# **2024 Banquet Menu**

Schuylkill Country Club

30

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Thank you for choosing Schuylkill Country Club for your upcoming event. For 100+ years, SCC has been the premiere location in Schuylkill County with a unique brand of elegance, charm and hospitality that makes us the perfect setting for any event. Our goal is to provide you and your guests the highest standard of exquisite cuisine and impeccable service to make your event a memorable experience. Enclosed you will find a variety of packages designed to meet your expectations. We can also customize a plan to accommodate your event. Below is information that will be helpful in your planning process.

- Maximum seated guest count in our ballroom is 100 people. Accommodations for up to 150 is available with the use of our patio. See the next page for room fees and availability. Maximum event size will be determined based on the type of event.
- A \$500 deposit is required to hold your selected date and will be applied to your final balance.
- Final menu decisions are required at least three weeks prior to the event. A guaranteed guest count is due 5 days prior to the event.
- A 20% gratuity is added to all food and beverage sales. A 6% tax is added to all food.
- All food, alcohol, wine, beer, soda, and other beverages. MUST be provided by SCC at all times.
- Specialty cakes may be provided by the guest, a \$2pp cut and serve charge will apply. Please inquire.
- Menu pricing includes all club tables, chairs, china, glassware, silverware, and linens. Additional options are available for rent, the guest is responsible for all charges and tax on rentals (some additional set-up and breakdown fees may also apply).
- Please advise all guests of the dress code at Schuylkill Country Club.
  - ° No caps or visors permitted inside.
  - ° Jeans are permitted if worn with a blouse, collared shirt, turtleneck or casual sweater. Dress jeans that have rips, holes or bleach spots are not permitted.
  - ° No t-shirts, sweat pants, sweat shirts, hoodies, bathing suits, gym shorts, jogging outfits or cut-offs are permitted in the clubhouse or on the patio.
  - ° Management has the right to ask guests to leave if they do not comply with the dress code.
- Smoking is not permitted in the clubhouse or on the patio.
- Arrangements for floral centerpieces, linens, special props, entertainment, etc., must be coordinated with SCC prior to the event. All decorations must meet the approval of the Club and affixing any items to the walls or ceiling is not permitted without prior approval.
- The SCC Pool is available for private events during the pool season. In addition to the food and beverage ordered for the event, there is a pool rental fee of \$100, Tuesday thru Thursday, and \$150 Friday thru Sunday. Private events at the pool are only available after 6pm.
- All non-member functions must be sponsored by a member in good standing. Please contact the Club Office for assistance if you are not a member.

### Questions please contact; Mark Surotchak, Clubhouse Manager - msurotchak@schuylkillcc.com - 570.366.0622

Room Fees E Information

# Room Fees (Member Sponsored Events)

# Friday - Saturday - Sunday

	Lunch	Dinner
Living Room and Dining Room	\$200	\$500
Haven Room	-	\$ 75
Patio (Saturday Weddings Only)	\$1,500	\$1,500

# Tuesday - Wednesday - Thursday

	Lunch	Dinner
Living Room and Dining Room	\$100	\$200
Haven Room	-	\$ 50
Patio (Tuesday and Sunday)	-	\$500

# Audio Visual Fees

Projector	\$50
Screen	\$50

- Maximum seated guest count in our ballroom is 100 people.
- Accommodations for up to 150 is available with the use of our patio on Tuesday or Sunday evenings with an additional fee of \$500 or Saturday (weddings only) \$1,500.
- Maximum event size will be determined based on the type of event. .
- A \$500 deposit is required to hold your date and will be applied to your final balance.
- There is a \$75 Bar setup fee for all events that require a bar.
- Additional setup fees may apply





# **Butlered**

\$12 per person Passed continuously for I hour. Choose (4) from the hot and cold options listed below.

# Hot

Mini Vegetable Spring Rolls Crab Stuffed Mushrooms Scallops Wrapped in Bacon Coconut Shrimp Tempura Chicken Sweet & Spicy Meatballs Chicken Satay Arancini Bites Mini Crabcake Sliders Mini Quiche

### Cold

Bruschetta on Crostini Caprese Skewers Smoked Salmon & Sour Cream Crostini Prosciutto Wrapped Asparagus w/Balsamic Fresh Fruit Skewers Antipasto Skewers Assorted Finger Sandwiches Mini Shrimp Salad Sliders

Breakfast Bullets

#### Continental \$12 per person

Assorted Breakfast Pastries Fresh Fruit Assorted Juices Milk, Coffee, Hot Tea

#### Sunrise \$20 per person

Continental Buffet Plus: Scrambled Eggs Bacon and Sausage Home Fries

### SCC Brunch \$26 per person

Sunrise Buffet Plus: Tossed Salad Choice of 2 Entrées (from lunch & dinner buffet) Chef's Vegetable Cookies and Brownies

# **Tabled**

International Cheese and Fruit Display A seasonal display of cubed and sliced artisanal cheeses and fresh fruit Small \$200 (serves 50 people) Large \$375 (serves 100 people)

#### Crudité & Dip

Fresh seasonal vegetables with ranch and bleu cheese dressings Small \$175 (serves 50 people) Large \$350 (serves 100 people)

### Charcuterie Board

Cured meats, cheeses, fruits, nuts, veggies, dips, crackers, bread and other seasonal items \$225



### Deli \$16 per person

Soup Du Jour, Assorted Deli Meats & Cheeses Assorted Bread & Rolls, Condiments Potato Salad, Fresh Fruit Salad Cookies & Brownies

### Picnic \$20 per person

Grilled Cheeseburgers, Hotdogs, & Chicken Assorted Rolls & Condiments Pasta Salad, Fresh Fruit Salad Cookies and Brownies

# Classic \$28 per person

Caesar or House Salad, Rolls & Butter, Assorted Desserts, Coffee and Hot Tea AND Choice of 2 Entrées, I Pasta and 2 Sides

#### Entrées

Chicken Piccata Fajita Chicken Chicken Parmesan Stuffed Chicken Oven Roasted Turkey Parmesan Crusted Cod Flounder Roulade Orange Basil Salmon

### <u>Entrées</u>

Beef Stroganoff Beef Stir-fry Meatloaf Sliced Baked Ham Vegetable Stir-fry

### <u>Pastas</u> Penne Marinara w/Meatballs Cheese Tortellini Alfredo

Pesto Linguine with Chicken

Green Beans Almondine Honey Glazed Carrots Steamed Broccoli Vegetable Medley Rice Pilaf Roasted Yukon Potatoes Roasted Garlic Mashed

Sides

Duchess Potato

Buffet add-ons

# Add Made to Order Pasta Station \$15 per person

Tri-Color Cheese Tortellini • Penne • Linguine Alfredo • Basil Pesto • Marinara Meatballs • Sausage • Chicken Broccoli • Mushrooms • Onions • Peppers

# Add a Beverage Station \$3 per person

Assorted Sodas, Iced Tea, Lemonade, Coffee, Hot Tea

# Add Soup du Jour \$4 per person

Add Seafood Bar - MP per person

Jumbo Shrimp Oysters Steamed Littlenecks Clams Casino (with accompaniments)

### Add a Carving Station

Turkey or Ham \$12 pp Prime Rib or Beef Tenderloin \$19 pp (with sauce accompaniments)

# Add Dessert \$8 per person

NY Style Cheesecake Apple Pie ala Mode Chocolate Mousse Cake Tiramisu Cake SCC Peanut Ball Ice Cream Sundae

### Add Flambée Station \$9 per person

(Max 40) Bananas Foster - Cherries Jubilee OR Strawberries Romanoff

Lunch Served Events

Choice of up to (2) menu items. Can mix and match price levels prices include iced tea, lemonade and coffee

### \$14 per person

**Cup and a Half** Soup of the day with choice of ham or turkey, on wheat or white bread

Deli Sandwich Choice of ham or turkey on wheat or white bread, served with chips

### Rachel

Rye bread grilled and filled with roast turkey, thousand island dressing, Swiss cheese, and coleslaw, served with chips

**Bacon Apple Grilled Cheese** Cheddar cheese, apple butter, and bacon, served on white bread with chips

**Caesar Salad with Chicken** Romaine, parmesan, croutons, and Caesar dressing, with grilled chicken

# \$17 per person

Shrimp Skewer over Wild Rice Shrimp and mixed vegetables on a skewer served over wild rice

Grilled Chicken Sandwich BBQ, bacon, tomato, red onion, and cheddar cheese, served with chips

**Chicken and Waffles** Chicken tenders served over a Belgian waffle, with a side of maple syrup

Vegetable Risotto Lunch portion of mixed vegetables, served atop risotto

Pub Fish Sandwich Beer battered cod fillet served crispy on a pretzel roll with lettuce, tomato, onion, and tartar sauce, with a side of fries

### \$19 per person

Cobb Salad Chopped romaine, tomato, bacon, chicken breast, hard-boiled eggs, avocado, and bleu cheese crumbles, with a balsamic vinaigrette

### Chef's Salad

Turkey, ham, lettuce, egg, and Swiss cheese, served with ranch dressing

**Caesar Salad with Shrimp** Romaine, parmesan, croutons, and Caesar dressing, with grilled shrimp

### \$21 per person

Crab Cake Sandwich SCC signature crab cake with lettuce, tomato, and remoulade sauce, with a side of fries

**Caesar Salad with Salmon** Romaine, parmesan, croutons, and Caesar dressing, with grilled salmon

Chicken Parmesan Platter Breaded chicken breast over spaghetti, topped with marinara

20% gratuity and 6% tax is added to all food

Dinner Served Events

# Entrées

Choice of entrée includes vegetable and potato, rolls, butter, coffee, and tea

Oven Roasted Turkey \$22 Chicken Piccata \$24 Chicken Dill Sauce \$24 Chicken Parmesan \$24 Stuffed Chicken \$24 Veal Piccata \$33 Grilled Orange Basil Salmon \$29 Parmesan Crusted Cod \$27

Single Crabcake \$28 Twin Crabcakes \$36 Surf & Turf \$ MP 8 oz. New York Strip \$38 8 oz. Filet Mignon \$44 10 oz. Prime Rib \$36 8 oz. Sliced Tenderloin \$38

### Soup or Salads \$6.00 per person

Caesar Mixed Greens Chopped Iceberg Wedge Beef Vegetable Manhattan Clam Chowder Italian Wedding Tomato Bisque

Cream of Asparagus New England Clam Chowder Chicken Dumpling Hearty Vegetable Cream of Potato Lobster Bisque (Add \$2.00)

### **Dessert** \$9.00 per person

Chocolate Mousse Strawberry Shortcake NY Style Cheesecake Mixed Berry Pie ala Mode Lemon Cake

Tiramisu Cake Chocolate Mousse Cake Peanut Butter Cake SCC Peanut Ball Ice Cream Sundae

# Vegetable & Potato included in entrée price

Green Beans Almondine Honey Glazed Carrots Broccoli Zucchini & Squash Vegetable Medley Peas with Mushrooms

Brussel Sprouts Sautéed Spinach Yukon Gold Potatoes Roasted Garlic Mashed Twice Baked Potato **Rice** Pilaf

Bar Information

<u>House Bar</u>

Imported and Domestic Bottled Beer House Chardonnay, Pinot Grigio, Cabernet, Merlot, Pinot Noir, & White Zinfandel Assorted Canned Sodas

# Premium Bar

**Includes the House Bar and:** Vodka – Gin – Scotch – Bourbon Rum – Brandy – Tequila Peach Schnapps – Cordials

# Top Shelf Bar

Includes the House & Premium Bars and: Absolut - Smirnoff - Stoli - Grey Goose - Ketel One - Tito's Beefeater - Bombay - Bombay Sapphire - Tanqueray Jim Beam - Southern Comfort - Jack Daniel's Crown Royal - Maker's Mark - Seagram's VO Jameson - Dewar's - Glenlivet - Glenmorangie - Johnnie Walker Black Captain Morgan - Malibu - Kahlua Baileys - Sambuca - Amaretto Disaronno Frangelico - Courvoisier - Chambord - Drambuie B&B - Cointreau - Grand Marnier "Kendall-Jackson"

Cabernet – Merlot – Chardonnay

Schuylkill Country Club provides the option for Cash Bar or Open Bar. All Bars under 30 guests will be cocktail service, 30 guests or more will require a bar setup and bartender (\$75 set-up fee).

Open Bar billed by consumption based on Club prices. See below for Open Bar options. Please inquire for Cash Bar pricing.

### Additional Information

A 20% gratuity is added to all beverage sales

All alcohol, wine, beer, soda, etc. MUST be provided by SCC at all times

Alcoholic beverages, by State Law, may not be consumed by persons under 21 years of age and to intoxicated persons.

Management reserves the right to refuse service to any individual judged to be intoxicated or under the age of 21 unless proper ID is presented as proof of age.