

***Wedding
&
Special Event
Offerings***

***Beacon Hill
&
Brentwood
Golf Clubs***

2020 / 2021

Wedding Package

*Traditional Antipasto Display
Five Hour Ultimate Bar with Champagne Toast
Family Style Garden Salad with House Made Dressings & Fresh Bread
White Chair Covers with Colored Sash
Late Night Pizza Snack*

| <u>Choose One Dinner Option</u> | <u>Saturday</u> | <u>Friday</u> | <u>Sunday</u> |
|--|------------------------|----------------------|----------------------|
| <i>Plated Chicken Entrée</i> | \$63 | \$56 | \$53 |
| <i>Duet Plated Filet & Chicken</i> | \$69 | \$62 | \$59 |
| <i>Three Entrée Buffet</i> | \$66 | \$59 | \$56 |

Plated Meals include Chef's selection of Starch & Seasonal Vegetable

Chiavari Chairs available for an additional \$5 per guest

Friday & Sunday discounts require 100 adult guest minimum

Prices do not reflect 6% sales tax and 20% operations fee

Plated Dinners

Single Entrée

| | |
|---|-------------|
| <i>Chicken Madeira</i> | <i>\$33</i> |
| <i>Bacon & Smoked Gouda Chicken</i> | <i>\$33</i> |
| <i>Chicken Tosca</i> | <i>\$33</i> |
| <i>Atlantic Salmon</i> | <i>\$35</i> |
| <i>8 oz. Filet Mignon</i> | <i>\$40</i> |

Duet Plate

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|---|-------------|
| <i>5 oz. Filet Mignon & Chicken</i> | <i>\$39</i> |
| <i>5 oz. Filet Mignon & Shrimp</i> | <i>\$40</i> |
| <i>5 oz. Filet Mignon & Salmon</i> | <i>\$41</i> |

Plated Meals include Family Style Garden Salad with House Dressings, Fresh Bread and Chef's selection of Starch & Seasonal Vegetable

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

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Buffet Dinners

Entrees

Asian Pork Loin

Slow roasted teriyaki marinated Pork loin served on a bed of Snow peas, red peppers, shiitake mushrooms, and bean sprouts drizzled with Asian BBQ sauce

Chicken Madeira

Herb roasted chicken breast topped with a savory three onion Madeira wine sauce and fresh rosemary

Bacon & Smoked Gouda Chicken

Crispy breaded chicken breast topped with a Smoked Gouda cream sauce and chopped bacon

Chicken Tosca

Parmesan encrusted chicken breast topped with fresh tomato garlic relish

Santa Fe Chicken

Grilled Chicken Breast on a bed of black bean and corn relish topped with Cilantro leaves and sour cream drizzle

Atlantic Salmon

Fresh Atlantic salmon filet rubbed Mediterranean spices served with tomato cucumber relish

Tomato Crusted White Fish

Lake Superior Whitefish topped with basil pesto and thin sliced Heirloom tomatoes

Shrimp Scampi

Succulent shrimp tossed in a classic white wine and garlic sauce with roasted red peppers and fresh oregano served over tri-color pasta

Italian Sausage & Peppers

Mild Italian Sausage served with Tomato Basil sauce on bed of caramelized Onions. Bell Peppers and Spicy Hungarian Peppers

Sliced Sirloin

Slow roasted sirloin of beef topped with sautéed mushrooms and our house made zip sauce

Carved Prime Rib

Slow roasted whole prime rib of beef served with Au jus, Creamy Horseradish and prepared Horseradish (add \$4 per guest)

Pasta

Select One

Your Choice of Penne, Rigatoni or Fettucine topped Tomato basil sauce, Alfredo sauce, Meat sauce, Ala Olio sauce

Vegetable

Select One

Fresh Broccoli Florets tossed with caramelized Shallots, Roasted Zucchini and summer squash, Green Beans, Corn Succotash or Seasonal Vegetable Medley

Potato

Select One

Lyonnaise Potatoes, Rosemary Roasted Redskins, Butter & Parsley Redskins or Creamy Mashed Potatoes

Two Entrée \$31 Three Entrée \$35

Includes Family Style Garden Salad with House Dressings and Fresh Bread

Prices do not reflect 6% sales tax and 20% operations fee

Hors D' Oeuvres

| | |
|-------------------------------------|----------------------|
| <i>Italian Style Meatballs</i> | <i>\$100 per 100</i> |
| <i>Traditional Bruschetta</i> | <i>\$125 per 100</i> |
| <i>Caprese Skewers</i> | <i>\$125 per 100</i> |
| <i>Vegetable Spring Rolls</i> | <i>\$125 per 100</i> |
| <i>Shrimp Cocktail Shooters</i> | <i>\$135 per 100</i> |
| <i>Korean Barbeque Spring Rolls</i> | <i>\$155 per 100</i> |
| <i>Chicken Satay</i> | <i>\$175 per 100</i> |
| <i>Crab Cakes</i> | <i>\$195 per 100</i> |

May be served butler style or on display

Displays

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|--|----------------------|
| <i>Fresh and Grilled Vegetable Crudité</i> | <i>\$4 per guest</i> |
| <i>Assorted Cheeses and Crackers</i> | <i>\$5 per guest</i> |
| <i>Traditional Antipasto</i> | <i>\$9 per guest</i> |

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Beverages

Ultimate Bar

Add these Liquors to the Premium Bar

*Ketel One, Captain Morgan's, Tanqueray, Maker's Mark, Jack Daniels, Crown Royal, Chivas, Grand Marnier,
Jose Quervo, Bailey's Irish Cream & Kahula*

Two Red, One White and One Blush Wines

Draft Beer – Choose Two

*Budweiser, Bud Light, Miller Lite, Labatt Blue, Labatt Blue Light, Bell's Two Hearted or Samuel Adam's Boston
Lager*

\$27 per guest

Premium Bar

*Tito's, Bacardi, Seagram's Extra Dry Gin, Seagram's 7 Crown, Jim Beam, Canadian Club,
Johnnie Walker Red, DeKuyper Peach Schnapps & DiAmore Amaretto*

One Red, One White and One Blush Wines

Draft Beer – Choose Two

Budweiser, Bud Light, Miller Lite, Labatt Blue or Labatt Blue Light

\$22 per guest

Mimosas \$2 per glass

Soda & Juice Bar \$5 per guest

Champagne Service \$20 per bottle

Non-alcoholic Punch \$25 per bowl

Spiked Punch \$75 per bowl

Specialty Beer Selections

Available for an additional fee

We do not serve shots for your safety. All bars not to exceed five hours, closed 1/2 hour during dinner and last 1/2 hour of the hall rental. Prices do not reflect 6% sales tax and 20 operations fee. Beacon Hill & Brentwood reserve the right to monitor bar service in compliance with the Michigan Liquor Control Commission regulations.

Dessert

Cake Compliments

Chocolate Covered Strawberry, Cream Puffs, Mini Eclairs, Mini Cannoli or Mousse Cup
Minimum of 50 items per selection

\$1 per item

Cannoli

\$2 per guest

Fresh Baked Cookie Display

\$3 per guest

Seasonal Fresh Fruit Display

\$4 per guest

Pastry Table

\$5 per guest

add fresh fruit for \$2 per guest

Grand Dessert Display

\$11 per guest

Late Night Offerings

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|--|----------------------|
| <i>Fresh Made Pizza</i> | <i>\$100 per 100</i> |
| <i>Mini Tacos with Salsa and Cilantro Sour Cream</i> | <i>\$200 per 100</i> |
| <i>Sliders (Burger, Chicken or Meatball)</i> | <i>\$300 per 100</i> |

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Showers & Special Events

Plated Meals

Chicken Salad Croissant with Fresh Fruit Garnish

\$13 per guest

Chicken Caesar Salad

The traditional recipe with crisp romaine, fresh croutons, parmesan cheese and Caesar dressing. Served with freshly baked bread

\$14 per guest

Michigan Cherry Salad

Grilled chicken breast served with mixed greens, red onion, grape tomatoes, dried cherries, toasted walnuts, topped with blue cheese. Served with fresh bread and raspberry vinaigrette

\$15 per guest

Soup & Salad Sampler

Cup of soup, mini croissant, chicken salad on a bed of lettuce, petite Caesar salad with parmesan crisp, fresh fruit and chocolate covered strawberry with your cake

\$17 per guest

Pasta Primavera

Fusilli tossed in a parmesan herb cream sauce with fresh seasonal vegetables. Served with garden salad and warm bread

\$15 per guest

Grilled chicken or shrimp available for an additional \$2 per guest

Chicken Scaloppini

Your choice of Bacon & Smoked Gouda, Madeira or Tosca and served with chef's selections of starch and vegetable. Preceded with a garden salad and warm bread

\$18 per guest

Buffet Meals

Breakfast Buffet

Fresh fruit display, scrambled eggs, breakfast meats, French toast with warm maple syrup, breakfast potatoes and assorted pastries

\$15 per guest

Assorted Flat Bread Wraps

Fresh vegetables, smoked turkey, honey ham, flavored mayonnaise, and assorted cheeses, wrapped in flavored flatbread. Served with pasta salad, Cole slaw, pickles, potato chips and freshly baked cookies

\$15 per guest

Fresh Salad Bar

Six assorted salads with a variety of toppings and house made dressings. Served with freshly baked bread and a relish tray

\$16 per guest

Brunch Buffet

Fresh fruit, scrambled eggs, breakfast meats, French toast with warm maple syrup, potatoes O'Brien, seasonal vegetables, chicken Tosca, garden salad with house dressing, warm breads and muffins

\$21 per guest

All meals include Coffee, Tea & Soft Drinks. Buffet for groups of 50 or more. All events must conclude by 4:00. Prices do not reflect 6% sales tax and 20% operations fee.