



Thank you for your interest in Stonebridge Golf Club! Stonebridge is a public golf course and banquet facility. We are honored to have won several awards for outstanding food and service.

HORS D'OEUVRES

The hot and cold selections below are served buffet style. 50 person minimum

STATIONARY PLATTERS

Vegetable Cudités artfully arranged with ranch dip | 3.25

Cheese Platter with fresh fruit accent & crackers | 3.75

Fruit display of seasonal selections | 3.50

COLD SELECTIONS

Caprese Skewers with Balsamic Glaze | 2.25

Brie & Blue Cheese Tartlette with toasted pecans and fresh raspberry | 2.50

Smoked Salmon with Lemon, Dill and crème fraiche on Crostini | 3

Tomato Bruschetta with caper, fresh basil and citrus balsamic reduction | 2.25

Balsamic Beef with Caramelized Onion and Bleu Cheese on Crostini | 2.75

Shrimp Cocktail shooter | 3.25

HOT SELECTIONS

Swedish Meatballs with mushroom dill cream sauce | 2.25

BBQ Meatballs in a rich sauce | 2.25

Chicken Satay Skewers with Sweet Chili and Thai Peanut dipping sauce | 2.50

Spanakopita, a flaky phyllo dough surrounding a blend of spinach and cheese | 2.25

Spinach Artichoke Bites, breaded chunks of artichokes and spinach with creamy mozzarella cheese | 2.25

Stuffed Mushrooms with sausage and Boursin cheese | 3

Vegetarian Stuffed Mushrooms | 3

Crispy Potstickers Vegetable or pork served with a sweet and spicy sauce | 2.25

Vegetable Spring Rolls served with sweet & sour dipping sauce | 2.25

Maryland Jumbo Crab Cake with Red Pepper remoulade | 3.25

Coconut Shrimp a special recipe of a sweet coconut batter & a pineapple dipping sauce | 2.50

Mozzarella Cheese Sticks served with marinara dipping sauce | 2

Chicken Tender Strips fried golden brown with dipping sauce | 2

Buffalo Bites mild or hot served with bleu cheese dip | 2

Mini Quiche in an assortment of flavors | 2

DIPS

Served with a large bowl of tortilla chips, crackers or pita bread (serves 25)

Salsa 20 | Guacamole 40 | Spinach Artichoke 50 | Warm Crab Dip 75 | Hummus 50

* Add 6% Michigan sales tax, 21% service charge and exclusive facility usage fee



SNACKS

Minimum 50 people

Mini Burgers

Petit all Beef patties served with American cheese, lettuce, tomato, onion, pickles & condiments | 6

Coney Station

All beef franks with a variety of toppings including: chili, cheese sauce, mustard, ketchup, onions & relish | 6

Pizza Buffet

Cheese & Pepperoni Pizzas with Bosco cheese stuffed Breadsticks | 6

Fries Sensation

French Fries, Sweet Potato Fries and Onion Rings served with ranch, ketchup and warm cheese | 6

Nacho Bar

Warm Tortilla Chips, Zesty Salsa, Guacamole, Onions, Tomatoes, Olives, Melted Cheese and Sour Cream | 6

S'Mores Bar

Hershey's milk chocolate bars, Reese Peanut Butter Cups, Ande's Mints, Marshmallows, Graham Crackers, bamboo skewers and an outdoor roasting station using containers filled with pebbles and food safe sterno providing flame | 3

Grilled Cheese Extravaganza

Grilled American cheese on Sourdough, Swiss on Wheat and a Grilled Cheddar with Macaroni and Cheese "Grilled Mac & Cheese" for double the gooey cheesy deliciousness! | 7

Jumbo Soft Pretzel Bar

Plain, Cheese and Jalapeño with Pepper Jack filled soft pretzels. Served with spicy and yellow mustards | 5.50 with warm cheese | 6

Popcorn Cart

Warm popcorn served from our popcorn cart that guests will enjoy with a variety of sweet and savory flavor shakers, chocolate drizzle and butter | 3



Salty Snacks

Honey Roasted Peanuts | 9 per ½ pound
Kettle Chips or Pretzels | 9 per basket

ADDITIONAL FEES

Banquet Room \$450 | Outdoor Patio & Tent only \$300 | Outdoor Tiki Bar Set-up \$300 (no bartender fee)
Banquet Room, Outdoor Patio & Tent | \$700

Facility Usage for a maximum of three hours with one hour prior for set-up and thirty minutes post event for clean -up of any décor you bring in. Add \$200 per additional hour. Facility usage fee includes: Wait Staff, Event Manager, China, Flatware, Glassware, Tables and Chairs, and white table Linens. Additional 6ft & 8ft display tables with white linen \$15 each. For white table linen on outdoor patio tables please add \$40.

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BAR PACKAGES

Add a Bar Package to your event! The following packages offer unlimited drinks for the contracted, consecutive, length of time. All packages include Sodas, Lemonade, Iced Tea & Coffee. Shots and specialty drinks that use more than one liquor will not be served during Unlimited Open Bar Service.

Open Bar 50 person minimum			
Standard 3hrs \$21 Each additional hr \$5 Liquor Brands Canadian Club Whiskey Dewar's Scotch Jim Beam Bourbon Smirnoff Vodka Gordon's Gin Bacardi Rum Appropriate Mixers House Wine & Beer <i>(choose 2)</i> Bud Light, Miller Lite, Labatt	Premium 3hrs \$24 Each additional hr \$6 Liquor Brands Crown Royal Whiskey Chivas Regal Scotch Jack Daniels Bourbon Tito's Vodka Tanqueray Gin Captain Morgan's Rum Appropriate Mixers House Wine & Beer <i>(choose 2)</i> Bud Light, Miller Lite, Labatt Corona, Heineken	Select 3hrs \$30 Each additional hr \$7 Liquor Brands <i>Any from other packages plus:</i> Grey Goose Vodka Bombay Gin Makers Mark Bourbon Kahlua, Bailey's Appropriate Mixers House Wine & Beer <i>(choose 2)</i> Bud Light, Miller Lite, Labatt, Corona, Heineken, Two Hearted, Blue Moon	Beer & Wine Only 3hrs \$18 Each additional hr \$5 House Wine <i>Choose 4 varietals for your selected package:</i> Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, White Zinfandel, Merlot, Cabernet or Pinot Noir <i>Wine upgrades are priced upon request</i>
Non-Alcoholic Bar 3 hrs \$4 per person Each additional hour \$2 Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Ginger Ale, Club Soda, Orange Juice, Cranberry Juice, Grenadine, Iced Tea, Lemonade, Coffee & Tea	Import & Specialty Beers Added to above Open Bars ¼ Barrel \$175 ½ Barrel \$300 <i>approx 62/124 -16oz glasses per</i> Heineken and Corona bottles \$50 per 100 guests Guinness Can \$100 per 100 guests Craft and Premium Draft: Oberon, Two-Hearted, All Day IPA, Blue Moon, Dirty Blond, Wolverine Premium Lager, Alaskan Amber, Stella Artois and More!		Enhancements Champagne Glass 6 Champagne Bottle 22 Bubbly Bar 7 Bloody Mary Bar 8 Apple Cider & Rum 6 Sangria 6 Screwdriver 6
Cash or Hosted Bar add \$75 bartender fee for 3 hours plus \$20 per additional hour			
Standard Cocktail 5.25 Rocks 8 Domestic Beer 3	Premium Cocktail 6 Rocks 10 Import Beer 4	Select Cocktail 7.75 Rocks 12 Craft Beer 5.25	Other House Wine 6 Premium Wine 8.50 Soft Drinks 2

Fall Drinks

Warm Apple Cider & Spiced Rum | \$100
served in a silver urn (approx 280 ounces)

Frozen Drink Machine

Offer your guests two frozen drink choices from our
double sided frozen drink machine | \$250

NOTICE: In accordance with the laws of the State of Michigan, Stonebridge Golf Club is the only licensee authorized to purchase, sell, or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought on to Stonebridge property from outside licensed premises, nor are they permitted to leave the premises. ID required

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DESSERT MENU

50 person minimum

Chocolate Cake Rich triple layer chocolate cake topped with dark chocolate icing | 4

Carrot Cake Moist carrot cake layers filled with walnuts, raisins and carrots and iced with real cream cheese frosting | 4

Mini Truffle Bonbons An assortment of truffle bonbons made with rich brownie cake, topped with chocolate or almond cream, and covered in rich chocolate or butter cream coating | 5.50

New York Style Cheesecake Dense and perfectly textured NY Style cheesecake served with a strawberry or chocolate sauce | 4.50

Tiramisu A classic Italian dessert featuring layers of real Kona espresso-infused sponge cake with creamy mascarpone cheese mousse filling, and finished with a light dusting of imported cocoa | 6

Raspberry Mascarpone Torte Moist layers of vanilla sponge cake, layered with real mascarpone cheese mousse, and sweet red raspberries | 6

Black Forest Torte Decadent rich chocolate cake filled with jubilee of cherry filling and creamy meringue butter cream and topped off with butter cream rosettes, dark chocolate shavings and cherries | 6

Flourless Chocolate Torte A blend of four chocolates and a fresh ganache topping served with whipped cream and fruit topping | 5

Pie choices include: Apple, Cherry, Blueberry, Peachberry, Pecan, Lemon Cream, Coconut Cream, Lemon Krunch, Cherry Krunch, Apple Krunch (25 piece minimum per flavor) | 4.25

Gourmet Cookies Choose from: White Chocolate Macadamia Nut, Oatmeal Raisin, Double Chocolate Chunk, Chocolate Chip, Sugar, Snicker doodle | 24 / dozen

Dessert Bars Choose from: Lemon Bars, Decadent Brownies finished with chocolate icing & chocolate curls and Mint Chocolate Brownies | 3



Premium Dessert Bar Assortment Oreo dream bars, caramel apple grannies, lemon berry jazz bars, and marble cheese truffle bars | 4.50

Decadent Cupcake Assortment red velvet, lemon meringue, peanut butter, jelly roll, chocolate on chocolate and vanilla bean cupcakes | 4

Sundae Bar Vanilla and chocolate ice cream, strawberry, caramel and chocolate topping, whipped cream, cherries, sprinkles, chopped nuts, crumbled Oreos and crumbled peanut butter cups | 4.50

Pie Choices include: Apple, Cherry, Blueberry, Peachberry, Pecan, Lemon Cream, Coconut Cream, Lemon Krunch, Cherry Krunch, Apple Krunch | 4

Coffee Station Hot Coffee, Decaf & Selection of Teas | 2
Enhance with Hot Chocolate and an assortment of flavored syrups & creams, hot chocolate, fresh whipped cream, shaved chocolate, marshmallows, cinnamon and nutmeg shakers | 1

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