

***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*

<u>Choose One Dinner Option</u>	<u>Saturday</u>	<u>Friday</u>	<u>Sunday</u>
<i>Plated Chicken Entrée</i>	\$81	\$74	\$71
<i>Duet Plated Filet & 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 & 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 & Chicken</i>	<i>\$48</i>
<i>5 oz. Filet Mignon & Shrimp</i>	<i>\$50</i>
<i>5 oz. Filet Mignon & 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.

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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

Lyonnaise 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

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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>

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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 & 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*

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