



Exceeding your Expectations...

PUBLIC WELCOME!

Starting at \$70 per person++

2024/2025 PRICING

Five Hour Continuous Open Bar Service

Plated or Buffet Dinner Service

Indoor Seating for up to 210 guests

Complimentary Cake Cutting, cake served buffet style

Coffee & Hot Tea Station available all evening

Bartenders & Wait Staff

China, Flatware, Glassware, White Linen and Vendor Tables

Facility Usage Fee (required)

\$5,500 Saturday & Holidays | \$4,500 Friday & Sunday

Six Hour Reception with Exclusive use of the Banquet Room featuring floor to ceiling windows

Expansive Indoor Bar and Exclusive use of Private Outdoor Patio and Permanent 20' x 45' Tent

Choice of Mahogany or Gold Chiavari Chairs for your Reception

Use of Adjoining Outdoor Areas for Scenic Photographs

Large 17' x 22' Built in Dance Floor

Full Liability Insurance

Access to the Banquet Room as early as 9am to decorate

Convenient complimentary parking, overnight parking welcome

Event Manager for the duration of your six-hour Reception

'Day-of-Coordinator'

Stonebridge Event Planner to assist with the planning process!

**Winter Weddings
Enjoy
10% OFF
EVERYTHING &
Reduced
Ceremony Fee!
November-April**

Our Most Popular Additional Services

On-Site Ceremony Package with Ceremony Coordinator, Deluxe Chairs & more! (see page 7) | \$2,000

Four Hour Outdoor Tiki Bar Service with Bartender | \$500

Champagne Toast | \$3.75 per guest

Private Tasting \$85 (limit of 3 entrees)

Hors d'Oeuvre Service (see page 6)

Shuttle service available to area hotels (3rd party service) please inquire

WEDDING PACKAGE ENTRÉE SELECTIONS

For plated dinner service, you may select up to two entrees for your guests. Entrees include warm rolls, salad, vegetable, and starch. Chef is happy to accommodate dietary restrictions, vegetarian & vegan guests, and those with allergies at no additional charge. **Pricing includes a five-hour continuous bar service; see shaded boxes on page 4**

Plated Pricing (includes five-hour bar service, see page 4)

- CHICKEN** **Grilled Chicken** in a roasted red pepper and dill cream sauce GF✓ | 70
Grilled Bruschetta Chicken with tomato, capers, basil, garlic & shallots GF✓ | 70
Chicken Piccata battered chicken breast served with lemon caper sauce ✓ | 70
Chicken Marsala with mushroom marsala wine sauce ✓ | 70
Chicken Parmesan with house made marinara and smoked mozzarella | 73
- PORK** **Grilled Pork Loin** with brown sugar honey glaze and caramelized apples GF✓ | 73
- BEEF** **Grilled Filet Mignon** with a port wine and wild mushroom demi-glace GF | 91-mp
New York Strip Loin roasted with balsamic burgundy sauce GF✓ | 82 (add \$3 for buffet service)
Grilled Top Sirloin with cabernet shallot reduction GF | 80
Beef Tips Diane sautéed in brandy with mushrooms GF✓ (buffet service only)
Prime Rib Carving Station with Chef Attendant, horseradish and au jus GF✓ (add \$6, buffet only)
- FISH** **Bronzed Salmon** with lemon caper sauce GF✓ | 75
Salmon Filet with a teriyaki orange glaze and mandarin orange garnish ✓ | 75
Seared Salmon topped with a Citrus Beurre Blanc GF✓ | 75
- VEGETARIAN** **Portabella Mushroom** and grilled vegetable stack with marinara GF Vg| 72
Vegetarian Lasagna ✓ | 70
Jumbo Cheese Ravioli with your choice of creamy pesto or marinara sauce ✓ | 70
Four Cheese Baked Macaroni ✓ | 72
- DUETS** Choose any two entrees to be plated together. Add \$5 to the highest priced entree

Buffet Pricing (includes five-hour bar service, see page 4)

One Entrée Chicken Buffet | 70 Two Entrée Buffet | 75 Three Entrée Buffet | 80

All Stonebridge Buffets include Pasta with House Made Marinara sauce, Vegetable, Starch, Salad & Rolls. Salad served buffet style. You may choose any entrée and accompaniments noted with a ✓

For a plated & served salad | add \$1.50 Guests can enjoy salad & rolls before their table is called to the buffet

Additional Pricing: Children under 13 \$20 | Young Adults 13-20 (-\$22) credit | Vendors \$29 (*served lowest priced entrée*)

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



PLATED & BUFFET ACCOMPANIMENTS

Starch *(choose one)*

- Garlic Mashed Potatoes ✓
- Herb Encrusted Potatoes ✓
- Rice Pilaf ✓
- Parmesan Risotto | 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 ✓

Dressings *(choose two)*: House made Buttermilk Ranch, Raspberry Vinaigrette or Balsamic

Vegetable *(choose one)*

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



Dessert

Your Wedding dessert may be brought in from an outside vendor of your choice. Slicing and plating your wedding dessert is complimentary. Cake will be served buffet style. Traditional cake cutting occurs prior to the start of dinner service (after the grand entrance, before dinner is served). For cake service to guest tables add 0.50 per guest

Ice Cream | 3.50

Add a scoop of ice cream to your dessert to be served to each guest following dinner

Sundae Bar | 6

Vanilla and chocolate ice cream, strawberry, caramel and chocolate topping, whipped cream, cherries, sprinkles, chopped nuts, crumbled Oreos and M&Ms

Pie | 6

Choices include: Apple, Cherry, Blueberry, Peach berry, Pecan, Lemon Cream, Coconut Cream, Lemon Krunch, Cherry Krunch, Apple Krunch (50 piece minimum per flavor)

Mini Sweets Table | 10

Assorted cupcakes including red velvet, lemon meringue, peanut butter jelly roll, chocolate on chocolate and vanilla bean plus a variety of Mini Dessert Bars including Oreo dream bars, caramel apple grannies, lemon berry jazz bars, and marble cheese truffle bars

Enhanced Coffee Station | 2.00 per person

Fresh Ground Zingerman's Coffee with an assortment of flavored syrups & creams, hot chocolate, whipped cream, mini chocolate chips, marshmallows, cinnamon, and nutmeg shakers

BAR INFORMATION

Dinner Entrée Prices include our five-hour continuous open bar including appropriate mixers & soft drinks: Pepsi, Diet Pepsi, Starry, Ginger Ale, Lemonade, Tonic, Soda Water, Cranberry, Orange, Pineapple and Grapefruit Juice

DRAFT BEER (included)
Choose 2:
Bud Light, Miller Lite & Labatt

Draft Beer Upgrades
\$200 per quarter barrel
quarter barrel = approx. 62 -16oz glasses

Oberon, Two Hearted, All Day IPA, Alaskan Amber, Stella, Sam Adams Seasonal, Corona, Heineken...
Additional selections available, ask us!

HOUSE WINE (included)
Choose 4 varietals:
Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Rose, Moscato, Cabernet, Merlot, Pinot Noir

House Wine Pour Tableside
Single pour during dinner service | 4.00
One Hour of service | 6.00

CHAMPAGNE
Cooks Sparkling Wine – Brut
3.75 | glass champagne toast

Frozen Drink Machine
Offer your guests two non-alcoholic drink choices and your bartender can add liquor of choice per glass | 300

Fall Drinks
Warm Apple Cider & Spiced Rum | 200
served in a silver urn (approx. 100 servings,5 gallons)

LIQUORS (included)
Canadian Club Whiskey
Dewar’s Scotch
Jim Beam Bourbon
Smirnoff Vodka
Gordon’s Gin
Bacardi Rum
Suaza Tequila
Amaretto, Peach Schnapps, Triple Sec

PREMIUM BAR SERVICE | 7.00
Crown Royal Whiskey
Chivas Regal Scotch
Jack Daniels Bourbon
Tito’s Vodka
Tanqueray Gin
Bacardi & Captain Morgan’s Rum
Jose Cuervo Tequila
Amaretto, Peach Schnapps, Triple Sec
Bloody Mary & Margarita Mixers
Plus Two Hearted or Oberon on Draft
Variety of White Claw Hard Seltzer!



Additional Bar Service |\$6 per person per hour plus \$825 additional facility usage fee. Additional hours of bar service must be contracted prior to the day of the reception.

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

HORS D'OEUVRES

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



Stationary Platters

Vegetable Crudités artfully arranged with ranch dip GF | 4.25

Cheese Platter with fresh fruit accent & crackers GF on request | 4.25

Fruit display of seasonal selections GF | 4.50

Caprese Fresh Mozzarella, Sliced Tomato and Basil with a Balsamic Glaze GF | 4

Cold Selections

Smoked Salmon with Lemon, Dill and crème fraiche on a crostini | 5

Tomato Bruschetta with caper, fresh basil and balsamic reduction | 4

Shrimp Cocktail shooter, two large shrimp with tangy cocktail sauce & lemon GF | 6-mp



Hot Selections

Swedish Meatballs with mushroom dill cream sauce | 4

Chicken Satay Skewers marinated and served in a Sweet Chili sauce GF | 4.50

Spanakopita Flaky Phyllo dough surrounding a blend of spinach and cheese | 4

Warm Spinach Artichoke Dip served with seasoned pita bread triangles GF on request | 4

Warm Maryland Lump Crab Dip served with seasoned pita bread triangles GF on request | 4

Stuffed Mushrooms with sausage and Boursin cheese | 4.25

Vegetarian Stuffed Mushrooms with a flavorful stuffing | 4.25

Crispy Pork Potstickers served with a sweet and spicy sauce | 4

Crispy Vegetable Potstickers served with a sweet and spicy sauce | 4

Vegetable Spring Rolls served with sweet & sour dipping sauce | 4

Maryland Jumbo Crab Cake with Red Pepper remoulade | 5

Coconut Shrimp a special recipe of a sweet coconut batter & a pineapple dipping sauce | 4.25

Bar Snacks

Honey Roasted Peanuts | 2 Kettle Chips or Pretzels | 1

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

LATE NIGHT SNACKS

Served one hour before bar service ends. Minimum order 75 guests or 50% of guest count, whichever is higher

Mini Burgers

Petit all Beef patties served with American cheese, lettuce, tomato, onion, pickles & condiments | 9

Coney Station

All beef franks with a variety of toppings including chili, cheese sauce, mustard, ketchup, onions and relish | 8

Pizza & Bread Sticks

Cheese & Pepperoni Pizzas with Bosco cheese stuffed Breadsticks | 6

Fries Sensation

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



Nacho Bar

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

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! | 8

Soft Pretzel Bar

Plain, Cheese and Jalapeño with Pepper Jack filled soft pretzels. Served with spicy and yellow mustards | 6 with warm cheese | 7

Milk & Cookies

A late night favorite! An assortment of fresh baked cookies served with a glass of cold milk. Coffee will also be available | 3

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 | 4

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



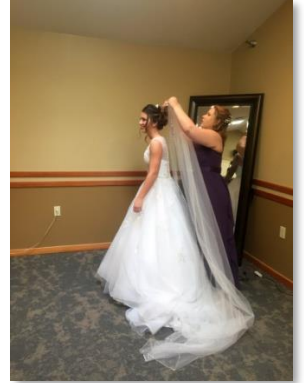
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STONEBRIDGE ON-SITE WEDDING CEREMONY \$2,000

A Stonebridge wedding ceremony includes the following accommodations:

- Ceremony Coordinator for your on-site Rehearsal & Wedding Day. Serves as 'day-of-coordinator' to greet vendors, assure event space is ready for guests, welcomes guests, runs ceremony, and manages grand entrance. Offers to execute any last-minute tasks needed to assure the wedding party, room and vendors are ready for show time
- Ceremony to be scheduled 30 minutes prior to the start of your six-hour reception
- White Pergola overlooking the Stonebridge putting green and 18th hole
- Deluxe White Chairs, with premium padded cushion, for all your guests (new in 2024!)
- Use of the outdoor patio and lawn for photographs
- One hour to rehearse at the ceremony site. Date & time scheduled 3 months prior
- Cocktail service for the couple - following the ceremony, during photos
- In case of inclement weather, we have TWO back-up plans. The ceremony to be held under the patio tent or in the same room as your reception. Decision can be made up to 30 minutes before scheduled ceremony time
- Use of our private room upstairs for the Wedding Party up to three hours prior to Ceremony (included). Two full length mirrors, natural lighting, tables, chairs and private bathroom. For all day access (as early as 9am) to bring in hairstylist and makeup artist, please add \$75 per additional hour.
- Stonebridge Locker rooms provide additional space for your partner



Wedding Day Extras

- Lunch Service is available to Wedding Party available from our Bar & Grille or platters can be ordered in advance to meet your dietary needs | pricing varies
- Add our Hydration Station to provide guests with a beverage prior to your ceremony. Water only \$50 | Water & Lemonade \$75 | Water, Lemonade & Iced Tea \$100

Important Venue Policies

- Per our State of Michigan Liquor License, all alcoholic beverages must be purchased from Stonebridge. Outside alcohol is not permitted in the getting ready room, locker rooms or public areas at any time. You are welcome to purchase alcoholic beverages from the Stonebridge indoor bar while you are getting ready, and prior to the start of your contracted bar service.
- During your ceremony, please avoid throwing artificial petals, bird seed, confetti. Real flower petals are ok.
- We do not allow confetti or glitter sprinkled on tables. No tacks, command strips or tape on walls.
- Candles with flames are allowed. However, all candle flames must be fully contained. No taper candles unless they are surrounded by a glass cylinder that extends above the flame.
- Plated meals require a place card at each guest seat indicating which entrée each guest ordered
- All guests must be assigned to a table number
- Failure to follow these policies will result in an added charge

Sample Wedding Day Timeline Assumes a six-hour reception. Ceremony scheduled 30 minutes prior to reception start

- 9:00am Banquet Room available for set-up and deliveries by florists, bakery, DJ services, etc
- 4:30pm Bar area is available for set-up of gift table, photo booth, etc.
- 5:30pm Wedding Ceremony
- 6:00pm Bar Service begins / Tiki Bar Service begins (optional)
- 6:00pm Hors d'Oeuvre service begins (hors d'oeuvres optional)
- 6:50pm Guests are seated for dinner
- 7:00pm Grand Entrance of Wedding Party
- 7:05pm Traditional Cake Cutting by couple if desired
- 7:10pm Toasts and/or Blessing
- 7:20pm Buffet opens; Stonebridge will release tables to buffet service OR Plated service begins; Salad and rolls are served followed by plated entrée
- 8:00pm Dinner service is complete
- 8:15pm Plated wedding dessert is available buffet style (table side service available)
- 10:00pm Late Night Snack is served one hour before the end of bar service (optional)
- 11:00pm Bar Service ends. DJ to announce last call at 10:45pm
- 12:00pm Reception ends. Stonebridge recommends that clients who have lots of décor to pack up begin prior to midnight to avoid additional facility usage fees.
- 12:00pm Exit past this time subject to Facility use fees beyond contracted six hours



We LOVE it! How do we book?

To book a date we like to have a signed contract along with a non-refundable \$2,000 payment. The contract simply serves as a guarantee to meet your contract minimum. Minimums vary depending on the year, month and day or week. You do not have to decide on entrees and specific details, we simply put in estimated 'budget' amounts for the services you are interested in securing while your planning takes shape! You are welcome to add/subtract/modify services and quantities, at any time, if the contract remains above the minimum. The contract is flexible, you are committing to spending at least the contract minimum on the contracted date. Payments can be made in the form of check, cash, money order or cashier's check. Credit card payments incur an additional 3% service fee on the amount charged. Subsequent payments are due 6 months prior and 10 days prior to your wedding date



STONEBRIDGE SERVICES & RENTALS

Services

We place your centerpieces, table favors, guest book & place cards | \$200 - \$400

We clean-up all of the décor you bring in & store for morning pick-up | \$200 - \$400

Facility use beyond six (6) hours | \$825 per hour

AV Equipment

Projector and Video Screen (usage and set-up) | \$200

Linen Upgrades

Floor Length Linens: White Polyester | 20

Colored Napkins | 0.50 Special Napkin Fold | 0.50

Colored Satin Table Runners | 5

Centerpiece Upgrades



3 Glass Cylinders, White Floating Candle on Mirror Tile | \$25



3 Glass Cylinders, White Floating Candle on 11" Wood Rounds | \$25



Hurricane Shade with Taper Candle \$20



Hurricane Shade Pillar Candle \$28 | Votives \$2ea



White 5 tier cupcake Stand | \$20



Rustic Whiskey Barrel | \$40



40" x 24" A Frame Chalk Board | \$25



Blush or White Draping for Pergola | \$25



Tall Table & Linen for Ceremony area | \$25



Installation of Tent Sides | \$150



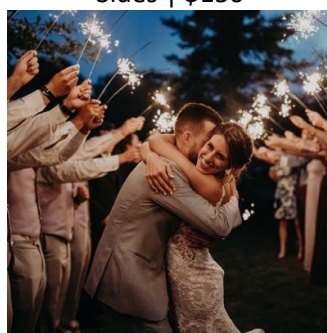
Patio Heaters per unit | \$70



White Chiffon Chair Wrap | \$2.50 per chair



Whiskey Barrel Table | \$90



Sparkler Send-off | \$250 (for up to 100 guests)



Golf Cart Entrance for Wedding Party | \$95



Authentic Popcorn Cart, Popcorn & Bags | \$300



Double Sided Frozen Drink Machine | \$300



Outdoor Tiki Bar Set-up & Bartender 4hrs | \$500



Silver or Gold Charger per charger | \$1.50** (**\$0.50 to bring your own)