


Meadowbrook
COUNTRY CLUB

Wedding Menu



200 MEADOWBROOK COUNTRY CLUB EST., BALLWIN, MO 63011
www.meabr.org

Event Guidelines and Policies

Thank you for choosing Meadowbrook Country Club as the venue for your special celebration! We offer many services that will make your event as fun and worry free as possible. Our Event Coordinator will work with you from beginning to end to select a menu, define details, and create an event that will make your day uniquely you!

Reservations

To reserve a room please contact Meadowbrook as early as the date is selected. The Food & Beverage Department can provide you with suggested menus and tentative pricing at the time of booking. Events in the Meadowbrook Grand Ballroom require a non-refundable deposit of \$1000.00 in order to hold the event space. This amount will then be deducted from your final bill. If your event requires more than one room or set-up/room turnover during an event, an additional fee will be incurred.

Setup changes incurred within the 72 hour period prior to an event start time are subject to an additional labor fee.

Guarantee

A final guarantee is required four business days prior to your event. You will be charged for your guaranteed number, or actual attendance, whichever is greater. It is your responsibility to confirm your guarantee to Meadowbrook Country Club by phone or email. If a signed copy of a catering order is not received by the Club office, Meadowbrook will assume that you agree to all details on the most recent copy of the document and will execute the event as such.

If a late addition is made to the final guarantee within twelve hours of the event, you will be charged for the meal selection plus a \$5.00 surcharge per guest.

Gratuity

A banquet fee is included in the pricing of our wedding packages. An additional 25% banquet fee will be charged on all food and beverage additions outside of your selected wedding package.

Cancellation Policy

This contract may be cancelled, given written notice to Meadowbrook.

- If the event cancels within 180 days, the \$1000 deposit will not be refunded.
- If the event cancels within 60 days, both the \$1000.00 and \$5000.00 deposits will not be refunded.
- If the event cancels within 30 days of the function, 50% of the estimated food and beverage charges will be due.
- If the event cancels within 48 hours, 100% of the estimated food and beverage bill, as well as any rental charges, will be due.

Contact Person

To ensure all information is communicated properly, it is necessary that one person be the designated contact person for menu planning, room arrangements, decorations, and the final guarantee.

Attire

Proper attire is required when on Meadowbrook Country Club grounds. Gentlemen are not permitted to wear golf or ball caps on the Main Level. All gentlemen are required to have shirts tucked in unless the shirt's hem is completely flat. Clothing that is worn, torn, or with holes is not permitted. If there are questions about attire, please consult the Event Coordinator.

Event Guidelines and Policies

Catering

The Club requires a finalized menu and estimated guest count at least two weeks prior to your event. A guaranteed number of attendance and any changes to the catering order must be given to the Event Coordinator four days prior to the function.

Menu prices are subject to change at the discretion of the Club.

When using a private room, it is suggested to serve the same meal to all of your guests.

However if you decide to offer your guests a choice of entrée, several rules apply:

- A maximum of three entrées may be selected .
If a third entrée is selected, there will be an additional charge of \$5.00 per plate.
- You may only choose one starter and one dessert to be served to all guests.
- You must provide the specific counts of each entrée four days prior to your event.
- **You must provide place cards for each guest that distinguishes each entrée selection.**

If you choose to serve a buffet, one buffet will be set for parties of up to 150 people.

Two buffets will be set for parties of over 150, or at the Club's discretion.

Tastings

For events over 100 guests, Meadowbrook Country Club will provide a complimentary menu tasting for up to four guests from the selected wedding package. Menu tastings are scheduled at the availability of the Executive Chef.

Liquor

Meadowbrook Country Club's liquor license is granted by the Missouri State Division of Alcohol and Tobacco Control. Meadowbrook complies with all state regulations and laws. In order to make your event at Meadowbrook safe and enjoyable, we ask you to please keep the following alcohol policies in mind. We thank you for your understanding and cooperation.

- Meadowbrook Country Club and its employees reserve the right to restrict or refuse service to any person(s) they perceive to be intoxicated or acting disorderly.
- No one under the age of 21 will be allowed to consume alcohol.
- A valid driver's license will be the only acceptable form of identification.
- No one will be served alcohol without proper identification.
- Management reserves the right to close the bars at any time.
- Shots will not be served unless explicitly requested and approved by the host of each event.
- Any satellite bar requires a \$60.00 setup fee.

Additional Services

We are happy to accommodate in hosting the bridal party the day of the ceremony should you be interested in getting ready at the Club. Food and beverage arrangements can be made with the Event Coordinator.

We offer the complimentary use of our golf carts for photographs to be taken out on the course.

Please make arrangements in advance .

Event Guidelines and Policies

Vendors

The names, contact information, and itineraries of all vendors booked for an event must be submitted to the Event Coordinator at least one week in advance of the event. Vendors are welcome to contact Meadowbrook directly to discuss any equipment or setup needs.

Rentals

Meadowbrook Country Club provides complimentary white and black table linens and napkins for your event. If your function requires specialty linen, audiovisual equipment, or other equipment that the Club does not own, Meadowbrook would be pleased to handle arrangements for rentals. If any dishware, glassware or serving ware other than what is owned by Meadowbrook is requested or required, an additional rental fee will be incurred. For any of the above rentals, you will be charged rental price, delivery fee, and a 10% surcharge. Meadowbrook Country Club can provide the following:

Flipchart	\$15	LCD Projector	\$35
Screen	\$25	Laptop	\$35
Overhead Projector	\$15	Podium with Microphone	\$35
Wireless Microphone	\$25	Dance Floor	\$100
Easels (up to 4)	No charge	24" TV	\$35
Bose Portable Sound Deck	\$25		

Valet and Coat Check

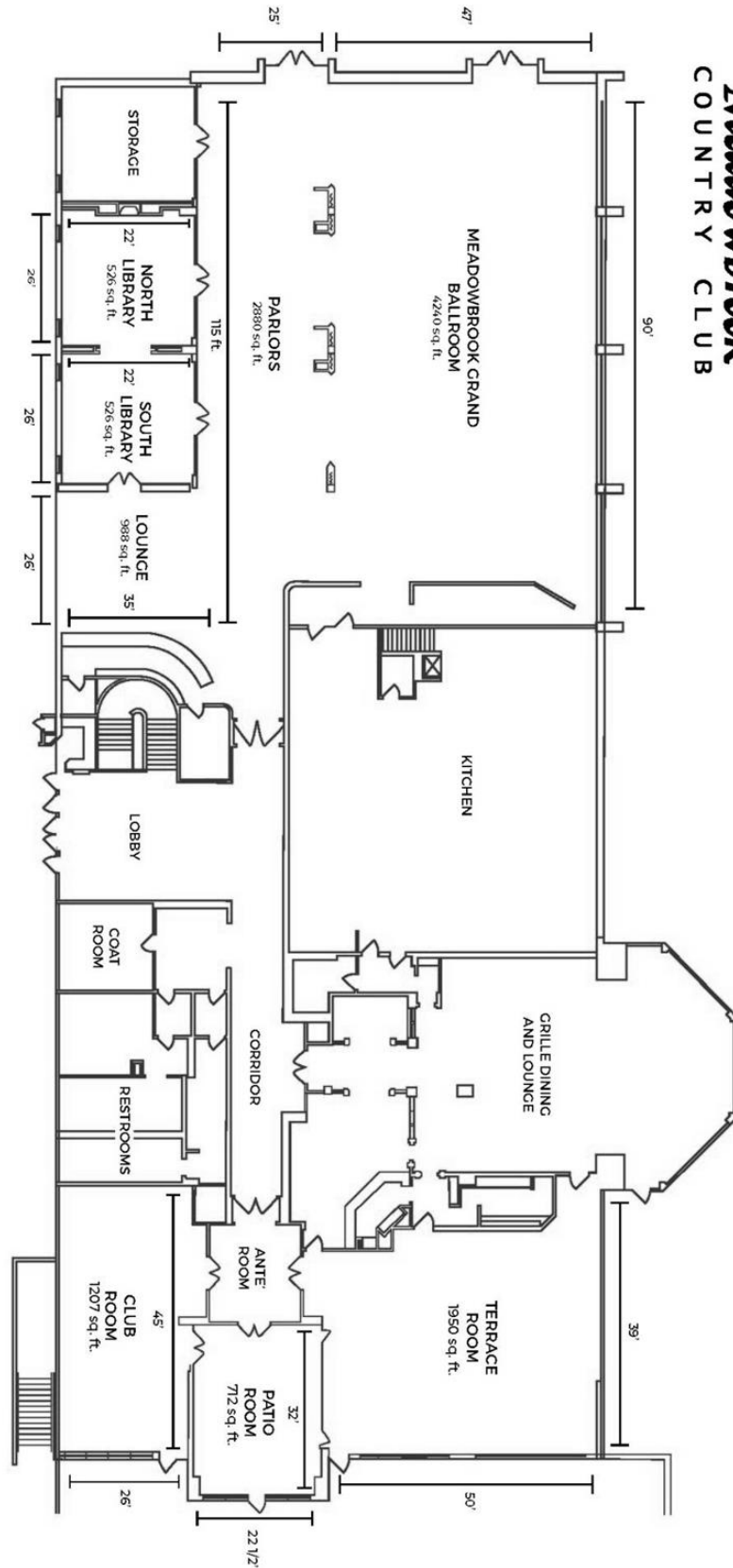
Valet Service is Required at All Events.

Service Begins 45 Minutes Prior to the Scheduled Arrival of Guests

Parties of 20-50 adults	\$50
Parties of 50-100 adults	\$125
Parties of 100-150 adults	\$250
Parties of 150-200 adults	\$300
Parties of 200-300 adults	\$400
Parties of 300+ adults	\$500

Coat Check is a seasonal complimentary service provided by Meadowbrook Country Club.

Meadowbrook Floor Plan



White Tee Wedding Package

Bar

Four Hour House Brand Open Bar
Includes Soft Drinks, Domestic Beer, House Wine, and House Liquor

House Wine Service with Entrée
Champagne Toast for the Bridal Party

Hors D'Oeuvres

Choice of Two Passed Hors D'Oeuvres

Includes 3 Pieces Per Person

Vegetable Spring Rolls with Sweet Chili Sauce

5 Cheese Mushroom Caps

Chicken Satay with Spicy Peanut Sauce

Beef Brushetta with Boursin Cream Cheese and Pickled Onions

Bacon Wrapped Scallops

Salad

House

Mixed Greens, Grape Tomatoes, Artichokes, Shaved Red Onions, Herb Croutons and Choice of Dressing

Classic Caesar

Romaine Lettuce, Parmesan Cheese, Herb Croutons and Caesar Dressing

Baby Spinach

Baby Spinach, Mixed Berries, Feta Cheese, Grapes Spiced Pistachios, Cucumbers and Poppyseed Dressing

Entree

Choice of Entrée, Served with Choice of Starch & Vegetable, Assorted Dinner Rolls & Butter

8oz. Filet Mignon with Red Wine Demi-Glace

Pan Seared or Grilled Salmon Filet with Beurre Blanc

Herb Roasted Semi Boneless Chicken

Amish Chickens, Shallot Thyme Jus Lie

Grilled Herb Marinated Filet and Shrimp

Herb Butter and Tomato Caper Relish

Cake Cutting & Service
Coffee & Tea Station or Service

\$115 Per Person

Blue Tee Wedding Package



Bar

Four Hour Call Brand Open Bar

Includes Soft Drinks, Domestic Beer, House Wine, and Call Liquor

Champagne Toast

House Wine Service with Entrée

Hors D'Oeuvres

Choice of Three Passed Hors D'Oeuvres

Includes 5 Pieces Per Person

Artichoke Frites with Lemon Aioli

Cashew Chicken Spring Rolls with a Sweet Chili Dipping Sauce

Tempura Shrimp

Mini Crab Cakes with Chipotle Mayonnaise

Candied Peppered Bacon

Salad

House

Mixed Greens, Grape Tomatoes, Artichokes, Shaved Red Onions, Herb Croutons and Choice of Dressing

Classic Caesar

Romaine Lettuce, Parmesan Cheese, Herb Croutons and Caesar Dressing

Caprese

Sliced Tomatoes, Mozzarella, and Grape Tomatoes Tossed in Basil Oil then Drizzled with Balsamic Glaze

Entree

Choice of Entrée, Served with Choice of Starch & Vegetable, Assorted Dinner Rolls & Butter

8oz. Filet Mignon with Wild Mushroom Demi-Glace

Snapper Veracruz

Tomato, Olive and Caper Relish, Chili Infused Oil

Seared Chicken Marsala with Wild Mushroom Cream Sauce

4oz. Beef Tenderloin Filet with Brandy Peppercorn Paired with a 4oz. Salmon Filet with Lemon Beurre Blanc

Cake Cutting & Service

Coffee & Tea Station or Service

\$130 Per Person

Black Tee Wedding Package



Bar

Four Hour Premium Brand Open Bar
Includes Soft Drinks, Domestic Beer, House Wine
and Premium Liquor

Champagne Toast
Premium Wine Service with Entrée

Hors D'Oeuvres

Choice of Three Passed Hors D'Oeuvres

Includes 5 Pieces Per Person

Shrimp Cocktail Shooter
Spanakopita with Tzatziki Dipping Sauce
Lamb Chop "Lollipops"
Duck Spring Roll
Mini Beef Wellingtons

Salad

Harvest

Mixed Greens, Sliced Apples, Shaved Carrots, Cranberries,
Spiced Pecans, Crumbled Goat Cheese and Maple Mustard Vinaigrette

Roasted Asparagus

Roasted Asparagus, Micro Greens, Hard Boiled Egg,
Roasted Red Peppers Parmesan Cheese and Lemon Vinaigrette

Classic Caesar

Romaine Lettuce, Parmesan Cheese, Herb Croutons and Caesar Dressing

Entree

Choice of Entrée, Served with Choice of Starch & Vegetable, Assorted Dinner Rolls & Butter

8oz. Filet Mignon with Brandy Peppercorn

Citrus Dusted Chilean Sea Bass

Pineapple Relish, Roasted Red Pepper Coulis

Hand Carved Tenderloin and Seared Scallops

Roasted Garlic Pepper Sauce and Fennel Relish

Citrus Dusted Chilean Seabass with Blackened Beef Tenderloin Filet

Roasted Red Pepper Coulis and Garlic Cream Sauce

Cake Cutting & Service

Coffee & Tea Service Including Selected Cordials

Choice of:

Chocolate Covered Strawberries & Assorted Petit Fours

OR Late Night Snack

\$155 Per Person

Entree Accompaniments

Entrée Selection Includes Choice of
One Vegetable and One Starch

Vegetables

Green Beans & Roasted Red Peppers

Buttered Asparagus

Roasted Brussels Sprouts

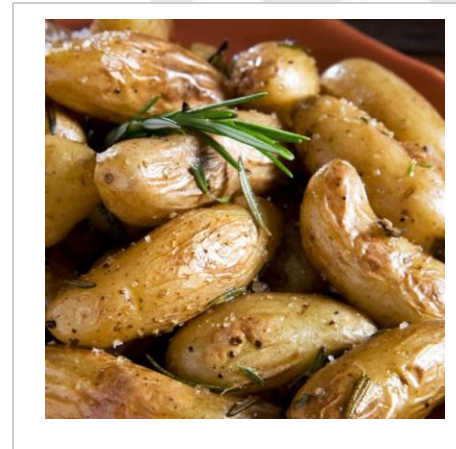
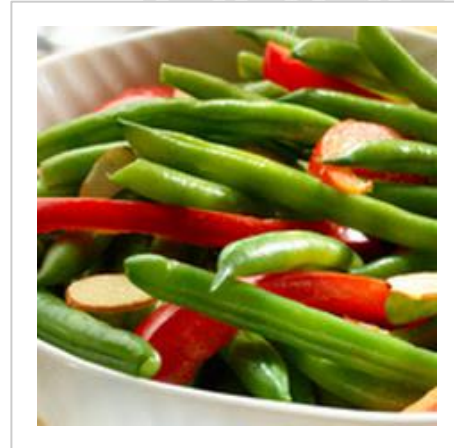
Sautéed Broccoli

Glazed Tri Color Carrots

Roasted Root Vegetables

Baby Squash Medley

Ratatouille



Starches

Whipped Potatoes

Roasted Garlic Duchesse Potatoes

Rosemary Scented Fingerling Potatoes

Gruyere Cheese Au Gratin Potato

"Cupcake Style" Twice Baked Potato
Traditional or White Cheddar Spinach

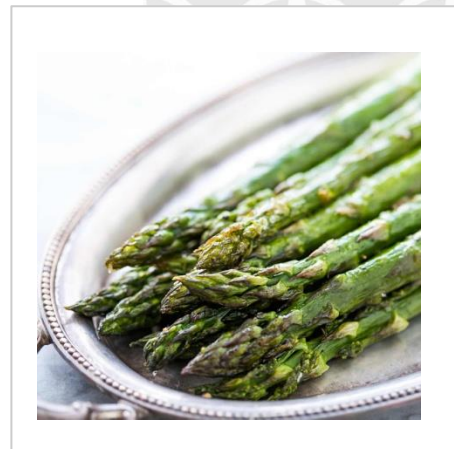
Mixed Grain Medley

Herbed Rice Pilaf

Parmesan Risotto

Citrus Cous Cous

Cavatelli Pasta & Broccoli



Late Night Snack Options



May be Included in The Black Tee Package or Added to Any Other Package for an Additional \$6.50 Per Person

Choice of 2 of the Following:

Mini Burgers

Angus Beef Patties, Cheddar Cheese and Brioche Buns

Bavarian Pretzels and Cheese

Pub Cheese and Whole Grain Mustard

Gourmet Flatbread Pizzas

Choice of: Margarita, Steak & Bleu, BBQ Chicken or Fig & Goat Cheese



Petite Four Options

May be Included in The Black Tee Package or Added to Any Other Package for an Additional \$6.50 Per Person

Assorted Cookies

Brownies

Blondies

Goopy Butter Bars

Mini Pies

Apple, Blueberry, Cherry, Peach, French Silk

Chocolate Dipped Macaroons

Almond or Coconut

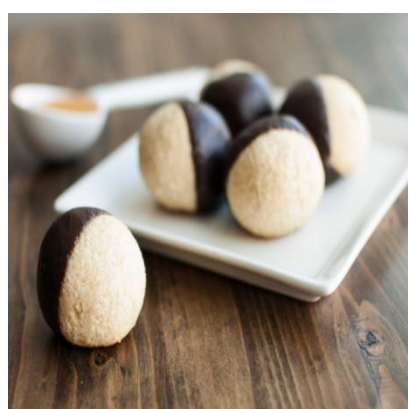
Cake Pops

Classic Vanilla, Classic Chocolate, Turtle, S'more

Raspberry Truffle, Vanilla Coconut

Lemon Bars

With Chantilly Crème and Blueberry



Cheesecake Shooters

Plain, Oreo, Strawberry, Chocolate, Lemon Raspberry

Gourmet Tartlets

Chocolate Fleur de Sel Caramel, Lemon Crème, Triple Chocolate,

Dark Chocolate Strawberry, Coconut Caramel

Bar

Priced per Drink
House Brand Cocktails \$7.50

Call

\$9.50

Vodka

Titos

Pearl Flavored Vodkas
*Orange, Pomegranate, Cherry,
Grape*

Gin

Beefeater

Rum

Cruzan
Light and Dark

Malibu

Tequila

Jose Cuervo

Whiskey

Jim Beam
Bourbon

Seagrams 7

Premium

\$10.50

Vodka

Absolut
Original, Citron, Mandarin

Gin

Tanqueray London
Dry Gin

Rum

Bacardi
Light

Captain Morgan
Spiced Rum

Whiskey

Canadian Club

Jack Daniels

Seagrams VO

Four Roses
Bourbon

Dewars
Blended Scotch

Super Premium

\$13.00

Vodka

Ketel One
Grey Goose

Gin

Bombay Sapphire
Hendricks

Tequila

Patron

Whiskey

Crown Royal

Jameson
Irish Whiskey

Chivas Regal

Makers Mark
Bourbon

Johnny Walker Black
Blended Scotch

Cordials

Amaretto Di Saronno

Beer

Domestic \$4.50

Import \$6.00

Soda

\$3.00

Wine

\$8.00

White

Chardonnay

Pinot Grigio

Riesling

Moscato

Sauvignon Blanc

Red

Cabernet

Sauvignon

Merlot

Pinot Noir

Coffee Cordials

\$10.00

Bailey's

Frangelico

Kahlua

Sambucca

Bar Packages

Include Liquor, Beer, House Wine, and Soda

Per Hour:

House \$15 | Call \$18 | Premium \$20
Super Premium \$25 | Beer & Wine \$15

Each Liquor Package Includes
Brands Listed, as well as the
Brands in the Packages of Lesser
Value.