



REAMES GOLF & COUNTRY CLUB

4201 Highway 97 South, Klamath Falls, Oregon 97603
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Reception Fees

<u>Room Rental Fees</u>		
<u>Equity Members</u>	<u>Non-Equity Members</u>	<u>Non-Members</u>
	Up to 150 Guests	
\$250.00	\$325.00	\$500.00
	151-200 Guests	
\$325.00	\$500.00	\$800.00
	201+ Guests	
\$400.00	\$750.00	\$1000.00

Room Rental Fees include:
Tables, chairs, glassware, flatware, cake service,
set up, break down, clean up and service staff.

Portable Bar
Set up Fee \$50.00 (Includes Bartender)

Wedding Ceremony Fees
Wedding Set-up Fee \$350.00
Chair Rental \$2.50 each
White Garden Arbor \$50.00

Other Fees
Cordless Hand-held Microphone \$35.00
Cordless Lapel Microphone \$35.00
PowerPoint Projector and Screen \$50.00
Extension Cords \$10.00 (Replacement if not returned)
Portable Sound System \$75.00
Mirror Tiles \$1.00 each

Linen fee \$2.00 per person

Reception Fees

A customary 20% gratuity will be added to all Food and Beverage totals.

Hors d'oeuvres

All items are priced by the each, dozen, or number of Guests served.
Note: Most Guests average 3-4 servings per party and the following prices are Per Large Tray which will feed approximately 32 guest

Hot Wings
BBQ or Cajun
\$75

Smokies
BBQ or Mustard
\$50

Mini Meatballs
BBQ or Sweet and Sour
\$60.00

Mini Quiche-Assorted
\$75

Herbed Cream Cheese Stuffed Dry Salami
\$50

Baked Brie with Crackers
\$95.00

Vegetarian Hot Bites
\$35.00

Assorted Egg Rolls
\$85.00

Assorted Petite Fours
\$120.00

Cold Canapés
\$170.00

Wontons
Beef or Chicken
\$85.00

Shrimp Cocktail Fountain
\$350.00

Assorted Seasonal Fruit Tray
\$95.00

Assorted Vegetable Platter with Ranch Dip
\$95.00

Assorted Cheese Tray with Crackers
\$85.00

Assorted Imported Cheese Tray
\$250.00

Assorted Deli Meat Tray
\$210.00
With Bread and Condiments \$245.00

Salmon Mousse and Crackers
\$110.00

Spinach Dip with Crackers
\$35.00

Breakfast

Reames Continental Breakfast

\$8.95 per person (15 Guest minimum)

Breakfast Menu

Danishes
Fruit Tray
Assorted Muffins
Croissants
Coffee
Orange Juice

Reames Buffet Breakfast

\$12.95 per person (15 Guest minimum)

Choice of Two

French Toast
Pancakes
Scrambled Eggs

Choice of Two Sides

Potatoes O'Briend
Fried Potatoes
Fresh Fruit Bowl
Bacon Sausage
Ham

Reames Buffet Breakfast includes Coffee and Orange Juice.

Lunch Buffet

Buffet #1

\$14.95 per Guest (25 Guest minimum)

Menu

Sliced Ham, Turkey, and Roast Beef
Sliced Cheddar, Swiss, and Jack Cheese
Assorted Deli Breads and Rolls
Condiments

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Choice of Two

Potato Salad
Pasta Salad
Macaroni Salad
Cole Slaw

For the Full Salad Bar, add \$1.50 per Guest.

Buffet #2

\$16.95 per Guest

Menu

Choice of Two Entrées
Salisbury Steak
Swedish Meatballs with Noodles
Lemon Herb Cod
Beef Tips with Rice
Chicken Cacciatore with Noodles
Chicken a 'la King with Rice

One Starch

One Vegetable

Served with Salad Bar, Rolls, and Butter.

All Lunch Buffets include Coffee or Tea and Chef's Choice of Desserts.

Plated Lunch

Plated Lunches are served with a choice of:
Tossed Green Salad, Chef's Choice Hot Vegetables
Coffee or Tea, and Sherbet or Chef's Choice Mousse

Veal Cutlet

Served with Mashed Potatoes and Country Gravy
\$16.95

Salisbury Steak

Served with Mashed Potatoes and Mushroom Gravy
\$16.95

Swiss Steak

Served with Oven Roasted Potatoes
\$16.95

Beef Sirloin Steak

Served with Mashed Potatoes and Bordelaise Sauce
\$16.95

Chicken a 'la King

Served with Biscuits
\$12.95

Fried Chicken

Two Pieces Served with Mashed Potatoes and Gravy
\$12.95

Hot Turkey or Beef Sandwich

Served with Mashed Potatoes and Gravy
\$12.95

Grilled Salmon Patties

Served with Hollandaise Sauce and Rice Pilaf
\$14.95

Baked Lemon Herb Cod

Served with Oven Roasted Potatoes
\$14.95

Fish and Chips

(Cod)
\$12.95

Stuffed Tomato Salad
With Chicken, Tuna, or Shrimp
\$10.95

Quiche
Served with Fruit Salad
Bacon, Onion, and Cheese \$10.95
Broccoli and Cheese \$10.95
Shrimp, Herbs, and Cheese \$11.95

Tortilla Wrap
Served with Pasta Salad
Ham, Turkey, or Roast Beef
\$11.95

Additions to any Plated Lunch

Baked Potato
\$1.95

Tossed Salad
\$2.95

Hot Vegetable
\$1.95

Upgrade Dessert
\$1.95

Chocolate Cake, Fruit Pie, or Petite Cheesecake

Buffet Dinner

Buffet #1

\$23.25 per Guest (30 Guest minimum)

Five Topping Salad Bar
Served with Three Dressings

Mixed Dinner Rolls

Choice of One Carved Entrée

Carved Roast Beef

Carved Glazed Ham

Carved Roast Turkey

Rosemary Pork Loin

Upgrade to Prime Rib \$3.50 per Guest

Choice of One Vegetable

Green Bean Almandine

Honey Glazed Baby Carrots

Chef's Blend of Mixed Vegetables

Creamed Peas and Pearl Onions

Choice of One Starch

Wild Rice Pilaf

Roasted Red Potatoes

Mashed Potatoes

Scalloped Potatoes

Baked Potato

Choice of One Dessert

Chocolate Cake

Cheesecake

Chef's Choice Mousse

Homemade Cream Pies

Assorted Dessert Station

Buffet #2

\$27.95 per Guest (30 Guest minimum)

Five Topping Salad Bar
Served with Three Dressings

Mixed Dinner Rolls

Choice of One Carved Entrée

Carved Roast Beef
Carved Glazed Ham
Carved Roast Turkey
Rosemary Pork Loin

Upgrade to Prime Rib \$3.50 per Guest

Choice of One Poultry Entrée

Lemon Herb Chicken Breast
Chicken Breast Siciliano
Chicken Marsala

Choice of One Vegetable

Green Bean Almandine
Honey Glazed Baby Carrots
Chef's Blend of Mixed Vegetables
Creamed Peas and Pearl Onions

Choice of One Starch

Wild Rice Pilaf
Roasted Red Potatoes
Mashed Potatoes
Scalloped Potatoes
Baked Potato

Choice of One Dessert

Chocolate Cake
Plain Cheesecake
Chef's Choice Mousse
Homemade Cream Pies
Assorted Desserts

Buffet #3

\$30.95 per Guest (30 Guest minimum)

Five Topping Salad Bar
Served with Three Dressings

Choice of Bread

Home Baked Wheat
Mixed Dinner Rolls
Home style Buttermilk Dinner Rolls

Choice of One Carved Entrée

Carved Roast Beef
Carved Glazed Ham
Carved Roast Turkey
Rosemary Pork Loin
Upgrade to Prime Rib \$2.50 per Guest

Choice of One Poultry Entrée

Lemon Herb Chicken Breast
Chicken Breast Siciliano
Chicken Marsala

Choice of One Seafood Entrée

Salmon Beurre Blanc
Halibut Bearnaise
Lemon Herb or Orange Chive Beurre Blanc Salmon
Baked Cod Allemande

Choice of One Vegetable

Green Bean Almandine
Honey Glazed Baby Carrots
Chef's Blend of Mixed Vegetables
Creamed Peas and Pearl Onions

Choice of One Starch

Wild Rice Pilaf
Roasted Red Potatoes
Mashed Potatoes
Scalloped Potatoes
Baked Potato

Choice of One Dessert

Chocolate Cake
Plain Cheesecake
Chef's Choice Mousse
Homemade Cream Pies

Pasta Bar
\$18.95 per Guest

Salad Bar

Garlic Bread

Choice of Two Sauces

Marinara
Meat Sauce
Alfredo
Chicken Alfredo

Choice of Two Pasta's

Penne
Fettuccini
Bowtie
Spaghetti

Chef's Choice of Vegetable

Chef's Choice of Dessert

Mexican Buffet
\$16.95 per Guest

Salad Bar and Condiments

Chips and Salsa on Each Table

Choice of Two Entrées

Chicken or Beef Fajitas
Chili Rellenos
Beef, Chicken, or Pork Tamales
Cheese or Chicken Enchiladas

*Mexican Buffet Served with Spanish Rice,
Refried Beans, and Chef's Choice of Dessert.*

All Buffet's Served with Coffee and Tea.

Plated Dinner

All Dinners Served with House Salad, Fresh Baked Bread,
Seasonal Fresh Vegetables, and Deluxe Desert of Choice.

Upgrade to Caesar Salad \$1.50

Choice of One

Mashed Potatoes, Baked Potato, Roasted Red Potatoes, or Rice Pilaf

New York Steak

Served with Peppercorn Sauce

8 oz. \$23.95 10 oz. \$25.95

Prime Rib

Served with Au Jus and Horseradish Sauce

8 oz. \$25.95 10 oz. \$28.95

Top Sirloin

Served with Sautéed Mushrooms

8 oz. \$23.95

Teriyaki Flat Iron Steak

10 oz. \$23.95

London Broil

Served with Mushroom Sauce

8 oz. \$25.95

Rack of Lamb

With a Herb Crust

4 Chops per Plate \$29.95

Pork Loin Chops

Served with a Dried Fruit Sauce

10 oz. \$21.95

Breaded Veal Cutlet

Served with Country Gravy

7 oz. \$18.95

Ground Sirloin Steak

Served with Mushroom Gravy

7 oz. \$16.95

Baked Salmon

Served with Orange and Chive Beurre Blanc

8 oz. \$23.95

Baked Halibut
Topped with Red Pepper Coulis
7 oz. \$23.95

Scampi on Capellini
\$22.95

Stuffed Sole Bearnaise
8 oz. \$21.95

Chicken a l'Orange
Breaded Breast
7 oz. \$23.95

Lemon Herb Chicken Breast
7 oz. \$23.95

Chicken Breast Aux Champignons
7 oz. \$22.95

Stuffed Breast of Chicken En Croute
Boneless Chicken Breast Stuffed with Mushrooms in a Puff Pasty Crust
8 oz. \$23.95

Turkey and Dressing
Served with Gravy
5 oz. \$21.95

Effective November 1, 2009

*All prices are subject to change in keeping with market trends.
Our chefs reserve the right to substitute menu items when deemed necessary.*

Bar Service

Spirits

House Brands \$5.00

HDR Vodka
Monarch Gin
Monarch Rum
Monarch Brandy
Evan Williams Whiskey
Cluny Scotch

Call Brands \$6.50

Jack Daniels
Absolut Vodka
Tanqueray Gin
Bombay Gin
J & B Scotch
Grand Marnier
Cuervo Gold

Premium Brands \$7-\$9.00

Bombay Sapphire
Grey Goose Vodka
Bushmills
Crown Royal
Glenlivet Scotch
Chivas Regal
Jagermeister

Beers

Bottled Beer

Domestic
\$2.50
Imports
\$3.50

Domestic Keg

\$250.00
16 oz. Servings
Approx. 130 Servings

Import/Micro Kegs

\$350.00

Budweiser
Bud Light
Coors
Coors Light

Wines

House Wine

\$20.00 per 750ml

Stimson Chardonnay
Stimson Cabernet
Stimson Merlot
Turning Leaf White Zinfandel

Premium Wine

\$28.00 per 250ml

Kendall Jackson Chardonnay
Kendall Jackson Cabernet
Kendall Jackson Merlot

Price quotes available for additional Premium Wine.

Other Beverages

Non-Alcoholic Punch \$18.00 per Gallon
Champagne Punch \$65.00 per Gallon
Coffee or Tea \$15.00 per Gallon
Juice \$1.35 each
Bottled Water \$2.20 each
Soft Drinks \$2.20 each