

Banquet Dinner Selections

Includes Salad, Starch, Fresh Vegetable, Rolls

Entrées

Prime Rib of Beef

Slow Roasted, Served with Natural Au Jus

8oz \$24.25

10oz \$26.25

10 Oz Ribeye

Grilled (Medium)

\$26.25

Filet of Beef Tenderloin

8oz Filet Mignon with Butter

\$30.45

Filet and Chicken Grill

5oz Filet Mignon paired with 4 oz Breast of Marinated Chicken

\$30.45

Surf and Turf Combination

*5oz Filet Mignon paired with Choice of Blackened Tilapia,
Three Grilled Shrimp or Baked Filet of Salmon*

\$31.45

Blackened Tilapia

With Lemon Caper Butter

\$23.25

Filet of Salmon

Grilled with Dill Butter or Maple Almond

\$25.25

Chicken Piccata

Sautéed Breast of Chicken finished in White wine, Capers, Garlic and Butter Sauce

\$22.25

Chicken Florentine

Sautéed Breast of Marinated Chicken with a Florentine Cream Sauce

\$22.25

Chicken Marsala

Sautéed Boneless Breast of Marinated Chicken, Mushrooms & Marsala Sauce

\$22.25

Children's Meal

Chicken Fingers or Cheeseburger with Waffle Fries and Applesauce

\$10.25

The above are subject to a 20% service charge and all applicable taxes. Menu pricing is subject to change.

Banquet Dinner Accompaniments

Salads

(Please Select One)

Garden

Crisp Mixed Greens with Seasonal Garnish and choice of Dressing

Caesar Insalata

Romaine, Croutons, Parmesan and Classic Caesar Dressing

Starch

(Please Select One)

Baked Potato

Duchess

Roasted Baby Reds

Garlic Yukon Mashed

Wild Rice Pilaf

Fresh Vegetables

(Please Select One)

Green Bean Medley

California Medley

Baby Carrots

Caribbean Medley

Steamed Broccoli

“Create Your Plate” Reception

*All stations are replenished for 1.5 hours
Additional half hour is \$2.00/per person*

Choose Six (6) Appetizers and One (1) Station

Chilled Appetizers

<i>Herb Cheese Stuffed Salami Horns</i>	<i>Tomato & Basil Bruchetta</i>
<i>Mini Club Sandwiches</i>	<i>Proscuitto Wrapped Melon</i>
<i>Herb Cheese Stuffed Celery</i>	
<i>Smoked Turkey Pinwheels in Sundried Tomato Wrap</i>	
<i>Cheddar Cheese Spread with Crushed Pecans*</i>	
<i>Spinach & Herb Dip *</i>	<i>Shrimp & Crab Dip*</i>
<i>Bacon Bleu Cheese Dip*</i>	<i>BLT Dip*</i>
<i>Cucumber Dip*</i>	<i>Sundried Tomato Dip*</i>
<i>Tex Mex Ranch Dip*</i>	<i>Pimento Cheese Dip*</i>

**Complete with crackers or Tortilla Chips*

Warm Appetizers

<i>Crab Stuffed Mushrooms</i>	<i>Chicken Kabobs</i>
<i>Artichoke Stuffed Mushrooms</i>	<i>Beef Kabobs</i>
<i>Sausage Stuffed Mushrooms</i>	<i>Shrimp Kabobs</i>
<i>Bacon Wrapped Water Chestnuts</i>	<i>Smoked Sausage Kabobs</i>
<i>Chicken Wings</i>	<i>Cheese & Sundried Tomato Tarts</i>
<i>Spinach & Ham Pinwheels</i>	<i>Mini Tacos</i>
<i>BBQ Meatballs</i>	<i>Fried Ravioli with Marinara</i>
<i>Swedish Meatballs</i>	<i>Gorgonzola Bruchetta</i>
<i>Sweet & Sour Meatballs</i>	<i>Pork Egg Rolls</i>
<i>Italian Meatballs</i>	<i>Cheddar Bacon Dip*</i>
<i>Baked Spinach & Artichoke Dip*</i>	<i>Reuben Dip*</i>
<i>Chili Queso Dip*</i>	

**Complete with crackers or Tortilla Chips*

“Create Your Plate” Continued

Italian Station – Select 2

Pasta Carbonara
Meat Lasagna
Chicken Lasagna
Vegetarian Lasagna
Penne Pasta with Blackened Chicken Alfredo Sauce
Italian Sausage with Grilled Peppers & Onions
Complete with Garlic Bread

Spaghetti & Meatballs
Penne Pasta with Marinara
Penne Pasta with Alfredo

Stir Fry Station – Select 2

Vegetable
Chicken
Shrimp

Beef
Pork

Served with white or fried rice

Seafood Station – Select 2

Smoked Salmon Bites
Shrimp Salad
Popcorn Shrimp

Crab Salad
Peel & Eat Shrimp
Buffalo Popcorn Shrimp

Side Station – Select 1

Macaroni & Cheese
Baked or Mashed Potatoes with Condiments
(Sour cream, cheddar cheese, bacon, chives, bleu cheese, roasted garlic)
Sweet Potatoes with Marshmallows with Cinnamon & Brown Sugar

Salad Station – Select 1

Tossed Garden Salad with Condiments & Dressings
Caesar Salad with Condiments & Dressings
Cucumber & Tomato Salad
Antipasta Salad (+\$3/person)

Pasta Salad
Caprese Display (+2/person)

Tex Mex Station – Select 2

Chicken Quesadillas
Fajita Style Chicken
Fajita Style Beef

Pulled Chicken
Ground Beef Tacos

Served with beans, rice, cheese, sour cream, salsa, pico de gallo, jalapenos, tortilla shells and tortilla chips

“Create Your Plate” Continued

Dessert Station - Select 3

*Assortment of Cakes
Assortment of Mousse
Assortment of Cookies
Fruit Crisp*

*Assortment of Pies
Assortment of Bars
Bread Pudding*

Cheesecake Station

Cheesecake Squares with Chocolate Syrup, Caramel Topping, Strawberry Sauce, Blueberry Topping, Whipped Cream and Crushed Nuts

Carving Station - Select 1

*Roast Loin of Pork
Turkey Breast
Hickory Smoked or Oven Roasted Prime Rib (+2.50/person)
Beef Tenderloin (+3.50/person)*

*Honey Glazed Pit Ham
Inside Round of Beef*

\$24.25 per person

Minimum 50 Guest (\$3/person charge if under minimum)

First Additional Station - \$8.45 per person

Each Additional Station - \$6.45 per person

Champagne Toast - \$4.00 per person

Weaver Ridge Lunch and Dinner Buffets

"Par" Buffet- \$16.95/person (Min. 40 people)

Deli roast beef ~ smoked turkey ~ ham ~ corned beef ~ cheddar bacon potato salad ~ cole slaw ~ cheese tray ~ garnish tray ~ breads ~ cookies and/or assorted desserts

Tex Mex Buffet - \$19.95/person (Min. 40 people)

Fajita style beef or chicken strips ~ fish tacos ~ seasoned ground beef ~ shredded chicken ~ smoked pulled pork (select 3)

Southwestern garden salad ~ soft and hard shell tacos ~ tortilla chips ~ condiments ~ warm cinnamon and sugar tortilla chips with chocolate, caramel and honey

Salad Bar Buffet - \$19.95/person (Min. 40 people)

Chicken, tuna and ham salad ~ pasta salad ~ garden salad ~ diced chicken breast ~ bacon bits ~ croutons ~ three cheese blend ~ cottage cheese ~ pineapple ~ mandarin oranges ~ candy pecans ~ cucumbers ~ carrots ~ red cabbage ~ tomatoes ~ red onions ~ assorted crackers ~ cookies and/or assorted desserts

Dressings: Western style French ~ ranch ~ honey lime ~ poppyseed ~ Caesar ~ bleu cheese ~ 1000 island ~ Italian ~ balsamic vinaigrette (select 3)

Soup du jour (+\$3/person)

Italian Buffet - \$20.95/person (Min. 40 people)

Chicken, meat or vegetarian lasagna ~ chicken pepperoncini ~ Italian chicken penne pasta ~ Italian sausage w/peppers and onions ~ chicken parmesan over pasta ~ spaghetti w/meatballs ~ spaghetti w/marinara ~ spaghetti w/ alfredo (select 3)

Pasta salad ~ cucumber tomato salad ~ garlic bread ~ cookies and/or assorted desserts

"Birdie" Buffet- \$20.95/person (Min. 40 people)

Hamburgers ~ BBQ chicken breast ~ bratwurst w/sauerkraut ~ cheddar bacon potato salad ~ cole slaw ~ cheese tray ~ garnish tray ~ buns ~ cookies and/or assorted desserts

"Eagle" Buffet- \$24.95/person (Min. 40 people)

Ribeye ~ BBQ chicken breast ~ bratwurst w/sauerkraut ~ deep fried walleye ~ breaded pork tenderloin (select 3)

Cheddar bacon potato salad ~ Cole slaw ~ baked beans ~ corn on the cob ~ garnish tray ~ assorted buns/rolls ~ cookies and/or assorted desserts

"Double Eagle" Buffet- \$25.75/person (Min. 40 people)

In-house Smoked BBQ ribs ~ pulled BBQ pork ~ pulled BBQ beef ~ chicken quarters ~ Smoked Italian sausage w/peppers and onions (select 3)

The above are subject to a 20% service charge and all applicable taxes. Menu pricing is subject to change.

Cheddar bacon potato salad ~ cole slaw ~ baked beans ~ corn on the cob ~ garnish tray ~ assorted buns/dinner rolls ~ cookies and/or assorted desserts

“Hole in One” Buffet- \$26.95/person (Min. 40 people)

Grilled ribeye ~ bratwurst with sauerkraut ~ hamburgers ~ breaded pork tenderloin ~ BBQ chicken breast ~ fried walleye (select 3)

Pasta salad ~ cheddar bacon potato salad ~ baked beans ~ cheese tray ~ garnish tray ~ breads/rolls ~ fresh baked cookies and/or assorted desserts

WeaverRidge Buffet- \$32.50/person (Min. 50 people)

Prime rib ~ blackened tilapia ~ pasta primavera ~ ham ~ pork loin ~ chicken parmesan ~ turkey/dressing ~ penne pasta w/Italian sausage, peppers and onions (select 3)

Salads: Garden ~ Caesar ~ pasta ~ cucumber/tomato ~ cheddar bacon potato (select 3)

Chef's choice vegetable and potato ~ rolls ~ assorted desserts

Coffee and tea \$2.25/person. Lemonade (+\$1/person)

WeaverRidge Beverage Service

Types of Drinks

<u>Beverages</u>	<u>Hosted</u>	<u>Cash</u>
House Brands	\$6.00	\$6.50
Premium Brands	\$7.00	\$7.50
Domestic Beer	\$3.50	\$3.75
Imported Beer	\$4.50	\$4.75
Non Alcoholic		
O'Douls	\$3.50	\$3.75
Kaliber	\$4.50	\$4.75
House Wines	\$6.00	\$6.50
Soft Drinks (20 oz. Bottle)	\$3.00	\$2.00/glass

Open Bar

Per Person by the hour

<u>Types of Brands</u>	<u>First Hour</u>	<u>Additional Hours</u>
House Select Brands	\$14.00	\$10.00
Premium Brands	\$20.00	\$14.00
Bottled Beer	Add \$3.00 per person	

Number of guest charged is based upon the food function guarantee or number of guest in attendance whichever is greater. All guests must show valid picture ID prior to receiving alcoholic beverages

Keg Beer

Half Barrel Domestic \$315.00 and up

Half Barrel Import \$415.00 and up

House Wine

By the Bottle \$23.25

Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio,
Moscato

Champagne Toast

\$4.00 per person

\$22.25 per bottle

Fruit Punch/Lemonade

\$18.00 per gallon

\$75.00 Bartender Fee

The above are subject to a 20% service charge and all applicable taxes. Menu pricing is subject to change.

General Information

BANQUET MENUS

The final details of your event are to be submitted to the banquet department at least two weeks prior to your event to ensure the quality of service you deserve.

To ensure the safety of all our guests and to comply with local health regulations, neither patrons nor their guests shall be allowed to bring food or beverages into the Club without permission from WeaverRidge. We have the right to charge for these services. Patrons or their guests are not allowed to remove food from WeaverRidge after the event. We are at your service to custom design a menu for you and to accommodate your special requests which will ensure the overall enjoyment of your event.

GUARANTEES

A tentative guest count is required 7 full days in advance. Your guaranteed count is due 5 days prior to your event. The guaranteed count is the minimum number of meals for which you will be charged. This count may not be reduced.

LABOR CHARGES (ON - PREMISE CATERING)

There is a \$75.00 per bartender fee unless it is a package. If an additional bar is needed, there will be a \$200.00 set up fee, plus an additional bartender fee of \$75.00. A chef's charge of \$100.00 will be added to all menus requiring special in-room preparations such as carving, grilling, and sauté stations. A 20% service charge and all applicable taxes will be added to each food and beverage event.

We ask that no stapling, taping, tacking or nailing any item to the walls, floor or ceiling of WeaverRidge facilities be permitted unless approval is given by the management in writing. No confetti, potpourri, or other loose material may be put out on the tables or scattered without prior permission on WeaverRidge property. If permitted there will be an additional \$100.00 clean-up fee. Additional non guest tables could be assessed a \$25.00 charge (i.e. chocolate fountain, candy bar, etc.)

DAMAGES

It is the responsibility of the patron to assume full liability for any damages to WeaverRidge property caused by the patron, their guests or the agents of the patron (i.e., bands, display companies, Etc.) WeaverRidge Golf Club will not be liable for replacing or repairing any articles that are brought in prior to reception or that are not immediately removed after reception. The only items that may be brought the day prior to your event are place cards. All other items must be delivered or brought in the day of your function and removed immediately following your function. No chair covers, flowers, table decorations may be left. If we have to remove these there is a \$100.00 labor charge per hour and a \$100.00 per day storage fee until it is picked up.

CANCELLATION

Should you find it necessary to cancel your confirmed event, cancellation charges as outlined in your contract will be assessed.

EQUIPMENT CHARGES

*SCREEN \$50.00
EXTENSION CORD \$10.00
GRAND PIANO \$100.00*

*EASEL \$10.00
PROJECTOR \$100.00
DANCE FLOOR \$100.00*

<i>ROOM</i>	<i>LOCATION</i>	<i>DAILY RENTAL RATE</i>
<i>CARLYLE ROOM</i>	<i>MAIN LEVEL</i>	<i>\$350.00</i>
<i>KENZIE ROOM</i>	<i>UPPER LEVEL</i>	<i>\$350.00</i>
<i>LINDEN</i>	<i>LOWER LEVEL</i>	<i>\$150.00</i>
<i>ASHBURY</i>	<i>MAIN LEVEL</i>	<i>\$150.00</i>
<i>THORNCREST</i>	<i>MAIN LEVEL</i>	<i>\$150.00</i>

PRICING

Our culinary staff uses only the freshest ingredients in preparing your meals. Thus, market conditions beyond our control may influence your pricing. We will at all costs attempt to keep your prices as quoted. However this is no guarantee as many prices are subject to change.

ALCOHOLIC BEVERAGES

WeaverRidge is the only licensee authorized to sell and serve alcoholic beverages. WeaverRidge reserves the right to request identification from any guest as well as the right to refuse service.

SIGNAGE AND DISPLAYS

In order to preserve the integrity of WeaverRidge and to comply with local fire codes, all signage, displays or decorations and their set-up must be approved by WeaverRidge in advance. No stapling, taping, tacking, nailing any items to the walls, floor or ceiling of WeaverRidge facilities will be permitted unless approval is given by the management in writing. WeaverRidge property can not be moved or removed without management permission.

PAYMENT POLICY

Unless credit has been established with WeaverRidge, payment must be received the Monday prior to your event, based on the guaranteed number of guests. Check or cash are acceptable forms of payment.