



# THE *Outing* CLUB

— EST. 1891 —

## *Wedding and Banquet*

### *Menus*

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The Outing Club, 2109 Brady Street, Davenport, IA 52803  
[info@theoutingclub.com](mailto:info@theoutingclub.com) | 563.324-5284 phone | 563-324-1533 fax

All prices subject to change subject to change

21% Service Charge and 7% Iowa State Sales Tax must be added to all pricing

# Continental Breakfast

25 Guest Minimum

\$14

Assorted Juices

Danishes and Mini Muffins

Fruit Tray Platter with Yogurt Dip

Coffee and Tea



# Breakfast Buffet

25 Guest Minimum

\$21

Assorted Juices

Danish and Mini Muffin Tray

Fresh Fruit Platter with Yogurt Dip

Scrambled Eggs with Ham, Peppers and Onions

Country Sausage

Apple Wood Smoked Bacon

Home Style Potatoes

Coffee and Tea



# Brunch Buffet

**25 Guest Minimum**

\$29

Fresh Fruit

**Assorted** Salads

Assorted Danish & Outing Club Rolls

Fresh Waffles, assorted toppings

Country Sausage

Apple Wood Smoked Bacon

Buttermilk Biscuits & Sausage Gravy

Scrambled Eggs

Breakfast Potatoes

Fresh Fish, Chef's Choice

Entree Du Jour, Chef's Choice

Fresh Seasonal Vegetables

Wild Rice Pilaf

Assorted Desserts



# Chef's Action Station Enhancements

**25 Guest Minimum**

\$8.00 per person in addition to any Breakfast Buffet Only

\$75 per attendant fee



## Omelet Station

Guests can choose their favorite Omelet ingredients  
and have it prepared to order by one of our Chefs



## Belgian Waffles

Belgian Waffles made fresh and served warm

with an

array of decant toppings

including warm Vermont maple syrup,

fresh strawberries,

chocolate chips, whipped cream

# Soup

\$4.00

Let Our Professional Culinary Staff Customize Soup to Fit Your Special Event



## Luncheon Entree Salads

### **Outing Club Salad**

Crisp Iceberg Lettuce tossed with Creamy Garlic Dressing,  
Parmesan Cheese, Melba Toast

\$13

### **Mesculin Salad**

Mixed Greens tossed with Dried Fruits, Goat Cheese,  
Candied Pecans, Grape Tomatoes,  
Citrus Poppy Seed Dressing

\$16

### **Caesar Salad**

Crisp Romaine Leaves Chopped with Caesar Dressing, Croutons,  
Parmesan Cheese

\$14

### **Cobb Salad**

Chopped Lettuce topped with Diced Tomato, Chunk Turkey,  
Crisp Bacon, Black Olives,  
Maytag Bleu Cheese,  
Sliced Hard Boiled Egg and served with White Wine Vinaigrette

\$17.50

### **Steakhouse Salad**

Crisp Romaine and Mixed Greens with Maytag Blue Cheese Crumbles,  
Grape Tomato, English Cucumber, Red Onion,  
Sweet Red Wine Vinaigrette

\$16

### **Spinach Salad**

Organic Spinach, Fresh Strawberry, Red Onion, Almonds, Feta Cheese,  
Raspberry Vinaigrette  
\$14.50

### **Hot Fried Chicken Salad**

Breast of Chicken Breaded in Rosemary Flour, served over  
Mesculin Greens tossed in  
Honey-Mustard Dressing with Red Onion, Mandarin Oranges and Walnuts  
\$18

### **Grilled Meats for Salads**

Chicken or Salmon \$7   Shrimp \$10   Filet / Tuna \$13



## **Luncheon Sandwiches**

### **Chicken or Tuna Salad Croissant**

House Made Roast Chicken or Tuna Salad on a Flaky Croissant with Crisp Lettuce,  
Sliced Tomato,  
served with Fresh Fruit Side  
\$16

### **Grilled Chicken Sandwich**

Tender Chicken on a Toasted Bun with Cheddar Cheese, Crisp Bacon,  
Avocado Aioli  
served with a Fresh Fruit Side  
\$17

### **Deli Turkey**

Sliced Thin on Wheat Bread with Swiss Cheese, Creamy Dijonnaise, Lettuce,  
Tomato and Red Onion,  
served with a Fresh Fruit Side  
\$16

### **Hot Roast Beef**

Sliced Tender Roast Beef on French Bread with  
Sautéed Mushrooms, Peppers and Onions, Topped with Melted Provolone Cheese  
served with a Fresh Fruit Side  
\$18



### **Vegetable Wrap**

Grilled Portobello Mushroom, Roasted Bell Peppers, Mixed Greens, Sliced Tomato,  
Boursin Cheese Spread in a Garden Vegetable Tortilla,  
served with a Fresh Fruit Side

\$16



## **Club Luncheon Traditions**

### **Quiche with Fresh Fruit**

Choose up to 4 ingredients;

Mushrooms, Bell Pepper, Onion, Broccoli, Spinach, Ham, Smoked Turkey,  
Sausage, Asparagus, Tomato, Cheddar, Swiss, Mozzarella, Feta

\$15

### **Cheese Soufflé, Chicken Salad, Fresh Fruit**

\$16 - Passed Once

\$18 - Passed Twice

### **Cheese Soufflé, Fresh Fruit**

\$14 - Passed Once

\$16 - Passed Twice

### **Chicken Salad, Tuna Salad, Seafood Salad Plate**

\$14

### **Chicken Salad, Tuna Salad, Seafood Salad, Cup of Soup**

\$16

### **Chicken & Mushroom Crepes (2) with Asparagus, Fresh Fruit**

**Or**

### **Ham & Cheese Crepes (2), Fresh Fruit**

\$16

### **Cream of Chicken over Vegetable Ring, Fresh Fruit**

\$16

### **Cobb Salad**

Crisp Romaine topped with diced Turkey, Avocado, Bacon Bits, Bleu Cheese Crumbles,  
Hard Boiled Egg, Red Wine Vinaigrette

Small \$13

Large \$19

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### **Chef Salad**

Mixed Greens topped with sliced Turkey, Ham, Cheddar, Swiss, Hard Boiled Egg, Tomato  
Choice of Dressing  
Small \$14  
Large \$19



## **Salad Enhancements**

### **Outing Club Salad**

Crisp Iceberg tossed with our own Garlic Dressing with Shredded Parmesan and Melba Toast  
Croutons \$4.00

### **Mesculin Salad**

Mixed Greens tossed with Dried Fruits, Goat Cheese, Candied Pecans, Grape Tomatoes  
finished with Citrus Poppy Seed Dressing \$5.00

### **Caesar Salad**

Crisp Romaine Leaves tossed with Caesar Dressing, Croutons and Parmesan Cheese \$4.00

### **Spinach Salad**

Organic Spinach, Fresh Strawberry, Red Onion, Almonds, Feta Cheese, Raspberry Vinaigrette  
\$5.00

### **Apple Cider Salad**

Crisp Romaine, Diced Fuji Apple, Maytag Bleu Cheese, Craisins, Toasted Pecans,  
Apple Cider Honey Vinaigrette \$5.00

### **Chop Chop Salad**

Crisp Romaine Lettuce, Cucumber, Tomato, Red Onion, Hearts of Palm, Sweet Poppy seed  
Dressing \$5.00

### **Caprese Salad**

Fresh Mozzarella, Baby Heirloom Tomatoes, Mixed Greens, Balsamic reduction, Basil  
Vinaigrette \$5.50



# Plated Entrees

Dinner entrees served with mixed greens house salad and choice of dressing  
All entrees include choice of starch and Chef's seasonal vegetable (except pasta dishes),  
Hard rolls with butter, coffee and tea

## **Fresh Chicken Breast**

Garlic Marinated and Oven Roasted with a Mixed Mushroom Demi-Glace

Lunch \$19 Dinner \$27

Italian Breaded or Baked with Sundried Tomato, Kalamata Olive-Caper Relish

Lunch \$18 Dinner \$26

Grilled with a Citrus-Cranberry-Ginger Relish

Lunch \$18 Dinner \$26

Pan-Seared with Honey Sweet Marsala Wine & Button Mushroom Sauce

Lunch \$19 Dinner \$27

Pretzel Encrusted Chicken Breast, Boetje's Mustard Cream

Lunch \$18 Dinner \$26

Herb Baked with Chardonnay-Artichoke Cream Sauce

Lunch \$18 Dinner \$26

Seared Chicken with Garlic Butter Shrimp

Lunch \$20 Dinner \$28

Chicken Parmesan on Penne Alfredo, Petite Green Beans

Lunch \$17 Dinner \$25

## **Pork**

Chop with Maderia Mushroom Demi-Glace

Lunch \$19 Dinner \$27

Black Pepper Roast Pork Loin with Champagne-Apricot Compote

Lunch \$19 Dinner \$27

Roast Pork Loin with Boetje's Mustard Demi-Glace

Lunch \$18 Dinner \$26

Brined & Smoked Pork Chop with Grilled Apple Compote

Lunch \$18 Dinner \$26

Garlic & Thyme Roast Pork Tenderloin with Green Peppercorn Sauce

Lunch \$18 Dinner \$26

## Beef

Filet of Beef Tenderloin, Grilled with your choice of one of the following sauces:  
Bordelaise, Roasted Garlic Demi-Glace, Sweet Red Wine & Cranberry Jus,  
Truffle Demi-Glace, Au Poive, Caramelized Shallot & Mushroom Compote  
4 oz. Filet \$32      6 oz. \$37      8 oz. \$42

Sliced Beef Brisket with BBQ Demi-Glace  
Lunch \$19    Dinner \$29

Tender Braised Short Ribs, Natural Stock Reduction  
Lunch \$29    Dinner \$38

Prime Rib of Beef, Creamy Horseradish  
8oz. Lunch \$25    12oz. Dinner \$36

## Seafood

Cod Fish Fillet, Lobster-Herb Cream  
Lunch \$21    Dinner \$35

Broiled Atlantic Salmon with Fresh Lemon, Dill Sauce  
Lunch \$19    Dinner \$33

Mediterranean Style Grouper with Tomato-Olive Relish  
Lunch \$Market Price    Dinner \$Market Price

Sea Bass with Parmesan-Garlic Herb Crust  
Lunch \$Market Price    Dinner \$Market Price

Cajun Seasoned Catfish Garlic Butter Shrimp  
Lunch \$18    Dinner \$32

Tilapia, Soy Marinade with Macadamia Nut Crust  
Lunch \$18    Dinner \$32

Stuffed Lobster Tail, Brandied Sauce Americana  
Lunch \$Market Price    Dinner \$Market Price

## Vegetarian/Vegan -Vegetable and starch included

Whole Wheat Penne, Mixed Mushroom, Charred Peppers & Onions, Feta Cheese,  
Organic Spinach, Tomato-Vegetable Broth  
Lunch \$15    Dinner \$24

Marinated Portobello Mushroom, French Green Beans, Grilled Potato, Tomato Ragù,  
Roasted Cauliflower  
Lunch \$16    Dinner \$25

Roasted Pepper Risotto Parmesan, Mixed Mushroom Sauté, Grilled Asparagus,  
Roasted Baby Carrot

Lunch \$18 Dinner \$27

Vegan Stewed Lentils in a Light Curried Tomato Sauce, Olive Oil Wilted Kale  
Grilled Artichoke Hearts, Baby Carrot

Lunch \$19 Dinner \$29



### Starch Options

Wild Rice Pilaf

Roasted Garlic Mashed Potatoes

Smoked Cheddar Mashed Potatoes

Herb Roasted Fingerling Potatoes

Whipped Sweet Potatoes with Brown Sugar & Maple

Cilantro & Ginger Scented Basmati Rice

Creamy Risotto Parmesan

Garlic Roasted New Potatoes

### Duet Plates on Request

Add \$7.00 to the highest price item chosen for Duet Plates. Portion size will be adjusted.

Select from any two Entrees from above or we would be happy to have our professional  
Culinary Staff customize any menu to your liking.



## Desserts

Ice Cream-\$3.50

Hot Fudge Brownie Sundae-\$5.00

Chocolate & Vanilla Layer Cake-\$7.50

Italian Tiramisu -\$7.00

Vanilla Bean Crème Brulee-\$7.50

Fresh Baked Apple or Cherry Pie - \$6.50

New York Style Cheesecake - \$7.50

OC Hot Fudge Pudding Cake-\$7.50

White or Dark Chocolate Mousse-\$7.00

Chocolate Pecan Toffee Torte-\$7.50

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# Kids Party Buffets

## #1 Walking Taco Bar

Individual Corn Chips  
Seasoned Ground Beef  
Shredded Lettuce  
Colby Jack Cheese  
Diced Tomato  
Salsa  
Sour Cream  
\$9.00

## #2

Seasonal Fresh Fruit Platter  
Mini Corndogs  
Macaroni & Cheese  
Chicken Strips  
French Fries  
\$12.00 Per Person

## #3

Seasonal Fresh Fruit Platter  
Seasonal Vegetable Platter  
Cottage Cheese  
Macaroni & Cheese  
Chicken Strips  
Cheeseburger Sliders  
All Beef Hot Dogs  
French Fries  
\$16.00 Per Person

## Desserts

Assorted Cookies \$22.00/Dozen  
Brownies \$22.00/Dozen  
Rice Krispy Treats \$22.00/Dozen  
Petit Dessert Display \$12.00 per person  
Chocolate Dipped Strawberries \$3.25 each



# Lunch Buffets

25 Guest Minimum

All Buffets include hard rolls with butter, coffee and tea

## Deli Lunch

Vegetable Pasta Salad with Italian Vinaigrette  
Sweet Coleslaw, Cottage Cheese, Potato Chips  
Deli Sliced Ham, Turkey, Roast Beef  
Assorted Sandwich Breads with Sliced Cheeses, Lettuce, Tomato, Onion,  
Pickle, Mayonnaise, Mustard  
Assorted Fresh Baked Cookies  
\$21.00

## Clubhouse lunch

Outing Club Salad  
Seasonal Fresh Fruit Platter  
Breaded Chicken Parmesan with Basil Marinara  
Sliced Pork loin, Brandied Green Peppercorn sauce  
Wild Rice Pilaf  
Seasonal Mixed Vegetables  
Cinnamon Sugar Apple Pie  
\$26.00

## Tea Time

Cucumber and Dill Cream Cheese Tea Sandwiches  
Chilled Asparagus Spear Salad with Parmesan-Peppercorn Dressing  
OC Tomato Bisque  
Chicken Salad Finger Sandwiches  
Deviled Eggs with Bacon Crisp  
Assorted Scones  
\$20.00

## Executive Luncheon

Organic mixed Greens Salad with Balsamic Vinaigrette  
Garden Vegetable Pasta Salad, Basil Vinaigrette  
Seasonal Fresh Fruit Platter  
Fresh Salmon Fillet with Lemon Dill Sauce  
Oven Roasted Garlic Chicken, Mixed Mushroom Demi-Glace  
Herb Roasted Red Bliss Potatoes  
Tender Asparagus with Baby Carrots  
Chocolate Pecan Torte  
\$29.00

# Dinner Buffets

25 Guest Minimum

All Buffets include hard rolls with butter, coffee and tea

## Taste of Italy

Fresh Mozzarella and Tomato Caprese Salad with Artichoke Hearts, Pesto Vinaigrette  
Organic Mixed Greens with Balsamic Vinaigrette  
Garlic Shrimp Scampi Style with Penne Pasta, Asparagus Tips, Tomato, Fresh Basil  
Honey Sweet Chicken Marsala with Mixed Mushrooms  
Rosemary-Garlic Fingerling Potatoes  
Green Beans with Chickpeas and Roasted Shallots  
Garlic Bread  
Tiramisu Cake  
\$31

## Club Classic

Outing Club Salad  
Seasonal Fresh Fruit Platter  
London Broil Steak, Burgundy Mushroom Sauce  
Breaded Chicken Oscar with Hollandaise  
Green Beans Amandine  
Oven Roasted New Potatoes  
Outing Club Chocolate Decadence  
\$32

## Debutante Buffet

Seasonal Fresh Fruit Platter  
Chop Chop Salad with Romaine, Cucumber, Tomato, Red Onion,  
Hearts of Palm, Poppy seed Dressing  
Pretzel Encrusted Chicken, Boetje's Cream Sauce  
Lemon Baked Salmon with Dill Sauce  
Wild Rice Pilaf  
Asparagus with Baby Carrots  
Lemon Crème Cake  
\$34

## Grand Dinner Buffet

Outing Club Salad  
Spinach Salad, Fresh Strawberry, Red Onion, Almonds, Feta Cheese, Raspberry Vinaigrette  
Chef Carved Beef Tenderloin, Sauce Béarnaise  
Roast Chicken with Sweet Caramelized Shallot, Mushroom, Bacon Compote  
Baked Sea Bass with Tomato-Garlic Sauce  
Oven Roasted Fingerling Potatoes  
Petite Green Beans with Baby Carrots  
Vanilla Bean Crème Brulee  
Chocolate Pecan Torte  
\$42

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# Chef Stations

Pricing is per person in addition to any Dinner Buffet Only, plus \$75 per attendant fee

## Risotto Station

Chef Sauté Station Featuring  
Creamy Parmesan Risotto with assorted toppings  
Mixed Mushroom Sauté  
Beef Tips in red wine Demi-glace  
Chicken & Sausage with Peppers & Onions  
Garlic Shrimp Scampi in Tomato Sauce  
\$14 per person

## Made to Order Pasta Station

Cheese Filled Tortellini  
Whole Wheat Penne  
Garlic Shrimp Scampi  
Chicken Pesto Primavera  
Meatballs Marinara with Parmesan  
\$12 per person

## Slider Station

Angus Beef Burger with Cheddar & Bacon  
Slow-roasted BBQ Brisket on Cheddar-Herb Biscuit  
Breaded Chicken Parmesan with Marinara & Mozzarella  
Smoked Pork with Creamy Honey Mustard Coleslaw  
\$14 per person



## Premium Chef Carved Meat Stations Served with Brioche Rolls

Beef Tenderloin, Horseradish Sauce	\$12.00 per person
Coffee-BBQ Spice Rubbed Pork Loin, BBQ Sauce	\$9.00 per person
Maple Glazed Ham, Boetje's Mustard	\$8.00 per person
Smoked Turkey Breast, Natural jus	\$8.00 per person

# Hors d'oeuvres

Appetizers per person are for a 1 hour service.  
Subsequent service time is half of original price per hour.

Per order Butler Style Passed available for an additional \$10 per item

	per person	per order(50pieces)
<b>From The Sea</b>		
Chilled Shrimp Cocktail	\$14.00	\$225.00
Chilled Lump Crab Salad in Phyllo Dough Cup	\$6.00	\$120.00
Lox of Salmon Canapé on Rye with Dill Cream Cheese	\$5.50	\$110.00
Bacon Wrapped Scallops	\$6.00	\$120.00
Coconut Shrimp, Boetje's Remoulade	\$8.00	\$160.00
Seared Asian Style Ahi Tuna on Wonton Crisp	\$6.00	\$120.00
Shrimp Spring Rolls, Sweet Chili Dipping Sauce	\$6.00	\$120.00
<b>Beef</b>		
Meat Ball -	\$5.00	\$100.00
Choice of: Creamy Swedish, Sesame Asian, Zesty Barbeque		
Thai Marinated Beef Skewers Glazed with Sweet & Spicy Soy	\$6.00	\$120.00
Mini Beef Wellington	\$5.50	\$110.00
Petite Beef Empanada	\$5.50	\$110.00
Steak Crostini with Truffle Mascarpone Cheese	\$6.50	\$130.00
<b>Poultry &amp; Pork</b>		
Chicken Satay with Peanut Sauce	\$5.50	\$110.00
Chicken Salad Bites on Garlic Crostini	\$5.50	\$110.00
Deviled Eggs with Bacon Crisp	\$5.50	\$110.00
Bacon Wrapped Waterchestnut	\$5.50	\$110.00
Lemongrass Chicken Potsticker, Ginger-soy Sauce	\$5.50	\$110.00
<b>Vegetarian</b>		
Herbed Cheese Stuffed Mushroom with Panko Breading	\$5.50	\$100.00
Spinach & Feta Spanakopita	\$4.50	\$90.00
Vegetable Spring Rolls	\$4.50	\$90.00
Sweet Marsala Mushrooms with Goat Cheese in Phyllo Cups	\$6.00	\$120.00
Petite Brie en Croute	\$5.00	\$100.00
Fresh Mozzarella Caprese Skewer	\$6.00	\$120.00
Potato-Vegetable Samosa ( <i>vegan</i> )	\$5.00	\$100.00
Cucumber Finger Sandwich, Herbed Cream Cheese	\$5.00	\$100.00
Onion Puffs	\$5.00	\$100.00
Cheese Straws	\$5.50	\$110.00



# Stationary Buffet or Platter Style Items

Fresh Vegetable Platter with Dip		\$4.75 per person
Grilled Seasonal Vegetable Platter		\$5.50 per person
Fresh Fruit Platter		\$4.75 per person
Cheese Crock with assorted Crackers		\$4.50 per person
Domestic Cheese Display		\$5.50 per person
Imported Cheese Display		\$7.50 per person
Warm Crab Dip with Garlic Bread Crostini		\$7.00 per person
Charcuterie Display, Assorted Breads		\$12.00 per person
Spinach Artichoke Dip, Tortilla Chips		\$6.25 per person
Hummus with Flat Bread		\$5.75 per person
Chilled Beef Tenderloin Platter		
Breads, Accompaniments, Creamy Horseradish (serves 20)		\$250.00 per tenderloin
Chef Carved Beef Tenderloin		
Silver Dollar Rolls, Accompaniments		\$21.00 per person
Whole Poached Salmon Platter (serves 40)		\$225.00 per salmon
Assorted Hard Rolls		\$20.00/dozen
Outing Club Sticky Pecan Rolls		\$24.00/dozen
Loaded Pizza, choice of toppings		\$25.00 per pizza
House Made Soup		Quart \$18.00 Pint \$9.00
Chicken Salad or Tuna Salad		Quart \$32.00 Pint \$16.00
Peanuts	Per Pound	\$10.00
Mixed Nuts	Per Pound	\$16.00
Pretzels or Popcorn	Per Pound	\$12.00
Tortilla Chips and Salsa	Per Pound	\$14.00
Potato Chips and Dip	Per Pound	\$14.00
Gardettos	Per Pound	\$14.00
<b>Dessert</b>		
Petit Dessert Display		\$12.00 per person
Chocolate Dipped Strawberries		\$3.25 each
Assorted Cookies		\$22.00 Dozen
Assorted Chocolate Truffles		\$9.00 per person
Brownies		\$22.00 Dozen

# Drinks

21% service charge and 7% Iowa state sales tax must be added to all pricing

## Beverages on Consumption

### All House Brand Drinks Are \$4.75 per drink

Bourbon: Jim Beam                      Scotch: Scoresby                      Vodka: Fleischman's

Rum: Bacardi Light                      Canadian: Windsor Canadian                      Gin: Fleischman's

(Includes Rocks, Martini, Manhattan, and Gimlets)

### All Call Brand Drinks are \$5.50 per drink

Vodka: Smirnoff, Absolut, Stoli                      Gin: Beefeater, Tanqueray, Gordon's, Gilbey's

Canadian: Seagrams VO, Canadian Club, Seagrams 7, Crown Royal

Bourbon: Jack Daniels, Makers Mark, Wild Turkey

Scotch: Cutty Sark, Dewars, J&B, Johnnie Walker Red

**Premium Liquors: \$6.00 per drink                      Super Premium Liquors: \$9.00 per drink**

**Liquors (1 liter) by the Bottle** House \$103.00 Per Bottle                      Call \$121.00 Per Bottle

Premium \$138.00 Per Bottle                      Super Premium \$178.00 Per Bottle

### Domestic Beer: \$3.50 per bottle

Bud, Bud Light, Miller, Miller Lite, O'Douls (Non Alcoholic)

### Imported/Craft Beer: \$5.00 per bottle/can

Heineken, Amstel Light, Harp, Bass, Newcastle, Killian's, Bucklers N.A.

Champagne Punch: \$32 Per Gallon

Spritzer: \$6

### Soft Drinks

Soda: \$2.00    Bottled Water: \$2.00    Virgin Pina Colada, Margarita or Daiquiri: \$2.50

Juice: \$2.00 Per Glass    \$10.25 Per Carafe                      Punch: \$16.00 Per Gallon

### Beverages by Package

Based on 5 hour booking period

\$7 per hour per person each additional hour

House Liquors + House Wine + Domestic Beer & Soda:                      \$33 Per Person

House Package +House Wine Served With Dinner:                      \$35 Per Person

Call Liquors + House Wine + Domestic Beer & Soda:                      \$37 Per Person

Call Package +House Wine Served With Dinner:                      \$40 Per Person

Under age of 21 package:                      \$13 Per Person

**Keg Beer**                      Domestic Kegs \$250    Import Kegs: \$300

**Security Fee** All Wedding Receptions will have this charge                      \$200.00

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