



Banquet Menu

Gateway National Golf Links

18 Golf Drive

Madison, IL 62060

Phone: 314.421.4653

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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 Rueben

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 Modera

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.

Breakfast	Lunch	Dinner
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