

Makray Memorial Golf Club

1010 S. Northwest Hwy

Barrington, IL 60010

847-381-6501

www.makraygolf.com

Golf Outings at Makray

Thank you for considering Makray Memorial Golf Club for your golf outing.

A signed contract is required with our food and beverage department and golf shop. Don Habjan, our head golf professional, will assist you with all golf related needs.

All Food and Beverage menus are due 15 days prior to golf outing. Final guarantees must be given 10 days prior to event. This is the final count that the organization will be billed for. If your group has a tab in the halfway house or on the beverage cart, a Credit card authorization form is required. If applicable, a tax exemption letter from the IRS Department must be on file with the receipt of your contract. Service charge of 18% is added to all food and beverage.

Breakfast options are offered until 11:00 am. Lunch options are available until 3:00 pm and the dinner options are available after 5:00 pm. Upgrades are available upon request. Please contact the food and beverage department with any questions.

Pricing is subject to change.

Beverage Cart Options – We will have two beverage carts for golf outing of 100 or more.

Items on the beverage cart include candy, chips, sandwiches, soft drinks, mixed drinks, domestic and imported beer. You may choose to exclude any of these items.

Tab – charge on consumption and the golf outing will pick up the tab.

Cash – golfers pay cash for all items.

Sponsor – designated sponsor will pay us directly for the beverage cart tab.

Tickets – golfers are given raffle tickets by the golf outing and the beverage cart attendant will write down what they were given. These tickets are only valid on the golf course.

Halfway House Options

Items at the halfway house include candy, chips, sandwiches, burgers, chicken breast sandwiches, bratwurst, soft drinks, mixed drinks, domestic and imported beer. You may choose to exclude any of these items.

Tab – charge on consumption and the golf outing will pick up the tab.

Cash – golfers pay cash for all items.

Sponsor – designated sponsor will pay us directly for the beverage cart tab.

Tickets – golfers are given raffle tickets by the golf outing and the bartender will write down what they were given. These tickets are only valid on the golf course or halfway house.

Continental Boxed Breakfast – \$ 8.95 per person

Minimum of 30

Fruit cup
Assorted fruit yogurt
Breakfast bar
Orange juice
Coffee and decaf coffee

Continental Breakfast – \$ 8.95 per person

Minimum of 30

Sliced fresh fruit
Assorted bakery goods
Orange Juice and Cranberry Juice
Coffee and decaf coffee

Lunch Options

Lunch on the Turn – \$ 9.95 per person

Lunch on the turn was created to be eaten in the middle of the golf round. This lunch buffet is located on the golf cart path between the 9th hole and 10th hole. The main dining room is open to the public and not reserved for the golf outing.

Hot Dogs OR Bratwurst
Potato Chips
Condiments
Chocolate chips cookies
Soft drink or bottle of water

Lunch ticket will be given to each individual at registration. This stipulates one hot dog or one brat per person, chips, chocolate chip cookies and a beverage. Please count all golfers in addition to staff or volunteers.

Box Lunches - \$ 10.95 per person

Box lunches were created to be "on the go or at the turn" type of a service.
Minimum of 30

Lunches will be handed out near registration tables or halfway house. Outdoor seating is available on the back patio. The main dining room is open to the public and not reserved for the golf outing.

The below percentage is the chef's recommended split on sandwiches

Turkey Sandwich on multigrain bread -- 60%

Ham sandwich on marble rye 30%

Roast beef sandwich on onion roll 10%

Potato Chips

Chocolate chips cookies

Mayo and mustard packet

Soft drink or bottle of water

Deli Buffet – Available in ballroom only

\$17.00 per person

Soup Du Jour

Cold Pasta Salad

Potato Salad

Coleslaw

Sliced Roast Beef

Baked Ham

Turkey Breast

Salami

Potato Chips

Fresh Breads

Sliced Cheese Tray

Sliced Fresh Fruits

Lettuce, Tomato, and Onion Tray

Mayonnaise and Mustard

Pickles

Fresh Baked Cookies and Brownies

Outdoor Barbeque – Available in ballroom only

\$18.00 per person

Potato Salad **OR** Pasta Salad
Coleslaw
Potato Chips
Sliced Fruit Tray
Baked Beans
Hamburgers
Brats **OR** Hot Dogs
Chicken Breast
Assorted Buns
Lettuce, Tomato, and Onion Tray
Sliced Cheese Tray
Mayonnaise, Mustard, and Pickles
Cookies and Brownies **OR** Assorted Mini Desserts

ADD BARBEQUE RIBS \$18.95 PER PERSON

Soup and Salad Bar Buffet – Available in ballroom only

\$13.95 per person

Soup Du Jour
Fresh Baked Bread and Butter
Tossed Salad with your choice of two dressings
Tomato, Onion, Mushrooms, Sweet Peppers, Cucumbers,
Hard Boiled Eggs, Carrots, Black Olives, Pepperoncini,
Artichokes, Celery, Bacon, Crumbled Blue Cheese and Toasted Pepitas
Croutons
Diced Ham and Grilled Chicken
Shredded Mild Cheddar Cheese

Dressing- Choose Two

Ranch
Italian
Blue Cheese
Balsamic Vinaigrette
Honey Mustard

Fried Chicken Buffet – Available in ballroom only

\$18.00 per person

Soup Du Jour

Tossed Salad with your choice of two dressings

Fresh Sliced Fruit Tray

Potato Salad **OR** Pasta Salad

Coleslaw

Corn of the Cob

Buttered Parsley Potatoes, Mashed Potato, **OR** rice Pilaf

Choice of Vegetable

Fried Chicken **OR** Lemon Garlic Baked Chicken

Fresh Baked Cookies and Brownies **OR** Assorted Mini Desserts

Grand Lunch Buffet – Available in ballroom only

\$ 20.95 per person

(Minimum of 30 guests)

Tossed Salad with your choice of two dressings

Rolls and Butter on each table

Regular Coffee, Decaffeinated Coffee and Hot Tea

Upgrades available

\$ 1.50 for served salads / \$ 3.50 for served soup

Starch Selection - (Choose one)

Rice Pilaf

Herb Roasted Potatoes

Garlic Mashed Potatoes

Vegetable Selection – (Choose one)

Grilled Seasonal Vegetables Marinated with
Balsamic Vinegar and Fresh Herbs

Green Bean Almondine

Steamed Broccoli and Julienne of Carrot

Stir Fried Vegetables - Asian Style

Mixed Medley of Vegetables with Fresh Herbs

Asparagus – Pricing to be determined upon season

Entrées - (Choose two)

Chicken Piccata with Lemon caper butter sauce
Roast Lemon Garlic Chicken (Bone In)
Sliced Sirloin
Roasted Pork Loin
Pan Roasted Tilapia
Penne Pasta herb cheese sauce, and grilled vegetables

Dessert - (Choose one)

Assorted Cookie Tray
Assorted Mini Desserts
Warm Bread Pudding Selections – choose one
Banana and Macadamia Nut with caramel sauce/ Super Rich Chocolate with Raspberry sauce /Raspberry and White Chocolate served with raspberry crème anglaise

**Hors d'oeuvres, served lunch or dinner
menus available upon request**

Dinner Buffets

All buffets include coffee, decaf and hot tea

Outdoor Barbeque - Available in ballroom only

\$25.95 per person

Garden Fresh Tossed Salad with choice of 2 dressings
Potato Salad **OR** Herb Roasted Potatoes
Sliced Fruit Tray
Corn on the Cob **OR** Grilled Seasonal Vegetables
Baked Beans
Hamburgers
BBQ Chicken Breast OR Lemon Garlic Chicken (Bone in)
Grilled Italian Sausage with Sweet Peppers
and Caramelized Onions
Assorted Buns
Lettuce, Tomato, and Onion Tray
Sliced Cheese Tray
Mayonnaise, Mustard, and Pickles
Cookies and Brownies **OR** Assorted Mini Desserts

**Upgrade: BBQ Ribs for an additional
\$3.50 per person**

Grand Dinner Buffet - Available in ballroom only

\$28.95 per person

(Minimum of 30 guests)

Garden Fresh Tossed Salad with choice of 2 dressings

Rolls and Butter on table

Regular Coffee, Decaffeinated Coffee and Hot Tea

Starch Selections - Choose one

Wild Rice

Rice pilaf

Garlic Mashed

Herb Roasted Potatoes

Vegetable Selections – Choose one

Steamed Broccoli with julienne carrots

Green Beans Almondine

Mixed Vegetable Medley

Grilled Seasonal Vegetables

Entree Selections - Choose three)

Chicken Saltimbocca - Prosciutto, spinach, mushrooms and cheese

Fried Chicken

Roasted Chicken

Chicken Piccata

Roasted Sirloin of Beef

Roasted Pork Loin

Baked Mostaccioli and Italian Meatballs

Penne Pasta with herb cheese sauce and grilled vegetables

Pan seared Tilapia

Upgrades Available

\$1.50 for served salads

\$3.50 for served soups

Carving station with Beef

\$ 100.00 attendant fee and additional pricing below per person

Inside Round 5.95

Prime Rib – 8.95

Beef Tenderloin – 10.95

DESSERTS- Choose one

Warm Bread Pudding Selections – choose one

Banana and Macadamia Nut with caramel sauce/ Super Rich Chocolate with Raspberry sauce /Raspberry and White Chocolate served with raspberry crème anglaise

Warm Banana and Macadamia Nut Bread Pudding

Assorted Mini Desserts served family style

Hourly Bar Package

Full service bar with cocktails / cost is based on a per person

<i>Call</i>	<i>Premium</i>	<i>Top Shelf</i>
<i>2 hours \$18.00</i>	<i>2 hours \$20.00</i>	<i>2 hours \$22.00</i>
<i>3 hours \$20.00</i>	<i>3 hours \$22.00</i>	<i>3 hours \$24.00</i>
<i>4 hours \$24.00</i>	<i>4 hours \$26.00</i>	<i>4 hours \$28.00</i>
<i>Each additional hour</i>	<i>Each additional hour</i>	<i>Each additional hour</i>
<i>\$4.00</i>	<i>\$5.00</i>	<i>\$6.00</i>

Bar on Tab

Full service bar

\$100.00 bartender fee per bartender

The cost is on a per drink basis and is added to the golf outing bill

~Cash Bar~

Full service bar

\$100.00 bartender fee per bartender

Each golfer pays for cocktails as they are served

Call

House Vodka, Smirnoff, Ten High, Jim Beam, House Gin,
Ron Castillo Rum, Seagram's 7, Seagram's VO, Canadian Club,
Christian Brothers, Beefeater, Jose Cuervo Gold, House Scotch,
Bacardi Rum, Sweet Vermouth, Dry Vermouth
Peach Schnapps, Triple Sec, Bols Amaretto, CK Mondavi Wines,
Miller Lite, Miller Genuine Draft, Budweiser, and Bud Light

Premium

Stoli Vodka, Absolut Vodka, Jack Daniels, Beefeaters, Tanqueray,
Seagram's 7, Seagram's VO, Canadian Club, Christian Brothers,
Jose Cuervo Gold, Johnny Walker Red Label, Dewars White Label,
Southern Comfort, Malibu Rum, Meyers Dark Rum, Captain Morgan,
Miller Lite, Miller Genuine Draft, Budweiser, and Bud Light

Top Shelf

Absolut Vodka, Grey Goose, Ketel One, Captain Morgan, Bacardi Rum,
Bombay, Bombay Sapphire, 1800 Rosposado, Jack Daniels, Dewars
White Label, Glenlivet, Johnny Walker Black Label, Johnny Walker Red
Label, Chivas Regal, Remy Martin, Courvoisier, Bailey's, Kahlua,
Frangelico, Amaretto di Sorano, Grand Marnier, Cointreau,
Seagram's 7, Seagram's VO, Canadian Club, Crown Royal, Beefeaters,
Tanqueray, Heineken, Corona, Amstel Light

