

WILLOW CREEK COUNTRY CLUB



BANQUETS & RECEPTIONS 2010

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willowcreekcc.com



Thank you for considering Willow Creek Country Club for your event. Our banquet packet lists the many different services that we can provide for you in order to make your event a success. It will be our pleasure to assist you in planning all aspects of your event.

Please let us know if you have any special needs or requests that are not covered in our banquet packet. Should a custom menu be desired, our executive chef will be happy to design a menu to fit your special needs. We are here to help you create a memorable affair.

To reserve a function date, please call us at 801.942.1954.



Willow Creek Country Club

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TERMS AND CONDITIONS

Procedure

It is important that you read and understand all the information contained in this packet to ensure that your function is as successful as possible. We prefer to work with one person in the planning of your event. The catering department must be notified of meal selection, approximate number of guests, room arrangements, time parameters, equipment requests, and all details no less than two weeks prior to your event.

Guarantee Policy

Willow Creek Country Club must be notified of the exact number of guests attending a function by 5:00 p.m., three business days (72 hours) prior to your event. This number will be considered the guarantee, and may not be reduced after this time. We will prepare 5% above the guaranteed number of guests. *If no guarantee is received by the catering office 72 hours prior to your event, we will consider your last indication of expected guests to be your guarantee.* If the number of guests exceeds the guarantee plus the 5% allowance, you will be charged at 1-1/2 times the per-person cost of the event for the additional guests. We reserve the right to substitute other available food and services, if necessary, when the guarantee plus the 5% number of guests is exceeded.

Buffets & Hors D'Oeuvres

In order to ensure that the cuisine you select is pleasing to both the palate and the eye, all selections are priced per person. *All buffets and hors d'oeuvres will be satisfying from the first patron through the last. For this reason and health regulations, no food may be taken from the premises.*

Price Quotations

Price quotations, verbal or written, are subject to change due to fluctuation in costs. Confirmed prices will be established only when the menu has been set and a confirmation in writing has been created.

Payment

A service charge of 20% and the applicable sales tax will be added to your final bill. Sponsored events may require payment fourteen days in advance of the event.

Closing

All bands and other entertainers must finish their last set by 12:00 midnight. Outdoor entertainment must finish by 10:00 p.m. All banquet rooms must be vacated by 12:30 am. We reserve the right to control all functions held on club premises, and to discontinue service of alcoholic beverages at any time, if, in the judgment of club management, it would be in the club's best interest.

Damages

Willow Creek does not allow the affixing of anything to the walls, floors, furnishings, or ceilings of rooms with nails, tape, staples, or any other substances. It is important to note that even the smallest of damage may require the painting of an entire wall. The club member who serves as host or sponsor of an event will be responsible for any damage or loss of property that occurs in the function room or other areas of the club that is caused by his or her guests, invitees, or independent contractors affiliated with the function. It is the host's responsibility to ensure that guests, invitees, and independent contractors affiliated with the function (particularly those held in the Quail and Wasatch rooms) remain off the golf practice areas, lakes, ponds, and any other golf course areas. Should Willow Creek have to designate staff to monitor the lakes, ponds, or any other golf course areas, there will be a mandatory charge of \$50 per hour. Sponsored events will be required to post a refundable damage/extra expense deposit.

Property

Willow Creek does not have the space available to store personal property, equipment, or supplies belonging to or rented to a member or an event host. All such items must be removed from the club at the end of the function. Willow Creek will not assume or accept responsibility for damage to or loss of personal articles or rented equipment left in the club prior to, during, or following any event.

Club Facilities

Willow Creek has rooms with varying seating capacities available for private functions. These rooms are reserved for members, based upon estimates given at the time of the initial booking. We reserve the right to relocate any function to an alternate room within the club.

Dress Code

Function hosts, guests, invitees, and independent contractors are expected to be in appropriate attire for the activity they are participating in at the club. Torn, tattered or obscene clothing shall not be worn. Shoes must be worn at all times. Club management will have final determination as to the appropriateness of dress.

Liquor Policies

Willow Creek Country Club is pleased to offer the following options for liquor service.

Members are permitted to bring their own liquor to be served at their private function.

Alcohol may only be brought in on the day of the function and must be removed from the premises at the completion of the function. If a member elects this option, a fee of \$9.00 per person in attendance will be charged. This fee includes all bar setup fees, mixers, and bartender service. For beer and wine only, a fee of \$6.00 per person will be charged. This does not include anything but bar service.

Member-hosted alcohol service stations are also available. All pricing is per drink. A drink price list is available upon request. Wine service is available. Willow Creek personnel must administer all liquor service.

One bartender per 100 guests is provided at no cost. Additional bartenders and service stations are available for \$50.00 per hour, if requested.

Members shall have the option of bringing in their own wine to be consumed at a function. A corkage fee of \$8.00/fifth, \$12.00/liter, or \$20.00/box will be charged

Willow Creek Country Club reserves the right to add or modify liquor policies, in accordance with UDABC regulations.

Wedding Ceremonies and Receptions

A non-refundable deposit of \$500.00 is required to reserve your date. The deposit will be applied toward the total cost of your wedding. A room rental fee of \$500.00 will be assessed for all weddings. There is a minimum \$300.00 ceremony fee for all weddings, which includes set-up for the ceremony and for one rehearsal prior to the actual event. The food minimum for all weddings is \$17.00, per person, plus tax and service charge.

No outside food is allowed onto club premises. However, you may provide your own wedding cake. The service staff will cut and serve the wedding cake in exchange for a dessert selection. If a dessert selection is not included in the selected menu, a cake cutting fee of \$1.00 per person will be charged.

General

Functions must be held during normal hours of operation. Parties held during times that the club is normally closed (i.e., Mondays) must meet certain minimum requirements and may be subject to a surcharge. All functions must be sponsored by a current Willow Creek member, or current member of a reciprocal club. *No function may be held without the completion and filing of a sponsorship form.*

Deposits & Fees for Non-Wedding Reception/Ceremony Functions

There are no room charges or additional room fees for Non-Wedding Reception/Ceremony functions.

JANUARY-NOVEMBER

Member-Hosted Functions¹

There are no deposits required for member-hosted functions. However, in the event of canceling less than two weeks prior to the event, a cancellation fee equal to the deposit schedule, located immediately below, will apply. If a cancellation is in question, it becomes the member's or host's responsibility to provide the date and time of cancellation, as well as the name of the staff member spoken with.

Member-Sponsored/Non-Member Hosted Functions²

Member-sponsored/non-member hosted functions require the following deposits before a date will be considered confirmed:

- \$1,000 - Wasatch Room
- \$250 - Quail A Room
- \$250 - Quail B Room
- \$250 - Garden Room
- \$200 - Meeting Room
- \$150 - Conference Room (Four Hours)

In the event of cancellation less than two weeks prior to the event, a cancellation fee equal to the deposit schedule, located immediately above, will apply. If a cancellation is in question, it becomes the member's or host's responsibility to provide the date and time of cancellation, as well as the name of the staff member spoken with.

DECEMBER

December dates at Willow Creek are in high demand and thus require a separate deposit and cancellation policy, as follows.

Member-Hosted Functions³

There are no deposits required for Member-Hosted functions. However, in the event of canceling less than 60 days prior to the event, a cancellation fee equal to the deposit schedule, located immediately below, will apply. If a cancellation is in question it becomes the member's or host's responsibility to provide the date and time of cancellation, as well as the name of the staff member spoken with.

Member-Sponsored/Non-Member Hosted Functions⁴

Member-sponsored/non-member hosted functions require the following deposits before a date will be considered confirmed:

- \$2,000 - Wasatch Room
- \$550 - Quail A Room
- \$550 - Quail B Room
- \$550 - Garden Room
- \$250 - Meeting Room
- \$150 - Conference Room (Four Hours)

In the event of cancellation less than 60 days prior to the event, a cancellation fee equal to the deposit schedule, located immediately above, will apply. If a cancellation is in question, it becomes the member's or host's responsibility to provide date and time of cancellation as well as the name of the staff member spoken with.

¹A Member-Hosted Function is one in which a member, spouse or qualified dependent is the direct host of the event or the member, spouse, or qualified dependent has a direct relationship with the event (i.e.- is on the board of charity that hosts an event at the club) and, in either situation, assumes full financial responsibility. In this case the invitation for the event must come directly from the member, spouse, or qualified dependent or directly from the entity to which the member, spouse, or qualified dependent is a primary. In this case, the member, spouse, or qualified dependent may not assign the host responsibilities and must assume all planning responsibilities for the event.

²A Member-Sponsored/Non-Member Hosted function is one in which a member, spouse or qualified dependent has only an indirect relationship with the party's actual host, does not assume the planning responsibilities, and whose function does not qualify as a Member-Hosted function.

³A Member-Hosted Function is one in which the member, spouse or qualified dependent is the direct host of the event or the member, spouse, or qualified dependent has a direct relationship with the event (i.e., is on the board of charity that hosts an event at the club) and in either situation assumes full financial responsibility. In this case the invitation for the event must come directly from the member, spouse, or qualified dependent or directly from the entity to which the member, spouse, or qualified dependent is a primary. In this case the member, spouse, or qualified dependent may not assign the host responsibilities and must assume all planning responsibilities for the event.

⁴A Member-Sponsored/Non-Member Hosted Function is one in which the member, spouse or qualified dependent has only an indirect relationship with the party's actual host, does not assume the planning responsibilities, and whose function does not qualify as a Member-Hosted Function.



EQUIPMENT AND HARDWARE

If your function includes a presentation or seminar of any sort, Willow Creek has a number of items available for rent to assist you in making an excellent impression. All prices are per function.

Dance Floor.....	\$200.00
Wireless Microphone	\$ 20.00
Lapel Microphone	\$ 50.00
Standard Microphone.....	N/C
Full or Half Podium.....	\$ 20.00
Projector.....	\$ 100.00
Projection Screen.....	\$ 10.00
32-inch Television/DVD/VCR Combo.....	\$ 50.00
White Board and Markers	\$ 10.00
Flip Chart and Markers.....	\$ 15.00

(Does not include pens, pads, or transparencies.)

Linens

White or ivory linens are provided at no charge. If other colors are desired, you may discuss those with your banquet coordinator. Colored linens other than white or ivory are considered special order items and must be requested three weeks in advance of the function in order to guarantee their availability. Napkins will be charged at \$0.20 each, tablecloths at \$2.00 each.

Please be aware that not all colors are available in all tablecloth sizes. Although we can't guarantee the availability of a certain color, we will make every effort to obtain it for you.



MEETINGS

Willow Creek Country Club will provide a professional atmosphere for you and your colleagues for your business meetings or seminars. Set-up prices include four hours use of the room, tables and chairs set according to your specifications, water, note pads and pens. We also have audio-visual equipment available for rent to enhance your presentation. Items and prices are listed on page 8.

Our meeting room set-up charges are as follows and do not include sales tax:

Wasatch Room	\$300.00
Quail Room A	\$100.00
Quail Room B	\$100.00
Conference Room	\$150.00 (4 Hours)

Set-up charges will be waived upon the minimum purchase of food of \$17.00 per person for the Wasatch or Quail Rooms.

<u>Break #1</u>	<u>Break #2</u>	<u>Break #3</u>
Canned Soft Drinks, Coffee, Bottled Water, Iced Tea, and Lemonade. \$4.25 <i>per person</i>	Canned Soft Drinks, Coffee, Bottled Water, Iced Tea, and Lemonade. Cookies and Brownies. \$6.50 <i>per person</i>	Canned Soft Drinks, Coffee, Bottled Water, Iced Tea and Lemonade. Cookies and Brownies. Whole Fresh Fruit. \$8.50 <i>per person</i>



MEETING BREAKS

HEALTHY FOR YOU

100% Fruit Juices and Assorted Waters

Nutri-Grain and Granola Bars

Fresh Whole Fruit

Low-Fat Yogurts

\$8.50 per person

COOKIE CRAVINGS

Chocolate Chip, Oatmeal Raisin, and

White Chocolate Macadamia Nut Cookies

Selection of Hot Teas, Hot Chocolate, Milk and Assorted Soft Drinks

\$7.50 per person

SNACK ATTACK

Chocolate Chip, Oatmeal Raisin, and

White Chocolate Macadamia Nut Cookies

Assorted Potato Chips

Array of Candies, Candy Bars, Nuts and Dried Fruit

Selection of Hot Teas, Hot Chocolate, Assorted Soft Drinks

\$11.50 per person



ALA CARTE REFRESHMENTS

Orange and Cranberry Juices
\$2.25 per person

Lemonade
\$1.75 per person

Regular and Decaf Coffee
\$2.25 per person

Hot Tea or Iced Tea
\$2.25 per person

Soft Drink Selection
\$2.25 per can

Sparkling Mineral Water and Bottled Natural Spring Water
\$2.25 per bottle



CONTINENTAL BREAKFAST

THE BASICS

Orange Juice and Cranberry Juice
Fresh Seasonal Fruit Display
Assorted Muffins, Danish and Pastries
Regular and Decaf Coffee
Selection of Teas
\$11.00 per person

DELUXE

Orange Juice and Cranberry Juice
Fresh Seasonal Fruit Display
Assorted Muffins, Danish and Pastries
Fresh Croissants and Assorted Fruit Breads
Sweet Butter, Marmalade, and Assorted Jams
Regular and Decaf Coffee
Selection of Teas
\$13.00 per person

EXECUTIVE

Orange Juice and Cranberry Juice
Fresh Seasonal Fruit Display
Assorted Muffins, Danish and Pastries
Fresh Croissants and Assorted Fruit Breads
Sweet Butter, Marmalade, and Assorted Jams
Fresh Selection of Bagels
Assorted Cream Cheese "Schmears"
Regular and Decaf Coffee
Selection of Teas
\$15.00 per person

BREAKFAST ENHANCEMENTS

Assorted Cold Cereals with Milk	\$3.25
Scrambled Eggs	\$3.25
Breakfast Potatoes	\$2.25
Bacon, Ham, and Sausage Patties	\$3.25



BREAKFAST BUFFETS

Breakfast buffets are prepared for a minimum of 30 people.
A surcharge of 20% for fewer than 30 people will be applied.

BREAKFAST BASICS

Assorted Muffins and Bagels
Cream Cheese and Whipped Butter
Marmalade and Assorted Jams
Fresh Seasonal Fruit Display
Scrambled Eggs with Cheddar Cheese
Applewood-Smoked Bacon and Sausage Patties
Red-Skinned Breakfast Potatoes
\$14.00 per person

DELUXE BREAKFAST

Fresh Seasonal Fruit Display
French Toast with Warm Maple Syrup
Red-Skinned Breakfast Potatoes
Scrambled Eggs with Cheddar Cheese
Applewood-Smoked Bacon, Ham, and Sausage Patties
Assorted Muffins, Danish, and Pastries
Cream Cheese and Whipped Butter
\$15.00 per person

THE SOUTHWESTERN BREAKFAST

Fresh Seasonal Fruit Display
Warm Sopapillas with Honey
Spicy Red-Skinned Breakfast Potatoes
Scrambled Eggs with Cheddar-Jack and Chorizo
Warm Tortillas
Salsa and Sour Cream
Applewood-Smoked Bacon
\$16.00 per person

All breakfast buffets include:
Regular and Decaf Coffee,
Orange Juice, or Cranberry Juice



BREAKFAST STATIONS

OMELET STATION

Prepared to order by a uniformed chef.

\$50 Chef Fee

Ham, Cheddar Cheese, Peppers, Zesty Salsa, Baby Shrimp,
Mushrooms, Onions, and Scallions

\$9 per person for 30 people and above

\$11 per person for fewer than 30 people.

BELGIAN WAFFLE STATION

Prepared to order by a uniformed chef.

Fresh Belgian Waffles served with
Vermont Maple Syrup, Sweet Cream Butter,
Assorted Fruit, Whipped Cream, and Pecans

\$8.00 per person

BREAKFAST FAVORITE ADD-ONS

CRISPY FRENCH TOAST

Warm Apple Pear Compote, Warm Maple Syrup

\$4 per person

NORTH ATLANTIC SMOKED SALMON

with Traditional Garnishes and Assorted Breads

\$9 per person

GRILLED BREAKFAST STEAK

USDA Choice Strip Loin

\$10 per person

BREAKFAST BURRITOS

Fluffy Scrambled Eggs, Spicy Red-Skinned Potatoes, Cheddar-Jack Cheese
and Chorizo in a Tender Flour Tortilla

\$6.00 per person

Please note: these items can only be added to an existing buffet.



LUNCH BUFFETS

Buffets are prepared for a minimum of 30 people.
A 20% surcharge for fewer than 30 people will be applied.

DELI BUFFET

Sliced Ham, Turkey, Roast Beef, and Pastrami
Assorted Domestic and Imported Sliced Cheeses
Choice of Green Salad or Caesar Salad
Cole Slaw and Pasta Salad
Assorted Bread Basket
Assorted Fresh Condiments
Potato Chips
Cookies and Brownies
Lemonade and Iced Tea
\$16.00 per person

WILLOW CREEK BARBECUE

Choice of Green Salad or Caesar Salad
Fruit Salad and Pasta Salad
Hamburgers and Beef Hot Dogs
Assorted Rolls
Potato Chips
Assorted Fresh Condiments
Assorted Domestic and Imported Sliced Cheeses
Cookies and Brownies
\$19.00 per person

BBQ Enhancements

Chicken Breasts, Bratwurst, or BBQ Eight-Cut Chicken, \$3.50 per person.
Salmon or 10-oz. New York, \$11.50 per person

Market for additional desserts



LUNCH BUFFETS

(continued)

Buffets are prepared for a minimum of 30 people.
A 20% surcharge for fewer than 30 people will be applied

SOUTHWEST TEXAN

Mixed Greens with Southwest Dressing
Fresh Fruit Salad
Refried Beans, Spanish Rice
Chicken and Beef Fajitas, Cheese Enchiladas
Shredded Lettuce, Sour Cream, Diced Tomatoes
Shredded Cheddar and Jack Cheese
Pico De Gallo
Corn and Flour Tortillas
Cinnamon-Sugar Sopapillas
\$18.00 per person

ITALIAN BUFFET

Caesar Salad
Italian Pasta Salad
Marinated Antipasto Salad
Spaghetti with Italian Meat Balls and Marinara Sauce
Chicken Parmesan
Tiramisu
\$18.00 per person

TASTE OF THE ORIENT

Oriental Pasta Salad
Crispy Egg Rolls
Fried and White Rice
Stir-fried Vegetable Medley
Sweet & Sour Chicken
Beef with Broccoli
Fortune Cookies
\$18.00 per person



PLATED LUNCHEONS

Choice of soup or salad to accompany entrees listed next page.

SOUPS

CHEF'S SOUP OF THE DAY OR TOMATO BISQUE

SIDE SALADS

CAESAR SALAD

With Garlic Croutons, Shaved Parmesan Cheese
Caesar Dressing

GREEN SALAD

With Julienned Carrots, Vine-Ripened Tomato,
Cucumbers, Black Olives
Choice of Dressing

SPINACH SALAD

With Seasonal Berries, Candied Walnuts, Red Onion
Champagne Vinaigrette
Add \$2

Please select one from the following to complement your plated luncheon.
Dessert is included in lunch pricing.

DESSERTS

TIRAMISU

FRESH BERRY SHORT CAKE

TRIPLE CHOCOLATE CAKE

CARROT CAKE

CHEF'S SORBET WITH FRESH BERRIES

Regular and Decaf Coffee
served with Dessert Selection



LUNCH ENTREES

PAN-SEARED CHICKEN BREAST WITH CAPER-BUTTER SAUCE

Chef's Vegetables and Rice Pilaf

\$18.00 per person

SEARED PACIFIC WHITEFISH WITH SAFFRON-TOMATO BROTH

Chef's Vegetable and Risotto Cakes

\$18.00 per person

GRILLED VEGETABLE PLATE

Portabella Mushroom Caps, Roasted Zucchini,

Squash, Peppers, and Carrots

Orzo Pasta

Saffron-Tomato Broth

\$18.00 per person

FARFALLE PASTA AND CHICKEN

Sautéed in Chardonnay Butter Sauce with Capers, Tomatoes,

Basil, Garlic, and Asiago Cheese

\$18.00 per person

CLASSIC COBB SALAD

Chopped Romaine and Iceberg topped with Bacon, Crumbled Bleu Cheese,

Egg, Diced Grilled Chicken, Black Olives, and Green Onions,

with Bleu Cheese Dressing

\$16.00 per person

CHICKEN CAESAR SALAD

Romaine tossed in House Caesar Dressing

with Garlic Croutons, Shaved Parmesan, and Lemon.

Topped with Warm, Grilled Julienned Chicken

\$16.00 per person



COLD HORS D' OEUVRES

(Three Items Per Person)

PROSCIUTTO-WRAPPED MELON	\$4.25 per person
TOMATO-MOZZARELLA BRUSCHETTA	\$4.75 per person
SMOKED SALMON CUCUMBER CUPS with Dill Crème Fraiche	\$5.25 per person
CHILLED SHRIMP with Cocktail Sauce	\$9.00 per person
PROSCIUTTO-WRAPPED PENCIL ASPARAGUS	\$4.75 per person
SMOKED CHICKEN SALAD CROSTINI	\$5.25 per person
VEGETABLE CRUDITÉS With Sundried Tomato Dip	\$3.25 per person
FRESH SEASONAL FRUIT DISPLAY	\$4.25 per person
DOMESTIC & IMPORTED CHEESE DISPLAY with Assorted Crackers & Breads	\$5.25 per person



HOT HORS D' OEUVRES

(Three Items Per Person)

BACON-WRAPPED SCALLOPS	\$7.50 per person
CHICKEN SKEWER with Peanut Sauce	\$4.25 per person
PROSCIUTTO-WRAPPED JUMBO SHRIMP with Spicy Tomato Coulis	\$9.00 per person
CRAB CAKES with Lemon Aioli	\$8.50 per person
SPANIKOPITA	\$4.25 per person
COCONUT-CRUSTED SHRIMP with Peach Chutney	\$9.00 per person
SAUSAGE-STUFFED MUSHROOM CAPS	\$3.75 per person
CHEESE-STUFFED MUSHROOM CAPS	\$3.25 per person
ORIENTAL SPRING ROLLS with Hot Mustard Sauce	\$3.25 per person
SPINACH AND ARTICHOKE DIP with Pita Bread	\$4.25 per person
POT STICKERS with Ponzu Dipping Sauce	\$5.25 per person
BEEF BROCHETTES with Pineapple-Mango Glaze	\$5.25 per person
SALMON SATAY with Pineapple Teriyaki Glaze	\$5.25 per person



RECEPTION HORS D' OEUVRES

BRONZE MENU

\$18.00 per person

FRUIT AND CHEESE PLATTER

FRESH VEGETABLE CRUDITÉS

ROASTED & GLAZED MEATBALLS
(Teriyaki , BBQ , or Sour Cream/Caper)

CHEESE-STUFFED MUSHROOMS



RECEPTION HORS D' OEUVRES

SILVER MENU

\$27.00 per person

SEASONAL FRUIT AND IMPORTED CHEESE DISPLAY

FRESH VEGETABLE CRUDITÉS

ROASTED & GLAZED MEATBALLS
(Teriyaki, BBQ, or Sour Cream/Caper)

CHEESE-STUFFED MUSHROOMS

CHEF-CARVED HONEY-BAKED PIT HAM OR TURKEY BREAST
Silver Dollar Rolls and Traditional Condiments

And choice of:

ORIENTAL SPRING ROLLS
Hot Mustard Sauce

or

BACON-WRAPPED SCALLOPS

or

SPANIKOPITA



RECEPTION HORS D' OEUVRES

GOLD MENU

\$37.00 per person

SEASONAL FRUIT AND IMPORTED CHEESE DISPLAY

FRESH VEGETABLE CRUDITÉS

PROSCIUTTO-WRAPPED PENCIL ASPARAGUS

TOMATO-MOZZARELLA BRUSCHETTA

SPINACH & ARTICHOKE DIP

Pita Bread

CHICKEN SATAY

Thai Peanut Sauce

BEEF BROCHETTES

Pineapple-Mango Glaze

COCONUT-CRUSTED SHRIMP

Spicy Peach Chutney

CHEF-CARVED ROASTED TOP ROUND OF BEEF

Silver Dollar Rolls and Traditional Condiments



RECEPTION DISPLAYS & STATIONS

The following items will enhance any event. Not available a la carte.

ANTIPASTO DISPLAY

Imported Sopressatta, Hard Salami, Prosciutto,
Spicy Cappicola Ham, Mortadella, Marinated Grilled Vegetables,
Black Olives, Marinated Olives, Hot Peppers,
Assorted Cheeses, and a Variety of Breads

\$10.00 per person

BAKED BRIE DISPLAY

Danish Brie Baked in a Puff Pastry Shell
Fresh Berries and Fruits

\$8.00 per person

SMOKED SALMON DISPLAY

Shaved Cucumbers, Dilled Crème Fraiche, Red Onions,
Capers, Chopped Egg, and Sliced Lemons

\$10.00 per person

SEASIDE SEAFOOD DISPLAY

Spicy Peel-and-Eat Shrimp, Mussels, Clams, and Steamers
Roasted Peppers, Onions, Fresh Herbs, and Lemons

\$13.00 per person



RECEPTION STATIONS

The following items will enhance any event.
\$50 Chef Fee

CAESAR SALAD STATION

Crisp Romaine Hearts, Shaved Parmesan Cheese,
Cracked Black Pepper, House Caesar Dressing
\$4.50 per person

PASTA STATION

Choice of Two Pastas:

Penne Pasta
Farfalle
Rigatoni

Choice of Two Sauces:

Double Cheese Alfredo
Basil Pesto
Bolognese
Marinara
Sun-Dried Tomato, Portabella & Red Onion
Fresh Breadsticks
\$12.00 per person

ORIENTAL STIR-FRY STATION

Stir-fried Vegetable Medley
Wok-Prepared Chicken and Beef Stir-Fry
White Rice
Fortune Cookies
\$14.00 per person



RECEPTION CARVING STATIONS

The following items will enhance any event. Not available a la carte.

\$50 Chef Fee

ROASTED TENDERLOIN OF BEEF

Garlic- and Cracked-Pepper-Crusted Tenderloin of Beef

Horseradish Sauce

Assorted Rolls

\$22 per person

ROASTED TOP ROUND OF BEEF

Marinated Top Round of Beef,

Slow Roasted with Olive Oil and Fresh Herbs.

Served with Portabella Demi-Glaze, Dijon Mustard,

Horseradish Cream, and Assorted Rolls.

\$11 per person

ROASTED BONELESS TURKEY BREAST

Whole Roasted Boneless Turkey Breast

Orange-Cranberry Sauce

Assorted Rolls

\$10 per person

BAKED HAM

Honey-Baked Ham with Grained Mustard

Assorted Rolls

\$10 per person

ROASTED PORK LOIN

Peach-Mango Chutney

Assorted Rolls

\$12 per person

SEARED TUNA LOIN

Seared Tuna Loin, Served Rare

Wasabi Mayonnaise

\$24 per person



THREE-COURSE PLATED DINNERS

Add an appetizer for \$8.00 per person.

PLATED APPETIZERS

CHILLED JUMBO SHRIMP

Classic Cocktail Sauce

CRAB CAKES

Lemon Aioli

MINI BAKED BRIE

Honey Apple-Pear Compote

SEARED SEA SCALLOP

Passion Fruit Beurre Blanc

CHOICE OF SOUP OR SALAD

(Soup and salad, additional \$3.00)

SOUPS

SEAFOOD CHOWDER

TOMATO-BASIL BISQUE

ROASTED BUTTERNUT SQUASH

SALADS

MIXED BABY GREENS

Carrots, Sprouts, Vine-Ripened Tomatoes, Cucumbers, Black Olives,
Croutons, and Sun-Dried Tomato Vinaigrette

CAESAR SALAD

Garlic Croutons, Parmesan Cheese, and Classic Caesar Dressing

SPINACH SALAD

Seasonal Berries, Candied Walnuts, Red Onions, and Citrus Vinaigrette



PLATED DINNER ENTREES

PECAN-CRUSTED PACIFIC WHITEFISH

Glazed with a Sweet-Chili Beurre Blanc Sauce,
Grilled Asparagus and Baby Carrots

\$32.00 per person

PETITE FILET MIGNON

Blue-Cheese Crumbles and Red Wine Demi-Glace,
with Braised Greens and Garlic-Mashed Potatoes

\$40.00 per person

HERB-CRUSTED LAMB CHOPS

Herbed Panko-Crumb Crust
with Sweet Peas and Pearl Onions
and Mint-Pesto Couscous

\$42.00 per person

DOUBLE-LOADED GRILLED CHICKEN BREAST

Stuffed with Basil Pesto, Provolone Cheese, and Prosciutto Ham
Garlic-Mashed Potatoes and Grilled Asparagus

\$30.00 per person

CHAR-CRUSTED PRIME RIBEYE STEAK

Herb- and Goat-Cheese-Baked Potato and Warm Vegetable Salad
Portobello Mushroom Demi-Glace

\$35.00 per person

SESAME-CRUSTED SALMON

Braised Napa Cabbage, Baby Carrots, and Jasmine Rice
Pineapple Teriyaki Glaze

\$32.00 per person



PLATED DINNER DESSERT CHOICES

TIRAMISU

Mascarpone Cheese and Espresso-Soaked Lady Fingers

TRIPLE CHOCOLATE CAKE

With Chocolate Sauce and Whipped Cream

CHEESECAKE

With Berry Sauce

CARROT CAKE

Moist Layers of Cake and Cream-Cheese Frosting

FRESH BERRY SHORTCAKE

Slices of Buttery Pound Cake and Fresh Berries With Whipped Cream



DINNER BUFFET

Buffets are prepared for a minimum of 50 people.
A 20% surcharge for fewer than 50 people will be applied.

STANDARD BUFFET

Select Two Salads, Two Side Dishes, One Vegetable,
Two Entrees or One Entrée and One Carved Item.
Includes Chef's Dessert Display and Artisanal Bread Basket.
\$37.00 per person

PREMIUM BUFFETS

Select Three Salads, Two Sides Dishes, Two Vegetables,
Two Entrees and One Carved Item.
Includes Chef's Dessert Display and Artisanal Bread Basket.
\$42.00 per person

SALADS

MIXED FIELD GREEN SALAD

Marinated Vegetables with Balsamic Vinaigrette

SPINACH SALAD

Candied Walnuts, Orange Segments, Red Onions,
and Poppy-Seed Dressing

CAESAR SALAD

Romaine Lettuce with Parmesan Cheese,
Garlic Crouton, and Creamy Caesar Dressing

CHILLED PENNE PASTA SALAD

Rock Shrimp, Mushrooms, and Green Peas
in Creamy Dressing

ITALIAN PASTA SALAD

Tossed with Garden Fresh Vegetables
In a Traditional Olive Oil Vinaigrette

TENDER COUSCOUS SALAD

Israeli Couscous with Fresh Herbs and Vegetable Bruinoise



BUFFET ENTRÉE OPTIONS

PACIFIC WHITEFISH

Lemon, Cajun Remoulade, and Italian Parsley

CHICKEN PICCATA

Lemon Butter Sauce, Capers, and Shallots

PENNE WITH SHRIMP

Hint of Cream, Saffron, and Parmesan

GRILLED SALMON FILET

Lemon-Dill Butter Sauce

BRAISED BEEF TIPS

Demi-Glace and Forest Mushrooms

PAN-SEARED CHICKEN BREAST

Sherry-Mushroom Demi-Glace

THE CARVERY

(Please select one.)

PRIME RIB OF BEEF

Au Jus and Creamy Horseradish Sauce

ROASTED TURKEY BREAST

Cranberry-Orange Relish

BAKED HAM

Honey-Baked Ham
Grained Mustard Sauce

TOP ROUND

PORK LOIN

ROASTED TENDERLOIN (ADD \$11 PER PERSON)



DINNER BUFFET

(continued)

SIDE DISH OPTIONS

GARLIC-MASHED POTATOES

ROASTED RED POTATOES

RICE PILAF

AU GRATIN POTATOES

SAFFRON RICE

VEGETABLE OPTIONS

GARDEN VEGETABLE MEDLEY

GREEN BEANS TOSSED IN ROASTED-GARLIC BUTTER

TENDER SPRING PEAS AND PEARL ONIONS

BUTTERED BABY CARROTS

BROCCOLI AND CAULIFLOWER FLORETS



ADDITIONAL DINNER BUFFETS

Buffets are prepared for a minimum of 30 people.
A 20% surcharge for fewer than 30 people will be applied.

SOUTHWEST TEXAN

Mixed Greens with Southwest Dressing
Fresh Fruit Salad
Refried Beans, Spanish Rice
Chicken and Beef Fajitas, Cheese Enchiladas
Shredded Lettuce, Sour Cream, Diced Tomatoes
Shredded Cheddar and Jack Cheese
Pico De Gallo
Corn and Flour Tortillas
Cinnamon-Sugar Sopapillas
\$24.00 per person

ITALIAN BUFFET

Caesar Salad
Italian Pasta Salad
Marinated Antipasto Salad
Spaghetti with Italian Meat Balls and Marinara Sauce
Chicken Parmesan
Tiramisu
\$22.00 per person

TASTE OF THE ORIENT

Oriental Pasta Salad
Crispy Egg Rolls
Fried and White Rice
Stir-fried Vegetable Medley
Sweet & Sour Chicken
Beef with Broccoli
Fortune Cookies
\$22.00 per person



Willow Creek Country Club

SPONSORSHIP FORM

This form must be completed by a current member of Willow Creek Country Club for all functions hosted by a non-member.

I, _____ (member), _____ member number), agree to sponsor _____ (name and function), at Willow Creek Country Club on _____ (date).

I assign _____ (host name) to plan and host this event.

As the sponsoring member of this function, I hereby accept responsibility for payment of all charges incurred and for any and all damages done to Willow Creek facilities. Further, I and the host fully understand Willow Creek's banquet rules and policies.

Member Signature

Host Signature

Member's Account Number

Host Home/Cell Number

Date

Host Work Number



Willow Creek Country Club

RECIPROCAL SPONSORSHIP FORM

This form must be completed by the member of the reciprocal club, and must be accompanied by a letter that verifies membership, guarantees all charges incurred during the function, and guarantees payment for any damages that may be incurred during the below-named function, signed by an authorized representative of the reciprocal club .

I, _____ (name),
 member of _____ (reciprocal club name), agree to
 sponsor the function at Willow Creek Country Club, scheduled for _____
 (day), _____ (date).

I assign (if applicable), _____,
 to plan and host this event.

As the reciprocal club member of this function, I understand that if I am unable to produce a letter from my club, all anticipated charges must be paid no later than fourteen (14) days prior to the function. I hereby accept responsibility for payment of all charges incurred for any damage done to Willow Creek facilities. Further, I and the host fully understand Willow Creek's banquet rules and policies.

 Reciprocal Member Signature

 Host Contact Information

 Reciprocal Member's Acct. Number

 Host Home/Cell Telephone Number

 Date

 Host Work Telephone Number

(Please sign and return one copy to Willow Creek Country Club)



Willow Creek Country Club

EVENT CONFIRMATION FORM

An advance deposit of \$_____ has been received for the function scheduled for _____(date). This deposit will be applied to charges incurred, but is **NOT REFUNDABLE** in case of cancellation. This function is hosted by the following member: _____ (member's name).

I understand that, as the sponsoring member for this function, I am responsible for the conduct of all guests in attendance. I hereby accept the responsibility of informing guests of the rules and banquet policies of Willow Creek Country Club, and, to the extent possible, to see that all guests comply with said rules.

On Behalf of Willow Creek Country Club

Signature

Telephone Number



BANQUET EVENT ORDER FORM

Please complete this form to help ensure that all of your needs are met for your particular function. We must have this information no less than two weeks prior to your event.

Event Day/Date _____

Member _____

Responsible Party/Contact _____

Telephone Number _____

Type of Function (circle one): Meeting Seminar Breakfast Luncheon
Lunch Buffet Hors D'oeuvres Dinner Dinner Buffet

Approximate Guest Count: _____ (a guaranteed guest count must be submitted three business days in advance of the function, or the approximate count will be considered the guarantee.)

Rooms Booked: Wasatch Quail A Quail B Garden Room EDR

Are any special tables needed? (registration, silent auction, awards, etc.):

Will you need (circle those that apply):
Coat Check Valet Parking Dance Floor Equipment (Pricing as agreed upon.)

Designated staff to monitor lakes, ponds, or any golf course areas? Yes No
(Pricing as agreed upon.)

Band/Music by: _____

Scheduled set up time: _____

Band or DJ playing from: _____ to _____



BANQUET EVENT ORDER FORM

(continued)

Social Hour (if applicable) to be open from _____ to _____

Dinner Service (if applicable) to begin at _____

Buffet Service (if applicable) to be open at _____ closed at _____

Will bar service be hosted or cash? _____

Will punch be offered? (Each bowl serves approximately 60 people at \$50.00 per punch bowl.) (Yes) _____ (No) _____

One bartender per 100 guests will be provided at no additional charge. If additional bartenders are requested, there will be a charge of \$50 per hour for each additional bartenders.

Corkage Fees: \$6.00/fifth, \$12.00/liter, \$20.00/box

Please note: If you wish to bring your own liquor, the cost is \$6.00 plus service charge, per person. This service provides mixers, bartender, and cocktail servers, plus wine corkage.

Will you be providing your own liquor? (Yes) _____ (No) _____

I understand and agree to any and all banquet terms and conditions provided to me by Willow Creek Country Club.

Member or Host Signature

Member Number or Reciprocal Club Name