

Twin Hills Country Club

2019 S. Country Club Drive

Joplin Missouri 64804

Phone 417-623-4112

www.twinhillsgolf.net

sroyle@twinhillsgolf.net



Banquet Menu

General Information

1. Twin Hills Country Club is a private, non-profit organization, as designated by the Internal Revenue Service. Absolutely no advertisement or public solicitation for attendance may be made. All functions must be announced by invitation only.
2. A Banquet Event Order for each function is required outlining specific details for your affair and must be signed prior to your event.
3. Reservations must be cancelled 48 hours in advance on weekdays and 72 hours on weekends. A guaranteed number must be given on all meals that are to be served one week prior to your function. Any changes to that guarantee must be made no later than noon the day prior to your scheduled function. If no guarantee is given, we will prepare the estimated number given to us at the time of booking. All charges will be based on the guaranteed number given to us. If your group is larger than the guaranteed number, you will be charged accordingly.
4. An 18% service charge applies to all food and beverage ordered through the banquet department. All federal, state and local laws with regard to food and beverage purchases and consumption are strictly adhered to.
5. All non-member affiliated group functions will be charged a non refundable deposit upon booking event. The net bill will be due 7 days before the function. Twin Hills Golf & Country Club gladly accepts Visa, Master Card, American Express and Discover Cards.
6. Twin Hills Golf and Country Club reserves the right to inspect, maintain, and oversee all
7. private parties, meeting and receptions held on premises.
8. All food and beverage must be purchased solely through Twin Hills Golf and Country Club.
9. Twin Hills Country Club reserves the right to determine capacities of rooms in accordance with fire statutes: stated capacities will be strictly adhered to thereby complying with city fire and safety regulations.
10. Any expenses incurred towards the repair or replacement of property and/or equipment lost or damaged by your guests will be automatically charged to the final bill.
11. No glitter or confetti will be allowed for decorating purposes.
12. All decorations must be cleared by management.
13. All prices are subject to change to meet economic conditions 30 days prior to the function. You will be informed should this become necessary.
14. Twin Hills Golf and Country Club reserves the right to use a more appropriate room for a group if the expected count increases or decreases. You will be notified of these changes should they take place.
15. Twin Hills Golf and Country Club will not assume the responsibility for the damage or loss of any merchandise or articles left in the club prior to, during or after your event.
16. Twin Hills Golf and Country Club reserves the right to apply additional labor charges as necessary, included are such things as last minute changes to a set room, \$15 per 1/2 hour for butlerd hors d'oeuvres, \$75 for resetting a room, \$50 for moving the dance floor, etc...
17. Menus are available for adjustment by meeting with the Chef and Food & Beverage Director.

Plated Dinner Selections

All Plated Dinners include Dinner Salad with Choice of Dressing, Rolls, Butter, Tea, Coffee & Water. Chef's Choice of Starch and Vegetable.

Breast of Chicken with Tomato, Chardonnay and Leek Sauce	\$21.00
Char Grilled Salmon topped with Champagne Dill Sauce	\$25.00
Chicken Wellington with Mushroom Duxelle	\$23.00
Medallions of Tenderloin in Roasted Shallot & Merlot Sauce	\$36.00
Filet Mignon (6oz)	\$38.00
Filet Mignon (4oz) & Shrimp (3 Sautéed Shrimp)	\$38.00
Chicken Alfredo with Penne Pasta	\$20.00
Beef Tri Tip with Roasted Sweet Red Onion Sauce	\$25.00
Basil Cream Breast of Chicken	\$21.00
Beef Wellington	\$40.00
Filet Mignon (4 oz.) & Breast of Chicken in Basil Cream (3 oz.)	\$38.00

Add \$6/entrée for dessert-maximum of 2 choices-Strawberry Cheesecake, , Carrot Layer Cake, German Chocolate Cake, and Chocolate Layer Cake

(All prices are subject to change.
All prices subject to 18% service charge.)

Buffet Packages

All Packages Include Tossed Salad with Assorted Dressings,
Pasta Salad, Rolls, Butter, Water, Tea, and Coffee.

Add \$4/person for Chef's Choice Dessert.

Silver Package

\$21.00 per person

Choice of One Entrée

Choice of One Starch

Choice of One Vegetable

Gold Package

\$22.00 per person

Choice of Two Entrées

Choice of One Starch

Choice of Two Vegetables

Platinum Package

\$24.00 per person

Choice of Three Entrees

Choice of Two Starches

Choice of Two Vegetables

(All prices are subject to change.
All prices subject to 18% service charge.)

Buffet Entrée Selections

Chicken Breast with Tomato, Leek
Chardonnay Sauce

Chicken Breast with Borsini Cheese
Sauce

Bristol Cream Breast of Chicken

Breast of Chicken Piccata

Chicken Parmesan

Roast Pork Loin w/ Rosemary
Cream Sauce

Maple Glazed Broiled Ham

Cod in Lemon Butter Caper Sauce

Beef Tri Tip with Roasted Sweet
Red Onion Sauce

Beef Tri Tip with Roasted Shallot
and Merlot Sauce

Beef & Burgundy Sauce, served
with rice

Barbeque Brisket

Tilapia in White Wine Chardonnay
Sauce

Buffet Starch Options

Lyonnais Potatoes

Oven Roasted Red Skin Potatoes

Garlic Whipped Potatoes and Gravy

Parsley New Potatoes

Buffet Vegetable Options

Sugar Snap Peas

Steamed Broccoli

Vegetable Medley

Honey Glazed Carrots

Yellow Squash, Zucchini with
Tomatoes

Green Beans with Bacon and
Onions

(All prices are subject to change.
All prices subject to 18% service charge)

Cold Hors d'oeuvres

4 Dozen or 20 Person Minimum

Imported and Domestic Cheese Display	\$3.50 per person
Fresh Seasonal Fruit Display	\$4.50 per person
Seasonal Fresh Vegetable Display	\$3.75 per person
Smoked Salmon Display	\$135.00 per side
Shrimp Cocktail	\$30.25 per #
Baked Brie en Croute	\$175 serves 60
Vegetable Filo cups	\$16.00 per dozen
Blue Cheese Stuffed Baby Tomatoes	\$15.00 per dozen
Bruschetta	\$2.25 per person
Grilled Mediterranean Vegetable Display	\$4.00 per person
Chicken Salad Bouchee	\$16.25 per dozen
BLT Stuffed Baby Tomatoes	\$15.00 per dozen

(All prices are subject to change.
All prices subject to 18% service charge.)

Hot Hors d'oeuvres

4 Dozen or 20 Person Minimum

Crab Dip	\$4.50 per person
Spinach Artichoke Dip	\$3.50 per person
Sausage Stuffed Mushroom Caps	\$12.50 per dozen
Swedish or BBQ Meatballs	\$10.50 per dozen
Breaded Chicken Strips	\$18.00 per dozen
Pork Spring Roll	\$14.75 per dozen
Coconut Shrimp	\$23.00 per dozen
Bacon Wrapped Scallops	\$19.75 per dozen
Bacon Wrapped Water Chestnuts	\$13.25 per dozen
Mini Cajun Crab Cakes	\$24.00 per dozen
Buffalo Style Chicken Strips	\$18.00 per dozen
Salmon Cream Cheese Dip	\$4.75 per person

(All prices are subject to change.
All prices subject to 18% service charge.)

Theme Buffet Selections

Italian

\$20.50

Caesar Salad, Bread, Beef Lasagna, Chicken Marsala, Italian Vegetable Medley, and with Cheese Tortellini in Pesto Sauce. This Includes, Assorted Desserts, Coffee, Tea, and Water.

South of the Border

\$20.50

Build Your Own Taco, Burritos, and Fajitas. Beef Enchiladas. Smoked Chicken and Black Bean Chowder, Chips, Salsa and Queso, Refried Beans and Spanish Rice. This includes Churros for Dessert, Coffee, Tea, and Water.

Country Club Buffet

\$28.00

Tossed Salad with Assorted Dressings, Cornbread and Honey Butter, Roast Pork Loin, Barbeque Brisket, Fried Chicken, Roasted Red Skin Potatoes, Corn on the Cob and Country Style Green Beans. This includes Apple Cobbler, Coffee, Tea, and Water.

(All prices are subject to change.
All prices subject to 18% service charge.)

Beverage Service

Consumption

Consumption bars are calculated by the drink for the entire event and charged according to the pricing below.

Wine Selections

Chardonnay, Cabernet, Merlot and White Zinfandel \$20.00/
bottle or \$5.00/glass

Beer Selections

Domestic Beer: Bud Light, Budweiser, Coors Light, Michelob,
Michelob Ultra, Miller Light and O'Douls \$3.50

Domestic Kegs: 1/4 Barrel (8 gallon) 94-12 oz. Glasses \$185
1/2 Barrel (16 gallon) 188-12 oz. Glasses \$300

Mixed Drinks

House: Vodka, Gin, Bourbon, Tequila, Amaretto, Scotch and
Rum \$4.00
Premium: \$5.00
Alcoholic Punch: \$38/gallon

Hosted bars, cash bars or a combination are available.
Soda \$2.00 Non Alcoholic Punch \$22/gallon

(All prices are subject to change.
All prices subject to 18% service charge.)

Hosted Bar Packages

Our bar packages are designed for a 4-hour event and charged per guest over the age of 21.

Beer and Wine Package

\$18.00

Miller Light or Bud Light Draft and/or bottle and House Wine. (served at the bar)

House Brand Package

\$22.00

Miller Light or Bud Light Draft and/or bottle and House Wine. (served at the bar)

House Liquor and Mixers.

Premium Liquor Package

\$28.00

Miller Light or Bud Light Draft and/or bottle and House Wine. (served at the bar)

All Liquor and Mixers.

(All prices are subject to change.
All prices subject to 18% service charge.)

Room Fees

North Room & Bar Room Rental \$600

Main Dining Room Rental \$375

Courtyard Rental \$500

Full Floor Room Rental \$1000

Room rental is subject to 8.075% sales tax

Included in Rental

Plates, Flatware and Glasses

White or Ivory Napkins

White or Ivory Tablecloths

Set Up/ Tear Down

Wait staff

Extras

Dance Floor \$175.00

Cake Cutting \$60.00

(All prices are subject to change.
All prices subject to 18% service charge.)



Wedding Receptions
Wedding Venue
Rehearsal Dinners
Baby Showers
Wedding Showers
Class Reunions
Family Reunions
Business Dinners
Monthly Dinner Groups
Golf Tournaments

1/20

417-623-4112