

*Del Webb*<sup>®</sup>



# Stone Creek

## GOLF CLUB

# EVENTS MENU



Professionally Managed By

**HamptonGolf**  
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## *Welcome to Stone Creek!*

Share your special event with close friends and family at The Stone Creek Golf Club. We understand that an extraordinary event doesn't simply happen, it is planned. Our professional and experienced staff will help make your special day memorable, beautiful and stress-free.

The Stone Creek Clubhouse can accommodate up to 125 guests, depending on your event. We are dedicated to serving you and your guests. The menu for your event can be created to your desires or handled entirely by our chef – the choice is always yours.

Booking an event includes your personal on-site coordinator who will direct your event with unlimited consultations. Consultations will include outside vendor information as well as on-site facility arrangements including banquet tables, chairs with linens, china, glassware, silverware, gift tables, cake tables, setup and breakdown, a bartender provided with food and beverage and much more.





# TERMS & CONDITIONS

## HOURS OF OPERATION

Stone Creek is flexible in scheduling the times and duration of events. There is an additional charge for events lasting more than 4 hours. All indoor music must end by 8 p.m. and outdoor music must conclude by 8 p.m.

## DEPOSITS AND PAYMENTS

A non-refundable 25% deposit is required to guarantee the date selected. The deposit is applied to the total amount due for the function. 50% of the estimated balance is required 7 business days prior to the event. The balance of all charges are payable the day of the event.

## CONFIRMATION

A guaranteed number of guests attending the function is required 72 hours prior to the event. If a guarantee is not received, the club will bill the host for the estimated number of guests or the actual number, whichever is higher. This is a financial commitment and it is not negotiable.

## CONTRACT

Once the deposit is received, planning for your event will proceed through scheduled meetings between all interested parties and a club representative. Once all details are finalized, a contract itemizing the food and beverage arrangements, room charges, service charge and sales tax, etc. will be sent to the host. Once reviewed, the host will sign and mail, scan or fax a copy of the contract back to the Stone Creek Golf Club. Any adjustments or changes made after going to contract requires approval by Stone Creek and may result in additional charges.

## ALCOHOL POLICY

The Stone Creek Golf Club adheres to the rules and guidelines outlined by the State of Florida Alcohol Beverage Commission. Neither the club nor its staff will serve alcoholic beverages to individuals under the age of 21. The management at Stone Creek reserves the right at its discretion to terminate service of alcoholic beverages to any individual at any time. Club service personnel must handle all alcoholic beverage service. Stone Creek does not allow any outside alcohol on the property. For all functions that require a bartender, a fee of \$75 will be charged.

## DRESS CODE

Proper resort casual dress is required.

## WEDDINGS

A wedding ceremony may be held at the Stone Creek Golf Club for an additional charge of \$250. All candles must meet Fire Department Regulations. Please check with the Banquet Manager as to the specifications. The Club must grant permission for the placement of any flowers or decorations inside or around the clubhouse except for the actual function room that has been booked.

## RENTALS AND ACCESSORIES

Linens, Glassware, China and Silverware are available with no extra charge. Additional items are available upon request: White Wedding Chairs (\$3.50 each), Bartender Charge (\$75 per bartender), Specialty Linens and Chair Covers quoted upon request. We are also happy to assist you with referrals to vendors our guests have successfully used in the past to help you plan your event.

## MISCELLANEOUS

There will be a 20% service charge to all food and beverage items and 6% sales tax applied to the final bill. If a group or function is tax exempt, a copy of your tax-exempt certificate must be on file at The Club prior to the contract phase.

The Stone Creek Golf Club will not assume any responsibility for any loss or damage of any merchandise or articles left at the club prior to, during or following any function.





# Passed Hors D'oeuvres

- All Hors D'Oeuvres Packages have a 25 people minimum -

**\$12.95** PER PERSON

- CHOICE OF 2 -  
Plus Market Basket

Fried Mushrooms on Chipotle Mayo Sauce

Potato Skins with Green Onion Cream

Shrimp In Mini Glass with Oriental Chili Hoisin (Add \$1)

Italian Bruschetta

Mini Cordon Bleu

Mini Beef Tacos with Fresh Citrus Salsa

Beef Empanadas

Deviled Eggs

Mini Egg Rolls

Meatballs (BBQ or Swedish)

Coconut Shrimp in Orange Dijon Sauce (Add \$1)

**PICK 1: \$2<sup>95</sup> | PICK 2: \$4<sup>95</sup> | ALL 3: \$6<sup>95</sup>**

- Prices are per person -

DICED CHEESE TRAY

Includes Cheddar, Swiss  
and Pepper Jack

VEGETABLES TRAY

Carrots, Zucchini,  
Yellow Squash and  
Cherry Tomatoes

FRUIT TRAY

Melons, Grapes and  
Strawberries

# Shooters

**\$2** EACH

Shrimp Cocktail

Cookies and Milk

Vegetable

7 Layer Dip



# Light Lunch Entrées

Light lunch entrées include freshly brewed Colombian coffee, iced tea and iced water.

	Per Person
TURKEY CROISSANT .....	\$11
Sliced deli turkey breast with lettuce, tomato and Swiss cheese on a flaky croissant served with potato chips.	
CHICKEN SALAD WRAP .....	\$11
Fresh chicken salad and lettuce wrapped in tortilla and served with potato chips.	
VEGETABLE WRAP .....	\$12
Roasted seasonal vegetables, spinach, roasted red pepper spread and Boursin cheese served with potato chips.	
STUFFED TOMATO .....	\$12
Beefsteak tomato stuffed with your choice of our signature nutty chicken or tuna salad, cucumbers and shredded cheese over lettuce.	

# Served Lunch Entrées

All Above Served Lunches Include Freshly Brewed Colombian Coffee, Iced Tea and Iced Water  
Fresh Garden Salad, Vegetable du Jour, Warm Rolls and Butter, and Chef's Choice of Dessert

	Per Person
CHICKEN CORDON BLEU .....	\$15
Chicken breast stuffed with ham, Swiss cheese and served with wild rice.	
CHICKEN CHAMPAGNE .....	\$15
Sautéed chicken breast in herbal champagne cream sauce served with wild rice.	
NEW YORK STRIP .....	\$18
8 oz New York strip sirloin served with roasted potatoes.	
BREAST OF CHICKEN CACCIATORE .....	\$15
Chicken stewed in tomato sauce with peppers, onions and olives served with Chef's choice of pasta.	
SWAII .....	\$16
Swaii with sundried tomato and olive relish served with rice pilaf.	
LONDON BROIL .....	\$16
Marinated flank steak thinly sliced with sherry mushroom sauce served with roasted potatoes.	
PASTA PRIMAVERA .....	\$15
Penne Pasta tossed with fresh vegetables, roasted garlic, parmesan cheese and sundried tomato cream sauce.	
POACHED SALMON .....	\$18
Poached salmon with lemon caper sauce served with saffron rice.	
ROASTED PORK LOIN .....	\$15
Served with caramelized apples and onions served with fresh mashed potatoes.	



# Lunch Buffets

There is a minimum of 25 People for all buffets. A final count will be needed 72 hours prior to your event.  
All lunch buffets include freshly brewed Colombian coffee, iced tea, and iced water..

## THE STONE CREEK DELI ..... \$14.95

- Coleslaw or Potato Salad
- Housemade Chips
- Forest Ham, Smoked Turkey or Roast Beef
- American, Swiss and Provolone Cheese
- Sliced and Whole Breads
- Pickles
- Lettuce, Tomatoes and Onions
- Brownies

## THE SOUTHERN BBQ BUFFET ..... \$15.95

- Tossed Salad
- Cole Slaw
- Baked Beans
- Pulled Pork
- BBQ Chicken
- Green Beans
- Chef's Choice Dessert

## THE GOLFER'S DELI..... \$14.95

- Coleslaw or Potato Salad
- Housemade Chips
- Hamburgers and Hotdogs
- Cheese Tray
- Buns
- Lettuce, Tomatoes and Onions
- Pickles
- Brownies and Cookies

## THE CHEF BUFFET ..... \$17.95

- Tossed Green Garden Salad
- London Broil with Mushroom Sauce
- Chicken Marsala
- Broiled Lemon Parsley Swaii
- Fresh Vegetables
- Garlic Mashed Potatoes
- Chef's Selection of Dessert





# Create Your Own Lunch Buffet

There is a minimum of 25 People for all buffets. A final count will be needed 72 hours prior to your event.  
All lunch buffets include freshly brewed Colombian coffee, iced tea, iced water, warm rolls and butter.

**\$17<sup>95</sup>** PER PERSON

## SALAD SELECTIONS

*Choice of one*

Coleslaw

Potato Salad

Fruit Salad

Tomato Basil Salad

Tossed Green Garden Salad

Tortellini Salad

Caesar Salad

Three-Bean Salad

Toss Salad with Toppings

Two Dressings

## ENTRÉE SELECTIONS

*Choice of one from each section*

Beer Braised Beef Short Ribs

London Broil

Beef Bourguignon

Beef Lasagna

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Chicken Cacciatore

Chicken Parmesan

Grilled Chicken Breast

Chicken Marsala

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Grilled Mahi Mahi

Lemon Parsley Swaii

Grouper in Creamy White

## SIDE SELECTIONS

*Choice of two*

Steamed Broccoli

Green Beans

Fresh Vegetables

Rosemary Potatoes

Mashed Potatoes

Rice Pilaf

## DESSERT SELECTIONS

*Choice of one*

Brownies

Chef's Choice of Pie

Warm Apple Crisp

Peach Cobbler

Bread Pudding





# Served Dinner Entrées

The served dinner entrees below include:  
Freshly brewed Colombian coffee, iced tea, and iced water  
Tossed house salad, Chef's choice of side, vegetable du jour, dessert and warm rolls and butter.

	Per Person
FILET MIGNON ..... Grilled Filet Mignon with Cabernet demi-glaze.	\$26
NEW YORK STRIP ..... 12 oz New York strip sirloin served with sautéed mushrooms.	\$25
PRIME RIB ..... Roasted prime rib of beef au jus with Yorkshire pudding.	\$23
PORK LOIN MILANESE ..... Pork scaloppini with Italian bread crumbs and fresh lemon parsley beurre blanc.	\$20
CHICKEN CORDON BLEU ..... Chicken breast stuffed with Black Forest ham and baby Swiss with Mornay sauce.	\$18
CHICKEN CHAMPAGNE ..... Sautéed chicken breast in herbal champagne sauce.	\$18
TUSCAN CHICKEN ..... Chicken breast topped with red roasted peppers, spinach, melted mozzarella and covered in Hollandaise sauce.	\$19
CHICKEN MARSALA ..... Sautéed chicken breast with marsala wine, demi-glaze and mushrooms.	\$18
CHICKEN OSCAR ..... Chicken breast, asparagus and crab meat topped with sauce Hollandaise.	\$19
CHICKEN WELLINGTON ..... Chicken breast with artichoke duxelle wrapped in puff pastry on demi-glaze.	\$18
SALMON PICCATA ..... Pan-seared salmon with tomato caper salsa.	\$23
FRESH GULF GROUPER ..... Lightly dusted with flour and sautéed with white wine shallot butter sauce.	\$21
LONDON BROIL ..... Sliced London broil with a mushroom Ragu sauce.	\$20
EGGPLANT PARMESAN ..... Lightly sautéed in garlic olive oil (without flour or breading) topped with garden tomato sauce and mozzarella served on pasta.	\$17
BAKED SWAI ..... White fish with holiday salsa or lemon butter sauce.	\$18





# Dinner Buffets

There is a minimum of 25 people for all buffets. A final count will be needed 72 hours prior to your event.  
All dinner buffets include freshly brewed Colombian coffee, iced tea, and iced water.

STARTING AT **\$21<sup>95</sup>** PER PERSON

## HOME-STYLE DINNER BUFFET

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Garden Salad  
Warm Dinner Rolls  
Meatloaf  
Liver and Onions  
Chicken and Dumplings  
Mashed Potatoes  
Corn or Southern Style Green Beans  
Chef's Choice Dessert

## ITALIAN BUFFET

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Garlic Bread  
Caesar Salad  
Chicken Alfredo  
Spaghetti and Meatballs  
Chefs Choice Dessert  
Warm Bread Pudding and Cobbler

## STONE CREEK BUFFET

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Garden Salad  
Warm Dinner Rolls  
London Broil  
Chicken Marsala  
Baked Swaii  
Mixed Vegetables  
Mashed Potatoes  
Chefs Dessert

## TACO BUFFET

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Shredded Chicken  
Beef  
Hard and Soft Shells  
Lettuce, Tomato, Onion, Shredded Cheese  
Cheese Sauce  
Sour Cream And Salsa  
Refried Beans  
Rice  
Brownies





# Create Your Own Dinner Buffet

There is a minimum of 25 people for all buffets. A final count will be need 72 hours prior to your event.  
All dinner buffets include freshly brewed Colombian coffee, iced tea, and iced water, warm rolls and butter.

**\$21<sup>95</sup>** PER PERSON

## SALAD SELECTIONS

*Choice of one*

- Coleslaw
- Potato Salad
- Tomato Basil Salad
- Tomato, Dill and Cucumber in Yogurt
- Tri-color Tortellini Oregano Vinaigrette
- Caesar Salad
- Three-Bean Salad
- Tossed Salad with Toppings
- Two Dressings

## SIDE SELECTIONS

*Choice of two*

- Steamed Broccoli
- Green Beans
- Fresh Vegetables
- Rosemary Potatoes
- Mashed Potatoes
- Au Gratin Potato
- Wild Rice
- Yellow Spanish Rice
- Rice Pilaf
- Macaroni and Cheese

## ENTRÉE SELECTIONS

*Choice of two*

- Beef Short Ribs in demi-glaze
- London Broil
- Steak Diane
- Beef Lasagna
- Chicken Cacciatore
- Chicken Marsala
- Grilled Chicken Breast
- Chicken Cordon Bleu
- Chicken Marsala
- Lemon Caper Swaii
- Seafood Créole
- Pork Loin Scaloppini

## DESSERT SELECTIONS

*Choice of one*

- Brownies
- Chocolate Chip Cookies
- Chef's Selection of Cake
- Apple Crisp or Pie
- Peach Cobbler
- Bread Pudding

