

MAKING MEMORIES AT

Spring Meadows

COUNTRY CLUB



SHOWERS
CORPORATE
FAMILY PARTIES



CONTACT US:

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2024

Spring Meadows

Brunch

Buffet Selections

Coffee, tea, lemonade & assorted juices included

The Continental ... \$13.95 per person

Assorted Pastries & Danishes, Assorted Bagels with Sweet Butter & Cream Cheese & Fresh Seasonal *Fruit*

Eggstraordinary Eggs ... \$19.95 per person

Assorted Pastries & Danishes, Scrambled Eggs, French Toast or Pancakes, Bacon or Sausage & Seasoned Potatoes O'Brien

The Ultimate Breakfast ... \$23.95 per person

Assorted Pastries & Danishes, Assorted Bagels with Honey Butter & Cream Cheese, Fresh Seasonal Fruit, French Toast Sticks, Individual Bacon Cheddar Souffles, Bacon & Sausage Links

Omelet Station ... \$24.95 per person

Bagels, Fruit & Seasoned Potatoes O'Brien

Pick 2: Bacon, Ham, Chorizo or Sausage

Pick 2: Feta, Cheddar, Pepper Jack or Gouda

Pick 3: Mushrooms, Pepper, Onions, Tomato, Spinach, Jalapenos

\$100 Chef Fee

The Ultimate Brunch Buffet

Includes beverages, assorted danishes and pastries & a Salad Selection. Minimum of 50 People

Breakfast Entrees

Scrambled Eggs

Pancakes with Maple Syrup

French Toast Bake with Caramel Sauce and walnuts

Biscuits & Sausage Gravy

French Toast Sticks

Individual Bacon Cheddar Souffles

Breakfast Meats (pick 2) Bacon, Sausage Links or Ham

Vegetable Selection

California Medley (Broccoli, Cauliflower & Carrots)

Seasonal Vegetable Medley

Green Bean Almandine

Brown Sugar Glazed Carrots

Salad Selection (1 included)

House Salad with two dressings

Caesar Salad

Italian Pasta Salad

Red Skin Potato Salad

Cole Slaw

Lunch Entrees

Roast Beef with onion, mushrooms & Au jus

Baked Bone-in Chicken

Sweet Dijon Salmon or Salmon with Dill Sauce

Tenderloin Tip Stroganoff with Egg Noodles

Baked Mostaccioli with Meat sauce

Chicken Alfredo

Broiled Great Lakes White Fish with

Lemon Beurre Blanc

Starch Selection

Roasted Red Skin Potatoes

Roasted Garlic Mashed Potatoes

Seasoned Potatoes O'Brien

Rice Pilaf or Wild Rice

Per Person Pricing

Pick 6 (2 Breakfast, 2 Lunch, 1 Starch, 1 Vegetable) \$36.00

Pick 8 (3 Breakfast, 3 Lunch, 1 Starch, 1 Vegetable) \$44.00

Additional Add-ons (per person):

Breakfast Entree... \$3.50, Lunch Entree...\$4.75

Salad, Starch or Vegetable...\$3.25

Kids ages 3 & under eat for free.

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

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

Spring Meadows

Lunch Buffet

Entree Selections

Coffee, tea, lemonade & soft drinks included. All lunch buffets served with fresh bread & butter

Choose Two: \$31.95 per person
Choose Three: \$37.95 per person

Roast Beef

Tender roast beef with onions & mushrooms topped with au jus

Chicken Marsala

Sauteed chicken breast with sliced mushrooms & a Marsala wine sauce

Stuffed Chicken Breast

Boursin cheese & spinach stuffed chicken, drizzled with an herb cream sauce

Baked Chicken

Bone-in chicken thighs, breasts, wings & drums expertly seasoned & baked until crispy golden brown

Atlantic Salmon

Seared salmon fillet topped with a lemon dill sauce

Broiled Great Lakes Whitefish

Filet of whitefish seasoned with fresh Herbs and finished with a lemon beurre blanc sauce

Baked Mostaccioli

Penne noodles tossed in house-made marinara with ground beef & Italian sausage. topped with mozzarella cheese.

Chicken Alfredo

Fettuccine noodles tossed in our garlic Alfredo sauce, topped with grilled chicken breast

Vegetable Selection

Please choose one

California Medley (Broccoli, Cauliflower & Carrots)
Seasonal Vegetable Medley
Green Bean Almandine
Brown Sugar Glazed Carrots

Salad Selection

Please choose one

House Salad with two dressings
Caesar Salad
Italian Pasta Salad
Red Skin Potato Salad
Seasonal Fruit Tray

Starch Selection

Please choose one

Roasted Red Skin Potatoes
Roasted Garlic Mashed Potatoes
Seasoned Potatoes O'Brien
Rice Pilaf or Wild Rice

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Spring Meadows

Plated Lunch

Entree Selections

Plated luncheons are served with house made chips Coffee, tea, lemonade & soft drinks included

Please choose up to two
\$20.95 per person

Chicken Caesar Salad

Romaine lettuce tossed with Caesar dressing. Topped with chicken, seasoned croutons & shaved Parmesan cheese

Cobb Salad

Grilled chicken, bleu cheese, tomatoes, sliced egg, bacon & avocado. served with house-made ranch dressing

Cherry Chicken Salad

Bed of mixed greens, seared chicken, walnuts, dried cherries, bleu cheese & red onions. Served with raspberry vinaigrette.

Triple Bogey

Tuna salad, chicken salad and cottage cheese with fresh seasonal fruit. Served over a bed of lettuce.

Pepperoni Flatbread

Pepperoni, mozzarella cheese & marinara sauce baked on a grilled flatbread.

Traditional Turkey Club

Sliced turkey breast, bacon cheese, lettuce, tomato & mayo. Served on a brioche bun.

Chicken or Tuna Salad Croissant

served with Michigan Cherry Salad or Caesar Salad

Rachel Sandwich

Sliced turkey with thousand island dressing, swiss cheese & coleslaw on grilled rye.

Chicken Caesar Wrap

Grilled chicken, romaine lettuce & parmesan cheese tossed in our signature Caesar dressing & wrapped in a flour tortilla.

Buffalo Chicken Wrap

Grilled or fried chicken tossed in buffalo sauce with lettuce, tomato, onion & shredded cheese in a flour tortilla wrap

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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
Creaser 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 Loin 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 Beurré 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

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Action Stations

Create a strolling dinner, or pair any of these action stations up with your buffet for a fun & unique experience.

There is a \$100 Chef Attendant Fee for all action stations.

Filet Tenderloin Action Station ... \$32.95

Served with homemade au jus & horseradish sauce

Prime Rib Carving Station ... \$32.95

Served with homemade au jus & horseradish sauce

SMCC Signature Pasta Bar ... \$24.95

Create your own pasta dish & watch as our culinary team cooks right in front of you!

Includes: House salad bar, garlic bread, 2 sauces, 2 pasta selections, assorted vegetables, seafood & meats

Late Night Bites

Assorted Cookie Tray ... \$4 per person

Chocolate Fudge Brownie Tray ... \$5 per person

Homemade Flatbread Pizza ... \$8 per person

Your choice of pepperoni, cheese, BBQ chicken, Caprese or vegetable

Mini Cheeseburgers ... \$12 per person

Your choice of American, Swiss or cheddar cheese. Lettuce, tomato, mayo, ketchup, mustard & pickles

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

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Spring Meadows

Cabana & Pool Parties

Coffee, tea, lemonade & soft drinks included

Choice of Two -\$19 per person

Choice of Three - \$21 per person

Hot Dogs
Bratwurst
Hamburgers
Cheeseburgers

Pulled Pork Sliders
Chicken Tenders
Grilled Chicken Breast

Flat Bread
Cheese Pizza
Flat Bread
Pepperoni
Pizza

**Pick two below:
(included with above)**

Fruit Salad ~ Potato Salad ~ Pasta Salad ~ Cole Slaw ~ House Salad ~ Caesar Salad
French Fries * House Made Chips * Onion Rings * Roasted Red Skin Potatoes *
Mac n' Cheese

SMCC Specialty Stations

SMCC Pasta Station

\$25 per person

Two Sauces * 2 Pasta Selections
Season Chicken & Season Ground
Beef to build your own Pasta Dish
Caesar Salad or House Salad
Garlic Bread

SMCC Nacho & Taco Station

\$25 per person

Tortilla Chip * Soft Shell Tacos
Ground Beef * Shredded Chicken
Cheese * Queso Cheese * Onions
Shredded Lettuce * Tomatoes
Sour Cream



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

Room Rentals

AT SPRING MEADOWS

SPRING MEADOWS COUNTRY CLUB IS HAPPY TO HOST YOUR SPECIAL EVENT.
WE HAVE THE PERFECT SPACE FOR YOU!

Breakfast & Lunch (7am - 4pm)

Waterside (seating capacity 25)

Rental Fees- \$300 (Fri/Sat./Sun.), \$150 (Tues./Wed./Thurs.)

Food & Beverage Minimum - \$500

Back 2/3 of Dining Room (seating capacity 90)

Rental Fees- \$600 (Fri/Sat/Sun.), \$300 (Tues./Wed./Thurs.)

Food & Beverage Minimum - \$1,200

Entire Main Dining Room (seating capacity 175)

Rental Fee - \$1,500 (Fri./Sat/Sun.), \$900 (Tues./Wed./Thurs.)

Food & Beverage Minimum - \$2,000

Dinner & Evening (4pm - 12am)

Waterside (seating capacity 25)

Rental Fees- \$500 (Fri/Sat./Sun.), \$300 (Tues./Wed./Thurs.)

Food & Beverage Minimum - \$1,000

Back 2/3 of Dining Room (seating capacity 90)

Rental Fees- \$900 (Fri/Sat/Sun.), \$500 (Tues./Wed./Thurs.)

Food & Beverage Minimum - \$2,000

Entire Main Dining Room (seating capacity 175)

Rental Fee - \$2,000 (Fri./Sat/Sun.), \$1,000 (Tues./Wed./Thurs.)

Food & Beverage Minimum - \$7,000

Room Rental Fee covers the cost of labor set up, breakdown, standard linens, tables, utensils, building cleaning and maintenance fees. This fee is non refundable.

Rental fee is waived for members; however, a \$250 set up fee will apply for events under 90 guests. For events over 90 guests a \$500 set up fee will apply.

*Rental Fees & Food and Beverage Minimums may be reduced for value dates

Additional Services

Projector, Microphone and Speaker-\$50

Event Rentals-Items & Pricing Vary

Golf Cart Rental for Pictures-\$250

*up to 10 carts/20 people-includes photographer

Additional Bar-\$250

Specialty Linens-Prices Vary

Policies

Service Charge: A 20% service charge will be applied to all events. 6% MI sales tax will also be applied on all food and beverage. Groups requesting tax exemption must provide tax exempt number and signed form prior to the scheduled function.

Room Rental: A rental fee is required for non-members. Included in the room rental are standard white linens, china, flatware and stemware, setup, clean up and necessary bar and waitstaff. Members only need to pay a set up fee, based on the number of guest.

Deposit: Advance deposit is required to secure a date. Parties of 100 or more require a \$500 deposit. Parties under 100 require a \$100 deposit. Deposits are NON-refundable 90 days prior to the event. Deposits will be deducted from the final bill. If you cancel your event, your deposit will not be refunded unless the date is refilled 90 days prior to your engagement. Deposits are NON-refundable if there is any damage to the Club facilities or if extra clean up for the event is required.

Special Menus: Parties with specific dietary needs or requests will be accommodated with a specialized menu and service so long as requests are communicated to your coordinator in due time.

Final Numbers: Final guest count, menu selections, event details is due two weeks (14 days) from the date of the event. Changes made after that time may result in an event change fee.

Meal & Beverage Service: All federal, state and local laws with regard to food and beverage purchase or consumption are strictly adhered to. All food and beverages must be supplied by Spring Meadows Country Club in accordance with the Genesee County Health Department and the State of Michigan Liquor Control Commission. Exceptions to these rules include wedding cakes, desserts or favors only. Any cake or dessert brought in must come from a licensed bakery. State law prohibits serving any alcoholic beverages to any person appearing intoxicated or without proper age identification.

Leftover Food: Boxing up of any leftover food from any event is strictly prohibited in accordance with the Genesee County Health Department rules.

Identification: All guests are required to show proper age identification to be served alcoholic beverages.

Photography on Golf Course: All photography must be approved by management, consideration must be taken to avoid interference with golfers. The use of carts for photography may be used with previous approval from management. Standing on greens or other delicate places on the course is strictly prohibited.

Policies

Set-Up: On the date of your event you and your vendors will have access to the property by 10am, unless otherwise discussed.

Décor: Spring Meadows Country Club works with several decorating professionals and allows outside decorations to be brought in. Clients may hire a service or decorate the room themselves. The staff at Spring Meadows is not responsible for any decorating or decorations. Glitter, confetti, hanging anything from the walls or ceiling and/or any items that will damage or destroy our property are prohibited. Spring Meadows will not accept the responsibility of storing personal property, equipment or supplies belonging to or rented by the event host. All such items must be removed after the end of the event. We will not assume or accept responsibility for damage to or loss of personal articles or rented equipment left at our facility prior to, during or following the function.

Linens: We proudly partner with a few local companies for all your linen needs. By using this service you are not responsible for any set up or tear down of linens before or after your event. If you choose to bring in an alternative linen vendor you will be responsible for all set up and tear down. All linens must be removed from the banquet area after the conclusion of your event. Spring Meadows is not responsible for removing, storing or delivering any linens from outside vendors.

Performance & Liability: Spring Meadows Country Club is not liable to perform this contract as a result of strikes, fire, flood, failure of power, heat and/or air conditioning, acts of God or any causes beyond our reasonable control. Additionally, we shall not be held responsible for claims made by outside service contractors hired by the event host.

Dress Code: Event Dress Code is as follows. No jeans or clothing with rips or freys are to be worn. No hats or workout clothing.