

SOUTHVIEW COUNTRY CLUB

2025 CATERING GUIDE



BANQUET & MEETING ROOMS



ST. ANDREW'S BALLROOM

The St. Andrew's Ballroom is our largest banquet space with a maximum capacity of 250 guests. When used in conjunction with adjoining President's Room space, the maximum capacity increases to 275 guests.

The St. Andrew's Ballroom 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 President's Room is a subdivision of the St. Andrew's Ballroom 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/Lavalier Microphone	\$25
Easel w/Flip Chart & Markers	\$25
Podium	\$30
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



BUFFET

Buffets require a minimum of 30 guests and are priced per person. Maximum two hours of service. Includes regular and decaffeinated coffee. Hot tea available upon request.

On the Move Continental | \$19

- Fresh orange juice, coffee, hot tea, and water
- Fresh granola served with Greek-style yogurt
- Assortment of fresh sliced fruit and berries
- Selection of KIND® bars
- Freshly baked pastries and bagels with cream cheese

Southview Breakfast | \$24

- Fresh orange juice, coffee, hot tea, and water
- Fresh whole orange
- Selection of breakfast pastries
- Fresh sliced fruit and berries
- Granola with Greek-style yogurt
- Hot buffet featuring:
 - Scrambled eggs with chives
 - Breakfast potatoes
 - Applewood smoked bacon and pork sausage patties
- Cinnamon French toast topped with mixed berry compote and served with maple syrup

Lakeside Cabin Breakfast Buffet | \$26

- Fresh orange juice, coffee, hot tea, and water
- Breakfast sausage links
- Cinnamon French toast with authentic Minnesota maple syrup
- Variety of breakfast pastries and fresh bagels with honey, chive cream cheese, fruit preserves, butter, and jams
- Fresh sliced fruit and berries
- Granola with Greek-style yogurt
- Scrambled eggs with peppers and onions
- Cheesy hashbrown casserole
- Applewood smoked bacon and pork sausage patties

PLATED

All plated breakfasts include regular and decaffeinated coffee. Hot tea available upon request.

Steel Cut Irish Oatmeal | \$14

Apples, Berries, Walnuts, Brown Sugar

Veggie Omelet | \$19

Spinach, Tomato, Mushroom, Goat Cheese, Hashbrowns and Toast

Buttermilk Pancakes | \$17

Chantilly Cream, Mixed Berries, Maple Syrup with Hash Browns, Applewood Smoked Bacon or Sausage

Cinnamon French Toast | \$18

Maple Syrup, Hash Browns, Applewood Smoked Bacon or Sausage

Classic Breakfast | \$18

Scrambled Eggs with Chive, Hashbrowns, Applewood Smoked Bacon or Sausage, Toast

Benedict | \$20

Poached Egg, Shaved Ham, Classic Hollandaise, Toasted English Muffin, Hashbrowns

Steak Fajita Omelet | \$20

Grilled Sirloin, Peppers, Onions, Queso Fresco, Pico de Gallo, Hashbrowns, Toast

SANDWICHES & MORE

Breakfast Sandwiches | \$10 each

Choice of:

Egg Whites, Spinach, Gruyère Cheese on Multigrain
Fried Egg, Bacon, Gruyère Cheese on a Croissant
Chorizo Breakfast Burrito with Scrambled Eggs, Hashbrowns, Tomato, Sharp Cheddar
Egg and Country Ham, Gruyère Cheese on an English Muffin

Assorted Bagels and Cream Cheese | \$32 per dozen

Hard-Boiled Eggs | \$22 per dozen

Assorted Pastries | \$32 per dozen

A LA CARTE

Waffle Station | \$18 per person

One Per Person – Belgian Waffles, Whipped Cream, Mixed Berries, Bananas Flambé, Maple Syrup, Preserves, Whipped Butter, Chocolate Chips

Omelet Station | \$23 per person

Made-to-Order Omelets

A Million-Dollar Country Potatoes (Creamy Bacon Three-Onion Sauce) Bacon, Sausage, Ham, Onion, Peppers, Tomatoes, Asparagus, Mushrooms, Spinach, Cheddar Cheese, Swiss Cheese, Goat Cheese

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

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

LUNCH

SANDWICHES

All plated lunches include kettle chips or French Fries and a pickle, along with regular and decaffeinated coffee. Hot tea available upon request.

Grilled Chicken Sandwich | \$20

Arugula, Smoked Paprika Aioli, Gruyère Cheese, Tomato, Ciabatta

Burger | \$20

Black Angus Blend, Lettuce, Tomato, Onion, Bacon, White Cheddar, Brioche Bun

Blue Cheese Burger | \$21

Local Blue Cheese, Black Pepper, Arugula, Roasted Garlic Mayo, Brioche Bun

Walleye Hoagie | \$23

Spring Vegetable Slaw, Honey Tartar, Spicy Pickles

Grilled Vegetable Sandwich | \$19

Roasted Root Veggies, Pesto, Provolone, Herbed Aioli

SALADS

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

Chicken Caesar Salad | \$20

Grilled Spiced Chicken Breast, Romaine Hearts, Parmesan, Garlic Croutons, Lemon-Caesar Dressing, Crispy Brussels Sprouts

Roasted Chicken Cobb Salad | \$22

Chopped Romaine, Shaved Onion, Tomato, Blue Cheese, Bacon, Hard-Boiled Egg, Green Goddess Dressing

Mediterranean Chopped Salad | \$22

Salami, Capicola, Olives, Chickpeas, Cucumber, Heirloom Tomato, Artichoke, Feta, Greek Vinaigrette

Champagne Chicken Salad | \$22

Mixed Greens, Grilled Chicken, Strawberries, Bacon, Grapes, Apples, Dried Cranberries, Pecans, Bleu Cheese Crumbles, Champagne Vinaigrette

BUFFETS

Buffets require a minimum of 30 guests and are priced per person. Maximum two hours of service. Includes regular and decaffeinated coffee. Hot tea available upon request.

Sandwich Buffet | \$31

- Choice of creamy chicken wild rice soup or soup du jour
- Fresh farmer salad with mixed greens, asparagus, tomato, and radish tossed in buttermilk dill dressing
- Classic coleslaw
- Sandwich selections:
 - Roast beef sandwich with Swiss cheese, horseradish sauce, and local greens on a ciabatta roll
 - Tuna salad croissant with hard-boiled eggs, albacore tuna, red onion, sliced tomato, lettuce, and citrus aioli
 - Turkey club with roasted turkey, bibb lettuce, tomato, shaved onion, and Muenster cheese on a brioche bun
 - Roasted veggie wrap with grilled squash, zucchini, onions, baby arugula, peppers, and pesto lemon vinaigrette
- Served with kettle potato chips
- Dessert: House-baked cookies and bars

Farmhouse at Southview Buffet | \$34

- House-baked artisan bread and butter
- Creamy loaded potato soup
- Fresh farmer salad with mixed greens, asparagus, tomato, and radish tossed in buttermilk dill dressing
- Entrées:
 - Sliced pork loin with sweet apple chutney
 - Roasted turkey topped with savory pan gravy
- Sides: Garlic potato purée, honey maple butter carrots
- Dessert: Strawberry shortcake

Southern Table Buffet | \$34

- Warm cornbread
- Green salad with field greens, cherry tomato, cucumber, red onion, and radish, served with buttermilk dill and balsamic vinaigrettes
- Sides: Classic coleslaw, creamy potato salad
- Entrées:
 - Crispy Southern fried chicken
 - Smoky BBQ pulled pork with mini brioche buns
- Sides: Jojo fries, sweet corn on the cob

Southwest Buffet | \$38

- House-baked artisan bread and butter
- Chicken tortilla soup
- Santa Fe garden salad with greens, tomato, corn, Monterey Jack cheese, crispy tortilla strips, and chipotle vinaigrette
- Fire-roasted corn and black bean compound salad
- Entrées:
 - Honey chipotle chicken breast with Manchego cheese, cilantro, roasted corn relish, and poblano cream sauce
 - Tortilla-crusted cod with pico de gallo and guajillo cream sauce
- Sides: Saffron rice, roasted zucchini and squash with Cotija cheese
- Dessert: Cinnamon sugar churros with chocolate dipping sauce

Roman Feast Buffet | \$36

- Brick oven garlic bread
- Tomato bruschetta
- Bibb lettuce salad with Gorgonzola, olives, roasted peppers, heirloom tomatoes, and sherry vinaigrette
- Entrées:
 - Chicken breast with mushroom Marsala sauce
 - Parmesan panko-crusted tilapia with lemon caper sauce
- Sides: Spinach and sun-dried tomato orzo pasta, jumbo roasted asparagus

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LUNCH



PLATED ENTRÉES

Beef Bolognese | \$29

Pappardelle Pasta, Pecorino Romano

Chicken Parmesan | \$28

Garlic Baby Red Potatoes, Baby Heirloom Tomato Relish

Grilled Salmon | \$31

Parmesan Basil Risotto, Roasted Tomato Butter, Seasonal Vegetables

Butternut Squash Ravioli | \$28

Brown Butter, Sage, Candied Pecans, Balsamic Glaze

Saffron & Vegetable Risotto | \$25

Carrot, Peas, Grape Tomato, Fennel, Parsley, Parmesan

BOXED LUNCH

Includes kettle chips, apple and a cookie.

Each selection carries a minimum of 6 sandwiches produced

\$20 per person

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.

DINNER



BUFFETS

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

Minnesota's Favorites Buffet | \$39

- Creamy chicken wild rice soup
- Golden beet barley salad
- Candied walnut & pear salad with shaved fennel, lemon vinaigrette, and cheese crumbles
- Entrées: Cranberry apple chicken with cider glaze, pan-fried crusted walleye with beurre blanc
- Sides: Cheesy scalloped potatoes, buttered green beans and carrots
- Dessert: Caramel apple cobbler

Midwestern Buffet | \$39

- Creamy chicken wild rice soup
- Mixed green & fennel salad with walnuts, berries, and lemon vinaigrette
- Tri-color tortellini pasta salad
- Entrées: Roasted chicken breast with chicken demi-glaze, pan-fried crusted walleye with lemon caper sauce, beef pot roast
- Sides: Parmesan potato gratin, roasted seasonal vegetables

Mediterranean Buffet | \$45

- Baby romaine salad with asparagus, sun-dried tomatoes, croutons, Parmesan, and balsamic vinaigrette
- Panzanella salad with tomato, cucumber, garbanzos, mozzarella, focaccia croutons, and citrus vinaigrette
- Entrées: Grilled striploin with tomato and arugula relish, chicken Florentine with creamed spinach, sole fillet with olives, capers, artichokes, tomatoes, and pepper relish
- Accompaniments: Saffron orzo risotto with fennel, herb-grilled seasonal vegetables

Southview Steakhouse Buffet | \$44

- Spinach artichoke dip with sliced baguette bread
- Iceberg wedge salad with tomato, onion, blue cheese, chopped egg, applewood smoked bacon, and buttermilk dill dressing
- Composed caprese salad with heirloom tomatoes, beets, fresh mozzarella cheese, and basil oil
- Entrées: Sliced New York strip with caramelized shallot demi, crab cakes with roasted corn relish and caper remoulade
- Sides: Twice-baked potatoes with Parmesan and chives, grilled jumbo asparagus with lemon and herbs

DINNER



PLATED ENTRÉES

CHICKEN

Chicken Parmesan | \$29

*Garlic Potato Purée, Baby Heirloom Tomato
Relish, Grilled Broccoli*

Chicken Margherita | \$29

*Mozzarella, Pesto Cream Sauce, Tomato
Relish, Garlic Baby Red Potato Wedges*

Chicken Florentine | \$29

*Creamy Spinach, Artichoke Hearts, Jumbo
Roasted Asparagus, Garlic Potato Purée*

DUET PLATES

Petit Filet Mignon & Garlic Shrimp | \$49

Basil Risotto, Saffron Butter

Grilled New York & Seared Scallops | \$51

Sweet Potato Purée, Red Wine Shallot Glace

Petit Filet Mignon & Lobster Tail | \$62

*Parmesan Twice-Baked Potato, Baby Root
Vegetables, Lobster Bisque Sauce*

BEEF & PORK

Braised Beef Short Rib | \$37

*Demi-Glace, Parmesan Mashed Potatoes,
Brussels Sprouts*

**Flank Steak with Prosciutto & Gorgonzola |
\$34**

*Port Wine Demi-Glace, Risotto, Honey-
Roasted Carrots*

Pan-Seared Beef Tenderloin | \$43

*Demi-Glace, Roasted Fingerling Potatoes,
Baby Carrots*

Grilled Pork Chop | \$32

*Herb Demi-Glace, Sweet Potato Hash,
Roasted Vegetable*

VEGETARIAN

Crispy Tofu | \$26

*Charred Vegetables, Yuzu Ponzu Sauce,
Jasmine Rice*

Ricotta Gnocchi | \$28

*Butternut Squash, Swiss Chard, Brown
Butter Sage*

Butternut Squash Ravioli | \$28

*Brown Butter, Sage, Candied Pecans,
Balsamic Glaze*

FISH & SEAFOOD

Pan-Seared Salmon | \$34

*Pomegranate Orange Beurre Blanc, Golden
Raisin Couscous, Roasted Vegetable*

Pan-Fried Walleye | \$32

*Lemon Caper Beurre Blanc, Wild Rice Pilaf,
Charred Broccolini*

HORS D'OEUVRES

100 PIECES PER ITEM | \$430

Passed or displayed. Minimums may apply.



HOT HORS D'OEUVRES

Maple Sriracha Chicken Kabobs

Jerk Chicken Satay

Habanero Mango Chutney

Skewered Achiote Flank Steak

Chimichurri

Meatballs

Choice of Italian-Style or Bourbon BBQ

Smoked Bacon-Wrapped Shrimp

Chicken Satay

Thai Peanut Sauce, Cashews

Tenderloin & Horseradish Steak Sliders

Italian Sliders

Arugula, Tomato, Fresh Mozzarella, Pesto

Arancini

Pomodoro Sauce

Beef Tenderloin Tip Skewers

Béarnaise

Crab Cakes

Lemon Caper Remoulade

Bacon-Wrapped Scallops

Tempura Shrimp

Sriracha Aioli

Buffalo Shrimp Skewers

Blue Cheese

COLD HORS D'OEUVRES

Tomato Bruschetta

Basil, Garlic Crostini

Heirloom Tomato Caprese Skewer

Mozzarella, Basil Pesto

B.L.T.

Heirloom Tomato, Applewood Bacon, Paprika Aioli

Capicola Ham & Gruyère Skewers

Cranberry, Brie & Prosciutto Crostini

Fig Jam, Port Wine Caramelized Onions

Smoked Steelhead Trout

Radish, Crostini

Bloody Mary Shooter with Shrimp

Ahi Tuna Tartare

Chili Aioli, Pickled Ginger, Wonton

Bay Scallop Ceviche Tostada

Avocado Cream

Sesame Ahi Tuna

Mango & Avocado, Crispy Wonton

Smoked Salmon Mousse

Toasted French Loaf

Artisan Pizzas | \$22 each

Choose from: Pepperoni, Italian Sausage,

Five Cheese, or Vegetarian

SNACKS AND SWEETS

Homemade Chips & Salsa | \$8 per person

Seasonal Fresh Fruit Kabobs | \$8 per person

Fresh-Baked Cookies | \$28 per dozen

Petite Vegetable Display | \$8 per person

Buttermilk Dill Dip

Hummus | \$9 per person

Pita Bread with Grilled Baby Vegetables

Warm Pretzels | \$12 per person

Whole Grain Mustard Aioli, Gouda Cheese Sauce

Handcrafted Meat & Cheese Plate | \$16 per person

Crackers, Crostini

Domestic & Imported Cheese Plate | \$12 per person

Honey, Crackers, Berries

Shrimp Cocktail Display | \$36 per dozen

Cold Poached Shrimp, Cocktail Sauce, Horseradish Aioli,

Fresh Lemon

Spinach & Artichoke Dip | \$8 per person

Served with Crostini and Crackers

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

RECEPTIONS & MORE



CARVING STATIONS

Serves approximately 20 guests per station. Chef attendant fee of \$75 applies per carving station.

Garlic Sage-Rubbed Turkey Breast | \$225
Grain Mustard Aioli, Artisan Dinner Rolls

Herb-Roasted Beef Tenderloin | \$345
Horseradish Cream, Béarnaise Sauce

Spice-Rubbed Prime Rib Roast | \$400
Horseradish Cream, Brandy Au Jus

Garlic Peppercorn-Crusted Strip Loin | \$225
Mushroom Cognac Cream Sauce

KID'S MEALS | \$14

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

Chicken Strips
Served with French Fries

Macaroni and Cheese
Served with a Breadstick

Cheeseburger
Served with French Fries

FOOD STATIONS

Priced per person. Minimums may apply. Includes regular and decaffeinated coffee. Hot tea available upon request.

Mashed Potato Bar | \$11
Garlic Mashed Potatoes, Cheese, Onions, Bacon Bits

Street Tacos | \$18
Average of 3 Tacos per Person
Al Pastor Pork Shoulder, Tinga de Pollo (Chicken), Carne Asada, Salsa de Árbol, Tomatillo Verde Salsa, Cilantro, Limes, Tortilla Chips, Pico de Gallo, Grilled Pineapple

Quesadilla Station | \$18
Tinga Chicken, Marinated Steak, Cilantro, Pico de Gallo, Black Beans, Chihuahua Cheese, Tortilla Chips, Morita Salsa, Salsa Verde, Sour Cream

Gourmet Mac & Cheese Bar | \$19
Gourmet Cheese Sauce, Penne Pasta, Diced Tomatoes, Pancetta, Chicken Breast, Steak Bites, Bacon Bits, Scallions, Grated Cheese, Sour Cream, Tomato Salsa

DESSERTS | \$8 EACH

Red Velvet Cake
Cream Cheese Frosting, Raspberry, Vanilla

Seasonal Sorbets
Blood Orange, Raspberry, Lemon

Triple Chocolate Mousse Cake
Cocoa Feuillet, Berries

Chocolate Flourless Torte (Gluten-Free)
Chocolate, Toffee, Raspberries, Mascarpone Coffee Cream

Vanilla Cheesecake
Cranberry Orange Compote, Crème Fraîche, Seasonal Berries

Pineapple Cake
Kiwi Compote, Charred Pineapple

BEVERAGES



House Liquors | \$10

Call Liquors | \$11

Premium Liquors | \$12

Super Premium Liquors | \$14+

Cordials | \$12+

House Wine Glass | \$10

House Wine Bottle | \$30++

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

House Champagne

Glass \$10 Bottle | \$34++

Domestic Beer | \$8

Import Beer | \$9

Craft Beer | \$10

Domestic Keg

16 Gallon | \$425++

Import & Specialty Kegs

16 Gallon | \$500++

Soft Drinks & Fruit Juices | \$3

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

POLICIES



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



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



NOTES



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Southview COUNTRY CLUB

