

INFORMATION AND POLICIES

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 5.1% 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 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 midnight with last call given at 11:30pm. The banquet room must be cleared by 1:00 am.
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, 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. Decorating and set up of the banquet room will be permitted 2 hours prior to reception start. Decorating and set up may be done earlier if room is available.

Rental Fees

	<u>Room</u>	<u>Guest Accommodations</u>	<u>Banquet Rental Fees</u>	<u>Meeting Only Rental Fees</u>
1.	East or West 2 Ballroom	125	\$200	\$300
2.	Ballroom	250	\$400	\$500
3.	Pub (Pub rental is based on availability)	75	\$175	\$300
4.	On-Site Ceremony		\$100	

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

Cake

Wedding Cake - cut and served; plates and forks provided

\$75

Bartender Fees

\$50 per bartender

One bartender is required per 75 guests

Equipment Rental Fees

Wooden Church (Church is used on gift table to collect greeting cards) \$20 per event

Mirrors and vases for tables \$2.50 each per event

Tea Lights with holders \$1.00 each per event

White Chair Covers \$2.00 each

Bows or Sashes not included

Colored Napkins \$.30 each

Dinner Selections

Beef

Beef Tenderloin 8oz.	\$34.95
Rib Eye 10oz.	\$29.95
New York Strip Steak 10oz	\$27.95
Sirloin Filet 8oz.	\$23.95

Beef Entrees are Char-Grilled and Broasted, Seasoned with Salt and Pepper

~~ Sauce Choices for Beef Entrees ~~

Red Wine Demi-Glace
Maitre' D Hotel Butter

Peppercorn Crusted \$1.50 per plate extra
Bleu Cheese Crusted with Butter Au jus \$1.00 per plate extra

Poultry

Broadlands Combo \$27.95

Choose an Open-Faced Chicken Breast to pair with a 4oz. Tenderloin Filet

Paired with a 4oz. Sirloin \$24.95

Open-Faced Chicken Breast 8oz. Prepared in a Variety of Styles \$22.95

Florentine, White Wine Cream with Sautéed Spinach and Tomato

Marsala, Mushroom, Onion and Marsala Cream

Piccata, White Wine Lemon Butter and Capers

Parmesan, Marinara, Basil and Mozzarella Cheese

Cordon Bleu, Maple Glazed Ham and Swiss Cheese

Sautéed Chicken Breast 8oz. \$20.95

~~ Sauce Choices for Chicken Entrees ~~

White Wine Cream Sauce
Brandy Cream
Parmesan and Chive Butter
Tomato Parmesan

20% gratuity and 5.1 % sales tax will be added to all menu items.

Dinner Selections

Pork

Pork Tenderloin 8oz. Bacon Wrapped	\$25.95
Frenched Pork Chop 10 oz.	\$24.95
Pork Porterhouse 12oz.	\$23.95
Roast Sliced Pork Loin 8oz.	\$22.95

~~ Sauce Choices for Pork Entrees ~~

- Brandy Cream
- Mushroom and Onion Demi Glaze
- Apple Chutney
- Onion Dijon Sauce

Seafood

Atlantic Salmon 8oz.	\$27.95
Ahi Tuna 8oz.	\$25.95
Jumbo Stuffed Shrimp,	\$23.95
Baked Haddock 8oz.	\$22.95

~~ Sauce Choices for Seafood Entrees ~~

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

Seafood Entrees are Butter Baked, Seasoned with Salt and Pepper

Vegetarian

Spinach and Cheese Stuffed Manicotti	\$21.95
Pasta Primavera	\$19.95
Gnocchi	\$18.95

~~ Sauce Choices for Vegetarian Entrees ~~

- Alfredo
- Marinara

*If more than two entrees are selected an additional charge of \$1.00 per person will apply.

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

Also included are white or ivory linens, china, flatware, glassware and table service.

20% gratuity and 5.1% sales tax will be added to all menu items.

Dinner Buffet Selections

(Buffets require a minimum of 50 guests or a \$50 set up fee applies)

Dinner Buffet \$23.95
Includes two entrees, tossed salad, one potato, one vegetable, rolls, butter, and coffee

Deluxe Dinner Buffet \$24.95
Includes two entrees, tossed salad, pasta salad, one potato, one vegetable, Artisan cheese and fresh fruit display, rolls, butter, and coffee

Premium Dinner Buffet \$26.95
Includes three entrees, tossed salad, pasta salad, two potatoes, one vegetable, Artisan cheese and fresh fruit display, rolls, butter and coffee

Entree Choices for Dinner Buffets

Herb Roasted or Fried Chicken	Sliced Turkey and Gravy	Grilled Pork Chops
Orange or Bourbon Chicken	Baked Cod	Beef Tips and Gravy
Beef Stew	Chicken Parmesan	Pasta Primavera
		Meat or Vegetable Lasagna

Potato/Starch Selections

Mashed, Garlic Mashed, Baked, Roasted Redskins,
Whipped Sweet Potatoes, Rice Pilaf
Twice Baked (add \$2.00 each)

Vegetable Selections

Seasonal Vegetable Medley, Green Beans Almandine,
Green Beans with Bacon and Onion,
Sweet Glazed Carrots, Grilled Zucchini

Salad Dressings

French, Ranch, Thousand Island, Italian, Creamy Blue Cheese,
Raspberry Vinaigrette, Balsamic Vinaigrette, Parmesan Peppercorn
Salads are pre-dressed, Please choose one

Artisan Soups

Tomato Bisque, Chicken Noodle, Mushroom Brie, Broccoli Cheese,
Stuffed Green Pepper, New England Clam Chowder
Add \$2.00 per person

Lobster or Shrimp Bisque Add \$3.00 per person

20% gratuity and 5.1% 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

Carving Stations

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

Breast of Turkey	\$200
Roasted Loin of Pork	\$250
Glazed Pit Ham	\$250
Sliced Sirloin of Beef	\$325
Sliced Beef Tenderloin	\$525

Additional Chef Fee of \$50.00 is required for all Carving Stations

Children's Meals \$9.95

Please Choose one Entree per event

Chicken Tenders and Fries

Corn Dog Bites and Fries

Grilled Cheese with Potato and Vegetable

Includes: Tossed Salad, and a Cookie

Late Night Pizzas \$18.50

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 5.1% sales tax will be added to all menu items.

Hors D'oeuvres

Prices list are for 50 pieces

Cold Choices

- Silver Dollar Sandwiches, Ham or Turkey \$95.00
- Smoked Salmon Canapé \$70.00
- Mini Quiche \$65.00
- Prosciutto Wrapped Asparagus \$65.00
- Caprese Skewers \$65.00
- Seasonal Fresh Fruit Skewers \$65.00
- Bruschetta, Tomato and Basil on Puff Pastry \$55.00
- Peach and Brie Bruschetta \$55.00
- Raspberry Brie Tart \$45.00
- Hummus, Pita Triangle with Kalamata Olive and Paprika \$50.00
- Ricotta Cup with Honey \$50.00
- Cucumber Cups Filled with Herb Cheese \$50.00
- Deviled Eggs \$45.00

Hot Choices

- Pan Seared Scallops on a Parmesan Crisp \$100.00
- Beef Skewers with Dipping Sauce \$90.00
- Mini Beef Wellington \$80.00
- Mini Crab Cakes with Spicy Remoulade \$75.00
- Mini Reubens, Served Open Faced \$65.00
- Bacon Wrapped Water Chestnuts with Honey Dipping Sauce \$65.00
- Crab Stuffed Mushrooms \$65.00
- Spring Rolls with Asian Dipping Sauce \$60.00
- Chicken Wings, BBQ or Buffalo \$60.00
- BBQ or Italian Meatballs \$50.00
- Spinach and Cheese Stuffed Mushrooms \$50.00
- Spanakopita \$95.00
- Coconut Shrimp, Market

Display Presentations

Serves Approximately 50 guests

Artichoke and Spinach Dip, with Pita Chips	\$85.00
Guacamole, Chips and Salsa	\$85.00
Black Bean and Chorizo Dip with Tortilla Chips	\$65.00
Domestic Cheese and Cracker Display	\$95.00
Vegetable Crudités with Dill Dip	\$95.00
Seasonal Fresh Fruit Display	\$95.00
Oysters on the Half Shell, Blue points	Market
Chilled Shrimp Cocktail on ice	Market
Jumbo Stone Crab Claws, with Drawn Butter	Market

20% gratuity and 5.1% sales tax will be added to all menu items.

Beverage Menu

House Brand Liquor
\$4.50 per glass

Call Brand Liquors
\$5.00 per glass

Premium Brand Liquors
\$6.50 per glass & up

All of the above liquors include assorted mixers and garnishes.

Beer
Domestic Cans \$4.00
Domestic Bottles \$4.75
Imported/Premium \$6.00
16oz Domestic Cans \$5.25

Tap Beer
Domestic 16oz. \$4.50
Premium 16oz. \$6.00

Keg Beer
Domestic \$250 1/2 barrel
Imported \$375 1/2 barrel

Micro-brewed available upon request

House Wines
\$5.75 per glass
\$19.50 per bottle

House Champagnes
\$21 per bottle
\$23 per bottle - Asti
Champagne toasts \$1.95 per person

Specialty Wines & Champagnes
Requests are welcomed
Premium Wine
\$7.75 per glass \$30 per bottle

Wine Coolers
\$5.00 per bottle

Champagne Punch
\$45 per gallon

Frozen Drinks
Upon request
\$7.50 each and up

Non-Alcoholic Beverages

Fruit Punch
\$19 per gallon

Soft Drinks & Milk
\$2.75 per glass

Frozen Drinks
Upon request
\$6.50 each

Coffee Service
\$24 per gallon

NA Champagne
\$16 per bottle

Juice
\$3.00 per glass

20% gratuity and 5.1% sales tax will be added to all sponsored beverage selections.

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	\$9.75 per person
Each additional hour	\$2.50 per person

Full Bar Package

House brand liquor, one domestic draft beer, house wine and soda for up to 5 hours	\$12.50 per person
Each additional hour	\$ 3.00 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	\$14.50 per person
Each additional hour	\$ 3.50 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	\$17.25 per person
Each additional hour	\$ 4.00 per person

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

20% gratuity and 5.1% sales tax will be added to all bar package selections.

Luncheon Salads

Classic Chicken Caesar Salad , Crisp Romaine, Fresh Parmesan Cheese, Garlic Croutons, Cherry Tomato, Classic Anchovy Garlic Caesar Dressing, Topped with a Grilled Chicken Breast	\$11.95
Waldorf Salad , Spring Greens, Bacon, Celery, Onion, Tomato, Craisins, Toasted Walnuts and Crumbled Bleu Cheese, Topped with a Grilled Chicken Breast	\$11.95
Chef Salad , Turkey, Ham, Cheddar Cheese, Diced Egg, Tomato, Onion, Bacon, Cucumber, Accompanied by your choice of dressing	\$12.95
Roasted Portabella Salad , Mixed Greens, Fried Egg Plant, Cherry Tomato, Feta Cheese, Balsamic Vinaigrette, Topped with a Grilled Portabella Mushroom	\$12.95
Mediterranean Salad , Mesculin Greens, Cherry and Grape Tomato, Feta Cheese and Kalamata Olive, Topped with a Grilled Chicken Breast	\$12.95
Ahi Tuna Salad , Spring Greens, Tomato, Onion, Chow Mein Noodles, Topped with Seared Ahi Tuna and Soy Drizzle	\$13.95
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	\$14.95

Sandwich Selections

Sundried Tomato Tortilla Wrap , Sliced Turkey, Shredded Lettuce, Craisins, Chow Mein Noodles, Cheddar Cheese and Italian Dressing, Accompanied by Potato Chips and a Pickle	\$8.95
Home-made Egg Salad or Chicken Salad	\$7.95
Fresh Baked Sliced Ham or Turkey	\$7.95

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

20% gratuity and 5.1% sales tax will be added to all menu items.

Dessert Selections

Crème Brule	\$5.50
Carrot Cake	\$5.50
New York Style Cheesecake	\$5.50
Classic, Red Velvet, Turtle, Key Lime	
Fresh Baked Home-Style Pie	\$4.50
Apple, Cherry, Blueberry, Pumpkin	
Chocolate Mousse	\$3.50
Vanilla Ice Cream Single Scoop	\$2.00
Rainbow Sherbet Single Scoop	\$2.50

Fresh From Our Ovens

Chef's Apple Crisp Bars	\$22.00 per dozen
Assorted Cookies or Brownie Display	\$15.00 per dozen

20% gratuity and 5.1% sales tax will be added to all menu items