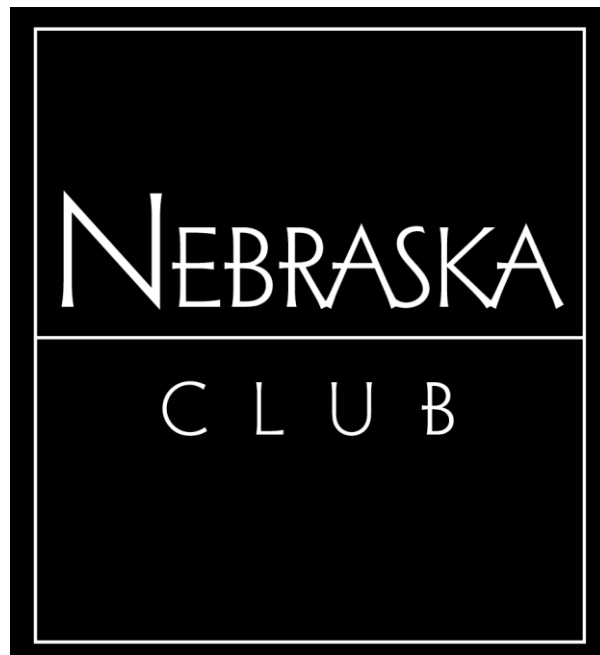


Banquet & Private Party Packet



Nebraska Club 2019

The Nebraska Club – 233 S. 13th Street Suite 2000
Lincoln, NE 68508
402.476.3228
Management@NebraskaClub.net

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Welcome!

Hello and welcome to the Nebraska Club! We are happy to provide you our unique spaces, dreamy views, great service, and delicious food and drink. This document is intended as an initial pricing guide.

Please see Additional Event Fees on page 26. **Please thoroughly read our Event Contract, found on our website or sent via email.** You must read and sign the contract and deposit the appropriate payment before an event booking at the Nebraska Club is confirmed.

All food and beverage is subject to the 2% Nebraska State Sales Tax and the 7% Lincoln City Sales Tax as well as the event industry standard 22% service fee.

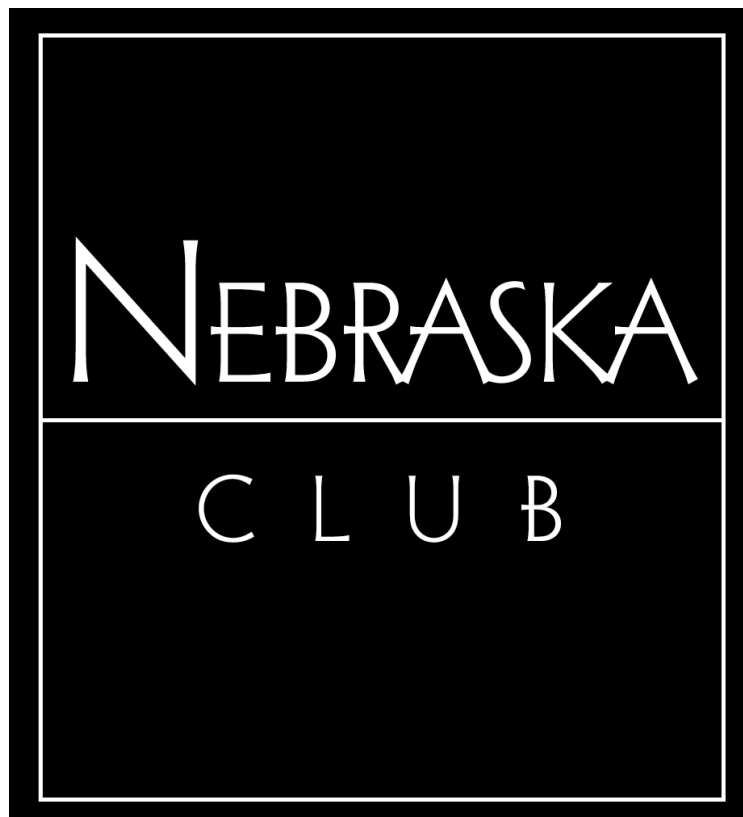
Your Room Rental Fee and Additional Event Fees are not taxed. Please thoroughly read the Event Contract, found on our website or sent via email.

Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Thank you for choosing the Nebraska Club!

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Banquet & Private Party Menu



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Breakfast & Lunch 2019

Breakfast Options

Continental Breakfast Buffet

Assorted Rolls and Bread

Fresh Fruit

Coffee and Juice

\$11.50/person

Light Breakfast Buffet

Scrambled Eggs or Frittata

Maple Sausage or Applewood Bacon

Fresh Fruit

Breakfast Breads

Coffee and Juice

\$12.50/person

Breakfast Buffet

Scrambled Eggs or Frittata

Maple Sausage or Applewood Bacon

French Toast Sticks

Assorted Rolls and Bread

Country Potatoes with peppers

Salsa

Fresh Fruit

Coffee and Juice

\$16.50/person

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Theme Lunch Buffets

Minimum 18 Persons 11am – 2pm

Pasta Buffet

Your Choice of Two Sauce and Protein Combos:

- Tomato Marinara with Beef
- Parmesan Cream with Chicken
- Basil Pesto with Mushroom

Tossed Greens or Caesar Salad

Garlic Toast

\$16/person

Mediterranean Buffet

Marinated Chicken or Salmon

Rice Pilaf

Greek Salad

Chef's Choice Vegetable

\$16/person

Barbecue Buffet

Your Choice of Chicken or Pork

Buns

Chips

Green Salad or Coleslaw

Seasonal Fruit

\$15/person

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Soup & Sandwich

Your Choice of Two:

-Sliced Turkey, Ham, or Beef

-Swiss, Cheddar, Provolone, or American Cheese

Mayonnaise, Mustard, and Horseradish on the side

Lettuce, Tomato, Onion, Pickle

Chips

Green Salad Buffet

Soup Du Jour

\$15/ person

Burger Buffet

6oz. Patty

Choice of Swiss, Cheddar, or American

Buns

Lettuce, Tomato, Onion, and Pickles

Regular or Sweet Potato Fries

Green Salad Buffet

\$15/person

Fajita Buffet

Your Choice of Chicken or Beef

Peppers & Onions

Refried Beans

Spanish Rice

Tortillas

Shredded Cheese

Lettuce

Tomato

Sour Cream

\$17/person

Coffee and Iced Tea Pitchers \$10 each

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Custom Luncheon

Minimum 18 Persons 11am – 2pm

Your Choice of:

Entrée

Top Sirloin (6 oz.)

Salmon (5 oz.)

Pork Loin (6 oz.)

Chicken Breast (6 oz.)

Sauce

Bordelaise Sauce

Wild Mushroom Sauce

Lemon Chardonnay Cream

Dijon Mustard Glaze

Accompanied by Chef's Choice Starch and Vegetable

Includes Green Salad with Two Dressings

Dressings: Bleu Cheese, Dorothy Lynch, Ranch, Balsamic Vinaigrette

Buffet: \$16.50 per person

Plated: \$19.50 per person

Coffee and Iced Tea pitchers \$10 each

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Desserts: Day-Time Prices

Vanilla Ice Cream with Chocolate Sauce: \$4/person

Sherbet: \$4/person

Assorted Individual Cheesecakes: \$30/dozen

Dessert Bars or Brownies: \$18/dozen

Assorted Cookies: \$17/dozen

Chef's Choice Fruit Cobbler: \$4/person

Assorted Marzipan Macaroons: \$16/dozen

Parisian Dessert Cups: \$34/dozen

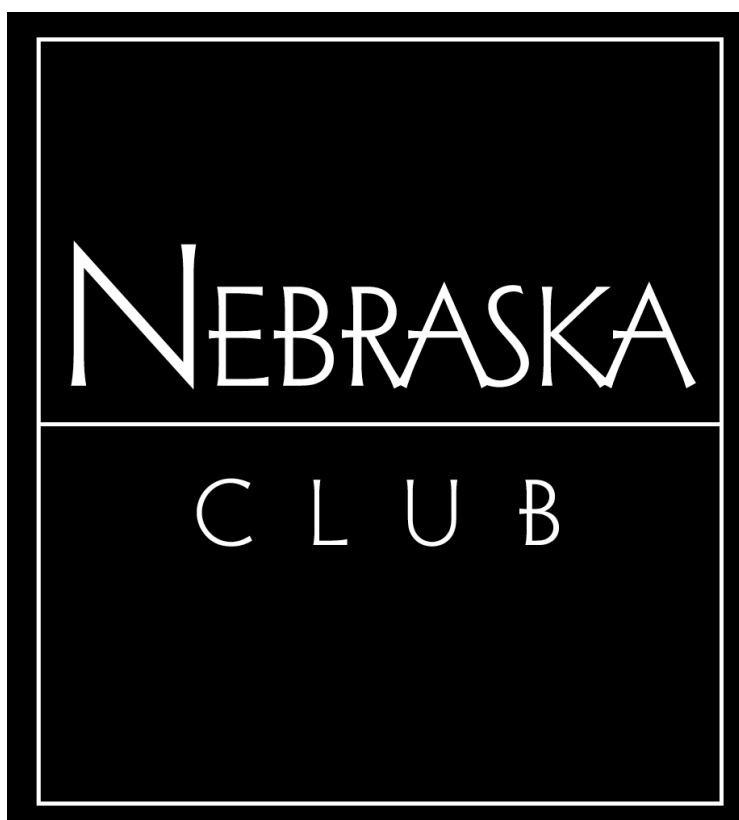
Chocolate Covered Strawberries: \$26/dozen

Sheet Cake: Half - \$38 Serves 40
Full - \$60 Serves 80

*Additional and Individual Dessert Options
Available Upon Request - Pricing Varies*

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Banquet & Private Party Menu



Appetizers 2019

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Hot Hors D'oeuvres
Pricing Based on 50-Piece Servings

Miniature Beef Wellington: \$160
Cocktail Meatballs: \$97
Petite Quiche: \$95
Spring Rolls: \$115
Crab Rangoon: \$140
Italian Sausage & Stuffed Mushrooms: \$120
Bacon Wrapped Scallops: \$120
Hummus Pockets: \$145
Miniature Crab Cakes: \$165
Thai Chicken Skewers with Chili Sauce: \$130
Spanikopita: \$100
Spinach & Artichoke Dip with Lavosh Crackers: \$130
Hamburger Sliders with Onion Bacon Jam: \$155
Warm Salsa & Queso with Tortilla Chips: \$85
Smoked Gouda Arancini: \$125
Coconut Chicken Skewers: \$135
Wings (BBQ, Hot, Garlic Parmesan): \$140
Caprese Skewers: \$100
Shrimp Dumplings w/ Kogi Sauce: \$105

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Cold Hors D'oeuvres
Pricing Based on 50-Piece Servings

Provençal Toast Points: \$80

Tomato Basil Bruschetta: \$85

Crudité Platter: \$80

Fresh Fruit Tray: \$105

Domestic Cheese with Crackers: \$135

Imported Cheese with Crackers: \$180

Applewood Smoked Salmon with Accompaniments: \$140

House Cocktail Sandwiches (*Choice of: Roast Beef with Horseradish Cream, Ham with Swiss with Whole Grain Mustard, and Chicken Salad*): \$95

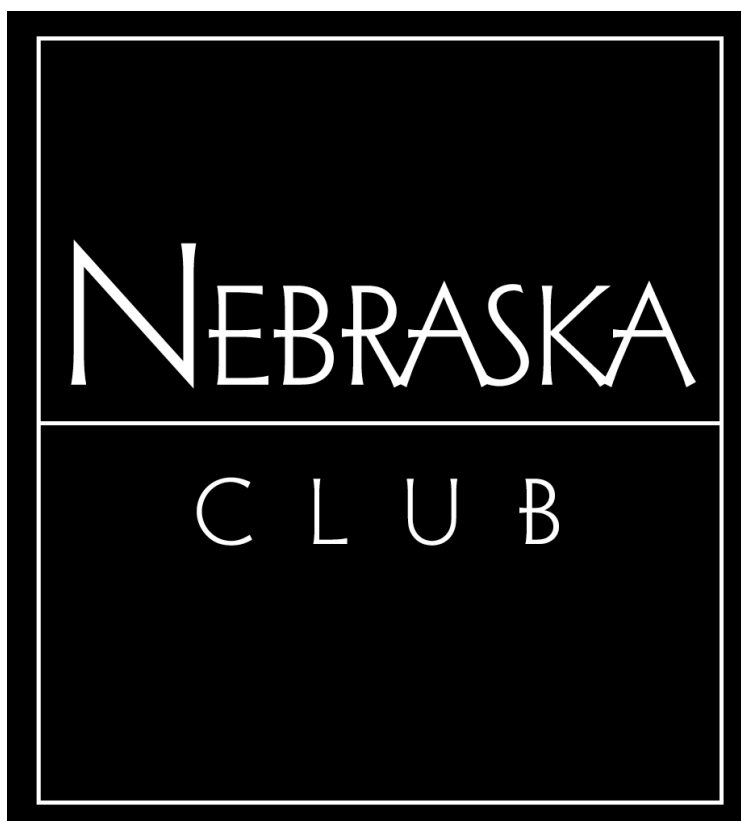
Tortilla Chips & Salsa: \$65

Hummus Tray with Veggies & Pita Chips and Hummus: \$85

Jumbo Chilled Shrimp with Cocktail Sauce: \$165

Charcuterie Board (*Includes 3 meats, 2 cheeses, both local and artisanal*): \$225

Banquet & Private Party Menu



Dinner 2019

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Theme Dinner Buffets
Minimum 25 People
Includes Dinner Rolls and Salads

Pasta

Your Choice of Two Sauce and Protein Combos:

- Tomato Marinara with Beef
- Parmesan Cream with Chicken
- Basil Pesto with Mushroom

Tossed Green or Caesar Salad

Garlic Toast

\$20/person

Mediterranean

Marinated Chicken or Salmon

Rice Pilaf

Greek Salad

Chef's Choice Vegetable

\$23/person

Barbecue

Choice of Beef, Chicken, or Pork

Buns Chips

Green Salad or Coleslaw

Seasonal Fruit

\$15/person

***All Dinner Buffets come with your choice of two Salad Dressings:
Ranch, Blue Cheese, Balsamic Vinaigrette, and Dorothy Lynch***

Coffee Carafes & Iced Tea Pitchers: \$10/each

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Standard Dinner Buffets

Minimum 25 People

\$26.50/person Includes Dinner Rolls and Salads

Your Choice of:

Mains

Top Sirloin (8 oz)

Salmon (7 oz)

Pork Loin (8 oz)

Chicken Breast (8 oz)

Add Additional Main for \$5/person

Additional Mains may Result in Reduced Portion Sizes Per Chef's Discretion

Sauce

Bordelaise Sauce

Wild Mushroom Sauce

Lemon Chardonnay Cream

Caramelized Onion Dijonaise

Choice of Two Sides

Baked Potato

Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf

Green Beans (Almandine)

Seasonal Vegetable Medley

Broccolini

Herb Roasted Cauliflower

Roasted Corn

***All Dinner Buffets come with your choice of two Salad Dressings:
Ranch, Blue Cheese, Balsamic Vinaigrette, and Dorothy Lynch***

Coffee Carafes & Iced Tea Pitchers: \$10 each

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Carving Stations

Make it a meal: Add sides for \$3.25 each, per person and we'll include salad (choose two dressings or make it a Ceasar) and rolls.

OR, combine a carving station with appetizers and provide a "heavy appetizer" buffet.

Carving station attendant: \$50 labor charge

Carving Boards

(Serving sizes increase significantly for cocktail sandwiches)

Baked Ham: Serves 25-30 - \$285

Roasted Turkey Breast: Serves 25-30 - \$285

Prime Rib with Au Jus & Horseradish Sauce: Serves 15-20 - \$435

Roasted Beef Tenderloin: Serves 15-20 - \$450

Prime New York Strip: Serves 12-18 - \$400

Roasted Pork Loin: Serves 15-20 - \$285

Sides: \$3.25/person:

Salads

Your Choice of Caesar or House

Dressings: Ranch, Blue Cheese, Balsamic Vinaigrette, and Dorothy Lynch

Choice of Two Sides

Baked Potato

Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf

Green Beans (Almandine)

Seasonal Vegetable Medley

Broccolini

Herb Roasted Cauliflower

Roasted Corn

Coffee Carafes & Iced Tea Pitchers: \$10 each

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Plated Dinner

All Plated Dinners Include Dinner Rolls and Salads

By Land

Filet Mignon: Seared Filet with classic Bordelaise Sauce- \$36/person

Roasted Pork Loin: Pork Loin w/ Caramelized Onion Dijonaise- \$26/person

Forest Mushroom Ravioli: Mushroom & Ricotta Ravioli Served with a Wild Mushroom Ragout, Fresh Herbs, and Parmesan Cheese- \$25/person

By Air

Herb Chicken: \$25/person

Mediterranean Chicken: \$25/person

Mediterranean chicken breast topped with spinach, sun-dried tomatoes, olives, feta cheese.

By Sea

Caramelized Onion Dijonaise Salmon: \$32/person

Herb Crusted Chilean Sea Bass: \$36/person

Sea bass topped with beurre blanc -- white wine butter sauce.

***All Plated Dinners come with your choice of two Salad Dressings:
Ranch, Blue Cheese, Balsamic Vinaigrette, and Dorothy Lynch***

Coffee Carafes & Iced Tea Pitchers: \$10/each

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Desserts

Vanilla Ice Cream with Chocolate Sauce: \$5/person

Sherbet: \$5/person

New York Cheesecake: \$7/person

Ultimate Chocolate Fudge Cake: \$7/person

Assorted Individual Cheesecakes: \$30/dozen

Assorted Dessert Bars: \$18/dozen

Brownies: \$18/dozen

Assorted Cookies: \$16/dozen

Assorted Macaroons: \$18/dozen

Assorted Parisian Dessert: \$36/dozen

Chocolate Covered Strawberries: \$32/dozen

Chef's Choice Seasonal Cobbler: \$6/person

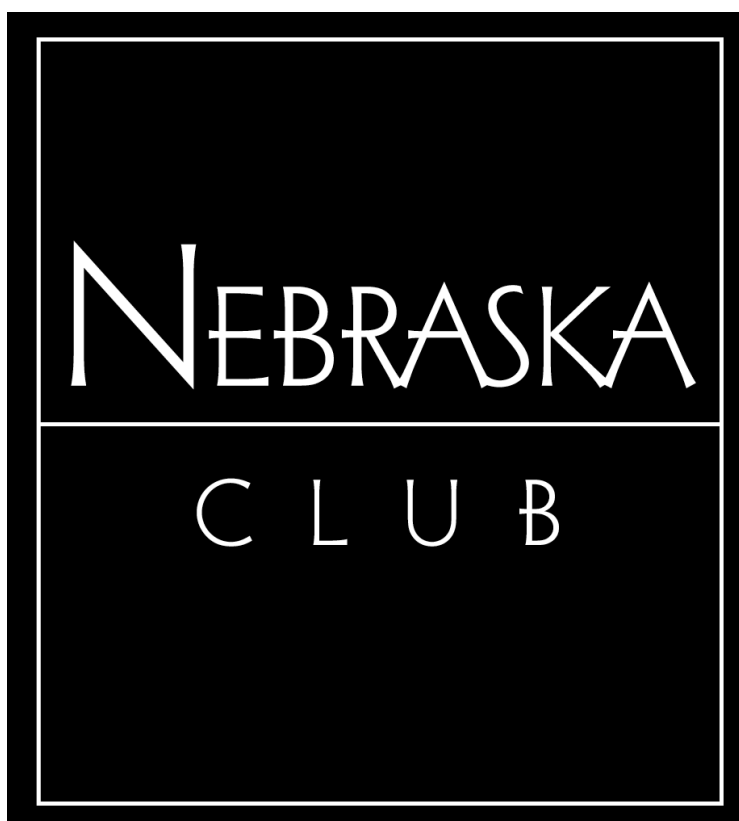
Sheet Cake: Half \$48 Serves 40
Full \$75 Serves 80

Cake Pops: \$18/dozen

Additional and Individual Dessert Options Available Upon Request - Pricing Varies

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Function Bar Packages 2019



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Nebraska Club Function Bar Packages

You are welcome to customize your bar in a variety of ways:

- Choose an open bar and host the entire tab.
- Choose a cash bar where guests pay for their own drinks.
- Host a portion of the alcohol for your party (additional options available to guests at cash), such as:
 - Host beer and wine only, or any such combination at the bar.
 - Pre-order and host a keg of beer.
 - Host wine served with dinner.
 - Host drinks of a certain price limit.
 - Host the tab to a certain dollar amount or a time frame.
 - Provide drink tickets to your guests.

Beer Information:

• **Domestic beers: \$4 per bottle.** Varieties typically on hand are Budweiser, Bud Light, Busch Light, Coors Original, Coors Light and Michelob Ultra. Varieties are not guaranteed unless a special order is made in advance. You are welcome to let us know which of the above varieties are preferred by your group and we will do our best to have those cold and ready. Special orders should be made at least 7 days in advance.

• **Craft and import beers: \$5 per bottle.** Craft beer selections rotate through local providers, such as Zipline, Infusion, Kros Strain, White Elm and Emyrean. Other national microbrews and import beers also typically on hand. Special orders or requests are welcome in advance by 7 days or more.

• **Kegs:** A standard keg is also called a "half barrel keg" and distributes roughly 124 pints (16 oz.) of beer. Kegs start at \$350. Many national and local brews are available through our three different beer distributors. Please choose a few options and we will check with our providers to see if we can order the brew of your choice. "Pony kegs" or quarter barrel kegs are also available and pour about 62 pints of beer.

Ciders in kegs also available upon request. We do typically carry Stella Artois Cidre by the bottle for \$5 each.

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Wine Information:

About four 5 oz. pours per bottle of wine.

Special wine orders available. Please ask to see our wine list or request a certain wine.

Champagne available by pre-order. Quotes available upon request.

Banquet Wines: \$6 per glass. \$18 per bottle. Stone Cellars cabernet sauvignon, pinot noir, chardonnay and rose. Bartender's choice based on availability. Varieties not guaranteed unless order placed in advance.

House Wines: \$9 per glass. \$36 per bottle. Sean Minor cabernet sauvignon, pinot noir, chardonnay and sauvignon blanc. Bartender's choice based on availability. Varieties not guaranteed unless order placed in advance.

Liquor Information:

Liquor prices start at \$6 per drink. Most basic mixed drinks range from \$6 to \$8 per drink, but some liquors stocked at function bars are \$9 or \$10. Function bars do not have the capability to serve premium cocktails such as Old Fashioneds. *Function bars are the satellite bars set up in any given room. Our full bar is located in our Lounge.*

If you are hosting your bar at your event, you are welcome to choose a max price point and we will stock the bar accordingly. We can also provide the bar with a sign that shows what options are available to your guests on your tab.

Varieties are not guaranteed (unless an order is placed in advance) and are based on availability.

\$6 liquors include New Amsterdam Vodka, New Amsterdam Gin, Bacardi Rum, El Jimador Tequila, Jim Beam Bourbon, Dewar's Blended Scotch Whisky. Add \$3 per drink ordered as a "double."

\$7 liquors include Stolli Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Jack Daniels, Jameson Irish Whiskey. Add \$3 per drink ordered as a "double."

\$8 liquors include Ketel One Vodka, Tito's Vodka, Bombay Sapphire Gin, Bulleit Bourbon, Bulleit Rye

Additional liquors available for function bars include Chivas Regal Blended Scotch (\$9), Grey Goose Vodka (\$10) and Glenlivet 12 Year Scotch (\$10)

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Event Set-up Fees

Automatic Linen Fee: Groups of 50 and under (\$15), groups 51-100 (\$30), groups 101 and over (\$45). Black or white are house colors for napkins and tablecloths.

Special Order Linen Fee: Colored napkins and tablecloths available by pre-order for \$1 per napkin and \$2 per tablecloth.

Visual Technology Equipment: \$25. We provide TVs and an HDMI cable (and adapter for an Apple laptop), but we do not provide the laptop or any other type of adapter. If TVs are booked by another party, we provide a projector and screen. All technology needs due no later than seven days in advance. First come, first served.

Audio Technology Equipment: \$25. Speakers set up, with or without a podium, microphone and auxiliary cord (for music). Wireless microphone available upon request. All technology needs due no later than seven days in advance. First come, first served.

Music: We can provide an auxiliary cord, and you bring the device! Volume level at Nebraska Club's discretion, please. We can also play house music (typically jazz). Please arrange music needs for your party no later than seven days in advance.

Dance floor set-up fee: \$100

Function Bar: \$75 fee if sales do not reach \$200

Cocktail tables: We provide up to three (first come, first served). \$9 to rent additional cocktail table + \$50 delivery fee

Baby grand piano: \$50

Corkage fee for outside wine brought in: \$25 *Outside alcohol must be pre-approved. Corkage fee for liquor is \$30 per bottle.*

Outside dessert brought in: \$50 (fee waived for wedding cakes)

Cake cutting fee: \$50 (fee waived if you cut your own cake)

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Carving station fee: \$50

Half-orders of hor d'oeuvres: \$10 fee per half-order appetizer

Votive holder with candle (ruby red or silver): \$1 each

Round mirror for center of table (12 inches in diameter): \$1 each

Please see the Nebraska Club Event Contract for information pertaining to room rental fees, cancellations, damages and more.

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