



## *Banquet Menu*

### *Gateway National Golf Links*

18 Golf Drive

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[www.gatewaynational.com](http://www.gatewaynational.com)

# *Breakfast Menu*

(Requires a 40 person minimum for buffet)

## ***Continental Breakfast***

Fresh Cut Fruit, Assorted Muffins, Apple Danish and Bagels with Cream Cheese  
9.00/per person

## ***Traditional Breakfast***

Scrambled Eggs, Applewood Smoked Bacon, Tater Tots,  
Praline French Toast, Yogurt Shooters, Sliced Seasonal Fruit,  
Fresh Brewed Coffee, Tea, Orange Juice, Cranberry Juice and Milk  
12.00/per person

## ***Chef Attended Omelet Station***

(Available with purchase of breakfast selections above)  
4.00/per person

***Specialty menus of any kind are available upon request and can be personalized by the Chef.***



21% service charge and state sales tax will be added to all of the above prices.

# *Banquet Sit-Down Luncheon*

## *Salads*

(Served with Fresh Baked Bread and Sticky Buns)

### ***Grilled Chicken Spinach & Mixed Green Salad***

Goat Cheese Fritters, Candied Walnuts, Cranberries & Dried Apricots  
13.00/per person

### ***Southwest Chicken Salad***

Blackened Chicken, Roasted Corn, Avocado, Black Beans  
Crisp Tortilla Strips and Sour Cream drizzled with Chipotle Ranch  
13.00/per person

### ***Grilled Chicken Caesar Salad***

Crisp Romaine, Garlic Croutons and Parmesan Cheese  
13.00/per person

## *Sandwiches*

(Served with your choice of Fresh Fruit, Cole Slaw, Fries, Chips, or Potato Salad)

### ***California Chicken Club***

Cheddar Grilled Chicken, Avocado,  
Applewood Bacon, Chipotle  
Aioli on Toasted Ciabatta  
14.00/per person

### ***Southwest Grilled Chicken Wrap***

Blackened Chicken, Corn Salsa,  
Crisp Romaine, & Chipotle  
Aioli in a Tomato Tortilla  
14.00/per person

### ***Shaved Prime Rib Dip***

Prime Rib on Toasted Pretzel Bun,  
Crisp Onion Straws, and Pepper Jack  
Cheese with Warm Au Jus  
14.00/per person

### ***Slow Roasted Turkey Croissant***

Sliced Roasted Turkey on Butter Toasted  
Croissant, Raspberry Cream Cheese,  
Shredded Lettuce  
14.00/per person

### ***Tilapia Rye***

Carmelized Onion and Saurkraut,  
Swiss Cheese and Russian Dressing on Marble Rye  
14.00/per person

***All Luncheons are complimented with coffee, tea  
and a decadent dessert chosen by our Chefs.***

# Banquet Hors d'oeuvres

## Hot Selections

Breaded Chicken Strips  
Crab Rangoon  
St. Louis Style Toasted Ravioli  
Spicy Chicken Drumsticks  
Mini Crab Cakes with Cajun Aioli  
Assorted Miniature Quiche  
Beef Tenderloin Wrapped in Bacon  
Fried Guacamole  
Chicken Satay with Thai Peanut Dipping Sauce  
Buffalo Chicken Sliders with Pepper-Jack Cheese  
Mini Caramelized Onion & Blue Cheese Beef Sliders

## Seafood Selections

Ahi Tuna Poke with Cucumber and Ginger  
Jumbo Cocktail Shrimp  
Caper Crusted Tuna with Wasabi Whipped Potato  
Coconut Shrimp with Orange Sauce  
(All selections available at Market Price)



## Cold Selections

Chicken Salad Sliders on a Pretzel Bun  
Tuna Salad Sliders on a Pretzel Bun  
Antipasto Platter  
Assorted Cheese Display  
7 Layer Dip with Crisp Tortillas  
Traditional Rye Bread with Dill Dip  
Gourmet Seasonal Fruit Falls  
Assorted Deli Pinwheels  
Fruit Kabobs with Yogurt Dipping Sauce  
Mini Assorted Bistro Sandwiches  
Wild Mushroom Phyllo Cups with Boursin

## Pricing Per Guest

### **Two Hot & One Cold**

(Available with dinner selection only)

9.00

### **Four Hot & Two Cold**

25.00

### **Six Hot & Three Cold**

26.00

### **Eight Hot & Four Cold**

28.00

# *Banquet Hors d'oeuvres*

## *Interactive Pasta Station*

(Available with purchase of Hors d'oeuvres Package only)

Alfredo, Marinara, & Garlic Olive Oil

Grilled Chicken Breast

Fresh Beef Tips

Gulf Shrimp

Bay Scallops

Assorted Vegetables

Fresh Cheese & Pasta Selections

5.00/per person



## *Deluxe Specialties*

### *Surf 'n Turf*

Sweet Chili Beef and Shrimp Skewers

4.00/each

### *Assorted Fruit and Cheese Platter*

Fresh Cut Fruit and Cubed Cheeses

100.00 (serves 50 people)

### *Fruit and Cheese Falls*

Gourmet Display of Assorted Fruit and Cheese

185.00 (serves 100 people)

### *Tuxedo Chocolate Strawberries*

White and Dark Chocolate

3.00/each

21% service charge and state sales tax will be added to all of the above prices.  
Tax exempt groups must provide proof of exemption.

# *Banquet Lunch Buffet*

(Requires a 40 person minimum for buffet)

Buffets are served with your choice of: Two Salads, Three Accompaniments, and Two Entrees,  
Fresh Baked Dinner Rolls, Chef's Choice of Desserts, Coffee and Tea.

Lunch price is valid before 3:00 p.m.

20.00/per person

## *Salads*

### ***Wild Field Greens Salad***

Dried Cranberries, Mandarin Oranges and Candied Walnuts

### ***House Salad***

Cucumbers, Tomatoes, Red Onions and Croutons

### ***Spinach Salad***

Sliced Pears, Blue Cheese & Candied Walnuts

### ***Classic Italian Salad***

Crisp Iceberg, Marinated Olives, Artichokes, Tomatoes and Feta Cheese

### ***Classic Caesar Salad***

Crisp Romaine, Garlic Croutons and Parmesan Cheese

## *Accompaniments*

### ***Fettuccini Alfredo***

### ***California Vegetable Medley***

### ***Green Beans with Onions & Bacon***

### ***Citrus Glazed Carrots***

### ***Marinated Grilled Vegetables***

### ***Roasted Corn with Sweet Peppers***

### ***Bacon & Cheddar Roasted Red Bliss Potatoes***

### ***Horseradish & Gouda Whipped Potatoes***

### ***Long Grains & Wild Rice Pilaf***

### ***Baked Macaroni & Cheese with Applewood Smoked Bacon***

### ***Penne Pasta with Marinara***

# *Banquet Lunch Buffet*

## *Entrees*

### ***Chicken Modega***

Italian Breaded Chicken Breast Topped with Provel Cheese in a Chardonnay & Bacon Cream Sauce

### ***Classic Chicken Marsala***

Lightly Seared Chicken Breast topped with a Rich Wild Mushroom Marsala Wine Sauce

### ***Chicken Flamingo***

Smoked Gouda & Fresh Spinach Stuffed Chicken Breast in a Garlic Cream Sauce

### ***Scallop and Prawn Pasta***

Roasted Red Peppers and Crisp Asparagus in a Sherry Asiago Cream Sauce

### ***Mustard Crusted Pork Loin***

Cracked Black Pepper

### ***Home-Style Fried Chicken***

Buttermilk Biscuits and Country Gravy

### ***Oven Roasted Turkey Breast***

Chef's Action Station with Home-Style Country Gravy

### ***18 Hour Smoked Beef Brisket***

Chef's Action Station with Horseradish Cream Sauce and Sweet Lager Barbeque Sauce

### ***Slow Roasted Beef Top Round***

Chef's Action Station with Horseradish Cream Sauce and Rich AuJus

***Certified Angus Carved New York Strip or Slow Roasted Prime Rib  
is available for an additional 4.00 per guest.***

21% service charge and state sales tax will be added to all of the above prices.

# *Banquet Dinner Buffet*

(Requires a 40 person minimum for buffet)

Buffets are served with your choice of: Two Salads, Three Accompaniments, and Two Entrees,  
Fresh Baked Dinner Rolls, Chef's Choice of Desserts, Coffee and Tea.

27.00/per person

## *Salads*

### *Wild Field Greens Salad*

Dried Cranberries, Mandarin Oranges and Candied Walnuts

### *House Salad*

Cucumbers, Tomatoes, Red Onions and Croutons

### *Spinach Salad*

Sliced Pears, Blue Cheese & Candied Walnuts

### *Classic Italian Salad*

Crisp Iceberg, Marinated Olives, Artichokes, Tomatoes and Feta Cheese

### *Classic Caesar Salad*

Crisp Romaine, Garlic Croutons and Parmesan Cheese

## *Accompaniments*

### *Fettuccini Alfredo*

### *California Vegetable Medley*

### *Green Beans with Onions & Bacon*

### *Citrus Glazed Carrots*

### *Marinated Grilled Vegetables*

### *Roasted Corn with Sweet Peppers*

### *Bacon & Cheddar Roasted Red Bliss Potatoes*

### *Horseradish & Gouda Whipped Potatoes*

### *Long Grains & Wild Rice Pilaf*

### *Baked Macaroni & Cheese with Applewood Smoked Bacon*

### *Penne Pasta with Marinara*



# *Banquet Dinner Buffet*

## *Entrees*

### ***Chicken Modega***

Italian Breaded Chicken Breast Topped with Provel Cheese in a  
Chardonnay & Bacon Cream Sauce

### ***Classic Chicken Marsala***

Lightly Seared Chicken Breast topped with a Rich  
Wild Mushroom Marsala Wine Sauce

### ***Chicken Flamingo***

Smoked Gouda & Fresh Spinach Stuffed Chicken Breast in a Garlic Cream Sauce

### ***Teriyaki Salmon Filet***

Sesame Ginger and Cucumber Slaw

### ***Scallop and Prawn Pasta***

Roasted Red Peppers and Crisp Asparagus in a Sherry Asiago Cream Sauce

### ***Mustard Crusted Pork Loin***

Cracked Black Pepper

### ***Home-Style Fried Chicken***

Buttermilk Biscuits and Country Gravy

### ***Oven Roasted Turkey Breast***

Chef's Action Station with Home-Style Country Gravy

### ***18 Hour Smoked Beef Brisket***

Chef's Action Station with Horseradish Cream Sauce and  
Sweet Lager Barbeque Sauce

### ***Slow Roasted Beef Top Round***

Chef's Action Station with Horseradish Cream Sauce and Rich AuJus

***Certified Angus Carved New York Strip or Slow Roasted Prime Rib  
is available for an additional 4.00 per guest.***

21% service charge and state sales tax will be added to all of the above prices.

# *Banquet Sit-Down Dinner*

Entrees are served with your choice of: One Salad, One Vegetable, and One Starch,  
Fresh Baked Dinner Rolls, Chef's Choice of Desserts, Coffee and Tea.

## *Salads*

### ***Wild Field Greens Salad***

Dried Cranberries, Mandarin Oranges and Candied Walnuts

### ***House Salad***

Cucumbers, Tomatoes, Red Onions and Croutons

### ***Spinach Salad***

Sliced Pears, Blue Cheese & Candied Walnuts

### ***Classic Italian Salad***

Crisp Iceberg, Marinated Olives, Artichokes, Tomatoes and Feta Cheese

### ***Classic Caesar Salad***

Crisp Romaine, Garlic Croutons and Parmesan Cheese

## *Vegetables*

### ***California Vegetable Medley***

### ***Green Beans with Onions & Bacon***

### ***Citrus Glazed Carrots***

### ***Marinated Grilled Vegetables***

### ***Roasted Corn with Sweet Peppers***

## *Starches*

### ***Bacon & Cheddar Roasted Red Bliss Potatoes***

### ***Horseradish & Gouda Whipped Potatoes***

### ***Fettuccini Alfredo***

### ***Long Grains & Wild Rice Pilaf***

### ***Baked Macaroni & Cheese with Applewood Smoked Bacon***

### ***Penne Pasta with Marinara***

# *Banquet Sit-Down Dinner*

## *Entrees*

### ***Chicken Modega***

Italian Breaded Chicken Breast Topped with Provel Cheese in a Chardonnay & Bacon Cream Sauce  
27.00/per person

### ***Chicken Flamingo***

Smoked Gouda & Fresh Spinach Stuffed Chicken Breast in a Garlic Cream Sauce  
27.00/per person

### ***Chicken Tuscany***

Wild Mushrooms, Capers, Artichokes and Olives in a White Wine Butter Sauce  
27.00/per person

### ***Teriyaki Salmon Filet***

Sesame Ginger Cucumber Slaw  
28.00/per person

### ***12 oz Porterhouse Pork Chop***

Brandy Apple and Raisin Chutney  
29.00/per person

### ***Scallop and Prawn Pasta***

Roasted Red Peppers and Crisp Asparagus in a Sherry Asiago Cream Sauce  
32.00/per person

### ***14 oz New York Strip***

Grilled to Perfection and Topped with a Roasted Shallot Port Wine Demi-Glaze  
33.00/per person

### ***Grilled 8 oz Filet Mignon***

Flame Broiled to Perfection and served with Veal Demi-Glaze  
35.00/per person

***Combination Entrees are available for an additional 3.00 per guest.***



# Beverage, Bar and Wine

## Banquet Package

**2 Hour House Brand, 16.00 / 4 Hour House Brand, 18.00**

**2 Hour Beer, Wine, and Soda, 15.00 / 4 Hour Beer, Wine, and Soda, 17.00**

**2 Hour Premium Brand, 21.00 / 4 Hour Premium Brand, 25.00**

**\*Any function exceeding 4 hour bar will be calculated on per drink consumption. Absolutely no exceptions.**

## Non-Host Bar

(Prices are Per Drink)

**House Brand, 6.00**

**Call Brand, 6.50**

**Premium Brand, 7.00**

**Wine, 5.00**

**Bottle Beer, 3.50**

**Premium Bottle Beer, 4.50**

**Soda, 2.00**



**\*A 100 bartender fee will apply to all non-host bars (1 bartender per 120 people.)**

## Banquet Specialty Beverages

**Tropical Punch (non-alcoholic), 30.00 per gallon**

**Mimosa, 40.00 per gallon**

**Champagne Punch, 40.00 per gallon**

**Champagne, 20.00 per bottle**

**Specialty Wine, Available upon request**

21% service charge and state sales tax to be added to all of the above prices.

**We reserve the right to refuse service to anyone under the legal drinking age or anyone consuming alcohol in excess. Absolutely no exceptions.**

# *Banquet Policies*

## *Room Minimums and Charges:*

Contact your catering director to discuss minimum requirements.

**If minimum dollar amounts are not attained, the difference will be added to the final bill.**

Rooms are reserved on a 5-hour time allotment. An additional 350.00 per hour room rental will apply to any additional hours added.

## *Food and Beverage:*

Menu selections should be submitted to the Catering Office no later than 30 days prior to the scheduled function. Guarantee of exact attendance for all banquet facilities must be made 72 hours in advance. The guaranteed number of guests cannot be reduced. Minimum charge of 100% of guaranteed guest number. If the Catering Office received no guarantee, the Club will assume the guarantee to be the original number reserved. No food or beverage of any kind will be brought onto the premises, except for the wedding cake or candy. The Catering Office issues one customer check with tax and service charge already added. According to State Law, service charges must also be taxed. There are no separate customer checks issued in the private rooms. A service charge of 21% and state sales tax are added to all food and beverage items. Menus and pricing are subject to change on an annual basis. Steak and seafood items tend to fluctuate and will be subject to marketing pricing. Please contact our Catering Director for further information.

## *Payment:*

Gateway National Golf Links accepts cash, credit cards, cashier checks, or personal checks.

## *Termination for Cause:*

This agreement is subject to termination without liability upon the occurrence of any circumstance beyond control of either party – such as acts of God, war, acts of terrorism, government regulations, disaster, strikes, civil disorder, curtailment of transportation facilities or any emergency of a comparable nature beyond the parties control, making it impossible, illegal or which affects ability to perform it's obligations under this agreement – to the extent that such circumstances make it illegal or impossible to provide or use the Club facilities.

# Banquet Policies

## *General Conditions:*

The Club does not permit nails, staples, tacks, etc. to be used on the meeting room walls and or tables. Any damage will be billed to the host. Gateway National Golf Links reserves the right to inspect and control all private meetings and receptions held in the Club, Pavilion, and Banquet rooms. Gateway National Golf Links will not assume responsibility for the damage or loss of any merchandise or articles left in the Club prior to, during, or following your function.

Liquor sales are governed by state laws and are strictly followed. Any violation of Illinois State Liquor Laws by a minor will result in the notification of the correct authorities. Gateway National Golf Links also reserves the right to refuse service to a guest at the discretion of Gateway National Golf Links staff. Gateway National Golf Links reserves the right to move a party to another room or charge a fee for this room, depending on the guaranteed number of people in the party.

## *Rental and Fees:*

Meal service periods include use of a room and service personnel for that period.

<b>Breakfast</b>	<b>Lunch</b>	<b>Dinner</b>
3 Hour Maximum	4 Hour Maximum	5 Hour Maximum

If an additional meeting room or time is required beyond the time stated above, there will be an additional 350.00 per hour minimum charge.

All parties are required to pay 100% of final estimated bill 30 days prior to function.

Bartender charge for cash bar, 100.00

Audio Visual Equipment rental, Varies (Please inquire with Catering Director)

## *Deposits:*

**Group Reservations, 350.00**

**Weddings, 1500.00**

**Weddings (fewer than 50 people), 1000.00**

**Deposits are non-refundable and will be applied to the final balance. All parties are required to pay 100% of the final estimated bill 30 days prior to function. No exceptions please.**

**I have read and agree to the Banquet Policies of Gateway National Golf Links.**

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date