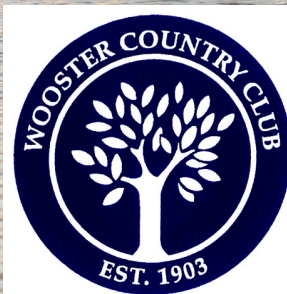


# *Catering Guide*



1251 Oak Hill Road, Wooster, Ohio 44691 Telephone: 330-263-1890 [www.woostercountryclub.com](http://www.woostercountryclub.com)

## **About Us**

From its humble beginning, the Wooster Country Club has been the source of many memories that have not only created an abundant history for the club, but has also provided it with the patina of premier institution within the Wooster community. Wooster Country Club flourishes with 250 plus members as of today with room to grow. The Wooster Country Club invites you to visit and experience a rich tradition of fine service and relaxing recreation.

### **Casey Ray**

*Marketing & Event Manager*

[servicemanager@woostercountryclub.com](mailto:servicemanager@woostercountryclub.com)

330.263.1890 Ext. 10

### **Robert Romanotto, CCM CCE**

*General Manager / COO*

[rromanotto@woostercountryclub.com](mailto:rromanotto@woostercountryclub.com)

330.263.1890 Ext. 12

[www.woostercountryclub.com](http://www.woostercountryclub.com)

## **Event Information**

**Menu and Beverage** - The enclosed menu features a variety of culinary combinations prepared by our Executive Chef. To allow adequate time for planning, menus must be completed two weeks prior to the event date; however, the final guest count is due three business days prior. All food and beverage must be provided by the Club. The State of Ohio requires all alcoholic beverages be purchased from the licensee, ***The Wooster Country Club, strictly prohibits beverages from being brought onto the premises as well reserves the right to refuse service.***

**All prices in this booklet are subject to change at any time.**

**Tax and Gratuity** – All food and beverage expenses will be subject to a 20% service charge and 6.50% sales tax.

**Rentals** – For your convenience, The Wooster Country Club will be happy to assist in securing your rental needs.

House linens can be provided in a variety of colors and sizes.

Napkins                      \$ .50 per person

Tablecloths                \$ 5.00 per table

Audio & Visual            \$25.00



**A non-refundable Facility Fee is required to reserve space for all non-member events.  
Pricing does not include tax.**



**South Bay Dining Room**

**Facility Fee ~ \$500**

**Maximum Seating 50—60 Guests**

**AV Available ~ \$25**

**Main Dining Room & Bar Area**

**Facility Fee ~ \$1,000**

**Maximum Seating 100 Guests**

**• 75 Guest Minimum for this area**

**Lower Clubroom & Patio**

**Facility Fee ~ \$250**

**Maximum Seating 25 Guests**

**AV Available ~ \$25**

**Entire Upper Clubhouse Dining**

**Facility Fee ~ \$1,500**

**Maximum Seating 150 Guests**

**AV Available ~ \$25**

## **"PATTY BERG" ~ Breakfast Packages**

### **Executive Breakfast**

**\$12.00 per person**

Assorted Chilled Juices  
Freshly Brewed Coffee  
Array of Muffins & Pastries  
Fresh Fruit Display

### **Breakfast Buffet (20 person minimum)**

**\$19.00 per person**

Assorted Chilled Juices  
Freshly Brewed Coffee  
Array of Muffins & Pastries  
Fresh Fruit Display  
Scrambled Eggs with Cheddar Cheese  
Bacon and Sausage  
Golden Hash Browns or Home Fries



## **"BEN HOGAN" ~ Lunch Packages**

### **Boxed Lunch**

**\$14.00 per person**

Includes: Chips, Candy Bar, Bottle of Water and **Choice of:**  
**Turkey Club Wrap**

*Oven Roasted Turkey, Swiss Cheese, Lettuce, & Tomato*  
**Ham and Cheese Wrap**

*Baked Ham, American Cheese, Lettuce & Tomato*



### **At the Turn ~ Snack Shop Stop**

**\$ 12.00 per person**

Includes: Chips or Candy Bar, Bottled Soft Drink &  
**Quarter Pound All Beef Hot Dog**



## **“WELSHHANS” ~ Hors D’oeuvres Packages ~ Self Serve or Butler-Style**

### **Cold Selections: Priced per 50 pieces**

**Chilled Gulf Jumbo Shrimp** *with Cocktail Sauce* \$ 90.00

**Sesame Crusted Ahi Tuna Wontons** *with Soy Ginger Sauce* \$105.00

**Vegetarian Roll Up** *Array of Fresh Vegetables with Roasted  
Red Pepper mayo in a Spinach Tortilla* \$ 50.00

**Brie in Phyllo Cup** *with choice of Candied Pecan or  
Fresh Raspberry Garnish* \$ 75.00

#### **Skewered Choices**

Fresh Fruit \$ 60.00

Salami, Tortellini, Olive & Mozzarella \$ 65.00

#### **Mini Phyllo Tartlets**

Smoked Salmon Mousse \$ 70.00

Crab Salad \$ 80.00

Pecan Chicken Salad \$ 65.00

**Beef Tenderloin Crostini** *with Bourbon Dijon Glaze* \$105.00





## **“WELSHHANS” ~ Hors D’oeuvres Packages ~ Self Serve or Butler-Style**

### **Hot Selections: Priced per 50 pieces**

<b>Mini Beef Wellington</b>	\$200.00
<b>Bacon Wrapped Scallops</b>	Market
<b>Mini Crab Cakes</b> <i>Whole Grain Mustard Sauce</i>	\$165.00
<b>Stuffed Mushrooms</b>	
Crab	\$150.00
Italian Sausage	\$ 75.00
Plum & Herb Cream Cheese	\$ 70.00
<i>* Based on availability</i>	
Herb Cream Cheese	\$ 65.00
<b>Vegetable Spring Rolls</b>	\$ 95.00
<b>Chicken Tenders</b>	\$ 90.00
<b>Buffalo Chicken Panini Pizza</b>	\$ 70.00
<b>Chicken &amp; Cheese Quesadilla</b>	\$ 55.00
<b>Water Chestnuts Wrapped in Bacon</b>	\$ 55.00
<b>Bacon Wrapped Dates</b>	\$ 65.00
<b>Potato Croquettes</b>	\$ 75.00
<i>Filled with Sun-Dried Tomato &amp; Asiago or Bacon &amp; Cheddar</i>	
<b>Spicy Asian Shrimp</b> <i>on Crisp Won Ton with Rice Noodles</i>	\$ 60.00
<b>Cocktail Meatballs</b> <i>Sweet &amp; Sour, Roasted Tomato or BBQ</i>	\$ 60.00



## **“WELSHHANS” ~ Hors D’oeuvres Packages ~ Platters**

### **Self-Serve Cold Displays: Priced per person**

<b>Antipasto</b> — <i>Italian Meats, Cheeses, Breads &amp; Marinated Vegetables</i>	\$ 9.00
<b>Elaborate Cheese</b> — <i>with Fresh Fruit Garnish &amp; Assorted Crackers</i>	\$ 9.00
<b>Vegetable Crudités</b> — <i>with Hummus, Ranch or Dill Dip</i>	\$ 7.00
<b>Fresh Fruit</b> — <i>with Citrus Yogurt Dip</i>	\$ 8.00
<b>Seared Sliders</b> — <i>Lean Ground Beef Sliders with Toppings &amp; Condiments</i> (Hot)	\$ 8.00
<b>Salmon</b> — <i>Smoked Salmon with Accompaniments</i>	\$150.00 (flat)



## **“FINALIST” ~ Lunch Buffet Packages**

### **Caddy’s Deli**

**\$ 20.00**

Soup Du Jour

Selection of; Sliced Roast Beef, Baked Ham,  
Roasted Turkey & Salami

Domestic Sliced Cheeses

Assorted Breads, Toppings & Condiments

House Mixed Greens & Caesar Salads &

***Choice of*** ~ Potato or Macaroni Salads

### **Golfer’s Grill**

**\$ 24.00**

Grilled Chicken Breasts, 1/4lb. Hamburgers,  
1/4lb. All Beef Hot Dogs, Italian Sausage with Peppers,  
Sliced Cheeses, Appropriate Toppings, Condiments & Buns

***Choice of*** ~ French Fries or Tater Tots

House Mixed Greens & Caesar Salad &

***Choice of*** ~ Potato or Macaroni Salads

### **Member’s Choice Buffet**

**\$ 25.00**

House Mixed Greens & Caesar Salad

***Choice of*** ~ Julienne Vegetable Blend or Broccoli & Carrots

***Choice of*** ~ Roasted Red Skin Potatoes or Buttermilk & Chive Mashed

**Choice of Two:**

**Parmesan Crusted Chicken**

**Pecan Crusted Chicken**

**Beef Stroganoff**

**Oven Roasted Pork Loin**

**Stuffed Shells Florentine with Marinara**

**Freshly Baked Cookies accompany each lunch buffet**





## ***"CHAMPIONS" ~ Dinner Buffet Packages***

**Choice of Two Salads, One Vegetable, One Starch and Two Entrees**

### **Master's Champion**

**\$ 49.00**

**Chicken Roulade**—*Prosciutto, Sun Dried Tomato and Asiago;  
served with a Roasted Garlic Wine Sauce*

**Baked Salmon**—*with Lobster Tarragon Sauce*

**Carved Prime Rib**—*Au Jus & Horseradish Sauce served on the side*

**Herb Crusted Sea Bass**—*with Oven Roasted Tomatoes Cream Sauce*

### **U.S. Open Champion**

**\$ 37.00**

**Creamy Tuscan Chicken**—*with Cherry Tomato, Baby Spinach & Gnocchi*

**Sliced Flank Steak**—*with Mushroom Demi*

**Veal Marsala**—*Sautéed Veal Medallions with Marsala Mushroom Sauce*

**Peppercorn Crusted Pork Tenderloin**—*Sweet Bourbon Dijon Glaze*

**Grilled Salmon**—*Lemon Herb Butter Sauce*

### **PGA Champion**

**\$ 25.00**

**Chicken Marsala**—*Sautéed with Marsala Mushroom Sauce*

**Parmesan Crusted Chicken**—*Sautéed with a Garlic White Wine Butter Sauce*

**Pecan Crusted Chicken**—*Honey Lemon Glaze*

**Beef Stroganoff**—*Beef Tips and Mushrooms in a Red Wine Sour Cream Demi Sauce*

**Roasted Pork Loin**—*With a Lightly Spiced Honey Lemon Glaze*

**Stuffed Shells Florentine with Marinara**—*Large Pasta Shells with Ricotta Cheese  
Baked n Marinara*



## ***“NYE ~ CHAMPIONS” ~ Plated Dinners***

### **1903 FOUNDERS**

**\$ 28.95**

**WCC Mixed Greens Salad ~ w/ Fresh Rolls & Butter**

**Choice of Entrée ~ served w/ Seasonal Vegetables & Buttermilk & Chive Mashed**

**Parmesan Crusted Chicken ~ Sauteed & served with a Garlic Basil Butter**

**Stuffed Sole Roulade ~ Crab Stuffed with Lobster Sherry Sauce**

**Peppercorn Crusted Pork Tenderloin ~ Bourbon Glaze**

**Choice of Dessert**

**New York Style Cheesecake**

**Chocolate Lava Cake**

### **OAK HILL**

**\$ 49.00**

**WCC Mixed Greens Salad ~ w/ Fresh Rolls & Butter**

**Choice of Entrée ~ served w/ Grilled Asparagus & Roasted Yukon Gold potatoes**

**Parmesan Crusted Chicken ~ Sauteed & served with a Garlic Basil Butter**

**Pan Seared Sea Bass ~ with Shiitake Mushroom Sauce**

**Char-Broiled Petit Filet Mignon ~ with Cabernet Demi Glaze**

**Choice of Dessert**

**New York Style Cheesecake**

**Chocolate Lava Cake**

### **VEGETARIAN OPTIONS**

**\$ 20.00**

**Stuffed Shells ~ Jumbo stuffed Shells with Marinara Sauce**

**Pasta Primavera ~ Fresh Vegetables over Angel Hair Pasta & Alfredo Sauce**

***We will gladly accommodate Gluten, Dairy & others with advanced notification***



## Desserts

### Served (per person)

#### Pies and Mousse

\$ 6.00

*Apple, Cherry, Pecan, Lemon Meringue or Chocolate Cream Pie,  
Chocolate, White Chocolate or Raspberry Mousse*

#### Cakes

\$ 8.00

*New York Style Cheesecake, Individual Chocolate Truffle, Chocolate Layered Cake,  
Carrot Cake, Strawberry Shortcake & Angel Food Cake*

#### Specialty

\$ 8.00

*Chocolate Lava Cake, Tiramisu Torte, Mixed Berry Streusel Cheesecake,*

### Station (per person)

#### Mini Fancy Dessert Display

\$ 8.00

*Assorted Mini Cheesecakes, Tassies, Pastries & Cakes*

#### Assorted Cookies

\$ 4.00



**Beverage Arrangements**

All alcoholic beverages are charged on a consumption basis and may be tailored to your specific event.

**Open Bar** – Requires a minimum of seventy-five (75) guests and all charges are billed to the event host. Includes premium liquor, beer and house wines. A maximum of four (4) hours.

**Cash Bar** – No minimum guest count required. Includes, house liquor, beer and house wines. All beverages will be billed through cash or credit card.

**Beer and Wine Reception** – Requires a minimum of 50 guests and includes a variety beers and our house wines.

3 Hours:	\$ 25.00 per person
4 Hours:	\$ 29.00 per person

<u>House Liquor</u>	<u>Premium Liquor</u>
Absolut Vodka, Beefeater Gin, Bulliet Bourbon Dewars Scotch, Seagram’s 7, Bacardi Rum, Jose Cuervo Tequila, Disaronno Amaretto, Jose Cuervo Gold Tequila, Disaronno Amaretto, Baileys Irish	Grey Goose Vodka, Tanqueray Gin, Makers Mark Bourbon, Chivas Regal Scotch, Jack Daniels, Captain Morgan’s Spiced Rum, Patron Silver Tequila, Disaronno Amaretto Bailey’s Irish Cream and Kahlua

***Personal Alcoholic Beverages are Strictly Prohibited from being brought on the Country Club grounds!***



## **Golf Outings**

All golf outings are to be booked on Monday's only unless approved by the Board of Trustees. A minimum of 72 guaranteed players are required.

**Golf Fees** – \$40 per player

**Cart Fees** – \$28 per player plus tax

All play will be shotgun start with up to 144 players and a scramble format unless approved by the Head Golf Professional.

Beverage Carts are available for a rental fee of **\$150 per unit**.

All alcohol, beer, soft drinks and snacks must be purchased through the WCC and will be billed on consumption.

- Alcohol ~ Air-line bottles \$ 8.00 each
- Can Beer ~ Domestic Only \$ 2.50 each
- Gatorade \$ 3.00 each
- Bottle Water \$ 2.00 each
- Snacks (Chips, Candy Bars & Crackers) \$ 2.50 each

All Food selections will be chosen from earlier pages.

All Food & Beverage charges will be subject to a  
20% Service Charge & 6.5% Sales Tax.

In the event your organization is tax exempt, a formal letter of documentation is required providing your tax exempt number.

Please see our Golf Professional for prizes and gift certificates.

***Personal Alcoholic Beverages are Strictly Prohibited from being brought on the Country Club grounds!***

## **Golf Attire & Proper Course Etiquette**

Appropriate golf attire is required on the golf course at all times. The minimum clothing shall not be less than dress shorts and sleeveless blouses for women and dress shorts and golf shirts for men. Mock turtlenecks will be permitted.

- ♦ Tee shirts, athletic shorts, blue jeans or swimwear will not be permitted on the course at any time, or at the driving range!
- ♦ Gentlemen are required to wear their caps with the bill facing forward on the golf course and grounds!
- ♦ Gentlemen are also required to remove their caps when entering the bar and dining areas!

### **Player Courtesies:**

We ask that all guests please abide by the following playing courtesies. By doing so, will make everyone's experience more enjoyable.

- ♦ Please keep up with the group in front of you
- ♦ Rake all sand traps after playing from them
- ♦ Replace and fill all divots in the fairways (Rough is not necessary)
- ♦ Repair all ball marks on greens
- ♦ Keep carts at least 30' feet from all greens and aprons
- ♦ Refrain from throwing objects and the use of loud and or vulgar language

### **Restroom Availability:**

***Please refrain from relieving yourself on the golf course proper specifically, behind trees!!!*** We want to be good neighbors to those that live on and around the golf course. Restrooms are available at the following locations throughout the golf course.

- ♦ The clubhouse locker-rooms and upper level restrooms
- ♦ The Pool or Tennis Court areas
- ♦ At the Maintenance Facility behind #4 Green
- ♦ Porto-potty at the bottom of #15 Tee Box