



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:

- Six Consecutive Hours, including set-up & clean-up of any décor you bring into the venue
- 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.

Capacity | Fee*

Full Indoor: Indoor Bar & Banquet Room with dance floor 210 without dance floor 250	\$750
Banquet Room only with Wall Divider with dance floor 130 without dance floor 150	\$500
Add Outdoor Patio & Tent Tiki Bar Service add \$300	\$250

*Fees listed are for Saturdays, April-October. Facility Fees are be 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.



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



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 cream sauce GF✓ | 24
- & PORK** **Chicken Piccata** battered chicken breast served with lemon caper sauce ✓ | 24
- Chicken Marsala** with mushroom marsala wine sauce ✓ | 24
- Grilled Bruschetta Chicken** with tomato, capers, basil, garlic & shallots GF✓ | 24
- Chicken Parmesan** with house made marinara | 27
- Tuscan Chicken** with mozzarella, asparagus, tomato, prosciutto, garlic & artichoke GF | 27
- Michigan Cherry Chicken** with mushroom, dried cherry, basil and sherry wine sauce | 27
- Grilled Pork Loin** with brown sugar honey glaze and caramelized apples GF✓ | 27

- BEEF** **Roasted Beef Tenderloin** with wild mushroom demi-glace GF | 35
- Grilled Filet Mignon** with a port wine and wild mushroom demi-glace GF | 38
- New York Strip Loin** roasted with balsamic burgundy sauce GF✓ | 33
- Grilled Top Sirloin** with cabernet shallot reduction GF | 32
- Beef Tips Diane** sautéed in brandy with mushrooms GF✓ buffet only
- Prime Rib Carving Station** with Chef in attendance GF✓ add \$5 (buffet only)

- FISH** **Bronzed Salmon** with lemon caper sauce GF✓ | 28
- Salmon Filet** with a teriyaki orange glaze and mandarin orange garnish GF✓ | 28
- Grilled Salmon** topped with a Citrus Beurre Blanc GF✓ | 28

- VEGETARIAN** **Portabella Mushroom** and grilled vegetable stack with marinara GF | 28
- Vegetarian Lasagna** ✓ | 27
- Jumbo Cheese Ravioli** with your choice of creamy pesto or marinara sauce ✓ | 24
- Four Cheese Baked Macaroni** ✓ | 25

- DUETS** **Petit Filet Mignon and Choice of Salmon Entrée** | 39
- Petit Filet Mignon and Choice of Chicken Entrée** | 38
- Duet of Chicken and Salmon Entrée** | 29

Buffet Package* Pricing

One Entrée Chicken Buffet | 24 Two Entrée Buffet | 29 Three Entrée Buffet | 32

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

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ACCOMPANIMENTS

For our Plated & Buffet Dinner Services

Starch *(choose one)*

- Garlic Mashed Potatoes ✓
- Herb Encrusted Redskins ✓
- Rice Pilaf ✓
- Scalloped Potatoes ✓
- Parmesan Risotto | 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, Creamy Garlic Dressing ✓

Mozzarella Salad with Romaine Lettuce, Roma Tomatoes & Balsamic Vinaigrette | 1

Strawberry Spinach Salad with Baby Spinach & Romaine, Strawberries, Blue Cheese & Red onion | 1.50

Baby Spinach Salad with Candied Walnuts, Dried Cherries, Crumbled Blue Cheese | 1.75

Dressings: House made Buttermilk Ranch, Raspberry Vinaigrette or Balsamic Vinaigrette

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

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HORS D'OEUVRES

50 person minimum. The hot and cold selections below are served buffet style. For Passed/Butler Style service please add \$25 per passed item

Stationary Platters

- Vegetable Crudités 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 a crostini | 3
- Tomato Bruschetta with caper, fresh basil and citrus balsamic reduction | 2.25
- Shrimp Cocktail shooter | 3.25

Hot Selections

- Swedish Meatballs with mushroom dill cream sauce | 2.25
- BBQ Meatballs in a rich sauce | 2
- Chicken Satay Skewers with Sweet Chili and Thai Peanut dipping sauce | 2.50
- Spanakopita Flaky Phyllo dough surrounding a blend of spinach and cheese | 2.25
- Spinach Artichoke Bites Breaded chunks of artichokes & spinach with creamy mozzarella cheese | 2.25
- Stuffed Mushrooms with sausage and cheese | 3
- Vegetarian Stuffed Mushrooms with a flavorful stuffing | 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 (per 25 guests)

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

Salty Snacks

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

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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

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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. **FOR OUTDOOR TIKI BAR SERVICE ADD \$300 SET-UP FEE**

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

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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STONEBRIDGE RENTALS

 Authentic Popcorn Cart,
 Popcorn & Bags | 225

 Double Sided Frozen Drink
 Machine | 250

 Outdoor Tiki Bar Set-up &
 Bartender | 300

 Silver or Gold Charger per
 charger | 1.25

 3 Glass Cylinders & White
 Floating Candle | 10


11" Wood Rounds | 4


 Hurricane Shade with Taper
 Candle 10

 Hurricane Shade Pillar
 Candle 11 | Votives \$1ea

AV Equipment

Projector and Video Screen (usage and set-up) | 50

Portable 50-watt Speaker with Microphone & Stand (aux & Bluetooth inputs for music) | 30

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 | 0.25 Special Napkin Fold | 0.25

Colored Satin Table Runners | 8

Seating Upgrades (standard grey banquet chairs are included)

Chair Covers with Choice of Colored Organza or Satin Sash | 5.75

Mahogany Chiavari Chairs with Deluxe Cushion (no set-up fee) | 5

Gold & Silver Chiavari Chairs with Deluxe Cushion (\$200 set-up) | 7

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STONEBRIDGE POLICIES

Reservations & Deposits:

A **non-refundable deposit** of **\$1,000** (or 10% of the contract total) is required to reserve a date. Bookings more than a year in advance must exceed our venue minimum. Minimums vary for time of the year and day of the week. Payments must be in the form of check or cash. Credit card usage will incur an added 3% fee.

Additional deposits will be taken 3-6 months and 10 Days prior to the event date:

- **Non-Refundable** Deposit Confirmation to guarantee event date = \$1,000 (or 10%) due when contract is signed (noted above)
- 6 Months Prior to the Event Date = 50% of the estimated contract
- 10 Days Prior to the Event Date = Remaining balance based on the Final Guaranteed Count

General Food and Beverage Information:

- **All Food and Beverage** must be supplied by Stonebridge Golf Club with the exception of celebration desserts. Due to health standards, food by Stonebridge 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 21% service charge and 6% sales tax.**
- **Guarantee Policy:** Menu and Beverage arrangements will need to be finalized thirty (**30**) days prior to your function. A guaranteed number of guests and seating arrangements must be received no later than ten (**10**) working days preceding the date of the event. You will be billed for your guaranteed count or the actual number of guests, whichever is greater.
- **Vendor Meals:** Vendor meals are available at a reduced rate, unless they have requested to be seated at a guest table in which case they will be charged the full guest fee. Please check with your vendors as to their requirements, and make prior arrangements with Stonebridge to meet their needs.

Beverage Service:

- Shots of alcohol are prohibited with unlimited bar packages.
- All persons must be 21 years of age and with valid identification to be served alcoholic beverages.
- 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 recommend ceasing alcohol service ½ hour before the music/entertainment ends.

Additional Service Charges will be assessed for any expense incurred toward the repairs, or excessive clean-up of club property after a private function.

Flowers, Decorations, Etc.: Flowers, decorations, place cards, celebration cakes, bands may be brought into the Club. The banquet facilities will be available for florists or decorators at least two hours prior to the scheduled guest arrival time. Decorations are not to be attached to walls or tied to lighting fixtures. Command Strips are forbidden.

Additional Information:

- 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 at the end of the event or 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.

Exit Time not to exceed ending time stated on contract. Stonebridge Golf Club reserves the **right to inspect and control all functions**

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