



Banquet Hors d'oeuvres

Miniature Meatballs

Tomato Basil & Parmesan Cheese – OR- Swedish Style

\$15

Wings (Bone In)

Pick you choice of regular, BBQ, and Hot

\$15

Chicken Satay with Peanut Sauce

Skewered Marinated Chicken with House Made Peanut Sauce

\$18

Sliders

2 oz Patties with Cheese and Condiments

\$48

***All hors d'oeuvres are sold by the dozen.**

***Hors d'oeuvres are passed unless otherwise specified.**



Banquet Displays

Vegetable Crudités

Assorted Seasonal Garden Vegetables and Ranch Dip

\$4 per person

Fruit Tray

Sliced Seasonal Fruit

\$4 per person

Shrimp Cocktail Platter

Fresh Shrimp Served over Ice with Lemon Wedges and Cocktail Sauce

\$5 per person



Salads

Cobb Salad

Mixed Greens, Grilled Chicken, Avocado, Fresh Egg, Tomato, Bacon,
Crumbled Blue Cheese, with Ranch Dressing

\$16

Bonnie Brook Summer Salad

Strawberries, Blueberries, Grilled Chicken, Served over Mixed Greens
With Raspberry Vinaigrette

\$15

Almond Mandarin Salad

Mixed Greens, Grilled Salmon, Mandarin Oranges, Red Onion, Almonds, Bacon, Green Onion
With Mustard Seed Vinaigrette

\$15

Golf Visions Salad

Ham, Turkey, Hard Boiled Egg, Tomato, Cucumber, Served over a Fresh Bed of Greens
With Green Goddess Dressing

\$15

Tuna, Chicken OR Egg Salad

House made Tuna, Chicken or Egg Salad Served over a Fresh Bed of Greens

\$14

*All Salads Served with Rolls & Butter, Coffee & Iced Tea.



Luncheon/Dinner Buffets

The Tee Box

Choice of 6-inch Sub: Ham, Turkey, and Roast Beef, American, Cheddar,
Fresh Fruit, Cookie & Bag of Chips

\$10

The Pro Golfer's Buffet

Garden Tossed Salad with Ranch, Sliced Yankee Pot Roast with Gravy,
Herb Roasted Chicken Breast, White Cheddar Mac and Cheese, Corn on the Cob
Rolls & Butter, Coffee & Iced Tea

\$25

The Bonnie Brook BBQ Buffet

Garden Tossed Salad with Ranch, Potato Salad,
Coleslaw, BBQ Beef, BBQ Pulled Chicken, White Cheddar Mac and Cheese, Corn on the Cob
Fresh Rolls, Coffee & Iced Tea

\$26

The Italian Buffet

Tossed Caesar Salad, Chicken Parmesan, Baked Italian Sausage with Peppers & Onions,
Roasted Red Potatoes, Fettuccine Alfredo, Garlic Bread and Green Beans
Rolls & Butter, Coffee & Iced Tea

\$26

The Taco Buffet

Chips and Fresh Salsa, Beef, Chicken, Pork Tacos, Cheese Quesadillas, Corn, Rolls & Butter, Coffee & Iced
Tea

\$20



Choose You Own Buffet

Choice of (1) Salad:

*Served with Your Choice of 2 Dressings

House Salad

Caesar Salad

Choice of (1) Starches:

White Cheddar Mac N Cheese

Garlic Whipped Mashed Potatoes

Twice-Baked Potatoes

Pesto Pasta Primavera

Roasted Red Potatoes

Choice of (2) Entrée:

Chicken Marsala

Roasted Red Pepper Chicken

Yankee Pot Roast

Broasted Chicken

Salmon

Choice of (1) Vegetable:

Corn on the Cob

Green Beans

Coleslaw

Spicy Pinto Beans

Roasted Garlic Parmesan Broccoli

\$25

***No "to go" containers provided for Buffet items.**



Dinner Menu

*Entrees includes soup or salad, Rolls & Butter, Dessert, and Coffee & Iced Tea.

*Host must choose soup or salad on behalf of all guests.

Soup

Clam Chowder

French Onion

-OR-

Salad

House Salad

Mixed Greens & Garden Vegetables with choice of Dressing

-OR-

Caesar Salad

Romaine Lettuce, Aged Parmesan Cheese, Garlic Croutons, Caesar Dressing

Dinner Menu

Pesto Pasta Primavera

House Made Pesto Sauce, Multi Colored Peppers, Plum Tomatoes

Served over Linguini Pasta

\$20

Chicken Marsala

Lightly coated chicken breasts braised with Marsala wine and mushrooms

Served over Angel Hair Pasta

\$20

Pot Roast

8oz Pot Roast with Garlic Mashed Potatoes and Gravy with Green Beans

\$20

Broasted Chicken

Breast Thigh and Leg with Garlic Mashed Potatoes and Gravy with Green Beans

\$20

Garlic Butter Herb Roasted Salmon

Garlic, Butter, Herbs and Lemon Sauced Roasted Salmon Filet

Served with a Baked Potato & Seasonal Vegetables

\$20

Dessert Options

Chocolate Chip Cookie or Brownie



Breakfast Menu

The Continental

Sliced Fresh Seasonal Fruit, Assorted Muffins with Fresh Fruit,
Bagels and Cream Cheese, Coffee and Orange Juice

\$10

The Eagle Breakfast

Fresh Chilled Orange Juice, Fluffy Scrambled Eggs, Bacon, Potatoes O'Brien,
Assorted Muffins with Butter and Fresh Fruit, Coffee

\$15

Bonnie Brook Brunch Buffet

Assorted Muffins

Bagels & Cream Cheese

French Toast with Maple Syrup

Scrambled Eggs

Hash Browns

Fresh Seasonal Fruit Tray

Sausage Links –OR- Bacon

Fresh Chilled Orange Juice and Coffee

\$23



Mimosa Bar

Includes: Table Set Up with Linen, Champagne Flutes

House Champagne, Orange Juice, Cranberry Juice, Lemonade

Fresh Strawberries, Blueberries, Raspberries, Table Attendant

\$15.00 per person

Open Bar Service

HOUSE BRANDS

Domestic Beer, House Wine (Champagne, Chardonnay, Cabernet, Merlot, White Zinfandel, Pinot Noir),

Vodka, Gin, Rum, Tequila, Triple Sec, Whiskey, Bourbon, Amaretto, Scotch & Mixers

SELECT BRANDS

House Brands, Seagram's Seven Crown, Bombay Gin, Seagram's VO, Canadian Club, Smirnoff Vodka,
Bacardi Rum, J&B Scotch, Jim Beam Whiskey, J Bavet, Southern Comfort

PREMIUM BRANDS

Includes House and Select Brands, Absolute Vodka, Tanqueray Gin, Dewar's Scotch, Crown Royal,

Baily's Irish Cream, Captain Morgan, DiSaronno Amaretto, Kahlua, Jack Daniels

<u>Beverage Service</u>	<u>House</u>	<u>Select</u>	<u>Premium</u>
One Hour	\$14	\$17	\$20
Two Hours	\$16	\$19	\$22
Three Hours	\$18	\$21	\$24

***All Bars Requiring Bartender Service \$50**

***Cash Bar on Consumption Only.**

***Shots are not available during Open Bar.**

Banquet Guidelines

To reserve the room for a function, a Banquet Agreement Form must be completed and a deposit secured with nonrefundable cash check or a credit card.

Unless otherwise specified, all menu prices are subject to an additional service charge of 20% and 9.5% tax (includes 1% city tax). The Service Charge is property of the club, not the employee. In Illinois the Service Charge is taxable. Groups that Tax Exempt must present a copy of the Tax Exempt form prior to the event.

Menu Selections must be made 15 days prior to your scheduled event by contacting your Event Coordinator either via phone or email.

Event reservations are completed at the time an event deposit is provided. The deposit if the Room Rental fee is nonrefundable in the event cancellation.

Bonnie Brook does not hold an event date without a deposit.

All rooms require a Room Rental Fee:

- One half of the Banquet space is \$250.00 (4 hours)
- The entire Banquet Space is \$500.00 (4 hours)
- Bar Rental is \$150.00 (3 hours)

The Banquet room includes:

- White Linen Table cloth & Black linen napkins
- Flatware, glassware & plates
- Round Tables, Buffet Tables & Chairs

In accordance with Health Department regulations, all food items consumed on the premise must be prepared at Bonnie Brook with the exception of licensed baked goods that are approved by management prior to your scheduled event. There is a cake cutting fee of \$25.00 for any cake(s) brought in for an event.

Bonnie Brook Golf Course as a licensee is responsible for the administration of the sale and service of alcoholic beverages in accordance with the State of Illinois Department of Alcoholic Beverage and Tobacco Regulations.

Bonnie Brook Golf Course strictly adheres to the following guidelines:

1. All alcoholic beverages must be supplied and served by Bonnie Brook. No outside alcohol is allowed on premises.
2. Persons consuming alcoholic beverages and/or drinking alcohol must be 21 years of age or older.
3. Under age guests at private events will not be served alcoholic beverages at any time.
4. Shot or Long Island Iced Teas are not available at banquet bars.
5. We reserve the right to limit alcohol consumption as deemed necessary.
6. Last call is 30 minutes prior to the end of the event.

The final number of guests for any function is 7 days prior to your event, along with payment.

Bonnie Brook requires a Credit Card Authorization Form be completed prior to your scheduled event. The Event Host may not decrease the number of guests once the guest guarantee has been provided. Should additional be added to the original guest count the day of the event, those individuals will be added to the final invoice at the conclusion of the event.

Bonnie Brook Golf Course cannot guarantee the ability to serve the additional guests should the number of additional guests increase greater than 5% guests of the original guest guarantee total.

Banquet groups are assigned rooms according to the anticipated number of guests. If there are fluctuations in the number of attendees, we reserve the right to reassign the banquet space accordingly.

All deliveries, Vendor details and set up must be arranged with the Food & Beverage Manager prior to the scheduled event.

All decoration concepts must be approved by the Food & Beverage Manager and are sole responsibility of the customer.

1. Customers are not permitted to use ladders or exterior equipment in decorating.
2. No objects may be attached to walls, doors, pillars, furniture, valances, shades, draperies or any other part of the building.
3. No open flames are permitted. All candles must be enclosed in a closed candle holder.
4. No glitter or confetti may be used in decorating.

5. All balloons must be removed from the premises at the event conclusion.
6. If balloons set a false alarm, the cost is \$500 and will be applied to your account should this occur.
7. Standard table linens are include in the menu price, colors may be ordered in advance for an additional fee.
8. Saturday and Sunday events require a Food & Beverage minimum of \$1000.00 to be spent on the Bar and Catering Menu options. This does not include the Room Rental Fee.
9. A Bartender fee of \$50.00 per bartender is required for any private event.
10. The Event Host must provide Place Cards for plated entrees with guest name and entrée selection.
11. Table/room settings, service time, menu, event details and guest guarantee cannot be changed the day of the event.
12. Changes to the original floor plan the day of the event will result in a \$150.00 reset fee, charged to your final bill.

The company, organization or individual booking the event will be responsible for the conduct of its members or guests. Children are not permitted on the golf course. Damage or theft of Park District or GolfVision property will be charged to and paid for by the responsible booking parties as an additional charge.

To insure the safety of our guests and as a courtesy to our golfers, permission from the Pro Shop is required to take photos outside or near the golf course while golfers are present.

Bonnie Brook staff reserves the right to use photographs before and during the event.

Weddings

When arrangements are made than 30 days prior to the Wedding date, the total anticipated cost is due at the time of booking.

Since the Wedding cake will be served as dessert, we recommend you cut the first slice and take photos before dinner. The Wedding cake cutting fee is waived with purchase of our Wedding Package.

Security

Waukegan Park District and GolfVision do not assume responsibility for damage or loss to any merchandise brought into the facility for meetings or special events by the client or their agent.

If additional security is required as determined by Park District or GolfVision Management, additional fees are the sole responsibility of the client.

Buffets

Buffets last for a duration of 90 minutes, at which time they are broken down and the food items are removed.

Guests may not remove Buffet or Display items at any time, as this is an Illinois Health Code violation.

In the event the host should choose a buffet as a meal option a \$25.00 attendant fee will be charged for each event. The amount of attendants is dependent on the guest count. A minimum of 25ppl is required for a buffet.

Additional Fees and Services

A room fee of \$150.00 per hour will be assessed for all meetings without the purchase of food.

Security Alarm visit due to left over balloons or Emergency Elevator Alarms from an event will be charged to the client.

An additional cleaning fee of \$150.00 may be charged to the client for excessive debris left from the event.

Additional fees may be charged to cover staff expense due to last minute changes in time or guest count.

Signature of this document is required to book your event.

Client Signature: _____

Date: _____

Food & Beverage Manager: _____

Bonnie Brook Golf Course
2800 N Lewis Ave
Waukegan, IL 60087
847 360-4736



Credit Card Authorization Form

Credit Card Holders Name: _____

Billing Address of Card Holder: _____

Card Holder Phone Number: _____

Credit Card #: _____

Expiration Date: _____

Security #: _____

Amount to be charged: \$ _____

Signature: _____

Printed Name: _____

Date: _____

*Please note the Credit Card deposit is nonrefundable in the event of cancelation. All of the above information will be kept secure. Please instruct Bonnie Brook Golf Course if you would like to use this card for your final payment, due 72 business hours prior to the scheduled event.

Michael Jesse
Food & Beverage Manager