



STONEBRIDGE

g o l f c l u b



Stonebridge Wedding Reception Package

Starting at \$49.95 per person*

Stonebridge Golf Club offers a unique venue with beautiful floor to ceiling windows overlooking our lush Championship Golf Course. Guest will enjoy mingling at the outdoor Tiki Bar, the full indoor bar or outside under the patio tent. We are happy to provide references from brides who chose Stonebridge for their event last season. We work to exceed your expectations and look forward to sharing in your special day!

Package Includes:

Five Hour Hosted Bar Service including call liquor selections, domestic beer, house wine & soft drinks

One Entrée & Pasta Buffet served with salad, rolls & butter, appropriate starch, vegetable selection & coffee service
(Plated selections available plus two and three entrée Buffets)

Exclusive use of the Stonebridge banquet room, bar, outdoor patio & tent for six consecutive hours

Full 15' x 15' parquet dance floor

Mirrors and votive centerpieces on all tables

White linen tablecloths with white linen napkins

All service tables are skirted with white linens including head, cake, gift and name card tables

Set-up, clean-up, bartenders and wait staff

Complimentary Wedding Cake Cutting (cake not included)

Option for the Bridal Party to make their entrance via Golf Carts across the 18th Hole and onto the Patio

Complimentary Foursome of Golf on our Championship 18-Hole Golf Course (a \$200 value)

Optional Services:

On-Site outdoor ceremony fee	\$700
Chair covers for all banquet seats with choice of colored organza or satin sash	\$5.00 per chair
Chefs assortment of Petite Pastries	\$5.00 per guest
Hors d'oeuvre Package	starting at \$2.95 per guest
Champagne Toast	\$2.50 per guest
Outdoor Tiki Bar Set-up and Bartender	\$200

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Buffet Menu

All package prices include five hour host bar service, and all of the items listed under the Package on the cover page. The dinner buffet includes warm rolls and butter, fresh tossed salad, regular or decaffeinated coffee, tea and Iced Tea.

Buffet Package Price

- ❖ One Entrée buffet with Pasta and two accompaniments \$49.95
- ❖ Two Entrées buffet with Pasta and two accompaniments \$54.95
- ❖ Three Entrées with Pasta and three accompaniments..... \$57.95
 - o Additional Entrée selection \$4.95
 - o Additional Accompaniment..... \$1.50

Buffet Entrée Selections

- Grilled Lemon Chicken
 - Roasted & Sliced New York Strip Loin
 - Breast of Chicken with Marsala Mushroom Sauce
 - Beef Tips with Mushrooms
 - Roasted Pork Loin with brown sugar honey glaze or rosemary garlic rub
 - Tortellini (vegetarian) - cheese tortellini tossed in a tomato sauce
 - Grilled Salmon Filet with lemon pesto or yogurt dill sauce
 - Grilled Chicken with Roasted Red Pepper and Bowtie Pasta
 - Prime Rib Carving Station* with Chef in attendance - served with horseradish sauce and au jus
- *Add \$3.00 more per person as an entrée choice*

Accompaniments for Buffet Meals

Starches

- Garlic Mashed Potatoes
- Herb Encrusted Redskins
- Wild Rice Pilaf
- Egg Noodles with Parsley

Vegetables

- Green Beans with Garlic & Roasted Red Peppers
- Honey Glazed Carrots
- Broccoli Florets
- Fresh Vegetable Medley

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Chef Plated Menu

All package prices include five hour host bar service, and all of the items listed under the Package on the cover page. The plated selections include warm rolls and butter, salad, vegetable, starch, regular or decaffeinated coffee, tea and Iced Tea.

Plated Entrée Selections

- ◆ Sliced Roasted Beef Tenderloin\$59.95
- ◆ Filet Mignon 8oz topped with mushrooms\$61.95
- ◆ Prime Rib of Beef 12oz slow roasted with herbs and au jus\$58.95
- ◆ Chicken Parmesan\$50.95
- ◆ Chicken Marsala with mushroom marsala wine sauce\$52.95
- ◆ Chicken Piccata - battered chicken breast served with lemon caper sauce\$53.95
- ◆ Roast Pork Loin rubbed with fresh herbs\$53.95
- ◆ Veal Marsala with mushroom marsala wine sauce\$57.95
- ◆ Whitefish with Béarnaise Sauce.....\$55.95
- ◆ Fresh Salmon Filet topped with Yogurt Dill or Pesto Sauce.....\$53.95
- ◆ Jumbo Ravioli topped with Roasted Red Peppers in a Tomato Basil Sauce\$50.95
- ◆ Pan Seared Tilapia and Dill Cream Sauce.....\$52.95
- ◆ Grilled Filet of Beef with Grilled Salmon\$62.95
- ◆ Beef Tenderloin with Jumbo Shrimp\$63.95

Plated Package Price

Accompaniments for Plated Meals

Starches (choose one)

- Garlic Mashed Potatoes
- Herb Encrusted Redskins
- Wild Rice Pilaf
- Egg Noodles with Parsley
- Baked Potato
- Twice Baked Potato

Vegetables (choose one)

- Green Beans with Garlic & Roasted Red Peppers
- Honey Glazed Carrots
- Broccoli Florets
- Fresh Vegetable Medley

Salads (choose one)

- Mixed Field Greens with Julienne Carrots, Sliced Cucumbers & Grape Tomatoes
- Mozzarella Salad with Romaine Lettuce, Roma Tomatoes & Balsamic Vinaigrette
- Traditional Caesar Salad

You may choose two main courses to offer guests. All guests are charged the higher priced meal. The number of each main course ordered is due 10 days prior to your event date. Place cards are necessary.

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Hors d'Oeuvres

One hour of service during cocktail hour

Two Cold Selections.....	\$2.95 / guest
Two Cold and Two Hot Selections.....	\$6.95 / guest

Cold Selections

Vegetable Crudités artfully arranged with ranch dip
Domestic & Imported Cheese & Cracker Tray
Fresh Seasonal Fruit Tray

Hot Selections

BBQ Meatballs – A savory meatball in rich barbeque sauce

Mini Quiche – Served in petite portions, this perennial French favorite is even more appetizing than when served in the traditional slice. An assortment challenges every taste sensation

Chicken Tenders – Lightly breaded marinated chicken tenderloin served with honey mustard dipping sauce

Spanakopita – Flaky Phyllo dough surrounding a blend of spinach and cheese

Sausage Stuffed Mushrooms Caps – Beautiful, succulent, mushroom caps stuffed with flavorful country sausage stuffing

Seafood Scallops with Bacon – Skewered plump, juicy sea scallops are gently wrapped in robust bacon strips coated with maple-pepper seasoning for bold layering of flavors and textures

Cocktail Franks – Mini franks wrapped in a puff pastry

Crab Rangoon – A delicious oriental favorite of blended imitation crabmeat and cream cheese in a wonton wrapper

Vegetable Spring Rolls – A delicate crepe wrapper filled with Asian vegetables and served with sweet & sour dipping sauce

Goat Cheese and Pine-Nut Phyllo – A rich blend of creamy goat cheese, honey, and herbs with a hint of orange marmalade, artfully wrapped in pine-nut-encrusted phyllo

Raspberry & Brie Bites – Brie cheese with raspberries & almonds wrapped in a delicate puff pastry

Coconut Shrimp – Premium peeled & deveined butterfly shrimp coated in a special recipe of a sweet coconut batter. Served with a tangy pineapple dipping sauce.

Cheese Straws – Delicate French puff pastry dough filled with sharp cheddar cheese, twisted, rolled and sprinkled lightly with sesame seeds

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Late Night Snacks

Mini Burger Buffet

With all the fixings: cheeses, lettuce, tomato, onion & condiments

\$4.95 / guest

Pizza Buffet

Cheese & Pepperoni Pizzas with Bosco Bread

\$3.95 / guest

Nacho Bar

Warm Tortilla Chips, Zesty Salsa, Guacamole, Onions, Tomatoes, Olives,
Melted Cheese and Sour Cream

\$3.75 / guest

Jumbo Soft Pretzel Bar

Plain, Cheese filled and Jalapeño with Pepper Jack filled soft pretzels
Served with mustard and chunky salsa

\$2.95 / guest

Additional Information

Floor Length Table Linens \$12.00 each

Colored Table Linens \$3.00 each

Double Table Linens \$3.00 each

Colored Napkins \$0.25 each

Facility use beyond six (6) hours \$125 per hour

Package Prices Based on a 150 guests

- Receptions for 120-150 guests add \$1.50 per person
- Receptions for 100-120 guests add \$2.75 per person
- Reception for less than 100 guests call for pricing

Enjoy a **5% Discount** for Friday and Sunday Wedding Receptions

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Bar Information

Wedding Package Prices include our (5) five hour Call Bar Package including appropriate mixers and soft drinks.
(Add \$4.00 per person for each additional hour of bar service beyond five hours)

Call Bar Package

(Included in package prices)

Liquors:

Canadian Club Whiskey
Dewars Scotch
Jim Beam Bourbon
Smirnoff Vodka
Gordon's Gin
Bacardi Rum
Zapata Tequila

House Wine

Choice of two Domestic Draft Beers:

Bud, Bud Light, Miller, Miller Lite and Labatt Blue Beers

"Upgraded" Premium Bar Package

(Add \$4.00 per person to package prices)

Liquors:

Crown Royal Whiskey
Chivas Regal Scotch
Jack Daniels Bourbon
Absolut Vodka
Tanqueray Gin
Captain Morgan's Rum
Jose Cuervo Tequila

House Wine

Choice of Domestic and Imported Draft and Bottled Beers:

Import Beers: Amstel Light, Heineken and Corona

Domestic Beers: Bud Light, Miller, Miller Lite and Labatt Blue Beers

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Stonebridge Policies

Reservations:

The banquet room may be reserved 18 months in advance for events. A **non-refundable deposit** of **\$1,000** is required to reserve a date.

General Food and Beverage Information:

- **All Food and Beverage** must be supplied by Stonebridge Golf Club with the exception of wedding cakes. Due to health standards, food is **not** allowed to be taken out of the facility.
- **All prices** are subject to change. Costs can be confirmed no more than three (3) months prior to the function; provided all details are finalized before new prices are in effect.
- **All food and beverage service is subject to a 20% gratuity charge and 6% sales tax.**
- **Guarantee Policy:** Menu and Beverage arrangements will need to be finalized thirty (30) days prior to your function. A guaranteed number of guests and seating arrangements must be received no later than ten (10) working days preceding the date of the event. You will be billed for your guaranteed count or the actual number of guests, whichever is greater.

Beverage Service:

- All persons must be 21 years of age and with valid identification to be served alcoholic beverages.
- No alcohol service prior to 12 o'clock (noon) on Sundays.
- Persons who become visibly intoxicated will not be served.
- All laws under the "*Michigan Liquor Control Act*" will be upheld and enforced, including - All alcoholic beverages (liquor, beer, wine) must be purchased from Stonebridge Golf Club.
- The Management of Stonebridge Golf Club reserves the right to refuse service and or close bars at its own discretion.
- It is strongly suggested that bar service not exceed 5 hours of duration.
- We also recommend ceasing alcohol service ½ hour before the music/entertainment ends.

Table Linen: Should you desire a special color fabric, not available through the Club linen service, we will be most happy to try and secure it for you. Thirty (30) days notice is needed, and the rental fee will be added to your bill.

Additional Service Charges will be assessed for any expense incurred toward the repairs, or excessive clean-up of club property after a private function.

Flowers, Decorations, Etc.: Flowers, decorations, place cards, wedding cakes, bands may be brought into the Club. The banquet facilities will be available for florists or decorators at least two hours prior to the scheduled guest arrival time. In most cases earlier entry is available. Decorations are not to be attached to walls or tied to lighting fixtures.

Wedding Receptions: Due to potential safety hazards, the throwing of rice, bird seed, etc. is not permitted.

Additional Information:

- Prior to the event, items will be accepted on a limited basis with advance management approval but Stonebridge Golf Club cannot guarantee their safekeeping.
- All personal property is to be removed within 48 hours after the event or it will be deemed abandoned.
- Stonebridge will not be responsible for the storage or safekeeping of items after this time and may dispose of them as necessary.
- Stonebridge Golf Club reserves the **right to change** the room, or rooms, as specified in the contract, if the number of guests changes, or if deemed necessary by Stonebridge Golf Club Management.

Exit Time not to exceed **1:00 a.m.** Stonebridge Golf Club reserves the **right to inspect and control all functions.**

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