

Breakfast Buffet Options

Minimum of 20 people

Continental Breakfast

Assorted pastries, muffin tops, fresh fruit, coffee

9

Early Bird Breakfast Buffet

Cheddar scrambled eggs, bacon, sausage, breakfast potatoes, fresh fruit, muffin tops, coffee

12

Hearty Breakfast Buffet

Cheddar scrambled eggs, French toast, breakfast potatoes, sausage, bacon, fresh fruit, muffin tops, coffee

13

Omelets Station

Made to order omelets, with your choice of cheese, peppers, onions, ham, bacon, sausage, seasonal vegetables and coffee.

11

Assorted Bagels w/Cream Cheese

2

Assorted Doughnuts

2

Assorted Muffins

2

Cinnamon Rolls or Caramel Rolls

2

Composed Buffet Options

Minimum of 20 people

Soup and Sandwich

Build your own sandwich with smoked turkey and ham, sliced cheeses, lettuce, tomato and onions, condiments, mixed greens, dressings, pasta salad, pickles, chips, and soup of the day

11

Southwestern

Build your own soft shell taco and taco salad. Seasoned ground beef and chicken, lettuce, tomato, onions, black olives, jalapeños. Includes Spanish rice, refried beans, guacamole, salsa and sour cream.

14

Lasagna

Traditional meat, grilled vegetable, or seafood lasagna. Served with house salad or Caesar salad, garlic bread, and parmesan

-Add \$2.00 per person for two choices

15

Burger

Build your own burgers, baked beans, potato salad, coleslaw, lettuce, tomato, onion, bacon, mushrooms, sliced cheese, pickles, condiments, and chips

**Add \$2.50 per person for Bratwurst, Cheddar brats, or Kosher Hotdogs*

12

Baked Chicken

Lightly seasoned baked chicken, potato salad, pasta salad, seasonal fruit and dinner rolls.

14

Pasta

Choice of garlic chicken breast or bolognese and choice of marinara or alfredo. Choice of penne, linguini, or fettuccini. Served with house salad or Caesar salad, garlic bread and parmesan.

14

BBQ

Barbeque pork ribs and chicken, slow roasted and smothered in our house barbeque sauce. Served with fresh corn on the cob, coleslaw, mashed potatoes and honey buttered rolls.

** Slow roasted beef brisket or pork belly available. *please inquire for prices**

19

Hors d'oeuvres Platters
Serves approximately 25 guests

Spiced Shrimp and Artichoke Dip crackers, tortilla chips, and crostini 90

Classic Hummus crackers, crostini, and vegetables 60

Roasted Beet Hummus crackers, crostini, and vegetables 65

Baked Brie with Apples and Walnuts wrapped in pastry 90

Cheese & Crackers 65

Vegetable Platter ranch dipping sauce 60

Pate, Assorted Charcuterie and Deli Meat crackers, and crostini 95

Layered Taco Dip Layers of salsa, sour cream, seasoned meat, lettuce, cheese, tomatoes, onions, and black olives, served with tortilla chips 65

Deli Meat & Assorted Cheese crackers 75

Spinach Dip crackers, tortilla chips, and crostini 45

Tortilla Chips & Salsa 35

Roasted Sirloin Platter thin slices, flame roasted onions and bell peppers, basil mayo, chipotle mayo, herb butter, and silver dollar buns. 120

Antipasto platter artichoke hearts, grilled asparagus, olives, cured meats, pesto mozzarella, marinated vegetables, crackers, crostini 95

Honey Smoked Salmon- full side, with capers, egg, aioli and crackers 160

Trio of Tapenades: Classic Olive, Sun-dried Tomato, Roasted Garlic Tapenades, crackers, crostini 45

Spinach & Artichoke Dip crackers, tortilla chips, and crostini 55

Hors D'oeuvres
All appetizers are priced by two dozen

Shrimp & Peppered Aioli Canapé caper, dill, crostini 55

Raymond Bites: corned beef, smoked turkey, Swiss, 1000 Island, gorgonzola slaw, grilled marble rye 48

Pan-Seared Tuna Canapé peppered crème fraiche, dill, caviar on wonton crisps 68

Walleye Brandade on shredded wheat crackers, drizzled with truffle oil 48

Deviled Eggs

Classic 36 *Avocado* 40 *Smoked Salmon* 55

Wraps

Garden Vegetable 40 *Turkey, Bacon, Avocado* 42 *Shrimp Cocktail* 50

Silver Dollar Buns- turkey and ham on white and wheat rolls, sides of herb butter, mayo, basil mayo, spicy mayo 48

Shrimp Cocktail

*Shrimp Sizes: *Medium* 50 *Large* 75 *Extra Large* 100

Roasted Chicken & Chipotle Canapé roasted pepper, chive, chipotle mayo, crostini 40

Bacon Wrapped Shrimp 60

Stuffed Baby Bella Mushrooms

Balsamic Reduction 45 *Gorgonzola* 48 *Crab* 55

Pepperoni & Mozzarella Bites Tomato Basil dipping sauce 32

BBQ Smokies 25

Meatballs BBQ, Marinara, or Swedish 25

Wings Buffalo, BBQ, Honey Bourbon, Teriyaki, or Seven Pepper 38

Walleye Divots tartar 50

Seared Duck Breast Canapé berry sauce, chive, grilled ciabatta 46

Bacon Wrapped Pineapple 32

Pig Wings roasted and sauced pork shanks Buffalo, BBQ, Honey Bourbon, Teriyaki, or Seven Pepper 55

Spring Rolls hand rolled and fried, dipping sauce

*Shrimp 80 *Vegetable 70 *Pork 75 *Chicken 75

Buffet Entrée Options

Includes a choice of salad or soup, vegetable, starch and dinner rolls

Wild Rice Stuffed Chicken garlic cream sauce
Classic 17 Cranberry Apple 17 Gorgonzola Bacon 18

Roasted Pork Loin forest mushroom sauce*
17

Carved Slow Roasted Prime Rib au jus*
23

Broiled Mahi Mahi peanut-carrot slaw, black bean sauce, spicy cream
20

Chicken Breast Supreme with or without toasted almonds
16

Walleye Filet
Deep Fried 23 Broiled 23 Parmesan 23 or Almond Crusted 23

Chicken de Canard pan-fried in duck fat, bacon mushroom cream
18

Carved Slow Roasted Sirloin cabernet mushroom sauce*
20

Chicken Breast asparagus, tomato, and morel butter
16

Baked Chicken pan jus
14

Honey Mustard and Tarragon Salmon
20

Braised Beef Brisket pan sauce
20

**A service fee of \$50.00 will be issued for a uniform attendant*

***For two selections add \$3.00 to the greater of the entrees per person*

****For three selections add \$5.00 to the greater of the entrees per person*

*****Items subject to state and local sales tax and 18% gratuity*

Plated Entrée Options

Served with your choice of salad or soup, vegetable, starch, and dinner roll

Wild Rice Stuffed Chicken garlic cream sauce
Classic 17 Cranberry Apple 17 Gorgonzola Bacon 18

Roasted Pork Loin Forrest Mushroom Sauce
17

Slow Roasted Prime Rib Au jus
22

Honey Mustard and Tarragon Salmon toasted almonds
20

Chicken Breast Supreme with or without almonds
15

Walleye Filet
Broiled 22, Deep Fried 22, Parmesan 22, or Almond Crusted 22

Chicken de Canard pan-fried in duck fat, bacon & mushroom cream
17

Broiled Mahi Mahi peanut-carrot slaw, black bean sauce, spicy cream
20

8oz Grilled Sirloin
19

Chicken Breast with asparagus, tomato, and morel butter
16

Braised Beef Brisket pan sauce
20

BF Shrimp served deep fried, scampi, or broiled with citrus beurre blanc
26

8oz Filet Mignon cabernet demi-glance
28

Crown Roast of Pork peppercorn pan jus
23

Broiled Lobster Tail drawn butter
30

Duo of Filet Mignon with cabernet demi glance and drizzled with truffle oil
and BF Shrimp deep fried, scampi, or broiled with citrus beurre blanc
40

Seafood Trio~ Lobster Tail, BF Shrimp deep fried, scampi, or broiled with citrus beurre blanc **and Walleye Filet** broiled, deep fried or almond crusted
42

**The prices above reflect one choice selection*

**For two choices add \$1.00 to the above entrée price*

**For three choices add \$2.00 to the above entrée price*

**Items subject to state and local sales tax and 18% gratuity*

**Vegetarian and other dietary items available upon request*

Side Accompaniments

Vegetable

*Sugar Snap Peas with Roasted Red Peppers,
Green Beans with or without almonds
California - broccoli, cauliflower and carrots
Island - broccoli, golden carrots, green beans and red pepper
Mediterranean- cauliflower, broccoli, carrots, onion petals and peppers
Roasted Root Vegetables with balsamic-maple reduction*

Sides

*Garlic Mashed
Baked Potato
Parsley-Buttered Baby Reds
Parmesan and Cream Roasted Potatoes
Northwoods Rice- wild rice, red and brown rice, and wheat berry
German Potato Salad- served warm with bacon and grain mustard
Mac & Cheese
Honey Cinnamon Glazed Sweet Potatoes
Twice Baked Potato *Additional two dollar charge*
Au Gratin Potatoes *Additional two Dollar charge**

Salad or Soup

*House Salad
Caesar*

Soup Options: Cream of Chicken and Wild Rice, New England Clam Chowder, Five Bean and Ham, Chicken Tortilla, Butternut Squash Bisque with Rum Crème Friache, Chicken Noodle, Italian Beef and Barley, Tomato, Shrimp and Lobster Bisque, Cheddar Ham and Potato, Beef Stew, Chili, or your favorite

Drinks, Snacks, and Dessert Options

Fruit Punch
30 per Gallon

Coffee
60 per Urn

Iced Tea or Lemonade
30 per Gallon

Orange Juice
10 per Carafe

Soda
8 per pitcher, 1.50 per can

Gardetto's Party Mix
35

Onion Dip & Chips
35

Tortilla Chips & Salsa
35

Mixed Nuts
40

Cookies
18 per dozen

Ice Cream Sundae with assorted sauces
4

Warm Brownie Sundae with Chocolate Sauce
6

Apple Crisp
5 A la mode 6

New York Vanilla Cheesecake with assorted toppings
6.25

Black Forest Cake
6.25

Chocolate Mousse Torte
6.25

Bread Pudding with vanilla bean crème anglaise
6.25

Andes' Chocolate Mint Mousse Pie
6.25

Miscellaneous Items

Beverages

Full Bar: Wine, Liquor, Beer, and Soft Drinks Champagne Fountain:

Champagne: \$18.00 per bottle

Non-Alcoholic Champagne: \$18.00 per bottle

Host supplies Fountain & buys champagne from the Bemidji Town and Country Club

Wine (by the bottle):

Current House Selection \$19.00

(Cabernet, Chardonnay, Merlot, White Zinfandel)

-Other Wines available upon request-

Corkage Fee \$10.00 per bottle for 750 ml bottle

Limit 3 cases per 100 guests

There will be increased rate for larger bottles of wine

Punch Fountain or Bowl:

Host supplies Fountain, bowl provided by the Bemidji Town and Country Club

Kegs \$295.00 per keg for Domestic (Limit 1 per 100 guests)

Kegs \$355.00 per keg for Imports (Limit 1 per 100 guests)

16-gallon domestic beer serves 195 – 12 oz. glasses

-Other selections and sizes available upon request-

Fruit Punch \$25.00 per gallon (32 servings)

Serves approx. 32 – 4 oz. glasses

Coffee \$60.00 per urn (serves 50)

Drink Tickets Available Upon Request

*Due to the fact that our drink tickets are printed in-house, a pre-order is required

Chocolate Fountain-see catering department

Table Arrangements:

The Country Club will make the arrangements for the following:

China

Napkins

Glassware

Silverware

Linen

Head Table (not decorated)

Gift Table (not decorated)

Cake Table (not decorated)

Punch Table (not decorated)

Registration Table (not decorated)

The Host Must Provide:

Decorations (No nails, tacks, or scotch tape)

Fountains

Registration Book

Table Cards

Wedding Cake

Candles

Misc. Rental Items

Votive Holders \$1.00

(without candles)

Votive Candles \$.50

Audio Visual – Other Special Equipment

Podium No Charge

DVD \$25.00

Projection Screen \$15.00

Policies & Procedures

Food & Beverage Policy _____

All food & beverages must be supplied, prepared and consumed on the premises of BTCC. Guests may not bring in any food & beverage with the exception of specialty cakes provided by a licensed bakery for a Wedding, Birthday, Anniversary or other special occasion approved by management. There will be a \$.50 charge per person (guarantee #) and this includes cake cutting and service by BTCC staff. It is required that BTCC cut and serve your Wedding or Special Occasion cake. Further, guests may not remove any food or beverage from the premises due to license and insurance restrictions.

Alcohol Consumption Policy _____

No liquor will be sold to or consumed at Bemidji Town and Country Club by any person under the legal age of 21. Identification may be requested of any persons by member of our staff. No liquor will be sold to or consumed at Bemidji Town and Country Club by any persons who, in the opinion of appropriate staff, is or appears to be intoxicated. No one is permitted to bring alcohol onto the premises and no one is permitted to leave the facility with an alcoholic beverage. The police will be called if needed to prevent an intoxicated person from driving any vehicle. Any expense incurred by Bemidji Town and Country Club enforcing our Alcohol Consumption Policy will be added to your bill.

Menu Selections & Guarantees _____

Menu selections are due 30 days in advance. A guaranteed number of guests are due 72 hours in advance. Once we receive your guarantee, your number cannot be decreased but can be increased. The guarantee number is the number for which you will be charged even if fewer guests attend. You will also be charged for any additional meals served above the guarantee. Prices for food & beverages are not guaranteed until 60 days before your event due to fluctuations in the market. Please be sure to work with a current menu.

Payment, Service Charge & Tax _____

Final payment is due the day before the event (unless other arrangements have been made with management). All food and beverage prices are subject to a 7.375% MN State Tax and an 18% Service Charge. Alcohol is also subject to an additional 2.5% MN State Tax.

Decorations _____

You may bring in candles for a centerpiece as long as they are in a container that will catch wax. CONFETTI & GLITTER ARE NOT PERMITTED. NO NAILS OR TACKS MAY BE USED. There will be an additional fee for any damage and extra clean up that may be necessary. Decorating is the responsibility of the host. Decorating times can be arranged with the catering staff. Chair covers subject to additional set-up fees. Please see Catering Director for details.

Liability & Damages _____

BTCC shall not assume any responsibility for the loss of any personal items placed in our facility prior to, during or following your event. BTCC also reserves the right to charge an appropriate clean up or damage fee if the condition of the facilities after the event deem this to be necessary. Any damage to Bemidji Town and Country Club property caused by you, an attendee, or performer shall be the responsibility of the host.

Smoking _____

Our facility is smoke free. Smoking is permitted on our deck.

Room Rental _____

Room rental rates are as follows:

Main Clubhouse (seats approx. 200) \$1595.00 plus tax

(Main clubhouse rental is required for all wedding receptions, ceremonies are not available.)

Dance Floor (seats approx. 65) \$295.00 plus tax

Course-Side Lounge (Private – seats 50) \$195.00 plus tax

Deck set-up fee \$100.00 plus tax

*No date is secure without a signed contract and deposit. Deposit is 1/3 of the room rental fee. Room Rental Fees are non-refundable, due upon booking, and ARE required to secure a date.

Food and Beverage Minimums _____

On Friday and Saturday evenings there is a Food & Beverage minimum, which is stated on this contract. If the host's food and beverage purchases do not total this amount, the host will be billed for the amount you are short. A minimum charge for food and beverages are required for Friday and Saturday evening events. All food and beverages purchased by hosts and guests are applied towards the minimum charge. Any remaining balance will be billed to the hosts.

Minimum charges are as follows:

Prime Season - Friday & Saturday Evenings June thru September **\$4000.00**

Off Season - Friday & Saturday Evenings October thru May **\$2000.00***

*A Linen Fee of \$1.85 per person will be assessed for off-season events

Guest Representative Signature _____



Banquet Facilities

Bemidji Town and Country Club offers a beautiful banquet room that has many windows with great views of the golf course and beautiful Lake Bemidji. The Bemidji Town and Country Club is host to many types of events such as Weddings, Rehearsal Dinners, Reunions, Holiday Parties, Business Meetings & Receptions, Anniversaries, Birthday Parties, Retirement Parties, Funeral Luncheons, etc.

Enclosed you will find our event information and menu selections. While reviewing, please keep in mind that our catering is done in-house and we are able to customize menus to suit your needs should you not find exactly what you are looking for. We take great pride in the high quality of our food and satisfying our customers' needs.

Along with the great food at Bemidji Town and Country Club, the service that you receive will make your event an even more memorable experience. From the initial booking of your event to the day of, you will receive friendly and courteous assistance with all of your needs.

Thank you for considering the Bemidji Town and Country Club. Please contact us for more information, to set up an appointment for a tour or to check available dates for your event.

*Clubhouse Manager: Brent Knutson
brent@bemidjigolf.com*

*Assistant Manager/Catering: Molly Gregg
molly@bemidjigolf.com*

*Bemidji Town and Country Club
Banquet Facility Agreement*

Bemidji Town and Country Club, of 2425 Birchmont Beach Road NE, and

Representative for Function _____

Enter into this Banquet Facility Agreement on the terms and conditions set out below. The Bemidji Town and Country Club agrees to provide the room(s), food, beverages, services and amenities described below and Guest agrees to pay the amounts described below.

1. *Date of Agreement* _____

2. *Date of Event* _____

3. *Number in Party* _____

4. *Type of Event* _____

(E.g. banquet, wedding, club meeting, etc.)

5. *Banquet Room Requested* _____

Entire Clubhouse \$1595.00

Dance Floor only \$295.00

Course Side Lounge \$195.00

6. *Room Rental* _____

(Non-refundable deposit required at date of agreement)

(Deposit is 1/3 down on Room Rental)

Any changes to this agreement must be made in writing and signed by both parties

Bemidji Town and Country Club

Guest

Representative _____

Representative _____

Date _____

Date _____