



Banquet Menu

Whitmoor Country Club

1100 Whitmoor Drive
St. Charles, MO 63304
Phone: 636.926.9622
Fax: 636.441.0208
www.whitmoorgolf.com

Breakfast Menu

(Requires a 40 person minimum for buffet)

Continental Breakfast

Fresh Cut Fruit, Assorted Muffins and Danish and Bagels with Cream Cheese, Yogurt Shooters
Fresh Brewed Coffee, Tea and Assorted Juices
10.00/per person

Traditional Breakfast

Scrambled Eggs, Bacon, Sausage Patties, Tater Tots,
Praline French Toast, Yogurt Shooters, Sliced Seasonal Fruit,
Fresh Brewed Coffee, Tea, and Assorted Juices
14.00/per person

***Specialty menus of any kind are available upon request and can
be personalized by the Chef.***

21% service charge and state sales tax will be added to all of the above prices.

Banquet Sit-Down Luncheon

Salads

(Served with Fresh Baked Bread and Sticky Buns)

Grilled Chicken Spinach & Mixed Green Salad

Crumbled Goat Cheese, Candied Pecans, Cranberries & Dried Apricots
14.00/per person

Southwest Chicken Salad

Blackened Chicken, Roasted Corn, Avocado, Black Beans
Crisp Tortilla Strips and Sour Cream drizzled with Chipotle Ranch
14.00/per person

Grilled Chicken Caesar Salad

Crisp Romaine, Garlic Croutons and Parmesan Cheese
14.00/per person

Sandwiches

(Served with your choice of Fresh Fruit, Cole Slaw, Fries, Homemade Chips, or Potato Salad)

California Chicken Club

Cheddar Grilled Chicken, Avocado, Bacon,
Chipotle
Aioli on Toasted Ciabatta
15.00/per person

Southwest Grilled Chicken Wrap

Blackened Chicken, Corn Salsa,
Crisp Romaine, & Chipotle
Aioli in a Tomato Tortilla
15.00/per person

Shaved Prime Rib Dip

Prime Rib on Toasted Hoagie, Crisp Onion
Straws, and Pepper Jack Cheese with
Warm Au Jus
15.00/per person

Slow Roasted Turkey Croissant

Sliced Roasted Turkey on Butter Toasted
Croissant, Raspberry Cream Cheese,
Shredded Lettuce
15.00/per person

All Luncheons are complimented with coffee and tea

Banquet Lunch Buffet

(Requires a 40 person minimum for buffet)

Buffets are served with your choice of: Two Salads, Three Accompaniments, and Two Entrees, Fresh Baked Dinner Rolls, Chef's Choice of Desserts, Coffee and Tea.

Lunch price is valid before 3:00 p.m.

21.00/per person

Salads

Wild Field Greens Salad

Dried Cranberries, Mandarin Oranges and Candied Pecans

House Salad

Cucumbers, Tomatoes, Red Onions and Croutons

Spinach Salad

Sliced Pears, Blue Cheese & Candied Pecans

Classic Italian Salad

Crisp Iceberg, Marinated Olives, Artichokes, Tomatoes, Red Onions and Parmesan Cheese

Classic Caesar Salad

Crisp Romaine, Garlic Croutons and Parmesan Cheese

Accompaniments

California Vegetable Medley

Green Beans Almondine

Honey Glazed Carrots

Marinated Grilled Vegetables

Roasted Corn with Sweet Peppers

Bacon & Cheddar Roasted Red Bliss Potatoes

Horseradish & Gouda Whipped Potatoes

Long Grains & Wild Rice Pilaf

Baked Macaroni & Cheese

Penne Pasta with Marinara

Fettuccini Alfredo

Banquet Lunch Buffet

Entrees

Chicken Modega

Flour Dredged and Seared Chicken Breast Topped with Provel Cheese in a Chardonnay & Bacon Cream Sauce

Classic Chicken Marsala

Flour Dredged and Seared Chicken Breast topped with a Rich Wild Mushroom Marsala Wine Sauce

Chicken Flamingo

Smoked Gouda & Fresh Spinach Stuffed Chicken Breast in a Garlic Cream Sauce

Chicken Tuscany

Wild Mushrooms, Capers, Artichokes and Olives in White Wine Butter Sauce

Scallop and Prawn Pasta

Red Peppers and Crisp Asparagus in Asiago Cream Sauce

Herb Crusted Pork Loin

Cracked Black Pepper

Home-Style Fried Chicken

Oven Roasted, Bone In, Turkey Breast

Chef's Action Station with Turkey Gravy

18 Hour Smoked Beef Brisket

Chef's Action Station with Horseradish Cream Sauce and Sweet Lager Barbeque Sauce

Slow Roasted Beef Top Round

Chef's Action Station with Horseradish Cream Sauce and Rich AuJus

***Certified Angus Carved New York Strip or Slow Roasted Prime Rib
is available for an additional 5.00 per guest.***

21% service charge and state sales tax will be added to all of the above prices.

Banquet Hors d'oeuvres

Hot Selections

Breaded Chicken Strips
Crab Rangoon
Sausage Stuffed Mushrooms
Swedish Meatballs
St. Louis Style Toasted Ravioli
Salt & Pepper Chicken Wings
Mini Crab Cakes with Cajun Aioli
Assorted Miniature Quiche
Beef Tenderloin Wrapped in Bacon
Fried Guacamole
Chicken Satay with Thai Chili Sauce
Buffalo Chicken Sliders with Pepper-Jack Cheese
Mini Beef Sliders with Caramelized Onion &
American Cheese

Seafood Selections

Ahi Tuna Poke with Cucumber and Ginger
Jumbo Cocktail Shrimp
Sesame Crusted Tuna with Wasabi Aioli
Coconut Shrimp with Citrus Sauce
(All selections available at Market Price)

Cold Selections

Chicken Salad Sliders on a Pretzel Bun
Tuna Salad Sliders on a Pretzel Bun
Vegetable Platter with Ranch Dip
Assorted Cheese Display
7 Layer Dip with Crisp Tortillas
Seasonal Fruit Display
Assorted Deli Pinwheels
Mini Assorted Bistro Sandwiches
Wild Mushroom Phyllo Cups with Boursin

Pricing Per Guest

Two Hot & One Cold

(Available with dinner selection only)

11.00

Four Hot & Two Cold

29.00

Six Hot & Three Cold

31.00

Eight Hot & Four Cold

32.00

Banquet Hors d'oeuvres

Interactive Pasta Station

(Available with purchase of Hors d'oeuvres Package only)

Alfredo, Marinara
Grilled Chicken Breast
Gulf Shrimp
Assorted Vegetables
Fresh Cheese & Pasta Selections
7.00/per person

Deluxe Specialties

Assorted Fruit and Cheese Platter

Fresh Cut Fruit and Cubed Cheeses
89.00 (serves 50 people)

Fruit and Cheese Falls

Display of Assorted Fruit and Cheese
194.00 (serves 100 people)

Chocolate Covered Strawberries

White or Dark Chocolate
4.00/each

21% service charge and state sales tax will be added to all of the above prices.
Tax exempt groups must provide proof of exemption.

Banquet Dinner Buffet

(Requires a 40 person minimum for buffet)

Buffets are served with your choice of: Two Salads, Three Accompaniments, and Two Entrees, Fresh Baked Dinner Rolls, Chef's Choice of Desserts, Coffee and Tea.

30.00/per person

Salads

Wild Field Greens Salad

Dried Cranberries, Mandarin Oranges and Candied Pecans

House Salad

Cucumbers, Tomatoes, Red Onions and Croutons

Spinach Salad

Sliced Pears, Feta Cheese & Candied Pecans

Classic Italian Salad

Crisp Iceberg, Marinated Olives, Artichokes, Tomatoes, Red Onions and Parmesan Cheese

Classic Caesar Salad

Crisp Romaine, Garlic Croutons and Parmesan Cheese

Accompaniments

California Vegetable Medley

Green Beans Almondine

Honey Glazed Carrots

Marinated Grilled Vegetables

Roasted Corn with Sweet Peppers

Bacon & Cheddar Roasted Red Bliss Potatoes

Horseradish & Gouda Whipped Potatoes

Long Grains & Wild Rice Pilaf

Baked Macaroni & Cheese

Penne Pasta with Marinara

Fettuccini Alfredo

Banquet Dinner Buffet

Entrees

Chicken Modega

Flour Dredged and Seared Chicken Breast Topped with Provel Cheese in a Chardonnay & Bacon Cream Sauce

Classic Chicken Marsala

Flour Dredged and Seared Chicken Breast topped with a Rich Wild Mushroom Marsala Wine Sauce

Chicken Flamingo

Smoked Gouda & Fresh Spinach Stuffed Chicken Breast in a Garlic Cream Sauce

Chicken Tuscany

Wild Mushrooms, Capers, Artichokes and Olives in White Wine Butter Sauce

Teriyaki Salmon Filet

Sesame Ginger and Cucumber Slaw

Scallop and Prawn Pasta

Roasted Red Peppers and Crisp Asparagus in a Sherry Asiago Cream Sauce

Herb Crusted Pork Loin

Red Wine Sauce

Home-Style Fried Chicken

Oven Roasted Turkey Breast

Chef's Action Station with Turkey Gravy

18 Hour Smoked Beef Brisket

Chef's Action Station with Horseradish Cream Sauce and Sweet Lager Barbeque Sauce

Slow Roasted Beef Top Round

Chef's Action Station with Horseradish Cream Sauce and Rich AuJus

***Certified Angus Carved New York Strip or Oven Roasted Prime Rib
is available for an additional 5.00 per guest.***

21% service charge and state sales tax will be added to all of the above prices.

Banquet Sit-Down Dinner

Entrees are served with your choice of: One Salad, One Vegetable, and One Starch,
Fresh Baked Dinner Rolls, Chef's Choice of Desserts, Coffee and Tea.

Salads

Wild Field Greens Salad

Dried Cranberries, Mandarin Oranges and Candied Pecans

House Salad

Cucumbers, Tomatoes, Red Onions, Mozzarella Cheese and Croutons

Spinach Salad

Sliced Pears, Blue Cheese & Candied Pecans

Classic Italian Salad

Crisp Iceberg, Marinated Olives, Artichokes, Tomatoes, Red Onions and Parmesan Cheese

Classic Caesar Salad

Crisp Romaine, Garlic Croutons and Parmesan Cheese

Vegetables

California Vegetable Medley

Green Beans Almondine

Honey Glazed Carrots

Marinated Grilled Vegetables

Roasted Corn with Sweet Peppers

Starches

Bacon & Cheddar Roasted Red Bliss Potatoes

Horseradish & Gouda Whipped Potatoes

Fettuccini Alfredo

Long Grains & Wild Rice Pilaf

Baked Macaroni & Cheese

Penne Pasta with Marinara

Banquet Sit-Down Dinner

Entrees

Chicken Modega

Flour Dredged and Seared Chicken Breast Topped with Provel Cheese in a Chardonnay & Bacon Cream Sauce

28.00/per person

Chicken Flamingo

Smoked Gouda & Fresh Spinach Stuffed Chicken Breast in a Garlic Cream Sauce

28.00/per person

Classic Chicken Marsala

Flour Dredged and Seared Chicken Breast topped with a Rich Wild Mushroom Marsala Wine Sauce

Chicken Tuscany

Wild Mushrooms, Capers, Artichokes and Olives in a White Wine Butter Sauce

28.00/per person

Teriyaki Salmon Filet

Sesame Ginger Cucumber Slaw

29.00/per person

Grilled Salmon Filet

Served with Herb Butter

29.00/per person

12 oz Porterhouse Pork Chop

Brandy Apple and Raisin Chutney

30.00/per person

Cajun Shrimp Pasta

Red Peppers and Crisp Asparagus in Cajun Cream Sauce

34.00/per person

14 oz New York Strip

Grilled to Perfection and Topped with a Roasted Shallot Port Wine Demi-Glaze

38.00/per person

Grilled 8 oz Filet Mignon

Flame Broiled to Perfection and served with Veal Demi-Glaze

40.00/per person

Split Entrees are available for an additional 3.00 per guest.

Beverage, Bar and Wine

Banquet Package

2 Hour House Brand, 22.00 / 4 Hour House Brand, 34.00

2 Hour Call Brand, 25.00 / 4 Hour Call Brand, 37.00

2 Hour Beer, Wine, and Soda, 18.00 / 4 Hour Beer, Wine, and Soda, 30.00

2 Hour Premium Brand, 29.00 / 4 Hour Premium Brand, 41.00

**Any function exceeding 4 hour bar will be calculated on per drink consumption or Cash Bar. Absolutely no exceptions.*

Non-Host Bar

(Prices are Per Drink)

House Brand, 8.00

Call Brand, 9.00

Premium Brand, 10.00

Wine, 7.00

Bottle Beer, 5.00

Premium Bottle Beer, 6.00

Soda, 3.00

**A \$100 bartender fee will apply to all non-host bars (1 bartender per 120 people.)*

Banquet Specialty Beverages

Tropical Punch (non-alcoholic), 32.00 per gallon

Mimosa, 45.00 per gallon

Champagne Punch, 45.00 per gallon

Champagne, 25.00 per bottle

Specialty Wine, Available upon request

21% service charge and state sales tax to be added to all of the above prices.

We reserve the right to refuse service to anyone under the legal drinking age or anyone consuming alcohol in excess. Absolutely no exceptions.

Banquet Policies

Food and Beverage:

Menu selections should be submitted to the Catering Office no later than 2 weeks prior to the scheduled function. Guarantee of exact attendance for all banquet functions must be made 2 weeks in advance. The guaranteed guest number cannot be reduced. Minimum charge of 100% of guaranteed guest number. If the Catering Office receives no guarantee, the Club will assume the guarantee to be the original number reserved. No food or beverage of any kind will be brought onto the premises, except for the wedding cake or candy. The Catering Office issues one customer check with tax and service charge already added. According to State Law service charges must also be taxed. There are no separate customer checks issued in the private rooms. State sales tax will be added to all food and beverage items. Menus and pricing are subject to change on an annual basis. Steak and seafood items tend to fluctuate and will be subject to market pricing. Please contact our Event Director for further information.

Payment:

Whitmoor Country Club accepts cash, cashier checks, personal checks, Master Card, Visa, Discover and American Express.

Termination for Cause:

This agreement is subject to termination without liability upon the occurrence of any circumstance beyond control of Whitmoor Country Club — such as acts of God, war, acts of terrorism, government regulations, disaster, strikes, civil disorder, curtailment of transportation facilities or any emergency of a comparable nature beyond the Whitmoor Country Clubs control, making it impossible, illegal or which affects Whitmoor Country Clubs ability to perform its obligations under this agreement.

General Conditions:

The Club does not permit nails, staples, tacks, etc. to be used on the meeting room walls and or tables. Any damage will be billed to the host. Whitmoor Country Club reserves the right to inspect and control all private meetings and receptions held in the Club, Pavilion and Banquet rooms. Whitmoor Country Club will not assume responsibility for the damage or loss of any merchandise or articles left in the Club prior to, during, or following your function.

I have read and understand the above information _____

Please initial

Banquet Policies Con-

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Liquor sales are governed by state laws and are strictly followed. Any violation of Missouri State Liquor Laws by a minor will result in the notification of the

correct authorities. Whitmoor Country Club also reserves the right to refuse service to a guest at discretion of Whitmoor Country Club staff. Whitmoor Country Club re-serves the right to move a party to another room or charge a fee for the room, depending on the guaranteed number of people in the party.

Deposits:

Group Reservations.....\$500.00
Weddings\$2000.00

Deposits are non-refundable and will be applied to the final balance.
I have read and agree to the banquets policies of Whitmoor Country Club.

Rental Fees:

Meal service periods include use of a room and service personnel for the period.

<i>Breakfast</i>	<i>Lunch</i>	<i>Dinner</i>
<i>3 Hour Maximum</i>	<i>4 Hour Maximum</i>	<i>5 Hour Maximum</i>

If an additional meeting room or time is required beyond the time stated above, there will be an additional \$350.00 per hour minimum charge.

Whitmoor Representative: _____ Date: _____

Event Name/Date: _____ Date: _____

Clients Signature: _____

Please Return By: _____

I have read and understand the above information _____ *Please initial*

