

Welcome to South Side Country Club

Banquet Information

Thank you for considering South Side Country Club for your special event. The natural beauty that surrounds our Clubhouse provides a unique atmosphere for private gatherings. We are pleased to have the opportunity to illustrate how South Side Country Club can make your function a unique and memorable experience.

South Side Country Club is a private club serving its members and their guests. The Clubhouse areas are available to the public for weddings, banquets, and other special events, and may be reserved only with the express approval of the Club and sponsorship by a member in good standing.

South Side's Clubhouse is a special place to host your events or special occasions. The floor space has been designed for function, flexibility, and fun. Its design is perfect for weddings, presentations, banquets, luncheons, all day meetings, and golf events.

In the spring of 2004 a new Gazebo was built overlooking #15. It is a beautiful setting for any of your special events.

Our catering program offers a variety of options from Hors d'Oeuvres, meal selections, dessert, and beverage selections. With the exception of specialty cakes, mints and nuts all food and beverage must be provided by South Side Country Club.

Due to increasing cost of goods, prices are subject to change without notice.

South Side Country Club is the only authority licensed to sell and serve liquor for consumption on the premises. Therefore, it is not permissible to bring any liquor onto the property.

48 Hour Guarantee is required for all events and if those attending are less, the guarantee will be billed.

Discretionary \$50.00 extra step fee and/or \$100.00 clean-up fee may be applied to each event.

Please note that all prices quoted are per person and subject to an 18% service charge 10% sales tax.

CONTINENTAL BREAKFAST

\$8.50

ASSORTED DANISH, FRESH BAKED MUFFINS, DONUTS AND AN ARRANGEMENT OF FRESH SLICED FRUIT, ORANGE JUICE, TOMATO JUICE AND COFFEE

BRUNCH

\$12.95

BACON, SAUSAGE, SCRAMBLED EGGS, HASH BROWNS OR SOUTH SIDE FRIES, BISCUITS, GRAVY, WAFFLES WITH AN ASSORTMENT OF TOPPINGS, MUFFINS, ASSORTED DANISH,

FRESH FRUIT AND COFFEE OR TEA

WITH OMELETS TO ORDER	\$13.95
WITH OMELETS TO ORDER AND CARVED HAM	\$14.95

LUNCH A LA CARTE ITEMS

TUNA OR CHICKEN SALAD FRUIT PLATE WITH MUFFIN	\$10.25
APPLE WALNUT SALAD WITH CHICKEN	\$10.95
CHEF SALAD	\$10.95
CHICKEN CAESAR WRAP WITH CHIPS	\$10.95
TURKEY BACON WRAP WITH CHIPS	\$10.95
CLUB SANDWICH WITH CHIPS	\$10.95
CHICKEN CREPES WITH ASPARAGUS	\$10.95
ITALIAN BEEF WITH CHIPS	\$10.95
6 OZ. GRILLED SALMON OVER RICE, VEGETABLE DU JOUR, SALAD	\$12.95

ROLLS AND BUTTER COFFEE AND TEA

ALL DESSERTS ARE ALA CARTE FROM OUR DESSERT LIST (PAGE 7)

FRUIT TRAY	\$50.00	SERVES APPROXIMATELY 25 PEOPLE
CHEESE TRAY	\$50.00	SERVES APPROXIMATELY 25 PEOPLE

PLEASE NOTE THAT ALL PRICES QUOTED ARE PER PERSON AND SUBJECT TO AN 18% SERVICE CHARGE AND 10% SALES TAX.

SOUTH SIDE LUNCHEON OPTIONS

DELI BUFFET

\$13.95 PER PERSON

CHOICE OF FIVE SALADS FROM OUR SALAD LIST

CHOICE OF THREE SLICED DELUXE COLD CUTS:

(HAM, TURKEY, ROAST BEEF, SALAMI OR CAPICOLA HAM)

ASSORTED CHEESES AND BREADS

DRESSINGS AND CONDIMENTS

COFFEE AND TEA

SOUP DU JOUR MAY BE ADDED AT AN ADDITIONAL FEE OF \$1.00 PER PERSON

SOUTH SIDE TACO BAR

\$11.95 PER PERSON

TACO MEAT AND CHICKEN FAJITA MEAT

TOMATOES, ONIONS, PEPPERS, OLIVES, JALAPENOS, SALSA,

SOUR CREAM, GUACAMOLE, CHEESE

CORN AND FLOUR TORTILLAS

SPANISH RICE AND REFRIED BEANS

PICNIC BUFFET

\$12.95 PER PERSON

YOUR CHOICE OF TWO OF THE FOLLOWING:

GRILLED HAMBURGER, GRILLED CHICKEN BREAST, 100% BEEF HOT DOGS,

BRATWURST, POLISH SAUSAGE

SANDWICH ACCOMPANIMENTS: LEAF LETTUCE, SLICED TOMATOES, SLICED ONIONS, PICKLES,

SLICED CHEESES

SAUSAGE ACCOMPANIMENTS: DICED ONIONS, SAUTÉED ONIONS AND PEPPERS,

PICKLE RELISH

FRESH SLICED FRUIT, POTATO SALAD, COLESLAW, POTATO CHIPS AND BAKED BEANS

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SOUTH SIDE HORS D 'OEUVRES LIST

OPTION # 1 - \$14.25 PER PERSON

CHOICE OF EIGHT HOT OR COLD SELECTIONS
FROM THE FOLLOWING LISTS

OPTION # 2 - \$12.25 PER PERSON

CHOICE OF SIX HOT OR COLD SELECTIONS
FROM THE FOLLOWING LISTS

OPTION # 3 - \$10.25 PER PERSON

CHOICE OF FOUR HOT OR COLD SELECTIONS FROM THE FOLLOWING LISTS

HOT SELECTIONS

BARBECUE OR SWEDISH MEATBALLS
ORIENTAL BEEF SKEWERS
ORIENTAL CHICKEN SKEWERS
FRIED OR BROILED CHICKEN DRUMETTES
BARBECUE CHICKEN DRUMETTES
HOT WINGS
POT STICKERS WITH SAUCE
FRIED CHEESE STICKS
ARTICHOKE TOAST POINTS

FRIED MUSHROOMS
CRAB RANGOON
JALAPENO POPPERS
MINI CORN DOGS
COCKTAIL FRANKS
SPINACH ARTICHOKE DIP
STUFFED MUSHROOMS
SPANIKOPITA
MINI CRAB CAKES

COLD SELECTIONS

FRESH FRUIT TRAY
RELISH TRAY
CHEESE AND CRACKER TRAY
FRESH VEGETABLE CRUDITÉS
GRILLED VEGETABLES
STUFFED NEW POTATOES

7 LAYER MEX DIP
HAM AND TURKEY FILLED ROLL-UPS
ASSORTED FINGER SANDWICHES
DEVEILED EGGS
BRUSHETTA

SPECIALTIES

JUMBO SHRIMP (MARKET PRICE – SIZE)
CHEESE BALLS (\$25.00)
CARVED STEAMSHIP (MINIMUM OF 100
PERSONS REQUIRED)

CARVED INSIDE ROUND WITH DOLLAR BUNS
CHOCOLATE FOUNTAIN (\$50.00 PLUS
\$3.00 PER PERSON.)
FRUIT CARVING (\$50.00)

OTHER COLD OPTIONS DEPEND UPON AVAILABILITY AND MAY BE SUBSTITUTED AT COMPARABLE FEES.

HORS D 'OEUVRES WILL BE REPLENISHED FOR A MAXIMUM OF 2 HOURS.

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SOUTH SIDE DINNER ENTREES

ALL OF THE ENTREES LISTED BELOW COME WITH YOUR CHOICE OF TOSSED, CAESAR OR SPINACH SALAD AND CHOICE OF POTATO AND VEGETABLE. CUSTOM MENUS AND VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST AND PRICED A LA CARTE. COFFEE, TEA, ROLLS AND BUTTER ARE INCLUDED WITH THE MEAL.

BEEF

ALL STEAKS ARE COOKED MEDIUM UNLESS OTHERWISE NOTED. STEAKS ARE SERVED WITH YOUR CHOICE OF GARLIC CREAM SAUCE, RED WINE ESSENCE, BRANDY PEPPERCORN SAUCE, WILD MUSHROOM SAUCE OR PLAIN.

8 OZ. FILET MIGNON	\$23.95	BEEF WELLINGTON	\$23.95
12 OZ. NEW YORK STRIP	\$20.95	8 OZ. FLAT IRON STEAK	\$18.95
12 OZ. RIBEYE STEAK	\$20.95	10 OZ. PRIME RIB OF BEEF AU JUS	\$18.95

COMBINATION DINNER

6 OZ. BEEF TENDERLOIN AND 4 OZ. GRILLED CHICKEN BREAST	\$25.95
6 OZ. FLAT IRON STEAK AND 4 OZ. GRILLED CHICKEN BREAST	\$20.95

CHICKEN

GARLIC CHICKEN BREAST	\$16.95	FRIED OR BROILED CHICKEN DINNER	\$14.95
CHICKEN BREAST CORDON BLEU	\$16.95	CHICKEN BREAST KIEV	\$16.95
CHICKEN PICATTA	\$16.95	CHICKEN FETTUCCHINI ALFREDO	\$16.95
CHICKEN BREAST PARMESAN	\$16.95	CHICKEN MARSALA	\$16.95

FISH

ORANGE ROUGHY	\$18.25	8 OZ. GRILLED SALMON FILLET	\$18.75
TILAPIA	\$17.25	COD FILLET, BROILED OR FRIED	\$15.95

MISCELLANEOUS ENTREES

14 OZ. GRILLED PORK CHOP	\$17.95	GRILLED OR FRIED PORK MEDALLIONS	\$18.75
CORNBREAD STUFFED PORK LOIN	\$17.95		

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SOUTH SIDE BUFFET SELECTIONS

\$21.95 PER PERSON

CHOICE OF TWO MEATS, TWO VEGETABLES, TWO POTATOES OR RICE AND FIVE SALADS:
SPECIALTY MEATS MAY BE ADDED OR SUBSTITUTED FOR AN ADDITIONAL PRICE.

BROILED OR FRIED CHICKEN	CHICKEN BREAST IN GARLIC WINE SAUCE
OVEN ROASTED TURKEY	MAPLE GLAZED HAM
FRIED OR BROILED COD FILLET	BEEF TIPS
BEEF BOURGUIGNON	CHICKEN MARSALA
SLICED ROAST BEEF	APPLE ROASTED PORK TENDERLOIN
CHICKEN DIJONESE	SALMON WITH LEMON BUTTER CAPER SAUCE
CHICKEN CORDON BLEU	SALMON WITH DILL CREAM SAUCE
CHICKEN FETTUCINI	POT ROAST

SPECIALTY MEATS

HAND CARVED PRIME RIB	ADD \$2.00 PER PERSON
HAND CARVED BEEF TENDERLOIN	ADD \$3.00 PER PERSON
HAND CARVED TURKEY TENDERLOIN	ADD \$1.00 PER PERSON
BBQ RIBS	ADD \$2.00 PER PERSON
FLAT IRON STEAK	ADD \$1.00 PER PERSON

“MADE TO ORDER PASTA STATION” ADD \$2.95 PER PERSON

COFFEE, TEA AND ROLLS INCLUDED

PASTA STATION

\$15.95 PER PERSON

CHOICE OF TWO PASTAS

BOW TIE, PENNE, LINGUINI, FETTUCINI, ROTINI, TORTELLINI

MARINARA, ALFREDO, PESTO

GREEN PEPPER, ONIONS, AND MUSHROOM

MEATBALLS, BAY SHRIMP, CHICKEN, SPINACH, DICED TOMATOES

(ALL ARE SAUTÉED TO ORDER)

ASSORTED FRENCH BREAD AND ROLLS

CAESAR OR TOSSED SALAD

COFFEE, TEA AND ROLLS INCLUDED

WHOLE PIG

\$500.00

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SOUTH SIDE OPTIONS

SOUTH SIDE SALAD LIST

TOSSED SALAD W/CHOICE OF THREE DRESSINGS	CAESAR SALAD	RELISH TRAY
SOUTH SIDE THUNDERBIRD SALAD	SPINACH SALAD	PICKLED BEETS
BLACK BEAN CORN SALAD	POTATO SALAD	COLESLAW
FRESH VEGETABLE CRUDITÉS	PASTA SALAD	JELL-O
TOMATO, CUCUMBER AND ONION	THREE BEAN SALAD	APPLE SAUCE
BROCCOLI, BACON AND WALNUT	SWEET POTATO SALAD	COTTAGE CHEESE
BROCCOLI AND TOMATO SALAD	FRESH FRUIT BOWL	WALDORF SALAD
	ORIENTAL COLESLAW	

SOUTH SIDE POTATOES AND RICE

BAKED POTATO W/SOUR CREAM AND BUTTER	AU GRATIN POTATOES	FRENCH FRIES
PARSLEY BOILED POTATOES	GARLIC ROASTED POTATOES	CANDIED YAMS
GARLIC MASHED POTATOES	MASHED POTATOES	POTATO CAKE
	TWICE BAKED POTATO	WILD RICE BLEND
	DUO TWICE BAKED POTATO	

SOUTH SIDE VEGETABLE LIST

COUNTRY STYLE GREEN BEANS	STEAMED ASPARAGUS	FRESH MIX MEDLEY
GREEN BEANS ALMONDINE	CORN	BUTTERED CARROTS
MIXED VEGETABLES	SUGAR SNAP PEAS	GLAZED CARROTS
STEAMED BROCCOLI	CAULIFLOWER AU GRATIN	ZUCCHINI AND TOMATOES

SOUTH SIDE DESSERT LIST

COKE CAKE	\$3.50	KEY LIME PIE	\$4.95
HOMEMADE CHEESECAKES	\$4.95	SNICKERS PIE	\$4.95
CHOCOLATE CAKES	\$4.25	FRUIT PIES (APPLE, CHERRY, PEACH, ETC.)	\$3.50
STRAWBERRY SHORTCAKE	\$4.25	PECAN PIE	\$4.25
TIRAMISU	\$4.50	FRENCH SILK PIE	\$4.25
COBBLERS (APPLE, CHERRY, PEACH, ETC.)	\$3.50	ANDES MINT PIE	\$4.50
FRESH BAKED COOKIES BY THE DOZEN	\$6.95	FLAVORED ICE CREAM	\$2.50

SPECIALTIES

CHERRIES JUBILEE ~ BANANAS FOSTER ~ CRÈME BRÛLÉE

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SOUTH SIDE BEVERAGE INFORMATION

SOUTH SIDE COUNTRY CLUB IS THE ONLY AUTHORITY LICENSED TO SELL AND SERVE LIQUOR FOR CONSUMPTION ON THE PREMISES. THEREFORE, IT IS NOT PERMISSIBLE TO BRING ANY LIQUOR ONTO THE PROPERTY.

HOST BAR PRICING

BY THE GLASS		BOTTLED BEER		DRAFT BEER	
HOUSE WINE	\$4.50	DOMESTIC BEER	\$2.75	EIGHT GALLON BARREL	\$ 95.00
MIXED DRINKS (HOUSE BRAND)	\$4.50	IMPORTED BEER	\$3.25	SIXTEEN GALLON BARREL	\$150.00
MIXED DRINKS (CALL BRAND)	\$5.00				
MIXED DRINKS (PREMIUM BRAND)	\$6.00				

CALL BRANDS: AMERETTO, BACARDI, BRANDY, CAPTAIN MORGAN, JIM BEAM, MALIBU, SCHNAPPS, SEAGRAMS 7, SMIRNOFF, VO

PREMIUM BRANDS: ABSOLUTE, BEEFEATER, CROWN, GRAND MARNIER, J & B, JACK DANIELS, KAHLUA, MAKERS MARK, SKYY, SOUTHERN COMFORT, STOLICHNAYA, TANQUERAY, TIA MARIA

WINE BY THE BOTTLE

HOUSE WINE	\$18.00 PER BOTTLE
CHAMPAGNE	\$18.00 PER BOTTLE

SPECIALTY WINES ARE AVAILABLE AND WILL BE PRICED UPON REQUEST

SOFT DRINKS

FOUNTAIN SODA	\$1.50 PER GLASS
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