



Banquet Menu

N 4265 Murphy Rd Freedom, TNI 920.788.7444

05.01.2023

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Venue



Our fully open dining room and bar area accommodates groups up to 150

Venue Features

15ft Screen with Projector Patio off Dining Room

6 Flat Screen TVs

Outdoor Bar area

Band/DJAccessible Area

Kid Friendly

Wi-Fi

Screen Mirroring to Ws

Indoor Golf by Trackman

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IRISH WATERS

Bar & Beverages



<u>Cash Bar</u> The most commonly chose option, all guests will pay for their own beverages throughout the course of the night

Host Bar

Our bartend<mark>e</mark>rs will keep a running tab and close out at a desired dollar amount or time

Drink Tickets

Drink tickets to be used at bar or on golf course. \$3.75/ticket. 1 ticket = 1 Beer/NA 2 tickets = 1 Mixed Drink

Barrels

1/2 Barrel (28 pitchers) Domestic \$250

1/4 Barrel (14 pitchers) Domestic \$150

1/2 Barrel (28 pitchers) Premium \$350

1/4 Barrel (14 pitchers) Premium \$200

1/6 Barrel (10 pitchers) Premium \$150

<u>Ala Carte</u> Coffee

\$12/air-pot

Juice (Orange or Cranberry) \$13/pitcher

Corking Fee (for select exceptions) \$12/bottle

<u> Liquor Law & Policies</u>

All guests consuming alcoholic beverages in any area of Irish Waters Golf Club must be 21 years of age or older. Irish Waters reserves the right to refuse or terminate service at a function to anyone who is suspected to be underage or over the legal limit. The Wisconsin State Liquor Commission regulates the sales and service of alcoholic beverages. Irish Waters, as a licensee, is responsible for the administration of these regulations. It is our policy, therefore, that alcohol consumed on grounds must be purchased from Irish Waters.

An automatic 20% gratuity will be applied to all beverage purchases





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IRISH WATERS

Breakfast

Breakfast in Cart

Sausage, Egg & Cheese -or Ham, Egg & Cheese Sandwich Bottle Orange Fuice

<u> Assorted Donuts & Coffee</u>

Medium (12pc) - \$20 Large (24pc) - \$35 includes (1) air-pot coffee

Breakfast Buffet

Coffee & Asst. Juices, Fresh Fruit, Cheesy Hashbrown Casserole, Bacon, Sausage Patties, Scrambled Eggs & Assorted Toasts & Jellys

Luncheon

<u> Boxed Lunch</u>

Ham & Swiss S<mark>a</mark>ndwich -or-Turkey & Chedda<mark>r</mark> Sandwich Bagged Potato Chips Apple (2) Cookies Bottled Water At the Turn Lunch

1/4 # Bratwurst,

1/4# Burger -or
1/4# Cheeseburger

Pickles, Onions, Relish

Bagged Potato Chips

Fresh Baked Cookies

\$10

Grillin' Out Buffet

1/4 # Bratwursts 1/3# Burgers Baked Beans Potato Chips Fresh Baked Cookies <u>BBQ Buffet</u> Grilled Chicken Breasts Pulled BBQ Pork Coleslaw Potato Chips Fresh Baked Cookies

n Sakea \$13

Taco Bar Buffet

Seasoned Beef & Chicken Hard and Soft Shells Refried Beans Spanish Rice Fresh BakedCookies \$12 <u>Pizza Buffet</u> Assorted Cheese, Supreme, Pepperoni & Sausage Pizzas (2) Flavors of Boneless Chicken Wings Fresh Baked Cookies ·0

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Dinner

Italian Buffet

Grilled Chicken Parmesan Italian Meatballs Penne Pasta Tomato Basil Marinara Tossed Salad Bar Garlic Bread Dessert Tray

Steak Fry

Hand Cut 8-10oz Ribeyes (limit one per person) Garlic Mashed Potatoes Seasonal Vegetable Tossed Salad Bar Dinner Rolls Dessert Tray

z Ribeges person) Potatoes

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Build Your Own B<mark>u</mark>ffet

Proteins

Eroasted Chicken

Baked Chicken

Baked Chicken

Grilled Chicken Breasts

Grilled Hamburgers

Grilled Bratwursts

Beef Tips

Baked Haddock

BBQ Pulled Pork

Hot Sliced Beef

Side Dishes

Sige Disnes

Baked Potatoes

Mashed Potatoes

Tossed Salad Bar

Parsley Baby Reds

Buttered Corn

California Medley

Buttered Penne Pasta

Pasta Salad

Baked Beans

Potato Salad

<u>Desserts</u>

Chocolate Chip Cookies
Sugar Cookies
Oatmeal Raisin Cookies
Asst. Cookie Tray
Asst. Mini Cheesecakes
Fruit Tarts
Peanut Butter Krispies
Asst. Dessert Tray
Ice Cream Sundae Bar
Root Beer Float Bar

All of the custom buffets are served with warmed dinner rolls and butter

- (1) Protein, (2) Sides, (1) Dessert \$15
- (2) Proteins, (2) Sides, (1) Dessert \$17
- (2) Proteins, (3) Sides, (1) Dessert \$18

All buffets are served over a 90 minute time frame

Meal prices are per person and do not include local tax or gratuity. A 20% gratuity and 5.5% sales tax will be added to the final bill.







Hors D'eouvres

<u>Chilled</u>

Cheese & Sasauge Tray w/ Crackers Medium(serves 20-30 people) \$40 Large (serves 50-60 people) \$80

Táco Dip Tray w/ Tórtilla Chips 1 Nedium(serves 20-30 people) \$35 Large (serves 50-60 people) \$70

Vegetable Tray with Dill Dip 1 Nedium (serves 20-30 people) \$30 Large (serves 50-60 people) \$60

Fresh Cut <mark>S</mark>easonal Fruit with Yogurt <mark>D</mark>ip Medium(serves 20-30 peop<mark>le</mark>) \$40 Large (serves 50-60 peop<mark>le</mark>) \$80

Ham or Turkey Pinwheels

Fam or Turkey Sliders

Deviled Eggs

Salsa w/ Tortilla Chips

House Fried Chips w/ Dip

Fast 35 per 50 pieces

\$100 per 50 pieces

\$14 per bowl

Warmed

Chicken Tenders w/ Sauces \$80 per 50 pieces Bone-In Chicken Wings w/ Sauces \$60 per 50 pieces Boneless Chicken Wings w/ Sauces \$50 per 50 pieces BBQ Meatballs (1/2 oz) \$50 per 100 pieces \$50 per 100 pieces Swedish Meatballs (1/2 oz) Cheese Quesadllas \$60 per 50 pieces Mozzarella Sticks w/ Marinara \$11 per pound Cheese Curds w/ Sriracha Ranch \$11 per pound Pulled Pork Sliders \$100 per 50 pieces



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Terms & Conditions

Menu Confirmation

If changes need to be made to the approved menu, they must be made no later than (2) weeks prior to the event. The final guest count must be confirmed no later than 24 hours before the event. Invoice will reflect the final guest count given no later than 24 hours before event.

<u>Minimum Purchase Requirment</u>

For all non-golf functions reserving the venue, a minimum of \$1400 in food & beverage sales is required. If \$1400 is not obtainable a \$1400 venue fee will be added to the final bill.

Cancellation Policy

For all non-golf fu<mark>nc</mark>tions, in the event of your fun<mark>c</mark>tion being cancelled, a (2) week notice is required.

Thank You

Thank You for considering Irish Waters Golf Club for your banquet and/or golf outing.

For more information and any questions, please contact:

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