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DIRECTIONS:

Old Hickory Golf Club is located off of Highway 33 in Beaver Dam, west of Horicon.

From Madison: Take Highway 151 North from Madison toward Beaver Dam. Drive about 40 miles until you reach the exit for Highway 33 Beaver Dam/Horicon. Exit onto Highway 33 and merge to the right. Follow Highway 33 for approximately 2 miles. Turn left into Old Hickory Golf Club.

From Milwaukee: Take I-94 toward Madison. Merge onto US-45 heading toward Fond du Lac. Continue for approximately 20 miles. Exit US-41 toward Fond du Lac and continue for approximately 12 miles. Take the WI-33/CR-W exit toward Allentown/West Bend. Turn left only WI-33 and continue for approximately 15 miles. Follow the signs for WI-33. Turn left into Old Hickory Golf Club.

From Fond du Lac: Beginning on US-151/Western Ave., turn left onto S. Military Rd. and follow for approximately 2 miles. S. Military Rd. becomes US-151 South. Continue for approximately 29 miles. Take the WI-33 exit toward Beaver Dam/Horicon. Turn left onto WI-33. Continue for about 2 miles. Turn left into Old Hickory Golf Club.

From Rockford, IL: Beginning on I-94/I-39 North, continue for approximately 65 miles. Take the US-151 N exit toward Sun Prairie. Continue for about 35 miles. Merge onto WI-33 toward Beaver Dam/Horicon. Continue for approximately 2 miles. Turn left into Old Hickory Golf Club.

MENU SELECTIONS

Menus must be prearranged for all parties. Menu selections must be made at least two weeks prior to the date of your function. We are happy to assist you in planning your menu and accommodating any special requirements.

1. The exact number of each entrée to be prepared must be reported to the Club Manager by noon, eight days in advance.
2. When choices are offered, the correct number of each must be prepared in advance; therefore, the host will be charged for that count plus any last-minute changes.

GUARANTEES

An attendance guarantee is required by noon, eight days prior to each meal function. It is not possible to lower the guarantee after 8 days prior to the function; however, it may be increased. If a guarantee is not submitted, the preliminary number given will be considered the correct number.

You will be charged for the number guaranteed or the number actually served, whichever is greater.

If an attendance count increases more than 5% within three days prior to the function, we reserve the right to substitute an entrée selection.

All food and beverages must be purchased through Old Hickory Golf Club. No food prepared by the Club (including any remaining uneaten food for the function) may be taken out of the Club. All federal, state and local laws are strictly adhered to with regard to food and beverage purchase and consumption.

MENU PRICES

Menu prices are not negotiable and Old Hickory Golf Club will not quote firm prices more than 30 days in advance; therefore, prices are subject to adjustment.

TAX/SERVICE CHARGES

All food prices are subject to an 18% service charge; 5.5% sales tax is then added to the total amount.

Groups requesting a sales tax exemption must provide a copy of their tax exemption certificate prior to the scheduled function.

DEPOSITS & CONFIRMATIONS

Non-members holding banquets or receptions will be required to make a \$250 deposit (\$100 for members.) No refund of the deposit will be made if the function is cancelled with 180 days of the reserved date. Full balance is due no later than the end of the event. No non-member event will be considered confirmed until a contract has been signed and the deposit is received. "Holds" on dates must be confirmed within two weeks of the original request, at which time unconfirmed holds will be released.

WEDDING RECEPTIONS

There is a minimum per-person charge of \$15.95 for lunches and \$18.95 for dinner meals or hors d'oeuvres buffets. You may bring in your own cake from a licensed baker; however, a handling charge of \$.50 per person will be assessed to cover cutting, serving, linen, dish and silverware washing. 25% of the initial deposit for wedding receptions is not refundable at any time.

Cancellations made within 180 days of the reception date are 100% NON-refundable. Please call ahead for an appointment to plan your reception. We will be happy to assist you with all of the details.

DECORATIONS

Flowers, colored linens and other special arrangements can be provided at your request. Please check with our Club Manager and ask about appropriate sizes when ordering flowers for buffet tables or any special requests that you may have. There will be an added charge for setup of chair covers, special napkin folds and more than three votives per table.

MINORS

Club personnel will make every attempt to determine the age of young people ordering drinks. Staff will not serve alcohol to underage guests. Any guest who, in the opinion of the Club personnel, has exceeded a safe level of alcohol consumption will be refused service. The ultimate responsibility in matters of underage drinking, excessive drinking or inappropriate conduct belongs to the host of the event.

CLOSING POLICY

Bar service ends at 12:30 am. There will be no exception to this regulation. All Club guests must vacate by 1:00 am.

BANDS, DJs, AND OTHER ENTERTAINMENT

It is the responsibility of the host of the party to advise their entertainment provider that they must complete setting up their equipment no later than one hour prior to the scheduled arrival time of their first guests. No entertainment may be scheduled to perform later than 12:30 am. One hour is allowed after the entertainment is concluded to take down and remove equipment from the Club.

The event host will be charged at a rate of \$50 per hour for additional time taken by the entertainers to remove their equipment. Any extraordinary set-up requirements will be charged at an appropriate rate; the charge will be based upon the request and agreed upon in advance of the event.

DAMAGES

Old Hickory Golf Club does not permit the affixing of anything to the walls, floor or ceilings of rooms with nails, staples, tape or any other substance. No rice or confetti may be thrown in the building or outside. No confetti or glitter may be used on any table or as part of any decoration. Host agrees to be responsible for any damage to the premises or equipment by members, guests, invitees or outside groups contracted by host during the function. Any unreasonable amount of cleanup will be charged a labor charge of \$25 per hour per employee needed to complete the work.

AVAILABLE EQUIPMENT

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| Standing Podium | No Charge |
| Projector Screen | \$15.00 |
| Silver Table Frame with Insert | \$2.00/each |
| 12" Square Beveled Mirror | \$3.50/each |
| Picture Easels | \$5.00/each |
| Silver Candelabra | \$12.00/each |
| Lighted Archway | \$35.00 |
| Microphone | \$5.00 |

*If other equipment is needed, please ask the Club Manager what is available.

MENU SELECTIONS

APPETIZER SELECTIONS

| | |
|-------------------------------------|-------------------------------|
| Chicken Teriyaki Skewers | \$100 / 75 pieces |
| Stuffed Mushroom Caps | \$125 / 75 pieces |
| Bacon Wrapped Water Chestnuts | \$125 / 60 pieces |
| Meatballs | \$125 / 100 pieces |
| Silver Dollar Sandwiches | \$125 / 100 pieces |
| Deviled Eggs | \$100 / 100 pieces |
| Assorted Cheese, Crackers & Sausage | \$100 for tray (serves 50-70) |
| Fresh Crudités | \$85 for tray (serves 50-70) |
| Fresh Seasonal Fruit | \$125 for tray (serves 50-70) |
| Whole Smoked Salmon | \$150 for tray (serves 50-70) |

BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST

Includes fresh muffins, assorted breakfast pastries, coffee, tea and milk. \$8.95/person

Fresh fruit may be added for an additional \$1.25/person.

BREAKFAST BUFFET

Includes scrambled eggs, sausage, bacon, hashbrowns, assorted breakfast pastries, fresh fruit, coffee, tea and milk. \$12.95/person.

LUNCHEON SELECTIONS

SOUP, SALAD, SANDWICH BUFFET

Includes choice of 2 meats, 2 cheeses, 2 breads, tomatoes, lettuce, onion, pickles and condiments, salad bar and one soup. \$9.95/person. Fresh fruit may be added for an additional \$1.25/person.

LUNCH BUFFET

Includes your choice of 2 hot items, 1 vegetable, 1 potato, salad bar and dinner rolls.

\$14.95/person. Fresh fruit may be added for an additional \$1.25/person.

DINNER SELECTIONS

TENDERLOIN TIPS AND TURKEY BUFFET: Tenderloin tips and sliced turkey served with mashed potatoes and buttery green beans. \$15.95

DINNER BUFFET: Asiago chicken pasta and pork tenderloin with apple raisin chutney served with garlic mashed potatoes and asparagus. \$18.95

SHRIMP AND PRIME BUFFET: Sliced prime rib and garlic shrimp served with parmesan roasted red potatoes and asparagus. \$24.95

Add a salad to any buffet for \$ 2.25

ENTRÉE COMBINATIONS

All entrees include a tossed salad, fresh vegetable, baked rolls, choice of potato, and non-alcoholic beverage.

5 oz. Grilled Filet served with your choice of the following 4 oz. Chicken option:

Chicken Cordon Bleu: Grilled chicken layered with ham and Swiss cheese, topped with whole grain Dijon mustard sauce.. \$18.95

Mushroom chicken: Grilled Chicken topped with wild mushroom ragout. \$18.95

Raspberry Pecan Grilled Chicken: Grilled chicken topped with our famous light raspberry sauce. \$18.95

Chicken Marsala: Grilled chicken topped with spinach and mushrooms then finished with a rich Marsala wine sauce. \$18.95

CHEF'S SPECIALTIES

All entrees include a tossed salad (Excluding tips and turkey), fresh vegetable, baked rolls, potato, and non-alcoholic beverages.

Tenderloin Tips & Turkey: mashed potatoes, vegetable choice, fresh rolls and coffee.

\$16.95. Add a tossed salad for \$2.25

Roast Tenderloin: 8 oz. tenderloin served with our special red wine demi glace. \$23.00

Filet Oscar: 5oz. filet topped with crab and hollandaise sauce. Served with mashed potatoes and butter braised asparagus. 17.95

Grilled Norwegian salmon: Grilled Norwegian salmon served over whipped herbed potatoes and pan seared summer vegetables. Finished with a red pepper coulis. \$18.95

Walleye: Deep fried almond crusted walleye served over green beans and mashed potatoes. \$19.95

ENTREES

All entrees include a tossed salad, fresh vegetable, baked rolls, choice of potato, and non-alcoholic beverage.

10oz Grilled Filet \$23.95

12oz. Grilled New York Strip \$23.95

12oz. Prime rib \$23.95

12oz Ribeye \$23.95

Chicken Cordon Bleu: Grilled chicken layered with ham and Swiss cheese, topped with whole grain Dijon mustard sauce. \$18.95

Wild Rice Stuffed Chicken: Grilled chicken breast stuffed with wild rice. \$18.95

Pan Fried Walleye: Deep fried almond crusted walleye \$19.95

Haddock Supreme: Broiled haddock topped with crabmeat and finished with garlic brown butter sauce. \$23.95

Petite Filet & Shrimp: 5oz.-grilled fillet served with sautéed shrimp. \$26.95

Gorgonzola wild mushroom pasta (Vegetarian Option): Sautéed shiitake, cremini and portabella mushrooms, tossed with a gorgonzola cream sauce with farfalle and toasted walnuts...\$15.95

CHILDREN'S MEALS

Chicken Tenders: three tenders served with French Fries and applesauce. \$7.95

Grilled Chicken Sandwich: Grilled Chicken breast served with green beans and mashed potatoes. \$8.95

DESSERTS

Scoop of ice cream: (vanilla, chocolate, or mint chocolate chip) - \$1.50 per person

Slice of Chef Ron's Famous Cheesecake: topped with strawberries, chocolate, or caramel
\$6.00 per person

Chocolate Lava Cake – flourless chocolate cake with a warm liquid center.
\$6.00 per person

Chocolate Opera cake: Layers of chocolate cake, ganache, chocolate butter, and coffee butter, \$6.00 per person

Apple Tart: Granny smith apples nestled between graham cracker crust, cream cheese mouse and cinnamon streusel. Served warm with vanilla ice cream. \$6.00 per person

BEVERAGES

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| Quarter Barrel | \$110.00 |
| (Bud, Bud Light, Miller Light) | |
| Half Barrel | \$225.00 |
| Bud, Bud Light, Miller Light | |
| Champagne Punch | |
| 100 guests | \$75.00 |
| Per Glass for Toast | \$2.00 |
| Non-Alcoholic Punch | |
| 100 guests | \$50.00 |
| Per Glass for Toast | \$1.50 |
| Tap Soda Per Glass | \$1.25 |
| Unlimited soda tab | \$150.00 (Does not inc. soda mixed with other items and is charged an additional 18% gratuity) |

BOTTLE WINE

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| Sycamore Lane White Zinfandel - | \$17.00 |
| Sycamore Lane Chardonnay - | \$17.00 |
| Sycamore Lane Merlot - | \$17.00 |
| Red Rock Merlot - | \$30.00 |
| Sycamore Lane Cabernet Sauvignon - | \$17.00 |
| Louis M. Martini - | \$32.00 |
| 14 Hands Cabernet Sauvignon - | \$20.00 |
| J. Roget sparkling wine- | \$15.00 |
| Sparkling Apple Cider - | \$5.00 |