

St. Andrews

Golf & Country Club

2020 Golf Outing Prices

Golf Outing Rates Can Vary
Depending Upon When You Reserve
Please call for further information

TEE TIME GOLF

2% Amusement Tax will be added

Weekdays	\$	41.00
Weekdays after 1:00		25.00
Cart Rental with GPS		15.00
Weekends	\$	49.00
Weekends after 11:00		39.00
Cart Rental with GPS		17.00
Cart Rental with GPS after 11:00		15.00

SHOTGUN GOLF*

Weekday Rates

2% Amusement Tax will be added

Weekday Shotgun Golf Rates Start at \$51.00 per player

**Cart Rental, GPS, Range Balls Included for every Shotgun Player*

PRACTICE CENTER

Bucket Rates include 2% tax

Buckets	Grass	Mats
Small	\$ 6.00	\$ 6.00
Medium	\$ 9.00	\$ 8.00
Large	\$ 12.00	\$ 11.00
X-Large	\$ 18.00	\$ 17.00
Jumbo	\$ 24.00	\$ 22.00

Lessons available by appointment
630-231-3160

Services

Signage:

Custom sign making available.
Placement of sponsor provided signage.

Course Marking:

Longest Drive.
Closest to Pin, Circles.
Longest Putt.
Straightest Drive.

Sponsor Holes:

Set up can include tables, chairs, refreshments.

Practice Center / Range:

Warm up Buckets.
Group Lessons.
Clinics/Demonstrations.
Trick Shot Shows.

Halfway House / Teeside Grill

Rental Clubs:

Full (men's/women's, right/left).

Complimentary Locker room

On Course Beverage Set Up

Blind Bogey:

Golfers may enter on an individual basis.
Winners receive gift cards for golf, carts, merchandise, lessons, range balls, or bar.

Prizes / Gift Items:

Custom fit glove day.
Merchandise or golf balls with your company logo.
Personalized golf ball dozens.
Deliver your prizes direct to St. Andrews for storage.

Practice Center

*The 32 acre St. Andrews Practice Center open year round features:
10 Sheltered and Heated Hitting Bays
Over 80 grass tees (April thru September), 5 target greens with target fairways, High quality range balls,
Putting green, 2 Chipping greens, Lights (mid April thru mid September)
Fully stocked "hard goods" Pro Shop, Professional custom club fitting program*

For your outing and sponsorship consideration:

- * Bucket of Balls
Cost: Based on regular bucket pricing. Will be billed according to tab tally or tickets collected.
- * Barrel of Balls
Cost: \$200.00 + 2% city tax
1800 balls to a barrel (equivalent to 57 small buckets, @ 32 balls per bucket)
Private tee area available, 35 bays
- * Barrel of balls with one golf professional
Cost: \$200.00 + 2% city tax
+ \$85.00 per hour for the professional (to walk the line, swing "tips", etc.)
Private tee area available, 35 bays
- * Clinic
Cost: Professional Fee = \$150.00 per hour
Cost of balls will be added per person = \$8.00 medium bucket, includes 2% city tax
Set up fees will be applied based on party requirements

Putting, Chipping and Full Swing can all be accomplished in 90 minutes, 30 minutes at each station.
- * Beat the Pro Contest
Cost: \$85.00 per hour
Pro hits to par 3. Any golfer beating the Pro wins prize selected by outing. One name is pulled from the hat of winners for grand prize.
- * Professional Demonstration
Cost: Professional Fee = \$150.00 per hour
Set up fees will be applied based on party requirements

Short game and/or Full swing demonstration, including pre shot routines, alignment tips, specialty shots and club selection. Golfers will not be participating in hitting shots.
- * Beat the Pro Chipping
Cost: \$85.00 per hour
Individuals get 2 shots to Pros 1 shot. Winners names are collected, names are drawn to win prize selected by the outing.
- * Putting Obstacle Course
Cost: \$300.00 fee for a maximum of 5 holes (set up on clubhouse practice green)
- * Putting Contest
Cost: N/C if not interfering with other outing activities or public golf.

Beverage Set Up **~ On The Golf Course ~**

We require an employee of St. Andrews to dispense alcoholic beverages at all locations.

- * Fees (per location):
 - * \$95.00 set up/take down/transfer fee includes cups and ice
 - * 20% service charge and applicable sales tax will be added to the total retail sales dollar amount of product distributed.
 - * *Each location* must guarantee a product minimum tab tally of \$200.00

- * Beverage Options:
 - * Can Beer (12 oz.)
\$3.50 per can

 - * Non Alcohol Beer
Available upon request

 - * Can Soft Drinks (12 oz.) and Bottle Water (16 oz.)
\$2.00 per piece

 - * Gatorade (20 oz.)
\$3.00 per bottle

- * Beverage Cart:
 - * The St. Andrews Beverage Cart will run the courses on a daily basis with cash sales available to your guests

Beverage Set Up **~ At The Clubhouse or Halfway House Only ~**

- * Fees (per location):
 - * \$95.00 set up fee
 - * \$95.00 fee, per bartender.
 - * 20% service charge will be added to the tab tally total

- * Bloody Mary Bar: \$6.50 per 16 oz. drink (for bar pours)
Includes skewered olive, pickle, cheese, celery
Horseradish, Worcestershire, Tobasco, Celery Salt

- * Mixed Drinks: \$6.50 per 16 oz. drink (for bar pours)
May we suggest a "theme drink" for your event sponsor
Bloody Mary, Screwdriver, Margarita, Mai Tai

*All Food & Beverage Subject to 20% Service Charge & Current Sales Tax.
Prices subject to change up to 90 days prior to Event date.*

Shotgun Golf

- * The maximum number of players we are able to schedule is 156 on Course #1 (St. Andrews) and/or 160 on Course #2 (Lakewood). This would consist of 2 foursomes on the par 3's, 2 foursomes on the par 4's and 3 foursomes on the par 5's. This guideline must be followed to keep the playing time on schedule.
- * Golfers should be informed to arrive 45 minutes to 1 hour prior to tee off. Our intention is to lead out golfers 10 minutes prior to tee time so that the golfers are at their assigned hole at the shotgun start time. We will encourage and enforce a 5 hour round on the golf course. Maximum time length of round = 5 ½ hours.
- * The shotgun fee includes the cost of golf, cart, GPS and range balls.
- * The Practice Center will open at 9:00 a.m. on Mondays and Thursdays following regularly scheduled maintenance. All other days, the Practice Center will open at dawn.
- * We request a copy of the 4some list 3 days in advance in order to complete the necessary preparations for your event. One of the St. Andrews staff will organize the Hole Assignments for your group and return a master list to you for your reference throughout registration. Players need to be informed of their starting position. St. Andrews will also prepare signs for the carts with player names and starting locations.
- * Players will be assigned with two foursomes per hole starting at hole #1 (1A & 1B) and working backward, next to hole #18 (18A & 18B) then #17 (17A & 17B) then #16 (16A & 16B) and so on. After all 18 holes are filled with two foursomes each, a third foursome may be assigned to each of the par 5's.
- * We recommend a dinner/cookout time 6 hours following the shotgun start. This would still allow some time for cocktails in most cases.
- * The 2020 fee charged for shotgun golf is determined by many factors; tee off time scheduled, number of players guaranteed, day of the week, etc.

Golf Outing Guidelines

- * We can book your golf outing any day of the week.
- * Deposit required = \$1,000.00. Deposits are non-refundable.
- * ***Please inform all of your guests that outside food & beverage is not allowed to be brought onto the course.***
- * We will encourage a five hour golf round.....maximum time of 5 ½ hours.
- * Every participant must have their own set of clubs in a bag.
- * Bag Drop service is available for \$2 per person, minimum 72 players.
- * We do not require a collared shirt. We do expect all golfers to keep their shirt on at all times, both in the clubhouse and on the golf course.
- * A “rain out” will only be determined on the day of the outing, not based on forecast. Conditions such as thunder and lightning or extended downpour would be considered unplayable conditions. Just because there is rain does not define a “rain out”.
- * Final golf counts are due 7 days prior to the event. This count will be your guarantee. Outings will be responsible to pay according to the number of tee times requested and reserved, the final golf count given, or the actual number of players (whichever is the greatest).
- * Tee times should be scheduled at 9 minute intervals, one right after the other leaving no open gaps. Outings will be responsible to pay according to the number of tee times requested and reserved. St. Andrews will provide a schedule of tee times to each outing. Spacing of tee times will be determined by the events of the day and/or based on outing history.
- * Shotgun Start is also available. Guidelines are outlined under the page heading of “Shotgun Golf”.
- * A mobile beverage cart runs the courses with cash sales on a daily basis. Stationary locations can also be recommended
- * We recommend a reception area be set up, separate from golfer registration, to greet and organize your sponsors.
- * For safety reasons sponsors and/or hole workers are not provided with golf carts. St. Andrews staff will provide transportation.
- * The Practice Center will open at 9:00 a.m. on Mondays and Thursdays following regularly scheduled maintenance. All other days the Practice Center will open at dawn.
- * Banquet rooms have expenditure minimums. Special menus are available for smaller groups. Final menu selection and guaranteed guest count are due 7 days prior to the function.
- * Payment of your bill is accepted in the form of cash, check or credit card. A convenience fee will be added when using a credit card for payment.
- * Complete payment is expected upon receipt of statement(s).

Information for your Sponsors

In order to insure that your Sponsorship and Golf Outing is the success we both wish it to be, we respectfully request your cooperation in observing these guidelines:

Please provide the following list of guidelines to all of your sponsors who plan to attend.

- * ***Sponsors are not permitted to bring outside food or beverage onto the course property for distribution to the outing guests or for their personal consumption.*** Any exceptions to this policy are to be approved, in advance, by St. Andrews management. Set up fees, staff fees and service charges will be applied accordingly. We encourage each sponsor to call St. Andrews directly to organize and clarify the details of their set-up. Our office is staffed every day to answer your questions.
- * All beverage set ups on the course and in the clubhouse, with any form of alcohol provided, will require distribution by a St. Andrews staff member. Set up fees, staff fees and service charges will be applied accordingly.
- * Sponsors are expected to follow the golf course dress code. Shorts and tank tops are acceptable. Bathing suit tops and/or bottoms are inappropriate.
- * St. Andrews has a “no tolerance” policy with removal of clothing and any indecent situations. If this occurs the sponsor and all involved will be told to leave the golf course.
- * We request sponsor signs be clearly labeled and delivered no later than the day before the golf outing. St. Andrews staff will place the signs in the morning and bring them off the golf course in the evening. We suggest that signs be taken home the day of the outing. We can hold them for one week at which time they will be discarded.
- * Because of the numerous opportunities to cross over into dangerous situations, sponsors will not be provided with golf carts to get to their assigned location. Transportation will be provided by St. Andrews. The St. Andrews Ranger Staff will assist the golf outing committee in the responsibility of bathroom and lunch breaks.
- * We suggest sponsors to arrive a minimum of one hour prior to their work time. Our staff will shuttle sponsors to their location on a first come, first served basis. When an outing is scheduled for a shotgun start, our staff will place priority in getting the golfers to their assigned holes at the scheduled tee time. In such cases, late arrival sponsors will have to wait.
- * St. Andrews reserves the right to deny a sponsor set up on the golf course.
- * St. Andrews reserves the right to remove a sponsor from the golf course because of inappropriate behavior.
- * The option is available for sponsors to be billed directly for product and services provided by St. Andrews. Payment is accepted in the form of cash, check, or credit card. A convenience fee may be added when using a credit card for payment. Complete payment is expected upon receipt of statement(s).

We thank you for your cooperation and look forward to working with you.

Sponsorship Suggestions ~~~~~

Glove Day ~ Logo Golf Balls ~ Logo Merchandise
Range Balls ~ Contest Holes ~ Putting Contest ~ Golf Clinic
Breakfast ~ Lunch/Halfway House ~ Beverage Hole ~ Ice Cream Cart ~ Frozen Snickers
Bloody Mary Bar ~ Beverage Cart ~ Cocktails/Drink Tickets ~ Theme Cocktail
Hors d'oeuvres ~ Dinner Wine ~ Ice Cream Station

Breakfast

*30 person minimum for all buffets.
Breakfast served until 11:00 a.m.*

Continental Breakfast Buffet-

Super Express Continental Breakfast	\$ 5.95
<i>Coffee (Regular and Decaf), Tea, Assorted Breakfast Pastries</i>	
Regular Continental Breakfast	\$ 8.50
<i>Coffee (Regular and Decaf), Tea, Chilled Fruit Juices, Bagels with Flavored Cream Cheese, Assorted Breakfast Pastries and Muffins</i>	
Sausage, Egg & Cheese Continental Breakfast	\$ 8.50
<i>Coffee (Regular and Decaf), Tea, Chilled Fruit Juices, Breakfast Sausage Patty-Fried Egg-American Cheese on an English Muffin</i>	
Deluxe Continental Breakfast	\$ 11.50
<i>Coffee (Regular and Decaf), Tea, Chilled Fruit Juices, Fresh Seasonal Fruit Platter, Granola with Yogurt Dip, Bagels with Flavored Cream Cheese, Assorted Breakfast Pastries /Muffins</i>	

Breakfast Buffet-

St. Andrews Breakfast Buffet.....	\$ 15.50
Children under 12 years	\$ 12.50
<i>Coffee (Regular and Decaf), Tea, Chilled Fruit Juices, Bagels with Flavored Cream Cheese, Assorted Breakfast Pastries / Muffins, Scrambled Eggs or Vegetable Frittata, Potatoes O'Brien or Hash browns, (Choice of 2) Crispy Bacon, Sausage Links, Ham or Canadian bacon, Choice of Belgian Waffles or French Toast</i>	

Ala Carte Breakfast Additions

Items below are available only as an addition to a Buffet

Smoked Salmon.....	\$ 6 per person
Bacon, Sausage or Ham	\$ 3 per person
Omelet Chef Station*	\$ 5 per person
Individual Yogurt	\$ 3 per person
Sweets Table	\$ 9 per person
Biscuits and Gravy.....	\$ 3 per person
Seasonal Fruit Display	\$ 4 per person

***Stations requiring a chef will be charged an \$95.00 Chef fee per station**

*A guarantee guest count is due 7 days prior to the event.
All Food & Beverage Subject to 20% Service Charge & Current Sales Tax
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Bar & Beverage Options

A Bartender Fee of \$95.00 will be applied for a private bar set up.

These packages are based on a per hour, per person basis

Beer, Wine & Soda		Call Bar		Premium Bar	
One Hour	\$ 13	One Hour	\$ 18	One Hour	\$ 22
Two Hours	\$ 19	Two Hours	\$ 24	Two Hours	\$ 31
Three Hours	\$ 22	Three Hours	\$ 27	Three Hours	\$ 35
Four Hours	\$ 25	Four Hours	\$ 30	Four Hours	\$ 39

Beer, Wine and Soda Bar Package

~ Champagne ~ Cabernet Sauvignon ~ Pinot Noir ~ White Zinfandel ~ Chardonnay ~ Pinot Grigio ~ Merlot ~
~ Choice of 2 Domestic Beers ~ Pepsi Products ~

Call Bar Package

**All the inclusions from the Beer, Wine, and Soda Package in addition to the following items:*

~ Vodka ~ Gin ~ Rum ~ Whiskey ~ Scotch ~ Tequila ~ Brandy ~ Cordials ~ Smirnoff ~ Titos ~ Beefeaters ~ Bacardi ~
~ Captain Morgan ~ Seagram 7 ~ V.O. ~ Dewars ~ Cuervo ~ Christian Brothers ~ Amaretto ~ Triple Sec ~
~ Southern Comfort ~ Kamora Coffee Liqueur ~ Butterscotch ~ Peach Schnapps ~ Apple Pucker ~
~ Choice of 2 Domestic Beers ~ Choice of 2 Import Beers ~

Premium Bar Package

**All the inclusions from the Beer, Wine, and Soda & Call Bar Packages in addition to the following items:*

~ Ketel One ~ Bombay ~ Tanqueray ~ Malibu ~ Crown Royal ~ Jack Daniels ~ Chivas ~
Patron ~ Disaronno Amaretto ~ Bailey's ~ Kahlua ~ Grand Marnier
~ Choice of 2 Domestic Beers ~ Choice of 3 Import Beers ~

Domestic Beer Selections

~ Miller Lite ~ Miller High Life ~ Coors Lite ~ Coors Banquet ~ Mike's Hard Lemonade ~ Kaliber N.A. ~

Import Beer Selections

~ Heineken ~ Heineken Light ~ Sam Adams Boston Lager ~ Seasonal ~
~ Blue Moon ~ Revolution Anti Hero IPA ~ Stella ~ Guinness ~

Banquet Wines/ Champagne

~ Cabernet Sauvignon ~ Merlot ~ Pinot Noir ~ Pinot Grigio ~ Chardonnay ~ White Zinfandel ~ Champagne ~
\$22 per Bottle

Non-Alcohol Bar Package

Unlimited for up to 4 hours

~ Assorted Pepsi Products ~ Lemonade ~ Iced Tea ~
\$5.00 per person

Coffee

~ Full Urn \$75.00 = 60 servings ~ ~ ~ ~ Half Urn \$50.00 = 35 servings ~

Punch

~ Plain \$35.00 per gallon/ Spiked or Mimosa \$45.00 per gallon ~

Soda Station

~ 12 oz. Can Soda and Ice Tea (Pepsi products) ~ 16 oz. Bottled Water ~
~ Will be tallied at \$2.00 per beverage, based on consumption ~

Tab Bar / Drink Tickets

~ Will be tallied at individual drink price, based on consumption ~

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Hors d'oeuvres

Hors d'oeuvres served until 8:00 p.m.

Room Minimums and Staffing Fees will be applied to Hors d'oeuvre Parties.

Hot Hors D' Oeuvres

minimum order of 50 pieces

Pretzel Bites with a creamy cheese sauce.....	100 pieces	\$ 90.00
Artichokes <i>stuffed with Parmesan</i>	100 pieces	\$ 220.00
Mini Crab Cakes	100 pieces	\$ 250.00
Assorted Sliders (Cheese Burger, Pulled Pork & Chicken	100 pieces	\$ 260.00
Italian Sausage Stuffed Mushrooms.....	100 pieces	\$ 190.00
Crab Rangoon.....	100 pieces	\$ 220.00
Mini Italian Beefs	100 pieces	\$ 220.00
Coconut Breaded Fried Shrimp <i>with Cocktail Sauce</i>	100 pieces	\$ 260.00
Chicken Strips <i>with BBQ and Honey Mustard Sauces</i>	100 pieces	\$ 194.00
Chicken Wings, <i>Hot, BBQ or Plain</i>	100 pieces	\$ 167.00
Pot Stickers	100 pieces	\$ 180.00
Egg Rolls/Spring Rolls.....	100 pieces	\$ 175.00
Mini Reuben Sandwiches.....	100 pieces	\$ 180.00
Jalapeno Poppers <i>with Cheddar Filling</i>	100 pieces	\$ 160.00
Mac & Cheese Bites	100 pieces	\$ 160.00
Fried Ravioli <i>with Marinara Sauce</i>	100 pieces	\$ 150.00
Mini Beef Taquitos <i>with Salsa and Sour Cream</i>	100 pieces	\$ 130.00
BBQ Meatballs.....	100 pieces	\$ 120.00
Onion Rings.....	100 pieces	\$ 115.00
Focaccia Pizza Bites, <i>Cheese or Pepperoni</i>	100 pieces	\$ 140.00
Fried Pickle Bites	100 pieces	\$ 160.00

Cold Hors D' Oeuvres

minimum order of 50 pieces

Shrimp Bowl <i>16/20 with Cocktail Sauce</i>	100 pieces	\$ 241.00
Pinwheel Wraps.....	100 pieces	\$ 140.00
<i>Flour tortilla wrapped around assortment of Salami, Turkey and Ham, with Cheese, Lettuce, Tomato and Mayo</i>		
Cheese Tray <i>served with Crackers</i>	50 servings, approx.	\$ 135.00
<i>Cheddar, Mozzarella, Swiss and Pepper Jack</i>		
Sliced Seasonal Fruit Tray	50 servings, approx.	\$ 120.00
Cheese Spread Trio, <i>three 1 lb. logs served with crackers</i>	50 servings, approx.	\$ 105.00
<i>Goat Cheese w/cracked black pepper, Cheddar w/pistachio & walnut, Goat Cheese w/dill</i>		
Sub Sandwich	50 pieces	\$ 125.00
<i>Turkey, Ham, Cheddar, Swiss, Lettuce, Tomato and Mayo</i>		
Caesar Salad, <i>plated separately</i>	50 servings.....	\$ 125.00
Garden Salad, <i>plated separately, with ranch & balsamic vinaigrette</i>	50 servings.....	\$ 125.00
Mini Croissant Sandwiches, <i>Tuna & Chicken Salads</i>	50 pieces	\$ 99.00
Tomato Basil Bruschetta.....	50 pieces	\$ 63.00
Vegetable Tray <i>w/Ranch Dip</i>	50 servings, approx.	\$ 79.00
Homemade Chips & Salsa	50 servings, approx.	\$ 57.00

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Lunch On The Go

***Ticket Lunch:**

Set the maximum ticket value to your budget. Your guests may redeem the ticket at the Halfway House or at JJs Lounge.
Ticket good toward any and all food or beverage. *Charges billed according to individual ticket amount actually redeemed*

***Ticket Lunch Made Simple:**

Hot Dog, Bag Chips, 20 oz. Soft Drink = \$8.50 or make it a 16 oz. Domestic Beer = \$10.50.
No substitutions.
Your guests may redeem the ticket at the Halfway House or at JJs Lounge.
Charges billed according to "x" number of tickets at \$8.50 and "x" number of tickets at \$10.50

***Halfway House or Front Lawn Grill Lunch:**

50 person minimum, for groups less than 50 people add a \$95.00 Set Up Fee.

Buffet style set up includes linens, skirting, chafing pans and canopy coverage.
We will establish a start time and end time.

Burgers, Chicken Breast, Bratwurst, Italian Sausage, Hot Dogs\$ 8.25
Choose up to three grill items, Charges tallied based upon total number of pieces served.
Condiments: Ketchup, Mustard, Mayo, Cheddar and Swiss Cheeses, Pickle Slices, Lettuce,
Tomato, Onion, Jalapeno Slices and Giardinara

Grill Master available with an additional Staff Fee of \$95.00.

Add
Bag Chips\$ 1.85
Can Soda, Bottle Water\$ 2.00
Can Beer\$ 3.50

***Box Lunch:**

\$ 10.95 (quantity ordered is a guarantee)

Turkey or Ham Sandwich on a Kaiser Bun, Bag Chips, M&Ms,
Charges billed according to guarantee number of lunches ordered. No minimum required.

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St. Andrews Buffet

30 person minimum for all buffets
Includes Coffee, Tea and Water

\$32.50

- **Garden Salad**
Ranch and Italian Dressings
- **Assorted Rolls & Butter**
- **Choose 1 Meat:**
Peppered Crusted Sirloin of Beef with Demi Glace
Marinated Pork Loin with Maple Bourbon Glace
Oven Roasted Turkey with Cranberry Sauce and Gravy
Iowa Smoked Ham with Fruit Sauce
- **Choose a Classic Chicken Dish:**
Fried Chicken (Bone-In)
Herbed Roasted Chicken (Boneless/Skinless)
Grilled Chicken with Honey Mustard and BBQ on side (Boneless/Skinless)
Sautéed Chicken with Marsala, Vesuvio or Picatta Sauce (Boneless/Skinless)
- **Choose 1 Vegetable:**
Vegetable Medley: Broccoli, Cauliflower, Red Peppers, Zucchini, Squash
Herbed Green Beans with Red Peppers
Biscayne Blend: Green Beans, Red Peppers, Pearl Onions and Carrots
Grilled Zucchini-Yellow Squash and Red Pepper Stack
- **Choose 1 Starch:**
Wild Rice Pilaf
Vesuvio Potatoes
Garlic Mashed Potatoes
Roasted Red Potatoes with Garlic and Parmesan Cheese
Caramelized Roasted Sweet Potatoes
- **Choose 1 Pasta**
Country Rigatoni; Italian Sausage, Onions, Parmesan Cheese, Tomato Cream Sauce
Mostaccioli with a Cream Tomato Sauce
Cheese Filled Tortellini with a Pesto Tomato Sauce*\$1.00 additional per guest
- **Choose 1 Dessert:**
Chocolate Cake
Assorted Fresh Baked Cookies
Lemon Bars
Brownie Assortment
Ice Cream – Vanilla, Strawberry, Cookies and Cream, Mint Chocolate Chip or Rainbow Sherbet
Ice Cream Sundae Style: Chocolate Sauce, Whipped Cream, Cherry and Cookie, Additional \$1.00 per person

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International Buffets

*30 person minimum for all buffets
Includes Coffee, Tea, and Water*

\$32.50

Mexican Buffet

- **Jicama Salad**, Chili Lime Vinaigrette Dressing
- **Chipotle Caesar Salad**
- **Homemade Tortilla Chips and Salsa**
- **Entrées:**
Chicken and Cheese Enchiladas
Marinated Beef Fajitas with fixings
- **Sides:**
Refried Beans with Cheese
Spanish Rice with Peas and Carrots
- **Dessert:**
Cinnamon Sugar Churros

Asian Buffet

- **Asian Chopped Salad**, Teriyaki Mango Dressing
- **Chow Mein Noodle Salad**
- **Entrées:**
Thai Basil Chicken with cashews and vegetables
Kung Po Pork
- **Sides:**
Vegetable Fried Rice
Assorted Stir-fry Vegetables
- **Dessert:**
Cinnamon Sugar Donuts

Italian Buffet

- **Farfalle Italian Pasta Salad**
- **Italian Mixed Green Salad – Choice of 2 dressings**
- **Garlic Bread**
- **Entrées:**
Parmesan Crusted Chicken Breast
Meat or Vegetable Lasagna
Italian Sausage- with Peppers and Onions in a Marinara Sauce
- **Sides:**
Country Rigatoni: Onions, Parmesan Cheese, Tomato Cream Sauce or Pesto Cream Sauce
Grilled Vegetables with a Balsamic Reduction
- **Dessert:**
Spumoni Ice Cream

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Grill Buffet

*30 person minimum for all buffets
Includes Coffee, Tea, and Water*

\$27.95

- **Garden Salad**
Ranch and Italian Dressings

 - **Hamburger and Hot Dog Bread Rolls**

 - **Meat:**
Burgers
Bratwurst
Chicken Breast
Italian Sausage

 - **Condiments:**
Ketchup
Mustard
Mayo
Cheddar & Swiss Cheeses
Pickle Slices
Lettuce
Tomato
Onion
Jalapeno Slices
Giardinara

 - **Sides:**
Potato Salad
Pasta Salad
Baked Beans
Bag Chips
- Fruit Salad * \$1.25 additional per person
Sliced Watermelon * \$1.25 additional per person
- **Assorted Fresh Baked Cookies**

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Cold Cut Sandwich Buffet

*30 person minimum for all buffets
Available for lunch service until 3:00 pm
Includes Coffee, Tea, and Water*

\$18.95

- **Breads**
White
Multi Grain
Rye
- **Meats:**
Ham
Turkey
Roast Beef
Salami
- **Cheeses:**
Swiss
American
- **Condiments:**
Mustard
Mayo
Pickle Slices
Lettuce
Tomato
Onion
- **Sides:**
Potato Salad
Pasta Salad
Bag Chips

Fruit Salad * \$1.25 additional per person

Sliced Watermelon * \$1.25 additional per person

Soup Station * \$3.00 additional per person, includes one Homemade Soup

- **Assorted Fresh Baked Cookies**

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Specialty Stations

Items below are available only as an addition to a Buffet

Carving Station with Chef

Includes Fresh Rolls and Condiments

(#) - Approximate servings

Prime Rib (25)	\$ 350	Inside Round (75)	\$ 300
Roasted Sirloin of Beef (25)	\$ 185	Roasted Turkey Breast (25)	\$ 130
Tenderloin of Beef (12)	\$ 225	Baked Country Ham (75)	\$ 185
Strip Loin of Beef (25)	\$ 250	Herb Roasted Pork Loin (30)	\$ 130

***Pasta Station**

\$9 per person

Choice of Two Pastas – Linguini, Spaghetti, Penne or Bow Ties

Choice of Two Sauces - Marinara, Bolognese or Alfredo

Mixins: Shrimp, Chicken, Italian Sausage, Assorted Vegetables, Minced Garlic and Parmesan Cheese

***Stir-fry Station**

\$9 per person

Chicken, Beef and Pork Strips with Oriental Vegetables and served with White Rice

***Omelet Station**

\$5.00 per person

Diced Tomato, Mushrooms, Onions, Bell Pepper, Spinach, Broccoli, Jalapenos,

Ham, Sausage, Bacon, Cheddar, Mozzarella, Salsa

Homemade Soup Station (Choice of 2)

\$4 per person

Chicken Tortilla, Italian Minestrone, Cream of Chicken Wild Rice, Cream of Broccoli,

Cream of Potato Leek, Corn Chowder, Roasted Butternut Squash

Baked or Mashed Potato Bar

\$4 per person

Roasted Garlic, Bacon Bits, Cheddar Cheese, Sour Cream, Scallions,

Broccoli, Mushroom Gravy, and Butter

***Fajita Station**

\$9 per person

Marinated Chicken and Beef, Refried Beans, Spanish Rice,

Salsa, Sour Cream, Cheddar & Pepper Jack Cheese Mix, and Pico De Gallo

****Stations requiring a chef will be charged a \$95.00 Chef fee per station***

A guarantee guest count is due 7 days prior to the event.

All Food & Beverage Subject to 20% Service Charge & Current Sales Tax

Prices subject to change up to 90 days prior to Event date

Dinner

Dinner served until 8:00 p.m.

*Entrees include choice of appetizer, salad, starch, vegetable, and dessert
Includes Coffee, Tea, and Water*

Homemade Vegetable Lasagna, with Garlic Bread and choice of Vegetable	\$ 25.95
Garlic Pesto Gnocchi Served with choice of Vegetable	\$ 25.95
Add Grilled Chicken	\$ 27.95
Champagne Chicken	\$ 27.95
Pretzel Crusted Chicken with a Dijon Cream Sauce	\$ 27.95
Classic Chicken Dishes, Marsala, Vesuvio, or Picatta sauce	\$ 27.95
Grilled Bone-in Pork Loin with a Maple Bourbon Glace	\$ 28.95
Sausage Stuffed Pork Chop with an maple bourbon glaze and apple garnish	\$ 32.95
BBQ Ribs	\$ 34.95
Atlantic Teriyaki Salmon	\$ 35.95
Tilapia Roulade	\$ 35.95
Marinated Roasted Sirloin	\$ 37.95
New York Strip Steak	\$ 42.95
Delmonico Ribeye Steak Boneless	Market Price
Roast Prime Rib of Beef	\$ 43.95
Petite Filet and Classic Chicken Combo	Market Price
Filet Mignon	Market Price
<i>Children under 12:</i>	
Chicken Strips with French Fries or Macaroni & Cheese	\$ 17.95

Appetizer: Fruit Cup, Chicken Tortilla, Italian Minestrone, Cream of Chicken Wild Rice,
Cream of Broccoli, Cream of Potato Leek, Corn Chowder, Roasted Butternut Squash

Rolls & Butter

Salad: St. Andrews Garden Salad or Caesar Salad

Strawberry & Spinach Salad and Signature Salad available for an additional \$2.00 per person

Starch: Garlic Mashed Potatoes, Caramelized Roasted Sweet Potatoes,
Roasted Red Potatoes, Vesuvio Potatoes, Wild Rice Pilaf or Vegetable Risotto

Vegetable: Vegetable Medley- (Cauliflower, Broccoli, Zucchini, Yellow Squash, Red Peppers), Herbed Green Beans
with Red Peppers, Grilled Zucchini-Yellow Squash and Red Pepper Stack, or Biscayne Blend- (Green Beans, Red
Peppers, Pearl Onions & Carrots)

Dessert: Chocolate Cake, Assorted Baked Fresh Cookies, Lemon Bars, Brownie Assortment,
Ice Cream – Vanilla, Strawberry, Cookies and Cream, Mint Chocolate Chip or Rainbow Sherbet
Ice Cream Sundae Style: Chocolate Sauce, Whipped Cream, Cherry and Cookie Additional \$1.00 per person

*Entrée selection may include two choices. Each entrée selection requires a minimum order of 15.
Dietary Substitutions are an exception and can be prepared on an individual basis.*

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St. Andrews Golf Club 2241 Route 59, West Chicago, IL 60185 (630) 231-3100 www.standrewsgc.com

Coffee & Sweets

All Displays will be available for 1 hour of Service

Gourmet Hot Chocolate Station

Gourmet Hot Chocolate, Assorted Flavor Shots, Fresh Whipped Cream,
Cinnamon and Sugar Blend and Chocolate Shavings
\$5.00 per person

Ultimate Candy Station

Minimum 50 guests

The perfect alternative to the traditional favor... select 12 of your favorite candy selections for your guests to enjoy.
Mini Chinese takeout boxes included for your guests to take a sweet treat home.

\$6.00 per person

St. Andrews Ice Cream Station

Minimum 100 guests

\$95 Staff fee

Vanilla, Chocolate & Strawberry Ice Cream
Butterscotch, Chocolate & Strawberry Sauce
Sliced Bananas, Chocolate Chips, Chopped Nuts, Cherries, Whipped Cream & Sprinkles
\$4.00 per person

Italian Imported Lemon Sorbet Pallet Cleanser

Served in a chilled mini martini glass with a raspberry and a mint sprig

Served following salad service

\$2.00 per person

Sweets Table

Minimum of 50 guests

Assortment of fresh desserts

\$9 per person

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