

Country Club of Decatur

BANQUET & CATERING



Elegant Dining • Memorable Occasions • Exceptional Service



135 N Country Club Road • Decatur Illinois, 62521

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THE COUNTRY CLUB OF DECATUR WELCOMES YOU...

The Country Club of Decatur offers a variety of banquet and catering facilities to accommodate many types of events. CCD offers eight rooms that allow seating for up to 250 guests. Whether you are having an anniversary dinner for 2, a business meeting for 25 or a wedding reception for 250 guests.

The Country Club of Decatur is the perfect place for your experience. Our banquet packet will provide a sampling of what CCD offers and our Catering Director is here to assist with making your event one of a kind.

Beautiful Views of Lake Decatur and our professional groomed golf course with lush flower beds will leave your guests enthralled. Private parking for all of your guests is secure, with handicap ramps located at each main entrance as well as an elevator at the south entrance for easy access.

You are welcome to customize your affair by meeting with our Clubhouse Manager and Executive Chef to discuss how we can add special touches to make this an event your guests will always remember.



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Banquet Information

BANQUET ROOM CAPACITIES

- Boardroom: 12 people
- Lakeview Room: 30 people
- Living Room: 125 people
- Main Dining Room: 125 people
- Living Room & Main Dining Room Combo: 250 people

DRESS CODE

Business-casual attire is permitted throughout the Country Club of Decatur. Halters, short shorts, cut-offs, bathing suits, t-shirts, denim and hats are not permitted inside the clubhouse

EVENT ATTENDANCE GUARANTEE

Estimated count is required ten days prior to your event, and an exact count is required three days before your event. *Last minute increase in guest numbers will be accommodated to the best of our ability however a fee of \$75 is applicable.* Country Club of Decatur cannot be held responsible for lost or stolen articles

ROOM ARRANGEMENTS & SET UP

The Country Club of Decatur team can assist you in customizing a seating arrangement and room layout for your function. We reserve the right to adjust table sizes or change rooms in the event the number of guest has changed

TABLE LINENS, NAPKINS & SKIRTING

The Country Club of Decatur will provide all skirted tables and your choice of black or white linens.

CANCELLATION POLICY

Cancellations will not be accepted once the final guarantee has been given. The charge for your function is based on the guarantee of the number of guests in attendance, whichever is greater. *Cancellations within two weeks of an event will incur 100% of the charges associated with that event*

MISCELLANEOUS

1 Wireless Microphone, Floor Easels, Podium, 1 10x10 Screen, Smart TV access in Boardroom

SERVICE CHARGE & TAX

All parties are subject to a 9% Illinois State Tax, and 2% City Tax. Member events will be charged an additional 17% facility charge. Non Member events will be subject to a 22% facility charge. Sales tax must be charged unless the party incurring the charges is a tax exempt. Payment must be made by the tax exempt organization. There will be an automatic 20% gratuity added for non-member events.

PAYMENT METHODS

All events must be paid within 30 days of event date. A 5% late fee of outstanding balance will be applied to payments received after. Country Club of Decatur honors member charge, Visa, Master Card, Discover, American Express, & personal check. *The Country Club of Decatur does not accept cash payment. 50% deposit and balance due 72 hours in advance*

Non Member Room Rental Fees—Paid as event deposit

- Boardroom: \$300
- Lakeview Room: \$300
- Living Room: \$700
- Main Dining Room: \$700
- Living Room and Main Dining Room Combo: \$1,400

MENU TASTING

A food tasting may be pre-arranged by the Catering Director. All Menu Tastings are subject to charge

MENU

Enclosed for your consideration are suggest menu selections. All food remaining from any event is considered property of the Country Club of Decatur. Left over food and/or meals may be packaged up to take upon approval and signed Hold of Release of Food Liability Form. All menus must be determined two weeks prior to your function. *All prices quoted to 60 days are subject to change due to fluctuations in the market*



BREAKFAST





Brunch Buffets

Regular & Decaffeinated Coffee , Orange Juice \$3 per person

CONTINENTAL BREAKFAST | 19

Minimum 15 People

Choice of (2): Orange Juice, Apple Juice, Cranberry Juice

Choice of (2): Danish, Muffins, Croissants, Breakfast Breads

Sliced Fruit Platter, Assorted Individual Yogurts

BREAKFAST BUFFET | 25

Minimum 20 People

Fresh Fruit Display, Freshly Baked Danish Pastry & Muffins, Scrambled Eggs, Bacon, Home Fried Potatoes

BRUNCH BUFFET | 33

Minimum 30 people

Freshly Baked Danish Pastries & Muffins, Fresh Fruit Display , Scrambled Eggs, Bacon, Sausage, Home Fried Potatoes, House Salad with choice of Dressing, Grilled Salmon or Grilled Chicken Breast, Grilled Asparagus

BEVERAGE STATION | 9

Coffee, Hot & Iced Tea, Assorted Soft Drinks, Bottled Water



LUNCH





Plated Lunch Entrees

Includes Rolls, Butter

QUICHE & SALAD | 22

Choose One: Quiche Lorraine, Broccoli and Cheddar, or Spinach Onion and Sun-dried Tomato, Served with fresh fruit and our Signature House Salad

CHICKEN PICATTA | 23

Hand Breaded Chicken Breast with Classic Lemon White Wine Sauce, Choice of Starch and Roasted Seasonal Vegetables

ARTICHOKE ENCRUSTED CHICKEN | 23

Seared Boneless Chicken Breast Coated in Rice Flour and Artichokes, Paired with Choice of Starch and Roasted Seasonal Vegetable

5 OZ. FILET MIGNON | 32

Prepared Medium with Choice of Starch and Roasted Seasonal Vegetables



Plated Lunch Entrees

Includes Rolls, Butter

PESTO ENCRUSTED SALMON | 24

With Tomato Jam and choice of Starch and Roasted Seasonal Vegetables

CASHEW ENCRUSTED HALIBUT | 30

Pan Seared, Parmesan Risotto, Grilled Asparagus, Lobster Cream Sauce

PASTA PRIMAVERA | 20

Classic Italian Dish Featuring Pasta and Seasonal Vegetables Tossed in a Light Cream Sauce

CAULIFLOWER STEAK | 20

Tempura Battered Cauliflower with Roasted Beet and Cauliflower Puree, Chimichurri, Roasted Seasonal Vegetables

CHOICES OF STARCH | Whipped Potatoes, Lyonnaise Potatoes, Garlic Parmesan Risotto, Rice Pilaf, Roasted Root Vegetables

CHOICES OF VEGETABLES | Broccolini, Brussel Sprouts, Grilled Asparagus, Sauteed Green Beans, Seasonal Vegetable Medley



Lunch Buffets

*Buffets Require a Minimum of 30 People
Includes Rolls, Butter*

SOUP & SALAD | 18

Chef's Choice of Soup du Jour Paired with our Signature House Salad

BBQ BUFFET | 34

BBQ Pulled Pork or Smoked Brisket, Grilled Chicken Breast or Pulled Chicken
Baked Beans, Corn, Potato Salad, Cole Slaw, Corn Muffins, Cookies

GRILL-OUT BUFFET | 30

Choice of 3 Meats: Cheeseburgers, Jumbo Hot Dogs, Fried Chicken, Bratwurst or
Grilled Chicken Breast, Served with Baked Beans, Cole Slaw, Potato Salad, Cookies

TACO BAR | 28

Seasoned Beef, Grilled Chicken, Flour & Corn Tortillas, Chips, Pico de Gallo,
Sour Cream, Guacamole, Lettuce, Mixed Cheese, Tomatoes, Black Olives
Refried Beans, Spanish Rice, Corn, Southwest Salad, Churro Blondies

DELI BOARD | 25

Sliced Turkey, Ham, Chicken or Tuna Salad, Choice of House or Caesar Salad,
Pullman Bread, Cookies

HORS D'OEUVRES





HOT HORS D' OEUVRES

- Southwest Chicken Eggrolls
 - Fried Vegetable Spring Rolls
 - Italian Sausage Mushrooms
 - Chicken Teriyaki Kabobs
 - Fried Shrimp w/ Cocktail Sauce
 - Bacon Wrapped Shrimp
 - Beef Satay
 - Meatballs | Swedish, BBQ or Sweet & Sour
 - Arancini | Short Rib, 4-Cheese or Butternut Squash
 - Bacon Wrapped Dates
-

COLD HORS D' OEUVRES

- Classic Bruschetta
 - Deviled Eggs
 - Cucumber Canapes | Chicken, Tuna or Shrimp Salad
 - Jumbo Shrimp Cocktail
 - Caprese Skewers
 - Ahi Tuna Cracker | Seared Rare, Touch of Wasabi Mayo
 - Shrimp Canape
 - Cranberry Gorgonzola Tart
 - Tenderloin Medallions | Horseradish Cream on a Crostini
-

APPETIZER PACKAGES | 5 Pieces of Each Selection per Person

Tier 1 | 15pp Choose 3

Tier 2 | 17pp Choose 5

Tier 3 | 20pp Enhanced Options



Displayed Hors D' Oeuvres

Priced Per Person

SPINACH & ARTICHOKE DIP | 3.5

Fried Pita Chips

VEGETABLE CRUDITÉ | 3

Carrot, Celery, Broccoli, Radish, Tomato, Ranch Dip

FRUIT TRAY | 3

Cantaloupe, Honeydew, Pineapple & Strawberry

CHEESE TRAY | 4

Pepper Jack, Cheddar, Mozzarella & Crackers

FRUIT & CHEESE TRAY | 4.5

Combination Fruit & Cheese



DINNER





Plated Duets

*Served With House Salad, Choice of Starch, Vegetable
Includes Rolls, Butter Steak Prepared Medium*

PETITE FILET & CHICKEN LEMON | 40

4 oz. Petite Filet Mignon, Bordelaise Sause, Seared Chicken Breast , Lemon Butter

PETITE FILET & SALMON | 34

4 oz. Petite Filet Mignon, Bordelaise Sauce, Grilled Salmon with Maître D Butter

PETITE FILET & ROCK LOBSTER TAIL | 35

4 oz. Petite Filet Mignon, Bordelaise Sauce, 4 oz. Rock Lobster Tail

PETITE FILET & ARTICHOKE ENCRUSTED CHICKEN | 33

4 oz. Petite Filet Mignon Bordelaise Sauce

CHOICES OF STARCH | Whipped Potatoes, Lyonnaise Potatoes, Garlic Parmesan Risotto, Rice Pilaf, Roasted Root Vegetables

CHOICES OF VEGETABLES | Broccolini, Brussel Sprouts, Grilled Asparagus, Sauteed Green Beans, Seasonal Vegetable Medley

CUSTOMIZE ADDITIONAL DUET WITH OUR EXECUTIVE CHEF



Plated Dinner Entrees

*Served With House Salad, Choice of Starch, Vegetable
Includes Rolls, Butter*

MAPLE MUSTARD SALMON | 35

Grilled Laguna Blanca Salmon with Maple Mustard Glaze

CASHEW CRUSTED HALIBUT | 38

Pan Seared, Parmesan Risotto, Grilled Asparagus, Lobster Cream Sauce

GRILLED RED SNAPPER | 33

Marinated Red Snapper with Cilantro Lime Rice and Mango Salsa

SPINACH RAVIOLI | 27

Roasted Garlic Cream Sauce

CAULIFLOWER STEAK | 24

Tempura Battered Cauliflower with Roasted Beet and Cauliflower Puree, Chimichurri, Roasted Seasonal Vegetables

6 oz. Filet Mignon | 40

USDA Prime Beef Tenderloin, Prepared Medium, with Black Truffle Compound Butter

CHOICES OF STARCH | Whipped Potatoes, Lyonnaise Potatoes, Garlic Parmesan Risotto, Rice Pilaf, Roasted Root Vegetables

CHOICES OF VEGETABLES | Broccolini, Brussel Sprouts, Grilled Asparagus, Sautéed Green Beans, Seasonal Vegetable Medley



Plated Dinner Entrees

*Served With House Salad, Choice of Starch, Vegetable
Includes Rolls, Butter*

TRIO OF BEEF MEDALLIONS | 38

3-2.5 oz. Mini-Filets Encrusted in Horseradish, Parmesan and Blue Cheese

8 OZ. FILET MIGNON | 38

USDA Prime Beef Tenderloin, Black Truffle Compound Butter

ROASTED PORK TENDERLOIN MEDALLIONS | 32

Brandied Apples

CLASSIC CHICKEN MARSALA | 32

Boneless Cutlets Pan Seared and Covered in a Marsala Wine and Mushroom Reduction

CHOICES OF STARCH | Whipped Potatoes, Lyonnaise Potatoes, Garlic Parmesan Risotto, Rice Pilaf, Roasted Root Vegetables

CHOICES OF VEGETABLES | Broccolini, Brussel Sprouts, Grilled Asparagus, Sautéed Green Beans, Seasonal Vegetable Medley



DESSERT





DESSERTS

Pick Three for your Guests to Choose From

Carrot Cake | 7

Key Lime Tart | 7

Chocolate Mousse | 8

Lemon Tart | 7

Seasonal Berries

Bread Pudding | 7

Classic Strawberry Shortcake | 7

Chocolate Truffle Mousse Cake | 8

Flourless Truffle Torte | 9

Raspberry Coulis

Home Made Cobbler | 7

Apple, Cherry or Peach

With Vanilla Ice Cream | 8

Salted Caramel Crème Brulé | 9

Seasonal Berries

Vanilla Cheesecake | 7

Fruit coulis, Seasonal Berries

Ice Cream Sundae | 6

Scoop of Ice Cream | 5

Vanilla or Chocolate

Assorted Mini

Dessert Display | 9

BEVERAGES





BAR & BEVERAGE SELECTIONS

CASH BAR

Large-Rocks Drink | **10**
 Wine | **8**
 Beer | **5**
 Soft Drink | **3**

ON CONSUMPTION

Pay per Drink

Large-Rocks | **10**
 Premium-Double | **18**
 Wine | **8**
 Beer | **5**

OPEN BAR *Per Person*

	HOUSE	CALL	PREMIUM
1 Hour	14	16	17
2 Hour	18	20	22
3 Hour	21	24	26
4 Hour	25	29	31
5 Hour	30	34	39

WINES POURED WITH DINNER

Chardonnay | **28**
 Cabernet | **28**
 Merlot | **28**
 Pinot Nior | **28**

THERE IS A BARTENDER FEE OF \$100 PER BARTENDER. EVENTS 100 AND LESS REQUIRES 1 BARTENDER, 100 OR MORE REQUIRES 2 BARTENDERS



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