

# *Marshall Country Club*



## *Banquet and Receptions 2010*

*151 Lyon Lake Road, Marshall, MI 49068*

*telephone: 269.781.5310 fax 269.781.8487*

*marshallcountryclub.com*



*Thank you for considering Marshall Country Club for your event. Our banquet packet lists the many different services that we can provide for you in order to make your event a success. It will be our pleasure to assist you in planning all aspects of your event.*

*Please let us know if you have any special needs or requests that are not covered in our banquet packet. Should a custom menu be desired, our clubhouse manager and our executive chef will be happy to design a menu to fit your special needs. We are here to help you create a memorable affair.*

*To reserve a function date, please call us at 269.781.5310.*

*Nate Kares, PGA  
Clubhouse Manager*



### Closing

*All bands and other entertainers must finish their last set by 12:00 midnight. Outdoor entertainment must finish by 10:00 p.m. The Clubhouse must be vacated by 12:30 am. We reserve the right to control all functions held on club premises, and to discontinue service of alcoholic beverages at any time, if, in the judgment of club management, it would be in the club's best interest.*

### Damages

*Marshall Country Club (MCC) does not allow the affixing of anything to the walls, floors, furnishings, or ceilings of rooms with nails, tape, staples, or any other substances. It is important to note that even the smallest of damage may require the painting of an entire wall. The club member who serves as host or sponsor of an event will be responsible for any damage or loss of property that occurs in the function room or other areas of the club that is caused by his or her guests, invitees, or independent contractors affiliated with the function. It is the host's responsibility to ensure that guests, invitees, and independent contractors affiliated with the function remain off the golf practice areas, lakes, ponds, and any other golf course areas.*

### Property

*MCC does not have the space available to store personal property, equipment, or supplies belonging to or rented to a member or an event host. All such items must be removed from the club at the end of the function. MCC will not assume or accept responsibility for damage to or loss of personal articles or rented equipment left in the club prior to, during, or following any event.*



### Wedding Ceremonies and Receptions

*A non-refundable deposit of \$250 is required to reserve your date. The deposit will be applied toward the total cost of your wedding. A room rental fee of \$250 will be assessed for all weddings. No outside food is allowed onto club premises. However, you may provide your own wedding cake. There will be no charge to hold a ceremony on MCC property. MCC will not provide any chairs or table for this ceremony.*

### Linens

*White or ivory linens are provided at no charge. If other colors are desired, you may discuss those with the general manager. Colored linens other than white or ivory are considered special order items and must be requested three weeks in advance of the function in order to guarantee their availability. Napkins will be charged at \$0.20 each, tablecloths at \$2.00 each. Please be aware that not all colors are available in all tablecloth sizes. Although we can't guarantee the availability of a certain color, we will make every effort to obtain it for you.*



## Cold Hors d'Oeuvres

|  |                                |
|--|--------------------------------|
| <i>Cheese Platter</i>                          | <i>Small \$50 Large \$100</i>  |
| <i>Fresh Fruit Platter/Basket</i>              | <i>Small \$50 Large \$100</i>  |
| <i>Fresh Vegetable Crudités</i>                | <i>Small \$50 Large \$100</i>  |
| <i>Meat Tray Platter</i>                       | <i>Small \$100 Large \$175</i> |
| <i>Pin Wheels (ham, turkey, or vegetarian)</i> | <i>\$20 per 25 count</i>       |
| <i>Shrimp Cocktail (Ice Vase \$15)</i>         | <i>\$32 per 25 count</i>       |
| <i>Smoked Salmon Filet</i>                     | <i>\$60 per filet</i>          |



## Hot Hors d'Oeuvres

|   |   |
|---|---|
| <i>Crab Cakes</i>                         | <i>\$50 per 25 count</i>                                    |
| <i>Glazed Meatballs (BBQ or Teriyaki)</i> | <i>\$30 per 50 count</i>                                    |
| <i>Coconut Chicken</i>                    | <i>\$50 per 30 count</i>                                    |
| <i>Krab Stuffed Mushroom caps</i>         | <i>\$60 per 30 count</i>                                    |
| <i>Spinach &amp; Artichoke Dip</i>        | <i>\$60 ½ order 30-50</i><br><i>\$120 Full order 50-100</i> |
| <i>Creamy Krab Egg Rolls</i>              | <i>\$30 per 25 count</i>                                    |
| <i>Wing Dings</i>                         | <i>\$55 per 50 count</i>                                    |
| <i>Mini Gourmet Pizzettes</i>             | <i>\$30 per 25 count</i>                                    |



## Buffet Dinner

|           |      |                |      |
|-----------|------|----------------|------|
| 1- Entrée | \$16 | Prime Rib      | \$20 |
| 2- Entrée | \$18 | Plus 1- Entrée | \$22 |
| 3- Entrée | \$20 | Plus 2 Entrée  | \$24 |

*All dinners include salad bar, rolls, 1 starch, and 1 vegetable.*

*There is a \$50 Carving Station Fee for buffet dinners.  
Prices are subject to 6% sales tax and 18% gratuity*

### Vegetable Options:

*Vegetable Medley*

*Green Beans (almandine or butter seasoned)*

*Steamed Broccoli*

### Starch Options:

*Redskins Mashed*

*Garlic Mashed*

*Twice Baked Potato*

*Rice Pilaf*



## Buffet Dinner

### Chicken

*Chicken Cordon Bleu with a Basil Mornay Sauce*

*Dijon Chicken lightly breaded with herbs and parmesan cheese*

*Chicken Marsala with mushrooms and Marsala Demi Glaze*

### Fish

*Tilapia Broiled with a pineapple relish*

*Pan seared Salmon with a Buerre Blanc Sauce*

*Fresh Atlantic Cod broiled with garlic and lemon*

### Beef

*Beef Bourguignon- braised beef tips with red wine Demi Glaze*

*Flat Iron Steak served with hotel butter*

*London Broil- flank steak grilled and sliced served with apple soy ginger sauce*

*Prices are subject to 6% sales tax and 18% gratuity*



## Specialty Buffets

### Texas BBQ

1 Entrée \$16 per person      2 Entrée \$18 per person

*Country Style Ribs or Grilled Chicken*

*Baked Beans*

*Corn on the Cob*

*Potato Salad*

*Corn Bread (Jalapeno cheddar)*

*Baked Potato*

*Fresh Fruit*

*Pecan Pie or Apple Pie*

### Little Italy

*\$17 per person*

*Includes your choice of 2 pastas, 2 sauces and 2 toppings*

#### Pastas

*Fettucini*

*Penne*

*Angel Hair*

*Cavatappi*

#### Sauces

*Marinara*

*Alfredo*

*Blu Cheese Cream*

*Bolognese*

*Garlic Bread Sticks*

*Caesar Salad*

*Cheese Cake*

#### Toppings

*Grilled Chicken*

*Grilled Steak*

*Primavera Vegetable*

*Italian Sausage with peppers*

*Garlic Butter Shrimp*

*Prices are subject to 6% sales tax and 18% gratuity*



## Specialty Buffets

### South of the Border

\$16 per person

*Taco Beef*

*Fajita Chicken*

*Warm Tortilla and Hard Shells*

*Tortilla Chips*

*Spanish Rice*

*Empanadas- Carmel Apple or Churros- Cinnamon*

*Accompaniments- Sour Cream, Salsa, Diced Onion, Tomato, Black Olives, Jalapenos, Grilled Onions and Peppers, Cheese, and Shredded Lattice*

### The Far East

\$16 per person

#### Choice of 2 Stir Fry

*Beef Broccoli*

*Pepper Steak*

*Cashew Chicken*

*General Tso's Chicken*

*Tempura Butter Shrimp or Chicken*

*Bourbon Chicken*

#### Choice of 3 Sides

*Egg Rolls*

*Asian Noodles*

*Fried Rice*

*Crab Rangoons*

*Dumplings*

*Pot Stickers*

*Coconut Shrimp*

*Dessert- Asian Doughnuts*

*Prices are subject to 6% sales tax and 18% gratuity*



## Lunch Menu

### Off the Gill

\$8.50 per person

Hot Dogs

Hamburger

Potato Salad

Baked Beans

Chips

Brats (add \$.50 per person)

Fresh Fruit (add \$1.00 per person)

### Executive Deli

\$10 per person

Meat Tray (ham turkey, roast beef)

Verity of 3 breads

Choice of 2 types of cheese

Chips

Choice of 2 sides:

Potato Salad

Cole Slaw

Pasta Salad

Fruit Salad

7 layer Salad

### Back Yard BBQ

\$10 per person

Pulled Pork Sandwich

Grilled Chicken Sandwich

Baked Beans

Kettle Cooked Chips

Potato Salad

Prices are subject to 6% sales tax and 15% gratuity



## Breakfast Menu

### The Putting Green

*\$8.50 per person*

*Breakfast Sandwiches  
Fresh Fruit  
Hash Browns*

### The Practice Tee

*\$7.50 per person*

*Muffins, Danishes, and Beagles.  
Yogurt  
Fresh Fruit*

### The Breakfast Ball

*\$10 per person*

*Scrambled Eggs  
Hash Browns  
Sausage Links  
Bacon  
Pancakes or French Toast  
Biscuits and Gravy*

*All Breakfast Buffets include juice, coffee and milk.*

*Prices are subject to 6% sales tax and 15% gratuity*