

# *Macomb Country Club Banquets and Fine Gatherings*



*Lou Anders*

*Executive Chef*

*Jill Cassady*

*Event Coordinator*

**Macomb Country Club**

20 Hickory Grove, Macomb, Illinois 61455

Phone: (309) 313-4537 | Email: [mccbanquets@mccgolf.org](mailto:mccbanquets@mccgolf.org)

---

# Rental/Service Fees

## Fees for Non-Members :

### Banquet Room Rental

- Monday – Thursday: \$100
- Friday – Sunday: \$200

### Patio/Tent Rental

- With Monday – Thursday Dining Room Rental: \$50
- With Friday – Sunday Dining Room Rental: \$75
- Only Patio/Tent Monday – Thursday \$100
- Only Patio/Tent Friday – Sunday \$200

*\*The room/patio/tent rental fee is waived **ONLY** if a member is paying for the event. This is a benefit of membership and all memberships are non-transferable to your friends, group or organization.*

## Fees for All Rentals:

### Set-Up Fee:

- Standard Room Set-Up - \$65 *(We have a standard centerpiece available at no charge, or can assist you in obtaining others)*
- Formal Room Set-Up - \$125 *(includes special centerpiece, the use of our charger plates and a more formal table setting)*
- Bar Set-Up
  - House Wines & Liquor: \$25
  - Full Bar: \$50
  - Domestic Keg: \$150/full keg
  - Imported Keg: \$175/full keg
  - Champagne Fountain: \$25 plus price of the drink

### Dance Floor Set-up

- \$100

### Linen Fees *(If a special order is requested, an up charge may apply.)*

- \$25 for 25-50 guests    \$50 for 50-100 guests    \$75 over 100 guests

---

# General Information

*We are pleased that you considered The Macomb Country Club as the site to host your upcoming function. Here your guests can enjoy excellent cuisine in a pleasant, private atmosphere. Based on availability our banquet room may be reserved by non-members, but certain fees will apply which come as a perk to our membership. The month and time of the day you have chosen for your function may alter our requirements.*

- Capacity: Our Banquet Room can accommodate groups of 20 and up to 125 people.
- The room is reserved on a six hour basis. Overtime arrangements must be made in advance.
- It is **required** to give an exact number of guests and final meal selections **ten days** prior to your event. This is required for buffet style, plated meals and hors d'oeuvres platters. *This number is not subject to reduction. It will be considered the guaranteed number for which you will be charged, even if fewer people attend.*
- Mulligans is restricted to members only.

## Food and Drink Regulations

- We offer an extensive dessert menu including cakes, cupcakes, etc. In the event that outside desserts are brought in, they must be approved by the Banquet Manager in advance. A minimum service fee of \$15 will apply to any outside desserts brought in to Macomb Country Club and the price will be agreed upon prior to the event.
- Proper ID is required for alcohol service and we reserve the right to refuse service to anyone at any time.
- You may reserve an open consumption bar and we will total the amount of liquor consumed per drink in a specific time period or you may set a dollar amount you wish to spend and any consumption beyond that will be the responsibility of your guests.
- If you wish to reserve a cash bar we will provide a drink list with prices for your guests and run tabs which they must settle up before leaving the event. As the host/hostess it will be your responsibility to cover any unpaid tabs.
- If desired to provide a Coffee/Hot and Iced Tea Service only for your banquet it is available for a flat charge of \$25 for banquets with up to 50 guests and \$35 for banquets with attendance over 50. If there is an open bar or a cash bar the fee for coffee/tea service will be reduced to \$15 and \$25. Other arrangements for drink service may be arranged prior to event.
- Food prices do not reflect sales tax (9%) or the service gratuity (20%) which will be added upon invoice. Additional gratuity may be added but is not required.

---

# *Hors d'oeuvres*

*Each Platter serves an average of 25 people*

**\$45**

Bruschetta

**\$55** (each selection)

Cheese & Crackers

Fresh Fruit Assortment

Fresh Raw Veggies & Dip

Million Dollar Dip

Silver Dollar Sandwiches

**\$65** (each selection)

Antipasto Assortment

Cheese Curds

Mozzarella Sticks

## **Premium Selections**

**\$85** (each selection)

Chicken Fingers

Chicken Skewers

Little Smokies

Meatballs

Cheese Filled Ravioli

Pretzel Fondue

**\$160** (each selection)

Cajun Shrimp

Peel-N-Eat Shrimp

Shrimp Cocktail

---

# *Plated Dinner Suggestions*

*Dinner entrée choices include: a salad, and a side dish. Pasta entrées come with garlic toast. All prices listed are per person. Dinner rolls may be added for an additional \$.50/person*

## **Salad** (choice of one)

Fresh House Salad *with iceberg and romaine lettuce, shredded red cabbage & carrots, onion, bell pepper, cucumber, & tomato*

Caesar Salad *with chopped romaine, shredded parmesan cheese, croutons and a side of Caesar dressing*

Spinach Salad *with fresh mushrooms, bacon, onions, chopped eggs and a side of poppyseed dressing*

## **Side Dish** (choice of one)

Baked Potato

Garlic Mashed Potatoes

Baked Sweet Potato

Seasoned Fries

Wild Rice Medley

Broccoli

Cole Slaw

Cottage Cheese

Vegetable Du Jour

Cup of our *signature* Spinach Bisque or Soup Du Jour (\$1.50 additional)

## **Dinner Entrée Selections**

*(Limited to two or three selections based on total attending)*

### **Beef and Pork Selections**

Boneless Pork Filet *thick, center cut, boneless chop barbecued with a honey mustard sauce* - **\$18.95**

Filet Mignon *tender cut charred to desired temperature* - **\$28.95**

Petite Filet Mignon *just a few ounces smaller than above* - **\$23.95**

Delmonico Steak *hand-cut ribeye seasoned and char grilled to desired temp, topped with herb butter and crisp onions* - **\$29.95**

Herb Roasted Prime Rib *slow roasted and served with au jus and horseradish* - **\$25.95 reg. cut or \$28.95 large cut**

---

## Poultry

**Chicken Cacciatore** *boneless breast in a flavorful mushroom and tomato sauce served over fettuccini noodles.*  
*Includes garlic toast (no additional side included) - \$17.95*

**Chicken Fettuccini Alfredo** *chicken breast cutlet with broccoli and sun-dried tomatoes in a creamy alfredo sauce and served over al dente pasta. Includes garlic toast (no additional side included) - \$17.95*

**Teriyaki Chicken Breast** *grilled with honey teriyaki sauce and topped with pineapple salsa - \$16.95*

## Fish and Shellfish

**Whole Farm-Raised Catfish** *hand breaded and deep fried served with tartar sauce - \$18.95*

**Parmesan Crusted Tilapia** *baked in a savory Italian herb and parmesan breadcrumb topping - \$18.95*

**Butterflied Shrimp** *jumbo shrimp butterflied, lightly breaded and fried to crisp perfection - \$19.95*

**Teriyaki Salmon** *grilled with a honey teriyaki sauce and topped with pineapple salsa - \$22.95*

## Vegetarian Options

**Pasta Alfredo** *fettuccini noodles with creamy Alfredo sauce served with garlic toast and broccoli \$13.95*

**Vegetable Stir Fry** *a blend of Asian vegetables stir fried and served over steamed rice \$13.95*

**Jumbo Cheese Stuffed Pasta Shells** *stuffed with Italian cheeses and topped with marinara and melted mozzarella, served with garlic toast \$18.95*

---

# *Buffet Suggestions*

*Entrees are \$18.95 per person and include a choice of salad and a side dish or two side dishes. Pasta dishes which come with garlic toast and one side. All prices listed are per person. An additional side or a salad may be added for \$2 per person.*

## ***Salad***

**Fresh House Salad** *with iceberg and romaine lettuce, shredded red cabbage, carrots, onion, bell pepper, cucumber, & tomato*

**Caesar Salad** *with chopped romaine, shredded parmesan cheese, croutons and a side of Caesar dressing*

**Spinach Salad** *with fresh mushrooms, bacon bits, onions, chopped eggs and a side of poppyseed dressing*

## ***Side Dish***

Baked Potato

Garlic Mashed Potatoes

Baked Sweet Potato

Seasoned Fries

Wild Rice Medley

Broccoli

Cole Slaw

Cottage Cheese

Vegetable Du Jour

Cup of our *signature* Spinach Bisque or Soup Du Jour (\$1.50 additional)

---

## **Entrée Selections**

*(Limited to two or three selections based on total attending)*

### **Beef and Pork Selections**

Sliced Roast Beef *thin sliced and served in a red wine demi-glace*

Meatloaf *your choice of brown gravy or rich tomato sauce*

Chopped Sirloin *lean ground beef, topped with sautéed julienne onion, sweet peppers, mushrooms, and red wine demi-glace*

Roasted Pork loin *sliced pork loin served with a peppercorn sauce*

Lasagna *chef's own special recipe with mozzarella, parmesan, ricotta and Italian sausage*

Quiche Lorraine *whole eggs, cream, Swiss cheese, sautéed onion, bacon, tomato, and parsley baked in a flakey piecrust*

### **Poultry**

Italian Chicken Florentine *lightly breaded, grilled chicken breast topped with spinach, parmesan cheese, and Italian herbs*

Herb Roasted Chicken *roasted on the bone, with a blend of herbs*

Mushroom Chicken *boneless chicken breast served in a mushroom tarragon sauce*

Mango Chutney Chicken *boneless chicken breast with a mango chutney*

### **Fish and Shellfish**

Tilapia *baked with coconut crusting*

Shrimp Creole Grilled *shrimp with Cajun vegetables on a bed of rice*

### **Vegetarian**

Jumbo Cheese Stuffed Pasta Shells *stuffed with a variety of Italian cheeses, smothered in marinara, and topped with melted mozzarella*

Vegetable Lasagna *lasagna stuffed with spinach, carrots, and tomato*

---

# Buffet Suggestions

## **Breakfast Buffet Selections**

**Brunch Buffet** *assorted breakfast casseroles, fruit tray, and an assortment of Danish rolls - \$14.95/person*

**Mimosa Bar** *includes your choice of seasonal fruits and fruit juices - \$4/person (price varies with season)*

## **Theme Buffet Selections**

**Soup & Salad Bar** *includes our signature Spinach Bisque or our Chef's choice of homemade soup and a salad bar with assorted toppings, salad dressings, and rolls - \$13.95/person*

**Home-style Buffet** *fried chicken, corn, mashed potatoes and gravy, and dinner rolls - \$14.95/person*

**Mexican Buffet** *shredded chicken and beef served with hard shells, soft shells, tortilla chips, and various taco toppings. Served with Spanish rice and refried beans - \$14.95/person*

**Deli Buffet** *ham, turkey, and roast beef with American & Swiss cheeses, assorted breads, lettuce, tomato, and onion. Accompanied by salad bar and our homemade chips - \$14.95/person*

**Hamburger and Hotdog Bar** *hamburgers, hotdogs, assorted cheeses, baked beans, coleslaw, homemade chips, and cookies - \$14.95/person*

**Gourmet Burger Bar** *build your own ½ pound angus burger. Served with a salad bar, homemade chips, vegetable and various toppings - \$16.95/person*

**Italian Buffet** *lasagna, fettuccine with Alfredo and marinara sauces, Italian blend mixed vegetables and garlic toast - \$18.95/person*

***This is not a full listing of the luncheon buffet options. If you would like something specific, please ask and we will work to accommodate your requests.***

---

# *Dessert Suggestions*

## **Standard Selections**

*price listed per person*

**\$5.50**

Ice Cream *chocolate or vanilla*

Mousse *chocolate, or strawberry*

Pie *apple, peach, cherry, pumpkin*

Fudge Brownies

Chocolate Sheet Cake

Tiramisu

Our Signature Cinnamon Rolls \$.95/roll

## **Premium Selections**

*price listed per person*

**\$7.50**

Flourless Chocolate Torte

Cheesecake