

Creekside Banquet Facility At Klein Creek Golf Club

❧ General Information ❧

Booking Deposits and Contracts – A non-refundable deposit of \$ 200.00 is required to book the event date. This amount will be applied toward the total payment for your banquet function. Your contract must be signed with your deposit.

Deposits and Payments – All deposits are non-refundable. 30 days prior to the event date, 50% of estimated contract price is due. The balance is payable 7 days prior to the event. Deposits and interim payments may be paid by cash, credit card, personal check, certified check, or cashier's check (checks made payable to Klein Creek Golf Club). Final payments must be paid by cash, credit card, certified check or cashier's check. Extras such as bar tabs will be payable upon conclusion of the event.

Guarantees – All final guarantees (number of expected guests) are due no later than 7 days prior to the event. The guaranteed number is the lowest amount for which you will be required to pay. This number may not be reduced; however, it may be increased up to 72 hours in advance.

Cancellations – If an event is cancelled, all deposits and payments collected are non-refundable.

Prices – Due to market conditions, prices and availability are subject to change. Prices do not include 7.5% sales tax or 20% service charge.

Fees – \$75 Bartender set up fee will apply to cash or tab bars.

Liability – Klein Creek does not assume liability for damage to or loss of material or equipment left in the banquet room before, during or after the event. Client may be held liable for damages to Klein Creek property

Music & Entertainment – All music vendors and sound levels (no more than 80 decibels) must be approved in advance of your event by the Food & Beverage Department. Pavilion entertainment must cease by 11:00PM, due to the Village of Winfield ordinance. In the event of a disturbance issue, Klein Creek reserves the right to adjust the volume of any music or entertainment. Non compliance can result in penalties or fines.

Seating – Our Tented Pavilion banquet facility comfortably accommodates 250 guests for a plated meal or 400 guests for cocktails. Our restaurant banquet facility comfortably seats 85 guests for a plated meal, or 125 for cocktails.

Special Occasion Cakes – You may bring in your own cake provided it is supplied from an established commercial bakery. Banquet package prices will not be reduced and you will be charged a cake cutting and serving fee of \$50.00.

Alcohol Restrictions - Klein Creek Golf Club reserves the right to exercise our legal responsibility and social obligation in refusing further service to any guest. ***In accordance with State liquor law, valid photo ID's are required for all guests.***

***DUE TO COUNTY HEALTH CODES, UNCONSUMED FOOD MAY NOT BE
TAKEN FROM PREMISES.***

Please add 7.5% Sales tax and 20% Service Charge. Prices are subject to change without notice.

Breakfast Fare

Beverage Service

Orange Juice	2.00 per bottle
Apple Juice	2.00 per bottle
Bottled Water	2.00 per bottle

The Early Birdie \$ 7 pp

Breakfast Sandwiches:

*Sausage or Bacon, with American Cheese on an English Muffin
Fresh Brewed Regular and Decaf Coffee Station*

The Continental \$ 11 pp

*Assorted Muffins and Danish
Bagels with Butter and Preserves
Fresh Sliced Seasonal Fruit, Orange Juice
Fresh Brewed Regular and Decaf Coffee
Butter and Preserves*

Breakfast Buffet \$ 17 pp (25 guest minimum)

*Fluffy Scrambled Eggs, Crisp Bacon, Sausage Patties
Country Style Hash Browns
Rolls with Butter and Preserves
Fresh Sliced Seasonal Fruit
Orange Juice
Fresh Brewed Regular and Decaf Coffee*

Brunch Buffet \$22 pp (25 guest minimum)

*Fluffy Scrambled Eggs
Sausage Patties, Crisp Bacon,
Fresh Carved Ham,
Cheddar Mashed Potatoes, Vegetable Medley
Assorted Rolls, Danish, Muffins and a Fresh Fruit Tray
Orange Juice
Fresh Brewed Regular and Decaf Coffee*

Plated Luncheon Menus

Plated meals include rolls and butter, coffee, hot tea and iced tea
(Served until 3pm)

Soup – Choose One OR Salad- Choose One:

Chicken Pastina Soup

Cream of Mushroom

Twice Baked Potato Soup

Tomato Basil Soup

Minestrone

Cream of Broccoli

Klein Creek Garden Salad

Caesar Salad - add \$1

Mixed Greens w/ Balsamic Vinaigrette - add \$1

Spinach w/ crumbled bacon and egg – add \$2

Luncheon Entrées:

Chicken Roma - grilled boneless chicken breast served over linguine with chopped tomatoes, roasted bell peppers, & marinara, finished with Provolone cheese \$ 20

Grilled Breast of Chicken - served with a hickory smoked white wine sauce \$ 20

Chicken Vesuvio - pan seared boneless breast of chicken topped with a vesuvio sauce \$ 20

Sliced Beef Strip Loin - choice cut beef served with your choice of Au Jus, Cabernet Sauce, or Peppercorn Sauce \$ 23

Grilled New York Strip – choice cut beef served with Au Jus \$ 24

Marinated Pork Loin - slow roasted and topped with rosemary & thyme reduction sauce \$ 20

Fresh Salmon - grilled salmon topped with tomato bruschetta & grated parmesan \$ 21

Vegetarian Pasta – ravioli topped with chopped tomatoes, a white wine sauce, roasted pine nuts & grated parmesan cheese \$ 16

Children's Entrée - Chicken Fingers w/ Mac & Cheese, fries and soda \$ 11

Starch Choose One:

Baked Potato

Mashed Potato

Twice Baked Potato

Roasted New Red Potatoes

Vesuvio Style Potatoes

Caramelized Red Onion Mashed

Vegetable Choose One:

Green Beans w/roasted tomato

Steamed Broccoli

Spring Medley

Glazed Baby Carrots

Dessert Choose One:

Baked Apple Tart

Chocolate Cake

Strawberry

Cheesecake topped

w/ Strawberry Sauce

Plated Dinner Menus

Plated meals include rolls and butter, coffee, hot tea and iced tea
(Served after 3pm)

Soup - Choose one *OR* **Salad - Choose one:**

Chicken Pastina Soup

Cream of Mushroom

Twice Baked Potato Soup

Tomato Basil Soup

Minestrone

Cream of Broccoli

Klein Creek Garden Salad

Caesar Salad - add \$1

Mixed Greens w/ Balsamic Vinaigrette - add \$1

Spinach w/ crumbled bacon and egg - add \$2

Dinner Entrées:

Chicken Roma – grilled boneless chicken breast served over linguine with chopped tomatoes, roasted bell peppers, & marinara, finished with Provolone cheese \$ 22

Grilled Breast of Chicken - served with a hickory smoked white wine sauce \$ 22

Basil Cream Chicken - sautéed boneless breast of chicken topped with a basil cream sauce \$ 23

Sliced Beef Strip Loin - choice cut beef served with your choice of Au Jus, Cabernet Sauce, or Peppercorn Sauce \$ 28

Grilled New York Strip - choice cut beef served with Au Jus \$ 30

Prime Rib – roast choice cut of beef served with au jus & horseradish sauce \$ 31

Filet Mignon – choice cut Filet served with Cabernet Demi-Glace or Au Jus (Bacon wrapped – add \$1) \$ 34

Marinated Pork Loin - slow roasted and topped with rosemary & thyme reduction sauce \$ 23

Fresh Salmon - grilled salmon topped with tomato bruschetta & grated parmesan \$ 24

Baked Tilapia – farm raised Tilapia topped with cilantro infused corn salsa \$ 22

Vegetarian Pasta – ravioli topped with chopped tomatoes, a white wine sauce, roasted pine nuts & grated parmesan cheese \$ 19

Children's Entrée - Chicken Fingers w/ Mac & Cheese, fries and soda \$ 12

Starch Choose One:

Baked Potato

Mashed Potato

Twice Baked Potato

Roasted New Red Potatoes

Vesuvio Style Potatoes

Caramelized Red Onion Mashed

Wild Rice Pilaf

Vegetable Choose One:

Green Beans w/roasted tomato

Steamed Broccoli

Spring Medley

Glazed Baby Carrots

Dessert Choose One:

Baked Apple Tart

Chocolate Cake

Strawberry

Cheesecake topped

w/ Strawberry Sauce

Hot Hors D'oeuvres

50 Pieces Per Tray

<i>Mini Cheese or Sausage Pizzas</i>	78.00
<i>Country Style Chicken Strips</i>	71.00
<i>Chicken Wings</i>	64.00
<i>Chicken Quesadilla Cones</i>	58.00
<i>Coconut Shrimp</i>	86.00
<i>Maryland Crab Cakes</i>	81.00
<i>Sausage & Cheese Stuffed Mushrooms</i>	79.00
<i>Spinach & Brie Wonton</i>	63.00
<i>Buffalo Chicken Spring Roll</i>	63.00
<i>Shrimp & Chix Spring Roll</i>	60.00
<i>Vegetable Spring Roll</i>	60.00
<i>Szechwan Beef Spring Roll</i>	80.00
<i>Artichoke Parmesan Rounds</i>	59.00
<i>Spanakopita</i>	61.00
<i>Spice Rubbed Meat Balls</i>	50.00
<i>Smoked Chicken Crostini</i>	60.00
<i>Beef Wellington</i>	84.00
<i>Crab Rangoon</i>	64.00
<i>Crescent Wrapped Mini Hot Dogs</i>	61.00
<i>Mini Beef or Turkey Burgers</i>	77.00

Additional one-time \$50 fee applies for Butler Passed

Cold Hors D'oeuvres

Fresh Vegetable Crudités

An Arrangement of Carrots, Celery,
Broccoli, Cauliflower, Radishes & Veggie Dip

Serves 25 - \$46

Serves 50 - \$90

Fresh Fruit Display

Sliced Seasonal Fresh Fruit

Serves 25 - \$50

Serves 50 - \$100

Mini Deli Sandwiches

Choice of Turkey, Ham, or Roast Beef Sandwiches with Lettuce & Cheese

50 Piece Tray - \$78

Iced Shrimp

Ice Seasoned Shrimp Served with Cocktail Sauce & Fresh Lemons

Serves 50 - \$127

Fresh Mozzarella Bruschetta

Lightly Toasted Italian Bread Rounds Topped with Fresh Mozzarella
and Seasoned Tomatoes and Basil

50 Piece Tray - \$78

Cheese Board

Assorted Display of Cheeses Served with Water Crackers

Serves 25 - \$50

Serves 50 - \$100

Antipasto Salad

Marinated Italian Meats, Provolone Cheese & Roasted Vegetables
Served on a Bed of Chopped Romaine

Serves 25 - \$63

Serves 50 - \$125

Bar Snacks

Chips & Salsa

Snack Mix

\$35

Lunch Buffets

(Min. 25 guests)

Corner Deli Buffet - \$16 pp

Sliced Honey Baked Ham, Roasted Turkey, Sliced Roast Beef, Genoa Salami
Cheeses: Swiss, Wisconsin Cheddar, Provolone & Pepper Jack
Garnish: Lettuce, Tomato, Onion, & Pickle Spears
Breads: White, Wheat, Marbled Rye, & Kaiser Rolls
Creamy Style Cole Slaw, Greek Pasta Salad, & Fresh Cut Seasonal Fruit
Fresh Baked Cookies

Klein Family Picnic - \$18 pp

Grilled Chicken Breasts, Hamburger & Cheeseburger
Baked Beans with Bacon, Creamy Style Cole Slaw,
Greek Pasta Salad & Seasonal Fresh Cut Fruit
Kaiser Rolls & Condiments
Fresh Baked Cookies
Add Hot Dog or Bratwurst \$1.50 pp

Italian Sandwich Buffet - \$20 pp

Antipasto Salad
Choice of Two Meats: 1) Italian Beef 2) Italian Sausage
3) Chicken Parmesan 4) Marinated Grilled Chicken Breast
Baked Mostaccioli, Roasted Sweet Pepper & Onions
Fresh French Bread
Fresh Cut Seasonal Fruit
Assorted Sweets Tray

Chopped Salad - \$60

Romaine Lettuce, Grilled Chicken, Crumbled Blue Cheese
Tomato, Bacon, Red Onion, & Red Cabbage
Choice of two Dressings
Serves 25

Before-or-After Golf Lunch Buffet - \$13 pp (Golf Outings Only)

Hamburgers / Cheeseburgers, Bratwursts, and All Beef Hot Dogs
Kaiser Rolls and Condiments
Cookies and Chips

Add Fountain Sodas - \$2 pp (unlimited)

Lunch Buffets available after 3pm for an additional \$3 pp

Buffets

(Min. 25 guests)

BBQ Buffet - \$24 pp

Klein Creek Potato Salad & Creamy Style Cole Slaw
BBQ Pulled Pork, BBQ Bone-in Chicken
& Spice Rubbed Flank Steak
Corn on the Cob & Baked Beans with Bacon
Cornbread & Kaiser Rolls
Watermelon & Assorted Cookies

Family Feast - \$26 pp

Tossed Green Salad
Oven Roasted Bone-In Chicken, & Roasted Strip Loin
Cheddar Mashed Potato, & Herb-Roasted Red Potato
Seasoned Green Beans
Dinner Rolls with Butter
Assorted Sweets Tray

Italian Feast - \$28 pp

Antipasto Salad
Fresh Tomato Mozzarella Salad with Basil & Oregano
Italian Sausage with Sweet Peppers & Onions
Chicken Asiago with Three Cheese Marinara
Bow Tie Pasta tossed w/ Marinara Sauce
Roasted Vegetable Medley
Warm Garlic Bread
Assorted Sweets Tray

Creekside Queen Buffet - \$30 pp

Tossed Garden Salad
Marinated Tomato Onion Salad with Fresh Mozzarella
Sliced Sirloin of Beef
Chicken Asiago with three cheese marinara
Garlic Mashed Potato & Wild Rice
Spring Vegetable Medley
Dinner Rolls with Butter
Assorted Sweets Tray

Add Fountain Sodas - \$2 pp (unlimited)

Additional Stations

*An Elegant Presentation
All Rolls, Condiments, and Sauces are included.
A fee of \$50 attendant fee applies.*

<i>Roasted New York Strip Loin</i>	<i>\$ 10 pp</i>
<i>Oven Roasted Turkey</i>	<i>\$ 8 pp</i>
<i>Virginia Baked Ham</i>	<i>\$ 8 pp</i>
<i>Roasted Pork Loin</i>	<i>\$ 8 pp</i>
<i>Prime Rib</i>	<i>\$ 11 pp</i>
<i>Oven Roasted Tenderloin</i>	<i>\$ 13 pp</i>
<i>Mashed Potato Bar</i>	<i>\$ 4 pp</i>
<i>Pasta Station</i>	<i>\$ 8 pp</i>

Specialty and Custom Menus

Our talented culinary team is happy to assist you in developing custom menus to suite your personal taste or event. We are also able to accommodate any special dietary needs you or your guests may have.

Sweets

Outrageous Dessert Tray
Chef's Selection of Assorted Desserts
25 servings - \$44 / 50 servings - \$84

Chocolate Fudge Brownies
25 servings - \$42 / 50 servings - \$83

Assorted Gourmet Cookie Selection
25 servings - \$35 / 50 servings - \$70

Fresh Fruit Tray
Sliced Seasonal Fruit
25 servings - \$51 / 50 servings - \$100

Assorted Cheesecake Tray
25 servings - \$58 / 50 servings - \$100

Special Occasion Cakes

10" Round

12" Round

14" Round

Half Sheet (serves 40-50)

Three Quarter Sheet (serves 50-60)

Full Sheet (serves 60-70)

Prices quoted upon request

Delivery Fee may apply

Please ask your Event Coordinator about additional enhancements including...

Specialty Napkins, Linens, & Chairs

Strawberry Trees, Cupcake Displays, Chocolate Fountains

Ice Sculpture & Martini Luge

Specialty Drinks

Valet Parking & Coat Check Attendant

Lunch On The Course

Tee Box Lunch

\$ 11 per person

Sandwich Selection

- 1) Roast Turkey & Pepper Jack with lettuce on whole wheat bread
 - 2) Honey Baked Ham & Swiss with lettuce on whole wheat bread
- Includes Mayo and Mustard Packets*

*Box Lunch includes Bag of Chips, Fresh Baked Cookie and
Choice of Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew,
Bottled Water, Gatorade, or Domestic Beer*

Gazebo Lunch Ticket

\$ 9 per person

- Ticket good at Gazebo for player's choice of:
- 1) Hamburger / Cheeseburger
 - 2) Chicken Sandwich
 - 3) Bratwurst
 - OR
 - 4) All Beef Hot Dog

*Includes Choice of Cookie or Chips, and Choice of Pepsi, Diet Pepsi, Sierra Mist,
Bottled Water, Gatorade, or Domestic Beer*

Gazebo Grab-n-Go

\$ 6 per person

- Ticket good at Gazebo for player's choice of:
- 1) Hamburger / Cheeseburger
 - OR
 - 2) All Beef Hot Dog

*Includes Choice of Pepsi, Diet Pepsi, Sierra Mist,
Bottled Water, Gatorade, or Domestic Beer*

Bar Packages

Custom Bar Packages

One Hour	\$18 per person
Two Hour.....	\$22 per person
Three Hour.....	\$25 per person
Four Hour.....	\$28 per person

As priced above includes...

House Liquors:

Vodka, Gin, Rum, Scotch, Whiskey,
Bourbon, Amaretto, Brandy, & Tequila

House Wines:

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot &
White Zinfandel

Beer:

Miller Lite, Coors Light, Bud, & Bud Light

Premier Bar Package - Add \$ 9 per person

Liquor:

Tito's or Ketel One, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Crown
Royal, Jack Daniels, Dewar's Scotch, Di Saronno, Jose Cuervo Gold Tequila

Wine:

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot,
White Zinfandel

Beer:

Miller Lite, Coors Light, Bud & Bud Light
Corona, Corona Light & Summer Shandy (subject to availability)

After Dinner Cordials

Bailey's, Frangelico, Grand Marnier, Kahlua

Beer & Wine Service

Beer & Wine Bar Packages:

House Wine & Domestic Beer (Bottled):

One Hour.....	\$14 per person
Two Hour.....	\$17 per person
Three Hour.....	\$19 per person
Four Hour.....	\$21 per person

House Wine & Imported Beer (Bottled):

One Hour.....	\$15 per person
Two Hour.....	\$18 per person
Three Hour.....	\$20 per person
Four Hour.....	\$22 per person

Punch by the Bowl

Served with Fresh Fruit Garnish

Non-Alcohol (serves approximately 30 pp)	\$ 50
Alcohol (serves approximately 30 pp)	\$ 75

Mimosa Station

\$75

Includes Unlimited Orange and Cranberry Juice

Champagne purchased \$19 per Bottle

Bloody Mary Station

Includes Mix, Olives, Limes, Celery, Celery Salt, Pickle Spears, Tabasco Sauce, Worcestershire Sauce, Salt and Pepper

Tab and Package Pricing upon Request

For Patio BBQ's or On the Course:

Domestic Keg – Half Barrel	\$ 200
Imported Keg – Half Barrel	\$ 275 - \$ 350