



*Thank you for considering Elgin Country Club for
your upcoming event.*

*The following items are suggestions for your banquet,
this is just the beginning the possibilities are limitless.*

*A banquet at Elgin Country Club is an experience in gracious
personalized service, exceptional cuisine, elegant ambiance and
breathtaking views.*

*To reserve a date and set a menu please call
Christine Abbinante
Director of Catering and Events
elgincc@elgincc.com
(847) 622-4819*

Elgin Country Club Banquet Menus

Butler Hors d'oeuvre

Servers will pass assorted cold canapés and 3 Hot Selections

Hot choices:

*Chicken Gidgenettes w/Sweet & Sour or Ranch Dipping Sauce,
Coconut Chicken w/ Honey Mustard Dipping Sauce,
Cajun Chicken Fingers, Chicken or Beef Wellington, Beef Teriyaki,
Meatballs, Scallops Wrapped with Bacon,
Shrimp Egg Rolls, Pork Pot Stickers,
Beef Satay w/ Thai Marinade, Chicken Satay w/ Peanut Sauce,
Pork Satay w/ Peanut Sauce, Spanikopita, Fried Cheese Ravioli,
Fried Brie w/ Raspberry Sauce, Quesadillas,
Mini Red Skin Potatoes Filled w/ Sour Cream & Chives,
Mushroom Crostini, Mushroom and Brie Tarts,
Spinach stuffed Mushrooms topped w/ Hollandaise Sauce
Fresh Mushrooms Stuffed w/Crab*

\$12 per person

Soups & Salads

*All Entrees include Soup or Salad (add \$3.00 for both)
Vegetable, Starch, Rolls, Dessert and Coffee*

Soups

*Manhattan Clam Chowder, New England Clam Chowder,
Cream of Chicken, Chicken Noodle, Chicken Tortilla,
Turkey Noodle, Cream of Broccoli, Cream of Mushroom,
Chomato, Garden Vegetable, Gingered Carrot, Tomato Basil,
Roasted Red Pepper, Beef Barley, Beef Vegetable*

Add \$1 for: Cream of Artichoke, Cream of Asparagus, Tomato Bisque En Croûte

Add \$2 for: Lobster Bisque

Additional Information

We suggest that all menu choices be made at least one month prior to the event.

*Parties with two or more entrée selections add \$2.00 per person, give exact quantities of each item
and supply place cards for each guest indicating their entrée selection.*

Please ask about customized combination entrées

Please notify us, in advance, of any allergy or dietary restrictions for you and your guests.

All food and beverages are subject to 20% surcharge and 8.50% sales tax

All alcoholic beverages are subject to an additional 3% City of Elgin alcohol tax (subject to change)

Salads

Whitehall

*Bibb Lettuce with Hearts of Palm, Artichoke Hearts, White Asparagus and Tomato Wedge
With a Modena Vinaigrette*

California

*Julienne Apples, Seedless Grapes, Strawberries, Crushed Walnuts over a bed of Bibb Lettuce
With a Lemon Cream Dressing*

Forest Salad

*Mixed Greens Adorned with Oven Roasted Tomato, Grilled Portabella Mushroom, Fresh Mozzarella
And Crushed Walnuts, drizzled with Modena Vinaigrette*

Caesar

Crisp Romaine tossed with our Classic Homemade Caesar Dressing and Croutons

Roasted Vegetable

Fire Roasted Seasonal Vegetables over Baby Greens and dressed with a Shallot or Tomato Vinaigrette

Spinach

Fresh Baby Spinach, Red Onions, Strawberries, Toasted Slivered Almonds and Poppy seed Citrus Vinaigrette

Greek

*Crisp Romaine Lettuce tossed with Tomato, Cucumber, Feta Cheese and Kalamata Olives
In our Greek Vinaigrette*

West Coast

Baby Greens, Pine Nuts, Feta Cheese and Chopped Dates, Dressed with Citrus Vinaigrette

Vegetables & Starches

Choice of One Vegetable

*California Medley, Broccoli w/ Hollandaise, Squash Medley,
Harvest Vegetable, Green Beans Amandine, Baby Carrots, Sautéed Pea Pods,
Carrot Mousse served in an Artichoke Bottom or Tomato Florentine (parties under 70 guests)*

Add \$1 for: Asparagus Served in a Zucchini Ring

Choice of One Starch

*Saffron Rice, Mixed Wild Rice, Rice Pilaf, Duchess Potato,
Baked au Gratin Potatoes, Parmesan Roasted Red Skin Potatoes,
Whipped Potatoes; Plain, Roasted Garlic, Tomato Basil, Horseradish or Caramelized Onion*

Dinner Entrées

Beef

Roast Tenderloin

Our Most Popular Cut, Served over Bordelaise, with Béarnaise Sauce

\$48

NY Strip Loin

A Roasted Version of the Famous NY Strip with Bordelaise and Béarnaise Sauce

\$49

Filet Mignon

The Classic Filet, 8 ounces of Tenderloin with your choice of Bordelaise or Béarnaise Sauce

\$48

NY Strip

Charbroiled 12 ounce NY Strip with your choice of Bordelaise or Béarnaise Sauce

\$50

Prime Rib

Slow Roasted Prime Rib, this 12 ounce cut will satisfy all your guests

Served Rare to Medium

\$44

Veal

Roast Veal Loin

Slow Roasted Loin of Veal Sliced and laced with Chanterelle Mushroom Sauce

Market price

Veal Marsala

Medallions of Veal Sautéed with Mushrooms and Marsala Wine Sauce

\$38

Roast Veal Rib-eye

A Kin to the Prime Rib with all the elegance of Veal, Served with Juice au Naturel

Market price

Lamb

Lamb Chops Persillé

Seasoned with Garlic, Rosemary and Bread Crumbs, Served with Sauce Au Natural

\$46

Lamb Chops

Domestic Lamb Broiled Medium Rare, Served with Minted Demi-Glace

\$44

Chicken

Piccata

Sautéed in a Light Lemon Butter, Capers and Mushroom Sauce
\$34

Florentine

Breast of Chicken atop a bed of Spinach and Orzo
\$34

En Croûte

Breast of Chicken with Mushroom Duxelle Baked in a Puff Pastry
\$36

A la Oscar

Sautéed Breast of Chicken Topped with Crab Meat and Hollandaise
Finished with Asparagus Spears
\$39

Veronique

Topped with Seedless Grapes in a White Wine Butter and Cream Sauce
\$34

Pretzel Crusted

Breast of Chicken Pressed with Crushed Pretzels and Laced with Whole Grain Mustard Sauce
\$34

Marsala

Breast of Chicken with Sautéed Mushrooms and Marsala Wine Sauce
\$34

Pork

Roast Loin

Slow Roasted until Tender, Sliced and Topped with Madeira Sauce
\$34

Chops

Bone-in Chop Broiled to Perfection and Served with House-made Apple Sauce
\$35

Stuffed Chops

Bone-in Chop with Sage Stuffing, Served with Sauce au Naturel
\$35

Pretzel Crusted

Extra Thick Loin Cutlets pressed with Crushed Pretzels and Laced with Whole Grain Mustard Sauce
\$34

Fresh Fish

Tilapia Amandine

8 ounce fillet baked and topped with Toasted Almonds
\$30

Macadamia Crusted Whitefish

8 ounce fillet encrusted with crushed Macadamia Nuts and topped with Coconut Butter Sauce
\$32

Lemon Dill Orange Roughy

8 ounce fillet baked and served with Lemon Dill Sauce
\$38

Salmon with Mango Relish

8 ounce fillet topped with a fresh Mango Relish
\$36

Potato Crusted Walleye

8 ounce fillet pressed with crispy shredded potato and served with a Beurre Blanc Sauce
\$36

Seafood

Twin Lobster Tails

Two 6 ounce Lobster Tails Brushed with Butter and Seasoning, Served with Drawn Butter
\$58

Surf and Turf

A 6 ounce Filet and 6 ounce Lobster Tail Broiled to Perfection, Served with Drawn Butter and Your Choice of Bordelaise or Béarnaise Sauce
\$58

Vegetarian Selections

Pasta Primavera

Fresh pasta tossed with sautéed vegetables in an olive oil herb wine sauce
\$26

Steamed Vegetable Platter

An array of fresh seasonal vegetables steamed to perfection
\$26

Roasted Vegetable Platter

Fresh Seasonal Vegetables tossed in Olive Oil and Seasonings then Roasted over an Open Flame
\$30

Ask about combination or custom entrées

Luncheons

(Party finished by 4:00 p.m.)

Luncheon Entrées

Includes Soup or Salad; (\$2.50 for both), Dessert, Coffee, Iced Tea & Lemonade

Chicken or Pork

\$19 Add \$3 for: Ala Oscar Style

~See Dinner Entrée descriptions starting on page 4 ~

Filet Mignon or Tenderloin

\$26

Classic Luncheons

Includes Dessert and Coffee, Iced Tea & Lemonade,
add \$2.50 for Soup or Salad

Turkey à la King

Diced Turkey in a Rich Cream Sauce, served over a Patty Shell

\$16.50

Crêpes

Golden Crêpes with Supreme Sauce Filled with Diced Chicken or Ham. Served with Rice Pilaf and Vegetable

\$16.50

Quiche

Bacon & Onion, Spinach & Ham, Roasted Tomato, or create your own! Served with a Fresh Fruit Garnish

\$16.50

Luncheon Salads

Includes Dessert and Coffee, Iced Tea & Lemonade, add \$2.50 for Soup

Fresh Fruit Plate with Chicken Salad

Fresh Sliced Fruit served with Elgin Country Club's Signature Chicken Salad

\$16.00

Grilled Chicken Caesar

Traditional Caesar Salad topped with a Grilled Chicken Breast

\$16.50

Cobb Salad

Chopped Crisp Greens Topped with Diced Poached Chicken, Tomato, Egg, Bacon, Bleu Cheese and Avocado

Served with Our Homemade Ranch Dressing

\$16.50

Raspberry Chicken Salad

Baby Greens Drizzled with Raspberry Vinaigrette Garnished with Exotic Fruits

Topped with a Sesame Crusted Breast of Chicken

\$16.50

Strawberry Spinach Salad

Fresh Baby Spinach tossed with Sliced Strawberries, Almonds and Red Onion

Topped with a Grilled Breast of Chicken and Served with a Poppy Seed Citrus Vinaigrette

\$16.50

Steak Salad

Slices of Grilled and Chilled Steak over Crisp Greens, tossed with Roasted Mushrooms, Cherry Tomatoes, and

Red Onions and Topped with Crumbled Blue Cheese

Served with Modena Vinaigrette - \$17.50

Desserts

Included with Lunch & Dinner selections
(Choose one dessert to serve all your guests)

Cheesecake

(your choice of Plain, Raspberry or Chocolate Chunk)

Flourless Chocolate Cake w/ Fresh Berries

Chocolate Truffle Cookie with your choice of Vanilla or Peppermint Ice Cream

White Chocolate Mousse in a Dark Chocolate Cup

White Chocolate Panna Cotta with Seasonal Berries

Flourless Brownie à la Mode

Brandy Ice with Fresh Strawberries

Fresh Fruit Compote served atop Cinnamon Ice Cream

Home Baked Pie à la Mode

(Cherry, Apple, Blueberry, Peach or Pumpkin)

Chilled Lemon Soufflé

Strawberry, Mandarin Orange or Amaretto Pear Romanoff

Custom Sorbet

(Kiwi, Lemon, Mango, Raspberry or Pineapple)

Premium Desserts

Chocolate Molten Cake with Vanilla Ice Cream

(add \$1.50)

Crème Brûlée

(add \$1.50)

Brandy Snap Basket with your choice Mousse, Brandy Ice, Ice Cream, or Fresh Fruit

(add \$1.50)

Sorbet as an Intermezzo

(add \$1.25)

Hors d'oeuvre Buffets

The Cocktail Party Buffet

Your Choice of 4 Hot Hors d'oeuvre, Assorted Cold Canapés, Cheese Presentation, Fresh Fruit, and Vegetable Crudités \$21 per person

Hot choices:

Chicken Gidgenettes w/Sweet & Sour, Ranch or Creamy Horseradish Dipping Sauce, Coconut Chicken w/ Honey Mustard Dipping Sauce, Cajun Chicken Fingers, Chicken or Beef Wellington, Beef Teriyaki, Meatballs, Scallops Wrapped with Bacon, Shrimp Egg Rolls, Pork Pot Stickers, Beef Satay w/ Thai Marinade, Chicken Satay w/ Peanut Sauce, Pork Satay w/ Peanut Sauce, Spanikopita, Fried Cheese Ravioli, Fried Brie w/ Raspberry Sauce, Quesadillas, Mini Red Skin Potatoes Filled w/ Sour Cream & Chives, Mushroom Crostini, Mushroom and Brie Tarts, Fresh Mushrooms Stuffed w/Spinach & topped w/ Hollandaise Sauce, Fresh Mushrooms Stuffed w/Crab

The Pasta Station Buffet

*Includes Cocktail Party Buffet with Pasta Station
Choice of two pastas and accompanying sauces prepared by a uniformed chef
\$24 per person – plus \$75 chef fee*

The Carving Station Buffet

*Includes Cocktail Party Buffet with Carving Station - \$75 chef fee
Choose from the following items:
Turkey, Pork Loin or Ham \$25
Turkey and Beef Round \$29
Turkey and Beef Tenderloin \$42*

Assorted Mini Pastries, Tarts and Mousse Cups \$6 per person

Customize your buffet

Additional items are also available at market price for Hors d'oeuvre Buffets

Flambé or Sauté Station

Steak or Veal au Poivre, Shrimp, Scallops, Escargot, Crab Cakes, Mushroom Medley

Tartar

Steak, Salmon or Tuna

Carving Station

Baby Lamb Chops or Seared Tuna

Raw Bar

Oysters, Shrimp, Clams, Smoked Fish, Crab Claws, California Rolls or Sushi

Buffet prices are based on a minimum of 40 people; additional charges will apply for smaller groups.

Buffet Menus

Luncheon - \$25

Dinner - \$38

Includes:

*Small Salad Bar, Fish Entrée, Chicken Entrée
Carved Beef Entrée, Vegetable and Starch*

Choose One Chicken

Piccata, Pretzel Crusted w/ Mustard Sauce, Veronique or Marsala

Choose One Fresh Fish

Tilapia or Whitefish

Orange Roughy, Scottish Salmon, Swordfish or Halibut (add \$3)

Choose One Beef

\$75 chef fee

Carved Roast Round

Carved Prime Rib (add \$8)

Carved Strip Loin (add \$10)

Carved Tenderloin (add \$10)

Choose One Vegetable

*Green Beans Amandine, Sautéed Peapods, Steamed Vegetable Medley,
Stir-fried Vegetable Medley or Steamed Broccoli*

Choose One Starch

*Pasta, White Rice Pilaf, Mixed Rice Pilaf, Scalloped, Cheddar Au Gratin, Whipped,
Duchess or Parmesan Roasted Red Skin*

Dessert

Fresh Fruit Tray, Assorted Cakes, Pies and Pastries included

Add \$3 for: Ice Cream Buffet

Buffet prices are based on a minimum of 40 people, additional charges will apply for smaller groups.

Please remember a Buffet is an experience of food and time.
We create a presentation, which looks full and abundant throughout the event.
We ask that you do not take buffet food items home.

ALL BUFFETS ARE SET ON SKIRTED TABLES WITH FRESH GREENS, FLOWERS
AND SILVER CHAFING DISHES.

Brunch Buffet

\$21 plus \$75 chef fee for carving station

Includes

Red Skin Breakfast Potato, Bacon and Sausage, Fresh Fruit and Salad Bar

Carving Station

Ham or Turkey

Beef Round (add \$2)

Chicken Veronique, Pretzel Crusted, Piccata, or Marsala

Green Beans Amandine, Steamed Vegetable Medley or Sautéed Peapods

Dessert Table featuring Pies, Cakes & Cookies

Choice of:

French Toast or Buttermilk Pancakes

*Choice of Eggs; Traditional Scrambled, Western Scrambled, Eggs Benedict
or Pan Style Quiche (Bacon & Swiss, Asparagus, Spinach & Ham or Roasted Tomato)*

Coffee, Hot Tea, Iced Tea, Lemonade & Fruit Juice

Premium additions

*Sweet Rolls, Pastries and Bagels w/Whipped Cream Cheese
(add \$2)*

*Cheese Blintz with Strawberry Sauce
(add \$2)*

*Salmon Display
(add \$3)*

*Omelets, made to order
(add \$3pp plus \$150 chefs fee)*

Buffet prices are based on a minimum of 40 people; additional charges will apply for smaller groups.

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We create a presentation, which looks full and abundant throughout the event.
We ask that you do not take buffet food items home.*

**ALL BUFFETS ARE SET ON SKIRTED TABLES WITH FRESH GREENS, FLOWERS
AND SILVER CHAFING DISHES.**

Niceties

*Elgin Country Club prides itself on the elegance of every event we do.
In an effort to serve you better, we can help you to plan your event down to the last detail.*

Choice of Table Set Up

Round tables, Block table seating or U- shape table seating

Napkin Colors

Ivory napkins available at no additional fee

Specialty Table Linens

starting at \$15 each

Table Decorations

Votive candles and mirrors are available at no additional charge

Fresh Flowers start at \$6 per table

Special Touches

Ice Sculptures

Starting at \$375

Valet Parking

Required for parties 50 and more, \$9.00 per hour per valet

Up to 50 people = 1 Valet

50-100 people = 2 Valets

100-150 people = 3 Valets

150-200+people= 4 Valets

Coat Check

Suggested for parties of 100 or more, \$75 per event

BAR PACKAGE PRICING

4 Hour Bar - House Package

House Brand Liquor plus Smirnoff Vodka, Titos Vodka, Bacardi, Jim Beam, Seagram 7, VO, Hornitos, J&B Scotch, House Wines, Domestic Beers & Corona Two Vines Cabernet, Merlot, Chardonnay, Riesling & Giancarlo Pinot Grigio
\$28

4 Hour Bar - Premium Package

All the above selections plus Absolut, Beefeaters, Malibu, Captain Morgan, Southern Comfort, Canadian Club, J&B, Dewar's, Johnny Walker Red, McCallan 12, Kahlua, Disaronno Amaretto, Bailey's Irish Cream, Amstel, Blue Moon, Heineken Beer, Diseneo Malbec, Federalist, DeLoach Pinot Noir and Kendal Jackson Chardonnay
\$32

4 Hour Bar – Super Premium Package

All selections listed in the above two packages plus Grey Goose, Ketel One, Belvedere, Bombay Sapphire, Jack Daniels, Makers Mark, Macallan 12, Chivas, Crown Royal, Courvoisier VS, Frangelico, Beck's, Sam Adams, Stella, Lockwood Merlot and Klinker Brick Cabernet
\$36

Cash Bar available with \$100 fee per bartender

It is the Club's policy that individual "shots" are not served.

Elgin Country Club does not serve alcoholic beverages to a person under 21 years of age. We also refuse to serve persons who in the opinion of our trained staff, appear to be intoxicated.

All alcoholic beverages are subject to 20% surcharge, 8.50% sales tax and 3% City of Elgin alcohol tax (prices subject to change)

Club Event Information

- If you are a *non-member*, a letter needs to be written to the Elgin Country Club Board of Directors to get approval for your event.
- If you are a *member* and wish to schedule an event, the charges will be billed to your account. If your party necessitates the closing of the Main Dining Room, Board approval will be necessary.

The letter should contain the following information:

- ◆ The event date
- ◆ Event type (wedding, golf outing, anniversary, etc.)
- ◆ Number of guests
- ◆ Your name, address and telephone number
- ◆ If your event is being sponsored by a current member
- ◆ The room you intend to use (i.e. Oak Room, Palm Room, Wine Room)
- ◆ Your deposit check

Upon board approval, a letter confirming your event will be sent to you along with a contract.

Deposit:

- ◆ \$500.00 (for baby or bridal showers, seminars, luncheons) will be required to hold a date
- ◆ \$1,000.00 (for parties with 75 or more guests) will be required to hold the date. Estimated charges (including food, bar, tax and service) must be paid 30 days prior to the event.
- ◆ \$5,000.00 (for a golf event) will be required to hold the date.

The Wine Room

An intimate private room with the following seating variations:

- ◆ 40 people at four round tables
- ◆ 20 at a block table
- ◆ 16 at a oval
- ◆ 16 with seating on the outside of a "U" shape table
- ◆ 24 with seating on both sides of a "U" shape table

The Palm Room

The room located just outside of the Wine Room

- ◆ Can accommodate 48 at round tables or oval seating for up to 30
- ◆ Not recommended for private business meetings

The Oak Room

Located at the East end of the clubhouse overlooking the 18th green and the pool

- ◆ Very private, with self-contained bar and restrooms, can accommodate up to 200 at round tables or 180 with a dance floor
- ◆ Can accommodate very large "U" shape table, block or oval
- ◆ Theater style seating for 200+