

BRIDAL SHOWERS

Iron Lakes Country Club

Showers are the perfect way to begin celebrating a life changing event with friends and family.

Whether you are looking for a breakfast, brunch or lunch we can customize an event to reflect your style while staying within budget.

Basic linens, wait-staff, beverages set-up and clean-up included in our shower packages.

Please review the following pages which highlight menus, they can be presented buffet style or served. These menus are only a snapshot of what ILCC has to offer, suggestions and customizing are always welcome.

Please contact us for an appointment or questions

Chelsea Welk or Terry Marrow

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+A service charge of 20% will be applied to All Food, Beverage and Rental Items.

+6% Sales Tax will be applied To All Food, Non-Alcoholic Beverages and Rental Items.

Served Shower Menu

Served Luncheon

First Course

(please select one)

Chefs Soup Kettle

Tavern Style Tomato Bisque, French Onion Soup, Gazpacho

Fresh Seasonal Fruit Plate

Or Salad of Choice

Entrée

(please select two)

Penne Pasta, Grilled Chicken, Broccoli, Red Pepper Alfredo Sauce

Filet of Salmon, Dill Hollandaise or Mango Salsa

Tilapia Francaise, Lemon Caper Sauce

Panco Breast of Chicken Dijonaise

Chicken Mediterranean

(Baby Spinach, Feta Cheese, Kalamata Olives, Roasted Tomato Puree)

Roast loin of Pork, Thai Chili Pan Glaze

Roast Sirloin, Garlic Croustini, Shallot, Red Wine Sauce

(all above entrées served w/chef choice accompaniments)

Grilled Chicken Caesar Salad, Parmesan Crouton, Crisp Bacon

Gulf Shrimp Salad with Fennel, Red Plum Vinaigrette

Wedge Salad, Diced Chicken, Avocado, Bacon, Blue Cheese Dressing

*All served with Warm House Baked Rolls, coffee and tea

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Suggestions for alternatives are welcome

\$19.50 pp++

2019

Buffet Shower Menu

(Please Select Two “Entrée” Items)

Penne Pasta, Grilled Chicken, Broccoli, Red Pepper Alfredo Sauce
Baked Meat or Vegetarian Lasagna
Penne Marinara w/Sweet Sausage
Filet of Salmon, Dill Hollandaise or Mango Salsa
Tilapia Franchise, Lemon Caper Sauce
Haddock w/ New England Butter Cracker Crust
Panco Breast of Chicken Dijonaise
Chicken Mediterranean, Piccata or Marsala
Lemon Garlic Roasted Chicken
Roast loin of Pork w/Rosemary Pan Gravy
Port Wine Demi Glaze Sirloin of Beef
Sautéed Tenderloin Tips of Beef, Burgundy Mushroom Sauce
Stir Fry of Choice

(Please Select Three Accompaniments)

Caesar Salad, House Salad, Garden greens, Pasta Salad, Potato Salad, Steamed Broccoli,
Baby Belgium Carrots, Julienne Vegetables,
Roasted Red Bliss Potatoes, Mashed Potatoes (buttermilk or garlic), Parsley New Potatoes,
Wild Rice Pilaf or Soup of Choice

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***All served with Warm House Baked Rolls, Coffee and Tea**

\$18.50 pp++

2019

Showers Assorted Wrap Presentation

(choice of Three – Four dependent on guest count)

Grilled Pesto Chicken

(Spring mix, tomato, red pepper, sun dried tomato wrap)

Smoked Salmon & Dill Havarti

(alfalfa sprouts, tomato, cucumber, lite balsamic vinaigrette, whole wheat wrap)

Roast Turkey & Swiss

(spring mix, Roma tomato & chipotle mayo)

Roast Beef & Horseradish Cheddar

(romaine, red onion, tomato, Dijon mayo)

Vegetable Wrap

(roast portabella mushroom & zucchini, alfalfa sprouts, tomato, peppers, olive oil vinaigrette)

Old Fashioned Tuna Salad

(romaine, tomato, red onion, American cheese, spinach wrap)

Double Smoked Ham & Swiss

(dijon mustard, roma tomato, seedless cucumber, whole wheat wrap)

Glazed Balsamic Chicken Breast

(cucumber, red onion, basil mayo on a croissant)

Choice of 2 Sides

Cole slaw, red skin potato salad, vegetable pasta salad, cucumber dill salad, chopped salad vinaigrette,

sliced tomato onion salad, classic Caesar salad or one of our chef's signature soups

Customizing always welcome

\$17.50 pp++

2019

Showers Breakfast Buffet Menu Selections

Coffee, Tea, Orange and Cranberry Juices

Fresh Fruit Display

Mini Pastries

Toast/Bread Station

Eggs of Choice:

Scrambled, Huevos Rancheros, Eggs Strata or Quiches

Crisp Bacon or Breakfast Sausages

Breakfast Potatoes

\$16.50 pp++

Suggested Additions:

Yogurt Parfait Station \$6.50 per person

Omelets made to order \$5.50 per person

Pancakes, Waffles or French Toast \$4.00 per person

Assorted Deli Meats \$5.25 per person

“Brunch” Items may also be added

2019

Pricing subject to change

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Basic Banquet Information

Attendance: There is a minimum guest requirement for Peak Saturdays

- Lake View Ballroom 150 guests
- Grove Room 100 guests
- Cypress Room 40 guests
- Lakeview & Cypress 200 guests

Rooms are reserved for 4 hours, extensions are available upon discussion/contract.

Room Deposit: A room deposit is required to hold your date/space.

- Lake View Ballroom \$500
- Grove Room \$400
- Cypress Room \$200
- Lakeview & Cypress \$1000

Menu Selection: Menu selections must be finalized three (3) weeks prior to your function.

Guest Count: An accurate count of attending guests must be finalized 2weeks prior to your event. This number may not be decreased and is considered a financial obligation.

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All Pricing Subject To Change