

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 adjoining 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-anchó 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

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

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

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



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

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

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.

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