



St. Andrews

Golf & Country Club
Est. 1926 ~ Open to the Public
A Jemsek~Hinckley Family Facility

Thank you for considering St. Andrews Golf & Country Club for your banquet needs. We look forward to the opportunity to work with you to plan your upcoming event.

Whether you are planning a family celebration or a business function, we'll take care of everything from soup to nuts so that you can relax and focus your energy on hosting your guests. With over 90 years of experience, all of us here at St. Andrews Golf & Country Club know the importance of making sure all your needs are taken care of.

Perhaps you are planning an event for the very first time or you are a party planning wiz, either way, our staff will organize and prioritize to save you time and energy. You may choose from a variety of plated menu options or one of our beautifully presented buffets. We can also switch gears and totally customize a menu to suit your theme.

You can count on our staff to continually deliver extraordinary service, not only in the planning process but throughout the duration of the event. Whether your group is small or large, our goal is to provide a warm and memorable experience for you and for each one of your guests.

-The St. Andrews Management & Staff

Breakfast

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

Continental Breakfast Buffet-

Regular Continental Breakfast \$ 9.25
*Coffee (Regular and Decaf), Tea, Chilled Fruit Juices, Bagels with Flavored Cream Cheese, Assorted
Breakfast Pastries*

Sausage, Egg & Cheese Continental Breakfast \$ 9.25
*Coffee (Regular and Decaf), Tea, Chilled Fruit Juices, Breakfast Sausage Patty-Fried Egg-American
Cheese on an English Muffin*

Deluxe Continental Breakfast \$ 12.25
*Coffee (Regular and Decaf), Tea, Chilled Fruit Juices, Fresh Seasonal Fruit Platter, Granola with Yogurt,
Bagels with Flavored Cream Cheese, Assorted Breakfast Pastries*

Breakfast Buffet-

St. Andrews Breakfast Buffet..... \$ 16.75
Children under 12 years \$ 13.50
*Coffee (Regular and Decaf), Tea, Chilled Fruit Juices, Bagels with Flavored Cream Cheese, Assorted
Breakfast Pastries, 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*

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 a \$125.00 Chef fee per station**

*A guaranteed 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*

St. Andrews Brunch

30 person minimum for all buffets.

Brunch served until 2:00 p.m.

Includes Coffee, Tea, and Water

\$26.95

Children under 12: \$17.25

- **Fruit Salad**
- **Chilled Fruit Juices**
- **Scrambled Eggs**
- **Choose 2 Meats:**
 - Peppered Crusted Sirloin of Beef w/Demi-Glace
 - Oven Roasted Turkey w/Cranberry Sauce & Gravy
 - Iowa Smoked Ham w/Fruit Sauce
 - Roasted Pork Loin w/Maple Bourbon Glace
 - Crispy Bacon
 - Sausage Links
- **Choose 1 Vegetable:**
 - Steamed Vegetable Medley: Broccoli, Cauliflower, Red Peppers, Zucchini, and Squash
 - Herbed Green Beans w/Red Peppers
 - Grilled Vegetables: Zucchini, Yellow Squash & Red Peppers
- **Choose 2 Starches:**
 - Crispy Hash Browns
 - Potatoes O'Brien
 - Country Rigatoni: Italian Sausage, Onions, Parmesan Cheese, Tomato Cream Sauce
 - Wild Rice Pilaf
 - Vesuvio Potatoes
 - Fresh Garlic Mashed Potatoes
 - Roasted Red Potatoes w/Garlic & Parmesan Cheese
- **Choose 1 Dessert:**
 - Assorted Breakfast Pastries
 - 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 \$2.00 per person*

A guaranteed 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

Luncheon

Lunch served until 3:00 p.m.
Includes Coffee, Tea, and Water

Choose Appetizer and Dessert.....

Chicken or Tuna Salad Platter Served w/croissant, kettle chips, and fruit garnish	\$ 20.00
Tri-Colored Cheese Tortellini w/red peppers, mushrooms, & artichoke hearts in basil cream sauce	\$ 20.00
Add Chicken	\$ 22.00
St. Andrews Cobb Salad	\$ 21.00
Buffalo Chicken Wrap w/kettle chips and fruit garnish	\$ 21.00
Grilled Chicken Caesar Salad.....	\$ 22.00
Homemade Lasagna (Beef, Chicken or Vegetarian) w/garlic bread and choice of vegetable	\$ 23.00
Garlic Pesto Gnocchi w/choice of vegetable	\$ 22.00

Choose Appetizer, Starch, Vegetable, and Dessert.....

Champagne Chicken	\$ 22.00
Classic Chicken Dishes, Marsala, Vesuvio, or Picatta.....	\$ 22.00
Pretzel Crusted Chicken, Dijon Cream Sauce	\$ 22.00
Berkshire Roast Pork w/Stuffing (no choice of starch) & Brown Gravy.....	\$ 23.50
Chicken and Beef Kabobs.....	\$ 27.50
Roast Sirloin of Beef	\$ 29.75

Children under 12:

Chicken Strips w/French Fries or Mac & Cheese	\$ 17.25
---	----------

Appetizer: Choice of 1

Salads: St. Andrews Salad, Caesar Salad, Fruit Salad

Soups: Chicken Tortilla, Italian Minestrone, Cream of Chicken Wild Rice,
Cream of Broccoli, Cream of Potato Leek, Corn Chowder, or Roasted Butternut Squash

Rolls & Butter

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

Vegetable: Steamed Vegetable Medley- (Cauliflower, Broccoli, Zucchini, Yellow Squash, Red Peppers),
Herbed Green Beans w/Red Peppers, Grilled Zucchini-Yellow Squash & Red Pepper Stack

Dessert: Chocolate Cake, Assorted Baked Fresh Cookies, Lemon Bars, Brownies,
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 \$2.00 per person

*Entrée selection may include two choices. Each entrée selection requires a minimum order of 15.
Dietary Substitutions are the exception.*

*A guaranteed 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*

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

St. Andrews Buffet

30 person minimum for all buffets

Lunch served until 3:00 p.m.

Includes Coffee, Tea and Water

Lunch: \$25.50/ Dinner: \$35.00

Children under 12: Lunch \$17.25/ Dinner \$19.50

- **Garden Salad**
Ranch and Italian Dressings
- **Assorted Rolls & Butter**
- **Choose 1 Meat:**
Peppered Crusted Sirloin of Beef w/Demi-Glace
Roasted Pork Loin w/Maple Bourbon Glace
Oven Roasted Turkey w/Cranberry Sauce and Gravy
Iowa Smoked Ham w/Fruit Sauce
- **Choose a Classic Chicken Dish:**
 - Fried Chicken (Bone-In)
 - Herbed Roasted Chicken (Boneless/Skinless) w/Lemon Butter Sauce
 - Grilled Chicken w/Honey Mustard and BBQ on the side (Boneless/Skinless)
 - Sautéed Chicken w/Marsala, Vesuvio or Picatta Sauce (Boneless/Skinless)
- **Choose 1 Vegetable:**
 - Steamed Vegetable Medley: Broccoli, Cauliflower, Red Peppers, Zucchini, Squash
 - Herbed Green Beans w/Red Peppers
 - Grilled Zucchini-Yellow Squash & Red Pepper Stack
- **Choose 1 Starch:**
Wild Rice Pilaf
Vesuvio Potatoes
Garlic Mashed Potatoes
Roasted Red Potatoes w/Garlic & Parmesan Cheese
Caramelized Roasted Sweet Potatoes
- **Choose 1 Pasta**
Country Rigatoni; Italian Sausage, Onions, Parmesan Cheese, Tomato Cream Sauce
Mostaccioli w/Cream Tomato Sauce
Mac & Cheese w/Ham & Grilled Onions
Cheese Filled Tortellini w/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 \$2.00 per person

A guaranteed 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

International Buffets

30 person minimum for all buffets

Lunch served until 3:00 p.m.

Includes Coffee, Tea, and Water

Lunch: \$25.50/ Dinner: \$35.00

Children under 12: Lunch \$16.50/ Dinner \$18.50

Mexican Buffet

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

Asian Buffet

- **Asian Chopped Salad**, Teriyaki Mango Dressing
- **Asian Cole Slaw**
- **Entrées:**
Thai Basil Chicken w/Cashews & 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 w/Light Cream Sauce
Beef, Chicken or Vegetable Lasagna
Italian Sausage w/Peppers & Onions in a Marinara Sauce
- **Sides:**
Country Rigatoni: Onions, Parmesan Cheese, Tomato Cream Sauce or Pesto Cream Sauce
Grilled Vegetables w/Balsamic Reduction
- **Dessert:**
Spumoni Ice Cream

*A guaranteed 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.*

Specialty Stations

Items below are available only as an addition to a Buffet

***Carving Station with Chef**

Includes Fresh Rolls and Condiments

(#) - Approximant servings

Prime Rib (25)	Market Price	Inside Round (75)	\$ 325
Roasted Sirloin of Beef (25)	\$ 199	Roasted Turkey Breast (25)	\$ 142
Tenderloin of Beef (12)	Market Price	Baked Country Ham (75)	\$ 199
Strip Loin of Beef (25)	Market Price	Herb Roasted Pork Loin (30)	\$ 142

***Pasta Station**

\$9.00 per person

Choice of Two Pastas – Penne, Bow Ties, Fettuccini, Rigatoni

Choice of Two Sauces - Marinara, Bolognese or Alfredo

Mixings: Shrimp, Chicken, Italian Sausage, Assorted Vegetables, Minced Garlic & Parmesan Cheese

***Stir-fry Station**

\$9.00 per person

Chicken, Beef and Pork Strips w/Oriental Vegetables and served w/White Rice

***Omelet Station**

\$5.00 per person

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

Ham, Sausage, Cheddar, Mozzarella, Salsa

Homemade Soup Station (Choice of 2)

\$5.00 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

\$5.00 per person

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

Caramelized Onions, Mushroom Gravy, & Butter

***Fajita Station**

\$9.00 per person

Marinated Chicken and Beef,

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

****Stations requiring a chef will be charged a \$125.00 Chef fee per station***

A guaranteed 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, w/Garlic Bread and choice of Vegetable	\$ 30.00
Garlic Pesto Gnocchi Served w/choice of Vegetable	\$ 30.00
Add Grilled Chicken	\$ 33.00
Champagne Chicken	\$ 30.00
Pretzel Crusted Chicken w/Dijon Cream Sauce	\$ 30.00
Classic Chicken Dishes, Marsala, Vesuvio, or Picatta Sauce	\$ 30.00
Grilled Bone-in Pork Loin w/Maple Bourbon Glace	\$ 31.50
Sausage Stuffed Pork Chop w/Maple Bourbon Glace and Apple Garnish	\$ 35.75
BBQ Ribs	\$ 37.75
Atlantic Teriyaki Salmon	\$ 38.75
Tilapia Roulade	\$ 38.75
Marinated Roasted Sirloin	\$ 41.00
New York Strip Steak	Market Price
Delmonico Ribeye Steak Boneless	Market Price
Roast Prime Rib of Beef	Market Price
Petite Filet and Classic Chicken Combo	Market Price
Filet Mignon	Market Price
<i>Children under 12:</i>	
Chicken Strips w/French Fries or Mac & Cheese	\$ 19.50

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: Steamed Vegetable Medley- (Cauliflower, Broccoli, Zucchini, Yellow Squash, Red Peppers),
Herbed Green Beans w/Red Peppers, Grilled Zucchini-Yellow Squash & Red Pepper Stack

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 \$2.00 per person

*Entrée selection may include two choices. Each entrée selection requires a minimum order of 15.
Dietary Substitutions are the exception.*

*A guaranteed 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.
Market Price Entrées are priced out 30 days prior to event.*

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

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 Creamy Cheese Sauce	100 pieces	\$ 97.00
Artichokes Stuffed with Parmesan	100 pieces	\$ 199.00
Mini Crab Cakes	100 pieces	\$ 270.00
Assorted Sliders Cheeseburger, Pulled Pork & Chicken	100 pieces	\$ 273.00
Italian Sausage Stuffed Mushrooms.....	100 pieces	\$ 199.00
Crab Rangoon.....	100 pieces	\$ 231.00
Mini Italian Beefs	100 pieces	\$ 237.00
Coconut Breaded Fried Shrimp w/Cocktail Sauce	100 pieces	\$ 273.00
Chicken Strips w/BBQ & Honey Mustard Sauces	100 pieces	\$ 210.00
Chicken Wings Hot, BBQ or Plain.....	100 pieces	\$ 225.00
Pot Stickers	100 pieces	\$ 194.00
Egg Rolls/Spring Rolls.....	100 pieces	\$ 189.00
Mini Reuben Sandwiches.....	100 pieces	\$ 189.00
Jalapeno Poppers w/Cheddar Filling	100 pieces	\$ 173.00
Mac & Cheese Bites	100 pieces	\$ 173.00
Fried Ravioli w/Marinara Sauce	100 pieces	\$ 162.00
Mini Beef Taquitos w/Salsa and Sour Cream	100 pieces	\$ 150.00
BBQ Meatballs.....	100 pieces	\$ 130.00
Onion Rings.....	100 pieces	\$ 124.00
Focaccia Pizza Bites Cheese or Pepperoni	100 pieces	\$ 151.00
Fried Pickle Bites	100 pieces	\$ 173.00

Cold Hors D' Oeuvres

minimum order of 50 pieces

Shrimp Bowl 16/20 w/Cocktail Sauce	100 pieces	\$ 260.00
Pinwheel Wraps.....	100 pieces	\$ 151.00
<i>Flour Tortilla wrapped around assortment of Salami, Turkey & Ham, w/Cheese, Lettuce, Tomato & Mayo</i>		
Cheese Tray Served with Crackers	50 servings, approx.	\$ 146.00
<i>Cheddar, Mozzarella, Swiss & Pepper Jack</i>		
Sliced Seasonal Fruit Tray	50 servings, approx.	\$ 130.00
Cheese Spread Trio, three 1 lb. logs Served with Crackers	50 servings, approx.	\$ 113.00
<i>Goat Cheese w/cracked black pepper, Cheddar w/pistachio & walnut, Goat Cheese w/dill</i>		
Sub Sandwich	50 pieces	\$ 135.00
<i>Turkey, Ham, Cheddar, Swiss, Lettuce, Tomato & Mayo</i>		
Caesar Salad plated separately	50 servings.....	\$ 135.00
Garden Salad plated separately, with Ranch & Balsamic Vinaigrette.....	50 servings.....	\$ 135.00
Mini Croissant Sandwiches Tuna & Chicken Salads	50 pieces	\$ 119.00
Tomato Basil Bruschetta	50 pieces	\$ 68.00
Vegetable Tray w/Ranch Dip.....	50 servings, approx.	\$ 85.00
Homemade Chips & Salsa	50 servings, approx.	\$ 62.00

A guaranteed 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

Bar & Beverage Options

A Bartender Fee of \$100.00 will be applied for a private bar set up.

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

Beer, Wine & Soda

One Hour	\$ 15
Two Hours	\$ 22
Three Hours	\$ 24
Four Hours	\$ 27

Call Bar

One Hour	\$ 20
Two Hours	\$ 26
Three Hours	\$ 29
Four Hours	\$ 33

Premium Bar

One Hour	\$ 24
Two Hours	\$ 33
Three Hours	\$ 38
Four Hours	\$ 42

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 & 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 & Soda and the 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 ~ Heineken N.A. ~

Import Beer Selections

~ Heineken ~ 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 ~
\$24.00 per Bottle

Non-Alcohol Bar Package

Unlimited for up to 4 hours

~ Assorted Pepsi Products ~ Lemonade ~ Iced Tea ~
\$6.00 per person

Coffee

~ Full Urn \$81.00 = 60 servings ~ ~ ~ ~ Half Urn \$55.00 = 35 servings ~

Punch

~ Plain \$38.00 per gallon/ Spiked or Mimosa \$51.00 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 ~

A guaranteed 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*

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

\$100 Staff fee

Vanilla, Chocolate & Strawberry Ice Cream
Butterscotch, Chocolate & Strawberry Sauce
Sliced Bananas, Chocolate Chips, Chopped Nuts, Cherries, Whipped Cream & Sprinkles
\$5.00 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
\$9.00 per person

*A guaranteed 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*

Extras

Chair Covers

*Includes Choice of Cover & Sash & Installation
\$3.25 per chair + Delivery Fee*

Chiavari Chairs

*Includes Choice of Frame and Cushion Color & Installation
\$4.75 per chair + Delivery Fee*

Upgraded Linens – Prices Vary

*Floor length Poly Cotton table cloth or Floor length Satin Lamour table cloth
Bichon, Shimmer Crushed, Pintuck, Bengaline & Shantung table cloth
+ Delivery Fee*

Overlays – Prices Vary

*Sparkle Organza
Filigree, Embroidered & Tissue Lame
Shag, Glitter & Radiance
Table runners
+ Delivery Fee*

Upgraded Napkins – Prices Vary

*Poly Cotton (Other than Colors Included)
Satin Lamour Napkin
Bichon Napkin
+ Delivery Fee*

Chargers

*Starting at \$5 per charger
+ Delivery Fee*

Fabric Backdrop

\$250 (Includes lights and pipe and drape)

Ceiling Draping

Quote available upon request

Rented Screen & Projector

\$75 per set up – includes cart, portable screen and projector

Icicle Lights under Head Table, Place Card Table and Gift Table

\$125.00 for all 3 or \$50/each

Portable Bar

*\$250 per portable bar includes bartender fee
Complimentary for Receptions Over 200*

Extra Reception Time

*\$350 per Additional Hour- \$175 per Additional Half Hour
Option of either Cash Bar or Tab Tally for additional time up until 12:30am*

Ice Sculpture – Prices Vary

*Based on Custom Design Selection
+ Delivery Fee*

Banquet Policies and Guidelines

- St. Andrews encourages your comments and questions on the details of your function as you consider booking your special event.
- All prices subject to change up to 90 days prior to your date. Market Price Entrées are priced 30 days prior to event.
- Special menus are available for groups under 25 people. Individual room minimums will still apply.
- Your standard booking provides you with 4 hours in the banquet room beginning at your guest arrival time.
- Your dinner-dance booking provides you with 5 1/2 hours in the banquet room beginning at your guest arrival time.
- Cocktail/Hors d'oeuvre Parties will have additional room rental and staffing fees. The room rental fee will be waived if the required food & beverage room minimum is met. Please ask for additional information.
- Your banquet room is available to you one hour prior to the guest arrival time for your decorating and/or party preparation. The wait staff will be setting the room at this time also. Room set up will be complete at guest arrival time.
- St. Andrews does not allow for outside food or beverage at functions. Cake and cupcakes are an exception. Staff will cut and serve your cake with no additional charge.
- Under special circumstances, St. Andrews may allow for other outside desserts to be brought in. Advance notice *must* be provided. A corkage fee of \$2.00 per person will be applied when outside desserts, already on trays and ready for display, are brought in for your event.

Menu/Guarantees

- Each banquet room has a minimum food & beverage expenditure required.
- We request your menu selection 3 weeks prior to the date of your party.
- A guaranteed count is due 7 days prior to your date.
- Substitutions/Special Diets will be charged according to their individual menu price.
- Entrée selection may include two choices. Each choice will require a minimum count of 15. Banquets planning two entrée choices will require an entrée identifier for each guest, please ask for additional information.
- Dietary substitution meals and children's meals are also available and are not viewed as an entrée selection.

Deposit/Payments

- Deposits will be applied to the final bill and are non-refundable.
- Payment is accepted in the form of Cash, Check, or Credit Card.
- Final payment is expected 7 days prior to the day of your event.

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