



Banquet Policies & Contract

Whether it's a business meeting, cocktail party, corporate picnic, or a wedding reception, at the University Club, our goal is to provide wonderful food with innovative style and service. Our unique menu, created by our own Chef, Ty Bergman, is sure to please even the most discerning palate. Please contact Lisa Pass at 815-962-1730 or lpass@uclubrockford.com to book your next event. We look forward to hearing from you!

Menu

Enclosed for your consideration are suggested menu selections. We will be more than happy to discuss alternative recommendations, as well. Please note that the menu prices listed do not include the 20% service charge or the current city and state food and beverage tax of 9.25% which are both added to the bill at the time of the event. Menu selections must be submitted at least one month prior to the event. Place cards are required if more than one entrée is selected. All quoted prices are current and subject to change up to thirty days prior to the confirmed date of your event in order to meet increased market costs.

Deposit

All events require a deposit in order to secure usage of our facilities on a definite basis. This deposit is credited to your account at the time of your event.

30-79 People	\$200.00
80-149 People	\$500.00
150-225 People	\$750.00

Food Minimum

Weeknights	\$450.00
Weekends	\$750.00

Food Guarantees

A preliminary count is to be reported no later than one week prior to the event date, final count (within 5% of the preliminary count) may be reported up to 72 hours to the event. However, please advise us at once should the number be greatly increased or reduced.



Payment

One week prior to the event, 50% of the payment is required on all events of 50 or more people. Final payment is due within 2 weeks after the date of the event. The University Club of Rockford accepts cash, checks or credit card (Visa, Mastercard, and Discover only). Should there be a default; the client is liable for all costs of collection, including collection agency fees, court costs, and reasonable attorney fees.

Set Up

Some events may require more set-up than others. We reserve the right to charge an additional set-up fee at our discretion.

Responsibility

The University Club of Rockford will not be responsible if, for any reason beyond our control, we are unable to fulfill the terms and conditions of this agreement. The University Club of Rockford reserves the right to substitute a similar or comparable room for an event, if attendance should increase or decrease, or if the room is unavailable for any reason. Patrons will accept full responsibility for and agree to pay charges for damages or stolen property. This includes independent contractors hired by patrons.

Miscellaneous Charges

Room Rental (includes 1 month trial membership)	\$375.00
Dessert Fee per person	\$0.75
Corking Fee	\$10.00/bottle
Portable Bar Set-up Fee - Beer, Wine & Soda	\$25.00
Portable Bar Set-up Fee - Full Service	\$50.00
Gratuuity (Service Charge)	20%
City & State Food and Beverage Tax	9.25%



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Banquet Contract

I, _____

HEREBY AGREE TO ALL TERMS & CONDITIONS STATED IN THIS

DOCUMENT ON THIS DATE OF _____

BILLING ADDRESS _____

DEPOSIT \$ _____ PAID ON _____

SPONSOR _____

SPONSOR SIGNATURE _____ DATE _____

ROOM RENTAL FEE \$ _____ SET UP FEE \$ _____

TYPE OF EVENT _____

DATE OF EVENT _____ TIME OF EVENT _____

NUMBER OF PEOPLE ATTENDING EVENT _____

LOCATION OF EVENT _____

BEVERAGE TAB (OPEN OR CASH) _____

CAKE CUTTING & SERVING FEE \$ _____

SIGNATURES:

BANQUET COORDINATOR _____

GENERAL MANAGER _____



Hors d' Oeuvres & Party Favorites

Hot Hors d' Oeuvres

Price per Dozen

Meatballs: (BBQ or Swedish)	\$15.00
Stuffed Mushrooms with Bacon & Blue Cheese	\$15.00
Stuffed Mushrooms with Italian Sausage	\$15.00
Crab & Lobster Stuffed Mushrooms	\$18.00
Citrus Marinated Shrimp Skewers	\$22.00
Shrimp Toast with Dipping Sauce	\$18.00
Mini Twice Baked Potatoes	\$12.00
Breaded Cheese Ravioli with Marinara	\$12.00
Spinach and Artichoke and Won Ton Wrappers	\$15.00
Mushroom Duxelles in Won Ton Wrappers	\$15.00
House Made Crab Rangoon with Dipping Sauce	\$15.00
House Made Chicken Egg Rolls with Dipping Sauce	\$15.00
Tempura Battered Coconut Chicken Skewers with Dipping Sauce	\$15.00
Vietnamese Pork Satay with Dipping Sauce	\$15.00
Bacon Wrapped Dates Stuffed with Goat Cheese	\$15.00
Roasted Pepper and Corn Taquitos with Smoked Gouda	\$12.00



Cold Hors d'Oeuvres

Price per Dozen

Traditional Deviled Eggs	\$12.00
Water Chestnut Rumaki	\$15.00
Cucumber Cups with Baby Shrimp Salad	\$15.00
Vegetable Spring Rolls with Dipping Sauce	\$15.00
Roasted Zucchini Cups with Ratatouille and Parmesan	\$12.00
Anjou Pear & Bleu Cheese Tartlets	\$12.00
Curry Chicken Salad Tartlets	\$12.00
Smoked Turkey Pinwheel with Sun Dried Tomato & Boursin	\$12.00
Endive with Apples, Bleu Cheese & Smoked Bacon	\$15.00
Endive with Crab Salad	\$18.00
Pork Tenderloin Rounds with Southwestern Spread	\$15.00
Flank Steak Rounds with Bourbon Onions and Bleu Cheese	\$15.00
Prosciutto Wrapped Asparagus	\$15.00
Salmon Canapés with Cucumber	\$18.00
Apple, Candied Onion & Blue Cheese Canapés	\$12.00
Tomato and Basil Bruschetta	\$12.00

Party Classics *(Serves 10 to 15 People)*

Hot Artichoke Dip with Crostini	\$18.50 each
Crab and Cream Cheese with Crostini and Crackers	\$22.50 each
Beer Cheese and Pretzel Bites	\$12.00 each
Queso Dip with Tortilla Chips	\$12.00 each
Traditional Hummus with Pita and Relishes	\$14.00 each
Assorted Salsas with Tortilla Chips (Pico De Gallo, Black Bean and Peach Salsas)	\$15.00 each



Other Party Favorites

Shrimp Cocktail with Cocktail Sauce & Lemons (16-20 Count)	\$35.00/lb.
Decorated Whole Poached Salmon with Condiments (6-8 lbs.)	\$175.00 each
House Smoked Salmon Platter with Condiments (Serves 15)	\$75.00 each
Assorted Cocktail Sandwiches on Silver Dollar Rolls	\$2.50 each
Muffaletta on Focaccia (Serves 15-20)	\$30.00 each

Displays

	<i>Per Person</i>
Fresh Fruit Display <i>A Display of Fresh Seasonal Fruit with Dipping Sauce</i>	\$3.50
Fresh Vegetable Display <i>An Assortment of Fresh Raw Vegetables with Dipping Sauce</i>	\$3.00
Cheese & Cracker Display <i>A Selection of Cheeses displayed with Grapes & served with Crackers</i>	\$3.50
Antipasto Display <i>Cured meats, Italian cheeses and marinated vegetables displayed with crostini and condiments</i>	\$6.00

Carving Stations *(includes Rolls & Condiments)* *Per Person*

Beef Tenderloin with Horseradish Sauce & Au Jus	\$16.00
Marinated Beef Coulot with Horseradish Sauce & Au Jus	\$12.00
Roast Beef with Horseradish Sauce & Au Jus	\$ 7.50
Roasted Brined Turkey Breast with Seasonal Spreads	\$ 8.50
Pit Ham with Honey Mustard	\$ 8.50
Leg of Lamb with Tomato Relish & Au Jus	\$ 9.50



Dinner

*All Entrees are served with choice of House or Caesar Salad,
Dinner Rolls and Coffee*

Beef Entrées

*The University Club of Rockford specializes in chef cut Choice
Black Angus Steaks*

Prime Rib – 14 oz. \$28.95

*Prime Rib slow roasted with Club Spice and Cracked Pepper
served with Baked Potato and Vegetable Du Jour*

Beef Tenderloin Filet – 8 oz. \$34.95

*Beef Tenderloin Filet served grilled with Cabernet Reduction,
Whipped Potato and Vegetable Du Jour*

New York Strip Steak – 14 oz. \$29.95

*New York Strip Steak marinated in Club Spice and Olive Oil, served
grilled with Balsamic Reduction, Whipped Potato and Vegetable Du Jour*

Club Steak and Onion Straws – 10 oz. \$22.95

*Angus Steak marinated in Club Spice and Olive Oil, served grilled
with House made Onion Straws, Whipped Potato and Vegetable Du Jour*

Seafood Entrées

*The University Club of Rockford specializes in fresh cut fish.
Please inquire for additional options.*

Cedar Plank Salmon \$25.95

*Fresh Atlantic Salmon Filet hot smoked on Cedar with Lemon Wheels
and Fresh Dill, served with Beurre Blanc, Whipped Potato and
Vegetable Du Jour*

Scarborough Fair Tilapia \$19.95

*Fresh Tilapia Filet with Panko Bread Crumbs, Parsley, Sage, Rosemary
and Thyme, served with a Beurre Blanc, Whipped Potato and
Vegetable Du Jour*

Rainbow Trout Hemingway \$21.95

*Locally Sourced Rainbow Trout Filet with Bacon and Onion Stuffing,
served pan-fried with a Beurre Blanc, Whipped Potato and Vegetable Du Jour*



Other Entrées

Bistro Chicken \$21.95

Herb Roasted Semi Boneless Half Chicken served with Herb Veloute, Whipped Potato and Vegetable Du Jour

Hazelnut Encrusted Chicken \$22.95

Hazelnut Encrusted Chicken Breast with Frangelico Cream Sauce, served with Rice Pilaf and Vegetable Du Jour

Brown Sugar Brined Pork Chop \$22.95

Center Cut Pork Chop brined in Cider Vinegar with Brown Sugar and Cloves, served grilled with Carmelized Onion and Granny Smith Apples, Whipped Potato and Vegetable Du Jour

Eggplant Parmesan \$18.95

Eggplant layered with Ricotta and Parmesan Cheeses, served baked with Mozzarella Cheese, Marinara Sauce, Pasta and Garlic Bread

Pan Crisp Tofu \$18.95

Bean Curd marinated in Sesame Oil and Ginger, served seared with Peanut Sauce, Napa Slaw, and Snap Peas

Surf and Turf \$35.95

3 Jumbo Gulf Shrimp Scampi and Beef Tenderloin Filet (5 oz.) with Cabernet Reduction served with Whipped Potato and Vegetable Du Jour



Buffet Options *(20 or More Guests)*

All Buffet Dinners include Dinner Rolls and Coffee

Menu #1 \$24.95

Marinated London Broil with Red Wine Reduction
Broiled Salmon with Beurre Blanc
Whipped Potatoes
Wild Rice Pilaf
Vegetable Du Jour
House or Caesar Salad

Menu #2 \$22.95

Chicken Marsala
Broiled Salmon with Beurre Blanc
Wild Rice Pilaf
Roasted Red Potatoes
Vegetable Du Jour
House or Caesar Salad

Menu #3 \$19.95

Roast Beef Au Jus
Chicken Marsala
Wild Rice Pilaf
Whipped Potatoes
Vegetable Du Jour
House or Caesar Salad

Menu #4 \$22.95

Roast Beef Au Jus
Oven Roasted Chicken (Bone in)
Fresh Lake Trout Almandine
Whipped Potatoes
Wild Rice Pilaf
Vegetable Du Jour
House or Caesar Salad

Menu #5 \$16.95

Baked Pasta with Italian Sausage, Marinara and Mozzarella
Penne with Olive Oil, Grilled Chicken and Broccoli
Cheese Tortellini with Marinara Sauce
Vegetable Du Jour
House or Caesar Salad
Garlic Bread



Menu #6 \$16.95

Shredded Pork and Peppers
Shredded Chicken and Peppers
Carne Asada (Sirloin Steak and Peppers)
Tortillas
Condiments: Lettuce, Tomato, Onion, Sour Cream
Grated Cheddar Cheese
Guacamole
Tomatillo Salsa
Pico De Gallo

Menu #7 \$15.95

Carved Pitt Ham
Au Gratin Potatoes
Green Beans Almandine
House or Caesar Salad

Menu #8 \$16.95

Carved Roasted Brined Turkey Breast
Whipped Potatoes and Gravy
Stuffing
Green Bean Casserole
Cranberry Sauce
House or Caesar Salad

Menu #9 \$16.95

Fried and Baked Cod
Baked Chicken (Bone in)
Roasted Red Potatoes
Cole Slaw

*The menu prices listed above do not include gratuity or tax.
Our gratuity rate (service charge) is 20% of the total food and beverage bill before tax.
The current city and state food and beverage tax is 9.25%.*

Please note that the prices listed are current and subject to change up to thirty days prior to the confirmed date of your event to meet increased market costs.



Dessert & Beverage Selection

Dessert Selection

Cookies	\$1.25 each
Assorted Mini Pastries	\$2.25 each
Ice Cream with Chocolate Sauce	\$4.50 each
Cheesecake Trio with Sauces (Chocolate, Lemon, Raspberry)	\$4.50 each
Crème Brule	\$5.00 each
Sliced Cheesecake with Bourbon Caramel	\$6.00 each
Wild Berry Trifle	\$6.00 each
Flourless Chocolate Cake with Raspberry Coulis	\$6.50 each

Beverage Selection

Punch by the Bowl - Serves 30	\$45.00 each
Iced Tea by the Carafe - Serves 5	\$7.50 each
Lemonade by the Carafe - Serves 5	\$7.50 each
Soda	\$2.00 each
Coffee	\$1.50 each
Bottled Beer - Domestic	\$3.25 each
Bottled Beer - Imported	\$4.25 each
House Wine by the Glass	\$5.25 - \$5.75 each
House Wine by the Bottle	\$23.00 each
House Champagne by the Bottle	\$22.00 each
Mixed Drinks - Well	\$4.75 - \$5.75 each
Mixed Drinks - Call	\$6.00 - \$9.00 each
Quarter Barrel of Domestic Beer Serves 100 Glasses	\$175.00 each
Half Barrel of Domestic Beer Serves 200 Glasses	\$275.00 each

The prices listed above do not include gratuity or tax and are subject to them