

# 2023 Banquet Menu

---



*Where we overlook nothing  
but the fairway!*



3606 Blackhawk Drive ● Madison, WI ● 53705  
608-231-2454 ● [www.blackhawkcc.com](http://www.blackhawkcc.com)



# FEES

## Non Member Room Rental

Rooms 1 or 2	\$250.00
Rooms 1 & 2 or Mendota Lounge	\$500.00
All Three of the Above	\$750.00
Conference Room	\$100.00

*Minimum spending requirements for Food & Beverage before service charge and tax:*

*Formal Areas of the Club for parties over 100 people:*

*-Friday & Saturday Evenings : \$10,500.00*

*-Tuesday – Thursday Evenings : \$5,500.00*

*-Sunday Mornings : \$2,000.00*

*-Weekday Luncheons : \$2,500.00*

*Informal Areas of the Club for parties less than 100 people:*

*-Friday & Saturday Evenings : \$10,500.00*

*-Tuesday – Thursday Evenings : \$3,000.00*

*-Sunday Mornings : \$2,000.00*

*-Weekday Luncheons : \$1,150.00*

*- If your function does not meet the minimum, the difference can be added to the final bill upon manager approval.*

## Linens

*White linens and napkins are provided at no cost.*

*Additional colored napkins may be rented at a cost of \$1.00 per napkin.*

## Votive Candles

*The club will provide up to three candles per table at no cost.*

## Our Chairs and Tables

*Provided at no charge.*

## AV Equipment

*Wireless microphone, podium, and indoor public address are provided at no charge*

HD Projector & Screen	\$35.00
-----------------------	---------

*Wireless Internet connection is available at no charge*

## Outside Food and Beverage

*No alcoholic beverages may be brought into the Club.*

*Corkage fees are not legal in the State of Wisconsin.*

Outside Bakery Fee	\$1.95 per person
--------------------	-------------------

# BEVERAGE ARRANGEMENTS

## Bar Options

Open Bar

*Guests have choice of drinks at no cost to them; billed to host*

Cash Bar

*Guests purchase drinks individually*

Have a Special Cocktail designed just for you and your event!  
We'll even give you the recipe to keep!

*- Cost to be determined by Bar Manager -*

## Inclusive Bar Packages

	Level 1		Level 2		Level 3
	Draft Beer, Wine, and Soda	+	House	+	Premium
Per Hour	\$6.00		\$8.00		\$9.00

*- Per Person*

*Above Prices Include:*

*A Choice of Tap Beer per 75 people ( Up to 3 choices),*

*House Wine passed at the cocktail hour and poured at dinner*

*Add a Champagne Toast (2 oz. pour per guest) \$3.50 per person*

Please Note: According to Clubhouse Policy, we do not serve shots/shooters or spirits "neat"



# BREAKFAST & BRUNCH OPTIONS

## Plate Service Breakfast

Traditional Breakfast \$18.00

*Apple or Orange Juice, Scrambled Eggs, Bacon or Sausage  
Toasted English Muffin, Breakfast Potatoes*

Denver Style Eggs \$18.00

*Apple or Orange Juice, Scrambled Eggs with Ham, Diced Pepper, and Onion  
Toasted English Muffin, Breakfast Potatoes*

Eggs Benedict \$21.00

*Apple or Orange Juice, Two Eggs Benedict, Breakfast Potatoes  
Fresh Fruit Garnish*

Steak and Eggs \$32.00

*Apple or Orange Juice, 4 oz. Tenderloin with 3 Eggs Scrambled  
Toasted English Muffin, Breakfast Potatoes*

## Breakfast & Brunch Buffets

*Minimum 50 people for all Breakfast Buffets*

Continental Buffet \$15.00

*Orange Juice, Fresh Baked Danishes, Coffee Cake  
Fresh Fruit, and Fresh Brewed Coffee*

Bistro Breakfast Buffet \$22.00

*Apple and Orange Juice, Assorted Danishes, Muffins, Croissants  
Cheese Display with Crackers, Fresh Fruit Tray, Breakfast Potatoes  
Scrambled Eggs, Pancakes, Bacon, Sausage, & Condiments*

Grand Breakfast Buffet \$26.00

*Apple & Orange Juice, Assorted Danishes, Muffins, Croissants  
Fresh Fruit Tray, Cheese Display with Crackers, Tossed Salad with Condiments  
Chef's Choice Buffet Salads, Smoked Salmon, Breakfast Potatoes, Denver Style Eggs  
Sausage, Bacon*



# LUNCH OPTIONS

## Hot Lunch Entrées

*Includes Rolls or Mini Muffins, & Coffee, Tea, or Iced Tea*

*Choice of Two: Starch, Vegetable, Fruit Garnish*

*Add a House Salad for an Additional \$3.00*

Fresh Baked Quiche Served with Fresh Fruit Garnish **\$18.00**

*Choice of Broccoli and Ham, Lorraine or Roasted Vegetable*

Chicken Breast with Provençal Beurre Blanc Sauce **\$18.00**

Pan-Steamed Salmon with Dill Cream Sauce **\$25.00**

Chicken Veronique **\$18.00**

Roast Pork Tenderloin **\$21.00**

*Door County Cherry and Port Demi Glace*

Grilled Filet Mignon (4 oz.) with Sautéed Mushrooms **\$32.00**

## Lunch Pastas

*Includes Rolls or Mini Muffins, & Coffee, Tea, or Iced Tea*

*Served with Fresh Vegetable*

*Add a House Salad for an Additional \$3.00*

Fettuccini Alfredo with Grilled Vegetables Primavera **\$18.00**

*Garlic Bread*

Portabella-Parmesan Ravioli **\$18.00**

*Tomato & Mushroom Chardonnay Bleu Cheese Cream Sauce*

Beef Stroganoff **\$19.00**

*Served Over Egg Noodles*

Garlic Chive Butter Shrimp Scampi **\$24.00**

# LUNCH OPTIONS CONTINUED...

## Chilled Lunch Entrées

*Includes Rolls & Coffee, Tea, or Iced Tea*

Turkey, Bacon, Gouda, Croissant, Lettuce, Tomato, Mayo **\$17.00**

*Fresh Fruit Garnish & Chips*

Grilled Chicken or Sautéed Shrimp Caesar Salad **\$18.00 / \$21.00**

Grilled Chicken Craisin Berry Salad **\$18.00**

*Craisins, Bleu Cheese, Walnuts, Berries & Raspberry Vinaigrette*

Chicken Salad Sandwich on Fresh Baked Artisan Bread or Croissant **\$17.00**

*Fresh Fruit Garnish & Chips*

## Luncheon Buffets

*A minimum of 50 people are required for all Luncheon Buffets*

Light Luncheon Buffet **\$21.00**

*Platters of Roast Beef, Ham and Turkey Cocktail Sandwiches, Sliced Cheese Display*

*Fresh Fruit Tray, Relish Tray, Potato Chips, Choice of Two Buffet Salads, Cookies and Bars*

Grains and Greens Buffet **\$24.00**

*Field Greens, Seasonal Berries, Bleu Cheese, Craisins, Diced Red Onion*

*Candied Sweet and Spicy Walnuts, Hummus, Mini Naan Bread, Roasted Beet Salad*

*Quinoa and Roasted Vegetable Salad, Grilled Chicken, & Sautéed Shrimp*

*Add Grilled Salmon \$7.00*

Fajita Buffet **\$27.00**

*Tossed Salad with Dressing, Fresh Fruit Tray, Salsa, Guacamole, Sour Cream, Cheese*

*Soft Tortillas, Peppers and Onions, Mexican Rice, Beans, Tortilla Chips, Cookies & Bars*

*Choose One Protein Combination: Grilled Chicken & Shrimp or Grilled Chicken & Steak*

Smoked BBQ Buffet **\$29.00**

*Fresh Fruit Tray, Corn Bread, Mac & Cheese, Cole Slaw, Crispy Potato Wedges*

*Baked Beans, Buns, Pickles, BBQ Sauce, Mustard, Mayo, Tomato, Onion, Cookies & Bars*

*BBQ Pulled Pork & Roasted Chicken*

Cookout Buffet **\$23.00**

*Grilled Hamburgers, Bratwursts, and Chicken Breasts*

*Buns, Mayo, Ketchup, Mustard, Sauerkraut, Lettuce, Sliced Tomato, Onion, Cheese*

*Homemade Potato Salad, Pasta Salad, Fresh Fruit Tray and Cookies*

*Luncheon Buffets available for dinner upon request for an additional \$8.00 per person*

## HOT HORS D'OEUVRE MENU

*Hors d'oeuvres are priced per person, unless otherwise stated.*

*A minimum of five selections are required for hors d'oeuvre only parties.*

Chicken Drumsticks	\$3.95	Sausage Stuffed Mushrooms	\$4.25
<i>Naked, Buffalo, or Barbeque</i>		Fried Cheese Curds	\$6.25
Vegetable Spring Roll	\$4.25	Phyllo Triangles with	\$4.00
Meatballs	\$4.00	Spinach & Feta	
<i>Swedish, Barbeque, or Sweet &amp; Sour</i>		Artichoke Beignet	\$4.50
Beef Empanada	\$4.25	Hawaiian Coconut Breaded	\$6.75
Egg Rolls	\$4.25	Shrimp	
<i>Sweet &amp; Sour Sauce</i>		<i>Sweet &amp; Sour Sauce</i>	
Brie & Pear Phyllo Purses	\$4.50	Mac & Cheese Bites	\$4.25
Exotic Mushroom Tart	\$4.50	<i>Sriracha Sauce</i>	
Spinach Stuffed Mushrooms	\$4.25	Bacon Wrapped Scallops	\$7.25
		Bacon Wrapped Water	\$4.00
		Chestnuts	

## COLD HORS D'OEUVRE MENU

Cocktail Sandwiches	\$6.75	Bruschetta	\$4.25
<i>Ham, Turkey, Roast Beef</i>		Fresh Fruit Tray	\$4.25
Artisan Cheese & Charcuterie	\$5.25	Artisan Cheese Display	\$4.25
<i>Served with Crackers</i>		<i>Served with Crackers</i>	
Caprese Skewer	\$4.50	Fresh Relish Tray with Dip	\$3.75
Crabmeat Salad Vol-au-Vent	\$4.25	Curried Chicken Salad	\$4.25
Oysters on the Half Shell	\$3.75 each	Vol-au-Vent	
Iced Cocktail Shrimp	\$2.50 each	Chips & Salsa	\$3.25
Taco Salad Dip with Chips	\$3.95	Potato Chips and Dip	\$3.25
Honey Smoked Salmon	\$150.00		
<i>(Serves 60 People per Filet)</i>			
<i>Served with Crackers</i>			



# HORS D'OEUVRE BUFFET OPTIONS

## Heavy Hors d'Oeuvre Buffet

**\$39.00**

*Choice of Chef Carved Roast Beef, Turkey Breast, or Ham with Fresh Rolls*

*Condiments include: Dijon Mustard, Horseradish, and Mayonnaise*

*Italian Meatballs with Marinara, Southwest Chicken Drumsticks with Cilantro Sauce*

*Petite Egg Rolls with Sweet and Sour Sauce, Asparagus-Asiago Phyllo Purses*

*Cheese and Sausage Tray with Crackers, Seasonal Fruit Display, Crudités and Dip*

*Whole Smoked Salmon, Artichoke Beignet, Tomato Salsa & Tortilla Chips, Mixed Nuts*

*(Minimum 35 People)*

## Chef's Choice Hors d'Oeuvres

**\$30.00**

*Asparagus-Asiago Phyllo Purses, Artichoke Beignets, Spinach Stuffed Mushrooms*

*Swedish Meatballs, Bacon Wrapped Water Chestnuts,*

*Artisan Cheese Display, Fresh Fruit Tray, Chips and Salsa*

*(Minimum 15 People)*



# PLATE SERVICE DINNER

*Dinner entrées include a House Salad, Rolls  
Choice of Starch and Choice of Vegetable*

## Poultry

Chicken Phyllo with Mushroom Sherry Cream Sauce	\$37.00
Breast of Chicken Veronique with Riesling Wine Sauce and Almonds	\$37.00
Breast of Chicken Coq au Vin with Red Wine Demi Glace <i>Garnished with Mushrooms, Onions, and Carrots</i>	\$37.00
Parmesan Oat Flecked Chicken with Dijon and Herb Cream Sauce	\$37.00
Chicken Breast Stuffed with Italian Cheese and Spinach with Roasted Red Pepper Cream Sauce	\$37.00

## Beef

Filet Mignon (6/8 oz.) with Sautéed Mushrooms	\$49.00 / \$53.00
Sliced Roast Beef Tenderloin (6/8 oz.) with Bordelaise Sauce	\$49.00 / \$53.00
Regular Cut Roast Prime Rib (10/12 oz.) with Au Jus	\$47.00 / \$49.00
New York Strip Steak (10 oz.) with Cabernet Sauvignon Herb Butter	\$51.00
Short Rib of Beef with a Red Wine Mushroom Sauce	\$46.00
Tournedos Provençal –Twin 4 oz. Filet Mignons <i>Diced Tomato, Basil, and Garlic Chardonnay Reduction Sauce</i>	\$53.00

## Seafood

Fresh Norwegian Salmon Filet with Dill Sauce	\$42.00
Fresh Sesame Crusted Salmon with Asian Ginger Beurre Blanc	\$42.00
Walleye Pike Amandine	\$43.00
Broiled Shrimp with Rosemary Lime Butter Sauce	\$39.00
Shrimp Scampi with Garlic Butter and Chardonnay Reduction Sauce	\$39.00

## PLATE SERVICE CONTINUED...

### Pork

Mustard Pork Tenderloin with Honey and Thyme Glaze	\$41.00
Roast Pork Tenderloin with Door County Cherry and Port Demi	\$41.00
Barbecued Baby Back Pork Ribs (Half Rack)	\$40.00
Frenched Pork Chop with Bourbon Apple Sauce	\$39.00
8 oz. Prime Rib of Pork Romana with Seasonal Mushrooms Sage, Prosciutto, and Marsala Wine Sauce	\$39.00

### Vegetarian

Tagine of Seasonal Vegetables with Cous Cous	\$35.00
Fettuccini Alfredo with Grilled Vegetables Primavera	\$35.00
Portabella-Parmesan Ravioli with Tomato & Mushroom <i>Chardonnay Bleu Cheese Cream Sauce</i>	\$35.00

### Combination Plates

4 oz. Boneless Breast of Chicken and 4 oz. Sliced Beef Tenderloin	\$50.00
4 oz. Boneless Breast of Chicken and 3 Shrimp	\$49.00
4 oz. Sliced Beef Tenderloin and 3 Shrimp	\$51.00
4 oz. Sliced Beef Tenderloin and 4 oz. Norwegian Salmon	\$51.00

### Children's Meals

*Children 11 and Under*

Chicken Nuggets with Fries & Fruit Cup	\$15.00
Grilled Cheese with Fries & Fruit Cup	\$15.00
Mac & Cheese with Fries & Fruit Cup	\$15.00

# DINNER BUFFETS

*A minimum of 50 people are required for all Dinner Buffets*

*Served with: Tossed Salad with Condiments and Dressings, Two Buffet Salads*

*Relish Tray & Dip, Fresh Fruit Display, Choice of Potato, Pasta, or Rice and Fresh Vegetable  
Fresh Baked Rolls and Butter Served at Table*

Choice of Two Hot Entrées	\$48.00
Choice of One Carved Meat and One Hot Entrée	\$49.00
Choice of Two Carved Meats and One Hot Entrée	\$53.00
Choice of One Carved Meat and Two Hot Entrées	\$53.00
Choice of Two Carved Meats and Two Hot Entrées	\$55.00

## Included Carved Meat Selections

Steamship Round of Beef, Roast Pork Loin, Roast Turkey Breast, Baked Ham

## Premium Carved Meat Selections Additional per Person

Roast Beef Tenderloin	\$18.50	Roast Prime Rib of Beef	\$16.50
-----------------------	---------	-------------------------	---------

## Hot Entrée Selections

Sliced Roast Beef au Jus	Beef Tenderloin Tips Burgundy
Sliced Roast Pork with Natural Sauce	Chicken Breast Veronique
Salmon with Dill Sauce	Baked Country Style Chicken
Chicken Supreme	Shrimp Scampi

## Buffet Salads

Creamy Cucumber Salad	Blackhawk's Vinaigrette Coleslaw
Tomato Caprese Salad	Crab Dill Pasta Salad
<i>Fresh Mozzarella, Roma Tomatoes</i>	<i>Surimi Crab, Celery, Onions</i>
<i>Basil, Balsamic Vinaigrette</i>	<i>Small Shell Pasta, Creamy Dill Dressing</i>
Italian Pasta Salad	Sweet Potato Salad
<i>Cavatappi, Salami, Parmesan, Black Olives</i>	<i>Red Onion, Celery, Green Peppers, Cilantro</i>
<i>Red Peppers, Red Onions, Balsamic Vinaigrette</i>	<i>Mayonnaise &amp; Grain Mustard Dressing</i>

## Premium Dinner Buffet Add-Ons per Person

Sliced Cheese Board	\$5.00
Caesar Salad with Condiments	\$6.00
Additional Sides	\$4.00
Additional Buffet Salads	\$5.00
Additional Hot Entrées	\$6.00
Honey Smoked Salmon Display	\$150.00 each

*Serves 50 per Filet*

# ENTRÉE ACCOMPANIMENTS

## Potatoes

Baked  
Twice Baked  
Mashed  
Roasted Garlic Mashed  
Parsley Buttered  
Au Gratin  
Quartered Redskins with Casino Butter  
Duchess  
Potato Chips

## Vegetables

California Blend  
Green Beans Amandine  
Carrots Praline  
Fresh Asparagus (in season)  
Medley of Seasonal Vegetables  
Sautéed Zucchini with Onions & Red Peppers  
Sugar Snap Peas with Julienne Carrots

## Specialty Salads

Caesar	\$5.00
<i>Romaine, Parmesan, Croutons, Tomatoes, Olives</i>	
Gourmet	\$5.00
<i>Artichoke Hearts, Asparagus, Tomatoes, Red Onions, Red Peppers</i>	
Shorewood Hills	\$5.00
<i>Sliced Pears, Tomatoes, Walnuts, Avocado, Bleu Cheese Crostini, Raspberry Vinaigrette</i>	
Blackhawk	\$5.00
<i>Red Onions, Bleu Cheese, Tomato, Italian Dressing</i>	
Fresh Spinach	\$5.00
<i>Warm Vinaigrette or Hot Bacon Dressing</i>	
Montrachet	\$5.00
<i>Craisins, Mandarin Oranges, Tomatoes, Cucumber, Goat Cheese, Raspberry Vinaigrette</i>	

## Rice

Wisconsin Wild Rice Blend  
Apple & Walnut Wild Rice Blend  
Basmati Blend



# DESSERT

## Specialty Cakes

*By the Slice*

Carrot Cake \$7.50

*Cream Cheese Frosting*

Salted Caramel Cake \$7.50

*Vanilla Cake, Salted Caramel, Vanilla Buttercream, Caramel Drizzle*

Death By Chocolate \$7.50

*Rich Chocolate Cake, Ganache Filling, Ganache Coating, Mini Chocolate Chips*

Tiramisu \$7.50

*Espresso Soaked Cake Layers, Mascarpone Cream, Shaved Chocolate*

Coconut Cake \$7.50

*Coconut Cream Filling, White Chocolate Buttercream, Toasted Coconut*

Lemon Raspberry Cake \$7.50

*Lemon Cake, Raspberry Filling, Vanilla Buttercream*

## Buffet Desserts

Assorted Cookies & Bars \$4.25

Assorted Truffles (each) \$2.95

Mini Cream Puffs (each) \$2.95

Mini Eclairs (each) \$2.95

## Petite Style Desserts

Chocolate Mousse \$6.00

Apple Crumble Crisp \$6.00

## Cheesecakes

New York or Chocolate \$8.25

*Strawberry or Raspberry Sauce*

## Pies & Tarts

*By the Slice*

Strawberry Rhubarb Tart \$7.50

Fudge Bottom Pie \$7.50

Banana Cream Pie \$7.50

Apple Pie \$7.50

# DESSERT CONTINUED...

## Scratch Made Cakes

### Traditional Cake Flavors:

*White*  
*Vanilla*  
*Chocolate*  
*Marble*

### Specialty Cake Flavors:

*Lemon*  
*Carrot*  
*Coconut*  
*Pumpkin*

### Frosting Flavors:

*Vanilla Buttercream*  
*Chocolate Buttercream*  
*Cream Cheese*  
*Lemon Buttercream*  
*Ganache*

### Fillings:

*Raspberry*  
*Strawberry*  
*Ganache*  
*Cookies & Cream*  
*Salted Caramel*  
*Chocolate Mousse*  
*Peanut Butter Mousse*  
*Coconut Mousse*  
*Salted Caramel Mousse*

Pricing Varies, Please Inquire for More Information

Cupcakes

**\$6.50**

## Other

Build Your Own Dessert Bar

**\$12.00 per person**

*Choose 3:*

*Chocolate Covered Strawberries, Assorted Bars, Truffles, Cream Puffs*  
*Cheesecake Bites, Heart Shaped Sugar Cookies*

Blackhawk's Chocolate Fountain

*75 person minimum \$95.00 plus \$10.00 per person*  
*Colossal Fresh Strawberries, Honey Gold Pineapple*  
*Cantaloupe, Pretzels, Short Bread Cookies*  
*Dried Fruit and of course Marshmallows!*  
*All displayed for hand dipping in flowing*  
*Callebaut Chocolate by you and your guests.*

# GENERAL INFORMATION & POLICIES

- All prices are subject to change without notice, however, we will guarantee that prices will not increase more than 10% from the date you make your deposit. In addition, functions that are completely planned will not be subject to increase within 90 days of the date of function.
- A service charge of 22% and WI sales tax of 5.5% will be added to all food and beverage charges.
- A convenience fee of 2% will be added to the total amount of events paid by credit card.
- A pre-arranged menu is required for all parties of 13 people or more. For private parties of 12 people or less, menu service will be available.
- The balance for all charges is due 14 days from receipt of invoice. If full payment is not received in 14 days a 1.5% late fee will be applied to the balance with an additional 1.5% every 30 days thereafter.
- Please call the Club to make menu and other function arrangements at least four (4) weeks in advance of the event.
- Two entrée selections or less are strongly recommended for all functions, but we will provide a vegetarian selection if requested. If three choices, plus a vegetarian are offered, \$2.00 per person will be added to the bill. Vegan or gluten free selections are always available, and do not count towards the two entrée limit.
- Confirmation on meal functions, as to the number of guests to be served and exact counts for each entrée, must be made no later than 10 days prior to the function. All charges will be based on the guaranteed count plus any last minute changes after the guarantee has been given.
- When more than one entrée selection is being served, meal indicator place cards must be provided by the host and approved by Blackhawk Country Club in advance.
- Evening or all-day functions reserving the entire dining room will require a \$1,000.00 deposit. Deposit will be credited to the function's charges, and will be refundable if cancellation occurs before 270 days of the reserved date.
- Any special equipment which the club needs to rent, will be billed at the rental charge plus 10% handling.
- Hosts are responsible for any and all damages done to the Club during their function. Cost of repairs and cleanup will be charged to their account.
- No pyrotechnics allowed in Clubhouse or on property.
- Smoking is not allowed in any area inside the Club or any of the outside patio areas. Guests may smoke on the cart path (below the patio).
- Last call at the bar will be no later than 11:45 p.m. Liquor will not be served past 12:00 a.m. (midnight). No entertainment may be scheduled to perform later than 12:00 a.m. After the entertainment has completed their performance, one hour will be allowed to take down and remove equipment from the club.
- No food prepared by the club, which remains after a function, may be taken out of the club. No food or beverage may be brought in to the Club without advance approval.
- All signage relating to the event must be pre approved by Blackhawk