



EVENTS

menu & pricing guide

[HTTPS://GFCOUNTRYCLUB.COM](https://gfcountryclub.com)

HELLO & welcome



contact details

MADISSON PETERS - EVENTS

@events@gfcountryclub.com

JUSTIN WELSH - CHEF

@chefjustin@gfcountryclub.com

BOB MCWILLIAMS - GENERAL MANAGER/MEMBERSHIP

@bmcwilliams@gfcountryclub.com

MIKE SLOMINSKI - GOLF/FACILITIES

@golfpro@gfcountryclub.com

COLLIN CANNON - SUPERINTENDENT

@collin.john.cannon@gmail.com

Welcome to the Grand Forks Country Club Event Menu & Pricing Guide.

We are delighted to offer a variety of thoughtfully curated menus, flexible spaces, and personalized service to help make your event truly special. Whether you are planning an intimate gathering, corporate meeting, or milestone celebration, our experienced team is here to guide you through every detail—from menu selection to day-of coordination. We look forward to partnering with you to create a seamless and memorable experience for you and your guests.

COSTS

per area

01.

weddings

Ballroom - 120 person max

Members - \$450

Non-Members - \$850

INCLUDES SETUP & TEARDOWN AND BALLROOM CHAIRS

02.

receptions

Whole Clubhouse - 150 person max

Members - \$2500

Non-Members - \$3500

INCLUDES DINING ROOM, BALLROOM, PUB (11AM-12AM), RECTANGLE TABLES, COCKTAIL TABLES, LINENS, NAPKINS, CAKE TABLE, HEAD TABLE, DANCE FLOOR, CHINA, SILVERWARE, GLASSWARE, A/V SYSTEM, MENU TASTING

Round Table Setup Fee -

Members - \$200

Non-Members - \$300

IF A PARTY DEEMS IT NECESSARY TO HAVE STRICTLY ROUND TABLES SET UP IN LEU OF OUR CURRENT SET UP IN OUR DINING ROOM, THIS FEE WILL APPLY

03.

special events room rental rates

****SPEAK WITH EVENT COORDINATOR FOR ROOM RENTAL PRICING****

Add-Ons

Cake Cutting/Plating: \$150

Carving Station: \$50 per staff

Portable Bar: \$150

SIM Takedown Fee:

Members - \$100

Non-members - \$300

ADDITIONAL REPLACEMENT FEES APPLY FOR MISSING OR DAMAGED CORDS OR COMPONENTS

LUNCH

01. tournament buffets

priced per person a la carte

- Hot Dogs w/ Toppings - \$6
- LL Ranch Brats w/ Toppings - \$8
- Pulled Pork w/ Brioche Bun - \$9
- Chicken Breast - \$16
- Burgers - \$16

*CHICKEN BREAST AND BURGER SERVED WITH LETTUCE, TOMATO, ONION, KETCHUP, MUSTARD, MAYO, CHEESE, AND PICKLE SLICES. **ADD BACON FOR \$1.50 PER PERSON.**

02. lunch buffets

priced per person

- Pasta Bar - \$15

Noodles with alfredo and marinara sauce, salad bowl with two dressing options, and garlic toast. Add Chicken - \$5 / Meatballs - \$6

- Taco In A Bag - \$14

Dorito's chips, seasoned ground beef, shredded cheddar, sour cream, diced tomatoes, diced onions, salsa.

- Taco Bar - \$20

Soft shells, taco beef, fajita chicken, lettuce, sour cream, tomatoes, onions, black olives, jalapenos, shredded cheese, salsa, queso, tortilla chips

03. side options

priced per person

- Baked Beans - \$2
- Potato Chips (Bags) - \$3
- Cookies - \$2.50
- Pasta Salad - \$3.50
- Potato Salad - \$4.00
- Fruit - \$4.00

ALL PRICES INCLUDE SALES TAX. PRICES ARE SUBJECT TO A 20% GRATUITY

DINNER

01. buffet dinners

Options are catered to one per person. Additional entrees will have a per person price increase. Price may vary depending on selection

All Dinners Include:

- **Salad** - Caesar or House (Pick One)
- **Starch** - Garlic Mashed Potatoes, Buttered Idaho Potatoes, or Parsley New Potatoes (Pick One)

priced per person

Chicken Breast with Sauce - \$30

- Marsala - Marsala wine, mushrooms, thyme, cream
- Piccata - Lemon, capers, butter, wine
- Parmesan - Tomato sauce, mozzarella
- Bearnaise - Shallots, tarragon, hollandaise

Fish Entrees - \$30

- Walley w/ remoulade
- Salmon w/ Tuscan cream sauce

Pork Entrees - \$30

- Pork Tenderloin w/ chimichurri
- Bone in pork chop w/bourbon mustard

02. plated dinners

Choose up to three entree options. All entrees will be served with one starch, one vegetable side, salad choice, and rolls w/ butter

All Dinners Include:

- **Soft Milk Rolls w/ honey butter**
- **Vegetable: Green beans, glazed carrots, asparagus, broccolini, mixed vegetable (pick one)**

Steak Entrees (See Below)

- 7 oz Beef Tenderloin - \$45
- 10 oz Manhattan NY Strip - \$38
- Beef Bourguignon - \$28
- Prim Rib w/ au jus - \$50

Vegetarian Entrees - \$20

- Cajun Alfredo - peppers, onions, and garlic tossed in a Cajun creamy sauce
- Gnocchi - Potato dumpling pasta with tomato cream sauce and mozzarella

Pork Entrees - \$30

- Pork Tenderloin w/ chimichurri
- Bone in pork chop w/bourbon mustard

Optional Buffet Add Ons - Priced Per Person

Additional Entree: Prices vary on additional choice

Additional Vegetable: \$3

Additional Starch: \$3

ALL PRICES INCLUDE SALES TAX. PRICES ARE SUBJECT TO A 20% GRATUITY

APPETIZERS & DESSERTS

appetizers

Cold dips - Serves 50

7-layer - \$80 / Spinach Vegetable - \$50 / Smoked Trout - \$130 / Bacon Ranch - \$60

Hot dips - Serves 50

Spinach artichoke - \$95 / Buffalo Chicken - \$120 / Chorizo Queso - \$130

Meatballs - \$22/dozen

Sugo Italian, Swedish, BBQ

Smoked Traditional Wings - \$20/dozen

W/ Texas BBQ

Boneless Chicken Wings - \$20/Dozen

BBQ, Buffalo, Cajun Dry Rub & Ranch or Blue Cheese

Bacon Ranch Potato Skins - \$16/dozen

Hawaiian Sandwiches - \$27/dozen

Turkey, Swiss, Tomato Aioli/Roast Beef, Havarti, Horseradish Cream/Ham, Butter, Cheddar

Bongo Rolls - \$36/dozen

Sloppy Joe Stuffed Egg Rolls W/ Beer Cheese Dip

Gouda Pickle Rolls - \$36/dozen

Gouda cheese, pickle, bacon, spicy ranch

Jalapeno Cheese Curds - \$18/dozen

Spicy Ranch

Italian Bruschetta - \$16/dozen

Crostini, Italian Salsa, Parmesan Reggiano, Balsamic Glaze

House Charcuterie - \$150 Serves 50

Continental Cheese Selection, Sliced Pepperoni, Salami, Grapes, Nuts, Olives, Jam

Aritsan Charcuterie - \$250 Serves 50

Creamy Gorgonzola, Baked Brie, Port Salut, Prosciutto, Bresaola, Berries, Olives, Jam, Nuts

Crudites Tray - \$90 Serves 50

W/ Spinach Dip

Seasonal Fruit Tray - \$130 serves 50

Best In Season Fruit Selection

Chips & Salsa Rojo - \$5 per person

Tortilla Chips, House Salsa

Gardettos Snack Mix - \$3 per person

desserts

Chocolate Mousse Cake - \$10/person

Tiramisu W/ Strawberry Rum Sauce - \$12/person

NY Cheesecake - \$10/person

Caramel and Chocolate Sauce

Chocolate Torte (GF) - \$14/person

Mini Cheesecakes - \$3 each