



Your Happily Ever After

STARTS AT STOUGHTON COUNTY CLUB





Welcome TO STOUGHTON COUNTRY CLUB

Congratulations on your engagement, and thank you for considering Stoughton Country Club for your upcoming special day. It is our pleasure to assist you through the planning process.

From breathtaking views of the golf course, to elegant cuisine, our experienced staff and management stand ready to give you all the information you need to execute a special event that is sure to wow your guests.

In the following pages you will find more information about our club's payment options, amenities, capabilities, and more. We look forward to working with you, and planning the perfect day!

Cheers,

Stoughton Country Club Administration
admin@stoughtoncountryclub.com
(608) 889-1181

WEDDINGS

CEREMONY SPACE AND RENTAL ARRANGEMENTS ARE COORDINATED SEPARATELY FROM WEDDING.
OUTDOOR AND INDOOR SPACES AVAILABLE BEGINNING AT 2PM.

OUTDOOR LAKE VIEW CEREMONY

\$1,200

Seating Capacity = 200
Tent or Outside Chair Rental by Vendor of your Choice
Overlook Lake Kegonsa



RECEPTION AT SCC

MAIN DINING ROOM RENTAL

\$4,500

Seating Capacity = 200
Indoor Dance Floor
Great View of Lake Kegonsa

LAKE KEGONSA ROOM RENTAL

\$1,500

Seating Capacity = 75
Private Room with Personal Bar
Lakeside View
Small Outdoor Seating Area

WEDDINGS INCLUDE

Complementary Tasting for up to 6 Guests
Six-Hour Reception Completed by Midnight
Elegant Dinner Choices
Indoor Dance Floor
House China, Flatware & Glassware
Linens
Cake Cutting and Service

HORS D'OEUVRES

A LA CARTE

PRICED BY FIFTY PIECES

SEASONAL FRUIT SKEWERS - \$140/FIFTY

Pineapple, Strawberry, Red Grapes, Honey Mint Glaze

CAPRESE SKEWERS - \$63/FIFTY

Cherry Tomato, Fresh Herb, Mozzarella, Kalamata Olives, Balsamic Reduction

DEVEILED EGGS - \$35/FIFTY

Mayonnaise, Mustard, Paprika, Chives

COCKTAIL SHRIMP - \$100/FIFTY

Lemon Chardonnay Poached Tiger Shrimp, Lemon Wedges, Horseradish Cocktail Sauce

BRUSCHETTA CROSTINI - \$50/FIFTY

Tomato, Red Onion, Mozzarella, Garlic, Olive Oil, Toasted Baguette

MINI CRAB CAKES - \$125/FIFTY

Crab Cakes, Cajun Remoulade, Chives

SCC BBQ MEATBALLS - \$75/FIFTY

CHICKEN SKEWERS - \$200/FIFTY

BACON-WRAPPED WATER CHESTNUTS- \$100/FIFTY

Peppered Bacon Wrapped Water Chestnuts

ITALIAN SAUSAGE STUFFED MUSHROOM CAPS - \$150/FIFTY

Italian Sausage, Panko Crumbs, Grated Parmesan Cheese

CHICKEN WINGS - \$150/FIFTY

Served with BBQ, Buffalo & Ranch

DIPS & SPREADS

PRICED BY SMALL AND LARGE GATHERINGS

SMALL APPROXIMATELY SERVES: 15-25 PEOPLE

LARGE APPROXIMATELY SERVES: 25-50 PEOPLE

HOUSE CHIPS & FRENCH ONION DIP -

SMALL- \$35

LARGE- \$75

BEER CHEESE SPREAD & CRACKERS -

SMALL - \$50

LARGE - \$100

TORTILLA CHIPS, GUACAMOLE & SALSA -

SMALL - \$95

LARGE - \$190

SPINACH & ARTICHOKE DIP -

SMALL - \$88

LARGE - \$175

PLATTERS

PRICED BY SMALL AND LARGE GATHERINGS

SMALL APPROXIMATELY SERVES: 15-25 PEOPLE

LARGE APPROXIMATELY SERVES: 25-50 PEOPLE

ASSORTED MEAT & CHEESE CHARCUTERIE -

SMALL - \$138

LARGE - \$275

FRESH VEGETABLE PLATTER & DIP -

SMALL - \$100

LARGE - \$200

SEASONAL FRUIT DISPLAY -

SMALL - \$113

LARGE - \$225

LAYERED TACO DIP -

SMALL - \$125

LARGE - \$250

DINNER SELECTIONS

PLATED DINNER

ONLY AVAILABLE FOR 150 GUESTS OR LESS

CHOICE OF 2 PLATED DINNER OPTIONS, 1 STARCH & 1 VEGETABLE CHOICE PER PLATE.

ALL PLATED MEALS ARE SERVED WITH DINNER ROLLS, BUTTER, AND SCC HOUSE SALAD.

PEPSI PRODUCTS AVAILABLE AND BILLED ON CONSUMPTION.

BEEF

MARINATED STEAK KABOB - \$35/PLATE

SHORT RIBS - \$65/PLATE

12oz PRIME RIB - \$50/PLATE

8oz FILET MIGNON - \$65/PLATE

SEAFOOD

BAKED COD - \$30/PLATE

PAN SEARED SALMON - \$32/PLATE

SHRIMP SCAMPI - \$35/PLATE

8oz MAINE LOBSTER TAIL - \$60/PLATE

CHICKEN

CHICKEN CAPRESE - \$35/PLATE

CHICKEN PARMESAN - \$40/PLATE

CHICKEN CORDON BLEU - \$40/PLATE

TUSCAN CHICKEN - \$32/PLATE

PORK

PORK LOIN - \$35/PLATE

PORK OSSOBUCO - \$40/PLATE

TWIN 5oz BONE-IN LAMB CHOPS - \$45/PLATE

PORK TENDERLOIN - \$55/PLATE

VEGETARIAN

TORTELLINI ALFREDO - \$25

EGGPLANT PARMESAN - \$25

ROSA RAVIOLI - \$23

PAIRINGS

VEGETABLE PAIRINGS

Sautéed Vegetables

Roasted Asparagus

Garlic Roasted Brussel Sprouts

Green Bean Almondine

Corn O'Brien

Honey Glazed Baby Carrots

STARCH PAIRINGS

Garlic Mashed Potatoes

Roasted Baby Red Potatoes

White Cheddar Au Gratin Potatoes

Red Beans and Rice

Garlic Cavatappi

Rice Pilaf



DINNER BUFFET

BUFFET SELECTIONS

SELECT 1 SALAD, 2 PROTEIN BUFFET ITEMS, 1 STARCH PAIRING, AND 1 VEGETABLE PAIRING

ALL BUFFETS ARE SERVED WITH FRESH DINNER ROLLS, AND BUTTER

SELECT A SERVED SALAD

SCC HOUSE SALAD

Mixed Greens, Shaved Carrot, Pickled Red Onion, Sliced Cucumber, Cherry Tomatoes, Balsamic Vinaigrette

CAESAR SALAD

Chopped Romaine, Creamy Caesar Dressing, House-made Garlic Herb Croutons, Parmigiano Reggiano

SELECT A PROTEIN



PAR 1

CHICKEN PESTO

Cream, Basil, Pine Nuts, Roasted Free-Range Chicken Breast

BAKED COD

Icelandic Cod al Forno

EGG PLANT PARMESAN

Fresh Mozzarella, Panko Crusted Eggplant, Marinara, Parmigiano Reggiano

PAR 2

CHICKEN PARMESAN

Herb Panko Crusted Chicken Breast, Marinara, Fresh Mozzarella, Cavatappi

SMOKED BEEF BRISKET

Slow Roasted Braised Brisket, BBQ Drizzle

PORK LOIN

Cider Glazed Pork Loin, Cherry Compote

CHICKEN CORDON BLEU

Ham, Aged Swiss, Mornay



PAR 3

GREAT LAKES WALLEYE

Panko Encrusted, Dill Tartar Sauce

LAMB BARBACOA

Shredded Marinated Lamb Shoulder, Mint Chimichurri, Pickled Red Onion

SHORT RIBS

Red Wine Braised Beef Short Ribs, Caramelized Mushrooms, Natural Jus Reduction

SALMON

Organic Pan Seared Salmon, Lemon Dill Cream Sauce



DINNER BUFFET

PAIRINGS

CHOOSE 1 OF EACH VEGETABLE & STARCH PAIRING. EACH ADDITIONAL SIDE ITEM IS AVAILABLE FOR \$3 PER PERSON

VEGETABLE PAIRINGS

Sautéed Vegetables
Grilled Asparagus
Garlic Roasted Brussel Sprouts
Green Bean Almondine
Corn O'Brien
Honey Glazed Baby Carrots

STARCH PAIRINGS

Whipped Potatoes
Roasted Baby Red Potatoes
White Cheddar Au Gratin Potatoes
Red Beans and Rice
Garlic Linguine
Rice Pilaf

CHEF-ATTENDED DINNER STATIONS

CARVING STATIONS INCLUDE DINNER ROLLS AND SAUCE PAIRINGS
\$150 CHEF ATTENDANT FEE PER STATION FOR UP TO 4 HOURS

ROASTED TURKEY BREAST - \$175

Serves Approximately 20-25 People
Cranberry Chutney, Rosemary Turkey Gravy

HONEY GLAZED HAM - \$200

Serves Approximately 40-60 People
Dijonnaise, Apple Butter

PRIME RIB - \$425

Serves Approximately 25-30 People
Creamy Horseradish Sauce, Au Jus

LATE NIGHT SNACK

NACHO BAR - \$13/person

Minimum order of 15 persons

House Made Tortilla Chips
Queso
Black Olives
Tomato
Green Onion
Sliced Jalapenos,
Sour Cream
Fire Roasted
Tomato Salsa

Protein Choice of:

Shredded Chicken or
Ground Seasoned Beef

Nacho Bar with both

Chicken & Beef - \$18/Person

FRIED CHICKEN WINGS - \$25/DOZEN

Minimum order of 2 dozen

Crispy Fried Wings

Choice Of - Buffalo Sauce, Sweet Chili Glaze,
Blue Cheese

SNACK PACKAGE - \$5/PERSON

Minimum order of 15 persons

Choice Of - Mini Pretzels, Roasted Nuts,
Buttered Popcorn, House-Made Chips

DESSERT

DESSERT DISPLAY

PETITE DESSERT BUFFET - \$8/PERSON

Assorted Brownies, Fresh Baked Cookies, Mini Cupcakes

GOURMET DESSERT BUFFET - \$15/PERSON

Plated Mini Cheesecakes, Chocolate Mousse, Chocolate Covered Strawberries

FRESH BAKED COOKIES - \$21/DOZEN

Double Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Peanut Butter



Love is Sweet

PLATED DESSERT

FLOURLESS
CHOCOLATE CAKE
\$8/PLATE

SEASONAL MIXED
BERRY CHEESECAKE
\$8/PLATE

BAR

BAR ARRANGEMENTS

PAYMENT OPTIONS

OPEN/HOSTED BAR: ALL BAR CHARGES WILL BE APPLIED TO THE HOST OF THE EVENT

CASH BAR: ALL DRINKS ARE PURCHASED INDIVIDUALLY BY GUESTS

COMBINATION BAR: COMBINATION OF OPEN AND CASH BAR ARRANGEMENTS CAN BE MADE, BASED ON ITEMS OR TIME AS A POLICY
SHOTS AND CERTAIN NEAT SPIRITS ARE NOT SERVED

A VARIETY OF DOMESTIC AND IMPORT BEERS ARE AVAILABLE UPON REQUEST

PACKAGE OPTION

Full Premium Bar Package

Includes: Bottled Domestic, Import Beer, House Wine, Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Amaretto, Vermouth, Triple Sec, Soft Drinks, Mixers, Juice, and Garnishes

1 hour - \$25 per person
2 hours - \$27 per person
3 hours - \$30 per person
4 hours - \$32 per person

Liquor Menu

Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, Tequila, Amaretto, Vermouth, Triple Sec,
Soft Drinks, Mixers, Juice, and Garnishes

Well - \$6 per drink
Premium - \$8 per drink
Top Shelf- \$10 per drink

BEER & WINE

Domestic Draft Beer (1/2 Barrel) - \$330
Import Draft Beer (1/2 Barrel) - \$370
Champagne Bottle - \$26
House Wine (by bottle) - \$28
House Wine (by glass) - \$7

Bottled Beer
Domestic - \$5
Import - \$7
White Claw - \$6

Non-Alcoholic

Soft Drinks, Juice, Coffee, Hot and Iced Tea, Water
\$3 per drink

\$75 Bartending Fee/Per Bartender will be added to total charge

ADDITIONAL OPTIONS & UPGRADES

Golf Cart Use for On-Course Photos - \$100

A Golf Shop employee will escort you and your bridal party out on the course for photos

House Wine Passed at Cocktail Hour and Poured at Dinner - \$27/BOTTLE

Chair Covers - \$4/CHAIR

Champagne Toast - \$4/PERSON

Colored Linens (white and black provided at no cost) - \$2/NAPKIN

Coat Check Attendant - \$20/HOUR

High-Top Cocktail Tables - \$15/EACH

Outside Sweets or Late-Night Snack - \$1.50/PERSON



FREQUENTLY ASKED QUESTIONS

WHAT DO I NEED TO DO TO HOLD THE SPACE?

We can put a “tentative” hold on banquet space for one week or longer if we do not have additional space requests. To make the booking “definite,” a \$2,000 non-refundable deposit is required.

WHAT IS INCLUDED WITH ROOM RENTALS?

The room rental fee includes room set up, tables (rounds and 8' tables, high and low cocktail tables), chairs, and skirted tables (for registration, DJ, gifts, audiovisual, etc.).

HOW MANY HOURS DOES THE RECEPTION ROOM RENTAL COVER?

Your room rental covers your event period at any time between 10:00 am until 12:00 am the evening of the event (for evening events) unless otherwise approved by the club management.

WHAT FORMS OF PAYMENT ARE ACCEPTABLE?

We accept cash, check, cashier's check, and debit or credit card payment. A credit card form is included in this packet.

WHEN IS MY FINAL GUARANTEE COUNT DUE?

A final attendance count/guarantee must be submitted fourteen (14) working days prior to your event. The amount you guarantee or your actual attendance, whichever is greater, is the amount for which you will be billed.

CAN I BRING IN ANY OF MY OWN FOOD OR BEVERAGE?

Any food or beverage consumed on Stoughton Country Club premise must be purchased, prepared, and served by Stoughton Country Club staff. All food and beverage, with the exception of “wedding cake,” must be purchased through Stoughton Country Club.

ARE ANY DECORATIONS PROHIBITED?

You are welcome to bring decorations; however, confetti, glitter, rice, and birdseed are NOT allowed. We also do not allow the use of a fog machine. All decorations and removal of same, are your responsibility. Without prior approval, nothing may be affixed to windows, walls, doors, ceilings, or any other structure on SCC premises. The use of nails, screws, staples, tape, glue or any other substance is prohibited.

CAN WE TAKE PHOTOGRAPHS OUTSIDE OR ON THE GOLF COURSE?

With prior approval from club management, photos may be taken outside. We have some lovely areas outside of the clubhouse and on certain tee boxes for photos. An additional cost is associated of \$100 for golf cart use.

CAN WE HOLD OUR CEREMONY OUTSIDE?

SCC offers outside ceremonies for your convenience. There is a \$1200 charge for all special ceremonies on site. We will do our best to reserve indoor space for the ceremony in the case of inclement weather.

IS THERE A PRIVATE ROOM FOR THE BRIDAL PARTY TO GET READY?

Our locker rooms are available for the wedding parties to dress and prepare.

CAN WE HAVE A MENU TASTING TO HELP US DECIDE ON OUR MENU?

We would happily arrange a menu tasting for you with our Executive Chef. All salad and entrée items can be selected for the tasting. A maximum of 2 choices per item. Hors d'oeuvres cannot be selected for the tasting.

WHAT FEES ARE ASSOCIATED?

There is a 20% service charge on all food and beverage and a 5.5% sales tax charge on all charges, including room rental and audio-visual charges. A 3% convenience fee will be added to the total amount paid by credit/debit card.

PLANNING & POLICIES

FOOD & BEVERAGE

A final attendance count/guarantee must be submitted fourteen (14) working days prior to your event. The amount you guarantee or your actual attendance, whichever is greater, is the amount for which you will be billed.

Any food or beverage consumed on Stoughton Country Club must be purchased, prepared, and served by Stoughton Country Club staff. All food and beverage, with the exception of a "wedding cake," must be purchased through Stoughton Country Club.

For a myriad of reasons, including Wisconsin's State Health Code and your guest's health and safety, the only food permitted to leave the club will be any leftover "wedding cake."

Alcohol service will end at midnight the night of your event. For the safety of all, we reserve the right to make decisions regarding refusal of alcohol service to anyone. Additionally, we reserve the right to require your guests to present proper identification of proof of age for alcohol service.

Bringing in alcohol of any type, including wine, is prohibited and in violation of Stoughton Country Club's liquor license. Certain neat spirits and shots are not prohibited at all events. If we find any outside liquor or beer being brought onto the property, the event deposit will not be returned.

DEPOSITS, PAYMENTS & CANCELLATIONS

All pricing is current and subject to change. If our costs drastically increase, our prices may increase 5-25%. You will be notified accordingly.

There are two (2) financial deposits required prior to your event: a \$2,000.00 non-refundable deposit, a signed agreement, and credit card information are required to hold your date. This amount will be credited towards the final balance due. 100% of the projected billing is due fourteen (14) days prior to your event.

SCC accepts check and credit card payments. A 3% convenience fee will be added to the total amount paid by credit card. Accepted forms of credit cards are Visa, Mastercard, Discover, and American Express.

Swimming in lakes or ponds is not permitted at any event.

A credit card form is available in this guide.

If an event is postponed, all deposits will be forwarded to the new event date.

Any event or group of 15 or more people canceling with less than 72 hours' notice (excluding unforeseen circumstances) will forfeit any deposit paid or 50% of projected revenue will be charged if no deposit was required.

In the event of a cancellation, any deposit money will be under the discretion of the manager.

DAMAGES, DISCLAIMERS & PARKING

Damages

The host assumes the responsibility for any damage to the premises or equipment by members, guests, or any outside participants contracted by the host during the function.

Disclaimers

SCC is not responsible for the security of gifts or personal belongings. Please monitor both during your function and remove all gifts and personal effects immediately following your event. The patron agrees to hold harmless Stoughton Country Club, its partners, employees, agents, officers, directors, affiliates, and independent contractors from any and all claims, actions, suits, or allegations for damages to person or property that relates, emanates, or in any way pertains to the event. Further, the patron agrees to indemnify the club for all costs or losses.

Parking

In the event that any patron from the event needs to leave a car in the parking lot, they are more than welcome to. Please keep in mind that any car parked longer than 24hrs. prior to the event will be subject to towing at the owner's expense if not moved.

PLANNING & POLICIES

MISCELLANEOUS

Evening receptions and events may continue until 12:00 A.M. the night of the event unless otherwise contracted with SCC management.

Stoughton Country Club is a smoke-free establishment. Smoking of any substance of any kind is restricted in any enclosed environment. Smoking is only allowed in designated outside areas.

Based on Wisconsin Concealed and Carry Law, firearms and weapons are prohibited in Stoughton Country Club.

Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Some aioli and house dressing may contain egg.

Swimming in lakes or ponds is not permitted at any event.

DECORATIONS

All decorations are your responsibility to set up and tear down.

Confetti, glitter, rice and birdseed are not allowed.

Nothing may be affixed to windows, walls, doors, ceilings, or any other structure on SCC premises without prior approval. The use of nails, screws, staples, tape, glue or any other substance is prohibited.

Decorating will be allowed prior to your function, based on room availability. Check with the operations manager prior to your function for early access time.

Standard clean-up is included with the costs; however, failure to adhere to the above policies or excessive uncleanliness will result in additional charges.

PRICING, SERVICE CHARGES & TAXES

All food and beverage pricing listed is subject to change based on market prices. If our costs drastically increase, our prices may increase 5-25%. You will be notified accordingly. A 20% service charge will be added to all food and beverage items.

Additionally, a 5.5% Wisconsin sales tax will be added to the total bill. There are no service charges for non-food and beverage items, such as equipment rentals; however, sales tax will apply.

Wedding Agreement

When you've read and understand the above banquet policies of Stoughton Country Club and decide to reserve a date, please sign below. With this signed contract and your deposit, we'll hold your special day. Thank you very much.

Date of Function: _____

Type of Function: _____

(Reception, Ceremony)

Room(s) Requested: _____

(Main Dining Room, Lake Kegonsa Room)

Start Time: _____ Initial Expectation of Attendance: _____

Deposit Sent to Hold Date: \$ _____

We require a credit card number on file for all non-members. We accept Mastercard, Visa, Discover, and American Express. Your credit card will only be used for any outstanding balance 30 days after event.

Name on Card: _____ Type of Card: _____

Card # * _____ Expiration: _____ 3 Digit Code: _____

*A 3% convenience fee will be applied.

CLIENT

Name: _____

Mailing Address: _____

Phone Number: _____

E-mail Address: _____

Member Sponsor, if Applicable: _____

Signature: _____

Date: _____

The signature of this contract signifies your agreement to SCC Banquet Policies and understanding of the information stated in this packet.

STOUGHTON COUNTRY CLUB MANAGER OR EVENT SALES MANAGER

Printed Name: _____

Signature: _____

Date: _____