



Exceeding your Expectations...

PUBLIC WELCOME!



Stonebridge Wedding Package*

Starting at \$53 per person*

Five Hour Continuous Open Bar Service

Plated or Buffet Dinner Service

Complimentary Cake Cutting, cake served buffet style

Coffee and Hot Tea Station

Large 17' x 22' Dance Floor

White Table Linens with White Linen Napkins

Bartenders, Wait Staff & Event Manager

China, Flatware and Glassware

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

White Linen on High Cocktail Tables: Patio & Indoors

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

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

January – March reception enjoy 10% off your entire contract

Additional Fees

On-Site Outdoor Ceremony Package (see page 7)	\$925
Facility Usage Fee for exclusive use of Bar, Banquet Room, outdoor patio	\$750 - \$1,000
Chiavari Chairs with Deluxe Cushion	\$200 set-up plus \$6.50 per chair
Chair Covers with Choice of Colored Organza or Satin Sash	\$5 per chair
Champagne Toast	\$3 per guest
Outdoor Tiki Bar Set-up and Bartender	\$300
Hors d'Oeuvres (see page 6)	starting at \$2 per person
Shuttle service available to area hotel (3 rd party service)	\$100 per hour plus tip

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



WWW.STONEBRIDGEGOLFCLUB.NET

1825 Clubhouse Dr | Ann Arbor, MI 48108
 sales@StonebridgeGolfClub.net | 734. 429.8383
 www.Facebook.com/GolfStonebridge

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

CHICKEN	Grilled Chicken in a roasted red pepper cream sauce GF✓ 53
	Chicken Piccata battered chicken breast served with lemon caper sauce ✓ 53
	Chicken Marsala with mushroom marsala wine sauce ✓ 53
	Chicken Parmesan with house made marinara 56
	Tuscan Chicken with mozzarella, asparagus, tomato, prosciutto, garlic & artichoke GF 56
	Michigan Cherry Chicken with mushroom, dried cherry, basil and sherry wine sauce 55
BEEF	Roasted Beef Tenderloin with wild mushroom demi-glace GF 65
	Grilled Filet Mignon with a port wine and wild mushroom demi-glace GF 68
	New York Strip Loin roasted with balsamic burgundy sauce GF✓ 63
	Grilled Top Sirloin with cabernet shallot reduction GF 61
	Beef Tips Diane sautéed in brandy with mushrooms GF✓ buffet only
	Prime Rib Carving Station with Chef in attendance GF✓ add \$5 (buffet only)
PORK	Grilled Pork Loin with brown sugar honey glaze and caramelized apples GF✓ 57
FISH	Bronzed Salmon with lemon caper sauce GF✓ 58
	Salmon Filet with a teriyaki orange glaze and mandarin orange garnish GF✓ 58
	Grilled Salmon topped with a Citrus Beurre Blanc GF✓ 58
VEGETARIAN	Portabella Mushroom and grilled vegetable stack with marinara GF 56
	Vegetarian Lasagna ✓ 56
	Jumbo Cheese Ravioli with your choice of creamy pesto or marinara sauce ✓ 55
	Four Cheese Baked Macaroni ✓ 56
DUETS	Duet of Petit Filet Mignon and Choice of Salmon Entrée 70
	Duet of Petit Filet Mignon and Choice of Chicken Entrée 69

Buffet Package* Pricing

One Entrée Chicken Buffet | 53 Two Entrée Buffet | 59 Three Entrée Buffet | 62

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 and Served salads | add \$1.00 Guests can enjoy their salad 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 3pm in banquet room & 4pm in bar area | \$750. For early morning (or day prior based on availability) access to the banquet room (bar area remains 4pm) | add \$250

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

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
Baby Spinach Salad with Candied Walnuts, Dried Cherries, Crumbled Blue Cheese | 2

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

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 | 4.50

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 | 2

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

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

Bar Information

Package Prices include our five hour continuous open bar including appropriate mixers & soft drinks

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

Bud Light, Miller Lite & Labatt

Import & Specialty Beers

Heineken, Guinness or Corona - add \$0.50/person
Additional selections available ask for pricing

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

Additional selections available ask for pricing

Champagne

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

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

Fall Drinks

Warm Apple Cider & Spiced Rum \$75 / gallon
served in a silver urn

Frozen Drink Machine

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

LIQUORS *(included)*

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

Premium Liquors | 3

Crown Royal Whiskey
Chivas Regal Scotch
Jack Daniels Bourbon
Tito's Vodka
Tanqueray Gin
Captain Morgan's Rum

HOUSE WINE *(included)*

Choice of 4 varietals

*Chardonnay, Pinot Grigio, Sauvignon Blanc,
Riesling, White Zinfandel,
Cabernet, Merlot, Pinot Noir*

House Wine Pour Tableside

Single pour during dinner | 2.50
One Hour of service | 7

Wine Upgrades

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

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*

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

Hors d'Oeuvres

The hot and cold selections below are served buffet style. For Passed/Butler Style service please add \$150

Stationary Platters

Vegetable Crudités artfully arranged with ranch dip | 3

Cheese Platter with fresh fruit accent & crackers | 3.50

Fruit display of seasonal selections | 3.50

Cold Selections

Caprese Skewers with Balsamic Glaze | 2

Brie & Blue Cheese Tartlette with toasted pecans and fresh raspberry | 2.25

Smoked Salmon with Lemon, Dill and crème fraiche on Crostini | 3

Tomato Bruschetta with caper, fresh basil and citrus balsamic reduction | 2

Shrimp Cocktail shooter | 3.25

Hot Selections

Swedish Meatballs with mushroom dill cream 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

Spinach Artichoke Bites Breaded chunks of artichokes and spinach with creamy mozzarella cheese | 2

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

Vegetable Spring Rolls served with sweet & sour dipping sauce | 2

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

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



WWW.STONEBRIDGEGOLFCLUB.NET

1825 Clubhouse Dr | Ann Arbor, MI 48108
sales@StonebridgeGolfClub.net | 734. 429.8383

www.Facebook.com/GolfStonebridge

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 | 5

Coney Station

All beef franks with a variety of toppings including: chili, cheese sauce, mustard, ketchup, onions, relish | 4.50

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 | 4.50

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! | 3.50

Jumbo Soft Pretzel Bar

Plain, Cheese and Jalapeño with Pepper Jack filled soft pretzels. Served with spicy and yellow mustards | 4

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

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

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



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

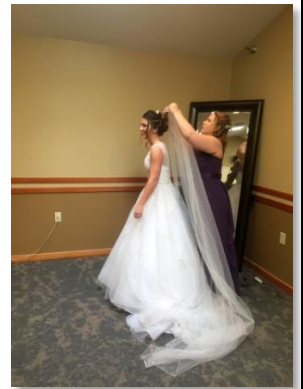
Stonebridge Outdoor Wedding Ceremony | \$925

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 Groomsman
- Rehearsal 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
- Day of coordination only (no ceremony). Stonebridge Coordinator will be on site all day to meet vendors and assist through the wedding party's grand entrance | 100
- 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, 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

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

Additional 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
Projector and Video Screen (usage and set-up)	\$75
Portable Sound System (50-watt speaker with microphone and aux & Bluetooth inputs)	\$75
Outdoor Patio Heater, per unit	\$70
Installation of Tent Sides with windows (24 hour notice)	\$75
Option for the Wedding Party to make their entrance via Golf Carts with staff escort	\$60
Decorative Charger Plates in Gold or Silver	\$1.25
White Five Tier Cupcake Display. Accommodates 70-90 cupcakes	\$25
Chair Covers with Choice of Colored Organza or Satin Sash	\$5
Mahogany, Gold, Silver Chiavari Chairs with Deluxe Cushion	\$200 set-up plus \$6.50



Centerpieces

Prices include Stonebridge set-up and clean-up (per table)

- Thick Rustic Wood Rounds with surrounding bark, approximately 11" diameter | 5
- Cylinder Glass Vases with floating candle (3 per table) | 10
Add submerged artificial flower blossom \$2 per table
- Taper or Pillar Candle with Glass Hurricane Shade | 10
- Square Glass Vase with a floating candle | 5
Add Fresh Flowers (market price) delivered in bulk
- Small Glass Votive with white Candle | 1 per votive

Linen Upgrades

- Floor Length Linens: White Polyester | 12 Colored Satin | 17
- Square Overlays: Black or Ivory Poly | 3 Colored Organza (90" x 90") | 13
- Colored Napkins | 0.25 Special Napkin Fold | 0.25

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

Sample Wedding Day Timeline

- 3:00pm 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)
- 6:50pm 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
- 10:00pm Late Night Snack is served (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

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

Stonebridge Policies

Reservations & Deposits:

A **non-refundable deposit of \$1,000** (or 10% of the contract total) is required to reserve a date. Payments must be in the form of check or cash. Credit card usage will incur an added 2% fee.

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

- **Non-Refundable** Deposit Confirmation to guarantee event date = \$1,000 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 wedding dessert. Due to health standards, food is **not** allowed to be taken out of the facility.
- **All prices** are subject to change. Pricing in a contract will be honored for selections that have been made. Costs for items not on the contract are subject to published pricing at the time of selection.
- **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.
- **Table Assignments:** All guests must be assigned to a table. Open seating is not recommended. For plated meals, each guest must have a place card that indicates the entrée ordered.

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.

Table Linen: Should you desire a special color fabric, not available through our linen service, we will be happy to try and secure it for you. Thirty (30) days notice is needed, and the rental fee will be added to your bill. Client provided linens and table runners must be delivered to Stonebridge 5 days prior to your event date.

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, wedding 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. Early entry is available at an additional facility usage fee. Decorations are not to be attached to walls or tied to lighting fixtures. Command Strips are forbidden.

Wedding Ceremonies: Throwing of rice, bird seed, or artificial flowers is not permitted.

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.
- Any personal property that is not removed at the conclusion of the event will be deemed abandoned.
- Stonebridge will not be responsible for the storage or safekeeping of items after the end of the event and may dispose of them as necessary.
- All items must be removed at the conclusion of the event. If removal exceeds 30 minutes after the conclusion of the event additional facility usage charges apply

Exit Time not to exceed one half hour after event conclusion time stated on contract. We recommend that cleanup begin earlier than your event ending time if you anticipate needing more than 30 minutes to remove décor, centerpieces, etc brought into the facility. Additional facility usage charge of \$250 per hour for any vendors, guests or clean up that lingers beyond the exit time stated on the contract. Stonebridge Golf Club reserves the **right to inspect and control all functions**

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