

***Wedding  
&  
Special Event  
Offerings***

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

***2025 / 2026***

## **Wedding Package**

*Traditional Antipasto Display  
Five Hour Ultimate Bar with Champagne Toast  
Garden Salad with House Made Dressings & Fresh Bread  
Late Night Pizza Snack  
Chiavari 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>	\$87	\$80	\$77
<i>Duet Plated Filet &amp; Chicken</i>	\$99	\$92	\$89
<i>Duet Plated Filet &amp; Salmon</i>	\$103	\$96	\$94
<i>Three Entrée Buffet</i>	\$92	\$85	\$82

*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>	\$42
<i>Bacon &amp; Smoked Gouda Chicken</i>	\$42
<i>Boursin Bruschetta Chicken</i>	\$42
<i>Raspberry Chicken</i>	\$42
<i>Chicken Piccata</i>	\$42
<i>Chicken Marsala</i>	\$42
<i>Atlantic Salmon</i>	\$46
<i>8 oz. Filet Mignon</i>	\$54

### **Duet Plate**

<i>5 oz. Filet Mignon &amp; Chicken</i>	\$57
<i>5 oz. Filet Mignon &amp; Shrimp</i>	\$59
<i>5 oz. Filet Mignon &amp; Salmon</i>	\$61

*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**

### *Roasted Pork Loin*

*Herb roasted pork-loin medallions with a savory tarragon Dijon sauce*

### *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*

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

### *Chicken Marsala*

*Traditional Marsala sauce & mushrooms atop chicken breast*

### *Atlantic Salmon*

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

### *Sunset Mahi Mahi*

*Grilled Mahi Mahi over coconut rice served with a fresh mango pineapple relish*

### *Italian Sausage & Peppers*

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

### *Slow Roast Sirloin Medallions*

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

### *Carved Prime Rib*

*Salt & Pepper crusted whole prime rib served with Au jus, Creamy Horseradish and prepared Horseradish  
(add \$9 per guest)*

## **Pasta**

### ***Select One***

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

## **Vegetable**

### ***Select One***

*Steamed Broccolini with Balsamic glaze & Parmesan, Roasted Zucchini and Summer Squash, Green Beans or  
Bacon Vinaigrette Brussel Sprouts*

## **Potato/Rice**

### ***Select One***

*Herb Roasted Redskins, Butter & Parsley Redskins, Yukon Gold Mashed Potatoes, Sweet Potato Hash,  
Rice Pilaf or Confetti Rice*

**Two Entrée \$42 Three Entrée \$48**

*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>\$150 per 100</i>
<i>Traditional Bruschetta</i>	<i>\$180 per 100</i>
<i>Vegetable Spring Rolls</i>	<i>\$180 per 100</i>
<i>Shrimp Cocktail Shooters</i>	<i>\$200 per 100</i>
<i>Petite Beef Wellington</i>	<i>\$250 per 100</i>
<i>Sausage Stuffed Mushroom Caps</i>	<i>\$250 per 100</i>
<i>Gougere French Cheese Puff</i>	<i>\$260 per 100</i>
<i>Crab Cakes</i>	<i>\$285 per 100</i>

*May be served butler style or on display*

## **Displays**

<i>Fresh and Grilled Vegetable Crudité</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*

*Cabernet Sauvignon, Red Blend, Chardonnay and Moscato*

*Draft Beer – Choose Two*

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

*Bride & Groom Signature Cocktail*

**\$31 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*

*Cabernet Sauvignon and Chardonnay*

*Draft Beer – Choose Two*

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

**\$25 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.** Bar service is limited to five hours and will be closed for 30 minutes during dinner and the last 30 minutes 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**

*Apple Pie Potsticker*

*\$2 per item*

*Lemon Bar Square*

*\$3 per item*

*Cannoli*

*\$4 per item*

*Chocolate Covered Strawberry*

*\$4 per item*

*Tiramisu*

*\$6 per item*

*Seasonal Fresh Fruit Display*

*\$6 per guest*

*Assorted Heart Shaped Macaroon Display*

*\$8 per guest*

*Pastry Table*

*\$10 per guest*

*add fresh fruit for \$2 per guest*

*Grand Dessert Display*

*\$15 per guest*

## **Late Night Offerings**

*Freshly Made Pizza*

*\$150 per 100*

*Pigs in a Blanket*

*\$130 per 100*

*Soft Pretzel Bites*

*\$90 per 100*

*(Served with honey mustard, beer cheese and cinnamon sugar butter)*

# **Showers & Special Events**

## **Plated Meals**

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

*\$18 per guest*

### *Summer Salad*

*Mixed greens with strawberries, blueberries, raspberries, blueberry goat cheese, sliced almonds and a lemon vinaigrette. Served with fresh bread*

*\$19 per guest*

*Grilled chicken available for an additional \$3 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*

*\$23 per guest*

### *Pasta Primavera*

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

*\$21 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*

*\$26 per guest*

## **Buffet Meals**

### *Breakfast Buffet*

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

*\$21 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*

*\$21 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*

*\$28 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.*