

# 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 The Royal Country Clubs). 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 nonrefundable. Prices – Due to market conditions, prices and availability are subject to change. Prices do not include 7.75% 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.**

**UNCONSUMED FOOD MAY NOT BE TAKEN FROM PREMISES.**

Please add 7.75% Sales tax and 20% Service Charge. Prices are subject to change without notice.

# Breakfast Fare

## Beverage Service

Orange Juice	2.50 per bottle
Apple Juice	2.00 per bottle
Bottled Water	2.00 per bottle

## The Early Birdie \$ 6 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  
Toasted Bagels and Assorted Breads 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  
Toasted Bagels and Assorted Breads with Butter and Preserves  
Fresh Sliced Seasonal Fruit  
Orange Juice  
Fresh Brewed Regular and Decaf Coffee

## Brunch Buffet \$21 pp

(25 guest minimum)

Fluffy Scrambled Eggs, Baked Eggs Frittata  
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

Chicken Pastina Soup  
 Cream of Chicken Klein Creek  
 Twice Baked Potato Soup  
 Tomato Basil Soup  
 Minestrone  
 Cream of Broccoli  
 Gazpacho(cold)

OR

## Salad-Choose One

Garden Salad  
 Caesar Salad (add \$1)  
 Mixed Greens w/ Balsamic Vinaigrette (add \$1)  
 Spinach w/ crumbled bacon and egg(add \$2)

## Luncheon Entrées

<b>Chicken Roma</b> - grilled boneless chicken breast served over linguine with chopped tomatoes, roasted bell peppers, & marinara, finished with Provolone cheese	\$18
<b>Grilled Breast of Chicken</b> - served with a hickory smoked white wine sauce	\$18
<b>Chicken Vesuvio</b> - pan seared boneless breast of chicken topped with a vesuvio sauce	\$18
<b>Sliced Beef Strip Loin</b> - choice cut beef served with your choice of Au Jus, Cabernet Sauce, or Peppercorn Sauce	\$22
<b>Grilled New York Strip</b> – choice cut beef served with Au Jus	\$23
<b>Marinated Pork Loin</b> - slow roasted and topped with rosemary & thyme reduction sauce	\$19
<b>Fresh Salmon</b> - grilled salmon topped with tomato bruschetta & grated parmesan	\$20
<b>Vegetarian Pasta</b> – linguine pasta topped with chopped tomatoes, a white wine sauce, roasted pine nuts & grated parmesan cheese	\$16
<b>Children’s Entrée</b> - 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 Potatoes  
 Wild Rice Pilaf  
 Parmesan Risotto

### Vegetable Choose One:

Green Beans w/ roasted tomato  
 Ratatouille  
 Italian Medley  
 Spring Medley  
 Glazed Baby Carrots  
 Baked Vegetable

### Dessert Choose One:

Baked Apple Tart  
 Chocolate Cake  
 Strawberry Shortcake  
 Cheesecake topped w/ Strawberry Drizzle  
 Napoleon- add \$1

# Plated Dinner Menus

Plated meals include rolls and butter, coffee, hot tea and iced tea

(Served after 3pm)

## Soup- Choose One

Chicken Pastina Soup  
 Cream of Chicken Klein Creek  
 Twice Baked Potato Soup  
 Tomato Basil Soup  
 Minestrone  
 Cream of Broccoli  
 Gazpacho(cold)

OR

## Salad-Choose One

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

<b>Chicken Roma</b> - grilled boneless chicken breast served over linguine with chopped tomatoes, roasted bell peppers, & marinara, finished with Provolone cheese	\$20
<b>Grilled Breast of Chicken</b> - served with a hickory smoked white wine sauce	\$20
<b>Basil Cream Chicken</b> – sautéed boneless breast of chicken topped with a basil cream sauce	\$21
<b>Sliced Beef Strip Loin</b> - choice cut beef served with your choice of Au Jus, Cabernet Sauce, or Peppercorn Sauce	\$27
<b>Grilled New York Strip</b> – choice cut beef served with Au Jus	\$29
<b>Prime Rib</b> – roast choice cut of beef served with Au Jus & horseradish sauce	\$30
<b>Filet Mignon</b> – choice cut Filet served with Cabernet Demi-Glaze or Au Jus (Bacon wrapped – add \$1)	\$33
<b>Marinated Pork Loin</b> - slow roasted and topped with rosemary & thyme reduction sauce	\$22
<b>Fresh Salmon</b> - grilled salmon topped with tomato bruschetta & grated parmesan	\$22
<b>Baked Tilapia</b> – farm raised Tilapia topped with cilantro infused corn salsa	\$20
<b>Vegetarian Pasta</b> – linguine pasta topped with chopped tomatoes, a white wine sauce, roasted pine nuts & grated parmesan cheese	\$19
<b>Children’s Entrée</b> - 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 Potatoes  
 Wild Rice Pilaf  
 Parmesan Risotto

### Vegetable Choose One:

Green Beans w/ roasted tomato  
 Ratatouille  
 Italian Medley  
 Spring Medley  
 Glazed Baby Carrots  
 Baked Vegetable

### Dessert Choose One:

Baked Apple Tart  
 Chocolate Cake  
 Strawberry Shortcake  
 Cheesecake topped w/ Strawberry Drizzle  
 Napoleon- add \$1

# Hot Hors D'Oeuvres

50 Pieces Per Tray

<b>Mini Cheese Pizzas</b>	76.00
<b>Mini Sausage Pizzas</b>	91.00
<b>Country Style Chicken Strips</b>	69.00
<b>Chicken Wings</b>	62.00
<b>Chicken Quesadilla Cones</b>	56.00
<b>Coconut Shrimp</b>	83.00
<b>Maryland Crab Cakes</b>	79.00
<b>Sausage &amp; Cheese Stuffed Mushrooms</b>	79.00
<b>Spinach &amp; Brie Wonton</b>	62.00
<b>Buffalo Chicken Spring Roll</b>	62.00
<b>Shrimp &amp; Chix Spring Roll</b>	59.00
<b>Vegetable Spring Roll</b>	59.00
<b>Szechwan Beef Spring Roll</b>	80.00
<b>Artichoke Parmesan Rounds</b>	59.00
<b>Spanakopita</b>	59.00
<b>Spice Rubbed Meat Balls</b>	49.00
<b>Smoked Chicken Crostini</b>	59.00
<b>Beef Wellington</b>	83.00
<b>Crab Rangoon</b>	63.00
<b>Crescent Wrapped Mini Hot Dogs</b>	60.00
<b>Mini Beef or Turkey Burgers</b>	75.00

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 - \$44  
Serves 50 - \$88

## **Fresh Fruit Display**

Sliced Seasonal Fresh Fruit  
Serves 25 - \$49  
Serves 50 - \$98

## **Mini Deli Sandwiches**

Turkey, Ham, & Roast Beef Sandwiches with Lettuce & Cheese  
50 Piece Tray - \$80

## **Iced Shrimp**

Ice Seasoned Shrimp Served with Cocktail Sauce & Fresh Lemons  
50 Piece Bowl - \$150

## **Fresh Mozzarella Bruschetta**

Lightly Toasted Italian Bread Rounds Topped with Fresh Mozzarella  
and Seasoned Tomatoes and Basil  
50 Piece Tray - \$76

## **Cheese Board**

Assorted Display of Cheeses Served with Water Crackers  
Serves 25 - \$51  
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 - \$17 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 - \$19 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 - \$11 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 Skirt 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 - \$29 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/ Alfredo Sauce,  
Fettuccine Pasta w/ Vodka Cream Sauce  
Roasted Vegetable Medley  
Warm Garlic Bread  
Assorted Sweets Tray

## Creekside Queen Buffet - \$32 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.**

**Roasted New York Strip Loin \$ 10 pp**

**Oven Roasted Turkey \$ 8 pp**

**Virginia Baked Ham \$ 8 pp**

**Roasted Pork Loin \$ 8 pp**

**Prime Rib \$ 12 pp**

**Oven Roasted Tenderloin \$ 15 pp**

**Mashed Potato Bar \$ 4 pp**

**Pasta Station \$ 8 pp**

\*\*\*\*\*

## **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

## **Strawberry Shortcake Dessert**

25 servings - \$50 / 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

**\$ 12 per person**

Sandwich Selection

- 1) Roast Turkey & Pepper Jack with lettuce on whole wheat bread
  - 2) Honey Baked Ham & Swiss with lettuce on marbled rye bread
  - 3) Roast Beef & Provolone with lettuce on White bread
  - 4) Italian Sandwich – Genoa Salami, Capicola, Provolone cheese with lettuce on fresh hoagie French bread
- Includes Mayo and Mustard Packets

Box Lunch includes Bag of Chips, Fresh Fruit, 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 .....	\$17 per person
Two Hour .....	\$21 per person
Three Hour.....	\$24 per person
Four Hour.....	\$27 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 Genuine Draft, Miller Lite, Coors Light, Bud, Bud Light, & O'Douls

\*\*\*\*\*

## Premier Bar Package - Add \$ 8 per person

#### Liquor:

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

#### Wine:

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

#### Beer:

Miller Genuine Draft, Miller Lite, Coors Light, Bud & Bud Light  
Heineken, 312, Corona, & Summer Shandy or Blue Moon

#### After Dinner Cordials

Bailey's, Frangelico, Grand Marnier, Kahlua

# Beer & Wine Service

## Beer & Wine Bar Packages:

(Please Note That Draft Beer Is Only Available in the Clubhouse)

House Wine & Domestic Beer (Bottled & Draft):

One Hour.....	\$13 per person
Two Hour.....	\$16 per person
Three Hour.....	\$18 per person
Four Hour.....	\$20 per person

House Wine & Imported Beer (Bottled & Draft):

One Hour.....	\$14 per person
Two Hour.....	\$17 per person
Three Hour.....	\$19 per person
Four Hour.....	\$21 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 \$ 195

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