

2024  
*QUINCY COUNTRY CLUB*

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*January 2024*

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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 with 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. A \$500.00 Security Deposit will be required to hold rooms. This amount will be credited to the event billing following the event or refunded if canceled prior to 90 days of the date requested. Cancellations within 90 days will result in Non-Refundable deposit.*

***Non-Member Sponsored events will be charged a Room Rental fee of \$5.00 per person.  
Inside Wedding Ceremonies will be charged a \$200.00 room Turnover charge  
Outside Wedding Ceremonies will be charged a \$200.00 set up/tear down fee.  
All outside reception tables, chairs, glassware, and tableware will be rented and charged.***

### **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 of 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.*

## *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 the time of booking to confirm pricing.*

### **Quincy Country Club**

*2410 State Street*

*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*

## **LUNCHEON COLD ENTREES**

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

### **Chefs Favorite Salad \_\_\_\_\_**

*Mixed greens strawberries, mandarin oranges provolone cheese, scallions with candied almonds and herb vinaigrette.*

### **Fairway salad \_\_\_\_\_**

*Seasonal mixed greens with bacon, sunflower kernels, Mozzarella & Parmesan cheese tossed in Buttermilk dressing and topped with tomatoes & croutons.*

### **Caesar Salad \_\_\_\_\_**

*Crips Romaine lettuce, parmesan cheese, home-style croutons tossed in house made Caesar dressing*

### **Ultimate Salad \_\_\_\_\_**

*Mixed greens and spinach with apples, red grapes, feta cheese and toasted walnuts with balsamic vinaigrette.*

### **Chicken Wrap \_\_\_\_\_**

*Grilled Chicken, lettuce mix, red onions & cheddar cheese, tomatoes tossed in ranch dressing rolled in flour tortilla*

**\$17.00 No Protein**

### **Additions to Salads Above**

**Chicken \$22.00**

**Shrimp \$25.00 or Salmon \$29.00**

### **Chicken or Tuna Salad**

**\$14.00/\_\_\_\_**

*On a bed of lettuce, garnished with fresh fruit*

## **QCC Wrap**

Flour tortilla stuffed with mixed greens **\$17.00**

**2 Chicken tenders (fried or grilled) \$22.00 3 Grilled Shrimp \$ 25.00 Salmon \$29.00**

**Pick 3 additions:** Cheese blend, onions, tomatoes, bacon, sunflower kernels, raisins, candied almonds

**Pick dressing:** Italian, Honey Mustard, Trimeline, French, Thousand Island, Creamy Roquefort, Citrus, Herb Vinaigrette, Ranch, Creamy Caesar, or Southwest Salsa **Additional ingredients add \$1.00**

## **QCC Specialties**

### **Grilled Veggie Plate**

**\$17 Chicken \$22 Shrimp \$25 Salmon \$29**

Grilled seasonal vegetables served with Basmati blended rice with red pepper aioli.

### **Salmon Filet**

**\$29**

6 oz. filet grilled, broiled, or blackened and finished with lemon dill butter. Served with choice of side.

## LUNCHEON BUFFETS

*Buffet includes rolls and beverage Only*

ONE ENTRÉE BUFFET	\$32.00 CHICKEN	\$36.00 SALMON	\$42.00 PRIME RIB
Choice of 1 Salad Selection			
Choice of 1 Entrée Selection			
One Vegetable Selection			
One Starch Selection			
TWO ENTRÉE BUFFET	\$38.00 CHICKEN/SALMON	\$45.00 CHICKEN/ PRIME RIB	\$49.00 SALMON/ PRIME RIB
Choice of 1 Salad Selections			
Choice of 2 Entrée Selections			
One Vegetable Selection			
One Starch Selection			
THREE ENTRÉE BUFFET	\$50.00		
Choice of 2 Salad Selections			
Choice of 3 Entrée Selections			
Two Vegetable Selections			
Two Starch Selections			
BEEF TENDERLOIN OR PORK LOIN AS A CHOICE WILL BE PRICED SEPARATELY ON PER POUND BASIS			MARKET PRICE
Dessert selections may be added for			\$6.00 each/___
Ice cream /sherbet for			\$2.00 each/___

## LETTUCE STARTER SALADS

### Gourmet Salad

*Mixed greens, bleu cheese, dried cranberries and candied almonds tossed in citrus vinaigrette*

### Chefs Favorite Salad

*Mixed greens, provolone cheese, strawberries, mandarin oranges, scallions, and candied almonds with herb vinaigrette*

### Ultimate Salad

*Mixed greens, spinach, apples, grapes, feta cheese and toasted walnuts with balsamic 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	_____
Potato Salad	_____	Grilled Vegetable platter with balsamic reduction & parm	_____
Pea Salad	_____	Fresh Fruit Tray	_____
Marinated Tomato, Onion, and Cucumber Salad	_____	Fresh Vegetable Tray with spinach or ranch dips	_____
Fairway Pasta Salad	_____		

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## LUNCHEON ENTREES

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### HOT ENTREES

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All entrees include salad, vegetable & starch, rolls and choice of dessert.

#### Poultry

Chicken Almondine	\$34.00 /
<i>Boneless breast of chicken lightly breaded with almonds, sautéed, and topped with Marsala cream sauce</i>	
Chicken Champagne	\$34.00 /
<i>Boneless breast of chicken sautéed and finished with a champagne sauce and sugar snaps &amp; mushrooms</i>	
Chicken Piccata	\$34.00 /
<i>Sautéed boneless breast of chicken topped with lemon butter, white wine and capers and mushrooms</i>	
Parmesan & Pretzel Chicken	\$34.00 /
<i>Boneless chicken breaded with pretzel and parmesan topped with whole grainy honey Dijon sauce</i>	
Chicken Frangelico	\$34.00 /
<i>Lightly breaded in cracker crumbs, sautéed, and topped with a Hazelnut cream sauce with mandarins and sage</i>	
Seared Herbed Chicken	\$33.00 /
<i>Breast of chicken sprinkled with fresh herbs seared and topped with a sweet chili cream sauce</i>	

#### Beef

Filet Mignon	LG Cut (8 oz.) \$49.00 / REG Cut (6 oz.) \$44.00 / With Creamy Blue Cheese sauce add \$3.00
Prime New York Strip	\$48.00 /
<i>(14oz) Char-broiled to perfection</i>	
Roast Prime Rib au Jus	\$39.00 /
<i>Served with horseradish sauce, 10 oz. cut</i>	
Filet au Poivre	\$46.700 /
<i>6 oz. Filet of beef lightly coated with cracked black peppercorns seared and topped with cognac cream sauce</i>	

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#### Pork

Boneless Pork Loin	\$34.00 /
<i>roasted to perfection, sliced, and served with its own natural sauce</i>	
Pork Tenderloin Medallions	\$36.00 /
<i>sautéed served with an apple demi-glace</i>	

## Seafood

Dinner Salmon	\$39.00 /
<i>seared and topped with a lemon butter sauce</i>	
Sesame Crusted Tuna	\$44.00 /
<i>seared rare and served with a wasabi teriyaki sauce</i>	
Sea Scallops	\$49.00 /
<i>Seared and served with a sun-dried tomato basil vinaigrette</i>	
Shrimp Scampi	\$39.00 /
<i>5 jumbo shrimp sautéed and topped with scampi sauce</i>	

## Combination Dinners

Filet Mignon & Fresh Salmon Fillet	\$49.00 /
Filet Mignon & (2) Jumbo Crab Stuffed Shrimp	\$46.00 /
Filet Mignon & Breast of Chicken	\$45.00 /

## Vegetable Selections

Green Beans Almandine	_____
Fresh Vegetable Mix	_____
Honey Glazed Carrots	_____
Asparagus	_____
Haricot Verts	_____

## Starch Selections

Twice Baked Mashed	_____
Garlic Whipped Whites	_____
Oven Roasted Potatoes	_____
Basmati Rice Blends	_____
Roasted Fingerling Potatoes	_____
Truffle whipped Whites	_____

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## BANQUET DESSERTS

Cheesecakes	
<i>New York with cherry toppings</i>	_____
<i>Toppings available: Snickers, chocolate and caramel sauce, Butterfinger, and strawberries</i>	_____
Lemon Berry Mascarpone Cake	
Death by Chocolate	
(gluten Free)	
Apple crisp	
<i>Roasted Fuji Apples topped with s streusel crisp and vanilla ice cream</i>	_____
Strawberry Shortcake	_____
<i>Sweet shortcake biscuit, sugared strawberries, and whipped cream</i>	
Chocolate Moulton Lava Cake	_____
<i>Individual with raspberry sauce and whipped cream</i>	

## 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

Coffee & Tea Station	\$1.00each	_____
Assorted Juices	\$2.00each	_____
Soda	\$2.00each	_____
Beer	\$3.50each	_____
Import Beer	\$4.50each	_____
Wine by the Glass	\$6.00each	_____
Assorted Fancy Nuts	\$5.00pp	_____
Whole Fresh Fruit	\$5.00pp	_____
Candy Bar Station	\$3.00each	_____
Ice Cream Bar Station	\$5.00each	_____
Chef's Homemade Chocolate Brownies & Cookies	\$4.00pp	_____

**TOTAL:**

<b>Well Brands</b>	<b>Call Brands</b>	<b>Premium</b>	<b>Premium 2</b>	<b>Premium 3</b>	<b>Premium 4</b>	<b>Premium 5</b>
Charge \$5.00	Charge \$5.50	Charge \$6.25	Charge \$7.00	Charge \$7.50	Charge \$8.50	Charge \$9.50
Rocks \$6.00	Rocks \$6.50	Rocks \$7.25	Rocks \$8.00	<u>Rocks \$8.50</u>	Rocks \$9.50	Rocks \$10.50

For Wine by the Bottle...please review the current Wine Menu Book.

**TOTAL:**

### WINE SELECTION

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

**TOTAL:**

**TOTAL FOR EVENT:**

DINNER BUFFET	TOTAL:
DINNER ENTREES	TOTAL:
ADDITIONS	TOTAL:
BEVERAGES	(MEETING: + BAR: +WINE: ) TOTAL:
EVENT TOTAL:	



# 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

Italian Lights.....\$175.00

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.