

Butte des Morts Country Club



3600 W Prospect Ave • Appleton, WI • 54914

920.738.5555 • www.buttedesmortsc.org

Ballroom Accommodations



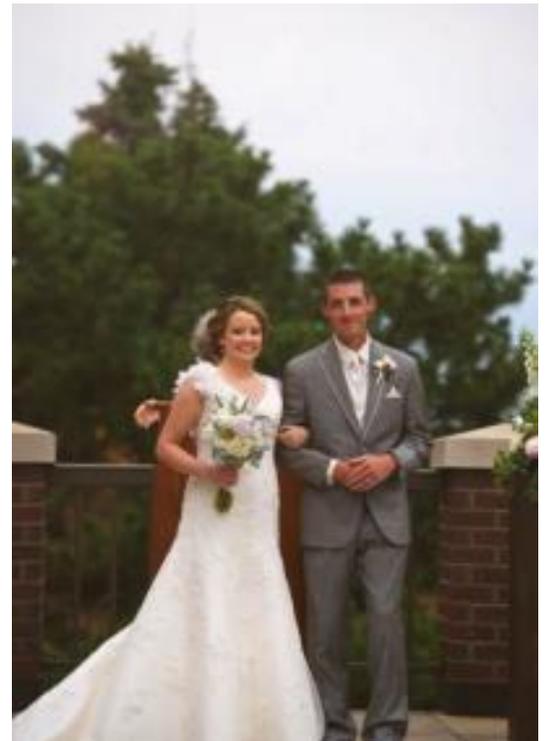
Our stunning ballroom includes drop down ceilings with breathtaking gold chandeliers and large windows overlooking our fantastic golf course. Our reception ballroom also features an outside terrace for guests to enjoy both before and after dinner.



Our ballroom can accommodate 250 people in oval tables at maximum capacity. Maximum capacity will reflect; tables of 10, tables on the dance floor and no room for a buffet in the ballroom. We can accommodate 190 ppl in tables of 10 without tables on the dance floor. Butte des Morts also offers additional personal tables at no additional fee.

Wedding Ceremonies

We can provide an outside ceremony site on our beautiful terrace for up to 180 of your guests. If you choose to have your reception at Butte des Morts, we ask for a rental fee of \$300 and the ceremony is required to start after 2PM. If the wedding reception is not held at Butte des Morts, there is a \$2,000 rental fee, and the ceremony must take place before 1PM. BDM provides a large bridal area for the bridal party to get ready, as well as the set up and take down of all ceremony chairs. BDM will also help organize the wedding party entrance for ceremony ease. Ceremony rehearsals are offered the day prior no later than 4PM. Please schedule with your coordinator.



Room Rates & Minimums



Butte des Morts Country Club has a room rental fee of \$1,000 and a \$3,500 Food and Beverage Minimum.

Equipment Rental

Dance Floor

Standard 20 X 20.....\$100.00

Oversized 20 X 40.....\$300.00

Screen.....No Charge

Wireless Microphone.....No Charge

TV/DVD Player.....No Charge

LCD Projector.....\$125.00

Risers Rented.....Ask for Quote

Centerpiece Vases.....\$2.50 Each



Bar Services

Domestic Bottled Beer	\$3.00	Half Barrels of Beer	
Premium Bottled Beer	\$3.40	Domestic -	\$230.00 per half barrel
Imported Bottled Beer	\$3.80	Imported-	Market Price

Rail Drinks OR Rail Cocktails

Fleishmann's Vodka, Gin or Rum, E & J Brandy, Lauder's Scotch, Old Thompson Whiskey
\$3.60 for Rail Drinks, \$4.20 for Rail Cocktails (Old Fashion, Martini or Manhattan)

Call Drinks OR Call Cocktails

Smirnoff Vodka, Beefeater Gin, Korbel Brandy, Seagram 7 Whiskey,
Jim Beam and Jim Beam Rye Bourbon, Bacardi Rum and Captain Morgan Rum
\$4.20 for Call Drinks, \$4.60 for Call Cocktails (Old Fashion, Martini or Manhattan)

Top Drinks OR Top Cocktails

Stolichnaya Vodka, Absolut Vodka, Tanqueray Gin, Bombay Sapphire Gin, Dewars Scotch,
J & B Scotch, VO Whiskey and Meyers Rum
\$4.60 for Top Drinks, \$5.20 for Top Cocktails (Old Fashion, Martini or Manhattan)

Cordial Drinks OR Cordial Cocktails

\$5.35 for Cordial Drinks, \$5.80 for Cordial Cocktails (Old Fashion, Martini or Manhattan)



House Wines

White Zinfandel, Chardonnay, Pinot Grigio, Merlot,
Cabernet and Pinot Noir

\$5.00 per glass, \$20.00 per bottle

**Please allow 4 glasses per bottle*

Premium Wines

List available upon request

Champagne

House Champagne \$18.00 per bottle

Korbel's Champagne \$28.00 per bottle

**Please allow 7 glasses per bottle*

Soft Drinks \$2.25

Hors d'oeuvres

Hot Hors d'oeuvres

---25 piece minimum---

BBQ OR Swedish Meatballs
Bacon Wrapped Chestnuts OR Pineapple
Bacon Wrapped Scallops OR Shrimp
Herbed Cream Cheese, Spinach or Sausage Stuffed Mushroom Caps
Mini Egg Rolls
Spanakopita
Mini Rubeen
Assorted Mini Quiche
6" Pita Pizza (*Wild Mushroom Alfredo /BBQ Chicken and Pineapple / Margarita*)
Mini Crab Cakes
Traditional Wings
Wild Mushroom Dip & Pita Bread (serves 25 ppl)
Spinach & Artichoke Dip & Pita Bread (serves 25 ppl)

Cold Hors d'oeuvres

---25 piece minimum---

Deviled Eggs
Chicken Salad OR Shrimp Salad Stuffed Puff Pastries
Smoked Salmon on a Garlic Crouton & Topped with Sour Cream & Chives
Oysters Blue Point
Cocktail Shrimp
Tomato Brushetta
Fresh Vegetables and Dill Dip (serves 25 ppl)
Assorted Hummus & Pita Bread (serves 25 ppl)
Antipasto Display (serves 25 ppl)
Fruit Display (serves 25 ppl)
Cheese Display (serves 25 ppl)
7 Layer Taco Dip & Chips (serves 25 ppl)
House Made Salsa & Tortilla Chips (serves 25 ppl)
Whole Smoked Salmon (serves 50 ppl)

Miscellaneous Hors d'oeuvres

Turkey/Cheese OR Ham/Cheese Mini Sandwiches served on Silver Dollar Rolls with Condiments
Popcorn, Pretzels OR Gardettos
Mixed Fancy Nuts

Plated Entrée Selections

All dinner selections include: Roll Basket, Salad, Vegetable, Starch and Coffee, Tea or Milk
If three entrées are selected, entrée price will be the price of the highest entrée. If two entrées are selected, entrée price will be the listed price.

Beef and Pork Dinner Entrees

Tri-Tip Sirloin

Served with a Mushroom Bordelaise

6oz Black Angus Filet

Char-Broiled and topped with Bordelaise

12oz. New York Strip

Served with a Maitre de Butter

12oz Ribeye

Served with a Maitre de Butter

Pork Loin Chop

Grilled & rubbed with Dijon mustard, white wine & topped with toasted bread crumbs

Chicken Dinner Entrees

Chicken Queen Anne

Stuffed with French Herb Cream Cheese, Asparagus Tips and Lemon Cream Sauce

Chicken Marsala

Breast of Chicken Breaded then sautéed & served with Mushroom Cream Marsala Sauce

Pretzel Crusted Chicken

Sautéed and served with a Dijon Cream Sauce

Raspberry Grilled Chicken

Ladled with a Raspberry Sauce & Buerre Blanc and garnished with Fresh Red Raspberries

Chicken Parmesan

Chicken Breast Breaded with Panko Crumbs, Italian Herbs and Parmesan, topped with Pesto Alfredo Sauce and Garnished with Tomato Basil Relish

Brushetta Chicken

Grilled Chicken with melted Mozzarella Cheese drizzled with Balsamic topped with Tomato Brushetta and garnished with fresh basil

Seafood Dinner Entrees

Grilled Norwegian Salmon

Served with a Lemon Buerre Blanc

Broiled Haddock

Served with Lemon Butter

Parmesan Crusted Walleye Pike

Topped with Buerre Blanc and garnished with tomato Brushetta

Pretzel Crusted Orange Roughy

Served with Dijon Cream Sauce

Plated Entrée Side Selections

Salad, Starch & Vegetable options

Dinner Salad Options- Select one

Spring Salad - additional \$1.00

Mixed Greens with Strawberries and Mandarin Oranges
Raspberry Vinaigrette Dressing

Autumn Salad - additional \$1.00

Mixed Greens with Dried Cherries, Mandarin Oranges and Walnuts
Orange Dijon Vinaigrette Dressing

Strawberry Brie Salad - additional \$1.00

Fresh Spinach with Strawberries, Brie Cheese and Caramelized Almonds
Raspberry Poppy Seed Dressing

BDM Tossed Garden Salad

Mixed Greens with Tomatoes, Carrots, Cucumbers, Croutons and Red Cabbage
Ranch Dressing

Caesar Salad

Romaine Lettuce Wedge, Parmesan Cheese and Croutons
Artesian Dressing

Vegetable Options - Select one

Green Beans

Glazed Carrots

Seasonal Vegetable Medley

Baby Carrots with Tops **additional \$2.00**

Starch Options - Select one

Parsley Boiled Red Potatoes

Fingerlings

Wild Rice

Garlic Whipped Potatoes

Goat Cheese Whipped Potatoes - **additional \$1.00**

Portobello Mushroom Whipped Potatoes - **additional \$1.00**

Dessert Selections



Wedding Cakes – Licensed vendors allowed only. A copy of the license may be requested from your bakery.

Cake Cutting – Butte des Morts will cut your cake complimentary if your cake is served immediately after dinner service. This requires your cake cutting pictures to take place before dinner. BDM will cut your cake during dinner (takes approximately 30 minutes), and will have it ready to be served once dinner entrees have been completely cleared.

If you prefer to have your cake served at least 30 minutes after dinner is completed, Butte des Morts Country Club can cut and serve your cake for a cake cutting fee of \$300.00

Specialty Desserts – Not interested in cake? Ask your coordinator how BDM can create a special dessert for you and your guests.

*Due to health code liabilities, you are only allowed to supply a licensed cake and or party favors. No food items are allowed to be home-made.

Prices are subject to change at any time. Prices are also subject to 19% Service Charge & 5% Sales Tax.

Late Night Selections



Available no later than 10PM to allow our staff ample replenishing time.

Party Sub Platter

Foot Long Sub Sandwich with thick shaved Turkey, deli sliced Ham, crisp lettuce, Swiss and Cheddar cheese. Flavored with Herbed Mayo and cut into hand size sections

14" Pizza

Freshly made in our Kitchen. Flavors: Cheese, Pepperoni, Deluxe, Sausage

Nacho Bar

Season Ground beef, Nacho Cheese, Black Olives, Sour Cream, Salsa & Tortilla Chips, Pico De Gallo, Shredded Cheddar Cheese

Mini Sliders

Mini Hamburgers served with French Fries

Bite Size Desserts

Assorted Desserts may include; Brownies, Cookies, Dessert Bars, or Petit Fours. Gluten Free desserts available upon request

Mocha Bar

1 gallon Regular coffee, 1 gallon Decaf coffee, and a gallon of Hot Chocolate. Station includes flavored Whipped Cream, Vanilla & Irish Cream syrups as well as Coco powder

Prices are subject to change at any time. Prices are also subject to 19% Service Charge & 5% Sales Tax.

Policies

Deposit

\$2,000.00 deposit and a signed agreement, will confirm your wedding date. This deposit is non-refundable; however is date transferable, based on BDM available dates. All paid deposits are then credited towards the final bill.

Billing- Final payment is required 10 days after the reception. Late fees will apply if payment is not received in full 10 days after reception. Late fee consist of \$25.00/month and an additional 18% service charge on top of the final balance.

Cancellation- If cancellation is within 30 days of event day, user will be responsible for paying the food & beverage minimum.

Alcohol- The Club liquor license is issued under the jurisdiction of the State of Wisconsin. No one under 21 years of age is allowed to consume alcoholic beverages. There are NO exceptions. The Club reserves the right to refuse service to anyone who cannot provide valid proof of ID or to anyone who appears intoxicated. Only alcoholic beverages purchased by the Club from approved distributors are allowed to be served on Club premises. No liquor, beer or wine may be brought in from outside sources.

Damages- Groups of individuals holding events or functions at the Club agree to be responsible for the damages/loss of equipment to Club property and for the conduct of their guests. For excessive cleanup or damage an additional service charge will be added to the final bill.

Food Regulations- Due to Health Department Regulations and Club Policy, foods consumed on the premises must be prepared at BDM or a licensed vendor. Health Regulations also prevent us from giving extra food to the guests to take home. Butte des Morts will allow you to bring in a licensed cake and party favors - as long as they are not homemade.

Menu Tastings- We offer a menu tasting for guests who have signed an agreement. Tastings are by appointment only, Tuesday-Saturday at 5PM or during lunch hours, dependant on event schedule. Bride & Grooms entrees are complimentary, additional entrees are menu price. Dress code policies apply for tastings. Approved dress consists of no jeans, short Shorts, gym shorts, baseball caps, frayed clothing or tank tops.

Rehearsals- Are allowed the day prior, no later than 4PM. Please work with your coordinator to confirm space availability.

Centerpieces & Linen- Floral & Decoration arrangements can be made through the banquet coordinator. We are able to provide 14" round mirrors, 14" glass hurricanes with taper candles at no charge. We do have a few additional centerpieces for rent. You can also provide your own centerpieces, please consult your coordinator for policies. We have a wide variety of napkin colors available for you with no added cost. We also offer white, ivory, tan and black linen for guest tables. Skirting is available in white, ivory and black.

Ballroom Set Up and Clean Up- Butte des Morts will do their best to allow you in early for set up. We offer 9AM set up time the morning of and possibly the day before. Your coordinator will be able to guarantee that to you 2 weeks prior. All vendors can get in at 11AM that day, no exceptions.

With Entertainment ending at 12AM, you have until 1AM to clean up all décor & gifts, unless prior arrangements have been made for pick up at a later time. Anything you no longer want, our staff will take care of. We will clean up all linen, chairs, tables & china.

Guarantee- Event attendance must be estimated at the time of booking. A final guarantee of attendance is due emailed to your Coordinator, by noon, 14 days prior. If wedding date is on a Saturday, the count is due 15 days prior - two Fridays before your wedding date. If your final guarantee of attendance is not received by this time, the expected number of guests on the event contract will be considered the final guarantee. After this number has been given, you are unable to decrease your count. In the event the count increases after the final guarantee is submitted, we will do our best to accommodate the change. After your count is submitted, your Coordinator will present you with an estimated total based on your details appointment.