



MAPLE BLUFF COUNTRY CLUB

Event Planning and Weddings

A PREMIERE EXPERIENCE

BANQUET MENU & WEDDING GUIDE



Thank you for choosing Maple Bluff Country Club



Nick Boyd
Executive Chef



Janet Knoeller
Events Manager

WE ARE DEVOTED TO PROVIDING A PREMIERE EXPERIENCE.

For decades, Maple Bluff Country Club has continuously provided a welcoming environment to share your most precious memories and special events together. In our best efforts, the hospitality team members are able to curate a home away from home to extend the feeling of community with every event, gathering, and dining experience. The culture of the club reflects our member's values and expectations to ensure a beacon of excellence remains our greatest asset. We're committed to the success of your event from the beginning of the planning process through the end of your evening providing a peace of mind. The experience our culinary and events team brings to your special day is outstanding with elegance, taste, and sense of ease. We are honored to work with you and greatly appreciate your trust for these impressionable moments. This Banquet Planning Guide will help you along the way and our Executive Chef and Events Manager look forward to the opportunities ahead.

Executive Chef, Nick Boyd, alongside his distinguished culinary team are prepared to collaborate on a menu that suits your needs. Your preferences and meal choices will guide the direction of your ultimate dining experience. He has demonstrated, in previous venues, the ability to impress each guest with presentation, flavor, and creativity. Let us know what your palette is craving and Nick will rise to the occasion to exceed your expectations.

Events Manager, Janet Knoeller, and our talented banquet team members introduce a level of elegance that will leave your guests reminiscing over their experiences shared at Maple Bluff Country Club. You can rely on us for small gatherings, large corporate events, holiday parties, wedding celebrations, and events accommodating up to 250 guests! Our commitment to a successful event is what fuels our passion for tasteful memories. Bring your vision to Janet and she'll devote her efforts to ensure overall that your guests have memorable moments to cherish always.

Cheers to the planning ahead!

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BANQUET MENU



CONTINENTAL BREAKFAST

MINIMUM OF 10 ORDERS
Includes Coffee, Hot Tea, Water

EYE OPENER - \$7/PERSON (No Minimum)
Racine Kringle, Assorted Muffins

TRADITIONAL BLUFF - \$12/PERSON
Racine Kringle, Seasonal Whole Fruit, Greek Yogurt Packs

PREMIERE BLUFF - \$16/PERSON
Racine Kringle, Assorted Muffins, Greek Yogurt Bar with Seasonal Berries, MBCC Granola, Hard Boiled Eggs, Seasonal Fruit Display

ASSORTED BOTTLED BEVERAGES - \$2.50/BOTTLE
Orange Juice, Cranberry Juice, Bottled Water, Coke Products

BREAKFAST BUFFET

MINIMUM OF 15 ORDERS

EARLY BIRD - \$18/PERSON
Spinach, Artichoke & Romano Cheese Quiche
Greek Yogurt Parfaits with
Seasonal Berries and MBCC Granola
Seasonal Fruit Display

CLUB CLASSIC - \$22/PERSON
Scrambled Eggs with Bowl of Cheddar Cheese
Choice of Cherrywood Smoked Bacon or
Jones Farm Sausage Links
Breakfast Potatoes with Peppers & Onions
Seasonal Fruit Display

MAPLE BLUFF BREAKFAST - \$25/PERSON
Ham, Cheddar & Cherry Tomato Quiche
French Toast with Maple Syrup
Jones Farm Sausage Links
Red Wine Poached Pear Salad with Arugula, Candied Nuts, White Balsamic Vinaigrette
Seasonal Fruit Display

EXECUTIVE BREAKFAST - \$30/PERSON
Smoked Corned Beef Hash
Smoked Salmon Eggs Benedict
Traditional Eggs Benedict
French Toast with Berries, Whipped Cream, Maple Syrup
Mixed Greens with Candied Walnuts, Bleu Cheese,
Red Wine Poached Pears, Balsamic Vinaigrette
Seasonal Fruit Display

CHEF-ATTENDED BREAKFAST STATION

MINIMUM OF 25 GUESTS REQUIRED - \$75 CHEF-ATTENDANT CHARGE

BUILD YOUR OWN OMELET STATION
\$12/PERSON
Berkshire Ham, Cherrywood Bacon, Mushrooms,
Onions, Tomatoes, Bell Peppers, Spinach,
Cheddar Cheese, Swiss Cheese

FRENCH TOAST STATION
\$10/PERSON
Chef-Prepared French Toast, Whipped Butter,
Maple Syrup, Sliced Strawberries, Chocolate
Chips, Vanilla Bean Whipped Cream

PLATED LUNCHEON



SALAD SELECTIONS

INCLUDES WARM DINNER ROLLS, BUTTER, COFFEE, HOT TEA, ICED TEA, WATER

Salad Protein Upgrades:

6oz Grilled Chicken Breast \$9
5oz Seared Tenderloin Tips \$16
6oz Pan Seared Organic Salmon \$16
4oz Sesame Yellow Tail Tuna \$16
Grilled Shrimp Skewer (5) \$13

MBCC WEDGE SALAD (GF) \$12

Wedge of Iceberg Lettuce, Pickled Red Onion, Cherry Tomatoes, Chopped Bacon, Hard Boiled Eggs, Bleu Cheese Crumbles, French Dressing

GRILLED ASPARAGUS SALAD (V) \$14

Arugula, Grilled Asparagus Spears, Parmigiano Reggiano, Toasted Pine Nuts, White Balsamic Vinaigrette

SPINACH PEAR SALAD (DF, GF, V) \$14

Spinach Red Wine Poached Pears, Gorgonzola Cheese, Marcona Almonds, Whole Grain Mustard Sherry Vinaigrette

MBCC CAESAR SALAD \$12

Chopped Romaine, Creamy Caesar Dressing, House Made Garlic Herb Croutons, Parmigiano Reggiano

CAPRESE SALAD (V, GF) \$14

Arugula, Buffalo Mozzarella, Sliced Tomatoes, Basil, Extra Virgin Olive Oil, Balsamic Glaze



PLATED LUNCHEON



ENTRÉE SELECTIONS

INCLUDES CHOICE OF HOUSE SALAD OR SOUP DU JOUR, DINNER ROLLS, BUTTER COFFEE, HOT TEA, WATER

7oz SIRLOIN STEAK \$32

Grilled Sirloin, Grilled Asparagus, Yukon Gold Whipped Potatoes, Cabernet Demi-Glace

BEEF SHORT RIB STROGANOFF \$25

Braised Beef Short Ribs, Egg Noodles, Wild Mushroom Medley, Chives, Porcini Mushroom Bechamel

CHICKEN MARSALA (DF) \$25

Breaded Chicken Breast, Mushroom Marsala Sauce, Grilled Asparagus, Herb Roasted Baby Red Potatoes

CHICKEN PICATTA \$25

Seared Chicken Breast, Lemon, Capers, Brown Butter, Rice Pilaf, Roasted Carrots

PAN SEARED SALMON (GF) \$25

Organic Salmon, Bearnaise Sauce, Confit Cherry Tomatoes, Grilled Asparagus, Roasted Rosemary Fingerling Potatoes

SLICED PORK LOIN (GF) \$25

Sliced Pork Loin, Honey Crisp Apple Butter, Bacon Braised Brussels Sprouts, Yukon Gold Mashed Potatoes

EGGPLANT PARMESAN (V) \$20

Herb Panko Crusted Eggplant, Fresh Mozzarella, Pomodoro, Parmesan, Brown Butter Linguine, Fried Artichoke

ROOT VEGETABLE RISOTTO (GF, V) \$22

(Vegan Upon Request, No Cheese)

Risotto, Celery Root, Butternut Squash, Carrot, Sage, Mascarpone Cheese, Bluemont Aged Cheddar



LUNCH BUFFETS

BUFFET SELECTIONS

MINIMUM OF 25 GUESTS REQUIRED.
COFFEE, HOT TEA, WATER INCLUDED WITH BUFFET SERVICE
JUICE AND COKE PRODUCTS AVAILABLE AND BILLED BASED ON CONSUMPTION AT \$2.50/EACH

FIESTA BUFFET \$28/PERSON

Flour Tortillas, House Made Tortilla Chips, Beef Barbacoa, Shredded Grilled Chicken, Spanish Rice, Charro Beans, Shredded Lettuce, Fajita Style Vegetables, Shredded Cheddar, Diced Onion, Mexican Corn Salad, Cilantro, Lime, Sour Cream, Guacamole, Salsa Verde, Salsa Roja, Tres Leches Cake

SOUTHERN BBQ BUFFET \$28/PERSON

Carolina Style BBQ Pulled Pork Shoulder, Hickory Smoked Chicken, Creamy Coleslaw, Sweet Cornbread, Honey Butter, Red Beans & Rice, Braised Green Beans with Bacon & Onions, Mac & Cheese, Peach Cobbler
Buffet Upgrade Addition
Smoked Brisket \$8/Person

BACKYARD COOKOUT BUFFET \$25/PERSON

Beer Braised Wisconsin Brats, Brat Buns, Sauerkraut, Caramelized Onions, Grilled Hamburgers, Buns, Assorted Cheeses, Lettuce, Tomato, Raw Onion, Pickles, House Made Salt & Vinegar Potato Chips, Coleslaw, Potato Salad, Chocolate Chip Cookies

DELICATESSEN BUFFET \$24/PERSON

Build-Your-Own Deli Sandwich: Ham, Turkey, Roast Beef, Assorted Sliced Cheeses, Kaiser Buns, Lettuce, Tomato, Onion, Pickle, Yellow Mustard, Garlic Chive Aioli, MBCC House Salad, Ranch, Balsamic Vinaigrette, Italian Dressings, Pasta Salad, House Made Salt & Vinegar Potato Chips, Brownies



HORS D'OEUVRES

A LA CARTE

SERVICE AVAILABLE FOR STATIONARY BUFFETS OR BUTLER PASSED AT NO EXTRA CHARGE.
MINIMUM ORDER OF TWO DOZEN EACH.

SEASONAL FRUIT SKEWERS (DF, GF, V)

\$30/DOZEN

Pineapple, Strawberry, Red Grapes, Aqua Fresca Glaze

CAPRESE SKEWERS (GF, V)

\$24/DOZEN

Cherry Tomato, Fresh Herb, Mozzarella, Kalamata Olives, Balsamic Reduction

SMOKED SALMON ON RYE TOAST

\$48/DOZEN

Atlantic Salmon, Gribiche Sauce, Herbs, Fresh Dill

COCKTAIL SHRIMP (GF, DF)

\$45/DOZEN

Lemon Chardonnay Poached Tiger Shrimp, Lemon Wedges, Horseradish Cocktail Sauce



MINI CRAB CAKES

\$48/DOZEN

Maryland Blue Crab Cakes, Cajun Remoulade, Chives

MBCC BBQ MEATBALLS

\$30/DOZEN

COCONUT FRIED SHRIMP

\$48/DOZEN

Coconut Panko Crusted Shrimp, Orange Chili Glaze

CHEESE CURDS (V)

\$30/DOZEN

Tempura Battered Skewers, Sriracha Ranch

JONE'S FARM BACON WRAP-UPS - Two Various Choices:

Water Chestnuts (DF, GF)

\$36/Dozen

Peppered Bacon Wrapped Water Chestnuts

Medjool Dates (DF, GF)

\$36/Dozen

Peppered Bacon Wrapped Medjool Dates

HORS D'OEUVRES

A LA CARTE

SERVICE OPTIONS AVAILABLE FOR STATIONARY BUFFETS OR BUTLER PASSED AT NO EXTRA CHARGE.
MINIMUM ORDER OF TWO DOZEN EACH.



BRUSCHETTA CROSTINI (V) \$30/DOZEN

Tomato, Red Onion, Mozzarella, Garlic, Olive Oil, Toasted Baguette

TENDERLOIN CROSTINI \$48/DOZEN

Searched Tenderloin, Balsamic Reduction, Caramelized Shallots, Creamy Horseradish, Toasted Baguette

ITALIAN MUSHROOM CAP (GF) \$40/DOZEN

Cremini Caps, Italian Seasoned Fennel Sausage, Parmigiano Reggiano, Gremolata

SPINACH ARTICHOKE MUSHROOM CAP (V, GF) \$32/DOZEN

Cremini Caps, Creamy Garlic Spinach Artichoke Dip

MUSHROOM TART (V) \$36/DOZEN

Pastry Cup, Caramelized Mushrooms, Whipped Ricotta, Pickled Blueberry

MINI SLIDERS - Four Various Choices: \$48/DOZEN

Beef Slider, MBCC Secret Sauce, American Cheese
Fried Chicken Slider, Chipotle Aioli, Pickle
Memphis Style BBQ Pulled Pork, Carolina Mustard Sauce
Shaved Roast Beef, Pickled Onion, Horseradish Cream Sauce

GREEK SPANAKOPITA (V) \$36/DOZEN

Phyllo Dough, Spinach, Garlic, Feta Cheese

DEVILED EGGS (GF) - Four Various Choices:

Classic Deviled Eggs \$36/Dozen

Mayonnaise, Mustard, Paprika, Chives

Caesar Style Deviled Eggs \$38/Dozen

Fried Capers, Parmesan, Chervil, Anchovy

Lox Deviled Eggs \$40/Dozen

Smoked Salmon, Capers, Dill

Loaded Deviled Eggs \$37/Dozen

Bacon, Cheddar, Chives



HORS D'OEUVRES



PLATTERS

PLATTERS ARE PRICED PER 10 GUESTS.

SIMPLE CHARCUTERIE \$45/10 GUESTS

Local Summer Sausage, Wisconsin Cheeses, Dijon Beer Mustard, Toasted Garlic Oil Crostini, Dill Pickles

SEASONAL FRUIT DISPLAY (V) \$30/10 GUESTS

Honeydew, Cantalope, Watermelon, Blueberries, Strawberries, Pineapple, Honey Greek Yogurt

MEDITERRANEAN (V) \$45/10 GUESTS

Roasted Red Pepper Hummus, Pepperoncini, Marinated Artichoke Hearts, Marinated Olives, Crumbled Feta, Crispy Pita Chips

VEGETABLE CRUDITÉS (V) \$32/10 GUESTS

Fresh Cut Vegetables, Roasted Red Pepper Hummus, Buttermilk Dill Ranch Dip

SMOKED SALMON DISPLAY (GF) \$45/10 GUESTS

Red Onion, Hard Boiled Eggs, Lemon, Capers, Herbed Crème Fraiche, Toasted Garlic Crostini

ANTIPASTO CHARCUTERIE \$65/10 GUESTS

Italian Prosciutto, Capicola, Capicola, Mortadella, Soppresata, Artisan Wisconsin Cheeses, Marinated Olives, Giardiniera, Fruits Compote, Roasted Nuts, Local Honey, Toasted Garlic Oil Crostini, Dill Pickles

PLATED DINNER

DINNER SELECTIONS

ALL PLATED MEALS ARE SERVED WITH DINNER ROLLS, BUTTER, AND MBCC HOUSE SALAD.
COKE PRODUCTS AVAILABLE AND BILLED ON CONSUMPTION. COFFEE, HOT TEA, AND WATER INCLUDED.

7oz TOP SIRLOIN - \$32

Rosemary Roasted Baby Red Potatoes, Grilled Asparagus, Mushroom Demi-Glace

SHORT RIBS - \$30

Red Wine Braised Beef Short Ribs, Triple Cream Mashed Potatoes, Fondant Glazed Carrots, Bacon Bordelaise

12oz PRIME RIB - \$45

Rosemary Roasted Baby Red Potatoes, Cremini Mushrooms, Cippolini Onions, Horseradish Cream, Au Jus

8oz FILET MIGNON - \$44

Boursin Smashed Potatoes, Lemon Garlic Butter, Broccoli Florets, Poivre Sauce

BAKED COD - \$26

Herb Tossed Couscous, Yellow Squash & Roasted Cauliflower Puree, Wild Mushroom Ragout

PAN SEARED SALMON - \$28

Organic Salmon, Rice Pilaf, Grilled Asparagus, Bearnaise Sauce

SHRIMP SCAMPI - \$30

Garlic Butter Linguine, Blistered Tomatoes, Torn Basil, Al Forno Bread Crumbs

5oz MAINE LOBSTER TAIL- \$40

Parmesan Mashed Potatoes, Spinach Florentine, Clarified Butter, Lemon

CHICKEN MARSALA (DF) - \$26

Herb Roasted Baby Red Potatoes, Asparagus, Mushroom Marsala Sauce

CHICKEN PARMESAN - \$26

Herb Panko Crusted Chicken Breast, Fresh Mozzarella, Linguine, Fried Artichoke, Pomodoro

CHICKEN CORDON BLEU - \$28

Stuffed Marinated Chicken Breast, Berkshire Ham, Aged Swiss Cheese, Smashed Baby Red Potatoes, Fondant Carrots, Mornay Sauce

BERKSHIRE PORK LOIN - \$26

Rosemary Roasted Red Potatoes, Charred Brussels Sprouts, Cider Glaze

PORK OSSOBUCO - \$30

Yellow Rice Pilaf, Black Eyed peas, Gremolata

TWIN 5oz BONE-IN LAMB CHOPS - \$36

Bacon Braised Lentils, Fondant Carrots, Garlic Herb Butter

EGGPLANT PARMESAN (V) - \$20

Herb Panko Crusted Eggplant, Fresh Mozzarella, Pomodoro, Parmesan, Linguine, Fried Artichoke

ROOT VEGETABLE RISOTTO (Vegan, GF) - \$22

Celery Root, Butternut Squash, Carrot, Sage, Mascarpone, Bluemont Aged Cheddar



DINNER BUFFET

BUFFET SELECTIONS

CHOOSE 2 PROTEIN BUFFET ITEMS, 1 STARCH, 1 VEGETABLE, AND 1 SALAD

ALL BUFFETS ARE SERVED WITH FRESH DINNER ROLLS, AND BUTTER

BUFFET STYLE COFFEE, AND HOT TEA INCLUDED.

CHOOSE A SERVED SALAD

MBCC HOUSE SALAD

Mixed Greens, Shaved Carrot, Pickled Red Onion, Sliced Cucumber, Cherry Tomatoes, Balsamic Vinaigrette

CAESAR SALAD

Chopped Romaine, Creamy Caesar Dressing, House-made Garlic Herb Croutons, Parmigiano Reggiano

WEDGE SALAD

Wedge of Iceberg Lettuce, Pickled Red Onion, Cherry Tomatoes, Bacon, Hard Boiled Eggs, Bleu Cheese Crumbles, French Dressing



CHICKEN PESTO (GF)

Cream, Basil, Pine Nuts, Roasted Free-Range Chicken Breast

BAKED COD (DF)

Icelandic Cod al Forno

RATATOUILLE (V, DF, GF)

Zucchini, Eggplant, Yellow Squash, Bell Peppers, Tomato Coulis, Herb Vinaigrette

EGG PLANT PARMESAN (V)

Fresh Mozzarella, Panko Crusted Eggplant, Pomodoro, Parmigiano Reggiano

CHICKEN PARMESAN

Herb Panko Crusted Chicken Breast, Pomodoro, Fresh Mozzarella, Linguine, Fried Artichoke

SMOKED BEEF BRISKET

Slow Roasted Braised Brisket, South Carolina BBQ Drizzle

BERKSHIRE PORK LOIN (DF, GF)

Cider Glazed Pork Loin, Cherry Compote

GREAT LAKES WALLEYE

Panko Encrusted, Dill Tartar Sauce



CHICKEN CORDON BLEU (GF)

Berkshire Ham, Aged Swiss, Mornay

LAMB BARBACOA (DF, GF)

Shredded Marinated Lamb Shoulder, Mint Chimichurri, Pickled Red Onion

SHORT RIBS (DF, GF)

Red Wine Braised Beef Short Ribs, Caramelized Mushrooms, Natural Jus Reduction

SALMON (GF)

Organic Pan Seared Salmon, Lemon Dill Buerre Blanc

DINNER BUFFET

BUFFET PAIRINGS

CHOOSE 1 OF EACH BUFFET PAIRING. EACH ADDITIONAL SIDE ITEM IS AVAILABLE FOR \$3 PER PERSON

VEGETABLE PAIRINGS

Broccoli with Crimini Mushrooms (GF, DF)
Bacon Charred Brussels Sprouts (DF, GF)
Seasonal Roasted Vegetable Medley (GF)
Stewed Green Beans (GF)
Fondant Carrots (GF)



STARCH PAIRINGS

Whipped Potatoes (GF)
Roasted Baby Red Potatoes (DF, GF)
White Cheddar Au Gratin Potatoes (GF)
Red Beans and Rice (GF, DF)
Garlic Linguine
Hash Browns (GF)
Rice Pilaf (DF, GF)

CHEF-ATTENDED DINNER STATIONS

CARVING STATIONS INCLUDE SILVER DOLLAR ROLLS AND SAUCE PAIRINGS
\$150 CHEF ATTENDANT FEE PER STATION FOR UP TO 4 HOURS

ANGUS BEEF TENDERLOIN - \$300

Serves Approximately 20-25 People
Creamy Horseradish Sauce, Cabernet Demi-Glace

PORK LOIN - \$145

Serves Approximately 15-20 People
Cranberry Chutney, Brown Gravy

USDA PRIME ANGUS BEEF TENDERLOIN - \$400

Serves Approximately 20-25 People
Creamy Horseradish Sauce, Cabernet Demi-Glace

HICKORY SMOKED HAM - \$175

Serves Approximately 40-60 people
Dijonnaise, Apple Butter

USDA CHOICE HERB GARLIC BLACK ANGUS PRIME RIB - \$425

Serves Approximately 25-30 People
Creamy Horseradish Sauce, Au Jus

ROASTED TURKEY BREAST - \$125

Serves Approximately 20-25 People
Cranberry Chutney, Rosemary Turkey Veloute

USDA PRIME HERB GARLIC BLACK ANGUS PRIME RIB - \$585

Serves Approximately 25-30 People
Creamy Horseradish Sauce, Au Jus

PAN SEARED SCALLOPS - \$18/PERSON

Chive Oil, Pineapple Pico de Gallo

MISCELLANEOUS

BOXED LUNCHES

BAG OF CHIPS, FRESH BAKED COOKIE,
AND WHOLE FRUIT INCLUDED

ROAST BEEF SANDWICH - \$13

Sliced Roast Beef, Hoagie, Pepper Jack, Lettuce,
Tomato, Onion, Horseradish Cream

TURKEY CLUB WRAP - \$13

Sliced Turkey Breast, Flour Tortilla, Crumbled
Bacon, Lettuce, Tomato, Side of Mayo

HAM SANDWICH - \$13

Sliced Ham, Sourdough, Cheddar, Lettuce, Tomato,
Onion, Side of Dijon Mustard

VEGGIE WRAP (V) - \$11

Lettuce, Tomato, Red Onion, Bell Pepper, Sliced
Mushroom, Shredded Carrot, Side of Ranch

HOUSE SALAD (V, GF) - \$10

MBCC House Mixed Greens Salad, Side of Ranch



LATE NIGHT SNACK



SNACK PACKAGE - \$5/PERSON

Minimum order of 15 persons

Choose One:

Gardettos, Mini Pretzels, Roasted Nuts,
Buttered Popcorn, Ranch Popcorn

NACHO BAR

\$13/PERSON

Minimum order of 15 persons

House Made Tortilla Chips,
Queso, Black Olives, Tomato,
Green Onion, Sliced Jalapenos,
Sour Cream, Fire Roasted
Tomato Salsa

Protein, Choice of:

Shredded Chicken or
Ground Seasoned Beef

Nacho Bar with both Chicken & Beef

\$18/Person

FLATBREAD PIZZA

\$18/PIZZA

Minimum of 3 pizzas per order
Serving Size for 8 people.

Pizza, Choice Of:

Cheese, Pepperoni,
Meat Lovers, or
Roasted Vegetable

FRIED CHICKEN WINGS

\$25/DOZEN

Minimum order of 2 dozen

Crispy Fried Wings Served
with Creamy Bleu Cheese

Wing Sauce, Choice Of:

Buffalo Sauce,
Sweet Chili Glaze,
Cajun Dry Rub

MINI DELI SLIDERS - \$48/PER DOZEN

Minimum order of 3 dozen

Beef Slider, MBCC Secret Sauce, American Cheese
Fried Chicken, Chipotle Aioli, Pickle
BBQ Pulled Pork, Memphis Style Rub, Carolina Mustard Sauce
Roast Beef, Pickled Onion, Horseradish Cream Sauce

*Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Some aioli and house dressing may contain egg.

DESSERT

DESSERT DISPLAY

MINIMUM OF 15 PERSONS

PETITE DESSERT BUFFET

\$6/PERSON

Assorted Brownies, Fresh Baked Cookies, Mini Cupcakes, Assorted Petit Fours

GOURMET DESSERT BUFFET

\$9/PERSON

Plated Mini Cheesecakes, Chocolate Mousse, Assorted Petit Fours, Chocolate Covered Strawberries

FRESH BAKED COOKIES

\$15/DOZEN

Double Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Peanut Butter

SUNDAE BAR

\$9/PERSON

Vanilla Bean Ice Cream, Chocolate Ice Cream, Chocolate Sauce, Caramel Sauce, Whipped Cream, Salted Peanuts, Sprinkles, Mini M&M, Cherries



PLATED DESSERT

CHEF'S
FRUIT COBBLER

\$7

FLOURLESS
CHOCOLATE CAKE (GF)

Berry Compote
Orange Blossom Whipped Cream

\$8

SEASONAL
MIXED BERRY
CHEESECAKE

\$8

15

BAR

BAR ARRANGEMENTS

PAYMENT OPTIONS

OPEN/HOSTED BAR: ALL BAR CHARGES WILL BE APPLIED TO THE HOST OF THE EVENT

CASH BAR: ALL DRINKS ARE PURCHASED INDIVIDUALLY BY GUESTS

A COMBINATION OF OPEN AND CASH BAR ARRANGEMENTS CAN BE MADE, BASED ON ITEMS OR TIME

AS A POLICY, SHOTS AND CERTAIN NEAT SPIRITS ARE NOT SERVED

BUTLER-PASSED WINE AND HOUSE WINE DINNER POUR AVAILABLE AT NO EXTRA SERVICE CHARGE

A VARIETY OF DOMESTIC AND IMPORT BEERS ARE AVAILABLE UPON REQUEST



MIXED COCKTAILS	
CALL LIQUOR \$7	PREMIUM LIQUOR \$11
Absolut • Tito's • Absolut Citro • Effen Cucumber Korbel • Bacardi • Captain Morgan • Bacardi Limon Canadian Club • Southern Comfort • Kessler Jack Daniels • Dewars • Jim Beam • Tanqueray Bombay • Pimm's • Sauza Gold • Bailey's • Kaluha	Kettle One • Grey Goose • Kettle One Oranje Hendricks • Death's Door • JW Black • Glenlivet 10 Year Maker's Mark • Crown Royal • Jameson • B&B Kraken • Riazul Reposado • Patron

WINE	
GLASS HOUSE WINE \$7	BOTTLE HOUSE WINE \$22
CK MONDAVI	
Chardonnay Sauvignon Blanc Pinot Grigio	Cabernet Merlot White Zinfandel
Inquire About Our Premium Wine Menu	



BEER				
DOMESTIC BOTTLE \$4	CRAFT BOTTLE \$5	BEER KEGS		
		Domestic 1/2 Barrel: \$375 1/4 Barrel: \$200	Craft 1/2 Barrel: \$500 1/4 Barrel: \$325	
Anheuser-Busch MillerCoors Pabst	Ale Asylum Central Waters Karben4	Next Door Capitol Vintage	WI Brewing Co. New Glarus New Begium	Three Floyds Leinenkugel's Surly

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WEDDINGS

CEREMONIES AT MBCC

CEREMONY SPACE AND RENTAL ARRANGEMENTS ARE COORDINATED SEPARATELY FROM WEDDING PACKAGES.
 COMPLIMENTARY GOLF CART SHUTTLE FOR BRIDAL PARTY AND IMMEDIATE FAMILY.
 OUTDOOR AND INDOOR SPACES AVAILABLE BEGINNING AT 2PM.

CAPITOL ROOM CEREMONY \$1200

Seating Capacity = 80
 White Covered Banquet Chairs
 Altar To Overlook MBCC Golf Course
 A/V Package

BALLROOM CEREMONY \$1200

Seating Capacity = 120 White
 Covered Banquet Chairs
 Fireplace Altar
 A/V Package

CEREMONY ON THE GREEN \$1500

Hole #10, Seating Capacity = 250
 White Padded Hercules Folding Chairs
 Set-Up / Tear Down Included
 A/V Package



ALL INCLUSIVE WEDDING PACKAGES

FARWELL

Signature
 \$95++ /Person

CAMBRIDGE

Executive
 \$135++ /Person

KENSINGTON

Premium
 \$185++ /Person



ALL PACKAGES INCLUDE

- Venue availability beginning 10am through Midnight
- Table Linens and Dinner Napkins
- Cake Cutting Fee Waived
- China, Flatware, Glassware
- Toasting Microphone/AV Package Available
- Votive Tea lights
- Table Number Stands
- Optional Glassware / Vases for Use
- Chef's Tasting for Two*
- Bridal Prep Rooms Available
 - (Optional food and beverage arrangements available with a minimum of \$400 required. A La Carte Menu Pricing Only)
- A complimentary tasting for two is provided after booking and deposit are received.

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WEDDING PACKAGE

FARWELL

SIGNATURE PACKAGE · \$95++ PER PERSON

BAR ARRANGEMENTS

Service available between 5pm and Midnight
(1) Hour Call Liquor Mixed Drinks (Shots Not Permitted)

WINE ALL EVENING

CK Mondavi Wine by the Glass
Cabernet Sauvignon, Chardonnay

DRAFT BEER

1 - 1/4 Barrel per 50 People
Coors, Miller, Budweiser Products

Nonalcoholic Beverages Included All Evening

HORS D'OEUVRES

COCKTAIL HOUR SERVICE

Choice of (3) Butler Passed

Caprese Skewers Bruschetta Crostini
Greek Spanakopita Traditional Deviled Eggs
Bacon Wrapped Water Chestnuts Spinach Artichoke Mushroom Caps

Additional Platters Available A La Carte

DINNER SERVICE

All plated meals are served with
Dinner Rolls, Butter, and MBCC House Salad
Coffee, Tea and Water included

CHOICE OF (2) ENTRÉES

Chicken Marsala	Berkshire Pork Loin
Chicken Parmesan	Baked Cod
Short Ribs	Eggplant Parmesan
7oz Top Sirloin	Root Vegetable Risotto

Vegetarian Plated Entrées Available for 15 or Fewer Guests
Inquire for Additional Entrée Upgrades

LATE NIGHT SNACK

Recommended During Post-Dinner Dancing

SNACK PACKAGE

Gardettos, Mini Pretzels, Roasted Nuts,
Buttered Popcorn, Ranch Popcorn

Enjoy the rest of the evening!



WEDDING PACKAGE



CAMBRIDGE

SIGNATURE PACKAGE · \$135++ PER PERSON

BAR ARRANGEMENTS

Service available between 4pm and 11:30pm

(1) HOUR CALL LIQUOR MIXED DRINKS
(Shots Not Permitted)

(1) SIGNATURE COCKTAIL
5 Gallons of your favorite batched drink;
Old Fashioned, Paloma, Etc.

WINE ALL EVENING

CK Mondavi Wine by the Glass
Cabernet Sauvignon, Chardonnay

DRAFT BEER

1 - 1/4 Barrel per 50 People
Local, Domestic, or Craft

Nonalcoholic Beverages Included All Evening

COCKTAIL HOUR

BUTLER PASSED BUBBLES

Mumms Champagne

STATIONARY HORS D'OEUVRES

Charcuterie Board

Smoked Salmon

Mediterranean Platter

CHOICE OF (3) BUTLER PASSED

Italian Sausage Mushroom Caps

MBCC BBQ Meatballs

Shrimp Cocktail

Caprese Skewers

Greek Spanakopita

Bacon Wrapped Water chestnuts

Bruschetta Crostini

Traditional Deviled Eggs

Spinach Artichoke Mushroom Caps

Seasonal Fruit Skewers

DINNER SERVICE

All plated meals are served with
Dinner Rolls, Butter, and MBCC House Salad
Coffee, Tea and Water included

CHOICE OF (2) ENTRÉES

Chicken Marsala
Chicken Parmesan
Chicken Cordon Bleu
Pork Ossobuco
Berkshire Pork Loin
Short Ribs

7oz Top Sirloin
Baked Cod
Pan Seared Salmon
Shrimp Scampi
Eggplant Parmesan
Root Vegetable Risotto

Vegetarian Plated Entrées Available for 15 or Fewer Guests
Inquire for Additional Entrée Upgrades

HOUSE WINE POUR

CK Mondavi Cabernet Sauvignon
CK Mondavi Chardonnay

LATE NIGHT SNACK

Recommended During Post-Dinner Dancing

FLATBREAD PIZZAS

Cheese

Pepperoni

Meat Lovers

Roasted Vegetable

Enjoy the rest of the evening!

WEDDING PACKAGE

KENSINGTON

SIGNATURE PACKAGE · \$185++ PER PERSON



BAR ARRANGEMENTS

Service available between 5pm and Midnight

CALL LIQUOR MIXED DRINKS

Hosted All Evening (Shots Not Permitted)

(1) SIGNATURE COCKTAIL

5 Gallons of your favorite batched drink:
Old Fashioned, Paloma, Etc.

WINE ALL EVENING

CK Mondavi Wine by the Glass
Cabernet Sauvignon, Chardonnay

DRAFT BEER

1 - 1/4 Barrel per 50 People
Local, Domestic, Craft

Nonalcoholic Beverages Included All Evening

COCKTAIL HOUR

BUTLER PASSED BUBBLES

Mumms Champagne

STATIONARY HORS D'OEUVRES (4)

Full Platters Menu Available

CHOICE OF (5) BUTLER PASSED

Full Hors D'oeuvres Menu Available

DINNER SERVICE

CHAMPAGNE TOAST

Mumms Champagne

All plated meals are served with
Dinner Rolls, Butter, and Choice of One Salad
Coffee, Tea and Water included

CHOICE OF (2) ENTRÉES

Full Plated Dinner Entrée Menu Available
Vegetarian Plated Entrées Available for 15 or Fewer Guests
Premium Wine Pour

Limited Bar Menu for Premium Wines by the Bottle

LATE NIGHT SNACK

Recommended During Post-Dinner Dancing

CHOICE OF (2) BUFFET ITEMS

Flatbread Pizza
Nacho Bar
Snack Package
Fried Chicken Wings
Mini Deli Sliders

Enjoy the rest of the evening!

BANQUET ROOMS



FOOD & BEVERAGE MINIMUMS

THERE ARE NO ROOM RENTAL CHARGES OR FOOD & BEVERAGE MINIMUMS FOR MEMBERS OF MAPLE BLUFF COUNTRY CLUB.

**PRESIDENT'S &
DIRECTOR'S ROOM**

\$500

**CAPITOL
ROOM**

\$1000

**SKY &
BALLROOM**

\$2000

**ALL
ROOMS**

\$3000

EQUIPMENT AVAILABLE FOR NO CHARGE
 Standing Podium Microphone
 Piano
 Flip Chart with Markers
 Projection Screen
 LCD Projector
 Wireless Polycomm Conference Phone
 System DVD and TV Set-up

COAT CHECK ATTENDANTS
 \$20/hour

DESSERT HANDLING FEE
 \$2/person

MINIMAL GUEST SET UP FEE
 1-10 Guests | \$50
 11-25 Guests | \$100

LINEN RENTALS
 Member/Reciprocal | \$1
 Non-Member/Village Resident | \$2
 Inquire for Color Varieties | Up-charge

SERVICE CHARGE
 22%

CREDIT CARD FEE
 3%

WISCONSIN TAX
 5.5%

NON-REFUNDABLE DEPOSIT
 (50% refund if date is re-booked)
 \$2000

GUEST GUARANTEES & PAYMENT
 Full payment & final count due 7 days prior to event

*Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Some aioli and house dressing may contain egg.

FREQUENTLY ASKED QUESTIONS

WHAT DO I NEED TO DO TO HOLD THE SPACE?

We can put a "tentative" hold on banquet space for one week or longer if we do not have additional requests for the space at the time. To make the booking "definite", a \$2,000 non-refundable deposit is required (for weddings or events greater than 100 people).

WHAT IS INCLUDED WITH ROOM RENTALS?

Only non-members are required to pay room rental for banquet space. The room rental fee includes room set up, tables (rounds and 8' tables, high and low cocktail tables), chairs, skirted tables (for registration, DJ, gifts, audio visual, etc.).

HOW MANY HOURS DOES THE RECEPTION ROOM RENTAL COVER?

Your room rental covers your event period any time between 10:00am until 12:00am the evening of the event (for evening events), unless otherwise approved by club management.

WHAT FORMS OF PAYMENT ARE ACCEPTABLE?

We accept cash, check, cashier's check and debit or credit card payment. A credit card form is included in this packet. There is a 22% service charge on all food and beverage, and a 5.5% sales tax charge on all charges, including room rental and audio visual charges. A 3% convenience fee will be added to the total amount paid by credit card.

WHEN IS MY FINAL GUARANTEE COUNT DUE?

A final attendance count/guarantee must be submitted seven (7) working days prior to your event. The amount you guarantee or your actual attendance, whichever is greater, is the amount for which you will be billed.

CAN I BRING IN ANY OF MY OWN FOOD OR BEVERAGE?

Any food or beverage consumed on Maple Bluff's property must be purchased, prepared and served by Maple Bluff staff. All food and beverage, with the exception of a "specialty cake" must be purchased through Maple Bluff Country Club. Any "specialty cakes" (i.e. wedding or groomsmen cakes) must be prepared by a professionally licensed establishment.



ARE ANY DECORATIONS PROHIBITED?

You are welcome to bring decorations, however confetti, glitter and birdseed are NOT allowed. We also do not allow the use of a fog machine. All decorations, and removal of same, are your responsibility. Nothing may be affixed to windows, walls, doors ceilings, or any other structure on Maple Bluff's premises, without prior approval. The use of nails, screws, staples, tape, glue, or any other substance is prohibited.

CAN WE TAKE PHOTOGRAPHS OUTSIDE OR ON THE GOLF COURSE?

With prior approval from club management, photos may be taken outside. We have some lovely areas outside of the clubhouse and on certain tee boxes for photos.

CAN WE HOLD OUR CEREMONY OUTSIDE?

Maple Bluff offers outside and inside on-site ceremonies for your convenience. There is a \$1500 charge for all special ceremonies on site. We will reserve indoor space for the ceremony in the case of inclement weather. All ceremony chairs and setup/tear-down are included in rental fee.

IS THERE A PRIVATE ROOM FOR THE BRIDAL PARTY TO GET READY?

We have our locker rooms available for the wedding parties to dress and prepare.

CAN WE HAVE A MENU TASTING TO HELP US DECIDE ON OUR MENU?

We would be happy to arrange a menu tasting for you with our Executive Chef. All salad and entrée items can be selected for the tasting. Hors d'oeuvres cannot be selected for the tasting. All items will be billed at listed pricing.

PLANNING & POLICIES

FOOD & BEVERAGE

A final attendance count/guarantee must be submitted seven (7) working days prior to your event. The amount you guarantee or your actual attendance, whichever is greater, is the amount which you will be billed.

Any food and beverages consumed on Maple Bluff's property must be purchased, prepared and served by Maple Bluff staff.

Food and beverages of any kind are not permitted to be brought in to MBCC. The exception to this rule would be a "specialty cake" such as wedding cake. All specialty cakes must be prepared by a professionally licensed establishment.

For a myriad of reasons including Wisconsin's State Health Code and your guests health and safety, the only food permitted to leave the club will be any leftover "specialty cake".

Alcohol service will end at midnight the night of your event. For the safety of all, we reserve the right to make decisions regarding refusal of alcohol service to anyone. Additionally, we reserve the right to require your guests to present proper identification of proof of age for alcohol service. Bringing in alcohol of any type, including wine, is prohibited and in violation of Maple Bluff Country Club's liquor license.

Certain neat spirits and shots are prohibited at all events.

DEPOSITS, PAYMENTS & CANCELLATIONS

There are two (2) financial deposits required prior to your event:

\$2,000.00 non-refundable deposit, a signed agreement and credit card information is required to hold your date. This amount will be credited towards the final balance due.

100% of the projected billing is due seven (7) days prior to your event.

MBCC accepts check and credit card payments. A 3% convenience fee will be added to the total amount paid by credit card. Accepted forms of credit cards are Visa, Mastercard, Discover and American Express. A credit card form is available in this guide.

If an event is postponed, all deposits will be forwarded to the new event date.

Any event or group of 15 or more people canceling with less than 72 hours notice, (excluding unforeseen circumstances,) will forfeit any deposit paid or 50% of projected revenue will be charged if no deposit was required. In the event of a cancellation, any deposit money will be under the discretion of the manager.

DAMAGES, DISCLAIMERS & PARKING

Damages

The host assumes the responsibility for any damage to the premises or equipment by members, guests or any outside participants contracted by the host during the function.

Disclaimers

MBCC is not responsible for security of gifts or personal belongings. Please monitor both during your function and remove all gifts and personal effects immediately following your event.

The patron agrees to hold harmless Maple Bluff Country Club, it's partners, employees, agents, officers, directors, affiliates, and independent contractors from any and all claims, actions, suits or allegations for damages to person or property which relates, emanates or in any way pertains to the event. Further, patron agrees to indemnify the club for any and all costs or losses.



PLANNING & POLICIES

MISCELLANEOUS

Evening receptions and events may continue until 12:00 A.M. the night of the event, unless otherwise contracted with MBCC management.

Maple Bluff Country Club is a smoke-free establishment. Smoking of any substance of any kind is restricted in any enclosed environment. Smoking is only allowed in designated outside areas.

Incoming cell phone calls are prohibited on club property. Outgoing calls may be made in the parking lot or private dining rooms.

Based on Wisconsin Concealed and Carry Law, firearms and weapons are prohibited in Maple Bluff Country Club.

Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Some aioli and house dressing may contain egg.



PRICING, SERVICE CHARGES & TAXES

All food and beverage pricing listed is subject to change, based on market prices. There will be a 22% service charge added to all food and beverage items. Additionally, a 5.5% Wisconsin sales tax will be added to the total bill. There are no service charges for non-food and beverage items, such as equipment rentals; however, sales tax will apply.

DECORATIONS

All decorations are your responsibility to set up and tear down. Confetti, glitter and birdseed are not allowed. Nothing may be affixed to windows, walls, doors, ceilings or any other structure on Maple Bluff's premises without prior approval. The use of nails, screws, staples, tape, glue, or any other substance is prohibited. Decorating will be allowed prior to your function, based on room availability. Check with the banquet director prior to your function for early access time. Standard clean up is included with the costs; however, failure to adhere to the above policies or excessive uncleanliness will result in additional charges.



Banquet Agreement

When you've read and understand the above banquet policies of Maple Bluff Country Club and decide to reserve a date, please sign below. With this signed contract and your deposit, we'll hold your special day. Thank you very much.

Date of Function: _____

Type of Function: _____
(Reception, Meeting, etc.)

Room(s) Requested: _____
(Ballroom, Capitol Room, Sky Terrace, Director's Room, President's Room, Hearth Room)

Start Time: _____ Initial Expectation of Attendance: _____

Deposit Sent to Hold Date: \$ _____

We require a credit card number on file for all non-members. We accept Mastercard, Visa, Discover, and American Express. Your credit card will only be used for any outstanding balance 30 days after event.

Name on Card: _____ Type of Card: _____

Card # _____ Expiration: _____ 3 Digit Code: _____

*A 3% convenience fee will be applied.

CLIENT

Name: _____

Mailing Address: _____

Phone Number: _____

E-mail Address: _____

Member Sponsor, if Applicable: _____

Signature*: _____

Date: _____

*Signature of this contract signifies your agreement to MBCC Banquet Policies and understanding of information stated in this packet.

MAPLE BLUFF CLUBHOUSE MANAGER OR EVENT SALES MANAGER

Printed Name: _____

Signature: _____

Date: _____

