

***Wedding  
&  
Special Event  
Offerings***

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

***2023 / 2024***

## **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 & 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>	\$81	\$74	\$71
<i>Duet Plated Filet &amp; Chicken</i>	\$89	\$82	\$79
<i>Three Entrée Buffet</i>	\$84	\$77	\$74

*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>	<i>\$38</i>
<i>Bacon &amp; Smoked Gouda Chicken</i>	<i>\$38</i>
<i>Chicken Tosca</i>	<i>\$38</i>
<i>Raspberry Chicken</i>	<i>\$38</i>
<i>Chicken Piccata</i>	<i>\$38</i>
<i>Atlantic Salmon</i>	<i>\$42</i>
<i>8 oz. Filet Mignon</i>	<i>\$50</i>

### **Duet Plate**

<i>5 oz. Filet Mignon &amp; Chicken</i>	<i>\$48</i>
<i>5 oz. Filet Mignon &amp; Shrimp</i>	<i>\$50</i>
<i>5 oz. Filet Mignon &amp; Salmon</i>	<i>\$52</i>

*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*

### *Chicken Tosca*

*Parmesan & egg encrusted chicken breast topped with fresh tomato garlic 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*

### *Atlantic Salmon (GF)*

*Fresh seared Atlantic salmon filet on a bed of spinach and topped with a chili glaze*

### *Shrimp Scampi*

*Classic Creole shrimp tossed in a white wine and garlic sauce served over farfalle pasta*

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

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

### *Sliced Sirloin*

*Slow roasted sirloin of beef topped with mushroom sirloin glaze*

### *Carved Prime Rib or Striploin*

*Slow roasted whole prime rib or Striploin served with Au jus, Creamy Horseradish and prepared Horseradish  
(add \$6 per guest)*

## **Pasta**

### **Select One**

*Your Choice of Penne, Rigatoni, Farfalle or Fettucine topped with your choice of Tomato basil sauce, Alfredo sauce, Meat sauce, Pesto Crème or Parmesan garlic butter*

## **Vegetable**

### **Select One**

*Roasted Broccoli tree with Balsamic glaze, Roasted Zucchini and Summer Squash, Green Beans, Buttered Corn or Chef's Choice of Seasonal Vegetable Medley*

## **Potato**

### **Select One**

*Lyonnais Potatoes, Herb Roasted Redskins, Butter & Parsley Redskins, Tater Tot Poutine, Baked Idaho & Sweet Potatoes or Yukon Gold Mashed Potatoes*

**Two Entrée \$37 Three Entrée \$41**

*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>\$120 per 100</i>
<i>Traditional Bruschetta</i>	<i>\$150 per 100</i>
<i>Caprese Skewers</i>	<i>\$150 per 100</i>
<i>Vegetable Spring Rolls</i>	<i>\$150 per 100</i>
<i>Shrimp Cocktail Shooters</i>	<i>\$165 per 100</i>
<i>Chicken Satay</i>	<i>\$210 per 100</i>
<i>Crab Cakes</i>	<i>\$235 per 100</i>

*May be served butler style or on display*

## **Displays**

<i>Fresh and Grilled Vegetable Crudité</i>	<i>\$5 per guest</i>
<i>Assorted Cheeses and Crackers</i>	<i>\$6 per guest</i>
<i>Traditional Antipasto</i>	<i>\$10 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      \$3 per glass**

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

**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 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*

*\$1 per item*

*Cannoli*

*\$3 per item*

*Assorted Cupcakes*

*\$3 per item*

*Chocolate Covered Strawberry*

*\$4 per item*

*Fresh Baked Cookie Display*

*\$4 per guest*

*Seasonal Fresh Fruit Display*

*\$5 per guest*

*Pastry Table*

*\$6 per guest*

*add fresh fruit for \$2 per guest*

*Grand Dessert Display*

*\$15 per guest*

## **Late Night Offerings**

*Freshly Made Pizza* *\$120 per 100*

*Mini Tacos with Salsa and Cilantro Sour Cream* *\$250 per 100*

*Sliders (Burger, Chicken or Meatball)* *\$350 per 100*

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

# **Showers & Special Events**

## **Plated Meals**

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

*\$15 per guest*

### *Chicken Caesar Salad*

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

*\$16 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*

*\$18 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*

*\$20 per guest*

### *Pasta Primavera*

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

*\$18 per guest*

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

### *Chicken Scaloppini*

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

*\$21 per guest*

## **Buffet Meals**

### *Breakfast Buffet*

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

*\$18 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*

*\$18 per guest*

### *Fresh Salad Bar*

*Chef's choice of six assorted salads with a variety of toppings and house made dressings. Served with fresh bread and a relish tray*

*\$19 per guest*

### *Brunch Buffet*

*Fresh fruit, scrambled eggs, breakfast meats, French toast with warm maple syrup, Lyonnaise potatoes, seasonal vegetable medley, Raspberry chicken, garden salad with house dressing, fresh bread and muffins*

*\$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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