

WELCOME
TO
MUSKEGO LAKES CC

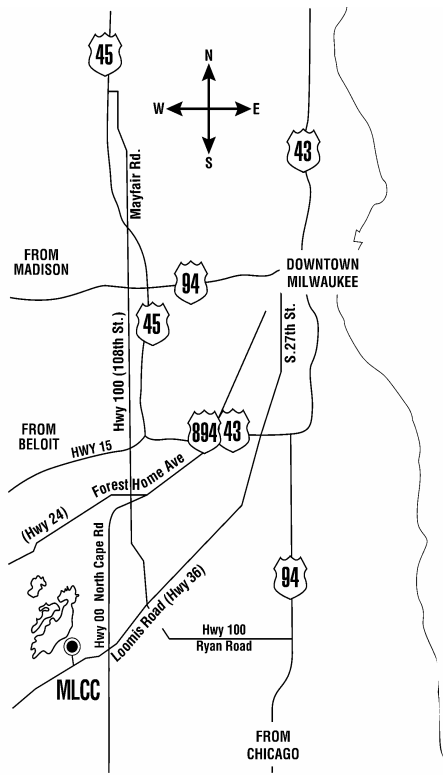
THANK YOU

We sincerely appreciate the opportunity to be of service to you and your guests. The entire staff of Muskego Lakes is dedicated to the task of helping you enjoy a wonderful day. We think you will find the experience second to none. You can be assured of personalized attention to your particular needs and the extra we provide to make your day...SOMETHING SPECIAL

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2009 menu pricing as of 11-20-2008



With 31 years of experience Muskego Lakes Country Club hosts many Wedding Receptions, Golf Outings, Charity Events, Convention and Business Meetings, Special Event Parties and Holiday Parties. We also customize theme party packages especially for you and your guests. Booking your function at Muskego Lakes CC is a great way to show your family, friends, clients, and employees that you care. Let us make your event a day to remember.

FROM DOWNTOWN MILWAUKEE 20 minutes

Take I-94 south to I-894 going west to Loomis Rd, (Hwy. 36). West (right) on Hwy. 36 for 9 miles (1 mile past Hwy. 00 & Hwy.36). Large sign on left, entry drive on right.

FROM WAUWATOSA AREA

Take Hwy. 45 /I-894 south to Beloit exit. First exit left (Hwy. 45/100) through Hales Corners to far side of Holz Chevrolet (Hwy. 00/Forest Home). Follow Forest Home 5 miles to (Hwy. 36). Right 1 mile - large sign on left, entry drive on right.

MUSKEGO LAKES COUNTRY CLUB

S.100 W.14020 Hwy. 36

Muskego, WI. 53150

425-6500

www.muskegolakes.com

HALL RENTAL FEE INCLUDES

- | | |
|------------------------|---------------------------------------------------------|
| Silverware | Skirted Head Table |
| Bartenders | Guest Book Podium |
| Room Set-up | Locker Room Usage |
| China Service | White Linen Service |
| Room Clean-up | Gift and Cake Table Set-up |
| Glass Stemware | Free Parking for over 350 cars |
| Cordless Microphone | Placement of Table Decorations, |
| DJ & Place card Tables | Party Favors, Place Cards and other simple decorations. |

ADDITIONAL SERVICES

- | | |
|------------------------------|------------------------------|
| Bartender Fee | Included |
| Colored Linen Napkins | \$.50 ea. |
| Cake Cutting & Service | \$1.00 per person guaranteed |

Prices do not include required service charge {18%} and State sales tax {5.1%}.

Local Fire Marshal requires that all open flame decorations must be fully enclosed in glass or metal containers, no exposed flames. Muskego Lakes Country Club must and will enforce this ordinance.

Standard Liquors (may vary)

Korbel, Jim Beam, Seagram’s 7, VO, CC, Southern Comfort, Absolute, Skyy, Bacardi, UV, Dewar’s, Doctors, Jameson, Sauza, Malibu, Beefeater, Tanqueray, Captain Morgan, Stoli, Dr’s.

Call Brands (may vary)

Makers Mark, Bombay Sapphire, D’Sarrono, Bushmills, Bailey’s, Frangellico, Kahlua, Gray Goose, Kettle One, Meyers Dark, Jack Daniels

Top Shelf (may vary)

Glenfiddich, B&B, Chivas, Courvoisier, Hennessy, Remi Martin, Talisker, Gran Marnier, Drambuie, Crown Royal.

Domestic Beers (may vary)

Miller Lite, High Life, MGD, MGD Lite, Budweiser & Bud Light.

Specialty Beers (may vary)

Corona, Heineken, O’Doul’s, Mikes

REFRESHMENTS

<i>Liquors</i>	<i>Hi-Balls</i>	<i>Cocktails</i>	
Standard	\$4.75	\$5.50	
Call	\$5.75	\$6.75	
Top Shelf	\$7.75	\$8.75	
Wine	\$5.75 glass	Soda	\$1.50 glass
<i>Beer</i>	<i>Bottles</i>	<i>1/2 Barrels</i>	<i>1/4 Barrels</i>
Domestics	\$3.50	\$220.00	\$110.00
Specialty	\$4.75	\$290.00	\$150.00

UNLIMITED SPECIALS

Beer\$6.00 (2) Domestic tap brands Per person guaranteed
Soda\$1.75 Per person guaranteed
Wine\$6.50 House Brands. Per person guaranteed

Unlimited (2) Domestic Tap Beer and Soda \$7.50 pp

Unlimited Domestic Tap Beer, House Wine, Soda \$12.00 pp

“Unlimited specials” begin upon your scheduled arrival time and is available until no later than 12:30am

OPEN BARS

1. All Evening Cocktails

A per person fee (\$24.00) based on the number of people guaranteed for dinner. This fee includes all types of drinks using all brands, 2 types of Domestic tap beer, Bottle and Can Beers, House Wines , soda, juices and a single serving two selection House Wine Toast until 11:30 pm or a maximum of 6 hours.

2. Cocktail Hour

A per person fee (\$8.00) based on the number of people guaranteed for dinner. This fee includes all mixed drinks for 1 ½ hours prior to dinner service.

ADD

The “Unlimited Domestic Tap Beer, House Wine, Soda & Wine Toast” for a total charge of \$18.00 per person gauranteed.

WINE SELECTIONS

HOUSE WINES

Pinot Noir.....\$25.00	Chardonnay.....\$25.00
Chianti.....\$25.00	Spat lese.....\$25.00
Merlot.....\$25.00	Pinot Grigio.....\$25.00
White Zinfandel.....\$25.00	Shiraz.....\$25.00
Mamertino.....\$25.00	Cabernet Sauvignon.....\$25.00

SPARKLING

Korbel Champagne.....\$28.00	Asti Spumante.....\$25.00
Wine Toast, 2 House Wine Selections (1 serving)..... \$2.50 pp	

- 4) Please note that all food and beverages to be served to your guests must be purchased from Muskego Lakes Country Club and consumed on the premises - except for wedding cakes.
- 5) All food & beverage is subject to 18% Service Charge. All price fees and charges are subject to Wisconsin Sales Tax.

6) LESSOR RESERVES THE RIGHT TO:

- a) determine the setting of the room for proper service, in its sole opinion,
- b) determine the number of staff personnel needed for service and,
- c) substitute halls should the number guaranteed be more or less than can be properly served in the hall originally chosen or reserved. Additional or special staffing requested by lessee will be charged for at prevailing rates and costs.
- 7) Our Serving staff requires a (30) minute period for clearing immediately following any dinner service.
- 8) Bar Arrangements: Muskego Lakes Country Club reserves the right to control or refuse the consumption of alcohol. Proper identification is required. Any form of Spirits brought onto the premises will be confiscated. Adults found providing alcoholic beverages to minors and anyone seen to be using unlawful substances will be asked to leave the premises. If they should refuse to do so a complaint will be filed immediately with the local authorities.
- 9) Private bars will be provided upon request to all groups of 40 or more persons. Such private bars will require minimum revenues of \$100/hr. per bartender including beer and soda. If such gross revenues are less than this requirement, the difference, plus appropriate service charges and sales taxes, will be added to the final invoice.
- 10) Entertainment arrangements are the responsibility of the Lessee. Entertainment may play until 12:30 a.m. Muskego Lakes Country Club reserves the right to control sound levels. Special lighting, staging, electrical connections or excessive electrical usage will be charged to the function host based upon the Muskego Lakes Country Club prevailing rate schedule. All banquet rooms must be emptied no later than 1 a.m.
- 11) The Lessee accepts liability for any damage done to the property of Muskego Lakes Country Club in proportion to their use of the facilities unless those directly responsible are apprehended and they pay costs. Muskego Lakes Country Club shall not be held liable for any loss, damage or legal action to or against any person or the property of any guest(s) of the Lessee(s).
- 12) Lessor reserves the right to control all private functions. Lessor cannot assume any responsibility for personal property or equipment brought onto the premises. **No glitter, confetti, rice or other similar decorations may be used** without the express written consent of Lessor.

BANQUET INFORMATION

PAYMENT POLICIES

1. Reservation Deposits are required at the time the Banquet Contract is completed in order to guarantee the Banquet Hall reservation. This deposit will be credited toward the final invoice.
2. A second deposit of equal value to the first required deposit is due six months prior to the event.
3. Payment for all predictable charges is **required at least (5) business days prior** to the date of the function.
4. All payments must be in cash, personal check (*if previously approved*) or cashier's check. Lessor will accept MC or VISA in payment of invoices upon clearance of credit and the addition of a **3% service charge**.
5. **All prices are subject to change, without notice, up to 60 days prior to the date of the function contracted.**

CANCELLATION POLICY

1. Cancellation of an executed Agreement will be treated as follows:
 - a. If cancellation occurs, Lessor will retain 100% of the Deposit(s) previously received, as liquidated damages. This is in effect even if that hall was re-contracted by another party.

ADDITIONAL INFORMATION

- 1) **Thirty days prior** to your banquet, please inform our office of your:
 - a. menu choices,
 - b. beverage selections,
 - c. estimated number of attendees and,
 - d. other specifics relating to your function which will affect service.
- 2) A **guaranteed number** to be served dinner is the responsibility of the function host and must be provided to our office at least ten (10) days prior to the event. If we do not receive this guaranteed count as required, we must charge for the estimated number shown on your contract, unless the actual number is greater. Should your number count increase, please notify us as soon as possible since we cannot accept responsibility for service to more than 5% above the number guaranteed. Due to health codes, if you do not meet your guarantee, we cannot allow you to remove the unused food portions from the premises. Please make sure your count is accurate.
- 3) **Arrival and dining times** must be confirmed prior to printing of invitations in order to avoid conflicts with other functions on the same day.

HORS d' OEUVRES

COLD SELECTIONS

Trays (serves 50 to 75 people)

Assorted Chilled Vegetables & Dip	\$95.00
Assorted Cheeses & Cracker Display	\$105.00
Assorted Cheese, Sausage & Cracker Display	\$115.00
Succulent Seasonal Fruit Display	\$95.00

Per 50 Pieces

Silver Dollar Sandwiches	\$90.00
<i>Choose 2: Beef, Turkey or Ham</i>	
Antipasto Skewers	\$110.00
Bruschetta Canapés	\$90.00
Iced Shrimp and Cocktail Sauce (100 pcs)	\$135.00
Split Snow Crab Legs (5 lbs.)	\$160.00
Whole Smoked Salmon (7lb.) and Condiments	\$110.00
Pesto Chicken Pinwheels	\$90.00
Gourmet mini Desserts	\$110.00

HOT SELECTIONS

Per 50 Pieces

BBQ, Swedish, Italian or Sweet n Sour Meatballs	\$85.00
Crab Stuffed Mushrooms	\$90.00
Chicken Cordon Blue Bites	\$90.00
Chicken Drumettes	\$90.00
Bacon Wrapped Chestnuts	\$95.00
Mac n Cheese Wedges w/Roasted Tomato Sauce	\$95.00
Mozzarella Sticks w/Marinara Sauce	\$105.00
Vegetable Quesadilla Rolls	\$95.00
Thai Chicken Spring Rolls	\$105.00
Coconut Shrimp w/ Cilantro-Orange Roumalade	\$110.00
Chicken Sate'	\$100.00
Beef Hibachi Skewers	\$120.00
Breaded Chicken Tenders	\$90.00
Crab Rangoon w/ Sweet n Sour Sauce	\$100.00
Spinach and Artichoke Dip (<i>French bread and Vegetables</i>)	\$100.00
Sesame Chicken Tenders w/Bourbon/Plum Sauce	\$120.00

Assorted 16" Pizzas, (minimum 5 required. Only available after 9:00pm) \$27.00ea

SPECIAL REQUESTS ALWAYS AVAILABLE

ACCOMPANIEMENTS

POTATOES

Choice of One

- | | |
|---------------------------|-----------------------|
| Roasted Sweet Potatoes | Dutchess Potatoes |
| Wild Rice Medley | Herb Parmesan Reds |
| Seasoned Whipped Potatoes | Smashed Reds w/Chives |

VEGETABLES

Choice of One

- | | |
|------------------|-------------------------|
| Caribbean Blend | Honey Glazed Carrots |
| Roasted Medley | Fire Roasted Sweet Corn |
| California Blend | Green Beans Almondine |

If you desire a second potato or vegetable, please add \$ 1.00/item.

SAUCES

“Made from Scratch” examples

BEEF

- Sun Dried Tomato & Herb Butter
- Herb & Mushroom Bordelaise
- Dijon Peppercorn Sauce
- Gogonzola-Chive Butter
- Garlic -Bourbon Sauce

CHICKEN

- Sun Dried Tomato-Basil Citrus
- Tarragon-Mustard Sauce
- Wild Mushroom Compote
- Marsala Mushroom Sauce
- Sauce Maltese

SNACKS

- Party Mix\$10.25/lb
- Creole Snack Mix\$10.25/lb
- Mini Pretzels\$10.00/lb

CONFECTIONARIES

- Dessert Table (choose 3)\$4.75/person
- Gourmet Dessert Bars\$2.00/person
- Carrot Cake\$3.25/person
- Gourmet Turtle Cheesecake\$4.75/person
- Chocolate Overload Torte\$4.75/person
- Tiramisu\$4.75/person
- Assorted Mini Cheesecakes\$5.00/person
- Sherbet / Ice Cream.....\$2.00/person

LUNCHEON BUFFETS

For Groups of 40 or More

BUFFET TABLE INCLUDES

Served Fresh Garden Salad with two types of Dressings, Hot Rolls, and your choice of 2 Meats, Hot Vegetable and Potato, Coffee and Ice Water.

Glazed Sliced Ham	\$7.00	Pesto Chicken	\$8.75
Peppercorn Beef Tips	\$9.00	Pecan Chicken	\$8.75
Vegetarian Lasagna	\$7.00	Lemon Pepper Cod	\$7.75
Baked Chicken	\$6.75	Roast Pork Loin	\$7.00
Vegetable Stir Fry	\$6.25	Mahi - Mahi	\$8.00
Greenbriar Chicken	\$8.75	Sliced Roast Beef	\$8.50

LUNCHEONS

Turkey Club Wrap

Smoked Turkey Breast, Bacon, Lettuce & Tomato wrapped in a Tomato/Basil Tortilla\$10.75

Wisconsin Cheese steak Wrap

Thin sliced Beef wrapped in a Tortilla w/ Green Pepper, Onion and Wisconsin Cheddar.....\$11.25

Apple Roasted Pork Wrap

Roasted Pork, Spinach, Shredded Carrot & Sun dried Cranberries wrapped in a Tomato Tortilla.\$10.75

Chicken Salad Sandwich

Homemade Chicken Salad w/Toasted Almond & Dried Cranberry served on French Bread.....\$10.50

Chicken Cordon Blue Sandwich

Marinated Grilled Chicken Breast, Romaine Lettuce, Tomato, Smoked Ham and Baby Swiss on French Bread.....\$10.75

Steak Fries, Salad, Fresh Rolls, Coffee and Ice Water included.

Soup & Salad Bar

Mixed Green & Spinach Salads with an array of 15 toppings
Fresh Fruit, Assorted Rolls & your choice of Soup.
\$13.75

Luncheon Service only available before 2:00 pm.

Special Requests Always Available

STANDARD BUFFET

For Groups of 40 or more

ENTREES

You customize your own Buffet. Select the **two Entrée items** you desire. The charge will be \$20.00 per person guaranteed.

BUFFET TABLE

At the buffet table you will find warm Rolls, Tossed Dinner Salad with dressings and your two meat selections. Also including two cold Salads, one Hot Vegetable, one Hot Starch, Chilled Vegetable Display and a Cheese & Cracker Display. Coffee and Ice water will be placed on each dinner table.

Montreal Baked Chicken	Chicken and Spinach Ravioli
Tri-Color Cheese Tortellini with Chicken Pesto	Roasted Pork Loin with Tarragon Cream Sauce
Dijon/Honey Chicken Breast	Chicken Parmesan or Alfredo
Oven Roasted Breast of Turkey	Honey Roasted Glazed Ham
Peppercorn Beef Tips or Stroganoff bedded on Egg Noodles	Prosciutto, Ricotta and Mushroom stuffed Shells
Burgundy Beef with Mushroom Gravy	Sweet/Sour Chicken over Jasmine Rice
Vegetarian Lasagna w/ Cream Sauce	Lemon- Dill Baked Cod

CHEF CARVED

Replace one of your meat selections from the list above with a chef carved item for only \$5.00 extra per person.

Prime Rib of Beef	Beef Tenderloin
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(Above prices do not include 18% gratuity and 5.1% state sales tax)

TABLE SIDE SERVICE

DINNERS INCLUDE

Chilled Tossed Garden Salad, served with two types of Dressings, Rolls, Chef's choice of Potato and Vegetable, Coffee and Ice Water.

Pecan Chicken\$25.50 Chicken Breast Rolled in a Pecan Breeding and accented with a Raspberry Coulis.	Vegetable Ravioli\$19.50 Roasted Bell Peppers, Asparagus, Mushrooms, Ricotta, Mozzarella and Parmesan Cheese wrapped in Basil Pasta.
Seared Duck Breast\$27.25 Rich & Tender Breast of Duck marinated w/Honey & Ginger.	Filet Mignon (8oz) \$29.25 A very juicy center cut filet broiled to perfection.
Vegetable Lasagna \$18.75 Fresh Spinach, Mushrooms, Herbs & Cheese layered between sheets of Pasta.	Prime Rib (12oz) \$28.75 Slow roasted to perfection with our own blend of seasonings.
Chicken Giovanni \$25.50 Chicken Breast filled with Onion, Red Pepper, Herbs, Mushrooms and Cheese wrapped in Puff Pastry.	New York Strip\$29.50 USDA Choice Coated in cracked Black Pepper, Sautéed and finished with a Red Wine Demi-Glace.
Pasta Primavera \$18.75 Garlic and Herb Pasta with roasted Vegetables in a rich Primavera Sauce.	Grilled Swordfish \$26.75 Marinated w/Wine, Olive Oil, Garlic and Black Pepper. Grilled then finished w/Herb Butter and Parmesan Cheese.
Greenbriar Chicken \$24.75 Chicken Breast filled with Cheese, Seasoned Bread Crumbs, Onion, Garlic and Sun Dried Tomatoes.	Salmon Champagne \$25.50 Layered with Spinach and Portobello Mushrooms and finished with a Champagne Dill Sauce.
Porterhouse Pork Chop\$22.50 16oz Iowa cut chop lightly seasoned and broiled to succulent perfection.	Mahi - Mahi \$25.50 Mild & smooth textured fish accented w/ Mango & Chipotle Pepper.
Chicken Fingers\$13.75 For Kids Only! (3 to 10) Includes Fries and Vegetable.	Crusted Tilapia\$25.50 Top crust of Tortilla, Chipotle and lime gives a bold flavor to a light & flakey fish.

ADD \$1.00 PER PERSON IF YOU ARE OFFERING MULTIPLE ITEMS (maximum of 4) TO YOUR ENTIRE PARTY.

COMBINATIONS SERVED

TABLE SIDE

Never Fails To Impress Your Guests

Tired of second guessing what your guests may like?
Don't want the hassle of place cards, yet still give your guests a choice?

Go with a Combination Plate!

Select one of these items to please ALL of your guests.

Sirloin & Shrimp	Filet of Sirloin Steak along side a skewer of Cilantro/Lime Marinated Shrimp.....\$28.50
Sirloin & Chicken	Top Sirloin Steak Char Broiled and a Pesto Chicken Breast.....\$29.50
Filet & Tilapia	Center Cut Select Filet and a Tortilla crusted Tilapia Fillet w/Mango Sauce.....\$31.50
Surf & Turf	Flat Iron Steak w/ Wild Mushroom Compote & Grilled Salmon w/ Lemon-Dill.....\$29.50
Filet & Chicken	Center Cut Select Filet along side our own Pecan Chicken Breast.....\$28.75
Greenbriar	Center Cut Select Filet and Chicken Breast filled with Cheese, Bread Crumbs, Onion, Garlic and Sun Dried Tomato \$29.75
Giovanni	Center Cut Select Filet and Chicken Breast filled with Onion, Red Pepper, Herbs, Mushrooms and two Cheeses wrapped in Puff Pastry. \$30.50
Steak & Lobster	Center Cut Select Filet teamed with a Cold Water Tail.....Market Price

Each combination is served with a Tossed Green Salad, Rolls and Butter, Chef's choice of Potato and Vegetable, Coffee and Ice Water.

Special Requests Encouraged

DELUXE BUFFET

For Groups of 40 or more

SERVED TABLE SIDE

Chilled Tossed Garden Salad, served with two types of Dressings. Freshly baked Rolls and Butter, choice of Coffee, and Ice Water.

ENTREES

*You customize your own Buffet! Selecting the **three Entrée items** you desire most. Add the prices together to create the cost you pay per guest.*

BUFFET TABLE

Composed of Fresh Dinner Rolls, Fresh Fruit, Mediterranean Pasta and Creamy Cauliflower/Broccoli Salads. Chefs choice of; Hot Vegetable Du Jour and Potato.

Chef Carved Items

Beef Tenderloin	\$12.75	Roast Prime Rib of Beef	\$12.75
Smoked Pit Ham	\$9.50	Roast Round of Beef	\$10.75
Mango/Habanera Pork Loin	\$9.75	Roasted Turkey Breast	\$9.50

Poultry

Pork

Cornish Hen.....\$10.00	Garlic Pork Loin\$7.75
Pesto Chicken.....\$8.75	Glazed Sliced Ham\$7.75
Greenbriar Chicken\$9.00	
Herb Baked Chicken\$7.50	
Pecan Chicken.....\$8.50	

Seafood

Vegetable Lasagna\$7.75	Salmon Champagne\$9.75
Cheese Tortellini.....\$7.25	Mahi-Mahi.....\$8.75
Pasta Primavera\$7.50	

Vegetarian

Beef

Tenderloin Tips\$10.50
Beef Stroganoff.....\$10.50
Sliced Beef au Jus\$10.25

*If you would like something not listed in this menu, **JUST ASK!** And we'll do our best to accommodate you*

If you desire a second Potato or Vegetable, please add \$ 1.00 per item.

FOOD TASTINGS

MUSKEGO LAKES COUNTRY CLUB would like to invite you to one of our food tastings. We have set aside this day to give you the opportunity to sample many of the unique food selections and service available to you and to ask any questions you may have regarding a gathering here at Muskego Lakes C.C.

Feature Menu Items

VEGETABLES

Caribbean Blend, Roasted Medley & Green Beans Almondine

STARCHES

Dutchess Potatoes, Mushroom/Herb Risotto, Smashed Reds w/ Chives

BEEF

Beef Stroganoff, Tenderloin Tips & Chef Carved Roast Round of Beef

POULTRY

Pecan Chicken, Cornish Hen & Greenbriar Chicken

PORK & SEAFOOD

Glazed Ham, Garlic Pork Loin, Salmon Champagne & Four Seasons Roughy

PASTA

Vegetarian Lasagna, Chicken & Spinach Ravioli, Cheese Stuffed Shells

We suggest that you take small portions of each entrée to allow you room to sample them all.

Feature Hors d' Oeuvres

Chilled Vegetables & Dip
Whole Smoked Salmon
Spinach & Artichoke Dip
Bruschetta Canapés & Cheese & Crackers
Crab Stuffed Mushrooms,
Chicken Cordon Blue Bites, Sesame Chicken Tenders
Mac n Cheese Wedges
Assorted Pizzas

We will have many "Plated Entree's" on display for you to view along with samplings of all the "House Wines".

Please keep in mind that the "Food Tasting" is designed to help you make final decisions for your function. Try to make a plan of attack before arriving for the tasting. There are probably too many items for one person to sample; so try to assign certain items to yourself and a guest to try. Skip items of no interest. Bring your catering brochure and take notes. This way you will be able to compile your notes at home to complete your final decisions.

OVER

When: Sunday March 1st 2009, Arrival & Hors d' Oeuvres at 1:00pm,
Dinner Service at 2:00pm,
Closing at 4:00pm.

Where: The St. Andrews Hall at Muskego Lakes C.C.

Cost: \$15.00 per person.

Please respond by completing the attached form and mail it to be received by February 23rd 2009. By reservation ONLY. First 75 people. No walk-ins allowed.

Hosts Names @ \$15.00 each: _____

Reception Date: _____

Type of function _____

Guest Name \$15:00: _____ Relation

Guest Name \$15:00: _____ Relation

Guest Name \$15:00: _____ Relation

Guest Name \$15:00: _____ Relation

Guest Name \$15:00: _____ Relation

Totals: \$ _____

Please make checks payable to "Muskego Lakes CC", c/o - Food Tasting.

We will be planning additional tastings during the 2009 season. Future dates will be made available through our web site or mailed directly to you.

Many highly recommended vendors will also be at the food tasting.....

DJ, Limousine service, Bakery, Photography, Videography, Florist, Chair Covers, Hair Design & Massage Therapy.

All of these vendors have been highly recommended from previous functions held at Muskego Lakes C.C.