

Banquet Policies & Procedures



DEPOSITS AND CANCELLATIONS

All dates are treated on a first come, first serve basis. A deposit and a signed contract are required to confirm your date. Should it be necessary for you to cancel, you must do so in writing. Your deposit will be refunded only if the date is rebooked with an event meeting the same minimum. If you should need to change your event date, your deposit may be transferred to your new date only if your current date is a year or more away. If you are under a year from your original date, you will need to put down a new deposit for the new date and the original deposit will not be refunded. Our deposit amounts are as follows:

Day Time Events - Main Room \$500.00
Trophy Room \$300.00
Oak Room \$200.00
Evening Events - All Rooms \$2,000.00

MENU SELECTION AND PRICING

Please submit your menu at least two weeks in advance of your event. The menu prices are firm for the period indicated on the menu. Beyond that time, prices are subject to change.

FINAL COUNTS / PAYMENTS

A final count must be given one week prior to your event. A final plate/head count will be taken during service of the event and Cog Hill will charge for actual meals/guests served or 75% of the final count, whichever is greater. Any special request meals (i.e. gluten free, vegetarian, children's, etc.), are considered guaranteed counts. Payment is due immediately following your event. Payment is accepted in cash or personal check. Please note Cog Hill does not accept credit cards for event payments.

MINIMUMS

A dollar minimum must be met for all events. All charges, including tax and service fees assist you in reaching the minimum. Our minimums are as follows:

Events ending by 4:00 PM - Main Room \$1,800.00
Trophy Room \$1,000.00
Oak Room \$500.00

After 4:00 PM - Mon - Th (year round) \$3,000.00
Applies to any room Fri or Sun (April-Dec) \$11,500.00
Fri or Sun (Jan-Mar) \$8,200.00
Sat (April-Dec) \$14,800.00
Sat (Jan-Mar) \$11,500.00

(Please see other side)

TIMELINE

If your event is prior to 4:00 pm we offer a 4 hour timeline. Latest timeline option is 12:00 pm - 4:00 pm. If your event is hosted after 4:00 pm, we offer a 5 hour timeline. Choose your five hour period from 5:00 pm - 12:00 am. All timelines must be confirmed at the time of contract signing. Your event space is available 2 hours prior to the event start time for you or your vendors to begin set up (i.e. 9:00 am for an 11:00 am event). Please note that all timeline options are subject to event schedule and availability.

DECOR SET-UP / REMOVAL

Cog Hill requires that all of your items be brought to Cog Hill and removed from Cog Hill the same day as your event. Cog Hill does not provide storage for items prior to or after your event. Vendors may come at the end of the event to pick up their items (ex. florist).

Breakfast Options



CONTINENTAL BREAKFAST

Donuts, danish, muffins, coffee, tea, decaf\$ 8.50

BREAKFAST BUFFET

Assorted juices, fresh fruit, choice of blueberry crêpes or French toast sticks (+\$1.50/person if you'd like both), breakfast potatoes, scrambled eggs, bacon, sausage, toast, assorted danish, coffee, decaf, tea and soft drinks\$19.00/person
\$12.00/child 12 and under
Complimentary for children 3 and under

ADDITIONAL ACCOMPANIMENTS *Priced per person. Must be added to above menu.*

Omelet Station\$ 5.00
Roast Turkey Carving Station\$ 3.50
Ham Carving Station\$ 3.50
Yogurt Parfait with Granola & Fruit Toppings\$ 7.00
Biscuits & Gravy\$ 5.00
Bacon & Sausage\$ 4.00
Waffle Station\$ 3.50
Fresh Fruit Bowl\$ 3.50
Scrambled Eggs\$ 2.50
Assorted Juices\$ 3.50

Prices quoted for April 1, 2022 through March 31, 2023

All food and beverage subject to 20% service charge plus Illinois state sales tax.

Please note - Cog Hill does not accept credit cards for payment of banquet charges.

Banquet Beverage Options

Cog Hill

GOLF & COUNTRY CLUB

FULL OPEN BAR

Includes all draft beer, bottled beer, wine, and top-shelf liquor.

1 Hour - \$15.00 / person 3 Hour - \$23.00 / person
2 Hour - \$19.00 / person 4 Hour - \$26.00 / person

TAB BAR

Cog Hill will keep a tally of drinks ordered throughout your event and charge based on consumption.

CASH BAR

Guests will be responsible for purchasing their own alcoholic or specialty drinks at the bar.

SPECIALTY BEVERAGES

Punch without Alcohol

An assortment of fresh juices and Sierra Mist with vanilla ice cream and rainbow sherbet, garnished with fresh lemons, limes, oranges and cherries.

\$2.50 per person

Punch with Alcohol

Above recipe plus a liberal amount of vodka & rum

\$3.75 per person

Champagne Punch

House champagne combined with fresh orange Juice or cranberry juice, garnished with orange slices.

\$3.75 per person

Choice of any 2 punch bowls

\$5.50 per person

Punch Bowls are unlimited for the duration of your event.

BLOODY MARY CONDIMENT STATION

Assorted Sliced Cheeses, Salami, and Freshly Cut Vegetables to Accompany

Blody Marys that are ordered at our Bar (via cash or tab) \$68.00

MIMOSA BAR

House Champagne bottles to mix with guests' choice of orange, cranberry, or grapefruit juice.

Assorted fruit garnishes provided. \$7.00 per person

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Plated Entrées

*Entrées include: salad, rolls, a starch side, a vegetable side, dessert, coffee, tea, and soft drinks.
Cog Hill asks that you choose one entree to serve at your event, but it is our pleasure to accommodate
any dietary restrictions (vegetarian, gluten free, vegan, allergies, etc.)
Please ask our special event managers how we can accommodate all of your guests.*

ENTRÉE SELECTIONS

Roast Sirloin of Beef*	\$ 22.00
Pot Roast*	\$ 21.00
Filet Mignon	\$ 44.00 (8 oz.) / \$40.00 (6 oz.)
Roast Pork Medallions* <i>Stuffing served as starch, unless otherwise specified ..</i>	\$ 20.00
Baked Ham* <i>Champagne or pineapple glaze</i>	\$ 18.00
Roasted Turkey Breast* <i>Stuffing served as starch, unless otherwise specified...</i>	\$ 20.00
Sautéed Breast of Chicken <i>with choice of ala Champagne, Marsala, Athena, Tuscan, Vesuvio, or Piccata Sauce</i>	\$ 20.00
Broiled Fish <i>Choice of Tilapia or Cod, with lemon butter sauce</i>	\$ 22.00
Seafood Medley <i>Pastry shell serves as starch choice</i>	\$ 19.00
Ravioli <i>Choice of three cheese or meat</i>	\$ 18.00
Chicken Kiev	\$ 19.00
Chicken a la King <i>Pastry shell serves as starch choice</i>	\$ 18.00
Bruschetta Chicken <i>Angel hair pasta as starch, unless otherwise specified</i>	\$ 21.00

CREATE YOUR OWN COMBINATION ENTRÉE *Choose any two* \$36.00

- Medallions of Beef Tenderloin*
- Petite Chicken Breast *with choice of ala Champagne, Marsala, Athena, Tuscan, Vesuvio, or Piccata Sauce*
- Grilled Shrimp
- Grilled Salmon *with choice of Hollandaise or Lemon Butter Sauce*
- Chicken Oscar
- Filet Mignon, 6 oz., *add \$3.00 to pricing above*

** 30 Guest Minimum for selections marked with an asterisk*

CREATE YOUR OWN FAMILY STYLE \$38.00

** 50 Guest Minimum for Family Style*

Choose Three Entrées:

- Roast Sirloin of Beef
- Roasted Herb Chicken
- Polish Sausage with Sauerkraut
- Italian Sausage with Bell Peppers & Onions
- Roast Turkey and Stuffing with gravy boats
- Roast Pork and Stuffing with gravy boats
- Sautéed Chicken Breast *with choice of ala Champagne, Marsala, Athena, Tuscan, Vesuvio, or Piccata Sauce*
- Baked Ham with Sweet Fruit Glaze
- Pot Roast

Choose One Pasta:

- Mostaccioli
- Penne Alfredo

Choose One Starch *(see reverse)*

Choose One Vegetable *(see reverse)*

SOUP SELECTIONS:

Add soup +\$4.00/person

- Baked Potato
- Chicken Noodle
- Cream of Chicken
- Cream of Broccoli
- French Onion
- Garden Vegetable
- Minestrone
- Tomato Basil

SALAD SELECTIONS:

House – Spring Mix with Romaine and Iceberg Lettuce, Carrot Shavings, Cherry Tomatoes, Purple Cabbage with Homemade Croutons.
Drizzled with Choice of Dressing: Ranch, Balsamic, French, Italian

Caesar - Crisp Romaine Lettuce with Asiago Cheese and our Homemade Croutons.

Mixed Greens - Mesclun Greens, Pear Slices, Bleu Cheese Crumbles and Candied Walnuts
Drizzled with homemade Balsamic Vinaigrette Dressing +\$1.50/person

STARCH SELECTIONS:

- Angel Hair Pasta
- Au Gratin Potatoes
- Baked Potato
- Garden Rice -or- Rice Pilaf
- Mashed Potatoes
- Oven Brownd Potatoes
- Quinoa with Walnuts and Raisins
- Roasted New Potatoes
- Spanish Rice
- Twice Baked Potato +\$2.00/person

VEGETABLE SELECTIONS:

- Asparagus +\$1.00/person
- Broccoli with Asiago Cheese
- California Blend Vegetables – Broccoli, Cauliflower, Carrots
- Capri Vegetables – Yellow Squash, Zucchini, Green Beans, Carrots
- Green Beans Amantine
- Honey Glazed Carrots

DESSERT SELECTIONS:

- Cheesecake - Strawberry or Blueberry Topping + \$5.00/person
- Chocolate Sundae
- Strawberry Sundae
- Vanilla Ice Cream
- Chocolate Brownie with Vanilla Ice Cream + \$0.50 per person
- Mini Old Fashion Shake
- Rainbow Sherbet

CHILDREN'S MENU SELECTIONS:

*Ages 12 and Under.
Includes Dessert and
Soft Drinks*

- Chicken Tenders with French Fries
- Hamburger or Cheeseburger with French Fries
- Grilled Cheese with French Fries
- Buttered Noodles with Vegetables

Choose One Entrée from the list above – \$10.25 per younger guest

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Station Menu



CARVING STATION

Chef Attended.

Beef Tenderloin (30 servings).....	\$ 375.00 each
Roasted Turkey (50 servings)	\$ 220.00 each
Roast Sirloin of Beef (40 servings).....	\$ 220.00 each
Baked Ham (50 servings).....	\$ 220.00 each
Beef Brisket (30 servings).....	\$ 250.00 each
Pig Roast.....	\$ 6.00 /person (\$450.00 minimum)

SALAD STATION \$ 6.50 /person

Add grilled chicken + \$2.00/person

- Classic Caesar Salad
- Chef's Salad *with Ranch and Balsamic Dressing*
- Pasta Salad
- Seasonal Vegetables & Ranch Dip

PASTA STATION \$ 10.00 /person

Chef Attended. Add grilled chicken or italian sausage + \$2.00/person

Choose two pastas: Bow Tie Pasta Penne Pasta Tortellini Pasta

Choose two Sauces: Alfredo Sauce Marinara Sauce Vodka Sauce Pesto Sauce

TACO STATION \$ 10.50 /person

- Flour Tortillas
- Chicken Fajita Filling
- Steak Taco Filling
- Condiments

DESSERT STATION \$ 6.50 /person

Brownies, Cookie Assortment, your Choice of Two Cakes (Carrot, Red Velvet, or Yellow),
add Cheesecake Assortment with fruit topping +\$3.00/person

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Hors D'Oeuvres



GOLF & COUNTRY CLUB

HOT HORS D'OEUVRES — *Priced per 100 pieces*

Artichoke Beignet	\$ 232.00	Shredded BBQ Pork Rounds	\$ 186.00
Barbecued Meatballs.....	\$ 118.00	Shrimp Brochette with peppers and onions	\$ 178.00
Breaded Shrimp.....	\$ 188.00	Shrimp Pot Stickers	\$ 222.00
Chicken Satay, peanut sauce	\$ 141.00	Smoky Cocktail Franks en Croute.....	\$ 183.00
Chicken Wing Drumettes	\$ 162.00	Spicy Ravioli with Marinara sauce	\$ 104.00
Fig & Bleu Cheese	\$ 254.00	Stuffed Breaded Mushrooms	\$ 227.00
Grilled Chicken Quesadillas	\$ 181.00	Vegan Meatless Meatballs	\$ 162.00
Mini Crab Cakes.....	\$ 339.00	Vegetable Spring Roll	\$ 167.00
Mini Reubens.....	\$ 167.00		
Scallops, wrapped in Bacon.....	\$ 258.00		

Relish tray served with the above at no charge

COLD HORS D'OEUVRES — *Priced per 100 pieces*

Artisan Meat & Cheese Display.....	\$ 450.00	Fruit & Cheese Display.....	\$ 320.00
Bruschetta.....	\$ 104.00	Relish Tray, vegetable dip.....	\$ 81.00
Capri Kabobs.....	\$ 104.00	Shrimp, cocktail sauce	\$ 392.00
Fresh Fruit Kabobs, yogurt dip	\$ 217.00	Tavern cheese (2 1/2 lb), crackers.....	\$ 76.00

May we suggest...

With a dinner to follow: four to five hors d'oeuvres per person, per hour of bar.
Without dinner: ten to twelve pieces per person.

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Banquet Buffet

– \$38.00/person. All banquet buffets include: rolls, butter, coffee, tea, and soft drinks –

ENTRÉES

Choose three. For four entrees +\$2.50/person. Minimum 50 guests.

- Roast Sirloin of Beef
- Roasted Herb Chicken
- Polish Sausage with Sauerkraut
- Italian Sausage, Bell Peppers and Onions
- Sautéed Chicken Breast *with choice of à la Champagne, Marsala, Athena, Tuscan, Vesuvio, or Piccata Sauce*
- Sliced Roast Turkey Breast
- Baked Ham *with Champagne or Pineapple Glaze*
- Baked Cod *in Lemon Butter Sauce*
- Pot Roast
- Salmon in Lemon Butter Sauce + \$4.00/person
- Beef Tenderloin Medallions *in Demi-Glaze* + \$6.00/person
- Grilled Shrimp Skewers *in Butter Sauce* + \$4.00/person
- Filet Mignon, 6 oz. + \$14.00/person

SIDE DISHES

SALAD *Choose one:*

House – Spring Mix with Romaine and Iceberg Lettuce, Carrot Shavings, Cherry Tomatoes, Purple Cabbage with Homemade Croutons. Served with Two Choices of Dressings.

Caesar - Crisp Romaine Lettuce with Asiago Cheese and our Homemade Croutons.

Mixed Greens - Mesclun Greens, Pear Slices, Bleu Cheese Crumbles and Candied Walnuts

Drizzled with homemade Balsamic Vinaigrette Dressing +\$1.50/person

STARCH *Choose one:*

- Au Gratin Potatoes
- Garden Rice -or- Rice Pilaf
- Mashed Potatoes
- Oven Browned Potatoes
- Quinoa with Walnuts and Raisins
- Roasted New Potatoes
- Spanish Rice

VEGETABLE *Choose one:*

- Asparagus +\$1.00/person
- Broccoli with Asiago Cheese
- California Blend Vegetables – Broccoli, Cauliflower, Carrots
- Capri Vegetables – Yellow Squash, Zucchini, Green Beans, Carrots
- Green Beans Amantine
- Honey Glazed Carrots

PASTA & SAUCE

Choose one pasta:

- Bow Tie Pasta
- Penne Pasta
- Tortellini Pasta

Choose one sauce:

- Alfredo Sauce
- Marinara Sauce
- Vodka Sauce
- Pesto Sauce

DESSERT

Assorted Cookies and Brownies

Add Cheesecake Slices with Strawberry or Blueberry Topping +\$3.00 per person

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