



Please allow us to assist you with your Luncheon arrangements. Our experienced staff will take care of all your needs. Stonebridge Golf Club is a public golf course and banquet facility boasting award-winning food & service. The menus below are just a starting point, we are happy to create a food & beverage package that will exceed your expectations!

STONEBRIDGE BUFFET SERVICE (75 guest minimum)

Chicken Entrée Buffet | \$31 Two Entrée Buffet | \$37

Your buffet will include your Entrée selection(s), starch, vegetable, tossed salad, warm rolls and Chef's selection of cake for dessert.

- **Grilled Chicken** in a roasted red pepper and dill cream sauce GF
- **Chicken Piccata** battered chicken breast served with lemon caper sauce
- **Chicken Marsala** with mushroom marsala wine sauce
- **Grilled Bruschetta Chicken** with tomato, capers, basil, garlic & shallots GF
- **Grilled Pork Loin** with brown sugar honey glaze and caramelized apples GF
- **Salmon Filet** bronzed with teriyaki orange glaze
- **Bronzed Salmon** with lemon caper sauce GF
- **New York Strip Loin** roasted with balsamic burgundy sauce GF (add \$3 per person)
- **Beef Tips Diane** sautéed in brandy with mushrooms GF

Starch (choose 1)

Garlic Mashed Potatoes
Herb Encrusted Potatoes
Rice Pilaf

Vegetable (choose 1)

Green Beans
Broccoli Florets
Fresh Vegetable Medley
Honey Glazed Carrots

Pasta (optional) *add \$3*

Four Cheese Baked Macaroni
Cheese Tortellini with Marinara
Cavatappi with Alfredo
Cavatappi with Marinara

Dessert (*add \$3*)

Chef's selection

Sandwich and Salad Buffet | \$28

- Smoked Ham & Roasted Turkey
- Cheddar, Swiss & American Cheese
- Hummus & Grilled Vegetables
- Assortment of Breads & Condiment Tray
- Kettle Chips

Salads (choose 2)

Pasta Salad, Potato Salad, Tossed Salad, Cole Slaw



Ask your server about menu items that are cooked to order or served raw. consuming raw or undercooked meats, poultry seafood, shellfish, or eggs increase your risk of foodborne illness

* Add 6% Michigan sales tax, 22% service charge and facility usage fee



DESSERT (75 guest minimum)

A service fee of \$1/person will be added for service of outside desserts

- Chocolate Cake** Rich chocolate cake topped with dark chocolate icing | \$4
- Carrot Cake** Moist carrot cake layers filled with walnuts, raisins and carrots and iced with cheese frosting | \$4
- New York Style Cheesecake** served with a strawberry or chocolate sauce | \$5.50
- Cookies** Chocolate Chunk or White Chocolate Macadamia Nut | \$2
- Premium Dessert Bar Assortment** Oreo dream bars, caramel apple grannies, lemon berry jazz bars, and marble cheese truffle bars | \$6.00



PLATTERS Serve 75 guests

- Vegetable Crudités** artfully arranged with ranch dip | \$300
- Cheese Platter** with fresh fruit accent & crackers | \$300
- Fruit** display of seasonal selections | \$325

DIPS Serve 75 guests

- Served with a large bowl of tortilla chips or crackers
- Salsa** \$150 | **Guacamole** \$280 | **Spinach Artichoke** \$300 | **Hummus** \$225

BEVERAGE STATION

Standard Beverage Station | included

All menus include a self serve beverage station with freshly brewed regular and decaffeinated coffee, water and iced tea

Enhanced Beverage Station | \$2

add Hot Chocolate, Pepsi, Diet Pepsi, Sierra Mist & Lemonade to the Standard beverage station

BAR SERVICE

Stonebridge offers full bar service with a wide selection of liquors, beer and wine. Cash and Host Bars are both available. Host Bars will tally the drinks your guests consume and provide you with a bill at the conclusion of the event. Cash Bars allow guests to pay for their own drinks with cash or credit card. Bars will be subject to a \$150 bartender fee for three hours of service.

REQUIRED FACILITY USAGE FEE

Facility Usage for a minimum of three hours, \$1,050 for three hours and \$350 per additional hour. Exclusive use of the indoor banquet room with the removable wall installed to separate the Bar area that may be open to the public. The banquet room accommodates up to 125 guests. For exclusive use of the indoor bar (area closed to the public) please add \$150 per hour. Subject to contract minimums that vary for In-Season and Winter months.

Facility Usage fee includes:

- Chiavari Chairs with White Cushion
- Large 17' x 22' Floor
- Guest Tables with White Table Linens
- Service Tables with White Linens and White Skirting
- Liability Insurance
- Event Manager & Event Planner to help execute the perfect day
- Convenient complimentary parking. Overnight welcome
- Outside Catering & Alcohol are not permitted
- Facility fee is in addition to food & beverage selections
- We allow one hour prior to the start of your event to decorate and 30 minutes to remove decorations

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