



## LUNCHEON AND DINNER SELECTIONS BUFFET

We recommend selecting at least one salad, one starch and one vegetable as the accompaniments to your buffet. All buffets include warm rolls and butter and our Chef's dessert selection of cakes and other delectable sweets.

- ❖ One Entrée with three accompaniments and dessert ..... \$23.95
- ❖ Two Entrées with three accompaniments and dessert ..... \$26.95
- ❖ Three Entrées with four accompaniments and dessert..... \$30.95
- ❖ Additional Entrée selection ..... \$5.95
- ❖ Additional Accompaniment..... \$1.50

### BUFFET ENTRÉE SELECTIONS

- ❖ Grilled Lemon Chicken - served in a lemon velouté sauce
- ❖ Roasted & Sliced New York Strip Loin
- ❖ Sonora Chicken - marinated in a zesty sauce and grilled
- ❖ Beef Tips - sautéed in Cabernet with mushrooms and served atop parsleyed noodles
- ❖ Herb Encrusted Pork Loin - served sliced with caramelized onions and apples
- ❖ Tortellini Saint Tropez (vegetarian) - cheese tortellini tossed in a tomato cream sauce
- ❖ Grilled Salmon Filet - with either lemon pesto cream sauce or cucumber papaya relish
- ❖ Chicken Fettuccini with ham, sweet peas & parmesan cream sauce
- ❖ *Carving Station with a Chef in attendance is \$3.00 more per person as an entrée choice:*
- ❖ Prime Rib - served with horseradish sauce and au jus

### ACCOMPANIMENTS FOR BUFFET MEALS

#### Salads

Tossed Salad with choice of Ranch & Raspberry Vinaigrette  
Traditional Caesar Salad

#### Starches

Garlic Mashed Potatoes  
Herb Encrusted Redskins  
Savory Rice Pilaf  
Parslied Egg Noodles

#### Vegetables

Green Beans with garlic and roasted red peppers  
Honey Glazed Carrots  
Broccoli Florets

Bistro Vegetable Medley of green beans, carrots & mushrooms tossed with herbs & olive oil

#### Beverages

Buffets Meals include ice water, coffee, decaf and tea. Soda, juice and bar service are additional.

*\*All prices subject to a service charge of 20% and 6% Michigan sales tax*



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## LUNCHEON AND DINNER SELECTIONS

### PLATED MENU

#### PLATED ENTRÉE SELECTIONS

- ❖ Roasted Sliced Beef Tenderloin with Wild Mushroom Demi-Glace..... \$33.95
- ❖ Filet Mignon 8oz with Wild Mushroom Demi-Glace..... \$35.95
- ❖ Herb Encrusted Prime Rib 12oz \* served with horseradish sauce and au jus..... \$32.95
- ❖ Parmesan Chicken with Dijon & Encrusted with seasoned bread crumbs ..... \$24.95
- ❖ Chicken Marsala with Mushrooms & Marsala Wine Sauce..... \$26.95
- ❖ Stuffed Chicken Breast with Gorgonzola, Sundried Tomatoes & Spinach..... \$27.95
- ❖ Herb Encrusted Roast Pork Loin w/Apple Cider Demi-Glace..... \$27.95
- ❖ Veal Marsala..... \$31.95
- ❖ Pecan Encrusted Whitefish with Béarnaise Sauce..... \$29.95
- ❖ Grilled Salmon Filet with Lemon Dill Beurre Blanc Sauce..... \$27.95
- ❖ Mozzarella & Red Pepper Ravioli in a Tomato Basil Sauce ..... \$24.95
- ❖ Pan Seared Tilapia w/Dill Cream Sauce..... \$26.95
- ❖ Sautéed Chicken & Jumbo Shrimp Scampi over Angel Hair Pasta..... \$31.95
- ❖ Grilled Filet of Beef with Grilled Salmon ..... \$36.95
- ❖ Encrusted Beef Tenderloin with Jumbo Shrimp Scampi ..... \$37.95

#### ACCOMPANIMENTS FOR PLATED MEALS

##### Salads

Mixed Field Greens with Julienne Carrots, Sliced Cucumbers and Grape Tomatoes  
with your choice of Ranch or Balsamic Dressings

*Traditional Caesar Salad*

*Fresh Mozzarella Salad* with Romaine Lettuce, Roma Tomatoes & Balsamic Vinaigrette

##### Starches

Garlic Mashed Potatoes

Herb Encrusted Redskins

Savory Rice Pilaf

Au Gratin Potatoes

Baked Potato with Sour Cream

Twice Baked Potatoes (*please add \$1.00/person*)

##### Vegetables

Green Beans with garlic and roasted red peppers

Honey Glazed Carrots

Broccoli Florets

Bistro Vegetable Medley of green beans, carrots & mushrooms tossed with herbs & olive oil

##### Beverages

Buffets Meals include ice water, coffee, decaf and tea. Soda, juice and bar service are additional.

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## HORS D'OEUVRES

### APPETIZER DISPLAYS

International Cheese Selection..... \$3.25/person

- o An Assortment of Swiss, Sharp Cheddar and Smoked Gouda
- o Served with Gourmet Crackers

Vegetable Crudities..... \$2.95/person

- o Fresh Seasonal Vegetables served with Ranch & Blue Cheese

Bake Brie en Croute with Walnuts and Brown Sugar..... \$4.25/person

- o Served with French Baguette

Fresh Fruit Display..... \$3.25/person

- o Seasonal Fresh Fruit with Honey Yogurt dipping sauce

Spinach & Artichoke..... \$2.95/person

- o Served with Parmesan Encrusted Baguettes

### DELUXE HORS D'OEUVRES - \$2.25/piece

(Price per piece may be purchased in any quantity. Suggested amounts 6-8 pieces/person for each hour)

#### **HOT HORS D'OEUVRES:**

Bacon Wrapped Scallops  
 Coconut Shrimp  
 Mini Beef Wellingtons  
 Spanakopita  
 Vegetable Spring Rolls  
 Chicken Tenders  
 Assorted Mini Quiche  
 Sausage Stuffed Mushroom Caps  
 Crab Ragoon

#### **COLD HORS D'OEUVRES:**

Baby Asparagus wrapped in Prosciutto  
 Fruit Kabobs  
 Assorted Bruschetta  
 Chilled Shrimp Cocktail  
 Crispy Pot Stickers  
 Smoked Salmon & Capers

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## STONEBRIDGE BANQUET INFORMATION

For your guidance in planning your party, we have developed this package which we hope will assist you in your planning and in knowing the charges involved.

### **Room Reservations:**

Banquet Rooms may be reserved 18 months in advance for events. 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. ***In addition, a Food & Beverage Minimum may apply.***

### **Facility Usage Fee:**

An additional charge of **\$500** per event provides our regular white linen, tables & chairs, wait staff, bartender and room set-up / clean-up. This charge is applied to all special event parties.

**Initial Deposit:** 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 cakes for special occasions. 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 made thirty (30) days prior to your function. A guaranteed number of guests and seating arrangements must be received no later than seven (10) working days preceding the date of the party. You will be billed for your guaranteed count or the actual number of guests, whichever is greater.

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## **Food Service:**

**Limited Menu Option:** for Groups up to twenty (20) adults, maximum, we offer the following option for your pleasure. You pre-select three (3) entrées from the list, we create a tasteful menu and your guests make their selection from that menu upon being seated for dinner. \* Please note: there is an additional \$2 additional charge for multiple entrée options

**One Menu** should be selected for all guests. Limited dietary substitutions can be made in advance (special chicken, fish or vegetarian).

**For parties LESS than 100, no more than Three Entrée Choices** are available at a \$2.00 per person additional charge. **For parties of 100 or more, no more than Two Entrée Choices** are available at a \$2.00 per person additional charge.

The following procedures must be followed:

- ❖ A final guarantee count seven (10) working days prior to function with the final entrée count.
- ❖ Place cards down at each setting indicating entrée prior to guest arrival.

## **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.

## **Dance Floor:**

Our 15' x 15' parquet dance floor is available for a rental/set-up fee of **\$250** per event

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## **Additional Services:**

**Equipment Rental:** On any rental equipment such as chairs, platforms, odd size tables or any other equipment which the Club does not own, an automatic rental fee based upon charges to the Club will be added to your bill.

Flip Chart	\$10.00	T.V./Video	\$35.00
Overhead Projector	\$25.00	Standard White Folding Chairs	\$1.95 each
On-site Ceremony	\$400.00	Deluxe Padded Wooden Chair	\$3.45 each
Slide Projector	\$25.00	Outdoor Tiki Bar	\$200.00
Microphone	\$25.00	Valet (\$400 minimum)	\$4.00 / person
Screen	\$10.00	Chair covers & colored sash	\$5.00 / chair

**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.

## **Stonebridge Policies**

**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 two hours prior to the scheduled guest arrival time. 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. Thank you.

**Exit Time** not to exceed **1:00 a.m.**

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 inspect and control all functions.**

***Effective February 1, 2010***

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