

Wedding / Banquet Menu

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<u>WWW.JOLIETCOUNTRYCLUB.COM</u> SALES@JOLIETCOUNTRYCLUB.COM Joliet Country Club can accommodate up to 220 guests in our private banquet facility, with 3 outdoor patios and grounds to host an outdoor ceremony. Our reputation for great service, quality food and affordable prices has attracted many customers and keeps them coming back for more. We take pride in our detail oriented menus to meet the needs of any customer and make your event a memorable one!

Thank you in advance for your time and consideration.

Donald Williams General Manager

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# Cocktail Party

\$41.99

This will include your choice of 6 hot appetizers and 3 cold appetizers. The appetizers will be out for a time period of 3 hours. You may also choose butler service with the hot appetizers for an additional cost of \$1.00 per person.

# <u> Hot Appetízers</u>

Bacon Wrapped Chestnuts Assorted Mini Quiche

Veggie Egg Rolls Beef Kabobs

Stuffed Mushrooms Chicken Kabobs

Chicken Rumaki Bacon Wrapped Scallops Crabmeat Rangoon Parmesan Artichokes

Crab Cakes w/Remoulade Miniature Beef Wellington

Smoked Sausage Wrapped in Bacon

#### Cold Appetizers

Domestic & Imported Cheese Tray

Meat, Cheese, & Cracker Tray

Assorted Crudities w/Dips Relish Tray

Fresh Fruit Tray

Veggie Wraps

Antipasto Tray

Deli Meat Wraps

Chicken Salad on Croissants Tuna Salad on Croissants

Assorted Finger Sandwiches on Silver Dollar Rolls



# Appetizers with Dinner Package

This pricing for the appetizers is only valid with a dinner package. China & linen service will be provided for the appetizers during cocktail hour. Appetizers will be available for 1 hour.

# Cold Appetizers

\$4.99

Appetizers will include fruit tray, veggie tray with ranch dip, cheese tray, and relish tray.

# Cold & Hot Appetizers

\$5.99

Appetizers will include fruit tray, veggie tray with ranch dip, cheese tray, and your choice of 2 hot appetizers.

Butler service for the hot appetizers is also available at an additional cost of \$1.00 per person.

## Shrimp Trays

\$20.00 per pound (est. 18 pieces per pound) Includes: Chilled cooked shrimp, lemon garnish, and cocktail sauce



# Buffet Style Dinners

\$41.99

# Choice of Two (2) Entrees

Sliced Prime Rib Fried Chicken Boneless Chicken Breast Polish Sausage & Kraut Meat Tortellini Baked Ham Baked Chicken Italian Sausage in Red Sauce Roast Pork Meat Ravioli Roasted Turkey

# Choice of Two (2) Starches

Au Gratín Potatoes Parsley Potatoes Scalloped Potatoes Cheese Ravíolí Mashed Potatoes Roasted Potatoes Mostaccioli Cheese Tortellini

# Choice of One (1) Vegetables

Green Beans Buttered Corn Baby Carrots Green Beans Amandine California Medley Mixed Vegetables

# Choice of One (1) Salads

Fresh Tossed Salad Potato Salad Pasta Salad Macaroní Salad

Coleslaw Bean Salad Cucumber & Oníon



# Family Style Dinners

\$41.99

# Choice of Two (2) Entrees

Sliced Prime Rib Fried Chicken Boneless Chicken Breast Polish Sausage & Kraut Meat Tortellini Baked Ham Baked Chicken Italian Sausage in Red Sauce Roast Pork Meat Ravioli Roasted Turkey

# Choice of Two (2) Starch

Au Gratín Potatoes Parsley Potatoes Scalloped Potatoes Cheese Ravíolí Mashed Potatoes Roasted Potatoes Mostaccioli Cheese Tortellini

# Choice of One (1) Vegetable

Steamed Green Beans Buttered Corn Glazed Baby Carrots Green Beans Amandine California Medley Grilled Vegetables (add \$1.50)

# Choice of One (1) Salad

Spring Mix Salad Caesar Salad



# Single Entrée Plated Meals

# <u>CHICKEN</u>

\$41.99
\$39.99
wine sauce
\$39.99
wine sauce
\$41.99
omemade marinara sauce
\$41.99
white wine cream sauce
\$39.99
\$41.99

# $\underline{\mathcal{BEEF}}$

Prime Rib of Beef	\$49.99
Slowly roasted & served with a horseradish cr	ream sauce
Fílet Mígnon 10 oz	\$49.99
Grílled Beef Tenderloin served with sautéed m	ıushrooms over demi glaze
New York Stríp Steak 10 oz	\$44.99
Choice hand cut served with sautéed mushroo	ms over demí glaze
Ríbeye Steak 10 oz	\$47.99
Grilled ribeye hand cut steak served with sau	téed mushrooms over demí glaze
Beef Tenderloin Medallions	\$47.99
Sliced Tenderloin cooked to medium rare and	served with a demi glaze.
Beef Wellington	\$45.99
60z of beef tenderloin with garlic, herb and m	ushroom pate in puff pastry, baked and
served with mushroom sauce	
Beef Kabobs	\$42.99
Marinated tenderloin skewered and cooked to	perfection with grilled vegetables



# PORK

Roasted Pork Tenderloin	\$37.99
Sliced roast pork medallions served with our homemade	pork gravy
Grilled Pork Chop	\$37.99
80z Grílled Pork Chop served with homemade pork grav	y
Sliced Pork Loin	\$34.99
Baked and sliced pork loin served with homemade pork	gravy
Stuffed Pork Chop	\$38.99
Traditional bread stuffing with apple brandy pork grav	y

# SEAFOOD

Broiled Orange Roughy	\$37.99
70z Broíled Orange Roughy served with bearnaise sauce	
Grilled Atlantic Salmon	\$37.99
80z grilled atlantic salmon filet served with herb butter	
Shrimp Scampi	\$37.99
Jumbo Shrimp in white wine, butter and garlic sauce topped with bread crumbs	

## <u>VEGETARIAN</u>

Cavatelli Pasta with Vodka Sauce  Cavatelli pasta served with seasonal fresh vegetables	\$31.99 s in our homemade vodka
sauce Fettuccini Pasta with Broccoli & Mushrooms Sauteed broccoli and mushrooms in our garlic alfredo sauce	\$31.99
Pasta Primavera \$31.99  Seasonal fresh vegetables with penne pasta served with your choice of garlic and olive oil or homemade marinara sauce, topped with parmesan cheese	



#### DUAL ENTREES

\$44.99

## Beef & Chicken

Choose from any of our beef options and pair with one chicken entrée served together with one starch and one vegetable option.

#### Beef & Seafood

Choose from any of our beef options and pair with one seafood entrée served together with one starch and one vegetable option.

# Chicken and Seafood

Choose from any of our chicken options and pair with one seafood entrée served together with one starch and one vegetable option.

# Food Stations (great add to any buffet or cocktail party)

Beef Tenderloin Carving Station (20 Servin	gs) \$275.00
Prime Rib Carving Station (40 Servings)	\$335.00
Roast Turkey Carving Station (35 Servings,	\$150.00
Boneless Smoked Ham (40 Servings)	\$175.00
Pasta Station (Minimum 50)	\$5.99 per person



#### STARCH OPTIONS

Wild Rice Parsley Potatoes Baked Macaroni & Cheese Rice Pilaf Garlic Mashed Potatoes Roasted Potatoes Mashed Sweet Potatoes

#### <u>VEGETABLE OPTIONS</u>

Green Beans Buttered Corn Glazed Baby Carrots Ríviera Blend Green Beans Amandine California Medley Grilled Vegetables

#### SALAD OPTIONS

#### Club Salad

Traditional salad with cucumber, tomato, croutons, cheddar cheese, and choice of dressing.

#### Caesar Salad

Romaine lettuce, Parmesan cheese, croutons, and Caesar dressing.

# Spínach & Mushroom Salad

+\$1.75 per person

Baby spinach topped with mushrooms, tomato wedge, and bacon dressing.

#### Nut & Berry Salad

+\$2.00 per person

Mesclun greens tossed with sunflower seeds, sun dried cherries, crumbled bleu cheese, and balsamic vinaigrette dressing.

All dinners served with assorted dinner rolls and butter cups



## Children's Menu

\$19.99

A special package may be ordered for children between the ages of 3 - 13 years old.

# Choice of One (1) Entrée

Baked Macaroní & Cheese Mostaccíolí with Meat Sauce Chicken Strips

All entrees are served with a potato and a vegetable

# Late Night Snacks

\$5.00 per person per ítem

#### Flatbread Pízza

Assortment of freshly baked pizza (sausage & pepperoni)

## Hamburger Bar

Quarter Pound hamburgers includes iceberg lettuce, sliced tomatoes, sliced onions, dill pickles, ketchup and mustard.

#### Delí Sandwiches

Served on croissants or silver dollar rolls a variety of beef, turkey, & ham with romaine lettuce, mayonnaise, Dijon mustard.

#### Taco Bar

Hard shell tacos, beef or chicken, sliced lettuce, diced tomatoes, grated cheese. Complimented by tortilla chips and homemade salsa.

# All Cocktail Party, Buffet, Family Style, and Sit Down Dinners include:

China & Linen Service

- Dinner Plate, Salad Plate, Bread & Butter Plate, Coffee Cup and Saucer, Water Goblet, and all Silverware
- Choice of White Linens for Tables (120 inch)
- Choice of White Linen Napkins
- Skirting

Dinner Rolls & Buttercups

Coffee Service

Water Pitchers

Linens and skirting for all additional tables

- Cake table, entry tables, head table, gift tables, etc.
- Set up of any wedding reception items
  - Favors, place cards, guest book, toasting glasses, etc.

We also request the name of any other vendors (i.e. photographer, D.J., etc.) to coordinate the evening's event such as toasts, cake cutting, first dance, etc.



#### Chocolate Fountain Service

Duke's Catering offers a fun twist on desserts, Sephra chocolate fountains! With the choice of three different chocolates and a wide range of dipping items, guests of all ages will enjoy. Along with the different chocolates and dipping items, skewers for the fountain are complimentary.

With a serving time of 2 hours, this fountain can be a fun and delicious end to a great dinner!

\$5.00 per person with Dinner Package (Minimum 100 guests)

#### Dipping items included:

Strawberries Honeydew Melon Pineapple

Cantaloupe Pretzels Marshmallows Oreos Vanilla Wafers Rice Krispies

# **Choice of Chocolate:**

Mílk Chocolate Dark Chocolate White Chocolate



#### <u>Desserts</u>

Ice Cream	\$2.25
A scoop of your favorite ice cream with cho	ocolate or strawberry sauce

# Ice Cream Sundae \$3.75

A scoop of vanilla ice cream with chocolate or caramel sauce, nuts, cherries, and whipped cream.

# Cheesecake \$5.75

Traditional rich cheesecake topped with strawberry coulis.

# Chocolate Mousse Cup

\$5.75

Chocolate mousse served in a chocolate cup, garnished with berries.

# Caramel Apple Píe

\$6.25

Layers of crisp apples topped with caramel, served in a short pastry crust.

#### Homemade Cookies

\$13.95 per dozen

Fresh baked delicious cookies, served by the dozen.

# Chocolate Lovín' Spoonful Cake

\$7.25

Giant layer of chocolate pudding between two layers of dark, moist chocolate drenched chocolate cake.

~ Sheet cakes and layer cakes are available upon request. ~



#### Sweets Table

Sweets Table may consist of a wide variety of different pastries, cookies, and cakes. You have the choice of up to 5 different sweets to be included with your sweets table. The sweets will be displayed on silver trays along a desserts buffet line.

\$5.00 per person with Dinner Package (Minimum 100 guests)

Sweets to choose from:
Mini Pastries (10 different varieties)
Cake Pops
Dipped Pretzels
Cupcakes
Custom Designed Cookies
Apple and Cherry Slices



# <u>Wedding Policies</u>

<u>Room Fee:</u> \$500.00

Ceremony Fee: \$200.00

<u>**Deposit:**</u> A \$750.00 non-refundable deposit is required to reserve your date. This deposit does go towards your final balance due.

<u>Payment:</u> The final count is due 8 days prior to the event. Your final count can increase but NEVER decrease. The final payment is due 4 days prior to the event, once the final count is established. The final payment HAS to be a cashiers check or cash only.

<u>Taxes & Gratuity:</u> 9.75% sales tax and 20% gratuity will be added to all food & beverages.

<u>Tastings:</u> There will be a \$40.00 tasting fee (unless you have already booked your event) to cover up to 6 guests at the tasting. Please call to schedule.

<u>Minimum Requirement:</u> All pricing is based on a minimum of 100 guests at the ADULT pricing.



# **Bar Packages**

All bar packages include glassware.

# Open Bar Package (4 hours)

\$24.00

Ketel One Vodka Absolute Vodka Jack Daniels
Canadian Club Southern Comfort Jim Beam
Crown Royal Seagrams VO Tanqueray
Beefeaters Bacardi Captain Mora

BeefeatersBacardiCaptain MorganJ & B ScotchDewarsKorbel Brandy

Jose Cuervo Peach Schnapps Amaretto

Apricot Triple Sec

Bottle Beer Wine

 ${\it DISCLAIMER: Brands \ are \ subject \ to \ change \ upon \ availability \ to \ higher \ / \ equal \ quality.}$ 

NOTE: Any special requests can be accommodated.

#### Míxes

Gun Soda, Tonic Water, Soda Water, Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Sweet & Sour Mix, Tomato Juice, Lime Juice, Sweet & Dry Vermouth (Included with all bars)

## Cash Bar / Tab / Beer, Pop, Wine

There will be a bartender fee of \$100.00 per bartender per 5 hour event.



# <u>Limited Bar</u>

Bottle Beer, Wine, Pop \$15.00 per person (2 hours) \$17.00 per person (3 hours) \$19.00 per person (4 hours)

# Garnísh Bar

Pepsí, Diet Pepsi, Sierra Mist, Tonic Water, Soda Water, Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Tomato Juice \$4.00 per person (3 hours) \$5.00 per person (4 hours)

#### Add Ons

Table Wine\$22.00 per bottleChampagne\$22.00 per bottle

Extra Bar Time \$3.00 per person per hour Bottle Beer \$72.00 per case (domestic)



#### Rental Items

(Prices are valid with the purchase of a dinner package only)

Table Overlays

Call for pricing

Specialty Floor Length Linen Call for pricing (This includes satin, colored, pin tuck, jacard, embroidered taffeta, flower pattern linens)

Chair Covers with sash (white or ivory)

\$6.00 each

Table Runners

Call for Pricing

Colored Napkins Satin Napkins

\$2.50 each \$4.00 each

\$4.00 cuch

Ice Sculptures Available

Please call for pricing

Chiavari Chairs (includes delivery & pickup)

\$7.75 each

Chairs for Outdoor Ceremony

White Garden Chair White Plastic Folding Chair Brown Plastic Folding Chair \$5.60 each

\$3.70 each

\$3.50 each