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Thank you for your interest in Stonebridge Golf Club! Stonebridge is a public golf course and banquet facility. We book over 45 weddings per year in addition to dozens of golf outings, corporate holiday parties, fundraising events, meetings and more. We are honored to have won several awards for outstanding food and service. Our recent awards include: '2023 Wedding Wire Couples Choice Award' and 'The Knot Best of Wedding Venues 2023'. The menus below are just a starting point, we are happy to create a food & beverage package that will exceed your expectations!

### What is included?

Facility Usage fee includes:

- Chiavari Chairs with White Cushion
- Large 17' x 22' Dance Floor
- Guest Tables with White Table Linens
- Service Tables with White Linens and White Skirting
- Event Manager & Event Planner to help execute the perfect day
- Liability Insurance
- Convenient complimentary parking. Overnight welcome
- Outside Catering & Alcohol are not permitted
- Facility fee is in addition to food & beverage selections

Book with Confidence. We are highly rated on The WeddingWire, The Knot, Google, Facebook, Yelp and TripAdvisor! Our awards speak for our history of exceeding the expectations of our clients and their guests.

### Facility Usage Fee

#### In-Season

- |                                                            |            |
|------------------------------------------------------------|------------|
| <b>Full Venue:</b> Indoor Bar, Banquet Room, Tented Patio  | \$825/hour |
| ✓ up to 210 guests with dance floor                        |            |
| <b>Banquet Room Only:</b> Indoor Bar is open to the Public | \$350/hour |
| ✓ up to 125 guests with dance floor                        |            |
| ✓ up to 150 guests without dance floor                     |            |

#### Winter Months

- |                                      |            |
|--------------------------------------|------------|
| <b>Indoor Bar &amp; Banquet Room</b> | \$500/hour |
| <b>Banquet Room only</b>             | \$350/hour |

### Contract Minimums

Minimums are inclusive of the facility usage fee above, food & beverage selections, sales tax, service charge and rentals

- Saturday: May - October \$25,000, November – April \$15,000
- Friday: May - October \$20,000, November – April \$10,000
- Sunday: May - October \$6,000, November – April \$3,000
- Monday-Thursday: \$3,000 all months



## PRIVATE EVENTS

**DINNER ENTRÉE SELECTIONS****Plated & Buffet** (75 person minimum)

For plated dinner service, you may select up to two entrees for your guests. Entrees include warm rolls, salad, vegetable, and starch. Fresh brewed coffee & hot tea station also included.

**Plated Package\* Pricing** Add \$1 per person for each additional plated entree beyond two selections.

- CHICKEN**     **Grilled Chicken** in a roasted red pepper and dill cream sauce GF✓ | 33  
**Grilled Bruschetta Chicken** with tomato, capers, basil, garlic & shallots GF✓ | 33  
**Chicken Piccata** battered chicken breast served with lemon caper sauce ✓ | 33  
**Chicken Marsala** with mushroom marsala wine sauce ✓ | 33  
**Chicken Parmesan** with house made marinara and smoked mozzarella | 36
- PORK**     **Grilled Pork Loin** with brown sugar honey glaze and caramelized apples GF✓ | 36
- BEEF**     **Grilled Filet Mignon** with a port wine and wild mushroom demi-glace GF | 55-mp  
**New York Strip Loin** roasted with balsamic burgundy sauce GF✓ | 45 (add \$3 for buffet service)  
**Grilled Top Sirloin** with cabernet shallot reduction GF | 43  
**Beef Tips Diane** sautéed in brandy with mushrooms GF✓ buffet only  
**Prime Rib Carving Station** with Chef Attendant, horseradish and au jus GF✓ (add \$6, buffet only)
- FISH**     **Bronzed Salmon** with lemon caper sauce GF✓ | 38  
**Salmon Filet** with a teriyaki orange glaze and mandarin orange garnish ✓ | 38  
**Seared Salmon** topped with a Citrus Beurre Blanc GF✓ | 38
- VEGETARIAN**     **Portabella Mushroom** and grilled vegetable stack with marinara GF Vg | 35  
**Vegetarian Lasagna** ✓ | 33  
**Jumbo Cheese Ravioli** with your choice of creamy pesto or marinara sauce ✓ | 33  
**Four Cheese Baked Macaroni** ✓ | 35
- DUETS**     Choose any two entrees to be plated together. Add \$5 to the highest priced entree

**Buffet Package\* Pricing**

**One Entrée Chicken Buffet | 33    Two Entrée Buffet | 38    Three Entrée Buffet | 43**

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 \$1.50 Guests can enjoy salad & rolls before their table is called to the buffet

Ask your server about menu items that are cooked to order or served raw. consuming raw or undercooked meats, poultry seafood, shellfish, or eggs increase your risk of foodborne illness



**STONEBRIDGE**  
g o l f c l u b

www.StonebridgeGolfClub.net

++ 6% MI sales tax, 22% service charge

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

## PRIVATE EVENTS

## ACCOMPANIMENTS

*For our Plated & Buffet Dinner Services***Starch** *(choose one)*

Garlic Mashed Potatoes ✓  
 Herb Encrusted Potatoes ✓  
 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, Tomatoes & Creamy Garlic Dressing ✓Dressings *(choose two)*: House made Buttermilk Ranch, Raspberry Vinaigrette or Balsamic
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**HORS D'OEUVRES** (75 person minimum)

The hot and cold selections below are served buffet style. For Passed/Butler Style service please add \$100 per item  
To order from this menu only, without a dinner service, multiply price by 1.5 to satisfy a heartier appetite.

**Stationary Platters**

- Vegetable Crudités artfully arranged with ranch dip | 4.25
- Cheese Platter with fresh fruit accent & crackers | 4.25
- Fruit display of seasonal selections | 4.50
- Caprese Fresh Mozzarella, Sliced Tomato and Basil with a Balsamic Glaze | 4

**Cold Selections**

- Smoked Salmon with Lemon, Dill and crème fraiche on a crostini | 5
- Tomato Bruschetta with caper, fresh basil, and citrus balsamic reduction | 4
- Shrimp Cocktail shooter, two large shrimp with tangy cocktail sauce & lemon GF | 6-mp

**Hot Selections**

- Swedish Meatballs with mushroom dill cream sauce | 4
- BBQ Meatballs in a rich sauce | 4
- Chicken Satay Skewers marinated and served in a Sweet Chili sauce | 4.50
- Spanakopita Flaky Phyllo dough surrounding a blend of spinach and cheese | 4
- Warm Spinach Artichoke Dip served with seasoned pita bread triangles | 4
- Warm Maryland Lump Crab Dip served with seasoned pita bread triangles | 4
- Stuffed Mushrooms with sausage and cheese | 4.25
- Vegetarian Stuffed Mushrooms with a flavorful stuffing | 4.25
- Crispy Pork Potstickers served with a sweet and spicy sauce | 4
- Crispy Vegetable Potstickers served with a sweet and spicy sauce | 4
- Vegetable Spring Rolls served with sweet & sour dipping sauce | 4
- Maryland Jumbo Crab Cake with Red Pepper remoulade | 5
- Coconut Shrimp a special recipe of a sweet coconut batter & a pineapple dipping sauce | 4.25
- Mozzarella Cheese Sticks served with marinara dipping sauce | 4
- Chicken Tender Strips fried golden brown with dipping sauce | 4
- Buffalo Bites mild or hot served with bleu cheese dip | 4

**Dips** Served with a large bowl of tortilla chips or crackers (per 75 guests) Salsa 150 | Guacamole 300 | Hummus 225

**Salty Snacks** Honey Roasted Peanuts | 25 per ½ pound / Popcorn Cart | 300 / Kettle Chips or Pretzels | 10 per basket



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## PRIVATE EVENTS

## SNACK MENU

Minimum order 75 guests

**Mini Burgers**

Petit all Beef patties served with American cheese, lettuce, tomato, onion, pickles &amp; condiments | 9

**Coney Station**

All beef franks with a variety of toppings including chili, cheese sauce, mustard, ketchup, onions and relish | 8

**Pizza & Bread Sticks**

Cheese &amp; Pepperoni Pizzas with Bosco cheese stuffed Breadsticks | 6

**Fries Sensation**

French Fries, Sweet Potato Fries and Onion Rings served with house made buttermilk ranch, ketchup and warm cheese | 6

**Nacho Bar**

Warm Tortilla Chips, Zesty Salsa, Guacamole, Onions, Tomatoes, Olives, Melted Cheese and Sour Cream GF | 6

**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! | 8

**Soft Pretzel Bar**

Plain, Cheese and Jalapeño with Pepper Jack filled soft pretzels. Served with spicy and yellow mustards | 6 with warm cheese | 7

**Milk & Cookies**

A late night favorite! An assortment of fresh baked cookies served with a glass of cold milk. Coffee will also be available | 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 | 4

**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



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## PRIVATE EVENTS

## DESSERT MENU

*For outside desserts please add a \$1 per person fee for service  
75 person minimum, per selection*

**Chocolate Cake** Rich triple layer chocolate cake topped with dark chocolate icing | 4

**Carrot Cake** Moist carrot cake layers filled with walnuts, raisins and carrots and iced with real cream cheese frosting | 4

**New York Style Cheesecake** Dense and perfectly textured NY Style cheesecake served with a strawberry or chocolate sauce | 5.50

**Tiramisu** A classic Italian dessert featuring layers of real Kona espresso-infused sponge cake with creamy mascarpone cheese mousse filling, and finished with a light dusting of imported cocoa | 7

**Raspberry Mascarpone Torte** Moist layers of vanilla sponge cake, layered with real mascarpone cheese mousse, and sweet red raspberries | 7

**Black Forest Torte** Decadent rich chocolate cake filled with jubilee of cherry filling and creamy meringue butter cream and topped off with butter cream rosettes, dark chocolate shavings and cherries | 7

**Pie** choices include: Apple, Cherry, Blueberry, Peachberry, Pecan, Lemon Cream, Coconut Cream, Lemon Krunch, Cherry Krunch, Apple Krunch (25 piece minimum per flavor) | 6

**Flourless Chocolate Torte** A blend of four chocolates and a fresh ganache topping served with whipped cream and fruit topping | 6

**Gourmet Cookies** Choose one flavor: White Chocolate Macadamia Nut, Oatmeal Raisin, Double Chocolate Chunk, Chocolate Chip, Sugar, Snicker doodle | 24 per dozen

**Dessert Bars** Choose one flavor: Lemon Bars, Decadent Brownies finished with chocolate icing & chocolate curls and Mint Chocolate Brownies | 4



**Premium Dessert Bar Assortment** Oreo dream bars, caramel apple grannies, lemon berry jazz bars, and marble cheese truffle bars | 6

**Decadent Cupcake Assortment** red velvet, lemon meringue, peanut butter, jelly roll, chocolate on chocolate and vanilla bean cupcakes | 5

**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 and butter | 4

**Sundae Bar** Vanilla and chocolate ice cream, strawberry, caramel and chocolate topping, whipped cream, cherries, sprinkles, chopped nuts, crumbled Oreos and M&Ms | 6

**Enhanced Coffee** Fresh Ground Zingerman's Coffee with an assortment of flavored syrups & creams, hot chocolate, whipped cream, mini chocolate chips, marshmallows, cinnamon, and nutmeg shakers | 2

## PRIVATE EVENTS

## BAR PACKAGES

Add a Bar Package to your event! The following packages offer unlimited drinks for the contracted, consecutive, length of time. All packages include Sodas, Lemonade, Iced Tea & Coffee. Shots and specialty drinks that use more than one liquor will not be served during Unlimited Open Bar Service. **FOR OUTDOOR TIKI BAR SERVICE ADD \$500 SET-UP FEE**

Open Bar 75 person minimum			
<b>Standard</b> 3hrs   \$24 Each additional hr   \$6  <b>Liquor Brands</b> Canadian Club Whiskey Dewar’s Scotch Jim Beam Bourbon Smirnoff Vodka Gordon’s Gin Bacardi Rum Suaza Tequila Appropriate Mixers  <b>House Wine &amp; Beer</b> (choose 2) Bud Light, Miller Lite, Labatt	<b>Premium</b> 3hrs   \$27 Each additional hr   \$7  <b>Liquor Brands</b> Crown Royal Whiskey Chivas Regal Scotch Jack Daniels Bourbon Tito’s Vodka Tanqueray Gin Captain Morgan’s Rum Jose Cuervo Tequila Appropriate Mixers  <b>House Wine, Beer &amp; Seltzer</b> Variety of White Claw (choose 3) Bud Light, Miller Lite, Labatt, Two Hearted, Oberon	<b>Select</b> 3hrs   \$30 Each additional hr   \$8  <b>Liquor Brands</b> <i>Any from other packages plus:</i> Grey Goose Vodka Bombay Gin Makers Mark Bourbon Kahlua, Bailey’s Appropriate Mixers  <b>House Wine, Beer &amp; Seltzer</b> Variety of White Claw (choose 3) Bud Light, Miller Lite, Labatt, Two Hearted, Oberon	<b>Beer &amp; Wine Only</b> 3hrs   \$21 Each additional hr   \$5  <b>House Wine</b> <i>Choose 4 varietals for your selected package:</i>  Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Rose, Moscato, Merlot, Cabernet or Pinot Noir  <i>Wine upgrades are priced upon request</i>
<b>Non-Alcoholic Bar</b> 3 hrs   \$8 per person Each additional hour   \$2  Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Orange, Cranberry, Grenadine, Iced Tea, Lemonade, Coffee & Tea	<b>Import &amp; Specialty Beers Added to above Open Bars</b> ¼ Barrel   \$200      ½ Barrel   \$300 <i>approx 62/124 -16oz glasses per</i>  Craft and Premium Draft: Oberon, Two-Hearted, All Day IPA, Blue Moon, Dirty Blond, Wolverine Premium Lager, Alaskan Amber, Stella Artois and More!		<b>Enhancements</b>  Champagne Glass   7 Champagne Bottle   32
Cash or Hosted Bar \$150 bartender fee			
<b>Standard</b> Cocktail   7 Rocks   9 Domestic Beer   5	<b>Premium</b> Cocktail   9-12 Rocks   11 Import Beer   6	<b>Select</b> Cocktail   10-14 Rocks   14 Craft Beer   7	<b>Other</b> Wine   8 – 16 Soft Drinks   3

**Fall Drinks**

Warm Apple Cider & Spiced Rum | 200  
 served in a silver urn (approx. 100 servings, 5 gallons)

**Frozen Drink Machine**

Offer your guests two frozen drink choices from our  
 double-sided frozen drink machine | 300

*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*



**PRIVATE EVENTS****STONEBRIDGE SERVICES & RENTALS*****Services***

We place your centerpieces, table favors, guest book & place cards | \$200 - \$400

We clean-up all of the décor you bring in & store for morning pick-up | \$200 - \$400

***AV Equipment***

Projector and Video Screen (usage and set-up) | \$200

Portable 50-watt Speaker with Microphone & Stand (aux & Bluetooth inputs for music) | \$100

***Linen Upgrades***

Floor Length Linens: White Polyester | 20

Colored Napkins | 0.50 Special Napkin Fold | 0.50

Colored Satin Table Runners | 5

***Centerpiece Upgrades***

3 Glass Cylinders, White  
Floating Candle on  
Mirror Tile | \$25



3 Glass Cylinders, White  
Floating Candle on  
11" Wood Rounds | \$25



Hurricane Shade with  
Taper Candle \$20



Hurricane Shade Pillar  
Candle \$28 |  
Votives \$2ea



## PRIVATE EVENTS



White 5 tier cupcake  
Stand | \$20



White Chiffon Chair Wrap  
| \$2.50 per chair



Silver or Gold Charger per  
charger | \$1



40" x 24" A Frame Chalk  
Board | \$25



Whiskey Barrel Table | \$90



Installation of Tent  
Sides | \$150



Patio Heaters per unit |  
\$70



Authentic Popcorn Cart,  
Popcorn & Bags | \$300



Double Sided Frozen Drink  
Machine | \$300



Outdoor Tiki Bar Set-up &  
Bartender 4hrs | \$500