



THE PRAIRIE CLUB

AS PURE AS GOLF GETS

Event Menu

2018





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Facilities

Pricing is for in-season events only. Please reach out to our team for off-season facility charges. Thank you!

Conference Room: Max Occupancy 18pp; Food Minimum \$150

Black Watch Room: Max Occupancy 50pp; Food Minimum \$200

*Maximum occupancy is for seating only. Buffet tables, podiums, etc will decrease the maximum drastically.

Facility Fee Includes: Tables, Chairs, House Linens, House Napkins,
China, Flatware, Glassware & Room Set-Up.

If food minimums are met, the \$150 rental fee will be waived for all Sponsored & Public Guests.

Members are free to use all areas of the property without any minimum or rental fee.

Additional Charges:

Non-House Linen: Cost determined by linen needed for event.

Cake Cutting: \$1 per person

Wine Corkage Fee: \$20 per bottle

AV & Meeting Equipment:

Screen Only: \$20

Projector & Screen: \$50

Sound System: \$75

Flipchart & Markers: \$40

If additional AV equipment is needed, please speak with our event coordinator.



Andi Lynn Steffes | Events Coordinator - (402) 376-1361 Ext 1 or andi@theprairieclub.com



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Meeting Refreshments

BEVERAGES

Full Coffee Bar
25 per meeting

Hot Tea Service
15 per meeting

Iced Tea, Lemonade, or Fruit Punch
25 per meeting

Assorted Bottled Sodas
(Pepsi Products)
2.50 each

Bottled Water
1 each

FOOD ITEMS

Spicy Snack Mix
2 per person

Granola or Candy Bars
2 each

Cookies
1.50 each

Brownies
2.50 each

Assorted Pastries
(Muffins, Rolls, Danish, Donuts)
3 each

Whole Fresh Fruit
(Apples, Oranges, Bananas)
1.25 each

All prices are subject to a 20% service charge and applicable state and local sales taxes.



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Hors D'Oeuvres

STATIONARY HORS D'OEUVRES PLATTERS

Tortilla Chips & Salsa, Pretzels, Chips & Dip

50

Deep Fried Havarti Cheese with Nebraska Honey

150

Fresh Seasonal Vegetable Display with Ranch Dip

75

Chilled Shrimp with Cocktail Sauce (2 per person)

250

Smoked Salmon Display with Capers,
Onions with Herbed Cream Cheese and Artisan Crackers

175

Grilled and Roasted Vegetable Platter, Avocado Hummus Dip

125

International and Domestic Cheeses, Assorted Meats,
Variety Olives, Crackers

175

Bull Bites with Bold BBQ, Horseradish Aioli,
and Onion Strings

175

Chef's Choice Sushi and Sashimi Platter, Wasabi, Ginger

150



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Hors D'Oeuvres

PASSED HORS D'OEUVRES

Price is per item selected, per 25 people

Sandhills Beef Crostini with Asparagus and Horseradish Cream

150

Crab Cake Chimichurri

150

Pheasant Pot Pies

150

Bacon Wrapped Sea Scallops with Chipotle Molasses

150

Crab Stuffed Mushrooms with Citrus Beurre Blanc

175

Mini Wedge Salads on Toast

100

Lump Crab Rangoon, Sweet Chile Sauce

125

Grilled Vegetable Brochettes

100



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Boxed Lunches

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All Boxed Lunches include Candy or Granola Bar,
Potato Chips, & Bottled Soft Drink or Water.

TURKEY & SWISS

Bacon
Bibb Lettuce
Tomato
Garlic Aioli
Croissant

HAM & CHEDDAR

Bibb Lettuce
Tomato
Garlic Aioli
Croissant

BEEF & CHEDDAR

Bibb Lettuce
Tomato
Horseradish Aioli
Croissant

Signature Buffets

Prices per Person and Served Buffet Style - 20 Person Minimum

THE HORSE

20

Hamburgers
Hot Dogs and Brats
Potato Salad
Fresh Fruit
Fudge Brownies

THE PINES

30

3 Pepper Slaw
Baked Beans
Roasted Potatoes
BBQ Chicken Quarters
Sandhills Beef Sliders
Corn on the Cob
Apple Pie

THE DUNES

40

Parmesan Garlic Salad
Bread and Butter Service
Yukon Potato Au Gratin
Prairie Club Green Beans
Blackened Ribeye
Potato Crusted Salmon
Apple Pie

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Three Course Meal Selection

38

All meals are plated & include bread and butter service.

ENTRÉE SELECTIONS

Please select up to three

Canyon Walleye

Citrus Beurre Blanc, Seared Fingerling Potatoes,
Sun Dried Tomato, Sautéed Spinach, Charred Lemon

Blackened Ribeye

Chairman's Reserve Beef, Creole Crusted,
Rosemary Bourbon Butter, Whipped Potatoes,
Charred Onion Heart

Potato Crusted Salmon

Horseradish & Bleu Cheese Potato Gratinée,
Sautéed Spinach, Roasted Red Pepper Julienne,
Balsamic Reduction

Bone-In Pork Chop

Peppercorn Crusted, Nebraska Honey Glazed,
Country Mustard Sauce,
Whipped Potatoes, Shaved Asparagus

Chicken Wellington

Chicken Breast, Wild Mushroom Duxelle
Puff Pastry, Whipped Potatoes, Pan Gravy

Carbonara

Chicken, Shrimp, Bacon, Onion, Peas,
Garlic Cream, Shaved Parmesan, Penne

ASSORTED SALADS

Please select one

Lodge Garden Salad
with Assorted Dressings

The Wedge

Parmesan Garlic Romaine Salad

DESSERT SELECTION

Please select one

Cast Iron Pies

Apple or Cherry with Gelato

Black Watch Brownie

Chocolate Fudge Brownie, Toffee Pieces,
Vanilla Bean, Ice Cream, Sweet Whipped Topping

Wild Berry Cobbler

Fresh Seasonal Berries, Sweet Cobbler Cake,
Vanilla Bean Ice Cream, Wild Berry Sorbet,
Creme Anglaise

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Appetizers

Buffet selections include bread and butter service, coffee, and iced tea.

FAT TIRE ONION RINGS

Fat Tire Ale Battered
Red Pepper Aioli
Horseradish Aioli

10

BACON-WRAPPED SCALLOPS

Fresh Atlantic Scallops
Bacon
Chipotle Molasses

18

PRAIRIE WINGS

Char Grilled
Nebraska Honey Mustard Glaze
Vegetable Sticks

12

BULL BITES

Certified Angus Beef
Fresh Herbs
Garlic
Onion Strings
Horseradish Aioli

Bold BBQ
Half 10 • Full 18