

JANESVILLE COUNTRY CLUB

The Janesville Country Club has the distinction of being the sixth country club established in the United States, the second in the Midwest, and the first in Wisconsin. The club was founded in 1894 by Alexander Galbraith. He brought fifteen golf sticks, several dozen balls, and a sketchy knowledge of their use with him from Scotland.

By offering the finest facilities inside and outdoors, we have the perfect setting for your event. We have a beautiful outdoor patio set against a lush green backdrop and an elegant clubhouse with breathtaking views.

As you look over the information in this packet please remember that these are only suggestions and that we would be more than happy to customize a menu that suits your needs. Please feel free to give us a call if you have any questions or if you would like to schedule a personal tour of our facilities. We look forward to the opportunity to host your special event.

JANESVILLE COUNTRY CLUB

SERVICE, EQUIPMENT & ROOM RENTAL

Room Rentals

Terrace & Ballroom (seats 250 guests / social distancing 125)

Includes sanitized facility, tables, linens, chairs & service ware

Galbraith Room (seats 65 guests / social distancing 30)

Includes sanitized facility, tables, linens, chairs & service ware & 86" smart tv

Board Room (seats 10-40 guests / social distancing 25)

Includes sanitized facility, tables, linens, chairs & service ware & 86" smart tv

Payments & Cancellations : All events require payment of the room rental fee to secure the event space. Payments are non-refundable, but may be rescheduled subject to availability. 100% of the estimated total of the event is due no later than one week prior to the event date. The remaining balance is due upon receipt of final invoice. Current Janesville Country Club members are not required to pre-pay or pay room fees.

Service Charge: A 5% facility fee and a 15% gratuity will be added to all food and beverage purchases as well as Wisconsin Sales Tax of 5.5%.

Damages: Client is responsible for any damages to Janesville Country Club and property that may have been caused by the Client and/or the Client's guests and vendors. The Client is ultimately responsible for any damage incurred. The Client is within his/her rights to seek redress for damage charges caused by Client's guests and vendors. If damage has occurred, the Janesville Country Club will provide an itemized list to the Client and the Club will charge the damage amount to the Member's Account that was used as Sponsor if a credit card has not been provided by the client. Note, the Janesville Country Club staff will make reasonable best efforts to repair damage charging only for labor. Should, however, the damage be extensive, Client will be responsible for replacement costs.

Entertainment: No entertainment may be scheduled to perform later than 12:00 a.m. After the entertainment has completed their performance, one hour will be allowed for take down and removal of their equipment.

Tastings: Tastings of entrees are available during our regular dining hours. A one week notice is required for the reservation with your food choices. There is a charge for these entrees and payment is required the evening of the tasting.

JANESVILLE COUNTRY CLUB

SERVICE, EQUIPMENT & ROOM RENTAL

Wedding Ceremony: A \$400.00 fee will cover the use of our outside patio or Ballroom, our stackable chairs set up and taken down.

Cake Cutting: You may bring in a cake from a licensed baker; we will cut and serve it at no additional cost. JCC is not responsible for not having enough cake or the presentation of the cut pieces due to the cake's structure. We are not responsible for the return of any cake materials to the baker. Please provide a list of items to be returned to the baker so we may have them ready for you before you leave.

Decorations: All decorations must be approved by the Janesville Country Club event planner. All decorations must be taken down before departure; unless other arrangements have been made with the event planner. No confetti, glitter, or bubbles permitted. Signs and displays must be preapproved; no nails, tacks, or command strips, absolutely nothing attached to a painted surface will be allowed, any damages caused by signs or displays will be charged.

Locker Rooms: Use of our locker rooms is permitted when having a wedding ceremony at the JCC. All members of the wedding party and their belongings must be removed from the locker room no later than **1 hour** after the ceremony has taken place. Please be sure to designate someone to do this. If items are not removed; the JCC reserves the right to pack up all items and place them in a secure location and you will be charged a \$100 fee.

Loss and Damage: We are not responsible for theft, loss or damage to articles left on our premises. Also, the host is responsible for any damage done to the Club during their event. The Club reserves the right to assess cleaning or damage fees as necessary.

Services & Equipment

Chair Covers (White) \$3.00

Gold Charger Plates \$1.50

LCD Projector and Video Screen \$100.00

Portable Music/Speaker System \$250.00

Fire Pit on Patio \$200.00

Microphone N/C

JANESVILLE COUNTRY CLUB

BREAKFAST SERVICE

Served only 6am-11am

The Continental \$15.00

Assorted Breakfast Pastries, Flavored Yogurt, Fresh Fruit Platter, Juice and Coffee

The New Yorker \$15.00

Assorted Bagels, Flavored and Plain Cream Cheese, Fresh Fruit Platter, Juice and Coffee

All American Favorite \$20.00

Scrambled Eggs, Bacon, Sausage, Cinnamon French Toast, American Fries,

Assorted Breakfast Pastries, Fresh Fruit Platter, Juice and Coffee

***Add a Chef attended Omelet Station for \$15.00 per person to any breakfast buffet**

LUNCH SERVICE

Served only 11am-3pm

Build your own Cold Cut Sandwich Buffet \$18.00

Deli Ham, Turkey, Roast Beef, Assorted Bread (White, Wheat, & Rye), Sliced Tomato, Onion, Lettuce, Cheese (Provolone & Cheddar), Mayo, Mustard, JCC Chips with Onion Dip, Loaded Potato Salad

Cookout \$25.00

Grilled Hamburgers, Hotdogs, & Chicken Breast, Sliced Tomato, Onion, Lettuce, Cheese (Swiss & Cheddar), Mayo, Mustard, JCC Chips with Onion Dip, Loaded Potato Salad

Italian Lunch \$25.00

Italian Beef, Italian Sausage, French Rolls, Sliced Provolone, Giardiniera, Grilled Sweet Peppers and Onions, Italian Pasta Salad, JCC Chips & Onion Dip

BBQ Lunch \$23.00

Pulled Pork, Sliced Beef Brisket, Brioche Buns, BBQ Sauce, Baked Beans, JCC Cole Slaw, Loaded Potato Salad, JCC Chips with Onion Dip

Salad Bar and Pot of Soup du Jour \$18.00

Mixed Greens, Sliced Chicken, Tomato, Cucumber, Carrots, Hard Boiled Eggs, Shredded Cheese, Cranraisins, Sunflower Seeds, Croutons, Ranch, French and House Dressings, Rolls and Butter, Fruit Bowl, Pot of Soup du Jour

JANESVILLE COUNTRY CLUB

SNACK/BREAK OPTIONS

Variety of Candy \$3.50

Snack Mix \$2.50

Cookies \$2.00 Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal

Coffee Service \$2.00

Ice Tea, Lemonade \$2.00

Bin of Canned Soda \$2.00 per can

HORS D'OEUVRES

Platters are priced per Person
unless otherwise noted

PLATTERS

Fruit Seasonal Melon, Pineapple, Black Grapes and Fresh Berries \$3.50

Fresh Vegetable Tray Celery, Baby Carrots, Cherry Tomatoes, Cucumbers, Ranch and Vegetable Dip \$3.50

Charcuterie Hand Crafted Cheeses, Dried Meats, Fruit, Honeycomb, Olives, Pickles, Sliced Baguettes, & Crackers \$7.00

Poached Whole Salmon Cucumbers, Dill Crème Fraiche, Capers, Shallots, Chopped Eggs,

Horseradish, and Toast Points \$300, serves 50

Honey Smoked Salmon Side Lemons, Capers, Shallots, Cucumber, Dill Cream Cheese, Baguette \$175, serves 50

Jumbo Shrimp Cocktail Cocktail Sauce and Lemons \$42.00/dozen

Baked Brie En Croute Raspberry, Almond, and Honey, Crisp Tart Apples, French Bread and Crackers \$50.00, serves 25

JANESVILLE COUNTRY CLUB

HORS D'OEUVRES

Priced per Piece

HOT

Bacon Wrapped Water Chestnut \$2.50 Shrimp \$3.50 Scallop \$3.50

Bacon Wrapped Chicken With Zesty Cheese Filling \$3.75

Brie en Croute Raspberry or Honey Nut \$2.75

Mini Crab Cake Roasted Garlic Aioli \$4.25

Spring Roll Buffalo Chicken \$2.50 Philly Cheesesteak \$3.00 Vegetable \$2.25

Egg Roll Vegetable with Sweet Chili Sauce \$2.25

Meatball BBQ, Swedish, or Sweet Chili \$1.00

Sliders Chicken, Ham, Turkey, or Roast Beef \$4.00 / Tenderloin \$7.00 (Hot or Cold)

Kabobs Chicken or Steak \$5.25

Lamb Chop Lollipop Mint Pesto \$5.75

Spinach and Artichoke Dip with Pita Points \$5.00

Lobster Dip with Crostini \$7.00

COLD

Bruschetta Traditional Tomato \$2.00

Caprese Skewer Fresh Mozzarella, Tomato, Basil and Balsamic Drizzle \$2.50

Smoked Salmon Mousse Phyllo Cup \$4.00

Brie Crostini Raspberry, Honey Glazed Pecans \$2.50

Deviled Eggs Traditional \$2.00

Smoked Salmon Roll With Dill Lemon Mascarpone \$3.50

JANESVILLE COUNTRY CLUB

DINNER SERVED

All dinner entrees are served with a dressed mixed green salad, your choice of fresh starch and vegetables (choices found on page 8), rolls and butter

Please note: There is a \$1.50 charge per plate for more than one entrée selection

CHICKEN

Chicken Marsala Marsala and Wild Mushrooms, Crispy Prosciutto \$28.00

Crispy Chicken Roulade Prosciutto, Spinach and Feta Cheese, Garlic Herb Cream Sauce, Basil Chiffonade \$28.00

Chicken Cordon Bleu Mascarpone and Ham Stuffed \$29.00

BEEF

Filet Mignon Red Wine Reduction, \$39.00, 6 oz \$49.00, 10 oz.

New York Strip Brandy Peppercorn Demi \$42.00, 12 oz.

Cajun Ribeye Red Wine Reduction \$31.00, 9 oz.

SEAFOOD

Twin Crab Cakes Stone Ground Mustard Cream Sauce, Micro Celery \$37.00

Salmon Seared Salmon Encrusted with Candied Pecans Topped with a Brown Butter Maple Bourbon Sauce \$29.00

Seabass Pan Seared, Citrus Gastrique, Sweet Potato Hay \$49.00

Crab Stuffed Shrimp Brandy Lobster Cream Sauce \$43.00

PORK

Pork Medallions BBQ Rubbed, Apple Chutney 10 oz. \$32.00

Frenched Pork Chop Bacon and Caramelized Onion \$38.00, 14oz.

VEGETARIAN

Manicotti Three Cheese Stuffed with Sundried Tomato Sauce \$26.00

Parmesan Risotto Seasonal Vegetable and Tomato Ratatouille \$22.00

Stuffed Pepper Stuffed with Black Bean Salsa and Spanish Rice \$22.00

JANESVILLE COUNTRY CLUB

DINNER SERVED & SIDES

Served with a dressed mixed green salad, your choice of fresh starch and vegetables, assorted rolls and butter

Please note: There is a \$1.50 charge per plate for more than one entrée selection

Filet & Chicken 4oz Black Angus Filet, 4oz Grilled Chicken Breast \$32.00

Filet & Salmon 4oz Black Angus Filet, 4oz Pan Roasted Salmon \$36.00

Filet & Shrimp 4oz Black Angus Filet, 3 Jumbo Grilled Shrimp \$38.00

Ribeye & Chicken 5 oz. Ribeye, 4 oz. Chicken Breast \$32.00

Ribeye & Salmon 5 oz. Ribeye, 4 oz. Salmon Filet \$36.00

Ribeye & Shrimp 5 oz. Ribeye, 3 Jumbo Grilled Shrimp \$38.00

Sauces For Above :

Beef– Red Wine Reduction or Au Jus

Chicken– White Wine Cream or Sundried Tomato Sauce

Salmon– Garlic & Herb or Maple Glazed

Choose 1 starch and 1 vegetable (additional selections are \$2.00)

STARCH CHOICES Garlic Oven Roasted Potatoes, Butter Whipped or Roasted Garlic Mashed Potatoes, Twice Baked Potato stuffed with Bacon and Cheddar (add \$2), Baked Potato (loaded, add \$2)

VEGETABLE CHOICES Steamed Broccoli, Green Beans Almondine, Brussel Sprouts with Pancetta and Onion, Oven Roasted Vegetable Medley (Yellow Squash, Zucchini, and Carrots), California Mix (Broccoli, Cauliflower, Carrots)

JANESVILLE COUNTRY CLUB

BUFFET SERVICE

All buffet service includes
a dressed mixed green salad, your choice of fresh starch and vegetables (choices found on page 8) , rolls and butter

2 Entrée Choices Lunch \$28.00 Dinner \$35.00

3 Entrée Choices Lunch \$35.00 Dinner \$42.00

Lunch is served before 2:00pm

CHICKEN

Florentine Fresh Mozzarella, Spinach and Garlic Cream Sauce

Smothered Ham, Peppers, Onions, Mushrooms and Mozzarella Cheese

Tuscany Sundried Tomato Garlic Sauce

BEEF

Beef Tips Wild Mushrooms, Egg Noodles

Sliced Roast Beef Beef Demi Glace

Braised Bone-In Short Ribs Herb and Garlic Demi

SEAFOOD

Salmon Maple Glazed or Garlic & Herb

Mahi Mahi Charbroiled, Mango Salsa

Broiled Cod Lemon and Lemon Cream Sauce

Shrimp Scampi Garlic Herb Butter Sauce and Linguini

PORK

House Smoked Baby Back Ribs JCC Barbeque Sauce

Sliced Pork Loin Wild Berry Rosemary Compote

Pork Chop Pork Chop BBQ or Maple Glazed with Apple Chutney

JANESVILLE COUNTRY CLUB

BUFFET SERVICE

Southern BBQ \$28.00

Pulled Pork, Marinated and Grilled Chicken, Smoked Beef Brisket, Cole Slaw, Brioche Rolls, Corn Muffins, Baked Beans, Corn on the Cob, Southern Green Beans, & Greens Salad

Wisconsin Fish Fry \$28.00

Baked and Fried Cod, Cole Slaw, Fresh Steamed Vegetables, Roasted Garlic Potatoes, Greens Salad, Tartar Sauce and Lemons

Italian \$27.00

Sliced Porchetta with Spicy Pomodoro Sauce, Chicken Marsala with Linguini, Spaghetti Marinara with Meatballs, Sautéed Seasonal Vegetables with Italian Seasoning, Italian Pasta Salad, Greens Salad, Garlic Bread.

Chef Attended Pasta Station \$25.00

Farfalle and Penne Pasta, Marinara, Alfredo and Pesto Sauces, Shrimp, Grilled Chicken, Bacon, Roasted Garlic, Spinach, Tomatoes, Scallions, Red and Green Bell Peppers, Black Olives, Broccoli Florets, Pine Nuts, Mushrooms, Crushed Red Pepper, Parmesan, Garlic Bread

Taco Bar \$22.00

Chicken, Ground Beef, Refried Beans, Spanish Rice, Diced Green Peppers, Diced White Onions, Cilantro, Black Olives, Shredded Cheddar Cheese, Tomatoes, Sour Cream, Guacamole, Salsa, Taco Shells, Corn and Flour, Tortilla Chips

Chef Carved Meats

Roasted Beef Tenderloin, Horseradish Sauce \$24.00

Slow Roasted Prime Rib of Beef, Au Jus and Horseradish Sauce \$18.00

Beef Wellington, Red Wine Reduction and Cognac Cream Sauce \$21.00

Cherry Wood Smoked Bone-In Ham, Apple Chutney \$18.00

Slow Roasted Turkey Breast, Cranberry Chutney \$18.00

*All of the above served with the appropriate condiments

Action Stations \$50 Chef Fee

JANESVILLE COUNTRY CLUB

CHILDRENS MEALS

Childrens meals will be served at the same time as dinner salads,
unless other arrangements are made

MAIN ENTRÉE \$10.00

Choose One

Pasta Marinara (No side included)

with Meatballs or Grilled Chicken

Kraft Mac n Cheese (No side included)

Add Sliced Hot Dog or Grilled Chicken

Pizza (No side included)

Cheese or Pepperoni

Chicken Strips (3)

Cheeseburger

Mini Corn Dogs (6)

Grilled Cheese

Hot Dog

SIDES

Choose one

French Fries, Sweet Potato Fries, Curly Fries

Mashed Potatoes, Baked Potato, Chips, Fresh Fruit

Or Steamed Vegetables

1894

JANESVILLE COUNTRY CLUB

DESSERT

Red Velvet Cake \$7.00

Cream Cheese Icing, Hazelnut Whipped Cream

Bistro NY Cheesecake \$7.00

Snickers, Strawberries, Blueberries, Cinnamon Apples, Raspberries, Chocolate, Caramel (Add \$1.00 per topping)

Chocolate Covered Long-Stemmed Strawberries Market Price

Choice of White or Dark Chocolate

Tuxedo or rolled in a variety of toppings add \$1.00

Sweets Table \$14.00 (5 pieces per person on average)

Dipped Berries, Petite Fours, Miniature Cheesecakes, Assorted Cookies

Banana or Peach Foster's \$12.00 (can be an action station, Chef Attended \$50 Fee)

Vanilla Ice Cream

Tiramisu \$7.00

Death by Chocolate \$7.00

LATE NIGHT SNACKS

Sliders / Per Slider

Chicken, Ham, Turkey, or Roast Beef \$4.00 / Tenderloin \$7.00

Tacos & Nachos \$15.00 / Per Person

Chicken or Ground Beef, Refried Beans, Nacho Cheese Sauce, Diced Green Peppers, Diced White Onions, Cilantro, Black Olives, Shredded Cheddar Cheese, Tomatoes, Sour Cream, Guacamole, Salsa, Taco Shells, Corn and Flour, Tortilla Chips

Assorted Snacks \$5.00 / Per Person

Chips, Chex Mix, Trail Mix or Pretzels

Pizza \$15.00 / Per Pizza

Pepperoni, Sausage, Margarita, BBQ, Mushroom, Four Cheese

Hot Dogs & Brats \$10.00 / Per Person

Grilled Hot Dogs, Grilled Brats Onions, Pickles, Relish, Tomatoes, Ketchup, Mustard

Wings \$3.00 / Per Wing

Fried and Tossed in Buffalo Sauce, BBQ Sauce or Plain with Ranch, Blue Cheese Sauces, Carrots and Celery