



STONEWOLF

Golf Club

Banquets and Events

We are thrilled that you are considering Stonewolf Golf Club for your next business meeting, birthday party, class reunion and everything in between! In this packet you will find out what makes Stonewolf different than other venues you may have seen. It includes pricing, menus and add-ons. Have more questions? You can get them answered in the following places.

Drop In Viewing

Any time the doors are open!

During the spring and summer, Stonewolf Golf Club is open from dawn until dusk, every day. Please feel free to stop by and take a look around! During the off season, you're also welcome, but do give the pro-shop a ring at (618) 624-4653 to make sure that they are open, especially during inclement weather.

Private Tours

Available by Appointment Only

See the clubhouse grounds with our event coordinator. This is a great time to ask any specific questions that you have!

Lauren Workman

Event Director

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Breakfast:

Continental Breakfast ~ \$10.00/per person

Fresh Cut Fruit, Assorted Muffins, Assorted Danishes and Bagels with Cream Cheese, Coffee

Traditional Breakfast ~ \$15.00/per person

Scrambled Eggs, Applewood Smoked Bacon OR Pork Sausage Patties, Tater Tots, Pancakes, Yogurt, Sliced Seasonal Fruit, Fresh Brewed Coffee, Tea, Chilled Juices, and Milk

Lunch:

Lunch Buffets are served with Your Choice of: One Salad, Two Accompaniments and One Entree, Fresh Baked Dinner Rolls, Your Choice of Dessert, Coffee and Tea. Lunch price is valid before 3:00 p.m.

\$22.00/per person

A Served Lunch would include Your Choice of a Sandwich, a Cup of Fruit, and a Side of Homemade Chips or Fries.

OR

Soup/Sandwich Combination Served with Rolls.

\$16.00/per person

Dinner :

Dinner Buffets are Served with Your Choice of: One Salad, Two Accompaniments, and Two Entrees, Fresh Baked Dinner Rolls, Your Choice of Dessert, Coffee and Tea.

\$27.00/per person

A Served Dinner would include your Choice of: One Salad, Two Accompaniments, and One Entree, Fresh Baked Dinner Rolls, Your Choice of Dessert, Coffee and Tea.

\$27.00/per person

A service charge of 21% and city/state sales tax are added to all food and beverage items.

Appetizers

Two Hot & One Cold ~ \$10/person with dinner

Or \$19/per person without dinner

Three Hot & One Cold ~ \$22/per person

Four Hot & Two Cold ~ \$25/per person

Six Hot & Three Cold ~ \$28/per person

Hot Selections

Crab Rangoon
St. Louis Style Toasted Raviolis
Spicy Chicken Drumsticks & Wings
Mini Crab Cakes with Cajun Aioli
Pork Pot Stickers
BBQ Glazed Meatballs

Cold Selections

Chicken Salad Apple Sliders
Turkey and Cheese Pinwheels
Caprese Skewers
Mini Bistro Sandwiches
Assorted Cheese Tray
Assorted Fruit Tray
Assorted Vegetable Tray

Seafood Selections

Available at Market Price

Jumbo Cocktail Shrimp
Coconut Shrimp with Orange Sauce

Salads

House Salad

Cucumbers, Tomatoes, Red Onions and Croutons

Spinach Salad

*Sliced Pears, Blue Cheese & Candied Walnuts with Raspberry
Vinaigrette Dressing*

Classic Italian Salad

*Crisp Romaine, Marinated Olives, Artichokes, Red Onions,
Tomatoes and Feta Cheese*

Classic Caesar Salad

Crisp Romaine, Garlic Croutons and Parmesan Cheese

Soups

Creamy Tomato Soup

Tomato soup seasoned with basil and topped with homemade croutons

Broccoli Cheese

Cheddar cheese, chopped broccoli and shredded carrots in a cream based soup

Homemade Chicken Noodle

Hearty chicken broth combined with tender white meat chicken, vegetables and noodles

Sandwiches

Turkey Club

Think BLT - with turkey and American cheese

Chicken Salad

Tender white meat chicken, cranberries and some secret ingredients make this a clubhouse favorite

Ham and Cheese Melt

Fresh sliced ham and Swiss chard cheese between two slices of Texas toast

Accompaniments

Tuscan Vegetables

Green Beans with Onions and Bacon

Whipped Potatoes

Baked Macaroni and Cheese

Roasted Red Potatoes

Asparagus with Lemon Sauce

Penne Pasta with Marinara

Garlic Roasted Brussels Sprouts

Poultry

Chicken Modiga

Italian Breaded Chicken Breast Topped with Provel Cheese in a Chardonnay & Bacon Cream Sauce

Classic Chicken Marsala

Lightly Seared Chicken Breast topped with a Rich Wild Mushroom Marsala Wine Sauce

Chicken Florentine

Baked Chicken Breast Topped with Smoked Gouda and Spinach in a Garlic Cream Sauce

Lemon Pepper Chicken

Grilled Chicken Breast with Lemon Pepper Seasonings

Home-Style Fried Chicken

Crispy Fried Chicken

Pork

Mustard Crusted Pork Loin

Seasoned with Tri-Peppercorn Blend

BBQ Pork Steak

Pork steak grilled in a traditional St. Louis BBQ sauce

Brown Sugar Glazed Ham

Sweet and Savory sliced Ham

Beef

Smoked Beef Brisket

with Sweet Lager Barbeque Sauce

Slow Roasted Beef Top Round

with Horseradish Cream Sauce and Rich Au Jus

New York Strip*

with Herb Butter

Slow Roasted Prime Rib*

Reverse seared for a tender roast with crisp outer crust

Fish

Grilled or Crispy Tilapia

Fresh white fish, cooked just the way you like it

Balsamic Glazed Salmon

Balsamic and ginger seared salmon

Vegetarian

Eggplant Parmigiana

Lightly breaded eggplant topped with marinara and melted mozzarella cheese

Spinach and Ricotta Cannelloni

Fresh pasta stuffed with spinach and ricotta cheese, topped with white sauce

Fettuccine Alfredo

Fettuccine noodles topped with homemade Alfredo sauce

Butternut Squash Ravioli

Butternut Squash filled Ravioli in a Sage Brown Butter Sauce

Desserts

Cheese Cake

Served with chocolate, raspberry and caramel toppings

Homemade Pies or Cobblers

Pick from: Apple, Cherry, Peach or Blackberry

Assorted Cakes

Poppyseed, Cinnamon Streudel, Iced Lemon

A service charge of 21% and city/state sales tax are added to all food and beverage items.

Denotes that menu items are subject to market price the week of your event.

Meals for Kids:

Your Choice of: Hot Dog, Cheeseburger or Chicken Fingers
Served with French Fries or Macaroni and Cheese

A service charge of 21% and city/state sales tax are added to all food and beverage items.

Extras:

Additional side: \$2.00/per person

Additional Buffet Entrée: \$3.00/per person

Additional Served Entrée: \$5.00/per person

Gluten Free, and Vegan Meals are available upon request.

Table Setting Upgrades:

Use of any of our vases, mirrors and votives - \$150

Table Runners or Overlays \$6

Chargers - \$2

Linen steaming - \$15 per table

Water service - \$3.00 per person (instead of beverage station)

Open Bar Packages:

- 2 Hour Beer, Wine and Soda ~ \$15/person*
- 4 Hour Beer, Wine and Soda ~ \$17/person*
- 2 Hour House Brand ~ \$16/person*
- 4 Hour House Brand ~ \$18/person*
- 2 Hour Call Brand ~ \$19/person*
- 4 Hour Call Brand ~ \$22/person*
- 2 Hour Premium Brand ~ \$21/person*
- 4 Hour Premium Brand ~ \$25/person*

By the Bottle:

- Champagne ~ \$20, serves approx 6 people*
- House Wine ~ \$20, serves approx 6 people*
- Specialty Wine ~ Available upon request*

Cash Bar:

\$100 Bartender Fee/per 100 People

A service charge of 21% and city/state sales tax are added to all food and beverage items.

Banquet Policies

Room Rentals:

Banquet Room: \$500 – seats up to 200 people – 4 hour rental
(175 people with dance floor & head table)

\$2500 – if you choose to use your own catering company and their dishes.

\$3500 – if you choose to use your own catering company and our dishes.

If you would like to extend your function past the maximum time allotted, there will be an additional \$350.00 per hour minimum charge.

Food and Beverage:

Menu selections should be submitted to the Catering Office no later than 30 days prior to the scheduled function. Guarantee of exact attendance for all banquet facilities must be made 72 hours in advance and cannot be reduced. If the Catering Office receives no guarantee, the Club will assume the guarantee to be the original number booked and that number will be the minimum charged. No food or beverage of any kind will be brought onto the premises, except for cakes. The Catering Office issues one customer check with tax and service charge already added. According to State Law, service charges must also be taxed. There are no separate customer checks issued in the private rooms. **A service charge of 21% and state sales tax are added to all food and beverage items.** Menus and pricing are subject to change on an annual basis. Steak and seafood items tend to fluctuate and will be subject to current market pricing. Please contact our Catering Director for further information

Payment Options:

Stonewolf Golf Club accepts cash, credit cards, cashier checks, or personal checks. We also have an ATM available on site.

Termination for Cause:

This agreement is subject to termination without liability upon the occurrence of any circumstance beyond control of either party – such as acts of God, war, acts of terrorism, government regulations, disaster, strikes, civil disorder, curtailment of transportation facilities or any emergency of a comparable nature beyond the parties control, making it impossible, illegal or which affects ability to perform its obligations under this agreement – to the extent that such circumstances make it illegal or impossible to provide or use the Club facilities.

General Conditions:

The Club does not permit nails, staples, tacks, confetti, etc. to be used on the meeting room walls and or tables. Any damage will be billed to the host. Stonewolf Golf Club reserves the right to inspect and control all private meetings and receptions held in the Club, Pavilion, and Banquet rooms. Stonewolf Golf Club will not assume responsibility for the damage or loss of any merchandise or articles left in the Club prior to, during, or following your function.

Liquor sales are governed by state laws and are strictly followed. Any violation of Illinois State Liquor Laws by a minor will result in the notification of the correct authorities. Stonewolf Golf Club also reserves the right to refuse service to a guest at the discretion of Stonewolf Golf Club staff. Stonewolf Golf Club reserves the right to move a party to another room or charge a fee for this room, depending on the guaranteed number of people in the party.

Bartender charge for cash bar, \$100.00 (1 bartender per 100 people)

Deposit: \$350.00

Deposits are non-refundable and will be applied to the final balance. All parties are required to pay 100% of the final estimated bill on, or by, the date of the function. No exceptions please. A service charge of 21% and state sales tax are added to all food and beverage items.

I have read and agree to the Banquet Policies of Stonewolf Golf Club.

Signature

Date