

***Wedding  
&  
Special Event  
Offerings***

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

***2024 / 2025***

## **Wedding Package**

*Traditional Antipasto Display  
Five Hour Ultimate Bar with Champagne Toast  
Garden Salad with House Made Dressings & Fresh Bread  
Late Night Pizza Snack  
Chivari Chairs & White Floor Length Linens*

<b><u>Choose One Dinner Option</u></b>	<b><u>Saturday</u></b>	<b><u>Friday</u></b>	<b><u>Sunday</u></b>
<i>Plated Chicken Entrée</i>	\$83	\$76	\$73
<i>Duet Plated Filet &amp; Chicken</i>	\$95	\$88	\$85
<i>Duet Plated Filet &amp; Salmon</i>	\$99	\$92	\$89
<i>Three Entrée Buffet</i>	\$88	\$81	\$78

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

*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>	<b>\$39</b>
<i>Bacon &amp; Smoked Gouda Chicken</i>	<b>\$39</b>
<i>Boursin Bruschetta Chicken</i>	<b>\$39</b>
<i>Raspberry Chicken</i>	<b>\$39</b>
<i>Chicken Piccata</i>	<b>\$39</b>
<i>Chicken Marsala</i>	<b>\$39</b>
<i>Atlantic Salmon</i>	<b>\$43</b>
<i>8 oz. Filet Mignon</i>	<b>\$51</b>

### **Duet Plate**

<i>5 oz. Filet Mignon &amp; Chicken</i>	<b>\$54</b>
<i>5 oz. Filet Mignon &amp; Shrimp</i>	<b>\$56</b>
<i>5 oz. Filet Mignon &amp; Salmon</i>	<b>\$58</b>

*Plated Meals include 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.*

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

# **Buffet Dinners**

## **Entrees**

### **BBQ Pork Loin**

*Slow roasted tender shaved Pork loin tossed in sweet BBQ sauce served over mac & cheese and topped with crispy onions*

### **Chicken Madeira**

*Herb roasted chicken breast topped with a savory three onion Madeira wine sauce*

### **Bacon & Smoked Gouda Chicken**

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

### **Boursin Bruschetta Chicken**

*Tender chicken breast with creamy Boursin cheese sauce topped with fresh bruschetta relish*

### **Raspberry Chicken**

*Chicken breast topped with a raspberry Melba sauce, fresh raspberries and toasted almonds*

### **Chicken Piccata (GF)**

*Seared chicken breast with artichokes, capers, lemons, garlic, parsley and white wine sauce*

### **Chicken Marsala**

*Traditional Marsala sauce & mushrooms atop chicken breast*

### **Atlantic Salmon (GF)**

*Fresh seared Atlantic salmon filet on a bed of spinach and topped with beurre blanc*

### **Shrimp Scampi**

*Classic Creole shrimp tossed in a white wine and garlic sauce served over confetti rice*

### **Italian Sausage & Peppers (GF)**

*Mild Italian Sausage served with Tomato Basil sauce on bed of caramelized onions and bell peppers*

### **Sliced or Medallion Style Sirloin**

*Slow roasted sirloin of beef topped with your choice of mushroom demi-glace, Au jus or zip sauce*

### **Carved Prime Rib**

*Slow roasted Maple glazed whole prime rib served with Au jus, Creamy Horseradish and prepared Horseradish  
(add \$7 per guest)*

## **Pasta**

### **Select One**

*Your Choice of Cavatappi or Fusilli topped with your choice of Tomato basil sauce, Alfredo sauce, Meat sauce, Pesto Crème or Parmesan garlic butter*

## **Vegetable**

### **Select One**

*Steamed Broccolini with Balsamic glaze & Parmesan, Roasted Zucchini and Summer Squash, Green Beans*

## **Potato/Rice**

### **Select One**

*Lyonnais Potatoes, Herb Roasted Redskins, Butter & Parsley Redskins, Roasted Fingerling Potatoes, Yukon Gold Mashed Potatoes, Rice Pilaf or Confetti Rice*

**Two Entrée \$39 Three Entrée \$45**

*Includes 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>\$135 per 100</i>
<i>Traditional Bruschetta</i>	<i>\$165 per 100</i>
<i>Caprese Skewers</i>	<i>\$165 per 100</i>
<i>Vegetable Spring Rolls</i>	<i>\$165 per 100</i>
<i>Shrimp Cocktail Shooters</i>	<i>\$185 per 100</i>
<i>Crab Cakes</i>	<i>\$260 per 100</i>

*May be served butler style or on display*

## **Displays**

<i>Fresh and Grilled Vegetable Crudit�</i>	<i>\$6 per guest</i>
<i>Seasonal Fresh Fruit Display</i>	<i>\$6 per guest</i>
<i>Assorted Cheeses and Crackers</i>	<i>\$7 per guest</i>
<i>Traditional Antipasto</i>	<i>\$14 per guest</i>

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

## **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 & Kahlua*

*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*

**\$28 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*

**\$23 per guest**

**Mimosas      \$4 per glass**

*Fresh Fruit Garnish Display for an additional \$50*

**Soda & Juice Bar      \$6 per guest**

**Champagne Service      \$35 per bottle**

**Non-alcoholic Punch      \$25 per bowl**

**Spiked Punch      \$100 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 ½ hour during dinner and last ½ 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*

*Cream Puffs, Mini Eclairs, Mini Cannoli or Mousse Cup*  
*Minimum of 50 items per selection*

*\$2 per item*

### *Cannoli*

*\$4 per item*

### *Chocolate Covered Strawberry*

*\$4 per item*

### *Fresh Baked Cookie Display*

*\$5 per guest*

### *Seasonal Fresh Fruit Display*

*\$6 per guest*

### *Pastry Table*

*\$7 per guest*

*add fresh fruit for \$2 per guest*

### *Grand Dessert Display*

*\$15 per guest*

## **Late Night Offerings**

*Freshly Made Pizza*

*\$150 per 100*

*Soft Pretzel Bites*

*\$90 per 100*

*(Served with Honey Mustard, Beer Cheese and Cinnamon Sugar Butter)*

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

## **Showers & Special Events**

### **Plated Meals**

#### *Chicken Salad Croissant Garnished with Fresh Fruit*

*\$17 per guest*

#### *Soup & Salad Sampler*

*Cup of soup, mini croissant, chicken salad on a bed of lettuce, petite Caesar salad with parmesan crisp and fresh fruit*

*\$22 per guest*

#### *Pasta Primavera*

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

*\$20 per guest*

*Grilled chicken or shrimp available for an additional \$3 per guest*

#### *Chicken Scaloppini*

*Your choice of Marsala, Madeira, Raspberry or Piccata and served with chef's selections of starch and vegetable.*

*Preceded with a garden salad and fresh bread*

*\$25 per guest*

### **Buffet Meals**

#### *Breakfast Buffet*

*Fresh fruit, scrambled eggs, breakfast meats, fruit filled rolled pancakes with maple syrup, breakfast potatoes and assorted pastries*

*\$20 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*

*\$20 per guest*

#### *Lunch Buffet*

*Your choice of 2 Entrees and 2 Compliments (Refer to Buffet Menu) along with garden salad with house dressing and fresh bread*

*\$25 per guest*

*All meals include Coffee, Tea & Soft Drinks. Buffet for groups of 50 or more. All events must conclude by 4:00.*

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