Private Event Catering & Beverage Guide

KOSHKONONG MOUNDS COUNTRY CLUB

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Published October 28, 2026

Thank you for considering Koshkonong Mounds for your celebration! Our Catering & Beverage Guide offers a clear overview of options to help you plan the best event.

Let's Gather!

Tying the Knot

Rehearsal Dinners

Milestone Celebrations

Corporate Events

Golf Outings

Hors d'Oeuvres

Cheese, Sausage, Cracker Tray

Vegetable Tray with Dill Dip

Seasonal Fresh Fruit

Caprese Skewers

Bruschetta

Shrimp Cocktail

Taco Dip with Tortillas

Fresh Salsa with Tortillas

Vegetarian Spring Rolls with Sweet Chili Sauce

Breaded Butterfly Shrimp

Meatballs (BBQ, Swedish, or Sweet & Sour)

Potstickers (Chicken or Pork)

Per guest pricing available after consultation

Sweets

Partnered with The Perfect Bite Bakery

Mini Cheesecakes

Specialty Filled Cupcakes

Mousse Cake Shooters

Decadent Brownies

Macarons

Tres Leches Cupcakes

Cream Puffs

Many flavors to choose from, let's discuss!

Per guest pricing available after consultation

Event Guidelines for Private & Corporate Events

Reduced venue rental fee offered to current Koshkonong Mounds members and corporate partners

Venue fee FOOD & BEVERAGES EXTRA

Monday - Thursday	Friday - Sunday
$400	*$600*

Access Times ENTRY & VACATE

Monday - Thursday	Friday - Sunday
8AM - 9PM	*9AM - 10PM*

Buffet Entrees

Menu choices are available to wedding, private and corporate events

Menu One: $32 per guest

Two Proteins, One Starch, One Vegetable, One Salad, Dinner Rolls, and Butter

- **Choose one:** Grilled Chicken with Mushroom Demi-Glace *or* Roasted Turkey with Gravy
- **Choose one:** Roasted Beef Tips over Pasta *or* Roasted Pork Loin
- **Choose one starch:** Garlic Mashed Potatoes, Roasted Potatoes, Twice-Baked Potatoes, Rice Pilaf, Couscous, *or* Mac & Cheese
- **Choose one vegetable:** Brown Sugar & Butter Glazed Carrots, Roasted Asparagus, Green Beans, Seasonal Vegetable Medley, Buttered Corn, *or* Bourbon Glazed Brussels Sprouts
- **Choose one salad:** Garden (plated), Caesar (plated), Caprese (plated +$1 per person), Pasta (buffet), *or* American Potato (buffet)

Menu Two: $42 per guest

Three Proteins, Two Starches, Two Vegetables, One Salad, Dinner Rolls, and Butter

- **Choose one:** Chicken Marsala *or* Chicken Piccata
- **Choose one:** Roasted Beef *or* BBQ Ribs
- **Choose one:** Baked Cod *or* Shrimp Stir Fry with steamed rice
- **Choose two starches:** Garlic Mashed Potatoes, Roasted Potatoes, Twice-Baked Potatoes, Rice Pilaf, Couscous, *or* Mac & Cheese
- **Choose two vegetables:** Brown Sugar & Butter Glazed Carrots, Roasted Asparagus, Green Beans, Seasonal Vegetable Medley, Buttered Corn, *or* Bourbon Glazed Brussels Sprouts
- **Choose one salad:** Garden (plated), Caesar (plated), Caprese (plated +$1 per person), Pasta (buffet), *or* American Potato (buffet)

Menu Three: $55 per guest

Three Proteins, Two Starches, Two Vegetables, One Salad, Dinner Rolls, and Butter

- **Choose one:** Seared Airline Chicken Breast with Demi-Glace *or* Roasted Turkey
- **Choose one:** BBQ Ribs *or* Roasted Pork Loin
- **Choose one:** Seared Salmon with Basil Cream Sauce *or* Scallops over Couscous
- **Choose two starches:** Garlic Mashed Potatoes, Roasted Potatoes, Twice-Baked Potatoes, Rice Pilaf, Couscous, *or* Mac & Cheese
- **Choose two vegetables:** Brown Sugar & Butter Glazed Carrots, Roasted Asparagus, Green Beans, Seasonal Vegetable Medley, Buttered Corn, *or* Bourbon Glazed Brussels Sprouts
- **Choose one salad:** Garden (plated), Caesar (plated), Caprese (plated +$1 per person), Pasta (buffet), *or* American Potato (buffet)

Plated Entrees

Includes table-side dinner rolls, a plated garden salad, garlic mashed potatoes, and green beans.

Single Protein Plate

Plated Wedding Dinners:
A $100 service fee applies.

8 oz Seared Airline Chicken - $32 per guest
6 oz Sirloin - $32 per guest
8 oz Seared Salmon - $34 per guest
(8) Grilled Shrimp - $34 per guest
10 oz Prime Rib - $44 per guest
6 oz Filet - $44 per guest

Duet Protein Plate

Plated Wedding Dinners:
A $100 service fee applies.

8 oz Seared Airline Chicken with 5 oz Sirloin - $38 per guest
8 oz Seared Salmon with 5 oz Sirloin - $42 per guest
(8) Grilled Shrimp with 6 oz Filet - $65 per guest

Traditional fish fry

This is a perennial favorite, offering comforting, classic flavors that feel right at home at any celebration.

Wisconsin Fish Fry Buffet - $23 per guest

- Soup and Salad Bar
- New Glarus Spotted Cow Beer Battered Cod
- Wisconsin Baked Cod with drawn butter
- Choose one: Baked Potato, Potato Pancakes, or Seasoned French Fries
- Creamy Coleslaw
- Dinner Rolls

Please ask about pricing for additional protein options beyond the cod.

Late Night Snack

16" Pizza **$22 each**

- Cheese
- Sausage
- Pepperoni

14" Pizza **$18 each**

- Cheese
- Sausage
- Pepperoni

14" Specialty Flavors **$25 each**

- Meat Lovers
- Supreme
- Hawaiian
- BBQ Chicken

Morning Kickstart

- **Pick 3 for $300**
  - Assorted Fruit
  - Assorted Veggies
  - Popcorn
    - Butter, Kettlecorn, Cheese
  - Mini Muffins
    - Blueberry, Lemon Poppyseed, Chocolate Chip
  - Croissants
  - Donuts

Golf Outing Menu

For golf outing menu planning, please contact
Mason Kent, General Manager & Director of Golf
mason@kmccgolf.com | 920-563-2823

Cold Sandwich Bar: $20 per guest

Sides included are American potato salad, pasta salad, chips, fresh vegetables with dill dip, and an assorted cookie platter

Includes: Roast Beef, Ham, and Turkey

Sliced provolone, fresh lettuce, sliced tomato, and condiments

***We can also make them in advance and placed in the golf carts or available at the on-course Bear Trap.*

Hot Sandwich Bar: $22 per guest

Sides included are American potato salad, pasta salad, chips, fresh vegetables with dill dip, and an assorted cookie platter

Choice of 3 Proteins

BBQ Favorites: Pulled Pork, Shredded Chicken, or Brisket

Grilled: All-Beef ¼ lb. Hot Dogs, Johnsonville Brats or ⅓ lb. Hamburger

Onions, relish and pickles are included; sauerkraut is available upon request at the time of planning

Buffet Entrees

Chicken Marsala - $23 per guest

- **Choose one vegetable**: Brown Sugar & Butter Glazed Carrots, Roasted Asparagus, Green Beans, Seasonal Vegetable Medley, Buttered Corn, or Bourbon Glazed Brussels Sprouts
- **Choose one starch**: Garlic Mashed Potatoes, Roasted Potatoes, Twice-Baked Potatoes, Rice Pilaf, Couscous, or Mac & Cheese

Tenderloin Stroganoff - $23 per guest

- **Choose one vegetable**: Brown Sugar & Butter Glazed Carrots, Roasted Asparagus, Green Beans, Seasonal Vegetable Medley, Buttered Corn, or Bourbon Glazed Brussels Sprouts
- **Choose one starch**: Garlic Mashed Potatoes, Roasted Potatoes, Twice-Baked Potatoes, Rice Pilaf, Couscous, or Mac & Cheese

Southwest Bar - $24 per guest

- **Choose two proteins**: Ground Beef, Chicken, Carnitas, or Shrimp
- Includes Tortilla Chips, Salsa, Seasoned Rice, Black Beans, Flour Tortillas

Beverage Services

Domestic Beer - Half Barrel	$425
Craft/Imported Beer - Half Barrel	$475
Champagne - Bottle	$30
Wine - Bottle	$30
Unlimited Soda Package	$350
Unlimited Mocktail Package	$375

Open Bar or Drink Tickets

Please inquire for a quote

Drink Bars

20 Guests

Mimosas $250

- 3 Bottles of Champagne
- Cranberry, Orange & Apple Juices

Bloody Mary's $300

- 2 Bottles of Bloody Mary Mix
- 2 Bottles of Tito's
- Celery, Olives, Mushrooms, Cheese & Sausage

Juice Bar (non-alcoholic) $75

Coffee & Tea $40

Absolutely no carry-in alcoholic beverages allowed on the premises and will be confiscated in accordance with Chapter 125 - 134.65 / 134.66 Wisconsin Statutes.

Event Guidelines

All our facility rentals include the outdoor lakeview wedding lawn, outdoor arbor, clubhouse, banquet hall, and patio. Full event-day service staff, glassware, dinnerware, flatware, and table linens are provided. Our ideal dinner capacity is 150-175 guests.

A 22% gratuity and 5.5% sales tax will be added to all food and beverage purchases.

for our Wedding Couples

Venue Rental is $4,000

Food & Beverage Minimum is $5,000

Spending Minimum of $9,000

Day-of Access from 10 AM to Midnight

Included

IN VENUE FEE

- Bridal Suite
- Clubhouse Manager
- Wait Staff & Bartenders
- Dining Tables & Chairs
- Black or White Tablecloths
- Easels for Signs & Displays
- Water Station for Guests
- Outdoor Patio with Firepit
- Free Golf & Golf Carts
- Cleaning Service

Not Included

CHOOSE YOUR VENDORS

- Outdoor Ceremony Chairs
- Minister
- Ushers
- Decorations/Centerpieces
- Flowers
- DJ/Music Services
- Photographer
- Photobooth/Backdrop
- Transportation

Payment Schedule

- $2,000 non-refundable deposit due within 30 days of booking
- 60 days prior to event - 50% of final bill due and final menu selections
- 14 days prior to event - final headcount & remaining bill due in full

We invite you to enjoy all Koshkonong Mounds has to offer throughout the year, from golf and live music to great food and good company.

Scan the QR code to explore more and we look forward to welcoming you!