# **CATERING MENU** WinterStone Golf Course

# **APPETIZERS**

All appetizers are served buffet style. They are priced based on service for approximately 50 guests.

### MEATBALLS | \$125

Italian or BBQ Meatballs

## SPINACH ARTICHOKE DIP | \$150

Homemade spinach artichoke dip served with corn tortilla chips

### TORTILLA CHIPS & QUESO | \$125

Corn tortilla chips served with hot queso & salsa

### PINWHEELS | \$150

Slices of soft flour tortillas, stuffed with a variety of meats & cheeses

## SEASONAL FRUIT DISPLAY | \$200

Assortment of sliced fresh seasonal fruit

### GRILLED BRUSCHETTA | \$125

Grilled baguette slices topped with roasted garlic, tomato & basil

### ASSORTED CHEESE & CRACKERS | \$200

A delicious variety of sliced cheeses & crackers

### FRESH VEGETABLE DISPLAY | \$175

Assortment of fresh vegetables served with ranch dip

## MINI BBQ SANDWICHES | \$200

Smoked pulled pork or chicken piled high on mini rolls served with BBQ sauce & pickles

# **BUFFET OPTIONS**

All buffets include choice of salad, fresh cookies & fresh bread. \*Prices do not include tax & gratuity

## **BBQ BUFFET #1**

#### \$14/Person

BBQ Pulled Pork or Chicken with choice of 2 sides

## **BBQ BUFFET #2**

**\$16/Person** Smoked Brisket or Burnt Ends with choice of 2 sides Add Pulled Pork or BBQ Chicken for \$2.00

## TACO BUFFET

\$13/Person
Ground Beef tacos with toppings, sour
cream, chips, & salsa. Comes with
Mexican rice & fiesta corn.
\*Add Grilled Chicken for \$2.00 per person
\*Add Queso for \$2.00 per person

## **ITALIAN BUFFET**

**\$14/Person** Lasagna with sausage, cheese ravioli & green beans

# BUILD YOUR OWN BUFFET OPTIONS WinterStone Golf Course

# BUILD YOUR OWN BUFFET #1

#### \$15 Per Person

Your choice of 1 entree, 1 starch & 1 vegetable

# BUILD YOUR OWN BUFFET #2

**\$17 Per Person** Your choice of 2 entrees, 1 starch & 1 vegetable

# **ENTREES**

SMOKED BRISKET BBQ PULLED PORK BBQ PULLED CHICKEN MARINATE CHICKEN BREAST LASAGNA WITH ITALIAN SAUSAGE GROUND BEEF TACOS CHICKEN TACOS BBQ BURNT ENDS

## **VEGETABLES**

STEAMED BROCCOLI GREEN BEANS MIXED VEGETABLE MEDLEY CLASSIC CORN CREAMY COLESLAW FIESTA CORN

# STARCH

BBQ BAKED BEANS MAC AND CHEESE POTATO SALAD CHEESY CORN PASTA SALAD BAKED POTATO CASSEROLE GARLIC MASHED POTATOES ROSEMARY RED POTATOES MEXICAN RICE

SALAD TOSSED SPRING MIX CAESAR SALAD

\*\*Prices do not include tax and 20% gratuity. A 3% service fee will be added for paying with a credit card.\*\*

# OUTSIDE CATERING OPTIONS WinterStone Golf Course

## **OUTSIDE CATERING**

Group of 75 or less, flat fee of \$250 Group of 76 or more, flat fee of \$350

- Your caterer must be self-sufficient.
- WinterStone does not permit the usage of our kitchen for banquet events.
- The booking party must provide all dining supplies(i.e., plates, cups, silverware,service ware, etc.)

# **PARTIAL CATERING**

### Group of 75 or less, flat fee of \$350 Group of 76 or more, flat fee of \$500

WinterStone can provide partial service for your event. This service is for those parties wishing to bring their food but would like it served by WinterStone staff.

#### This fee includes:

- Black or white table linens and colored linen napkins.
- All buffets are prepared on-site and include plates, silverware, glassware, chafers, service ware, and staff for full buffet service.
- WinterStone staff will clear dinnerware

\*\*A 3% service fee will be added for paying with a credit card.\*\*

# ROOM RENTAL **B** CEREMONIES WinterStone Golf Course

## **ROOM RENTAL** FRIDAY - SUNDAY | \$750

MONDAY - THURSDAY | \$500

Custom, smaller event pricing available by request. Please contact FB.Winterstone@gmail.com.

## **RENTAL INCLUDES:**

- Tables, chairs and linens
- WinterStone staff will setup tables and chairs
- Access to our wrap around patio
- Access to our audio/visual system
- You will be responsible for providing your own decorations, setting them up and taking them down at the end of your event.

# CEREMONIES

**CEREMONIES:** MAX CAPACITY 150 GUESTS **PATIO CEREMONY ON COURSE CEREMONY** 

Please email FB.Winterstone@gmail.com for pricing.



Packages include 5 hour room rental for up to 150 guests, tables, chairs, set up, clean up, table linens, & linen napkins. You will have access to our wrap around patio, A/V system, and will be responsible for providing your own decorations, setting them up, and taking them down at the end of the event.

## GOLD PACKAGE \$42/PERSON

### **INCLUDES:**

- Option of Traditional, BBQ, Italian, or Mexican Buffet
- Cake service
- Beverage station with unlimited fountain soda
- Unlimited wine & beer
  - Make it a full bar for +\$8/person

## **OUTSIDE CATERING**

WinterStone allows outside catering for a fee. Groups of 75 guests or less **\$250** Groups greater than 75 guests **\$375** *In the event of outside catering:* 

- Your caterer must be self-sufficient.
- WinterStone does not permit the usage of our kitchen for banquet events.
- All dining supplies must be provided by the booking party (ie. plates, cups, silverware, service ware, etc.).
- All alcoholic beverages must be purchased through WinterStone. Outside alcohol is not permitted.
- Bartenders and Bar Service

## CEREMONIES

### \$400 MAX CAPACITY 150 GUESTS

Prices do not include the cost of chair rental. WinterStone is more than happy to order the necessary furniture for you and include all rental fees on your final bill. All ceremony prices include up to 1 hour of ceremony time along with the setup and tear down of the chairs.

#### \*Ceremonies are only offered with receptions

## SILVER PACKAGE \$28/PERSON

### INCLUDES:

- Option of Traditional, BBQ, Italian, or Mexican Buffet
- Cake service
- Beverage station with unlimited fountain soda

# PAVILION POLICIES WinterStone Golf Course

Welcome to WinterStone Golf Course. In addition to our superb Golf Course we have the perfect place for your event! We offer a beautiful facility with a professionally trained staff to serve your every need! Be it a wedding reception, rehearsal dinner, birthday party, business meeting, or a golf outing, we can provide it all. At WinterStone, we are dedicated to being the best golf and banquet facility in our class. We offer outstanding service and a friendly atmosphere that we trust will encourage you to return time and again.

#### **Responsible Alcohol Management Policy**

WinterStone Golf Course is the sole licensed authority to sell and serve alcoholic beverages for consumption on the premises. All alcoholic beverages are to be supplied by the golf course and absolutely no alcoholic beverages can be allowed in the building, unless purchased at the facility. All alcoholic beverages served under our licenses will require the WinterStone employees dispense them.

In accordance with Missouri State Law, A WinterStone employees will request proper identification for any person of questionable age. Without exception, we refuse the service of any alcoholic beverages to anyone less than 21 years of age. The management and staff may also refuse to continue serving anyone we feel has already consumed their limit of alcohol. Minors are the responsibility of the booking party. Possession of alcohol by a minor will result in an immediate action to remove the parties involved up to and potentially including, the termination of the entire event without refund

#### **Buffet Service Policy**

It is our buffet policy to prepare more than the anticipated need to assure our guest of a well-stocked table throughout the course of your event. With this policy in mind, we must decline carryout containers during or after the buffet service. Buffet service will remain available to your guests for 11/2 hours. Some exceptions may apply.

#### Damage or Loss

WinterStone Golf Course does not assume any responsibility for damage to, or loss of, any personal articles or merchandise left on its premises prior to, during, or following the function. The banquet party assumes responsibility for any and all damages to the facility, property, and furnishings incurred by any guests before, during, or after the function. Damage charges may be assessed to parties unable to reasonably comply with the aforementioned statement; subject to Food & Beverage Manager's discretion.

#### Liabilities

In consideration of its use of WinterStone's facilities for the event, for itself, its successors or assigns, or its heirs, executors and administrators, the Organization releases and forever discharges Orion Management Solutions, WinterStone Golf Course, their successors and assigns, and all of their members, managers, parent and affiliated companies, directors, officers, employees and agents and their heirs, executors and, administrators, from any and all manner of claims demands, damages, causes of action, suits or liability, know or unknown, fixed or contingent, on account of injury of loss to the Organization, its representative in this present contract, and its members and its quest attending the event allegedly sustained or received by the Organization, or that might subsequently accrue to any one of all of them by reason of any matter or thing whatsoever, and particularly growing out of or in any way connected with the Organization's use of WinterStone's facilities for the event or for any preparations for the event on WinterStone's premises.

#### **Unaccompanied Minors**

Children 16 and under must be accompanied by an adult at all times.