



Paytient Emerald Club

Reserve the entire second floor of our Toptracer facility



- **Capacity:** 90 (including golf bays, 6 people per bay)
 - Table only seating: 42
- **Located:** Second Story of Toptracer Hitting Bays
- **Includes:** Mix of restaurant seating and lounge furniture, private bar, private restrooms
- **Reservation Fee: 2-Hour Reservation**
 - Monday–Thursday \$1500+ \$1500 food & beverage minimum
 - Friday–Sunday \$2000+\$1500 food & beverage minimum
- **Toptracer Details:** 8 climate-controlled golf bays
- **Restrictions:** Please note that the Emerald Club is not handicap accessible

Contact our Team to Reserve

(573) 397-5272

events@midwayggt.com





OUTDOOR ATTRACTION PACKAGES

Interested in adding on some outdoor attraction options for your guests?

UNLIMITED PACKAGE

2 HOURS OF UNLIMITED MINI GOLF, GO KARTS, BATTING CAGES, OUTDOOR DRIVING RANGE, FOOT GOLF, PAR 3 COURSE. 2 HOUR TIME PERIOD MUST BE SPECIFIED UPON BOOKING.

\$30.00 PER PERSON

PUNCH CARD PACKAGE

DESIGNATED NUMBER OF ATTRACTIONS PER PERSON. GUESTS CHOOSE FROM A ROUND OF MINI GOLF, 1 GO KART RIDE, 3 BATTING CAGE TOKENS, MEDIUM BUCKET OF DRIVING RANGE BALLS, ROUND OF FOOT GOLF, ROUND OF PAR 3

2 ATTRACTIONS PER PERSON: \$13.00

3 ATTRACTIONS PER PERSON: \$19.50

4 ATTRACTIONS PER PERSON: \$26.00

- Minimum of 15 passes
- Foot golf & par 3 course not available after dark
- Par 3 course requires guests to bring their own clubs
- Guests 4 and under do not require an attraction pass

ATTRACTION ADD ONS

AXE THROWING: \$165/HOUR

DOUBLE LANE

GUESTS MUST BE 13+ YEARS OLD

CLOSED TOE SHOES REQUIRED

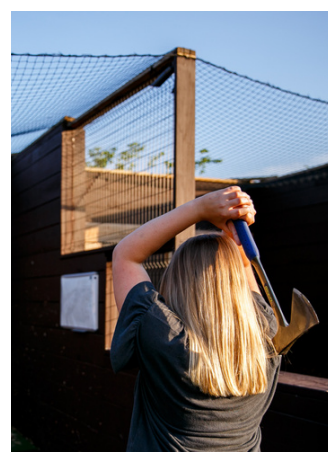
ARCHERY TAG: \$165/HOUR

COURT RENTAL

UP TO 12 PEOPLE CAN PLAY AT A TIME

BLITZBALL FIELD: \$50/HOUR

BLITZBALL & WIFFLEBALL EQUIPMENT INCLUDED



BREAKFAST CATERING MENU

TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING

BREAKFAST CATERING MENU

TAVERN HOT BREAKFAST BUFFET

\$16 PER PERSON. MINIMUM 40 GUESTS

BISCUITS & SAUSAGE GRAVY
BACON
SCRAMBLE EGGS WITH CHEESE
MUFFINS / PASTRIES
FRESH FRUIT TRAY

ADD SKILLET FRIED BREAKFAST POTATOES WITH ONIONS , ADDITIONAL \$2.00
PER PERSON

CONTINENTAL BREAKFAST

MINIMUM 25 GUESTS.

FRESH FRUIT TRAY \$3.50 PER PERSON
MUFFINS / PASTRIES \$2.50 EACH
COFFEE \$19.99 PER AIR POT
ICED TEA \$18.00 PER GALLON
ORANGE JUICE \$18.00 PER GALLON
CAN SODA \$2.00 EACH

APPETIZER CATERING MENU

TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING

COLD HORS D'OEUVRES : PRICE INCLUDES 50 PIECES

'HOT' BACON DEVEILED EGGS \$67.00 / Without 'Hot' Bacon \$57.00

Dill, Tarragon, Capers, Dijon Mustard, Pickle, Mayonnaise Filling with Radish & Candied 'Hot' Bacon, Accompanied by Pickled Onions & Crostini

TAVERN CANAPES – Pick Two \$100

Fairway Crostini

Crostini, Apple & Dried Cranberry Chutney, with Thick Bacon, Goat Cheese

Elevated Green Crostini

Crostini, Spicy Chili Harissa, Goat Cheese, Marinated Artichoke Heart, Kalamata Olive

Range Finder Crostini

Crostini, Herbed Cream Cheese, Seared Steak, Pickled Red Onion

SHRIMP COCKTAIL \$115

Poached & Chilled Jumbo Shrimp with House-Made Cocktail Sauce

COLD SLIDER SANDWICHES \$165.00

Roast Turkey

Roll, Baby Spinach, Whole-Grain Honey Mustard, Provolone, Brined Roasted Turkey

Roast Beef & Pub Cheese

Roll, TAVERN Sauce, Shaved Roast Beef, Pub Cheese, Baby Greens, Pickled Red Onion

Veggie

Roll, Baby Greens, Tomato, Artichoke Hearts, Red Onion, Goat Cheese

Capicola

Roll, Lettuce, Capicola, Italian Seasoning, Balsamic Vinaigrette, Provolone, Shaved Onion

**COLD HORS D'VOEUVRES:
SERVES 25 GUESTS**

PLOUGHMAN'S LUNCH \$125

English Antipasto, Thinly Sliced Capicola, Assortment of Cheeses, Olives,
Pickled Vegetables, Flame Roasted Fuji Apples,
Whole-Grain Honey Mustard & Everything Crostini

FRUIT DISPLAY \$100

Seasonal Assorted Fruit, Assorted Garnishes

CHEESE DISPLAY \$100

Assortment of Cheeses, with Fruit & Olive Garnishes, Crackers & Everything Crostini

FRUIT & CHEESE DISPLAY \$125

Assortment of Seasonal Fruits & Cheeses with Crackers & Everything Crostini

CRUDITE & DIP \$90

Fresh Cauliflower, Carrot, Celery,
Tomato & Cucumber Creamy Buttermilk Herb Dressing

SEASONED TORTILLA CHIPS & DIPS \$125

Freshly Cooked & Seasoned Tortilla Chips with
Salsa Fresca, Guacamole or Green Chili Beer Queso Dip

SPICY WITH GREEN CHILI HARISSA HUMMUS \$125

Chickpea, Garlic, lemon, Olive Oil & Sesame Puree & Green Chili Harissa with
Cauliflower, Carrots, Cucumber,
Crisp Seasoned Wonton Chips and Buttermilk Ranch Dressing

HOT HORS D'OEUVRES : PRICE INCLUDES 50 PIECES

SEARED STEAK BITES \$100

Medium Rare Pieces of Steak Coated with Brown Sugar & Spice Steak Seasoning
Accompanied by one of the Following Sauces: Some Heat Show-Me Barbeque,
Balsamic Glaze, Horseradish Cream, TAVERN Sauce

MEATBALLS \$80

Ground Seasoned Angus Beef & Pork Shoulder with Aromatics, Hand Rolled,
Roasted & Coated with one of the Following Sauces:
Some Heat Show-Me Barbeque Sauce, Creamy Mushroom Sauce, Balsamic Glaze

BACON PUB CHEESE FRITTERS \$92

Panko Breaded, Hand Rolled Balls of Sharp Cheddar Cheese & Cream Cheeses with
Bacon & Horseradish. Accompanied with Whole-Grain Honey Mustard Dressing

JUMBO SHRIMP \$115

Chesapeake Bay Seasoned with Garlic Lemon Herb Butter

TERIYAKI CHICKEN MINI KABOBS \$115

Marinated Skewered & Grilled Chicken Tenderloin with
Teriyaki Glaze & Furikake Seasoning

BARBEQUED CHICKEN MINI KABOBS \$115

Rubbed, Skewered & Grilled Chicken Tenderloins
with Some Heat Show-Me Barbeque Sauce

BARBEQUED PORK STEAK MINI KABOBS \$115

Marinated, Rubbed, Skewered & Grilled Boneless Pork Shoulder with
Some Heat Show-Me Barbeque Sauce

BARBEQUED PORK STEAK MINI KABOBS \$115

Marinated, Rubbed, Skewered & Grilled Boneless Pork Shoulder with
Teriyaki Glaze & Furikake Seasoning

VEGETABLE MINI EGG ROLL \$75

Cabbage, Celery, Carrots, Onion & Rice Filling
Accompanied with Sweet Chili Garlic Sauce

BRINED & ROASTED CHICKEN WINGS \$75

Tossed with Choice of Sauce: Cayenne Butter Sauce, Some Heat Show-Me Barbeque,
Served with Buttermilk Ranch

HOT HORS D'OEUVRES:
SERVES 25 GUESTS

WARM CHESAPEAKE SHRIMP DIP \$115

Chopped Poached Shrimp, Cream Cheese, Scallion, Chesapeake Seasoning, Lemon, Mustard Powder, Tarragon, Worcestershire, Cholula & Cheddar with Buttery Panko Parmesan Cheese Topping, Accompanied by Crisp Wonton Chips

WARM NO-TEL DIP \$75 / Add Adobo Chicken or Seasoned Ground Beef \$25
White Cheddar Queso Dip combined with Jalapeno & Salsa Fresca
Accompanied by Seasoned Tortilla Chips

WARM CHEESY BAJA CORN DIP \$80

White Cheddar Queso Dip, Cheddar Cheese, Seasoned Grilled Sweet Corn Combined with Baja Sauce & Parmesan Cheese Finished with Chili Powder & Chopped Cilantro. Accompanied with Seasoned Tortilla Chips

WARM SOFT PRETZEL BITES \$84

Salted with choice of One:
Green Beer Chili Queso Sauce, Pub Cheese Spread, or Whole-Grain Honey Mustard

LUNCH BUFFET MENUS

TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING

LUNCH CATERING MENU

COUNTRY LUNCH BUFFET

INCLUDES ONE ENTREE, TWO SIDE DISHES, ROLLS & BUTTER
MINIMUM 30 GUESTS

PULLED PORK \$16.00

ACCOMPANIED BY SOME HEAT SHOW-ME BARBECUE SAUCE

BREADED & PAN-FRIED CHICKEN BREAST \$16.00

BUTTERMILK-BRINED BONELESS SKINLESS CHICKEN BREAST DREDGED IN
SEASONED FLOUR ACCOMPANIED BY CHICKEN & MILK GRAVY

STEAK BITES \$20.00

BROWN SUGAR SPICE RUBBED & SEARED

ACCOMPANIED WITH CHOICE OF

SOME HEAT SHOW-ME BARBEQUE SAUCE, BALSAMIC GLAZE, CREAMY
HORSERADISH, TAVERN SAUCE, OR CREAMY MUSHROOM SAUCE

ROAST BEEF SIRLOIN \$19.00

GARLIC & ITALIAN HERBS RUBBED SIRLOIN OVEN ROASTED TO MEDIUM
THINLY SLICED WITH PAN GRAVY

SIDE DISH SELECTIONS

DEVEILED EGG POTATO SALAD

MASHED YUKON GOLD POTATOES

MAC & CHEESE

ROASTED CORN OFF THE COB

COUNTRY GREEN BEANS

SEASONED & COOKED TENDER WITH VEGETABLE BROTH & ONION

ADD BACON, ADDITIONAL \$1.00 PER GUEST

MIXED GREEN SALAD WITH BUTTERMILK RANCH DRESSING & BALSAMIC

VINAIGRETTE ADD \$3.00 PER GUEST

LUNCH CATERING MENU

PASTA INSALATA LUNCH BUFFET

INCLUDES PASTA, ONE MEAT, ONE SALAD, ROLLS & BUTTER.
\$15.00 PER GUEST. MINIMUM 30 GUESTS

PASTA :

PENNE PASTA

PASTA TOSSED WITH ROASTED GARLIC, TARRAGON & TOMATO
SAUCE & FRESH SPINACH ACCOMPANIED BY PARMESAN CHEESE

MEAT SELECTIONS: CHOOSE ONE

CHICKEN - MARINATED GRILLED BONELESS SKINLESS
CHICKEN BREAST

STEAK BITES - BROWN SUGAR SPICE RUBBED & SEARED

MEATBALLS - OVEN ROASTED GROUND ANGUS BEEF & PORK

SALAD SELECTIONS: CHOOSE ONE

MIXED GREEN SALAD

ROMAINE & MIXED BABY LETTUCES, SHAVED RED ONION,
TOMATO, CARROT, GARLIC & CHEESE CROUTONS WITH
BUTTERMILK RANCH & BALSAMIC VINAIGRETTE

CAESAR SALAD

ROMAINE LETTUCE, CAESAR DRESSING, PARMESAN CHEESE, GARLIC
& CHEESE CROUTONS

ADDITIONAL MEAT SELECTION: ADD \$5.00/PERSON

ADDITIONAL SIDE: ADD \$2.00/ PERSON

LUNCH CATERING MENU

CANTEEN TACO/NACHO LUNCH BUFFET

\$16.00 PER GUEST. MINIMUM 30 GUESTS

SEASONED CORN TORTILLA CHIPS
FLOUR TORTILLAS
GREEN CHILI PINTO BEANS
CILANTRO LIME RICE

ASSORTED ACCOUTERMENTS
*LETTUCE, SHREDDED CHEESE, SALSA FRESCA,
GUACAMOLE, SOUR CREAM, PICKLED RED ONION,
WARM GREEN CHILI BEER QUESO SAUCE*

CHOICE OF TWO PROTEINS
SEASONED GROUND BEEF
ADOBO MARINATED CHICKEN
PORK CARNITAS

CARNE ASADA MARINATED SEARED STEAK ADDT'L \$4.00 PER GUEST

LUNCH CATERING MENU

TAVERN BOX LUNCH

\$13.00 PER GUEST, MINIMUM 12 GUESTS

INCLUDES ONE HANDCRAFTED SANDWICH, ONE SIDE DISH,
CONDIMENTS & A FRESH BAKED COOKIE

ROASTED TURKEY

BRINED ROASTED SLICED TURKEY BREAST, SWISS CHEESE, WHOLE-
GRAIN HONEY MUSTARD, BABY SPINACH

ROAST BEEF & PUB CHEESE

SHAVED ROAST BEEF, PUB CHEESE, BABY GREENS, PICKLED RED
ONIONS, TAVERN SAUCE

CAPICOLA

CAPICOLA, PROVOLONE, ITALIAN SEASONING, LETTUCE, SHAVED
ONION, TOMATO, BALSAMIC VINAIGRETTE

VEGGIE

BABY SPINACH, TOMATO, ARTICHOKE HEARTS, RED ONION, GOAT
CHEESE, BALSAMIC GLAZE

SIDE DISH SELECTIONS

SELECT ONE PER EVENT:

INDIVIDUAL BAG OF CHIPS

WHOLE- GRAIN MUSTARD & BLACK PEPPER COLESLAW

DINNER BUFFET MENUS

TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING

TAVERN DINNER BUFFET

**\$24.00 PER PERSON, MINIMUM 30 GUESTS
INCLUDES TWO ENTREES, TWO SIDE DISHES,
ONE SALAD, ROLLS & BUTTER**

ENTREE SELECTIONS

TAVERN STEAK BITES

USDA Choice pieces of Steak Coated with Brown Sugar & Spice Steak Seasoning, Seared & Cooked Medium Rare with Choice of Sauce: Some Heat Show-Me Barbeque Sauce, Balsamic Glaze, Creamy Horseradish Cream, TAVERN Sauce, Creamy Mushroom Sauce

ROAST BEEF

Garlic & Italian Herbs Rubbed Sirloin Roast Oven Roasted & Thinly sliced With Pan Gravy

PULLED PORK

Accompanied by Some Heat Show Me Barbecue Sauce

PORK TENDERLOIN

Apple Cider Brined, Seared, Pan Roasted & Sliced Pork Tenderloin
with Hard Cider Pan Sauce

PAN ROASTED CHICKEN BREAST

Pan Seared & Roasted Boneless Skinless Fresh Chicken Breast Rubbed with
Rotisserie Style Seasoning & White Wine Pan Sauce

GRILLED CHICKEN BREAST

Herb Marinated Grilled Boneless Skinless Chicken Breast
With Roasted Garlic Tomato Sauce

PREMIUM TAVERN DINNER BUFFET

MINIMUM 30 GUESTS

**INCLUDES ONE STANDARD ENTREE CHOICE AND ONE
PREMIUM ENTREE CHOICE, TWO SIDE DISHES, ONE
SALAD, ROLLS & BUTTER**

PREMIUM ENTREE SELECTIONS

PRIME RIB OF BEEF \$39.00

10 ounces of Garlic & Herb Slow Roasted Sliced Medium Rare Beef Ribeye Roast with Guinness Irish Stout Au jus & Creamy Horseradish Sauce

BEEF TENDERLOIN \$ 49.00

Slow Roasted Brown Sugar-Spice Rubbed Seared & Roasted & Sliced with Choice of Creamy Mushroom Sauce, Balsamic Glaze, or Bordelaise Sauce

SALMON \$32.00

Lemon, Olive Oil & Rotisserie Spice Marinated Roasted Atlantic Salmon Filet with Choice of Balsamic Glaze, Roasted-Garlic Tomato Sauce, or Champagne Tarragon Cream Sauce

TURKEY \$27.00

Boneless Turkey Breast Brined with Garlic, Fresh Herbs, Vegetables, Aromatics & Oven Roasted with Pan Gravy

SIDE DISH SELECTIONS
CHOOSE TWO ADDITIONAL SIDES
ADD \$2.00 PER PERSON

MAC & CHEESE

Trottole Pasta, Garlic Cream Sauce, Swiss, White Cheddar & Buttery Panko Parmesan Topping

RED BLISS POTATOES

Smashed & Roasted with Olive Oil, Parmesan Cheese Garlic & Herbs

MASHED POTATOES

Yukon Gold Potatoes with Garlic & Thyme infused Cream

PETITE GREEN BEANS

Seasoned Sautéed with Butter

Add Sautéed Mushrooms .75 Per Guest

COUNTRY GREEN BEANS

Seasoned & Cooked Tender with Vegetable Broth & Onion

Add Bacon Additional 1.00 per Guest

BROCCOLI

Steamed with Lemon Zest & Black Pepper Butter

ROASTED CORN OFF THE COB

BUFFET SALAD SELECTIONS

CHOOSE ONE

CAESAR

Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Garlic & Cheese Croutons

'CESAR'

Romaine Lettuce, Chipotle–Caesar Dressing, Roasted Corn, Parmesan Cheese, Seasoned Tortilla Chips

MIXED GREEN

Romaine & Mixed Baby Lettuces, Shaved Red Onion, Tomato, Carrot, Garlic & Cheese Croutons with Buttermilk Ranch & Balsamic Vinaigrette

GARDEN Additional \$1.00 per Guest

Romaine & Mixed Baby Lettuces, Pickled Red Onion, Cucumber, Tomato, Radish, Carrot, Parmesan Cheese, Garlic & Cheese Croutons with Buttermilk Ranch & Balsamic Vinaigrette

SPINACH Additional \$2.00 per Guest

Flame Roasted Fuji Apples, Goat Cheese, Candied Walnuts, Dried Cranberries, Whole–Grain Honey Mustard Dressing

DESSERTS

TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING

EVENT DESSERTS

PEANUT BUTTER COOKIES \$2 EACH

Minimum 1 Dozen

OATMEAL RASIN COOKIES \$2 EACH

Minimum 1 Dozen

CHOCOLATE CHIP COOKIES \$2 EACH

Minimum 1 Dozen

SNICKERDOODLE COOKIES \$2 EACH

Minimum 1 Dozen

BROWN BUTTER BLONDIES \$3.50 EACH | BITES \$1.25 EACH

Minimum 36

DARK CHOCOLATE BROWNIES \$4.00 EACH | BITES \$1.50 EACH

Minimum 36

CHEESECAKE SLICE \$7.00

With Mocha Fudge Sauce or Seasonal Fruit & Sweet Whipped Topping

CHOCOLATE LAYER CAKE \$9.00

With Mocha Fudge Sauce & Sweet Whipped Topping

IRISH COFFEE BREAD PUDDING SLICE \$6.00

With Toffee Sauce & Sweet Whipped Topping