

APPETIZERS

All appetizers are served buffet style. They are priced based on service for approximately 50 guests.

MEATBALLS | \$125

Italian or BBQ Meatballs

SPINACH ARTICHOKE DIP | \$150

Homemade spinach artichoke dip served with corn tortilla chips

TORTILLA CHIPS & QUESO | \$125

Corn tortilla chips served with hot queso & salsa

PINWHEELS | \$150

Slices of soft flour tortillas, stuffed with a variety of meats & cheeses

POTATO SKINS | \$150

Crispy potato skins topped with bacon, cheddar cheese & green onion. Served with sour cream & ranch

SEASONAL FRUIT DISPLAY | \$200

Assortment of sliced fresh seasonal fruit

GRILLED BRUSCHETTA | \$125

Grilled baguette slices topped with roasted garlic, tomato & basil

ASSORTED CHEESE & CRACKERS | \$200

A delicious variety of sliced cheeses & crackers

FRESH VEGETABLE DISPLAY | \$175

Assortment of fresh vegetables served with ranch dip

MINI BBQ SANDWICHES | \$200

Smoked pulled pork or chicken piled high on mini rolls served with BBQ sauce & pickles

BUFFET OPTIONS

All buffets include choice of salad, fresh cookies & fresh bread. *Prices do not include tax & gratuity

BBQ BUFFET #1

• \$13/Person

Smoked Brisket, baked potato casserole & baked beans

BBQ BUFFET #2

• \$15/Person

Smoked Brisket, pulled pork or chicken, baked potato casserole & baked beans

TACO BUFFET

• \$12/Person

Ground Beef tacos with toppings, sour cream, chips, & salsa. Comes with Mexican rice & fiesta corn. Add Grilled Chicken for \$2.00

ITALIAN BUFFET

• \$13/Person

Lasagna with sausage, cheese ravioli & green beans

BUILD YOUR OWN BUFFET #1

• \$14/Person

Your choice of 1 entree, 1 starch & 1 vegetable (Options on next page)

BUILD YOUR OWN BUFFET #2

• \$16/Person

Your choice of 2 entrees, 1 starch & 1 vegetable (Options on next page)



BUILD YOUR OWN BUFFET #1

• \$14/Person

Your choice of 1 entree, 1 starch & 1 vegetable

BUILD YOUR OWN BUFFET #2

• \$16/Person

Your choice of 2 entrees, 1 starch & 1 vegetable

ENTREES

SMOKED BRISKET
BBQ PULLED PORK
BBQ PULLED CHICKEN
MARINATE CHICKEN BREAST
LASAGNA WITH ITALIAN SAUSAGE
ROASTED TURKEY
SLICED HAM
GROUND BEEF TACOS
BBO BURNT ENDS

VEGETABLES

STEAMED BROCCOLI
GREEN BEANS
MIXED VEGETABLE MEDLEY
CLASSIC CORN
CREAMY COLESLAW
FIESTA CORN

STARCH

BBQ BAKED BEANS
MAC AND CHEESE
POTATO SALAD
TWICE BAKED POTATOES
CHEESY CORN
PASTA SALAD
BAKED POTATO CASSEROLE
GARLIC MASHED POTATOES
ROSEMARY RED POTATOES
MEXICAN RICE

SALAD

TOSSED SPRING MIX CAESAR SALAD



ROOM RENTAL

FRIDAY - SUNDAY | \$750 MONDAY - THURSDAY | \$500

Receive a \$200 discount on room rental when using WinterStone Catering (Only on Friday-Sunday events with the purchase of buffet meals)

RENTAL INCLUDES:

- Tables and chairs
- White tables linens
- Choice of colored napkins
- WinterStone staff will setup tables and chairs
- Access to our wrap around patio
- Access to our audio/visual system
- You will be responsible for providing your own decorations, setting them up and taking them down at the end of your event.

CEREMONIES

CEREMONIES: MAX CAPACITY 150 GUESTS

PATIO CEREMONY | \$300

ON COURSE CEREMONY | \$550

Prices do not include the cost of chair rental. WinterStone is more than happy to order the necessary furniture for you and include all rental fees on your final bill. All ceremony prices include up to 1 hour of ceremony time along with the setup and tear down of the chairs.

^{*}Ceremonies are only offered with receptions

^{**}Prices does not include tax and 18% gratuity



Welcome to WinterStone Golf Course. In addition to our superb Golf Course we have the perfect place for your event! We offer a beautiful facility with a professionally trained staff to serve your every need! Be it a wedding reception, rehearsal dinner, birthday party, business meeting, or a golf outing, we can provide it all. At WinterStone, we are dedicated to being the best golf and banquet facility in our class. We offer outstanding service and a friendly atmosphere that we trust will encourage you to return time and again.

Responsible Alcohol Management Policy

WinterStone Golf Course is the sole licensed authority to sell and serve alcoholic beverages for consumption on the premises. All alcoholic beverages are to be supplied by the golf course and absolutely no alcoholic beverages can be allowed in the building, unless purchased at the facility. All alcoholic beverages served under our licenses will require the WinterStone employees dispense them.

In accordance with Missouri State Law, A WinterStone employees will request proper identification for any person of questionable age. Without exception, we refuse the service of any alcoholic beverages to anyone less than 21 years of age. The management and staff may also refuse to continue serving anyone we feel has already consumed their limit of alcohol. Minors are the responsibility of the booking party. Possession of alcohol by a minor will result in an immediate action to remove the parties involved up to and potentially including, the termination of the entire event without refund

Buffet Service Policy

It is our buffet policy to prepare more than the anticipated need to assure our guest of a well-stocked table throughout the course of your event. With this policy in mind, we must decline carryout containers during or after the buffet service. Buffet service will remain available to your guests for 11/2 hours. Some exceptions may apply.

Damage or Loss

WinterStone Golf Course does not assume any responsibility for damage to, or loss of, any personal articles or merchandise left on its premises prior to, during, or following the function. The banquet party assumes responsibility for any and all damages to the facility, property, and furnishings incurred by any guests before, during, or after the function. Damage charges may be assessed to parties unable to reasonably comply with the aforementioned statement; subject to Food & Beverage Manager's discretion.

Liabilities

In consideration of its use of WinterStone's facilities for the event, for itself, its successors or assigns, or its heirs, executors and administrators, the Organization releases and forever discharges Orion Management Solutions, WinterStone Golf Course, their successors and assigns, and all of their members, managers, parent and affiliated companies, directors, officers, employees and agents and their heirs, executors and, administrators, from any and all manner of claims demands, damages, causes of action, suits or liability, know or unknown, fixed or contingent, on account of injury of loss to the Organization, its representative in this present contract, and its members and its quest attending the event allegedly sustained or received by the Organization, or that might subsequently accrue to any one of all of them by reason of any matter or thing whatsoever, and particularly growing out of or in any way connected with the Organization's use of WinterStone's facilities for the event or for any preparations for the event on WinterStone's premises.