

WEDDING GUIDE

2023



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REEDSBURG COUNTRY CLUB | 2020

Greetings and Welcome to Reedsburg Country Club.

First and foremost, thank you for your interest in having your wedding day with us here at Reedsburg Country Club.

Just a small bit of history, Reedsburg Country Club was founded in 1924 when the course and the clubhouse were very different than you see now. As time and membership dictated, our course and our clubhouse evolved into the beautiful property that stands here today.

Formerly an exclusive, private club, we have opened our doors to the public in new hopes of sharing our beautiful building, exceptional service and great food. With such a long- lasting tradition to stand on, I assure you that we are THE venue for your big day.

Your wedding day is a very special one to us and we always plan on exceeding your expectations over and over again. Our mission to treat everyone that comes through our doors, as a guest in our home, and to make your wedding reception one of a kind. Let us focus on the details while you enjoy your day and make some memories.

“We welcome you” to have the time of your life with your new partner starting here, hand in hand, at Reedsburg Country Club.

To love, laughter and happily ever after!

Regards,

Luke Whitaker

General Manager

Reedsburg Country Club



ONE-STOP WEDDING SHOP

THE REHEARSAL DINNER

- 2-HOUR RENTAL
- UP TO 75 PEOPLE
- WEST ROOM - NO FEE
- EARLY SETUP AFTER DINNER

PRICE INCLUDES:

- 2 APPETIZERS
- MEAL
- 2 DRINK TICKETS
- \$50 PER PERSON

WEDDING DAY

- SIX (6) - SEVEN (7) HOUR OPTIONS AVAILABLE
- 3 APPETIZERS (1 HOT 2 COLD)
- 4 HOURS OPEN SILVER BAR
- MEAL BUFFET OR PLATED
- 2 LATE NIGHT SNACKS
- \$100 PER PERSON

GIFT OPENING BRUNCH

- THREE (3) HOURS
- MAXIMUM SEATING- 40 PEOPLE
- BRUNCH OR DELI BUFFET
- COFFEE, TEA, FOUNTIAN SODA & MIMOSAS
- \$30 PER PERSON

ROOM FEE IS DUE AT THE TIME OF CONTRACT SIGNING AND ACTS AS THE DEPOSIT FOR THE ROOM

HOT HORS D' OEUVRES

BACON WRAPPED WATER CHESTNUTS - \$4.50 (2 piece per guest)

Crispy water chestnut wrapped in bacon, drizzled with house-made BBQ sauce.

SAUSAGE STUFFED MUSHROOMS - \$5 (2 pieces per guest)

Large cremini mushrooms stuffed with hot Italian sausage and Monterey jack cheese.

VEGETARIAN SPRING ROLLS - \$4 (2 pieces per guest)

Seasoned vegetables insides a crispy fried wrapper. served with sweet chili sauce.

PEANUT CHICKEN SKEWERS - \$4 (1 piece per guest)

Grilled chicken breast with red curry peanut sauce, scallions and basil.

HAWAIIAN PORK SKEWERS - \$4.50 (1 piece per guest)

Marinated pork tenderloin, pineapple and red pepper, finished with ponzu sauce, scallions and sesame seeds.

COCONUT SHRIMP - \$6 (2 pieces per guest)

Fried coconut breaded shrimp, served with orange chili sauce.

SWEDISH MEATBALLS - \$4 (3 pieces per guest)

Pork and beef meatballs in a creamy mustard sauce.

SPINACH ARTICHOKE DIP - \$4

Spinach, artichoke hearts, cream cheese, parmesan and garlic, baked together into a warm dip and served with house tortilla chips.

PORK EGG ROLLS - \$4 (2 per guest)

Seasoned ground pork, cabbage, carrots, garlic and ginger fried in a crispy wrapper and served with pineapple sweet & sour sauce.

MINI CRAB CAKES - \$7 (2 per guest)

Jumbo lump crabmeat with celery, onion, garlic and old bay, topped with citrus aioli.

CHIPOTLE BEEF SEKERS - \$6 (1 pieces per guest)

Chipotle lime marinated beef topped with chimichurri sauce.

SPANAKOPITA - \$4 (2 pieces per guest)

Spinach, Feta cheese and herbs stuffed into a crispy filo dough.

COLD HORS D'OEUVRES

HEIRLOOM CAPRESE SALAD - \$4.50 (1 per guest)

Multi-colored tomatoes, fresh mozzarella, basil, extra virgin olive oil, black pepper and balsamic.

VEGATABLE HUMMUS PLATTER - \$4

Homemade hummus spread with toasted flatbread, carrots, celery, red pepper, tomatoes and cauliflower.

SEASONAL FRESH FRUIT - \$4

Selection of Fresh Seasonal Fruit.

SHRIMP COCKTAIL \$5 (2 per guest)

Large white shrimp poached in lemon and herbs, served cold with homemade cocktail sauce.

SMOKED SALMON DISPLAY - \$5

Chilled hot-smoked salmon served with lemon, whipped cream cheese, red onions, capers, tomato, and hard boiled eggs.

VEGATABLE SUMMER ROLLS - \$4 (2 per guest)

Chilled rice noodles, cabbage, carrots, scallions, mint, peanuts, cucumber and red pepper in rice paper, served with ginger garlic and sweet chili sauce.

ROASTED BEEF CORSTINI - \$4.50 (2 per guest)

Toasted baguette with horseradish cream, shaved prime rib, red onion, parsley and steakhouse aioli.

TOMATO BASIL BRUSCHETTA - \$4 (2 per guest)

Toasted baguette with herb cream cheese, garlic mashed potatoes, fresh basil and parmesan cheese drizzled with balsamic.

VEGETABLE CRUDITES - \$4

Assorted vegetables served with Dill dip

SMOKED SALMON CANAPE - \$5 (2 per guest)

Cold-smoked salmon on pumpernickel bread, with lemon dill cream cheese, red onion and capers.

WISCONSIN CHEESE AND SAUSAGE TRAY - \$4.50 (2 per guest)

Assortment of sliced cheeses, summer sausage and crackers,

MIDNIGHT MUNCHIES

AVAILABLE FOR STATION ONLY AND MUST START NO LATER THEN 9PM

CHICKEN WINGS - \$5.50 (2 per guest)

Classic friend chicken wings tossed in your choice of sauce: Buffalo, House BBQ, Sesame Teriyaki, Sweet Chili, or Parmesan Garlic Butter. Served with celery sticks and ranch or blue cheese dressing on the side.

CHICKEN STRIPS - \$5 (2 per guest)

Crispy chicken tenders served with your choice of 2 sauces: House BBQ, Buffalo, Ranch, Honey Mustard, Pineapple Sweet & Sour, Sesame Teriyaki.

CHICKEN QUESADILLA - \$4.50 (2 per guest)

Seasoned chicken breast, roasted peppers and onion, cheddar and Jack cheese in a flour tortilla. Served with salsa and sour cream.

STEAK QUESADILLA - \$5.50 (2 per guest)

Grilled sirloin steak, roasted peppers and onion, cheddar and Jack cheese in a flour tortilla. Served with salsa and sour cream.

PORTABELLA QUESADILLA - \$4.50 (2 per guest)

Roasted portabella mushrooms, roasted peppers and onion, cheddar and Jack cheese in a flour tortilla. Served with salsa and sour cream.

CUBANO QUESADILLA - \$4.50 (2 per guest)

Roasted pork, ham, dill pickles, pepper Jack cheese and yellow mustard inside a grilled flour tortilla.

PULLED PORK SLIDERS - \$5.50 (2 per guest)

Slow roasted pulled pork served with house BBQ sauce and mini pretzel buns.

PAN PIZZA - \$5.50 (2 per guest)

Homemade pan pizza with your choice of toppings: Cheese, Pepperoni, Sausage or Deluxe.

PLATED DINNER MENU

Includes salad, vegetable, starch, rolls and butter, coffee, tea and water.

CHICKEN CORDON BLEU - \$26

Chicken breast stuffed with ham and Swiss cheese, topped with a Dijon cream sauce.

CHICKEN BRUSCHETTA - \$25

Grilled chicken breast topped with marinated tomatoes, basil, onion, fresh mozzarella and balsamic.

ROASTED PORK LOIN - \$26

Thick cut oven roasted pork loin with mustard Chardonney sauce.

8oz FILET MIGNON - \$38

Grilled beef tenderloin steak, served with Merlot reduction sauce.

12oz SLOW ROASTED PRIME RIB - \$36

Cooked 12 hours low and slow, served medium with garlic au jus.

10oz CENTER CUT TOP SIRLOIN - \$32

Grilled beef sirloin steak, served with mushroom demi-glace.

10oz NEW YORK STRIP STEAK - \$36

Grilled center cut strip steak, served with Cabernet demi-glace.

BACON WRAPPED PORK TENDERLOIN - \$28

Three medallions, smothered in pineapple sweet chili sauce.

LEMON DILL SALMON - \$27

Seared salmon filet with lemon dill butter sauce.

SURF AND TURF - \$42

Grilled 4oz filet mignon paired with 3 roasted jumbo shrimp, topped with Bearnaise sauce.

STEAK AND CHICKEN DUO - \$32

5OZ grilled center cut top sirloin steak and grilled herb brined chicken breasts, served with brandy cream sauce.

ROASTED VEGGIE STACK - \$25

Balsamic marinated portabella mushrooms, summer squash, eggplant, and peppers roasted with tomatoes and fresh mozzarella cheese. Topped with pesto cream sauce.

BUFFET ENTRÉE SELECTIONS

Includes salad, vegetable, starch, rolls and butter, coffee, tea and water.

ROAST TURKEY WITH:

Slow roasted turkey breast, with a natural pan gravy.

HONEY GLAZED HAM:

Sliced ham, topped with a sweet honey glaze.

CHICKEN BRUSCHETTA:

Tender, oven roasted chicken breast, topped with savory Mozzarella cheese and a blend of marinated tomatoes, fresh basil, red onion and balsamic glaze.

PEPPER CRUSTED PORK LOIN

WITH BRANDY CREAM SAUCE:

Roasted pork loin crusted with a course black pepper and topped with brandy cream sauce.

BEEF POT ROAST WITH BROWN GRAVY:

Braised beef chuck, served with deduced pan sauce.

CHICKEN WITH MUSHROOM CREAM

SAUCE:

Sauteed chicken thighs, smothered in a garlic mushroom cream sauce

ROASTED BEEF SIRLOIN WITH

CHIMICHURRI SAUCE:

Thin sliced beef sirloin cap, topped with chimichurri sauce.

BAKED COD WITH OLD BAY BUTTER:

Atlantic cod fish, baked with old bay butter.

SEARED SALMON WITH A CITRUS PONZU

SAUCE:

Crispy salmon, topped with citrus ponzu sauce.

Silver Buffet - \$28 per person

Select 1 Salad, 2 Meat, 1 Starch, 1 Vegetable

Gold Buffet - \$32 per person

Select 1 Salad, 2 Meats, 2 Starch, 2 Vegetable

SIDES

SALADS

- PLEASE SELECT ONE -

HOUSE MIXED GREENS

Crisp mixed greens topped with cherry tomatoes, shaved red onion, and cucumber drizzled with your choice of dressing: Ranch, French or house vinaigrette.

WEDDING SALAD

Crisp mixed greens with strawberries, feta cheese and pecans, drizzled with white balsamic dressing.

CAESAR SALAD

Crisp, chopped romaine tossed with shredded parmesan cheese, croutons, and house Caesar dressing.

STARCHES

- PLEASE SELECT ONE -

- LOADED MASHED POTATOES
- VEGETABLE RICE PILAF
- ROASTED BABY RED POTATOES
- ROASTED RED PEPPER POLENTA
- WHITE CHEDDAR MASHED POTATOES
- ROASTED FINGERLING POTATOES
- MUSHROOM RISOTTO
- COCONUT JASMINE RICE
- GARLIC & GRUYERE SCALLOPED POTATOES

VEGETABLES

- PLEASE SELECT ONE -

- HONEY GLAZED CARROTS
- GREEN BEANS ALMONDINE
- GARLIC LEMON ROASTED CAULIFLOWER
- BROCCOLI WITH BROWN BUTTER
- ROASTED SQUASH MEDLEY
- BUTTERED BI-COLOR CORN
- BACON GRUYERE ROASTED BRUSSEL SPROUTS
- GRILLED ASPARAGUS

HOSTED BAR PACKAGES

BRONZE BAR

- \$10 FIRST HOUR/\$5 HOUR
- ALL DOMESTIC AND PREMIUM CANNED BEER
- ALL BEER ON TAP (INCLUDED WITH WHOLE CLUB RENTAL ONLY)
- FOUR HOUSE WINE SELECTIONS
- HOUSE SANGRIA
- CHAMPAGNE TOAST INCLUDED WITH 4 HOUR PURCHASE

SILVER BAR

- \$12 FIRST HOUR/\$6 HOUR
- ALL DOMESTIC AND PREMIUM CANNED BEER
- ALL BEER ON TAP (INCLUDED WITH WHOLE CLUB RENTAL ONLY)
- SIX HOUSE WINE SELECTIONS
- HOUSE SPIRITS
- CHAMPAGNE TOAST AND TWO SIGNATURE DRINKS INCLUDED WITH 4 HOUR PURCHASE

GOLD BAR

- \$14 FIRST HOUR/\$7 HOUR
- ALL DOMESTIC AND PREMIUM CANNED BEER
- ALL BEER ON TAP (INCLUDED WITH WHOLE CLUB RENTAL ONLY)
- ALL HOUSE WINE SELECTIONS
- CALL/PREMIUM SPIRITS
- CHAMPAGNE TOAST AND TWO SIGNATURE DRINKS INCLUDED WITH 4 HOUR PURCHASE

~COMPLIMENTARY GLASS FLUTES FOR CHAMPAGNE TOAST~

- OPEN BARS DO NOT INCLUDE SHOTS
- OPEN BARS SERVE WINE BY THE GLASS ONLY
- OPEN BARS SERVE DRAFT BEER BY THE GLASS ONLY
- MINIMUM 2 HOURS FOR ALL OPEN BAR PACKAGES
- 4 HOURS SUGGESTED FOR 6 HOUR EVENTS

HOSTED BAR PACKAGES

Domestic Beer - \$5

- Busch Light
- Budweiser
- Bud Light
- Michelob Ultra
- Miller Lite
- Miller High Life
- Coors Light
- Clausthaler (Non-Alcoholic)

Premium Beer \$7

- Modelo
- Angry Orchard
- Founder's All Day Pale Ale
- Seasonal Selections

Domestic Keg - \$350

- Miller Lite
- Bud Light
- Coors Light
- Budweiser

Premium/Craft/Import Keg \$475

- Prices quoted per brand
- Please allow 2 weeks for all special requests and quotes

House Wine Glass \$7 | Bottle \$22 | Case (12) \$250

Red

- Cabernet Sauvignon
- Merlot
- Pinot Noir

White

- Chardonnay
- Pinot Grigio
- Riesling
- Moscato

Sparkling

- Brut
- Spumante

Blush

- White Zinfandel

House Spirits \$5

- Vodka
- Gin
- Light rum
- Tequila
- Whiskey
- Brandy
- Amaretto

Call \$6

- Tito's Vodka
- Absolut Vodka
- Tanqueray Gin
- Bacardi Superior Light Rum
- Captain Morgan Spiced Rum
- Malibu Coconut Rum
- Jose Cuervo Silver Tequila
- Seagram's 7 Whiskey
- Jim Beam Bourbon Whiskey
- Canadian Club Whiskey
- Dewar's Scotch
- Korbel Brandy
- Southern Comfort

Premium \$7

- Grey Goose Vodka
- Ketel One Vodka
- Bombay Sapphire Gin
- Patron Silver Tequila
- Jack Daniel's Tennessee Whiskey
- Maker's Mark Bourbon
- Crown Royal Canadian Whiskey
- Jameson Irish Whiskey
- Glenlivet 12 yr. Scotch

ROOM DESCRIPTION & FEES

THE CLUBHOUSE

- 6 HOUR RENTAL
- MAXIMUM SEATING-275 PEOPLE
- AVAILABLE SATURDAYS & SUNDAYS, AFTER 4 PM
- INCLUDES BALLROOM, RESTAURANT, BAR, & PATIO
- CLOSED TO THE PUBLIC DURING EVENT
- ROOM FEE- \$750
- FOOD AND BEVERAGE MINIMUM- \$7500.00

THE BALLROOM

- THREE (3) AND SIX (6) HOUR OPTIONS AVAILABLE
- MAXIMUM SEATING- 240 PEOPLE
- ENTIRE BALLROOM
- ROOM FEE - \$500 FOR 6 HOURS
- FOOD AND BEVERAGE MINIMUM \$5000 FOR 6 HOURS

EAST BALLROOM

- THREE (3) AND SIX (6) HOUR OPTIONS AVAILABLE
- MAXIMUM SEATING- 150 PEOPLE
- SCENIC GOLF COURSE VIEWS OVER 9TH GREEN AND 1ST TEE
- ROOM FEE - \$350 FOR 6 HOURS
- FOOD AND BEVERAGE MINIMUM \$3500 FOR 6 HOURS

WEST BALLROOM

- THREE (3) AND SIX (6) HOUR OPTIONS AVAILABLE
- MAXIMUM SEATING- 120 PEOPLE
- SCENIC GOLF COURSE VIEWS OVER 9TH GREEN AND 1ST TEE
- ROOM FEE - \$250 FOR 6 HOURS
- FOOD AND BEVERAGE MINIMUM \$2500 FOR 6 HOURS

ROOM FEE IS DUE AT THE TIME OF CONTRACT SIGNING AND ACTS AS THE DEPOSIT FOR THE ROOM

ROOM DESCRIPTION & FEES

YOUR WEDDING RECEPTION ROOM FEE/DEPOSIT INCLUDES:

- WHITE TABLE LINENS
- WHITE NAPKINS
- WHITE SKIRTING
- GUEST TABLES AND CHAIRS
- UPLIGHTS
- DANCE FLOOR
- BARTENDER(S)
- CAKE CUTTING
- HEAD TABLE
- ADDITIONAL TABLES FOR GIFTS, CAKE, DJ AND NAME CARDS

ADDITIONAL OFFERINGS

ON-SITE CEREMONIES ARE AVAILABE

The ceremony space has a rental fee of \$8 a chair for outside seating. This fee covers a maximum 1-hour ceremony. This gives you a total of 7 hours for your ceremony and reception. This includes the delivery, setup and tear down of the chairs for all your guests.

TASTE THE DAY

This event is our annual, complimentary tasting held at the beginning of each calendar year. The Bride and Groom are invited along with 2 guests of their choosing to taste a selection of our best-selling plated and buffet menu items along with complimentary beer, wine and hors d'oeuvres.

Date is determined on an annual basis and the invitation will be sent out ASAP.

PLAY REEDSBURG COUNTY CLUB

With the booking of your wedding reception, you will receive the opportunity to golf on our championship golf course. Our bride and groom will golf free of charge and any other players in your group, maximum of 20 players, will receive 30% off of our rack rate. This privilege is a one-time use and must be utilized prior to your event date.

NO ROOM FEES FOR WEDDING RELATED EVENTS

Reedsburg Country Club is a beautiful venue for engagement parties, bridal showers, gift opening and bachelor and bachelorette parties. Any of these events booked in correlation to your wedding reception will receive a waived room fee.

COUNTRY CLUB MEMBERSHIP

Members of Reedsburg Country Club receive between 5-10% back from their annual food and beverage spending towards the next year's membership enrollment. Don't miss this opportunity to become a member at one of the finest courses and facilities in Central Wisconsin at a discounted rate thanks to your event spending for your big day.

All prices are subject to 5.5% Wisconsin State Sales Tax & 18% Banquet Group Service Charge

DEPOSITS & CONTRACTS

MENU SELECTION

To assure preparation time, menu selections and any special alcohol requests need to be finalized 14 business days from the event date.

When choosing plated items, Reedsburg Country Club offers two selections. It is the host's responsibility to provide table assignments of the number of each dish and a clear, effective way for Reedsburg Country Club to identify which plate selection is going to each guest.

FOOD & BEVERAGE

Reedsburg Country Club does not allow food or beverage to be brought onto the property by clients or guests whether purchased or catered from outside sources, with the exception of wedding cake and other desserts, manufactured sealed candy, nuts, popcorn, trail mix for specialty bars and guest favors, only if prepared by a licensed food vendor.

Quantity of food prepared is based on the number of guests guaranteed, as a result, all invited guests are expected to be served dinner.

Vegetarian, Vegan, gluten-free and other special dietary meal requests are "Chef's Choice" and are available with prior notice.

It is our policy that NO alcoholic beverages can be brought into or leave the clubhouse property. If outside alcoholic beverages are brought onto the property, they are subject to confiscation without return. Whoever is found to have outside alcoholic beverages may be dismissed from the property. If an event is found to have outside alcoholic beverages, Reedsburg Country Club reserves the right to shut down the event bar at a minimum.

Reedsburg Country Club reserves the right to decline service of alcohol to intoxicated or underage persons based on the judgement of the bartender and/or manager on duty at that time. Guests must be able to show proper picture identification, upon request, when ordering and consuming alcoholic beverages.

Last call will be 15 minutes prior to the end of the event, unless otherwise noted.

DEPOSITS & CONTRACTS

DECORATIONS

The earliest GUARANTEED time of setup for the ballroom is 7 AM the day of your event, unless otherwise communicated by Reedsburg Country Club. It is our intent to make your setup as convenient as possible.

No items shall be taped, stapled, nailed or tacked to the ceiling, windows, walls, floors or woodwork unless specifically cleared by Reedsburg Country Club.

No glitter, small gems or stones, silly string, confetti, rice or birdseed is allowed inside or outside of the clubhouse.

No open flames inside the clubhouse unless otherwise approved by Reedsburg Country Club.

Reedsburg Country Club will not assume responsibility for decorations brought in by the host or vendors, or any deposits associated with the decorations. All decorations brought in from outside vendors or the host must be removed at the close of the event, UNLESS you have a scheduled gift opening for the following day. Failure to do so will result in a tear down/storage fee.

POLICIES AND PROCEDURES

An 18% taxable group service fee and current Wisconsin sales tax is added to all event fees, room fees and food and beverage charges unless otherwise noted.

Reedsburg Country Club will not assume responsibility for loss or damages to any merchandise or articles left at the clubhouse or on the grounds preceding, during or following the event.

All permanent damage done to the clubhouse and/or any excessive, outside of ordinary, expected cleanup resulting from the event may have fees assessed to the host.

Reedsburg Country Club reserves the right to inspect and control all functions on the premises.

The event host (signee of the contract) is responsible for the conduct of all guests on the property. Child supervision is required during ALL events.

Smoking & Animals are prohibited in the clubhouse at all times. All smoking must be done outside at a minimum of 15 feet from any portal to the building. Service/Guide animals are the only exception and are allowed.

All prices are subject to 5.5% Wisconsin State Sales Tax & 18% Banquet Group Service Charge

DEPOSITS & CONTRACTS

DEPOSITS & CONTRACTS

An initial deposit and signed contract with estimated number of guests, room selection and time for your event at the Reedsburg Country Club is required to secure the date. Dates will not be “held” without a non-refundable deposit, equivalent to your room fee, which does apply to the final balance of your event.

A second payment of 50% of the total estimated charges of the event is due ninety (90) days prior to the date of the scheduled event. Estimated charges are based on room fee, estimated number of guests and food and beverage selections, tax and service fee.

A guaranteed guest count is due fourteen (14) days prior to the event date and is the responsibility of the host to inform Reedsburg Country Club. The guarantee is the minimum that you will be charged. If your attendance exceeds the guarantee, billing will be for the actual number of guests. After the final count is given, it cannot be reduced unless approved by Reedsburg Country Club.

Full payment of the final charges must be paid PRIOR to the event date. Any additional charge incurred after the final payment has been made will be invoiced and due for payment no later than seven (7) business days. after the event.

