



WELCOME TO THE  
**SIoux CITY COUNTRY CLUB**

WITH A TRADITION OF EXCELLENCE  
AND SERVICE SPANNING 100 YEARS



WHETHER YOU ARE PLANNING A WEDDING,  
BUSINESS FUNCTION, ANNIVERSARY OR ANY  
SPECIAL OCCASSION, SIOUX CITY COUNTRY CLUB  
OFFERS A WONDERFUL SETTING FOR A PERFECT  
EVENT. THE CLUB STRIVES FOR EXCELLENCE  
WITH SUPERB FOOD AND GREAT SERVICE.

**SIoux CITY COUNTRY CLUB**  
**4001 JACKSON STREET**  
**712.277.3821**

# *Sioux City Country Club*



## *Banquet Facilities*

*~ Ballroom ~*

SEATING FOR 250 PEOPLE

*~ Formal Room ~*

SEATING FOR 50 PEOPLE

*~ Board Room ~*

SEATING FOR 25 PEOPLE

*~ Terrace ~*

SEATING FOR 60 PEOPLE

*~ Patio ~*

SEATING FOR 85 PEOPLE



ALL PRICES SUBJECT TO CHANGE BASED ON CURRENT MARKET PRICES.

## *Served Dinners*



INCLUDED WITH YOUR ENTREE IS THE CHOICE OF ONE SALAD, ONE STARCH,  
ONE VEGETABLE, ASSORTED DINNER ROLLS, COFFEE AND ICED TEA.  
MULTIPLE ENTREE CHOICE MENUS ARE AN OPTION WITH AN ADDITIONAL CHARGE.  
TWO CHOICE \$1.00 PER PLATE AND THREE CHOICES \$2.00 PER PLATE  
PRECISE ENTREE COUNT IS REQUIRED 72 HOURS IN ADVANCE

## *Combination Plates*

### **ROAST TENDERLOIN OF BEEF AND SALMON OSCAR ~ \$29.95**

THINLY SLICED TENDERLOIN OF BEEF WITH BORDELAISE SAUCE  
AND SAUTEED SALMON WITH CRAB, ASPARAGUS AND HOLLANDAISE SAUCE

### **FILET MIGNON AND SHRIMP SCAMPI ~ \$30.95**

CENTER CUT BEEF TENDERLOIN WITH BORDELAISE SAUCE  
AND THREE JUMBO SHRIMP SAUTEED IN OLIVE OIL, GARLIC AND WHITE WINE

### **ROAST TENDERLOIN OF BEEF AND CHICKEN MARSALA ~ \$28.95**

THINLY SLICED TENDERLOIN OF BEEF WITH BORDELAISE SAUCE  
AND SAUTEED CHICKEN BREAST WITH MARSALA SAUCE

### **CHICKEN OSCAR AND PACIFIC SALMON ~ \$25.95**

SAUTEED CHICKEN BREAST WITH CRAB, ASPARAGUS AND HOLLANDAISE SAUCE  
AND SALMON WITH LEMON BUTTER SAUCE

## *Beef*

### **ROAST TENDERLOIN OF BEEF ~ \$26.95**

SIX OUNCES THINLY SLICED WITH BORDELAISE SAUCE

### **ROASTED SLICED OR GRILLED NEW YORK STRIP ~ \$23.95**

TEN OUNCES WITH SAUTEED MUSHROOMS AND THYME DEMI GLAZE

### **FILET MIGNON ~ \$26.95**

SIX OUNCE CENTER CUT BEEF TENDERLOIN WITH BORDELAISE SAUCE

### **STEAK AU POIVRE ~ \$23.95**

TEN OUNCE PEPPERED AND PAN SEARED NEW YORK STRIP WITH  
RICH BRANDIED CREAM AND BORDELAISE SAUCE

### **BEEF WELLINGTON ~ \$29.95**

SIX OUNCE BEEF TENDERLOIN WITH MADEIRA SAUCE

### **ROASTED PRIME RIB OF BEEF ~ \$25.95**

TWELVE OUNCE PRIME RIB WITH AU JUS SAUCE

## *Served Dinners*



### *Chicken*

**CHICKEN AMARETTO** ~ \$19.95  
LIGHTLY FLOURED CHICKEN BREAST SAUTEED  
WITH MUSHROOMS AND HAZELNUTS AND AMARETTO CREAM SAUCE

**CHICKEN MARSALA** ~ \$19.95  
LIGHTLY FLOURED CHICKEN BREAST  
WITH MUSHROOMS IN A CREAMY WINE SAUCE

**HERB BAKED CHICKEN** ~ \$18.95  
WITH FRESH HERBS AND NATURAL JUICES

**STUFFED CHICKEN BREAST** ~ \$19.95  
WITH SPINACH AND MOZZARELLA CHEESE  
WITH CHAMPAGNE CREAM SAUCE

### *Seafood*

**PACIFIC SALMON** ~ \$19.95  
WITH CHOICE OF TOPPING: LEMON BUTTER SAUCE, HERB BUTTER,  
CITRUS BUTTER, CHAMPAGNE CREAM SAUCE, HONEY MUSTARD GLAZE

**SESAME CRUSTED AHI TUNA** ~ \$29.95  
PAN SEARED WITH WASABI SOY CREME FRAICHE

**ORANGE ROUGHY** ~ \$18.95  
BROILED WITH LEMON PEPPER AND CITRUS SAUCE

**SHRIMP SCAMPI** ~ \$19.95  
SAUTEED IN OLIVE OIL, GARLIC AND WHITE WINE

### *Pork*

**ROASTED PORK TENDERLOIN** ~ \$18.95  
SERVED WITH JACK DANIELS GLAZE

**GRILLED IOWA CHOP** ~ \$18.95  
TEN OUNCE CENTER CUT WITH SOUBISE SAUCE OR MUSTARD MERLOT

**STUFFED PORK LOIN** ~ \$19.95  
PORK LOIN STUFFED WITH SAGE AND SAUSAGE DRESSING  
TOPPED WITH APPLE BRANDY SAUCE

## *Served Dinners*



### *Salad Selections* - ONE CHOICE PER GROUP

#### **FIELD LETTUCE SALAD**

WITH CHOICE OF RASPBERRY OR HOUSE VINAIGRETTE

#### **CAESAR SALAD**

WITH HERB CROUTONS

#### **MIXED GREENS SALAD**

WITH CHOICE OF RANCH, FRENCH, ITALIAN, BLEU CHEESE, RASPBERRY VINAIGRETTE, BALSAMIC VINAIGRETTE OR HONEY MUSTARD

#### **SPINACH SALAD**

WITH BLEU CHEESE AND WARM BACON DRESSING

### *Starch Selections* - ONE CHOICE PER GROUP

#### **PURE LONG GRAIN WILD RICE**

WITH BACON, ONION, CELERY AND CARROTS (ADD \$1.00)

#### **BASMATI RICE PILAF**

#### **ROASTED GARLIC MASHED POTATOES**

#### **ROASTED RED POTATOES**

#### **PARSLEY NEW POTATOES**

#### **AU GRATIN POTATOES**

#### **HORSERADISH MASHED POTATOES**

#### **TWICE BAKED POTATO**

#### **RISOTTO**

CHOICE OF LEMON LEEK OR PORTOBELLO MUSHROOMS

### *Vegetable Selections* - ONE CHOICE PER GROUP

#### **GREEN BEAN ALMONDINE**

#### **GLAZED BABY CARROTS**

#### **CORN O'BRIEN**

#### **ZUCCHINI AND YELLOW SQUASH**

#### **FRESH OR STEAMED ASPARAGUS**

#### **STEAMED BROCCOLI WITH GARLIC OLIVE OIL**

# Create Your Own Buffet



INCLUDES ASSORTED DINNER ROLLS, COFFEE AND ICED TEA  
25 PERSON MINIMUM REQUIRED ON ALL BUFFETS

*One Entree Buffet \$21.95*

*Two Entree Buffet \$23.95*

SAUTEED CHICKEN BREAST WITH MUSHROOMS AND AMARETTO SAUCE

CHICKEN MARSALA WITH MUSHROOMS

SPINACH AND MOZZARELLA STUFFED CHICKEN WITH LEMON CREAM SAUCE

HERB ROASTED CHICKEN

PENNE PASTA WITH GRILLED CHICKEN AND GARLIC CREAM SAUCE

BAKED ZITI WITH TOMATO BASIL SAUCE, RICOTTA AND ROMANO CHEESE

PASTA PRIMAVERA - PENNE PASTA, FRESH VEGETABLES AND GARLIC CREAM SAUCE

HERB ROASTED TURKEY BREAST WITH SHALLOT GRAVY

ROAST PORK LOIN WITH APPLE DEMI GLAZE

HONEY DIJON CRUSTED ROASTED LOIN OF PORK \*

POACHED ATLANTIC SALMON WITH LEMON CHARDONNAY CREAM SAUCE

PISTACHIO CRUSTED SALMON WITH DIJON CREAM SAUCE

ROAST PRIME RIB OF BEEF (ADD \$4.00) \*

SLICED ROAST BEEF

\* REQUIRES A \$50.00 CARVING FEE

# Create Your Own Buffet



## *Salad Selections* - TWO CHOICES PER GROUP

**ROMAIN LETTUCE TOSSED** WITH BLEU CHEESE AND WALNUTS

**PENNE PASTA SALAD** WITH ROASTED VEGETABLES

**FRESH FRUIT DISPLAY**

**SPINACH SALAD** WITH WARM BACON DRESSING

**CAESAR SALAD** WITH HERB CROUTONS

**MARKET VEGETABLE MELANGE** WITH HERB DIP

**GOURMET LETTUCE BOWL** WITH ASSORTED DRESSINGS

**MEDITERRANEAN PASTA SALAD**

**NEW POTATO SALAD**

## *Starch Selections* - ONE CHOICE PER GROUP

**PURE LONG GRAIN WILD RICE**

WITH BACON, ONION, CELERY AND CARROTS (ADD \$1.00)

**BASMATI RICE PILAF**

**ROASTED GARLIC MASHED POTATOES**

**ROASTED RED POTATOES**

**PARSLEY NEW POTATOES**

**AU GRATIN POTATOES**

**HORSERADISH MASHED POTATOES**

**TWICE BAKED POTATO**

**RISOTTO**

CHOICE OF LEMON LEEK OR PORTOBELLO MUSHROOMS

## *Vegetable Selections* - ONE CHOICE PER GROUP

**GREEN BEAN ALMONDINE**

**GLAZED BABY CARROTS**

**CORN O'BRIEN**

**ZUCCHINI AND YELLOW SQUASH**

**FRESH OR STEAMED ASPARAGUS**

**STEAMED BROCCOLI** WITH GARLIC OLIVE OIL



## *Desserts*



### **ITALIAN RUM CAKE ~ \$5.95**

RUM SOAKED LAYERS OF YELLOW CAKE WITH CHOCOLATE AND VANILLA  
CREME PATISSERIE AND FRESH WHIPPED CREAM

### **CHOCOLATE TIRAMISU ~ \$5.95**

COFFEE AND BRANDY SOAKED LAYERS OF CHOCOLATE CAKE  
FILLED WITH INFUSED MASCARPONE CHEESE

### **RICH CREAM CHOCOLATE MOUSSE ~ \$4.95**

DARK CHOCOLATE MOUSSE  
WITH RASPBERRY SAUCE AND FRESH RASPBERRIES

### **NEW YORK CHEESECAKE ~ \$5.95**

TOPPED WITH SLICED STRAWBERRIES AND WHIPPED CREAM

### **TURTLE CHEESECAKE ~ \$5.95**

WITH CARAMEL SAUCE

### **CREME BRULE ~ \$5.95**

WITH FRESH SEASONAL BERRIES

### **CARROT CAKE ~ \$5.95**

THREE LAYER CAKE WITH CREAM CHEESE ICING AND WALNUTS

### **APPLE, CHERRY OR PECAN PIE ~ \$4.95**

TOPPED WITH WHIPPED CREAM  
PIE ALA MODE (ADD \$1.00)

### **ICE CREAM SUNDAE OR SHERBET ~ \$3.95**

## *Beverages*



**FOUNTAIN SODA ~ \$2.00**

**BOTTLED SODA ~ \$2.25**

**BOTTLED WATER ~ \$1.50**

**DOMESTIC BOTTLED BEER ~ \$3.25**

**IMPORTED BOTTLED BEER ~ \$3.75**

**STANDARD COCKTAIL ~ \$6.00**

**CALL COCKTAIL ~ \$6.50**

**PREMIUM COCKTAIL ~ \$7.50**

**HOUSE WINE BY THE GLASS ~ \$5.50**

**HOUSE WINE BY THE BOTTLE ~ \$18.50**

**HOUSE CHAMPAGNE BY THE BOTTLE ~ \$30.00**

BEVERAGE PRICES ARE SUBJECT TO 18% GRATUITY AND 7% SALES TAX.

## *Bar Options*

**~ HOSTED BAR ~**

THERE ARE MANY WAYS TO FACILITATE A HOSTED BAR.

THE FOLLOWING ARE DIFFERENT OPTIONS:

**FULL HOSTED BAR**

**MODIFIED HOSTED BAR (PART HOSTED, PART CASH)**

**HOSTED BAR FOR ALLOTTED PERIOD OF TIME**

**HOSTED WINE AND BEER**

**~ OTHER BAR OPTIONS ~**

**CASH BAR**

**16 GALLON KEG OF BEER ~ \$250.00**

**UNLIMITED SODA SERVICE ~ \$100.00**

**CHAMPAGNE PUNCH ~ \$30.00**

**NON-ALCOHOLIC PUNCH ~ \$15.00**

# *Hors d'Oeuvres*



*Cold Hors d'Oeuvres* - PRICED PER PERSON  
(BASED ON ONE AND A HALF PIECES PER PERSON)

**CHEF'S ASSORTED DEVEILED EGGS ~ \$2.00**

**SMOKED SALMON DEVEILED EGGS ~ \$2.50**

**CHEF ASSORTMENT BRUSCHETTA ~ \$2.50**  
TOMATO BASIL, OLIVE TAPENADE, ROASTED GARLIC

**CHEF ASSORTMENT TEA SANDWICHES ~ \$2.50**  
HAM, CHICKEN, TUNA AND EGG SALAD

**SILVER DOLLAR SANDWICHES ~ \$3.00**  
HAM, TURKEY AND ROAST BEEF

**CHEF ASSORTMENT CANAPES ~ \$2.50**

**PROFITEROLES STUFFED WITH CHICKEN SALAD ~ \$2.50**

**BEEF AND SPINACH TORTILLA WRAPS ~ \$2.50**

**CHOCOLATE DIPPED STRAWBERRIES ~ \$3.50**

**SHRIMP COCKTAIL ~ \$6.00**

**MELON AND PROSCIUTTO ~ \$2.50**

**SMOKED TURKEY AND CRANBERRY ROULADES ~ \$2.50**

**CUCUMBER ROUNDS ~ \$2.50**  
WITH GARLIC, HERB CHEESE AND RIPE OLIVES

**FRESH SEASONAL FRUIT TRAY ~ \$3.00**

**CRUDITES ~ \$3.00**  
WITH FRESH HERB DIP

**ASSORTED DOMESTIC CHEESE AND CRACKER TRAY ~ \$3.50**

**ASSORTED IMPORTED CHEESE AND CRACKER TRAY ~ \$4.50**

**POTATO CHIPS AND DIP ~ \$2.00**

**TORTILLA CHIPS ~ \$2.50**  
WITH GUACAMOLE AND SALSA

# *Hors d'Oeuvres*



*Hot Hors d'Oeuvres* - PRICED PER PERSON  
(BASED ON ONE AND A HALF PIECES PER PERSON)

**MINIATURE MOZZARELLA STICKS ~ \$3.00**  
WITH MARINARA SAUCE

**REGULAR OR BUFFALO CHICKEN DRUMMIES ~ \$3.00**

**CHICKEN FAJITA QUESADILLAS ~ \$3.00**

**BBQ COCKTAIL FRANKS ~ \$2.50**

**SPANOKOPITAS ~ \$3.00**

**HOT ARTICHOKE DIP WITH CRUDITES ~ \$3.00**

**FRIED RAVIOLI ~ \$3.00**  
WITH TOMATO BASIL SAUCE

**CRAB DIP WITH GARLIC TOAST ~ \$3.50**

**JACK DANIELS BACON WRAPPED SHRIMP ~ \$6.00**

**RUMAKI ~ \$3.00**

**APRICOT CHICKEN BITES ~ \$3.00**

**SPINACH AND CRAB STUFFED MUSHROOMS ~ \$3.50**

**SHRIMP AND CREAM CHEESE WON TONS ~ \$3.50**  
WITH SWEET AND SOUR SAUCE

**PETITE QUICHE LORRAINE ~ \$2.50**

**TERIYAKI CHICKEN WINGS ~ \$3.00**

**CRAB CAKES ~ \$4.50**  
WITH SWEET AND SOUR DIPPING SAUCE

**CHICKEN SKEWERS ~ \$3.50**  
WITH THAI PEANUT SAUCE

**BEEF BULGOGI (KOREAN FIRE MEAT) ~ \$3.50**

**WILD MUSHROOM BORDELAISE MEATBALLS ~ \$3.50**

**COCONUT TEMPURA PRAWNS ~ \$5.00**  
WITH ORANGE MARMALADE DIPPING SAUCE

**BLACK PEPPER CRUSTED PORK TENDERLOIN ~ \$4.00**  
WITH BLACK OLIVE TAPANADE

## *Luncheons*



### *Sandwiches*

WITH CHOICE OF SOUP, SALAD, FRENCH FRIES OR FRESH FRUIT

#### **GRILLED CHICKEN CLUB ~ \$9.95**

GRILLED CHICKEN, BACON, LETTUCE, TOMATO,  
AVOCADO AND PEPPER JACK CHEESE

#### **SANDWICH LOAF ~ \$9.95**

TUNA SALAD, HAM SALAD, EGG SALAD, JELLIED CRANBERRY  
LAYERED ON WHITE BREAD WITH CREAM CHEESE FROSTING

### *Lunch Buffets*

#### **BURGER & BRAT COOK OUT ~ \$12.95**

CHARBROILED BURGERS, CHICKEN BREAST AND BRATS  
SERVED WITH ALL THE CONDIMENTS, ASSORTED CHEESES,  
BAKED BEANS, POTATO SALAD, COLESLAW AND POTATO CHIPS

#### **TACO BAR ~ \$11.95**

HARD AND SOFT SHELL TORTILLAS, CRISPY CORN CHIPS, SEASONED BEEF,  
SHREDDED LETTUCE, TOMATO, BLACK OLIVES, ONIONS, SHREDDED CHEESE,  
SALSA, SOUR CREAM, SPANISH RICE AND REFRED BEANS

#### **ITALIAN PASTA BUFFET ~ \$12.95**

MIXED GREENS WITH TWO DRESSING, ZESTY PASTA SALAD, MARINATED  
VEGETABLE SALAD, GARLIC BREADSTICKS, SPAGHETTI AND PENNE PASTAS,  
MEAT SAUCE, ZESTY TOMATO SAUCE AND CREAMY ALFREDO SAUCE

#### **SOUP, SALAD & SANDWICH BUFFET ~ \$11.95**

CHOICE OF HOMEMADE SOUP WITH A VARIETY OF SLICED DELI MEATS AND  
CHEESES, PASTA SALAD, CAESAR SALAD AND POTATO CHIPS

#### **STEAK COOKOUT ~ SIRLOIN \$14.95 ~ NEW YORK STRIP \$16.95**

SERVED WITH ALL THE CONDIMENTS, BAKED BEANS, POTATO SALAD,  
MIXED GREEN SALAD, POTATO CHIPS AND VEGETABLE

### *Lunch To Go*

#### **THE BROWN BAG ~ \$9.95**

CHOICE OF HAM OR TURKEY DELI SANDWICH  
BAG OF POTATO CHIPS, APPLE AND COOKIE

## *Luncheons*



### *Entrees*

SERVED WITH VEGETABLE AND CHOICE OF SOUP, SALAD OR FRESH FRUIT

**NEW YORK STRIP STEAK ~ \$16.95**

GRILLED WITH SAUTEED MUSHROOMS AND TOPPED WITH BORDELAISE SAUCE  
SERVED WITH CHOICE OF POTATO

**CHICKEN FLORENTINE ~ \$13.95**

CHICKEN BREAST STUFFED WITH SPINACH AND MOZZARELLA CHEESE  
TOPPED WITH SUNDRIED TOMATO SAUCE

**PAN ROASTED SALMON ~ \$15.95**

ON A BED OF RICE PILAF

**SAUTEED BEEF TENDERLOIN TIPS ~ \$16.95**

BEEF TIPS WITH MUSHROOMS, ONIONS AND CABERNET SAUCE  
SERVED OVER HOMESTYLE NOODLES

**CHICKEN PARISIENNE CREPES ~ \$10.95**

TWO FRENCH CREPES FILLED WITH SAUTEED CHICKEN, PEPPERS AND ONIONS  
TOPPED WITH MORNAY SAUCE

### *Salads*

**TACO SALAD ~ \$9.95**

CRISPY TORTILLA SHELL FILLED WITH MIXED GREENS, SEASONED BEEF,  
SHREDDED CHEESE, TOMATO, ONIONS, SALSA AND SOUR CREAM

**CHICKEN CLUB SALAD ~ \$9.95**

GRILLED CHICKEN, MIXED GREENS, CHOPPED EGG, BACON,  
TOMATO, AVOCADO AND BLEU CHEESE CRUMBLES

**WOODBURY COUNTY SALAD ~ \$9.95**

GRILLED CHICKEN, MIXED GREENS, STRAWBERRIES,  
WALNUTS, FETA CHEESE WITH BALSAMIC VINAIGRETTE

**BLACKENED CHICKEN SALAD ~ \$9.95**

BLACKENED CHICKEN, MIXED GREENS, CHERRY TOMATO,  
RED ONION, BLACK OLIVE, PEPPER JACK CHEESE,  
TORTILLA STRIPS WITH ROASTED RED PEPPER RANCH

**FRESH FRUIT SALAD ~ \$7.95**

SELECTION OF FRESH SEASONAL FRUITS WITH CREAMY POPPY SEED DRESSING

# *Breakfasts & Meetings*



## *Buffets*

### **SCCC BREAKFAST BUFFET ~ \$12.95**

FRESH FRUIT DISPLAY, ASSORTED PASTRIES, MUFFINS AND BAGELS,  
FRUIT PRESERVES, CREAM CHEESE AND BUTTER  
SCRAMBLED EGGS, HICKORY SMOKED BACON, SAUSAGE LINKS  
HOME FRIED POTATOES, FRESH BREWED COFFEE AND ASSORTED JUICES

### **TRADITIONAL CONTINENTAL ~ \$7.95**

FRESH FRUIT DISPLAY, ASSORTED DANISH AND MUFFINS,  
FRESH BREWED COFFEE, TEA AND ASSORTED JUICES

### **CLUBHOUSE CONTINENTAL ~ \$8.95**

FRESH FRUIT DISPLAY, ASSORTED PASTRIES, MUFFINS AND BAGELS,  
FRUIT PRESERVES, CREAM CHEESE AND BUTTER  
FRESH BREWED COFFEE AND ASSORTED JUICES

## *Plated Breakfasts*

### **SCRAMBLED EGGS ~ \$8.95**

THREE SCRAMBLED EGGS AND PAN FRIED POTATOES  
WITH CHOICE OF BACON OR SAUSAGE

### **EGGS BENEDICT ~ \$9.95**

POACHED EGGS AND CANADIAN STYLE BACON ON A TOASTED ENGLISH MUFFIN  
TOPPED WITH HOLLANDAISE AND SERVED WITH PAN FRIED POTATOES

### **FRENCH TOAST ~ \$7.95**

FLAVORED WITH CINNAMON AND GRAND MARNIER  
SERVED WITH CHOICE OF BACON OR SAUSAGE

## *Snacks*

### **ASSORTED PASTRIES OR MUFFINS ~ \$2.75**

### **FRESH FRUIT DISPLAY ~ \$3.00**

### **FLAVORED YOGURT ~ \$1.95**

### **GRANOLA ~ \$2.00**

### **ASSORTED WHOLE FRUITS ~ \$3.00**

### **ASSORTED COOKIES OR BROWNIES ~ \$2.50**

### **ASSORTED MINIATURE CHEESECAKES ~ \$2.50**

### **ASSORTED JUICES ~ \$2.00**

### **FRESH BREWED COFFEE ~ \$2.00**

# *Banquet Guidelines*



## *Food and Beverage Service Policies*

IT IS REQUIRED THAT ALL FOOD SERVED BE PROVIDED BY THE CLUB. LEFT OVER BUFFET FOOD ITEMS MAY NOT BE TAKEN OFF THE PREMISES, THERE ARE NO EXCEPTIONS. THE SCCC IS THE ONLY LICENSED AUTHORITY TO PROVIDE, SELL AND DISTRIBUTE ALCOHOLIC BEVERAGES ON THE PREMISES.

NO ONE UNDER THE AGE OF 21 SHALL BE SERVED ALCOHOLIC BEVERAGES ON THE CLUB GROUNDS. THE CLUB WILL REQUIRE PROPER PHOTO IDENTIFICATION FOR PERSONS WHOSE AGE MAY BE IN QUESTION. THE CLUB RESERVES THE RIGHT TO REFUSE SERVICE TO ANYONE WHO, IN THE SOLE JUDGMENT OF THE SCCC STAFF, IS INTOXICATED, AS WELL AS CLOSING THE BAR IF THE CIRCUMSTANCES WARRANT.

ALL FOOD AND BEVERAGE MENU PLANNING, ROOM SETUP AND OTHER DETAILS SHOULD BE PLANNED A MINIMUM OF AT LEAST 10 DAYS IN ADVANCE. PARTIES WILL BE CHARGED FOR THE NUMBER OF GUESTS GUARANTEED OR THE NUMBER OF GUESTS ACTUALLY SERVED WHICHEVER IS GREATER. PARTIES OF MORE THAN 15 GUESTS MUST HAVE A PLANNED MENU WITH PRECISE COUNTS PROVIDED FOR ENTREE CHOICES A MINIMUM OF 72 HOURS IN ADVANCE. PARTIES OF UP TO 14 MAY ORDER FROM THE DINING ROOM MENU. PLANNED MENUS CAN BE ARRANGED FOR PARTIES OF ANY SIZE.

THERE IS NO ROOM CHARGE WHEN MENU SALES MEET OR EXCEED CLUB FOOD MINIMUMS. IF ADDITIONAL ROOMS ARE REQUIRED IN CONJUNCTION WITH YOUR EVENT, ROOM CHARGES MAY APPLY.

PER PERSON FOOD MINIMUMS ARE AS FOLLOWS:

BREAKFAST 7:00 AM TO 11:00 AM ~ \$9.95

LUNCH 11:00 AM TO 2:00 PM ~ \$10.95

DINNER 2:00 PM TO 10:00 PM ~ \$20.95

IF FOOD MINIMUMS ARE NOT MET, THE ROOM CHARGES ARE AS FOLLOWS:

BOARD ROOM \$50

FORMAL ROOM \$100

BALLROOM \$250

IF THE EVENT DOES NOT REQUIRE FOOD, THE ROOM CHARGES ARE AS FOLLOWS:

	SUNDAY-THURSDAY	FRIDAY-SATURDAY
BALLROOM	\$500	\$1500
FORMAL ROOM	\$150	\$300
BOARD ROOM	\$100	\$250
PATIO	\$100	\$200
TERRACE	\$60	\$150

PRICES / SURCHARGES: A SERVICE CHARGE OF 18% AND APPLICABLE SALES TAX OF 7% WILL BE ADDED TO ALL ITEMS. MINIMUM PER SERVER GRATUITIES ARE \$15 FOR BREAKFAST SERVICE, \$25 FOR LUNCH SERVICE AND \$50 FOR DINNER SERVICE. THE MINIMUM WILL APPLY IF SERVICE CHARGE IS NOT GREATER.



# Banquet Guidelines



FUNCTION ROOMS: SIOUX CITY COUNTRY CLUB RESERVES THE RIGHT TO REALLOCATE SPACE IN THE FOLLOWING CASES: INCREASE OR DECREASE IN ATTENDANCE, MECHANICAL FAILURES OR ACCESSIBILITY FOR SERVICE.

BANQUET DEPOSITS: SIOUX CITY COUNTRY CLUB DOES NOT CHARGE ROOM FEES WHEN FOOD AND/OR BEVERAGE PURCHASES MEET OR EXCEED MINIMUMS. WE DO HOWEVER REQUIRE A ROOM DEPOSIT TO GUARANTEE A DATE AND ROOM FOR A PLANNED EVENT. THOSE ROOM DEPOSITS APPLY IN FULL TO THE FINAL PAYMENT UPON COMPLETION OF THE EVENT. PRIOR TO RECEIVING THE DEPOSIT, ALL EVENT BOOKINGS SHALL BE CONSIDERED TENTATIVE WITH THOSE ROOMS AND DATES STILL AVAILABLE. ROOM DEPOSITS ARE LISTED BELOW. FOR NON-MEMBER EVENTS THAT INCLUDE PLANNED MEALS, WE ALSO REQUIRE AN ADDITIONAL DEPOSIT NO LATER THAN TWO WEEKS PRIOR TO THE EVENT DATE. THIS SECOND DEPOSIT IN COMBINATION WITH THE ROOM DEPOSIT MUST EQUAL 50% OF THE ESTIMATED TOTAL FOOD BILL. THIS TOTAL AMOUNT DEPOSITED WILL ALL APPLY AS CREDIT TO THE FINAL BILL.

ROOM DEPOSIT	SUNDAY-THURSDAY FEB 1-OCT 31	FRIDAY-SATURDAY FEB 1-OCT 31	ALL DAYS Nov 1-JAN 31
BALLROOM	\$500	\$1500	\$1500
FORMAL ROOM	\$150	\$300	\$300
BOARD ROOM	\$100	\$250	\$250

CANCELLATIONS: THE SCCC BANQUET MANAGER NEEDS TO BE INFORMED OF THE CANCELLATION OF A FUNCTION OR DRAMATIC DECLINE IN EXPECTED ATTENDANCE AS SOON AS POSSIBLE. DATES BEING HELD TENTATIVELY SHOULD BE RELEASED AS SOON AS IT IS KNOWN THAT THEY WILL NOT BE USED. A SERVICE CHARGE OF 18% AND SALES TAX OF 7% WILL BE ASSESSED TO ALL ROOM CHARGES.

CANCELLATION FEES: IF BOOKED EVENTS AND RESERVED DATES MUST BE CANCELED, THE FEES LISTED BELOW, UNDER DAYS PRIOR TO THE EVENT, WILL APPLY.

	90 DAYS	60 DAY	30 DAYS	7 DAYS	48 HOURS
BALLROOM	\$150	\$350	\$500	\$700	50% OF BILL
FORMAL ROOM	\$50	\$150	\$250	\$400	50% OF BILL
BOARD ROOM	\$25	\$60	\$150	\$200	50% OF BILL

TIMING OF FUNCTIONS: IN ORDER TO PROVIDE THE FINEST SERVICE TO YOUR GROUP, IT IS IMPORTANT THAT SCCC BE AWARE OF ALL FUNCTION TIME CHANGES THAT YOUR GROUP MAY HAVE. IT IS OF IMPORTANCE THAT ALL FOOD ITEMS ARE SERVED AT THEIR SPECIFIC TIME. ALL BREAKFAST, LUNCH, COCKTAIL AND DINNER BUFFETS MAY ONLY BE SERVED FOR A MAXIMUM OF 2 HOURS.

OUTDOOR FUNCTIONS: SIOUX CITY COUNTRY CLUB RESERVES THE RIGHT TO MOVE OUTDOOR FUNCTIONS INSIDE INSIDE IF THE WEATHER REPORT, THREE HOURS PRIOR TO THE FUNCTION, PREDICTS A 40% OR GREATER CHANCE OF RAIN. THE FINAL DECISION WILL BE MADE NO LATER THAN THREE HOURS PRIOR TO THE SCHEDULED START OF ANY OUTSIDE EVENT.

# Banquet Guidelines



SECURITY: SCCC WILL NOT BE RESPONSIBLE FOR ANY MISSING ITEMS BEFORE, DURING OR AFTER A FUNCTION.

DRESS CODE: IT IS EXPECTED THAT GUESTS WILL DRESS APPROPRIATELY FOR THE OCCASION AND SEASON. PLEASE ADVISE GUEST OF THE CLUB'S DRESS CODE.

TABLE DECOR: SCCC WILL BE ABLE TO ASSIST WITH CENTERPIECES. WE HAVE AN ARRAY OF VASES, MIRROR TILES, VOTIVES AND FLOWERS. ABSOLUTELY NO GLITTER, BIRDSEED OR CONFETTI MAY BE USED. IF THESE ITEMS ARE USED, A CLEAN UP FEE WILL BE ASSESSED.

## ADDITIONAL BANQUET AMMENITIES:

COAT CHECK ATTENDANT (UPON REQUEST OF CLIENT)     \$25 PER ATTENDANT

VALET PARKING     \$50 PER ATTENDANT  
(UPON REQUEST OF CLIENT, MINIMUM OF 2 ATTENDANTS)

FOOD CARVER (MANDATORY WITH CERTAIN BUFFETS)     \$50 PER CARVER

WINE CORKAGE FEE     \$15 PER BOTTLE

LCD PROJECTOR     \$50

CAKE CUTTING FEE

DANCE FLOOR

OVERHEAD PROJECTOR

FLIP CHART/MARKERS

TV/VCR/DVD PLAYER

SCREEN

CORDLESS MICROPHONE

HIGH SPEED INTERNET

OUTGOING/INCOMING FAX

PHOTOCOPIES

MISCELLANEOUS: SCCC RESERVES THE RIGHT TO APPLY ADDITIONAL FEES FOR SUPPLY RENTALS, ENGINEERING SERVICES AND EXTRAORDINARY SETUP BY THE CLUB STAFF.

# Banquet Guidelines



DEAR

PLEASE CAREFULLY REVIEW THE ENCLOSED BANQUET ORDER FORM. CHECK ALL THE DETAILS TO INCLUDE:

BILLING ADDRESS	SPECIAL INSTRUCTIONS	EVENT LOCATIONS
SETUP DETAILS	TENTATIVE COUNTS	ENTERTAINMENT DETAILS
EVENT DATE AND TIMES	PRICING DETAILS	FOOD MENU DETAILS

IF THERE ARE ANY CHANGES REQUIRED, PLEASE CALL US AS SOON AS POSSIBLE TO MAKE THOSE CORRECTIONS.

AS THE TIME DRAWS NEAR, PLEASE KEEP US UPDATED AS TO THE TENTATIVE NUMBER OF GUESTS, IF THOSE NUMBERS ARE CHANGING APPRECIABLY FROM THE ORIGINAL ESTIMATION. PLEASE NOTE THAT WE WILL BE CONTACTING YOU APPROXIMATELY 72 HOURS PRIOR TO THE EVENT TO OBTAIN A GUARANTEED NUMBER OF GUESTS TO PREPARE FOR. THIS WILL BE THE FINAL NUMBER OF GUESTS USED TO DETERMINE THE AMOUNT OF FOOD TO PREPARE AND TO CALCULATE THE MENU COST. SHOULD THE ACTUAL GUEST COUNT EXCEED THE GUARANTEED NUMBER, THE GREATER OF THE TWO WILL BE USED TO CALCULATE THE COST. WE DO NOT OVER PREPARE, SO AN ACCURATE FINAL GUARANTEE NUMBER IS VERY IMPORTANT.

PLEASE BE PREPARED TO MAKE PAYMENT IN FULL AT THE COMPLETION OF THE EVENT. WE ACCEPT CASH OR PERSONAL CHECKS.

THANK YOU FOR THIS OPPORTUNITY TO HOST YOUR VERY IMPORTANT EVENT. WE ARE ALL LOOKING FORWARD TO SERVING YOU AND YOUR GUESTS.

AFTER YOU HAVE REVIEWED ALL THE ENCLOSED MATERIAL AND ARE SATISFIED WITH THE TERMS AND DETAILS, PLEASE KEEP ONE SET OF SHEETS FOR YOUR RECORDS AND THEN SIGN AND DATE THE SECOND SET AND RETURN IN THE ENCLOSED ENVELOPE.

## CLIENT LIABILITY POLICY

THE CLIENT IS LIABLE FOR ALL COSTS ASSOCIATED WITH REPAIR OR REPLACEMENT OF ALL OR ANY CLUB PROPERTY (INCLUDING BUT NOT LIMITED TO CLUBHOUSE BUILDING FIXTURES, GROUNDS, POOL, TABLES, CHAIRS, MIRRORS, CARPETS, FLOORING, WINDOWS, ETC.) DAMAGED BEYOND USUAL AND CUSTOMARY WEAR AND TEAR, OR THEFT BY CLIENT'S GUESTS OR AGENTS DURING SUCH EVENT AS DISCOVERED WITHIN A REASONABLE LENGTH OF TIME FOLLOWING THE DATE OF SUCH EVENT. THE CLIENT IS LIABLE FOR ALL REASONABLE AND FAIR COSTS OF REPAIR OR REPLACEMENT OF SAID DAMAGES OR LOSSES. CLIENTS INITIALS: \_\_\_\_\_

I UNDERSTAND AND ACCEPT THE TERMS AND DETAILS OF THE PLANNED EVENT SCHEDULED AT SCCC.

CLIENT: \_\_\_\_\_ DATE: \_\_\_\_\_

SCCC REPRESENTATIVE: \_\_\_\_\_ DATE: \_\_\_\_\_

