



  
JUNIPER HILLS  
COUNTRY CLUB

# *Banquet Facility & Menu*

*Information and Statement of Agreement*

# Banquet Facility & Menu

## Information and Statement of Agreement

Thank you for considering Juniper Hills Country Club as a possible site for hosting your special event. The club strives to provide the best in quality and service for all of our members and guests.

The Club has a banquet room with a dance floor that can accommodate groups from 25-250 for any occasion. The club is a great place for business meetings, seminars, lunches, weddings, receptions, anniversaries, reunions and any other events where people come together.

Food service is available for any occasion. Our professional kitchen staff can prepare a variety of menus from breakfast buffets to elegant full service dinners and everything in between. If you do not see something on our menu that you would like to have at your function let us know and we will be glad to provide it for you.

Juniper Hills Country Club also has a full service bar available at no extra charge and is open for no host or hosted bars. Wine, beer, champagne, punch or soda stations can be set up in various locations to serve your guests. A portable bar is also available for larger functions or outdoor parties.

For meeting arrangements, the club can set up classroom style, theatre style or even U-shaped if that is what you desire. In addition, there are other meeting essentials available such as a DVD player, television, projector, screen, flip chart and easels.

All set-up, breakdown and clean up of tables and chairs are included in the price of the food for most banquets. All you need to do is pick the date, choose the food and show up for your event. The wait staff at JHCC will have everything prepared for your party just as you requested from linens to seating arrangements.

The club has round table seating from 8-12 people and linen available in a variety of colors at no extra charge. Club policy requires a deposit for any function in order to confirm the date of your event. Your function is considered definite upon receipt of the deposit and is only refundable if we receive notification of cancellation one hundred twenty (120) days prior to your event. The entire deposit will be credited toward the balance of your charges. The bill is to be paid immediately following your function unless arrangements have been prior to your event. An automatic 17% service charge and Idaho sales tax will be added to all food and beverage items.

For parties that wish to use the facility and have limited or no food service, a room charge may apply. Please call the office for details if your planning this type of event because the room charge is dependent on the number of people attending, day and time and any special set up requirements. In arranging for private function, menus should be selected two weeks prior to your function and in most cases limited to two entrée items. If more than one entrée is selected it will be the hosts responsibility to obtain an accurate count for each menu item and provide a means in which the club staff can identify which meal had been ordered for that guest. Vegetarian meals can be ordered in advance and would be subject to the same procedures as stated above.

Attendance guarantees are necessary for certain functions and these must be specified at least three days prior to your event. Monday and Tuesday guarantees must be received by 5pm the preceding Thursday. If your count is not received, you may be held responsible for amount shown on the contract. Once given, this guarantee is not subject to reduction should less attend. Food will be prepared for only the guaranteed amount and the club will not be held responsible for any shortages in service when the guarantee is exceeded. Please discuss the guarantee number with a club representative to help in planning for your event.

All Federal, State, and local laws with regard to food and beverage purchases or consumption are strictly adhered to. With the exception of wedding cakes all food and beverages must be purchased from the Club by pre arrangement with the catering office. Leftover food and beverages may not be taken from the Club by hosts or guests of any event.

All alcoholic beverages must be consumed within Club premises; open containers or glasses of such beverages may not be taken off Club property. All Club facilities must be vacated by 1:30 am. Last call will be given on all cocktail service no later than 12:45 am. The Juniper Hills Country Club reserves the right to control all functions held on Club premises, and to discontinue service of alcoholic beverages at any time, if, in the judgement of Club management, it would be in the best interest of the Club, and or the guests, to do so.

Any damages that occur to the premises as a result of your function or your guests will be the responsibility of the booking party. Juniper Hills Country Club shall not assume any responsibility for the damage or loss of any merchandise or articles left on the club's premises prior to, or following your function.

Access to banquet rooms are only guaranteed two (2) hours prior to your event. If the room is available earlier, prior access may be granted. Extra hours may be granted with management approval.

If you have any questions regarding our banquet facility, please contact the club any time and talk to a club representative. Thank you again for considering Juniper Hills Country Club for your event.

## Lunch Buffets

Lunch buffets and entrees include fresh baked bread, coffee, ice tea and Chefs choice dessert.

### THE SALAD BAR

A build-your-own salad bar with 6 toppings and different side salads, coffee and tea.

\$10.95 per person  
\$11.95 per person with Soup

### CHICKEN PICATTA

Chicken Picatta and fettuccine alfredo, with fresh rolls and your choice of one salad, coffee and tea.

\$12.95 per person

### LITTLE ITALY

Chicken Parmesan and fettuccine alfredo, with fresh rolls and your choice of one salad, coffee and tea.

\$12.95 per person

### THE DELI BAR

A build-your-own sandwich bar with deli-style ham, turkey, roast beef, lettuce, tomatoes, onions, cheeses and assorted breads with your choice of one salad, coffee and tea.

\$11.95 per person  
\$12.95 per person with Soup

### LIGHTER SIDE

Champignon chicken, choice of pasta and your choice of one salad with fresh baked bread, coffee and tea.

\$11.95 per person

### THE BALLPARK

A hamburger and chicken barbeque buffet with sesame seed buns, lettuce, tomatoes, onions, assorted cheeses and your choice of one salad, coffee and tea.

\$11.95 per person

## Lunch Entrees

### CARIBBEAN SALAD

Mixed greens topped with jerk spiced chicken, mandarin oranges, pineapple, green onions, dried cranberries and sesame seeds with Citrus dressing.

\$10.95 per person

### CHICKEN CAESAR SALAD

The traditional Caesar with Romaine lettuce, Parmesan cheese, homemade croutons tossed with creamy Caesar dressing and topped with bacon bits, tomatoes and tender grilled chicken breast served with fresh baked bread.

\$9.95 per person

### COBB SALAD

Mixed greens topped with diced grilled chicken, tomatoes, hard boiled egg, bacon, black olives, blue cheese, with your choice of dressing and served with fresh baked bread.

\$10.95 per person

### PECAN CHICKEN SALAD

Diced chicken breast tossed with dried cranberries and toasted pecans in a light mayonnaise dressing. Served with fresh fruit.

\$10.95 per person

### COURT SALAD

Mixed greens tossed with roasted chicken, roasted walnuts, crumbled gorgonzola cheese, dried cranberries with a Tuscan vinaigrette, served with fresh baked bread.

\$10.95 per person

### BLACKENED MEAT LOAF

Mixed green salad starter with choice of dressing, fresh baked bread, main course of meat loaf with chefs choice of potatoes and vegetable.

\$14.95 per person

### QUICHE TRIATTA

Homemade quiche with artichoke hearts, spinach and a blend of 3 cheeses with salad or fresh fruit.

\$10.95 per person

### TURKEY CROISSANT DELUXE

Deli-style turkey with lettuce, tomatoes, cheese on a flaky croissant served with choice of salad.

\$9.95 per person

### PESTO PRIMAVERA

Penne pasta with mushrooms, tomatoes, artichoke hearts and peppers tossed in a creamy pesto sauce served with fresh rolls.

\$10.95 per person

### LASAGNA

Layered pasta with a rich meat sauce loaded with spinach and ricotta cheese stuffing served with fresh rolls and a small side salad.

\$11.95 per person

## Dinner Buffets (Min. fifty people)

### ON THE LIGHTER SIDE

Champignon chicken and fettuccine alfredo. Includes fresh baked bread, tossed green salad and one salad of your choice, a vegetable medley, assorted desserts, coffee and tea.  
\$19.95 per person

### THE ITALIAN

Lasagna, fettuccine alfredo, chicken Parmesan, tossed green salad and one salad of your choice, garlic bread, a vegetable medley, assorted desserts, coffee and tea. \$20.95 per person

### THE WESTERN

Our wonderful barbecue buffet includes baby-back barbecue ribs, barbecue chicken, tossed green salad and one salad of your choice, corn on the cob, baked potato, assorted desserts, coffee, tea, fresh baked bread.  
\$22.95 per person

### THE TRADITIONAL

Prime Rib served with dinner rolls, tossed green salad and one salad of your choice, a vegetable medley, rice or potato, au jus, assorted desserts, coffee and tea. \$21.95 per person

### THE JUNIPER HILLS CLASSIC

Prime rib and Champignon chicken, rice or potato, tossed green salad and one salad of your choice. Includes a vegetable medley, assorted desserts, fresh baked bread, coffee and tea.  
\$22.95 per person

### THE HOLIDAY BUFFET

Carved roasted turkey and ham. Includes a vegetable medley, mashed potatoes and gravy, candied yams, cranberry sauce, tossed green salad and one salad of your choice, assorted desserts, fresh baked bread, coffee and tea.  
\$21.95 per person

### TOURNAMENT BUFFET

Grilled rib-eye steak, rice or potato, tossed green salad and one salad of your choice. Includes a vegetable medley, assorted desserts, fresh baked bread, coffee and tea.  
\$19.95 per person

## Dinner Entrees

All dinner entrees include mixed garden salad, fresh vegetables of the season, potato or rice, freshly baked bread, butter, coffee or tea, and chef's choice dessert.

### CHAMPINON CHICKEN

Boneless chicken breast marinated in shallots and fresh herbs with champignon mushroom sauce. \$19.95

### CHICKEN PICATTA

Pan seared chicken breast with a lemon caper sauce. \$19.95

### CHICKEN MEDITERANEAN

Lightly breaded chicken breast topped with marinara sauce, mozzarella and Parmesan cheese. \$19.95

### CHICKEN CORDON BLEU

Boneless breast of chicken with swiss cheese and ham breaded and served with alfredo cream sauce. \$19.95

### CHICKEN FLORENTINE

Chicken breast wrapped in puff pastry with spinach and roasted red pepper served with a bernaise sauce. \$19.95

### PASTA POMODORA

Delicious penne pasta with olive oil, basil, tomatoes, capers, and sliced black olives, green onions and garlic. \$18.95

### PESTO PRIMAVERA

Penne pasta with mushrooms, tomatoes, artichoke hearts and peppers tossed in a creamy pesto sauce. \$18.95

### SHRIMP FETTUCINE

Sautéed prawns in garlic cream sauce, fresh vegetables served over a bed of fettuccine. \$19.55

### TEN OUNCE RIBEYE STEAK

Ten ounce Ribeye steak broiled to perfection. \$19.95

### TEN OUNCE NEW YORK STEAK

Grilled to perfection, served with mushroom sauce. \$20.95

### TEN OUNCE PRIME RIB

Slow roasted prime rib with horseradish and au jus. \$20.95

### EIGHT OUNCE BEEF TENDERLOIN

Tenderloin topped with cabernet hunter sauce. \$24.95

### ROAST PORK LOIN

Tender pork roast with apple walnut stuffing and a apple demiglace. \$20.95

### FRESH KING SALMON

Broiled or baked with rosemary garlic marinade. \$20.95

### FRESH FISH

We apply the highest standard to guarantee the freshest fish available. *Select Variety.*  
Market Price

## Buffet Choices

### Assorted Salads

Smoked Chicken Salad  
Pecan Chicken Salad  
Caribbean Salad  
Pasta Salad  
Traditional Potato Salad  
Caesar Salad  
Mediterranean Pasta Salad  
Fruit Salad  
Vegetable Tray  
Fresh Fruit Tray  
Cheese & Cracker Tray  
Coleslaw  
Sour Cream & Dill Potato Salad

### Assorted Deserts

All Dinner Entrees come with chefs choice of ice cream, sherbet or mousse. Any of the following deserts may be ordered for and additional \$2.00 per person.

Tiramisu  
Chocolate Cake  
Pumpkin Pie  
Ice Cream Pie  
Apple Pie  
Cheesecake with Berry Sauce  
Strawberry Shortcake

### Hors d'oeuvre Packages

Packages can be arranged for any size party. Package parties are designed for light, medium and heavy Hors d'oeuvres. The food for these parties is continuously restocked for two hours to ensure plenty of food for your guests. Packages require a guaranteed count of guests in order for the club to prepare the right amount of food.

#### Light Hors d'oeuvre Package

Choice of four items \$10.95 per person

#### Medium Hors d'oeuvre Package

Choice of six items \$12.95 per person

#### Heavy Hors d'oeuvre Package

Choice of eight items \$14.95 per person

### Hors d'oeuvre Package Choices

Cheese & Cracker Tray  
Vegetable Tray  
Fruit Tray  
Cheese Tortellini with Pesto Dip  
Fresh Guacamole, Salsa & Chips  
Assorted Lavosh  
Petit Fours  
Potato Salad  
Pasta Salad  
Stuffed Mushrooms  
Meatballs  
Buffalo Wings  
Chicken Drumettes  
Quesadilla Wedges  
Sliced Italian Sausage with Peppers & Baguette  
Caesar Salad  
Seven-Layer Dip with Chips

### Hors d'oeuvres Ala Carté

Trays serves 25-30 people

|   |          |
|---|----------|
| Prosciutto Wrapped Melon  | \$80.00  |
| Artichoke Parmesan with Baguettes   | \$80.00  |
| Cheese & Crackers Tray  | \$85.00  |
| Assorted Cheese & Crackers, Fruit,<br>Dried Fruit, Nuts                     | \$150.00 |
| Fresh Vegetable Tray  | \$85.00  |
| Marinated Beef Skewers  | \$75.00  |
| Cheese Tortellini with Pesto Dip  | \$75.00  |
| Sliced Italian Sausage w/ Green & Red<br>Peppers with Sliced Baguette Bread | \$75.00  |
| Chicken Satay with Thai Peanut Sauce  | \$80.00  |
| Cajun Chicken Skewers   | \$75.00  |
| Fresh Guacamole, Salsa & Tortilla Chips                                     | \$70.00  |
| Chilled Prawns & Cocktail Sauce<br>(per 50)                                 | \$90.00  |
| Smoked Salmon with Dill Cream Cheese<br>on Sliced Baguette                  | \$75.00  |
| Meatballs (Sweet & Sour, BBQ,<br>Swedish or Teriyaki)                       | \$70.00  |
| Fruit Tray  | \$85.00  |
| Stuffed Mushrooms (Sausage)   | \$70.00  |
| Lavosh Variety (Cream Cheese, Fresh<br>Meats & Vegetables)                  | \$70.00  |
| Smoked Salmon Lavosh  | \$70.00  |
| Poached Salmon with Sliced Sourdough<br>Baguette Bread & Dill Sauce         | \$185.00 |
| Assorted Meat & Cheese and<br>Cracker Tray                                  | \$150.00 |
| Large Wheel of Brie with Grapes,<br>Sweet Crackers & Baguette               | \$180.00 |

|                                     |         |
|-------------------------------------|---------|
| Seven-Layer Dip with Chips          | \$75.00 |
| Chicken Quesadilla                  | \$90.00 |
| Quesadilla Wedges                   | \$70.00 |
| Buffalo Wings                       | \$70.00 |
| Chicken Drumettes                   | \$70.00 |
| Pork and Seeds with Hot Mustard     | \$75.00 |
| Deluxe Deviled Eggs                 | \$75.00 |
| Ahi Tuna Capaccio with Soy & Wasabi | \$85.00 |
| Petit Fours                         | \$75.00 |
| Mini Tacos                          | \$70.00 |
| Pasta Salad                         | \$60.00 |
| Potato Salad                        | \$60.00 |
| Caesar Salad                        | \$60.00 |

*More Suggestions (prices are per person)*

|  |         |
|--|---------|
| Carved Roast Beef w/ Dollar Rolls & Condiments (min. 100)  | \$ 3.25 |
| Carved Turkey or Ham w/ Dollar Rolls & Condiments (min 50) | \$ 2.75 |
| Sautéed Beef Tenderloin (min. 50)                          | \$ 4.50 |
| Sautéed Shrimp (min. 50)                                   | \$ 4.50 |

*Breakfast Buffet*

|                   |         |
|-------------------|---------|
| Chef Choice Eggs  |         |
| Bacon or Sausage  |         |
| Hashbrowns        |         |
| Assorted Pastries |         |
| Fruit Tray        |         |
| Coffee            |         |
| Tea               |         |
| Juices            | \$ 9.95 |

*Continental Breakfast Buffet*

|            |         |
|------------|---------|
| Pastries   |         |
| Fruit Tray |         |
| Coffee     |         |
| Juice      | \$ 6.00 |

*Wine, Beer and Spirits*

Lounge and bar facilities are available for use during dining service at no charge. Patrons must be of at least 21 years of age and valid current identification must be presented at time of purchase (state issued driver's license or identification card, military issued identification card, or nationally issued passport).

*No Host Bar*

If bar is not hosted by booking party, patrons will pay cash on a per drink basis or may run a tab with a credit card.

*Hosted Bar*

If bar is hosted, tabs will be kept on all beverages served and included in total charge for banquet. Host may choose to add hosted refreshments; in all cases, a 17% gratuity will be added.

*Hosted Kegs*

|                  |          |
|------------------|----------|
| 1/2 Keg Domestic | \$135.00 |
| Keg Domestic     | \$225.00 |
| Keg Premium      | \$300.00 |

Hosted non-alcoholic punch \$16.00 per gallon

Wine list available on request.

Juniper Hills thanks you for your business.



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