

1st TEE (BREAKFAST)

MINIMUM 25 GUESTS

Donuts & Pastries 10

Assortment of donuts and pastries, coffee and juice.

The Continental 15

Assortment of donuts and pastries, yogurt, fresh fruit, granola, coffee and juice.

Breakfast Pizza 15

Sausage, bacon, supreme, and vegetable breakfast pizza, coffee and juice.

Sunrise Spread Breakfast Buffet 26

Scrambled eggs, bacon, breakfast sausage, scratch biscuits and homemade gravy, breakfast potato hash, and breakfast pizza.

THE TURN (LUNCH)

MINIMUM 25 GUESTS

Hot Dogs 8

Hot dogs, condiments, bag of chips and a cookie.

Boxed Lunch 16

Choice of turkey, ham, or roast beef sandwich on toasted bread (or wrap) with lettuce, tomato, cheddar cheese, mayo, choice of [potato salad OR coleslaw], bag of chips, and a cookie.

Iowa Spread 18

Brats with condiments, hamburger and toppings, potato salad, coleslaw, bag of chips and a cookie.

LUNCH BUFFETS

MINIMUM 25 GUESTS

Deli Sandwich (Soup or Salad) 18

Variety of bread, ham, turkey, roast beef, potato salad, coleslaw, cheese selection (American, Swiss, Cheddar, and Provolone), choice of salad or season soup, chip bags and dessert.

Pasta & Salad Bar 23

Red marinara sauce, white alfredo sauce, seasoned sausage meatballs, grilled chicken, peppers & onions, grilled mushrooms, fresh mixed greens and romaine salad with dressing assortment*, red onions, cucumber, peppers, croutons, garlic breadsticks and dessert.

Mexican Style Buffet 23

Ground beef, chicken, peppers & onions, refried beans, flour soft-shells, Spanish rice, lettuce, tomatoes, onions, cilantro, sour cream, tortilla chips, salsa, queso, and dessert.

Pizza Bar 23

Variety of pizzas (vegan available), garlic breadsticks with marinara and garlic butter, fresh mixed greens salad with dressing assortment*

BBQ Lunch Buffet 23

Choice of BBQ chicken or pork, choice of 2 of the following sides: mac n' cheese, coleslaw, baked beans, au gratins potatoes or corn bread

*Dressing assortment: Ranch, Italian, Caesar, Balsamic, Blue cheese.

DINNER BUFFET

MINIMUM 25 GUESTS

Dinner Buffet

35

All dinner buffets include choice of two proteins, two sides, and two desserts, mixed greens with toppings and dressings*, garlic breadsticks, water, lemonade, and coffee.

Deluxe Proteins -

Add one of the deluxe proteins for an extra \$9/person

Additional Protein -

Add more than two proteins for an extra \$6/person

Additional Sides-

Add more than two sides for an extra \$3/person

CHOOSE TWO OF EACH OF THE FOLLOWING GROUPS

PROTEINS

Marinated Chicken Breast
 Chicken Parmesean
 Chicken or Sausage Tetrazini
 Cavatani
 Corned Beef
 Marinated Pork Chops
 Sweet & Sour Meatballs
 Meatloaf
 Pot Roast
 Stuffed Shells with Italian Sausage
 Choice of Steak Cut

SIDES

Garlic Mashed Potatoes
 Baked Potatoes
 Potato Salad
 Fruit Salad
 Coleslaw
 Sauteed Vegetable Medley
 Spanish Rice
 Sweet Corn Casserole
 Cheesy Hashbrown Casserole

DESSERTS

Cookies
 Brownies
 Chocolate Cake
 Cheesecake
 Lemon Bars
 Cupcakes

*Dressing assortment: Ranch, Italian, Caesar, Balsamic, Blue cheese.

ALL PRICING IS PER GUEST

HORS D'OUVEVERS

MINIMUM 25 GUESTS

SELECTION OF 4 ITEMS FOR \$15/PERSON

Cold

Shrimp Cocktail
Pickle Roll-ups
Bruschetta
Caprese Skewers
Deviled Eggs
Hummus & Chips
Goat Cheese & Sundried
Tomato
Cheese & Cracker Tray

Warm

Egg Rolls
(Southwest, Chicken, or Veggie)
Cheese Curds with Ranch
Meatballs with Sauce
Spinach Artichoke Dip with Pita
Baked Brie
Chicken Wings
Beef and Chicken Satay
Pulled Pork Sliders

BAR OPTIONS

MINIMUM 25 GUESTS

Tally Bar

Premium tallboys are \$7 each, domestic tallboys are \$5.50, wine is \$8 per glass, and liquor ranges from \$6-\$11

Open Beer and Wine 32

Open Beer, Wine and Liquor 41

Both open tabs are priced per person over 21

Bloody Mary Bar 16

Bacon, celery, bleu cheese stuffed green olives, beef sticks, pickles, hot sauce, bloody mary mix, vodka.

Mimosa Station 15

Champagne, orange juice, grapefruit juice, pineapple juice, blueberries, strawberries, raspberries.

DESSERTS

Cookies 2

Brownies 2

Chocolate Cake 3

Lemon Bars 2

Scotcheroos 2

Cheesecake 2

BEVERAGES

Coffee 2

Juice 3.5

Tea 2.5

Lemonade 3

Soda 3

(MINIMUM 25 GUESTS)

Breakfast, Lunch, or Dinner can be ordered for any time of the day

Any item listed can be priced individually

POLICIES AND GUIDELINES

DEPOSIT & CANCELLATION

A \$500 deposit and a signed reservation agreement are required to hold your reservation date. Deposits are NON-REFUNDABLE.

PAYMENT & GUARANTEE

Final guaranteed number of guests is due seven (7) business days prior to your event. Quoted payment along with any additional incurred charges are due at the conclusion of your event. Final payment must be paid with credit card, check or money order. Payments can be made out to Brown Deer Golf Club

SERVICE CHARGE & SALES TAX

A 25% service charge will be added to any and all food or beverage charges. There is no sales tax. NO outside food or alcohol is permitted.

CONFIRMATION OF ATTENDANCE

The final number of confirmed attendees must be specified three (3) business days prior to your event date. This will be considered your minimum guarantee for the actual number of guests, on which we will base the final charges on. In the event that additional guests arrive, the client will be charged accordingly. The minimum final confirmed number of attendees cannot be decreased after this time. A floor plan diagram of the event space must be approved by the client at this time.

PRODUCT DONATIONS

As stated in the Brown Deer Tournament Agreement Group Terms, ALL food and beverage served on the property is to be purchased from the Club. A MINIMUM CORKAGE FEE OF \$300 OR \$5 PER PERSON (BASED ON THE NUMBER OF GUESTS) WILL BE INCLUDED FOR ANY EVENT THAT BRINGS PRE-APPROVED PRODUCT DONATIONS TO BE SERVED OUTSIDE OF THE BUILDING. Please be aware that glass bottles are not permitted on the golf course under any circumstance.

ALCOHOLIC BEVERAGES

Alcohol can only be dispensed by club servers and bartenders. The A.B.C. (Alcoholic Beverage Control) requires employees of Brown Deer to request identification on any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. Brown Deer employees also have the right to refuse alcohol service to any person, who is in the servers' judgement appears intoxicated.