REEDSBURG COUNTRY CLUB

BANQUET MENU

2026



3003 East Main Street, Reedsburg, WI 5399
(608) 524-6000 EXT 3

REEDSBURG COUNTRY CLUB | 2026

Hello and welcome to The Reedsburg Country Club.

We are honored to be helping you create an unforgettable event in our beautiful setting. As you plan your special occasion, know that our dedicated team is here to manage every detail—so you can focus on what truly matters: enjoying the moment and making lasting memories with your guests.

Thank you for considering our cherished club as the venue for your upcoming banquet, celebration, or corporate gathering. Since 1924, Reedsburg Country Club has grown from a humble golf course into the stunning venue it is today, while remaining true to our tradition of exceptional service and memorable experiences. We are proud to share this century-long legacy with you.

Originally founded as a private club, Reedsburg Country Club has spent the past several decades as a semi-private venue, welcoming the public to enjoy our extraordinary space, impeccable service, and delicious cuisine. We understand that every event is unique, and our mission is to exceed your expectations by treating every guest like family.

Warm regards,
Reedsburg Country Club Management

BREAKFAST MENU

All Breakfast Buffets Include: Coffee and Tea | Assorted Juices | White and Chocolate Milk

MUFFINS & PASTRIES - $10/PERSON:

Muffins:

Blueberry | Banana Nut | Chocolate Chip

Fresh Baked Danishes:

Cheese | Maple Nut | Cherry

CONTINENTAL BREAKFAST - $13/PERSON:

-Fresh Whole Fruit or Sliced Fruit Display
-Yogurt, Berry and Granola Parfaits
-Assorted Muffins and Danishes
-Fresh Baked Croissants
-Hard Boiled Eggs
-Fruit Jams

GRAND BREAKFAST BUFFET - $18/PERSON:

Fresh Baked Croissants | Fruit Jams

Breakfast Main dishes (Choose 2)

-Scrambled Eggs
-Classic Eggs Benedict
-Three Meat and Cheddar Scramble
-Spinach, Tomato Feta Egg White Frittata
-Chorizo, Tomato, and Peppers Frittata
-Ham, Swiss, and Caramelized Onion Frittata
-Cinnamon French Toast with Berry Compote
-Buttermilk Pancakes with Warm Maple Syrup

Breakfast Meats (Choose 1)

-Bacon
-Sausage Links
-Corned Beef Hash
-Chicken Sausage
-Patties
-Honey Glazed Ham

Breakfast Potatoes (Choose 1)

-Hashbrowns
-Diced Red Potatoes with Onions and Peppers

BREAKFAST BUFFET ENHANCERS:

Select individual or add 3 for $10

-Steel-cut oatmeal with Dried Fruit and
-Brown Sugar - $4/person
-Yogurt, Berry, and Granola Parfaits - $4/person
-Fresh Cooked Glazed Doughnuts - $3/person
-Fresh Cut Fruit Display - $4/person
-Fresh Whole Fruit - $4/person
-Assorted Muffins - $3/person
-Assorted Danishes - $4/person
-Assorted Granola Bars - $3/person
-Chef Made Omelet Station - $7/person



Prices Are Listed Per Person

All prices are subject to 5.5% Wisconsin State Sales Tax & 18% Banquet Group Service Charge.
Credit Card Payments are subject to a 3% convenience fee. Cash, Debit Card & Checks have no associated fees.

COLD HORS D'OEUVRES

Prices Are Listed Per Person

HEIRLOOM CAPRESE SALAD - $4.50/PERSON (1 PER GUEST):
Heirloom Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Cracked Black Pepper & Balsamic Glaze.

VEGETABLE HUMMUS PLATTER - $4/PERSON:
Homemade Hummus spread with Toasted Flatbread, Carrots, Celery, Red Pepper, Tomatoes & Cauliflower.

SEASONAL FRESH FRUIT DISPLAY - $4/PERSON:
Selection of Sliced Fresh Fruit.

SHRIMP COCKTAIL - $5/PERSON:
Large White Shrimp Poached in Lemon and Herbs, served cold with Homemade Cocktail Sauce.

SMOKED SALMON DISPLAY - $5.50/PERSON:
Chilled Hot-Smoked Salmon served with Lemon, Whipped Cream Cheese, Red Onion, Capers, Tomato, and Hard-Boiled Eggs, Served with Assorted Crackers.

SMOKED SALMON CANAPE - $5.50/PERSON (2 PER GUEST):
Cold-Smoked Salmon on Pumpernickel Bread, with Lemon Dill Cream Cheese, Red Onion, and Capers.

VEGETABLE SUMMER ROLLS - $4/PERSON (2 PER GUEST):
Chilled Rice Noodles, Cabbage, Carrots, Scallions, Mint, Peanuts, Cucumber, and Red Pepper in Rice Paper. Served with Ginger Garlic Sweet Chili Sauce.

ROAST BEEF CROSTINI - $4.50/PERSON (2 PER GUEST):
Toasted Baguette with Horseradish Cream, Shaved Prime Rib, Red Onion, Parsley, and Steakhouse Aioli.

WISCONSIN CHEESE AND SAUSAGE TRAY - $4.50/PERSON:
Assortment of Sliced Cheeses, Summer Sausage, and Crackers.

TOMATO BASIL BRUSCHETTA - $4/PERSON (2 PER GUEST):
Toasted Baguette with Herb Cream Cheese, Garlic Marinated Tomatoes, Fresh Basil, and Parmesan Cheese. Drizzled with Balsamic.

VEGETABLE CRUDITES - $4/PERSON (2 PER GUEST):
Assorted Vegetables Served with Dill Dip.

HOT HORS D'OEUVRES

Prices Are Listed Per Person

BACON WRAPPED WATER CHESTNUTS - $4.50/PERSON (2 PER GUEST):

Crispy Water Chestnuts Wrapped in Bacon, Drizzled with House-Made BBQ Sauce.

SAUSAGE STUFFED MUSHROOMS - $5/PERSON (2 PER GUEST):

Large Cremini Mushrooms Stuffed with Hot Italian Sausage and Monterey Jack Cheese.

MINI CRAB-CAKES - $7/PERSON (2 PER GUEST):

Jumbo Lump Crabmeat with Celery, Onion, Garlic, and Old Bay. Topped with Citrus Aioli.

VEGETARIAN SPRING ROLLS - $4/PERSON (2 PER GUEST):

Seasoned Vegetables Inside a Crispy Fried Wrapper, Served with Sweet Chili Sauce.

PORK EGG ROLLS - $4/PERSON (2 PER GUEST):

Seasoned Ground Pork, Cabbage, Carrots, Garlic, and Ginger fried in a Crispy Wrapper. Served with Pineapple Sweet & Sour Sauce.

CHIPOTLE BEEF SKEWERS - $7.50/PERSON (2 PER GUEST):

Chipotle Lime marinated Beef topped with Chimichurri Sauce.

PEANUT CHICKEN SKEWERS - $6/PERSON (2 PER GUEST):

Grilled Chicken Breast with Red Curry Peanut Sauce, Scallions, and Basil.

HAWAIIAN PORK SKEWERS - $5.50/PERSON (2 PER GUEST):

Marinated Pork Tenderloin, Pineapple, and Red Pepper, finished with Ponzu Sauce, Scallions, and Sesame Seeds.

COCONUT SHRIMP - $6/PERSON (2 PER GUEST):

Fried Coconut breaded Shrimp, Served with Orange Chili Sauce.

SWEDISH MEATBALLS - $4/PERSON (3 PER GUEST):

Pork and Beef Meatballs in a Creamy Mustard Sauce.

SPINACH ARTICHOKE DIP - $4/PERSON:

Spinach, Artichoke Hearts, Cream Cheese, Parmesan, and Garlic Baked Together in a Warm Dip, then Served with House Tortilla Chips.

PUB GRUB APPETIZERS

Prices Are Listed Per Person

CHICKEN WINGS $5.50/PERSON (2 PER GUEST):

Classic Fried Chicken Wings Tossed in your Choice of Two Sauces: Buffalo, House BBQ, Sesame Teriyaki, Sweet Chili, or Parmesan Garlic Butter. Served with celery sticks and ranch or Blue Cheese Dressing on the Side.

CHICKEN STRIPS $5/PERSON (2 PER GUEST):

Crispy Chicken Tenders Served with your Choice of Two Sauces: House BBQ, Buffalo, Ranch, Honey Mustard, Pineapple Sweet & Sour, or Sesame Teriyaki.

CHICKEN QUESADILLA $4.50/PERSON (2 PER GUEST):

Seasoned Chicken Breast, Roasted Peppers & Onion, Cheddar & Jack Cheese in a Flour Tortilla. Served with Salsa and Sour Cream.

STEAK QUESADILLA $5.50/PERSON (2 PER GUEST):

Grilled Sirloin Steak, Roasted Peppers & Onion, Cheddar & Jack Cheese in a Flour Tortilla. Served with Salsa and Sour Cream.

PORTABELLA QUESADILLA $4.50/PERSON (2 PER GUEST):

Roasted Portabella Mushrooms, Roasted Peppers & Onion, Cheddar & Jack Cheese in a Flour Tortilla. Served with Salsa and Sour Cream.

CUBANO QUESADILLA $4.50/PERSON (2 PER GUEST):

Roasted Pork, Ham, Dill Pickles, Pepper Jack Cheese & Yellow Mustard Inside a Grilled Flour Tortilla.

PULLED PORK SLIDERS $5.50/PERSON (2 PER GUEST):

Slow Roasted Pulled Pork Served with House BBQ Sauce and Mini Pretzel Buns.

PAN PIZZA $5.50/PERSON (2 PER GUEST):

Homemade Pan Pizza with your Choice of Toppings: Cheese, Pepperoni, Sausage or Deluxe.



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PLATED LUNCHEON

All Plated Luncheons include: Coffee | Iced Tea . Prices Listed Per Person

SANDWICHES:

Chicken or Tuna Salad Croissant - $13/person

Turkey & Cheddar on Wheat - $13/person

Cranberry Chicken Wrap - $14/person

Grilled Chicken Breast, Sliced Apples, Pecans, Mixed Greens, and Cranberry Mayo in a Whole Wheat Wrap

Turkey Bacon Wrap - $14/person

Roast Turkey, Bacon, Provolone Cheese, Lettuce, Tomato and Pesto Mayo.

Vegetarian Wrap - $13/person

Roasted Veggies, Spinach, Tomato, Red Onion, Sundried Tomato Aioli

All Sandwiches Served with a Pickle and Choice of side:

ENTRÉE SALADS:

Chicken Caesar Salad - $15/person

Chopped Romaine, Creamy Caesar Dressing, Garlic Croutons, Fresh Parmesan, Grilled Chicken Breast

Sesame Soy Chicken Salad - $16/person:

Mixed Greens, Napa Slaw, Scallions, Cilantro, Cucumbers, Red Pepper, Grilled Chicken Breast, Sesame Seeds

Chef Salad - $14/person

Mixed Greens, Hard- Boiled Egg, Turkey, Ham, Cheddar, Swiss, Red Onion, and Tomato

Salad Substitutions:

Shrimp $4

4 oz. Salmon Filet $6

All Salads Include a Dinner Roll

Side options:

House-made Potato Chips | Fresh Fruit | Pasta Salad | Potato Salad | Cup of Soup (Add $3)

Add Second Side for $2

BOXED LUNCH FOR THE COURSE - $15.99/PERSON:

- Turkey and Ham Hoagie with Cheddar Cheese
- Potato Chips
- Apple
- Fresh Baked Cookie: (Choose 1): Chocolate Chip | Snickerdoodle | Cranberry Walnut

Add Bottled Water or Soda for $1.99

Sandwiches include Mayo & Mustard packets on the side

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PLATED DINNER MENU

Each Item comes with your choice of Salad, Dinner Roll, Starch & Vegetable. Price is per plate.
While protein choices can vary per plate, we ask that you choose the same vegetable and starch for all plates.

CHICKEN CORDON BLEU - $29/PERSON
Chicken Breast Stuffed with Ham and Swiss Cheese, Topped with a Dijon Cream Sauce.

CHICKEN BRUSCHETTA - $25/PERSON
Grilled Chicken Breast topped with Marinated Tomatoes, Basil, Onion, Fresh Mozzarella & Balsamic.

ROASTED PORK LOIN - $26/PERSON
Thick Cut Oven Roasted Pork Loin with Mustard Chardonnay Sauce.

BACON WRAPPED PORK TENDERLOIN - $29/PERSON:
Three Medallions Smothered in Pineapple Sweet Chili Sauce.

LEMON DILL SALMON - $30/PERSON:
Seared 8 oz Salmon Filet with Lemon Dill Butter Sauce.

10 OZ. CENTER CUT TOP SIRLOIN - $34/PERSON
Grilled Beef Sirloin Steak, served with Mushroom Demi-Glaze.

8 OZ FILET MIGNON - $40/PERSON
Grilled Beef Tenderloin Steak, served with Red Wine Reduction Sauce.

10 OZ. NEW YORK STRIP STEAK - $38/PERSON
Grilled Center Cut Strip Steak, served with Cabernet Demi-Glace.

12 OZ. SLOW ROASTED PRIME RIB - $38/PERSON
Cooked 12 hours Low and Slow, Served Medium, with Garlic Au Jus.

SURF & TURF - $42/PERSON:
Grilled 4 oz. Filet Mignon Paired with Three Roasted Jumbo Shrimp, Topped with Bearnaise Sauce.

STEAK AND CHICKEN DUO - $32/PERSON:
5 oz. Grilled Center Cut Top Sirloin Steak and a Grilled Herb Brined Chicken Breast. Served with Brandy Cream Sauce.

ROASTED VEGGIE STACK - $25/PERSON
Balsamic Marinated Portabella Mushrooms, Summer Squash, Eggplant, Peppers, and Tomatoes with Fresh Mozzarella Topped with Pesto Cream Sauce

Plated Dinners Include Choice of One Veggie and One Starch

PLATED STARCH CHOICES:

-Rice Pilaf
-Roasted Fingerling Potatoes
-White Cheddar Mashed Potatoes
-Smashed Garlic Red Potatoes
-Coconut Jasmine Rice
-Roasted Mushroom Risotto
-Creamy Roasted Red Pepper Polenta
-Baked Potato (Loaded add $2)

PLATED VEGETABLE OPTIONS:

-Glazed Carrots Buttered Bi-Color Corn
-Green Beans with Shallot and Bacon
-Roasted Summer Squash Blend
-Broccoli with Brown Butter
-Roasted Lemon Garlic Cauliflower
-Lemon and Garlic Grilled Asparagus
-Bacon Parmesan Roasted Brussel Sprouts

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Premium Buffet Selections

Includes salad, vegetable, starch, rolls and butter, coffee, tea and water.

Bronze Buffet - $28 PER PERSON

Select 1 Salad, 1 Entree, 1 Starch, 1 Vegetable

Silver Buffet - $32 PER PERSON

Select 1 Salad, 2 Entree, 1 Starch, 1 Vegetable

Gold Buffet - $36 PER PERSON

Select 1 Salad, 2 Entrees, 2 Starch, 2 Vegetable

ENTREES

ROAST TURKEY WITH PAN GRAVY

Slow Roasted Turkey Breast with a Natural Pan Gravy.

HONEY GLAZED HAM

Sliced Ham, Topped with a Sweet Honey Glaze.

CHICKEN BRUSCHETTA

Tender, Oven Roasted Chicken Breast Topped with Savory Mozzarella Cheese and a Blend of Marinated Tomatoes, Fresh Basil, Red Onion, and Balsamic Glaze

PEPPER CRUSTED PORK LOIN WITH BRANDY CREAM SAUCE

Roasted Pork loin Crusted with Coarse Black Pepper and Topped with a Brandy Cream Sauce

BEEF POT ROAST WITH BROWN GRAVY

Braised Beef Chuck, Served with Reduced Pan Sauce.

CHICKEN WITH MUSHROOM CREAM SAUCE

Sauteed Chicken Thighs, Smothered in a Garlic Mushroom Cream Sauce.

ROASTED BEEF SIRLOIN WITH CHIMICHURRI

Thin Sliced Beef Sirloin Cap, Topped with Chimichurri Sauce.

Upgrade Beef : Prime +4
Tenderloin +6

BAKED COD WITH OLD BAY BUTTER

Atlantic Cod Baked with Old Bay Butter

SEARED SALMON WITH A CITRUS PONZU SAUCE

Crispy Salmon, Topped with Citrus Ponzu Sauce.

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PREMIUM BUFFET SELECTIONS

Choices for Bronze, Silver, and Gold Buffet Packages

SALADS:

HOUSE MIXED GREENS

Crisp Mixed Greens Topped with Cherry Tomatoes, Shaved Red Onion, and Cucumber Drizzled with your Choice of Dressing: Ranch, French, or House Vinaigrette.

WEDDING SALAD

Crisp Mixed Greens with Strawberries, Feta Cheese, and Pecans, Drizzled with White Balsamic Dressing.

CAESAR SALAD

Crisp, Chopped Romaine Tossed with Shredded Parmesan Cheese, Croutons, and House Caesar Dressing.

STARCHES:

-LOADED MASHED POTATOES
-VEGETABLE RICE PILAF
-ROASTED BABY RED POTATOES
-ROASTED RED PEPPER POLENTA
-WHITE CHEDDAR MASHED POTATOES
-ROASTED FINGERLING POTATOES
-MUSHROOM RISOTTO
-COCONUT JASMINE RICE
-GARLIC & GRUYERE SCALLOPED POTATOES



VEGETABLES:

-HONEY GLAZED CARROTS
-GREEN BEANS ALMONDINE
-GARLIC LEMON ROASTED CAULIFLOWER
-BROCCOLI WITH BROWN BUTTER
-ROASTED SQUASH MEDLEY
-BUTTERED BI-COLOR CORN
-BACON GRUYERE ROASTED BRUSSEL SPROUTS
-GRILLED ASPARAGUS



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SPECIALTY BUFFETS

All buffets include: Coffee & Iced Tea. These buffets include: Assorted Cookies or Brownies

DELI BUFFET - $19/PERSON:

ASSORTED BREADS:

Wheat | Marble Rye | Sourdough

DELI MEAT:

Roast Turkey | Ham | Roast Beef

CHEESE:

Cheddar | Provolone | Pepper Jack | Swiss

ACCOMPANIMENTS:

Lettuce | Pickles | Sliced Tomato | Red Onion | Mayo | Assorted Mustards | Cookies or Brownies | Potato Chips

TACO BAR - $21/PERSON:

TACO MEATS (CHOOSE 2):

Taco Seasoned Ground Beef, Shredded Chicken, Pork Al Pastor, Carne Asada Carnitas

ACCOMPANIMENTS:

Fresh Fried Tortilla Chips | Queso Blanco Sauce | Pico de Gallo | Salsa Verde | Refried Beans | Spanish Rice

ASSORTMENT OF TORTILLAS:

Flour | Corn | Hard Shell

CONDIMENTS:

Queso fresco | Jack Cheese | Sour Cream | Black Olives | Onions | Jalapenos

PASTA BUFFET - $21/PERSON:

CHOICE OF PASTA (CHOOSE 2):

Spaghetti | Fettuccine | Macaroni | Penne

CHOICE OF SAUCE (CHOOSE 2):

Marinara | Alfredo | White Cheddar

GRILLED CHICKEN BREAST

MEATBALLS

Comes with Mixed Green Salad
House Vinaigrette and Garlic Bread

ASSORTED SANDWICH BUFFET - $21/PERSON:

Choose 3, add an additional choice +2

CHICKEN OR TUNA SALAD CROISSANTS

TURKEY & CHEDDAR ON WHEAT

HAM & SWISS ON WHITE

CHICKEN OR TUNA SALAD ON WHEAT

CRANBERRY CHICKEN WRAP:

Chicken Breast, Apples, Pecans, Mixed Greens, Cranberry Mayo

TURKEY BACON WRAP:

Sliced Turkey, Bacon, Provolone, Lettuce, Tomato, Pesto Aioli

VEGETARIAN WRAP:

Roasted Veggies, Spinach, Tomato, Red Onion, Sundried Tomato Aioli

CONDIMENTS:

Lettuce | Sliced Tomato | Shaved Red Onion | Pickles | Mayo | Assorted Mustards | Fresh Cooked Potato Chips

COOKOUT BUFFET:
1 MEAT $19 | 2 MEAT $22/PERSON

⅓ LB. HAMBURGER:

Bun, Assorted Cheeses, Lettuce, Tomato & Condiments

¼ LB. BRAT:

Bun, Kraut, Condiments

¼ LB. ALL BEEF HOT DOG:

Bun, Condiments

PULLED PORK:

Bun, BBQ Sauce

BBQ CHICKEN

FRIED CHICKEN

CHOICE OF TWO SIDES: Additional side +2

Pasta Salad | Potato Salad | Coleslaw
Baked Beans | Fresh Cooked Potato Chips

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BUFFET ENHANCEMENTS

PRICES ARE LISTED PER PERSON

PLATED DESSERTS:

Assorted Cheesecakes - $5/cake
Chocolate Tuxedo Cake - $5/cake
Fresh Baked Fruit Pies - $4/pie
Strawberry Shortcake - $4/cake

DESSERT PLATTERS:

Fresh Baked Cookies - $2/cookie
Chocolate Iced Brownies - $2/brownie







CHILDREN'S MEALS

-Children's Plated Options for Ages 6-12 -
-Children 5 and Under Eat Free-

CHILDREN'S PLATED CHICKEN TENDERS - $12/CHILD:

Crispy Chicken Tenders Served with French Fries.

CHILDREN'S BUFFET OPTION -
50% OF ADULT LISTED PRICE/CHILD:

-Children's Buffet Options is For Ages 6-12 Years Old-

PLEASE BE SURE TO GIVE A SPECIFIC NUMBER OF CHILD GUESTS SEPARATE FROM YOUR ADULT GUESTS AND SPECIFY IF THEY WILL HAVE THE CHILDREN'S PLATED OR BUFFET OPTIONS

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OUTING/SCHOOL BUFFET

Preset Mixed Green Salad with Choice of Dressing and Dinner Roll

ONE ENTREE $21/ PERSON

TWO ENTREE $24/ PERSON

ENTREE

-Roast Turkey with Pan Gravy
-Honey Glazed Ham
-Chicken Bruschetta
-Beef Pot Roast with Brown Gravy
-Roast Pork Loin with Dijon Chardonnay Sauce
-Slow Roasted Beef with Au Jus

STARCH (CHOOSE 1):

-Vegetable Rice Pilaf
-White Cheddar Mashed Potatoes
-Roasted Red Potatoes with Garlic and Herbs
-Garlic Smashed Red Potatoes
-Coconut Jasmine Rice
-Roasted Red Pepper Polenta

VEGETABLES (CHOOSE 1):

-Honey Glazed Carrots
-Steamed Green Beans
-Roasted Cauliflower
-Steamed Broccoli
-Roasted Squash Medley
-Brown Butter Corn
-Green Peas with Butter and Black Pepper



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HOSTED BAR PACKAGES

BRONZE BAR: $10 FIRST HOUR/PERSON, THEN $5 AN HOUR/PERSON

All Domestic and Premium Canned Beer
All Beer on Tap (Included with Whole Club Rental ONLY)
Four House Wine Selections
Champagne Toast Included with 4-Hour Purchase

SILVER BAR: $12 FIRST HOUR/PERSON, THEN $6 AN HOUR/PERSON

All Domestic and Premium Canned Beer
All Beer on Tap (Included with Whole Club Rental ONLY)
SIX House Wine Selections House Spirits
Champagne Toast
ONE Signature Drink Included with 4-Hour Purchase

GOLD BAR: $14 FIRST HOUR/PERSON, THEN $7 AN HOUR/PERSON

All Domestic and Premium Canned Beer
All Beer on Tap (Included with Whole Club Rental ONLY)
All House Wine Selections
Call/Premium Spirits
Champagne Toast
TWO Signature Drinks Included with 4-Hour Purchase

Open Bars Does Not Include Shots
Open Bars Serve Wine by the Glass Only
Open Bars Serves Draft Beer by the Glass Only
Minimum 2 Hours for All Open Bar Packages
4 Hours Suggested for 6-Hour Events

Prices Are Listed Per Person

WINE & KEGS

WINE:
GLASS $7
BOTTLE $22
CASE (12) $250

White:
Chardonnay
Pinot Grigio
Riesling
Moscato

Red:
Cabernet Sauvignon
Merlot
Pinot Noir

Blush:
White Zinfandel

Sparkling:
Brut
Spumante

DOMESTIC KEG $350:
Miller Lite
Bud Light
Coors Light
Busch Light
Budweiser

Premium/Craft/Import Keg:
Prices Quoted Per Product Please Allow
Two Weeks for all Special Requests and Quotes

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HOSTED BAR PACKAGES

Prices Are Listed Per Drink

Mimosa Bar - Great for Showers, Brunches, and Birthdays
$4 per person plus consumption fee

Consumption options: Priced per bottle opened
$15 Champaign - Brut or Spumante
$12 NA Option - Welches Sparkling

Includes:
Grapefruit Juice
Pineapple Juice
Orange Juice
Crannberry Juice
Berry and Citrus Fruit Garnishes

Non-Alcoholic Beer $5:

Michelob Ultra 0.0
Guinness 0.0
Coors Edge

Domestic Beer $5:

Pabst Blue Ribbon
Budweiser
Bud Light
Michelob Ultra
Miller Lite
Miller High Life
Coors Light
Busch Light

Premium Beer $7 :

Modelo
Stella Artois
Potosi Varsity - Golden Ale
Riverwest Stein - Amber
Two Hearted IPA
Caddyland Hazy IPA
Hacker Pshorr
Left-Handed Nitro Milk Stout
Schofferhofer

Seltzer, & Ciders $7

Angry Orchard
Sun Cruiser
High Noon: Vodka Peach | Vodka Pineapple
Carbliss: Black Raspberry | Lemon Lime
Whiteclaw: Grape

House Spirits $6

Vodka
Gin
White rum
Spiced Rum
Malibu Rum
Tequila
Whiskey
Brandy
Amaretto

Call $7

Tito's
Absolut
Tanqueray
Seagram's 7
Jim Beam Bourbon
Canadian Club
Dewar's Scotch
Korbel
Southern Comfort

Premium $8+

Grey Goose
Ketel One
Bombay Sapphire
Patron Silver
Jack Daniel's
Maker's Mark
Crown Royal
Jameson
Glenlivet 12 yr. Scotch
Bailey's
Disaronno
Kahlua

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ROOM DESCRIPTIONS

THE CLUBHOUSE:

-6-Hour Rental Only
-Maximum Seating - 240 People
-Available Saturdays & Sundays After 4 pm
-Includes Ballroom, Restaurant, Bar, & Patio
-Closed to the Public During the Event
-Six Hour Rental Fee - $750
-Six Hour F&B Minimum - $7.500



BOTH BALLROOMS:

-Two (2), Three (3), Four (4), and Six (6) Hour Rentals
-Maximum occupancy - 268 People
-East & West Ballrooms Combined
-Six Hour Rental Fee - $500
-Six Hour F&B Minimum - $5,000



EAST BALLROOM:

-Two (2), Three (3), Four (4), and Six (6) Hour Rentals
-Maximum Occupancy - 149 People
-Scenic Golf Course Views over 9th Green and 1st Tee
-Six Hour Rental Fee - $350
-Six Hour F&B Minimum - $3,500



WEST BALLROOM:

-Two (2), Three (3), Four (4), and Six (6) Hour Rentals
-Maximum occupancy - 119 People
-Six Hour Rental Fee - $200
-Six Hour F&B Minimum - $2,000

YOUR BANQUET ROOM FEE, DEPOSIT & SERVICE CHARGE INCLUDES:

-White Table Linens
-White Napkins
-White Skirting
-Guest Tables and Chairs
-Uplights
-Set up and Take Down of Event Space
-Cleaning Service Fees
-Event Staff
-Dance Floor
-Cake Cutting
-Additional Tables for Gifts, Cake, DJ, and Name Cards
-Banquet Space Usage
-Sound System
-Projector, White Board, Easels, TV Usage & More

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ROOM FEES & MINIMUMS

THE CLUBHOUSE ROOM FEE AND FOOD & BEVERAGE MINIMUMS:

Six (6) Hour Rental Only - $750
Six (6) Hour F&B Minimum -$7,500.00
Each Additional Rental Hour - $125 with an Additional $250 added to the F&B Minimum

BOTH BALLROOMS ROOM FEES AND FOOD & BEVERAGE MINIMUMS:

Two (2) Hour Rental - $200 and a $2,000 F&B Minimum
Three (3) Hour Rental -$350 and a $3,500 F&B Minimum
Six (6) Hour Rental - $500 and a $5,000 F&B Minimum
Each Additional Rental Hour - $100 and an Additional $100 F&B Minimum

EAST BALLROOM ROOM FEES AND FOOD & BEVERAGE MINIMUMS:

Two (2) Hour Rental - $150 and a $1,500 F&B Minimum
Three (3) Hour Rental - $200 and a $2,000 F&B Minimum
Six (6) Hour Rental - $350 and a $3,500 F&B Minimum
Each Additional Rental Hour - $75 and a an Additional $75 F&B Minimum

WEST BALLROOM ROOM FEES AND FOOD & BEVERAGE MINIMUMS:

Two (2) Hour Rental - $100 and a $1,000 F&B Minimum
Three (3) Hour Rental - $150 and a $1,500 F&B Minimum
Six (6) Hour Rental - $200 and a $2,000 F&B Minimum
Each Additional Rental Hour - $50 and an Additional $50 F&B Minimum

CONFERENCE ROOM

Two (1) Hour Rental - $75
Three (3) Hour Rental - $100
Six (6) Hour Rental - $150
Each Additional Hour - $25

ROOM FEE IS DUE AT THE TIME OF CONTRACT SIGNING AND ACTS AS THE DEPOSIT FOR THE ROOM



All prices are subject to 5.5% Wisconsin State Sales Tax & 18% Banquet Group Service Charge.
Credit Card Payments are subject to a 3% convenience fee. Cash, Debit Card & Checks have no associated fees.

DEPOSITS & CONTRACTS

MENU SELECTION

To ensure preparation time, menu selections, special alcohol requests and guest count must be finalized 14 business days before the event date.

Reedsburg Country Club offers two plated item selections. The hosts are responsible for providing table assignments, the number of each dish, and a clear, effective way for Reedsburg Country Club to identify which plate selection is for each guest.

FOOD & BEVERAGE

Reedsburg Country Club does not allow food or beverage to be brought onto the property by clients or guests, whether purchased or catered from outside sources, except wedding cake and other desserts, manufactured sealed candy, nuts, popcorn, trail mix for specialty bars and guest favors, only if prepared by a licensed food vendor.

The quantity of food prepared is based on the number of guests guaranteed. As a result, all guests are expected to be served dinner.

Vegetarian, Vegan, gluten-free, and other special dietary meal requests are “Chef’s Choice” and are available with prior notice.

Our policy is that NO alcoholic beverages can be brought into or leave the clubhouse property. If outside alcoholic beverages are brought onto the property, they are subject to confiscation without return. Anyone found to have outside alcoholic beverages may be dismissed from the property. If an event is found to have outside alcoholic beverages, Reedsburg Country Club reserves the right to shut down the event bar at a minimum.

Reedsburg Country Club reserves the right to decline the service of alcohol to intoxicated or underage persons based on the judgment of the bartender and manager on duty at that time. Guests must be able to show proper picture identification upon request when ordering and consuming alcoholic beverages.

The last call will be 15 minutes before the end of the event unless otherwise noted.

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Deposits & Contracts

Decorations

The earliest GUARANTEED setup time for the Banquet rooms is 7 AM the day of your event unless Reedsburg Country Club says otherwise. We intend to make your setup as convenient as possible.

No items shall be taped, stapled, nailed, or tacked to the ceiling, windows, walls, floors, or woodwork unless cleared explicitly by Reedsburg Country Club.

No glitter, small gems or stones, silly string, confetti, rice, or birdseed is allowed inside or outside the clubhouse.

No open flames are inside the clubhouse unless otherwise approved by Reedsburg Country Club.

Reedsburg Country Club will not assume responsibility for decorations brought in by the host or vendors or any deposits associated with the decorations. All decorations brought in from outside vendors or the host must be removed at the close of the event UNLESS otherwise discussed with management.

Policies and Procedures

Unless otherwise noted, an 18% taxable group service fee and current Wisconsin sales tax are added to all event fees, room fees, and food and beverage charges.

Reedsburg Country Club will not assume responsibility for loss or damages to any merchandise or articles left at the clubhouse or on the grounds preceding, during, or following the event.

All permanent damage done to the clubhouse and any excessive, outside-of-ordinary, expected cleanup resulting from the event may have fees assessed to the host.

Reedsburg Country Club reserves the right to inspect and control all functions on the premises.

The event host (signee of the contract) is responsible for the conduct of all guests on the property. Child supervision is required during ALL events.

Smoking and animals are prohibited in the clubhouse at all times. All smoking must be done outside at a minimum of 15 feet from any portal to the building.

Service/Guide animals are the only exception and are allowed.

DEPOSITS & CONTRACTS

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Please ensure you secure the date, an initial deposit, and a signed contract with an estimated number of guests, room selection, and time for your event. Dates will not be “held” without a non-refundable deposit, equivalent to your room fee, which applies to your event's final balance.

A second payment of 50% of the total estimated event charges is due ninety (90) days before the scheduled event date. Estimated charges are based on room fees, F&B minimums, tax, and service charges.

A guaranteed guest count is due fourteen (14) days before the event date, and the host must inform Reedsburg Country Club. The guarantee is the minimum that you will be charged. If your attendance exceeds the guarantee, billing will be for the actual number of guests. After the final count is given, it can only be reduced if approved by Reedsburg Country Club.

The final charges must be fully paid PRIOR to the event date. Any additional charge incurred after the final payment has been made will be invoiced and due for payment by seven (7) business days after the event.



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