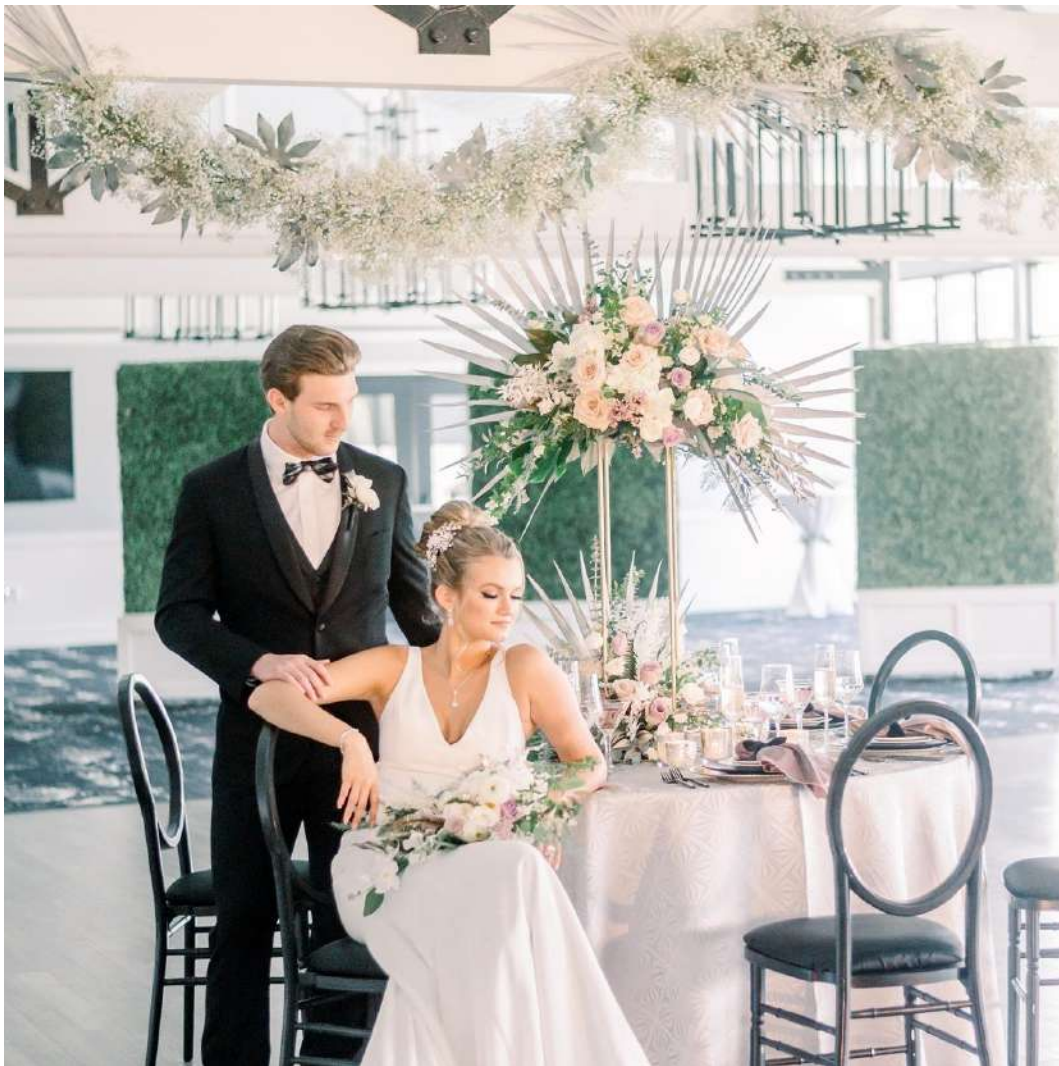




MORRIS PARK

EST. 1923



Elena Dunn

Director of Events and Banquet Sales
Morris Park Country Club
2200 McKinley Avenue, South Bend IN 46615
574-233-9474, morparkevents@comcast.net
[Facebook.com/MorrisParkCountryClub](https://www.facebook.com/MorrisParkCountryClub)
[Instagram/morrisparkevents](https://www.instagram.com/morrisparkevents)

Morris Park Country Club

Wedding Reception and Special Event Venue

.... Where your dreams become reality!

I would like to take this opportunity to thank you for choosing Morris Park Country Club as a venue for your special event. If you are just beginning your search for the perfect wedding destination, look no further. We have just completed a \$7 million renovation and boy does it show! Every inch of the building has been updated, remodeled and is simple beautiful. This is going to be a spectacular location for all of you friends and family to enjoy your event.

We at Morris Park take great pride in providing the highest quality of food and service. I will personally take the time to customize every detail of your event to ensure the highest level of satisfaction! You and I will work closely together to create the most beautiful event that your guests will be talking about for years to come. From a hand-picked, sit-down tasting to offer you the perfect menu, to choosing the most luxurious fabrics, linens, china and décor, to create that one-of-a-kind, breath-taking room that will leave your guests speechless, I will assist you every step of the way. No detail goes untouched and the beauty of the planning is that you do simply share your vision with me and watch it come to life right before your eyes!

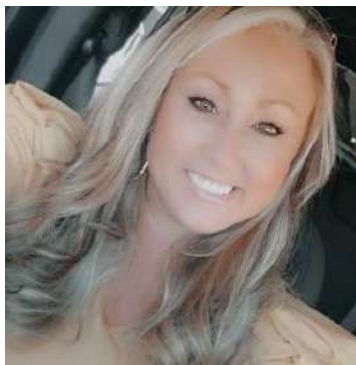
In addition to Food and Beverage options, I will provide my preferred vendors list to help make those decisions easy ones and to ensure that you have the most competent and best vendors for your event. Whether you need photographers, florists, DJs, accommodations, stylists, bakers, etc, I only work with the best and most professional vendors in the area and will only recommend those individuals to my clients.

Our beautiful clubhouse boasts floor to ceiling windows that overlook our 123 acre, 18 hole Golf Course. If you are also looking to host your ceremony on property, I can show you different locations that will lend to the beauty of your wedding photos.

Call me today to set up your private tour. I will go over every detail thoroughly to ensure you leave with a complete knowledge of what Morris Park can offer you on your special day. I will go over the layout, everything that is included in your rental. And I will even be happy to put a quote together to give you an estimate of the cost. This will put you one step closer to booking your venue space with us and starting the ball rolling for your event. I look forward to working with you in the future.

Happy Planning!

Elena



2022 Event Space Pricing

Daytime Events – A food and beverage minimum of \$20pp is required for daytime events

Tuesday – Friday, 7:00am-3:00pm, \$300 per room, up to 4 hours, \$75 each additional hour

Saturday and Sunday, 9:00am-3:00pm, \$400 per room, up to 4 hours, \$100 each additional hour

Night-time Events – A food and beverage minimum of \$40pp is required for evening events

Tuesday – Thursday, 3:00pm-10:00pm, \$400 per room, up to 4 hours, \$100 each additional hour

Friday and Saturday, 3:00-11:00pm, \$500 per room, up to 4 hours, \$150 each additional hour

Sunday, 3:00-10pm, \$450 up to 4 hours, \$150 each additional hour

The Club is closed for events on Mondays. Some Restrictions May Apply.

Any damages to premises will be charged accordingly

Appropriate Dress Code and Professional Conduct Strictly Enforced. See Event Director for questions.

Wedding Reception Pricing

Saturdays – peak season \$3500 (a minimum subtotal of \$18,000 is required)

Fridays and Sundays – peak season \$2500 (a \$10,000 minimum is required)

Saturdays – off season \$2500 (a \$12,000 minimum is required)

Fridays and Sundays – off season \$1500 (a \$10,000 minimum is required)



Ceremony Space Pricing

Ceremony Space – Ranges from \$1500 - \$5000 dependent on location, day, time and number of guests

Price includes 3 hours and White Plastic Folding Chairs (set-up and tear-down)

All items for set-up are charged accordingly (arches, décor, tent, flooring, sound, etc)

Any damages to premises will be charged accordingly

Appropriate Dress Code and Professional Conduct Strictly Enforced. See Event Director for questions.



Included in rental for wedding receptions:

- 18 holes of golf and carts for the Bride, Groom and Parents, no substitutes (complimentary \$576 value)
- Additional golfers are offered our family discount, 18 holes and cart for \$63 each
- Complimentary Golf carts available on property with photographers for pictures before and after ceremony
 - (This is subject to availability and will depend on tournament schedule)
- Use of Bridal Suite and Men's Locker Room. Available after 8:00am and is required to be cleaned before departure of the event. A cleaning fee may apply.
- All house tables, house linens and house chairs are included.
- House china, glassware and flatware are included. Specialty Linens are available for an additional fee depending on sizing, styles, colors and textures.
- Seating is available up to 300 people
- Complimentary champagne toast for the bridal party and parent tables
- Cake cutting is provided
- A departure gift basket which includes: a second meal for the bride and groom, salad, bread, bottle of champagne, plates, glasses and silverware and a personalized gift to the Happy Couple to enjoy for years and years
- Honeymoon Planning Is available upon request – With Angie Anderson of Belle Behind the Ball, Romance Travel

Cancellation Policy

All deposits on special events and banquets are NON-REFUNDABLE and NON-TRANSFERRABLE. Cancellations will need to be submitted to the Director of Events in writing and any purchases made for said event will be charged to the client.

The Menu

Breakfast Buffet All prices are subject to change

Breakfast is available for a minimum of 25 people, Tuesday – Sunday 8:00-11:00am

Early Morning \$10.00pp

Assorted freshly baked muffins and croissants, jams, jellies and fresh fruit, Coffee, Orange Juice

Executive \$12.50pp

Assorted freshly baked muffins, croissants and bagels, jams, jellies and cream cheese, fresh fruit, assorted pastries, Coffee, Orange Juice

Healthy Start \$13.00pp

GF Muffins, Greek yogurt, granola and fresh fruit, Coffee, Orange Juice

MPCC Hot Breakfast \$16.00pp

Scrambled eggs, bacon, sausage links and patties, hash browns or redskin breakfast potatoes, assorted freshly baked muffins, croissants and bagels, jams, jellies and cream cheese, fresh fruit, assorted pastries

Plated Meals Available, Starting at \$15.00pp

All A Carte Options

Assorted Doughnuts \$1.50

Fresh Fruit Cups \$3.00

Bagels and Cream Cheese \$3.00

Large Assorted Muffins \$3.50

Omelet Station \$6.00 per person

Cheese Blintzes with Fruit Toppings \$2.50

Cheese Frittata \$3.00 per person

Vegetable Frittata \$4.00 per person

Eggs Benedict \$3.00 per person

French Toast or Belgian Waffles \$4.00 per person

Biscuits and Gravy \$4.00 per person

Carving Station (\$50.00 carving fee)

Apple Wood Smoked Ham \$5.00 per person

Roast Round of Beef \$7.00 per person

Roasted Leg of Lamb \$12.00 per person

Slow Roasted Prime Rib of Beef **\$MP**

Lunch Buffet All prices are subject to change

Lunch Buffets are available for a minimum of 25 people Tuesday – Sunday, 11:30am – 3:00pm

Morris Park Salad Bar \$13.00 per person

Romaine, Mixed Greens and Iceberg lettuce, carrots, tomatoes, cheese, onions, mushrooms, peppers, bacon, croutons, choice of 3 dressings **Add Grilled Chicken \$3.00 per person**

Executive Deli Buffet \$16.00 per person

Assorted deli meats, cheese, breads, condiments, two prepared salads, house chips and Iced Tea

BBQ Buffet \$17.50 per person

Grille hamburgers, hot dogs, bratwurst, buns, condiments, two prepared salads, baked beans, house chips and Iced Tea

Fajita Buffet \$19.00 per person

Grilled Chicken, Flank Steak, Peppers and Onions, condiments, tortillas, rice, beans and Iced Tea

Italian Buffet \$19.00 per person

Choice of chicken entrée (Marsala, Parmesan, Piccata, Bruschetta or Tuscan) Italian Sausage with peppers and onions, Fettuccini Alfredo or Baked Penne, Caesar salad, Garlic bread and Iced Tea

Polish Buffet \$18.00 per person

Fried chicken, Polish sausage, sweet and sour cabbage, Kluski noodles and gravy, mashed potatoes, green beans, dinner rolls, house, salad and Iced Tea

Two Entrée Buffet \$21.00

per person

Served house salad with two dressings, dinner rolls, Iced Tea/Coffee

Choose Two

Chicken: Marsala, Parmesan, Piccata, Tuscan, Bruschetta

Pork Loin: Ancho Chili rubbed, Apple-Butter BBQ, Garlic and Herb

Other: 4 Cheese, Vegetable or Italian Sausage Lasagna, Pasta Primavera, Grilled Salmon (\$2 extra)

Beef: Sliced Roast Beef w/ Bordelaise Sauce, Soy and Pineapple Marinated Flank Steak, Beef Stroganoff

other beef options additional \$4.00 and up pp

Choose Two

White Cheddar Mashed, Roasted Red Potatoes, Red Skinned Mashed, Mac and Cheese, Penne with Marinara, Penne with Alfredo, Wild Rice, Saffron Rice Pilaf

Choose Two

Seasonal Vegetable Blend, Roasted or Steamed Broccoli, Honey Glazed Carrots, Hari Coverts (with or without almond slices), Squash and Zucchini

Plated Lunches Available side salads additional \$2.95

Quiche, cup of soup, fresh fruit \$14.00

Salad Plate (chicken, egg or tuna) cup of soup, fresh fruit \$14.00

Choice of half sandwich, cup of soup, fresh fruit \$14.00

Chicken entrée, starch, vegetable, roll \$15.00

Pork entrée, starch, vegetable, roll \$15.00

Beef entrée, starch, vegetable, roll \$MP

Butler Style Passed Hors d' oeuvres All prices are subject to change

The following are based on quantities of 25, These items are priced per piece



Vegetarian Options

- Assorted Flatbreads – starting at \$2
- Asparagus and Asiago Cheese wrapped in Phyllo \$2
- Avocado Bruschetta \$2
- Olive Tapenade Bruschetta \$2
- Traditional Bruschetta \$2
- Sun-dried Bruschetta \$2
- Herbed Goat Cheese Crostini \$3
- Boursin Cheese Stuffed Mushrooms \$2.50
- Wild Mushroom Tarts \$3
- Fig and Mascarpone \$3
- Fresh Fruit Skewers \$2
- Mini Caprese Skewers \$3
- Raspberry and Brie wrapped in Phyllo Cheese \$2.50
- Spanikopita \$2
- Vegetable Spring Rolls \$2

Poultry Options

- Buffalo Chicken Bites \$2.50
- Buffalo Chicken Rangoon's \$2.50
- Nashville Hot Chicken Bites \$2.50
- Chicken Quesadillas \$2.50
- Chicken Wings (Buffalo, BBQ, Chili Lime, Thai Chili) \$2.50
- Sriracha Chicken Meatball \$2.50
- Tandoori Chicken Skewers \$3
- Teriyaki Glazed Chicken Satay \$3

Meat Options

- Anti-Pasti Skewers (Salami, Proscuitto, Artichoke, Pepperoncini, Olive) \$3
- Bacon Wrapped Water Chestnuts \$3
- Cheeseburger Slider, Siracha Mayo \$4
- Meatballs (BBQ, Marinara, Swedish, Sweet and Sour, Thai Chili) \$2
- Mini Beef Wellingtons, Demi-Glace \$3.50
- Teriyaki Pork Pot-stickers \$2
- Turkey and Cucumber Tea Sandwiches \$4
- Warm Beef Tenderloin Crostini, Roasted Cherry Tomato, Caramelized Red Onion, Herbed Cheese Sprd \$3.50
- Chilled Beef Tenderloins Crostini, Horseradish Spread, Red Onion, Red Pepper, Micro Greens \$3.50
- Grilled Lamb Lolli Pops with a house-made pesto \$5.50

Seafood Options

- Ahi Tuna Poke, Crispy Wonton \$3.50
- Bacon Wrapped Scallops, (Honey-Teriyaki or Sweet Thai Chili) \$3
- Bang Bang Shrimp \$2.50
- California Rolls, Soy, Ginger and Wasabi \$2
- Spicy Tuna Rolls, Soy, Ginger, Wasabi \$3
- On-Site Sushi Maker (Available Upon Request)
- Cajun Shrimp and Andouille Sausage, Siracha Cream Sauce \$3.50
- Grilled Shrimp Cocktail Martini \$4
- Jumbo Lump Crab Cakes, House Remoulade Sauce \$3.50
- Premium Shrimp Cocktail \$2
- Shrimp and Lump Crab Ceviche, Tortilla Chip \$3.50
- Smoked Salmon Bites on Cucumber with Fresh Dill \$3.50
- Oysters on the Half Shell \$market price

Hors d'oeuvres Displays All prices are subject to change



The following are based on 25 servings, priced per person

- Charcuterie Boards, Meats, Cheese, Olives, Artichokes, Peppers Starting at \$7.50pp
- Baked Brie En Crute, Caramel and Pecan Glaze and Crackers \$5
- Bruschetta Station (Avocado, Olive, Sun-Dried Tomato, Traditional) \$5
- Domestic Cheeses, Fresh Fruit and Crackers \$5
- House-Made Guacamole and Salsa, Tortilla Chips \$3.50
- Hummus, Raw Vegetables, Crackers, Grilled Naan and Crostinis \$4
- Assorted Cheeses and Fresh Berries, Crackers, Crostinis Starting at \$5pp
- Vegetable Crudite and Dip \$4

Food Stations - this station requires an attendant for \$50

The following items are priced per person and are in addition to a meal selection

minimum 25 people

- Apple Wood Smoke Ham \$5 per person
- Herb Roasted Beef Tenderloin \$MP
- Roasted Round of Beef \$7 per person
- Roasted Leg of Lamb \$12 per person
- Slow Roasted Prime Rib of Beef \$MP

Pasta Station - this station requires an attendant for \$50

minimum 25 people

- Angel Hair, Penne and Trottolo Pasta
- Alfredo, Marinara and Pesto Sauce
- Artichokes, Mushrooms, Onions, Peppers, Tomatoes, Capers, Broccoli, Spinach \$14 per person
- Add Meatballs \$2
- Add Grilled Chicken Breast \$3
- Add Italian Sausage \$4
- Add Shrimp \$7

Mashed Potato Station *minimum 25 people*

- House Whipped White Cheddar Potatoes and Red Skinned Mashed Potatoes
- Sour Cream, Cheddar Cheese, Chives and Bacon \$7 per person
- Blue Cheese Crumbles, Creamy Cheese Sauce, Broccoli, Crispy Onions, Gravy \$10 per person

Soups All prices are subject to change

Cream of Asparagus or Mushroom, Corn Chowder, Tomato-Basil \$4
Cajun Andouille Sausage and Corn Chowder, French Onion, Lobster Bisque \$5

Salads All prices are subject to change

House Salad – mixed greens, carrot curls, cucumbers, grape tomatoes \$2
Caesar Salad – romaine, parmesan cheese, croutons, creamy Caesar dressing \$3
Grilled Caesar Salad – Grilled Romaine, parmesan cheese, croutons, creamy Caesar Dressing \$4
MPCC Salad – mixed greens, provolone cheese, sliced almonds, dried cranberries & apricots \$4
Bibb lettuce Salad – candied pecans, Boursin cheese, dried apricots, grapes \$4
Spinach Salad – Goat cheese, pears, rosemary candied walnuts, dried cranberries, red onion marmalade \$4
Wedge Salad – Iceberg lettuce, bacon, blue cheese crumbles, red onions \$4

Dressing Options:

Blue cheese vinaigrette, Country French, Creamy Blue Cheese, Creamy Parmesan Peppercorn, Honey Dijon, Italian, Mango
Chardonnay vinaigrette, Poppy Seed, Ranch and Raspberry vinaigrette

Intermezzo

Lemon or Raspberry Sorbet \$3

Plated Entrées All prices are subject to change

All plated entrées are served with a house salad, two dressing choices, dinner rolls, choice of starch and vegetable Iced Tea and coffee. Vegetarian, Vegan, Gluten Free and any other meals with dietary restrictions are available.

Vegetarian/Vegan Options: \$25

Quinoa Bowl – spinach, avocado, broccoli, tomatoes, Brussel sprouts, onions, garlic, house-made pesto,
Tahini Yogurt Sauce, Hawaiian Sea Salt and Incan Quinoa

Moroccan Cous Cous – Israeli Cous Cous, carrots, red onions, saffron, spinach and broccoli, zucchini and squash, in a light curry
sauce

Pasta Primavera – Trottolo pasta, spinach, mushrooms, onions, red peppers, artichokes, in a white wine butter lemon sauce

Wild Mushroom Risotto

Poultry Choices: Baked, Grilled or Pan Seared \$32

Bruschetta – tomatoes, garlic, basil, balsamic reduction
Florentine – spinach, bacon, mushroom cream sauce
Marsala – mushrooms, Marsala wine sauce
Parmesan – marinara sauce and parmesan cheese
Scampi Style – tomatoes, garlic, lemon white wine butter sauce
Piccata – lemon caper butter wine sauce

Stuffed and Roasted Chicken Entrée Choices: \$34

Florentine – Mozzarella cheese and spinach, topped with a bacon-mushroom cream sauce
French Style – Brie cheese and figs, topped with a brandy-pecan cream sauce
Italian – prosciutto, provolone and roasted red peppers, topped with a basil-pesto cream sauce
Roasted Airline Chicken Breast – Bourbon and Peach Glaze

Pork Tenderloin Entrée Choices: \$31

Ancho Chili Rubbed
Apple Butter BBQ
Fresh Herb and Garlic Roasted

Seafood Entrées priced accordingly

Preparations: Grilled, Blackened, Parmesan Crusted

Sauces: Honey-Teriyaki Glaze, House-Made Basil Pesto Sauce, Lemon Caper Sauce, Lemon Dill Cream Sauce, Pineapple-Citrus Salsa, Red Pepper Coulis, Remoulade Sauce, Siracha Cream Sauce

Cod or Tilapia \$28
Faroe Island Salmon \$34
Atlantic Mahi Mahi \$36
Premium 16/20 Shrimp \$30
Twin Jumbo Lump Crab Cakes \$40

Beef Entrées

All of our steaks are hand cut, Snake River Farms. For large groups, steaks will all be prepared medium in temperature.

Flat Iron – 8oz, \$35
Filet Mignon – 6oz \$MP, 8oz \$MP, 10oz \$MP
New York Strip – 12oz \$MP 14oz \$MP
Ribeye – 12oz \$MP, 14oz \$MP

Steaks are topped with our house Parmesan garlic butter.
Truffle Butter, Blue Cheese Crust, Bacon-Bourbon Butter add \$3



Duet Entrées

Flat Iron Steak and Chicken Entrée 8oz cut \$MP
Substitute Stuffed Chicken Add \$5, Sub Salmon \$7

Filet Mignon and Chicken Entrée 4oz cut \$MP, 6oz \$MP, 8oz \$MP
Substitute Stuffed Chicken Add \$5, Sub Salmon \$7

Filet Mignon with Grilled Shrimp 4oz \$MP, 6oz \$MP, 8oz \$MP

Filet Mignon with Grilled Salmon 4oz \$MP, 6oz \$MP, 8oz \$MP

Filet Mignon with Crab Cake 4oz \$MP, 6oz \$MP, 8oz \$MP

Filet Mignon with Cold Water Lobster Tail or King Crab Legs, \$MP

Buffet Entrées All prices are subject to change

minimum 25 people

All buffets are served with a house dinner salad, choice of two dressings, dinner rolls, Choice of 2 starches and 2 vegetables, Iced Tea and coffee.

2 Entrée Buffet \$30 per person, 3 Entrée Buffet \$34 per person

Starches

House Mac and Cheese, Pasta with Alfredo or Marinara, Roasted Garlic Mashed Potatoes, Roasted Red Potatoes, White Cheddar Whipped Potatoes, Saffron Rice Pilaf, Wild Rice

Vegetables

Broccoli (Roasted with Sea Salt or Steamed) Cauliflower, Fresh Seasonal Blend, Hari Coverts, Mushrooms, Honey Glazed Parisian Carrots, Red Pepper, Squash, Zucchini
Substitute: Asparagus, Broccoli or Brussel Sprouts add \$1

Entrées

Chicken: Bruschetta, Florentine, Marsala, Parmesan, Piccata, Scampi

Fish: Cod, Salmon, Tilapia, choice of preparation and sauce

Pork: Ancho Chili Rubbed, Apple Butter BBQ Sauce, Fresh Herb and Garlic Roasted au Jus

Beef: Sliced Beef with Bordelaise Sauce, Marinated Flank Steak with Demi-Glace, House-Made Shepard's Pie, Beef Stroganoff

Pasta: 4 Cheese Lasagna, Vegetable Lasagna or Meat Lasagna

Carving Station

Apple Wood Smoke Ham \$6 per person

Herb Roasted Beef Tenderloin \$MP

Roasted Round of Beef \$MP per person

Roasted Leg of Lamb \$12 per person

Slow Roasted Prime Rib of Beef \$MP

Beverages All prices are subject to change

Beverage Packages are based on a minimum of a 3-hour package for corporate events and 4 hours for weddings and are priced per person, per hour. Additional time can be added to any package. Last call will be done 30 minutes prior to the end of the event and the bar will close 15 minutes prior to the end of the event. No outside alcohol is permitted on premise. If any is brought in, there will be a charge of \$250 per bottle found.

Host Bars and Cash Bars are available. Beverages will be charged per consumption based on individual pricing. The host is responsible for a **minimum of a \$10 per person for day time events and \$20 per person for evening events**. If the minimum is not met, the difference will be added to the final bill.

For Cash Bars, a bartender fee of \$25 per bartender, per hour, will be assessed.

That amount will be applied towards the host's minimum.

Non-Alcoholic Beverage Station – Includes:

Canned Soda, Iced Tea, Lemonade – Up to 4 hours, \$10.00 per person, 4-8 hours, \$18.00 person



Open Bar Packages to choose from:

Domestic **Beer and Wine** \$7 per person, per hour

Budweiser, Bud Light, Coors Banquet, Coors Light, Miller Lite and Corona
Canyon Road Wine: Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc, White Zinfandel,
Cabernet Sauvignon, Merlot, Pinot Noir

Domestic Beer, Wine and **House** Liquor \$8 per person, per hour

Budweiser, Bud Light, Coors Banquet, Coors Light, Miller Lite and Corona
Canyon Road Wine: Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc, White Zinfandel,
Cabernet Sauvignon, Merlot, Pinot Noir
Amsterdam Gin, Amsterdam Vodka (Berry Flavored, Citrus, Regular) Bird Dog Whiskey,
Durango Tequila, E&J Brandy, Jim Beam Bourbon, Ron Diaz Coconut, Spiced and White Rum,
Apple Pucker, Raspberry Liquor, Triple Sec, All Mixers

Domestic Beer, Wine and **Call** Liquor \$10 per person, per hour

Budweiser, Bud Light, Coors Banquet, Coors Light, Miller Lite and Corona
Canyon Road Wine: Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc, White Zinfandel,
Cabernet Sauvignon, Merlot, Pinot Noir
Absolut (Citron, Berry, Mandarin, Regular) Smirnoff, Stolichnoff, Tito's, Bacardi, Captain Morgan, Malibu,
Beefeaters Gin, Bombay Gin, Canadian Club Whiskey, Seagrams 7, Seagrams VO, Southern Comfort, Jim Beam Bourbon, Jack
Daniels Bourbon, Cutty Sark, Johnny Walker Black, Jose Cuervo, Frangelico, Baileys, Kahlua, Tia Maria, All Mixers

Domestic & Import Beer, **Premium Wine & Premium** Liquor \$12 per person, per hour

Bells Two Hearted Ale, Blue Moon, Budweiser, Bud Light, Coors Banquet, Coors Light, Miller Lite, Corona,
Heiniken, Lagunitas, Stella Artois, Peroni, Pilsner Urquell
JJ Mueller Reisling, White Haven Sauvignon Blanc, Kendall Jackson,
MacMurray Pinot Noir and Louis Martini Cabernet Sauvignon
Ketel One, Grey Goose, Tito's, Bombay Sapphire, Crown Royal, Jameson, Jack Daniels, Makers Mark Bourbon,
Dewars, Glen Levit, Johnny Walker Red, Chivas, Drambuie, Chambord, Cointreau, Di Soranno Amaretto, Patron

A Wine Pour and Champagne Toast is Available, *prices vary depending on selection*