

MAKING MEMORIES AT

Spring Meadows

COUNTRY CLUB



WEDDINGS PACKAGES 2024



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WEDDING

Ceremonies

AT SPRING MEADOWS



SPRING MEADOWS HAS MANY BEAUTIFUL LOCATIONS TO HOST YOUR WEDDING CEREMONY

Ceremonies include beautiful white garden chairs set up to create the perfect aisle way to your dream wedding backdrop.

Golf carts for bridal pictures on the course are also included at no additional charge!

\$800 When also hosting your reception with us at Spring Meadows

\$1200 When hosting your reception somewhere other than Spring Meadows

Receptions

AT SPRING MEADOWS

Entire Main Dining Room

\$2,000 (Fri./Sat/Sun)

\$1,000 (Tues./Wed./Thurs)

*members \$550 set up fee

Food & Beverage Minimum \$5,000

Seating Capacity 180

2/3 of Dining Room

\$900 (Fri./Sat/Sun)

\$500 (Tues./Wed./Thurs)

*members \$250 set up fee

Food & Beverage Minimum \$1,500

Seating Capacity 90

Price includes 5 hour room rental, white or black table linens, napkins, china, glassware, black chairs (Chiavari) or the ones in the picture above, cake cutting & serving, servers and one bartender, Day of Coordinator, set up and tear down of tables & chairs.



Additional Services

Deck rental \$750 (5 hours)

Additional Bar \$250

Specialty Linens - Prices Vary

Spring Meadows

Dinner Buffet

Buffets include, Warm rolls & Butter, Coffee, Tea,
Lemonade and Soft drinks included.

Entrée Selections

Choose Two: \$36.50++

Choose Three: \$44.50++

Chicken Marsala

Sauteed Mushrooms in a Marsala Wine Sauce

Chicken Piccata

Tossed with Lemon Butter Sauce

Herb Roasted Bone-in Chicken

Southern Buttermilk Fried Chicken

Baked Mostaccioli

With Meat Sauce, or Marinara

Apple Bourbon Pork Loin

With apple Bourbon Demi-Glace

Herb Crusted Cod

Fresh Herbs & Bread crumb with a Lemon Sauce

Beef Stroganoff

Tossed in a beef & mushroom cream sauce

Slow Roasted Herb Top Round in Au jus

Quinoa Vegetable Stuffed Peppers

Finished with Tomato Coulis

Vegetable Lasagna,

With Marinara and Mozzarella

KIDS AGES 3 AND UNDER EAT FREE

ALL PRICES ARE SUBJECT TO CHANGE DUE TO MARKET CONDITIONS, ++6% MI SALES TAX AND 20% SERVICE FEE

Spring Meadows

Dinner Buffet

Vegetable Selection

Please select ONE item, from the list below

Green Bean Almandine
Brown Sugar Glazed Carrots
Chefs Choice
California Medley



Starch Selection

Please select ONE Item, from the list below

Roasted Red Skin Potatoes
Whipped Garlic Potatoes
Baked Potato with Sour Cream
Herbed Rice Pilaf

Salad Selection

Please select ONE item, from the list below

House Salad, with two choices of dressings
Caesar Salad
Fruit Salad
Pasta Salad
Potato Salad



KIDS AGES 3 & UNDER EAT FREE

ALL PRICES ARE SUBJECT TO CHANGE DUE TO MARKET CONDITIONS, ++ 6% MI SALES TAX AND 20% SERVICE FEE

Spring Meadows

Plated Dinners

Coffee, tea, lemonade & soft drinks included.

Plated dinners include freshly baked bread with butter, tossed garden salad, seasonal vegetable medley & roasted seasonal potatoes.

Choose up to three different entrees.

Chicken

Sauteed Chicken Marsala \$30.95 per person

6oz. Breast of Chicken with Domestic Mushrooms in a Marsala Wine Sauce

Traditional Chicken Piccata \$30.95 per person

Finished with Capers & Lemon Beurre Blanc Sauce

Spinach Stuffed Chicken Breast \$32.95 per person

6oz. Breast of Chicken stuffed with Herb Cheese & Spinach drizzled with a Cream Sauce

Beef & Pork

Grilled Pork Chop \$33.50 Per Person

10oz. Bone-In Frenched Pork Chop, With a Honey Garlic Sauce

Apple Bourbon Pork Loin \$35.50 Per Person

Slow Roasted, Sliced Pork Lion with apple Bourbon Demi-Glace

Angus Filet of Beef Tenderloin

**7oz. center cut Filet of Beef grilled to perfection, with a Mushroom Red Wine Demi Sauce
Market Price per person**

New York Strip Steak

**12oz. New York Strip, Char-grilled and Finished with SMCC Zip Sauce
Market Price per person**

Seafood & Vegetarian

Glazed Salmon

**Pan Seared 7oz. Filet of Salmon topped with a Dijon Brown Sugar Glaze
\$34.95per person**

Great Lakes Broiled Whitefish

**Filet of Whitefish Fresh Herbs & Finished with a Lemon Beurre Blanc Sauce
\$32.95 per person**

Quinoa Vegetable Stuffed Pepper

**Sauteed Spinach, Ratatouille of Zucchini, Yellow Squash, Onions, Carrots Finished with Tomato Coulis
\$27.95 per person**

Pasta Primavera

**Penna Pasta Broccoli Red Pepper Spinach, Grape Tomato's, Light Basil-Garlic Sauce
\$27.95 per person**

Kids ages 3 & under eat for free. ~ special menu for kids

All pricing is subject to change due to market conditions, a 6% sales tax & 20% service charge.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

Spring Meadows

Bar Packages

BAR PACKAGES ARE 5 HOURS & INCLUDE SWEET & DRY VERMOUTH, SCHNAPPS, ASSORTED JUICES & MIXERS, SOFT DRINKS & GARNISHES.

Premium Bar

\$34.95 per person

\$9.95 per person for each additional hour

Assorted Domestic & Imported Bottle Beer

Cabernet or Merlot, Chardonnay & Rose

Captain Morgan, Dewar's Scotch

Titos, Bacardi Rum

Tanqueray Gin, Jose Cuervo

Canadian Club, Bailey's Irish Cream

Jim Beam, Kahlua

Beer & Wine

\$25.95 per person

\$6 per person for each additional hour

Assorted Domestic & Imported Bottle Beer

House Wines



Deluxe Premium Bar

\$38.95 per person

\$10.95 per person for each additional hour

Assorted Domestic & Imported Bottle Beer

Cabernet or Merlot, Chardonnay & Rose

Kettle One, Glenlivet

Stoli, Bacardi

Tanqueray Gin, Captain Morgan, Beefeater,

Rum Haven, Crown Royal

Jose Cuervo, Seagram's VO

Bailey's Irish Cream

Jim Beam, Kahlua

Jack Daniels, Amaretto, Grand Marnier



Bar Package Additions

Champagne Toast - \$35 per bottle

Bloody Mary Bar - \$15 per person House

\$18 per person Premium

Alcoholic Punch or Sangria - \$150 per 25 people

Non-Alcoholic Punch - \$125 per 25 people

Passed Wine Service During Dinner - \$60 per bottle

Mimosa Bar - \$39 per bottle of champagne

Includes assorted juices & fruit garnishes

Spring Meadows

Hors D'oeuvres

Hors d' oeuvres are Priced Per Dozen
(Minimum 1 dozen each Hors d' oeuvres)
Traditional Butler-Passed or Displayed
(An additional \$2++ charge pp Passed)
We Recommend 2 to 4 Pieces Per Person, Per Hour

Beef & Pork Selections

Searched Tenderloin Beef on Crostini W/ Horseradish Cream	\$60 Doz.
Beef Wellington Pillows	\$60 Doz.
Sausage in Puff Pastry 2/Mustard Sauce	\$48 Doz.
Mini cheeseburger sliders w/Grilled Onion, Pickle, Ketchup, Mustard.	\$54 Doz.

Chicken Selections

Bacon-Wrapped Sriracha Chicken Skewer	\$60 Doz.
Chicken Bourbon & Boursin En Croute .	\$60 Doz.
Chicken Wellington Pillows	\$60 Doz.
Pecan Chicken Bites Drizzled w/ Honey	\$60 Doz.
Mini chicken Quesadilla Green Chilis Garnished w/ Avocado Sour Cream	\$52 Doz.
Chicken Pot Stickers w/ Sweet and Spicy Chile Sauce	\$48 Doz.

Seafood & Vegetarian Selections

Shrimp Shooters w/a Sweet Chili Cocktail Sauce (Jumbo Shrimp)	\$48 Doz.
Maryland Style Lump Crab Cakes Garnished with a Remoulade Sauce	\$66 Doz.
Searched Tuna on a Crispy Wonton w/Sweet Soy Glaze	\$84 Doz.
Coconut Shrimp w/Orange Horseradish Marmalade	\$66 Doz.
Fried Mac & Cheese Bites served with a Ponodara Sauce	\$48 Doz.

Per Person Hors d'oeuvres

B.B.Q Or Swedish Meat Balls	\$3 per person
Tomato & Basil Bruschetta & Parmesan	\$3.50 per person
Sausage Stuffed Mushrooms	\$4. per person

Traditional Displayed Hors d'oeuvres

Vegetable Crudite with Ranch dip ~ \$4 per person
Artisan Cheese Display ~ \$6 per person
Seasonal Fresh Fruit Display ~ \$6 per person
Spinach & Artichoke Dip with Tortilla Chips ~ \$5 per person
Shrimp Cocktail with Cocktail Sauce & Lemons ~ Market Price