# Lake MacBride Golf Club & Event Center

3891 Pro Road NE. Solon, IA. 52333 319.624.2500

# Rehearsal Dinners

Rehearsal dinners are held in our private banquet room which features its own bar, walk-out patio with tables and view of the first tee.

Menus can either be from the outdoor grill or oven-roasted selections (or, let us create a custom menu for you) Here is a sample of what we can prepare for you and your guests:

### Outdoor Grill

16 oz. T-Bone \$29.00 12 oz. NY Strips \$27.50 12 oz. Ribeye \$30.00 Iowa Chop \$14.50 Grilled Pork Loin \$13.75 Teriyaki Chicken Breasts \$13.75

## Starches

Baked Potato
Roasted or Garlic Mashed Potatoes
Creamy Mac & Cheese
Hash Brown Casserole
Rice Pilaf
New Potatoes with Butter & Parsley

#### **Oven Roasted Entrees**

Dijon Pork Loin \$13.75

Roasted Beef \$16.50

Prime Rib - Market price

Stuffed Chicken Breasts \$14.25

Baked Honey Pecan Ham \$14.25

Chicken Fettucine Alfredo (Grilled or Blackened) \$14.75

## Salads

Tossed Garden Salad Caesar Salad Fresh Fruit Salad Marinated Pasta Salad Creamy Coleslaw

### Vegetables

Buttered Corn Green Bean Casserole Buttered Green Beans Glazed Carrots Baked Beans

Looking for something different? Consider a Fajita Bar or an Italian theme! We can customize your event to whatever you are looking for.

Rehearsal dinners require a minimum of 45 guests. There is a \$100 service/room rental fee. This covers facility rental, set-up, serving, bartending and clean-up. We offer up to 2 different entrees (within the same group-some meats have a minimum serving amount) and an exact count of each is required.

Choose meat option, one starch and a salad or vegetable choice. An extra choice of a side can be added for approx. \$ .75/person

Bar service can be tailored to accommodate any offerings you may wish.

A non-refundable deposit of \$150.00(to be applied to bill) is required to hold a date.