



PUBLIC WELCOME!

2021-2022 WEDDING PRICING

Starting at \$57 per person++

Five Hour Continuous Open Bar Service

Plated or Buffet Dinner Service

Indoor Seating for up to 210 guests

Complimentary Cake Cutting, cake served buffet style

Coffee & Hot Tea Station available all evening

Bartenders & Wait Staff

China, Flatware, Glassware, White Linens and Vendor Tables

Facility Usage Fee (required)

\$3,500 Saturday & Holidays | \$2,000 Friday & Sunday

Exclusive use of Banquet Room & Main Bar for a six hour reception

Use of Private Outdoor Patio and 20' x 45' Tent

Choice of Mahogany or Gold Chiavari Chairs

Large 17' x 22' Built in Dance Floor

Use of Adjoining Outdoor Areas for Scenic Photographs

Event Manager for the duration of your Reception

Stonebridge Event Planner to assist with the planning process!

Our Most Popular Additional Services

On-Site Outdoor Ceremony Package (see page 7) | \$1,5000

Outdoor Tiki Bar Service with a Bartender | \$400

Champagne Toast | \$3 per guest

Hors d'Oeuvre Service (see page 6)

Shuttle service available to area hotels (3rd party service) | \$100 per hour

FRIDAY & SUNDAY PROMOTIONS

5% off your contract and \$1,500 off the Facility Usage Fee

(Excluding holiday weekends)



www.StonebridgeGolfClub.net

++ 6% MI sales tax, 21% service charge

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

WEDDING PACKAGE ENTRÉE SELECTIONS

For plated dinner service, you may select up to two entrees for your guests. Entrees include warm rolls, salad, vegetable and starch. Chef is happy to accommodate dietary restrictions, vegetarian & vegan guests and those with allergies at no additional charge. **Pricing includes a five hour continuous bar service; see shaded boxes on page 4**

Plated Pricing (includes five hour bar service)

CHICKEN	Grilled Chicken in a roasted red pepper and dill cream sauce GF✓ 57
	Chicken Piccata battered chicken breast served with lemon caper sauce ✓ 57
	Chicken Marsala with mushroom marsala wine sauce ✓ 57
	Grilled Bruschetta Chicken with tomato, capers, basil, garlic & shallots GF✓ 57
	Chicken Parmesan with house made marinara and smoked mozzarella 59
	Tuscan Chicken with mozzarella, asparagus, tomato, prosciutto, garlic & artichoke GF 59
PORK	Grilled Pork Loin with brown sugar honey glaze and caramelized apples GF✓ 60
BEEF	Grilled Filet Mignon with a port wine and wild mushroom demi-glace GF 70
	Roasted Beef Tenderloin with wild mushroom demi-glace GF 68
	New York Strip Loin roasted with balsamic burgundy sauce GF✓ 66
	Grilled Top Sirloin with cabernet shallot reduction GF 65
	Beef Tips Diane sautéed in brandy with mushrooms GF✓ buffet only
	Prime Rib Carving Station with Chef Attendant, horseradish and au jus GF✓ add \$5 (buffet only)
FISH	Bronzed Salmon with lemon caper sauce GF✓ 62
	Salmon Filet with a teriyaki orange glaze and mandarin orange garnish GF✓ 62
	Seared Salmon topped with a Citrus Beurre Blanc GF✓ 62
VEGETARIAN	Portabella Mushroom and grilled vegetable stack with marinara GF Vg 57
	Vegetarian Lasagna ✓ 57
	Jumbo Cheese Ravioli with your choice of creamy pesto or marinara sauce ✓ 58
	Four Cheese Baked Macaroni ✓ 58
DUETS	Choose any two entrees to be plated together. Add \$3 to the highest priced entree

Buffet Pricing (includes five hour bar service)

One Entrée Chicken Buffet | 57 Two Entrée Buffet | 62 Three Entrée Buffet | 65

All Stonebridge Buffets include Pasta with House Made Marinara sauce, Vegetable, Starch, Salad & Rolls. Salad served buffet style. You may choose any entrée and accompaniments noted with a ✓

For a plated & served salad | add \$1 Guests can enjoy salad & rolls before their table is called to the buffet

Additional Pricing: Children (12 & Under) | \$20 Young Adults (13-20) | \$35 Vendors | \$29



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PLATED & BUFFET ACCOMPANIMENTS

Starch *(choose one)*

Garlic Mashed Potatoes ✓
 Herb Encrusted Potatoes ✓
 Rice Pilaf ✓
 Parmesan Risotto | 1
 Augratin Potatoes with cheese sauce (buffet only)✓
 Scalloped Potatoes thinly sliced in creamy garlic sauce (buffet only)✓
 Potatoes Pave thinly sliced potatoes layered with cream & cheese | 1

Salad *(choose one)*

Mixed Field Greens with Julienne Carrots, Sliced Cucumbers & Grape Tomatoes ✓

Classic Caesar Salad with Shaved Parmesan, Roasted Croutons, Tomatoes & Creamy Garlic Dressing ✓

Caprese Salad fresh mozzarella 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 or Balsamic

Vegetable *(choose one)*

Green Beans with Garlic & Red Peppers ✓
 Honey Glazed Carrots ✓
 Broccoli Florets with Garlic Parmesan ✓
 Fresh Vegetable Medley ✓
 Grilled Asparagus | 1



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 add 0.50 per guest

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 | \$100

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

BAR INFORMATION

Dinner Entrée 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

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!

HOUSE WINE (included)

(choose 4 varietals)

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

House Wine Pour Tableside

Single pour during dinner | 3.50

One Hour of service | 6

Wine Upgrades

Please inquire for selections and 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

Additional Bar Service | \$5 per person per hour plus
\$375 additional facility usage fee (half hour add \$3)
*Additional hours of bar service must be contracted
prior to the day of the reception*

LIQUORS (included)

Canadian Club Whiskey

Dewar's Scotch

Jim Beam Bourbon

Smirnoff Vodka

Gordon's Gin

Bacardi Rum

Amaretto

Peach Schnapps

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

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 (approx 280 ounces)



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 with hummus | 3.75

Cheese Platter with fresh fruit accent & crackers | 3.75

Fruit display of seasonal selections | 3.50

Caprese Fresh Mozzarella, Sliced Tomato and Basil with a Balsamic Glaze | 3.25

Cold Selections

Brie & Blue Cheese Tartlette with candied pecans and raspberry sauce | 2.50

Smoked Salmon with Lemon, Dill and crème fraiche on a crostini | 3.25

Tomato Bruschetta with caper, fresh basil and balsamic reduction | 2.25

Shrimp Cocktail shooter, three large shrimp with tangy cocktail sauce & lemon in a clear mini cup | 4.25

Hot Selections

Swedish Meatballs with mushroom dill cream sauce | 2.25

Chicken Satay Skewers marinated and served in a Sweet Chili sauce | 2.50

Spanakopita Flaky Phyllo dough surrounding a blend of spinach and cheese | 2.25

Warm Spinach Artichoke Dip served with seasoned pita bread triangles | 2.25

Warm Maryland Lump Crab Dip served with seasoned pita bread triangles | 3.25

Stuffed Mushrooms with sausage and Boursin cheese | 3.25

Vegetarian Stuffed Mushrooms with a flavorful stuffing | 3.25

Crispy Pork Potstickers served with a sweet and spicy sauce | 2.25

Crispy Vegetable Potstickers served with a sweet and spicy sauce | 2.50

Vegetable Spring Rolls served with sweet & sour dipping sauce | 2.25

Maryland Jumbo Crab Cake with Red Pepper remoulade | 3.75

Coconut Shrimp a special recipe of a sweet coconut batter & a pineapple dipping sauce | 2.75

Honey Roasted Peanuts and Pretzels

Bowls of these classic favorites will be placed at the bar and on the tall cocktail tables | 1.00



LATE NIGHT SNACKS

Served one hour before bar service ends. Minimum order for 75 guests

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 and relish | 5

Pizza & Bread Sticks

Cheese & Pepperoni Pizzas with Bosco cheese stuffed Breadsticks | 5

Fries Sensation

French Fries, Sweet Potato Fries and Onion Rings served with house made buttermilk 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 Swiss on Sourdough, Cheddar on Whole Wheat and a Grilled American with Macaroni and Cheese on Garlic White Bread for double the cheesy goodness! | 5

Jumbo Soft Pretzel Bar

Plain, Cheese and Jalapeño with Pepper Jack filled soft pretzels. Served with spicy and yellow mustards | 4.50 with warm cheese | 5

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 | 4

Enhanced Coffee Station

Assortment of flavored syrups & creams, hot chocolate, whipped cream, shaved chocolate, marshmallows, cinnamon and nutmeg shakers | \$100



STONEBRIDGE OUTDOOR WEDDING CEREMONY | \$1,500

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
- Ceremony Coordinator for your Rehearsal and Wedding Day
- Use of the outdoor patio and lawn for photographs
- All day use of our private room upstairs for the Wedding Party to get ready. Available as early as 8am to bring in your hairstylist, makeup artist and brides maids to get ready! Two full length mirrors, natural lighting, tables, chairs and private bathroom.
- Stonebridge Locker rooms provides additional space for getting ready
- One hour to rehearse at the ceremony site
- 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

- Lunch Service to Wedding Party available from our Bar & Grille or platters can be ordered in advance to meet your dietary needs | pricing varies see below
- 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

Private Room Menu Minimum Order 12 people

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 and 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 | 26
Bottle Champagne | 24
Fresh Fruit Juices | 10 per carafe
Assorted Soft Drinks | 2
Bottled Water | 2

A La Carte

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



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

3:00pm	Banquet Room available for set-up and deliveries by florists, bakery, DJ services, etc
4:30pm	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'Ouvre 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 couple
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.
12:00pm	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 \$2,000 payment. 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



STONEBRIDGE SERVICES & RENTALS

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 | \$500 per hour

AV Equipment

Projector and Video Screen (usage and set-up) | \$75

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

Linen Upgrades

Floor Length Linens: White Polyester | 12 Colored Satin | 17

Square Overlays: Black or Ivory Poly | 4 Colored Organza (90" x 90") | 13

Colored Napkins | 0.50 Special Napkin Fold | 0.25

Colored Satin Table Runners | 5

Centerpiece Upgrades



3 Glass Cylinders, White
Floating Candle on
Mirror Tile | \$12



11" Wood Rounds | \$5



Hurricane Shade with Taper
Candle \$12



Hurricane Shade Pillar Candle
\$15 | Votives \$1.50ea



White 5 tier cupcake Stand | \$20



Rustic Whiskey Barrel | \$40



Silver or Gold Charger per charger | \$1



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



White Chiffon Chair Wrap | \$2.50 per chair



Whiskey Barrel Table | \$90



Sparkler Send-off | \$125



Authentic Popcorn Cart, Popcorn & Bags | \$225



Double Sided Frozen Drink Machine | \$250



Outdoor Tiki Bar Set-up & Bartender 4hrs | \$400



Golf Cart Entrance for Wedding Party | \$75