



Banquet Packet & Menu

*Stonewolf Golf Club
Jack Nicklaus Signature Design*

*1195 Stonewolf Trail
Fairview Heights, IL 62208
www.stonewolfgolf.com
618.624.4653*



We are thrilled that you are considering Stonewolf Golf Club for your event. This packet contains what makes Stonewolf different than other venues. Included you will find menus, pricing and optional upgrades. Feel free to contact us with special requests or questions.

Want to visit the grounds?

Drop in Viewing:

Any time our doors are open, during the warmer months, Stonewolf Golf Club is open from dawn until dusk, every day. Feel free to stop and take a look around. We are also available in the cold weather, but please call to confirm we are here.

Private Tour:

Available by Appointment Only

We will take you on a private guided tour around our beautiful grounds and answer any questions you may have.



Traditional Breakfast

Smoked Bacon Or Pork Sausage Patties
Scrambled Eggs, Tater Tots, Pancakes & Maple Syrup, Seasonal Fruit
Fresh Brewed Coffee, Iced Tea, Chilled Juices, & Milk

\$15.00 Per Person

Continental Breakfast

Bagels With Cream Cheese
Sliced Seasonal Fruit, Assorted Muffins & Danishes
Fresh Brewed Coffee & Chilled Juices

\$10.00 Per Person



**21% Service Charge & State Sales Tax Will Be Added To All Above Prices
Tax-Exempt Groups Must Provide Proof Of Exemption**

Appetizer Selection

Hot

St. Louis Style Toasted Ravioli
Breaded Chicken Strips
Crab Rangoon
Spicy Chicken Wings
Mini Crab Cakes With Cajun Aioli
Pork Pot Stickers
BBQ Glazed Meatballs
French Fry Cups

Cold

Chicken Salad Or Chopped Salad (Ve) in an Endive
Bruschetta Crostini (V)
Assorted Cheese Display
Seasonal Fruit Platter
Mini Assorted Bistro Sandwiches
Assorted Vegetable Platter
Seasonal Sweet or Savory Cheese Ball
Pesto Tortellini Shooters (V)
Italian Pasta Salad Shooters (Ve)

Seafood

Cocktail Shrimp

(Selection available at Market Price)



Pricing Per Guest

Six Hot & Three Cold

\$28.00 Per Person

Four Hot & Two Cold

\$25.00 Per Person

Three Hot & One Cold

\$22.00 Per Person

**Two Hot & One Cold*

\$10.00 Per Person

**Option Only Available With
Lunch Or Dinner Selection*

V= Vegetarian Friendly
Ve= Vegan Friendly

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Lunch:

Lunch prices valid before 3:00 P.M.

Lunch Buffets Served With Your Choice Of
One Salad, One Entrée, Two Accompaniments,
Fresh Dinner Rolls, Cookies Or Brownies,
Coffee, Tea, & Water Station

\$24.00 Per Person

Plated Lunch With Your Choice Of A Sandwich,
Cup Of Fruit, & Homemade Chips Or Fries
OR
Salad & Soup Combination Served With Dinner Rolls

\$16.00 Per Person

Dinner:

Dinner Buffets Served With Your Choice Of
One Salad, Two Entrees, Two Accompaniments,
Fresh Dinner Rolls, Choice of Dessert
Coffee, Tea, & Water Station

\$27.00 Per Person

Plated Dinner Includes Your Choice of
One Salad, One Entrée, Two Accompaniments,
Fresh Dinner Rolls, Choice of Dessert,
Coffee, Tea, & Water Station

\$30.00 Per Person

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Extra:

Additional Side: **\$3.00 Per Person**

Additional Entrée: **\$4.00 Per Person**

Additional Platted Entrée: **\$7.00 Per Person**

Kids Plate: **\$10.00 Per Child**

Dietary Regulation Options Available Upon Request

Salads

House Salad

Cucumbers, Tomatoes, Red Onions & Croutons

Spinach Salad

Sliced Pears, Gouda, & Walnuts With Raspberry Vinaigrette Dressing

Classic Italian Salad

Crisp Romaine, Marinated Olives, Artichokes,
Red Onions, Tomatoes & Feta Cheese

Classic Caesar Salad

Crisp Romaine, Garlic Croutons & Parmesan Cheese

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Soup

Tomato Basil Soup

Warm Tomato Soup Seasoned With Basil
& Topped With Crunchy Croutons (V)

Broccoli Cheese

Cream Based Cheddar Cheese Soup
With Chopped Broccoli & Shredded Carrots (V)

Baked Potato Soup

All The Things You Love About A Loaded Baked Potato
(Cheese, Sour Cream, Bacon & More) Just Eaten With A Spoon

Roasted Red Pepper Soup

Charred Red Peppers Pureed To A Soup With A Bit Of Zing (Ve)

Sandwiches

Turkey Club

BLT With Turkey & American Cheese

Chicken Salad

Tender White Meat Chicken, Cranberries & Some Secret Ingredients
Makes This Our Clubhouse Favorite

Ham and Cheese Melt

Fresh Sliced Ham & Swiss Between Two Slices Of Texas Toast

The Veggie (Ve) *Chef Favorite

Colored Peppers, Avocado, Cucumber, Onion, Spinach,
& A drizzle Of Balsamic Vinegar

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Accompaniments

Scandinavian Veggies (Ve)

Green Beans With Onions (Bacon Optional) (Ve)

Whipped Potatoes

Oven Baked 3 Cheese Macaroni

Fettuccini Alfredo

Penne Pasta With Marinara (Ve), Spicy Red, Alfredo Sauce

Veggie Rotini (Ve)

Roasted Red Potatoes

Roasted Asparagus With Warm Citrus Sauce (Ve)

Garlic Roasted Brussels Sprouts

Roasted Fingerling potatoes (\$1.00 up charge) (V)

Risotto with Sautéed Veggies (\$1.00 up charge) (V)

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Entrees

Chicken Modega

Italian Breaded Chicken Breast Topped With Provel Cheese
In A Chardonnay & Bacon Cream Sauce

Classic Chicken Marsala

Seared Chicken Breast With A Wild Mushroom Marsala Wine Sauce

Chicken Florentine

Baked Chicken Breast Topped With Smoked Gouda
& Spinach In A Garlic Cream Sauce

Lemon Pepper Chicken

Grilled Chicken Breast With Lemon Pepper Seasonings

Smoked Beef Brisket

Slathered In Sweet Lager Barbeque Sauce

Slow Roasted Beef Top Round

Served With Horseradish Cream Sauce & Rich AuJus

Mustard Crusted Pork Loin

Seasoned With Tri-Peppercorn Blend

BBQ Pork Steak

Pork Steak Grilled In A Locally Made St. Louis BBQ Sauce

Brown Sugar Glazed Ham

Sweet & Savory Sliced Ham, With A Hint Of Pineapple

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Entrees Continued

Home-Style Fried Chicken

Original Home Made Fried Chicken

Grilled or Crispy Tilapia

Fried White Fish, Cooked Just The Way You Like It

Eggplant Parmigina (V)

Lightly Breaded Eggplant With Marinara & Mozzarella Cheese

Veggie Rotini (Ve)

Rotini Pasta With Spinach, Mushrooms, Tomato & Broccoli

Fettuccine Alfredo (With or Without (V) Chicken)

Fettuccine Noodles Topped With Homemade Alfredo Sauce

Butternut Squash Gnocchi (Ve)

Gnocchi Tossed In A Butternut Squash Sage & Basil Cream Sauce

Requested Specialty Steaks

Or

Carved Slow Roasted Prime Rib

Available At Current Market Price

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Desserts

Choose One Of The Following:

Assorted Sweet Cakes,
Including Poppy Seed, Cinnamon Strudel,
Marble Chocolate & Lemon Glazed

Pies Or Cobblers
Including Apple, Cherry, Peach

Cheesecakes
Served With Assorted Toppings

Snow On A Mountain (Ve)
Delicious Blend Of Juicy Seasonal Berries
Topped With a Delicate Snow

Baked Pears Or Apples (Ve)
Your Choice, We Highly Suggest Both

Option Available To Cut & Plate Your Cake In Place Of dessert

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Dessert Bar

\$4.00 Per Person

S'Mores
Candy
Donut
Pretzel

Kids Meals

Hot Dog
Cheeseburger
Chicken Fingers
Veggie Tacos (Ve)

All Served With A Choice Of:

French Fries
Mac & Cheese
Fruit Cup

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Banquet Package

(Prices Per Person)

2-Hour Beer, Wine, & Soda: \$15.00 / 4-Hour Beer, Wine, & Soda: \$17.00

2-Hour House Brand: \$16.00 / 4-Hour House Brand: \$18.00

2-Hour Call Brand: \$19.00 / 4-Hour Call Brand: \$22.00

2-Hour Premium Brand: \$23.00 / 4-Hour Premium Brand: \$25.00

Amount Based Per Person. Individual Shots Prohibited.

****Any Function Exceeding 4-Hour Bar Will Be Calculated On Per Drink Consumption. No exceptions.***



Non-Host Bar

(Prices Per Drink)

House Brand: \$5.50

Call Brand: \$6.50

Premium Brand: \$7.50

Wine: \$5.00

Domestic Beer: \$3.50

Premium Beer: \$4.00

Soda: \$2.00



****\$100 Bartender Fee Will Apply For All Events (1 Bartender Per 100 People.)***

Banquet Specialty Beverages

Tropical Punch (non-alcoholic): \$15.00 Per Gallon

Mimosa: \$40.00 Per Gallon

Champagne Punch: \$40.00 Per Gallon

Champagne: \$20.00 Per Bottle

House Wine: \$20.00 Per Bottle

Specialty Wine: Available Upon Request

We reserve the right to refuse service to anyone under the legal drinking age or anyone consuming alcohol in excess. No exceptions.

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~ Banquet Policies ~

Room Rental Charges:

Wolf Den: \$150 – Set up for 30 people
Dining Room: \$300 – Set up for 60 people
Banquet Room: \$500 – Set up for 150 people

Banquet Room: \$2500 – Choose to use your own catering company and dishes
Per 150 People \$3500 – Choose to use your own catering company and our dishes

Patio Area: \$1500 – Includes 150 white chairs (Ask for additional chair pricing)
Ceremony With Reception

Patio Area
Ceremony Without
Reception: \$2000 – Includes 150 white chairs (Ask for additional chair pricing)

Food and Beverage:

Menu selections should be submitted to the Stonewolf no later than 30 days prior to the scheduled function. Guarantee of exact attendance for all banquet facilities must be made 7 days in advance and cannot be reduced. If Stonewolf receives no guarantee, the Club will assume the guarantee to be the original number booked and that number will be the minimum charged. No food or beverage of any kind will be brought onto the premises. Stonewolf issues one customer check with tax and service charge already added. According to State Law, service charges must also be taxed. There are no separate customer checks issued in the private rooms. A service charge of 21% and state sales tax are added to all food and beverage items. Menus and pricing are subject to change on an annual basis. Steak and seafood items tend to fluctuate and will be subject to current market pricing. Please contact our Stonewolf for further information.

Payment:

Stonewolf Golf Club accepts cash, credit cards, or checks. We also have an ATM available on site.

Termination for Cause:

This agreement is subject to termination without liability upon the occurrence of any circumstance beyond control of either party – such as acts of God, war, acts of terrorism, government regulations, disaster, strikes, civil disorder, curtailment of transportation facilities or any emergency of a comparable nature beyond the parties control, making it impossible, illegal or which affects ability to perform it's obligations under this agreement – to the extent that such circumstances make it illegal or impossible to provide or use the Club facilities.

~ Banquet Policies ~

General Conditions:

The Club does not permit nails, staples, tacks, etc. to be used on the meeting room walls and or tables. Any damage will be billed to the host. Stonewolf Golf Club reserves the right to inspect and control all private meetings and receptions held in the Club, Pavilion, and Banquet rooms. Stonewolf Golf Club will not assume responsibility for the damage or loss of any merchandise or articles left in the Club prior to, during, or following your function.

Liquor sales are governed by state laws and are strictly followed. Any violation of Illinois State Liquor Laws by a minor will result in the notification of the correct authorities. Stonewolf Golf Club also reserves the right to refuse service to a guest at the discretion of Stonewolf Golf Club staff. Stonewolf Golf Club reserves the right to move a party to another room or charge a fee for this room, depending on the guaranteed number of people in the party.

Rental and Fees:

Room Rental includes a 4-hour time slot. If you would like to extend your function past the maximum time allotted, there will be an additional \$500.00 per hour minimum charge. All parties are required to pay 100% of final estimated bill on, or before, the date of the function. A bartender charge of \$100.00 will be charged unless you purchase a banquet package with us or open a minimum tab of \$750.00.

Deposits:

Group Reservations, \$500.00
Weddings, \$1500.00

Deposits are non-refundable and will be applied to the final balance. All parties are required to pay 100% of the final estimated bill on, or by, the date of the function. No exceptions please.

I have read and agree to the Banquet Policies of Stonewolf Golf Club.

Signature

Date