




JUNIPER HILLS
COUNTRY CLUB

Banquet Facility & Menu

Information and Statement of Agreement

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Thank you for considering Juniper Hills Country Club as a possible site for hosting your special event. The club strives to provide the best in quality and service for all of our members and guests.

The Club has a banquet room with a dance floor that can accommodate groups from 25-250 for any occasion. The club is a great place for business meetings, seminars, lunches, weddings, receptions, anniversaries, reunions and any other events where people come together.

Food service is available for any occasion. Our professional kitchen staff can prepare a variety of menus from breakfast buffets to elegant full service dinners and everything in between. If you do not see something on our menu that you would like to have at your function let us know and we will be glad to provide it for you.

Juniper Hills Country Club also has a full service bar available at no extra charge and is open for no host or hosted bars. Wine, beer, champagne, punch or soda stations can be set up in various locations to serve your guests. A portable bar is also available for larger functions or outdoor parties.

For meeting arrangements, the club can set up classroom style, theatre style or even U-shaped if that is what you desire. In addition, there are other meeting essentials available such as a DVD player, television, projector, screen, flip chart and easels.

All set-up, breakdown and clean up of tables and chairs are included in the price of the food for most banquets. All you need to do is pick the date, choose the food and show up for your event. The wait staff at JHCC will have everything prepared for your party just as you requested from linens to seating arrangements.

The club has round table seating from 8-12 people and linen available in a variety of colors at no extra charge. Club policy requires a deposit for any function in order to confirm the date of your event. Your function is considered definite upon receipt of the deposit and is only refundable if we receive notification of cancellation one hundred twenty (120) days prior to your event. The entire deposit will be credited toward the balance of your charges. The bill is to be paid 3 days prior to your function based on the estimate for the event. An automatic 20% service charge and Idaho sales tax will be added to all food and beverage items.

For parties that wish to use the facility a room charge may apply. Please call the office for details if your planning an event because the room-charge is dependent on the number of people attending, day and time and any special set up requirements. In arranging for private function, menus should be selected two weeks prior to your function and in most cases limited to two entrée items. If more than one entrée is selected it will be the hosts responsibility to obtain an accurate count for each menu item and provide a means in which the club staff can identify which meal had been ordered for that guest. Vegetarian meals can be ordered in advance and would be subject to the same procedures as stated above.

Attendance guarantees are necessary for certain functions and these must be specified at least three days prior to your event. Monday and Tuesday guarantees must be received by 2:00 pm the proceeding Thursday. If your count is not received, you may be held responsible for amount shown on the contract. Once given, this guarantee is not subject to reduction should less attend. Food will be prepared for only the guaranteed amount and the club will not be held responsible for any shortages in service when the guarantee is exceeded. Please discuss the guarantee number with a club representative to help in planning for your event.

All Federal, State, and local laws with regard to food and beverage purchases or consumption are strictly adhered to. With the exception of wedding cakes all food and beverages must be purchased from the Club by pre arrangement with the catering office. Leftover food and beverages may not be taken from the Club by hosts or guests of any event.

All alcoholic beverages must be consumed within Club premises; open containers or glasses of such beverages may not be taken off Club property. All Club facilities must be vacated by 1:00 am. Last call will be given on all cocktail service no later than 12:30 am. The Juniper Hills Country Club reserves the right to control all functions held on Club premises, and to discontinue service of alcoholic beverages at any time, if, in the judgement of Club management, it would be in the best interest of the Club, and or the guests, to do so.

Any damages that occur to the premises as a result of your function or your guests will be the responsibility of the booking party. Juniper Hills Country Club shall not assume any responsibility for the damage or loss of any merchandise or articles left on the club's premises prior to, or following your function.

Access to banquet rooms are only guaranteed two (2) hours prior to your event. If the room is available earlier, prior access may be granted. Extra hours may be granted with management approval.

Banquet rooms are booked for 4 hours maximum. Weddings with receptions held at the club are limited to five (5) hours. Set-up charges for wedding ceremonies are \$3.00- \$5.00 per person.

If you have any questions regarding our banquet facility, please contact the club any time and talk to a club representative. Thank you again for considering Juniper Hills Country Club for your event.

Lunch Buffets

Lunch buffets and entrees include fresh baked bread, coffee, ice tea.

THE SALAD BAR

A build-your- own salad bar with 6 toppings and different side salads, coffee and tea.

\$15.95

\$16.95 with Soup

CHICKEN PICATTA

Chicken Picatta and fettuccine alfredo, with fresh rolls, green salad, coffee and tea.

\$17.95

LITTLE ITALY

Chicken Parmesan and fettuccine alfredo, with fresh rolls, green salad, coffee and tea.

\$17.95

THE DELI BAR

A build-your- own sandwich bar with deli-style ham, turkey, roast beef, lettuce, tomatoes, onions, cheeses and assorted breads, green salad, coffee and tea.

\$16.95

\$17.95 with Soup

LIGHTER SIDE

Mushroom chicken, choice of pasta, green salad, fresh baked bread, coffee, and tea.

\$16.95

THE BALLPARK

A hamburger and chicken barbeque buffet with sesame seed buns, lettuce, tomatoes, onions, assorted cheeses, potato salad, coffee, and tea.

\$16.95

BEEF STROGANOFF

Sauteed beef strips, onions, mushrooms served in sauce on bed of egg noodles, green salad, coffee, and tea.

\$15.95

CHICKEN FAJITAS

Grilled chicken strips with bell peppers and onions, flour tortillas, Mexican rice, refried beans, green salad, coffee, and tea.

\$16.95

CHICKEN STIR FRY

Teriyaki chicken, mixed vegetables, rice noodles, egg rolls, green salad, coffee and tea.

\$15.95

CHICKEN AND RICE

Classic herb chicken with buttery herb rice, fresh vegetables, garden salad, coffee, and tea.

\$17.95

Lunch Entrees

CARIBBEAN SALAD

Mixed greens topped with jerk spiced chicken, mandarin oranges, pineapple, green onions, dried cranberries and sesame seeds with Citrus dressing.

\$15.95

CHICKEN CAESAR SALAD

The traditional Caesar with Romaine lettuce, Parmesan cheese, homemade croutons tossed with creamy Caesar dressing and topped with bacon bits, tomatoes and tender grilled chicken breast served with fresh baked bread.

\$14.95

COBB SALAD

Mixed greens topped with diced grilled chicken, tomatoes, hard-boiled egg, bacon, black olives, blue cheese, with your choice of dressing and served with fresh baked bread.

\$15.95

PECAN CHICKEN SALAD

Diced chicken breast tossed with dried cranberries and toasted pecans in a light mayonnaise dressing. Served with fresh fruit.

\$15.95

COURT SALAD

Mixed greens tossed with roasted chicken, roasted walnuts, crumbled gorgonzola cheese, dried cranberries with a Tuscan vinaigrette, served with fresh baked bread.

\$15.95

STEAK SANDWICH

Open face grilled 8oz Bistro filet steak on garlic bread with slice tomato and onions. Your choice of green salad, french fries or potato salad, coffee, and tea.

\$16.95

TURKEY CROISSANT DELUXE

Deli-style turkey with lettuce, tomatoes, cheese on a flaky croissant served with choice of green salad or fresh fruit.

\$14.95

PESTO PRIMAVERA

Penne pasta with mushrooms, tomatoes, artichoke hearts and peppers tossed in a creamy pesto sauce served with fresh rolls.

\$15.95

LASAGNA

Layered pasta with a rich meat sauce loaded with spinach and ricotta cheese stuffing served with fresh rolls and a small side salad.

\$15.95

Dinner Buffets (Min. fifty people)

ON THE LIGHTER SIDE

Champignon chicken and fettuccine alfredo. Includes fresh baked bread, tossed green salad, a vegetable medley, assorted desserts, coffee, and tea.

\$26.75

THE ITALIAN

Lasagna, fettuccine alfredo, chicken Parmesan, tossed green salad, garlic bread, a vegetable medley, assorted desserts, coffee and tea.

\$26.75

THE WESTERN

Our wonderful barbecue buffet includes baby-back barbecue ribs, barbecue chicken, tossed green salad, corn on the cob, baked potato, assorted desserts, coffee, tea, fresh baked bread.

\$29.75

THE TRADITIONAL

Prime Rib served with dinner rolls, tossed green salad, a vegetable medley, rice or potato, au jus, assorted desserts, coffee and tea.

\$28.75

THE JUNIPER HILLS CLASSIC

Prime rib and Champignon chicken, rice or potato, tossed green salad, a vegetable medley, assorted desserts, fresh baked bread, coffee and tea.

\$29.75

THE HOLIDAY BUFFET

Carved roasted turkey and ham. Includes a vegetable medley, mashed potatoes and gravy, candied yams, cranberry sauce, tossed green salad, assorted desserts, fresh baked bread, coffee and tea.

\$28.75

TOURNAMENT BUFFET

Grilled rib-eye steak, rice or potato, tossed green salad, a vegetable medley, assorted desserts, fresh baked bread, coffee and tea.

\$26.75

Dinner Entrees

All dinner entrees include mixed garden salad, fresh vegetables of the season, potato or rice, freshly baked bread, butter, coffee or tea, and chef's choice dessert.

MUSHROOM CHICKEN

Boneless chicken breast marinated in shallots and fresh herbs with champignon mushroom sauce.

\$26.75

CHICKEN PICATTA

Pan seared chicken breast with a lemon caper sauce.

\$26.75

CHICKEN PARMESAN

Lightly breaded chicken breast topped with marinara sauce, mozzarella and Parmesan cheese.

\$26.75

CHICKEN CORDON BLEU

Boneless breast of chicken with Swiss cheese and ham breaded and served with Alfredo cream sauce.

\$26.75

CHICKEN FLORENTINE

Chicken breast wrapped in puff pastry with spinach and roasted red pepper served with a bearnaise sauce.

\$26.75

PASTA POMODORA

Delicious penne pasta with olive oil, basil, tomatoes, capers, and sliced black olives, green onions, and garlic.

\$26.75

PESTO PRIMAVERA

Penne pasta with mushrooms, tomatoes, artichoke hearts and peppers tossed in a creamy pesto sauce.

\$26.75

SHRIMP FETTUCINE

Sautéed prawns in garlic cream sauce, fresh vegetables served over a bed of fettuccine.

\$26.75

TEN OUNCE RIBEYE STEAK

Ten-ounce Ribeye steak broiled to perfection.

\$27.75

TEN OUNCE NEW YORK STEAK

Grilled to perfection, served with mushroom sauce.

\$27.75

TEN OUNCE PRIME RIB

Slow roasted prime rib with horseradish and au jus.

\$27.75

EIGHT OUNCE BEEF TENDERLOIN

Tenderloin topped with Cabernet hunter sauce.

\$29.95

GRILLED SALMON

Served with cucumber dill relish.

\$27.95

Assorted Desserts

All Dinner Entrees come with chefs' choice of dessert.
Any of the following deserts may be ordered for and
additional \$2.00 per person.

Tiramisu
Chocolate Cake
Pumpkin Pie
Ice Cream Pie
Cheesecake with Berry Sauce
Strawberry Shortcake

Hors d'oeuvres

Trays serves 25-30 people

Prosciutto Wrapped Melon	\$105
Artichoke Parmesan with Baguettes	\$105
Assorted Meat & Cheese and Cracker Tray	\$165
Cheese & Cracker Tray	\$105
Fruit Tray	\$105
Fresh Vegetable Tray	\$105
Marinated Beef Skewers	\$115
Cheese Tortellini with Pesto Dip	\$105
Sliced Italian Sausage w/ Green & Red Peppers with Slice Baguette Bread	\$115
Chicken Satay with Thai Peanut Sauce	\$115
Cajun Chicken Skewers	\$115
Fresh Guacamole, Salsa & Tortilla Chips	\$105
Baked Asparagus with Brie	\$95
Shrimp Ceviche & Tortilla Chips	\$115
Jalapeno Poppers with Bleu Cheese	\$115
Finger Steaks with Ranch	\$115
Chilled Prawns & Cocktail Sauce (Per 50)	\$115
Smoked Salmon with Dill Cream Cheese On Sliced Baguettes	\$105
Meatballs (Sweet & Sour, BBQ, Swedish or Teriyaki)	\$105
Sausage Stuffed Mushrooms	\$105
Lavosh Variety (Cream Cheese, Fresh Meats & Vegetables)	\$105
Smoked Salmon Lavosh	\$105
Poached Salmon with Sliced Sourdough Baguette Bread & Dill Sauce	\$195
Large Wheel of Brie with grapes	
Sweet Crackers & Baguette bread	\$195
Seven-Layer Dip & Tortilla Chips	\$105
Chicken Quesadilla	\$105
Chicken Wings (Buffalo, Rodeo,	

Teriyaki) \$115

Pork and Seeds and Hot Mustard	\$115
Deluxe Deviled Eggs	\$105
Petit Fours	\$115
Mini Tacos	\$90
Pasta Salad	\$105
Potato Salad	\$105
Caesar Salad	\$105
Chopped Salad	\$105

More Suggestion (prices are per person)

Carved Roast Beef w/ Dollar Rolls & Condiments (min. 100)	\$ 6.00
Carved Turkey or Ham w/ Dollar Rolls & Condiments (min 50)	\$ 5.50

Breakfast Buffets

Traditional

Chef Choice Eggs, Bacon, or Sausage Hashbrowns, Assorted Pastries Fruit Tray, Coffee, Tea, Juices	\$14.95
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Country Buffet

Chef Choice Eggs, Bacon, or Sausage Hashbrowns, Assorted Pastries, Fruit Tray, Coffee, Tea, Juices	\$14.95
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Deluxe Buffet

Chef Choice Eggs, Bacon, or Sausage Hashbrowns, Cheese Blintzes with Berry sauce, Yogurt and Fruit Tray, Coffee, Tea, Juices	\$14.95
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Continental Breakfast Buffet

Pastries, Fruit Tray,
Coffee, and Juices
\$9.95

Wine, Beer, and Spirits

Lounge and bar facilities are available for use during dining service at no charge. Patrons must be of at least 21 years of age and valid current identification must be presented at time of purchase (state issued driver's license or identification card, military issued identification card, or nationally issued passport).

No Host Bar

If bar is not hosted by booking party, patrons will pay cash on a per drink basis or may run a tab with a credit card.

Hosted Bar

If bar is hosted, tabs will be kept on all beverages served and included in total charge for the banquet. Host may choose to add hosted refreshments; in all cases, a 20% gratuity will be added

Hosted Kegs

1/2 Keg Domestic	\$175.00
Keg Domestic	\$300.00
Keg Premium	\$375.00

House Wine (750 ml bottle)

Chardonnay	\$ 22.00
Cabernet Sauvignon	\$ 22.00
Merlot	\$ 22.00
White Zinfandel	\$ 22.00
Champagne	\$ 22.00

Hosted non-alcoholic punch \$25.00 per gallon

Wine List Available upon Request

Juniper Hills Country Club Thanks You For
Your Business.



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