



St. Andrews

Golf & Country Club

Est. 1926 ~ Open to the Public

A Jemsek~Hinckley Family Facility

Congratulations on your recent engagement and thank you for considering St. Andrews Golf & Country Club for your upcoming wedding needs. St. Andrews is one of the premier facilities for weddings/special events, golf outings and driving ranges in the Midwest.

Enclosed you will find all of our wedding packages for your review. St. Andrews Golf & Country Club will design the wedding event that exceeds your expectations no matter what your budget may be. Style and elegance will reign on your wedding day!

We have three beautiful space options available for your special day...

~ The St. Andrews Room, the largest of our three rooms can accommodate a wedding of 275-300 guests. The St. Andrews Room offers a picturesque view of our signature St. Andrews Course, along with a cathedral ceiling and original chandelier lighting, decorated in soft neutral undertones. The St. Andrews Room and Trophy Room can be combined to accommodate groups of up to 375-400 guests.

~ The Trophy Room can accommodate groups of 40 to 100 guests. The room overlooks our 32 acre wooded golf practice center. The Trophy Room has a cozy fireplace, original hard wood floors and chandelier lighting.

~ The 19th Hole is our more intimate room available for smaller and more private events, accommodating up to 45 guests. The 19thHole features a cozy fireplace, rich wood paneled walls, pub bar and large windows- an ideal location for small receptions, rehearsal dinners or wedding/baby showers.

We also offer a breathtaking lakeside ceremony location surrounded by flowers, trees, and the beauty of nature.

Thank you again for considering St. Andrews Golf & Country Club for your event needs. St. Andrews truly provides a first-class facility and service with 90 years of experience within the industry. Our Catering department and Executive Chef will be pleased to design a personalized menu to accommodate your special occasion. We are looking forward to being a part of your BIG DAY and making it the most memorable day for years to come!

Best Regards,

The St. Andrews Golf & Country Club Team

St. Andrews

Golf & Country Club

Wedding Packages

All packages are based on 5 1/2 hours

Classic Package

4 Hours of House Bar
2 Butler Passed Hors d'oeuvres
Champagne Toast for Head Table Only
Four-Course Gourmet Dinner with After Dinner Coffee Service
A Red and White Wine Served with Dinner
Custom Wedding Cake/Complimentary Cake Cutting
White Standard Floor Length Linens with Choice of Napkin Color
Mirror, 3 Votive Candles, Bud Vase, and Colored Rose with greens provided on each guest table

Traditional Package

4 Hours of Call Bar
Vegetable Crudités or Domestic Cheese Display
3 Butler Passed Hors d'oeuvres
Champagne Reception and Toast for Head Table and All Guests
Four-Course Gourmet Dinner with After Dinner Coffee Service
A Red and White Wine Served with Dinner
Custom Wedding Cake/Complimentary Cake Cutting
Choice of Color Polyester Floor Length Poly Linens with Choice of Napkin Color
Mirror, 3 Votive Candles, Bud Vase, and Colored Rose with greens provided on each guest table

Premium Package

4 Hours of Premium Bar
Signature Cocktail
Vegetable Crudités or Domestic Cheese Display
4 Butler Passed Hors d'oeuvres
Champagne Toast and Reception for Head Table and All Guests
Four-Course Gourmet Dinner with After Dinner Coffee Service
A Red and White Wine Served with Dinner
Custom Wedding Cake/Complimentary Cake Cutting
Floor Length Satin Lamour Linens with Choice of Napkin Color
Custom Chair Covers with Sash
Mirror, 3 Votive Candles, Bud Vase, and Colored Rose with greens provided on each guest table

Perks:

Spacious Private Bridal Suite (Complimentary if ceremony onsite)
Wedding Coordinator available day of event
Outdoor Covered Veranda
Unlimited face to face or e-mail Consultations
Preferred Vendor List
Recommended Hotels with Special Rates and Shuttle service

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Hors D'oeuvres Selections

Cold Hors d' oeuvres

- ~ Tomato Basil Bruschetta ~ Antipasto skewers~
- ~ Cheese and Berry Bites ~ Salami and Cream Cheese Cornicopia~
- ~ Shrimp Ceviche in a Cucumber cup ~ Champagne Berry Soup Shooter ~
- ~ Caprese Skewers with balsamic glaze~

Hot Hors d' oeuvres

- ~ Italian Sausage Stuffed Mushrooms ~ Mini Beef Wellingtons ~
- ~ Teriyaki Glazed Bacon Wrapped Water Chestnuts ~ BBQ Meatballs ~
- ~ Potstickers ~ Vegetable Spring Rolls ~ Coconut Shrimp
- ~ Mini Maryland Crab Cakes ~ Toasted Ravioli w/Cilantro Aoili ~
- ~ Pretzel Bites w/ Creamy Cheddar Cheese Sauce ~ Mac N' Cheese Bites ~

Upgraded Hors d' oeuvres

- Brie & Raspberry Purses - \$1.00 additional per person
- California Roll - \$1.00 additional per person
- Beef Carpaccio Spoons - \$4 additional per person
- Smoked Salmon Display - \$6 additional per person
- Shrimp Cocktail - \$2 additional per piece
- Sushi Bar – Market Price

International/Domestic Cheese & Meat Display

or

Mediterranean Grilled Vegetable Crudités

~\$3.00/Person~

All Food & Beverage Subject to 19% Service Charge & Current Sales Tax

Prices subject to change up to 90 days prior to Event date

St. Andrews

Golf & Country Club

Soup Options

Choice of 1

Creamy Chicken and Wild Rice

Tuscan White Bean

Roasted Butternut Squash

Broccoli White Cheddar

Spinach and Tortellini

Cream of Potato

Italian Minestrone

Custom Creations Available Upon Request

Served with Freshly Baked rolls and whipped butter rosettes

Salad

Choice of 1

St. Andrews Salad:

Mixed Greens, Romaine, Tomato, Cucumber and Carrots

Served with a choice of 2 dressings

Caesar Salad:

Romaine, Homemade Croutons, Parmesan and Tomato

Drizzled with a Creamy Homemade Caesar Dressing

Spinach Salad:

Spinach, Strawberries, Candied Pecans and Feta

Served with a Strawberry Vinaigrette *additional \$1.00 per person*

Iceberg Wedge:

Iceberg Wedge, Tomato, Bleu Cheese Crumbles, Bacon, and Scallions

Served with a choice of 2 dressings *additional \$1.00 per person*

Signature Salad:

Boston lettuce, Mandarin Oranges, Carrots,

Craisins, Sliced Almonds topped with Goat Cheese

Served with a choice of 2 dressings *additional \$2.00 per person*

Caprese Stack:

Beef Steak Tomatoes, Basil and Fresh Mozzarella

Finished with a Balsamic Reduction *additional \$2.00 per person*

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Starch

Choice of 1

Home-style Mashed Potatoes

Red Roasted Garlic Parmesan Potatoes

Twice Baked Potatoes

Baked Potato

Garlic and Chive Duchess Potatoes

Anna Potato – Shingled Idaho Potato sliced and baked with butter caramelized onions and parmesan cheese

Mushroom Rissoto

Vegetable

Choice of 1

Vegetable Medley (*Cauliflower, Broccoli, Zucchini, Yellow Squash, Red Peppers*)

Herbed Green Bean Bundle wrapped with Carrot

Grilled Zucchini, Yellow Squash and Red Pepper Stack

Biscayne Blend (*Green Beans, Peppers, Pearl Onions & Carrots*)

Steamed Broccoli and Red Peppers

Fresh Asparagus *Served with a Lemon Butter Sauce, *Add \$1.00 per Person**

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Entrée Selections:

Choice of 2 Entrée selections, 1 Vegetarian Selection and 1 Kids Meal Selection *Guests with dietary restrictions will be taken individually

Classic Traditional Premium

Classic Chicken Dishes: Marsala, Picatta, or Vesuvio

Airline Chicken Breast marinated in Olive Oil, Garlic, Basil, White Wine, Sautéed to Perfection

\$70 \$81 \$102

Pretzel Crusted Chicken Dijon

Sautéed Chicken Breast Crusted with Pretzel Crumbles, Parsley & Parmesan

Served with a Dijon Cream Sauce

\$70 \$81 \$102

Risotto and Wild Mushroom Stuffed Chicken

Marinated Chicken Breast, Wild Mushrooms, Risotto, Boursin Cheese, Shallots

Served with Red Roasted Pepper Cream Sauce

\$71 \$82 \$103

Italian Stuffed Chicken

Stuffed with, Artichokes, Spinach, Shallots, Basil, Red Bell Pepper and Mozzarella

Served with Roasted Red Pepper Cream Sauce

\$71 \$82 \$103

Stuffed Turkey Breast

Roasted Turkey stuffed with Traditional Cranberry stuffing topped with walnut turkey gravy

\$73 \$84 \$105

Slow Herb Roasted Pork Loin

Marinated in Apple Olive Oil, Delicate Herbs, Shallots and Roasted Garlic

Served with a Maple Bourbon Glace

\$71 \$82 \$103

Filet Mignon

Marinated in Olive Oil, Garlic and Fresh Aromatic Herbs

Served with a Merlot Reduction Demi

\$102 \$113 \$134

Marinated Roasted Sirloin

Slices of Beef Sirloin, Marinated in Red Wine, Shallots, Garlic and Fresh Herbs

Served with Bordelaise Sauce

\$80 \$91 \$112

New York Strip

USDA Choice New York Strip Steak served with compound herb butter

\$85 \$96 \$117

**Due to fluctuating market costs, steak entrées prices cannot be guaranteed more than 90 days in advance.*

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Filet Mignon and Scallop/ Shrimp Combo Plate

Petite Filet and Marinated Sea Scallop or Shrimp

Served with Truffle Demi Galze

\$99 \$110 \$131

Marinated Roasted Sirloin of Beef and Chicken Combo Plate

Slices of tender Beef Sirloin, marinated in red wine, shallots, garlic and fresh herbs

Served with Bordelaise Sauce and Choice of Style Chicken

\$82 \$93 \$114

Tilapia Roulade

Stuffed Tilapia Rolled with Oyster Mushrooms, Boursin Cheese, Shallots and Peppers

Served with a Lemon Béarnaise Sauce

\$78 \$89 \$110

Atlantic Teriyaki Salmon

Marinated in Sesame Oil, Teriyaki, Ginger, Pineapple, Lemon Grass

\$78 \$89 \$110

Vegetable Lasagna Roll

Rolls of Lasagna Pasta, Ricotta Cheese, Mozzarella Cheese, Parmesan and Grilled Vegetables, Served with Tomato Sauce

\$70 \$81 \$102

Garlic Pesto Gnocchi

Italian Potato Gnocchi

Blended with Cream, Pesto, White Wine & Parmesan served with vegetable choice

\$70 \$81 \$102

Grilled Vegetable Polenta

Sautéed Polenta, Zucchini, Yellow Squash, Red Peppers, and Portobello Mushrooms

\$70 \$81 \$102

Portabella Mushroom *Vegan Option available without cheese

Roasted Portabella Mushroom Cap, Black Beans, Grilled Vegetable Stack, Crumbled Goat Cheese

\$70 \$81 \$102

Black Bean Patty *Vegan Option

Prepared with Grilled Vegetable Stack and served with starch choice

\$70 \$81 \$102

Children's Meal (Choice of 1)

Chicken Tenders with Fries, Mac n Cheese or Pasta with marinara

\$26 \$29 \$36

***Vendor Meals, Pregnant Guests and Under 21 Guests: discount \$10.00 from Entrée Selection**

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Bar Services

Classic Package

~ Vodka ~ Gin ~ Rum ~ Whiskey ~ Scotch ~ Tequila ~ Brandy ~ Cordials ~
~ Champagne ~ Cabernet ~ Merlot ~ Pinot Noir ~ White Zinfandel ~ Chardonnay ~
~ Pinot Grigio ~ Miller Light ~ Coors Light ~

Traditional Package

**All the inclusions from the Classic Package in addition to the following items:*

~ Smirnoff ~ Beefeaters ~ Bacardi ~ Captain Morgan ~ Seagram 7 ~ Jack Daniels ~
~ Dewars ~ Cuervo ~ Christian Brothers ~ Amaretto ~ Triple Sec ~ Southern Comfort ~
~ Kamora Coffee Liqueur ~ Butterscotch ~ Peach Schnapps ~ Apple Pucker ~
~ Miller Light ~ Coors Light ~ Choice of 2 Import Beers

Premium Package

**All the inclusions from the Classic & Traditional packages in addition to the following items:*

~ Ketel One ~ Titos ~ Bombay ~ Tanqueray ~ Malibu ~ Crown Royal ~ V.O. ~
~ Chivas ~ Patron ~ Disaronno Amaretto ~ Bailey's ~ Kahlua ~ Grand Marnier ~
~ Miller Light ~ Coors Light ~ Choice of 3 Import Beers ~

Import Beer Selections

Heineken ~ Sam Adams Boston Lager ~ Blue Moon ~ Smithwicks ~
~ Revolution Anti Hero IPA ~ Stella ~ Guinness ~ Seasonal ~

Champagne Fruit Garnish - \$.50/per person

Choice of Raspberry, Cranberry, Mint Leaf, Strawberry or Cherry

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Late Night Snacks

A La Carte Options

**Prices based off of 50 pieces*

~Wings – BBQ, Teriyaki, Dry Rub, Spicy or Blazing
Served with Blue Cheese or Ranch
\$90.00

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~Mini Sliders  
*Pulled pork, Mini Burgers & Cajun Chicken*  
\$155.00  
(50 pieces minimum of each option)

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~Mini Italian Beefs
\$99.00

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~Assorted Pinwheel Wraps  
*Turkey & Bacon and Ham & Swiss*  
\$90.00

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~Mini Corn Dogs
\$90.00

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~Pizza (cheese or sausage)  
\$90.00

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~Mini Assorted Sub Sandwiches
Ham, Turkey, Salami
\$90.00

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Pretzel Bites  
\$90.00

### **Chicago Style Hot Dog Bar**

*Mustard, Onions, Sport Peppers, Cucumbers, Celery Salt, Pickles, Relish & Tomatoes on a Poppy Seed Bun. Ketchup is Available upon Request.*  
\$5 additional per person

### **Nacho Bar**

*Nacho Cheese, Tortilla Chips, Jalapeños, Tomato, onions, Guacamole, Sour Cream & Salsa*  
\$5 additional per person  
~Add Chicken or Beef~  
\$2 additional per person

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## **Coffee & Sweets**

*All Displays will be available for 1 hour of Service*

### **Gourmet Hot Chocolate Station**

*Gourmet Hot Chocolate, Assorted Flavor Shots, Fresh Whipped Cream,  
Cinnamon and Sugar Blend and Chocolate Shavings  
\$5.00 per person*

### **Ultimate Candy Station**

*Minimum 50 guests*

*The perfect alternative to the traditional favor... select 12 of your favorite candy selections for your guests to enjoy. Mini Chinese takeout boxes included for your guests to take a sweet treat home.  
\$6.00 per person*

### **St. Andrews Ice Cream Station**

*Minimum 100 guests*

*Vanilla, Chocolate & Strawberry Ice Cream  
Butterscotch, Chocolate & Strawberry Sauce  
Sliced Bananas, Chocolate Chips, Chopped Nuts, Cherries, Whipped Cream & Sprinkles  
\$4.00 additional per person + \$85 Staff fee*

### **Italian Imported Lemon Sorbet Pallet Cleanser**

*Served in a chilled mini martini glass with a raspberry and a mint sprig  
Served following salad service  
\$2.00/per person*

### **Sweets Table**

*Minimum of 50 guests*

*Assortment of fresh desserts  
\$9 per person*

### **Chocolate Fountain**

*Minimum of 50 guests*

*Five assorted dipping items, additional fees may apply for upgraded dipping items  
\$8 per person*

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# **St. Andrews**

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## **Extras**

### **Chair Covers**

*Includes Cover, Sash, Installation & Delivery  
\$5.50 per chair*

### **Chiavari Chairs**

*\$7.50 per chair + Delivery Fee*

### **Upgraded Linens**

*Floor length poly cotton table cloth- \$15.00 per table cloth  
Floor length satin Lamour table cloth- \$26.00 per table cloth  
Bichon, Shimmer Crushed, Pintuck, Bengaline & Shantung table cloth- \$28.00 per table cloth  
+ Delivery Fee*

### **Overlays**

*Sparkle organza- \$13.00 per overlay  
Filigree, Embroidered & Tissue Lame- \$15.60 per overlay  
Shag, Glitter & Radiance- \$19.50 per overlay  
Table runner- \$5.00 per runner*

### **Upgraded Napkins**

*Poly Cotton (Other than Colors Included) - \$1.00 per napkin  
Satin Lamour Napkin- \$1.50 per napkin  
Bichon Napkin- \$2.00 per napkin*

### **Chargers**

*Starting at \$5 per charger*

### **Fabric Backdrop and Ceiling Draping**

*Quote available upon request*

### **Rented Screen & Projector**

*\$75 per set up*

### **Icicle Lights under Head Table, Place Card Table and Gift Table**

*\$125.00*

### **Portable Bar**

*\$250 per portable bar includes bartender fee  
Complimentary for Receptions Over 200*

### **Extra Reception Time**

*\$350 per Additional Hour-  
Option of either Cash Bar or Tab Tally for additional time up until 12:30am*

## **Guidelines and Policies**

*Because St. Andrews cannot anticipate every important detail of your function, we encourage questions related to the details of your reception prior to your deposit commitment.*

- \* St. Andrews Room weddings require a F&B minimum expenditure of \$10,000.00 for a Saturday and \$8,000 for a Friday or Sunday. The Trophy Room/19<sup>th</sup> Hole weddings require a F&B minimum expenditure of \$5,000.00 prior to tax and service. Friday and Sunday discounts are available. Friday and Sunday weddings in season (April 1<sup>st</sup> – Oct 31<sup>st</sup>) will receive a 5% off discount and out of season (Nov 1<sup>st</sup> – March 31<sup>st</sup>) will receive a 10% off discount.
- \* All of our packages allow you 5 1/2 hours in the banquet room beginning at your guest arrival time. The bar will be closed for 1 1/2 hours during the service of dinner.
- \* Wedding Receptions can have an ending time no later than 12:30 a.m.
- \* St. Andrews provides options for centerpieces. Decorations “brought in” that require assembly or disassembly may have an additional fee.
- \* For your reservation we will prepare food and schedule staff based on the number of dinner guests guaranteed. We do not provide for and we do not allow additional guests to attend the party only for the after-dinner celebration.
- \* Entertainment should be contracted to end at the same time the bar closes.
- \* We reserve the right to determine the appropriate volume level for your hired entertainment.
- \* If you prefer to work with a linen vendor of your choosing for chair covers, table linens, etc; a service fee of \$125.00 will be applied for tear down.

## **Menu/Guarantees**

- \* We request your menu selection 3 weeks prior to the date of your party.
- \* A guarantee guest count is due 7 days prior to the date. At this time 100% of your total bill is due, along with an initialed timeline, floor plan, and separate document listing table numbers and breakdown of numbered entrée selections per table.
- \* Substitutions/Special Diets and Children Meals are a guarantee count and will be charged according to their individual menu price.
- \* Entrée selection may include two choices. Each entree will require a 12 count minimum. Split entrees will require some form of identification, please ask for additional information. Dietary substitution meals and children’s meals are also available and are not viewed as an entrée selection.
- \* Only food provided and prepared by St. Andrews is allowed at functions (cake is the only exception).
- \* Your cake will be cut and served, inclusive with package pricing. If cake “wrapping” is preferred, a service fee of \$125.00 will be added.

## **Deposit/Payments**

- \* A \$1,000.00 deposit is required to host your wedding. Deposits are non-refundable and will go towards final payment.
- \* Payment is accepted in cash, check (only if more than 10 days prior to your event) and all major credit cards. Final payments are due 7 days prior to your event along with final guest count.