T	VFO)R	MI	MOITA	AND	POLICIES	Initi
11	11.	/11	VII	111111	/ 1 1 1 /	1 () 1 () 1 () 1	111111

Initial & Date	
----------------	--

- 1. A \$750.00 deposit and signed contract is required to reserve the banquet room. Six months prior to your event an additional \$750.00 deposit is due. Thirty days prior to your event a payment of 50% of your anticipated bill is required, with the remaining cost of the event due 7 days prior to the function. This payment schedule applies unless otherwise noted on the Banquet Contract Agreement. We accept cash, checks, Visa or Mastercard for banquet events.
- 2. 20% service charge and 5.0% sales tax will be added to your bill for all food and beverage items.
- 3. A firm guaranteed count will be the responsibility of the client, to be given to Broadlands Golf Club ten business days prior to the function. This guaranteed count may not decrease. If Broadlands Golf Club does not receive the guarantee ten business days prior to the event, the client will be charged for the full guarantee listed on the contract, unless the actual cost is greater. If your count increases after the guarantee is given you will be charged for the additional dinners on the evening of your event. We cannot be responsible for food service exceeding 5% of your final guarantee. Minimum pre-paid food and beverage total for Saturday nights May-November is \$4,000.00 plus sales tax and gratuity unless otherwise stated on Banquet Contract Minimum Guarantee.
- 4. All food and beverages must be provided by Broadlands Golf Club and we cannot allow you to take any remaining food. No person under the legal drinking age may consume alcoholic beverages and our staff may refuse to serve alcoholic beverages to any person. Broadlands Golf Club reserves the right to sell all beverage items not being provided by the host. Broadlands Golf Club is not liable for any injuries or illnesses caused by wedding cakes or desserts prepared off premises.
- 5. Price listed on menus are subject to change without notice. Firm food prices can be quoted in writing no more than sixty days prior to the function if requested.
- 6. Functions will be staffed as required to properly service the event. Any additional or special staffing will be charged at a prevailing rate.
- 7. Broadlands Golf Club must be permitted a minimum 20-minute period for clearing time immediately following your dinner.
- 8. Band or DJ arrangements are made by the booking party itself. Music may play until 11pm with last call given at 10:45pm. The banquet room must be cleared by midnight.
- 9. Groups requiring tax exemption must submit their tax-exempt certificate prior to the function.
- 10. In the event of cancellation by the client, room fees are non-refundable under any circumstance. If the room is re-booked a partial refund may be granted after the date of the function. If we are unable to re-book the space then no refund will be granted, all payments will be held and the cancellation fee will equal the minimum guarantee stated on the Banquet Contract Agreement, less any deposits already paid. Payments and deposits are not transferable to alternate dates.
- 11. Broadlands Golf Club, LLC is not liable for loss, damage, or theft of property belonging to the event's guests and participants.
- 12. Decorations: No items may be attached to the floors, walls, ceiling, windows, or in the lobby areas. No nailing, taping, glitter, confetti, loose pebbles, rice, glass beads, water beads, birdseed, glow sticks, bubbles, food coloring are allowed. All candy stations must be confirmed with the Manager. Failure to follow this policy will result in a cleaning charge of at least \$100.00.
- 13. Items provided by host. Decorating, set up and clean up are offered by the Broadlands Banquet Staff.

Rental Fees

<u>Room</u>		Guest <u>Accommodatíons</u>		Meeting Only <u>Rental Fees</u>
1.	East or West 1/2 Ballroom	125	\$250	\$350
2.	Ballroom	250	\$500	\$400
3.	Pub	75	\$200	\$300
4.	(Pub rental is based on availal On-Site Ceremony	bility)	\$200	

Ballroom rentals include white or ivory linen, china, silverware, flatware, glassware and water service.

Cake

Wedding Cake provided by the booking party-Cut and served; plates and forks provided

\$125

Bartender Fees

\$100 per bartender One bartender is required per 100 guests

Equipment Rental Fees

Wooden Church (Church is used on gift table to collect greeting cards) \$25 per event

Mirrors and vases for tables \$2.50 each per event

Tea Lights with holders \$1.00 each per event

Colored Napkins .40 each

Broadlands Featured Entrée

<u>Choose a Specially Prepared Chicken Breast Paired with a 4oz. Sirloin Filet</u> \$29.95

Variety of Styles

Florentine, Stuffed with Spinach and Fontina Cheese
Cordon Bleu, Stuffed with Maple Glazed Ham and Swiss Cheese
Marsala, Mushroom, Onion and Marsala Cream Sauce
Piccata, White Wine, Lemon Butter and Capers
Parmesan, Panko Crusted, Marinara, Basil and Mozzarella

<u>Chícken Entrée Only</u> \$27.95

Sauce Choices for Chicken Entrees

White Wine Cream Sauce Brandy Cream Garlic and Dill Cream Parmesan and Chive Butter

Beef Entrees

Rib Eye 8oz.	\$46.95
Beef Tenderloin, Petite	\$56.95
New York Strip Steak 8oz.	\$36.95
Sirloin Filet 8oz.	\$33.95

Sauce Choices for Beef Entrees

Red Wine Demi Glaze Parmesan and Chive Butter Mushroom and Onion Demi Glaze

Peppercorn or Bleu Cheese Crusted \$2.00 per plate extra

Dinner selections include tossed salad, one potato choice, one vegetable choice, rolls, butter and coffee service.

If more than two entrees are selected there will be an additional charge of \$2.00 per person.

20% gratuity and 5.0 % sales tax will be added to all menu items.

Dinner Selections

Pork Entrees

Pork Porterhouse 12oz.	\$30.95
Pork Tenderloin 8oz. Bacon Wrapped	\$29.95
French Pork Chop 10oz.	\$27.95
Roast Sliced Pork Loin 8oz.	\$25.95

Sauce Choices for Pork Entrees

Farmhouse Sauce Mushroom and Onion Demi Glaze Apple Chutney Apricot Dijon Sauce

Seafood Entrees

Atlantic Salmon 8oz.	\$33.95
Ahi Tuna 8oz.	\$35.95
Jumbo Stuffed Shrimp	\$29.95
Baked Haddock 8oz.	\$27.95

Sauce Choices for Seafood Entrees

Garlic and Dill Cream Citrus White Wine Cream Sauce Lemons, Capers and Scallions Pineapple and Mango Salsa

<u>Vegetarían Entrees</u>

Cheese Tortellini with Pesto	\$25.95
Pasta Primavera with Marinara or Alfredo	\$22.95
Portabella Wild Rice Pilaf	\$20.95
(Vegetarian entrees do not include a potato)	

Dinner selections include tossed salad, one potato choice, one vegetable choice, rolls, butter and coffee service.

If more than two entrees are selected there will be an additional charge of \$2.00 per person.

20% gratuity and 5.0 % sales tax will be added to all menu items

Dinner Buffet Selections

(Buffets require a minimum of 50 guests)

Classic Dinner Buffet \$29.95

Includes two entrees, tossed salad, one potato, one vegetable, rolls, butter, and coffee

Deluxe Dinner Buffet \$34.95

Includes two entrees, tossed salad, pasta salad, one potato, one vegetable, Fresh fruit display, rolls, butter, and coffee

Premium Dinner Buffet \$38.95

Includes two entrees, tossed salad, pasta salad, two potatoes, one vegetable, Artisan cheese display, fresh fruit display, rolls, butter and coffee

Entree Choices for Dinner Buffets

Garlic Herb Roasted Chicken Sliced Sirloin with Gravy
Farmhouse Sliced Pork Loin Baked Haddock Pasta Primavera

Sliced Turkey and Stuffing Chicken Marsala Italian Sausage Lasagna

Atlantic Salmon \$3.00 per person upcharge

Potato/Starch Selections

Red Skin Mashed, Garlic Mashed, Baked, Roasted Redskins, Whipped Sweet Potatoes, Wild Rice Pilaf

Twice Baked add \$1.00 per person upcharge

<u>Vegetable Selections</u>

Roasted Vegetable Medley, Green Beans Almandine, Green Beans with Bacon and Onion, Honey Dill Carrots

Asparagus with Dill Butter \$1.00 upcharge

<u>Salad Dressings</u>

French, Ranch, Thousand Island, Italian, Creamy Blue Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette, Parmesan Peppercorn Please choose one

20% gratuity and 5.0% sales tax will be added to all menu items

Carving Stations

Priced per order, each order serves approximately 50 guests. Served with silver dollar rolls and house made condiments.

Turkey Breast	\$300
Pork Loin	\$300
Pit Ham	\$300
Beef Sirloin	\$550
Prime Rib	\$800
Beef Tenderloin	\$900

Additional Chef Fee of \$60.00 is required for all Carving Stations

Children's Meal \$13.95

Chicken Tenders with Fries Accompanied by a Tossed Salad and a Cookie

Late Night Pizzas \$19.50

Made In-House Your Choice with your Favorite Toppings

Special Requests

The Broadlands Staff is pleased to assist with any special menu requests or arrangements

20% gratuity and 5.0% sales tax will be added to all menu items.

Hors D'oeuvres

Prices list are for 50 pieces

Cold Choices

Prosciutto and Mozzarella Wrapped Asparagus \$150.00 Silver Dollar Sandwiches Ham or Turkey \$100.00 Smoked Salmon Canapé \$100.00 Caprese Skewers \$75.00 Bruschetta on Crostini \$75.00 Cucumber Cups Filled with Herb Cheese \$50.00 Deviled Eggs \$50.00

Hot Choices

Steak Skewers with Bourbon BBQ Sauce \$175.00
Mini Crab Cakes with Spicy Remoulade \$200.00
Spring Rolls with Sweet Chili Dipping Sauce \$100.00
Spinach and Cheese Stuffed Mushrooms 100.00
Chicken Wings BBQ or Buffalo \$150.00
Chicken Gyro Skewer with Tzatziki Sauce \$100.00
Bacon Wrapped Water Chestnuts with Honey Glaze \$100.00
Mini Reubens Served Open Faced \$100.00
Raspberry Brie Bite \$75.00
BBQ, Swedish or Italian Meatballs \$75.00
Coconut Shrimp, Market

Display Presentations

Serves Approximately 50 guests

Seasonal Fresh Fruit Display	\$200.00
Vegetable Crudités with Dill Dip	\$150.00
Domestic Cheese and Sausage Display with Crackers	\$150.00
Hot Crab Dip with Crackers	\$200.00
Hot Artichoke and Spinach Dip, with Pita Chips	\$100.00
Red Pepper Hummus with Pita Chips	\$75.00
Hot Black Bean and Chorizo Dip with Tortilla Chips	\$100.00
Guacamole, Chips and Salsa	\$75.00
Chilled Shrimp Cocktail	Market

20% gratuity and 5.0% sales tax will be added to all menu items. Broadlands Golf Club, 18 Augusta Way, North Prairie, WI 53153 (262) 392-6320 www.b.golf

Beverage Menu

<u> House Brand Liquor</u>

<u>Call Brand Liquors</u>

Premium Brand Liquors

\$6.00 per glass

\$6.50 per glass

\$7.75 per glass & up

All of the above liquors include assorted mixers and garnishes.

Beer

Domestic Cans \$5.50 Domestic Bottles \$6.25 Imported/Premium \$8.00 16oz Domestic Cans \$6.75 Tap Beer

Domestic 16oz. \$6.50 Premium 16oz. \$8.00 <u> Keg Beer</u>

Domestic \$350 1/2 barrel Imported \$475 1/2 barrel

Micro-brewed available upon request

House Wines

\$7.50 per glass \$29.50 per bottle **House Champagnes**

\$26.95 per bottle \$26.95 per bottle - Asti Champagne toasts \$3.00 per person Specialty Wines & Champagnes

Requests are welcomed

Premium Wines \$10.50 per glass \$41.50 per bottle

<u> Hard Seltzer</u>

\$8.00 per bottle

Champagne Punch

\$55 per gallon

<u>Frozen Drínks</u>

Upon request \$12.00 each and up

Non-Alcoholic Beverages

Fruit Punch \$21 per gallon

Soft Drinks & Milk

\$4.00 per glass

Coffee Service

<u>NA Champagne</u> \$30 per gallon \$21 per bottle

Tuíce \$4.00 per glass

20% gratuity and 5.0% sales tax will be added to all sponsored beverage selections Broadlands Golf Club, 18 Augusta Way, North Prairie, WI 53153 (262) 392-6320 www.b.golf

Bar Packages

Bar packages require a minimum of 50 people.

Economy Bar Package

One domestic draft beer, house wine and soda for up to 5 hours	\$12.00 per person
Each additional hour	\$3.50 per person

<u>Full Bar Package</u>

House brand liquor, one domestic draft beer,	
house wine and soda for up to 5 hours	\$15.00 per person
Each additional hour	\$ 4.00 per person

Premium Bar Package

Call and house brand liquors, one domestic draft beer,	
one premium bottled beer, house wine and soda for up to 5 hours	\$17.50 per person
Each additional hour	\$ 4.50 per person

Top Shelf Bar Package

Top shelf, call and house brand liquors, one imported or domestic	
draft beer, one imported bottled beer, house wine,	
house champagne and soda for up to 5 hours	\$21.00 per person
Each additional hour	\$ 5.00 per person

Bar packages do not include shots, wine served with dinner, or champagne toasts.

20% gratuity and 5.0% sales tax will be added to all bar package selections.

Luncheon Salads

Broadlands Chop Salad, Crisp Romaine, Cucumber, Roma Tomato, Avocado, Smoked Mozzarella, Crisp Pancetta and Shaved Asiago Cheese, Tossed with Grilled Chicken Breast and Avocado Vinaigrette	\$16.95
Classic Chicken Caesar Salad, Crisp Romaine, Fresh Parmesan Cheese, Garlic Croutons, Cherry Tomato, Classic Caesar Dressing, Topped with a Grilled Chicken Breast	\$15.95
Waldorf Salad, Spring Greens, Bacon, Celery, Onion, Tomato, Craisins, Toasted Walnuts and Crumbled Bleu Cheese, Topped with a Grilled Chicken Breast	\$14.95
Chef Salad, Turkey, Ham, Cheddar Cheese, Diced Egg, Tomato, Onion, Bacon, Cucumber, Accompanied by your choice of dressing	\$15.95
Roasted Portabella Salad, Mixed Greens, Fried Egg Plant, Cherry Tomato, Feta Cheese, Balsamic Vinaigrette, Topped with a Grilled Portabella Mushroom	\$14.95
Mediterranean Salad, Mesclun Greens, Cherry Tomato, Cucumber, Feta Cheese and Kalamata Olive, Topped with a Grilled Chicken Breast	\$14.95
Ahi Tuna Salad, Sesame Ginger Tossed Spring Greens, Carrots, Radish, Won Ton Strips, Topped with Seared Ahi Tuna and Wasabi Cream Drizzle	\$18.95
<u>Sandwich Selections</u>	
Sundried Tomato Tortilla Wrap, Sliced Turkey, Shredded Lettuce, Craisins, Chow Mein Noodles, Cheddar Cheese and Italian Dressing, Accompanied by Potato Chips and a Pickle	\$9.95
Home-made Egg Salad or Chicken Salad Baked Sliced Ham or Turkey	\$9.00 \$9.00

Served on a Fresh Baked Roll or Croissant with Lettuce, Tomato and Onion, Accompanied by Potato Chips and a Pickle

20% gratuity and 5.0% sales tax will be added to all menu items. Broadlands Golf Club, 18 Augusta Way, North Prairie, WI 53153 (262) 392-6320 www.b.golf

Dessert Selections

Crème Brule	\$6.50
New York Style Cheesecake	\$7.50
Classic, Red Velvet, Turtle, Key Lime	
Chocolate Mousse	\$4.50
Vanilla Ice Cream Single Scoop	\$3.50
Rainbow Sherbet Single Scoop	\$3.00

<u>Fresh From Our Ovens</u>

Carrot Cake	\$6.50
Fresh Baked Home-Style Pie	\$5.50
Apple, Cherry, Pecan and Pumpkin	
Chef's Apple Crisp Bars	\$30.00 per dozen
Assorted Cookies or Brownie Display	\$25.00 per dozen

20% gratuity and 5.0% sales tax will be added to all menu items

Sandwich Menu

Sandwich Selections

Sandwich Selections	
Steak Sandwich	\$15.95
Chicken Breast	\$10.95
Impossible Burger	\$9.95
1/3 lb. Burger	\$9.95
Pulled Pork BBQ	\$8.95
Bratwurst	\$7.95
Polish or Italian Sausage	\$7.95
Hot Dog	\$6.95

Sandwich selections include chips, pickle, and condiments

Box Lunch \$9.50

Box lunch includes Ham or Turkey Sandwich, Potato Chips, Pickle, and Cookie. Lettuce, Tomato, Mayo, and Mustard included.

Add a Banana, Orange, or Apple for \$1.00 per person.

Sandwich Meals

include one sandwich per person plus 2 sides, pickle, and condiments.

Chicken Breast	\$ 12.95
Impossible Burger	\$ 10.95
1/3 lb. Burger	\$ 10.95
Pulled Pork	\$ 9.95
Sausage Brat, Polish, Italian, or Hot Dog	\$ 8.95
Burger & Chicken One burger + one chicken sandwich per person.	\$16.95
Sandwich & Sausage Any sandwich listed above + a sausage per person.	\$14.95

Sandwich Meal Sides

Western Baked Beans	Coleslaw	Broccoli Bacon Salad
Italian Pasta Salac	d Potato Salad	Potato Chips

Sandwich meals require a minimum of 25 guests or a \$25 set up fee applies

Sandwich Menu items do <u>not</u> include use of ballroom, linens, or china.

20% gratuity and 5.0% sales tax will be added to all Sandwich Menu items.