



2025 EVENT PLANNING



THE PATIO

Our patio will comfortably accommodate up to 60 guests and overlooks the beautiful scenery just off of our 18th green.

ROOM RENTAL

Water's Edge Golf Club

Rental includes four hours of event space, dining tables and chairs plus gift and food tables with white linens and skirts.

Available Fridays & Sundays from April through September, please call for Saturday inquiries.

THE CLUBHOUSE

Our newly renovated clubhouse will comfortably accommodate up to 65 guests.

Rental includes four hours of event space dining tables and chairs plus gift and food tables with white linens and skirts.

Available October through April.

ADD-ONS

COLORED TABLE LINENS \$50 CHINA AND SILVERWARE \$50

Includes plates and glassware.

CATERING

See Banquet Menu for catering options.

Outside catering welcome. Please note, outside caterers are responsible for all plates, silverware, napkins and food warmers.

Service must provide license and insurance documentation.

Seasonal conditions apply, please ask for more details.

WEEKDAYS \$450 (MONDAY-FRIDAY)

WEEKENDS \$550

Room rental fee waived with purchase of food or beverage package.

WEEKDAYS \$500 (MONDAY-FRIDAY)

WEEKDAY EVENINGS \$600

WEEKEND DAYS \$700

WEEKEND EVENINGS \$800

Room rental fee waived with purchase of food or beverage package.

MUSIC

Touch tunes is available for music, or bring a device for us to plug into the sound system with a custom playlist of your choosing.

PA system is available for any speeches or announcements.

TVs are compatible with HDMI for visual presentations.

No outside alcohol. All alcohol must be purchased at WEGC. Decorations are welcome excluding helium balloons and all types of confetti.

Contact F&B Manager for date availability.



OPEN BAR PACKAGES

TOP SHELF OPEN BAR

PRICE PER PERSON

\$29.00/HOUR FOR 2 HOURS \$31.00/HOUR FOR 3 HOURS \$33.00/HOUR FOR 4 HOURS

DELUXE OPEN BAR

PRICE PER PERSON

\$25.00/HOUR FOR 2 HOURS \$28.00/HOUR FOR 3 HOURS \$31.00/HOUR FOR 4 HOURS

BEER AND WINE OPEN BAR

PRICE PER PERSON

\$21.00/HOUR FOR 2 HOURS \$23.00/HOUR FOR 3 HOURS \$25.00/HOUR FOR 4 HOURS

GROUP COCKTAILS

SERVES 50 GUESTS

SANGRIA BAR \$300.00 MIMOSA BAR \$400.00 MARGARITA BAR \$500.00

CASH OR TAB

\$125 BARTENDER FEE. UP TO 50 GUESTS.

DOMESTIC BEER \$4.00 IMPORTED BEER \$5.50 WELL DRINKS \$5.00 WINE \$5.00

NON-ALCOHOLIC

\$4.00 PER PERSON

UNLIMITED COFFEE, ICED TEA, LEMONADE, AND SOFT DRINKS

> Tax and gratuity are not included. Prices subject to change due to inflation.



HOR D'OURVES TRAYS

Served buffet style. These trays may be purchased individually or added to any existing buffet meal service. Trays are priced based on service for approximately 50 people.

BRUSCHETTA

\$110.00 House made bruschetta served with grilled baguette slices and parmesan cheese.

PIGS IN A BLANKET

\$150.00 Cocktail sausage baked in croissant roll

SOFT PRETZELS WITH CHEESE SAUCE

\$150.00 Soft salted pretzel bites served with hot cheese dipping sauce.

PINWHEEL SANDWICHES

\$160.00 Ham or turkey pinwheel sandwiches house made with cream cheese, hand cut meat, and spinach.

VEGGIE TRAY

\$175.00 Fresh finger sized vegetable assortment served with ranch dipping sauce.

CHICKEN TENDERS

\$175.00 Breaded Chicken Tenders served with an assortment of dipping sauces.

CHIPS, QUESO & SALSA

\$175.00 Fresh tortilla chips served with house made salsa and hot queso cheese.

MEATBALLS

\$175.00 Italian or BBQ meatballs

SEASONAL FRESH FRUIT

\$210.00 Fresh sliced fruit melody.

QUESADILLAS

\$220.00 Cheese and chicken quesadillas served with house salsa and sour cream.



Tax and gratuity are not included. Prices subject to change due to inflation.



BREAKFAST BUFFET OPTIONS

CONTINENTAL BREAKFAST

\$14.00/PERSON

Bagels, muffins, danishes, fruit tray, whipped butter, cream cheese

BRUNCH BUFFET

\$25.95/PERSON

Basic breakfast buffet plus a croissant sandwich platter (turkey and ham) and a garden salad.

DINNER BUFFET OPTIONS

SUB SANDWICH BUFFET

\$21.95/PERSON

Your choice of assorted sub sandwiches and toppings, soup, choice of pasta salad, potato salad or coleslaw, and seasonal fruit tray.

CONEY ISLAND BUFFET

\$23.95/PERSON

Hotdogs, Brats, hamburgers, homemade chili, choice of pasta salad, coleslaw or potato salad, toppings and condiments.

TACO BUFFET \$23.95/PERSON

Seasoned ground beef and pulled seasoned grilled chicken served with toppings, rice and beans, corn and flour tortillas, house made chips and salsa, house made queso cheese dip, and house made pico de gallo.

- Substitute Marinated Steak \$3/person or Seasoned Pulled Pork \$2/person
- Add Guacamole \$2/person
- Add a tray of house made empenadas with beef or chicken for \$250 (100 empenadas)

EDGE BUFFET

\$24.95/PERSON

Grilled chicken breast, baked pasta in red sauce, vegetable medley, seasoned diced potatoes, garden salad, and choice of coleslaw, pasta salad, or potato salad.

Add Italian sausage or meatballs to pasta \$3 per person

EDGE DELUXE BUFFET

BASIC BREAKFAST BUFFET

\$31.95/PERSON

\$20.95/PERSON

butter, and syrup.

Grilled chicken breast, and choice of Italian beef with au jus, Italian sausage and peppers, or meatballs, baked pasta in red sauce, vegetable medley, seasoned diced potatoes, garden salad, and choice of coleslaw, pasta salad, or potato salad.

Scrambled eggs, sausage (pork or turkey,) bacon (pork or

turkey,) choice of pancakes or French toast, breakfast potatoes, biscuits and gravy, seasonal fruit, whipped

GAME DAY BUFFET (CHOOSE 3)

\$29.95/PERSON

Choice of chicken tenders or boneless wings served with a choice of sauces, choice of slider stylecheeseburger, Italian beef, BBQ pulled pork or chicken or buffalo chicken, loaded tater tots, pretzel sticks with beer cheese, buffalo chicken dip, back 9 layered bean dip, deli sandwich dip or pigs in a blanket.

WESTERN BUFFET

\$31.95/PERSON

BBQ pulled chicken and BBQ pulled pork served with slider buns, baked beans, homemade cornbread, baked potato, corn cobette, and choice of coleslaw, pasta salad, or potato salad. **Add tray of bone in baked BBQ wings for additional cost



Cookies & Brownies C

DESSERT OPTIONS

\$2.50/Person

Cupcakes \$3.00/Person

Tax and gratuity are not included. Prices subject to change due to inflation.

FINAL COUNT

The event coordinator is to give a final count of people who will attend the event no later than 7 days prior to the event. The final invoice will reflect the final count given by the event coordinator.

PREVAILING LAWS

All Federal, state and local laws with regard to food and beverage purchase and consumption are strictly adhered to. Water's Edge Golf Club reserves the right to inspect and regulate all private meetings, banquets and receptions in accordance with established policies and laws.

FOOD AND BEVERAGE

Water's Edge Golf Club must provide all food and beverage listed on the contract, with the exception of special occasion cakes. A \$1.00 per person cutting and serving fee will apply for all special occasion cakes.

ADVANCE PAYMENT

For all general events, a deposit of \$250 to Water's Edge Golf Club at the time of signing the contract. Any remaining balance is due in full at the conclusion of the event.

DEPOSIT POLICY

All deposits are non-refundable.

SERVICE CHARGES AND SALES TAX

A 20 percent (20%) service charge will be applied to all food and beverage revenue. The 10 percent (10%) sales tax (or current tax rate) will be applied to all food and beverage charges. Groups requesting tax exemption must submit a tax-exempt certificate thirty (30) days prior to the function date, or tax will be applied to the final bill and will not be refunded.

BANQUET SET

Confirmation of the final number of attendees of any function must be submitted to the Water's Edge Golf Club no later seven (7) days prior to the function date. The event coordinator will be responsible for payment for that number on the day of the event.

Water's Edge Golf Club will be prepared to serve five percent (5%) in excess of the guarantee. Should the guarantee exceed five percent (5%) of the original estimated number of attendees, Waters Edge Golf Club reserves the right to make a substitution for the original entrée(s) ordered. All charges will be based upon the final guarantee, or the actual number of guests served, whichever is larger. If the required final count

guarantee is not submitted to Water's Edge Golf Club, the original attendee figure on the banquet Event Order will be considered the final count.

LIQUOR SERVICE

All charges incurred in relation to bar sales will be the responsibility of the group or individual hosting the event. Water's Edge Golf Club reserves the right to refuse service to any minor, or person who cannot provide proof of age, per Illinois State law. Water's Edge Golf Club, at its own discretion, may discontinue beverage service if Illinois laws are not obeyed. Water's Edge Golf Club reserves the right to discontinue service to those who are deemed inebriated. Water's Edge does not allow any outside liquor, failure to adhere to this policy will result in the removal of any guest that disregards this policy.

CONDUCT

The host is responsible for the conduct of all persons in attendance and for any damages incurred upon Water's Edge Golf Club or its guests by individuals associated with or representing the group's organization.

CATERING

Catered food must be provided by a license and insured catered. Documentation is required. Any party bringing in outside catering must select a bar package or pay a \$125 bartending fee in the event there is no alcohol package selected. If there is no bar package, \$4 per person for nonalcoholic beverages will be applied. Caterers are responsible for all food warmers, plates, napkins, silverware, to go containers, and serving utensils.

An additional 1.5 hours before an event is allowed for any decoration and set up, and 1 additional hour is provided after to allow for any clean up and removal of personal belongings. Water's Edge invites you to bring decorations, excluding any helium balloons, loose glitter, or confetti (this includes balloons filled with confetti.) A cleaning fee of \$500 will be applied if decorations do not adhere to these policies.