



EST. 1997



# EVENT PACKET

**2021**

Event hosting information



**Copper Creek Golf Course and Event Center**  
(515) 263-1600

4825 Copper Creek Dr  
Pleasant Hill, IA 50327  
[www.golfcoppercreek.com](http://www.golfcoppercreek.com)

# THANK YOU FOR CHOOSING COPPER CREEK GOLF COURSE FOR YOUR SPECIAL EVENT



Thank you for choosing Copper Creek! Our mission is to help you create a memorable event with excellent food, great service and an atmosphere perfect for any occasion. Our professional staff will take care of all of the details so you can relax and enjoy the experience with your guests.

We hope you will find selections to fit your tastes, style and budget .... but if you need us to deliver further options, please ask and we will work to satisfy your requests.

Thank you again!

**Kenny Hodges**

President

Copper Creek Club, LLC

# EVENT MENU PRICING

Please select from one of the breakfast menu options OR from the Ala Carte menu.  
Breakfast menu options 1-3 include bottomless coffee buffet and up to 2.5 gallons of orange juice.  
Add 7% sales tax and 20% service charge to each option.



## BREAKFAST

### OPTION #1

**\$9.95 / guest**

Scrambled eggs, choice of bacon or sausage patty, and choice of breakfast potatoes or hashbrown casserole

### OPTION #2

**\$10.95 / guest**

Scrambled eggs, biscuits and gravy, and choice of bacon or sausage patty

### OPTION #3

**\$11.95 / guest**

Scrambled eggs, choice of bacon or sausage patty, choice of breakfast potatoes or hashbrown casserole, and choice of pancakes or French toast



## ALA CARTE BREAKFAST

### FRESH CUT FRUIT

**\$3.49 / guest**

### DONUTS, BAGELS, MUFFINS ASSORTMENT

**\$2.49 / guest**

### ORANGE JUICE

**\$17.00 / 2.5 gallons**

### BLOODY MARY BAR

**\$10.00 / guest**

# EVENT MENU PRICING



## BUFFET SELECTIONS

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### #1 ONE STANDARD ENTREE

\$18.99 / guest

Includes any two sides and rolls

Upgrade to a premium entree + \$5.50 / guest

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### #2 TWO STANDARD ENTREES

\$21.00 / guest

Includes any two sides and rolls

Upgrade to a premium entree + \$5.50 / guest

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### #3 PASTA BAR

\$16.99 / guest

Includes one red sauce, one white sauce, garden salad and breadsticks

Add a protein to the sauce + \$0.99 / guest

Meat Lasagna or Chicken Parmesan + \$1.99 / guest

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### #4 SOUP & SANDWICH

\$11.00 / guest

½ sandwich (roast beef, ham or turkey) and bowl of soup

(chili, chicken noodle, tomato or chef special) with kettle chips and cookies

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### #5 BUILD YOUR OWN SANDWICH BUFFET

\$12.00 / guest

Meats, cheeses and condiments with two choices of bread  
choice of salad, kettle chips and cookies

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### #6 RIBEYE OR CHOP DINNER

Market pricing

Includes any two sides and rolls

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### #7 PRIME RIB (CARVED)

\$26.99 / guest

Includes any two sides and rolls

Add a second standard entree + \$2.00 / guest

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## STANDARD ENTREES

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WHISKEY-HONEY CHICKEN / GRILLED

CHICKEN SUPREME / GRILLED WITH WHITE WINE SAUCE

CHICKEN MARSALA / GRILLED WITH MUSHROOM SAUCE

CHICKEN PARMESAN / BREADED, FRIED AND COVERED W/ MARINARA SAUCE

WHISKEY-HONEY CHOP (5 OZ.)

ROASTED PORK LOIN

SEASONAL WHITEFISH / BAKED



## PREMIUM ENTREES

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RIBEYE STEAK OR CHOP (10 OZ. OR 12 OZ.)

PRIME RIB / CARVED FOR EVERY GUEST

LEMON-ROSEMARY SALMON

CARVED BEEF TENDERLOIN (MARKET PRICING)



## POTATO SELECTIONS

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GARLIC MASHED POTATOES

BAKED POTATO

ROASTED BABY RED POTATOES

RICE PILAF



## VEGETABLE SELECTIONS

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ROASTED VEGETABLES

BUTTERED/BACON GREEN BEANS

CORN O'BRIEN (PEPPERS, ONIONS, WHOLE KERNEL CORN)

CORN CASSEROLE (SERVED HOT)

# EVENT MENU PRICING



## APPETIZERS

<b>MEATBALLS</b>	<b>\$3.00 / guest</b>
Chicken or pork meatballs in buffalo or marinara sauce (50 pieces)	
<b>BBQ SMOKIES</b>	<b>\$3.00 / guest</b>
<b>STUFFED MUSHROOMS</b>	<b>\$4.00 / guest</b>
Herbed cream cheese or Italian sausage	
<b>BRUSCHETTA</b>	<b>\$3.00 / guest</b>
<b>ANTIPASTO</b>	<b>\$5.00 / guest</b>
<b>SPINACH ARTICHOKE DIP</b>	<b>\$3.00 / guest</b>
Served with pita chips	
<b>CHIPS &amp; SALSA</b>	<b>\$1.50 / guest</b>
<b>PETITE SANDWICHES</b>	<b>\$5.00 / guest</b>
Roast beef, turkey and ham on white/wheat dinner rolls with American, cheddar and Swiss cheeses	
<b>Add fresh condiment tray (tomato, lettuce and onion)</b>	<b>\$25.00 / tray</b>
<b>MEAT &amp; CHEESE PLATTER WITH CRACKERS</b>	<b>\$4.00 / guest</b>
Roast beef, turkey and ham with Swiss, cheddar and Pepper Jack cheeses	
<b>Cheese &amp; Crackers only</b>	<b>\$3.00 / guest</b>
<b>VEGETABLE PLATTER</b>	<b>\$4.00 / guest</b>
<b>FRESH FRUIT DISPLAY</b>	<b>\$4.00 / guest</b>

# EVENT MENU PRICING



## DESSERTS

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<b>INDIVIDUAL KEY LIME PIES</b>	<b>\$3.50 / each</b>
<b>INDIVIDUAL CHEESECAKES / ASSORTED FLAVORS</b>	<b>\$3.50 / each</b>



## BEVERAGES

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<b>LEMONADE OR TEA</b>	<b>\$20.00 / 2.5 gallons</b>
<b>16-GALLON DOMESTIC DRAFT BEER</b>	<b>\$300.00 / keg</b>
<b>16-GALLON PREMIUM DRAFT BEER</b>	<b>\$350.00 / keg</b>
<b>8-GALLON DOMESTIC DRAFT BEER</b>	<b>\$200.00 / keg</b>
<b>8-GALLON PREMIUM DRAFT BEER</b>	<b>\$250.00 / keg</b>
<b>HOUSE WINE</b>	<b>\$20.00 / bottle</b>
<b>HOUSE CHAMPAGNE</b>	<b>\$25.00 / bottle</b>

Coffee is included with any buffet selection.

We serve Pepsi products, assorted craft beers, domestic beers, wines and cocktails.

# EVENT MENU PRICING

All pricing is based on a minimum of 100 guests and subject to 20% service charge and 7% sales tax.  
One bartender required per 100 guests.  
Special requests will be honored when possible.



## BAR OPTIONS

### OPTION #1 HOURLY FULL BAR - HOSTED

**\$8.50 / person first hour**  
\$4.50 / person each additional hour

### OPTION #2 HOURLY BEER/WINE - HOSTED

**\$7.00 / person first hour**  
\$3.50 / person each additional hour

### OPTION #3 BASED ON CONSUMPTION - HOSTED

**Mixed drinks / \$7.00 per drink**  
**Keg beer / \$300.00 per domestic keg**  
**House wines / \$20.00 per bottle**  
**Soft drinks / \$100.00 unlimited**

### OPTION #4 CASH BAR

House selections only

**Mixed drinks / \$7.00 per drink**  
**Beer / \$4.25 per 16 oz. cup**  
**Wine / \$6.00 per glass**  
**Soft drinks / \$2.50 each**

### SIGNATURE DRINK

Let us help you create a signature drink for your wedding reception or special event!

**Market pricing**

### ADD A CHAMPAGNE TOAST TO ANY PACKAGE

**\$4.00 / person**

**ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND 7% SALES TAX**