



Exceeding your Expectations...

**PUBLIC WELCOME!**



**Stonebridge 2020 Wedding Package**

**Starting at \$55 per person\***

Five Hour Continuous Open Bar Service

Plated or Buffet Dinner Service

Complimentary Cake Cutting, cake served buffet style

Coffee & Hot Tea Station available all evening

Large 17' x 22' Dance Floor

Bartenders, Wait Staff & Event Manager

China, Flatware and Glassware

Standard Grey Banquet Chairs & Guest Tables with White Linen & White Napkins

All Tables including Head or Sweetheart Table, Cake, Gift and Seating Card Tables

Use of Adjoining Outdoor Areas for Scenic Photographs, including Rustic Bridge

Exclusive use of the Indoor Bar, Banquet Room, Outdoor Patio and 20' x 45' Tent

Indoor Seating for up to 210 guests

**Additional Fees**

Exclusive Facility Usage Fee: Indoor Bar, Banquet Room, Outdoor patio & Tent	\$1,000
On-Site Outdoor Ceremony Package (see page 7)	\$1,000
Mahogany Chiavari Chairs with Deluxe White Cushion	\$5 per chair
Silver & Gold Chiavari Chairs (\$200 Set-up Fee)	\$7 per chair
Chair Covers with Choice of Colored Organza or Satin Sash	\$5.75 per chair
Champagne Toast	\$3 per guest
Outdoor Tiki Bar Set-up and Bartender	\$300
Hors d'Oeuvres (see page 6)	starting at \$2.25 per person
Shuttle service available to area hotel (3 <sup>rd</sup> party service)	\$100 per hour plus tip

*Friday & Sunday – 5% off your entire contract (excluding holiday weekends)*

*January – March receptions enjoy 10% off your entire contract*

**2019 Promotions for select dates, please ask!**

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



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## **Entree Selections**

For plated dinner service, you may select up to two entrees for your guests. Entrees include warm rolls, salad, vegetable and starch. Pricing includes a five hour continuous bar service; see shaded boxes on page 4

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

<b>CHICKEN &amp; PORK</b>	<p><b>Grilled Chicken</b> in a roasted red pepper cream sauce GF✓   55</p> <p><b>Chicken Piccata</b> battered chicken breast served with lemon caper sauce ✓   55</p> <p><b>Chicken Marsala</b> with mushroom marsala wine sauce ✓   55</p> <p><b>Grilled Bruschetta Chicken</b> with tomato, capers, basil, garlic &amp; shallots GF✓   55</p> <p><b>Chicken Parmesan</b> with house made marinara   58</p> <p><b>Tuscan Chicken</b> with mozzarella, asparagus, tomato, prosciutto, garlic &amp; artichoke GF   58</p> <p><b>Michigan Cherry Chicken</b> with mushroom, dried cherry, basil and sherry wine sauce   58</p> <p><b>Grilled Pork Loin</b> with brown sugar honey glaze and caramelized apples GF✓   58</p>
<b>BEEF</b>	<p><b>Roasted Beef Tenderloin</b> with wild mushroom demi-glace GF   66</p> <p><b>Grilled Filet Mignon</b> with a port wine and wild mushroom demi-glace GF   69</p> <p><b>New York Strip Loin</b> roasted with balsamic burgundy sauce GF✓   64</p> <p><b>Grilled Top Sirloin</b> with cabernet shallot reduction GF   63</p> <p><b>Beef Tips Diane</b> sautéed in brandy with mushrooms GF✓                      buffet only</p> <p><b>Prime Rib Carving Station</b> with Chef in attendance GF✓                      add \$5 (buffet only)</p>
<b>FISH</b>	<p><b>Bronzed Salmon</b> with lemon caper sauce GF✓   59</p> <p><b>Salmon Filet</b> with a teriyaki orange glaze and mandarin orange garnish GF✓   59</p> <p><b>Grilled Salmon</b> topped with a Citrus Beurre Blanc GF✓   59</p>
<b>VEGETARIAN</b>	<p><b>Portabella Mushroom</b> and grilled vegetable stack with marinara GF   59</p> <p><b>Vegetarian Lasagna</b> ✓   58</p> <p><b>Jumbo Cheese Ravioli</b> with your choice of creamy pesto or marinara sauce ✓   55</p> <p><b>Four Cheese Baked Macaroni</b> ✓   56</p>
<b>DUETS</b>	<p>Petit Filet Mignon and Choice of Salmon Entrée   70</p> <p>Petit Filet Mignon and Choice of Chicken Entrée   69</p> <p>Duet of Chicken and Salmon Entrée   60</p>

### **Buffet Package\* Pricing**

**One Entrée Chicken Buffet | 55    Two Entrée Buffet | 60    Three Entrée Buffet | 63**

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

### **Facility Usage Fee**

Six Hour Exclusive uses of the Stonebridge Banquet Room, Indoor Bar, Outdoor Patio & Tent with set-up time beginning at 2pm in banquet room & 4pm in bar area | \$1,000. For early morning (or day prior based on availability) access to the banquet room (bar area remains 4pm) | add \$250

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## Plated and Buffet Accompaniments



### Starch (choose one)

Garlic Mashed Potatoes ✓  
Herb Encrusted Redskins ✓  
Rice Pilaf ✓  
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

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

## 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 to occur prior to the start of dinner service (after the grand entrance, before dinner is served). For cake service to guest tables | 0.50

### Ice Cream | 2.50

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

### Sundae Bar | 4

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

### Pie | 4

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

### Mini Sweets Table | 6

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 | 1

Assortment of flavored syrups & creams, hot chocolate, whipped cream, shaved chocolate, marshmallows, cinnamon and nutmeg shakers

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## Bar Information

Package Prices include our five hour continuous open bar including appropriate mixers & soft drinks: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic, Soda Water, Cranberry, Orange, Pineapple & Grapefruit Juice

**DRAFT BEER (included)**  
*(choose 2)*

Bud Light, Miller Lite & Labatt

**LIQUORS (included)**

Canadian Club Whiskey  
Dewar's Scotch  
Jim Beam Bourbon  
Smirnoff Vodka  
Gordon's Gin  
Bacardi Rum  
Amaretto  
Peach Schnapps

**Draft Beer Upgrades**  
\$175 per quarter barrel  
*quarter barrel = approx 62 -16oz glasses*

Bell's Oberon, Bell's Two Hearted Ale, Founder's All Day IPA, Wolverine Premium Lager, Alaskan Amber, Stella Artois, Sam Adams Seasonal, Corona, Heineken  
*Additional selections available ask for pricing*

**HOUSE WINE (included)**  
*Choice of 4 varietals*

*Chardonnay, Pinot Grigio,  
Sauvignon Blanc, Riesling, Rose,  
Cabernet, Merlot, Pinot Noir*

**Premium Liquors | 4**  
Crown Royal Whiskey  
Chivas Regal Scotch  
Jack Daniels Bourbon  
Tito's Vodka  
Tanqueray Gin  
Bacardi & Captain Morgan's Rum  
Amaretto  
Peach Schnapps

**House Wine Pour Tableside**  
Single pour during dinner | 2.50  
One Hour of service | 5

**Wine Upgrades**  
Fetzer | 0.50   Clos du Bois | 0.75  
Sterling Vintner's Collection | 1  
Sterling Napa | 2

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

**Fall Drinks**  
Warm Apple Cider & Spiced Rum \$100  
served in a silver urn

**CHAMPAGNE**  
**Cooks Sparkling Wine – Brut**  
\$24 / bottle with Champagne glassware  
\$3 / glass champagne toast

**Maschio Prosecco Brut**  
\$26 / bottle  
\$3.25 /glass champagne toast

**Add Additional Bar Service Time**  
One hour add \$4 per person plus \$195 additional facility usage fee (half hour add \$3)  
*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**

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## **Hors d'Oeuvres**

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

**Cheese Platter** with fresh fruit accent & crackers | 4.00

**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

**Shrimp Cocktail** shooter | 3.25

### **Hot Selections**

**Swedish Meatballs** with mushroom dill cream sauce | 2.25

**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 Boursin 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

### **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

### **Honey Roasted Peanuts and Pretzels**

Bowls of these classic favorites will be placed at the bar and on the tall cocktail tables | 1

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## Late Night Snacks

Served one hour before bar service ends. Minimum of 75 people

### Mini Burgers

Petit all Beef patties served with American cheese, lettuce, tomato, onion, pickles & condiments | 4.25

### Coney Station

All beef franks with a variety of toppings including: chili, cheese sauce, mustard, ketchup, onions, relish | 4.25

### Pizza Buffet

Cheese & Pepperoni Pizzas with Bosco cheese stuffed Breadsticks | 4.25

### Fries Sensation

French Fries, Sweet Potato Fries and Onion Rings served with 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 American Cheese on Sourdough, Swiss on Wheat and a Grilled Cheddar with Macaroni and Cheese "Grilled Mac & Cheese" for double the gooey cheesy deliciousness! | 4

### Jumbo Soft Pretzel Bar

Plain, Cheese and Jalapeño with Pepper Jack filled soft pretzels. Served with spicy and yellow mustards | 4 with warm cheese | \$4.50

### 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 | 3

### Enhanced Coffee Station

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

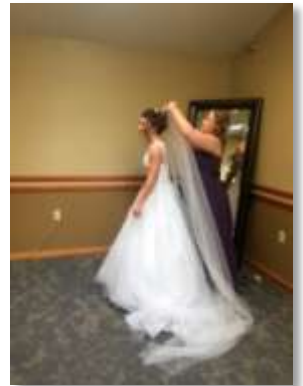


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## **Stonebridge Outdoor Wedding Ceremony** | \$1,000

**A Stonebridge outdoor wedding ceremony includes the following accommodations:**

- White Pergola overlooking the Stonebridge putting green and 18th hole
- Deluxe White Chairs with premium padded cushion for all your guests
- Use of the outdoor patio and lawn for photographs
- Private room for the Bride and her Bridal Party, available three hours prior. Add \$200 for all day use
- Stonebridge Men’s Locker room available to Groom and his Groomsmen
- Rehearsal time at the ceremony site one or two days prior to the wedding day
- Cocktail service for the Wedding Party - following the ceremony, during photos
- In case of inclement weather, ceremony to be held under the patio tent or in the same room as your reception



### **Wedding Day Extras**

- **All Day Use** of Private Room for Bride and Bridal party to do hair and make-up together with two full length mirrors, natural lighting, tables, chairs and private bathroom | 200
- Coordination of Ceremony Rehearsal and Wedding Day through the Cocktail Hour | 200
- Lunch Service 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



### **Bridal Suite Menu** Minimum Order 12 guests

**Light Lunch** | 12

Vegetable Cups with Buttermilk Ranch Dressing  
6” Deli Wraps with diced cucumber, shredded lettuce, diced tomato, red onion, cheddar or Swiss, turkey or ham on a flour tortilla with mayo, honey mustard on the side | Pretzels

**The Bridge** | 14

Fresh Fruit and Cheese Display with crackers  
6” Deli Wraps with diced cucumber, shredded lettuce, diced tomato, red onion, cheddar or Swiss, turkey or ham on a flour tortilla with mayo and honey mustard on the side

**Beverages**

House Wines | 22  
Bottle Champagne | 20  
Fresh Fruit Juices 10/carafe  
Assorted Soft Drinks | 2  
Bottled Water | 2

**A La Carte**

Deli Wrap Platter | 8  
Fresh Fruit and Cheese Display | 7  
Vegetable Cups with Buttermilk Ranch Dip | 3  
Pretzels | 2

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## **Sample Wedding Day Timeline** (Assumes a six hour reception and allows for up to a 30 minute ceremony)

- 2:00pm Banquet Room available for set-up and deliveries by florists, bakery, DJ services, etc
- 4:00pm 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)
- 6:55pm Guests are seated for dinner
- 7:00pm Grand Entrance of Wedding Party
- 7:05pm Traditional Cake Cutting by Bride & Groom
- 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
- 12:30pm 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 \$1,000 deposit. The contract simply serves as a guarantee for a contract minimum. Minimums vary depending on the year, month and day. 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 as long as 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



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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



Golf Cart Entrance for  
Wedding Party | \$60

### Other 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 | \$250 per hour

Option for the Wedding Party to make their entrance via Golf Carts with staff escort | \$60

### 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

### AV Equipment

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

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

### Linen Upgrades

Floor Length Linens: White Polyester | 12

Square Overlays: Black or Ivory Poly | 3

Colored Napkins | 0.25

Colored Satin | 17

Colored Organza (90" x 90") | 13

Special Napkin Fold | 0.25

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### Stonebridge Rentals



3 Glass Cylinders & White Floating Candle | \$10



11" Wood Rounds | \$4



Hurricane Shade with Taper Candle \$10



Hurricane Shade Pillar Candle \$11 | Votives \$1 ea



White 5 tier cupcake Stand | \$25



Rustic Whiskey Barrel | \$40



Silver or Gold Charger per charger | \$1.25



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



Blush or White Draping for Pergola | \$25



Tall Table & Linen for Ceremony area | \$20



Installation of Tent Sides | \$75



Patio Heaters per unit | \$70

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