

2018

# QUINCY COUNTRY CLUB

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## LUNCHEON SELECTIONS

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### BANQUET PLANNING GUIDE

*FINE DINING & CUISINE AT ITS BEST...JUST FOR YOU.*

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*EVENT DATE:* \_\_\_\_\_, 20\_\_\_\_

*TIME OF EVENT:* \_\_\_\_\_ - *NUMBER OF GUESTS:* \_\_\_\_\_ *LOCATION:* \_\_\_\_\_

*MEMBER NAME:* \_\_\_\_\_ *MEMBER #:* \_\_\_\_\_

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## BANQUET POLICIES

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*Please contact our Club Manager for any assistance you may need in menu selections. Your menu selections and total arrangements must be confirmed at least two (2) weeks prior to your scheduled function.*

### **PAYMENTS/RENTAL**

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*All nonmember functions must be sponsored by a member within the Club. In the event that the nonmember fails to fulfill his/her obligations in payment for all services provided by the Club, the sponsoring member would be obligated to pay for all damages, etc., due to the Club. Non Member Sponsored events will be charged a rental fee of \$5.00 per person.*

### **SPECIAL SERVICES**

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*All decorations must conform to the Club rules. Our Private Events Department will be happy to coordinate services including florists, music, specialty items, audio / visual, entertainment, specialty cakes and much more.*

### **LOST AND FOUND**

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*The Club will not assume responsibility for damages or loss of items left in the Club prior to, during, or after a function.*

### **SMOKING**

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*Smoking is permitted outside only. Please tell the Private Events Director if you require an area for smoking.*

### **TAX AND SERVICE CHARGE**

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*All food and beverage orders are charged a 20% service charge and 8.0% sales tax.*

### **DRESS CODE**

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*Resort casual attire is required at the Club. Resort casual attire is defined as collared shirt and dress shorts or slacks for gentlemen. Full cover-ups over swim attire are required throughout the Clubhouse. No denim jeans or shorts are allowed.*

### **MENU SELECTIONS**

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*A single entrée selection is strongly recommended for all functions. Should a second choice be necessary (no more than two entrees), it can be provided for parties of 100 people or less provided the following conditions are met:*

*The exact number of entrees must be provided to the Club at least 72 hours in advance of the function.*

*Identification in the form of color-coded place cards or other method must be provided by the host so that the wait staff can serve you properly and without delay.*

*When two choices are offered, the exact number of each entrée must be prepared in advance. Therefore, the host will be charged for that count plus any last minute changes.*

### **BEVERAGES**

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*Alcoholic beverages cannot be brought into the Club from outside sources. Alcoholic beverages are regulated by the State of Illinois. The Club is responsible for the administration of these regulations. All bar charges are priced on a per-drink basis. The Club reserves the right to discontinue service at its discretion.*

### **ESTIMATED CHARGES**

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*A guaranteed guest count is required by 10:00 a.m. three (3) business days prior to the event. The guaranteed number will be the minimum amount charged. The Private Events staff will be able to provide estimated charges at the time of the event booking.*

*Each event is charged by the actual totals, not the estimate. All buffet prices are based on a 1 & ½ hour buffet. The Club will prepare 5% more food than the guaranteed estimate. In the event that the group's attendance is more than 5% over the guaranteed number, the client grants Quincy Country Club the right to substitute and adjust prices as necessary to service its guests.*

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Quincy, IL 62301  
(217) 223-3452  
(217) 223-5637 fax

**Matthew Mulherin**  
qccgm@adams.net

For membership information, please contact  
Matthew Mulherin  
at  
(217) 223-3452

## **CLUB INFORMATION & ROOM CAPACITIES**

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### *MAIN BALL ROOM*

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#### *Plated Dinner*

*Ballroom: 80-90*

*Garden Room: 80-140*

*Versailles Room: 32-40*

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### *OTHER ROOMS*

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#### *Plated Dinner*

*Presidents' Room: 20-50*

*Centennial Room: 32-64*

*Club rooms can accommodate more for "Standing Room Only" Cocktail and Hors d'oeuvres Receptions.*

*The professional and experienced staff at Quincy Country Club is anxious to coordinate the most distinctive and memorable event for you. There are numerous possibilities from floral centerpieces and specialty linens to DJ's and magicians.*

*Please Note...*

*All prices are subject to change as necessary. Please call at time of booking to confirm pricing.*

## LUNCH BUFFETS

Buffet includes rolls and beverage

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**ONE ENTRÉE BUFFET** \$19.00/

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Choice of 1 Salad Selections  
Choice of 1 Entrée Selection  
One Vegetable Selection  
One Starch Selection

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**TWO ENTRÉE BUFFET** \$25.00/

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Choice of 2 Salad Selections  
Choice of 2 Entrée Selections  
One Vegetable Selection  
One Starch Selection

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**THREE ENTRÉE BUFFET** \$29.00/

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Choice of 2 Salad Selections  
Choice of 3 Entrée Selections  
One Vegetable Selection  
Two Starch Selections

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**BEEF TENDERLOIN AS A CHOICE WILL BE PRICED SEPARATELY ON PER POUND BASIS**

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Dessert selections may be added for \$5.00 each/\_\_\_  
Ice cream /sherbet for \$1.95 each/\_\_\_

## COLD ENTREES

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All cold lunch luncheons include hot rolls and muffins, beverage and ice cream or sherbet

**Mediterranean Steak Salad** \$15.00/ \_\_\_  
Sliced NY strip steak a top mixed greens, tomatoes, feta cheese, red onions, olives & balsamic vinaigrette.

**Chicken Caesar Salad** \$14.00/ \_\_\_ **Shrimp** \$17.00/ \_\_\_ **Salmon** \$18.00/ \_\_\_  
Crisp romaine, homemade croutons and Parmesan cheese tossed with Caesar dressing.

**Fairway salad** Chicken \$14.00/ \_\_\_ Shrimp \$17.00/ \_\_\_ Salmon \$18.00/ \_\_\_  
Seasonal mixed greens with bacon, sunflower kernels, Mozzarella & Parmesan cheese tossed in Buttermilk dressing and topped with tomatoes & croutons.

**Crystal bowl** Chicken \$14.00/ \_\_\_ Shrimp \$17.00/ \_\_\_ Salmon \$18.00/ \_\_\_  
Mixed greens, bleu cheese, fresh fruit, and shaved onion with a poppy seed or balsamic vinaigrette dressing.

**Chicken Bistro Salad** \$15.00/ \_\_\_  
Grilled Chicken breast, fresh greens, strawberries, shaved fennel, bleu cheese, apple smoked bacon with a walnut vinaigrette.

**Chicken Wrap** \$14.00/ \_\_\_  
Grilled Chicken, lettuce mix, cheese, tomatoes tossed in ranch dressing rolled in a sun-dried tomato wrap

**Chicken or Tuna Salad** \$14.00/ \_\_\_  
On a bed of lettuce, garnished with fresh fruit

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**TOTAL:**

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## HOT ENTREES

All entrees include vegetable, starch, hot rolls, beverage and ice cream or sherbet. Starter salad add \$3.00

### Poultry

Chicken Almandine	\$22.00	/
<i>Boneless breast of chicken lightly breaded with almonds, sautéed and topped with Marsala cream sauce</i>		
Chicken Champagne	\$21.00	/
<i>Boneless breast of chicken sautéed and finished with a champagne sauce</i>		
Chicken Piccata	\$20.00	/
<i>Sautéed boneless breast of chicken topped with lemon butter, white wine and capers and mushrooms</i>		
Chicken Supreme	\$22.00	/
<i>A skin on chicken breast marinated in garlic rosemary thyme and olive oil finished with a lemon butter sauce</i>		
Chicken Forestiere	\$23.00	/
<i>Boneless breast of chicken sautéed with mushrooms and topped with red wine sauce</i>		
Mediterranean Breast of Chicken	\$24.00	/
<i>Tomatoes, Artichokes, Olives, Garlic and Feta Cheese &amp; Garlic Aioli</i>		
Chicken Scaloppini	\$25.00	/
<i>Thin sliced chicken sautéed finished with a lemon butter sauce</i>		
Grilled Ranch Chicken	\$22.00	/
<i>1 -4oz piece of chicken seasoned with ranch seasoning grilled or sautéed with a ranch sauce</i>		

### Beef

Filet Mignon	REG Cut (6 oz.)	\$26.00	/
	LG Cut (8 oz.)	\$31.00	/
Prime New York Strip		\$29.00	/
<i>(12 oz. or 14oz) Char-broiled to perfection</i>			
Roast Prime Rib au Jus		\$26.00	/
<i>Served with horseradish sauce, 10 oz. cut</i>			
Beef Tenderloin Brochette		\$27.00	/
<i>With Grilled Garden Vegetables atop a Multigrain Wild Rice and Béarnaise Sauce</i>			
Boursin Filet		\$28.00	/
<i>Seared in peppercorns and stuffed with a Boursin cheese</i>			
Tournedos of beef		\$28.00	/
<i>Twin tenderloin filets topped with a Demi of your choice</i>			
Grilled Flatiron Steak Grilled		\$22.00	/

## Lamb, Veal & Pork

<p><b>New Zealand Lamb Rack</b> <i>coated with seasoned bread crumbs and Dijon mustard, roasted, served with natural lamb sauce</i></p>	<p>Market Price / _____</p>
<p><b>Lamb Loin</b> <i>Marinated in garlic and rosemary seared. Finished with a Lamb Jus</i></p>	<p>Market Price / _____</p>
<p><b>Veal Marsala</b> <i>sautéed medallions with a Marsala wine sauce and mushrooms</i></p>	<p>\$28.00 / _____</p>
<p><b>Veal Scaloppini</b> <i>sautéed and finished with a shitake mushroom and pancetta cream sauce</i></p>	<p>\$28.00 / _____</p>
<p><b>Boneless Pork Loin</b> <i>roasted to perfection, sliced and served with its own natural sauce</i></p>	<p>\$24.00 / _____</p>
<p><b>Pork Tenderloin Medallions</b> <i>sautéed served with a bacon cider demi</i></p>	<p>\$26.00 / _____</p>
<p><b>Boneless Pork Chop</b> <i>Grilled and topped with a pork demi</i></p>	<p>\$24.00 / _____</p>
<p><b>Grilled Steak Marinated Pork Tenderloin</b> <i>atop Bacon-Cider Potatoes, Tobacco Onions, Rosemary- Thyme Jus</i></p>	<p>\$23.00 / _____</p>

## Seafood

<p><b>Dinner Salmon</b> <i>seared and topped with a lemon butter sauce</i></p>	<p>\$25.00 / _____</p>
<p><b>Sesame Crusted Tuna</b> <i>seared rare and served with a wasabi teriyaki sauce</i></p>	<p>\$29.00 / _____</p>
<p><b>Barramundi</b> <i>sautéed and finished with a tomatoes &amp; fennel ragu</i></p>	<p>\$27.00 / _____</p>
<p><b>Shrimp Scampi</b> <i>5 jumbo shrimp sautéed and topped with scampi sauce</i></p>	<p>\$27.00 / _____</p>
<p><b>Fresh Catch Selection</b> <i>ask about fresh seasonal fish</i></p>	<p>Market Price / _____</p>
<p><b>Crab Cakes</b> <i>2 jumbo lump crab cakes served with a Creole remoulade</i></p>	<p>\$26.00 / _____</p>

## Combination Dinners

Filet 4 oz. and Salmon Filet	\$33.00 / _____
Filet 4 oz. and 2 Jumbo shrimp	\$30.00 / _____
Filet 4.oz. and Breast of Chicken	\$29.00 / _____

VEGATABLE

- Green Beans Almandine \_\_\_\_\_
- Fresh Vegetable Mix \_\_\_\_\_
- Honey baby Glazed Carrots \_\_\_\_\_
- Asparagus \_\_\_\_\_
- Broccolini \_\_\_\_\_
- Steamed Broccoli \_\_\_\_\_
- UPGRADE TO BABY VEGGIES FOR \$2.00 MORE PP

STARCH

- Twice Baked Mashed Potatoes \_\_\_\_\_
- Garlic Mashed Potatoes \_\_\_\_\_
- Oven Roasted Potatoes \_\_\_\_\_
- Rice Blends \_\_\_\_\_
- Roasted Herbed Potatoes \_\_\_\_\_
- Truffle whipped \_\_\_\_\_

LETTUCE STARTER SALADS

- Gourmet Salad  
*Mixed greens, bleu cheese, pine nuts, dried cranberries tossed in citrus vinaigrette*
- Bibb Salad  
*Boston Bibb lettuce, green onions & roasted beets, with walnut vinaigrette*
- Pear & Bleu Cheese Salad  
*Sliced pears, bleu cheese, green onions in a balsamic vinaigrette*
- Strawberry Spinach Salad  
*Baby spinach, strawberries, toasted walnuts in strawberry vinaigrette*
- Caesar Salad  
*Romaine lettuce with our own Caesar dressing, croutons, and Parmesan cheese*
- Signature Fairway Green Salad  
*Seasonal mixed greens with bacon, sunflower kernels, Mozzarella & Parmesan cheese tossed in Buttermilk dressing and topped with tomatoes & croutons*
- Tossed Salad  
*With choice of dressing*

COLD ITEMS AND ASSORTED SALADS

- |  |   |
|--|---|
| Garden Salad Bowl with 3 Dressings _____         | Cole Slaw _____                                       |
| Pasta Salad _____                                | Waldorf Salad _____                                   |
| Potato Salad _____                               | Three Bean Salad _____                                |
| Pea Salad _____                                  | Fresh Fruit Tray _____                                |
| Marinated Tomato, Onion and Cucumber Salad _____ | Fresh Vegetable Tray with spinach or ranch dips _____ |
| Fairway Pasta Salad _____                        |   |

## BANQUET DESSERTS

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### Cheesecakes

*New York with cherry toppings*

\_\_\_\_\_

*Turtle with chocolate and caramel*

\_\_\_\_\_

### Tartlets

*Choice of fillings – Key Lime, Pastry Cream with seasonal fruits, or Lemon Curd*

\_\_\_\_\_

*Chocolate Molten Lava Cake*

\_\_\_\_\_

*Served with Crème Anglaise and your choice of ice cream, sorbet, or granita*

\_\_\_\_\_

### Tortes

*Chocolate Raspberry Amaretto*

\_\_\_\_\_

*Lemon Mousse*

\_\_\_\_\_

### Apple Streusel Tower

*Flame roasted apples and Phillo dough served with cinnamon cream*

\_\_\_\_\_

### Season Options

*Spring: Lemon Tiramisu*

\_\_\_\_\_

*Summer: Strawberry Shortcake*

\_\_\_\_\_

*Autumn: Apple Cobbler with Cinnamon Ice Cream*

\_\_\_\_\_

*Winter: Pecan Whiskey Tart*

\_\_\_\_\_

### Belgian Chocolate Gateau

*Flourless chocolate torte served with raspberry sorbet, cream angaliase & fresh raspberries*

\_\_\_\_\_

### Ice Cream Profiteroles

*with a warm fudge sauce*

\_\_\_\_\_

### Miniature Whiskey Pecan Tarts

*served with a scoop of ice cream*

\_\_\_\_\_

### Fresh Berry Napoleon

*crisp layers of puff pastry with a pastry cream and fresh berries*

\_\_\_\_\_



## **BEVERAGE SERVICE**

*A "Hosted Bar" provides an open bar for your guests. All charges are based on consumption and paid by the host. Quincy Country Club provides all liquor, beer, wine, mixers, bar fruit and bartenders. Prices for the Hosted Bar do not include service charge and tax.*

### **MEETING REFRESHMENTS**

*Choose from the following to accompany your meeting at the Quincy Country Club.  
Per person prices are based on 3-hour duration*

<i>Coffee &amp; Tea Station</i>	<i>\$1.00each</i> _____
<i>Assorted Juices</i>	<i>\$2.00each</i> _____
<i>Cold Beverage Station</i>	<i>Per Consumption</i>
<i>Soda</i>	<i>\$1.25each</i> _____
<i>Beer</i>	<i>\$2.50each</i> _____
<i>Import Beer</i>	<i>\$3.50each</i> _____
<i>Wine by the Glass</i>	<i>\$4.75each</i> _____
 	 _____
<i>Assorted Fancy Nuts</i>	<i>\$3.00each</i> _____
<i>Whole Fresh Fruit</i>	<i>\$3.00each</i> _____
<i>Candy Bar Station</i>	<i>\$3.00each</i> _____
<i>Ice Cream Bar Station</i>	<i>\$5.00each</i> _____
<i>Chef's Homemade Chocolate Brownies &amp; Cookies</i>	<i>\$4.00each</i> _____

*TOTAL:*

### **BAR SELECTIONS AND PRICES**

#### **WINE SELECTION**

<b>Premium</b>	<b>Premium 2</b>	<b>Premium 3</b>	<b>Premium 4</b>	<b>Premium 5</b>
<i>Charge \$5.50</i>	<i>Charge \$6.25</i>	<i>Charge \$6.75</i>	<i>Charge \$7.75</i>	<i>Charge \$8.75</i>
<i>Rocks \$6.50</i>	<i>Rocks \$7.25</i>	<i>Rocks \$7.75</i>	<i>Rocks \$8.75</i>	<i>Rocks \$9.75</i>
<i>Cash \$6.00</i>	<i>Cash \$7.00</i>	<i>Cash \$8.00</i>	<i>Cash \$9.00</i>	<i>Cash \$10.00</i>
<i>Cash Rocks \$7.00</i>	<i>Cash Rocks \$8.00</i>	<i>Cash Rocks \$9.00</i>	<i>Cash Rocks \$10.00</i>	<i>Cash Rocks \$11.00</i>

*FOR WINE BY THE BOTTLE....PLEASE REVIEW THE CURRENT WINE MENU BOOK.*

*TOTAL:*

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***TOTAL FOR EVENT:***

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LUNCH BUFFET

TOTAL:

COLD ENTREES

TOTAL:

HOT ENTREES

TOTAL:

DESSERTS

TOTAL:

BEVERAGES

TOTAL:

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EVENT TOTAL:

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# **Quincy Country Club**

## ***Audio Visual Equipment Rentals***

Quincy Country Club is happy to be able to serve you and your guests for your reception and offer the following services to add or enhance that experience.

### Usage Fees

Projector.....\$45.00

Screen.....\$50.00

Microphone.....No Charge

Podium.....No Charge

# Agreement For Use of Building

This agreement by and between \_\_\_\_\_  
*Owner's name* *Owner's complete address*

("Owner"), and \_\_\_\_\_ ("User"),  
*User's name* *User's complete address*

will take effect on the \_\_\_\_ day of \_\_\_\_\_ and will continue for a period of \_\_\_\_\_.  
*Day* *Month* *Year* *Time period*

WHEREAS, Owner owns a building located at \_\_\_\_\_  
*Complete address*

which is normally used for, and \_\_\_\_\_  
*Type of use*

WHEREAS, User desires to use the \_\_\_\_\_ area of the building for the purpose  
*Area of building*

of \_\_\_\_\_, and  
*Purpose of use*

WHEREAS, Owner has agreed to allow User to use the building provided that the following terms and conditions are met.

## IT IS THEREFORE AGREED BY AND BETWEEN THE PARTIES:

1. Owner agrees to let User use the above described premises for the above described purpose on

\_\_\_\_\_  
*Describe times and days of usage*

\_\_\_\_\_  
*Name and Owner's contact person*

is the contact person for Owner and \_\_\_\_\_ is the contact person for User to coordinate  
*Name of User's contact person*  
the details of usage.

2. User agrees to pay Owner \_\_\_\_\_ for the use of the premises.  
*Amount*

3. User agrees that it will not use the premises for any unlawful purposes, and will obey all laws, rules, and regulations of all governmental authorities while using the above described facilities.

4. User agrees to abide by any rules or regulations for the use of the premises that are attached to this agreement.

5. User promises and warrants that it carries liability insurance with a minimum liability occurrence limit of \$1,000,000.

The User will provide a certificate of insurance to the Owner at least seven days prior to the date upon which the User begins to use the above described premises. The certificate of insurance will indicate that User has made Owner an "additional insured" on User's policy with respect to the use by User \_\_\_\_\_ of the above described premises.

6. User agrees to hold harmless, indemnify and defend Owner (including Owner's agents, employees, and representatives) from any and all liability for injury or damage including but not limited to bodily injury, personal injury, emotional injury, or property damage which may result from any person using the above described premises, its entrances and exits, and surrounding areas, for User's purposes, regardless of whether such injury or damage results from the negligence of the Owner (including Owner's agents, employees and representatives) or otherwise.