

REEDSBURG COUNTRY CLUB

BANQUET MENU

2023



3003 East Main Street, Reedsburg, WI 5399
(608) 524-6000 EXT 3
EMAIL: Luke@reedsburgcountryclub.com

BREAKFAST MENU

All Breakfast Buffets Include: Coffee and Tea | Assorted Juices | White and Chocolate Milk

MUFFINS & PASTRIES - \$10

- Muffins:

Blueberry | Banana Nut | Blueberry

- Fresh Baked Danishes:

Cheese | Maple Nut | Cherry

GRAND BREAKFAST BUFFET - \$18

Fresh Baked Croissants | Fruit Jams

Breakfast Main dishes (Choose 2)

- Scrambled Eggs
- Classic Eggs Benedict
- Three Meat and Cheddar Scramble
- Spinach, Tomato Feta Egg White Frittata
- Chorizo, Tomato, and Peppers Frittata
- Ham, Swiss, and Caramelized Onion Frittata
- Cinnamon French Toast with Berry Compote
- Buttermilk Pancakes with Warm Maple Syrup

Breakfast Meats (Choose 1)

- Bacon
- Sausage Links
- Corned Beef Hash
- Chicken Sausage Patties
- Honey Glazed Ham

Breakfast Potatoes (Choose 1)

- Hashbrowns
- Diced Red Potatoes with Onions and Peppers

CONTINENTAL BREAKFAST - \$13

- Fresh Whole Fruit or Sliced Fruit Display
- Yogurt, Berry and Granola Parfaits
- Assorted Muffins and Danishes
- Fresh Baked Croissants
- Hard Boiled Eggs
- Fruit Jams

BREAKFAST BUFFET ENHANCERS

- Steel-Cut Oatmeal with Dried Fruit and Brown Sugar - \$4
- Yogurt, Berry, and Granola Parfaits - \$4
- Fresh Cooked Glazed Doughnuts - \$3
- Fresh Cut Fruit Display - \$4
- Fresh Whole Fruit - \$4
- Assorted Muffins - \$3
- Assorted Danishes - \$4
- Assorted Granola Bars - \$3
- Chef Made Omelet Station - \$7

PLATED LUNCHEON

All Plated Luncheons include: Coffee | Iced Tea

SANDWICHES

- Chicken or Tuna Salad Croissant - \$12
- Turkey & Cheddar on Wheat Bread - \$12
- Cranberry Chicken Wrap - \$13: Grilled Chicken Breast, Sliced Apples, Pecans, Mixed Greens, and Cranberry Mayo in a Whole Wheat Wrap
- Turkey Bacon Wrap - \$13: Roast Turkey, Bacon, Provolone Cheese, Lettuce, Tomato and Pesto Mayo.
- Vegetarian Wrap - \$12: Roasted Veggies, Spinach, Tomato, Red Onion, Sundried Tomato Aioli

All Sandwiches Served with a Pickle and Choice of (Add Second Side for \$2)

ENTRÉE SALADS

- Chicken Caesar Salad - \$15: Chopped Romaine, Creamy Caesar Dressing, Garlic Croutons, Fresh Parmesan, Grilled Chicken Breast
- Sesame Soy Chicken Salad - \$16: Mixed Greens, Napa Slaw, Scallions, Cilantro, Cucumbers, Red Pepper, Grilled Chicken Breast, Sesame Seeds
- Chef Salad - \$14: Mixed Greens, Hard-Boiled Egg, Turkey, Ham, Cheddar, Swiss, Red Onion, and Tomato

Sub Shrimp \$2 | Sub 4 oz. Salmon Filet \$4 | All Salads Include a Dinner Roll

Side options:

House-made Potato Chips | Fresh Fruit | Pasta Salad | Potato Salad | Cup of Soup
(Add \$3)

Sub Shrimp \$2 | Sub 4 oz. Salmon Filet \$4. All Salads Include a Dinner Roll

BOXED LUNCH FOR THE COURSE - \$14.99

- Turkey and Ham Hoagie with Cheddar Cheese
- Potato Chips
- Apple
- Fresh Baked Cookie: (Choose 1):
- Chocolate Chip | Snickerdoodle | Cranberry Walnut

Add Bottled Water or Soda for \$1.99

Sandwiches include Mayo & Mustard packets on the side

SPECIALTY BUFFETS

All prices are per person. All buffets include: Coffee | Iced Tea. These buffets include: Assorted Cookies or Brownies

DELI BUFFET - \$18

- Assorted Breads:

White | Wheat | Marble Rye | Sourdough

- Deli Meat:

Roast Turkey | Ham | Roast Beef

- Cheese:

Cheddar | Provolone | Pepper Jack | Swiss

- Accompaniments:

Lettuce | Pickles | Sliced Tomato | Shaved

Red Onion | Mayo | Assorted Mustards |

Assorted Cookies or Brownies | Fresh

Cooked Potato Chips

COOKOUT BUFFET

1 Meat \$18 | 2 Meat - \$21

- 1/3 lb. Hamburger: Bun, Assorted Cheeses, Lettuce, Tomato & Condiments
- 1/4 lb. Brat: Bun, Kraut, Condiments
- 1/4 lb. All Beef Hot Dog: Bun, Condiments
- Pulled Pork: Bun, BBQ Sauce
- BBQ Chicken
- Fried Chicken

Choice of Sides:

Pasta Salad | Potato Salad | Coleslaw

Baked Beans | Fresh Cooked Potato Chips

PASTA BUFFET - \$20

- Choice of Pasta (choose 2):

Spaghetti | Fettuccine | Macaroni | Penne

- Choice of Pasta (choose 2):

Marinara | Alfredo | White Cheddar

- Grilled Chicken Breast
- Meatballs

Comes with Preset Mixed Green Salad,

House Vinaigrette and Garlic Bread

TACO BAR - \$20

- Taco Meats (Choose 2):

Taco Seasoned Ground Beef | Shredded

Chicken | Pork Al Pastor | Carne Asada Carnitas

- Accompaniments:

Fresh Fried Tortilla Chips | Queso Blanco Sauce

| Pico de Gallo | Salsa Verde | Refried Beans |

Spanish Rice

- Assortment of Tortillas:

Flour | Corn | Hard Shell

- Condiments:

Queso fresco | Jack Cheese | Sour Cream | Black

Olives | Onions | Jalapenos

ASSORTED SANDWICH BUFFET - \$19

Choose 3, add an additional choice \$1.99 each

- Chicken or Tuna Salad Croissants
- Turkey & Cheddar on Wheat
- Ham & Swiss on White
- Chicken or Tuna Salad on Wheat
- Cranberry Chicken Wrap: Chicken Breast, Apples, Pecans, Mixed Greens, Cranberry Mayo
- Turkey Bacon Wrap: Sliced Turkey, Bacon, Provolone, Lettuce, Tomato, Pesto Aioli
- Vegetarian Wrap: Roasted Veggies, Spinach, Tomato, Red Onion, Sundried Tomato Aioli

Condiments:

Lettuce | Sliced Tomato | Shaved Red Onion |

Pickles | Mayo | Assorted Mustards | Fresh

Cooked Potato Chips

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

SPECIALTY BUFFETS

All prices are per person. All buffets include: Coffee | Iced Tea

EAGLE BUFFET:

ONE ENTREE - \$28 | TWO ENTREE - \$32:

ENTREE:

- Roast Turkey with Pan Gravy
- Honey Glazed Ham
- Chicken Bruschetta
- Chicken with Mushroom Cream Sauce
- Baked Cod with Old Bay Butter
- Beef Pot Roast with Brown Gravy
- Roasted Beef Sirloin with Chimichurri Sauce
- Pepper Crusted Pork Loin with Brandy Cream Sauce
- Seared Salmon with Citrus Ponzu Sauce

STARCH (CHOOSE 1):

- 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

VEGETABLES (CHOOSE 1):

- Vegetable Rice Pilaf
- White Cheddar Mashed Potatoes
- Roasted Fingerling Potatoes
- Mushroom Risotto
- Loaded Mashed Potatoes
- Coconut Jasmine Rice
- Garlic & Gruyere Scalloped Potatoes
- Roasted Red Pepper Polenta

BUFFET ENHANCEMENTS

Chef Carving Station:

- Beef Top Sirloin - \$3
- Beef Prime Rib - \$5
- Beef Tenderloin - \$7

Plated Desserts:

- Assorted Cheesecakes \$5
- Chocolate Tuxedo Cake \$5
- Fresh Baked Fruit Pies \$4
- Strawberry Shortcake \$4

PLATED DINNER MENU

Each Item comes with your choice of Salad, Dinner Roll & Butter, Starch, & Vegetable. Price is per plate.

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 & Balsamic

ROASTED PORK LOIN - \$26:

Thick Cut Oven Roasted Pork Loin with Mustard Chardonnay Sauce

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

10 OZ. CENTER CUT TOP SIRLOIN - \$32:

Grilled Beef Sirloin Steak, served with Mushroom Demi-Glace.

8 OZ FILET MIGNON - \$38:

Grilled Beef Tenderloin Steak, served with Merlot Reduction Sauce.

12 OZ. NEW YORK STRIP STEAK - \$36:

Grilled Center Cut Strip Steak, served with Cabernet Demi-Glace.

12 OZ. SLOW ROASTED PRIME RIB - \$36:

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

SURF & TURF - \$42:

Grilled 4 oz. Filet Mignon paired with 3 Roasted Jumbo Shrimp, topped with Bearnaise Sauce.

STEAK AND CHICKEN DUO - \$30:

5 oz. Grilled Center Cut Top Sirloin Steak and a Grilled Herb Brined Chicken Breast. 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.

PLATED STARCH CHOICES:

- Rice Pilaf
- Roasted Fingerling Potatoes
- White Cheddar Mashed Potatoes
- Smashed Garlic Red Potatoes
- Coconut Jasmine Rice
- Roasted Mushroom Risotto
- Creamy Roasted Red Pepper Polenta
- Baked Potato **(Loaded add \$2)**

PLATED VEGETABLE OPTIONS:

- Glazed Carrots
- Buttered Bi-Color Corn
- Green Beans with Shallot and Bacon
- Roasted Summer Squash Blend
- Broccoli with Brown Butter
- Roasted Lemon Garlic Cauliflower
- Lemon and Garlic Grilled Asparagus
- Bacon Parmesan Roasted Brussel sprouts

COLD HORS D'OEUVRES

All prices are per person.

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

Mutil-Colored Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Black Pepper & Balsamic.

VEGETABLE HUMMUS PLATTER - \$4:

Homemade Hummus spread with Toasted Flatbread, Carrots, Celery, Red Pepper, Tomatoes & Cauliflower

SEASONAL FRESH FRUIT DISPLAY - \$4:

Selection of Sliced Fresh Fruit

SHRIMP COCKTAIL - \$5:

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 Onion, Capers, Tomato, and Hard-Boiled Eggs

VEGETABLE 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 Sweet Chili Sauce

ROAST BEEF CROSTINI - \$4.50 (2 per guest):

Toasted Baguette with Horseradish Cream, Shaved Prime Rib, Red Onion, Parsley, and Steakhouse Aioli

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:

Assortment of Sliced Cheeses, Summer Sausage, and Crackers.

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

Toasted Baguette with Herb Cream Cheese, Garlic Marinated Tomatoes, Fresh Basil, and Parmesan Cheese. Drizzled with Balsamic.

VEGETABLE CRUDITES - \$4 (2 per guest):

Assorted Vegetables Served with Dill Dip.

HOT HORS D'OEUVRES

All prices are per person.

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

Crispy Water Chestnuts wrapped in Bacon, drizzled with house-made BBQ sauce

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

Large Cremini Mushrooms stuffed with Hot Italian Sausage and Monterey Jack Cheese

MINI CRABCAKES - \$7 (2 per guest):

Jumbo Lump Crabmeat with Celery, Onion, Garlic, and Old Bay. Topped with Citrus Aioli

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

Seasoned Vegetables inside a Crispy Fried Wrapper, served with Sweet Chili Sauce

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

Seasoned Ground Pork, Cabbage, Carrots, Garlic, and Ginger fried in a Crispy Wrapper. Served with Pineapple Sweet & Sour Sauce.

CHIPOTLE BEEF SKEWERS - \$6 (1 per guest):

Chipotle Lime marinated Beef topped with Chimichurri Sauce

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

Grilled Chicken Breast with Red Curry Peanut Sauce, Scallions, and Basil

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

Marinated Pork Tenderloin, Pineapple, and Red Pepper, finished with Ponzu Sauce, Scallions, and Sesame Seeds.

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

Fried Coconut breaded Shrimp, served with Orange Chili Sauce

SPANAKOPITA - \$4 (2 per guest):

Spinach, Feta Cheese, and Herbs stuffed into crispy Filo Dough.

SWEDISH MEATBALLS - \$4 (3 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 in a warm dip. Served with house tortilla chips.

PUB GRUB APPETIZERS

All prices are per person.

CHICKEN WINGS \$5 (2 per guest):

Classic fried 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, or Sesame Teriyaki.

CHICKEN QUESADILLA \$4.50 (2 per guest):

Seasoned Chicken Breast, Roasted Peppers & Onion, Cheddar & Jack cheese in a flour tortilla. Served with Salsa and Sour Cream.

STEAK QUESADILLA \$5.50 (2 per guest):

Grilled Sirloin Steak, Roasted Peppers & Onion, Cheddar & Jack cheese in a flour tortilla. Served with Salsa and Sour Cream.

PORTABELLA QUESADILLA \$4.50 (2 per guest):

Roasted Portabella Mushrooms, Roasted Peppers & Onion, Cheddar & 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 & 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.

OUTING/SCHOOL DISTRICT BUFFET

ONE ENTREE \$20.99 | TWO ENTREE \$24.99

Preset Mixed Green Salad with Choice of Dressing Dinner Roll

ENTREES:

- Roast Turkey with Pan Gravy
- Honey Glazed Ham
- Chicken Bruschetta
- Chicken Fettuccine Alfredo
- Penne with Marinara and Meatballs
- Beef Pot Roast with Brown Gravy
- Beef Stroganoff with Egg Noodles
- Roast Pork Loin with Dijon Chardonnay Sauce
- Slow Roasted Beef with Au Jus

STARCH (CHOOSE 1):

- Vegetable Rice Pilaf
- White Cheddar Mashed Potatoes
- Roasted Red Potatoes with Garlic and Herbs
- Garlic Smashed Red Potatoes
- Coconut Jasmine Rice
- Roasted Red Pepper Polenta

VEGETABLES (CHOOSE 1):

- Honey Glazed Carrots
- Steamed Green Beans
- Roasted Cauliflower
- Steamed Broccoli
- Roasted Squash Medley
- Brown Butter Corn
- Green Peas with Butter and Black Pepper

BUFFET ENHANCEMENTS

PLATED DESSERTS:

- Assorted Cheesecakes \$4.99
- Chocolate Tuxedo Cake \$4.99
- Fresh Baked Fruit Pies \$3.99
- Strawberry Shortcake \$3.99

DESSERT PLATTERS:

- Fresh Baked Cookies \$1.99
- Chocolate Iced Brownies \$1.99

HOSTED BAR PACKAGES

BRONZE BAR:

- \$8 FIRST HOUR/\$4 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:

- \$10 FIRST HOUR/\$5 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 ONE SIGNATURE DRINK INCLUDED WITH 4 HOUR PURCHASE

GOLD BAR:

- \$12 FIRST HOUR/\$6 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 - \$300 FOR 6 HOURS
- FOOD AND BEVERAGE MINIMUM \$3000 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 - \$200 FOR 6 HOURS
- FOOD AND BEVERAGE MINIMUM \$2000 FOR 6 HOURS

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

YOUR BANQUET 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

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.

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.

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.

