

STONEBROOKE

G O L F C L U B

weddings

Award-Winning
Ceremony & Reception Venue

Room Rental

Expansive Outdoor Terrace | Spectacular Photo Opportunities | Contemporary Architecture

Included: Professional Planning Services & Wait Staff, Seating for 260 Guests, Linens, China & Glassware, Custom Menu, Full Bar Facilities, Microphone, Dance Floor, Extended 1am End Time, Set up & Clean Up

Saturday: June - October

Room Rental: \$1,700 Food & Beverage Minimum: \$5,000

Friday & Sunday: Year-Round

Room Rental: \$1,200 Food & Beverage Minimum: \$4,000

Saturday: November - May

Room Rental: \$1,200 Food & Beverage Minimum: \$4,000

Clubhouse Buy-Out: Food & Beverage Minimum +\$2,000

Ceremony Packages

Stonebrooke : \$1,000

- Waterfall Scenery
- 30-40 Chairs
- Standing Room on Terrace
- Sound System & Microphone
- Bridal Getting Ready Space
- Rehearsal Time - Based on Availability

Water's Edge: \$2,500

- Rolling Greens Scenery
- 200 White Ceremony Chairs
- Renovated Clubhouse for Wedding
- Party Getting Ready Spaces
- Catered Brunch & Beverage Menus
- Rehearsal Time - Based on Availability

Our Venue

Capacity

Our Event Space can accommodate up to 260 guests. The option to rent our Clubhouse in its entirety is available and will increase the food and beverage minimum by \$2,000.

Deposits & Payments

An initial non-refundable deposit is due at the time of booking to secure the space and your date. A second deposit will be made halfway through your planning timeline and will be outlined in your contract. Both deposits will be credited towards your final bill. Final payment is due one week prior to your event. Overpayment (i.e. untapped kegs, etc.) will be refunded the week following your event.

Catering Services

We offer an extensive menu, however our Executive Chef loves taking any opportunity to be creative and will craft a menu custom to your desire.

Menu & Beverage Selections will be detailed with the Catering Director two months prior to your event.

Food and beverage pricing will be guaranteed 30 days prior to your event based on market fluctuations.

All items are subject to 20% service charge, 7.375% sales tax (including service charge, per State of Minnesota) and 9.875% liquor sales tax.

Health Department Regulations

Stonebrooke must provide all food and beverage consumed on premise, with the exception of a licensed bakery providing desserts. We are also prohibited from allowing carryout of any leftover food or beverages.

Menu Tasting

Menu Tastings will be arranged with your Catering Director at least two months prior to your event, and will need two weeks of scheduling. Tasting cost will be added to your final bill.

Wedding Cakes

Desserts and cupcakes are welcomed, however must come from a licensed commercial bakery. Stonebrooke will cut and serve your wedding cake at \$1 per person. Cupcakes do not require the cake cutting fee.

Security

An off-duty Police Officer will be required for all weddings. A \$60/hr charge will be assessed, beginning Social Hour.

Wedding Gifts & Cards

To assure the security of your wedding gifts and cards, please assign a trusted member of your party to monitor these items. Please do not leave gifts unattended. Gifts and cards must be completely removed from Stonebrooke's premise prior to leaving. Stonebrooke is not responsible for any lost or stolen items.

Decor & Centerpieces

Complimentary white or ivory linens and an array of colored napkins are available. You are welcome to bring in your own centerpieces, however please note tapered candles, confetti, and glitter are not permitted. Stonebrooke is happy to set up decor and centerpieces for you day-of.

Reception Displays

Whole Displays Serve 40 - 50 Guests / Half Displays Serve 20-30 Guests

Executive Cheese

Whole \$200 / Half: \$120

Domestic & International Cheeses, Crostini's & Crackers

Fresh Fruit

Whole \$140/ Half: \$70

Selection of Fresh Fruit & Honey Yogurt Dip

Bruschetta

Whole \$120/ Half: \$70

Vine Ripe Tomato, Fresh Mozzarella, Basil, Balsamic with Crostini

Crudite

Whole \$100/ Half: \$50

Fresh Vegetables & Cucumber Dill Dip

Grilled Vegetables

Whole \$150/ Half: \$80

Grilled Asparagus, Green Top Carrots, Zucchini, Yellow Squash, Portabella Mushrooms, Red Onions & Roasted Pepper Dip

Hummus Cup

Whole \$120/ Half: \$70

Roasted Garlic & Red Bell Pepper, Grilled Naan

Smoked Salmon Display

Whole: \$225

Hot Smoked Salmon or Cured Lox, Served with Egg, Capers & Onion Bagel

Hot Spinach & Artichoke Dip

Whole \$120/ Half: \$60

Crostini & Pita

Salsa & Guacamole with Tortilla Chips

Whole \$80/ Half: \$50

Salsa & Queso with Tortilla Chips

Whole \$80/ Half: \$50

Pinwheel Display

\$40 per Dozen

- Roasted Turkey, Swiss & Spinach with Cranberry Aioli
- Garlic Hummus, Euro Cucumber & Roasted Bell Pepper
- Roasted Beef, Cheddar & Caramelized Onion with Horseradish Cream
- Hickory Pit Ham, Cheddar & Southwestern Spread

Prices subject to 7.375% Sales Tax & 20% Service Charge
Sales Tax also applies to the Service Charge.

Canapes

Chilled | Per Dozen

Roasted Prosciutto wrapped Asparagus

\$28

Shaved imported Prosciutto with Asparagus & Balsamic essence

Raspberry Brie

\$33

Belgium Endive with Brie Mousse, Raspberry & Micro Greens

Bruschetta Crostini

\$28

Roma Tomato, Fresh Mozzarella & Basil infused Olive Oil with Balsamic Reduction

Shrimp Cocktail Shooter

\$50

Court Bullion poached Shrimp with Lemon Cholula Cocktail

Beef Carpaccio

\$40

Shaved Tenderloin with Whole Grain Mustard on a Crostini

Pear & Gorgonzola

\$33

Belgium Endive with Gorgonzola Mousse & Dried Pear

Chicken Tart

\$33

Chicken & Dried Cherry Aioli in a Tart Shell

Shrimp Skewers

\$35

Baby Shrimp with English Cucumber Sweet Spicy Dill Glaze

Chipotle Pork Tenderloin

\$36

Smoked Pork Tenderloin with Chipotle roasted Corn in Tortilla Cup

Beef Crostini

\$39

Tender Beef on a Crostini with Chimichurri Sauce

Bleu Cheese Fig

\$39

Fig with Maytag Bleu Cheese wrapped with Applewood Bacon & Honey essence

Fruit Kabobs

\$27

Variety of Skewered Fresh Fruit

Julienne Vegetable Shooters

\$32

Served in Shot Glass with Choice of Buttermilk Ranch or Signature Stonebrooke Dressing

Caprese Bites

\$33

Skewered Grape Tomatoes with Fresh Basil, Mozzarella & Fresh Extra Virgin Olive Oil

Seared Ahi Tuna

\$39

Fried Wonton Wrapper with Pickled Ginger Wasabi Slaw

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Hors d'oeuvres

Hot | Per Dozen

Bacon Shrimp

\$62

Applewood Smoked Bacon wrapped Rock Shrimp & Maple Spiced Glaze

Spanakopita

\$50

Baby Spinach, Feta Cheese wrapped in Filo

Bacon Cheddar Croquette

\$30

Risotto with Cheddar Cheese & Applewood Smoked Bacon

Mini Burgers

- Angus Burger & Ketchup **\$25**
- Cheddar **\$33**
- Cheddar & Bacon **\$38**
- Bacon, Bleu Cheese & Mushroom **\$38**

Spinach & Artichoke Fondue on Crostini

\$35

Warmed & Melted on Crostini

Boneless Chicken Bites

\$28

Tossed in Buffalo Sauce with Rockford Dip

Chicken Satay

\$30

Teriyaki Glaze Chicken Skewers with Thai Peanut Sauce

Classic Crab Cake

\$38

Applewood Smoked Bacon wrapped Rock Shrimp & Maple Spiced Glaze

Meatballs

\$25

Swedish or Barbeque Sauce

Chicken Tostadas

\$33

Chicken, Shredded Cheese, Green Onion & Tomato

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Dinner Entrees

Dinner Entrees are served with a Salad, Starch, Vegetable
Signature Dinner Rolls, Freshly Brewed Coffee & Tea

Choosing a menu with multiple selections of entrees will acquire a \$2 service charge per plate, and will require coded place cards. Please limit 4 menu selections, not including Children's Meals & Dietary Restrictions Meals.

Spinach & Artichoke Pasta

\$23

Penne Pasta with Roasted Garlic, Artichoke Hearts, Tomato & Parmesan Cream Sauce

Butternut Squash Ravioli

\$25

Light Garlic Cream Sauce & Fresh Parmesan

Chicken Bruschetta

\$23

Seared Bone-in Chicken Breast with Tomato Mozzarella, Basil Relish & Balsamic Glaze

Minnesota Harvest Chicken

\$24

Boneless Breast of Chicken stuffed with a Wild Rice filling & Sage Veloute

Champagne Chicken

\$24

Panko Breaded Chicken Breast topped with Champagne Cream Sauce

Herb Roasted Chicken

\$25

Basil Roasted Bone-In Chicken Breast with Natural Honey Jus Lie

Roast Pork Loin

\$24

Slow Roasted Pork Loin finished with Bacon Apple Chutney

Pork Tenderloin

\$26

Pork Tenderloin Medallions roasted & finished with Blackberry Demi-Glace

Parmesan Crusted Walleye

\$35

Breaded Walleye Broiled, Served with Tartar Sauce & Lemon Wedges

Salmon Filet

\$29

Pesto Marinated Filet of Salmon finished with Lemon Beurre Blanc

Flank Steak

\$32

Rosemary & Garlic Rubbed Grilled Flank Steak with Demi Glaze

Gorgonzola Tenderloin of Beef

\$38

Beef Tenderloin topped with Applewood Smoked Bacon & Gorgonzola, topped with Crown Royal Demi Glaze

New York Strip

\$40

Manhattan Style Strip Steak finished with a Port Wine Demi Glaze

Children's Meal

\$12

Chicken Tenders, Apple Sauce, French Fries

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Salad

Stonebrooke Salad

Mixed Greens with Grape Tomato, Cucumber, Carrot, & Herbed Croutons
Served with Signature Stonebrooke Dressing

Classic Caesar Salad

Crisp Romaine with Parmesan Cheese & Herbed Croutons
Tossed with Creamy Caesar Dressing

Citrus Salad | Add \$2.50

Mixed Greens with Red Onion, Citrus Sections, Spiced Walnuts & Gorgonzola Cheese
Served with Citrus Vinaigrette

Strawberry Salad | Add \$2.50

Mixed Greens with Sliced Strawberries, Candied Pecans & Bleu Cheese Crumbles
Served with Honey Poppyseed Dressing

Minnesota Salad | Add \$2.50

Mixed Greens with Roasted Apples, Candied Pecans & Local Goat Cheese
Served with Cider Vinaigrette

Cranberry Salad | Add \$2.50

Mixed Greens with Sundried Cranberries, Pear, Roasted Almonds, Bleu Cheese Crumbles
Served with Cranberry Vinaigrette

Accompaniments

Choice of One Starch:

Garlic Whipped Potatoes
Rosemary Roasted Potatoes
Wild Rice Pilaf
Swiss Potato Tart
Chive Duchess Potatoes
Roasted Sweet Potatoes
Stonebrooke Hash Browns

&

Choice of One Vegetable:

Haricot Vert with Red Bell Pepper
Zucchini, Carrot & Squash
Parmesan Stuffed Tomatoes
Roasted Asparagus
Lemon Broccoli
Green Topped Carrots
Butternut Squash with Brown Sugar

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Late Night

10:30pm Latest Service

Pretzel Twists

\$10 per Pound

Stonebrooke Pub Mix

\$18 per Pound

Salsa & Tortilla Chips

\$35 | Half Display Serves 25ppl

Queso & Tortilla Chips

\$40 | Half Display Serves 25ppl

Onion Dip & Kettle Potato Chips

\$50 | Half Display Serves 25ppl

German Pretzels with Beer Cheese

\$150 | 50 Pretzels

Loaded French Fry Buffet

\$45 | 5lbs of French Fries (25ppl)
Cheddar Jack Cheese, Green Onions, Bacon,
Ketchup, Signature Stonebrooke Dressing

Fiesta Bar

\$10 per Person

Tortilla Chips, Seasoned Beef, Cheese,
Shredded Lettuce, Tomatoes, Jalapeños,
Onions, Sour Cream & Salsa

Wing Bar

\$100 per 50 Wings | Bone-In

\$100 per 50 Wings | Boneless

Tossed in Asian, BBQ & Buffalo
Served with Ranch & Bleu Cheese

Pizza Party

\$22 per Pizza | 14in

Variety of Cheese, Pepperoni, Sausage &
Vegetable

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Beverage Service

Bartenders

A Bartender is provided without charge when bar sales total \$400 or more. If bar sales do not reach \$400, a Bartender Charge of \$50 per hour will be assessed to your event.

Micro Bars

Micro Bars are an option, when space allows, for a setup charge of \$100. A Bartender Charge will be applied regardless of bar sales.

Liquor Policy

Stonebrooke Golf Club reserves the right to hold specific alcohol consumption policies, of which will be thoroughly detailed in the event contract. Please ask your Catering Director if further questions arise.

Mixed Drinks & Cocktails

Rail Brands | \$5

Petri, Karkov, Wakefield, English Guard, Ron Diaz, T&L, Durango

Call Brands | \$6

E&J, Christian Brothers, Absolut (Citron, Mandrin, Vanilla), Windsor, Seagrams 7, Canadian Club, Beefeater, Tanqueray, Barcardi, Captain Morgan, Malibu

Premium Brands | \$7

Korbel, Cognac, Tito's, Ketel One, Stoli, Stoli Raz, Kinky, Jeremiah Weed, Crown Royal, Jack Daniels, Jameson, Johnnie Walker Black, Chivas (12 yr), Fireball, Bombay Sapphire

Extra Premium Brands | \$8

Hennessy, Grey Goose, Maker's Mark, Hendrick's, Patron (\$10), GlenFiddich, Glenlivet

Cordials & Cocktails

List Available Upon Request

Unlimited Soda Package | \$2 per Guaranteed Guest Count

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Beer

Domestic Draft Beer | \$3.50 (\$5)

Michelob Golden Light, Coors Light

Import Draft Beer | \$4.75 (\$6)

Smithwick's, Honeyweiss, Blue Moon, Summit EPA, Loon Juice, Surly, Badger Hill

Domestic Bottled Beer | \$4.75

Budweiser, Bud Light, Bud Light Lime, Miller Lite, Coors Light, Michelob Golden Light, Mich Ultra

Import Bottled Beer | \$5.75

Heineken, Corona, Corona Light, Summit EPA, Sam Adams, Stella Artois

Wine

Canyon Road: House Wine | \$23 per Bottle | \$7 per Glass

Chardonnay, Cabernet, Merlot & White Zinfandel

White Wines

Pinot Grigio: Robert Mondavi - California | \$29

Sauvignon Blanc: Mirassou - California | \$33

Riesling: St. Gabriel - Germany | \$29

Moscato: Mirassou - California | \$29

Chardonnay: Greg Norman - Australia | \$37

Chardonnay: Robert Mondavi "Private Selection" - California | \$29

Red Wines

Zinfandel: Rancho Zabaco "Heritage Vines" - Sonoma | \$33

Pinot Noir: MacMurray Ranch - Sonoma | \$37

Malbec: Terrazas de Los Andes - Argentina | \$29

Merlot: Robert Mondavi "Private Selection" - California | \$33

Cabernet: Sebastiani - Sonoma | \$39

Cabernet: Louis M. Martini - Sonoma | \$33

Cabernet & Merlot: Greg Norman - Australia | \$37

Shiraz: McWilliams - Australia | \$29

Red Blend: Apothic - California | \$29

Sparkling

Brut: Wycliff - California | \$25

Asti: Gionelli - Italy | \$30

Prosecco: LaMarca - Italy | \$29

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