

BANQUETS & SPECIAL EVENTS



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WELCOME TO ELKHORN

Welcome to Elkhorn Grill & Banquet. Our 22,000 square foot banquet hall is an award winning facility hosting events large and small. Our great location, expansive menu options and friendly staff will not just meet your expectations, but exceed them. From intimate gatherings, to important business meetings and elegant weddings, our professional staff will be happy to help you with any event!

We are happy to host you and your guests for any function; wedding receptions, wedding ceremonies (indoor and outdoor), rehearsal dinners, quinceaneras, baby showers, birthday parties, holiday parties, bridal showers, banquets, meetings, memorials, reunions, celebrations of life, baptisms, team building days and any other occasions.

Thank you for considering us for your special events.

Elizabeth Verstl

Elizabeth Verstl
Special Event & Sales Manager





BREAKFAST MENU

Per Person Price

Club Favorite Breakfast - \$20

Fresh fruit
Assorted danishes
Scrambled eggs
Sausage links or bacon
Country Potatoes
Coffee

Continental Breakfast - \$13

Fresh fruit
Assorted danishes
Coffee

Breakfast Burrito Buffet - \$13

Breakfast burritos with eggs, potatoes, cheese
& choice of sausage, ham or bacon, salsa &
sour cream
Coffee

Add orange & apple juice - \$3

APPETIZER MENU

Each tray includes 50 pieces or 50 Servings

Fresh Tomato Bruschetta with crostinis & a balsamic drizzle	\$70
Italian meatballs with marinara or bbq sauce	\$80
Chorizo dates wrapped in bacon with honey mustard drizzle	\$110
Garden vegetable platter with ranch dressing	\$95
Veggie Spring Rolls with sweet chili sauce	\$95
Grilled crudité with balsamic drizzle	\$95
Seasonal fruit platter	\$110
Grilled teriyaki chicken kabobs with pineapple, peppers & onions	\$110
Blue cheese, poached pear & walnut stuffed endives with a balsamic drizzle	\$110
Antipasto platter	\$110
Hot artichoke dip with crostinis	\$110
Coconut prawns with sweet Thai chili sauce	\$120
Assorted cheese display with crackers	\$130
Filo cup with goat cheese , balsamic drizzle & candied currants	\$110
New York steak skewers with cherry tomatoes & raspberry vinaigrette	\$135
Mini crab cakes with red pepper remoulade or spicy lemon aioli	\$130
Chicken cordon blue bites with a honey mustard drizzle	\$130
Kaluha pulled pork sliders on Hawaiian rolls	\$135
Grilled lamb lollipops with triple beurre monté	\$260



MAIN COURSE SELECTIONS

————— Per Person Price

All options are priced as a buffet & include a house or caesar salad, seasonal vegetables, choice of starch, bread & butter, water & iced tea.

Airline Chicken Breast - \$29

Sauce options: piccata, marsala, pesto, champagne, alfredo, marinara, rosemary mushroom, madeira, beurre blanc, champagne orange cream sauce

Roasted Pork Loin - \$29

Sauce options: champagne, rosemary mushroom, champagne orange cream sauce, demi glaze, mostarda

Beef

Tri Tip - \$36

Rib Eye - \$40

New York - \$39

Prime Rib - \$47 (staffed carving station)

Sauce options: demi glaze, rosemary mushroom, au jus, bernaise, sherry mushroom cream sauce, bordelaise, maitre d'hotel butter, chimichurri, brandy peppercorn cream sauce

Duet Plate add \$11

Vegetarian - \$26

Stuffed or Grilled Portobello

**Pillow Lasagna with marinara
or alfredo sauce**

Fish - Market Price

Inquire for selections and preparation



STARCHES & SIDES

Starches

Garlic mashed potatoes
Roasted red potatoes
Baby heirloom potatoes
Fried rice
Rice pilaf
White rice
Cilantro lime rice
Polenta
Macaroni & Cheese

Pastas

Penne
Linguine
Spaghetti
Fettuccine
Rigatoni

Pasta Sauces

Bolognese
Alfredo*
Pesto*
Marinara*

*vegetarian





OTHER BUFFET OPTIONS

Fajita Bar - (Chicken or Steak) \$35 (Shrimp) \$40/ Combo - \$40

Shrimp/ steak or chicken marinated & sauteed with onions & bell peppers. Served with homemade refried beans, spanish rice, garden salad, jalapenos, sour cream, shredded cheese, limes, warm flour tortillas, chips & salsa.

Delicatessen - \$25

House salad with ranch & Italian dressings, pasta salad, potato salad, or fruit salad, sliced assorted deli meats, sliced assorted cheeses, assorted breads & condiments

Italian - \$30

Beef & Italian sausage lasagna or vegetable lasagna with your choice of bolognese, marinara or alfredo sauce, seasonal vegetables, Caesar salad & garlic bread

BBQ

Hot Dogs & Hamburgers - \$25

Tri Tip Sandwich & Chicken Sandwich - \$37

House salad with ranch & Italian dressings, potato salad, BBQ beans & condiments

ASIAN OPTIONS

Appetizers

Each tray includes 50 pieces

Chicken satay	\$110
Beef satay	\$130
Potstickers	\$95
Egg rolls	\$105
Spring rolls	\$95
Sesame seared tuna on won-ton chips	market price
with wasabi aoli, micro greens & garlic soy	
Blue fin tuna	market price

Dinner Buffet Options

Beef Rendang	Sesame beef	Kung Pao chicken
Schezwan shrimp	Sesame shrimp	Sweet & sour shrimp
Schezwan chicken	Sesame chicken	Sweet & sour chicken
Curried coconut shrimp	Mongolian beef	Shoyu chicken
Curried coconut chicken	Pancit	Beef bulgogi
Orange shrimp	Teriyaki beef	Lemon chicken katsu
Orange chicken	Teriyaki chicken	<u>Sides</u>
Broccoli beef	Teriyaki salmon	Garlic fried rice
Korean short ribs		White rice
(bbq or braised)		Chow main
		Wok charred vegetables



DESSERT SELECTIONS

Dessert Platters

Each tray includes 50 pieces

Fresh baked cookies - \$85

Traditional bread pudding - \$80

Seasonal berry crisp - \$160

Assorted dessert bars - \$200

Assorted petit fours - \$160

Other Options

Assorted pies

Assorted cakes

Cheesecake with fresh fruit
compote

Cake Cutting/ Serving

Outside sweets & cakes are allowed.

Elkhorn to plate & serve cake - \$5 (per person)

Serve it yourself with your own plates/napkins & cutlery - No charge



FOR THE KIDS

Children's Meals - \$16

Children 4 - 12 years of age. Includes a fruit cup & juice box.

Chicken strips & french fries

Mini corn dogs & french fries

Sliders & french fries



BEVERAGE SERVICES

Per Person Price

Apple cider toast	\$5
Champagne toast	\$7
BYO Champagne or cider (toast)	\$4
Unlimited fountain sodas	\$4
Bottomless mimosa bar	\$20
Coffee/ hot tea/ hot chocolate	\$5
Corkage (per 750ml)	\$15

FACILITY FEES



Includes: 6 hour room rental, tables, chairs, standard linen (table cover & napkin), servers (buffet service), stemware, silverware, plates, set-up, clean-up, water & iced tea & on-site coordinator.

Formal Dining Room

Up to 60 guests - \$850

Garden Room (with permanent dance floor)

Up to 100 guests - \$1600

Up to 150 guests - \$1900

Fairway Room (with convenient access to parking lot)

Up to 100 guests - \$1600

Up to 150 guests - \$1900

Full Banquet Hall (access to parking & garden area)

Up to 150 guests - \$2500

Up to 200 guests - \$3000

Up to 250 guests - \$3500

Up to 300 guests - \$4000

Outdoor Wedding Ceremony Site (16th Fairway or Driving Range)

Up to 100 guests (including arch and pillars) - \$1500

Chair rental (every guest over 100) - \$8





STAFFING

Security - \$30 per hour

1 security guard is required for every 100 guests

Servers - \$25 per hour

1 server for every 40 guests - buffet **(cost included with facility fee)**

1 server for every 15 guests - plated service

Bartender - \$25 per hour

1 bartender for every 75-100 guests

Bartender fees are waived with a minimum hosted bar:

- 1 bartender - \$750
- 2 bartenders - \$1000

RENTALS & ADDITIONAL SERVICES

Digital Photo Booth with Backdrop & Props	\$400
70in TV (2 available - wireless sync)	\$100 Each
Projector	\$100
Projector Screen (120 inch)	\$50
Microphone (handheld or lapel)	\$25
Portable Bluetooth Sound System with Microphone	\$50
Uplights (8 lights)	\$100
Pipe & Drape Backdrop (8ft x 10 ft)	\$100
Pipe & Drape Backdrop (12ft x 20ft)	\$400
Premium Table Linens (full length)	\$15
Outdoor Ceremony Chairs	\$8
Stage	\$200
Podium	\$25
Wedding Arch & Pillars	\$200



IMPORTANT NOTES

Deposit & Reservation

To guarantee the event time and date, a non-refundable deposit of half the facility fees must be made and the terms & conditions (contract) are agreed to and signed.

Refundable Security Deposit

A \$400 deposit will be taken at the time of booking. If no damage, excess cleaning, or extended room use happens, the deposit will be refunded.

Tax & Service Charge

All pricing is subject to a 20% service charge & current sales tax unless specified.

Credit Card Convenience Fee

All credit/ debit card payments are subject to a 3% fee.

Event & Bar Timing

All events must end before Midnight.

The bar closes 1 hour before the end of the event.

All parties (including vendors) must be out of the premises by the contracted time.

Outside Food & Beverage

No outside food or beverage is allowed on the premises. We will allow celebratory cakes & sweets to be brought in with prior notice. If outside alcohol is found, we reserve the right to end your event and no refund will be given

Early Set Up

We allocate one hour of set up/ decorating time prior to the scheduled start of your event free of charge. If you require additional time, a fee of \$100 will be added to your event total. Set up times must be scheduled one week in advance and occur during regular business hours.

