

*Stonewolf Golf Club*  
*Banquet Menu*  
*2017*



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# ~ Breakfast Selections ~

## Continental Breakfast

Fresh Cut Fruit, Assorted Muffins, Assorted Danish and  
Bagels with Cream Cheese  
Coffee

*\$10.00/per person*

## Traditional Breakfast

Scrambled Eggs, Apple Wood Smoked Bacon OR Pork Sausage Patties,  
Tater Tots, Pancakes, Yogurt, Sliced Seasonal Fruit,  
Fresh Brewed Coffee, Tea, Chilled Juices, and Milk

*\$15.00/per person*



21% service charge and state sales tax will be added to all of the above prices.

# ~ Banquet Hors d'oeuvres ~

## Hot Selections

- Breaded Chicken Strips (2 per)
- Crab Rangoon (3 per)
- St. Louis Style Toasted Ravioli (3 per)
- Spicy Chicken Drumsticks & Wings (3 per)
- Mini Crab Cakes with Cajun Aioli (2 per)
- Buffalo Chicken Sliders with Pepper-Jack Cheese  
(2 per)
- Pork Pot Stickers (3 per)
- Bavarian Pretzel Sticks with Dipping Sauce (3 per)

## Seafood Selections

- Jumbo Cocktail Shrimp (2 per)
  - Coconut Shrimp with Orange Sauce
- (All selections available at Market Price)

## Cold Selections

- Chicken Salad Sliders (2 per)
- Seasoned Roast Beef Spirals (80 pieces)
- Assorted Cheese Display (80 pieces)
- Gourmet Seasonal Fruit Platter (80 pieces)
- Mini Assorted Bistro Sandwiches (2 per)
- Assorted Vegetable Platter (80 pieces)
- Seasonal Sweet or Savory Cheese Ball (As Needed)

## Pricing Per Guest

### **Three Hot & One Cold**

*\$22.00/per person*

### **Four Hot & Two Cold**

*\$25.00/per person*

### **Six Hot & Three Cold**

*\$28.00/per person*

### **Two Hot & One Cold**

**(This option is available with  
dinner selection only)**

*\$10.00/per person*



# ~ Meal Options ~

## Lunch:

Lunch Buffets are Served with Your Choice of: One Salad, Two Accompaniments and One Entree, Fresh Baked Dinner Rolls, Your Choice of Dessert, Coffee and Tea. Lunch price is valid before 3:00 p.m.

**\$22.00/per person**

A Served Lunch would include Your Choice of a Sandwich, a Cup of Fruit, and a Side of Homemade Chips or Fries.

**OR**

Salad/Soup Combination Served with Rolls.

**\$16.00/per person**

## Dinner :

Dinner Buffets are Served with Your Choice of: Two Salads, Two Accompaniments, and Two Entrees, Fresh Baked Dinner Rolls, Your Choice of Dessert, Coffee and Tea.

**\$27.00/per person**

A Served Dinner would include your Choice of: One Salad, Two Accompaniments, and One Entree, Fresh Baked Dinner Rolls, Your Choice of Dessert, Coffee and Tea.

**\$27.00/per person**

## Extra:

Additional side: **\$2.00 per/person**

Additional Entrée: **\$3.00 per/person**

**\*Vegetarian, Gluten Free, and Vegan Meals are available upon request.\***

Kids Plate (Chicken Fingers and Fries): **\$10.00/per child**

21% service charge and state sales tax will be added to all of the above price

# ~ *Salad and Accompaniment Selections* ~

## *Salads*

### *House Salad*

Cucumbers, Tomatoes, Red Onions and Croutons

### *Spinach Salad*

Sliced Pears, Blue Cheese & Candied Walnuts with Raspberry Vinaigrette Dressing

### *Classic Italian Salad*

Crisp Romaine, Marinated Olives, Artichokes, Red Onions, Tomatoes and Feta Cheese

### *Classic Caesar Salad*

Crisp Romaine, Garlic Croutons and Parmesan Cheese

## *Accompaniments*

### *Tuscan Vegetables*

### *California Vegetable Medley*

### *Green Beans with Onions & Bacon*

### *Whipped Potatoes*

### *Baked Macaroni & Cheese*

### *Fettuccini Alfredo*

### *Penne Pasta with Marinara*

### *Roasted Red Potatoes*

21% service charge and state sales tax will be added to all of the above prices

# ~ Entrée and Dessert Selections ~

## Entrees

### ***Chicken Modega***

Italian Breaded Chicken Breast Topped with Provel Cheese in a Chardonnay & Bacon Cream Sauce

### ***Classic Chicken Marsala***

Lightly Seared Chicken Breast topped with a Rich Wild Mushroom Marsala Wine Sauce

### ***Chicken Florentine***

Baked Chicken Breast Topped with Smoked Gouda and Spinach in a Garlic Cream Sauce

### ***Mustard Crusted Pork Loin***

Seasoned with Tri-Peppercorn Blend

### ***Home-Style Fried Chicken***

Buttermilk Biscuits and Country Gravy

### ***Smoked Beef Brisket***

with Sweet Lager Barbeque Sauce

### ***Slow Roasted Beef Top Round***

with Horseradish Cream Sauce and Rich AuJus

***Certified Carved New York Strip or Slow Roasted Prime Rib  
Available at Current Market Price.***

## Desserts:

### **Your Choice of Assorted:**

#### **1 Choice**

***Cakes, Cobblers, Pies OR Cheesecakes***

**\*Option available for us to cut and plate your cake in place of our dessert\***

21% service charge and state sales tax will be added to all of the above prices

# ~ Beverage, Bar and Wine ~

## Banquet Package

**2 Hour Beer, Wine, and Soda, \$15.00/ 4 Hour Beer, Wine, and Soda, \$17.00**

**2 Hour House Brand, \$16.00/ 4 Hour House Brand, \$18.00**

**2 Hour Premium Brand, \$21.00/ 4 Hour Premium Brand, \$25.00**

Amount based per person. Individual shots are prohibited.

**\*Any function exceeding 4 hour bar will be calculated on per drink consumption.  
No exceptions.**

## Non-Host Bar

(Prices are Per Drink)

**House Brand, \$5.50**

**Call Brand, \$6.50**

**Premium Brand, \$7.50**

**Wine, \$5.00**

**Domestic Bottle, \$3.50**

**Premium Bottle, \$4.00**

**Draft Beer, \$4.50**

**Soda, \$2.00**



**\*A \$100 bartender fee will apply to all non-host bars (1 bartender per 100 people.)**

## Banquet Specialty Beverages

**Tropical Punch (non-alcoholic), 15.00 per gallon**

**Mimosa, 40.00 per gallon**

**Champagne Punch, 40.00 per gallon**

**Champagne, 20.00 per bottle**

**House Wine, \$20.00 per bottle**

**Specialty Wine, Available upon request**

21% service charge and state sales tax to be added to all of the above prices.

**We reserve the right to refuse service to anyone under the legal drinking age or anyone consuming alcohol in excess. No exceptions.**

# ~ Banquet Policies ~

## *Room Rental Charges:*

The Wolf Den:	\$150 - seats up to 30 people
Dining Room:	\$300 – seats up to 60 people ( <i>Privacy not guaranteed</i> )
Banquet Room:	\$500 – seats up to 200 people ( <i>175 people with dance floor &amp; head table</i> )
Banquet Room:	\$2500 – if you choose to use your own catering company and dishes. \$3500 – if you choose to use your own catering company and our dishes.

Patio Area for  
Ceremony: \$1000- will fit up to 200ppl under the covered area.

## *Food and Beverage:*

Menu selections should be submitted to the Catering Office no later than 30 days prior to the scheduled function. Guarantee of exact attendance for all banquet facilities must be made 72 hours in advance and can not be reduced. If the Catering Office receives no guarantee, the Club will assume the guarantee to be the original number booked and that number will be the minimum charged. No food or beverage of any kind will be brought onto the premises, except for cakes or candy. The Catering Office issues one customer check with tax and service charge already added. According to State Law, service charges must also be taxed. There are no separate customer checks issued in the private rooms. A service charge of 21% and state sales tax are added to all food and beverage items. Menus and pricing are subject to change on an annual basis. Steak and seafood items tend to fluctuate and will be subject to current market pricing. Please contact our Catering Director for further information.

## *Payment:*

Stonewolf Golf Club accepts cash, credit cards, cashier checks, or personal checks. We also have an ATM available on site.

## *Termination for Cause:*

This agreement is subject to termination without liability upon the occurrence of any circumstance beyond control of either party – such as acts of God, war, acts of terrorism, government regulations, disaster, strikes, civil disorder, curtailment of transportation facilities or any emergency of a comparable nature beyond the parties control, making it impossible, illegal or which affects ability to perform it's obligations under this agreement – to the extent that such circumstances make it illegal or impossible to provide or use the Club facilities.



# ~ Banquet Policies ~

## *General Conditions:*

The Club does not permit nails, staples, tacks, etc. to be used on the meeting room walls and or tables. Any damage will be billed to the host. Stonewolf Golf Club reserves the right to inspect and control all private meetings and receptions held in the Club, Pavilion, and Banquet rooms. Stonewolf Golf Club will not assume responsibility for the damage or loss of any merchandise or articles left in the Club prior to, during, or following your function.

Liquor sales are governed by state laws and are strictly followed. Any violation of Illinois State Liquor Laws by a minor will result in the notification of the correct authorities. Stonewolf Golf Club also reserves the right to refuse service to a guest at the discretion of Stonewolf Golf Club staff. Stonewolf Golf Club reserves the right to move a party to another room or charge a fee for this room, depending on the guaranteed number of people in the party.

## *Rental and Fees:*

Meal service periods include use of a room and service personnel for that period.

<b>Breakfast</b>	<b>Lunch</b>	<b>Dinner</b>
3 Hour Maximum	4 Hour Maximum	5 Hour Maximum

If you would like to extend your function past the maximum time allotted, there will be an additional \$350.00 per hour minimum charge.

All parties are required to pay 100% of final estimated bill on, or before, the date of the function.

Bartender charge for cash bar, \$100.00 (1 bartender per 100 people)

Audio Visual Equipment rental, Varies (Please inquire with Catering Director)

## *Deposits:*

**Group Reservations, \$350.00**

**Weddings, \$1500.00**

**Deposits are non-refundable and will be applied to the final balance. All parties are required to pay 100% of the final estimated bill on, or by, the date of the function. No exceptions please.**

**I have read and agree to the Banquet Policies of Stonewolf Golf Club.**

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date