



Est. 1911

Salina Country Club

# WEDDING MENU



LET US CREATE YOUR HAPPILY EVER AFTER



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# FACILITY

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HOURS: 7AM - 11PM

## MAIN BALLROOM & LOUNGE

*Max Occupancy 260*

Wedding Venue Fee \$2000

With Golf Course Ceremony \$4000

Food & Beverage Minimum \$1000

## ROOM FEE INCLUDES

Complete set up & clean up service

Professional staffing throughout

Complete table service

*Linens, Glassware & Flatware*

Optional rehearsal dinner room fee waived

*(based on availability)*

## AUDIO & VISUAL EQUIPMENT

Projector & Projector Screen

Handheld Microphone

## AVAILABLE

Men's locker room

Women's locker room

Revisit the memory of your wedding day and enjoy a complimentary dinner for two with a Champagne toast on your First Anniversary.

# HORS D'OEUVRES

ASK ABOUT RECOMMENDED SERVING PER PERSON

## PASSED

	(25)	(50)	(100)
TRADITIONAL BRUSCHETTA	\$30	\$55	\$100
AVOCADO TOAST	\$40	\$75	\$140
SALMON CAKE BITES <i>With Artisan Crackers</i>	\$95	\$125	\$345
CUCUMBER TEA SANDWICHES	\$50	\$100	\$170
BÉCHAMEL SALMON TEA SANDWICHES	\$95	\$175	\$345
MAC AND CHEESE BALLS	\$50	\$100	\$170
SMOKED SALMON SPREAD <i>With Artisan Crackers</i>	\$95	\$175	\$345
BACON WRAPPED SCALLOPS	\$145	\$260	\$515
MINI BEEF WELLINGTONS	\$135	\$240	\$470
MUSHROOM RISOTTO BALLS	\$90	\$165	\$325
BEEF SKEWERS <i>With Chimichurri Sauce</i>	\$80	\$145	\$250
COCONUT SHRIMP	\$50	\$90	\$170
PONZU CHICKEN SKEWERS <i>With Sweet &amp; Spicy Aioli</i>	\$65	\$120	\$230

# HORS D'OEUVRES

ASK ABOUT RECOMMENDED SERVING PER PERSON

## HOT

	(25)	(50)	(100)
<b>BUFFALO CHICKEN DIP</b> <i>With Tortilla Chips</i>	\$150	\$210	\$410
<b>TUNA POKE</b> <i>On Wonton Chips, With Spicy Aioli</i>	\$155	\$285	\$555
<b>HOUSE MADE JALAPEÑO POPPERS</b>	\$50	\$90	\$175
<b>ITALIAN SAUSAGE STUFFED MUSHROOMS</b>	\$45	\$80	\$150
<b>PORK POT STICKERS</b>	\$30	\$55	\$100
<b>MEATBALLS</b> <i>Hawaiian, Barbecue, Marinara, Or Swedish</i>	\$40	\$75	\$100

## CHILLED

	(25)	(50)	(100)
<b>IMPORTED &amp; DOMESTIC CHEESE</b> <i>Dried Fruits, Nuts, Lavosh</i>	\$125	\$240	\$470
<b>CRUDITE DISPLAY</b> <i>Carrots, Cauliflower, Celery, Broccoli, Cucumber, Grape Tomatoes, Bell Peppers, Green Onion, Ranch</i>	\$100	\$185	\$360
<b>LEMON &amp; HUMMUS</b> <i>Feta Crumbles, Peppadew Peppers, Kalamata Olives, Grilled Pita</i>	\$100	\$185	\$360
<b>FRUIT PLATTER</b> <i>Seasonal Fruit</i>	\$125	\$240	\$470
<b>SHRIMP COCKTAIL</b> <i>Classic Cocktail Sauce</i>	\$140	\$250	\$500

# SILVER BUFFET

INCLUDES: ONE SALAD, TWO ENTRÉES,  
ONE SIDE, ONE VEGETABLE, DESSERT, COFFEE & TEA  
\$26 PER PERSON

## SALADS

### CAESAR

*Parmesan Cheese, Parmesan Crisps, Caesar Dressing*

### MIXED GREENS

*Butternut Squash, Filberts, Dried Cranberry, Feta Cheese*

### GARDEN

*Tomatoes, Carrots, Cucumbers, Radish*

### ARUGULA

*Seasonal Berries, Feta Cheese*

### SPINACH

*Apples, Candied Pecan, Goat Cheese  
Choice of Dressing: Ranch, Bleu Cheese, Italian, Balsamic*

## ENTRÉES

CHICKEN PARMESAN • CHICKEN PICCATA

BEEF BOURGUIGNON • PORK CHILI VERDE

HONEY BOURBON DIJON PORK LOIN

## SIDES

MASHED POTATOES & GRAVY • ROSEMARY RED POTATOES

RICE PILAF

## VEGETABLES

SEASONAL VEGETABLE • COUNTRY GREEN BEANS

ROASTED BROCCOLI • GLAZED CARROTS

## DESSERTS

### ICE CREAM BAR

*Chocolate Syrup, Strawberry Sauce, Whipped Cream*

# GOLD BUFFET

INCLUDES: ONE SALAD, TWO ENTRÉES,  
ONE SIDE , ONE VEGETABLE , DESSERT, COFFEE & TEA  
\$32 PER PERSON

## SALADS

### CAESAR

*Parmesan Cheese, Parmesan Crisps, Caesar Dressing*

### MIXED GREENS

*Butternut Squash, Filberts, Dried Cranberry, Feta Cheese*

### GARDEN

*Tomatoes, Carrots, Cucumbers, Radish*

### ARUGULA

*Seasonal Berries, Feta Cheese*

### SPINACH

*Apples, Candied Pecan, Goat Cheese  
Choice of Dressing: Ranch, Bleu Cheese, Italian, Balsamic*

## ENTRÉES

MARINATED 8 PIECE CHICKEN • CHIMICHURRI FLANK STEAK  
BRAISED SHORT RIB • PONZU MARINATED PORK LOIN  
BARBECUE PORK RIBS • HONEY DIJON SALMON  
SEASONAL FISH

## SIDES

POLENTA CAKES • LEMON DI JON FINGERLING POTATOES  
STICKY RICE

## VEGETABLES

SEASONAL VEGETABLE • GRILLED ASPARAGUS  
ROASTED BRUSSEL SPROUTS • ROASTED BEETS

## DESSERTS

### PREMIUM ICE CREAM BAR

*Chocolate Syrup, Strawberry Sauce, Whipped Cream, Plus Additional Toppings*

# PLATINUM BUFFET

INCLUDES: ONE SALAD, TWO ENTRÉES,  
ONE SIDE , ONE VEGETABLE , DESSERT, COFFEE & TEA  
\$48 PER PERSON

## SALADS

### CAESAR

*Parmesan Cheese, Parmesan Crisps, Caesar Dressing*

### MIXED GREENS

*Butternut Squash, Filberts, Dried Cranberry, Feta Cheese*

### GARDEN

*Tomatoes, Carrots, Cucumbers, Radish*

### ARUGULA

*Seasonal Berries, Feta Cheese*

### SPINACH

*Apples, Candied Pecan, Goat Cheese  
Choice of Dressing: Ranch, Bleu Cheese, Italian, Balsamic*

## ENTRÉES

CHICKEN MARSALA • HONEY DIJON CHICKEN • SMOKED FILET  
16 oz RIBEYE • SMOKED PORK CHOP • HALIBUT • SEASONAL FISH

## SIDES

LOADED MASHED POTATOES • PARMESAN RISOTTO  
POTATOES DAUPHINOISE

## VEGETABLES

SEASONAL VEGETABLE • GRILLED ASPARAGUS  
ROASTED BRUSSEL SPROUTS • ROASTED BEETS

## DESSERTS

### PREMIUM ICE CREAM BAR

*Chocolate Syrup, Strawberry Sauce, Whipped Cream, Plus Additional Toppings*



# À LA CARTE

## SALADS

### CAESAR

*Romaine, Croutons, Parmesan Cheese*  
\$4.00

### GARDEN

*Romaine, Grape Tomatoes, Cucumber, Carrots, Radish*  
\$4.00

### ARUGULA

*Seasonal Berries, Feta Cheese, Choice of Dressing*  
\$5.00

### SPINACH

*Apples, Candied Pecans, Goat Cheese*  
\$5.00

### MIXED GREENS

*Butternut Squash, Filberts, Dried Cranberry, Feta Cheese*  
\$5.00

### BREAD & BUTTER

\$2.00

## CHICKEN

MARINATED 8 PIECE	\$12.00	CHICKEN MARSALA	\$12.00
BONE-IN CHICKEN		CHICKEN PICCATA	\$12.00
HONEY DIJON CHICKEN	\$12.00	CHICKEN PARMESAN	\$12.00
CHICKEN CORDON BLEU	\$20.00		

## BEEF

SMOKED FILET	\$30.00	CHIMICHURRI	\$20.00
<i>Mushroom Demi-Glace</i>		FLANK STEAK	
16 OZ RIBEYE	\$30.00	BEEF BOURGUIGNON	\$24.00
<i>Three Peppercorn Demi-Glace</i>		BRAISED SHORT RIB	\$24.00

# À LA CARTE

## PORK

PONZU MARINATED PORK LOIN	\$12.00	SMOKED PORK CHOP	\$24.00
HONEY BOURBON DIJON PORK LOIN	\$12.00	PORK CHILI VERDE	\$9.00
		BARBECUE PORK RIBS	\$10.00
		PORK CHILE RELLENO	\$12.00

## FISH

HONEY DIJON SALMON	\$26.00	HALIBUT	\$32.00
SHRIMP SCAMPI	\$22.00	<i>Beurre Blanc</i>	
		SEASONAL FISH	AQ
		<i>Upon Request</i>	

## VEGETARIAN

MARINATED TOFU	\$8.00	BUTTERNUT SQUASH STEAK	\$10.00
TEMPEH CHORIZO	\$10.00	VEGETABLE CURRY	\$12.00
MARINATED GRILLED PORTOBELLO	\$10.00	CHILE RELLENO	\$12.00
		<i>Cheese Filling or Rice &amp; Beans</i>	

# À LA CARTE

## SIDES

MASHED POTATOES <i>With White Gravy</i>	\$4.00	POLENTA CAKES	\$4.00
ROSEMARY RED POTATOES	\$4.00	STICKY RICE	\$4.00
RICE PILAF	\$4.00	POTATOES DAUPHINOISE	\$4.00
PARMESAN RISOTTO	\$4.00	LEMON DIJON POTATOES	\$4.00
		LOADED POTATOES <i>Bacon, Sour Cream, Cheese, Chives</i>	\$7.00

## VEGETABLES

SEASONAL VEGETABLE	\$3.00	ROASTED BROCCOLI	\$3.00
GRILLED ASPARAGUS	\$3.00	ROASTED BEETS	\$3.00
COUNTRY GREEN BEANS	\$3.00	GLAZED CARROTS	\$3.00
BRUSSEL SPROUTS	\$3.00	BRAISED KALE	\$3.00
BRUSSEL SPROUTS WITH BACON	\$5.00	ROASTED MUSHROOM MEDLEY	\$3.00

## DESSERT

CHEESECAKE <i>Plain, Chocolate, Strawberry</i>	\$6.00	BROWNIE	\$4.00
CARROT CAKE	\$6.00	COOKIES <i>Chocolate Chip, Lemon, Cranberry, Blueberry White Chocolate</i>	\$2.50
ULTIMATE CHOCOLATE CAKE	\$7.00	LEMON BAR	\$4.00
CHOCOLATE TRUFFLE CAKE	\$6.00	HOMEMADE ICE CREAM <i>Lemon, Cinnamon</i>	\$7.00

# WINE & SPIRITS

\$100 BARTENDER FEE OR \$500 MINIMUM SALES  
GUARANTEE REQUIRED

## DOMESTIC BEER

Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra Budweiser

## IMPORTED BEER

Amstel Light  
Blue Moon  
Corona Extra  
Deschutes Pale Ale  
Sam Adams  
Boston Lager

## WINE:

**Trinity Oaks**  
Chardonnay  
Cabernet Sauvignon  
Merlot  
Pinot Grigio  
**Beringer**  
White Zinfandel

## PREMIUM

Tanqueray  
Tito's  
Johnnie Walker Red Dewar's  
Jack Daniels  
Malibu  
Bacardi  
Captain Morgan

## TOP SHELF

Bombay Sapphire Hendricks  
Grey Goose  
Ketel One  
Absolut Citron  
Johnnie Walker Makers  
Mark Black  
Crown Royal  
Crown Apple  
Patron Silver  
Glenlivet 12 Year

## HOSTED BAR

Domestic Beer	\$4.00
Imported Beer	\$5.00
Club Wine	\$8.00
Soda/Juice	\$2.00
Wells	\$4.00   \$7.00
Premium	\$5.00   \$9.50
Top Shelf	\$6.50   \$11.00

## CASH BAR

*\*Includes Taxes & Club Charge*

Domestic Beer	\$4.50
Imported Beer	\$5.50
Club Wine	\$8.00
Soda/Juice	\$2.00
Wells	\$5.00   \$8.00
Premium	\$6.00   \$10.50
Top Shelf	\$7.50   \$13.00

*\*Additional Spirits/Wine Available Upon Request, Subject to Different Price*