



GOLF COURSE & BANQUET CENTER

Event Package 2017-2018

Thank you for expressing an interest in Mystic Creek Golf Course and Banquet Center for your upcoming event.

At Mystic Creek we specialize in;

- *Wedding Ceremonies*
- *Rehearsal Dinners*
- *Birthday Parties*
- *Holiday Parties*
- *Anniversaries*
- *Business Meetings*
- *Retirement Parties*
- *Wedding Receptions*
- *Bridal Showers*
- *Golf Outings*
- *Fundraisers*
- *Corporate Events*
- *Sports Banquets*
- *Class Reunions*



Mystic Creek offers a spectacular atmosphere and setting with a covered portico drop-off, banquet space that can accommodate up to 250 guests and a spacious dance floor, all opening up to a private patio with views of the tree-lined golf course.

We'll help make your event both memorable and unique with our wide variety of customized menus and packages that address your individual style and taste, from trendy to traditional and everything in between.

Whether your special event is an intimate gathering of twenty guest or a grander scale of two hundred and fifty, we'll work with you to make sure that every detail - from the largest to the smallest - of your special event is exactly what you want. Our goal is to always not just meet your expectations, but to exceed them.

Your dream can come true and it doesn't have to be a financial burden. Ask how we can help.

We look forward to servicing your special event. For further information, don't hesitate to call us at (248) 684-3333.



GOLF COURSE & BANQUET CENTER

GENERAL INFORMATION

RECEPTION HALL RENTAL

- ♦ Evenings events run from 5:30 p.m. - 11:30 p.m. (must be out no later than midnight)
- ♦ Events may start earlier or end later with management approval.
- ♦ Wedding Reception/six-hour rental...\$825
- ♦ All other Events/four-hour rental...price varies

Reception Hall Rental Includes:

White Linen Tablecloths	White Linen Napkins	White Skirting for Accent Tables
Table Numbers with Stands	Cake Cutting	400 sq. ft. Dance Floor
Podium /Microphone	Coat Room	China, Stemware and Silverware
Banquet Tables and Chairs	TV & DVD Player	Wait Staff
Private Patio with Tables and Chairs	Easel	Bartenders

Our Reception Hall is non-smoking, alternate locations are available.

CEREMONY SITE RENTAL

A one-hour rehearsal the week of the wedding and one-hour for the ceremony. Our Event Coordinator will plan the rehearsal with the bride and groom and orchestrate the wedding ceremony by organizing the bridal party, locations/position for photographer and timing of music with their DJ. \$650 price also includes a unity table with a white linen tablecloth and use of our Bridal Room.

SERVICE AND RENTAL ITEMS

- ♦ Cake Service to Guest Tables...\$1 per person
- ♦ Coat Room Attendant...\$40 (2 hours)
- ♦ Fire Pit...\$175
- ♦ White Paper Lanterns (30 assorted sizes) hanging from the ceiling...\$150
- ♦ Grille Room Rental...\$250 two hour buffet service only/\$500 entire evening
- ♦ Acrylic Charger Plate...\$1.50 per plate
- ♦ Colored Napkins (Upgrade)...\$.50 - \$1.50 per napkin
- ♦ Table Runner (Upgrade)...\$5 - \$8 per runner
- ♦ Overlays (Upgrade)...\$7 - \$18 per table
- ♦ Floor Length Tablecloths (Upgrade)...\$12 - \$28 per table
- ♦ Silver or Gold Napkin Rings...\$1 per ring
- ♦ Private Patio Beverage or Food Service Set-Up...\$300
- ♦ Chair Covers with Sash (Upgrade)...Standard \$3.50 per chair - Rushed \$4.50 per chair
- ♦ Chiavari Chair (Upgrade)...\$5 - \$6 (Delivery/Installation \$100)
- ♦ High-Bar Table...Indoor \$15 per table or Outdoor...\$25 per table (Delivery/Installation \$50/outdoor only)

TASTE TEST

- ♦ Available to group with a 100 guest count minimum.
- ♦ Taste Tests are included with your deposit. Subsequent Taste Test thereafter cost \$60 in total.
- ♦ Taste Test will be held for one hour (from 11 am – 4 pm) on a Sunday of each month; April through October. Up to 6 guest maximum may attend.
- ♦ A 2 week notice is required of your menu items you have selected. Late notice may result reschedule
- ♦ Soft drinks, regular/decaffeinated coffee and tea are included. Cash bar is available.
- ♦ For selections please see menus provided. Some entrees are unavailable and are subject to change.
- ♦ Choose; 2 Horsd'oeuvres, 2 Salads, 2 Starches, 2 Vegetables and 3 Entrees.



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HORS D' OEUVRES

All Hors d' oeuvres are offered buffet style for one hour and must accompany a lunch or dinner entree.
Hors d'oeuvres Butler Style is an additional \$.75 per person. Priced for 50 Pieces.

COLD

- *Caprese Skewers...\$50
- Tomato Bruschetta...\$40
- Spinach and Artichoke Bruschetta...\$40
- Cranberry Chutney and Brie Crostini...\$50
- *Asparagus Ham Rolled Ups with Herb Cream Cheese...\$60
- *Shrimp Cocktail Shooters...\$80
- Shrimp Salad in Phyllo Cups...\$45
- Roma Tomato Mozzarella Phyllo Cups...\$45
- *Herb Cream Cheese Stuffed Cherry Tomato...\$45
- *California Sushi Rolls...\$75
- *Spicy Tuna Rolls...\$75

HOT

- BBQ or Swedish Meatballs...\$55
- *Tai Chicken Skewer with Sweet Chili Sauce ...\$55
- Assorted Petite Quiche...\$60
- Florentine Mushroom Caps...\$65
- Chorizo Stuffed Mushroom Caps...\$65
- Mini Pizza Bites...\$75
- Boneless Buffalo Style Wings...\$65
- *BBQ Shrimp Skewers...\$80
- Petite Salmon Cakes...\$65
- Vegetable Spring Rolls served with Mae Poi Dipping Sauce...\$65
- *Scallops Wrapped in Bacon...\$70
- Filo Spinach Triangles...\$65

PLATTERS

- *Seasonal Fresh Fruit...\$2.50 per person
- *Seasonal Fresh Fruit Kabobs with a Yogurt Dip...\$3.25 per person
- Roasted Garlic Hummus, Garden Vegetables and Toasted Pita Bread...\$4 per person
- Queso Dip and Pita Bread...\$3.50 per person
- *Garden Vegetables and House Dip...\$2 per person
- Domestic and Import Cheese & Assorted Crackers...\$3 per person
- *Roasted Vegetable...\$3.50 per person

***Gluten free**

HEAVY HORS'DOEUVRES BUFFET

Your choice of up to 5 Cold or Hot Hors d'oeuvres; add \$5 per person, accompanied by a Garden Salad served with our Homemade Balsamic Dressing and Dinner Rolls. 50 person minimum required or 100 person maximum.

6 % Sales Tax and 18% Service Charge is additional to the above prices.

Ask your server about menu items that are cooked to order or served raw.

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(2017/18)



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BUFFET

VEGETARIAN ENTREES

VEGAN ENTREES

3 ENTRÉE BUFFET

two Meats/one Pasta \$29.75 per person

4 ENTRÉE BUFFET

three Meats/one Pasta \$31.75 per person

All Buffets include your choice of Salad, one Vegetable and one Starch and served with Dinner Rolls. 50 person minimum is required for a Buffet. Plated Salad service with a Buffet additional \$.75 per person.

Chicken Cordon Bleu...baked Chicken breast stuffed with Ham, Swiss Cheese and rolled in Herbed Panko Bread Crumbs, topped with a creamy Chardonnay sauce.

Chicken Spiedini...split Chicken breast stuffed with Tomatoes, Basil and Parmesan rolled in Herbed Panko Bread Crumbs and served with Marinara sauce.

Chicken Piccata*...grilled boneless breast of Chicken, Artichokes topped with a Buttery Lemon Wine Caper sauce.

Chicken Marsala*...grilled boneless breast of Chicken topped with Marsala Mushroom sauce.

Prime Rib*/**...served with Raw Horseradish, Horseradish sauce and Au Jus. Add \$3 per person (carved only)

Chimichurri Flank Steak*...marinated Flank Steak charbroiled and served with a Chimichurri sauce.

Roasted Top Round*/**...slow roasted and seasoned with a Savory Herb and Garlic blend with Au Jus. (carved option)

Beef Stroganoff...marinated Beef Tips served with a savory Gravy and wide Egg Noodles.

Butter Crumb Cod...golden brown baked Cod rolled in Herbed Panko Bread Crumbs.

Grilled Salmon*...pan seared and topped with Lemon Herbed Beurre Blanc sauce.

Tilapia*...baked or blackened with seasoned with Cajun Spices and topped with a Tropical Salsa.

Dearborn Honey Baked Ham*/**...served with Pineapple Chutney. carved option)

Roasted Turkey**...served with Gravy and Cranberry Chutney. carved option)

Roasted Pork Loin*...slow roasted and sliced, topped with a Jack Daniels Glaze and Roasted Apples.

*Gluten Free **Carving Station add \$.75 per person

VEGETARIAN

Pasta Primavera...Rigatoni Pasta tossed in a Basil Pesto and seasonal Vegetables topped with Parmesan Cheese. Included in the per person fee on a buffet or as a plated entrée for \$21 per person.

Roasted Vegetable Parmesan Risotto*...topped with Asparagus. Available as a plated entrée only, \$21 per person.

Florentine Tortellini...Tri-colored Tortellini Pasta filled with Ricotta Cheese and served in a Wilted Spinach and Sun Dried Tomato Chardonnay Cream sauce. . Included in the per person fee on a buffet or as a plated entrée for \$22 per person.

VEGAN

Roasted Squash and Pumpkin Seed over Rice*...steamed Long Grain Rice topped roasted Butternut Squash, Spanish Pumpkin Seeds and a Mole Verde Sauce for \$21 per person.

Creamy Fettuccini with Wild Mushroom...Wild Mushroom, Garlic, Green Onions and Yeast Flakes for \$21 per person.

Spaghetti with Beets and Spinach...Spaghetti tossed with Garlic, Beets, Spinach and Olive Oil for \$21 per person.

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DUET PLATED DINNER PLATED DINNER

DUET PLATED

Includes your choice of Salad, one Vegetable and one Starch and served with Dinner Rolls.

Chicken Piccata and Grilled Salmon*...\$26 per person

Chicken Marsala and Filet Tournedos...\$28 per person

Petite Filet and Horseradish Encrusted Salmon...\$31 per person

(No Substitutions)

PLATED DINNER

Includes your choice of Salad, one Vegetable and one Starch and served with Dinner Rolls.

Chicken Cordon Bleu...baked Chicken breast stuffed with Ham, Swiss Cheese and rolled in Herbed Panko Bread Crumbs, topped with a creamy Chardonnay sauce. \$25 per person

Chicken Spiedini...split Chicken Breast stuffed with Tomatoes, Basil, Parmesan and Marinara sauce.
\$25 per person

Chicken Forester*...Airline Chicken Breast stuffed with a Wild Mushroom Duxelle topped with a Creamy Mushroom Sherry sauce. \$27 per person

Chicken Piccata*...grilled boneless breast of Chicken, Artichokes topped with a Buttery Lemon Wine Caper sauce. \$25 per person

Chicken Marsala*...grilled boneless breast of Chicken topped with Marsala Mushroom sauce. \$25 per person

Filet Mignon...seasoned with a Savory Herb and Garlic blend and grilled to medium rare topped with a Veal Demi-Gloss. \$29 per person (Gorgonzola Cream sauce add \$1).

Filet Tournedos...seasoned with a Savory Herb and Garlic blend, slow roasted and served with a Bordelaise sauce. \$27 per person

Roasted Sliced Sirloin...seasoned with a Savory Herb and Garlic blend. Slow Roasted and served with a Mushroom Bordelaise sauce. \$24 per person

Grilled Salmon*...fresh North Atlantic Salmon grilled and topped with Lemon Beurre Blanc. \$25 per person

Teriyaki Salmon*...North Atlantic Salmon topped with Teriyaki glaze with sesame seeds and baked. \$25 per person

Potato Encrusted Whitefish*...Whitefish Encrusted with Potato pan seared and served with a Brown Butter Cherry sauce. \$27 per person

Horseradish Crusted Salmon...breaded with a Horseradish Panko Bread Crumbs and topped with a Lemon Beurre Blanc sauce. \$26 per person

Roasted Pork Loin*...slow roasted and sliced, topped with a Jack Daniels Glaze and Roasted Apples. \$23 per person

2 Entrée Split additional \$3 per person OR 3 Entrée Split additional \$5 per person

Maximum 3 Entrée Split for total guest count

*Gluten Free

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GOLF COURSE & BANQUET CENTER

SALAD, VEGETABLE and STARCH

KIDS MENU

LATE NIGHT SNACK

SALAD

House...Mixed Greens, Cherry Tomatoes, English Cucumbers, Red Onion, Carrots, Croutons served with a Balsamic dressing.

Classic Caesar...fresh Romaine Lettuce, Croutons and Parmesan Cheese in a Classic Caesar dressing.

Spinach Salad...Baby Spinach, Fried Onions, Sliced Strawberries and Feta Cheese with Balsamic Vinaigrette.

Caprese Salad...**sliced Tomatoes, sliced Fresh Mozzarella and Basil drizzled with Balsamic Reduction.

Wedge Salad*/...**fresh Iceberg Lettuce, Bacon, diced Tomato, Bleu Cheese crumble with Bleu Cheese dressing.

Michigan Harvest Salad*/...**Spring Mix, Dried Cherries, Bacon, Cashews, Bleu Cheese Crumble and Red Onion served with Raspberry Vinaigrette dressing.

Upgrade Dinner Rolls Basket...Honey Wheat, Yeast Roll and French Baguette \$.75 per person

***Accompany a Plated Dinner Service Only. **Additional \$1.25 per person**

VEGETABLE

- Fresh Green Beans
- Roasted Zucchini and Summer Squash
- Honey Glazed Baby Carrots
- Seasonal Mixed Vegetables (Broccoli/Carrot/Red Pepper)
- Broccoli*
- Roasted Cauliflower
- Steamed Asparagus*
- Roasted Brussel Sprout
- Roasted Butternut Squash

STARCH

- Roasted Redskins with Rosemary
- Baked Potato
- Garlic Mashed Potato
- Steamed Parsley Potatoes
- Parmesan Risotto*
- Wild Rice Pilaf
- Sweet Potato Mashed
- Twice Baked (add \$1)
- Roasted Garlic Fingerling Potatoes
- Parmesan Roasted Redskins

Additional Starch or Vegetable side \$1.75 per person. *Additional \$.50 per person

KIDS MENU:

- *Chicken Tenders
- *Cheeseburger
- Buffet (only)

- Macaroni & Cheese (Fruit Cup only)
- *Grilled Cheese
- Pasta Marinara (Fruit Cup only)

Ages 3 years - 10 years \$10.95 per entree. Ages 2 and under free. *Served with French Fries and Fruit Cup.

LATE NIGHT SNACK:

Hand Tossed Pizza...Cheese only and Pepperoni only \$3 per person.

Mini Coney Dogs...Mini Hot Dog with Coney Chili sauce, chopped Onions and Mustard \$2.50 per person.

Sliders...Hamburger Sliders topped with Grilled Onion and Cheese \$3 per person.

Chicken Quesadilla...\$3.50 per person.

Soft Pretzels...served with Mustard and Cream Cheese \$2 per person.

Chicken Tenders...served with a Honey Dijon Mustard \$4 per person.

50 person minimum required.

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BREAKFAST BRUNCH LUNCH BUFFET

BREAKFAST

\$13.50 per person

Scrambled Eggs
Quiche Lorraine or Spinach with Feta Cheese
Cinnamon Apple Oatmeal
Waffles with Berry Topping & Maple Syrup
Hash Browns
Bacon/Sausage
Muffins/Bagels
Fresh Fruit Yogurt Parfait

BRUNCH

\$16.50 per person

Scramble Eggs
Bacon/Sausage
Waffles with Berry Topping & Maple Syrup
Chicken Piccata or Chicken Marsala
Chef's choice of Vegetable
Butter Crumb Cod
Stuffed Shells with Marinara Sauce
Garden Salad or Caesar Salad
Dinner Rolls

Coffee, Tea, Assorted Juices and Milk included

25 person minimum is required

Breakfast served between 8 a.m. – 10:30 a.m.

No Substitutions

Brunch served between 10 a.m. – 1 p.m.

LUNCH BUFFET

Salad Station...mixed Greens with two Dressings. Toppings include Grape Tomatoes, Red Onion, Garbanzo Beans, Black Olives, Beets, Diced Ham, Shredded Carrots, Cucumbers, Cheddar Cheese, Feta Cheese, Shaved Parmesan Cheese and Croutons. Soup De Jour and Dinner Rolls. \$11 per person

Baked Potato Bar...oversize Idaho Bakers. Toppings include Sour Cream, Green Onions, Bacon, Cheddar Cheese, Broccoli, Fresh Mushrooms, Bleu Cheese crumble, diced Tomato and Peas served with Garden Salad, two Dressings and Dinner Rolls. \$8 per person

Chinese Take-Out...Sweet and Sour Chicken with Pineapple and Green Peppers, Beef and Broccoli with Sesame Garlic sauce, steamed Rice, Fried Rice, Crispy Wonton Strips with dipping sauce, Egg Rolls or Stir-Fry Vegetables. \$12 per person

South of the Border...Chicken and Beef Fajitas with warm Flour Tortillas, Nacho Chips, Bell Peppers, Scallions, Shredded Lettuce, Guacamole, Monterey Jack & Cheddar Cheese, Nacho Cheese, diced Tomatoes, Salsa and Sour Cream. \$11 per person

Pizza Bar...your choice of 3 Pizza's; Cheese, Vegetarian, Supreme, Pepperoni or Ham & Onion. Mostaccioli with a Meat sauce, Garden Salad with two dressings or Caesar Salad and Dinner Rolls. \$10 per person

Deli Buffet ...kettle of Soup or fresh Fruit platter, Cole Slaw, Relish Tray, Sliced Turkey and Ham, assorted Breads, American and Swiss Cheese, Tomato slices, Lettuce accompanied by Condiments. \$13 per person

**Not available on a Friday or Saturday Wedding Reception
25 person minimum required or 100 person maximum**

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PLATED LUNCH SOUP

PLATED LUNCH

Pasta Primavera...seasonal Vegetables tossed with Penne Pasta in a Marinara sauce, topped with grated Parmesan Cheese and served with a Dinner Roll. \$10.50 per person

Baked Quiche...your choice of Spinach Quiche or Quiche Lorraine, served with seasonal Fresh Fruit. \$8 per person

Croissant Sandwich*...Albacore Tuna or Chicken Salad with Lettuce, Tomato and Red Onion Garnish. Your choice of one side. \$9.50 per person

Chicken Caesar Wrap*...crispy Chicken, diced Tomato, chopped Romaine, Parmesan Cheese with Caesar dressing and wrapped in a Spinach Lawash. Your choice of one side. \$10 per person

Tuna Melt*...served on-top a split English Muffin and topped with sliced Tomato and Melted Swiss Cheese. Your choice of one side. \$9 per person

Cup of Soup and Half Sandwich...your choice of Croissant or Lawash Wrap Sandwich and Soup. \$9 per person

Cup of Soup and Mini Salad...your choice of Garden, Caesar or Spinach Salad and Soup. \$9 per person

Greek Chicken Salad...marinated grilled Chicken breast and Mixed Greens with Greek dressing; tossed with Beets, Banana Peppers, Cherry Tomatoes, Red Onion, Cucumber, Feta Cheese and Black Olives. \$12 per person

Michigan Harvest Salad...Spring Mix, Dried Cherries, Bacon, Cashews, Bleu Cheese Crumbles and Red Onion. Served with Raspberry Vinaigrette dressing. \$13 per person

Maurice Salad...Ham, Turkey, Swiss Cheese and Hard-Boiled Egg, Green Olives on a bed of Iceberg Lettuce, tossed with Maurice dressing. \$11 per person

Chicken Caesar Salad...marinated grilled Chicken breast and Romaine Lettuce mixed with a Creamy Caesar dressing. Tossed with Red Onion, Croutons and topped with shaved Parmesan Cheese. \$11 per person

Chef's Salad...Iceberg Lettuce topped with Ham, Turkey, Cherry Tomatoes, Cucumber, Red Onion and Egg with Swiss and American Cheese. \$12 per person

Mystic Salmon Berry Salad...Mixed Greens, Strawberries, Blackberries, Cherry Tomatoes, Slivered Almonds tossed with a Wild Berry Vinaigrette and topped with Fried Onions. \$13 per person

Southwest Santé Fe Chicken Salad...breaded Chicken Fritters, Iceberg Lettuce, Black Beans, Roasted Corn, Tortilla Strips, roasted Red Pepper with a Santé Fe Ranch dressing. \$11 per person

Spinach Salad...Baby Spinach, Fried Onions, Sliced Strawberries, Feta Cheese tossed in a Balsamic Vinaigrette. \$11 per person

All Salads served with Rolls and Butter

SIDES*: Kettle Chips Seasonal Fresh Fruit Cup Potato Salad Cole Slaw

SOUP

Tomato Bisque, Chicken Lemon Rice, Vegetable Beef, Chicken Noodle, Beef Barley, BLT, Navy Bean, Split Pea and Smoked Ham, Cream of Broccoli, Potato Leek and Loaded Potato. Served with Oyster Crackers. Add a Cup...\$2 per person or Bowl...\$3 per person

2 Entrée Split additional \$2.50 per person or 3 Entrée Split additional \$3.50 per person

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DESSERTS SWEETS TABLE GOURMET COFFEE STATION

DESSERTS

Sorbet...Lemon or Raspberry Sorbet. \$1.75 per person

Premium Ice Cream...French Vanilla. \$2 per person

Pretzel Rods...mixture of Cookies n Cream, Butterfinger and Chocolate covered Pretzel. \$16 per dozen

Cannoli's...miniature Italian style pastry shell stuffed with a sweetened Ricotta filling, garnished with Chocolate shavings and crushed Pistachios. \$18 per dozen.

New York Style Cheesecake...choice of topping; Strawberry, Chocolate or Caramel sauce. \$3 per person

Chocolate Fudge Brownie...\$21 per dozen

Chocolate Covered Strawberries... \$21 per dozen

Marble Mousse Shooter...mixture of French Vanilla and Chocolate Mousse topped with mini Chocolate Chips and whipped Cream.\$24 per dozen

Cider Mill Donuts...assortment of Plain, Cinnamon and Powdered Donuts. \$18 per dozen

Gourmet 4" Cookies...Chocolate Chip, Peanut Butter, Oatmeal Raisin and Sugar. \$18 per dozen.

Fresh Strawberries with Whipped Cream...\$16 per dozen

Pie...Apple Crumb, Blueberry, Cherry, Lemon Meringue and Chocolate Silk. 8 slices. \$17 per pie

Double Layer Carrot Cake...carrots, walnuts, pineapple and spices. 8 slices. \$20 per cake

Caramel Square Minis...Chocolate Cake base, Ganache Mousse, iced with Bittersweet Carmel and Chocolate garnished. \$24 per dozen.

Lemon Bars...Lemon Cured on a buttery Short Bread. \$17 per dozen

Smors'...Chocolate, Cinnamon and Regular Graham Crackers, Hershey's Chocolate Bars and Marshmallows. \$2.25 per person

SWEETS TABLE: SELECT 5 ITEMS - 50 person minimum...\$8.50 per person

Cheesecake Pops
(Chocolate, Cherry and Toffee)
Rice Krispy Treats dipped in Chocolate
Dipped Pretzel Rods
(Cookies n Cream, Butterfinger, Chocolate)

Lemon Bars
French Vanilla Mousse Shooters
Mini Tartlets
(Chocolate, Fruit, Jams and Cream)
Chocolate Fudge Brownies

Chocolate Mousse Shooters
Chocolate Éclair
Crème Puffs
Mini Assorted Cookies
Mini Cannoli's

GOURMET COFFEE STATION - 50 person minimum...\$4.50 per person

Rock Candy Swizzle Sticks
French Vanilla Coffee Creamer
Whipped Cream
Assorted Pirouette Wafers Sticks

Hazelnut Coffee Creamer
Butter Pecan Syrup
Nutmeg Shaker
Hot Chocolate

Carmel Syrup
Coco Powder Shaker
Cinnamon Sticks
Assorted Hot Tea

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SPIRITS

PREMIUM BAR... \$25.50 per person for a 5 hour bar

Absolut Vodka, Smirnoff Vodka, Seagram's, Canadian Club and Crown Royal Whiskey, Jim Beam and Jack Daniels Bourbon, Captain Morgan Spiced Rum, Bacardi Light Rum, Malibu Rum, Beefeaters and Tanqueray Gin, Cutty Sark and Dewar's Scotch, Southern Comfort, Peach Schnapps, Amaretto, Kahlua, Bailey's Irish Cream, E&J Brandy, Jose Cuervo Tequila and Sweet & Dry Vermouth. Appropriate mixes, Fruit & Condiments, 5 Draft Beers, 5 Wines, Soft Drinks, Regular/Decaffeinated Coffee and Tea. (\$7 per person for an additional hour)

DELUXE BAR... \$22.50 per person for a 5 hour bar

Smirnoff Vodka, Seagram's 7 and Canadian Club Whiskey, Jim Beam Bourbon, Captain Morgan Spiced Rum, Bacardi Light Rum, Malibu Rum, Beefeaters Gin, Cutty Sark Scotch, Southern Comfort, Peach Schnapps, Amaretto, Kahlua, Caroline's Irish Cream, Christian Brothers Brandy, Two Fingers Tequila and Sweet & Dry Vermouth. Appropriate mixes, Fruit & Condiments, 5 Draft Beers, 5 Wines, Soft Drinks, Regular/Decaffeinated Coffee and Tea. (\$6 per person for an additional hour)

BEER, WINE and POP... \$18.50 per person for a 5 hour bar

5 Draft Beers, 5 Wines and Soft Drinks, Regular/Decaffeinated Coffee and Tea. (\$4 per person for an additional hour)

SHOWER BEVERAGE SERVICE... \$2 per person

All non-alcohol; Soft Drinks, Juice, Iced Tea, Lemonade, Milk, Hot Chocolate, Regular & Decaffeinated Coffee and Hot Tea.

CASH OR TAB BAR:

- ♦ Not available on Friday or Saturday evenings.
- ♦ Cash: guest pays for their drinks.
- ♦ Tab: paid by the host, all drinks will be calculated on a consumption basis and payment is expected in full at the end of the function.
- ♦ A charge of \$50 for the bartender for groups over 50 guest.

OTHER BEVERAGE SERVICES:

- ♦ Kids Beverage (10 year and under)...\$9.95 per person
- ♦ Champagne Toast with Strawberry ...\$3.25 per person
- ♦ Sangria with Fruit Skewer...\$4.25 per person
- ♦ Bloody Mary served with Bleu Cheese stuffed Olives and Bacon Strip...\$4.25 per person
- ♦ *Hot Spiced Cider Station...\$2.50 per person
- ♦ *Iced Tea Station...served with sugar, mint leaves, fresh berries and lemons...\$2.50 per person
- ♦ *Lemonade Station...served with sugar, mint leaves, fresh berries and lemons...\$2.50 per person
- ♦ 10oz. Bottled Water for a Wedding Ceremony...\$15 per dozen

***25 per person minimum**

It is common practice for our bartenders to place tip jars on their bar during the service of a function. If you request that they do not do so there is an additional \$150 per bartender/ 2 per bartenders for a reception.

Guest between the age of 11 and 20 years old will be charged the full bar package price.

Shots, Frozen Drinks, Pitchers of Beer and Long Island Ice Teas are not served.

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