

SOUTHVIEWCC.COM • 239 MENDOTA ROAD E • WEST ST. PAUL, MN

# SOUTHVIEW COUNTRY CLUB

*2024 CATERING GUIDE*



*Southview*  
COUNTRY CLUB

# Banquet & Meeting Rooms

Southview Country Club is open year-round for banquets and meetings of all types. The price listed is non-member rates. Please contact the Catering Department with all inquiries.

## **St. Andrew's Ballroom**

*The St. Andrews Room is our largest banquet space with a maximum capacity of 250 guests. When used in conjunction with adjoined President's Room space, the maximum capacity increases to 275 guests. The St. Andrews Room has French doors that open to a private patio and is complete with a built-in bar.*

### **Daytime Events**

#### **Sunday - Thursday**

Room Rental: \$500

Food and Beverage Minimum: \$1500

#### **Friday**

Room Rental: \$600

Food and Beverage Minimum: \$2,000

#### **Saturday**

Room Rental: \$750

Food and Beverage Minimum: \$3,000

### **Evening Events**

#### **Sunday - Thursday**

Room Rental: \$500

Food and Beverage Minimum: \$1,500

#### **Friday**

Room Rental: \$750

Food and Beverage Minimum: \$3000

#### **Saturday**

Room Rental: \$1000

Food and Beverage Minimum: \$4000

## **President's Room**

*The Presidents Room is a subdivision of the St. Andrews Room with a maximum capacity of 40 guests with the option of a built-in bar.*

### **Daytime Events**

#### **Sunday - Friday**

Room Rental: \$200

Food and Beverage Minimum: \$1000

#### **Saturday**

Room Rental: \$300

Food and Beverage Minimum: \$1000

### **Evening Events**

#### **Sunday - Friday**

Room Rental: \$250

Food and Beverage Minimum: \$1000

#### **Saturday**

Room Rental: \$350

Food and Beverage Minimum: \$1500

## **Card Room**

*The Card Room is located on the lower level and looks towards our pond and 1st tee. This room has a maximum capacity of 20 guests.*

### **Sunday - Saturday**

Room Rental: \$150 / Food and Beverage Minimum: \$500

## **Library**

*The Library is a private room ideal for board meetings and dining functions. The maximum capacity of this room is 8 guests.*

### **Sunday - Saturday**

Room Rental: \$50

# RENTALS

## AV EQUIPMENT

Handheld Microphone	\$25
Lavalier Microphone	\$30
Easel w/Flip Chart & Markers	\$25
Podium	\$30
AV Cart & Screen	\$50
Conference Phone	\$30
DLP Projector, Screen	\$120
Portable Sound System	\$100



## DECORATIONS

Glass Cylinder Vases	\$2/per
Votives	\$2/per
Square Mirrors	\$2/per



## MISCELLANEOUS EXPENSES

Butler Passed Appetizers	\$25/per appetizer
Cake Cutting Fee/Plating	\$2/per person
Portable Bar Set-Up	\$200
Fire Ring	\$300
Dance Floor	\$300



All sales are subject to an 18% service fee, and MN state sales tax of 8.625%.

# BREAKFAST

## Plated

*Includes baskets of assorted breakfast breads, regular and decaffeinated coffee, a glass of orange juice and hot tea upon request*

### All American | \$22

Scrambled eggs with fresh chives, Rosemary breakfast potatoes and choice of bacon, sausage or turkey sausage - substitute strip steak \$4

### The Nashville | \$24

Scrambled eggs, smoked bacon and sausage links, Rosemary breakfast potatoes, buttermilk biscuits and cream gravy and cheese grits



## Buffet

*Limited up to two hours of service and priced per person  
Includes regular and decaffeinated coffee, orange juice and hot tea upon request*

*Buffets require a minimum of 30 guests*

### Continental | \$19

Fresh baked muffins, Danish's, croissants and bagels. Sliced breads with appropriate condiments and sliced fruits and berries

### The Southview | \$24

Assorted flavored yogurts with house-made granola  
Fresh baked muffins, Danish's, croissants and bagels. Sliced breads with appropriate condiments sliced fruits and berries, scrambled eggs, smoked bacon and sage sausage links

## À La Carte

### Assorted Fruit Yogurts with Berries and House-made Granola

\$7 per person

### Seasonal Fresh Fruit and Berries

\$7 per person

### Assorted Mini Muffins

\$13 per dozen

### Assorted Bagels and Cream Cheese

\$32 per dozen

### Mini Danish Assortment

\$28 per dozen

### Mini Breakfast Burritos

\$36 per dozen

### Egg, Ham and Cheese Croissants

\$48 per dozen

### Assorted Donuts

\$32 per dozen

## Beverages

### Regular or Decaffeinated Coffee

\$40 per gallon

### Assorted Bottled Chilled Juices

\$4 each

### Lemonade

\$35 per gallon

### Iced Tea

\$35 per gallon

### Fresh Fruit Punch

\$35 per gallon

# LUNCH

## Salads

*Includes freshly baked rolls and butter as well as regular and decaffeinated coffee and hot tea upon request*

### Chicken Caesar | \$19

Grilled spiced chicken breast over romaine lettuce with Romano cheese and garlic croutons served with lemon-Caesar dressing - substitute grilled shrimp \$5

### Champagne Chicken Salad | \$22

Mixed greens, chicken, strawberries, bacon, grapes, apples, dried cranberries, pecans, Bleu cheese crumbles and champagne vinaigrette

### Cobb | \$22

Grilled chicken breast, diced bacon, tomato, hard boiled egg, crumbled Bleu cheese and avocado served with ranch and balsamic vinaigrette

## Sandwiches

*Includes Kettle chips and a pickle as well as regular and decaffeinated coffee and hot tea upon request*

### Chicken Salad | \$17

House-made chicken salad, sliced tomato and crisp romaine lettuce on a croissant

### Chicken Club | \$17

Marinated grilled chicken breast, bacon, aged Cheddar cheese, sliced tomatoes and a whole grain mustard mayonnaise on a ciabatta bun

### Italian | \$18

Spicy Capicola, salami, red onion, shredded lettuce, Provolone cheese, Jardinière and Italian dressing on a hoagie bun



## Buffet

*Maximum two hours of service and priced per person  
Includes regular and decaffeinated coffee  
and hot tea upon request  
Buffets require a minimum of 30 guests*

### Country Club Deli | \$26

Mixed field greens salad with Ranch dressing and Italian vinaigrette  
German potato salad  
Mixed diced fruits  
Tomato basil bisque  
Assorted deli meats and cheeses  
Freshly baked sliced breads and rolls  
Appropriate condiments

### The Picnic | \$27

Spring mix salad with Ranch dressing and Italian vinaigrette  
Macaroni salad  
Mixed diced fruits  
Hamburger patties with Brioche buns  
All beef hot dogs with potato rolls  
Pulled barbeque chicken  
Natural cut seasoned French fries  
Sauerkraut, sautéed mushrooms and sautéed onions  
Appropriate condiments and dressings

### Southwest | \$29

Spring mix salad with lemon-garlic dressing and Chipotle vinaigrette  
Orange Jicama salad  
Roasted corn salad  
Marinated chicken and beef fajitas  
Flour and corn tortillas  
Traditional fajita toppings  
Cheese enchiladas  
Ranchero beans and Spanish rice

### Tuscan | \$32

Spring mix salad with Caesar dressing and balsamic vinaigrette  
Tortellini salad  
Caprese Salad  
Parmesan chicken with Capriccio sauce  
Herb orzo pasta salad  
Salmon filet with sundried tomato relish  
Cavatappi alfredo with artichoke hearts and Portobello mushrooms  
Roasted mixed vegetables  
Garlic bread

# LUNCH

## Boxed Lunch \$20

*Includes kettle chips, apple and a cookie  
Each selection carries a minimum of 6 sandwiches  
produced*

### Smoked Turkey

Sliced smoked turkey, Provolone cheese  
Butter lettuce and sliced tomato

### Honey Ham

Sliced Honey ham, Swiss cheese  
Butter lettuce and sliced tomato

### Roast Beef

Sliced roast beef, Cheddar cheese  
Butter lettuce and sliced Tomato

### Chicken Salad

Country chicken salad, apple bacon  
Butter lettuce and sliced tomato

### Veggie

Marinated grilled yellow squash, zucchini  
red bell pepper, Portobello mushrooms  
Butter lettuce, sliced tomatoes and hummus

## Plated Entrées

*Includes choice of starter salad, freshly baked rolls and  
butter, regular and decaffeinated coffee and hot tea  
upon request. Gluten-free preparations available  
Choice of two entrees  
Add \$2 per person for third entrée choice*

### Entrée Starter Salads (Select one)

#### Garden

Romaine lettuce, shredded Parmesan cheese, garlic  
croutons, cherry tomatoes served with  
balsamic vinaigrette

#### Mixed Greens Salad

Apples, candied pecans, dried cranberries served  
with Chipotle vinaigrette

#### Wedge

Iceberg lettuce, cherry tomatoes, red onion, Bleu  
cheese crumbles served with Bleu cheese dressing

## Plated Entrées

### Roasted Chicken | \$25

Stuffed with spinach and Feta cheese served with  
truffle potato purée and roasted green beans topped  
with sweet sundried tomato glaze

### Creole Chicken Paillard | \$25

Pecan crusted served with fingerling potatoes  
roasted asparagus and Cajun butter sauce

### Tuscan Chicken | \$27

Chicken breast, roasted onion, artichoke,  
grape tomato, garlic and white wine served with  
roasted asparagus and garlic potato purée

### Grilled Salmon | \$32

Herb crusted filet served with cilantro rice  
asparagus and lime-ancho glaze

### Sea Bass | \$36

Pan seared and served with creamy Parmesan  
polenta, artichoke, baby bella mushrooms and herb  
butter sauce

### Pork Chop | \$32

Maple glazed served with fingerling potatoes and  
roasted asparagus

### Tenderloin | \$36

5 oz. Cabernet glazed and served with chive potato  
purée and vegetable medley

### Sirloin | \$32

8 oz. seared and served with garlic potato purée  
green beans and Merlot demi glaze

### Grilled Vegetable Tart | \$22 (V)

Sundried tomato cream

### Cajun Pasta Primavera | \$22 (V)



# DINNER

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## Buffet

*Maximum two hours of service and priced per person  
Includes regular and decaffeinated coffee  
and hot tea upon request  
Buffets require a minimum of 30 guests*

### **Aztec | \$39**

Signature house salad with lemon-garlic dressing and Chipotle vinaigrette  
Coconut fruit salad  
Smoked corn crabmeat salad  
Marinated flat iron steak with Ancho glaze  
Grilled fajita chicken taco station  
Cheese enchiladas  
Spicy black beans and Saffron rice  
Roasted salsa, sour cream, guacamole, pico de gallo, Shredded Pepper Jack cheese and shredded lettuce

### **Italy | \$44**

Caesar Salad with Caesar dressing and Italian vinaigrette  
Caprese salad with pesto and balsamic reduction  
Mixed diced fruits  
Cavatappi Salad  
Sautéed chicken piccata with creamed spinach  
Seared salmon with Saffron cream sauce  
Roasted Rosemary red potatoes  
Asparagus Milanese  
Garlic bread

### **Texas | \$47**

Spring mix salad with herb Ranch dressing, bleu cheese dressing and balsamic vinaigrette  
Tortellini vegetable salad  
Grilled shrimp salad  
Seared Euro chicken breast with Malbec mushroom sauce  
Sliced prime rib of beef with au jus  
Horseradish cream  
Root vegetable medley  
Country red potato au gratin  
Corn muffins and warm potato rolls with butter

### **Memphis | \$48**

Spring mix salad with herb Ranch dressing, bleu cheese dressing and balsamic vinaigrette  
Creamy mustard coleslaw  
German potato salad  
Pit grilled chicken breast with honey sauce  
Sliced sausage with Jack Daniels glaze  
Smoked beef brisket and condiments  
Mesquite grilled Baby Back Ribs  
Country red Potato au gratin  
Corn muffins and honey butter

# DINNER

## Plated Entrées

*Includes choice of starter salad, freshly baked rolls and butter, regular and decaffeinated coffee and hot tea upon request. Gluten-free preparations available*

*Choice of two entrees*

*Add \$2 per person for third entrée choice*

### Entrée Starter Salads (Select one)

#### Garden

Romaine lettuce, shredded Parmesan cheese, garlic croutons, cherry tomatoes served with balsamic vinaigrette

#### Mixed Greens Salad

Apples, candied pecans, dried cranberries served with Chipotle vinaigrette

#### Wedge

Iceberg lettuce, cherry tomatoes, red onion, Bleu cheese crumbles served with Bleu cheese dressing

#### Roasted Chicken | \$29

Stuffed with Parma ham and smoked Provolone cheese served with garlic potato purée, lemon broccolini and tree-onion cream sauce

#### Creole Chicken Paillard | \$29

Served with herb potato purée, roasted asparagus and honey-orange cream sauce

#### Grilled Salmon | \$34

Herb crusted filet served with cilantro rice, asparagus and a roasted corn citrus sauce

#### Sea Bass | \$39

Pan seared and served with artichoke baby bella mushroom sauce, broccolini and garlic potato purée

#### Sirloin | \$37

8 oz. seared and served with herb potato purée, green beans and Merlot demi glaze

#### Braised Short Ribs | \$39

Served with Horseradish potato purée and baby carrots

#### Filet Mignon | \$42

Pan seared and served with chive potato purée, roasted asparagus and Merlot demi glaze

## Duet Entrées

*Includes choice of starter salad, freshly baked rolls and butter, regular and decaffeinated coffee and hot tea upon request. Gluten-free preparations available*

#### Filet and Salmon | \$48

Grilled petite filet and focaccia crusted salmon filet served with potato purée, roasted asparagus and Malbec demi glaze

#### Chicken and Shrimp | \$42

Roasted chicken breast and pan seared grilled pesto shrimp served with orzo pasta, and lemon broccolini

#### Pork Tenderloin and Chicken | \$41

Grilled petite pork tenderloin and Rosemary chicken roulade served with Chipotle honey glaze, crushed fingerling potatoes and roasted baby carrots

#### Filet and Seabass | \$50

Pepper-crusted petite filet and pan seared sea bass served with chive potato purée, vegetable medley and lemon cream sauce



## Kid's Meals \$14

*Intended for guests 9 and younger  
Served with a fresh fruit cup*

#### Chicken Strips and French Fries

#### Macaroni and Cheese

Served with a breadstick

#### Cheeseburger and French Fries

#### Personal Cheese or Pepperoni Pizza

# HORS D'OEUVRES

## Hot Appetizers

*\$400 per 100 pieces*

### Miniature Crab Cakes

Remoulade sauce

### Miniature Beef Wellingtons

Horseradish sauce

### Vegetable Spring Rolls

Sweet chili sauce

### Chicken Quesadillas

Roasted tomato salsa

### Coconut Shrimp

Sweet chili sauce

### Korean Beef Meatballs

Korean BBQ sauce

### Pan Seared Pork Dumplings

Soy sauce

### Coconut Crusted Chicken Tenders

Apricot sauce

### Spicy Chicken Mango Taquitos

Guacamole

### BBQ Pork Sliders

Jalapeño slaw



## Cold Appetizers

*\$375 per 100 pieces*

### Grilled Shrimp Cocktail

Remoulade

### Smoked Salmon Crostini

Crème Fraiche

### Beef Crostini

### Caprese Skewer

Baby mozzarella, cherry tomato and olive

### Country Chicken Salad Tartlet

### Red Onion Confit and Boursin on Focaccia

### Melon Prosciutto Skewers

### Chipotle Shrimp and Avocado Cups

## Carving Stations

*Serves 25 people*

### Honey Glazed Ham with Sweet Cranberry Sauce

\$180

### Roasted Turkey Breast with Pan Gravy and Cranberries

\$225

### Pepper Crusted New York Strip Loin of Beef with Champagne Hollandaise

\$300

### Seared Beef Tenderloin with Garlic Aioli and Silver Dollar Buns

\$330

### Roasted Prime Rib of Beef with Creamy Horseradish Sauce

\$385

# SNACKS AND SWEETS

## Snacks & Sweets

### Fresh Baked Cookies | \$26 per dozen

Choice of chocolate chip, sugar or oatmeal raisin

### Double Chocolate Brownies | \$28 per dozen

### Assorted Granola Bars | \$24 per dozen

### Fruit Cereal Bars | \$24 per dozen

### Salsa | \$7 per person

With tortilla chips

### Poblano Chili Con Queso | \$8 per person

With tortilla chips

### Spinach and Artichoke Dip | \$8 per person

With tortilla chips and grilled pita bread

### Cheese Display | \$12 per person

Domestic and International cheeses with crostini and crackers

### Hummus Display | \$8 per person

Mediterranean dips, pita chips and grilled baby vegetables

### Garden Vegetable Crudités | \$6 per person

Dill Dip

## Food Stations

*25 person minimum*

### Mashed Potato Bar | \$14 per person

Hot Red Skin mashed potatoes, bacon bits Cheddar cheese, Boursin cheese, Roasted red pepper salsa, brown gravy, fried chicken pieces, chives sour cream and butter

### Macaroni and Cheese Bar | \$15 per person

Hot four cheese macaroni and cheese with bacon bits, Cheddar cheese, seared Cajun crispy buffalo chicken, toasted bread crumbs Pico de gallo, sour cream, chives and butter

## Late Night Snacks

*25 person minimum*

### Artesian Pizzas | \$22 each

Choose from pepperoni, Italian sausage, five cheese and vegetarian

### Chicken Wings | \$13 per person

Choice of three dipping sauces: Korean barbeque buffalo, lemon garlic and barbeque

### State Fair | \$11 per person

Soft pretzels and mini corn dogs with mustard aioli white cheese sauce, ketchup and classic Cheddar sauce

### Build-your-own Nachos | \$13 per person

Ground beef, chicken tinga, cheese sauce lettuce, pico de gallo, jalapeños and sour cream

## Desserts \$8 each

### New York Style Cheesecake

Mixed berry drizzle

### Key West Key Lime Pie

Berries compote

### Molten Chocolate Cake

Vanilla Bean ice cream

### Tiramisu Torte

Dark chocolate glaze

### Sicilian Cream Cake

Raspberry Drizzle

### Godiva Silk Pie

Cocoa dust and fresh berries



# BEVERAGES

House Liquors | \$7

Call Liquors | \$8

Premium Liquors | \$9

Super Premium Liquors | \$10+

Cordials | \$10

House Wine Glass | \$8

House Wine Bottle | \$26++

*Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc*

House Champagne  
Glass \$8 Bottle | \$30++

Domestic Beer | \$6

Import Beer | \$7

Craft Beer | \$8

Domestic Keg  
16 Gallon | \$375++

Import & Specialty Kegs  
16 Gallon | \$425++

Soft Drinks & Fruit Juices | \$3

*Coke, Diet Coke, Sprite, Ginger Ale, Cranberry, Orange  
Grapefruit Juices, Lemonade & Iced Tea*

# POLICIES

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## Hosting an Event

Southview Country Club is a private facility hosting both member and non-member functions. You do not need to be a member to host an event at Southview however, membership does have its benefits when planning an event. Golf member sponsored events do not nullify room rental rates however, in any event in which a golf member is not personally paying for the sponsored event then you are subject to a room rental charge. In sponsoring a function, a member assumes full responsibility for the conduct of guests, compliance with Club rules, and any debt incurred to the Club.

## Room Charges

Room charges vary depending on time of day and day of the week. Room charges include standard set-up, clean up, linens, china, flatware, glassware, etc.

## Deposits

A deposit is required to hold a reservation for your group. This deposit will be applied towards payment of the final bill. All event reservations are considered tentative and are subject to release until a deposit is received. All deposits are non-refundable, and are earned by the Club should the party cancel.

## Menu Selections

Please contact the Catering Office if you need any assistance in your menu selection. Your menu should be submitted to the Catering Office no later than two weeks before your scheduled event. When two or more entrees are served, there will be an additional \$2.00 per guest charge.

## Payment and Billing

For weddings and large events, an estimated bill will be presented for full pre-payment one week prior to the event. Payment is due by cash, check or credit card. Over payment is possible and will be refunded through the Accounting Department as soon as possible. Please note that credit card payments will be charged a 2% processing fee.

## Guarantees

Notify the catering office one week prior to your function with the guaranteed number of guests that you expect to attend. If the guaranteed number of guests increases, please inform the Catering Office as soon as possible. If no guaranteed number is submitted you will be billed for the estimated number of guests agreed upon on the banquet event order form. Food preparation is based on the guaranteed number of guests.

## Cancellations

Should you cancel the function or fail to perform on the date contracted, the deposit is non-refundable and earned by Southview Country Club. Any function canceled less than 30 days prior to the function date will be invoiced 25% of the total projected revenue. If a cancellation occurs within five business days of the event, the party will be responsible for the room charge and 50% of the estimated bill. Cancellation on the day of the event or "no shows" will be responsible for 100% of the estimated bill.

## Sales Tax and Service Charge

All food and beverage charges are subject to an 18% service charge and appropriate sales tax, 7.625% food and liquor tax 10.125%. Service charges are also subject to sales tax. The service charge is not a gratuity and is the property of Southview Country Club. Should you, the host, want to recognize the excellent service that you receive, you may arrange to leave a separate gratuity for Staff with the Catering Office.

# POLICIES

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## Food and Beverage Regulations

Due to Health Department regulations and Club policy, all food and beverage consumed on the premises must be provided by Southview Country Club. The only exception being, we do allow commemorative cakes and dessert from a licensed baker. Club policy also prohibits removal of beverages or extra buffet food from the Club premises. In addition, to maintain the quality of food on a buffet, service time is limited to two hours.

## Food Tastings

Entree tastings are conducted for clients who have signed a contract for their event. For a wedding reception, tastings are complimentary for the Bride and Groom only. Additional charges will apply for extra guests. For all other events, the cost is 50% of the current entree price. Food tastings need to be scheduled at least one month prior to your event.

## Alcohol Consumption & Illegal Drug Use

As the host of the event at Southview Country Club, you are responsible for the behavior of your guests. We request that you assist us in requiring responsible behavior with regard to the consumption of alcohol. Southview Country Club cannot, by law, serve anyone under the age of 21. We reserve the right to refuse service to anyone who appears to be intoxicated or provides alcoholic beverages to guests who are under the legal age limit for consumption. Southview Country Club will not allow the use of illegal drug use on the premises including all outside areas.

## No Smoking Policy

The clubhouse is smoke-free. Your guests are not permitted to smoke anywhere inside the Club. Smoking is permitted outside the entrance to the Clubhouse or on the patio. Ashtrays are provided for your guests to use. E-cigarettes are also prohibited inside the Clubhouse.

## Clean-Up

Southview Country Club reserves the right to add on appropriate cleaning charges if the condition of the room after the event makes this necessary. Any damage to Club property caused by an attendee, performer or setup person shall be the responsibility of the host of the party. The cost of any repairs will be billed to the host of the party.

## Decorations

The Club will not permit the affixing of anything to the walls, floors, ceiling or outdoor poles with nails, staples, tape or other substances unless given Management approval. Southview Country Club does not allow the use of confetti or glitter.

## Music and Entertainment

All bands or DJ's must set-up before arrival of your guests. The Club does not provide a meal for entertainers - meals must be purchased by the host of the event. All entertainment must end by 12:00AM and entertainers or persons connected with the entertainment are now allowed to consume alcoholic beverages while on Club property.

## Children

As the host of an event at Southview Country Club, you assume all responsibility for the conduct of your guests regardless of age. The Club requests that parents supervise their children while in attendance of an event. Southview Country Club cannot be held liable for any injuries incurred during banquet functions.

# NOTES

*Southview*  
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