



# **Banquet and Catering Services**

## **Kishwaukee Country Club**

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# Kishwaukee Country Club...at your service

Thank you for considering Kishwaukee Country Club as you plan your very important function. The following package is meant only to be a guideline to assist you in planning your event. Our staff will be happy to prepare a customized menu to meet your specific needs and requests. We are very dedicated to providing top quality food with gracious service.

## Room Charge Deposit and Fees

There is a \$400.00 room charge deposit to reserve and hold your function date. If you are a KCC member, this fee will be applied to your charges at the final billing. If you are a non-member, this fee is your room rental charge. In addition, there may be a room set-up fee based on the complexity of set-up, and the time required to complete the set-up and tear-down of the dining room for your function. This fee will be a minimum of \$50.00 & will not exceed \$250.00. The set-up fee will be set by the Food and Beverage Director and will be agreed upon prior to the signing of the banquet contract.

## Additional Charges

Carving Attendant .....	\$60.00
Bar Set-up .....	\$85.00
Cake Cutting and Serving .....	\$2.00 per person
Additional Skirted Table (one table included with each set up) .....	\$10.00 per table

## Guarantee Number

A minimum guarantee of the number of guests MUST be given to the Club at least 72 hours or three (3) business days in advance of the special event. The host agrees to pay for all guests attending and not less than 100% of the guarantee number. The Club will prepare 5% more food to account for overages. If the number of guests exceed the 5% allowance, the Club reserves the right to substitute other food items and charge regular menu price.

## Decorations and Property Damage

All parties are responsible for their own room decorations. We request that any decorations provided by the party host are not to be taped, tacked, stapled or nailed to any wall. In the unlikely event that there is damage to the Club property caused by the host or guests, the host will be billed for the damage.

## Food and Beverage

All food and beverages (with the exception of wedding cakes) MUST be purchased from the Club. Absolutely no food or beverage may be taken from the premises due to state health regulations.

## Prices

Menu prices, verbal or written, are subject to change due to fluctuation in food costs or increased costs of operation. The prices listed on the party contract at time of signature will be guaranteed. We suggest making your arrangements early to avoid possible price increases.

## Tax and Service Charge

A 9.5% Illinois state sales tax and 18% service charge applies to all food and beverage charges. Tax Exemption Certificates are required for all parties claiming a tax exemption.

## Alcohol Policy

Kishwaukee Country Club reserves the right to refuse the service of alcohol to any guest, as see fit by management.

All prices are subject to change. All food and beverages are subject to 18% service charge and 10% sales tax.

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# Additional Options

Kishwaukee Country Club can also offer a variety of additional options to help make your event a memorable experience for all who attend. All items are available for a rental fee per unit. The quantity offered is subject to change, so please check with club representative to ensure availability for your event.

<u>Item</u>	<u>Quantity Available</u>	<u>Rental Price</u> <u>(per piece)</u>
13" Black Plate Chargers	72	\$1.00
8" round Mirror Tiles	14	\$2.00
8" square Mirror Tiles	14	\$2.00
12" square Mirror Tiles	7	\$2.00
Large Champagne Glasses	7	\$5.00
Swirl Vases (6"H x 5"W)	43	\$2.00
Small silver table stands	24	\$1.00
Burgundy Table tents (4 1/4" x 6 1/2" insert)	19	\$2.00
Chocolate Fountain (27") (see page 16 for details)	1	\$200.00
Projector Screen	1	\$10.00
Oil Lamps (Silver or Gold Base)	Check availability	\$1.50
Small votive holders w/ candles	114	\$1.50
Outdoor Tent (20'x30')	1	\$300.00
Outdoor Tent (20'x40')	1	\$350.00
Cake Knife & Server Set	1	\$10.00
20" TV	1	\$20.00
5-disc CD Player	1	\$25.00
Coat Check Attendant		\$30.00
Specialty Linen Napkins **Colors available: Black, forest green, ivory, lemon yellow, pink, red, royal blue, sandalwood, seafoam, wedgewood blue	Check availability	\$0.25  (white and burgundy available free of charge)
Specialty Linen Tablecloths **Check with club representative for color availability	Check availability	\$2.00  (White available free of charge)

Our facility offers rectangular tables for the standard banquet setup. If you would like to have round tables for your guests, there is a \$12.00 per table rental fee. Please speak with the club representative to find out which option best suits your needs.

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# Hors d'oeuvres

Select your favorite from the variety of hors d'oeuvres listed below. Hors d'oeuvres are priced at 3 pieces per person and are prepared for the total number of guests guaranteed for your event.

## Cold Selections

Tomato, basil and fresh mozzarella bruschetta .....	\$3.50
Fire roasted red pepper, goat cheese and pine nuts crostini .....	\$3.50
Smoked salmon on a toast point with dill cream cheese .....	\$3.75
Cherry tomato stuffed with Ahi tuna salad .....	\$3.50
Crab salad on cucumber slices .....	\$3.75
Tenderloin tips with horseradish cream & shallots on rustic bread slices .....	\$5.00
Chilled jumbo shrimp .....	\$5.95

## Hot Selections

Sausage, cheese and herb stuffed mushrooms .....	\$3.75
Chinese egg rolls with honey mustard sauce .....	\$4.00
Crab rangoon with dipping sauce .....	\$4.75
Mini quesadillas with chicken, tomato, cheese and salsa .....	\$4.25
Glazed meatballs (Italian, Swedish or BBQ) .....	\$3.75
Chicken Wellington .....	\$4.25
Assorted mini quiche .....	\$5.25

Add a formal touch to your event with Butler Style Hors d'oeuvres. Each butler attendant is \$30.00.

# Hors d'oeuvre Display Trays

## Fresh Vegetable Crudités

A selection of fresh seasonal vegetables served with a creamy ranch dressing dip.

Small.....serves up to 25 .....	\$80.00
Medium...serves up to 50 .....	\$130.00
Large.....serves up to 100 .....	\$175.00

## Domestic Cheese Display

Swiss, cheddar, hot pepper jack, provolone, and muenster cheeses arranged with grapes and assorted crackers.

Small.....serves up to 25 .....	\$95.00
Medium...serves up to 50 .....	\$145.00
Large.....serves up to 100 .....	\$190.00

## Chilled Shrimp

Jumbo Gulf shrimp on ice served with cocktail sauce and lemon.

Small.....serves up to 25 .....	\$145.00
Medium...serves up to 50 .....	\$295.00
Large.....serves up to 100 .....	\$575.00

## Fresh Fruits and Berries Display

Beautifully arranged sliced seasonal fruits and berries.

Small.....serves up to 25 .....	\$95.00
Medium...serves up to 50 .....	\$145.00
Large.....serves up to 100 .....	\$190.00

## Poached Salmon Display

Fresh poached cold salmon served with capers, red onions, dill cream cheese, French bread and crackers.

Single side... serves up to 25 .....	\$85.00
Double side...serves up to 50 .....	\$140.00

One whole decorated Atlantic salmon served with pumpernickel, cucumber, dill

Serves up to 50.....	\$150.00
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## Baked Brie en Croute

A large wheel of Brie cheese topped with dried fruit, bacon chips, and herbs; wrapped in a puff pastry, baked golden brown and served with a seasonal fruit garnish and crackers.

Small (1 lb.).....serves up to 25 people .....	\$55.00
Medium (2.2 lb.)...serves up to 50 people.....	\$95.00

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# Luncheon Entrées – Salad

Please select **one** luncheon entrée for your entire party from the choices listed below. Unless otherwise noted, all entrees include:

- rolls and butter
- banquet beverages (including coffee, tea, iced tea and soft drink)

## Mandarin Chicken Salad

Soy and ginger marinated grilled chicken, shredded carrots, crisp pea pods, toasted almonds, mandarin oranges and crisp wonton skins on top of mixed greens.  
Served with oriental sesame dressing ..... \$13.95

## Turkey Salad

Roast turkey with apple, cranberry, celery, walnuts and honey-citrus yogurt dressing on top of mixed greens with fresh fruit garnish .....\$14.95

## Caesar Salad

Grilled chicken with fresh Romaine lettuce, croutons, shredded Parmesan cheese, tomatoes and creamy Caesar dressing

With chicken..... \$11.95  
With salmon ..... \$13.95  
With shrimp ..... \$15.95

## Cobb Salad

Grilled chicken, diced tomato, crumbled bleu cheese, crispy crumbled bacon, diced avocado on top of mixed greens with a choice of dressing ..... \$11.95

## Chef's Salad

Julienne turkey breast, honey ham, Swiss and cheddar cheese, boiled egg, and tomatoes with choice of dressing ..... \$12.95

## Tuna Salad Nicoise

Peppered and grilled Ahi tuna atop mixed greens, boiled red potatoes, green beans, Roma tomatoes, hard-boiled eggs and Nicoise olives with choice of dressing..... \$15.95

## Grilled Salmon Salad

Coriander encrusted salmon fillet served over Romaine lettuce with diced tomato, crisp tortilla chips, topped with corn and avocado salsa. Served with fat-free avocado, lime and honey dressing ..... \$15.95

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# Luncheon Entrées – Sandwiches

Please select **one** luncheon entrée for your entire party from the choices listed below. Unless otherwise noted, all lunch sandwiches include a choice of French fries, cottage cheese, coleslaw or a fresh fruit cup and:

- cup of soup de jour
- banquet beverages (including coffee, tea, iced tea and soft drink)

## Cold Sandwiches

### The Kishwaukee Club

Ham, turkey and bacon on toasted wheat bread with mayo or bistro sauce, lettuce and tomato ..... \$10.95

### Monterey Chicken Wrap

Grilled seasoned chicken, pepper jack cheese, bistro sauce, lettuce, tomato, and avocado in a tomato tortilla wrap ..... \$11.95

### Almond Albacore Tuna

Albacore tuna salad with toasted sliced almonds, apple, celery and light mayo on multigrain bread ..... \$12.95

## Hot Sandwiches

### Grilled Ribeye Steak

Served with grilled portabella mushrooms and onions, melted pepper jack cheese and bistro sauce on a French baguette ..... \$13.95

### Grilled Chicken Breast

Served with pesto, Mozzarella cheese, lettuce and tomato on foccaccio bread..... \$11.95

### Grilled Portabella

Served with roasted red pepper, grilled red onions, goat cheese, bistro sauce or pesto on a toasted gourmet bun ..... \$10.95

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# Entrée Accompaniments

Most all lunch and dinner entrees include a choice of soup or salad with your entrée selection unless noted otherwise.

## Soup Choice

Tomato and basil  
Potato leek  
Cream of spinach with goat cheese  
Cream of mushroom

### Soup Upgrade:

Lobster bisque.....add \$2.00

## Salad Choice

**House Salad** – Romaine and mesculin mix with tomato, cucumber and buttermilk ranch dressing

**Caesar Salad** – Crisp romaine lettuce, croutons and freshly grated Parmesan cheese

**Mandarin Oranges and Romaine** – Lettuce with candied almonds and light chive vinaigrette

### Salad Upgrades:

**Wedge Salad** – Crisp iceberg lettuce with bacon chips and crumbled blue cheese ..... add \$2.00

**Baby Spinach** with walnuts, crumbled goat cheese, dried cranberries, red onions and raspberry vinaigrette ..... add \$3.00

**Mixed Spring Greens** with sliced apples and pears, candied pecans, crumbled blue cheese and sherry vinaigrette..... add \$3.00

## Starch Choice

Rosemary roasted red potatoes  
Baked potato  
Dauphinoise potato  
Mashed garlic potato  
Mashed sweet potato  
Twice baked potato

Long grain and wild rice  
Rice vegetable pilaf  
Cranberry-Almond rice  
Saffron rice  
Risotto  
Pasta with marinara sauce  
Pasta with Alfredo sauce

## Vegetables

Our chef's vegetable medley or seasonal vegetables are served with all entrees.

### Other Vegetable options:

Green beans almandine  
Honey glazed carrots  
Snap peas and julienne carrots

Grilled summer vegetables  
Asparagus (in season)  
Zucchini and summer squash

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# Luncheon Plated Entrées

All luncheon entrees are served with a choice of soup or salad selection from our entrée accompaniments (see page 8), rolls and butter, coffee, tea, iced tea or lemonade and a scoop of ice cream with a cookie.

## **Cavatappi Alfredo**

Cavatappi pasta tossed with fresh spinach, chicken and Alfredo sauce and served with herb crostini ..... \$16.95

## **Grilled Chicken, Vegetables and Pasta**

Marinated and grilled chicken breast served with grilled vegetables tossed with linguini pasta and drizzled with basil oil ..... \$17.95

## **Chicken, Shrimp and Vegetables**

Marinated grilled chicken and skewered shrimp served over grilled zucchini, yellow squash, red pepper, asparagus and sweet potato ..... \$19.95

## **Seared Tilapia**

Seared fresh tilapia with tomato, fennel and red onion broth, rice pilaf and vegetables ..... \$16.95

## **Salmon a la Vodka**

Fillet of salmon sautéed in tomato-vodka sauce and served with pasta ..... \$17.95

## **Beef Stroganoff**

Tender slices of beef tenderloin sautéed with mushrooms, a rich demi-glaze, and finished with sour cream. Served over egg noodles ..... \$18.95

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# Banquet Dinner Plated Selections

All entrées served with a cup of soup or salad selection and your choice of starch from our entrée accompaniments (see page 8), the chef's choice vegetable, and bread rolls and butter.

## Chicken

### Chicken Florentine

Stuffed with tomato, spinach, and feta cheese and served with a lemon  
beurre blanc ..... \$21.95

### Chicken Veronique

White grapes and shallots in a Riesling cream sauce ..... \$19.95

### Chicken Marsala

Pan sautéed breast of chicken topped with a rich wine sauce and garnished with  
mushrooms ..... \$20.95

### Chicken Saltimbocca

A sautéed breast of chicken stuffed with prosciutto ham, sage, and Fontinella  
cheese in a sage and white wine cream sauce ..... \$22.95

## Beef, Pork and Veal

### Beef Wellington

Filet mignon topped with mushroom duxelle, encased in a puff pastry crust, atop  
a rich bordelaise sauce ..... \$32.95

### Prime Rib

Seasoned and slow roasted with garlic, thyme, and cracked black pepper;  
served with au jus with horseradish cream ..... \$28.95

### Filet Mignon

A grilled 8 oz. filet served with sautéed mushrooms, fried onion straws  
and a red wine sauce ..... \$31.95

### Steak Diane

Twin tournedos of beef tenderloin, pan-seared, and topped with shallots,  
mushrooms, and a brandy demi-glace ..... \$26.95

### Stuffed Pork Chop

Boneless pork chop stuffed with cranberries, apricots, and raisins served with a  
caramelized onion and bourbon pan sauce ..... \$21.95

### Pork Tenderloin

Encrusted pork tenderloin with fresh herbs and garlic seared to perfection with wild  
mushroom cream sauce ..... \$22.95

### Veal Piccata

Sautéed and served with a lemon caper sauce ..... \$27.95

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# Banquet Dinner Plated Selections

(cont'd)

## Fish

### Macadamia Nut Crusted Orange Roughy

Sautéed orange roughy topped with mandarin oranges and a citrus beurre blanc ..... \$23.95

### Citrus Salmon

Seasoned with brown sugar BBQ glaze, grilled and served with pineapple salsa..... \$24.95

### Tilapia

Fresh tilapia filet sautéed and served with lemon caper white wine sauce..... \$21.95

### Lake Superior Whitefish

Fresh whitefish, broiled and topped with a chive lemon sauce..... \$21.95

## Combinations

**Petit Filet Mignon and Herbed Chicken Breast** ..... \$31.95

### Petit Filet Mignon and Skewered Shrimp

6 oz USDA choice filet paired with 3 jumbo grilled skewered shrimp ..... \$33.95

### Petit Filet Mignon and Grilled Salmon

6 oz USDA choice filet paired with grilled salmon; served with champagne dill sauce..... \$34.95

## Vegetarian

Marinated and grilled herbed vegetables served over linguini and tossed with basil oil, Parmesan and herbs..... \$18.95

## Childrens Menu

**3 pc. Chicken Tenders**, French fries and fruit cup (children 5 and under)..... \$7.25

**5 pc. Chicken Tenders**, French fries and fruit cup (children 10 and under)..... \$9.25

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# Buffet Selections

(50 person minimum)

**The All American** \$26.00

Slow roasted top round with au jus  
Bar-b-que chicken breast  
Seared tilapia with capers and tomato sauce  
Mixed greens salad with a choice of dressing  
Choice of two starches, rolls, butter and the Chef's choice of vegetable  
Assorted miniature desserts and coffee station

**The Kishwaukee** \$30.00

Roasted sirloin of beef with a cabernet sauce  
Chicken breast stuffed with fresh tomato, goat cheese and basil  
Seared salmon fillet with dill cream sauce  
Mixed greens salad with a choice of dressing  
Choice of two starches, rolls, butter and the Chef's choice of vegetable  
Assorted miniature desserts and coffee station

**The Presidential** \$36.00

Beef tenderloin tips with portabella mushroom in cabernet sauce  
Seared salmon fillets with champagne dill sauce  
Stuffed chicken breast with spinach, Feta cheese, tomato and a lemon beurre blanc  
Mixed greens salad with a choice of dressing  
Choice of two starches, rolls, butter and the Chef's choice of vegetable  
Assorted miniature desserts and coffee station

**The Italian** \$27.50

Antipasto display with grilled vegetables, olives, fresh mozzarella  
Roasted peppers and assorted meats  
Mixed Italian salad bowl: assorted greens, red onions,  
Roma tomato, garlic herbed crouton and cucumbers with balsamic vinaigrette  
Penne pasta with marinara sauce and roasted vegetables  
Cavatappi with fresh spinach, chicken and Alfredo sauce  
Spaghetti with sauce Bolognese  
Italian sausage and sweet peppers  
Garlic bread  
Assorted miniature desserts and coffee station

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# Dinner Buffet with Carving Station

(40 person minimum)

**\$24.95 per person**

Dinner buffet with carving station includes:

**A seasonal mixed greens salad with choice of dressing  
(Offered buffet-style or served)**

**Carving Station Meat Choices** (select 2)

Roast Turkey Breast with gravy and cranberry relish  
Baked Ham with honey mustard glaze or brown sugar glaze  
Roast Pork Loin with rosemary and garlic and gravy  
Corned beef with brown sugar and mustard glaze

**Grand Carving Selections** (additional charge)

Slow Roasted Prime Rib of Beef.....add \$4.95 per person  
Beef Tenderloin.....add \$6.95 per person

**Starch Choices** (select 1)

Roasted garlic mashed potato  
Oven roasted red potato  
Mashed sweet potato  
Dauphinoise potato  
Rice and vegetable pilaf  
Long grain and wild rice

**Side Salads** (select 2)

Potato salad  
Greek pasta salad  
Tuscan bean and pasta salad  
Broccoli and grape salad  
Grilled vegetable platter  
Spicy fried potato salad  
Wild rice and pecan salad  
Red bean and rice salad

**Fresh Seasonal Vegetables**

**Dinner rolls and butter**

**Freshly brewed coffee or hot tea**

**Cookies and Brownies**

**~Add a Mini Dessert display to your buffet for \$2.00 more per person~**

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# Golf Outing Menu Selections

## Before Tee Time.....

### Light Breakfast Buffet

Assorted muffins, bagels with cream cheese, seasonal sliced fresh fruit, chilled fruit juices, regular and decaffeinated coffee and tea ..... \$6.95 per person

### Express Breakfast Buffet

Scrambled eggs, smoked bacon, sausage links, breakfast potato, bagels, chilled fruit juices, regular and decaffeinated coffee and tea ..... \$9.50 per person

### Deluxe Breakfast Buffet

Scrambled eggs, smoked bacon, sausage links, breakfast potato, French toast with maple syrup, freshly baked breakfast pastries: muffins, Danish, bagels with cream cheese, sliced seasonal fresh fruit, chilled fruit juices, regular and decaffeinated coffee and tea..... \$13.95 per person

## Tee Time and After.....

(Beverage stations for specified golf buffets include coffee, lemonade, hot tea, and iced tea)

### Box Lunch

Turkey, Ham, or Beef Sandwich served with a bag of chips, a cookie, whole fruit, and a choice of bottled water or soda selection.....\$10.95 per person

### Deli Buffet

Roast beef, smoked turkey, and honey ham with sliced domestic cheeses, assorted bread basket, potato chips, your choice of two salads, cookies, all appropriate garniture & condiments and beverage station..... \$14.95 per person

### Heavy Hors d'oeuvre Buffet

Meatballs (BBQ or Swedish), mini quesadillas, chicken wings, egg rolls, and stuffed mushrooms with sausage, cheese, and herbs.....\$15.95 per person

### The "Par" Buffet

Black Angus certified 8oz hamburgers, all beef hot dogs, and seasoned chicken breasts cooked on our grill and served with your choice of two salads, appropriate garniture & condiments, cookies, brownies and beverage station ..... \$16.95 per person

### The "Birdie" Buffet

Grilled 8oz pork chops, BBQ chicken breast served with mixed greens salad and two choices of salads or hot vegetables, rolls, butter, cookies, brownies and beverage station ..... \$24.95 per person

### The "Eagle" Buffet

Ten ounce, USDA choice, center-cut New York strip steaks with au jus, and Bar-B-Que chicken breast from the grill, with corn on the cob, baked potato, mixed greens salad, cookies, brownies and beverage station .....\$34.95 per person

### "Hole in One" (sit-down dinner service)

8oz filet mignon, USDA choice, and grilled brown sugar BBQ glazed salmon, mixed greens salad with choice of dressing, seasoned fresh vegetables, choice of potato and choice of plated dessert ..... \$41.95 per person

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# Dessert Selections

Ice Cream .....	\$2.00
Vanilla, chocolate, peppermint & cinnamon -single scoop	
Strawberry shortcake .....	\$5.00
White chocolate passion fruit mousse with white cake .....	\$5.50
White chocolate lemon mousse with white cake .....	\$5.50
Chocolate mousse with chocolate cake and ganache topping .....	\$5.50
Chocolate raspberry mousse with chocolate cake.....	\$5.50
Pina Colada & coconut bread pudding with rum sauce .....	\$5.00
Bread pudding with apples, pecans and vanilla crème anglaise .....	\$5.00
Chocolate dipped strawberries (5 pc.) .....	\$5.00
Chocolate mousse cake.....	\$5.50
Apple pie a la mode .....	\$5.00
Crème caramel .....	\$5.00
(Choice of vanilla, orange coconut or fresh berries)	
Strawberries marinated in Grand Mariner with whipped topping .....	\$5.50
Bananas Foster.....	\$5.00
Key lime pie .....	\$5.50
Carrot cake with cream cheese frosting.....	\$5.50
Kentucky bourbon pie .....	\$5.50
Eli's cheesecake – plain, with strawberry sauce or hot fudge.....	\$5.00
White or dark chocolate mousse.....	\$4.50
Pumpkin pie .....	\$4.50
available in season, topped with whipped topping	

**Display Dessert Trays** an elegant finale for an evening or dinner buffet

Cookie tray, price per person.....	\$1.50
Cookie and brownie assortment, price per person .....	\$2.25
Assorted variety of bar cookies, price per person.....	\$3.00
Magnificent miniatures include miniature cheesecake, fruit and pecan tart, mini-mousse cups, gourmet petite cookies, brownies and chocolate dipped berries .....	\$4.50
Ice cream sundae with your favorite toppings; oreos, Jimmies, M&M's, chopped nuts, fresh strawberries, caramel and hot fudge (50 person minimum).....	\$5.50

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# Chocolate Fountain

Chocolate Fountains have quickly become the rave addition to the most elegant of receptions and special events. Guests will be amazed by this eye-catching centerpiece, a delicious and unique mini-event of its own guaranteed to give a new definition to dessert.

*Fountain Rental: \$200.00*

*Includes: 1 hour chocolate fountain service  
Skirted Display Table  
Napkins & Skewers*

*Extended Service: \$60.00 per hour*

*Chocolate: \$6.00 per lb. (available in your choice of milk or dark chocolate)  
(Approximately 12-15 guests served per pound, minimum of 8 lbs.)*

## ***Dippers:***

*Traditional Package.....\$1.95 per person  
Pretzels, Marshmallows, & Strawberries*

*Classic Package.....\$2.95 per person  
Pretzels, Marshmallows, Strawberries, & Pineapple*

*Deluxe Package.....\$3.95 per person  
Pretzels, Marshmallows, Strawberries, Pineapple, Cookie Assortment,  
Brownies, Angel food Cake*

**Additional dipping selections are available in customized packages.  
Contact your club representative for more details.**

# Bar Service

All of the following bar packages are available for your event. There is an \$85 bar setup fee charged to all parties with a bar package.

Please choose from the following:

## **Cash Bar-**

Cash bar is an approach in which the guests pay for their own drinks and each drink is charged based on the type of beverage served. Tax is included in the purchase of cash bar drinks. Gratuity is left up to each individual guest.

## **Hosted Bar-**

Your guests are provided with an open bar for as long as you specify. Each drink is tallied and the grand total is presented to the host at the end of the evening. Tax and 18% gratuity will be charged on the hosted bar.

## **Beer-**

In addition to the above, half barrels of domestic beer are available for \$225.00 (Keg yields approximately 165 cups). Imported beer may also be available upon request. Please check with your club representative for price and availability.

## **Wine & Champagne-**

Wine, champagne and sparkling grape juice toasts are available, and are charged by the bottle. Ask your club representative for pricing and availability.

Finally, there are many options available to you in hospitality. We would be happy to sit down with you to help you decide which options best suit your needs.