

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,
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

Chicken Roma - grilled boneless chicken breast served over linguine with chopped tomatoes, roasted bell peppers, & marinara, finished with Provolone cheese (no starch or vegetable choice)	\$18
Grilled Breast of Chicken - served with a hickory smoked white wine sauce	\$18
Chicken Vesuvio - pan seared boneless breast of chicken topped with a vesuvio sauce	\$18
Sliced Beef Strip Loin - choice cut beef served with your choice of Au Jus, Cabernet Sauce, or Peppercorn Sauce	\$22
Grilled New York Strip – choice cut beef served with Au Jus	\$23
Marinated Pork Loin - slow roasted and topped with rosemary & thyme reduction sauce	\$19
Fresh Salmon - grilled salmon topped with tomato bruschetta & grated parmesan	\$20
Vegetarian Pasta – linguine pasta 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 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

Chicken Roma - grilled boneless chicken breast served over linguine with chopped tomatoes, roasted bell peppers, & marinara, finished with Provolone cheese (no starch or vegetable choice)	\$20
Grilled Breast of Chicken - served with a hickory smoked white wine sauce	\$20
Basil Cream Chicken – sautéed boneless breast of chicken topped with a basil cream sauce	\$21
Sliced Beef Strip Loin - choice cut beef served with your choice of Au Jus, Cabernet Sauce, or Peppercorn Sauce	\$27
Grilled New York Strip – choice cut beef served with Au Jus	\$29
Prime Rib – roast choice cut of beef served with Au Jus & horseradish sauce	\$30
Filet Mignon – choice cut Filet served with Cabernet Demi-Glaze or Au Jus (Bacon wrapped – add \$1)	\$33
Marinated Pork Loin - slow roasted and topped with rosemary & thyme reduction sauce	\$22
Fresh Salmon - grilled salmon topped with tomato bruschetta & grated parmesan	\$22
Baked Tilapia – farm raised Tilapia topped with cilantro infused corn salsa	\$20
Vegetarian Pasta – linguine pasta 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	\$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

Mini Cheese Pizzas	76.00
Mini Sausage Pizzas	91.00
Country Style Chicken Strips	69.00
Chicken Wings	62.00
Chicken Quesadilla Cones	56.00
Coconut Shrimp	83.00
Maryland Crab Cakes	79.00
Sausage & Cheese Stuffed Mushrooms	79.00
Spinach & Brie Wonton	62.00
Buffalo Chicken Spring Roll	62.00
Shrimp & Chix Spring Roll	59.00
Vegetable Spring Roll	59.00
Szechwan Beef Spring Roll	80.00
Artichoke Parmesan Rounds	59.00
Spanakopita	59.00
Spice Rubbed Meat Balls	49.00
Smoked Chicken Crostini	59.00
Beef Wellington	83.00
Crab Rangoon	63.00
Crescent Wrapped Mini Hot Dogs	60.00
Mini Beef or Turkey Burgers	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 - \$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 - \$17 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 - \$18 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 - \$20 pp

(add Spice Rubbed Skirt Steak - \$4 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 & Chocolate Chip Cookies

Family Feast - \$26 pp

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

Italian Feast - \$27 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,
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
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