

Stoughton Country Club



Lakeside weddings & receptions

CHOOSING THE
LOCATION FOR YOUR
WEDDING RECEPTION
CAN BE A DAUNTING
TASK. THE STAFF AT
STOUGHTON COUNTRY
CLUB IS DEDICATED TO
PROVIDING YOU
A WORRY-FREE
RECEPTION DESTINATION.



The following are just some of the reasons you should choose our club for your Wedding Celebration:

- Lakeside setting for your outdoor wedding and lake views for reception
- Accommodations for up to 225 dinner guests
- Experienced chef, service oriented wait staff and bartenders
- Banquet Coordinator to help plan a successful, memorable event
- Tasting opportunities for your reception food choices
- Competitive pricing and budget friendly options
- Private room for rehearsal dinners



www.stoughtoncountryclub.com
3165 Shadyside Drive
Stoughton, WI 53589
608.873.7861



STOUGHTON COUNTRY CLUB BANQUET INFORMATION



Stoughton Country Club is an ideal location for your event. It is our goal to make your event a memorable experience by providing you with exceptional food and service in our attractive, private setting on the shore of beautiful Lake Kegonsa. Our main dining and reception room will accommodate groups up to 225 guests. Our Lake Kegonsa Room on the lower level has a full service bar and will comfortably seat 60 guests. Our service-oriented staff will be happy to assist you in planning your upcoming event.

To reserve our main dining room and reception area for your **wedding reception**, a rental charge of \$1500.00 is due and payable at the time of booking. \$1250.00 is for room rental charge and \$250 is a refundable damage deposit.

To reserve the **Lake Kegonsa Room** a rental charge of \$300.00 is due and payable at the time of booking. \$150.00 will secure the specific date. Both rental fees are non-refundable unless we are able to rebook the date with another party. \$150.00 will be considered a damage deposit.

The damage deposit will be returned to you, by check within 21 days after your party, provided no damage has occurred. All party charges will be due and payable by cash, check, member charge, or credit card on the day of your event. A 3% additional fee will be added to credit card payment.

Our Club Chef has created a wide variety of menus including hors d'oeuvres, hot and cold buffets, plated dinners and cook outs, with many selections and options. We are pleased to discuss special menu requests. A 20% service charge and Wisconsin State Sales Tax of 5.5% will be added to all restaurant purchases.

We will be happy to accommodate special requests for spirits and service in either of our two full service bars. A service charge of 20% will be added to all sponsored bar purchases. A bartender fee of \$50.00, per bartender, will be added to your charges.

Our efficient staff is well prepared to assist you in making your event memorable. Please feel free to contact us with your questions.

Claire Schuller - Banquet Coordinator

(608) 873-7861 or claire@stoughtoncountryclub.com



OPTIONAL SERVICES AVAILABLE

Outdoor Wedding Setup	250.00
Outdoor Wedding Fee (no setup)	100.00
Cake Cutting	75.00
Additional Cake Flavors	25.00 each
Dessert Handling Fee	0.50 per person
Carving Station at Buffet	50.00
Golf Cart Valet Service (per cart)	40.00
White Linen*	250.00
<i>\$1.00/person charge for guests over 200</i>	
Linen Napkins*	0.45 per person
<i>*Additional charge for colored linen</i>	
AV Screen	25.00
Arch Rental	50.00
Butler Service	\$50 per server

DESSERTS

Cookies (<i>Chocolate Chip, Sugar or Oatmeal</i>)	18.00 per dozen
Brownies	18.00 per dozen
Cheese Cake	4.00 per piece
Flourless Chocolate Cake	4.00 per piece
Carrot Cake	4.00 per piece
Chocolate Covered Strawberries	24.00 per dozen
Bowled Ice Cream	3.00 per serving
Toppings available upon request	



HORS D'OEUVRES MENU

COLD HORS D'OEUVRES

	<u>Per Dozen</u>
Silver Dollar Sandwiches	20.00
Tortilla Roll Ups (Assortment of Ham, Turkey, and Vegetarian)	18.00
Deviled Eggs	15.00
Caprese Skewers	18.00
Basil & Tomato Bruschetta	15.00
Shrimp Cocktail	(Market Price)

HOT HORS D'OEUVRES

	<u>Per Dozen</u>
Meatballs (Italian, Swedish, or BBQ)	18.00
Chicken Wings (with BBQ, Buffalo, Ranch)	24.00
Italian Sausage Stuffed Mushrooms	18.00
Bacon Wrapped Water-Chestnuts	18.00
Bacon Wrapped Pineapple	20.00
Bacon Wrapped Scallops	30.00
Hot Beef & Cocktail Rolls	18.00
Mini Crab Cakes	24.00

DIPS & PARTY SPREADS (serves 50)

	<u>Full Order</u>
House Potato Chips & Dip	35.00
Chips & Salsa	40.00
Cheese Spread and Crackers	50.00
Chips & Guacamole	50.00
Spinach & Artichoke Dip	75.00

PARTY TRAYS (serves 50)

	<u>Full Order</u>
Artisan Cheese Tray	100.00
Cheese and Crackers	50.00
Cheese and Sausage with Crackers	75.00
Fresh Vegetable Display with Dip	50.00
Seasonal Fresh Fruit Display	50.00
Layered Taco Dip with Fresh Tortilla Chips	50.00
Assorted Meat & Cheese Tray with Cocktail Rolls	75.00
Smoked Salmon Display	(Market Price)
14 Inch Pizza (Cheese, Sausage, Pepperoni, Supreme)	18.00 (Per Pizza)



PLATED DINNER MENU

(Two Main Meals, One Vegetarian Meal, One Children's Meal)

All dinner selections include: House salad with choice of dressing, warm rolls or breadsticks with butter, choice of potato, and choice of vegetable

(Additional dressings \$0.50 per person extra)

Slow Roasted Prime Rib with AuJus (<i>Served medium rare to medium</i>)	8oz	24.00
	12oz	28.00
	16oz	32.00
Filet Mignon (<i>Topped with red wine demi glace, served medium rare</i>)	6oz	28.00
	8oz	32.00
Beef Short Ribs (<i>Topped with red wine demi glace</i>)		24.00
Tuscan Chicken (<i>Topped with a sundried tomato spinach sauce</i>)		20.00
Chicken Cordon Bleu (<i>Stuffed with ham, and swiss cheese, topped with alfredo sauce</i>)		20.00
Chicken Caprese (<i>Stuffed with mozzarella, tomatos, and spinach. Topped with basil pesto cream sauce.</i>)		20.00
Seared Atlantic Salmon (<i>Topped with lemon dill cream sauce</i>)		24.00
Almond Crusted Cod (<i>Topped with lemon herb butter</i>)		22.00
Shrimp-Grilled or Deep-fried (5) (<i>Served with cocktail sauce</i>)		Market price
12 oz Pork Porterhouse Chop (<i>Topped with apple mostarda</i>)		24.00
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Broccoli Cheddar Stuffed Strudel (<i>Cheddar and Broccoli Wrapped in a Puff Pastry</i>)		18.00
Stuffed Portobella Mushroom (<i>Filled with spinach, artichoke and cheese</i>)		18.00
Tortellini Alfredo (<i>Tri Colored Cheese Tortellini in Creamy Alfredo</i>)		15.00
Penne Pasta Primavera (<i>Served in Marinara or Pesto Alfredo with seasonal vegetables</i>)		15.00
<i>Pasta Selections do not include potato and vegetable choices</i>		
Children Meals		12.00
Chicken Strips with French Fries, Macaroni & Cheese with French Fries		

Potato Choices: (Choose One) Baked Potato, Baby Reds, Garlic Mashed, or Rice Pilaf

Vegetable Choices: (Choose One) Corn O'Brien, Green Bean Almondine, Asparagus, California Blend, Seasonal Vegetable, or House Blend (Summer Squash, Red Onion, Red Pepper)



HOT BUFFET MENU

(Weddings with over 160 guests must have a plated dinner)

We offer the following selections for your consideration.

If you have any special requests, please do not hesitate to ask.

We will assist you in any way possible.

PREMIERE PACKAGE

26.00 per guest

Chicken Caprese and Prime Rib

Choice of one starch

Choice of one vegetable

One preset salad with choice of dressing

DELUXE PACKAGE

30.00 per guest

Chicken Cordon Bleu and Slow Roasted Tenderloin

Choice of one starch

Choice of one vegetable

One preset salad with choice of dressing

BUFFET SELECTIONS

STARCH CHOICES

Baked Potato

Au Gratin Potatoes

Rice Pilaf

Garlic Mashed Potatoes

Roasted Baby Red Potatoes

Tri Colored Tortellini in Olive Oil Pesto

VEGETABLE CHOICES

Corn O'Brien

California Blend

House Blend (Summer Squash, Red Pepper, Red Onion)

Green Bean Almandine

Seasonal Vegetable

Asparagus

SALAD CHOICE

Tossed Salad

Caesar Salad (add 1.00)

All dinner selections include: House salad with choice of dressing, warm rolls or breadsticks with butter, choice of potato, and choice of vegetable

(Additional dressings \$0.50 per person extra)



BEVERAGE MENU

We look forward to helping you plan a beverage menu to celebrate your special occasion.

We offer many options from our two full-service bars. We will be happy to accommodate special requests for service and spirits to suit your needs.

Non-alcoholic beverages are also available.

ALCOHOL MENU

Domestic Beers* (1/4 barrel)	175.00
Domestic Beers* (1/2 barrel)	275.00
Import/Premium Beers* (1/4 barrel)	210.00
Import/Premium Beers* (1/2 barrel)	325.00
House wine** by the glass	6.25
House wine** by the bottle	26.50
Champagne & Asti Spumante by the bottle	26.50
Soda (12 oz glass from fountain)	2.00

BEERS BY THE BOTTLE

Domestic	4.00
Premium	4.50
Import	6.00

COCKTAILS

Well Drink	4.50
Well Cocktail	4.75
Call Drink	5.75
Call Cocktail	6.00
Premium Drink	6.75
Premium Cocktail	7.00
Extra-Premium Drink	8.50
Extra-Premium Cocktail	9.00

APPROXIMATE SERVING CONSIDERATIONS

¼ Barrel	85 (12 oz) glasses
½ Barrel	175 (12 oz) glasses
Champagne	6-8 glasses

*Premium and Imported beers are available upon request.

**Special order wines and champagnes are available upon request.

Charges will vary accordingly.

Be sure to place orders in advance to assure availability.

WISCONSIN STATE LAW

The state law and our Country Club Board of Directors' policy prohibit the sale or consumption of alcoholic beverages to persons under the age of 21.

For the safety and welfare of your guests, your cooperation in observing responsible and legal consumption of alcohol is requested.



ADDITIONAL INFORMATION

Please make an appointment one month prior to your date to make all food and beverage selections, set up times for decorating, guest arrival and serving, and to provide an estimated number of guests.

The final count for your party is due seven days prior to your event. You will be charged for the guaranteed number of guests, unless the number attending is greater than the guaranteed number.

It is the responsibility of the host and/or hostess to provide name cards indicating each guest's dinner selection.

You may decorate for your Saturday event on Saturday morning.

You may provide nuts, mints and cake from a licensed caterer for your guests. Dessert service charge may apply.

Absolutely no liquor or other food items may be brought into the club.

Due to health department policies no food can be removed from premises.

Guests MAY NOT use the golf course or boat pier because of insurance liability.

There will be a 2500.00 minimum (food only) for an appetizer only reception.

Discounts for Sunday Weddings.

Tent & outside chair rentals from vendor of your choice.

Local hotels for overnight accommodations.

Outdoor patio with gas fire pit overlooking Lake Kegonsa.

Free One Year Social Membership valued at over \$600 for the bride and groom.

Rehearsal dinner menu options are available upon request.

Due to fluctuations in food cost and seasonal availability, please know that prices are subject to change, even after an estimate is given.

We will be happy to accommodate allergy and dietary restrictions upon request.

