



5151 Guilford Road Rockford, IL 61107  
815-399-0711 [Mauhnahteese@comcast.net](mailto:Mauhnahteese@comcast.net)  
[www.mntsc.org](http://www.mntsc.org)

EVENT FOOD & BEVERAGE MENU  
WEDDING PACKAGES  
ROOM RENTAL PRICING

Mauh-Nah-Tee-See Club



Website

## **THE RALSTON ROOM**

### **SATURDAY EVENTS**

**(Large Events with a Max. Capacity of 300 guests)**

- ◆ \$1,000 deposit required at time of booking which will be credited on the final bill.
- ◆ Room Rental is \$750 for SIX hours (does not include decorating and tear down time). \$100 for each additional hour, event must end by midnight.
- ◆ Room Rental for any non-alcohol event is \$1,250.
- ◆ Rental requires a Food & Beverage minimum of \$3,500.



## **THE RALSTON ROOM**

### **SUNDAY AND WEEKDAY EVENTS**

- ◆ \$250 deposit required at time of booking which will be credited on the final bill.
- ◆ Room Rental is \$150 for THREE hours (does not include decorating and tear down time). \$100 for each additional hour, event must end by 11 p.m.
- ◆ Rental requires a Food & Beverage minimum of \$1,000.



## **SIMON LECUIER LOUNGE**

**(Max. Capacity of 60 guests)**

- ◆ \$100 deposit required at time of booking which will be credited to the final bill
- ◆ Room Rental is \$100 for THREE hours (does not include decorating and tear down time). \$50 for each additional hour, event must end by midnight.
- ◆ Rental Requires a Food & Beverage minimum of \$500



## **OVERLAND ROOM**

**(Max. Capacity of 70 guests)**

- ◆ \$100 deposit required at time of booking which will be credited to the final bill
- ◆ Room Rental is \$100 for THREE hours (does not include decorating and tear down time). \$50 for each additional hour, event must end by midnight.
- ◆ Rental Requires a Food & Beverage minimum of \$500

## **HERITAGE ROOM**

**(Max. Capacity of 30 guests)**

- ◆ \$100 deposit required at time of booking which will be credited to the final bill
- ◆ Room Rental is \$100 for THREE hours (does not include decorating and tear down time). \$50 for each additional hour, event must end by midnight.
- ◆ Rental Requires a Food & Beverage minimum of \$500

# WEDDING PACKAGES

## Package #1                      \$60

- ◆ Pasta Buffet (Includes Salad, Roll, and Buffet)
- ◆ Complimentary Tasting
- ◆ 3 Hours Open Bar of Beer, Wine, and Soda
- ◆ Complimentary Coffee and Water Service
- ◆ Champagne Toast
- ◆ Cake Cutting and Serving
- ◆ Large Private Bridal Room with Complimentary Bottle of Champagne
- ◆ Linen Upgrade
- ◆ Bartenders and Servers
- ◆ Use of Mirror's and/or Tealight Holders
- ◆ No Room Charge to Host Your Bridal Shower

## Package #2                      \$70

- ◆ Plated Entrée Selection (Includes Salad, Roll, Entrée, Potato, and Vegetable)  
Entrée Choices: Honey Soy Salmon, Pan Roasted Frenched Chicken Breast, Chicken Marsala, Garlic Parmesan Stuffed Pork Chop, Sliced Pork Loin, Roasted Vegetable Lasagna, Six Cheese Ravioli
- ◆ Choice of 4 Hors D'oeuvres (Hors D'oeuvres marked with an \*)
- ◆ 4 Hours Open Bar of Well Drinks, Beer, Wine, and Soda
- ◆ Complimentary Coffee and Water Service
- ◆ Champagne Toast
- ◆ Cake Cutting and Serving
- ◆ Large Private Bridal Room with Complimentary Bottle of Champagne
- ◆ Linen Upgrade
- ◆ Bartenders and Servers
- ◆ Use of Mirror's and/or Tealight Holders
- ◆ No Room Charge to Host Your Bridal Shower

## Package #3                      \$80

- ◆ Plated Entrée Selection (Includes Salad, Roll, Entrée, Potato, and Vegetable)  
Entrée Choices: All selections from package #2, Garlic Crusted Atlantic Salmon, Caprese Chicken, Monterey Chicken, New York Strip Loin 12oz, Slow Roasted Prime Rib 12oz, Traditional Buffet
- ◆ Choice of 4 Hors D'oeuvres (Hors D'oeuvres marked with an \*)
- ◆ 4 Hour Open bar of Call Drinks, Well Drinks, Beer, Wine, and Soda
- ◆ Complimentary Coffee and Water Service
- ◆ Champagne Toast
- ◆ Cake Cutting and Serving
- ◆ Large Private Bridal Room with Complimentary Bottle of Champagne
- ◆ Linen Upgrade
- ◆ Bartenders and Servers
- ◆ Use of Mirror's and/or Tealight Holders
- ◆ No Room Charge to Host Your Bridal Shower

Prices are subject to 7.75% sales tax and 20% Gratuity Charge

# **Breakfast**

## **Plated Breakfast**

### **Morning Riser 12**

Scrambled Eggs, Bacon, Sausage, and Potatoes

### **French Toast or Pancake Plate 13**

Traditional French Toast or Buttermilk Pancakes, Fresh Berries, Whipped Cream, Maple Syrup, Side of Bacon or Sausage Links

## **Buffet Breakfast**

### **Continental Breakfast 8**

Choose (3) Cinnamon Rolls, Pecan Rolls, Bagels and Cream Cheese, Fruit, Muffins, Danishes, or Coffee Cake

### **Traditional Breakfast 13**

Scrambled Eggs, Bacon, Sausage, Potatoes, Fruit

### **Brunch Buffet 22**

Scrambled Eggs, Bacon or Sausage, Potatoes, Pastries, Spinach Artichoke Chicken, Roasted Asparagus, House Salad with Italian Dressing

**All selections include water & coffee service.  
Fruit can be substituted for potatoes.**

## **Ala Carte Add-ons**

Muffins, Danishes, or Sticky Buns	36 dozen
Bagels and Cream Cheese	36 dozen
Quiche Lorraine or Florentine	4 per person
Chef Attended Omelet Station	4 per person
Chef Attended Pancake or French Toast Station	4 per person
Fruit Cup	1 per person
Juice Station	2.50 per person
Hot/Iced Tea Station	1.25 per person

# Lunch

## Buffet Lunch

### **Build Your Own Salad Bar 14**

Chopped Turkey and Honey Baked Ham (Add Chicken or Shrimp 1/per person)  
Includes Spring Mix, Assorted Vegetable Toppings, Bleu Cheese Crumbles, Parmesan and Cheddar Cheeses, Croutons, Hard Boiled Eggs, and Assorted Dressings

### **Sandwich Board 15**

Choose **(2)** Meats: Ham, Turkey, Chicken Salad, Tuna Salad, Egg Salad  
Includes White, Wheat, Marbled Rye, American, Cheddar, Swiss, Lettuce, Tomatoes, Onions, Pickles, Mayo, Yellow Mustard, Whole Grain Mustard, House Salad with Dressings, and MNTS Chips

### **Assorted Wrap Board 15**

Ham & Swiss, Turkey & Cheddar, Roast Beef & Provolone, and Vegetarian wraps. All wraps come with Lettuce, Tomato, Onion, Mayo, House Salad with Assorted Dressings, and MNTS Chips

### **All-American Grill Out 17**

Choose (2) Meats: Hot Dogs, Bratwurst, Hamburgers, Chicken Breasts, Buns, Condiments, Cheese Choose (2)  
Sides: Potato Salad, Cole Slaw, Pasta Salad, Fruit Salad, or House Salad with Assorted Dressings, and MNTS Chips

### **Pasta Buffet 17**

Choose (2) Meats: Grilled Chicken Breast, Italian Sausage, Meatballs. Includes Marinara & Alfredo sauces, Penne or Linguine, Garlic Bread, and House Salad tossed with Italian Dressing

**All selections include water & coffee service**

## Entrée Salad & Sandwich Selections

### **Chicken Caesar Salad 12**

Romaine Lettuce, Parmesan Cheese, Croutons, Tossed in Caesar Dressing

### **Berry Grilled Chicken Salad 16**

Grilled Chicken Breast, Candied Pecans, Bleu Cheese, Mandarin Oranges, Seasonal Berries, Spring Mix, Raspberry Vinaigrette

### **Chicken Ranch Wrap 12**

Choice Grilled or Fried Chicken, Spring Lettuce, Tomatoes, Cheddar Cheese, and Ranch Dressing

### **Grilled Chicken Caesar Wrap 13**

Grilled Chicken Breast, Romaine, Parmesan Cheese, Caesar Dressing

**Add soup to any salad for 2 per person**

# Lunch

## Lunch Entrée Selections

**Garlic Crusted Atlantic Salmon 17**  
5oz Salmon served with Sauce Mouseline

**Caprese Chicken 19**  
Mozzarella and Tomato Stuffed Airline Chicken Breast served with Pesto Cream Sauce

**Monterey Chicken 20**  
Chicken Breast stuffed with Monterey Cheese and Prosciutto wrapped in Puffed Pastry topped with Sage Sauce

**Chicken Marsala 18**  
Sautéed Chicken Breast with Porcini and Button Mushrooms with Marsala Wine

**Roasted Vegetable Lasagna 15**  
Served with Marinara

**Served with House or Caesar Salad and  
Vegetable or Potato  
Add Soup to any Entrée for 2 per person**

## Children's Lunch Menu

(Children 12 and under)

**All meals come with Fruit Cup or Fries 8**

Chicken Fingers  
Grilled Chicken  
Grilled Cheese  
Mini Corn Dogs

### Starch Selections

Oven Roasted Potatoes  
Wild Rice  
Yukon Gold Mashed Potatoes  
Creamy Orzo Pilaf  
Baked Potato  
Cheesy Au Gratin Potatoes

### Vegetable Selections

Oven Roasted Fresh Vegetables  
Asparagus and Top-On Carrots  
Green Beans  
Broccolini  
Glazed Top-on Carrots

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

Prices are subject to 7.75% sales tax and 20% Gratuity Charge

# Hors D'oeuvres

## Cold (per 50 pieces)

Deviled Eggs*	50
Jumbo Shrimp Cocktail	130
Caprese Skewers*	80
Vegetable Pizza	80
Prosciutto Wrapped Asparagus*	80
Assorted Petite Sandwiches	100
Smoked Salmon Phyllo Cups	80

## Hot (per 50 pieces)

Angus Beef Sliders with Cheese	100
BBQ Pork Sliders	100
Crispy Chicken Sliders	100
Bacon Wrapped BBQ Water Chestnuts*	70
Chicken Wings (plain, buffalo, BBQ)	100
Mini Chicken Enchilada Cups	100
Meatballs (Swedish, BBQ, Marinara)	80
Vegetable Egg Rolls*	80
Coconut Shrimp with Honey Mustard*	95
Goat Cheese Stuffed Mushrooms*	80
Italian Sausage Stuffed Mushrooms*	100
Southwest Egg Rolls	120
Mini Potato Skins*	80
Chicken Fingers	100

## Satays (per 50 pieces)

Sesame Beef Tenderloin*	125
Peanut Chicken*	95

## Hot & Cold (to Serve 50 guests)

Fresh Vegetables with Ranch Dip*	85
Fresh Seasonal Fruit*	95
Assorted Cheese, Sausage, and Crackers*	95
Combination Platter (Cheese/Fruit/Vegetables)	120
Bruschetta*	65
Mediterranean Platter	
(pitas, hummus, marinated olives and tomatoes, veggies)	105
Spinach Artichoke Dip*	70
Buffalo Chicken Dip with Pitas*	80
Italian Pasta Salad*	80
Potato Salad	80
French Fries	60
Homemade Chips	50

## Action Stations

### **Pasta Station 25/per person (Max 75 Guests)**

Chicken, Meatballs, Shrimp, Linguine, Cavatappi, Alfredo, Marinara, Assorted Vegetables, Parmesan Cheese

### **“Street Taco” Station 17/per person**

Steak, Chicken, Carnitas (pork), Flour & Corn Tortillas, Tortilla Chips, Lettuce, Tomato, Cilantro, Sour Cream, Cotija, Shredded Cheddar, Jalapenos, Black Beans, Corn, Chipotle Sweet Potatoes, Mangoes, Pineapple, Avocados, Pickled Red Onions, Radishes, Green Onions, Bacon, Bell Peppers, Limes, & Hot Sauce (toppings may vary due to seasonality)

## Chef-Attended Add-On Stations

**(Stations are only an add-on option and must be combined with other menu items)**

## Carving Stations

### **Baked Ham 9/per person**

Served with Assorted Mustards

### **Roasted Airline Turkey Breast 9/per person**

Served with Cranberry Sauce

### **Manhattan Strip Loin 14/per person**

Served with Creamy Horseradish Sauce and Demi Glace

### **Prime Rib 16/per person**

Served with Creamy Horseradish and Au jus

### **Mashed or Baked Potato Bar 7/per person**

Toppings based on availability

# Dinner

## Gourmet Buffets

### **All-American Grill Out 24**

Choose (2) Meats: Hot Dogs, Bratwurst, Hamburgers, Chicken Breasts, Buns, Condiments, Cheese Choose (2) Sides: Potato Salad, Cole Slaw, MNTS Chips, Pasta Salad, Fruit Salad, or House Salad with Italian Dressing

### **Pasta Buffet 25**

Choose (2) Meats: Grilled Chicken Breast, Italian Sausage, Meatballs. Includes Marinara & Alfredo sauces, Penne or Linguine, Garlic Bread, and House Salad tossed with Italian Dressing

### **Traditional Buffet 34**

Garlic and Herb Chicken, Chef Carved Manhattan Strip Loin, Seasonal Vegetables, Herb Rice Pilaf, Rolls, and House Salad with Italian Dressing

## Plated Entrée Selections

### Seafood

#### **Honey Soy Salmon 27**

8oz Atlantic Salmon served with a Honey Soy Glaze

#### **Garlic Crusted Atlantic Salmon 27**

8oz Atlantic Salmon served with Sauce Mouseline

### Chicken

#### **Pan Roasted Frenched Chicken Breast 26**

Bone-in served with Pan Jus

#### **Caprese Chicken 29**

Mozzarella and Tomato Stuffed Airline Chicken Breast served with Pesto Cream Sauce

#### **Chicken Marsala 28**

Pan Seared Chicken Breast with Mushroom and Marsala Wine Pan Sauce

#### **Monterey Chicken 30**

Chicken Breast Stuffed with Monterey Cheese and Prosciutto wrapped in Puffed Pastry topped with Sage Sauce

All Plated Entrée Selections come with choice of House or Caesar Salad, Dinner Rolls or Garlic Bread, Vegetable, and Potato.



# Dinner Continued

## Beef or Pork

**12oz New York Strip Loin 36**

Served with Demi Glace

**8oz Filet Mignon 42**

Served with Demi Glace

**Slow Roasted Prime Rib (Minimum 15 Guests)**

Served with Au Jus and prepared Medium Rare

**12oz 34      16oz 37**

**Garlic Parmesan Stuffed Pork Chop 28**

Served with Pan Jus

**Sliced Pork Loin 28**

Served with Mushroom Gravy

## Vegetarian

**Roasted Vegetable Lasagna 22**

Served with Marinara

**Six Cheese Ravioli 24**

Served with Alfredo

## Vegan

**Rice Noodle Stir Fry 21**

Served with vegetables

**All Plated Entrée Selections come with choice of House or Caesar Salad, Dinner Rolls or Garlic Bread, Vegetable, and Potato.**

## Children's Meals

**(Children 12 and under)**

**All meals come with Fruit Cup or Fries 12**

Chicken Fingers

Grilled Chicken

Kid's Burger

Mini Corn Dogs

Buffet

## Starch Selections

Oven Roasted Potatoes

Wild Rice

Yukon Gold Mashed Potatoes

Creamy Orzo Pilaf

Baked Potato

Cheesy Au Gratin Potatoes

## Vegetable Selections

Oven Roasted Fresh Vegetables

Asparagus and Top-On Carrots

Green Beans

Broccoli

Glazed Top-on Carrots

# Dessert Selections

(Priced per 50 pieces)

Chocolate Covered Strawberries	80
Mini Crème Brulee	90
Brownies	90
Cheesecake Bites	90
Cookies	75
Lemon Bars	85
Tiramisu	90
Churros	80

**Guests who wish to bring in their own cake or sweets will be charged a flat dessert fee.**  
**50 guests and under \$25**  
**Over 50 guests \$100**  
**Fee includes dessert plates, utensils, cutting of the cake, and serving of the dessert.**

## Served Desserts

### **Scoop of Ice Cream with Sauce 4**

Chocolate or Vanilla Ice Cream. Choice of Chocolate, Caramel, or Raspberry Sauce. Assorted Toppings.

### **Apple or Cherry Pie 4 ala Mode 5**

Ask your Event Coordinator for seasonal pie selections.

---

# Extras

## Décor

12" Square Mirrors	2 each
Hi-Top Tables	10 each (max of 5)

## Linen

Colored Napkins	50 per event (max of 300)
-----------------	---------------------------

## Audio & Visual

Cordless Microphone	10
70" LCD TV	50
Screen Rental	25
Piano Rental	100

## Included

White Tablecloths  
White Napkins  
White Table Skirting  
Table Numbers & Stands  
Small Glass Tea Light Holders  
Easels

# **Beverage Menu**

**HOST BAR:** Host of party purchases beverages

**CASH BAR:** Guests purchase their own beverages

Bottled House Wine	24 per bottle
Bottled House Sparkling Wine	24 per bottle
Bottled Non-Alcoholic Sparkling Wine	18 per bottle
Domestic Beer – ½ Barrel	375 per ½ barrel
Premium Beer – ½ Barrel	MARKET
Unlimited Soda ( <u>non-alcohol event</u> )	2.50 per person
Unlimited Soda	1.50 per person
N/A Punch	25 per gallon
Kiddy Cocktail Bar	5 per person
(Includes Sprite, Multiple Flavors, and Assorted Candy)	

## **Bar Packages**

**Price is Per Person**

### **Beer & Wine Package**

One Hour 11 / Two Hours 16 / Three Hours 20 / Each additional hour 3

Includes Draft and Bottled Beer, House Wines, and Soda

### **Well Package**

One Hour 14 / Two Hours 19 / Three Hours 23 / Each additional hour 5

Includes Draft and Bottled Beer, House Wines, Well Spirits, and Soda

### **Call Package**

One Hour 16 / Two Hours 21 / Three Hours 25 / Each additional hour 6

Includes Draft and Bottled Beer, House Wines, Well Spirits, Call Spirits, and Soda

**Mimosa Bar** Three Hours 12

**Bloody Mary Bar** Three Hours 14

## **Food & Beverage**

The Club will be the exclusive provider of food & beverage on the premises with the exception of dessert (see below). In accordance with the rules and regulations of the state authorities, no beverage items, including alcoholic beverages, may be brought onto or removed from the premises (which includes the parking lot). Only Club servers and bartenders may serve alcoholic beverages. **OUTSIDE ALCOHOL IS NOT PERMITTED. EVENTS THAT ARE FOUND TO HAVE BROUGHT IN ALCOHOL FROM THE OUTSIDE WILL FORFEIT THEIR SECURITY DEPOSIT.** This includes the host of or guests of the event.

## **Dessert Fee**

A \$100 fee will apply for any outside dessert brought into the Club. For events with fewer than fifty (50) guests a \$25 fee will apply.

## **Service Fees & Taxes**

All applicable charges are subject to 7.75% sales tax and a 20% service charge, a portion of which will be taxable. Organizations that are tax-exempt must present a copy of their tax-exempt certificate.

## **Décor & Damage**

- Any decorations and décor affixtures must be removed at the conclusion of the event unless alternate arrangements have been made with a Club Representative. The Club is not responsible for any items left.
- No nailing, tacking, taping, or stapling is allowed and any damage, including adhesive residue to the Club from décor will result in a damage fee equal to the cost of repairing the damage.
- Open flame candles are allowed. Candles may only be in an approved container and the flame shall be contained below the rim of the container.
- **Glitter is not allowed. Indoor fog machines or sparklers are not allowed.**
- Vendors and guests are allowed usage of our lift, however if weight restrictions are not adhered to and results in breaking of or damage to the lift, the Renter will be responsible for any cost of repairs.

## **Security**

The Club may require Renter to pay for security personnel for all groups whose size, program, or nature indicates such need at the sole discretion of club Management.

## **Cancelation for Ralston Room Events**

Under the condition that we are able to re-book the room with a “like” event, Saturday events which cancel 6 months or more prior to the event will receive a full refund of their deposit. If the Club must cancel the event due to an unseen event, (power outage, pandemic, weather conditions, conditions beyond the Club’s control, etc.), the Renter’s deposit will be returned in full as Renter’s sole remedy.