

# EVENT MENU



Willow Ridge is the ideal venue for weddings, receptions, rehearsal dinners, holiday parties, corporate events, graduation parties, golf outings, or any other special occasion. From appetizer receptions to buffet service, family-style dinners to plated multi-course meals, Willow Ridge can customize your meal for you. We provide personalized service, event planning guidance, and custom menu creations tailored to you and your theme. We look forward to the opportunity to work with you in planning your next event. Contact us any time to set up an appointment to meet with us. Our chefs may be able to offer items not listed in this event menu, and other options may be available by request.

1788 MADISON AVENUE - FORT DODGE, IA 50501

515-576-5711

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Sales tax and 18% service charge are added to all items.  
Food selections and counts are required two week prior to event.

APPETIZERS

Price shown is per 25 items.

Cocktail Sausages .....	24.00
<i>With honey and sesame</i>	
Bacon Chicken Bites .....	25.00
<i>with a maple glaze</i>	
Meatballs .....	25.00
<i>plain, BBQ or Swedish sauce</i>	
Stuffed Mushrooms .....	30.00
<i>with cream cheese and veggies</i>	
Caprese Skewers .....	32.00
<i>mozzarella, cherry tomatoes, basil, and a balsamic glaze</i>	
Shrimp Cocktail .....	33.00
<i>with cocktail sauce</i>	
Bruschetta .....	33.00
<i>served with tomato and basil salsa</i>	
Egg Rolls .....	33.00
<i>Choose pork or vegetable; served with soy sauce</i>	
Onion Rings .....	34.00
<i>4lb portion served with ranch dressing</i>	
Chicken Wings.....	34.00
<i>Choose, plain, hot or bbq</i>	
Coconut Shrimp .....	36.00
<i>with hawaiian or cocktail sauce</i>	
Mozzarella Sticks.....	39.00
<i>2.5lb portion with marinara sauce</i>	
Cheeseballs .....	42.00
<i>3lb portion served with ranch dressing</i>	

Butler style service

Waiter-served appetizers.....	1.00 per person
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WILLOW RIDGE GOLF COURSE ○ EVENT MENU

All items below are based on 25 servings

SLIDERS

Cold Meat.....	55.00
<i>a variety of ham, turkey and roast beef sliders served with lettuce and cheese</i>	
Pulled Meat Sliders .....	60.00
<i>choice of bbq beef, bbq pork or asian chicken.</i>	
Burger Sliders .....	65.00
<i>served with cheese and lettuce.</i>	
Ultimate Sliders.....	75.00
<i>served with mushrooms, sautéed onions, swiss cheese, and</i>	

PLATTERS

Salami, Cheese and Crackers .....	45.00
Chips and Salsa.....	30.00
Spinach Artichoke Dip.....	50.00
Chips and Queso .....	40.00
Vegetable .....	35.00
Fruit.....	50.00

DESSERT PLATTERS

Cheesecake Bites .....	50.00
<i>variety of flavors available, topped with whipped cream</i>	
Brownie Bites .....	45.00
<i>mini brownies topped with whipped cream</i>	
Lemon Tarts .....	45.00
<i>lemon curd filling topped with seasonal fruit</i>	

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BUFFET DINNER OPTIONS

Buffet Dinners served with salad, two side choices, bread rolls and butter

ENTREES

BEEF

Top Sirloin of Beef..... 15.00 per person

Carved Prime Rib (6oz)..... 22.00 per person

Carved Prime Rib (10oz)..... 27.00 per person

CHICKEN

Roasted Chicken (White and Dark)..... 12.50 per person

Chicken Breast ..... 12.50 per person

*Choose either lemon pepper, garlic and herb, or grilled*

Baked Caprese' Chicken Breast ..... 14.50 per person

PORK

Pit Ham..... 15.00 per person

Roast Pork Loin ..... 12.00 per person

SIDE CHOICES

VEGETABLE

Corn

Honey Glazed Carrots

Fresh Beans with Bacon

Broccoli and Cauliflower

Roasted Zucchini

Seasonal Medley

POTATO

Baked with sour cream and butter

Roasted Garlic Red Potato

Mashed

Cheesy Hashbrowns

Mac and Cheese

Au gratin

Plated Meal Option..... 2.00 per person surcharge

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LUNCHEON OPTIONS

PASTA BAR

Served with Caesar Salad and Garlic Bread

Pasta with Marinara Sauce .....	8.50 per person
Pasta with Alfredo Sauce .....	9.00 per person
Add-Ons:	
Meat Balls .....	2:00 per person
Chicken.....	3.00 per person

TACO BAR

Includes hard and soft shell tacos, lettuce, tomato, onions, salsa, sour cream and cheese

Beef .....	8.00 per person
Chicken.....	8.50 per person
Steak.....	12.00 per person

BBQ BUFFET

Includes one sandwich/person, chips, and choice of one side

¼ lb Hot Dog or Beer Brat .....	7.00 per person
Hamburger or Pulled Pork.....	8.00 per person
Beef Brisket .....	9.00 per person
Additional Sandwiches:	
¼ lb Hot Dog or Brat.....	3.00 per sandwich
Hamburger or Pulled Pork.....	4.00 per sandwich
Beef Brisket .....	5.00 per sandwich

SIDE CHOICES

- Baked Beans
- Coleslaw
- Potato Salad
- Pasta Salad

Additional side choice .....	2.00 per person
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WILLOW RIDGE GOLF COURSE ○ EVENT MENU

PLATED DINNER OPTIONS

Maximum group size depends on the time of the year

3 Course Meal include: Soup or Salad, Entrée and Dessert

4 Course Meal includes: Soup, Salad, Entrée and Dessert

ENTRÉE CHOICES

Limit of 2 to 3 main course choices depending on party size

*all plated dinners come with choice of two sides*

	3 Course	4 Course
6oz Beef Filet and Pan Roasted Scallops.....	32.00.....	34.50
10oz Ribeye and Grilled Shrimp.....	29.00.....	31.50
5oz Beef Wellington.....	28.00.....	30.50
10oz Grilled Ribeye .....	25.00.....	27.50
Pan Roasted Scallops .....	24.00.....	26.50
8oz Pan Roasted Salmon Filet with herb butter .....	22.00.....	24.50
5oz Medallion Pork Tenderloin.....	21.00.....	23.50
Roasted Chicken with bacon and thyme.....	20.00.....	22.50
Vegetarian Alfredo.....	20.00.....	22.50

SOUPS AND SALADS

French Onion Soup  
Tomato Basil Soup  
Mixed Greens Salad

SIDE CHOICES

Mashed Potato  
Fingerling Potato  
Baby Roasted Red Potato  
Seasonal Vegetable Medley  
Baby French Carrots  
Fresh Green Beans

DESSERT OPTIONS

Crème Brulee  
Cake with Ice Cream  
Cheesecake  
Apple Crisp *with caramel sauce*  
Chocolate Mousse  
Strawberry Shortcake

**Pre Orders are required**

Other soup, salad, side, and dessert options available by request

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WILLOW RIDGE GOLF COURSE ○ EVENT MENU

BEVERAGES

Drink Tickets or bar tab limits are available for large groups

KEGS

Prices may vary slightly depending on brands. Price includes plastic cups.

Domestic ..... 295.00

*165-12oz servings (1/2 barrel)*

Imported/Craft..... 165.00

*55-12oz servings (1/6 barrel)*

NON-ALCOHOLIC

Punch or Lemonade Station (3 gallons) ..... 30.00

Coffee and Tea Station (per pot) ..... 10.00

OUTDOOR WEDDING CEREMONY PACKAGE

You and your guests will enjoy the natural beauty of the outdoors in one of our stunning ceremony sites.

Enjoy the magnificent views and colors of the season as you say "I Do".

Outdoor Wedding Ceremony Package ..... 325.00

*Includes Wedding Arch, 50 Black Folding Chairs, Unity Table, and ceremony site (east lawn area), set up and teardown. Only available to parties that hold either rehearsal dinner or reception at Willow Ridge*

OTHER SERVICES

Cake Cutting..... 0.50 per person

*Includes plating and serving*

WEDDING DISCOUNTS

Complimentary Room Rental for your Rehearsal Dinner if we host your Wedding Reception

DEPOSIT

A deposit of \$600.00 is required a minimum of 6 months prior to the event.

This is used to save the date, and will act as a security deposit in case of incidental damages.

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WILLOW RIDGE GOLF COURSE ○ EVENT MENU

FACILITY RENTAL

Facility rental includes event exclusivity, private bar, room setup, cleaning and use of tables and chairs, plates and silverware, audio and video equipment if needed

Capacity: Dining Room seats 100 people and Whole Facility seats 160 people depending on room layout

	Dining Room	Whole Facility
Monday to Friday 8am-3pm .....	100.00	N/A
Monday to Thursday evening 5pm-11pm.....	150.00	N/A
Friday evening 5pm-11pm .....	250.00	N/A
Saturday available anytime 8am-11pm .....	250.00	700.00

LINENS AND OTHER ITEMS

Black Folding Chairs – 50 minimum .....	3.00 per chair
Dance Floor .....	300.00 total
Wedding Arch .....	75.00
Black or White Linen Napkins .....	1.00 per napkin
White, Black, or Ivory Table Clothes .....	10.00 per table cloth
Other colored cloths.....	\$15.00 per table cloth
Silver Charger Plates .....	1.00 per charger

\*Additional items may be sourced for you

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