

BAR BEVERAGES – NorthShore Country Club

Cocktail Service

Domestic Beer \$3.50
Domestic Premium and Import Beer \$4.50
House Wines by the Glass \$4.50
House Cocktails \$5.00
Premium Cocktails \$6.00

*(*Above prices include Tax & Service Charge.)*

Keg Beer Service

Domestic Brands \$225.00 (Coors Light, Miller Lite, Budweiser, Bud Light, Miller Genuine Draft)
Domestic Premium and Import Kegs \$295.00 (Shiner Bock, Michelob, Zigenbach, etc.)

*(*Above prices subject to 20% Service Charge.)*

Wine And Champagne Service

House Wine by the Bottle - Turning Leaf (1.5 liter) \$25.00
(White Zinfandel, Chardonnay, & Cabernet Sauvignon)
House Champagne by the Bottle (1 liter) \$15.00

*(*Above prices subject to 20% Service Charge.)*

Punches

Mimosa Punch by the Gallon \$40.00
Margarita Punch by the Gallon \$50.00
Fruit Punch by the Gallon \$30.00

*(*Above prices subject to 20% Service Charge.)*

Soft Beverage Service

Assorted Fountain Beverages \$1.00
Assorted Juices by the Glass \$2.00

*(*Above prices include Tax & Service Charge.)*

Frozen Drinks

Frozen Drink Machine Rental with 6 gallons of mix
Margarita Mix and Strawberry Daquiri
* Choose 3 gallons each or 6 gallons of 1 flavor
\$350

*(*Above prices subject to 20% Service Charge.)*

***Cash Bar Service Fee - \$50.00**

Includes bartenders and all set up for a full service cash bar.

**Pricing and Menu Items may be Subject to Change Without Notice.*

DESSERTS – NorthShore Country Club

Cheesecake Selections

New York with Cherry Topping, Chocolate Chip, Amaretto, Turtle, Brownie Bottom, Rocky Road, Strawberry Swirl, Blueberry Swirl, Dutch Apple, Pumpkin Maple, Peanut Butter Cup, Fudge Truffle, Cappuccino, Bailey's Irish Cream, Strawberry Shortcake, Oreo Cheesecake

\$3.50 per serving

Pie Selections

Pecan, Apple, Buttermilk Chess, Margarita Key Lime, Coconut Cream, Chocolate Meringue, Lemon Meringue, Brandy Alexander, Cherry, Peach, Blueberry, Millionaire, Pumpkin, Chocolate Silk Pecan Pie, Apple Buttermilk, Chocolate Cream, Oreo Triple Layer

\$2.50 per serving

Cake Selections

Black Forrest, Carrot, Chocolate, German Chocolate, Strawberry, Vanilla Cake, Pound Cake with Cherry Topping, Lemon Cake, Chocolate Mousse Torte, Banana Cake

\$2.50 per serving

Signature Dessert Bar Extravaganza

A delicious array of sweet treats, to include an assortment of cheesecakes, cakes, pies, and our Chocolate Fondue Fountain with strawberries and marshmallows.

\$4.95 per person - 1 hour unlimited

By the Dozen...

Assorted Cookies by the Dozen \$12.00

Brownies by the Dozen \$12.00

Chocolate Fondue Fountain \$199.95

Add a wonderful treat and beautiful display to your event with our chocolate fountain. Includes 1/2 gallon of fondue, 8 dozen strawberries, 3 dozen rice krispy sticks, pretzels, biscotti dippers, and 6 dozen marshmallows.

*Additional strawberries - \$6.95 / dozen. Additional marshmallows - \$4.95 / dozen.

*Additional fondue - \$29.95 / pint.

Wedding Cakes & Specialty Cakes

NorthShore has the ability to provide freshly prepared Bride's & Groom's cakes for your special event. For further information and pricing, please consult with the banquet director.

*Wedding Favors - delicious gourmet sour cream sugar cookies decorated with your monogram or other various designs and dusted with shimmer powder for that perfect touch! Ask for details.

**Our professional service staff will cut and serve all wedding cakes. Wedding cakes prepared by our Pastry Chef include this service. Cakes brought in from an outside source are charged a \$75.00 Service Fee per cake.

**Above prices are per person and are subject to 8.25 % Sales Tax and 20% Service Charge.*

**Pricing and Menu Items may be Subject to Change Without Notice.*

HORS D'OEUVRES – NorthShore Country Club

****All buffets are open for 1 1/2 hours, unlimited service.***

Silver Reception Package \$17.95

- Seasonal Fresh Fruit Display
- Fresh Vegetable Display with Ranch Dip
- Assorted Cheese Board with Cheese Ball & Crustinis
- Carved Inside Round of Beef with Rolls & Condiments

Please select any three from the list below:

*Chef's Specialty Display - Featured Flavors of Spirals, Canapes, Pinwheels, and more.

- Thai Salad Wrap Station & Display
- Chili con Queso with Crisp Tortilla Chips
- Swedish Meatballs
- Chicken Drumettes with Honey BBQ Sauce
- Bacon Wrapped Chicken & Jalapeno with Orange BBQ Sauce
- Pork & Vegetable Egg Rolls with Chinese Hot Mustard
- Tempura Battered Mushrooms
- Boneless Chicken Wings with Honey Mustard Dressing

Includes Iced Tea, Coffee Service, & Water

Includes Champagne Toast for guests.

Gold Reception Package \$19.95

- Seasonal Fresh Fruit Display
- Fresh Vegetable Display with Ranch Dip
- Assorted Cheese Board with Cheese Ball & Crustinis
- Carved Inside Round of Beef with Rolls & Condiments

Selection of Four Items from the Following:

*Chef's Specialty Display - Featured Flavors of Spirals, Canapes, Pinwheels, and more.

- Spinach & Feta Cheese Wrapped in Phyllo
- Shrimp on Ice with Cocktail Sauce
- Thai Salad Wrap Station & Display
- Chili Con Queso Crisp Tortilla Chips
- Deep Fried Cream Cheese Stuffed Jalapenos
- Seafood Stuffed Mushrooms
- Bacon Wrapped Chicken & Jalapeno with Orange BBQ Sauce
- Beef Brochettes
- Swedish Meatballs
- Chicken Drumettes with Honey BBQ Sauce
- Pork & Vegetable Egg Rolls with Hot Mustard
- Tempura Battered Mushrooms
- Boneless Chicken Wings with Honey Mustard Dressing

Includes Iced Tea, Coffee, & Water

Includes Champagne Toast for guests.

Platinum Reception Package \$21.95

- Seasonal Fresh Fruit Display
- Fresh Vegetable Display with Ranch Dip
- Assorted Cheese Board with Cheese Ball & Crustinis
- Carved Prime Rib of Beef
- Carved Turkey Breast
- Rolls & Condiments

Selection of Five Items from the Following:

*Chef's Specialty Display - Featured Flavors of Spirals, Canapes, Pinwheels, and more.

- Shrimp on Ice with Cocktail Sauce
- Spinach & Feta Cheese Wrapped in Phyllo
- Thai Beef Salad Wrap Station & Display
- Blackened Whole Salmon Display
- Chili Con Queso Crisp Tortilla Chips
- Deep Fried Cream Cheese Stuffed Jalapenos
- Seafood Stuffed Mushrooms
- Bacon Wrapped Chicken & Jalapeno with Orange BBQ Sauce
- Beef Brochettes
- Swedish Meatballs
- Chicken Drumettes with Honey BBQ Sauce
- Pork & Vegetable Egg Rolls with Chinese Hot Mustard
- Tempura Battered Mushrooms
- Boneless Chicken Wings with Honey Mustard Dressing
- Mini Beef Wellingtons
- Fried Shrimp with Cocktail & Tartar Sauce

Includes Iced Tea, Coffee, & Water

Includes Champagne Toast for guests.

***Great Idea!** - Add a Chef Attended Pasta Station to any of the above packages for \$3.00 per person.

Pasta station includes assorted fresh vegetables & spices, chicken, sausage, various pasta, Alfredo sauce and marinara sauce.

**Above prices are per person and are subject to 8.25 % Sales Tax and 20% Service Charge.*

**Pricing and Menu Items may be Subject to Change Without Notice.*

BREAKFAST OPTIONS - NorthShore Country Club

Deluxe Continental Buffet \$6.95

Assorted Danish, Freshly Baked Muffins, Fresh Fruit, Bagels with Butter & Cream Cheese, Folgers Roast Regular & Decaffeinated Coffee, Orange Juice, & Water.

NorthShore Breakfast Buffet \$9.95

Scrambled Eggs, Breakfast Potatoes, Bacon, Sausage, Biscuits & Gravy, Fresh Fruit, Folgers Roast Regular & Decaffeinated Coffee, Orange Juice, & Water.

Texas Taquito Bar \$7.95

Delicious Make-Your-Own Taquito Bar with Eggs, Bacon, Sausage, Breakfast Potatoes, Refried Beans, Cheddar Cheese, Picante Sauce, Pico de Gallo, Folgers Roast Regular & Decaffeinated Coffee, Orange Juice, & Water.

Breakfast Croissant \$5.95

A Large Fluffy Croissant filled with a scramble of Eggs, Ham, Onions, Mushrooms, & Jack Cheese; served with Fresh Fruit, Folgers Roast Regular & Decaffeinated Coffee, Orange Juice, & Water.

Buttermilk Biscuit Sandwich \$4.50

A Large Fluffy Buttermilk Biscuit filled with a scramble of Eggs, Sausage Patty, & American Cheese; served with Folgers Roast Regular & Decaffeinated Coffee, Orange Juice, & Water.

**Add an Omelet or Belgium Waffle Station - \$4.95 per person (added to any breakfast above.)*

**Above prices are per person and are subject to 8.25 % Sales Tax and 20% Service Charge.*

A La Carte Services

Folgers Roast Regular or Decaffeinated Coffee \$9.95 per pot
Orange Juice \$9.95 per pitcher
Breakfast Tacos \$2.75 each (2 dozen minimum)
(Choice of Bacon Egg & Cheese OR Sausage Egg & Cheese, with Picante sauce.)
Assorted Danish \$19.95 per dozen
Freshly Baked Muffins \$19.95 per dozen (2 dozen minimum)
Homemade Breakfast Coffee Cake (12 slices) \$19.95
Small Assorted Fresh Fruit Tray \$25.00
Assorted Yogurt Cups \$2.25 each
Assorted Breakfast Cereals \$2.00 each

Omelet Station - \$8.95 per person
(minimum of 10 people and up to 30 people maximum)
Omelets made to order by one of our Chefs; items include ham, onion, mushroom, bell peppers, bacon, diced tomato, jalapenos, cheddar cheese, & picante sauce.

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PLATED TABLE SERVICE MENUS – NorthShore Country Club

Includes Tossed Garden Salad, Chef's Featured Vegetables, Chef's Featured Rice or Potato, Hot Rolls, Iced Tea & Coffee Service.

NOTE: Please select one from the following menu to be served to all of your guests. Multiple selections must be approved by F&B Manager & will result in **additional charges** per plate.

Chicken Forrestierre \$14.95

Sautéed Breast of Chicken finished with a Wild Mushroom Demi Glaze.

Chicken Kiev \$14.95

Breaded Chicken Breast stuffed with Herbed Butter and Baked to a Delicious Golden Brown.

Chicken Boursin \$15.95

Breaded Breast of Chicken Stuffed with Boursin Cheese and Topped with a Garlic Cream Sauce.

Chicken Piccata \$15.95

Breast of Chicken, Dusted & Sautéed with a Lemon-Butter, Capers, and White Wine Sauce

Chicken Monterey \$15.95

Grilled Breast of Chicken Topped with Broiled Tomatoes, Avocados, and Monterey Jack Cheese, Finished with a Brown Sauce

Certified Black Angus Prime Rib \$18.95

Large Cut of Select Prime Rib, Seasoned to Tempt the Palate, Then Slowly Roasted; served with Au Jus.

Smothered Sirloin Steak \$15.95

8 oz. Sirloin Steak, Thinly Sliced and Topped with Sautéed Onions & Mushrooms, & Monterey Jack Cheese; Topped with a Savory Brown Sauce.

Bourbon Street Filet \$19.95

Tenderloin of Beef, Grilled to Perfection, Complimented by an Apple Bourbon Sauce

New York Strip \$17.95

Generous Cut of Select Sirloin Strip, Grilled to Perfection and Served with Tobasco Fried Onions

Grilled Salmon \$17.95

A Generous Portion of Norwegian Salmon, Grilled and Served with a Mustard Dill Sauce

Parmesan Snapper & Shrimp \$17.95

Fresh Pacific Snapper Encrusted with a Parmesan Seasoned Bread Crumbs, Sautéed and topped with 3 Sautéed Shrimp in a Garlic Cream Sauce.

Surf & Turf \$24.95

New York Strip with Tobasco Fried Onions and Hand Breaded Jumbo Fried Shrimp

**Above prices are per person and are subject to 8.25 % Sales Tax and 20% Service Charge.*

**Pricing and Menu Items may be Subject to Change Without Notice.*

BABY & BRIDAL SHOWERS – NorthShore Country Club

Shower Packages include the Room Set Up/Rental Fee for 3 hours, one of the menu selections listed below, and an exquisitely prepared shower cake by our own Pastry Chef, decorated to your specifications. The price per person is \$9.95++.

Petite Shower

Seasonal Fresh Fruit Display
Quiche Lorraine
Assorted Fresh Baked Muffins
Coffee Cake
Cheese Blintz
Scottish Scones
Folger's Roast Regular & Decaf Coffee
Orange Juice
Bigelow Hot Tea Assortment

Grand Shower

Seasonal Fresh Fruit Display
Seasonal Fresh Vegetable Display with Ranch Dip
International Cheese Display with Crostinis
Chef's Specialty Display - Featured Flavors of Spirals, Canapes, Pinwheels, and more.
Chef's Feature - Mushroom Bites
Spinach & Artichoke Dip with Crostinis
Folger's Roast Regular & Decaf Coffee
Tetley Ice Tea & Water Station
Fruit Punch

***Shower Cake Information:**

Cake Flavors: White (almond or vanilla), chocolate, lemon, strawberry, yellow, carrot cake.

The size of the cake will be based on the Guaranteed Head Count for the event.

See various cakes prepared by our Pastry Chef on our Website - www.northshore.cc.

*All food and beverage products purchased from the club are meant solely for on premise consumption. No food and beverage product purchased throughout the club may be removed after the conclusion of banquet events.

*No outside food and/or beverages may be brought on the premises at any time.

**Above prices are per person and are subject to 8.25 % Sales Tax and 20% Service Charge.*

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BUFFET OPTIONS – NorthShore Country Club

Deli Buffet \$12.95

Potato Salad, Pasta Salad, Fresh Fruit, Assorted Breads, Smoked Turkey, Roast Beef, Smoked Ham, American & Swiss Cheese, Potato Chips, Lettuce, Tomatoes, Onion, Pickles, Mayonnaise, Mustard, Dijon Mustard, Iced Tea, & Coffee.

Fiesta Buffet \$16.95

Chili con Queso with Tortilla Chips, Spanish Rice, Pinto Beans, Flour Tortillas, Beef or Chicken Fajitas, Carne Guisada, Cheese Enchiladas with Chili con Carne, Lettuce, Tomatoes, Onions, Cheddar Cheese, Jalapenos, Picante Sauce, Iced Tea, & Coffee.

**Add Guacamole for an additional \$1.75*

Cattleman's Round Up \$17.95

Tossed Varietal Greens Salad Bar with Fresh Vegetable Crudite and Assorted Dressings, Potato Salad, Mesquite Smoked Brisket, BBQ Chicken Quarters, Smoked Sausage, Frijoles ala Charra, Roasted Sweet Corn, Sliced Bread, Jalapenos, Onions, Pickles, Iced Tea, & Coffee.

Classic Italian \$18.95

(*2 entrée selections - \$16.95)

Caesar Salad Bar, Chef's Featured Vegetable, Garlic Bread, and Your Choice of 3 of the following Entrees:

Chicken Parmesan, Eggplant Parmesan, Chicken & Italian Sausage Scarpariello, Beef Lasagna, Fettuccine Alfredo with Chicken, Creamy Pesto Chicken & Bowtie Pasta, Tortellini with Three Cheese Sauce, Siciliano Steak, Iced Tea, Coffee.

Country Buffet \$16.95

Tossed Garden Salad Bar with Fresh Vegetable Crudite and assorted Dressings, Country Style Green Beans, Mashed Potatoes with Gravy, Chicken Fried Steak, Fried Catfish, Cocktail & Tartar Sauce, Rolls & Butter, Iced Tea, Coffee, & Chef's Feature Country Cobbler.

NorthShore Buffet \$24.95

(2 entrée selections - \$19.95)

Tossed Varietal Greens Salad Bar with Fresh Vegetable Crudite and Assorted Dressings, Chef's Vegetable, Chef's Starch, Rolls & Butter, Iced Tea, Coffee, and a Choice of 3 of the Following Entrees:

Carved Prime Rib, Chicken Picatta, Chicken Borsin, Chicken Kiev, Fried Shrimp, Seafood Stuffed Flounder Rolls, Chicken Monterey, Blackened or Grilled Snapper, Peppercorn Encrusted Porkloin, Thin Sliced Smothered Sirloin Steaks, Parmesan Encrusted Snapper, and Sautéed Shrimp Scampi.

Sunny Day Buffet \$12.95

Sesame Seed Kaiser Rolls, 6 oz. Hand Crafted Burger Patties, Grilled Chicken Breasts, Frijoles ala Charra, Potato Salad, Pasta Salad, Fresh Fruit, Potato Chips, Relish Tray & Condiments, Iced Tea & Water.

**Above prices are per person and are subject to 8.25 % Sales Tax and 20% Service Charge.*

**Pricing and Menu Items may be Subject to Change Without Notice.*

GENERAL TERMS & CONDITIONS – NorthShore Country Club

Food & Beverage

- *No outside food and/or beverages may be brought on the premises at any time.
- *According to state law, no alcohol may be brought onto or removed from club premises at any time as defined by law, the premises include the golf course and parking areas. Anyone violating these provisions will be instructed to leave the premises. Local law enforcement may be contacted for assistance as deemed necessary.
- *Under no circumstance may any person(s) under the age of 21 purchase or consume alcohol.
- *Again, local law enforcement may be contacted for assistance as deemed necessary.
- *All food and beverage products purchased from the club are meant solely for on premise consumption. No food and beverage product purchased throughout the club may be removed after the conclusion of banquet events.
- *Sales tax is added to all standard taxable purchases unless a tax exempt certificate is provided to the club prior to the event.
- *A 20% service charge is applied to all food & beverage purchases and room fees.

Banquet Space Allocation

- *Banquet rooms are assigned according to the number of guests guaranteed. Should guarantee reflect a significant difference than the originally discussed number, the club reserves the right to change banquet space assignments at it's discretion.
- *Banquet set-up (i.e. tables, chairs, etc.) will be provided relative to the number of guests guaranteed for food and beverage services. NSCC does not provide "dance hall" services.
- *Room charges will be assessed to all events. Members receive a discount on their room charges and for sponsored guest events. They will be billed automatically to all such events.

Fees are:

Main Dining Room \$750.00

Pebble Beach Room \$250.00

Board Room \$50.00

Bar & Grill Room \$500.00

Men's Card Room \$50.00

**Saturday Main Dining Room bookings have a \$5000.00 purchases requirement regardless of head counts and other arrangements. Client agrees that if the event billing is less than the required minimum, they will be charged for the difference up to \$5000.00 to meet the required minimum.*

**Social, Tennis, Gold, and Platinum Club members receive a 50% discount off rooms fee on events they personally hold at the club.*

Rental Price List

Table Decorations

- *12" Clear Hurricane with White Taper Candle \$4.95 each*
- *Hurricane Lamps \$2.00 each*
- *Shell Votives \$3.00 each*

Audio / Video Equipment

- *Overhead Projector \$20.00*
- *TV / VCR / DVD \$25.00*
- *Podium / Microphone \$25.00*
- *Screen \$25.00*
- *White Board with Markers \$20.00*
- *Flip Chart with Markers \$15.00*
- *Additional Pads \$8.00*
- *Easel \$8.00*

Service Fees

- *Beverage Cart Fee \$50.00 per cart*
- *Halfway House \$100.00 (4 hours)*

*****Prices Do Not Include Applicable Sales Tax*****

Deposits, Guarantees, & Cancellations

- *DEPOSIT - \$1000.00. Initial \$500 non-refundable payment upon reserving the date and the time of your function and a Second Deposit of \$500 due 90 days from the date of booking the event. The Second Deposit is 100% refundable up to 120 days prior to the event. Cancellations made less than 120 days prior to the event date DO NOT get a refund. Until a deposit is received, all dates and times remain available for sale.
- *For small events, a 20% deposit will be required based upon the initial cost estimate of the event.
- *Head count guarantees are required a minimum of three days prior to the event. The formulation and accuracy of such guarantees are the sole responsibility of the User. Downward adjustments will not be accepted within 72 hours of the event.

- *NSCC agrees to prepare for 6% over the number guaranteed. Should actual attendance exceed 6% above the guarantee, NSCC will make every attempt to accommodate, but will not however, guarantee the accommodation.
- *The head count guarantee will be used as the billing quantity unless actual attendance is higher.
- *Banquet cancellations less than 14 days prior to the event will be billed 50% of the estimated cost.
- *Deposits will be credited toward the event balance.

Billing Policies

- *All non-member events require payment on the guarantee number 3 days prior to the event.
- *Remaining balances due to increased attendance is required upon the conclusion of the event.
- *Company policy prohibits the "credit" billing of non-member events.
- *Business or company events may be direct billed to the business or company.
- *Payment of member events may be made during the regular club billing cycle.

Equipment Rental

- *Rental fees will be applied automatically for the use the Club's Audio / Visual equipment per request.
- *Equipment may not be rented for off-premise use.
- *Please refer to the Rental Price List for the current rental fees.

Decorations

- *User may not affix any articles to the walls, floors, ceilings, etc., anywhere within the facility.
- *NSCC is responsible for placing and arranging only the decorations which it agrees to provide.
- *User is responsible for the removal of all items brought onto the property. NSCC will not be held responsible for the loss, theft, condition or storage of such items.
- *User will be liable to NorthShore Country Club for any and all theft of, or damages to, Club property inflicted by User or User's Guests during the scheduled event.

***No Glitter or Confetti is allowed in the facility.**

***A \$500.00 Accommodation Fee will be applied to any event utilizing a "non preferred" vendor for decorations, entertainment, or other services. Please consult the Banquet & Events Coordinator for more information about our preferred vendors.**

Limitations of Use

- *User is entitled only to pre-arranged areas and times.
- *User understands the possibility of a room change to accommodate other NSCC events.
- *Use of the banquet facilities does not imply membership privileges to other areas of the Club.

- *NSCC specializes in providing banquet arrangements to outside groups, however, NSCC is a private facility.
- *Banquet clients, guests or third parties are not entitled to the use of the golf course, tennis & pool facilities or member dining areas.

**Pricing and Menu Items may be Subject to Change Without Notice.*

****User understands and agrees to the preceding terms and conditions as stated above.**

User: _____

User's Agent: _____

NSCC Agent: _____