



SOMERSETT

Golf & Country Club



BANQUETS



2019 CHAMPIONSHIP TRAIL | 775.787.1800 | SOMERSETTGOLFANDCOUNTRYCLUB.COM

Somerset Golf & Country Club



SOMERSETT *Golf Et Country Club*

2019 Championship Trail
Reno, Nevada 89523

BANQUET/RESTAURANT MANAGER

Brendan Carlson
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FRONT OF HOUSE SUPERVISOR/BAKER

Alice Wagner
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MARKETING & MEMBERSHIP COORDINATOR

Ally Johnson
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Thank you for considering Somerset Golf & Country Club for your event. We hope you will find our menus, pricing, and other information helpful in your event planning. If you should need any other assistance or have any questions do not hesitate to contact our Banquet Manager.

All food and beverage service must be provided by the club restaurant and bar. No food or drink may be brought in from outside sources without prior arrangements. All menu prices are subject to change up to 30 days prior to the date of the event. Please review all policies as outlined in this packet.

Inside you will find an array of menu selections and packages to choose from; we only use the finest ingredients and are happy to accommodate special requests or dietary restrictions whenever possible.

Please visit our website at www.somersetgolfandcountryclub.com for pictures of Somerset Golf & Country Club and our banquet facilities.

B R E A K F A S T



CONTINENTAL *Assorted Danishes, Muffins, and Whole Fruit
Coffee, Tea, and Orange Juice \$10*

**FULL
BREAKFAST** *Assorted Danishes, Muffins, Whole Fruit, Bacon, Sausage, Scrambled Eggs, Home Fries, and Toast
Coffee, Tea, and Orange Juice \$15*



BRUNCH *Assorted Danishes, Muffins, Fruit, Bacon, Sausage, Scrambled Eggs, Home Fries, and Toast
Omelet Station, Salad Bar, Soup, and Dessert
Adult: \$23
Children under 12 years old: \$11*

BREAKS

<i>1 Dozen Homemade Cookies</i>	<i>\$22</i>
<i>1 Dozen Brownies</i>	<i>\$20</i>
<i>Bowl of Nuts</i>	<i>\$14</i>
<i>Homemade Tortilla Chips</i>	<i>\$12</i>
<i>Chips and Salsa</i>	<i>\$25</i>



LUNCH



Sandwich Buffet

Minimum 15 guests - \$18
House Salad
Fresh Fruit Salad
Potato Salad
Assorted Meats & Cheeses
Assorted Breads & Condiments
Potato Chips
Chocolate Chip Cookies
Coffee & Tea

Soup & Salad Bar

Minimum 15 guests - \$15
Salad Bar
Add Chicken \$3 | Steak \$5

Choice of Soup:
White Bean Chicken Chili
Tomato Basil
Chicken Tortilla

Assorted Bread & Rolls
Chocolate Chip Cookies
Coffee & Tea

BURGER & DOG BUFFET

Minimum 15 guests - \$19
Hamburgers & Hot Dogs
Potato Salad
Coleslaw
BBQ Baked Beans
Chocolate Chip Cookies
Coffee & Tea



Golf Tournament Box Lunch

Boxed Meals May be Placed on Carts Prior to Tee Time, Hand Delivered on the Golf Course, or Picked Up at the Turn



All Options are Served with Seasonal Whole Fruit, Fresh Baked Cookie, Chips, and Bottled Water

Roasted Turkey Croissant - \$14

Shaved Breast of Turkey, Aged Cheddar Cheese, Fresh Sliced Tomato, Red Onion, Crisp Lettuce Served on a Flaky Croissant

Tuscan Italian Sub Sandwich - \$15

Sliced Mortadella, Ham, Roast Turkey, Provolone Cheese, Fresh Sliced Tomato, Red Onion, Lettuce, and Oregano Vinaigrette Served on Italian Hoagie Roll

Grilled Chicken Caesar Wrap - \$16

Grilled Chicken, Parmesan, and Romaine Lettuce Tossed in Roman Caesar Dressing

Grilled Chicken BLT Wrap - \$16

Grilled Chicken, Lettuce, Tomato, Bacon, Cheddar Cheese, Ranch Dressing in a Warm Tortilla Wrap

Roast Beef Sandwich - \$16

Roast Beef, Provolone Cheese, Lettuce, Red Onion, and Fresh Sliced Tomato on a Hoagie Roll

**PLATED
LUNCH
ENTRÉES**

Salad Trio - \$15

Selection of Three:

*Chicken, Tuna, Egg, Macaroni, Potato, or
Coleslaw*

*Served on a Bed of Mixed Greens with Fruit and a
Croissant*

Quiche - \$14

*Traditional Lorraine, Florentine, Broccoli and
Cheese, or Create Your Own*

Served with a Side of Fruit

Chicken Genovese - \$17

*Grilled Chicken Breast with Artichoke Hearts and
Sun Dried Tomatoes in an Herb Cream Sauce*

Served with Choice of Starch and Vegetable

Chicken Piccata - \$17

*Sautéed Chicken Breast Topped with a Lemon
Caper Sauce*

Served with Choice of Starch and Vegetable

Pasta - \$15 | \$16 | \$17

*Pasta: Penne, Farfalle, Linguine, or Fettuccini
Sauce: Alfredo, Marinara, Primavera, or Blush
Meat: Chicken, Hot Italian Sausage, or Shrimp*

Country Club Crab Cake - \$19

*Grilled Crab Cake Topped with Roasted Red
Pepper Aioli*

Served with Choice of Starch and Vegetable



6 oz. Filet Mignon - \$23

*Angus Filet Charbroiled and Topped with Herb
Butter and Port Wine Glaze*

Served with Choice of Starch and Vegetable

10 oz. Strip Steak - \$25

*USDA Choice Steak Charbroiled and Topped
with Red Wine Demi-Glace*

Served with Choice of Starch and Vegetable

Entrée Salad - \$15 | \$17 | \$18 | \$19

Salad: House, Caesar, Spring Mix, or Spinach

Meat: Chicken, Shrimp, Salmon, or Steak

Choice of Dressings

Sunsett Salad - \$15 | \$17 | \$19

*Bed of Mixed Greens with Tomato, Pepper
Rings, Olives, Cucumbers, Red Onion, and
Shredded Cheese*

Meat: Chicken, Shrimp, or Steak

Sesame Seared Salmon - \$19

Marinated and Topped with Ginger Soy Glaze

Served with Choice of Starch and Vegetable

Broiled Tilapia - \$17

*Grilled and Topped with a Lemon and Herb
Sauce*

Served with Choice of Starch and Vegetable

Hors D'Oeuvres

<i>Build Your Own Bruschetta</i>	<i>\$130</i>
<i>Chilled Jumbo Gulf Shrimp</i>	<i>\$250</i>
<i>Oysters on the Half Shell</i>	<i>\$275</i>
<i>Assorted Fresh Fruits</i>	<i>\$175</i>
<i>Vegetable Crudités with Dip</i>	<i>\$150</i>
<i>Assorted Cheese & Crackers</i>	<i>\$175</i>
<i>Finger Sandwiches (Egg, Cucumber, Chicken, and Tuna)</i>	<i>\$225</i>
<i>Antipasto Display</i>	<i>\$250</i>
<i>Bacon Wrapped Shrimp</i>	<i>\$275</i>
<i>Vegetable Egg Rolls</i>	<i>\$175</i>



<i>Pesto Beef & Mushroom Kabobs</i>	<i>\$250</i>
<i>New Zealand Lamb Chops</i>	<i>\$400</i>
<i>Mini Crab Cakes</i>	<i>\$300</i>
<i>Bacon Wrapped Scallops</i>	<i>\$275</i>
<i>Chili Poppers</i>	<i>\$200</i>
<i>Chicken Quesadillas</i>	<i>\$225</i>
<i>Pork Pot-Stickers</i>	<i>\$225</i>
<i>Mini Quiche Lorraine</i>	<i>\$225</i>
<i>Honey Rosemary Chicken Skewers</i>	<i>\$225</i>
<i>Wing Dings in Hot or BBQ Sauce</i>	<i>\$250</i>
<i>Spanakopita</i>	<i>\$225</i>

All Prices Shown Per 100 Pieces / For 50 Pieces Cut Cost in Half

B U F F E T

Buffet includes choice of salad, rolls & butter, choice of one salad, choice of two accompaniments, and choice of one, two, or three entrees. Coffee, tea, and non-alcoholic beverages are included.

Single Entrée \$28 | Dual Entrée \$36 | Triple Entrée \$45



SALAD

Select One Option

House Salad

*Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions, and Croutons
Choice of Dressings*

Caesar Salad

Hearts Romaine, Garlic Croutons, Parmesan, and Caesar Dressing

Upgrade to a Specialty Salad for \$2 per person

Somerset Signature Salad

Mixed Greens, Apples, Cranberries, Candied Walnuts, Bleu Cheese, and White Balsamic Dressing

Chopped Wedge

Iceberg Lettuce, Grape Tomatoes, Bacon, Avocado, and Bleu Cheese Dressing

Caprese Salad

Fresh Mozzarella, Vine-Ripened Tomatoes, Fresh Basil, and Balsamic Glaze

ACCOMPANIMENTS

Select Two Options

Broiled Redskin Potatoes

Garlic Mashed Potatoes

Creamy Potatoes Au Gratin

Roasted Fingerling Potatoes with Garlic & Rosemary

Buttered Corn on the Cob

Mixed Sautéed Vegetables

Fresh Green Beans with Bacon & Onion

Rice Pilaf

French Fries

Sun-Dried Tomato Risotto

Baked Macaroni & Cheese

Grilled Asparagus & Baby Carrots with Garlic Oil & Toasted Anise Seed

Creamy Spinach Orzo Parmigiano

ENTRÉES

Chicken Marsala

Pan Seared Chicken Breast with a Mushroom Marsala Demi-Glace

Chicken Piccata

Chicken Breast Sautéed in a Lemon Caper Butter and White Wine Sauce

Chicken Genovese

Grilled Chicken Breast with Artichoke Hearts and Sun-Dried Tomatoes in an Herb Cream Sauce

Pan Seared Salmon

Marinated Salmon with a Citrus Beurre Blanc

Grilled Mahi Mahi

Topped with a Dijon Mustard Sauce and Papaya Salsa

Roasted Herb Pork Loin

Grilled Pork Tenderloin with Fresh Apple Chutney

Marinated Tri Tip

Grilled With a Rosemary Au Jus

New York Strip

Charbroiled Steak Topped with a Green Peppercorn Sauce

Vegetarian Lasagna

Layered Pasta Sheets, 4 Italian Cheeses, and Grilled Vegetables

BUFFET ENHANCEMENT STATIONS

Glazed Ham, Roasted Turkey, Prime Rib \$10 | \$10 | \$15 per person

Dinner



All Dinner Entrées Include a Tossed Greens Salad, Fresh Baked Rolls, and Chef's Selection of Starch and Vegetable
All Beverages, Desserts, Appetizers, and Soups are Priced Separately

Soup

Add Soup to Any Entrée

Chicken Noodle, Beef Vegetable, or Your Suggestion with the Chef | \$4
Wedding Soup | \$5

ENTRÉE

Please Limit Your Selection to Three Entrées

Chicken Marsala - \$24

*Pan Seared Chicken Breast with a Mushroom
Marsala Demi-Glace*

Chicken Caprese - \$26

*Grilled Chicken Breast Topped with Buffalo
Mozzarella, Basil, and Balsamic Glaze*

Chicken Piccata - \$24

*Chicken Breast Sautéed in a Lemon Caper Butter
and White Wine Sauce*

8 oz. Filet Mignon - \$36

*Angus Filet Charbroiled and Topped with Herb
Butter and a Port Wine Glaze*

Halibut - \$35

Pan Seared and Topped with a Citrus Beurre Blanc

Salmon St. Regis - \$30

*Grilled Salmon Fillet Topped with Crab Meat and
Finished with a Garlic Dill Cream Sauce*

Bone-in 10 oz. Pork Chop - \$26

Grilled Chop Served with Fresh Apple Chutney

Broiled Chilean Sea Bass - \$39

*Grilled and Topped with a Lemon Caper Cream
Sauce*

6 oz. Filet Mignon & Grilled Chicken - \$39

*Green Peppercorn-Herb Crusted Served with
Demi-Glace*

Peppered 6 oz. Beef Tenderloin & Cold Water Lobster Tail or Crab Cake - \$49

*Pan Seared and Crusted Filet Served with Drawn
Butter for Lobster Tail*

10 oz. New York Steak - \$35

*Charbroiled Steak Topped with a Chimichurri
Sauce*

12 oz. Ribeye Steak - \$36

*Charbroiled Steak Topped with Sautéed
Mushrooms*



Dessert



TIRAMISU

Half Sheet (serves 30) \$150

Individual Chocolate Cups \$6 each

CRÉME BRULE

Individual Servings \$5 each

MINI ECLAIRS

Assorted Flavors Available \$2.50 each

MINI CREAM PUFFS

Assorted Flavors Available \$2 each



CHOCOLATE MOUSSE

Individual Chocolate Cups \$5 each

Parfait \$4 each

CHOCOLATE TRUFFLES

Dark Chocolate

Milk Chocolate

White Chocolate \$4 each

2 dozen minimum

ICE CREAM SUNDAE BAR

French Vanilla, Chocolate, or

Sherbet

Assorted Toppings \$7 per person

COOKIE AND BROWNIE BAR

Assorted Cookie Flavors

Available \$7 per person

Dessert



CUPCAKES

Frosting & Sprinkles \$3 each

*Fondant/Molded Chocolate starting at \$5 each
2 dozen minimum*

CAKE POPS

*Basic Decoration \$2 each
1 dozen minimum*

*Premium Hand Painted or 3D Design starting at \$4 each
2 dozen minimum*

CAKES

Buttercream or Whipped Cream \$5 per serving

Fondant Cakes \$6 per serving (starting)

cakes must be ordered a minimum 30 days in advance

CHEESECAKE

Death by Chocolate \$80

Pumpkin Maple Pecan \$60

Apple Spice \$60

Priced at 12" rounds. Serves 16 people.



Bar Menu



DRAFT BEER

Domestic Draft \$7.50

Import Draft \$10

Domestic Pitcher \$15

Import Pitcher \$20

CAN BEER

Domestic 12 oz. \$5

Domestic 16 oz. \$6

Import 12 oz. \$6

Import 16 oz. \$8

Import Extra Large 10

WELL (HOUSE)

Single \$7

Double \$9

CALL

Single \$9

Double \$12

PREMIUM

Single \$11

Double \$16

SUPER PREMIUM

Single \$12

Double \$19

ULTRA PREMIUM

\$20

HOUSE WINES/CHAMPAGNE

Glass \$9

Bottle \$25

SOFT DRINKS

\$2.50

PUNCH

Non-Alcoholic \$1.50 per person

Alcoholic \$3 per person

CORKAGE FEES

Wine \$10

1/6 Barrel Keg \$50

1/2 Barrel Keg \$75



Signature drink and special orders are available upon request

Our event and bar staff is at your service the day of your event. We are pleased to serve you and your guests. Bar tabs may be broken down any way you choose. Please talk with our event coordinator for your options.

All drink prices are inclusive of tax and gratuity. Prices are subject to change.

DEPOSIT TO CONFIRM EVENT DATE

A deposit is required to confirm an event. We reserve the right to move a scheduled event if weather threatens. The clubhouse closes no later than 1:00 a.m. A guaranteed number of guests must be confirmed no later than 12:00 p.m. five days prior to the event. If no guaranteed number is provided, we will prepare for the last confirmed guest count provided. You will be billed for the last guaranteed guest count or the number of guests in attendance (whichever is greater). All no-shows will be billed.

MEMBERSHIP REQUIREMENTS

All weddings, banquets, or events with 40 or more guests wishing to reserve all or a portion of the clubhouse will require at a minimum a social membership, and all charges will be billed directly to the member account. Payment must come directly from the member. Social memberships can be purchased for \$780/year.

ADVANCE DEPOSIT

For all wedding and banquets, a deposit of \$1,000 for a wedding or \$500 for Banquet is due at least 1 month in advance to confirm a reservation. This fee is non-refundable in the event of cancellation. No event is considered firm or binding prior to receipt of this deposit and a signed contract (see last page). Please note the date of your event on the memo line of your deposit check.

GRATUITIES AND TAXES

A mandatory gratuity of 18% as well as applicable sales tax will be added to all food and beverage charges. You may choose to offer gratuities to our staff in addition to this charge at your discretion.

PAYMENT TERMS AND CREDIT

Non-member event contacts are responsible for payment a full two days prior to the event. Members are required to pay no later than five days after the event. The member or sponsored host is responsible to review all charges and pay an itemized guest check. All events will be billed Nevada state sales tax on all food and beverages unless a tax-exempt number is provided at the time of the reservation. A copy of tax-exempt status form is required to be in our file.

ROOM RENTALS

Room Rental Fees for private evening events are as follows:

	Monday-Thursday	Friday-Sunday
Full Clubhouse (80-140)	\$750	\$1,250
Members Lounge/Conference Room Only (20-40)	\$250	\$500
Full Clubhouse except Members Lounge (40-100)	\$500	\$850

FOOD & BEVERAGE MINIMUMS

Food & Beverage Minimums are as follows, which does not include room rental fees, taxes, or gratuities.

	Monday-Thursday	Friday-Sunday
Full Clubhouse (80-140)	\$3,000	\$5,000
Members Lounge/Conference Room Only (20-40)	\$750	\$1,250
Full Clubhouse except Members Lounge (40-100)	\$2,000	\$3,500

DISCLAIMERS-LIMITS OF LIABILITY

**Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness. The Club is not responsible for lost or stolen personal items.

ALCOHOLIC BEVERAGE SERVICE

Somerset Golf & Country Club possesses a Nevada State Liquor License, and therefore the beverage plans included in this packet are strictly adhered to. Outside alcoholic beverages are not permitted on the premises.

GENERAL INFORMATION

Somerset Golf & Country Club will provide all food and beverages. Outside food and beverages are not permitted with the exception of specialty cakes and cookies with prior approval.

We prefer to use round tables of eight; however, round tables of ten are also acceptable. The tables will be dressed with either white or ivory tablecloths. A variety of napkin colors is available at no charge.

You may provide your own centerpiece. It is the responsibility of the group holding the event to provide flowers, entertainment, and any special lighting requirements. Table confetti is prohibited. Contact the Food & Beverage Director for information regarding decorating schedules, delivery times, and other special arrangements.

Upon request, a dance floor is available for your event. The dance floor will be sized appropriately to your guest count. There is an additional charge for the set up and removal of the dance floor that will be included on the guest bill.

Wedding ceremonies may be held at Somerset Golf & Country Club for an additional fee.

The minimum cost to use the entire dining room on a Friday or Saturday evening is \$5,000 total Food & Beverage revenue. The times to rent out the dining room is 5:00 pm to midnight, any time used after midnight will be an extra charge of \$250 per hour. Any other night of the week will have to be negotiated with our F&B Manager.

A food tasting is available upon request. The food will be provided at a discounted price of 20 percent off the regular menu price. The cost of the tasting will be added to the guest bill to be paid on the day of the event.

Wedding cookies and cakes are subject to a plating charge. Wedding cookies are to be plated by staff members only are subject to a \$150 display charge. All cakes are subject to a \$1.00 per person cutting and plating fee.

SERVICE FEES

Bartender/Bar set up Fee \$150 or Chef Attendant \$150
Servers for Off-Site Caterings - \$25/hour per server

EVENT CONTRACT

Somerset Golf & Country Club is not responsible and does not assume liability for any damage or loss that might be incurred by lessees or guests of the facility resulting from unforeseen circumstances; including acts of God. Somerset Golf & Country Club does not assume responsibility for the custody or care of any personal items belonging to lessees or guests during or after an event.

All prices are subject to change until 30 days prior to the date of the event. Upon signing this contract, the lessee agrees to pay in full for any charges incurred. Payment is due in full on the date of the event.

I understand that Somerset Golf & Country Club requires a non-refundable deposit in order to confirm the date of my event. I also understand that by canceling my reservation, my deposit will remain with Somerset Golf & Country Club, but that I may use it to reschedule another date at Somerset Golf & Country Club within one year.

I have read and agreed to all of the terms provided in this contract and in the banquet information packet in general.

Signed _____ Date _____

Name _____

Address _____

Date of Event _____ Type of Event _____

Deposit required (circle one) \$1,000 \$500 Please check here if you require a receipt

Please make your check out to Somerset Golf & Country Club and put the date of your event on the memo line. Include the original contract with your deposit in order to confirm your reservation. No reservation will be confirmed without the deposit and this signed contract.

For office use only:

Date deposit received _____ Check # _____ Amt. \$ _____

Notes _____
