

MANHATTAN COUNTRY CLUB

BANQUET MENU & INFORMATION



Established in 1916, Manhattan Country Club has become a premiere location for wedding receptions, rehearsal dinners, professional gatherings, holiday parties, and various celebrations. Located at the top of the hill on north 10th Street, we are centrally located to the Aggieville business district, K-State campus, and plenty of hotel accommodations for you and your guests, should you need them.

Our friendly, courteous staff specializes in organizing all types of functions and is capable of designing an event to match any style and budget. With indoor seating for 200+ in our ballrooms and additional seating in outlying rooms, we are pleased to offer you first-rate accommodations with our fine amenities. Other rooms include our Pineview with an exceptional view of the golf course, the Manhattan Room that overlooks the city, and the Boardroom that can comfortably seat parties and business meetings of 16 or less.

Contact our Food and Beverage Manager for more information!

MANHATTAN COUNTRY CLUB

1531 N. 10TH STREET, MANHATTAN, KS 66502

EVENT DIRECTOR

PHONE: 785 – 539 – 7501

CHRISTINA HODGES

CHRISTINA@THEMANHATTANCOUNTRYCLUB.COM

Member Sponsor

A non-member must have a member sponsor to have access to any club facilities. The member sponsor is not required to be in attendance, but must co-sign the event contract in any instance they will not be present. Non-payment of a member sponsor event will become the responsibility of the member sponsor(s) signing the contract.

Room Rentals

<u>Room</u>	<u>Rental Fee</u>	<u>Capacity</u>
Ballrooms	\$500	218
Meeting Rooms	\$150	10 – 50
Manhattan Room	\$50	60
Pineview Room	\$50	55
Boardroom	\$35	16
Entire Facility	TBD	350+
* Wedding receptions require a \$1,000 rental fee regardless of member sponsor *		

Food and Beverage Minimums

Breakfast: \$10.00 minimum per person

Lunch: \$10.00 minimum per person

Dinner: \$15.00 minimum per person

Minimum must be met before 20% service charge and Kansas sales tax are applied.

All events where a member sponsor is not present will be subjected to a room charge and must meet the food and beverage minimum. Depending on the set-up required, additional charges may apply. The entire club cannot be booked without the approval of the Board of Directors; requests must be made 60 days prior to the event and requires a minimum of 300 people.

Guarantee and Cancellations

The club is not responsible for lost, stolen, or property left on premises.

A room rental fee and signed contract is due at least one week prior to the event for all sponsored non-member events. A preliminary head count must be given when booking a room; a final head count is due 72 hours prior to the event. We will charge based on this final count; if attendees exceed final count, overages will be applied according to per person charge. There is no reimbursement if the attendees do not meet the final guarantee. We accept cash, checks, Visa, MasterCard, and Discover. If you would like to charge your ticket to the member sponsor, prior arrangements must be made with the Food and Beverage Manager for future payment.

Prices

All food and beverage prices are subject to a 20% service charge and applicable sales tax. The service charge goes back to the club to take care of setup and breakdown fees for your event. A gratuity is not included or required, but you are welcome to add one if you wish.

Decorations and Linens

We provide linens in white, ivory, and black at no cost to you. Specialty order colors would include a \$0.50 fee per person and must be requested two weeks prior to the event.

To avoid damage to the facility we do not allow taping, tacking, or attachment of any written material to walls or doors. Our Food and Beverage Manager must approve all decorations prior to the event. You may decorate for your event day of, except in the event of other scheduled club functions, at which point we can schedule a time for you to come in and decorate the facility.

If you would like Manhattan Country Club to do your centerpieces, we are happy to accommodate you! There will be a fee per table dependent upon decorations desired.

Food and Beverage Guidelines

All food and beverage consumed on site must be purchased through Manhattan Country Club with exception of themed desserts such as wedding cakes, birthday cakes, nuts, mints, etc. This includes alcoholic beverages. Due to health regulations, leftovers from banquets may not leave the premises.

A la Carte menu service is only available to groups of 20 or less. For more than 20 a reservation must be made at least 72 hours in advance for proper staffing and a menu will need to be set. A minimum of 20 people are required for buffets. If selecting a pre-set menu, up to three entrees can be offered.

The club is closed on Sunday evenings after 5:00 pm and on Mondays. A minimum requirement of \$1,500 for food service is required to open the club for service at these times.

Bar and Liquor Options

Cash Bar – Guests pay for their own beverages. There is no additional charge to the host of the event for this type of service.

Limited Open Bar – The Limited Open bar offers you the option to customize the type of open bar you would like to provide. This could include beer, wine, and liquor, or any number of options. All other drink purchases made by your guests would require a cash purchase.

Open Bar – All options that we have in stock are available to your guests at your expense. Drinks will be charged to your ticket to be paid in full at time of delivery.

Breaks A la Carte

Bakery

Assorted Mini Muffins	\$15.00 per dozen
Assorted Bagels and Cream Cheese	\$18.00 per dozen
Assorted Jumbo Cookies	\$15.00 per dozen
Assorted Petite Danish	\$25.00 per dozen
Biscuits with Butter and Jams	\$18.00 per dozen
Biscuits with Shaved Ham	\$25.00 per dozen
Chocolate Fudge Brownies	\$15.00 per dozen

Snacks

Assorted Bags of Chips	\$12.00 per dozen
Assorted Cereals	\$2.00 per person
Assorted Fruit Yogurts	\$15.00 per dozen
Granola Bars	\$12.00 per dozen
Seasonal Fruit Display	\$7.00 per person

Breaks

Working All Day

\$16.00 per person

Morning

Assorted Muffins, Danishes, Fresh Fruit
Coffee, Hot Tea, Chilled Juices

Mid-Morning

Refresh Coffee, Bottled Waters, Assorted Sodas
Assorted Chips, Assorted Granola Bars

Afternoon

Cookies, Brownies
Assorted Sodas, Bottled Water, Coffee Refresh

Morning Meeting

\$8.50 per person

Assorted Mini Danishes, Muffins
Assorted Bagels and Cream Cheeses
Coffee, Hot Tea, Chilled Juices

Healthy Option

\$7.00 per person

Fresh Fruit, Assorted Granola Bars, Whole Grain
Muffins
Hot Tea, Chilled Juices

Breakfast Buffets

All buffets are served with coffee, hot tea, orange juice, and water.

Good Start

\$14.00

Egg entrée, biscuits with sausage gravy, bacon and sausage, home fried potatoes, and a fresh fruit display.

MCC Breakfast

\$15.00

French toast with whipped butter, warm syrup, and powdered sugar dusting. Served with a three cheese egg scramble, home fried potatoes, bacon and sausage, and a fresh fruit display.

Sunrise

\$12.00

Scrambled eggs, bacon and sausage, home fried potatoes, and biscuits with jam.

Light Day

\$13.00

Scrambled eggs, bacon and sausage, fruit cup, and a biscuit with jam.

Served Breakfast

Maximum of 25 people – all breakfasts come with coffee, hot tea, orange juice, and water.

Quiche

\$12.00

Roasted peppers with Chèvre and fresh spinach, baked in a flaky crust and served with fresh seasonal fruit cup.

Biscuits and Gravy

\$10.00

Two buttermilk biscuits smothered in sausage gravy with home fried potatoes.

Country Breakfast

\$12.00

Two eggs scrambled, bacon or sausage, home fried potatoes, and a biscuit with gravy.

Breakfast Burrito

\$10.00

A flour tortilla filled with scrambled eggs, bacon, sausage, and cheese. Served with a side of home fried potatoes and salsa.

Lunch Buffets

Served with iced tea, coffee, and water.

Deli Buffet

\$16.00

Features sliced ham, roast turkey, and roast beef. An array of sliced cheeses including American, Swiss, pepperjack, cheddar, and provolone. Garden toppings of sliced tomatoes, sweet red onions, and crisp green leafy lettuce, with mayonnaise, mustard, and pickle spears. Breads include rye, sourdough, wheat berry, and white. Served with homemade potato chips, fresh fruit, and a mixed garden salad with two dressings.

Soup and Salad

\$10.00

Features your choice of soup, listed below, along with our house salad bar with a selection of greens, tomatoes, cucumbers, shredded carrots, croutons, cheese, and choice of two dressings.

Soup and Sandwich

\$14.00

Features sliced ham and roast turkey, an array of sliced cheeses including American, Swiss, and pepperjack. Garden toppings of sliced tomatoes, sweet red onions, and crisp leafy lettuce, with mayonnaise, mustard, and pickle spears. Breads include rye, sourdough, wheat berry, and white. Served with homemade potato chips.

Your choice of homemade soup from the list below:

Bean and Ham

Beef Vegetable

Tomato and Basil

Cream of Potato

Chicken Noodle

Chili

Tournament Boxed Lunch

\$12.00

Choice of turkey, ham, or roast beef with your choice of bread and cheese. Served with fresh whole fruit, potato chips, and a cookie.

All American Buffet

\$17.00

Grilled hamburgers and hot dogs, served with an array of condiments including sliced tomatoes, lettuce, sliced onions, dill pickle spears, assortment of four cheeses, and sesame seed buns. Accompanied with baked beans, homemade potato chips, and choice of two buffet salads.

BBQ Buffet

\$18.00

Choice of two from the following: pulled pork, BBQ chicken, or beef brisket. All slow smoked to perfection and served with coleslaw, baked bourbon beans, corn on the cob, potato salad, corn bread, and homemade chips.

Add baby back ribs for \$7.00.

Pasta Buffet

\$16.00

Choice of either penne or linguini pasta and choice of alfredo, marinara, or Bolognese sauce. Served with Tuscany vegetables, garlic bread sticks, and choice of two buffet salads.

Add Grilled Chicken \$5.00

Add Grilled Shrimp \$6.00

Add Second Sauce \$3.00

Fajita Buffet

\$18.00

Seasoned and seared chicken and beef with peppers and onions, served with flour tortillas, salsa, cheddar cheese, shredded lettuce, sour cream, guacamole, yellow rice, and refried beans.



Plated Lunch

Served with warm rolls and butter, coffee and iced tea.

Salads

Cobb Salad

\$14.00

Chilled lettuce topped with avocado, egg, bacon, tomatoes, bleu cheese crumbles, and diced grilled chicken.

Caesar Salad

\$13.00

Crispy Romaine lettuce with house croutons and Caesar dressing, plump with tomatoes and grilled chicken, topped with Asiago cheese.

Ahi Salad

\$14.00

Mixed greens, Ahi tuna, cucumber, avocado, tomatoes, radish, crispy wontons, and wasabi dressing.

Dressing Choices

Buttermilk Ranch

Wasabi Dressing

Sunflower Vinaigrette

Smoked Bleu Cheese

Dorothy Lynch

1,000 Island

Sandwiches

Southwest Chicken

\$12.50

A club staple: chipotle marinated chicken breast, chargrilled, and topped with bacon and pepperjack cheese. Served on a ciabatta roll and dressed with guacamole and chipotle mayonnaise.

Club Croissant

\$12.00

A flaky croissant filled with shaved ham, roast turkey, lettuce, tomato, and bacon. Served with house made chips.

Salmon BLT

\$13.00

Grilled Atlantic salmon, bacon, guacamole, lettuce, and tomato. Served on a ciabatta roll and with choice of side.

Plated Dinner Entrees

All entrée selections include one side, dinner rolls, coffee, and iced tea.

First Course Selections – Please select one (1) soup or salad:

Soup Selections

Broccoli Cheddar
Beef Vegetable
Black Bean
Shrimp Bisque
Bean and Ham

Tomato Basil
Cream of Mushroom
Chicken Noodle
Cream of Potato

Salad Selections

House – Mixed greens, cucumber, tomato, croutons, and dressing of your choice.
(Ranch, Sunflower Vinaigrette, Smoked Bleu Cheese, Dorothy Lynch, 1,000 Island)

Caesar – Tender romaine, Asiago cheese, tomato, croutons, and house Caesar dressing.

Sunflower – Mixed Greens, Bleu cheese crumbles, tomato, cucumber, and house Sunflower Vinaigrette Dressing.

Thunderbird – Mixed greens, tomato, cucumber, bacon, Asiago cheese, sunflower seeds, and ranch dressing.

Second Course Selections – Up to three (3) choices:

Poultry –

Chicken Marsala	\$20.00
Sautéed chicken with sliced mushrooms, Marsala wine, and demi-glace with fresh herbs.	
Chicken Cordon Bleu in Puff Pastry	\$20.00
A breast of chicken, shaved ham, and Gruyere. Encased in flaky puff pastry and topped with Hollandaise sauce.	
Chicken Piccata	\$20.00
Sautéed chicken breast with lemon, capers, white wine, and herbs.	
Chicken Parmesan	\$20.00
Boneless breast, pan fried, topped with marinara and mozzarella cheese with a pasta side.	
Chicken Florentine	\$20.00
A breast of chicken with spinach cream sauce.	

Pork –

Roasted Pork Loin	\$22.00
Roasted pork loin with fresh herbs, sliced, and served with pan gravy.	
Pork Flat Iron Steak	\$24.00
Simply seasoned and chargrilled, sliced, and topped with rich brown gravy.	
Porterhouse Pork Chop	\$26.00
A Porterhouse style chop of heritage Duroc pork, chargrilled and presented with rich brown gravy.	

Beef –

Sirloin	\$21.00
8 oz. sirloin steak simply seasoned and chargrilled medium.	
Filet Mignon	\$32.00
6 oz. lightly seasoned, chargrilled medium, and served with demi-glace.	
Ribeye	\$36.00
12 oz. ribeye steak, seasoned, and chargrilled to your liking.	
Prime Rib of Beef	\$30.00
10 oz. slow roasted to medium rare and served with au jus.	
Veal Marsala	\$27.00
Tender veal sautéed with Marsala wine, mushrooms, fresh herbs, and demi-glace.	

Seafood –

Salmon	\$28.00
Fresh Atlantic salmon pan seared and then baked with lemon herb marinade.	
Cajun BBQ Shrimp	\$27.00
Large Gulf shrimp sautéed with spices, Andouille sausage, peppers, and beer to create a spicy sauce.	
Striped Bass	\$28.00
Pan roasted with blistered tomatoes, caramelized onion, rosemary, and black garlic.	



Custom Dinner Buffets

All selections include dinner rolls, tea, and coffee.

Selection #1: \$25.00

Choice of Two Salads
One Poultry Selection
One Pork Selection
Two Side Selections

Selection #3: \$27.00

Choice of Two Salads
One Poultry Selection
One Seafood Selection
Two Side Selections

Selection #2: \$29.00

Choice of Two Salads
One Poultry Selection
One Beef Selection
Two Side Selections

Selection #4: \$31.00

Choice of Two Salads
One Poultry Selection
Prime Rib of Beef
Two Side Selections

Substitute Prime Rib of Beef for any entrée for an additional \$6.00 charge.

Salad Selections

Mixed Green Salad	BLT Pasta Salad
Caesar Salad	Fresh Fruit Salad
Cole Slaw	Warm German Potato Salad
Country Potato Salad	Roasted Corn & Brussel Sprout Salad
Macaroni Tomato Salad	
Italian Pasta Salad	
Caprese Salad	

Side Selections

Baked Potato	Green Beans
Buttered Corn	Steamed Baby Carrots
Roasted Red Potatoes	Steamed Broccoli
Wild Rice Pilaf	Vegetable Medley
Asparagus	

Poultry Selections

Chicken Florentine Fried
Chicken Marsala
Chicken Piccata
Chicken Parmesan
Chicken Pot Pie
Roasted Turkey
Baked Chicken

Pork Selections

Roast Pork Loin with Fresh Herbs
Baked Ham with Citrus Glaze
Smothered Pork Chops
Boneless Pork Medallions
Grilled Pork Steaks
Pan Fried Pork Chops

Beef Selections

Roast Round of Beef
Beef Tips
Beef Stroganoff
Beef Pot Pie
Meat Lasagna
Chopped Steak & Gravy
Salisbury Steak
Spaghetti & Meatballs

Seafood Selections

Grilled Salmon
Fried Catfish
Seafood Newburg with Rice
Cajun BBQ Shrimp with Cajun Rice

Vegetarian Selections

Penne or Linguini Pasta
(choice of Alfredo or Marinara Sauce)
Vegetable Lasagna
Baked Ziti

Dessert Selections

for an additional fee

\$4.00

Lemon Bars
Brownies
Assorted Cookies
Assorted Cupcakes
Carrot Cake
Tiramisu
Apple Pie
Cherry Pie

\$7.00

Coconut Cake
Banana Pudding
Lemon Meringue Pie
Chocolate Silk Pie
Coconut Cream Pie
Cheesecake
Strawberry Shortcake
Cobbler with Ice Cream



Hors d'Oeuvres

Individual Pieces - 50 pieces

Cocktail Shrimp Jumbo	\$65.00
Assorted Canapes	\$75.00
Prosciutto Wrapped Asparagus	\$75.00
Fried Jumbo Shrimp	\$65.00
Salami Cornets	\$65.00
Cucumber & Salmon Mousse	\$65.00
Petit Fours	\$75.00
Chocolate Dipped Strawberries (seasonal)	\$65.00
BBQ Meatballs	\$40.00
Bacon Wrapped Scallops	\$75.00
Vegetarian Egg Rolls with Spicy Dipping Sauce	\$40.00
Italian Sausage Stuffed Mushrooms	\$40.00
Beef Brochettes with Dipping Sauce	\$65.00
Chicken Satay with Dipping Sauce	\$45.00
Crab Cakes	\$75.00

Carving Stations

served with demi rolls and condiments, per person priced

Honey Baked Ham	\$10.00
Roast Pork Loin	\$9.00
Roast Tenderloin of Beef	\$16.00
Roast Sirloin of Beef	\$12.00
Roast Breast of Turkey	\$10.00

Tray for 25 People

Cold Smoked Salmon (1 side)	\$150.00
Roasted Garlic and Tomato Bruschetta	\$35.00
Spinach Artichoke Dip with Crostini	\$35.00
Assorted Cheese with Array of Crackers	\$40.00
Crudités with Dipping Sauce	\$35.00
Seasonal Fruit Platter	\$40.00
Homemade Tortilla Chips and Salsa	\$30.00
Housemade Potato Chips with California Dip	\$30.00
Hummus and Pita Chips	\$30.00
Mixed Nuts	\$30.00
Party Mix	\$30.00

If you do not find food options in our banquet packet that suit your needs, please let us know. Our Chef will be happy to work with you to create a customized menu!