



Thank you for your interest in Stonebridge Golf Club! Stonebridge is a public golf course and banquet facility. We book over 40 weddings per year in addition to dozens of golf outings, corporate holiday parties, fundraising events, meetings and more. We are honored to have won several awards for outstanding food and service. Our recent awards include: '2018 Wedding Wire Couples Choice Award' and 'The Knot Best of Wedding Venues 2018'. The menus below are just a starting point, we are happy to create a food & beverage package that will exceed your expectations!

What is included?

Exclusive Facility Usage for selected areas includes:

- Fees are per hour, please include set-up & clean-up time needed for any décor you bring into the venue
- Mahogany Chiavari Chairs with White Cushion
- Large 17' x 22' Dance Floor
- White Table Linens with White Linen Napkins
- Wait Staff & Event Manager
- China, Flatware, Glassware, Tables and Chairs
- Service Tables with White Linens and White Skirting

Book with Confidence. We are highly rated on The WeddingWire, The Knot, Google, Facebook, Yelp and TripAdvisor! Our awards speak for our history of exceeding the expectations of our clients and their guests.

Fee*

Full Indoor: Indoor Bar & Banquet Room (per hour) up to 210 guests with dance floor	\$400
Banquet Room only with Wall Divider (per hour) up to 100 guests with dance floor	\$250
Add Outdoor Patio & Tent (per hour) Tiki Bar Service add \$400 (four hour service)	\$100

*Fees listed are for Saturdays, April-October. Facility Fees are reduced for alternate days of the week and months, please inquire.

Event Minimums

- Saturdays hold a \$15,000 contract minimum (including tax & service charge) when booked more than 6 months out. Less than 6 months inquire
- Fridays hold a \$10,000 contract minimum when booked more than 9 months in advance. Less than 9 months inquire
- \$2,500 event minimum when an event is booked on a Sunday or less than 6 months in advance.





DINNER ENTRÉE SELECTIONS
Plated & Buffet

For plated dinner service, you may select up to two entrees for your guests. Entrees include warm rolls, salad, vegetable and starch. Fresh brewed coffee & hot tea station also included.

Plated Package* Pricing Add \$1 per person for each additional plated entree beyond two selections

- CHICKEN**
 - Grilled Chicken** in a roasted red pepper and dill cream sauce GF✓ | 26
 - Chicken Piccata** battered chicken breast served with lemon caper sauce ✓ | 26
 - Chicken Marsala** with mushroom marsala wine sauce ✓ | 26
 - Grilled Bruschetta Chicken** with tomato, capers, basil, garlic & shallots GF✓ | 26
 - Chicken Parmesan** with house made marinara and smoked mozzarella | 28
 - Tuscan Chicken** with mozzarella, asparagus, tomato, prosciutto, garlic & artichoke GF | 28
- PORK**
 - Grilled Pork Loin** with brown sugar honey glaze and caramelized apples GF✓ | 29
- BEEF**
 - Grilled Filet Mignon** with a port wine and wild mushroom demi-glace GF | 39
 - Roasted Beef Tenderloin** with wild mushroom demi-glace GF | 37
 - New York Strip Loin** roasted with balsamic burgundy sauce GF✓ | 35
 - Grilled Top Sirloin** with cabernet shallot reduction GF | 34
 - Beef Tips Diane** sautéed in brandy with mushrooms GF✓ buffet only
 - Prime Rib Carving Station** with Chef Attendant, horseradish and au jus GF✓ add \$5 (buffet only)
- FISH**
 - Bronzed Salmon** with lemon caper sauce GF✓ | 31
 - Salmon Filet** with a teriyaki orange glaze and mandarin orange garnish GF✓ | 31
 - Seared Salmon** topped with a Citrus Beurre Blanc GF✓ | 31
- VEGETARIAN**
 - Portabella Mushroom** and grilled vegetable stack with marinara GF Vg| 26
 - Vegetarian Lasagna** ✓ | 26
 - Jumbo Cheese Ravioli** with your choice of creamy pesto or marinara sauce ✓ | 27
 - Four Cheese Baked Macaroni** ✓ | 27
- DUETS**
 - Choose any two entrees to be plated together. Add \$3 to the highest priced entree

Buffet Package* Pricing

One Entrée Chicken Buffet | 26 Two Entrée Buffet | 31 Three Entrée Buffet | 34

All Stonebridge Buffets include Pasta with House Made Marinara sauce. You may choose any item(s) noted with a ✓ in addition to a Starch, Vegetable and Salad selection. Salad served buffet style.

Plated & served salads | add \$1 Guests can enjoy salad & rolls before their table is called to the buffet



ACCOMPANIMENTS

For our Plated & Buffet Dinner Services

Starch *(choose one)*

- Garlic Mashed Potatoes ✓
- Herb Encrusted Potatoes ✓
- Rice Pilaf ✓
- Parmesan Risotto | 1
- Augratin Potatoes with cheese sauce (buffet only)✓
- Scalloped Potatoes thinly sliced in creamy garlic sauce (buffet only)✓
- Potatoes Pave thinly sliced potatoes layered with cream & cheese | 1

Vegetable *(choose one)*

- Green Beans with Garlic & Red Peppers ✓
- Honey Glazed Carrots ✓
- Broccoli Florets with Garlic Parmesan ✓
- Fresh Vegetable Medley ✓
- Grilled Asparagus | 1

Salad *(choose one)*

- Mixed Field Greens** with Julienne Carrots, Sliced Cucumbers & Grape Tomatoes ✓
 - Classic Caesar Salad** with Shaved Parmesan, Roasted Croutons, Tomatoes & Creamy Garlic Dressing ✓
 - Caprese Salad** fresh mozzarella with Romaine Lettuce, Roma Tomatoes & Balsamic Vinaigrette | 1
 - Strawberry Spinach Salad** with Baby Spinach & Romaine, Strawberries, Blue Cheese & Red Onion | 1.50
- Dressings *(choose two)*: House made Buttermilk Ranch, Raspberry Vinaigrette or Balsamic

Consider Stonebridge Golf Club for:

- Baby Showers**
- Bridal Showers**
- Memorial Luncheons**
- Fundraising Events**
- Golf Outings**
- Bar and Bat Mitzvahs**
- Anniversary Parties**
- Class Reunions**
- Team Dinners**

Ask us about our customized menus for these events

HORS D'OEUVRES (50 person minimum)

The hot and cold selections below are served buffet style. For Passed/Butler Style service please add \$100

Stationary Platters

Vegetable Crudités artfully arranged with ranch dip | 3.50 with hummus | 3.75

Cheese Platter with fresh fruit accent & crackers | 3.75

Fruit display of seasonal selections | 3.50

Caprese Fresh Mozzarella, Sliced Tomato and Basil with a Balsamic Glaze | 3.25

Cold Selections

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

Smoked Salmon with Lemon, Dill and crème fraiche on a crostini | 3.25

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

Shrimp Cocktail shooter, three large shrimp with tangy cocktail sauce & lemon in a clear mini cup | 4.25

Hot Selections

Swedish Meatballs with mushroom dill cream sauce | 2.25

BBQ Meatballs in a rich sauce | 2

Chicken Satay Skewers marinated and served in a Sweet Chili sauce | 2.50

Spanakopita Flaky Phyllo dough surrounding a blend of spinach and cheese | 2.25

Warm Spinach Artichoke Dip served with seasoned pita bread triangles | 2.25

Warm Maryland Lump Crab Dip served with seasoned pita bread triangles | 3.25

Stuffed Mushrooms with sausage and cheese | 3.25

Vegetarian Stuffed Mushrooms with a flavorful stuffing | 3.25

Crispy Pork Potstickers served with a sweet and spicy sauce | 2.25

Crispy Vegetable Potstickers served with a sweet and spicy sauce | 2.50

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

Maryland Jumbo Crab Cake with Red Pepper remoulade | 3.75

Coconut Shrimp a special recipe of a sweet coconut batter & a pineapple dipping sauce | 2.75

Mozzarella Cheese Sticks served with marinara dipping sauce | 2.25

Chicken Tender Strips fried golden brown with dipping sauce | 2.25

Buffalo Bites mild or hot served with bleu cheese dip | 2.25

Mini Quiche in an assortment of flavors | 2.25

Dips Served with a large bowl of tortilla chips or crackers (per 25 guests) Salsa 20 | Guacamole 40 | Hummus 50

Salty Snacks Honey Roasted Peanuts | \$9 per ½ pound Popcorn Cart | \$150 Kettle Chips or Pretzels | \$9 per basket

SNACK MENU

Minimum order 50 guests

Mini Burgers

Petit all Beef patties served with American cheese, lettuce, tomato, onion, pickles & condiments | 5

Coney Station

All beef franks with a variety of toppings including: chili, cheese sauce, mustard, ketchup, onions and relish | 5

Pizza & Bread Sticks

Cheese & Pepperoni Pizzas with Bosco cheese stuffed Breadsticks | 5

Fries Sensation

French Fries, Sweet Potato Fries and Onion Rings served with house made buttermilk ranch, ketchup and warm cheese | 4

Nacho Bar

Warm Tortilla Chips, Zesty Salsa, Guacamole, Onions, Tomatoes, Olives, Melted Cheese and Sour Cream | 4

Grilled Cheese Extravaganza

Grilled Swiss on Sourdough, Cheddar on Whole Wheat and a Grilled American with Macaroni and Cheese on Garlic White Bread for double the cheesy goodness! | 5

Jumbo Soft Pretzel Bar

Plain, Cheese and Jalapeño with Pepper Jack filled soft pretzels. Served with spicy and yellow mustards | 4.50 with warm cheese | 5

Milk & Cookies

A late night favorite! An assortment of fresh baked cookies served with a glass of cold milk

Coffee will also be available | 2

Popcorn Cart

We will pull out the Popcorn Cart to prepare fresh, warm popcorn that guests will enjoy with a variety of sweet and savory flavor shakers, chocolate drizzle and butter | 3

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 | 4





DESSERT MENU

*For outside desserts please add a \$0.50 per person fee for service
50 person minimum, per selection*

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 per 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

Popcorn Cart We will pull out the Popcorn Cart to prepare fresh, warm popcorn that guests will enjoy with a variety of sweet and savory flavor shakers and butter | 3

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

Enhanced Coffee Station Assortment of flavored syrups & creams, hot chocolate, fresh whipped cream, shaved chocolate, marshmallows, cinnamon and nutmeg shakers | 1





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. **FOR OUTDOOR TIKI BAR SERVICE ADD \$400 SET-UP FEE**

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	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 Rocks 8 Domestic Beer 3.50	Premium Cocktail 6 Rocks 10 Import Beer 4	Select Cocktail 7.75 Rocks 12 Craft Beer 5.50	Other Wine 6.50 – 12.00 Soft Drinks 1.75

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



STONEBRIDGE SERVICES & RENTALS***Services***

We place your centerpieces, table favors, guest book & place cards | \$75-200

We clean-up all of the décor you bring in & store for morning pick-up | \$125-250

Facility use beyond six (6) hours | \$500 per hour

AV Equipment

Projector and Video Screen (usage and set-up) | \$75

Portable 50-watt Speaker with Microphone & Stand (aux & Bluetooth inputs for music) | \$50

Linen Upgrades

Floor Length Linens: White Polyester | 12 Colored Satin | 17

Square Overlays: Black or Ivory Poly | 4 Colored Organza (90" x 90") | 13

Colored Napkins | 0.50 Special Napkin Fold | 0.25

Colored Satin Table Runners | 5

Centerpiece Upgrades

3 Glass Cylinders, White
Floating Candle on
Mirror Tile | \$12



11" Wood Rounds | \$5



Hurricane Shade with Taper
Candle \$12



Hurricane Shade Pillar Candle
\$15 | Votives \$1.50ea



White 5 tier cupcake Stand | \$20



White Chiffon Chair Wrap | \$2.50 per chair



Silver or Gold Charger per charger | \$1



40" x 24" A Frame Chalk Board | \$20



Whiskey Barrel Table | \$90



Installation of Tent Sides | \$75



Patio Heaters per unit | \$70



Authentic Popcorn Cart, Popcorn & Bags | \$225



Double Sided Frozen Drink Machine | \$250



Outdoor Tiki Bar Set-up & Bartender 4hrs | \$400