



2025

Weddings

at Meadowbrook Country Club



2149 N. Green Bay Rd Racine, WI 53405
262-898-9900 | meadowbrookracine.com

Plated Service

Available for parties of up to 100 guests

Entrees Include: Dinner Rolls, 1 Salad, 1 Starch, and 1 Vegetable

Your choice of two entrees + any dietary restrictions

-6oz Filet Mignon & 3 Jumbo Shrimp	\$70
-6oz Filet Mignon & Choice of Chicken	\$65
-8oz Filet Mignon with Mushrooms	\$72
-14oz Ribeye	\$75
-14oz New York Strip with Mushrooms	\$75
-Prime Rib	Market Price
-Choice of Chicken Paired with Shrimp Scampi	\$65
-Chicken Parmesan	\$60
-Pan Roasted Chicken Marsala	\$60
-Chicken Breast with Lemon White Wine Sauce & Mushrooms	\$60
-Grilled Salmon - Choice of Blackened or Teriyaki Glazed	\$65
-Herb Crusted White Fish	\$65

Add-On Bar Packages

1 Hour Open Bar - Topshelf, Call & Rail
Cocktails, House Wine, & Soft Drinks

1 Choice - Domestic Beer on Tap

1 Choice - Import/Craft Beer on Tap

Champagne Toast

Choice of 1 Appetizer Platter

3 Passed Hors D'oeuvres

Assorted Pizzas + more

\$40*

1 Hour Open Bar - Call & Rail Cocktails,
House Wine, & Soft Drinks

1 Choice - Domestic Beer on Tap

1 Choice - Import/Craft Beer on Tap

Champagne Toast

Choice of 1 Appetizer Platter

1 Passed Hors D'oeuvre

Assorted Pizzas

\$30*

1 Hour Open Bar - Rail Cocktails,
House Wine, & Soft Drinks

1 Choice - Domestic Beer on Tap

1 Choice - Import/Craft Beer on Tap

Champagne Toast

Vegetable Crudite

Assorted Pizzas

\$20*

All packages include hall fees, set up, tables, chairs, linens, napkins, china,
glassware, silverware, waitstaff, bartenders, and cake cutting

Standard

- Served Buffet Style, your choice of 2 Entrees, 2 Starches, 1 Vegetable, 1 Plated Salad, and Dinner Rolls
- A platter of vegetable crudite during cocktail hour
- One hour of open bar to include rail cocktails, house wine, soft drinks, one domestic tap beer, and one craft tap beer
- Champagne toast at the table
- Assorted Late Night Pizzas

\$70*

Classic

- Served Buffet Style, your choice of 3 Entrees, 2 Starches, 1 Vegetable, 1 Plated Salad, and Dinner Rolls
- Your choice of one platter during cocktail hour
- One passed hors d'oeuvre during cocktail hour
- One hour of open bar to include call cocktails, rail cocktails, house wine, soft drinks, one domestic tap beer, and one craft tap beer
- Champagne toast at the table
- Assorted Late Night Pizzas

\$90*

Premier

- Served Buffet Style, your choice of 3 Entrees, 2 Starches, 1 Vegetable, 1 Plated Salad, and Dinner Rolls
- Your choice of one platter during cocktail hour
- Three passed hors d'oeuvres during cocktail hour
- One hour of open bar to include top shelf cocktails, call cocktails, rail cocktails, house wine, soft drinks, one domestic tap beer, and one craft tap beer
- Champagne toast at the table
- Assorted Late Night Pizzas + more

\$110*

*price per person before 5.5% sales tax and 20% gratuity (+3% fee applied to credit cards)

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Dinner Choices

	<i>Standard</i>	<i>Classic</i> select from standard or classic	<i>Premier</i> select from any category
Salads	-House Salad with choice of three dressings	-Caesar Salad -Strawberry Spinach Salad with red onion, feta, candied walnuts, and red grapes with Cocoa Balsamic Vinaigrette	-Greek Salad with romaine, cucumber, tomato, olive, feta, and Greek dressing -Wedge Salad with tomato, onion, bacon, cucumber, and croutons with Peppercorn Ranch
Starches	-Mashed Potatoes -Roasted Potatoes (choice of red or Yukon) -Ginger Scallion Basmati Rice -Pasta in Red Sauce	-3 Cheese Au Gratin Potatoes -Swiss Anna Potatoes -Baked Potatoes -Wild Rice Pilaf	-Twice Baked Potatoes -Vegetable Risotto (red pepper, spinach, mushroom) -Pasta Primavera
Vegetables	-Sweet Corn -Sautéed Green Beans -Steamed Broccoli	-Roasted Mixed Vegetables -Steamed Mixed Vegetables -Green Beans Almondine	-Brown Butter Cauliflower -Bacon Brussel Sprouts -Garlic Lemon Butter Asparagus
Entrees	-Roast Beef w/ Peppers & Onions -Duroc Pork Loin with Mustard Sauce -Baked Bone-In Chicken -Chicken Breast with Lemon White Wine Sauce -Lasagna	-Roasted NY Strip Medallions with Bordelaise -Roasted Tri Tip -Chicken Parmesan -Chicken Piccata -Pan Seared Salmon (Blackened or Teriyaki) -Panko Breaded Shrimp -Herb Crusted Whitefish with Basil Remoulade	-Prime Rib -Beef Tenderloin -Pan Seared Chicken with Champagne Mushroom Sauce -Pan Seared Chicken Coq Au Vin -Scottish Salmon with Lemon Caper Beurre Blanc -Seafood Thermidor (shrimp, scallops, cod) -Shrimp Scampi

Hors D'oeuvres

	<i>Classic</i> select from standard or classic	<i>Premier</i> select from any category
Platters	-Vegetable Crudité -Bruschetta -Fresh Fruit -Cheese & Crackers	-Charcuterie -Artisanal Cheese Tray
Passed	-Caprese Skewers -Surimi Crab Stuffed Mushrooms -Bacon Wrapped Water Chestnuts -BBQ Meatballs	-Beef Skewers -Shrimp Cocktail -Wild Mushroom Crostini -Antipasto Skewers -Coconut Breaded Shrimp -Surimi Crab or Chicken Salad in a Phyllo Cup

Kids Menu

For children 12 and under
Choice of two dinners

Chicken Fingers & Fries \$15*

Cheeseburger & Fries \$15*

Kraft Mac & Cheese with Fries \$15*

Pasta with Red Sauce & Meatballs \$15*

Desserts

Sundae Bar

Vanilla Ice Cream with choice of 5

toppings:

Caramel

Chocolate

M&Ms

Sprinkles

Chopped Nuts

Whipped Cream

Cherries

\$4*