



Overlooking the gently rolling landscape of our magnificent golf course, Horseshoe Bay is the ideal location to make your special event a memorable success. Whether planning an elegant wedding, a special luncheon, a board meeting or a family reunion; our professionally trained staff will ensure that your event will be both memorable and delightful. Nestled in Green Bay, just minutes from Egg Harbor, our convenient location provides you and your guests the opportunity to enjoy an outstanding private facility, with easy access to major routes and hotels. Our event facilities are spacious and inviting with an elegant dining space overlooking the beauty of the bay and the golf course. Horseshoe Bay offers multiple venues to fit your event perfectly. The information included in this packet will assist you in planning your event. Our highly skilled culinary and catering staff will assist with every step of your special day.

Please contact the Food and Beverage team with any further questions.

Amy Gorham

Director of Food & Beverage

920-868-4114

agorham@horseshoebaygolfclub.net

Carrie Baldwin Smith

Owner / Door County Event Planners

920-839-1114

carrie@doorcountyevents.com



GENERAL INFORMATION

Food and Beverage Service

It is Horseshoe Bay's policy that liquor, beer and wine cannot be brought onto the property from outside sources. Additionally the club does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for wedding cakes, cake pops and cupcakes. Any other items brought in from outside are at management approval and will be subject to additional catering fees.

Deposits and Contracts

For all events, a Banquet Event Order (BEO) will be created, which will outline the details, timeline, and estimated cost of the event. In addition a contract will be created outlining the payment schedule. An initial deposit may be required in the amount of the facility rental fee. We accept cash and check only.

Service Charge and Sales Tax

A 20% service charge is added to all food and beverage charges. The total bill which includes food, beverage, service charge, fees, room rental and any additional charges are subject to a Wisconsin and Local Tax of 5.5%.

Attendance Policy

A minimum attendance guarantee is required at least 14 days in advance of your event, with a final guarantee 10 days in advance of your event. The final guarantee number shall be the minimum for which you will be charged. If your attendance exceeds the guarantee, billing will be for the actual number of guests in attendance. An increase in guaranteed attendance is accepted up to 24 hours prior to your event.

The Tasting

Horseshoe Bay will permit one tasting per catered event with minimum revenue of at least \$2,500. A tasting will be set up with your catering representative at a convenient time for all parties involved that are conducive to club operations. Tasting options include; three (3) salads and four (4) entrees. Tasting of our house wines will also be available for you to choose your wine passed with dinner. Tasting of other items are subject to club approval.



EVENT VENUES

Members Clubhouse

Enjoy our tent pad and large deck overlooking the bay outside for cocktails and appetizers then join us inside Sonny's Saloon (our main bar) for social hour then dine in FrankE's (our main dining room) for your special event. Our clubhouse seats up to 200 guests with sunset views from every seat.

Private Dining Room

Perfect for your next business meeting, anniversary party or bridal luncheon. Our private dining room has seating for up to 35 guests.

Horseshoe Bay's Tent Pad

This venue is great for an event with a golf course setting and spectacular water views. The tent pad seats up to 140 guests outdoors. In addition, we can accommodate any outdoor wedding ceremony for up to 200 guests.

Off-Site Catering

Horseshoe Bay offers many off-site catering opportunities, from a small BBQ of 20 to a 150 person five course plated dinner.

Beach Club at Horseshoe Bay

Located along the shores of Green Bay, the Beach Club is the home to our outdoor event venue and membership pool along with a rooftop deck, multi-purpose patio, and indoor venue space-providing space for up to 70 guests. Our large green space is available to accommodate tents and outdoor ceremonies for events with up to 350 guests.

Music and Entertainment

Our indoor and outdoor venues provide enough space for bands, DJ's and dance floors. Amplified music must cease at midnight (12:00am) due to local ordinances. Larger bands that require certain space and power may have to be set up outdoors where such resources are readily available.



ROOM RENTAL SERVICES

Members' Clubhouse

Clubhouse rental includes the use of the main dining room, bar and the tent pad just north of the clubhouse. The club will also allow the private dining room or main dining room to be rented out separately based on the size and needs of your event. The club will provide house linens, napkins and service staff at no extra charge.

	Rental	Food & Beverage Minimum
Full Clubhouse	\$3,000- \$7,000	\$8,000- \$13,000
Main Dining Room	\$2,500	\$4,000
Private Dining Room	\$250	\$500

Beach Club Weddings

The Beach Club rental includes the use of the pool deck, outdoor patio, indoor dining room and attached rooftop deck. The indoor facility can accommodate up to 70 guests and outside on our lawn we can accommodate up to 350 guests. Please reference our "Beach Club Rental Guide" for all details in regards to what is included in your rental fee and what must be obtained from outside vendors.

	Rental	Food & Beverage Minimum
Full Facility	\$2,500 - \$4,500	\$4,000 - \$13,000

All outside vendors must be approved by Horseshoe Bay Golf Club Management



BREAKFAST

Breakfast Buffet

(25 person minimum)

The Continental

This classic breakfast buffet includes; assorted pastries, muffins, bagels with whipped cream cheese, a sliced fresh fruit platter and assorted juice and coffee

\$11/ person

Additional Breakfast Enhancements

(All items are priced \$4/ person unless otherwise stated)

Scrambled Eggs
Sausage Links
Mini Pancakes
French Toast
Roasted Breakfast Potatoes
Hash Browns
Yogurt and Granola Parfait
Applewood Smoked Bacon (\$5.00/ person)
Breakfast Quiche (\$5.00/ person)
Eggs Benedict (\$6.00/ person)

Omelette Station

This station includes assorted vegetables, ham, bacon, sausage and Cheddar & Swiss cheese

\$8/ person and (Chef Charge \$75)

Additional Items Available Upon Request



LUNCH

Boxed Lunches

*Available for pick up or drop off
Deliveries in Egg Harbor are free of charge*

All lunch selections include potato chips, an apple, a house baked cookie and a bottle of water

\$15/person

Chicken Caesar Wrap

Grilled chicken, romaine lettuce, Parmesan cheese and Caesar dressing wrapped in a flour tortilla

Chipotle Turkey Wrap

Turkey, bacon, tomato, chipotle mayonnaise, shredded Cheddar and leaf lettuce wrapped in a flour tortilla

BLT Wrap

Applewood smoked bacon, lettuce and tomato and mayonnaise wrapped in a flour tortilla

Vegetable Wrap

Seasonal vegetables mixed with Feta, quinoa and a sun dried tomato vinaigrette wrapped in a flour tortilla

Additional selections available upon request

Assorted Wrap Platter

6 wraps / \$40.00 or 12 wraps / \$75.00

Fruit Salad

\$4.50 / person



BUFFET OPTIONS

Buffet Options

Choose to either build your own dinner buffet or choose one of our favoured selections. Either way, we will be happy to customize to your liking.

(Buffets are priced per person and require a minimum of 25)

Speciality Buffets

Horseshoe Bay BBQ

BBQ chicken, baby back pork ribs, tossed greens with choice of dressing, corn bread & honey butter, roasted red potato salad, baked beans, corn on the cob and apple or cherry crisp with ice cream

\$35/ person,

Add flat iron steaks **\$38/ person**

Taste of Door County

Stuffed pork loin with apples topped with cherry thyme sauce, grilled salmon with lemon butter, honey glazed chicken, tossed greens with cherry vinaigrette, fresh rolls & butter, fresh fruit display, roasted red potato salad, roasted vegetables and Door County cherry crisp

\$37/ person

Italian

Chicken marsala, linguini bolognese, antipasto bar with cured meats & cheeses, classic Caesar salad, fresh caprese salad, roasted vegetables, garlic bread and espresso cannoli

\$36/ person

Soup and Salad Buffet

Soup du jour, seasonal fruit salad, tuna, pasta and egg salads, tossed green salad bar with toppings. To include: turkey, ham, Cheddar and Swiss cheese, mushrooms, onions, tomatoes, cucumbers, croutons and assorted dressings. Rolls, crackers and chocolate chip cookies are also included

\$20/ person

Tailgate Buffet

\$24 / person

Choose 3: Grilled hamburgers, jumbo hot dogs, bratwurst, grilled chicken breast or BBQ pulled pork

Choose 2: Roasted red potato salad, pasta salad, fresh cole slaw, baked beans or fruit salad

Assorted cookies and brownies included

Included Garnishes: Lettuce, tomato, onions, pickles, ketchup, mayo, mustard, assorted sliced cheese, potato chips and buns

Deli Buffet

\$18 / person

Meat selection includes: Sliced roast beef, turkey breast, ham and salami

Choose 2: Roasted red potato salad, pasta salad, fresh cole slaw, baked beans or fruit salad

Assorted cookies and brownies included

Included Garnishes: Lettuce, tomato, onions, pickles, ketchup, mayo, mustard, assorted sliced cheese, potato chips and assorted breads



BUFFET OPTIONS

Build Your Own Buffet

Standard Design

Includes your choice of one salad, two side items, two entrees and one dessert

\$37/ person

Deluxe Design

Includes your choice of one salad, three side items, two entrees and two desserts

\$39/ person

Salads

Mixed Field Greens with Assorted Dressings
Caesar Salad
Summer Salad
Spinach Salad with Poppyseed Dressing

Starch Sides

Herb Roasted Red Potatoes
Mashed Potatoes
Garlic, Cheese or Horseradish Infused Mashed
Yukon Au Gratin Potatoes
Wild and White Rice Pilaf

Vegetable Sides

Seasonal Vegetable Medley
Roasted Corn with Peppers
Maple Glazed Carrots
Roasted Root Vegetables

Entreés

Baked Salmon with Pesto Cream
Bacon and Fontina Stuffed Chicken with Dijon
Mustard Sauce
Baked Tilapia with Basil Tomato Cream
Roast Pork with Sun Dried Cherry Glaze
Herb Crusted Cod with Chardonnay Butter Sauce
Chicken Marsala
Beef & Vegetable Stir-Fry
Beef Tips Stroganoff
Black Bean Cake with Sun Dried Tomato Sauce

Desserts

Please reference our desserts & late night snacks tab for all of our dessert selections

Add A Carving Station

Prime Rib
Tenderloin of Beef
Beef Brisket
Roast Pork Loin
Roast Turkey Breast
Baked Ham
All served with fresh rolls and condiments
\$ Market Price (Chef Charge of \$75)

All buffet options are available to be served as both lunch and dinner



HORS D'OEUVRES

Stationed

(items are priced per piece unless otherwise stated)

The below selections require a 25 person minimum

Fresh Vegetable Display with Dip	\$4.00
Creamy Artichoke Dip with Pita Chips	\$4.00
Fresh Chips with Salsa and Guacamole	\$4.00
Wisconsin Cheese with Crackers	\$4.25
Assorted Wisconsin Cheese & Sausage with Crackers	\$4.75
Assorted Fresh Fruit Display with Seasonal Berries	\$5.00
Antipasto Platter (Assorted cured meats and veggies)	\$6.00
Smoked Salmon Platter, served with traditional dressings <i>(serves up to 50 people)</i>	\$175

Cold

(items are priced per piece)

Seasonal Fruit Kabobs with Mint Yogurt	\$3.50
Phyllo Cups with Feta, Spinach and Red Pepper Relish	\$3.00
Goat Cheese Torte with Caramelized Onions	\$3.00
Pita Chip with Roasted Pepper Hummus	\$2.75
Shiitake Mushroom and Bacon Tartlet	\$2.75
Wisconsin Cheese Picks	\$3.25
Dried Apricot topped with Goat Cheese and an Almond	\$3.00
Prosciutto wrapped Fresh Melon Skewer with Mint	\$3.50
Antipasto Skewers (Black Olive, Cherry Tomato, Salami, Mozzarella and Basil)	\$3.25
Tilapia Ceviche on a Corn Chip	\$3.50
Flank Steak and Horseradish on Flatbread	\$3.75
Sliced Cucumber with Smoked Salmon topped with a Chive Creme Fraiche	\$3.75
Chilled Large Shrimp with Cocktail Sauce	\$4.50
Sesame Seared Ahi Tuna topped with a Sriracha Aioli	\$4.75



HORS D'OEUVRES

Hot

(items are priced per piece)

Spanakopita	\$3.00
Bacon Wrapped Chestnuts	\$3.50
Mushrooms stuffed with Italian Sausage or 4 Cheese	\$3.00
Mini Tomato, Basil & Mozzarella Grilled Cheese	\$3.00
Vegetable Spring Rolls with a Sweet and Sour Sauce	\$3.00
Cheese Curds	\$3.25
BBQ or Swedish Meatballs	\$3.50
Thai Chicken or Beef Satay with Sweet Chili Sauce	\$3.50
Braised Pork Belly with Spicy Honey Glaze on Skewer	\$3.50
Fried Artichoke Hearts with Sriracha Aioli	\$3.75
Lamb with Harissa Mayo on Flatbread	\$4.00
Baked Brie and Raspberry wrapped in Phyllo	\$4.00
Grilled Duck with Baked Brie and Red Onion Jam on Flatbread	\$4.00
Seared Scallops Wrapped in Bacon	\$4.50
Coconut Shrimp	\$4.50
Grilled Sweet Chili Shrimp	\$4.50
Mini Crab Cakes with Remoulade Sauce	\$4.50

Bruschetta

\$3.50 / piece

Tapenade

Traditional

Mozzarella, Roasted Pepper and Pesto

Buffalo Chicken

Baked Brie and Apple

Sweet Fig with Ricotta and Honey

Pear and Walnut with Fontina



PLATED DINNERS

All plated dinners come with your choice of salad in addition to a starch, vegetable, fresh roll and butter

Salads

Summer Salad

Mixed field greens with fresh strawberries,
toasted sunflower seeds and diced cucumber
with a poppyseed vinaigrette

Spinach and Pear Salad

Baby spinach topped with Red pears, Blue Cheese crumbles,
diced bacon, sun-dried cherries and toasted walnuts
with a poppyseed vinaigrette

Door County Salad

Mixed field greens, dried cherries, Goat cheese and sunflower seeds
with an apple cider vinaigrette

Traditional Caesar Salad

Fresh romaine tossed with Parmesan Cheese,
garlic croutons and Caesar dressing

House Salad

Mixed field greens with tomato, cucumber, red onions and croutons with your choice of:
ranch, Blue Cheese, 1000 island, poppyseed, balsamic or apple cider vinaigrette

Club Salad

Mixed field greens with apples, toasted walnuts and Blue Cheese crumbles
with an apple cider vinaigrette

Arugula Salad

Fresh arugula, Goat Cheese crumbles, fresh grapefruit and toasted almonds
with a raspberry vinaigrette

Wisconsin Cheese Display

An assortment of Wisconsin artisan cheese
\$40.00 / table



PLATED DINNERS

Seafood

Trout

Crab Stuffed or Lemon & Bacon Stuffed

With your choice of Chardonnay butter or dill cream sauce

\$33.00

Cod

Herb or Potato Crusted

With your choice of Chardonnay butter or Dijon cream sauce

\$32.00

Salmon

Seared 6oz. Filet

With your choice of mango relish or maple soy glaze

\$35.00

Halibut

Herb Crusted or Seared

With your choice of sundried tomato pesto or garlic cream sauce

\$ Market Price

Vegetarian & Vegan

\$29.00

Stuffed Portabello Mushroom

Stuffed with whole grains, rice, vegetables and Brie served
with a red pepper cream sauce

Vegetable Lasagna Rolls

Fresh vegetables, Ricotta cheese and mornay sauce

Quinoa/Polenta Cake*

Quinoa/polenta patty served with a Thai carrot sauce and pickled vegetables

**Vegan Options*



PLATED DINNERS

Chops and Game

Rack of Lamb

6 oz. Grilled

With your choice of rosemary or golden raisin demi glacé

\$ Market Price

Pork Tenderloin Medallions

Two 4oz. Seared

With your choice of cherry sauce or thyme demi glacé

\$32.00

Duck Breast

Grilled or Seared 8oz.

With your choice of miso demi glacé or cherry sauce

\$34.00

Steaks

Certified Angus Beef

Flat Iron

8oz. Char-grilled

\$38.00

New York Strip

14oz. Char-grilled

\$ Market Price

Ribeye

12oz. Char-grilled

\$ Market Price

Tenderloin

8oz. Char-grilled

\$ Market Price

Served with your choice of one (1) of the following

Sauces: Cabernet, Thyme, Mushroom Demi Glacé, Peppercorn Demi Glacé

Compound Butters: Blue Cheese, Chive and Black Pepper, Roasted Garlic Chardonnay



PLATED DINNERS

Chicken

(all are 7oz. seared breasts)

\$33.00

Cranberry, Almond & Fontina

Stuffed with fresh cranberries, almonds and Fontina cheese topped with a Chardonnay butter sauce

Ricotta & Basil

Stuffed with Ricotta cheese and basil topped with a garlic cream sauce

Prosciutto & Roasted Pepper

Stuffed with prosciutto and roasted red peppers topped with a garlic cream sauce

Goat Cheese & Spinach

Stuffed with Goat cheese and spinach topped with a pesto sauce

Chicken Picatta

Flour dredged, seared and served with a lemon caper butter sauce

Sage and Brown Butter Chicken

Flour dusted and topped with a sage and brown butter sauce

Kids

\$12.00

All kids meals are served with french fries and a fresh fruit cup in place of salad

**Chicken Strips
Grilled Cheese
Buttered Noodles**



PLATED DINNERS

Starch & Vegetable Options

your choice of one starch and one vegetable to be paired with all entrees

Starches

Brown Rice & Grain Blend
Herb Roasted Red Potatoes
Garlic, Cheese or Horseradish Infused Mashed
Wild and White Rice Pilaf with Dried Cherries

Vegetables

(based on season)

Asparagus
Broccolini
Maple Carrots
Green Beans Almondine
Seasonal Roasted Vegetable Medley
Roasted Root Vegetable Medley



Bar Options

Open Bar

All drinks are charged on consumption. Available to events under 100 guests. For events over 100 guests please reference our Package Options.

Cash Bar

Guests purchase drinks individually. Combinations of open bars and cash bars can be arranged for and can be limited by items or times.

Non-Drinkers

\$8.00

All guests under the age of 21 or other adults that do not consume alcohol are categorized as a 'non-drinker'.

Wine Options

Our house wines include, Chardonnay, Pinot Grigio, Rose, Sauvignon Blanc, Cabernet and Pinot Noir. All house wines or a selection of them can be offered at the bar as well as poured with dinner. Champagne, Moscato d'Asti and Prosecco are also available to be poured with dinner.

General Bar Prices:

Soft Drinks	\$2.00
Beer	\$3.50-5.00
House Wine Glass	\$7.00
Basic Cocktails	\$6.00-9.00
Bottles of House Wine	\$25.00
Bottles of House Champagne	\$25.00
Half Barrel of Domestic Beer	\$325.00
Half Barrel of Microbrew/ Speciality/ Import	\$400.00

Package Options

Wine and Beer Package

Draft Beers and House Wines by the Glass

\$13/ person for the first hour

\$4/ person for each additional hour

Horseshoe Bay Bar Package

House Liquors, Draft Beers and House Wines by the Glass, General Rail Liquor Selection which includes: Smirnoff, Beefeater, Jim Beam, Kessler, J & B, Sauza, Bacardi, Christian Brothers, Amaretto and Triple Sec

\$15/ person for the first hour

\$5/ person for each additional hour

Upgraded Bar Package

Includes Horseshoe Bay Bar Package plus Call Liquors Selection which includes: Absolut, Tanqueray, Jack Daniels, Seagram's 7 & VO, Canadian Club, Dewars, Jose Cuervo, Captain Morgan, Korbel, Kaluah and Baileys

\$16/ person for the first hour

\$6/ person for each additional hour

Premium Bar Package

Includes Horseshoe Bay Bar Package, Upgraded Bar Package plus Premium Liquors Selection which includes: Grey Goose, Bombay Sapphire, Johnny Walker Red, Glenlivet 12, Makers Mark, Crown Royal, Patron Silver and Cointreau

\$17/ person for the first hour

\$7/ person for each additional hour

Pricing does not include any bottled wine that is passed with dinner.

*** Shots are not allowed***

*** No muddling of cocktails for events over 50 guests ***

Beverages will be served in plastic after dinner



DESSERTS & LATE
NIGHT SNACKS

Plated Desserts

(all priced per person)

Fresh Homemade Cookies (2 cookies per person)	\$3.25
Chocolate Mousse with Seasonal Berries	\$4.00
Fresh Homemade Pie (Apple, Cherry or Peach) <i>add \$2.00 for a la mode</i>	\$6.00
Flourless Chocolate Torte	\$6.50
Cherry, Apple or Rhubarb Crisp	\$6.50
NY Style Cheesecake	\$7.00

Ice Cream Station

Choose from either vanilla or chocolate ice cream; includes various toppings such as sprinkles, cherries, chocolate sauce, caramel sauce, whipped cream and candy bar pieces

Additional toppings are available as requested

\$5/ person

(includes 1 choice of ice cream and up to 3 toppings)

(additional toppings \$1.00 each)

Stationed Late Night Snacks

Please reference the hors d'oeuvres section for additional late night snack options

(minimum 25 guests)

Deep Fried Renards Cheese Curds

Served with ranch dressing

\$4/ person

Assorted Deli Sandwiches

Mini ham & turkey sandwiches with lettuce, tomato, onion and cheese

\$4/ person

Mini Brat Bar

Brats, sauerkraut, onions, buns and condiments

\$5/ person

(add \$2/ person for french fries)

Chicken Wings

Buffalo, BBQ or Asian

Served with dipping sauce

\$5/ person

Slider Bar

Mini burgers with lettuce, tomato, onion, cheese, buns and condiments

\$6/ person

(add \$2/ person for french fries)