

A CENTURY OF EXCELLENCE

WEDDING GUIDE

2024



REEDSBURG COUNTRY CLUB

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REEDSBURG COUNTRY CLUB | 2024

Warm Greetings and a Heartfelt Welcome to Reedsburg Country Club,

Thank you for considering Reedsburg Country Club as the backdrop for your upcoming wedding day.

Let's stroll down memory lane to 1924, when our course and clubhouse were starting. They were quite different from the beautiful venue we have today. Over the years, with the support of our outstanding members, we've grown into the incredible place you see now.

Once a private club, we've opened our doors to the public, eager to share our fantastic space, exceptional service, and delicious food. With a century of tradition behind us, we proudly stand as the perfect choice for your special day.

Your wedding day means the world to us, and our goal is to exceed your expectations. Our mission is simple: treat every guest as part of our family and create a truly unique wedding reception. While we take care of the details, you can cherish every moment and make unforgettable memories.

We warmly invite both of you to begin this incredible journey at Reedsburg Country Club.

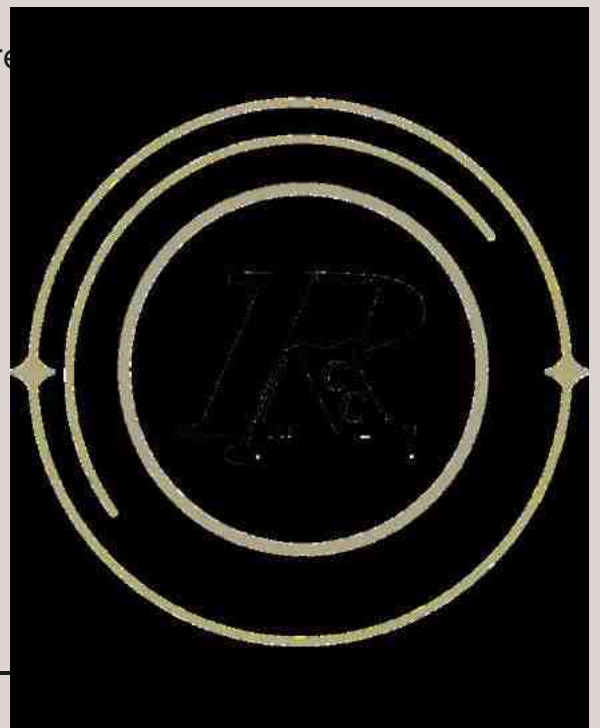
To love, laughter, and a lifetime of happiness.

Regards,

Luke Whitaker

General Manager

Reedsburg Country Club



ONE-STOP WEDDING SHOP

THE REHEARSAL DINNER

- 2-Hour Rental
- Up to 75 people
- West Room - No Additional Fee
- Early Setup After Dinner

Price Includes:

- 2 Hors D' Oeuvres
- Buffet Meal
- 2 Drink Tickets (Call Spirits, Beer, Seltzer Cider and House Wine)
- \$50 Per Person

WEDDING DAY

- Six (6) - Seven (7) Hour Options Available
- 3 Appetizers (1 Hot, 2 Cold)
- 4 Hours Open Silver Bar
- Meal Buffet or Plated
- 2 Late-Night Snacks
- \$100 Per Person

GIFT OPENING BRUNCH

- Three (3) Hours
- Maximum Seating-40 People
- Brunch or Deli Buffet
- Coffee, Tea, Fountain Soda and Mimosas
- \$30 Per Person

ROOM FEE IS DUE AT THE TIME OF CONTRACT SIGNING AND ACTS AS THE DEPOSIT FOR THE ROOM



HOT HORS D' OEUVRES

BACON WRAPPED WATER CHESTNUTS - \$4.50 (2 Pieces Per Guest)

Crispy Water Chestnut Wrapped in Bacon, Drizzled with House-Made BBQ Sauce.

SAUSAGE STUFFED MUSHROOMS - \$5 (2 Pieces Per Guest)

Large Cremini Mushrooms Stuffed with Hot Italian Sausage and Monterey Jack Cheese.

VEGETARIAN SPRING ROLLS - \$4 (2 Pieces Per Guest)

Seasoned vegetables Inside a Crispy Fried Wrapper. Served with Sweet Chili Sauce.

PEANUT CHICKEN SKEWERS - \$4 (1 Piece Per Guest)

Grilled Chicken Breast with Red Curry Peanut Sauce, Scallions, and Basil.

HAWAIIAN PORK SKEWERS - \$4.50 (1 Piece Per Guest)

Marinated Pork Tenderloin, Pineapple, and Red Pepper Finished with Ponzu Sauce, Scallions, and Sesame Seeds.

COCONUT SHRIMP - \$6 (2 Pieces Per Guest)

Fried Coconut Breaded Shrimp, Served with Orange Chili Sauce.

SWEDISH MEATBALLS - \$4 (3 Pieces Per Guest)

Pork and Beef Meatballs in a Creamy Dijon Sauce.

SPINACH ARTICHOKE DIP - \$4

Spinach, Artichoke Hearts, Cream Cheese, Parmesan, and Garlic, Baked Together into a Warm Dip and Served with House Tortilla Chips.

PORK EGG ROLLS - \$4 (2 Per Guest)

Seasoned Ground Pork, Cabbage, Carrots, Garlic, and Ginger Fried in a Crispy Wrapper and Served with Pineapple Sweet and Sour Sauce.

MINI CRAB CAKES - \$7 (2 Per Guest)

Jumbo Lump of Crabmeat with Celery, Onion, Garlic, and Old Bay, Topped with Citrus Aioli.

CHIPOTLE BEEF SKEWERS - \$6 (1 Piece Per Guest)

Chipotle Lime Marinated Beef Topped with Chimichurri Sauce.

SPANAKOPITA - \$4 (2 Pieces Per Guest)

Spinach, Feta Cheese and Herbs Stuffed into a Crispy Filo Dough.

COLD HORS D'OEUVRES

HEIRLOOM CAPRESE SALAD - \$4.50 (1 Per Guest)

Multi-Colored Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Cracked Black Pepper, and Balsamic.

VEGETABLE HUMMUS PLATTER - \$4

Homemade Hummus Spread with Toasted Flatbread, Carrots, Celery, Red Pepper, Tomatoes, and Cauliflower.

SEASONAL FRESH FRUIT DISPLAY - \$4

Selection of Fresh Seasonal Fruit.

SHRIMP COCKTAIL \$5 (2 per guest)

Large White Shrimp Poached in Lemon and Herbs Served Cold with Homemade Cocktail Sauce.

SMOKED SALMON DISPLAY - \$5

Chilled Hot-Smoked Salmon Served with Lemon, Whipped Cream Cheese, Red Onions, Capers, Tomato, and Hard-Boiled Eggs, Served with Assorted Crackers.

VEGETABLE SUMMER ROLLS - \$4 (2 Per Guest)

Chilled Rice Noodles, Cabbage, Carrots, Scallions, Mint, Peanuts, Cucumber, and Red Pepper in Rice Paper, Served with Ginger Garlic and Sweet Chili Sauce.

ROASTED BEEF CROSTINI - \$4.50 (2 Per Guest)

Toasted Baguette with Horseradish Cream, Shaved Prime Rib, Red Onion, Parsley, and Steakhouse Aioli.

TOMATO BASIL BRUSCHETTA - \$4 (2 Per Guest)

Toasted Baguette with Herb Cream Cheese, Garlic Mashed Potatoes, Fresh Basil, and Parmesan Cheese Drizzled with Balsamic.

VEGETABLE CRUDITES - \$4

Assorted Vegetables Served with Dill Dip

SMOKED SALMON CANAPE - \$5 (2 Per Guest)

Cold-Smoked Salmon on Pumpernickel Bread with Lemon Dill Cream Cheese, Red Onion, and Capers.

WISCONSIN CHEESE AND SAUSAGE TRAY - \$4.50 (2 Per Guest)

Assortment of Sliced Cheeses, Summer Sausage and Crackers,

BREAKFAST MENU

All Breakfast Buffets Include: Coffee and Tea | Assorted Juices | White and Chocolate Milk

MUFFINS & PASTRIES - \$10

- Muffins:

Blueberry | Banana Nut | Chocolate Chip

- Fresh Baked Danishes:

Cheese | Maple Nut | Cherry

GRAND BREAKFAST BUFFET - \$18

Fresh Baked Croissants | Fruit Jams

Breakfast Main dishes (Choose 2).

- Scrambled Eggs
- Classic Eggs Benedict
- Three Meat and Cheddar Scramble
- Spinach, Tomato Feta Egg White Frittata
- Chorizo, Tomato, and Peppers Frittata
- Ham, Swiss, and Caramelized Onion Frittata
- Cinnamon French Toast with Berry Compote
- Buttermilk Pancakes with Warm Maple Syrup

Breakfast Meats (Choose 1).

- Bacon
- Sausage Links
- Corned Beef Hash
- Chicken Sausage Patties
- Honey Glazed Ham

Breakfast Potatoes (Choose 1).

- Hashbrowns
- Diced Red Potatoes with Onions and Peppers

CONTINENTAL BREAKFAST - \$13

- Fresh Whole Fruit or Sliced Fruit Display
- Yogurt, Berry and Granola Parfaits
- Assorted Muffins and Danishes
- Fresh Baked Croissants
- Hard Boiled Eggs
- Fruit Jams

BREAKFAST BUFFET ENHANCERS

- Steel-Cut Oatmeal with Dried Fruit and Brown Sugar - \$4
- Yogurt, Berry, and Granola Parfaits - \$4
- Fresh Cooked Glazed Doughnuts - \$3
- Fresh Cut Fruit Display - \$4
- Fresh Whole Fruit - \$4
- Assorted Muffins - \$3
- Assorted Danishes - \$4
- Assorted Granola Bars - \$3
- Chef Made Omelet Station - \$7



PLATED LUNCHEON

All Plated Luncheons include: Coffee | Iced Tea

SANDWICHES

- Chicken or Tuna Salad Croissant - \$12
- Turkey & Cheddar on Wheat Bread - \$12
- Cranberry Chicken Wrap - \$13: Grilled Chicken Breast, Sliced Apples, Pecans, Mixed Greens, and Cranberry Mayo in a Whole Wheat Wrap
- Turkey Bacon Wrap - \$13: Roast Turkey, Bacon, Provolone Cheese, Lettuce, Tomato and Pesto Mayo.
- Vegetarian Wrap - \$12: Roasted Veggies, Spinach, Tomato, Red Onion, Sundried Tomato Aioli

All Sandwiches Served with a Pickle and Choice of (Add Second Side for \$2)

ENTRÉE SALADS

- Chicken Caesar Salad - \$15: Chopped Romaine, Creamy Caesar Dressing, Garlic Croutons, Fresh Parmesan, Grilled Chicken Breast
- Sesame Soy Chicken Salad - \$16: Mixed Greens, Napa Slaw, Scallions, Cilantro, Cucumbers, Red Pepper, Grilled Chicken Breast, Sesame Seeds
- Chef Salad - \$14: Mixed Greens, Hard-Boiled Egg, Turkey, Ham, Cheddar, Swiss, Red Onion, and Tomato

Sub Shrimp \$2 | Sub 4 oz. Salmon Filet \$4

All Salads Include a Dinner Roll

Side options:

House-made Potato Chips | Fresh Fruit | Pasta Salad | Potato Salad | Cup of Soup (Add \$3)

Sub Shrimp \$2 | Sub 4 oz. Salmon Filet \$4. All Salads Include a Dinner Roll



PLATED DINNER MENU

Each Item comes with your choice of Salad, Dinner Roll & Butter, Starch & Vegetable. Price is per plate.

While protein choices can vary per plate, we ask that you choose the same vegetable and starch for all plates.

HOUSE-MADE

CHICKEN CORDON BLEU - \$29:

Chicken Breast Stuffed with Ham and Swiss Cheese, Topped with a Dijon Cream Sauce.

CHICKEN BRUSCHETTA - \$25:

Grilled Chicken Breast topped with Marinated Tomatoes, Basil, Onion, Fresh Mozzarella & Balsamic.

ROASTED PORK LOIN - \$26:

Thick Cut Oven Roasted Pork Loin with Mustard Chardonnay Sauce.

BACON WRAPPED PORK

TENDERLOIN - \$29:

Three Medallions Smothered in Pineapple Sweet Chili Sauce.

LEMON DILL SALMON - \$29:

Seared 8 oz Salmon Filet with Lemon Dill Butter Sauce.

10 OZ. CENTER CUT TOP SIRLOIN - \$34:

Grilled Beef Sirloin Steak, Served with Mushroom Demi-Glace.

8 OZ FILET MIGNON - \$40:

Grilled Beef Tenderloin Steak, Served with Red Wine Reduction Sauce.

10 OZ. NEW YORK STRIP STEAK - \$38:

Grilled Center Cut Strip Steak, served with Cabernet Demi-Glace.

12 OZ. SLOW ROASTED PRIME RIB -

\$36:

Cooked 12 Hours Low and Slow, Served Medium, with Garlic Au Jus.

SURF & TURF - \$42:

Grilled 4 oz. Filet Mignon Paired with 3 Roasted Jumbo Shrimp, Topped with Bearnaise Sauce.

STEAK AND CHICKEN DUO - \$32:

5 oz. Grilled Center Cut Top Sirloin Steak and a Grilled Herb Brined Chicken Breast. Served with Brandy Cream Sauce.

ROASTED VEGGIE STACK - \$25:

Balsamic marinated Portabella Mushrooms, Summer Squash, Eggplant, and Peppers, roasted with Tomatoes and Fresh Mozzarella Cheese. Topped with Pesto Cream Sauce.

- PLEASE SELECT ONE SIDE AND STARCH-

PLATED STARCH CHOICES:

- Rice Pilaf
- Roasted Fingerling Potatoes
- White Cheddar Mashed Potatoes
- Smashed Garlic Red Potatoes
- Coconut Jasmine Rice
- Roasted Mushroom Risotto
- Creamy Roasted Red Pepper Polenta
- Baked Potato (**Loaded add \$2**)

PLATED VEGETABLE OPTIONS:

- Glazed Carrots
- Buttered Bi-Color Corn
- Green Beans with Shallot and Bacon
- Roasted Summer Squash Blend
- Broccoli with Brown Butter
- Roasted Lemon Garlic Cauliflower
- Lemon and Garlic Grilled Asparagus
- Bacon Parmesan Roasted Brussel sprouts

STANDARD BUFFET SELECTIONS

Includes salad, vegetable, starch, rolls and butter, coffee, tea and water.

Silver Buffet - \$28 per person

Select 1 Salad, 1 Entree, 1 Starch, 1 Vegetable

Gold Buffet - \$34 per person

Select 1 Salad, 2 Entrees, 2 Starch, 2 Vegetable

ENTREES`

- PLEASE SELECT ONE OR TWO DEPENDING ON PACKAGE -

ROAST TURKEY WITH:

Slow Roasted Turkey Breast with a Natural Pan Gravy.

HONEY GLAZED HAM:

Sliced Ham, Topped with a Sweet Honey Glaze.

CHICKEN BRUSCHETTA:

Tender, Oven-Roasted Chicken Breast Topped with Savory Mozzarella Cheese and a Blend of Marinated Tomatoes, Fresh Basil, Red Onion, and Balsamic Glaze.

PEPPER CRUSTED PORK LOIN

WITH BRANDY CREAM SAUCE:

Roasted Pork Loin Crusted with Coarse Black Pepper and Topped with Brandy Cream Sauce.

BEEF POT ROAST WITH BROWN

GRAVY:

Braised Beef Chuck, Served with Reduced Pan Sauce.

CHICKEN WITH MUSHROOM

CREAM SAUCE:

Sauteed Chicken Thighs, Smothered in a Garlic Mushroom Cream Sauce.

ROASTED BEEF SIRLOIN WITH

CHIMICHURRI SAUCE:

Thin Sliced Beef Sirloin Cap, Topped with Chimichurri Sauce.

BAKED COD WITH OLD BAY BUTTER:

Atlantic Cod Fish, Baked with Old Bay Butter.

SEARED SALMON WITH A CITRUS

PONZU SAUCE:

Crispy Salmon Topped with Citrus Ponzu Sauce.

STANDARD BUFFET SELECTIONS

SALADS:

- PLEASE SELECT ONE -

- **HOUSE MIXED GREENS**

Crisp Mixed Greens Topped with Cherry Tomatoes, Shaved Red Onion, and Cucumber Drizzled with your Choice of Dressing: Ranch, French, or House Vinaigrette.

- **WEDDING SALAD**

Crisp Mixed Greens with Strawberries, Feta Cheese, and Pecans, Drizzled with White Balsamic Dressing.

- **CAESAR SALAD**

Crisp, Chopped Romaine Tossed with Shredded Parmesan Cheese, Croutons, and House Caesar Dressing.

STARCHES

- PLEASE SELECT ONE OR TWO DEPENDING ON PACKAGE -

- **LOADED MASHED POTATOES**
- **VEGETABLE RICE PILAF**
- **ROASTED BABY RED POTATOES**
- **ROASTED RED PEPPER POLENTA**
- **WHITE CHEDDAR MASHED POTATOES**
- **ROASTED FINGERLING POTATOES**
- **MUSHROOM RISOTTO**
- **COCONUT JASMINE RICE**
- **GARLIC & GRUYERE SCALLOPED POTATOES**

VEGETABLES

- PLEASE SELECT ONE OR TWO DEPENDING ON PACKAGE -

- **HONEY GLAZED CARROTS**
- **GREEN BEANS ALMONDINE**
- **GARLIC LEMON ROASTED CAULIFLOWER**
- **BROCCOLI WITH BROWN BUTTER**
- **ROASTED SQUASH MEDLEY**
- **BUTTERED BI-COLOR CORN**
- **BACON GRUYERE ROASTED BRUSSEL SPROUTS**
- **GRILLED ASPARAGUS**



SPECIALTY BUFFETS

All prices are per person. All buffets include: Coffee | Iced Tea. These buffets include: Assorted Cookies or Brownies

DELI BUFFET - \$18

- Assorted Breads:

Wheat | Marble Rye | Sourdough

- Deli Meat:

Roast Turkey | Ham | Roast Beef

- Cheese:

Cheddar | Provolone | Pepper Jack | Swiss

- Accompaniments:

Lettuce | Pickles | Sliced Tomato | Shaved

Red Onion | Mayo | Assorted Mustards |

Assorted Cookies or Brownies | Fresh

Cooked Potato Chips

COOKOUT BUFFET

1 Meat \$18 | 2 Meat - \$21

- 1/3 lb. Hamburger: Bun, Assorted Cheeses, Lettuce, Tomato & Condiments
- 1/4 lb. Brat: Bun, Kraut, Condiments
- 1/4 lb. All Beef Hot Dog: Bun, Condiments
- Pulled Pork: Bun, BBQ Sauce
- BBQ Chicken
- Fried Chicken

Choice of Sides:

Pasta Salad | Potato Salad | Coleslaw

Baked Beans | Fresh Cooked Potato Chips

PASTA BUFFET - \$20

- Choice of Pasta (choose 2):

Spaghetti | Fettuccine | Macaroni | Penne

- Choice of Sauce (choose 2):

Marinara | Alfredo | White Cheddar

- Grilled Chicken Breast

- Meatballs

**Comes with Preset Mixed Green Salad, House
Vinaigrette and Garlic Bread**

TACO BAR - \$20

- Taco Meats (Choose 2):

Taco Seasoned Ground Beef | Shredded

Chicken | Pork Al Pastor | Carne Asada

Carnitas

- Accompaniments:

Fresh Fried Tortilla Chips | Queso Blanco

Sauce | Pico de Gallo | Salsa Verde | Refried

Beans | Spanish Rice

- Assortment of Tortillas:

Flour | Corn | Hard Shell

- Condiments:

Queso fresco | Jack Cheese | Sour Cream |

Black Olives | Onions | Jalapenos

ASSORTED SANDWICH BUFFET - \$19

Choose 3, add an additional choice \$1.99 each

- Chicken or Tuna Salad Croissants
- Turkey & Cheddar on Wheat
- Ham & Swiss on White
- Chicken or Tuna Salad on Wheat
- Cranberry Chicken Wrap: Chicken

Breast, Apples, Pecans, Mixed Greens,

Cranberry Mayo

- Turkey Bacon Wrap: Sliced Turkey, Bacon, Provolone, Lettuce, Tomato, Pesto Aioli

• Vegetarian Wrap: Roasted Veggies, Spinach, Tomato, Red Onion, Sundried Tomato Aioli

Condiments:

Lettuce | Sliced Tomato | Shaved Red

Onion | Pickles | Mayo | Assorted Mustards |

Fresh Cooked Potato Chips

BUFFET ENHANCEMENTS

PLATED DESSERTS:

- Assorted Cheesecakes \$4.99
- Chocolate Tuxedo Cake \$4.99
- Fresh Baked Fruit Pies \$3.99
- Strawberry Shortcake \$3.99

DESSERT PLATTERS:

- Fresh Baked Cookies \$1.99
- Chocolate Iced Brownies \$1.99



CHILDREN'S MEALS

-Children's 5 Year Old and Under Eat Free-

CHILDREN'S PLATED CHICKEN TENDERS - \$12

Crispy Chicken Tenders Served with your Choice Sauce and French Fries.

-Children's Plated Option for Ages 6-12 Years Old-

CHILDREN'S BUFFET OPTIONS - 51% OF ADULT LISTED PRICES

-Children's Buffet Options is For Ages 6-12 Years Old-

**PLEASE BE SURE TO GIVE A SPECIFIC NUMBER OF CHILD GUESTS
SEPARATE FROM YOUR ADULT GUESTS AND SPECIFY IF THEY
WILL HAVE THE CHILDREN'S PLATED OR BUFFET OPTIONS**

MIDNIGHT MUNCHIES

AVAILABLE FOR STATION ONLY AND MUST START NO LATER THEN 9PM

CHICKEN WINGS - \$5.50 (2 Per Guest)

Classic Fried Chicken Wings Tossed in your Choice of Two Sauces: Buffalo, House BBQ, Sesame Teriyaki, Sweet Chili, or Parmesan Garlic Butter. Served with Celery Sticks and Ranch or Blue Cheese Dressing on the Side.

CHICKEN STRIPS - \$5 (2 Per Guest)

Crispy Chicken Tenders Served with your Choice of Two Sauces: House BBQ, Buffalo, Ranch, Honey Mustard, Pineapple Sweet & Sour, or Sesame Teriyaki.

CHICKEN QUESADILLA - \$4.50 (2 Per Guest)

Seasoned Chicken Breast, Roasted Peppers, and Onion, Cheddar, and Jack Cheese in a Flour Tortilla. Served with Salsa and Sour Cream.

STEAK QUESADILLA - \$5.50 (2 Per Guest)

Grilled Sirloin Steak, Roasted Peppers, Onion, Cheddar, and Jack Cheese in a Flour Tortilla. Served with Salsa and Sour Cream.

PORTABELLA QUESADILLA - \$4.50 (2 Per Guest)

Roasted Portabella Mushrooms, Roasted Peppers, Onion, Cheddar, and Jack Cheese in a Flour Tortilla. Served with Salsa and Sour Cream.

CUBANO QUESADILLA - \$4.50 (2 Per Guest)

Roasted Pork, Ham, Dill Pickles, Pepper Jack Cheese, and Yellow Mustard Inside a Grilled Flour Tortilla and Yellow Mustard Inside a Grilled Flour Tortilla.

PULLED PORK SLIDERS - \$5.50 (2 Per Guest)

Slow-Roasted Pulled Pork is Served with House BBQ Sauce and Mini Pretzel Buns.

PAN PIZZA - \$5.50 (2 Per Guest)

Homemade Pan Pizza with your Choice of Toppings: Cheese, Pepperoni, Sausage, or Deluxe.



HOSTED BAR PACKAGES

BRONZE BAR:

- \$10 First Hour/\$4 Hour
- All Domestic and Premium Canned Beer
- All Beer on Tap (Included with Whole Club Rental ONLY)
- Four House Wine Selections
- House Seasonal Sangria
- Champagne Toast Included with 4-Hour Purchase

SILVER BAR:

- \$12 First Hour/\$5 Hour
- All Domestic and Premium Canned Beer
- All Beer on Tap (Included with Whole Club Rental ONLY)
- SIX House Wine Selections
- House Spirits
- Champagne Toast and ONE Signature Drink Included with 4 Hour Purchase

GOLD BAR:

- \$14 First Hour/\$6 Hour
- All Domestic and Premium Canned Beer
- All Beer on Tap (Included with Whole Club Rental ONLY)
- All House Wine Selections
- Call/Premium Spirits
- Champagne Toast and TWO Signature Drinks included with 4-Hour Purchase

~COMPLIMENTARY GLASS FLUTES FOR CHAMPAGNE TOAST~

- Open Bars Do not Include Shots
- Open Bars Serve Wine by the Glass Only
- Open Bars Serve Draft Beer by the Glass Only
- Minimum 2 Hours for all Open Bar Packages
- 4 Hours Suggested for 6-Hour Events

House Wine Glass \$7 | Bottle \$22 | Case (12) \$250

Red:

- Cabernet Sauvignon
- Merlot
- Pinot Noir

White:

- Chardonnay
- Pinot Grigio
- Riesling
- Moscato

Sparkling

- Brut
- Spumante

Blush-

- White Zinfandel

HOSTED BAR PACKAGES

Domestic Beer \$5:

- Busch Light
- Busch N/A
- Riverwest Stein N/A
- Pabst Blue Ribbon
- Budweiser
- Bud Light
- Michelob Ultra
- Miller Lite
- Miller High Life
- Coors Light

Premium Beer, Seltzer & Ciders \$7:

- Modelo
- Angry Orchard
- Founder's Day Pale Ale
- Seasonal Selections
- Stella Artois
- Blue Moon
- High Noon
- Carbliss
- Press
- Riverwest Stein

Domestic Keg - \$350:

- Miller Lite
- Bud Light
- Coors Light
- Budweiser

Premium/Craft/Import Keg:

- Prices Quoted Per Brand
- Please Allow Two Weeks for all Special Requests and Quotes.

House Spirits \$5

- Vodka
- Gin
- Light rum
- Tequila
- Whiskey
- Brandy
- Amaretto

Call \$6

- Tito's Vodka
- Absolut Vodka
- Tanqueray Gin
- Bacardi Superior Light Rum
- Captain Morgan Spiced Rum
- Malibu Coconut Rum
- Coreealejo Repsado Tequila
- Seagram's 7 Whiskey
- Jim Beam Bourbon Whiskey
- Canadian Club Whiskey
- Dewar's Scotch
- Korbel Brandy
- Southern Comfort

Premium \$7

- Grey Goose Vodka
- Ketel One Vodka
- Bombay Sapphire Gin
- Patron Silver Tequila
- Jack Daniel's Tennessee
- Maker's Mark Bourbon
- Crown Royal Canadian
- Jameson Irish Whiskey
- Glenlivet 12 yr. Scotch
- Bailey's
- Disaronno
- Kahlua

ROOM DESCRIPTION & FEES

THE CLUBHOUSE:

- 6 Hour Rental
- Maximum Seating-250 People
- Available Saturdays & Sundays After 4 pm
- Includes Ballroom, Restaurant, Bar, & Patio
- Closed to the Public During Event
- Room Fee-\$750
- Food and Beverage Minimum-\$7500.00



BOTH BALLROOMS:

- Three (3) and Six (6) Hour Options Available
- Maximum Seating-220 People
- East & West Ballrooms Combined
- Room Fee -\$500 for 6 Hours
- Food and Beverage Minimum \$5000 For 6 Hours



EAST BALLROOM:

- Three (3) and Six (6) Hour Options Available
- Maximum Seating-120 People
- Scenic Golf Course Views over 9th Green and 1st Tee
- Room Fee -\$300 for 6 Hours
- Food and Beverage Minimum \$3000 For 6 Hours



WEST BALLROOM:

- Three (3) and Six (6) Hour Options Available
- Maximum Seating-100 People
- Scenic Golf Course Views Over 9th Green and 1st Tee
- Room Fee -\$200 for 6 Hours
- Food and Beverage Minimum \$2000 For 6 Hours

ROOM FEE IS DUE AT THE TIME OF CONTRACT SIGNING AND ACTS AS THE DEPOSIT FOR THE ROOM

YOUR WEDDING RECEPTION ROOM FEE/DEPOSIT INCLUDES:

- White Table Linens
- White Napkins
- White Skirting
- Guest Tables and Chairs
- Uplights
- Dance Floor
- Bartender(s)
- Cake Cutting
- Head Table
- Additional Tables for Gifts, Cake, DJ and Name Cards

ADDITIONAL OFFERINGS

ON-SITE CEREMONIES ARE AVAILABE

The ceremony space has a rental fee of \$8 a chair for outside seating. This fee covers a maximum 1-hour ceremony. This gives you a total of 7 hours for your ceremony and reception. This includes the delivery, setup, and tear down of the chairs for all your guests.

TASTE THE DAY

This event is our annual complimentary tasting held at the beginning of each calendar year. The Bride and Groom are invited, along with four guests of their choosing, to taste a selection of our best-selling plated and buffet menu items along with complimentary beer, wine, and hors d'oeuvres. The date is determined annually, and the invitation will be sent out ASAP.

PLAY REEDSBURG COUNTY CLUB

With the booking of your wedding reception, you will receive the opportunity to golf on our championship golf course. Our bride and groom will golf free of charge, and any other players in your group, a maximum of 20 players, will receive 30% off of our rack rate. This privilege is a one-time use and must be utilized prior to your event date.

NO ROOM FEES FOR WEDDING RELATED EVENTS

Reedsburg Country Club is a beautiful venue for engagement parties, bridal showers, gift openings, and bachelor and bachelorette parties. Any of these events booked in correlation to your wedding reception will receive a waived room fee.

COUNTRY CLUB MEMBERSHIP

Members of Reedsburg Country Club receive between 5-10% back from their annual food and beverage spending towards the following year's membership enrollment. Don't miss this opportunity to become a member at one of the finest courses and facilities in Central Wisconsin at a discounted rate, thanks to your event spending for your big day.



DEPOSITS & CONTRACTS

MENU SELECTION

To ensure preparation time, menu selections and any special alcohol requests need to be finalized 14 business days from the event date.

When choosing plated items, Reedsburg Country Club offers two selections. The hosts are responsible for providing table assignments of the number of each dish and a clear, effective way for Reedsburg Country Club to identify which plate selection is going to each guest.

FOOD & BEVERAGE

Reedsburg Country Club does not allow food or beverage to be brought onto the property by clients or guests, whether purchased or catered from outside sources, except wedding cake and other desserts, manufactured sealed candy, nuts, popcorn, trail mix for specialty bars and guest favors, only if prepared by a licensed food vendor.

The quantity of food prepared is based on the number of guests guaranteed. As a result, all guests are expected to be served dinner.

Vegetarian, Vegan, gluten-free, and other special dietary meal requests are "Chef's Choice" and are available with prior notice.

Our policy is that NO alcoholic beverages can be brought into or leave the clubhouse property. If outside alcoholic beverages are brought onto the property, they are subject to confiscation without return. Whoever is found to have outside alcoholic beverages may be dismissed from the property. If an event is found to have outside alcoholic beverages, Reedsburg Country Club reserves the right to shut down the event bar at a minimum.

Reedsburg Country Club reserves the right to decline the service of alcohol to intoxicated or underage persons based on the judgment of the bartender and manager on duty at that time. Guests must be able to show proper picture identification upon request when ordering and consuming alcoholic beverages.

The last call will be 15 minutes before the end of the event unless otherwise noted.

DEPOSITS & CONTRACTS

DECORATIONS

The earliest GUARANTEED setup time for the ballroom is 7 AM the day of your event unless Reedsburg Country Club says otherwise. We want you to know that we intend to make your setup as convenient as possible.

No items shall be taped, stapled, nailed, or tacked to the ceiling, windows, walls, floors, or woodwork unless cleared explicitly by Reedsburg Country Club.

No glitter, small gems or stones, silly string, confetti, rice, or birdseed is allowed inside or outside the clubhouse.

No open flames are inside the clubhouse unless otherwise approved by Reedsburg Country Club.

Reedsburg Country Club will not assume responsibility for decorations brought in by the host or vendors or any deposits associated with the decorations. All decorations brought in from outside vendors or the host must be removed at the close of the event UNLESS you have a scheduled gift opening for the following day. Please do so to avoid a teardown/storage fee.

POLICIES AND PROCEDURES

Unless otherwise noted, an 18% taxable group service fee and current Wisconsin sales tax are added to all event fees, room fees, and food and beverage charges.

Reedsburg Country Club will not assume responsibility for loss or damages to any merchandise or articles left at the clubhouse or on the grounds preceding, during, or following the event.

All permanent damage done to the clubhouse and any excessive, outside-of-ordinary, expected cleanup resulting from the event may have fees assessed to the host.

Reedsburg Country Club reserves the right to inspect and control all functions on the premises.

The event host (signee of the contract) is responsible for the conduct of all guests on the property. Child supervision is required during ALL events.

Smoking and animals are prohibited in the clubhouse at all times. All smoking must be done outside at a minimum of 15 feet from any portal to the building. Service/Guide animals are the only exception and are allowed.

DEPOSITS & CONTRACTS

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To secure the date, you must make an initial deposit and sign a contract with an estimated number of guests, room selection, and time for your event at the Reedsburg Country Club. Dates will not be "held" without a non-refundable deposit, equivalent to your room fee, which applies to your event's final balance.

A second payment of 50% of the total estimated event charges is due ninety (90) days before the date of the scheduled event. Estimated charges are based on room fees, estimated number of guests, food and beverage selections, and tax and service fees.

A guaranteed guest count is due fourteen (14) days before the event date, and the host must inform Reedsburg Country Club. The guarantee is the minimum that you will be charged. If your attendance exceeds the guarantee, billing will be for the actual number of guests. After the final count is given, it can only be reduced if approved by Reedsburg Country Club.

The final charges must be fully paid before the event date. Any additional charge incurred after the final payment will be invoiced and due for payment by seven (7) business days After the event.

