

# *Bloomingtondale Golf Club*

181 GLEN ELLYN ROAD BLOOMINGDALE, IL. 60108

PH. 630-529-6232 FAX 630-5295549

## **2008 Golf Outing Package**

**Thank you for your interest in Bloomingtondale Golf Club.** The enclosed information includes our 2008 golf rates as well as a variety of menu selections designed to fit various budgets and tastes. We have other menus available, either more elegant, or something a bit laid back, which we would be happy to send upon request. If you have a favorite meal in mind, let us know. We will have our catering department prepare it for you.

**Our goal is to make your experience at Bloomingtondale Golf Club an enjoyable and memorable one.**

### **Fees for Golf (per golfer):**

#### **Greens Fees:**

<b>Monday thru Thursday</b>	<b>\$36.00</b>
<b>Friday, Saturday &amp; Sunday</b>	<b>\$41.00</b>

#### **Motor Carts:**

	<b>\$16.00</b>
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(Required before 2:00 P.M. Sat. and Sun.)

### **Ticket prices for halfway-house and on-course beverage cart (per ticket):**

<b>Hot Dog and Beverage</b>	<b>\$5.00</b>
<b>Hot Dog, Beverage &amp; Chips</b>	<b>\$5.50</b>
<b>Beverage Cart</b>	<b>\$3.00</b>

(Import beer additional)

#### ***Please Note:***

*Menus are subject to a 17% staffing charge and state sales tax.*

*Bloomingtondale Golf Club requires proper golf attire and is a soft-spike facility.*

*The Club House is a Non-Smoking Facility.*

Thank you for your interest in Bloomingtondale Golf Club, and we hope to be of service to you. If you have any questions feel free to contact me.

Sincerely,

Donald Helmig

Manager

***Bloomingtondale Golf Club***

# **RIBS AND CHICKEN BARBEQUE BUFFET**

\*\*\*\*\* ALL YOU CAN EAT\*\*\*\*\*

*BBQ Baby Back Ribs    BBQ Chicken*

*Corn on the Cob    Oven-Baked Beans    Creamy Cole Slaw  
Garden Fresh Tossed Salad    American Potato Salad    Fruit Salad  
Green Pepper, Tomato and Onion Salad*

*French Bread and Butter*

*Coffee    Tea    Iced Tea    Soft Drinks*

*(During serving)*

*50 to 124 guest \$18.95    125 or more guest \$18.25*

# **SANDWICH COOKOUT BUFFET**

\*\*\*\*\* ALL YOU CAN EAT\*\*\*\*\*

*BBQ Chicken                      Hamburgers                      Bratwurst*

*Corn on the Cob    Oven-Baked Beans  
Creamy Cole Slaw    American Potato Salad*

~ Additional Items Available for Substitution ~

*Italian Sausage    Polish Sausage*

*Buns and condiments*

*Coffee    Tea    Iced Tea    Soft Drinks*

*(During serving)*

*50 to 124 guest \$13.50                      125 or more guest \$12.50*

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## **Try our famous *WHOLE ROASTED PIG!***

*Add to your menu selection for as little as \$3.00 per guest.                      Minimum of 100 guests*

*Prices are per guest unless stated otherwise.  
Groups under 50 guests will incur a \$50.00 fee.*

*Prices are subject to 17% staffing charges and state sales tax.*

**PRICES SUBJECT TO CHANGE WITHOUT NOTICE**

## **TRADITIONAL BUFFET**

*Herb Baked Chicken      Mostaccioli with Marinara Sauce*  
*Inside Round of Beef*

### **Choice of Potato or Rice:**

*Select one*

*Mashed Potatoes with Gravy      Oven Browned Potatoes      Scalloped Potatoes*  
*AuGratin Potatoes      Wild and Browned Rice      Rice Pilaf*

### **Choice of Vegetable:**

*Select one*

*Green Beans Almondine      Green Beans with Julienne Carrots*  
*California Blend      Peas and Mushrooms      Baby Carrots and Peas*  
*Broccoli, Cauliflower and Baby Carrots*

*Garden Fresh Tossed Salad with choice of dressings*  
*Relish Tray*

*Assorted Dinner Rolls and Butter*

*Coffee      Tea      Iced Tea      Soft Drinks*

*(During serving)*

*\$19.25 per guest*

*(Minimum 80 Guests)*

## **TRADITIONAL FAMILY STYLE**

*Herb Baked Chicken      Mostaccioli with Marinara Sauce*

*Choice of (Select one):*

*Roast Beef      Baked Ham      Roast Pork*

### **Choice of Potato or Rice:**

*Select one*

*Mashed Potatoes with gravy      Oven Browned Potatoes      Scalloped Potatoes*  
*AuGratin Potatoes      Wild and Brown Rice      Rice Pilaf*

### **Choice of Vegetable:**

*Select one*

*Green Beans Almondine      Green Beans with Julienne Carrots*  
*California Blend      Peas and Mushrooms      Baby Carrots and Peas*  
*Broccoli, Cauliflower and Baby Carrots*

*Garden Fresh Tossed Salad*

*Assorted Dinner Rolls and Butter*

*Coffee      Tea      Iced Tea      Soft Drinks*

*(During serving)*

*\$19.95 per guest*

*(Minimum 80 Guests)*

*Prices are per guest unless stated otherwise and are based on 80 guests.*

*Smaller groups will incur an additional charge*

*Prices are subject to 17% staffing charges and state sales tax.*

**PRICES SUBJECT TO CHANGE WITHOUT NOTICE**

## **PLATE SERVICE DINNERS**

### **Choice of Beef or Chicken Entrée:**

*Filet Mignon* - \$22.25    *New York Strip Steak* - \$21.25  
*Roast Sirloin of Beef* - \$19.25    *Roast Prime Rib of Beef* - \$20.25  
*Roast Tenderloin of Beef* - \$22.75

*Chicken Teriyaki*   *Stuffed Chicken Breast*   *Chicken Oscar*  
*Chicken Parmesan*   *Chicken Cacciatore*   *Chicken Marsala*  
*Chicken Vesuvio*   *Chicken Divan*   *Grecian Chicken*   *Chicken Piccata*  
\$18.25

### **Choice of Potato or Rice:**

*Select one*  
*Baked Potato with Sour Cream*   *Oven Browned Potato*   *Oven-roasted Potato*  
*AuGratin Potato*   *Scalloped Potato*   *Wild and Brown*   *Rice Pilaf*

### **Choice of Vegetable:**

*Select one*  
*Baby Carrots and Peas*   *Green Beans Almondine*  
*Green Beans with Julienne Carrots*   *Peas and Mushrooms*  
*Broccoli, Cauliflower and Baby Carrots*

*Garden Fresh Tossed Salad choice of dressings*

*Assorted Dinner Rolls and Butter*

*Coffee*   *Tea*   *Iced Tea*   *Soft Drinks*

*(During serving)*

*Prices are per guest unless stated otherwise and are based on 100 guests.  
Smaller groups will incur an additional charge*

*All prices are subject to 17% staffing charge and state sales tax.  
PRICES SUBJECT TO CHANGE WITHOUT NOTICE*

# OPEN BAR

**OPEN BAR PRICING** per guest **1 Hour - \$10.00 2 Hours - \$14.00 3 Hours - \$15.00**  
(Call brands)

*Bar prices are based on 100 guests. Additional charges will be added for smaller groups*

*All prices are subject to 17% staffing charge and state sales tax.*  
**PRICES SUBJECT TO CHANGE WITHOUT NOTICE**

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## DESSERTS

### **FROZEN TREATS**

<i>Rainbow Sherbet</i>		<b>\$2.25</b>
<i>Vanilla, Chocolate or Peppermint Ice Cream</i>		<b>\$2.25</b>
<i>With Toppings: Chocolate, Strawberry, or Butterscotch</i>	<b>add</b>	<b>.35</b>

### **CHEESECAKES**

<i>French Cream</i>		<b>\$3.25</b>
<i>With Strawberry Topping</i>	<b>add</b>	<b>.60</b>
<i>Amaretto</i>		<b>\$3.75</b>
<i>Mocha Swirl</i>		<b>\$3.75</b>
<i>Chocolate Raspberry</i>		<b>\$3.75</b>

### **PIES**

<i>Apple, Cherry or Blueberry</i>		<b>\$2.75</b>
<i>a la mode</i>	<b>add</b>	<b>.50</b>
<i>Boston Cream, Lemon Meringue or Southern Pecan</i>		<b>\$3.25</b>
<i>Banana Cream or Chocolate Cream</i>		<b>\$3.25</b>
<i>French Silk</i>		<b>\$3.95</b>

### **LAYER CAKES**

<i>Carrot, German Chocolate, Chocolate Walnut or Black Forest</i>		<b>\$2.75</b>
<i>Chocolate Torte</i>		<b>\$3.45</b>
<i>Chocolate Éclairs</i>		<b>\$1.75</b>

**Prices subject to change without notice**