

Manteno Golf Club

& Learning Center

7202 North 4000 E. Road Manteno, Illinois, 60950

Phone: 815-468-8827

Banquet Menu



Manteno Golf Club Banquet Policy

Room Capacity

The maximum capacity for the Banquet room is: 220 guests without a dance floor.

With the use of the dance floor the room will seat 180 guests.

Banquet Room Charges

Weekdays Monday thru Thursday: \$50.00 Per Hour

Friday: \$300.00 for 1st 4 hours and \$50 per hour after

Saturday: \$450.00 for 1st 4 hours and \$50 per hour after

Sunday: \$200.00 for 1st 4 hours and \$25 per hour after

Attendance

The final count of guests is required FOURTEEN (14) days in advance of the event and not subject to reduction. A 5% increase of attendance within the seven day time frame can only be accepted with the consent of the Banquet Manager and will be subject to additional fees. (Please be sure to include entertainers, photographers, etc. in your count if they are to be served).

Deposits

A non-refundable deposit of 25% of the total amount is required upon signing of the contract to confirm the function space. Full payment is required 72 hours prior to your event. Payment can be made in the form of cash, check, cashier's check made out to Manteno Golf Club or major credit card. If the event is cancelled between the 13th and 8th day of the event, then you are responsible for 50% of the total event agreed upon cost. If cancellation occurs less than 8 days of the event, then full payment of the agreed upon cost will be charged. A \$300.00 deposit is needed to reserve a date for an event.

Food and Beverage

No Food or Beverages, with the exception of a cake from a Bakery, will be permitted to be brought into or removed from MGC by the patron's guests. Wedding Cakes must be preapproved and are subject to a \$50.00 Cake cutting fee.

Alcoholic Beverages

NO OUTSIDE ALCOHOLIC BEVERAGES ARE TO BE BROUGHT INTO THE BUILDING. Persons bringing alcohol into the building will be asked to leave the premises. MGC will follow state and local laws pertaining to the sale and consumption of alcoholic beverages. Professionals hired to work a function are not permitted to consume alcoholic beverages while they are performing their specific duties.

Decorating

The patron is responsible for their decorations such as centerpieces, etc. (with the exception of MGC rentals). There will be a \$100.00 fee imposed if either confetti or glitter is used in the decoration. This fee will cover the extensive labor involved for the clean up.

Security Policy

Manteno Golf Club may require hired security for certain events or a specific number of chaperons for events that are youth oriented.

Plated Dinners

Coconut Shrimp	\$24.00
6 butterfly shrimp, breaded and deep fried, served w/ a raspberry sauce	
Baked Tilapia	\$24.00
6 oz. Filet Baked and Seasoned with Clarified Butter and Lemon	
Grilled Salmon	\$29.00
6 oz. Filet grilled served with a lemon dill butter sauce and capers	
Italian Marinated Chicken Breast	\$23.00
6oz. Chicken Breast Marinated in an Italian Herbs and Spices and Baked until Deliciously Tender	
Chicken Marsala	\$26.00
6oz. Herb Marinated Chicken Breast topped with a Marsala wine Mushroom Sauce.	
Roast Pork Tenderloin	\$27.00
6 oz. Tender Sliced Pork stuffed w/Cranberry stuffing	
New York Strip Steak	\$31.00
10 oz. New York Strip Steak Grilled to Medium Temperature	
Prime Rib	\$29.00
10 oz. Queen Cut Roasted to Medium Temperature with Aus Jus	
Filet Mignon	\$28.00
6 oz. filet mignon seared and cooked to Medium Temperature	

All of our Plated Dinners include:

Salad, Dinner Rolls, Main Entrée, choice of Potato, choice of Vegetable,
Coffee, Ice Tea & Lemonade

Salad Options

Please Select One

Chef's Tossed Salad

Caesar Salad

Spring Mix Salad

(add \$1.50 per person)

Dressing Choices: Ranch French Italian Balsamic Honey Mustard

Potato/Rice Choices

Please Select One

Baked

Mashed

Wild Rice Pilaf

Roasted Red Potatoes

Twice Baked Potato Casserole

Baked Macaroni & Cheese

Vegetable Choices

Please Select One

Green Bean Almondine

Glazed Baby Carrots

Sweet Corn

California

Medley Cozumel Blend

Desserts

(\$1.50 per person)

Rocky Road Brownies

Assorted Cookies

Snickerdoodle Chocolate Chip White Chocolate Macadamia Nut Oatmeal Raisin

Family Style Dinners

Choice of

One Entrees \$24.00 Two Entrees \$28.00 Three Entrees \$32.00

All Buffets include your choice of Roast Beef, Baked Ham, Chicken Breast, Pork Loin Roast, Mostaccioli or Baked Mac and Cheese, choice of Potato and Gravy, choice of Vegetables, Tossed House Salad with choice of three dressings, Dinner Rolls, Assorted Desserts

***All Buffets/Family Style Dinners are served with Coffee, Ice Tea & Lemonade**

Buffet Style Packages

Served Buffet Style Only

All Buffets/Family Style Dinners

are served with Coffee, Ice Tea & Lemonade

Breakfast Buffet \$15.00

Buffet includes Scrambles Eggs, Hash browns, Bacon, Sausage, Biscuits & Gravy, French Toast or Pancakes, Bagels or English Muffins. Select 2 out of Danish, Sweet Rolls and Muffins. Seasonal Fresh Fruit, Orange and Cranberry Juice, Tea & Coffee.

Deli Buffet \$16.00

A selection of assorted Deli Style Meats and cheeses including: Roast Turkey Breast, Ham, Roast Beef, American, Swiss and Provolone Cheeses complimented with Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Mustard, Rolls and Breads. Also comes with your choice of Pasta Salad, Cole Slaw. Desert Choices: Cookies or Brownies

Tuscany Buffet \$30.00

A selection of fine Italian Dishes including Caesar Salad, Garlic Bread, Choice of Mostaccioli or Lasagna Vegetarian or Meat, Chicken Parmesan with Pasta, Italian Sausage with Peppers, Sicilian Vegetables & Assorted Desserts

Backyard BBQ \$18.00

Great for non-formal events. Grilled Hamburgers, Grilled Chicken Breasts, Hot Dogs, w/condiments. Baked Beans, Potato Salad, Choice of Kidney Bean Salad or Cole Slaw, Chips and Cookies.

Luncheon Specials

All items below are served with Coffee, Iced Tea and Lemonade

Chicken or Tuna Salad on Croissant \$12.00

Includes: Sandwich, Chips, Pasta Salad and Fruit Cup

Baby & Wedding Shower Special Buffet \$14.00

Buffet of Chicken & Tuna Finger Sandwiches, Bruschetta, Cucumber Sandwiches, Ham & cheese roll-ups, & Pasta Salad .

Mostaccioli & Italian Beef (4") Sandwiches \$18.00

Served w/tossed Salad (2 salad dressings) and Dinner Rolls

Desert choices: Rocky Road Brownies and Assorted Cookies

Gourmet Dessert Table

Mini Cheese Cakes

Chocolate, Raspberry, Strawberry, Orange

Chocolate Covered Strawberries Cupcakes

Cookies Mini Petits Fours Cream Puffs Éclairs

Choose Four: \$7.50

Choose Five: \$9.00

Choose Six: \$10.50

Punch Bowls Available

Mimosa - \$40.00 per bowl

"Spiked Punch" - \$40.00 per bowl

Cocktail Hour Suggestions

Appetizer Trays

Each tray serves 25-30 people

Vegetable Tray \$45

With Ranch Dip

Asst. Cheese Tray \$65

With Sausage and Crackers

Cheese Ball \$45

With Assorted Crackers

Shrimp Cocktail Display \$10.50 P/P

Served on Ice with Cocktail Sauce

Seasonal Fruit Tray

Market Price

Hors D'oeuvres

"Served Buffet Style for 1.5 Hour"

Hot Hors D'oeuvres

Chicken Wings
Filo Stuffed Brie Pear & Toasted Almonds
Chicken Pineapple Brochettes
Bacon Wrapped Water Chestnuts or Scallops
Meatballs Sausage Stuffed Mushrooms
Mini Crab Cakes

Cold Hors D'oeuvres

Bruschetta
Cucumber Sandwiches
Ham & Cheese Roll-ups
BLT Bites
Chicken Salad on Mini Croissants
Caprese Skewers

Any 5 of the Above Hors D'oeuvres \$15.00

For each Additional item from Above Add \$2.00 per person

If adding Hors D'oeuvres to Plated Dinners or Buffets : \$10 per person

Beverage & Liquor Options

Based On Consumption (Tabbed)

You can provide beverages for your guests and our bartender will keep a running tab for the amount of time that you determine or a specified dollar amount.

Draft Beer and Wine Only

Supply your Guests with this Moderate Offering. Cocktails will still be available but on a Cash Basis

**\$7.50 per person for Two Hours ADD **\$2.75 per person for each additional Hour

Call Bar

Includes all Call Liquors, Wines, and Tap Beer. Excluded are Top Shelf, Can Beers, Blended Cocktails and Shots. **\$8.50 per person First Hour Add **\$2.75 per person for each Additional Hour

Premium Bar

Includes all Liquors, Cocktails, Shots, Wines, Tap, Import and Domestic Beers

**\$9.50 per person First Hour ADD **\$2.75 per person for each Additional Hour

Keg Beer

Purchase of any number of Domestic or Imported Beer to be Served Ice Cold

**\$198.00 per Keg Domestic **\$275.00 per Keg, Import,

Additional Liquor & Beverages

Champagne Toast House Wine

\$3.75 per person or \$11.00 per Bottle Poured During Dinner Your Choice of: Chardonnay, Merlot, White Zinfandel, Pinot Grigio, Moscato, Cabernet Riesling, Pinot Noir

Service & Rentals

_____ Security Deposit	\$300.00
_____ Service fee on all returned checks	\$50.00
_____ Marriage Ceremony	\$150.00
_____ Trellis \$100.00	
_____ Audio/Visual	\$ 50.00
_____ Cake Cutting	\$ 50.00
_____ Colored Table Cloths (per table)	\$ 6.00
_____ Colored Napkins (per cloth)	\$.50
_____ Carving Station	\$100.00
_____ Omelet Station	\$100.00
_____ Candelabras (each)	\$10.00
_____ Table Mirrors (each)	\$1.00
_____ Use of Bar Area (removal of chairs and tables)	\$100.00

**Banquet Room Service price is based on total cost of event and
includes set-up tear down and clean up**