



Special Events, Banquets & Catering Services

Kishwaukee Country Club

1901 Sycamore Road
P.O. Box 565
DeKalb, IL 60115
Phone: 815-758-6848
Fax: 815-758-6708

Charise Witherspoon, Clubhouse Manager
Andrew Klatt, Chef

Kishwaukee Country Club...at your service

Thank you for considering Kishwaukee Country Club as you plan your very important function. Our banquet facility allows for seating of up to 160 guests and can host a number of different events. The following package is meant as a guideline to assist you in planning your event. Our staff will be happy to prepare a customized menu to meet your specific needs and requests. We welcome any special dietary needs that you may have and are very dedicated to providing top quality food with gracious service.

Room Deposit

There is a \$500.00 room deposit to reserve and hold your function date. KCC is not able to tentatively hold any date for an event without a room deposit. There will be a \$500 Room Charge, waived if you are a KCC member. The deposit will be applied to the final billing of the event.

Set-up Charges

The set-up charges will be based on a number of factors that will be determined as the planning of your event gets under way. Some of the factors that will determine the room set-up charge include china, glassware, flatware, set-up, breakdown, cleaning, etc. Please speak with the Catering and Banquet Manager to determine what the room set-up fee would be for your event.

Cancellation Policy

In the event that the host decides, for any reason, to cancel a booking, the following guidelines will determine the amount of refund offered. The host will receive a full refund if the cancellation occurs more than 4 calendar months prior to the date of the event. If the cancellation occurs between 3-4 calendar months before the event, the host will be refunded 50% of the room deposit. Within 3 calendar months prior to the event, the deposit is non-refundable.

Additional Charges

Carving Attendant.....	\$60.00
Bartender Fee.....	\$50.00
	(\$25 for each additional)
Cake Cutting and Serving.....	\$1.50 per person
Skirted Table.....	\$10.00 per table

Food and Beverage

All food and beverages (with the exception of wedding cakes) MUST be purchased from the Club. Absolutely no food or beverage may be taken from the premises due to state health regulations.

Menu Selection

The host may choose one menu option to serve to the entire group attending. If the host would like their guests to have more than one menu choice available to them at the event, there is an additional charge of \$1.00 per person. Pre-counts of each meal option will be required at time that the guarantee is given.

Guarantee Number

A minimum guarantee of the number of guests **MUST** be given to the Club at least 72 hours or three (3) business days in advance of the special event. The host agrees to pay for all guests attending and not less than 100% of the guarantee number. The Club will prepare 5% more food to account for overages. If the number of guests exceeds the 5% allowance, the Club reserves the right to substitute other food items and charge accordingly.

Decorations and Property Damage

All parties are responsible for their own room decorations. We request that any decorations provided by the party host are not to be taped, tacked, stapled or nailed to any wall. In the unlikely event that there is any damage to the Club property caused by the host or guests, the host will be billed for the damage.

Prices

Menu prices, verbal or written, are subject to change due to fluctuation in food costs or increased costs of operation. The prices listed on the party contract at time of signature will be guaranteed. We suggest making your arrangements early to avoid possible price increases.

Tax and Service Charge

A 10% Illinois state sales tax and 18% service charge applies to all food and beverage charges. Tax Exemption Certificates are required for all parties claiming a tax exemption.

Alcohol Policy

Kishwaukee Country Club reserves the right to refuse the service of alcohol to any guest, as seen fit by management.

Payment

Payment for all food, beverages, and services will be required on the day of the event. Accepted payment methods include cash, check, or credit card (Visa, MasterCard, or Discover).

Hors d'oeuvres

All prices are subject to change. All food and beverages are subject to 18% service charge and 10% sales tax.
February 2016

Select your favorite from the variety of hors d'oeuvres listed below. Hors d'oeuvres are priced per piece and must be ordered at a minimum of a dozen per event.

Cold Selections

Tomato, basil & fresh mozzarella bruschetta.....	\$1.00
White bean hummus & roasted red pepper crostini.....	\$1.00
Artichoke, goat cheese & pine nuts crostini.....	\$1.00
Smoked salmon on toast point with dill cream cheese	\$1.25
Mascarpone stuffed dates.....	\$1.50
Sliced beef tenderloin on horseradish cream crostini	\$1.50
Chilled jumbo shrimp.....	\$1.50
Asian Wonton cups - shredded smoked pork with pickled cucumber, carrot and onion Topped with a sambal parmesan sauce.....	\$2.00
Chicken, egg, tuna or ham Salad croissant.....	\$2.00
Prosciutto wrapped jumbo asparagus	\$2.25
Crab salad in cucumber cup.....	\$2.25

Hot Selections

Baked meatballs (Italian, Swedish or BBQ).....	\$1.00
Sausage, cheese & herb stuffed mushrooms.....	\$1.00
Vegetable egg rolls with honey mustard dressing	\$1.00
Spanakopita	\$1.00
Puff pastry wrapped franks	\$1.00
Bacon wrapped chestnuts	\$1.00
Crab ragoons with ginger-lime sauce	\$1.25
Mini quesadillas with chicken, tomato, cheese & salsa.....	\$1.25
Assorted mini quiche.....	\$1.50
Fried shrimp with mango cream.....	\$1.50
Chicken cordon bleu bites.....	\$1.50
Bacon wrapped scallops.....	\$2.00
Raspberry and Brie puff pastry	\$2.00
Chicken Satay with Peanut Sauce.....	\$2.00
Beef Satay with Teriyaki Glaze.....	\$2.00
Chicken Wellington.....	\$2.00
Mashed potato martini bar	\$3.50 per person
A mashed potato glass martini tower including bacon, sour cream, chopped green onion, and cheddar cheese toppings	

.Add a formal touch to your event with Butler Style Hors d'oeuvres. Each butler attendant is \$30.00.

All prices are subject to change. All food and beverages are subject to 18% service charge and 10% sales tax.
February 2016

Hors d'oeuvre Display Trays

Fresh Vegetable Crudités

A selection of fresh seasonal vegetables served with a creamy ranch dressing.

Small.....serves up to 25	\$65.00
Medium...serves up to 50	\$125.00
Large.....serves up to 100	\$175.00

Domestic Cheese Display

Swiss, cheddar, hot pepper jack, provolone, and Muenster cheeses arranged with grapes and assorted crackers.

Small.....serves up to 25	\$85.00
Medium...serves up to 50	\$125.00
Large.....serves up to 100	\$185.00

Chilled Shrimp

Jumbo Gulf shrimp on ice served with cocktail sauce and lemon.

Small.....serves up to 25	\$145.00
Medium...serves up to 50	\$295.00
Large.....serves up to 100	\$575.00

Fresh Fruits and Berries Display

Beautifully arranged sliced seasonal fruits and berries.

Small.....serves up to 25	\$75.00
Medium...serves up to 50	\$145.00
Large.....serves up to 100	\$180.00

Smoked Salmon Display

Fresh smoked and chilled salmon served with capers, red onions, dill cream cheese, french bread and crackers.

Single side... serves up to 25	\$85.00
Double side...serves up to 50	\$140.00

Whole decorated Norwegian salmon served with pumpernickel, cucumber, and dill

Serves up to 50.....	\$150.00
----------------------	----------

Luncheon Entrées – Salad

Please select **one** luncheon entrée for your entire party from the choices listed below.
Unless otherwise noted, all entrees include:

- rolls and butter
- banquet beverages (including water, coffee, tea and iced tea)

Caesar Salad

Grilled chicken with fresh Romaine lettuce, croutons, shredded Parmesan cheese, cherry tomatoes and creamy Caesar dressing

With chicken.....	\$11.95
With salmon	\$13.95
With shrimp	\$15.95

Cobb Salad

Grilled chicken, diced tomato, crumbled blue cheese, crispy bacon and diced avocado, atop mixed greens with a choice of dressing \$13.95

Pork Belly Salad

Spring mix and baby Kale, pork belly, caramelized pearl onions cranberry cheddar and champagne vinaigrette.....\$13.95

Chef's Salad

Julienne turkey breast, smoked ham, swiss and cheddar cheese, hard-boiled eggs, and cherry tomatoes with choice of dressing.....\$13.95

Luncheon Entrées – Sandwiches

Please select one luncheon entrée for your entire party from the choices listed below.
Unless otherwise noted, all lunch sandwiches include a choice of French fries, cottage cheese, coleslaw or a fresh fruit cup and:

- cup of soup de jour
- banquet beverages (including water, coffee, tea and iced tea)

Cold Sandwiches

The Kishwaukee Club

Ham, turkey and bacon on toasted wheat or white bread with bistro sauce,
lettuce and tomato\$10.95

Chicken Salad

Chicken, onion, celery, grapes and walnuts served on your choice of bread.....\$9.95

Chicken or Turkey Bacon Ranch wrap

Grilled chicken or sliced turkey with bacon, lettuce tomato, onion and ranch dressing.....\$9.95

Hot Sandwiches

Pork Panini

Smoked pork belly seared to a crisp placed in a Panini roll with caramelized onion,
spring mix and dragon cheddar pressed and served.....\$10.95

California Sandwich

Teriyaki glazed 8oz chicken breast topped with sun dried tomato ranch. Served on
a toasted pretzel bun\$10.95

Veggie Wrap

Balsamic glazed sautéed mushrooms, onion asparagus, green pepper with shredded
mozzarella wrapped in a toasted flour tortilla.....\$9.95

Entrée Accompaniments

Most lunch and dinner entrees include a choice of soup or salad with your entrée selection unless noted otherwise.

Soup Choice

Cream Chicken Rice
Cheesy Bacon Potato
Beef Vegetable

Soup Upgrades:

Seafood bisque.....add \$2.00
Clam chowder.....add \$2.00
Beef Consume.....add \$2.00

Salad Choice

House Salad – Romaine and mesclun mix with cherry tomatoes, cucumbers and shredded carrots with a choice of dressing

Caesar Salad – Crisp romaine lettuce, garlic croutons and Parmesan cheese with creamy Caesar dressing

Mandarin Oranges and Romaine – Lettuce with candied almonds and champagne-chive creamy dressing

Salad Upgrades:

Wedge Salad – Crisp iceberg lettuce with bacon chips and crumbled bleu cheese, scallions & tomatoes add \$2.00

Baby Spinach with walnuts, crumbled goat cheese, dried cranberries, red onions and raspberry vinaigrette add \$3.00

Mixed Spring Greens with sliced apples, candied pecans, crumbled blue cheese and sherry-wine vinaigrette..... add \$3.00

Starch Choice

Roasted Red Potato
Garlic Mashed Potato
Roasted Sweet Potato
Mashed Sweet Potato
Rice Pilaf
Rissoto

Vegetable Choice

Green Beans almandine
Corn, Peppers, and Onion Combo
Chef Choice
Roasted Squash

Banquet Dinner Plated Selections

All entrées served with a cup of soup or salad selection and your choice of starch from our entrée accompaniments (see page 8), the chef's choice vegetable, bread rolls and butter, and coffee and tea service.

Chicken

Chicken Parmesan

Herb and panko encrusted chicken breast pan fried to golden brown topped with parmesan cheese and marinara.....\$20.95

Chicken Marsala

Pan Sautéed breast of chicken topped with a rich Marsala wine sauce and garnished with sautéed mushrooms\$20.95

Chicken Florentine

Stuffed with sundried tomato, spinach, mushroom, and onion in a sage parmesan cream sauce.....\$21.95

Chicken Saltimbocca

Pan Sautéed breast of chicken stuffed with prosciutto ham, sage, and fontinella cheese in a sage and white wine cream sauce\$22.95

Beef, Pork and Veal

USDA choice and higher grass fed, 21 day wet/dry aged Midwest raised beef

Stuffed Pork Loin

Boneless pork loin stuffed with cranberries, apricots, and raisins served with a caramelized onion and bourbon pan sauce.....\$21.95

Pork Tenderloin

Encrusted pork tenderloin with fresh herbs and garlic seared to perfection with wild mushroom Dijon cream sauce.....\$22.95

Bone in Pork Chop

Pork chop grilled and topped with apples, caramelized onions and apple demi glaze.....\$22.95

Steak Diane

Twin tournedos of beef tenderloin, pan seared, and topped with shallots, mushrooms and a brandy demi-glace cream sauce\$26.95

Veal Picatta

Sautéed veal cutlets served with a lemon-caper butter sauce\$27.95

Prime Rib

Seasoned and slow roasted with garlic, thyme, and cracked black pepper. Served with au jus and horseradish cream.....\$28.95

Filet Mignon

A grilled 8oz filet served with sautéed mushrooms, caramelized shallots and red wine demi-glace sauce.....\$31.95

Beef Wellington

Beef tenderloin topped with mushroom duxelle, encased in a puff pastry crust, atop rich bordelaise sauce\$32.95

All prices are subject to change. All food and beverages are subject to 18% service charge and 10% sales tax.

February 2016

Banquet Dinner Plated Selections

Fish

Seafood is delivered the day of the event to obtain the freshest quality for our clients

Tilapia

Fresh tilapia filet sautéed and served with lemon-caper white wine sauce\$21.95

Rainbow Trout

Pan Seared 8 oz Rainbow trout with a parmesan chive sauce\$22.95

BBQ Salmon

Salmon baked with Asian bbq sauce topped with pineapple salsa\$24.95

Stuffed Roughy

Chilean Orange Roughy stuffed with cranberry sage dressing topped with Riesling wine
gravy.....\$24.95

Combinations

USDA choice and higher grass fed, 21 day wet/dry aged Midwest raised beef

Petite Filet Mignon and Herbed Chicken Breast

6oz beef tenderloin paired with a grilled chicken breast, red wine demi glace and
natural chicken pan sauce\$31.95

Petite Filet Mignon and Skewered Shrimp

6oz beef tenderloin paired with 3 jumbo grilled skewered shrimp, red wine demi-glace,
lemon-garlic butter sauce and grilled lemon\$33.95

Petite Filet Mignon and Grilled Salmon

6oz beef tenderloin paired with grilled salmon, red wine demi-glace, champagne
dill sauce and grilled lemon\$34.95

Vegetarian

Organic vegetables are purchased from local farmers when available

Marinated and grilled seasonal vegetables served over linguini and tossed with basil oil,
Parmesan and garden fresh herbs.....\$18.95

Sautéed vegetable and sweet potato crepes with Boursin cheese cream sauce, edamame and
garden fresh herbs.....\$18.95

Childrens Menu

3 pc.Chicken Tenders, French fries and fruit cup (children 5 and under).....\$7.25

5 pc. Chicken Tenders, French fries and fruit cup (children 10 and under).....\$9.25

All prices are subject to change. All food and beverages are subject to 18% service charge and 10% sales tax.
February 2016

Buffet Selections

(50 person minimum)

The All American

\$25.00

Herb encrusted and slow roast strip loin of beef with au jus
Bar-b-que chicken breast
Seared tilapia with capers and tomato sauce
Mixed greens salad with a choice of dressing
Choice of two starches, rolls, butter and the Chef's choice of vegetable
Coffee & Tea Service

The Italian

\$26.00

Antipasto display with grilled vegetables, olives, fresh mozzarella
Roasted peppers and assorted meats
Mixed Italian salad bowl: assorted greens, red onions,
Roma tomato, garlic herbed crouton and cucumbers with balsamic vinaigrette
Penne pasta with marinara sauce and roasted vegetables
Cavatappi with fresh spinach, chicken and Alfredo sauce
Spaghetti with sauce Bolognese
Italian sausage and sweet peppers
Garlic bread
Coffee & Tea Service

The Kishwaukee

\$29.00

Roasted sirloin of beef with a cabernet sauce
Chicken breast stuffed with fresh tomato, goat cheese and basil
Seared salmon fillet with dill cream sauce
Mixed greens salad with a choice of dressing
Choice of two starches, rolls, butter and the Chef's choice of vegetable
Coffee & Tea Service

The Presidential

\$35.00

Beef tenderloin tips with portabella mushroom in cabernet sauce
Seared salmon fillets with champagne dill sauce
Stuffed chicken breast with spinach, Feta cheese, tomato and a lemon beurre blanc
Mixed greens salad with a choice of dressing
Choice of two starches, rolls, butter and the Chef's choice of vegetable
Coffee & Tea Service

All prices are subject to change. All food and beverages are subject to 18% service charge and 10% sales tax.
February 2016

Dinner Buffet with Carving Station

(40 person minimum)

\$25.00 per person

Dinner buffet with carving station includes:

**A seasonal mixed greens salad with choice of dressing
(Offered buffet-style or served)**

Carving station meat choices (select 2)

Roast Turkey Breast with gravy and cranberry relish
Baked Ham with honey mustard glaze or brown sugar glaze
Roast Pork Loin with rosemary and garlic and gravy
Roast Beef with Au jus and horseradish Cream

Grand carving selections (additional charge)

Slow Roasted Prime Rib of Beef.....add \$8.95 per person
Beef Tenderloin.....add \$8.95 per person

Starch choices (select 1)

Roasted garlic mashed potato
Oven roasted red potato
Mashed sweet potato
Rice and vegetable pilaf
Long grain and wild rice

Side salads (select 2)

Potato salad
Greek pasta salad
Tuscan bean and pasta salad
Grilled vegetable platter
Spicy fried potato salad
Wild rice and pecan salad
Red bean and rice salad

Fresh seasonal vegetables

Dinner rolls and butter

Freshly brewed coffee or tea

Cookies and brownies

~Add a mini dessert display to your buffet for \$2.00 more per person~

Dessert Selections

Ice Cream	\$2.00
Vanilla, chocolate, peppermint, cinnamon and Rainbow Sherbet -single scoop	
Chocolate Mousse with Fresh Berries	\$5.50
Chocolate Fudge Cake	\$5.00
Apple Pie Ala Mode	\$5.00
Boston Cream Pie	\$5.00
Bananas Foster	\$5.00
Key Lime Pie	\$5.00
New York Cheese Cake	\$5.00
Choice of Chocolate or Raspberry Sauce	
Turtle Cheese Cake	\$5.50
Carrot Cake with Cream Cheese Icing	\$5.00

Display Dessert Trays an elegant finale for an evening or dinner buffet

Cookie tray, price per person	\$1.50
Chocolate Chip, Peanut Butter, Sugar and M & M	
Cookie and brownie assortment, price per person	\$2.50
Assorted variety of Dessert Bars, price per person	\$3.00
Oreo, Lemon, Apple, Pecan, Cluster and Marble	
Sweets Table, include miniature cheesecake, mini-mousse cups, cookies, brownies and chocolate dipped berries	\$4.50
Ice cream sundae bar, (50 person minimum)	\$6.00
Choice of Ice-cream, chocolate sauce, carmel sauce, M & M's, snicker pieces, whip cream cherries and sprinkles	

Additional specialty desserts available at your request!

All prices are subject to change. All food and beverages are subject to 18% service charge and 10% sales tax.
February 2016

Chocolate Fountain

Chocolate Fountains have quickly become the rave addition to the most elegant of receptions and special events. Guests will be amazed by this eye-catching centerpiece, a delicious and unique mini-event of its own guaranteed to give a new definition to dessert.

Fountain Rental: \$200.00

*Includes: 1 hour chocolate fountain service
Skirted Display Table
Napkins & Skewers*

Extended Service: \$60.00 per hour

*Chocolate: \$8.00 per lb. (available in your choice of milk or dark chocolate)
(Approximately 12-15 guests served per pound, minimum of 8 lbs.)*

Dippers:

*Traditional Package.....\$1.95 per person
Pretzels, Marshmallows, & Strawberries*

*Classic Package.....\$2.95 per person
Pretzels, Marshmallows, Strawberries, & Pineapple*

*Deluxe Package.....\$3.95 per person
Pretzels, Marshmallows, Strawberries, Pineapple, Cookie Assortment,
Brownies, Angel food Cake*

**Additional dipping selections are available in customized packages
Contact your club representative for more details**

All prices are subject to change. All food and beverages are subject to 18% service charge and 10% sales tax.
February 2016

A la Carte Beverage Service

Soft Drinks Per drink.....\$1.75
Per pitcher.....\$5.00
Per person..... \$2.00 unlimited quantities and charged for all guests attending

Juices (Lemonade, orange juice, cranberry juice, etc.)
Per drink.....\$1.75
Per carafe..... \$5.00
Per person..... \$2.00 unlimited quantities and charged for all guests attending

Coffee Per drink.....\$1.75
Per pot.....\$6.00
Per person..... \$2.00 unlimited quantities and charged for all guests attending

Coffee, Juice, and Soft Drinks \$2.00 unlimited quantities and charged for all guests attending

Bar Service

All of the following bar packages are available for your event.

Please choose from the following:

Cash Bar-

Cash bar is an approach in which the guests pay for their own drinks and each drink is charged based on the type of beverage served. Tax is included in the purchase of cash bar drinks. Gratuity is left up to each individual guest.

Hosted Bar-

Your guests are provided with an open bar for as long as you specify. Each drink is tallied and the grand total is presented to the host at the end of the evening. Tax and 18% gratuity will be charged on the hosted bar.

Beer-

In addition to the above, half barrels of domestic beer are available for \$250.00 (Keg yields approximately 165 cups). Imported beer may also be available upon request. Please check with the Catering and Banquet Manager for price and availability.

Wine & Champagne-

Wine, champagne and sparkling grape juice toasts are available, and are charged by the bottle. Ask your Catering and Banquet Manager for pricing and availability.

Finally, there are many options available to you in hospitality. We would be happy to sit down with you to help you decide which options best suit your needs.

Finally, there are many options available to you in hospitality. We would be happy to sit down with you to help you decide which options best suit your needs.

Ask the Banquet & Catering Manager about additional menu options from our specialty catering menu. Featured items and menus include:

- ***Signature hors d'oeuvres***
- ***Breakfast & brunch buffets***
- ***Business meeting and seminar buffets***
- ***Outdoor grill buffets***
- ***Themed regional buffets (heartland, Southwest, Pacific Northwest, and Southern Comfort)***
- ***Live action station buffets***
- ***International themed strolling buffets***
- ***Pizza party and kids social menus***
- ***Signature desserts & desserts action stations***
- ***And more!!!!!!***