



YELLOWSTONE

GOLF COURSE

and the

THE GNARLY OAK

Restaurant & Bar

Banquet & Event Information

Thank you for considering Yellowstone Golf Course and the Gnarly Oak Restaurant for your event.

Rental for the banquet facility (including the lawn area) is set at \$100.00 per event. If tents are needed the person who signs the contract is responsible for acquiring, set-up and tear-down of the tent(s). We at Yellowstone Golf Course will do what we can if you need help in this matter. Renters are responsible for clean-up. We ask that you leave the facility as you found it. If YGC has to clean the area, a fee of \$50 will be assessed to the renter.

Yellowstone Golf Course also provides total rental of our beautiful log clubhouse with a spectacular view of the course for a fee of \$500.00. This fee closes the facility to the public and provides a bartender and any staff that may be needed. This does not reserve any tee times or course use. Golfers may still use the course during your event.

Banquet Hall Rental: \$100.00

Building Rental: \$500.00

Yellowstone Golf Course and the Gnarly Oak Restaurant require a hard count no less than ten days before the event in order to prepare for it. This is the final count of guests that you will be charged for, unless the count is greater, in which an additional fee will be assessed. All food/beverages must be purchased and/or prepared through Yellowstone Golf Course. There are no carry-ins allowed.

Yellowstone will apply a service fee of 18% of the total bill. Please make all payments payable to Yellowstone Golf Course. We accept all major credit cards. **Final payment is due immediately after event unless other arrangements have been made through the management of YGC.**

Other services offered:

Table linens.....	\$5.00/table
Cake cutting.....	\$35.00
Licensed Bartender for private bar in Banquet Hall.....	\$12.00/hour
Clean-up (if needed).....	\$50.00

Beverages

Yellowstone Golf Course offers a full bar, as well as a portable bar for your event. We offer a cash bar, in which all beverages are sold on an individual cash basis. We also offer an Open Bar, in which all beverages of your choice are provided to the guests and added onto your total bill. An 18% gratuity is added to all open bars.

Draught beer is offered by the quarter barrel or the half barrel. The most popular beers are: Budweiser, Bud Light, Miller Lite, Busch, Busch Light, Coors Light, MGD and MGD Light. Other beers are available with at least 14 days prior notice. 1/4 barrels serve approximately 86 glasses.

1/4 Barrel.....	\$115.00
1/4 Barrel Specialty Beer.....	\$140.00

Wine is offered with at least 14 days notice. We have a wide selection of local as well as domestic and foreign wines available. Please ask about our selections and pricing.

Soda and other non-alcoholic beverages are available. Please ask about selections and pricing.

Tropical Punch.....	\$10/gallon
Citrus Punch.....	\$12/gallon
Lemonade.....	\$9/gallon

Banquet Breakdown

This information is designed to assist you in choosing items for your event in order to make it as simple and satisfying as possible.

All menu items are priced per portion. All portion sizes are placed next to each item. This is the amount of food that will be prepared for each person in attendance in order to keep costs in check. If you have any questions about the portion sizes, please ask and we will assist you in determining the proper amount.

1. One Meat Buffet..... \$12.95/person
 - One meat
 - Choice of potato
 - Choice of salad
 - Choice of vegetable
 - Dinner rolls

2. Two Meat Buffet..... \$14.95/person
 - Choice of two meats
 - Choice of potato
 - Choice of vegetable
 - Choice of salad
 - Dinner rolls

3. Prime Rib (call)..... Market Price
 - 8 oz. Prime Rib
 - Choice of potato
 - Choice of vegetable
 - Choice of salad
 - Dinner rolls

4. Hot or Cold Sandwich (1/person)\$8.00/person
 - Sandwich of your choice
 - Choice of salad or baked beans
 - Chips
 - Condiments

- Add an extra meat per package for \$4.00/person
- Add an extra potato for \$1.50/person
- Add an extra salad for \$1.50/person
- Add an extra vegetable for \$1.50/person

Menu Items

Meats

Baked Ham	Country Style BBQ Ribs
Roast Beef	Turkey
Swiss Steak	Roast Pork
BBQ Chicken	Basil Chicken
Herb Chicken	Beef Tips
Pork Loin	Deep Fried Cod
Chicken Parmesan	Baked Cod

Potatoes

Mashed Potato	Rice Pilaf
Garlic Mashed	French Fries
Au Gratin	Hash Brown Casserole
Baked Potato	Golden Red Potatoes
Sour Cream & Chive French Fries	
Sweet Potato (Baked, Mashed, Roasted)	
*Emeril's Twice Baked Potato Casserole	
- Emeril's may include up charge	

Vegetables

Corn	Baby Carrots
Peas & Carrots	Green Beans Almandine
Green Bean Casserole	Peas
Normandy Blend	Baked Beans

Salads

Lettuce	Macaroni
Pasta	Coleslaw
Fruit	Waldorf
Potato	Jell-O

Other Suggestions (Prices vary with "other suggestions")

Meatloaf	Ribeye
Pork Chops	
Lasagna	Chicken Marsala
Pork Loin	Chicken Parmesan
BBQ Beef	Taco Bar
Seafood Lasagna	Prime Rib

Hot Sandwiches

Brat	Pulled BBQ Pork
Hamburger	BBQ Beef
Ham	Sloppy Joe
Turkey	Turkey & Dressing
Beef	Hot Dog

Deli Sandwiches

Ham
Turkey
Beef
Egg Salad
Tuna Salad
Chicken Salad

Appetizers

Deep Fried Homemade Onion Rings.....	
Deep Fried Mushrooms.....	\$2.00/person
Deep Fried Cheese Curds.....	\$3.50/person
Deep Fried Onion Ring.....	\$1.75/person
Deep Fried Jalapeño Poppers.....	\$3.50/person
Bacon & Cheese French Fries.....	
Cheese Tray (serves 25).....	\$40.00
Vegetable Crudite (serves 25).....	\$35.00
Fresh Fruit Tray (serves 25).....	\$45.00
Taco Dip Tray w/ Tortilla Chips.....	\$55.00
Ham/Turkey/Beef Sandwiches.....	\$1.75/sandwich
Ham Roll Ups	
Meatballs (Swedish or BBQ)	
Loaded Baked Potato Skins	
Nachos w/ Cheese	
Bruschetta (Olive or Tomato)	
Chicken Wings.....	\$9.95/dozen
Chicken Strips.....	\$3.25/person
Stuffed Mushrooms.....	Call
Shrimp Cocktail.....	Call
Coconut Shrimp.....	Call