

Important things you should know...

Plan your event well in advance!

Our professional staff will assist you in hosting that special event at Apple Creek Country Club and put you at ease to ensure your day is unforgettable.

The Chef and catering staff will assist you in creating a special, personalized menu that matches your taste and budget.

Menus and other arrangements shall be made no later than 2-weeks prior to the scheduled event. Special requests shall be made no later than 3-weeks prior to the scheduled event. All food and beverages shall be purchased from Apple Creek.

Guarantees are due 4-working days in advance of the event. The Chef prepares 5% above the guaranteed number.

A non-refundable deposit is required at the time of the booking, which is the cost of the room fee and/or set-up fee.

All prices are subject to a minimum 18% gratuity, 7% sales tax on liquor and 5.5% sales tax on food.

Apple Creek can accommodate parties up to 225 people.



For more information please contact

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Apple Creek Country Club

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Apple Creek Country Club



SPECIAL EVENTS

It's not all golf at Apple Creek Country Club! This private country club hosts beautiful wedding receptions, in addition to conferences and meetings.

Apple Creek Country Club is an ideal location for that once-in-a-lifetime wedding reception, rehearsal dinner, bridal luncheon, bachelor party, family reunion, or a golf outing.

Whether you are planning an intimate dinner or a large wedding reception, Apple Creek's scenic backdrop is the ideal location for any occasion.



Appetizers

Small Platter serves approximately 50 people
Large Platter serves approximately 50-100 people

	SM	LG
Meat, Cheese & Cracker Tray	\$150	\$300
Meat Platter with Crackers	\$80	\$160
Cheese Platter with Crackers	\$80	\$150
Seasonal Fruit & Dip Tray	\$80	\$120
Fresh Vegetables & Dip Tray	\$80	\$120
Homemade Tortilla Chips, Salsa and Chili Conqueso	\$50	\$90
Party Buns with Ham, Turkey or Summer Sausage		\$2.50

☞ PER POUND ☞

Crab & Asparagus Dip	\$80 (3 lb. min)
Spinach & Artichoke Dip	\$60 (3 lb. min)
BBQ Smokies	\$18/lb.
Liver Pâté with Crackers	\$12/lb.
Garlic Toast added to tray item	.25¢ ea.

☞ PER 100 PIECES ☞

Jumbo Shrimp Cocktail	\$250
Fried Chicken Drumsticks	\$140
Marinated Chicken Skewers	\$140
BBQ, Swedish or Asian Meatballs	\$125
Stuffed Mushroom Caps	\$125
Chicken Egg Roll Twists (Special Order)	\$120
Deviled Eggs	\$100
Chicken Cordon Bleu Bits	\$100
Bruschetta	\$100
Cheese Sticks	\$100
Deep Fried Macaroni & Cheese	\$100
Onion Rings	\$90

Menu

☞ BUFFETS ☞

	Per Plate
Hamburger, Brats, Buns, Beans, 2 Salads	\$10.00
Carved Ham, Buns, Potato, Vegetable, 2 Salads, Condiments	\$15.00
Chicken Strips, Alfredo and Marinara Noodles, Sautéed Vegetables, Salad, Garlic Toast	\$16.00
Carved Beef, Chicken, Potato, Vegetable, Salad, Bread	\$18.00
8 oz. Sirloin, Potato, Vegetable, Salad, Bread	\$22.00

Desserts for buffets are available at an extra charge



☞ SERVED MEALS ☞

	Per Plate
Tai Ginger, Chili Lime, Marsala, Pecan Crusted or Spinach & Gouda Chicken	\$15.00 - \$20.00
Italian Primavera, Chicken Mushroom Tortellini Carbonara, Cajun Shrimp Primavera, Chicken Romano	\$16.00 - \$20.00
Pan Fried, Dill, Cajun or Pecan Crusted Walleye, Maple or Tai Ginger Salmon, Ahi Tuna	\$24.00 - \$27.00
New York Strip w/Mushroom Merlot Sauce or Crispy Onions, Bourbon Ribeye, Gorgonzola or Bacon Filet, Prime Rib	\$25.00 - \$35.00

*All served meals are accompanied with
Potato, Vegetable and Bread.
Four to Five course meals are also available,
along with desserts.*

Beverages

Coffee or Punch	\$20 per gallon
Cake Cutting Fee	\$1.00 per slice
Beer - Domestic	\$3.75
Beer - Imports	\$4.00 - \$5.00
Drinks - Well	\$6.00
Drinks - Shelf	\$6.00 - \$12.00
Wine – available by the bottle	
8 Gallon Keg	\$200.00
16 Gallon Keg	\$300.00



ROOM RENTAL FEE	\$1,000
SECURITY	\$30.00 per hour

*Security **MUST** be present
from the start of the wedding reception to the end.
No Exceptions!*

**ALL ITEMS ARE SUBJECT
TO AVAILABILITY.
ALL PRICES ARE SUBJECT TO CHANGE.**

