

Janesville Country Club

Established 1894

The Janesville Country Club has the distinction of being the sixth country club established in the United States, the second in the Midwest, and the first in Wisconsin. The club was founded in 1894 by Alexander Galbraith. He brought fifteen golf sticks, several dozen balls, and a sketchy knowledge of their use with him from Scotland.

By offering the finest facilities inside and outdoors, we have the perfect setting for your event. We have a beautiful outdoor patio set against a lush green backdrop and an elegant clubhouse with breathtaking views.

As you look over the information in this packet please remember that these are only suggestions and that we would be more than happy to customize a menu that suits your needs. Please feel free to give us a call if you have any questions or if you would like to schedule a personal tour of our facilities. We look forward to the opportunity to host your special event.

Janesville Country Club
2615 West Memorial Drive
Janesville, WI 53548
(608) 755-7777



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GENERAL BANQUET INFORMATION

RENTAL FEES: CURRENT JCC MEMBERS DO NOT PAY ROOM FEES

Member Sponsored wedding receptions on a Saturday evening will incur a room rental fee of \$1500. Member sponsored wedding receptions on a Friday or Sunday will incur a room rental fee of \$750. A deposit of \$1800 is required to hold the date and is non-refundable. All member sponsored events can be "bumped" by a current member within a 1 year period; in this case the deposit would be refundable.

GALBRAITH ROOM seats up to 70.

\$100 for up to 30 people

\$200 for more than 30 people

BOARD ROOM seats 10-40.

\$100 per day for all size groups

MENU PRICES: Menu prices are non-negotiable and are subject to change up to 60 days prior to the event.

MENU SELECTIONS: A single entrée selection is strongly recommended. Should more than one choice be desired, it can be provided for an additional \$1.50 charge per plate. The following conditions must be met:

- The exact number of each entrée must be given at least 7 days in advance.
- Identification in the form of color coded place cards or some other method must be provided so that the wait staff can serve properly and without delays.
- When choices are offered, the exact number of each entrée must be prepared in advance. Therefore, a guaranteed number of each entrée to be prepared must be given to the Club 7 days prior to your event. The charges will be for that count plus any last minute additions; such as unexpected food allergies and vegetarian requests.

FOOD REGULATIONS: Health Department regulations prevent prepared food from any event to be removed from Club property. Due to Health Department regulations and Club policy; food consumed on the premises must be prepared by the Janesville Country Club culinary team.

CANCELLATIONS: In the event of a cancellation, deposit will be forfeited and you will be responsible for any pre-event expenses.

DAMAGES: Members and Hosts are responsible for any and all damages to the Club inside and outside during their event.

TAX AND SERVICE CHARGES: A 20% service charge (breaks down to 5% facility fee and a 15% gratuity) will be added to all food and beverage. Wisconsin sales tax of 5.5% is charged to the entire bill, excluding gratuity.

GENERAL BANQUET INFORMATION

ENTERTAINMENT: No entertainment may be scheduled to perform later than 12:00 a.m. After the entertainment has completed their performance, one hour will be allowed for take down and removal of their equipment.

TASTINGS: Tastings of entrees are available during our regular dining hours. A one week notice is required for the reservation with your food choices. There is a charge for these entrees and payment is required the evening of the tasting.

WEDDING CEREMONY: A \$400.00 fee will cover the use of our outside patio or Ballroom, our stackable chairs set up and taken down, portable microphone and stand.

CAKE CUTTING: You may bring in a cake from a licensed baker; we will cut and serve it at no additional cost. JCC is not responsible for not having enough cake or the presentation of the cut pieces due to the cakes structure. We are not responsible for the return of any cake materials to the baker. Please provide a list of items to be returned to the baker so we may have them ready for you before you leave.

DECORATIONS: All decorations must be approved by the Janesville Country Club event planner. All decorations must be taken down before departure; unless other arrangements have been made with the event planner. No confetti, glitter, or bubbles permitted. Signs and displays must be preapproved; no nails, tacks, or command strips, absolutely nothing attached to a painted surface will be allowed, any damages caused by signs or displays will be charged.

JCC RENTALS

	NON-MEMBER	MEMBER
CHAIR COVERS (WHITE)	\$3.00	\$2.50
GOLD CHARGER PLATES	\$1.50	\$1.00
LCD PROJECTOR AND VIDEO SCREEN	\$100.00	n/c
50 INCH PLASMA TV W/ DVD, PORTABLE	\$100.00	n/c
CARD CAGE	\$25.00	n/c
LARGE WHITE TENT FOR PATIO	\$1200.00	\$950.00
PORTABLE MUSIC/SPEAKER SYSTEM	\$250.00	\$150.00
FIRE PIT ON PATIO FOR 3 HOURS	\$200.00	\$150.00

LINENS: We offer white table cloths and white, green, red or gold linen napkins at no additional charge. Any special order linen will be charged at the rental rate plus a 15% handling fee. You may bring in your own rentals. See Event Planner for more details.

BREAKFAST

THE CONTINENTAL \$9.00

Assorted Breakfast Pastries, Fresh Fruit

THE NEW YORKER \$10.00

Assorted Bagels, Cream Cheese, Fresh Fruit

ALL AMERICAN FAVORITE \$13.00

Scrambled Eggs, Bacon, Sausage, French Toast, American Fries, Assorted Breakfast Pastries, Fresh Fruit

*Add a Chef attended Omelet Station for \$5.00 per person

COFFEE, JUICE AND MILK INCLUDED WITH BREAKFAST BUFFETS

LUNCH

BUILD YOUR OWN COLD CUT SANDWICH BUFFET \$14.00

Deli Ham, Turkey, Roast Beef, Assorted Bread, Sliced Tomato, Onion, Cheese, Lettuce, Mayo, Mustard, JCC Chips with Onion Dip, Chef Prepared Cold Salad

PULLED PORK AND SLICED BBQ BEEF \$13.00

Kaiser Rolls, BBQ Sauce, Baked Beans, Cole Slaw, Potato Salad, JCC Chips with Onion Dip

ITALIAN BEEF AND SAUSAGE \$13.50

French Rolls, Sliced Provolone, Giardiniera, Sweet Peppers and Onions, 2 Chef Prepared Cold Salads, Seasoned Potato Wedges

SALAD BAR AND POT OF SOUP DU JOUR \$12.00

Mixed Greens, Sliced Chicken, Tomato, Cucumber, Carrots, Fruit, Hard Boiled Eggs, Shredded Cheese, Cranraisins, Sunflower Seeds, Croutons, Sesame Nuggets, Ranch, French and House Dressings, Rolls and Butter

SNACK/BREAK OPTIONS

FRESH FRUIT \$2.75

VARIETY OF CANDY \$3.50

TRAIL MIX \$2.50

CHOCOLATE CHIP COOKIES \$2.00

ASSORTED BARS \$2.75

COFFEE SERVICE \$2.00

ICE TEA, LEMONADE \$2.00

BIN OF CAN SODA \$2.00 per can

HORS D' OEUVRES

Platters are priced per person unless otherwise noted

PLATTERS

FRUIT Seasonal Melon, Pineapple, Black Grapes and Fresh Berries \$3.50

MARKET HARVEST DISPLAY Raw, Blanched, Grilled Vegetables, Green Goddess Dip \$3.00

CHILLED GRILLED VEGETABLES Marinated Herb Grilled Vegetables, Cold Pressed Olive Oil, Aged Balsamic \$3.25

CHARCUTERIE Dry Cured Meats, Pates, Pickled Vegetables, Assorted Mustards, Sliced Rustic Breads \$5.50

ARTISANAL CHEESE BOARD Local Wisconsin Hand Crafted Cheeses, Dried Fruit, Sliced Baguettes, Crackers \$5.00

POACHED WHOLE SALMON Cucumbers, Crème Fraîche, Diced Tomato, Capers, Diced Onion, Chopped Eggs, Horseradish Cream, Dill Cream and Toast Points \$190, serves 50

HONEY SMOKED SALMON SIDE Lemons, Green Onion, Cucumber, JCC BBQ Sauce, Dill Cream Cheese, Baguette \$140, serves 50

JUMBO SHRIMP COCKTAIL Cocktail Sauce and Lemons \$36.00/dozen

PROSECCO, GRUYERE, EMMENTALER FONDUE Grilled local Apples, Vegetables, Toasted Crostini \$3.50

GENERAL IDEA OF HOW TO PLAN FOR HORS D' OEUVRES

For before a dinner; plan for 3-5 pieces per person, per hour.

To replace a dinner; plan for 8-12 pieces per person and consider adding a carving/action station.

Cold and hot options continue on the next page
Carving and Action stations are described on page 10

HORS D' OEUUVRES

HOT

BACON WRAPPED Water Chestnut \$2.25 Shrimp \$3.95 Scallop \$3.00

BRIE EN CROÛTE Raspberry \$2.50

CHICKEN SATAY Coconut Peanut Sauce \$2.50

MINI CRAB CAKE Roasted Garlic Aioli \$3.25

EGG ROLL Traditional Pork \$2.00

MEATBALL BBQ or Swedish \$1.00

BEEF KABOB Beef, Green Pepper, Mushroom \$2.95

SPRING ROLL Philly Cheese Steak, Cheese Sauce \$2.95

ASIAN BEEF SKEWER Bulgogi Sauce \$2.95

BUFFALO CHICKEN SPRING ROLL Ranch or Blue Cheese Sauce \$2.50

LAMB CHOP LOLLIPOP \$4.00

MINI BEEF WELLINGTON \$3.25

CHICKEN QUESADILLA Jalapeño \$2.25

BBQ PULLED PORK Slaw, Crostini \$2.25

COLD

BRUSCHETTA Traditional Tomato \$1.95

CAPRESE SKEWER Fresh Mozzarella, Tomato, Basil and Balsamic Drizzle \$2.25

TENDERLOIN CROSTINI Cabernet Aoli, Fried Leeks \$2.95

MINI BLT'S Sundried Tomato Aioli \$2.25

HONEY SMOKED SALMON CROSTINI JCC BBQ Sauce \$2.25 Dill Cream, Chive \$2.25

BRIE CROSTINI Raspberry, Honey Glazed Pecans \$2.00

CHICKEN SALAD Cranberry Cashew Chicken Salad Crostini \$2.25

ENTRÉE SELECTIONS

Served with a dressed mixed green salad, your choice of fresh starch and vegetables, assorted rolls, butter, coffee, tea and milk.

Please note: There is a \$1.50 charge per plate for more than one entrée selection

CHICKEN

CHICKEN MARSALA Airline Chicken Breast, Marsala and Crimini Mushrooms, Crispy Prosciutto \$25.00

CRISPY CHICKEN ROULADE Basil Pesto and Prosciutto, Garlic Herb Cream Sauce \$25.00

HONEY BRINED BUTTERMILK CHICKEN BREAST Southern Style Fried Chicken Breast, Creamy Ranch Sauce \$24.00

BEEF

BLACK ANGUS FILET \$38.00, 6 oz. \$43.00, 9 oz.

PRIME BLACK ANGUS NY STRIP \$42.00, 12 oz.

PEPPER SEARED HANGER STEAK Cabernet Reduction \$27.00, 9 oz.

SEAFOOD

TWIN CRAB CAKES Mustard Cream Sauce \$37.00

SALMON Herb Crusted, Smoked Sundried Tomatoes, Red Onion Jam \$28.00

HALIBUT Parmesan Green Onion Crust, Lemon Dill Cream Sauce \$40.00

CRAB STUFFED SHRIMP Brandy Lobster Cream Sauce \$38.00

BAKED COD White Wine Butter, Red Onion Jam \$25.00

CRAB CRUSTED FLORIDA RED SNAPPER Lemon Dill Cream Sauce \$41.00

PORK

GRILLED PORK LOIN BBQ Rubbed, Cranberry Chutney \$21.00

GRILLED PORK RIBEYE Bacon and Caramelized Onion \$25.00

VEGETARIAN

POLENTA CAKES Portabella Mushroom, Roasted Seasonal Vegetables, Smoked Tomatoes, Fresh Herb Cream Sauce \$19.00

RISOTTO Seasonal Vegetable Tomato Ratatouille \$19.00

BUFFET SELECTIONS

*Buffets require 25 or more people

Tossed Greens, Tomato, Cucumber, Carrots, Hard Boiled Eggs, Shredded Cheese, Cranraisins, Croutons, Ranch, French and House Dressings, Rolls and Butter

2 ENTRÉE CHOICES LUNCH \$23.00 DINNER \$30.00
3 ENTRÉE CHOICES LUNCH \$28.00 DINNER \$36.00

LUNCH IS SERVED BEFORE 2:00PM

CHICKEN

PANKO PARMESAN *White Wine Garlic Cream Sauce*
CORDON BLUE *Smoked Ham, Swiss, 3 Cheese Sauce*
BBQ *Grilled, JCC BBQ Sauce, WI Cheddar Cheese*
PICCATA *Caper Butter Cream Sauce*
OSCAR *Hollandaise and Crab (add \$4.00)*

BEEF

BEEF TIPS *Wild Mushrooms*
SLICED ROAST BEEF *Beef Demi Glace*
PEPPER SEARED HANGER STEAK *Cabernet Reduction*

SEAFOOD

SALMON *Lemon Dill White Wine Cream Sauce*
SALMON *Brown Butter Caper Sauce*
BROILED COD *Green Onions, Butter Drizzle*
JAMBALAYA *Salmon, Shrimp, Crawfish, Creole Tomato Sauce over White Rice*

PORK

PANKO BREADED PORK LOIN *Mushroom Sage Cream Sauce*
SLICED PORK LOIN *Wild Berry Rosemary Compote*
SLICED PORK LOIN *JCC BBQ Sauce*

DUO PLATES

Served with a dressed mixed green salad, your choice of fresh starch and vegetables, assorted rolls, butter, coffee, tea and milk.

Please note: There is a \$1.50 charge per plate for more than one entrée selection

FILET & CHICKEN 6oz Black Angus Filet, 4oz Grilled Chicken Breast \$32.00

FILET & PRAWNS 6oz Black Angus Filet, 3 Jumbo Grilled Prawns \$40.00

FILET & SALMON 6oz Black Angus Filet, 4oz Pan Roasted Salmon \$34.00

SIDE OPTIONS

Choose 1 starch and 1 vegetable (additional selections are \$2.00)

STARCH CHOICES Oven Roasted Yukon Gold Baby Bakers, Butter Whipped or Roasted Garlic Mashed Potatoes, Cranberry Wild Rice, Slow Roasted Sweet Potato with a Rosemary Brown Sugar Glaze, Parmesan Risotto, Twice Baked Potato stuffed with Jones Dairy Farm Bacon and WI Cheddar Cheese (add \$2), Dauphinoise thin sliced potatoes baked with Egg, Swiss Cheese and Cream (add \$1.50)

VEGETABLE CHOICES Steamed Broccoli (add WI Cheese Sauce \$1.00), Fresh Steamed Garlic and Herb Green Beans (add crispy bacon and onions \$1.50), Brussel Sprouts, Oven Roasted Yellow Squash, Zucchini, Red Onions and Mushrooms, Baby Carrots with a Honey Dill Butter Sauce

BUFFET SELECTIONS

**Buffets require 25 or more people*

THEME DINNER BUFFET IDEAS

Tossed Greens, Tomato, Cucumber, Carrots, Hard Boiled Eggs, Shredded Cheese, Cranraisins, Croutons, Ranch, French and House Dressings, Rolls and Butter

ITALIAN \$22.00

Italian Pasta Salad, Tuscan Bread Salad, Garlic Bread. Chicken Marsala with Linguini, Marinara with Meatballs, Sautéed Seasonal Vegetables with Italian Seasoning.

WISCONSIN FISH FRY \$27.00

Cole Slaw, Baked and Fried Cod, Breaded Walleye, Fresh Steamed Vegetables, Potato Wedges, Tartar Sauce and Lemons

ASIAN BUFFET \$26.00

Asian Cole Slaw, Beef and Broccoli, Chicken Stir Fry, Sautéed Garlic Shrimp, White Rice, Fried Noodles and Vegetables.

SOUTHERN BBQ \$25.00

Potato Salad, Cole Slaw, Corn Bread, Pretzel Rolls and White Bread. Pulled Pork, Marinated and Grilled Chicken, Smoked Beef Brisket, Baked Beans, Corn and Peppers

ACTION STATIONS

CHEF ATTENDED PASTA STATION

Farfalle and Penne Pasta, Marinara, Alfredo and Vodka Sauces, Shrimp, Grilled Chicken, Pancetta, Roasted Garlic, Spinach, Tomatoes, Scallions, Red and Green Bell Peppers, Black Olives, Broccoli Florets, Pine Nuts, Mushrooms, Crushed Red Pepper, Parmesan, Breadsticks \$12

CHEF CARVED MEATS

Roasted Beef Tenderloin \$16

Slow Cooked Roast Beef \$9

Slow Roasted Prime Rib of Beef \$15

Cherry Wood Smoked Bone-In Ham \$9

Slow Roasted Turkey Breast \$8

**All of the above served with the appropriate condiments*

****ATTENDED STATIONS \$50 CHEF FEE****

DESSERTS

RED VELVET CAKE ROLL \$7.00

Cream Cheese Icing, Frangelico Whipped Cream

BISTRO NY CHEESECAKE \$7.00

add cherries, strawberries, blueberries, cinnamon apples \$1.00

TURTLE CHEESECAKE \$8.00

SNICKERS PIE \$7.00

Everyone's favorite!

CHOCOLATE COVERED STRAWBERRIES *Market Price*

Choice of White or Dark Chocolate

Tuxedo or rolled in a variety of toppings add \$1.00

SHEET CAKES \$3.00

Chocolate, vanilla, Marble

CUPCAKES \$2.50-4.50

Flavors and decorations to compliment your occasion

DESSERT STATION

SWEETS TABLE \$12.00

Dipped Berries, Petite Fours, Miniature Cakes, Assorted Cookies

CHOCOLATE FOUNTAIN \$15.00

Strawberries, Banana, Pineapple, Marshmallow Crispies, Wafers, Pretzel Rods, Angel Food Cake

EVENT CONTRACT 2018

MEMBER SPONSORED FEES:

TERRACE AND BALLROOM seats upwards of 300.

\$300 for up to 100 guests

\$400 for 101-200 guests

\$500 for 201 and higher

GALBRAITH ROOM seats up to 70.

\$100 for up to 30 people

\$200 for more than 30 people

BOARD ROOM seats 10-40.

\$100 per day for all size groups

Your rental fee includes set up and tear down of the space, use of: white board and markers, easels, microphone, portable screen

*current JCC members do not pay room rental fees

MINIMUM SPENDING: A minimum of \$4000 must be spent in food and beverage for events using the Terrace Room on Saturday evenings. (tax and service not included.)

TAX AND SERVICE CHARGES: A 5% facility fee and a 15% gratuity will be added to all food and beverage purchases as well as Wisconsin sales tax of 5.5%.

CANCELLATIONS: In the event of a cancellation, deposit will be forfeited and you will be responsible for any pre-event expenses.

PAYMENT: 100% of the estimated total is due no later than one week prior to the event date. The remaining balance is due upon receipt of the final invoice. Current JCC Members are not required to pre-pay.

I agree to the above terms and conditions,

Signed by: _____ X: _____ Date: _____

Witnessed by: _____ X: _____ Date: _____

Down Payment Received:

Billing Details:

JANESVILLE COUNTRY CLUB EVENT WORK SHEET

CONTACT _____ PHONE _____

EMAIL _____

MEMBER _____

BILLING PARTY NAME/ADDRESS

NUMBER OF ATTENDEES _____ ARRIVAL TIME: _____ MEAL: _____

APPETIZERS _____

MEAL BUFFET OR PLATED (CIRCLE ONE)

SALAD: served with our house salad or a specialty salad or soup may be ordered

ENTRÉE #1 _____

ENTRÉE #2 _____

ENTRÉE #3 _____

**please provide a color code on each place card for choice of entrée*

STARCH _____ VEGETABLE _____

CHILD MEAL: _____

VEGETARIAN/ALLERGY: _____

DESSERT: _____

** a single dessert selection is strongly recommended. If more than one option is desired; you must provide the exact number of each dessert to be served and provide a color code for uninterrupted service.*

BAR ARRANGEMENTS

CASH BAR: GUESTS PAY FOR THEIR DRINKS **OPEN BAR:** HOST PAYS FOR ALL DRINKS
(The bar can be tailored to suit your needs)

ROOM SET UP: _____

EQUIPMENT REQUESTS FROM JCC: _____