

The Faces of Somerby

Christian Y. Hang
Chef De Cuisine



Mike Glienke
Executive Chef



Travis Heim
Sous Chef



Trina Thompson
Director of Catering & Events



Molly Bowron
Assistant Catering Director



Referrals

Somerby enjoys a strong referral business from our guests and partners. Here is some of what our Wedding Parties have said about the luxurious accommodations, superior service and fine cuisine at Somerby.

"You. Are. Incredible. You made the planning process (and setup) completely painless! Austin & I, initially wanted to elope to avoid the stress behind wedding planning but there was no stress! Thank you—and your wonderful staff—for all you do. We had many compliments on the friendliness and efficiency (not to mention how beautiful the room looked) of the staff. You're fantastic at your job. Thank You. Thank You. Thank You!"

-Amber & Austin Smith

"I have to tell you that we had an amazing day at Somerby. Your help and planning skills removed so much stress and we are thankful to you for that. Somerby is an amazing facility, so beautiful and elegant. Some of the comments we received were, "I feel like I'm in a movie", and "We feel like we are in a different place." The arrangement of the Ballroom was perfect, beyond what Jennifer imagined. And the food and service were wonderful. With your help, we had plenty of food & beverages and everyone enjoyed themselves. I could go on and on. Thank you sooo sooo much."

-The Albins



Dear Trina & Somerby event staff -

Thank you so much for the extraordinary service you provided us and our guests on 9/11/10. We had an absolutely amazing day and you all helped make that happen. We had many great comments on the venue, food and service. We will hold a special place in our hearts for Somerby. Take care. Rebecca & Seth Zisman

"Thank you could/would never be enough to express our gratitude for all of the energy you put in and "extras" you added to make our amazingly special day grand. Always a step ahead and never missed a beat to make the bliss become real. For all you did for us (and my mom!) TRUEST THANKS. We look forward to sharing a non-wedding oriented and just fun toast to you next time we are "home".

-A & H

Somerby
GOLF CLUB

Items for Rental & Additional Services Available

- Dance Floor | 175
12' Screen | 150
Podium | 25
Wireless Microphone | 40
Podium & Microphone Package | 50
LCD Projector | 125
TV Cart with DVD Player | 100
DVD Player | 50
Easels | 15
Flip Charts | 25
Flip Charts & Dry Erase Board Package | 35
Portable Speaker System with Corded Microphone | 200
10" Round Cake Pedestals | 4
Large Octagon, Square, or Circle Mirrors | 3
Votives (12 hr oil with glass holder) | 1
Custom Fit Chair Covers (black or cream) with Sash | 5 each
Sash only (any color) | 2 each
Floor Length Black or Cream Table Linen | 20 per table
Specialty Overlay (most colors) | 15 each
Table Runners | 5 each
Black Back Drop | 100
Crystal Beading Back Drop | 20 each strand
Up Lighting (up to 3) | 30 each
Cake Cutting Utensils | 10
Cream Card Box | 10
Charger Plates (gold) | 2 each
Gold Accent Plates | 1 per plate
- Tablesides Coffee Service | 1 per person
Tablesides Wine Service | 1 per person
Tablesides Champagne Service | 1 per person
Butlered Hors d' Oeuvre Service | 1 per person
Cake Cutting | 1 per person
Meat Carver | 50/carver/hour
Valet Service | 2 per person
Coat Check | 25 per hour

Somerby Golf Club does not charge a rental fee for wedding receptions; instead, there is a food and beverage minimum to meet. The minimum does include alcohol so any kegs purchased or open bar tabs also go toward the minimum.

Food & Beverage Minimums for Receptions

FRIDAY/SUNDAY

Entire Ballroom | 4,500+

SATURDAY

Entire Ballroom | 7,500+

WEDDING CEREMONY FEE | 1,250 plus tax

+Tax and service charge are NOT included in minimum. Half the Ballroom seats up to 160 people. Whole Ballroom seats up to 330 people.

Packages

Our wedding & reception packages allow you and your family the opportunity to truly enjoy your entire day at Somerby, for memories that will last a lifetime!

CLASSIC CEREMONY PACKAGE | 1,250.00

Our Ceremony Service Includes:

- Wedding Arbor Rental Fee
- Bride's Room
- Ceremony Set-Up And Clean-Up Fees
- Ceremony Chairs (up to 200 chairs)

PREMIUM CEREMONY PACKAGE | 1,950.00

This Package Includes:

- Wedding Arbor Rental Fee
- Bride's Room
- Butlered Hors D'oeuvre Service
(Does NOT include cost of appetizers)
- 15' X 30' Dance Floor
- Wedding Cake Cutting Service
- All AV Equipment Needs
- Ceremony Set-Up & Clean-Up Fees
- Ceremony Chairs (up to 200 chairs)
- Free Champagne Toast For Head Table

Room Capacity

- Manchester Hall Capacity | 330 guests
- Manchester South Capacity | 140 guests
- Manchester East & West Capacity | 160 guests
- Manchester East Capacity | 60 guests
- Manchester West Capacity | 60 guests
- Cossington Boardroom Capacity | 16 guests

All Rooms Feature: One full serviced built in bar (*two bars available for the whole Hall*), wireless internet, audio rentals available, T1 lines available, flexible room set-ups, and access to outside deck.

Policies

BILLING: All invoices and accounts with a food and beverage minimum are required to pay up to the minimum 10 days prior to the event. All other invoices are due 10 days from the receipt of statement.

DEPOSITS & CONTRACTS: All contracts must be signed and returned with the appropriate deposit to secure the date requested. All deposits are non-refundable and non-transferable. Deposits will be applied to the final invoice.

TAX AND SERVICE CHARGE: All food and non-alcoholic beverages will be taxed 6.875% and liquor at 9.375%. All hosted food and beverage are subject to 21% service charge, which includes house linens, set up, bartenders and servers, tables, chairs, and clean-up.

CANCELLATIONS: All cancellations must be received in writing. Fees are subject to the individual contract per event.

GUARANTEES: Your final menu and guest count is due 10 days prior to the event. At that time you may not decrease numbers; however, if you have a few last minute RSVPs we will accommodate.

CLOSING: Last call will be given at 1:00 a.m. All guests must vacate the property of Somerby by 2:00 a.m.

Policies (Continued)

SETTING UP: A time will be arranged for you to come in prior to event to decorate. No holes are permitted in the walls, ceilings, or tables. All parties are responsible for setting up centerpieces, special favors, place cards, and any other additional decorations the party brings in that have been approved by the Director. Each event is responsible for removing decorations unless special arrangements have been made through the Director.

CONSUMPTION OF ALCOHOL: The Somerby Staff reserves the right to enforce policies on alcohol consumption and refuse service to anyone. No alcohol is allowed to be brought on the property by the guests; product will be confiscated and fees applied if found. All guests must show ID to consume alcohol. No underage consumption is allowed under any circumstances.

TASTINGS FOR WEDDINGS: Somerby holds semi-annual events in the Spring and Fall. Up to 4 people may attend the tastings. Invitations will be mailed to the bride a month before the event. Private tastings are available for \$20 per person with a limit of 4 entrées to sample.

DAMAGES: The client is responsible for their guests. Damages, loss, and liability shall be reimbursed to Somerby Golf Club as stated in contract. Damages could include broken dishes, glassware, etc. Somerby reserves the right to charge an appropriate damage or cleaning fee if the condition of the room or grounds deems it necessary.

Beverage Options

UNLIMITED SODA | 1.50 per person

Sprite, Coke, Diet Coke, Lemonade

(Fee charged times the number of guests guaranteed for the event)

SODA BY CONSUMPTION | 1.95 per glass consumed

Sprite, Coke, Diet Coke, Lemonade

(Only charged for what is poured)

COFFEE & HOT TEA BUFFET | 1 per person

BOTTLED WATER & SODA | 3 per bottle

Sprite, Coke, Diet Coke, Lemonade, Water

HOSTED OR CASH BAR

(estimated prices)

Domestic Bottle | 4

Micro/Import Bottle | 5

Mixed Drink | 6

Premium Cocktail or Glass of Wine | 7

SIGNATURE DRINKS

Somerby Mojito or Somerby Sangria | 8 each

16 GALLON KEG (130-16 oz. glasses per keg)

Domestic | 325

Micro/Import | 425

WINE BY THE BOTTLE (Approximately 4 glasses per bottle)

Wine | 26 per bottle

House Wines offered: B.V. Coastal Estates Chardonnay, Pinot Grigio, Riesling, Pinot Noir, Merlot, Cabernet, White Zinfandel.

CHAMPAGNE BY THE BOTTLE (Approximately 12 glasses per bottle)

Cooks Brut | 29 per bottle

Menus are subject to change without advanced notice. Tax and service charge are NOT included.

Hors d'oeuvre — Served Cold

All priced per dozen.

CURRIED CHICKEN SALAD FILO | 20

Dried Cranberries & Walnuts

BOURSIN OR GOAT CHEESE MOUSSE CROSTINI | 24

Roasted Tomatoes

SMOKED SALMON PATÉ ON PUMPERNICKEL CROSTINI | 30

Cream Cheese & Capers

BLACKENED BEEF TENDERLOIN ON CROSTINI | 33

Sweet Onion Marmalade

AHI POKE' IN A SPOON | 31

Diced Tomato, Onion & Soy Sauce

CHILLED COCKTAIL PRAWNS | 38

Spicy House Cocktail Sauce & Lemon

CAPRESE BROCHETTE | 29

Roasted Tomato, Kalamata Olive, Mozzarella, Artichoke Heart with Pesto Glaze

Menus are subject to change without advanced notice. Tax and service charge are NOT included.

Hors d'oeuvre — Served Hot

All priced per dozen.

TRUFFLED OR GARLIC FRIED POTATO BITES | 24

SPANAKOPITA | 31
Spinach & Feta in Filo

CHICKEN WINGS | 24
Buffalo, BBQ or Teriyaki

VEGETABLE SPRING ROLLS | 30
Baked & Served with Teriyaki Glaze

PORK OR VEGETABLE POT STICKERS | 30
Teriyaki Dipping Sauce

BAKED SALMON CAKE | 32
Lemon-Caper Aioli

BACON WRAPPED SCALLOPS OR SHRIMP | 39

SMOKED CHICKEN & CHEDDAR CHEESE | 33
In a Filo Cup

Menus are subject to change without advanced notice. Tax and service charge are NOT included.

Hors d'oeuvre — Specialty Tray Selections

All trays serve 50 people.

SPINACH & ARTICHOKE DIP | 140

Toasted Naan Bread

Add Crab | 70

NOVA SCOTIA SMOKED SALMON | 220

Cream Cheese, Pickled Bermuda Onion, Capers & Cornichons

ANTIPASTO PLATTER | 240

Sliced Premium Salamis, Fresh Mozzarella & Parmesan Cheeses, Kalamata Olives, Pepperoncini, Marinated & Grilled Vegetables

VEGETABLE CRUDITÉS | 150

Bleu Cheese & Ranch Dips

FRESH SEASONAL FRUIT | 175

Display of Fresh Seasonal Fruit Garnished with Fresh Berries

CHINESE CHAR SUI PORK | 200

Spicy Mustard

CHEESE & CRACKER TRAY | 205

Traditional Domestic Cheeses with Crackers

PREMIUM IMPORTED CHEESE BOARD | 275

Seasonal Chef Selected

CAPRESE TRAY | 210

Roasted Tomato, Kalamata Olive, Mozzarella, Artichoke Heart with Pesto, & Toasted Naan Bread

Menus are subject to change without advanced notice. Tax and service charge are NOT included.

Plated Dinner Entrée Options

Additional charge for multiple entrée selections; \$2.00 per person for 3 entrée choices (with exception of Children's Meals & Vegetarian Option).

PEACH ROSEMARY CHICKEN | 22

Airline Breast of Chicken, Finished with our Rosemary Peach Sauce

KING SALMON | 25

Sautéed with Fruit Chutney

WILD RICE STUFFED CHICKEN BREAST | 22

Finished with a Mushroom & Cream Sauce or Roasted Tomato & Cream Sauce

SMOKED AIRLINE CHICKEN BREAST | 22

Confit of Leeks

GRILLED AIRLINE CHICKEN BREAST | 22

BBQ Glaze

STEAK & CHICKEN COMBO PLATES

6 oz Chateau Sirloin & 4 oz Chicken (Any of the Chicken Entrées) | 31

6 oz Filet Mignon & 4 oz Chicken (Any of the Chicken Entrées) | 32

STEAK & FISH COMBO PLATES

6 oz Filet Mignon & 4 oz King Salmon or Walleye | 34

Add Halibut | market price

BROILED NEW YORK STRIP SIRLOIN | 42

Tomato Demi-Glace

Menus are subject to change without advanced notice. Tax and service charge are NOT included.

Plated Dinner Entrée Options (Continued)

Additional charge for multiple entrée selections; \$2.00 per person for 3 entrée choices (with exception of Children's Meals & Vegetarian Option).

PORK TENDERLOIN | 22

Apple-Shallot Relish

FILET MIGNON

Bordelaise Sauce

6 oz | 29

8 oz | 34

FILET MIGNON & LOBSTER | market price

PARMESAN CRUSTED BAKED WALLEYE | 25

Herb Buerre Blanc

PAN-SEARED HALIBUT | market price

Tomato & Olive Tapenade

Vegetarian Options

STEAMED SEASONAL VEGETABLES | 20

Light Olive Oil, Sprinkled with Fresh Parmesan Cheese

BUTTERNUT SQUASH RAVIOLI | 20

White-Wine Cream Sauce

GRILLED VEGETABLE OR MUSHROOM RAVIOLI | 20

Topped with either Marinara or White-Wine Cream Sauce

Menus are subject to change without advanced notice. Tax and service charge are NOT included.

Plated Accompaniment Options

Choose **ONE** item from each of the following **TWO** categories to accompany your main entrée selections. *Note: If more than one entrée is chosen for your event, both entrées will have the same accompaniments (Vegetarian Entrées do not get served with accompaniments).*

STARCH CHOICES

House Rice Pilaf
Roasted Garlic Mashed Potato
Roasted Baby Red Potato
Roasted Red Pepper & Chive Yukon Potato
Fingerling Potatoes | add 1 per person

VEGETABLE CHOICES

Green Beans Almondine
Sugar Snap Peas & Roasted Tomato
Vegetable Medley
Caramelized Carrots
Asparagus with Hollandaise Sauce | add 1 per person

Plated Dinner Side Salads

GARDEN SALAD | 4

Iceberg & Romaine Lettuce with Cucumbers, Tomatoes, & Carrots Topped with Garlic Croutons

TRADITIONAL CAESAR SALAD | 5

Romaine Lettuce, Fresh Shredded Parmesan Cheese, Caesar Dressing Garnished with Garlic Croutons

SPINACH SALAD | 7

Spinach with Fresh Raspberries, Feta and Onion with Raspberry Vinaigrette

SOMERBY SALAD | 6

Chopped Heart of Romaine Lettuce Drizzled with Hazelnut Vinaigrette Garnished with Smoked Bacon, Gorgonzola, Fresh Strawberries, Granny Smith Apples & Crushed Hazelnuts

CHOP SALAD | 6

Iceberg & Romaine Lettuce Chopped with Tomato, Onion, Hazelnuts, Parmesan, Bacon & Tossed with Dijon Vinaigrette

Buffet Dinner Entrée Options

Select from the following:

1 Starter, 1 Main Course, 1 Vegetable, 1 Starch | 26

1 Starter, 2 Main Courses, 2 Vegetables, 2 Starches | 31

1 Starter, 1 Main Course, 1 Carving Station, 2 Vegetables, 2 Starches | 36

STARTERS

Garden Salad

Iceberg & Romaine Lettuce with Cucumbers,
Tomatoes, & Carrots Topped with Garlic Croutons

Traditional Caesar Salad

Romaine Lettuce, Fresh Shredded Parmesan Cheese,
Caesar Dressing Garnished with Garlic Croutons

Tomato Basil Soup

Pasta Salad

Cole Slaw

Potato Salad

STARCH CHOICES

House Rice Pilaf

Roasted Garlic Mashed Potato

Roasted Baby Red Potato

Roasted Red Pepper & Chive Yukon Potato

Jo-Jo Potatoes

Fingerling Potatoes | add 1 per person

CARVING STATION | additional 50 per hour for attendant

Whole Fresh Turkey

Glazed Bone-In Ham

Prime Rib

Tenderloin | market price

Roasted New York Strip Loin | market price

Dijon & Herb Roasted Pork Loin

MAIN COURSE

Flank Steak

Peach Rosemary Chicken

Wild Rice Stuffed Chicken Breast

Smoked Airline Chicken

King Salmon

Turkey Breast

Grilled Airline Chicken

with BBQ Glaze

Whole Maine Lobster | market price

Pan Seared Halibut | market price

VEGETABLES

Green Bean Almondine

Sugar Snap Peas and Roasted Tomatoes

Chef's Blended Vegetables

Zucchini, Yellow Squash, Red Onion,

Grape Tomatoes

Root Vegetables

Dessert & Snack

FRESH BERRIES & DEVONSHIRE | 6

NEW YORK CHEESECAKE | 6

CHOCOLATE DECADENCE CAKE | 7

CANDY BUFFET | 3 basic | 4 premium

ASSORTMENT OF COOKIES & BARS | 4 per person

SOFT SERVE ICE CREAM | 6 per person

SOMERBY SNACK MIX | 1 per person

HOMEMADE 16" TWO TOPPING PIZZAS | 18 each

DOLLAR TURKEY OR HAM SANDWICHES | 1 each

Kid's Meal Options

Please choose ONE meal option.

CHICKEN TENDERS WITH FRENCH FRIES | 9

HAMBURGER WITH FRENCH FRIES | 9

MACARONI-N-CHEESE | 9

MINI CORN DOGS WITH FRENCH FRIES | 9

Menus are subject to change without advanced notice. Tax and service charge are NOT included.

Breakfast Buffet Options — Great for Gift Opening!

CONTINENTAL BREAKFAST BUFFET | 12.95+ per person

Homemade Danishes
Cinnamon Rolls
Yogurt & Granola Parfaits
Fresh Seasonal Fruit
Coffee, Cranberry, Grapefruit & Orange Juice

FIRST TEE BREAKFAST | 14.95+ per person

Eggs Benedict
Hash Browns
Fresh Seasonal Fruit
Applewood Smoked Bacon & Link Sausage
Cinnamon Rolls
Coffee, Cranberry, Grapefruit & Orange Juice

AT THE TURN BREAKFAST | 16.95+ per person

Egg Strata (onion, green peppers, red peppers, & mushrooms within scrambled eggs, topped with cheddar cheese & baked in a hash brown crust)
Applewood Smoked Bacon & Link Sausage
Assorted Bagels with Cream Cheese
Fresh Seasonal Fruit
Coffee, Cranberry, Grapefruit & Orange Juice

THE NINETEENTH HOLE BREAKFAST BUFFET | 19.95+ per person

Pancakes, Waffles, *or* French Toast
Sausage Links
Applewood Smoked Bacon
Scrambled Eggs with Ham and American Cheese
American Fried Potatoes
English Muffins with Assorted Jams
Fresh Seasonal Fruit Trays
Coffee, Cranberry, Grapefruit & Orange Juice

Menus are subject to change without advanced notice. Tax and service charge are NOT included.