



HILLCREST COUNTRY CLUB

EST. 1928

BANQUET MENU

9401 "O" Street, Lincoln, NE 68520 | 402.489.7111 | hillcrestcountryclub.com



A LETTER FROM THE GENERAL MANAGER

Dear Valued Guest,

Thank you for choosing Hillcrest Country Club for your special event. We are confident that our outstanding team of management and staff will facilitate all of the details to ensure your event's success.

As you begin the planning process, please take note of a few items:

- Our Executive Chef has created a wonderful menu with many options to choose from. The Board of Directors and management team have set the prices and therefore, these prices are not negotiable. Please visit with our Events Coordinator, as she will be able to assist you with the best menu options for your special event.
- All of our events are subject to minimum spending and possible room charges if the minimum spend is not met.
- All events will automatically be billed a 20% Club Fee, 7.25% Sales Tax and 2% Occupation Tax. **Please note that the Club Fee is not a gratuity.** If you would like to reward great service, you may do so by adding a tip when paying your bill. We would be happy to explain our pricing and fees if you have further questions.
- During the COVID-19 pandemic, please note we are taking every precaution to ensure the safety of you and your guests. Expect your planning process to include working with us to design your room layout and food & drink service to ensure proper social distancing and limiting touch points. We would also be happy to discuss with you all operational protocols we are enforcing to follow current DHM guidelines while also ensuring the success and enjoyment of your event.

On behalf of the Board of Directors at Hillcrest Country Club, I am confident you will receive first class treatment and your guests will have an exceptional experience!

Sincerely,

Zach Tyson
General Manager
Hillcrest Country Club

OUR PRIVATE FACILITIES



HILLCREST'S RICH CULTURE

When Hillcrest Country Club was first established in 1943, its founders chose to develop the club in a traditional fashion, offering both social and leisure activities. During its existence, the club has worked to provide members and their guests with excellent facilities for dining, social occasions and special celebrations in addition to its well-groomed golf course, tennis courts and swimming pool.

Both club members and guests have the opportunity to use our facilities for breakfasts, business meetings, luncheons, dinner parties, wedding receptions, an anniversary, or any special occasion. Hillcrest Country Club offers the perfect setting for a successful event.

If you are a member and would like to sponsor a non-member function, please contact our Events Coordinator. We can search dates and rooms for non-members, however, we do require that our members either call or come in person to reserve the date and room on behalf of the non-members. A non-refundable, non-member deposit is required to confirm the reservation. The non-member name and phone number are needed when reserving the room.

If you would like to reserve a private banquet room, please contact our management team and we will be happy to assist you. Below are the rooms available for your use:

GRAND BALLROOM

The Grand Ballroom provides the perfect venue for all of your special events, with seating up to 240 people, depending on the room setup. Features include audio/visual capabilities, public address system, dance floor, stage, and full bar service.

PRESIDENTS ROOM

The Presidents Room offers a formal setting with seating up to 32 people. This room is perfect for family functions, business meetings, or small social gatherings. Cocktail service and full food service is available.

THE ATRIUM

The Atrium offers a scenic setting with windows overlooking our pool, as well as seating up to 16 people. This room is perfect for family functions, business meetings, or small social gatherings. Cocktail service and full menu service is available.

Use of our facility includes:

- *Tables and chairs*
- *Formal set-up and clean-up services*
- *Table linens, cloth napkins, and table skirting*
- *Use of china, glassware, flatware, and chafers*
- *Votives and club decorations*
- *Professional staff*

FOOD & BEVERAGE GUIDELINES



- All food and beverage (alcoholic or otherwise) consumed at Hillcrest Country Club must be provided and prepared by Hillcrest and **may not** be removed from the premises. **Leftovers may not be taken off the premises due to health regulations.**
- If you are wanting to bring in any outside food or drink items, i.e., wedding cake, juice boxes, etc., you will be subject to an additional fee. As noted above, ALL food and beverage will be prepared by Hillcrest Country Club. This fee is for any additional, SMALL items you would like to bring in. Please discuss this further with our Events Coordinator if you have any questions.
- Arrangements for special dietary substitution must be made in advance and those guests must be identified with a special place card.
- A guaranteed guest count is required 10 days before the event. Small changes can be made to that number up to three days before your event. At that time, the number is guaranteed and cannot be reduced thereafter. All charges will be based upon the guarantee or the actual number of guests served, whichever is greater.
- Hillcrest Country Club reserves the right to allocate space when there is an increase or decrease in event attendance, a different need for service accessibility, or in the event of a utility or mechanical failure of any kind.
- All details and menu arrangements must be finalized at least 30 days prior to your event.
- Food and beverage prices are subject to change without notice. Final pricing will be confirmed prior to your event. All bar and menu items are subject to a Club Fee of 20% and state sales tax (7.25%). **We do not automatically include gratuity. If you would like to reward great service, please do so when you pay your bill.** Any special billing requirements or tax-exempt status must be arranged prior to the event date.
- As required by the Hillcrest Country Club state liquor license, all alcoholic beverages must be prepared and served by Hillcrest employees only. The license also requires our employees to request proper identification from anyone of questionable age. Hillcrest reserves the right to deny alcohol to anyone who cannot provide proper identification or who, in our judgement, appears to be intoxicated. A corking fee will be charged per bottle for any beverages brought in and served. Last call for any alcoholic drinks will be made no later than 12:30 a.m., and all drinks will be picked up by 12:45 a.m. Opened alcoholic beverages cannot be taken off club property. Guests are expected to leave the premises by 1:00 a.m.



USE OF FACILITY GUIDELINES



- Room Fees Structure:
 - Member Events - No Room Fees will be charged to member events. This is an exclusive privilege for current members and doesn't include extended family and friends.
 - Non-Member Weddings - Non-member wedding receptions are subject to a \$1,000 room rental fee with a required \$550, non-refundable down deposit. In the event of cancellation at any time, your deposit is forfeited.
 - The outdoor wedding ceremony fee is \$500 (please note this fee is separate from the reception room fee). With assistance from HCC, the ceremony location will be determined.
- All other events will be evaluated based upon setup, room usage, and staffing needs.
- Rooms with no pre-ordered food or beverage service are available. Room setup fees vary, depending upon room size and setup specifications.
- Areas in Hillcrest Country Club, which are not designated on the event agreement, will not be available for your guests to use.
- Payment for your event is due the day of the event. Hillcrest will accept payment by cash, check, credit card or member charge. All credit card payments will be subject to a 3% Convenience Fee.
- Hillcrest Country Club is not responsible for any lost, stolen or damaged items left on property prior to or following the event.
- For safety reasons, drinks may not be taken onto the dance floor or into the swimming pool area. Anyone requesting service of alcoholic beverages must be able to provide valid proof of age.
- Hillcrest reserves the right to refuse service to anyone.
- Hillcrest Country Club management has the right to control the music volume for the consideration of other guests in the clubhouse.
- Smoking is allowed only in designated areas, which are located outside on the veranda.
- The affixing to the walls, floor or ceiling with nails, staples, tape or any other substance is prohibited. Events using glitter or confetti will be assessed a clean-up fee (minimum of \$500) upon management discretion.
- We will charge a setup fee of \$1.00 per chair cover.
- Special services such as coat check and valet parking can be arranged prior to 30 days before event and will be charged \$10 per hour.

BRUNCH & BREAKFAST



All options are priced per person. Buffets have a 15-person minimum and are served with beverage stations, including iced tea and coffee. (Add juice for \$2/person.)

BUFFET FAVORITES

CONTINENTAL BREAKFAST STATION

Seasonal fresh fruit served with sticky rolls and assorted pastries. \$9

TRADITIONAL BUFFET

Scrambled eggs, diced hash brown potatoes, and your choice of bacon or sausage. \$14

THE LIGHTER SIDE BUFFET

Whole grain muffins, vanilla yogurt parfaits topped with granola and fresh berries, and overnight oats served with assorted toppings. \$14

COUNTRY BUFFET

Scrambled eggs, fresh baked buttermilk biscuits, sausage gravy, diced hash brown potatoes, bacon, and a fresh fruit display. \$19

SOUTHWEST BUFFET

Chorizo breakfast strata, hatch chili sausage links, diced hash brown potatoes, fresh baked scones, and a fresh fruit display. \$19

CAKES AND TOAST BUFFET

Buttermilk pancakes and French toast with cherry and blueberry toppings, warm syrup, whipped cream, and candied pecans, scrambled eggs, bacon and sausage, assorted pastries and a fresh fruit display. \$20



PLATED BREAKFAST

TWO EGG BREAKFAST

Two eggs, cooked your way, served with diced hash brown potatoes, buttered toast and your choice of bacon or sausage. \$12

BANANAS FOSTER FRENCH TOAST

Thick-sliced French toast, topped with bananas foster sauce, diced hash brown potatoes and your choice of bacon or sausage. \$13

QUICHE LORRAINE

Homemade quiche with bacon, green onions, and Swiss cheese, served with fresh fruit, diced hash brown potatoes, and your choice of bacon or sausage. \$13

EGG STYLES

SCRAMBLED

FLORENTINE (*Spinach & Swiss Cheese*)

DENVER STYLE (*Peppers, Onions, Ham, & Cheddar Cheese*)

CHEESY (*Cheddar, American, or Monterey Jack*)

SIDE ITEMS

ASSORTED TOAST
MINI CROISSANTS
POTATOES O'BRIEN
MINI MUFFINS

FRESH-BAKED BUTTERMILK BISCUITS
BREAKFAST POTATOES
ENGLISH MUFFINS
HASH BROWNS

PROTEINS

CRISPY APPLEWOOD-SMOKED BACON
SAUSAGE PATTIES
SAUSAGE LINKS
GRILLED HAM STEAK

BREAKFAST ADD-ONS:

HAM STEAK +\$3
PANCAKES +\$2
FRENCH TOAST +\$3
QUICHE +\$3

FRESH FRUIT DISPLAY +\$4
ASSORTED PASTRIES +\$2
PECAN STICKY ROLLS +\$2
ADDITIONAL BACON OR SAUSAGE +\$2

HORS D'OEUVRES

All hors d'oeuvres have a 15-person minimum and will be available for two hours.

HORS D'OEUVRE BUFFETS

Hors d'oeuvre buffets are presented with a beautiful arrangement of domestic cheeses, fresh grapes and strawberries, vegetables, and spinach & artichoke dip, served with fresh tortilla chips and your choice of:

- **TWO "FAVORITE SELECTIONS"** \$16
- **FOUR "FAVORITE SELECTIONS"** \$20



FAVORITE SELECTIONS

TRADITIONAL BRUSCHETTA

MEATBALLS (Swedish, Barbecue, or Sweet Chili)

EGG ROLLS (Pork or Vegetable)

CHICKEN SATAY (Thai Peanut, Teriyaki, or Sweet Chili)

STUFFED MUSHROOM CAPS (Seafood or Sausage)

HILLCREST WINGS (Bone-In or Boneless · Sweet Chili, Barbecue, Garlic Parmesan, or Spicy Buffalo)

CHILI CON QUESO

SOUTH OF THE BORDER CHIPS & SALSA

(Pico de Gallo, Roasted Tomato, Corn & Black Bean, Salsa Verde, or Smoky Chipotle)

UPGRADES

CHARCUTERIE BOARD +\$4

ARTISAN CHEESE BOARD +\$3

VEGETABLE CRUDITES SHOOTERS +\$2

FRESH FRUIT DISPLAY +\$4

BEEF SATAY +\$2

BEEF WELLINGTON +\$7

ANTIPASTI +\$4

BACON-WRAPPED SHRIMP +\$4

BACON-WRAPPED SCALLOPS +\$6

SHRIMP COCKTAIL SHOOTERS +\$5

CHEF-CARVED SLIDERS See below!

CHEF-CARVED SLIDERS

Add chef-carved meat sliders of your choice to upgrade your Hors d'Oeuvres Buffet for \$8.

Served with assorted cocktail buns, leaf lettuce, sliced onions, assorted condiments, and quick pickled cucumbers.

Your choice of carved meat:

GLAZED HAM · TURKEY · BARON ROUND ROAST

PLATED SELECTIONS



Plated meals are served with coffee, iced tea, dinner rolls and your choice of two side items.

PLATED DINNER GUIDELINES

When planning your menu, you must follow these guidelines and remember that exact quantities are required:

- OFF MENU OR LIMITED MENU** Available for parties under 20 people.
- 3 PRE-PLATED OPTIONS** Available for parties of 21-50 people.
- 2 PRE-PLATED OPTIONS** Available for parties of 50+ people.

CHICKEN

APRICOT CHICKEN

Tender and juicy airline chicken breast seared and baked with a sweet apricot glaze. \$21

CHICKEN MONTEREY

Tender grilled chicken breasts finished with a mellow cheese sauce topped with Applewood smoked bacon, fresh tomatoes, and green onions. \$22

TUSCAN HERB CHICKEN

A blend of fresh herbs and cheese stuffed in a tender chicken breast and topped with a basil and olive oil roasted yellow tomato tapenade. \$22

PARMESAN CHICKEN

Chicken cutlets hand-breaded with a blend of Italian cheeses, fresh herbs, and bread crumbs. Topped with red pepper marinara and mozzarella cheese. \$22



Apricot Chicken



Pork Ribeye

FISH

BAKED COD

Fresh cod fillet baked and finished with a roasted tomatoes, olive oil, lemon, and all the fresh herbs. \$20

GREMOLATA SALMON

Salmon fillet crusted with fresh chopped parsley, capers, and lemon zest. \$25

BLACKENED SALMON

Blackened salmon seared and topped with a mango salsa. \$25

RAINBOW TROUT

Rainbow trout served with maître d'hôtel butter and a smoked tomato relish. \$24

PORK

PORK LOIN

Tender pork loin roasted in an apple demi. \$21

DIJON CRUSTED PORK CHOP

Thick cut pork chop crusted with a mix of Dijon and bread crumbs and topped with lemon rosemary butter. \$23

PORK RIBEYE

Pork ribeye char-grilled with a caramelized ginger sauce and radish scallion slaw. \$24

BEEF

SIRLOIN

8 oz. grilled Choice sirloin. \$24

NEW YORK STRIP

10 oz. Choice beef, house-trimmed and grilled to medium and topped with garlic brandy mushrooms. \$29

PRIME RIB

Slow-roasted for 18 hours to the perfect temperature, served with royal jus and herb garnish.
8 oz. | \$29
10 oz. | \$32

BEEF MEDALLIONS

Eight ounces of beef medallions, graced with hunter-style sauce of fresh tomatoes and spinach and local wild mushrooms. \$29

BEEF ADD-ONS:

All add-on menu items are priced per person.

GRILLED ONIONS +\$1

BÉARNAISE SAUCE +\$1

SAUTÉED MUSHROOMS +\$2

ONION FRITES +\$2

THREE GRILLED SHRIMP +\$5

TWO SEARED DIVER SCALLOPS +\$7



Sirloin

DUAL PLATES

SIRLOIN & CHICKEN

Grilled chicken breast and 6 oz. sirloin. \$31

BEEF & CHICKEN

Grilled chicken breast and tender beef medallions. \$35

FILET & CHICKEN

Grilled chicken breast and 6 oz. filet mignon. \$38

VEGETARIAN

EGGPLANT PARMESAN

Sliced eggplant, lightly breaded and fried golden brown, placed atop fettuccini pasta, covered in marinara and melted Italian cheeses. \$14

POLENTA & VEGETABLES

White corn polenta cakes with roasted vegetables, fresh mozzarella, and roasted red pepper coulis. \$15

STUFFED PEPPERS

Roasted sweet bell peppers, stuffed with quinoa and a mix of herbs and cheeses, served with tomato sauce and fresh vegetable medley. \$16

WILD MUSHROOM RISOTTO

Hearty Arborio rice paired with a blend of wild mushrooms, finished with butter, parmesan and fresh herbs. \$19

SIDE OPTIONS

- ROASTED BABY RED POTATOES
- MASHED YUKON GOLD POTATOES
- TWICE BAKED POTATOES
- ROASTED ROOT VEGETABLES
- GREEN BEAN ALMANDINE
- BUTTERED CORN
- WILD RICE

ADD A SALAD

HOUSE - Mixed Greens · Shredded Carrots · Diced Tomatoes · Sliced Cucumbers · Your Choice of Dressings · +\$3

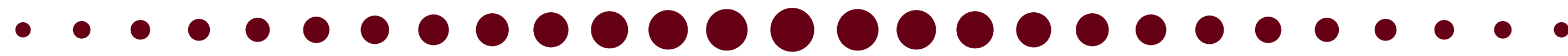
CLASSIC CAESAR - Chopped Romaine · Grated Parmesan Cheese · House Croutons · Tuscan Caesar Dressing · +\$3

BLEU PECAN - Arcadian Greens · House-Made Candied Pecans · Dried Cranberries · Bleu Cheese Crumbles · House Vanilla Bean Vinaigrette · +\$4

CLUBHOUSE - Mixed Greens · Bleu Cheese Crumbles · Bacon · Tomatoes · Cucumbers · Red Onions · Bleu Cheese Dressing · +\$4

SPINACH BERRY - Spinach · Sliced Strawberries · Blueberries · Almonds · Lemon Vinaigrette · +\$4

HILLCREST BUFFETS



A minimum of 25 people is required for a buffet.

	CARVING BUFFET	GRAND BUFFET	BIRDIE BUFFET	EAGLE BUFFET
PRICE:	\$18-\$36/Person	\$24/Person	\$30/Person	\$33/Person
BEVERAGE STATION:	Coffee, Iced Tea, & Water	Coffee, Iced Tea, & Water	Coffee, Iced Tea, & Water	Coffee, Iced Tea, & Water
SALAD:	Select from Five Options	House Salad with Two Dressings	Select from Five Options	Select from Five Options
# OF ENTRÉES:	Select One from Four Carved Meat Options	One	One + a Carved Baron Round Roast	Two + a Carved Prime Rib
# OF SIDES:	Two	Two	Two	Two
DINNER ROLLS:	Included	Included	Included	Included



CHEF'S CARVING BUFFET

A minimum of 25 people is required for a buffet.

INCLUDES: *Choice of Signature Chef-Carved Meat · Choice of Two Sides · Fresh Salad Selection · Fresh Baked Dinner Rolls · Beverage Station with Coffee, Iced Tea, & Water*

CARVED MEAT OPTIONS

Roasted Pork Loin \$18
Baron Round Roast \$21
Prime Rib \$28
Beef Tenderloin \$36

SIDE OPTIONS

ROASTED BABY RED POTATOES
MASHED YUKON GOLD POTATOES
TWICE BAKED POTATOES
ROASTED ROOT VEGETABLES
GREEN BEAN ALMANDINE
BUTTERED CORN
WILD RICE

SALAD OPTIONS

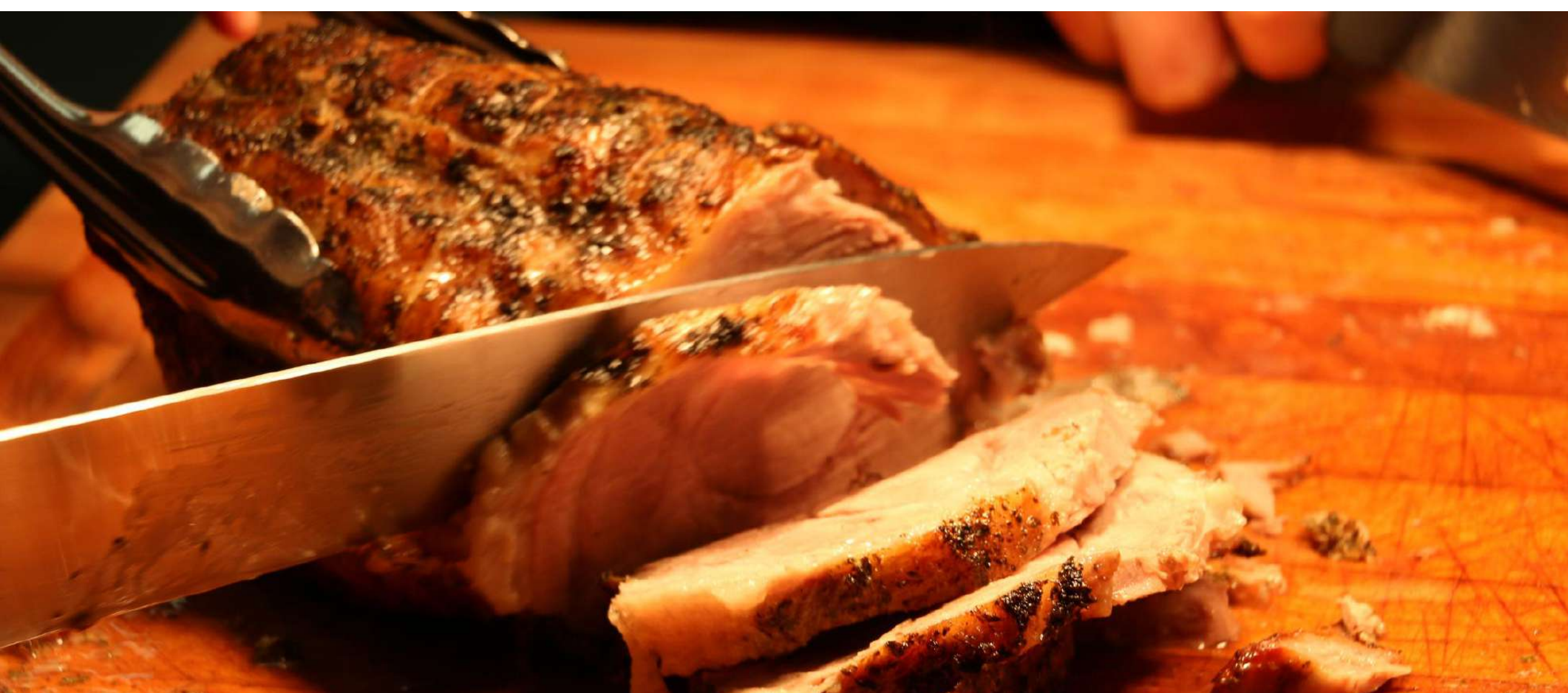
HOUSE - Mixed Greens · Shredded Carrots · Diced Tomatoes · Sliced Cucumbers · Your Choice of Dressings

CLASSIC CAESAR - Chopped Romaine · Grated Parmesan Cheese · House Croutons · Tuscan Caesar Dressing

BLEU PECAN - Arcadian Greens · House-Made Candied Pecans · Dried Cranberries · Bleu Cheese Crumbles · House Vanilla Bean Vinaigrette

CLUBHOUSE - Mixed Greens · Bleu Cheese Crumbles · Bacon · Tomatoes · Cucumbers · Red Onions · Bleu Cheese Dressing

SPINACH BERRY - Spinach · Sliced Strawberries · Blueberries · Almonds · Lemon Vinaigrette



THE GRAND BUFFET



A minimum of 25 people is required for a buffet.

\$24/PERSON

INCLUDES: *Choice of One Entrée · Choice of Two Sides · House Salad with Two Dressings · Fresh Baked Dinner Rolls · Beverage Station with Coffee, Iced Tea, & Water*

ENTRÉE OPTIONS

CHICKEN MARSALA

Tender juicy chicken breast served with a light chicken marsala sauce.

SLICED PORK LOIN

Tender juicy pork loin seasoned and slow-roasted, served with light pork gravy.

SLICED ROAST BEEF

Tender beef roasted whole, sliced and served with a peppercorn gravy.

APRICOT CHICKEN

Tender and juicy airline chicken breast seared and baked with a sweet apricot glaze.

TUSCAN HERB CHICKEN

A blend of fresh herbs and cheeses stuffed in a tender chicken breast and topped with a fresh basil and olive oil roasted yellow tomato tapenade.

CHICKEN PARMESAN

Chicken cutlets hand-breaded with a blend of Italian cheeses, fresh herbs, and bread crumbs. Topped with red pepper marinara and mozzarella cheese.

CHICKEN MONTEREY

Tender grilled chicken breasts finished with a mellow cheese sauce, and topped with applewood-smoked bacon, fresh tomatoes, and green onions.

SALAD DRESSING OPTIONS

**RANCH
ITALIAN
FRENCH
BLEU CHEESE
BALSAMIC VINAIGRETTE**

SIDE OPTIONS

**ROASTED BABY RED POTATOES
MASHED YUKON GOLD POTATOES
TWICE BAKED POTATOES
ROASTED ROOT VEGETABLES
GREEN BEAN ALMANDINE
BUTTERED CORN
WILD RICE**

THE BIRDIE & EAGLE BUFFETS

A minimum of 25 people is required for a buffet.

BIRDIE BUFFET: \$30/PERSON

EAGLE BUFFET: \$33/PERSON

INCLUDES: *Choice of **One Entrée** · Chef-Carved **Baron Round Roast** · Choice of Two Sides · Fresh Salad Selection · Fresh Baked Dinner Rolls · Beverage Station with Coffee, Iced Tea, & Water*

*Choice of **Two Entrées** · Chef-Carved **Prime Rib** · Choice of Two Sides · Fresh Salad Selection · Fresh Baked Dinner Rolls · Beverage Station with Coffee, Iced Tea, & Water*

ENTRÉE OPTIONS

CHICKEN PICATTA

Chicken scaloppini in a white wine sauce of lemons and capers.

ATHENS CHICKEN

Searched chicken breast in a bed of roasted garlic, artichoke, olive medley, and sun-dried tomato cream sauce.

GREMOLATA SALMON

Salmon fillet crusted with fresh chopped parsley, capers, and lemon zest.

BLACKENED SALMON

Blackened salmon seared and topped with a mango salsa.

BAKED COD

Cod fillet baked and finished with roasted tomatoes, olive oil, lemon, and fresh herbs.

PORK REMOULADE

Pork loin seasoned and stuffed with roasted red peppers, spinach, and asiago cheese

**MORE ENTRÉE OPTIONS ON PAGE 12.
SEE SALAD OPTIONS ON PAGE 11.**

SIDE OPTIONS

**ROASTED BABY RED POTATOES
MASHED YUKON GOLD POTATOES
TWICE BAKED POTATOES
HERB WHIPPED POTATOES
LOADED MASHED POTATOES
HERB-ROASTED YUKON GOLD POTATOES
BOURSIN WHIPPED POTATOES**

**ROASTED ROOT VEGETABLES
GREEN BEAN ALMANDINE
GREEN BEANS WITH BACON & SHALLOTS
BUTTERED CORN
WILD RICE
ASPARAGUS**

DESSERTS



PLATED DESSERTS

CARROT CAKE \$4

MIXED BERRY SHORTCAKE \$4

CHEESECAKE \$4

NEW YORK
RASPBERRY SWIRL
TURTLE

CHOCOLATE MOUSSE CAKE \$5

MOLTEN CHOCOLATE TURTLE BUNDT CAKE \$5

CRÈME BRÛLÉE \$5

CINNAMON ROLL BREAD PUDDING \$5

LEMON BERRY MASCARPONE CAKE \$5

BUFFET DESSERTS

BITE SIZED PLATTER \$4

CHEESECAKE BITES
BROWNIE BITES
LEMON BARS

BISTRO CAKES \$5

Choose two flavors or add another for +\$1.

TIRAMISU
RED VELVET
PEANUT BUTTER TURTLE CREAM PIE
KEY LIME TORTE

CHEESECAKE \$5

Blueberry and cherry toppings served on the side.

CHOCOLATE CAKE \$6

Other options available by request.



BEVERAGES



BAR PACKAGES

We offer multiple packages ranging from an open bar to those designed to eliminate the uncertainty of your final bar tab. You may choose from any package, allowing your guests to enjoy the beverages of your choice.

OPEN BAR

A tab will be run during the entire party for all alcoholic beverages consumed by the guests. The total tab will be applied to the final bill at the conclusion of the event and settled accordingly.

CUSTOM CONTROLLED BAR

You tell us how you want your bar hosted! Select your preferred hosted beverages, (e.g. house wine, liquors, bottled beer, keg beer, featured cocktails, and/or sodas) to your chosen extent, time frame, or budget. The total tab will be applied to the final bill at the conclusion of the event and settled accordingly.

BIRDIE BAR \$14/Person

Hosted house wines, domestic bottled beer, and sodas.

EAGLE BAR \$20/Person

Hosted well liquors, house wine, domestic bottled beer, and sodas.

CASH BAR

Cocktail service is complimentary, however, a private bar setup can be added to your event for a guaranteed minimum of \$10 per guest. If this minimum is not met, the remaining balance will be settled at final billing.



A LA CARTE

Priced per individual drink, bottle, or keg:

HOUSE BRAND LIQUOR \$5.25

CALL BRAND LIQUOR \$6.25

DOMESTIC BOTTLED BEER \$4.25

HOUSE WINE BY THE GLASS \$7.00

HOUSE WINE BY THE BOTTLE \$19.00

HOUSE CHAMPAGNE BY THE BOTTLE \$19.00

DOMESTIC KEG \$250

BUDWEISER, MILLER, & COORS PRODUCTS

CRAFT BEER KEGS \$350

ZIPLINE, CODE, NEBRASKA BREWING PRODUCTS

IMPORT BEER BY BOTTLE OR KEG *Pricing Varies*

Let us know your favorite beer selections and we can look into their availability!

Priced per person:

LEMONADE OR FRUIT PUNCH \$2.00

ASSORTED JUICE \$2.00

SODA STATION \$2.00

ICED TEA \$2.00

COFFEE \$2.00

REMINDER

As required by our State Liquor License, all alcoholic beverages must be prepared and served by Hillcrest employees only. Last call for any alcoholic drinks will be made no later than 12:00 a.m., and all unfinished drinks will be collected by 12:45 a.m. Opened alcoholic beverages cannot be taken off club property. Guests are expected to leave the premises by 1:00 a.m.

THANK YOU FOR CONSIDERING HILLCREST FOR YOUR EVENT!

PLUS...

Don't forget us for your **catering needs**, from small to large events, business meetings to in-home parties, we can do it all!



HILLCREST COUNTRY CLUB

9401 "O" Street

Lincoln, NE 68520

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