



WASHTENAW GOLF CLUB — A Polo Fields Property
2955 Packard Road | Ypsilanti, Michigan
734.998.1555

THE POLO FIELDS — ANN ARBOR
5200 Polo Fields Drive | Ann Arbor, Michigan
734.998.1555

WWW.POLOFIELDSCCMI.COM



WEDDING PACKAGES

ALL PACKAGES INCLUDE

Included at No Additional Cost

- Entrée Tasting
- Sales & F&B Staff to Plan & Execute Event
- Room Rental
- Cake Cutting & Service
- Private Bathrooms
- 20' x 20' Built-In Dance Floor
- On-Site Parking
- White Table Linens & Your Choice of Linen Napkins
- All Service Staff Including Servers, Bartenders, etc.
- China, Flatware, Glassware & Barware
- Chairs & Chair Covers with Choice of Sash Color (Excluding Standard Package)
- Round Dinner Tables; Skirted Cake Table, Gift Tables, Cocktail Rounds
- Use of Outdoor Patio Space
- Accommodation of Dietary Restrictions
- Golf Carts Available for Photos
- Dressing Area for His & Her
- Outdoor Ceremony Rehearsal Prior to Event
(Shower & Rehearsal Dinner Packages are Available)
- Complimentary Foursome of Golf on Your Wedding Day

Available Package Upgrades

- On-Site Ceremony \$750
A/V, Ceremony Site White-Folding Chairs
- Polo Fields Centerpieces \$4.5 Per Table
Hurricane, Tapered Candle, Mirror Base & 3 Votives
- Available for an Additional Fee
 - Chiavari Chairs
 - Ceremony Beverage Service
 - Valet Service

ALL DINNERS INCLUDE YOUR CHOICE OF

** Menu Items Can Be Prepared Gluten Free*

Featured Salads

House Salad *

Mixed field greens with dried cranberries, toasted walnuts, cherry tomatoes, red onions & crumbled bleu cheese; served with a honey-cider vinaigrette

Garden Salad *

Mixed field greens, cucumbers, cherry tomatoes, red onions & sweet shredded carrots; served with ranch dressing & balsamic vinaigrette

Caesar Salad

Crisp romaine lettuce, seasoned croutons & parmesan cheese; tossed in our creamy Caesar dressing

Strawberry Goat Cheese Salad * | \$2

Select salad greens with California strawberries, crispy bacon, crumbled goat cheese, toasted almonds & mandarin oranges; served with a poppy seed dressing

Spinach Salad * | \$2

Spinach & chopped romaine, roasted mushrooms, egg & radish; served with hot bacon dressing

Signature Soups

- Tomato Basil
- Chicken Tortilla
- Cream of Broccoli with Cheddar Cheese
- Old-Fashioned Chicken Noodle
- Beef Barley
- Cream of Mushroom
- Vegetarian Minestrone
- Clam Chowder | *\$.50 Additional*
- Lobster Bisque | *\$.50 Additional*

Signature Starches *

- Herb-Roasted Red Skin Potatoes
- Garlic Mashed Red Skin Potatoes
- Duchess Sweet Potatoes
- Lyonnaise Potatoes
- Au Gratin Potatoes | *\$.50 Additional*
- Wild Rice Pilaf

Signature Vegetables *

- Steamed Broccoli
- Sesame Honey-Glazed Carrots
- Green Beans Amandine
- Kernel Corn
- California Blend
- Roasted Vegetable Blend
- Asparagus

STANDARD WEDDING PACKAGE

Prices Valid Through 2018

All Prices **include** a 20% Service Charge, Sales Tax & Room Rental

5 ½-Hour Open Standard Bar

Champagne Toast for Head Table

Cutting & Serving of Cake

White Table Linens

Colored Napkins

** Menu Items Can Be Prepared Gluten Free*

Hors D'oeuvres

Garden vegetable crudités *

Imported & domestic cheese display with assorted crackers

Starters

(Select One)

Freshly Baked Rolls & Butter

Garden Salad *

Mixed field greens, cucumbers, cherry tomatoes, red onions & sweet shredded carrots; served with ranch dressing & balsamic vinaigrette

Caesar Salad

Crisp romaine lettuce, seasoned croutons & parmesan cheese; tossed in our creamy Caesar dressing

Entrée Selections

Or Substitute a Two-Entrée Buffet

*All entrées served with your choice of soup or salad,
selection of seasonally appropriate vegetables, rice or potato*

Michigan Chicken

Pan-seared breast of chicken with sun-dried cherries, roasted mushrooms & fresh basil in a sherry veloute sauce

White Fish

Broiled Great Lakes white fish, fresh herbs & lemon butter

Baseball Sirloin *

Char grilled sirloin & mushroom demi-glace

Pasta Primavera Farfalle

Bow-tie pasta with zucchini, yellow squash, carrots & bell peppers in a roasted garlic-parmesan cream sauce

Chicken Picatta

Pan-seared breast of chicken with a caper, artichoke & lemon butter sauce

BUFFET OPTION

*All entrées served with your choice of soup or salad,
selection of seasonally appropriate vegetables, rice or potato
* Menu Items Can Be Prepared Gluten Free*

Starters

Freshly Baked Rolls & Butter

Salad Bar

Crisp greens, seasoned croutons, cucumbers, cherry tomatoes, red onions, sweet shredded carrots & shredded cheddar cheese; served with ranch dressing & balsamic vinaigrette

Broccoli Salad *

With cheddar cheese, crisp bacon bits, cherry tomatoes & golden raisins; tossed in a sweet sherry aioli

Grecian Style Pasta Salad

Pasta with peppers, feta cheese, onions, cucumbers & tomatoes in a lemon-olive oil dressing

Entrée Selections

** Menu Items Can Be Prepared Gluten Free*

Michigan Chicken

Chicken Marsala

Chicken Picatta

Apple Jack Chicken *

Pistachio Chicken

Pasta Primavera Farfalle

Penne Pasta with Marinara or Meat Sauce

Vegetarian Lasagna

Meat Lasagna

Rosemary-Mustard Roasted Chicken *

Broiled Salmon *

Sliced Sirloin of Beef with Mushroom Brown Sauce

Sliced Tenderloin of Beef Marinated in Soy & Cracked Black Pepper | *\$3 Additional*

Boneless Braised Short Ribs of Beef | *\$2 Additional*

Roast Pork Loin with Apple, Ginger & Cherry Chutney *

SELECT WEDDING PACKAGE

SELECT FROM A LESSER PACKAGE AT NO ADDITIONAL CHARGE

Prices Valid Through 2018
All Prices **include** a 20% Service Charge, Sales Tax & Room Rental

5 ½-Hour Open Select Bar
Champagne Toast for Head Table
Cutting & Serving of Cake
Choice of Chair Covers & Sash
White Table Linens
Colored Napkins

** Menu Items Can Be Prepared Gluten Free*

Hors D'Oeuvres

(Select Four)

- Fennel Sausage Stuffed Mushroom Caps
- Mini Chicken Wellingtons
- Assorted Bruschetta
- Tomato Basil Bisque Shooters with Grilled Cheese Crouton
- Vegetarian Egg Rolls
- Spanakopita
- Chicken Quesadillas
- Panko Breaded Shrimp
- Thai-Style Chicken Satay *

Starters

Freshly Baked Rolls & Butter

House Salad *

Mixed field greens with dried cranberries, toasted walnuts, cherry tomatoes, red onions & crumbled bleu cheese; served with a honey-cider vinaigrette

Entrée Selections

Or Substitute a Three-Entrée Buffet

*All entrées served with your choice of soup or salad,
selection of seasonally appropriate vegetables, rice or potato*

Broiled Salmon *

Roasted red pepper béarnaise & basil oil

Chicken Marsala & Sirloin Duet

Pan-seared breast of chicken & char grilled sirloin with a rich marsala wine cream sauce

6 oz Filet *

Char grilled filet of beef & mushroom demi-glace

Pistachio Chicken

Pistachio encrusted & seared breast of chicken topped with garlic cream sauce & finished with fresh pico de gallo

Roasted Pork Loin *

Oven roasted & sliced pork loin with apple, ginger & cherry chutney

PREMIUM WEDDING PACKAGE

SELECT FROM A LESSER PACKAGE AT NO ADDITIONAL CHARGE

Prices Valid Through 2018

All Prices **include** a 20% Service Charge, Sales Tax & Room Rental

5 ½-Hour Open Premium Bar
Champagne Toast for All Guests
Cutting & Serving of Cake
Choice of Chair Covers & Sash
White Table Linens
Colored Napkins
Late-Night Pizza

** Menu Items Can Be Prepared Gluten Free*

Hors D'Oeuvres

(Select Six)

- Spanakopita
- Crab Stuffed Mushroom Caps
- Gulf Shrimp Cocktail Shooters *
- Mini Crab Cakes
- Raspberry & Brie in Phyllo
- Assorted Bruschetta
- Vegetarian Egg Rolls
- Beef Tenderloin Crostini with Herb Cheese & Creamy Horseradish
- Mini Chicken Wellingtons
- Mini Beef Wellingtons

Starters

(Select One)

Freshly Baked Rolls & Butter

House Salad *

Mixed field greens with dried cranberries, toasted walnuts, cherry tomatoes, red onions & crumbled bleu cheese; served with a honey-cider vinaigrette

Strawberry Goat Cheese Salad *

Mixed field greens, California strawberries, crispy bacon, crumbled goat cheese, toasted almonds & mandarin oranges; served with a poppy seed vinaigrette

Entrée Selections

Or Substitute a Three-Entrée Buffet

*All entrées served with your choice of soup or salad,
selection of seasonally appropriate vegetables, rice or potato*

8 oz Filet *

Char grilled filet of beef & mushroom demi-glace

Twin Lobster Tail *

Cold water jumbo lobster tail & drawn butter

6 oz Filet & Lobster Tail *

Char grilled filet of beef & mushroom demi-glace; cold water lobster tail & drawn butter

6 oz Filet & Pistachio Chicken

Char grilled filet of beef & mushroom demi-glace; pistachio encrusted & seared breast of chicken with garlic cream sauce & finished with fresh pico de gallo

Mahi Oscar

Char grilled Mahi Mahi topped with asparagus, jumbo lump crab meat & béarnaise sauce

12 oz Prime Rib *

House cut prime rib cooked to perfection; served with au jus & horseradish sour cream

PREMIER WEDDING PACKAGE

SELECT FROM A LESSER PACKAGE AT NO ADDITIONAL CHARGE

Prices Valid Through 2018

All Prices **include** a 20% Service Charge, Sales Tax & Room Rental

** Menu Items Can Be Prepared Gluten Free*

Hors D'Oeuvres

(Select Six)

- Crab & Sausage Stuffed Mushroom Caps
- Gulf Shrimp Cocktail Shooters *
- Assorted Bruschetta
- Spanakopita
- Mini Crab Cakes
- Beef Tenderloin Crostini with Herb Cheese & Creamy Horseradish
- Mini Beef Wellingtons
- Mini Chicken Wellingtons
- Mini Shrimp Wellingtons

Starters

(Select One)

Freshly Baked Rolls & Butter

House Salad *

Mixed field greens with dried cranberries, toasted walnuts, cherry tomatoes, red onions & crumbled bleu cheese; served with a honey-cider vinaigrette

Spinach Salad *

Spinach & chopped romaine, roasted mushrooms, egg & radish; served with hot bacon dressing

Entrée Selections

Or Substitute a Three-Entrée Buffet

All entrées served with your choice of soup or salad, selection of seasonally appropriate vegetables, rice or potato

Filet Mignon Beef Wellington

Char grilled filet, mushroom duxelles, wrapped in puff pastry; served with cabernet demi-glace

Chilean Sea Bass

Cold water lobster salad & basil oil garnish

Scallops

Sautéed wild mushrooms & smoked grape sauce

Premier Package Includes

- 5 ½-Hour Open Premium Bar
- White Gloved Doorman to Greet Guests
- Wine Service with Dinner
- Champagne Toast for All
- Cordials Included with Bar Package
- Gourmet Coffee Station
- Chocolate Fountain
- Late Night Pizza

DESSERTS

Desserts

Sticks & Spoons Dessert Bar - \$13 | Guest *(Minimum of 50 Guests)*

Assortment of Cheesecake Bites – *two types*

Cake Pops – *two types*

Mini Dessert Bars – *four types*

Dessert Tasting Spoons

Assorted mousses & sweet treats

Tiramisu Shooters

Delicious blend of mascarpone cheese, lady fingers, espresso, Kahlua & cocoa

Grand Finale - \$16 | Guest *(Minimum of 50 Guests)*

Fresh fruit with yogurt berry dipping sauce, key lime pie, carrot cake, white chocolate cheesecake, chocolate mousse torte, mini cheesecakes, pastries & éclairs

Sweet Platters - \$7.5 | Guest

Assortment of petite pastries featuring petit fours; cake pops, cream puffs, assorted mini cakes & dessert bars

Fruit Platters - \$7.5 | Guest

Seasonal fresh fruit platter with cantaloupe, honeydew, pineapple, strawberries, grapes & banana nut bread with cream cheese

Sundae Bar - \$8 | Guest

French vanilla & chocolate ice cream, strawberry topping, hot fudge, caramel sauce, whipped cream & assorted novelty candy pieces

Bars, Bites & Brownies - \$10 | Guest *(Minimum of 50 Guests)*

A deluxe assortment of sinfully delicious bars, mini cheesecakes, éclairs, brownie bites & assorted cookies

Chocolate Fountain

50-100 guests - \$8 | Guest - 101-150 guests - \$6.5 | Guest - 151+ guests - \$5 | Guest

A three-tier cascade of rich chocolate accompanied by an array of dipping treats including: strawberries, cantaloupe, pineapple, pretzel rods, marshmallows, rice crispy treats, chocolate-chip minis & cream puffs

Bananas Foster

50-100 guests - \$9 | Guest - 101-150 guests - \$8.5 | Guest - 151+ guests - \$8 | Guest

Fresh bananas sautéed in banana liqueur & brown sugar, flamed in Myers Dark Rum; served over vanilla ice cream

LATE NIGHT

Late-Night Snack Stations

Pizza Bar - \$5 | Guest

Assorted fresh-baked gourmet pizzas

Late-Night Coney Bar - \$5 | Guest

Hot dogs, Detroit brick chili, shredded cheddar cheese, diced onions, relish, ketchup & mustard; served with french fries

Slider Bar - \$5.75 | Guest

Fresh ground patties with sautéed onions, American cheese, steamed buns, ketchup & mustard; served with french fries

Nacho Bar - \$7.5 | Guest

Tortilla chips, warm spiced queso, jalapenos, sour cream, salsa & seasoned ground beef

French Fry Station - \$4.5 | Guest

Traditional & sweet potato fries, onion rings, ketchup, mustard, BBQ sauce & roasted garlic aioli

Submarine Sandwiches - \$8 | Guest

Shaved ham, pepperoni, salami, provolone cheese, balsamic vinaigrette, lettuce, tomato & shaved onions on ciabatta bread

Middle-Eastern Station - \$7.5 | Guest

Tabbouleh, baba ghanoush, fattoush salad & hummus with crispy pita wedges

Popcorn Cart - \$175

Chocolate Chip Cookies - \$26.5 Per Dozen

Passed Late-Night Snacks

50 Pieces Per Order

Passed tray of chocolate-chip cookies - \$115

All American beef sliders on mini brioche buns - \$175

Mini Coney Island hot dogs with mustard - \$175

BBQ pulled pork sliders on petite rolls - \$175

French fry cones - \$125

THE POLO FIELDS – ANN ARBOR BAR & BEVERAGE

One Bartender Per 100 Guests
Prices Include a 20% Service Charge, Sales Tax & Room Rental

5 ½-Hour Open Standard Bar

Each Additional Hour - \$4.00

Liquors

Vodka, Gin, Rum, Whiskey, Bourbon & Scotch

Draft Beer

Miller Lite & Labatt Blue

Wine Selection

Canyon Road Portfolio: White Zinfandel,
Pinot Grigio, Chardonnay, Pinot Noir,
Merlot & Cabernet

5 ½-Hour Open Select Bar

Each Additional Hour - \$5.00

Liquors

Skyy Vodka, Tanqueray Gin, Bacardi Rum,
Captain Morgan Rum, Canadian Club Whiskey,
Jack Daniels Whiskey, Dewars White Label
Scotch & Southern Comfort

Domestic & Imported Bottled Beer

Budweiser, Bud Light, Michelob Ultra
& Labatt Blue Light

Draft Beer

Miller Lite & Labatt Blue

Wine Selection

Canyon Road Portfolio: White Zinfandel,
Pinot Grigio, Chardonnay, Pinot Noir,
Merlot & Cabernet

5 ½-Hour Open Premium Bar

Each Additional Hour - \$6.00

Also Includes All Select Bar Options

Liquors

Grey Goose Vodka, Bombay Sapphire Gin,
Crown Royal Whiskey, Makers Mark Bourbon
Whiskey & Chivas Regal Scotch

Domestic & Imported Bottled Beer

Budweiser, Bud Light, Michelob Ultra &
Labatt Blue Light

Draft Beer

Miller Lite & Labatt Blue

Wine Selection

Canyon Road Portfolio: White Zinfandel,
Pinot Grigio, Chardonnay, Pinot Noir,
Merlot & Cabernet

Available at an Additional Fee

Beer & Wine Special Orders

House Wine	\$22.00 Per Bottle
Premium Wine	\$26.00 Per Bottle
Champagne	\$26.00 Per Bottle
Domestic Keg	\$275.00
Specialty Keg	\$425.00

Cordials & Such

Add Cordials	\$7.50 Per Person
Champagne Punch	\$57.00 Per Gallon
Non-Alcoholic Punch	\$30.00 Per Gallon
One-Hour Soda Bar	\$3.00 Per Person

WASHTENAW GOLF CLUB BAR & BEVERAGE

One Bartender Per 100 Guests
Prices Include a 20% Service Charge, Sales Tax & Room Rental

5 ½-Hour Standard Bar

Each Additional Hour - \$4.00

Liquors

Vodka, Gin, Rum, Whiskey, Bourbon & Scotch

Bottled Beer

Budweiser, Bud Light, Michelob Ultra
& Miller Lite

Wine Selection

Canyon Road Portfolio: White Zinfandel,
Pinot Grigio, Chardonnay, Pinot Noir,
Merlot & Cabernet

5 ½-Hour Select Bar

Each Additional Hour - \$5.00

Liquors

Absolut Vodka, Tanqueray Gin, Bacardi Rum,
Captain Morgan Rum, Canadian Club Whiskey,
Jack Daniels Whiskey, Dewars White Label
Scotch & Southern Comfort

Domestic & Imported Bottled Beer

Budweiser, Bud Light, Michelob Ultra,
Miller Lite, Labatt Blue & Labatt Blue Light

Wine Selection

Canyon Road Portfolio: White Zinfandel,
Pinot Grigio, Chardonnay, Pinot Noir,
Merlot & Cabernet

5 ½-Hour Premium Bar

Each Additional Hour - \$6.00

Liquors

Grey Goose Vodka, Bombay Sapphire Gin,
Bacardi Rum, Captain Morgan Rum, Crown
Royal Whiskey, Makers Mark Bourbon Whiskey,
Chivas Regal Scotch & Southern Comfort

Domestic & Imported Bottled Beer

Budweiser, Bud Light, Michelob Ultra,
Miller Lite, Labatt Blue, Labatt Blue Light,
Corona & Heineken

Wine Selection

Canyon Road Portfolio: White Zinfandel,
Pinot Grigio, Chardonnay, Pinot Noir,
Merlot & Cabernet

Available at an Additional Fee

Beer & Wine Special Orders

House Wine	\$22.00 Per Bottle
Premium Wine	\$26.00 Per Bottle
Champagne	\$26.00 Per Bottle
Domestic Keg	\$275.00
Specialty Keg	\$425.00

Cordials & Such

Add Cordials	\$7.50 Per Person
Champagne Punch	\$57.00 Per Gallon
Non-Alcoholic Punch	\$30.00 Per Gallon
One-Hour Soda Bar	\$3.00 Per Person