

St. Cloud Country Club Banquet & Meetings

Nestled along the banks of the Mississippi among rolling hills and woods, our championship golf course provides a perfect backdrop with spectacular views for your meeting or banquet.

Banquets & Meetings

Atmosphere means everything for your event. You want the ambience as well as the food and accommodations to be perfect. The St. Cloud Country Club takes the worry out of all your details. It's the perfect place to host your business meeting or banquet.

Our dining room accommodates up to 200 guests in an elegant, yet relaxed atmosphere. Our open deck overlooking the river is a perfect place to host a social hour.

The St. Cloud Country Club also provides....

- Professional coordination to accommodate every detail.
- Professional staff who are accustomed to providing superior service.
- Customized menu planning.
- Complimentary centerpieces.
- Complimentary dance floor.
- Complimentary linens in variety of colors.

No Food & Beverage Minimums

Offering the Best Room Rental Value in the Region.

Your important event deserves a special venue and we would be happy to provide an extensive tour of our fine facility to show you first hand how can meet your expectations.

The Garden Room

Accommodates up to 50 guests depending on your seating needs.

The Main Dining Room

Accommodate up to 150 guests depending on your seating needs.

St. Cloud Country Club will also provide

- Complimentary High Speed Wireless Internet access
- Business office available for your business needs
- One stop shop for your Audio Visual needs
- Customized menus, for meal(s) and breaks.

MEMBERSHIP IS NOT REQUIRED FOR USE OF CLUBHOUSE FACILITIES

St. Cloud Country Club ~ 301 Montrose Road ~ St. Cloud, MN ~ 56301 ~ (320) 253-1331 ~ www.stcloudcountryclub.com

St. Cloud Country Club ~ Banquet & Meeting Breakfast Menu

Plated Breakfasts

All breakfast entrees are served with chilled Orange Juice & Coffee or Tea.

The Birdie

Fluffy Scrambled Eggs, Applewood Smoked Bacon, Potatoes O'Brien

Biscuits and Gravy

Rich Sausage Gravy over Flakey Southern Style Biscuits. Served with a side of Home Fries.

French Breakfast

Fluffy Scrambled Eggs & American Cheese on a Flakey Croissant. Served with Seasonal Fresh Fruit.

Shotgun Breakfast

Fluffy Scrambled Eggs, with Mushrooms, Diced Ham, & Cheddar Cheese, Wild Rice Breakfast Sausage, & Potatoes O'Brien

Breakfast Buffets

All Buffets are served with chilled Orange Juice, Coffee, or Tea.

Continental Breakfast

Assorted Muffins, Pastries, Danish, Bagels with Cream Cheese & Seasonal Fresh Fruit.

Classic Breakfast

Seasonal Fresh Fruit, Crisp Bacon Scrambles Eggs, Wild Rice Sausages, Potatoes O'Brien, Fresh Pastries.

Attended Stations

Waffle Station

Golden Brown Waffles made to order, served with sliced Strawberries, Whipped Cream, Butter & Maple Syrup.

Omelet Station

Made to order Omelets, choose from Diced Ham, Bacon, Sliced Mushrooms, Bell Peppers & Cheddar Cheese.

All food and beverage is subject to the current state and city taxes and Club service charge.

St. Cloud Country Club ~ Banquet & Meeting Lunch Menu

Buffets

(A minimum of 25 people required)

All buffets include Coffee, Tea, or Milk

Soup & Salad Bar

A Selection of Fresh Greens, Salad Dressings, Salad Toppings, Cold Salads, and dinner rolls.
Served with Soup du Jour and Crackers.

Double Eagle Deli Buffet

Mixed Garden Greens with Chefs selection of Dressings, and Pasta Salad. Sliced Premium Deli Meats, and Cheeses, Leaf Lettuce, Tomatoes, Onions, Pickles, Mustard, and Mayonnaise.
Served with Assorted Breads and Rolls.

Ballpark Buffet

Grilled Hamburgers, Chicken breasts, Bratwursts, Lettuce, Tomatoes, Onion, Mayonnaise, Ketchup and Mustard. Served with Potato salad, Potato Chips, Pickle Spears, and Assorted Bakery Fresh Buns.

Pasta Buffet

Three Pastas- Penne, Bow tie, or Linguini,
Three Pasta Sauces- Alfredo, Pesto, Marinara
Three Meats- Grilled Chicken, Sausage, Meatballs
Accompanied with Caesar Salad,
Garlic Breadsticks, and Parmesan cheese.

Backyard BBQ Buffet

BBQ Chicken, BBQ Ribs, Corn on the Cob, Baked Beans,
Roasted Red Potatoes, Coleslaw, Potato Chips, and Fresh Dinner rolls.

Assorted tray of Cookies or Brownies

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St. Cloud Country Club ~ Banquet & Meeting Lunch Menu

Plated Lunches

Complete Sandwich Menu Available Upon Request

Deli Wrap

Sliced Ham, and Turkey rolled into a Whole Wheat Tortilla, with Lettuce, Tomato, Cheddar Cheese, and Ranch Dressing. Served with Kettle Chips.

Chicken Salad Croissant

Our Homemade Chicken Salad served on a Flakey Croissant with Lettuce, and Fresh Fruit.

Cashew Chicken

Tender Marinated Chicken Stir-Fried with Assorted Vegetables, and Cashews. Served with Crunchy Noodles, and Jasmine Rice.

Caribbean Chicken Breast

A French Cut Chicken Breast is Grilled and Finished with our Sweet Caribbean Sauce, Served with Jasmine Rice.

Beef Tenderloin Pasta

Tender Slices of Beef sautéed with Mushrooms, Red Bell Peppers, and Garlic. Served over Bow tie Pasta.

Blackened Tilapia

Pan Blackened Farm Raised Tilapia Served with Southern Rice Pilaf

Broiled Salmon

Broiled Atlantic Salmon with a Creamy Dill Sauce, and Served with Roasted Red Potatoes.

Broiled Walleye

A Broiled Canadian Walleye Served with Linguini and a Lemon Dill Butter Sauce.

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St. Cloud Country Club ~ Meeting & Banquet Plated Entrees

Entrees are served with our House Caesar Salad, Warm Dinner Rolls, your choice of Starch, (see below) and Vegetable du Jour. Served with your choice of Coffee, Tea, or Milk.

Garlic Citrus Marinade Chicken Breast

A French Cut Chicken Breast Marinated in Fresh Garlic, Thyme, Citrus Zest, & Honey.

Chicken Marsala

Sautéed Breast of Chicken with a White Marsala Wine Sauce.

Wild Rice Stuffed Chicken

A French Cut Chicken Breast Stuffed with Wild Rice, Mushrooms and Almonds
Served with a Delicate Tarragon Cream Sauce.

Chicken Cacciatore

Tender Marinated Chicken Breast Braised with Peppers, Onions, and Mushrooms in
A Rich Red Wine Tomato Sauce.

Garlic and Rosemary Pork Loin

Center Cut Pork Loin Marinated in Fresh Garlic and Rosemary and Roasted to perfection.

Broiled Walleye Amandine

Cold Water Walleye Broiled to perfection and topped with a Brown Butter and
Toasted Almonds Sauce.

Crab Crusted Walleye

Cold Water Walleye Fillet topped with Fresh Crabmeat, Red Peppers, Lemon,
and Japanese Bread Crumbs.

Bourbon Glazed Salmon

Fresh Atlantic Salmon Finished with our Kentucky Bourbon Glaze.

Filet Mignon

Beef Tenderloin Served with a Burgundy Wine Demi-Glace Sauce, and
Sautéed Mushrooms.

Prime Rib of Beef Au Jus

Roasted Prime Rib, Served with Creamy Horseradish Sauce and Au Jus.

Starch Selections

Baby Baked Potatoes Garlic Mashed Potatoes Roasted Rosemary Red Potatoes
Northwoods Wild Rice with Mushrooms and Almonds Buttered Angel Hair Pasta

Children's Meal

Chicken strips, French fries & fruit cup.

St. Cloud Country Club - Meeting & Banquet Buffet Choices

Dinner Buffets include, Coffee, Tea, or Milk. A minimum of 50 people required.

Platinum Buffet

Includes three Entrée Selections
Two Starches
Two Salad Selections
Chef's choice Vegetable
Fresh Rolls

Gold Buffet

Includes two Entrée Selections
One Starch
One-Salad Selection
Chef's Choice Vegetable
Fresh Roll

Buffet Entrée Selections

Minnesota Chicken

A Sautéed French Cut Chicken Breast Topped with a Velvety Sherry Cream Sauce.

Chicken with Garlic-Citrus Marinade

A French Cut Chicken Breast Marinated in a Savory Garlic and Citrus Juice Marinade.

Chicken Fettuccine Alfredo

Grilled Marinated Chicken Breast
and Fettuccine Pasta Served with a Creamy Alfredo Sauce.

Beef Pot Roast

Tender Braised Roast Beef with Carrots and Onions.

Garlic and Rosemary Pork Loin

Center Cut Pork Loin Marinated in Fresh Garlic and Rosemary and
Roasted to perfection.

Shrimp & Scallop Pasta

Succulent Gulf Shrimp and Bay Scallops Served with Linguini and Lobster Cream Sauce.

Grilled Bourbon Glazed Salmon

Fresh Atlantic Salmon finished with our Kentucky Bourbon Sauce.

Roasted Fresh Tilapia

Simply Seasoned Tilapia Fillet finished with a Lemon Dill Butter Sauce.

Herb Crusted Prime Rib

Slow Roasted to Tender Perfection Served with Natural Juices and
Horseradish Cream Sauce.

Vegetable Pasta Primavera

Seasonal Garden Fresh Vegetables and Penne Pasta Paired with our
Light Primavera Sauce.

Starch Selections

Baby Baked Potatoes Garlic Mashed Potatoes Roasted Rosemary Red Potatoes
Northwood's Wild Rice with Mushrooms and Almonds Buttered Angel Hair Pasta

Buffets, continued

Salad Selections

Chefs Choice Vegetable Caesar Salad Pasta Salad
Fresh Fruit Bowl Tossed Garden Salad with Chef Choice Dressings

St. Cloud Country Club - Hors d'Oeuvres

Cold Hor d' Oeuvres

Assorted Canapés ● Snow Crab Claws ● Cheese & Tortellini Kabobs
Horseradish Beef Pinwheels ● Deviled Eggs ● Stuffed Cherry Tomatoes

Chocolate Dipped Strawberries

Hot Hor d' oeuvres

Bacon Wrapped Scallops ● Teriyaki Beef Kabobs ● Caribbean Chicken Skewers
Coconut Shrimp ● Spinach Artichoke Dip ● Tenderloin Rumaki
Cranberry Crab Cups ● Bacon Wrapped Water chestnuts
Chicken Drummettes ● Crab Parmesan Canapés
Mini Deep Dish Pizzas ● Mini Eggs Rolls ● Mini Reubens
Cocktail BBQ Meatballs

Display Platters

Shrimp Cocktail
Antipasto Platter
Domestic Cheese & Crackers
Smoked Salmon
Fresh Season Fruit
Vegetables & Dip

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