

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 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.

Our 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 special occasion.

Our catering program offers a variety of options from Hors d'Oeuvres, meal selections, dessert, and beverage choices. 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 11% sales tax.

CONTINENTAL BREAKFAST

\$10.50

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

BRUNCH

\$13.95

BACON, SAUSAGE, SCRAMBLED EGGS, HASH BROWNS OR SOUTH SIDE FRIES, BISCUITS, GRAVY, WAFFLES WITH AN ASSORTMENT OF TOPPINGS, ASSORTED DANISH, FRESH FRUIT, COFFEE AND TEA

WITH OMELETS TO ORDER \$15.95

WITH OMELETS TO ORDER AND CARVED HAM \$16.95

LUNCH A LA CARTE ITEMS

TUNA OR CHICKEN SALAD FRUIT PLATE WITH MUFFIN	\$11.25
APPLE WALNUT SALAD WITH CHICKEN	\$11.95
CHEF SALAD	\$11.95
CHICKEN CAESAR WRAP WITH CHIPS	\$10.95
TURKEY BACON WRAP WITH CHIPS	\$10.95
CLUB SANDWICH WITH CHIPS	\$11.95
ITALIAN BEEF WITH CHIPS	\$11.95
6 OZ. GRILLED SALMON OVER RICE, VEGETABLE DU JOUR	\$13.95

ROLLS AND BUTTER

COFFEE AND TEA

FRUIT TRAY	\$65.00	SERVES APPROXIMATELY 25 PEOPLE
CHEESE TRAY	\$65.00	SERVES APPROXIMATELY 25 PEOPLE
VEGETABLE TRAY	\$55.00	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 THREE 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

SOUP DU JOUR MAY BE ADDED AT AN ADDITIONAL FEE OF \$2.00 PER PERSON

SOUTH SIDE TACO BAR

\$13.95 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

\$13.95 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 - \$16.25 PER PERSON

CHOICE OF EIGHT HOT OR COLD SELECTIONS
FROM THE FOLLOWING LISTS

OPTION # 2 - \$14.25 PER PERSON

CHOICE OF SIX HOT OR COLD SELECTIONS
FROM THE FOLLOWING LISTS

OPTION # 3 - \$12.25 PER PERSON

CHOICE OF FOUR HOT OR COLD SELECTIONS FROM THE FOLLOWING LISTS

HOT SELECTIONS

BARBECUE OR SWEDISH MEATBALLS	FRIED MUSHROOMS
ORIENTAL BEEF SKEWERS	CRAB RANGOON
ORIENTAL CHICKEN SKEWERS	JALAPENO POPPERS
FRIED OR BROILED CHICKEN DRUMETTES	MINI CORN DOGS
BARBECUE CHICKEN DRUMETTES	COCKTAIL FRANKS
HOT WINGS	SPINACH ARTICHOKE DIP
POT STICKERS WITH SAUCE	STUFFED MUSHROOMS
FRIED CHEESE STICKS	SPANIKOPITA
ARTICHOKE TOAST POINTS	MINI CRAB CAKES

COLD SELECTIONS

FRESH FRUIT TRAY	7 LAYER MEX DIP
CHEESE AND CRACKER TRAY	HAM AND TURKEY FILLED ROLL-UPS
FRESH VEGETABLE TRAY	ASSORTED FINGER SANDWICHES
GRILLED VEGETABLES	DEVILED EGGS
STUFFED NEW POTATOES	BRUSHETTA

SPECIALTIES

JUMBO SHRIMP	CARVED INSIDE ROUND WITH DOLLAR ROLLS
CHEESE BALLS	ARTISAN CHEESE AND BREAD TRAY
CARVED PRIME RIB	

ALL SPECIALTY ITEMS ARE AVAILABLE AT MARKET PRICE AT THE TIME OF YOUR EVENT.

HORS D 'OEUVRES WILL BE REPLENISHED FOR A MAXIMUM OF 1 ½ 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.

7 OZ. FILET MIGNON	\$23.95	BEEF WELLINGTON	\$25.95
12 OZ. NEW YORK STRIP	\$23.95	STEAK DIANE	\$23.95
16 OZ. RIBEYE STEAK	\$23.95	BEEF BOURGUIGNON	\$18.95

COMBINATION DINNER

4 OZ. BEEF TENDERLOIN AND 4 OZ. GRILLED CHICKEN BREAST	\$25.95
8 OZ. NEW YORK STRIP AND 4 OZ. GRILLED CHICKEN BREAST	\$25.95

CHICKEN

CHICKEN BREAST IN GARLIC WINE	\$17.95	FRIED OR BROILED CHICKEN DINNER	\$14.95
CHICKEN FLORENTINE	\$17.95	CHICKEN CORDON BLUE	\$16.95
CHICKEN BREAST PARMESAN	\$17.95	CHICKEN MARSALA	\$17.95

FISH

HALIBUT SAMBAL	\$23.25	8 OZ. GRILLED SALMON FILLET	\$21.95
TILAPIA	\$17.25	COD FILLET, BROILED OR FRIED	\$16.95

PORK

PORK LOIN WITH APPLE RAGOUT	\$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 THREE 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 FETTUCCINI	SALMON WITH LEMON BUTTER CAPER SAUCE
CHICKEN CORDON BLEU	SALMON WITH DILL CREAM SAUCE

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

COFFEE, TEA AND ROLLS INCLUDED

PASTA STATION

(40 persons or less)

\$17.95 PER PERSON

CHOICE OF TWO PASTAS

BOW TIE, PENNE, LINGUINI, FETTUCCINI, 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

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SOUTH SIDE OPTIONS

SOUTH SIDE SALAD LIST

TOSSED SALAD W/CHOICE OF THREE DRESSINGS	CAESAR SALAD	COLESLAW
SOUTH SIDE THUNDERBIRD SALAD	SPINACH SALAD	FRESH VEGETABLES
BROCCOLI, BACON AND WALNUT	POTATO SALAD	APPLE SAUCE
BLACK BEAN CORN SALAD	WALDORF SALAD	COTTAGE CHEESE
	PASTA SALAD	FRESH FRUIT BOWL

SOUTH SIDE POTATOES AND RICE

GARLIC MASHED POTATOES	AU GRATIN POTATOES	FRENCH FRIES
GARLIC ROASTED POTATOES	WILD RICE BLEND	MASHED POTATOES
PARSLEY BOILED POTATOES	FETTUCINI	CANDIED YAMS

SOUTH SIDE VEGETABLE LIST

COUNTRY STYLE GREEN BEANS	STEAMED ASPARAGUS	FRESH MIX MEDLEY
SUGAR SNAP PEAS	CORN	GLAZED CARROTS
STEAMED BROCCOLI	CAULIFLOWER AU GRATIN	BRUSSELS SPROUTS

SOUTH SIDE DESSERT LIST

COKE CAKE ALA MODE	\$4.50	KEY LIME PIE	\$5.95
TIRAMISU	\$4.50	SNICKERS PIE	\$5.95
COBBLERS (APPLE, CHERRY, PEACH)	\$4.95	FRUIT PIE (APPLE, CHERRY, PEACH, PECAN)	\$4.25
ALA MODE		FLAVORED ICE CREAM	\$2.50
FRESH BAKED COOKIES BY THE DOZEN	\$7.95	CRÈME BRULEE SAMPLER	\$4.50

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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	\$6.00	DOMESTIC BEER	\$3.50	SIXTEEN GALLON BARREL	\$225.00
MIXED DRINKS (HOUSE BRAND)	\$5.00	IMPORTED BEER	\$4.50		
MIXED DRINKS (CALL BRAND)	\$5.50				
MIXED DRINKS (PREMIUM BRAND)	\$6.00				

CALL BRANDS: AMERETTO, BACARDI, CAPTAIN MORGAN, JIM BEAM, 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	\$22.00 PER BOTTLE
CHAMPAGNE	\$30.00 PER BOTTLE

SPECIALTY WINES ARE AVAILABLE AND WILL BE PRICED UPON REQUEST

SOFT DRINKS

FOUNTAIN SODA	\$1.50 PER GLASS
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