

SOMERSETT GOLF & COUNTRY CLUB

BANQUET MENU



SOMERSETT
Golf & Country Club

2019 Championship Trail
Reno, Nevada 89523

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Banquet/Restaurant Manager
Brendan Carlson - bcarlson@somerset.com

Thank you for considering Somerset Golf & Country Club for your event. We hope you will find our menus, pricing, and other information helpful in your event planning. If you should need any other assistance or have any questions do not hesitate to contact our Banquet Manager.

All food and beverage service must be provided by the club restaurant and bar. No food or drink may be brought in from outside sources except specialty cakes and cookies. All menu prices are subject to change up to 30 days prior to the date of the event. Please review all policies as outlined in this packet.

Inside you will find an array of menu selections and packages to choose from; we only use the finest ingredients and are happy to accommodate special requests or dietary restrictions whenever possible.

Please visit our website at www.somersetgolfandcountryclub.com for pictures of Somerset Golf & Country Club and our banquet facilities.

DEPOSIT TO CONFIRM EVENT DATE

A deposit is required to confirm an event. We reserve the right to move a scheduled event if weather threatens. The clubhouse closes no later than 1:00 a.m.

A guaranteed number of guests must be confirmed no later than 12:00 p.m. five days prior to the event. If no guaranteed number is provided, we will prepare for the last confirmed guest count provided. You will be billed for the last guaranteed guest count or the number of guests in attendance (whichever is greater). All no-shows will be billed.

MEMBERSHIP REQUIREMENTS

All weddings or banquets with 40 or more guests wishing to rent all or a portion of the clubhouse will require at a minimum a social membership, and all charges will be billed directly to the member account. Payment must come directly from the member. Social memberships can be purchased for \$600/year.

ADVANCE DEPOSITS

For all wedding and banquets, a deposit of \$2,500 for a wedding or \$500 for Banquet is due at least 1 month in advance to confirm a reservation. This fee is non-refundable in the event of cancellation. No event is considered firm or binding prior to receipt of this deposit and a signed contract (see last page). Please note the date of your event on the memo line of your deposit check.

GRATUITIES AND TAXES

A mandatory gratuity of 18% as well as applicable sales tax will be added to all food and beverage charges. You may choose to offer gratuities to our staff in addition to this charge at your discretion.

PAYMENT TERMS AND CREDIT

Non-member event contacts are responsible for payment a full two days prior to the event. Members are required to pay no later than five days after the event. The member or sponsored host is responsible to review all charges and pay an itemized guest check. All events will be billed Nevada state sales tax on all food and beverages unless a tax-exempt number is provided at the time of the reservation. A copy of tax-exempt status form is required to be in our file.

ROOM RENTALS

Room Rental Fees are as follows for member events:

	Mon-Thurs	Fri-Sunday
Full Clubhouse	\$750	\$1,250
Members Lounge Only	\$250	\$500
Full Clubhouse except Members Lounge	\$500	\$850

F&B ROOM MINIMUMS

Food & Beverage Minimums are as follows, which does not include room rental fees, taxes, or gratuities.

	Mon-Thurs	Fri-Sunday
Full Clubhouse	\$3,500	\$5,000
Members Lounge Only	\$1,250	\$1,500
Full Clubhouse except Members Lounge	\$2,500	\$3,500

DISCLAIMERS—LIMITS OF LIABILITY

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness. The Club is not responsible for lost or stolen personal items.

ALCOHOLIC BEVERAGE SERVICE

Somerset Golf & Country Club possesses a Nevada State Liquor License, and therefore the beverage plans included in this packet are strictly adhered to. Outside alcoholic beverages are not permitted on the premises.

GENERAL INFORMATION

Somerset Golf & Country Club will provide all food and beverages. Outside food and beverages are not permitted with the exception of specialty cakes and cookies with prior approval.

We prefer to use round tables of eight; however, round tables of ten are also acceptable. The tables will be dressed with either white or ivory tablecloths. A variety of napkin colors is available at no charge.

You may provide your own centerpiece. It is the responsibility of the group holding the event to provide flowers, entertainment, and any special lighting requirements. Table confetti is prohibited. Contact the Food & Beverage Director for information regarding decorating schedules, delivery times, and other special arrangements.

Upon request, a dance floor is available for your event. The dance floor will be sized appropriately to your guest count. There is an additional charge for the set up and removal of the dance floor that will be included on the guest bill.

Wedding ceremonies may be held at Somerset Golf & Country Club for an additional fee.

The minimum cost to use the entire dining room on a Friday or Saturday evening is \$5,000 total Food & Beverage revenue. The times to rent out the dining room is 5:00 pm to midnight, any time used after midnight will be an extra charge of \$250 per hour. Any other night of the week will have to be negotiated with our F&B Director.

A food tasting is available upon request. The food will be provided at a discounted price of 20 percent off the regular menu price. The cost of the tasting will be added to the guest bill to be paid on the day of the event.

Wedding cookies and cakes are subject to a plating charge. Wedding cookies are to be plated by staff members only are subject to a \$150 display charge. All cakes are subject to a \$1.00 per person cutting and plating fee.

SERVICE FEES

Bartender/Bar set up Fee \$150 or Chef Attendant \$150

Servers for Off-Site Caterings - \$25/hour per server

BREAKFAST

Continental

Assorted Danish, Muffins, Whole fruit, coffee, and orange juice. \$10

Full Breakfast

All above included

Bacon, Sausage, Scrambled Eggs, Home Fries and Toast. \$15

SUNDAY BRUNCH

Assorted Danish, muffins, and fruit. Omelet station, breakfast items. Full salad bar and soup, also
3 – 4 hot entrees. Dessert bar.

Adult: Breakfast only \$15 Brunch \$23

Children (6-11) Breakfast only \$7 Brunch \$11

Children under 6 are complimentary

*Brunch on any other day of the week please add \$2

BREAKS

Homemade Warm Cookies (one dozen)	\$22
Peanut butter, Chocolate chip, oatmeal raisin, and sugar	
Brownies (one dozen)	\$20
Nuts (bowl)	\$12
Fresh Homemade Chips (bowl)	\$12
Chips & Salsa	\$25

SOMERSETT GOLF TOURNAMENT BOX LUNCH MENU

Boxed Meals May be Placed on Carts Prior to Tee Time,
Hand Delivered on the Golf Course, or Picked Up at the Turn

Roast Turkey Croissant \$14

Shaved Breast of Turkey, Aged Cheddar Cheese, Ripe Sliced Tomato, Red Onion, Crisp Lettuce Served on a Flaky Croissant with Seasonal Whole Fruit, Chips, and Bottled water

Tuscan Italian Sub Sandwich \$15

Sliced Mortadella, Ham, Roast Turkey, Provolone Cheese, Fresh Tomato Red Onion, Lettuce, and Oregano Vinaigrette served on Crusty Italian Hoagie Roll with Seasonal Whole Fruit, Fresh Baked Cookie, Chips and Bottled Water

Grilled Chicken Caesar Wrap \$16

Grilled Chicken, Parmesan, and Romaine Lettuce tossed in Roman Caesar Dressing with Seasonal Whole Fruit, Fresh Baked Cookie, Chips and Bottled Water

Grilled Chicken BLT Wrap \$16

Grilled Chicken, Lettuce, Tomato, Bacon, Cheddar Cheese, Ranch Dressing in a warm Tortilla Wrap, Seasonal Whole Fruit, Fresh Baked Cookie, Chips and Bottled Water

Roast Beef Sandwich \$16

Roast Beef, Provolone, Lettuce, Onion, and Tomato on a Hoagie Roll with Seasonal Whole Fruit, Fresh Baked Brownie, Chips, Candy, Bottled Water, Soda

PLATED LUNCH ENTRÉES

Served until 3pm

Salad Trio**

Selection of three: Chicken, Tuna, Egg, Macaroni, Potato, and Coleslaw. Served on a Bed of mixed greens with fruit and a croissant. \$15

Quiche**

Traditional Lorraine, Florentine, Broccoli & Cheese, or create your own. Served with a side of fruit. \$14

Chicken Genovese**

Grilled Chicken Breast with Artichoke Hearts Sun Dried Tomatoes in an Herb Cream Sauce. Served with choice of starch and vegetable. \$17

Chicken Piccata**

Sautéed chicken breast topped with lemon caper sauce. Served with choice of starch and vegetable. \$17

Pasta

Create your own pasta by selecting a pasta, sauce, and meat.
Pasta: penne, farfalle, linguine, fettuccini
Sauce: Alfredo, marinara, primavera, blush Meats: Chicken \$15 Shrimp \$17
Hot Italian Sausage \$16

Country Club Crab Cake**

Served with roasted red pepper aioli. Choice of starch and vegetable. \$19

6oz. Filet Mignon**

Served with choice of starch and vegetable. \$23

10 oz. USDA Choice Strip Steak**

Served with choice of starch and vegetable. \$25

Plated Entrée Salads**

House Salad, Caesar Salad, Spinach Salad
Choice of: Chicken \$15, Shrimp \$17, Steak \$19, Salmon \$18
Choice of dressings

Sunett Salad**

Bed of mixed greens with tomato, Pepper rings, olives, cucumbers, Shredded cheese, and red onion.
Your choice of: Chicken \$15
Steak \$19, or Lamb \$19

Sesame Seared Salmon**

Served with a ginger soy glaze. Choice of Starch and vegetable. \$19

Broiled Tilapia**

Served with a lemon and herb sauce. Choice of starch and vegetable. \$17

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.

LUNCH BUFFETS

Served until 3pm

Sandwich Buffet

(Minimum 15 guests)

House Salad

Fresh Fruit Salad

Potato Salad

Assorted meats and cheeses,
assorted breads and condiments

Potato Chips

Chocolate Chip Cookies

Coffee, Tea, and Iced Tea

\$18

Soup and Salad Bar

(Minimum 15 guests)

Salad Bar and Choice of: White Bean Chicken Chili,
Tomato Basil Soup, or Chicken Tortilla Soup.

Assorted bread and rolls.

Chocolate Chip Cookies

Coffee, Tea, and Iced Tea

\$15

Add Chicken to Salad Bar \$3, Steak \$5

Burger and Dog Buffet**

(Minimum 15 guests)

Hamburgers and Hot Dogs, along with Potato Salad,
Coleslaw, BBQ Baked Beans, and Condiments.

Chocolate Chip Cookies

Coffee, Tea, and Iced Tea.

\$20

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COLD HORS D' OEUVRES

(All prices shown per 100 pieces for 50 pieces divide cost in half)

Build your own Bruschetta	\$130
Chilled Jumbo Gulf Shrimp**	\$250
Oysters on the Half Shell**	\$275
Assorted Fresh Fruits	\$175
Vegetable Crudités w/ Dip.....	\$150
Assorted Cheese & Crackers	\$175
Finger Sandwich Assortment (Egg, Cucumbers, Chicken, Tuna)**	\$225
Antipasto Display.....	\$250

HOT HORS D' OEUVRES

(All prices shown per 100 pieces)

Bacon Wrapped Shrimp**	\$275
Vegetable Egg Rolls	\$175
Beef & Mushroom Kabobs**	\$250
New Zealand Lamb Chops**.....	\$400
Mini Crab Cakes**	\$300
Bacon Wrapped Scallops**	\$275
Chili Poppers.....	\$200
Chicken Quesadillas**	\$225
Mini Ryebein Ryes (passed)**	\$225
Mini Quiche Lorraine**	\$225
Pineapple Chicken Skewers**	\$225
Wing Dings w/ Hot or BBQ sauce (on the side by request) **	\$250
Spanakopita.....	\$225

**contains meat



The Grille at Somerset Buffet



BUFFET INCLUDES CHOICE OF SALAD, ROLLS AND BUTTER, CHOICE OF ONE, TWO, OR THREE ENTREES, CHOICE OF TWO ACCOMPANIMENTS, COFFEE, TEA, AND NONALCOHOLIC BEVERAGES.

SINGLE ENTREE BUFFET \$28 DUAL ENTREE BUFFET \$36 3 ENTREE BUFFET \$45

SALAD

select one option

HOUSE SALAD WITH CHOICE OF DRESSINGS

CAESAR SALAD

• Upgrade to a specialty salad for \$2 per person •

SIGNATURE SALAD

Mixed greens, apples, cranberries, candied walnuts, blue cheese, white balsamic vinaigrette

CHOPPED WEDGE

Iceberg lettuce, tomatoes, bacon, avocado, and blue cheese dressing

CAPRESE SALAD

Mozzarella, vine-ripened tomatoes, fresh basil, balsamic glaze

ENTREES

CHICKEN MARSALA

Chicken breast with mushrooms in a traditional marsala demi-glace

CHICKEN PICCATA

Chicken breast sauteed in a lemon caper butter and white wine sauce

CHICKEN GENOVESE

Grilled chicken breast with artichoke hearts and sun-dried tomatoes in an herb cream sauce

PAN SEARED SALMON

Served with a citrus Beurre blanc

GRILLED MAHI MAHI

Served with a Dijon mustard sauce and papaya salsa

ROASTED HERB PORK LOIN

With fresh apple chutney

MARINATED TRI TIP

With a rosemary au jus

NEW YORK STRIP

Served with a green peppercorn sauce

VEGETARIAN LASAGNA

Layered pasta sheets, 4 Italian cheeses, grilled vegetables

BUFFET ENHANCEMENT STATIONS

• prices are per person •

PRIME RIB \$15

GLAZED HAM \$10

ROASTED TURKEY \$10

ACCOMPANIMENTS

select two options

BROILED REDSKIN POTATOES

GARLIC MASHED POTATOES

CREAMY POTATOES AU GRATIN

ROASTED FINGERLING POTATOES WITH GARLIC & ROSEMARY

BUTTERED CORN ON THE COB (SEASONAL)

MIXED SAUTEED VEGETABLES

FRESH GREEN BEANS WITH BACON AND ONION

RICE PILAF

FRENCH FRIED POTATOES

SUN-DRIED TOMATO RISOTTO

BAKED MACARONI & CHEESE

GRILLED ASPARAGUS AND BABY CARROTS WITH GARLIC OIL AND TOASTED ANISE SEED

CREAMY SPINACH ORZO PARMIGIANO

**Prices do not include tax or gratuity and are subject to change*

PLATED DINNER ENTREES

All dinner entrées include a tossed greens salad; Chef's selection of starch and vegetable; and fresh baked rolls and butter. All beverages, desserts, appetizers, and soups are priced separately.

Please limit your selection to three Entrées.

SOUP

Add soup to any Entrée.

Chicken noodle, Beef vegetable, or your suggestion with the Chef \$4

Wedding Soup \$5

ENTRÉE

Chicken Marsala**

Boneless chicken breast with mushrooms in marsala demi-glace sauce.

\$24

Chicken Topped with Caprese**

Boneless chicken breast topped with buffalo mozzarella, basil, and balsamic glaze.

\$26

Chicken Piccata**

Chicken breast sautéed in a lemon butter and white wine sauce.

\$24

Filet Mignon – 8oz. **

Broiled tenderloin in a port wine sauce.

\$36

Orange Roughy**

Served with a lemon butter white wine sauce.

\$30

Salmon St. Regis**

Grilled fillet of salmon topped with crabmeat and finished with a garlic dill cream sauce.

\$30

Bone-in 10oz. Pork Chop**

Served with fresh apple chutney.

\$26

Broiled Chilean Sea Bass**

Topped with a lemon caper cream sauce.

\$39

Filet Mignon 6oz. and Chicken Breast**

Served with green peppercorn-herb crusted demi-glace sauce.

\$39

Peppered Filet of Beef Tenderloin 6oz. and Cold Water Lobster Tail or Crab Cake**

Served with drawn butter

\$49

10oz. New York Steak**

Served with a Chimichurri sauce

\$35

12oz. Ribeye Steak**

Topped with Sautéed mushrooms

\$36

DESSERT SELECTIONS

Cupcakes

Basic (Frosting / Sprinkles) **\$3** / 2 doz minimum
Premium (Fondant/ Molded Chocolate) **\$4.50** / 2 doz minimum

Cake Pops

Basic **\$2** / 1 doz minimum
Premium (Hand Painted/ 3D Design) **\$4**/ 2 doz minimum

Cheesecakes

Priced @ 12 in. - Serves
16 Death by Chocolate **\$80**
Pumpkin Maple Pecan **\$60**
Apple Spice **\$60**

Tiramisu

½ Sheet (serves 30) **\$150** Individual
chocolate cups **\$5/each**

Crème Brule \$5/each

Chocolate Mousse

\$3/serving Parfait **\$4/each** Individual chocolate cups **\$5/each**

Chocolate Truffles

Dark Chocolate – Chambord/ Godiva **\$4 each/ 2 doz** minimum
Milk Chocolate- Bailey's/ Frangelico
White Chocolate-Bailey's/ Frangelico/ Amaretto

Cakes*

Basic Buttercream or Whipped cream **\$4/ serving**
*Fondant cakes must be ordered a minimum
30 days in advance. Pricing starts at \$5/serving

Mini Cream Puffs \$2/ each

Assorted flavors available

Mini Eclairs \$2.50/each

Assorted flavors available

Somerset Dessert Bars

Ice Cream Sundae Bar \$7 per person

French Vanilla, Chocolate or Sherbet
Assorted Toppings

Assorted Cookie and Brownie Bar \$7 per person

BANQUET BAR MENU*

Draft Beer

Domestic Draft \$5

Import Draft \$7

Domestic Pitcher \$15

Import Pitcher \$20

Can Beer

Domestic 12 oz. \$4

Domestic 12 oz. 6-pack \$20

Import/ Domestic 16 oz. \$5

Import/ Domestic 16 oz. 6-pack \$25

Large Import (16 oz.) - \$6

Large Import (16 oz.) 6-pack- \$30

XL Import (24 oz.) - \$8

Well (House) – \$6 (single)---\$8 (double)

Sobieski Vodka

Czarina Gin

Barton Reserve Whiskey

Kessler Whiskey

Calypso Rum

Montezuma Tequila

Korbel Brandy

Call - \$8 (single) ---\$10 (double)

Tito's Vodka

Skyy Vodka

Deep Eddie Vodka

Beefeater Gin

Seagram's 7 Whiskey

Seagram's VO Whiskey

Fireball Whiskey

Bacardi Rum

Captain Morgan Rum

Myers's Rum

Malibu Rum

Goslings Rum

Hornitos Tequila

Disaronno Amaretto

Kahlua

Premium - \$9 (single) ---\$11 (double)

Ketel One Vodka

Tanqueray Gin

Hendrick's Gin

Jack Daniel's Whiskey

Maker's Mark Whiskey

Jameson Irish Whish Whiskey

Bushmills Irish Whiskey

Bushmills Black Irish Whiskey

Dewar's Scotch

All Other Cordials

Super Premium -\$11 (single)---\$13 (double)

Grey Goose Vodka

Bombay Sapphire Gin

Crown Royal Whiskey

Patron Silver Tequila

Glen Livet Scotch

Ultra-Premium- \$14

Patron Añejo

Johnny Walker Black

House Wines - \$25/bottle or \$8/glass

Backhouse Chardonnay

Backhouse Merlot

Backhouse Pinot Noir

Backhouse Cabernet Sauvignon

Soft Drinks- \$2.50

Punch

Non-Alcoholic- \$1.50/person

Alcoholic- \$3/person

**Bar can be Host or No Host. We also offer drink tickets at \$6 for beer, house wine, and well cocktails or \$8 to include call and premium cocktails.*

All alcohol prices are Inclusive of tax and gratuity

Event Contract

Somerset Golf & Country Club is not responsible and does not assume liability for any damage or loss that might be incurred by lessees or guests of the facility resulting from unforeseen circumstances; including acts of God. Somerset Golf & Country Club does not assume responsibility for the custody or care of any personal items belonging to lessees or guests during or after an event.

All prices are subject to change until 30 days prior to the date of the event. Upon signing this contract, the lessee agrees to pay in full for any charges incurred. Payment is due in full on the date of the event.

I understand that Somerset Golf & Country Club requires a non-refundable deposit in order to confirm the date of my event. I also understand that by canceling my reservation, my deposit will remain with Somerset Golf & Country Club, but that I may use it to reschedule another date at Somerset Golf & Country Club within one year.

I have read and agreed to all of the terms provided in this contract and in the banquet information packet in general.

Signed _____ Date _____

(Please print)

Name _____

Address _____

Date of Event _____ Type of Event _____

Deposit required (circle one) \$2,500 \$500 Please check here if you require a receipt:

Please make your check out to Somerset Golf & Country Club and put the date of your event on the memo line. Include the original contract with your deposit in order to confirm your reservation. No reservation will be confirmed without the deposit and this signed contract.

For office use only:

Date deposit received: _____ Check # _____ Amt. \$ _____

Notes _____
