

# *Lodge Dining*



FLINT HILLS NATIONAL

Flint Hills National Golf Club

2024

## **Lodge Dining Experience**

Welcome! We are thrilled to host you at Flint Hills National Golf Club! We take great pride in offering our members and guests an exceptional dining experience and professional customer service. Please use this guide as a starting point in planning your lodge event. We are happy to work with you on menu selections, event logistics, and any special needs or requests.

In-lodge dining is one of the unique amenities offered by Flint Hills National Golf Club, where a dedicated chef and server will prepare and serve your dinner in your lodge. We also have breakfast and lunch available as drop-offs to the lodges. Served breakfast and lunch are available in our Clubhouse from Tuesday–Sunday (closed Monday). Detailed hours of operation are listed below.

Please note that we provide food services in the Devlin Lodge, Rohde Lodge, Wilcox Lodge, 4D Lodge, and Clubhouse. *We do not provide food services in the Dower Lodge, Graham Lodge, or Prairie House, as these facilities are not equipped with kitchens.*

## **Lodge Dining Hours of Operation**

### **Breakfast**

- March–April, November–December:
  - o Breakfast drop-offs 8:30–9:30 AM
- May–October:
  - o Breakfast drop-offs 7:30–9:30 AM

### **Lunch**

- March–April, November–December:
  - o Lunch drop-offs 11:00 AM–2:00 PM
- May–October:
  - o Lunch drop-offs 11:00 AM–3:00 PM

### **Dinner**

- March–April, November–December:
  - o 5:00–8:00 PM
- May–October:
  - o 5:30–8:30 PM

**Lodge check-in: 3:00 PM**

**Lodge check-out: 10:00 AM**

### **Clubhouse Dining Hours of Operation**

*Breakfast: 8:00 AM–2:00 PM (March–April, November–December), 7:00 AM–2:00 PM (May–October)*

*Lunch: 11:00 AM–4:00 PM (March–December; kitchen may close early if business levels are low)*

*Dinner: No à la carte dining available, food and beverage service available only for private events*

## **Menu Planning**

**When selecting a menu for your lodge event, we ask that all members of your group have the same meal.** Please select a salad, entrée, side item(s), and dessert that are satisfactory for your entire group. *Should a member of your group have specific dietary requirements, please notify the Club upon booking and we will do our best to accommodate them.*

Please submit all menu selections to Flint Hills National Golf Club at least two weeks (14 days) prior to your visit. Requests received after this time may be granted at the discretion of the Club. *We understand that late lodge bookings may occur; while we will try our best, we cannot guarantee any food and beverage requests.*

Finally, when submitting your menu selections, please indicate your preferred mealtime. We are limited to one lodge meal per hour timeslot. Timeslots are confirmed on a first-come, first-served basis – the first menu finalized and submitted to Flint Hills National Golf Club will receive their requested timeslot, and all other events will be scheduled accordingly.

## **Event Timing**

**Your scheduled mealtime is the time that service begins.** Please be ready in your lodge at least 15 minutes before your scheduled time to ensure proper service. Be courteous to your fellow members and their guests by ensuring their experiences are not delayed due to your tardiness.

If you are more than 15 minutes late for your scheduled mealtime, Flint Hills National Golf Club reserves the right to prepare your meal and leave it in the lodge for you to enjoy at your leisure (effectively a “drop-off”). With several lodge functions each day, it is imperative that our culinary and service teams remain on schedule.

## **Beverage Policies and Bar Service**

**Other than wine, no outside alcoholic beverages are permitted on Flint Hills National property, including in the lodges (non-alcoholic beverages are permitted).** Bottles of wine may be brought in for a corkage fee:

- \$10/bottle for wine-shelf owners
- \$20/bottle for non-shelf owners and guests

Our lodges come pre-stocked with a fantastic selection of beer, wine, spirits, and mixers, as well as soft drinks, juice, and coffee. All beverage items in our lodges are charged on a consumption basis. For a full list of offerings, please contact Flint Hills National Golf Club.

We are happy to order specialty beverages for your event, but you will be responsible for purchasing the item(s) in their entirety and will be charged regardless of usage. Please preorder any specialty beverages for your event well in advance of the 14-day deadline.

## **Beverage Policies and Bar Service, con't.**

Again, Flint Hills National Golf Club does not permit the presence or consumption of outside alcoholic beverages in our lodges or clubhouse. Members and guests found to be in violation of this policy may be subject to disciplinary action and/or fines.

*Flint Hills National Golf Club will not serve alcohol to any person under 21 years of age or permit anyone under 21 years of age to consume alcohol on our premises. Our staff have been instructed to request proof of age from anyone in question, regardless of member status, and to refuse service if necessary.*

## **Guarantee Policy**

For all lodge events, a final attendance number (“guarantee”) must be submitted to Flint Hills National Golf Club no later than 72 hours before the start of your event. After this time, no changes to attendance numbers will be permitted. *If Flint Hills National can accommodate additions to your guarantee beyond this deadline, additional charges may apply. Your event will be billed based on the guarantee provided or the number served, whichever is greater.*

## **Cancellations**

Cancellation fees for lodge events are as follows. Cancellations within:

- 2 weeks (14 days) of event = 50% of total estimated charges
- 1 week (7 days) of event = 80% of total estimated charges
- 72 hours (3 days) of event = 100% of total estimated charges

## **Prices and Fees**

All food and beverage items will incur a 20% service charge as well as a 7.5% sales tax. Alcohol is subject to an additional 10% sales tax.

All prices in this guide are listed per person and are **exclusive** of service charges and taxes. Flint Hills National Golf Club selects and serves only the highest quality foods and beverages and will do everything in its power to maintain the pricing in this guide; however, certain market conditions may warrant price adjustments. Thus, food and beverage pricing are subject to change at any time based on availability, quality, and seasonality of products.

Please note that the 20% service charge is *not* a staff gratuity and contributes directly to the Club’s operating costs. You are more than welcome to “tip” our staff for a job well done – gratuities are always appreciated but absolutely never expected. Thank you!

*If your group is tax-exempt, please notify Flint Hills National Golf Club prior to booking and furnish the appropriate documentation.*

# BREAKFAST BUFFETS

Available as a drop-off to any of the Flint Hills National lodges, excluding the Dower Lodge, Graham Lodge, and Prairie House. Prices listed are per person.

Hearty Breakfast and Full Breakfast items will be delivered hot and ready morning-of. Continental Breakfast items will be delivered the evening before.

**Breakfast drop-offs are available Tuesday–Sunday.**  
***No breakfast is available on Mondays.***

## **Continental Breakfast**

Blueberry muffins  
Fresh fruit  
Orange juice  
Coffee, *regular* and *decaf*  
\$10

## **Hearty Breakfast**

Breakfast casserole (egg, sausage, cheese)  
Blueberry muffins  
Fresh fruit  
Orange juice  
Coffee, *regular* and *decaf*  
\$14

## **Full Breakfast**

Breakfast casserole (egg, sausage, cheese)  
Breakfast potatoes  
Bacon  
Fresh fruit  
Orange juice  
Coffee, *regular* and *decaf*  
\$18

*Yogurt and granola may be added to any of the above buffets upon request, +\$2.*  
*Housemade cinnamon rolls may be added to any of the above buffets upon request, +\$24/dozen.*

# BOXED LUNCHES

Available as a drop-off to any of the Flint Hills National lodges or for pick-up in the Clubhouse, either at the Snack Window or the Pro Shop.

**On Mondays, boxed lunches are not available for delivery/pick-up until after 11:00 AM.**

## Sandwiches

Ham sandwich

*Thin-sliced ham and cheddar cheese, served on white bread*

*\$14*

Junior club sandwich

*Thin-sliced turkey, thin-sliced ham, bacon, American cheese, and Swiss cheese, served on white bread*

*\$14*

Turkey sandwich

*Thin-sliced turkey and Swiss cheese, served on white bread*

*\$14*

## Wraps

Chicken Caesar wrap

*Diced chicken, lettuce, and parmesan cheese, wrapped in a tortilla, served with a side of Caesar dressing*

*\$14*

Chicken ranch wrap

*Diced chicken, lettuce, tomato, bacon, and cheddar cheese, wrapped in a tortilla, served with a side of ranch dressing*

*\$14*

Sandwiches are served with lettuce, tomato, mayonnaise, and mustard on the side.  
Each boxed lunch includes a bag of chips and a cookie.

**We kindly request that all members of your group have the same boxed lunch.**

# LUNCH BUFFETS

Available as a drop-off to any of the Flint Hills National lodges, excluding the Dower Lodge, Graham Lodge, and Prairie House. Prices listed are per person.

**Lunch buffets require a minimum of 20 people. For groups larger than 50 people, Flint Hills National will work with you to customize a menu suitable for your event.**

## **Salad Bar**

Mixed greens  
Tomatoes  
Red onions  
Black olives  
Shredded cheese  
Diced chicken  
Diced turkey  
Choice of (2) dressings  
Housemade chips  
Fresh-baked cookies

*\$18*

## **Deli Buffet**

Fruit salad  
Potato salad  
Roasted turkey  
Roasted ham  
Assorted cheeses and breads  
Housemade chips  
Fresh-baked cookies

*\$21*

## **Burger “& Some” Buffet**

Fruit salad  
Potato salad  
Hamburgers  
Hot dogs  
Chicken breasts  
Assorted cheeses and condiments  
Burger and dog buns  
Housemade chips  
Fresh-baked cookies

*\$25*

# DINNER BUFFETS

Available served or as a drop-off to any of the Flint Hills National lodges, excluding the Dower Lodge, Graham Lodge, and Prairie House. Prices listed are per person.

**Dinner buffets require a minimum of 20 people. For groups larger than 50 people, Flint Hills National will work with you to customize a menu suitable for your event.**

## **Italian Buffet**

Garden salad with Italian dressing  
Baked ziti with beef  
Grilled salmon with white wine cream sauce  
Chicken marsala  
Choice of side items: (1) starch, (1) vegetable  
Ona Mae rolls  
Choice of (1) dessert  
*Price: \$50*

## **Prime Rib Buffet**

Garden salad with choice of (1) dressing  
Carved prime rib with au jus and creamy horseradish  
Grilled salmon with white wine cream sauce  
Chicken marsala  
Choice of side items: (1) starch, (1) vegetable  
Ona Mae rolls  
Choice of (2) desserts  
*Price: \$60*

## **Beef Tenderloin Buffet**

Garden salad with choice of (1) dressing  
Carved beef tenderloin with creamy horseradish  
Grilled salmon with white wine cream sauce  
Chicken marsala  
Choice of side items: (1) starch, (1) vegetable  
Ona Mae rolls  
Choice of (2) desserts  
*Price: \$70*



# PLATED DINNERS

All dinners consist of salad, entrée, starch, vegetable, Ona Mae rolls, and dessert.  
Prices listed are per person.

*When selecting menus, we ask that all members of your group have the same meal.  
Please select a salad, entrée, side items, and dessert that are satisfactory for your entire group.*

## Salads

Flint Hills salad

*Mixed greens, candied pecans, feta cheese, housemade cornbread croutons, Flint Hills dressing*

Citrus greens salad

*Mixed greens, dried cranberries, mandarin slices, candied pecans, feta cheese, balsamic vinaigrette dressing*

Savoy salad

*Mixed greens, toasted almonds, parmesan cheese, black pepper, Italian dressing*

Caesar salad

*Romaine lettuce, parmesan cheese, housemade seasoned croutons, Caesar dressing*

Garden salad

*Mixed greens, tomatoes, red onions, housemade seasoned croutons, ranch dressing*

## Entrées

### **Beef & Pork**

Filet mignon, bacon-wrapped 5 oz \$62 / 10 oz \$70

Kansas City strip 7 oz \$56 / 14 oz \$68

Ribeye, bone-in 16 oz \$70

T-bone porterhouse 20 oz \$76

Double-boned pork chop, with apple raisin chutney \$52

### **Chicken & Fish**

Fried chicken, with country gravy \$30

Chicken marsala \$30

Atlantic salmon \$34

### **Pasta**

Baked ziti with beef \$32

*Note: Baked ziti is served with your choice of salad, garlic bread, and dessert. No starch/vegetable.*

### **Enhancements**

Creamy peppercorn \$3

Creamy horseradish \$3

Demi-glacé \$3

Sautéed mushrooms and onions \$5

Jumbo shrimp \$9

Lobster tail \$24

## PLATED DINNERS, con't.

*When selecting menus, we ask that all members of your group have the same meal.  
Please select a salad, entrée, side items, and dessert that are satisfactory for your entire group.*

### **Starches**

Mashed potatoes  
Oven-roasted potatoes  
Potatoes au gratin  
Twice-baked potatoes  
Wild rice

### **Vegetables**

Asparagus  
Broccoli  
Flash-fried Brussels sprouts  
Green beans, *almondine* or *country-style*  
Squash-zucchini medley

### **Desserts**

Apple cobbler à la mode +\$2  
Apple pie à la mode +\$2  
Carrot cake  
Chocolate cream pie  
Coconut cream pie  
Chocolate layer cake  
Chocolate sheet cake  
Fresh-baked cookies, *chocolate chip, peanut butter, or snickerdoodle*  
Ice cream sundae, *vanilla ice cream with chocolate sauce and fresh berries*  
Peach cobbler à la mode +\$2  
Peach pie à la mode +\$2  
Red velvet cake

*Fruit pies and cobblers are served "à la mode" (with vanilla ice cream).  
All other desserts are available "à la mode" upon request, +\$2.*

*Having trouble deciding on dessert? Additional desserts available for purchase:  
\$20 per whole pie or cobbler / \$45 per whole cake.*

# DROP-OFF DINNERS

Whether you plan on golfing until it's dark, are hosting a come-and-go event, or would simply prefer a non-staffed meal, we have the drop-off option for you!

Items on this menu have been carefully selected and curated by the Flint Hills National culinary team to ensure quality and freshness.

*Only items listed below are available as drop-off meals.*

Available as a drop-off to any of the Flint Hills National lodges, excluding the Dower Lodge, Graham Lodge, and Prairie House. Prices listed are per person.

## **Entrées**

### **Baked ziti with beef**

Served with garden salad (Italian dressing), garlic bread, and fresh-baked cookies

*\$32*

### **Fried chicken**

Served with Flint Hills salad, mashed potatoes, green beans country-style, biscuits, and fresh-baked cookies

Country gravy served on the side

*\$30*

### **Chicken marsala**

Served with garden salad (Italian dressing), mashed potatoes, asparagus, Ona Mae rolls, and fresh-baked cookies

*\$30*

### **Dinner deli sandwiches**

Served with garden salad (ranch dressing), fresh fruit, housemade chips, and fresh-baked cookies

*\$16*

### **Dinner salad bar**

Served with salad bar accoutrements (pg. 7), fresh fruit, Ona Mae rolls, and fresh-baked cookies

*\$20*

# HORS D'OEUVRES

We offer a variety of both cold and hot hors d'oeuvres which can be added to any lodge event upon request.

Our hors d'oeuvres are available served or as a drop-off to any of the Flint Hills National lodges, excluding the Dower Lodge, Graham Lodge, and Prairie House.

**All hors d'oeuvres orders require a minimum of 4 people.**

## Hors d'oeuvres



Bruschetta bowl with sliced baguette	\$6
Barbecue meatballs	\$6
Chef's charcuterie selection	\$9
Crudit� with ranch dip	\$6
Garlic hummus with pita chips	\$6
Housemade chips with salsa ranch	\$4
Fresh fruit with cr�me fraiche	\$6
Shrimp cocktail	\$9
Tortilla chips with housemade salsa	\$4
Bacon-wrapped water chestnuts	\$5
Spicy-breaded chicken wings	\$4
Spicy Cajun shrimp	\$9
Spicy sausage in puff pastry	\$5
Spinach artichoke dip	\$6
Swedish meatballs	\$6

# FLINT HILLS NATIONAL

***Again, we want to thank you for choosing Flint Hills National Golf Club and look forward to serving you! We hope you enjoy your experience and leave our beautiful Club with a greater appreciation for our course, history, culture, and hospitality.***



***If there is anything we can do to make your stay or event even better, please do not hesitate to contact us! "Respect the Game!"***

# FLINT HILLS NATIONAL GOLF CLUB

## WINE SELECTIONS

*all wines are listed progressively, from sweetest to driest and lightest to boldest*

### SPARKLING

			
Cantine Maschio Prosecco Extra Dry, Veneto	NV	11	
Gloria Ferrer Blanc de Noirs, Sonoma County	NV		60
Graham Beck Brut, Western Cape	NV		35
Mélanie Pfister Crémant d'Alsace 'Breit' Blanc de Blancs, Alsace	2020		70
Moët & Chandon Impérial Brut, Champagne	NV		100

### WHITE & ROSÉ

St. Urbans-Hof Nik Weis Selection 'Urban' Riesling, Mosel	2018	11	42
Tommasi 'Le Rosse' Pinot Grigio, Veneto	2022	11	42
Chateau Ste Michelle Rosé, Columbia Valley*	2020	10	38
Rodney Strong Chardonnay, Sonoma Coast	2021	12	46
Chalk Hill Chardonnay, Sonoma Coast*	2022		60
Hahn Founder's Chardonnay, Monterey	2022	13	50
Rombauer Chardonnay, Carneros*	2020		65
Mount Fishtail Sauvignon Blanc, Marlborough*	2019	13	50
Dakota Shy 'McKenna's' Sauvignon Blanc, Napa Valley	2023		100

### RED

Browne Family 'Heritage' Pinot Noir, Willamette Valley	2020	13	50
Böen Pinot Noir, Russian River Valley	2018		65
Goldeneye Pinot Noir, Anderson Valley*	2020		110
Pride Mountain Vineyards Merlot, Napa Valley	2021		95
DAOU Vineyards 'Pessimist' Red Blend, Paso Robles	2022	13	50
The Federalist 'Honest' Red Blend, North Coast*	2019		60
Franciscan Estate 'Magnificat' Meritage Blend, Napa Valley	2018		80
Antigal Uno Malbec, Mendoza	2020	12	46
Franciscan Estate 'Cornerstone' Cabernet Sauvignon, Napa Valley	2021	13	50
Quilt Cabernet Sauvignon, Napa Valley	2020		70
Justin Cabernet Sauvignon, Paso Robles*	2020		75
Faust Cabernet Sauvignon, Napa Valley	2020		95
Stag's Leap Wine Cellars 'Artemis' Cabernet Sauvignon, Napa Valley*	2020		125
Silver Oak Cabernet Sauvignon, Alexander Valley	2018		150
Caymus Vineyards Cabernet Sauvignon, Napa Valley	2020		165
Jordan Cabernet Sauvignon, Alexander Valley	2018		130
Dakota Shy Cabernet Sauvignon, Napa Valley	2021		185

### FEATURED: FLINT KNOLL WINES

Flint Knoll 'Silver Eagle' Pinot Noir, Sonoma Coast	2019		175
Flint Knoll 'Royal Appointment' Cabernet Sauvignon, Sonoma Coast	2019		195

*\*available in Flint Hills National lodges*