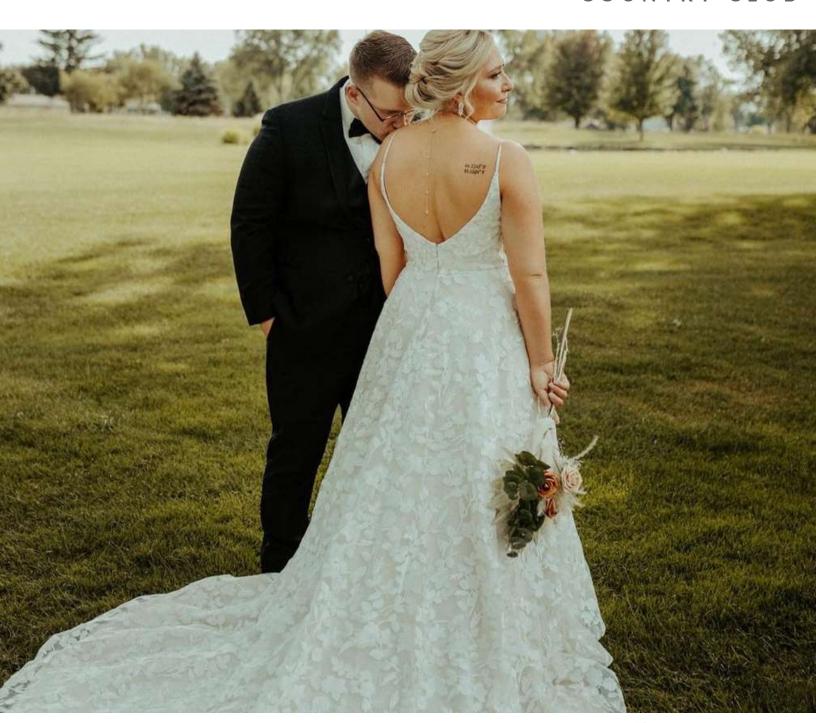
MAKING MEMORIES AT Meadows

COUNTRY CLUB

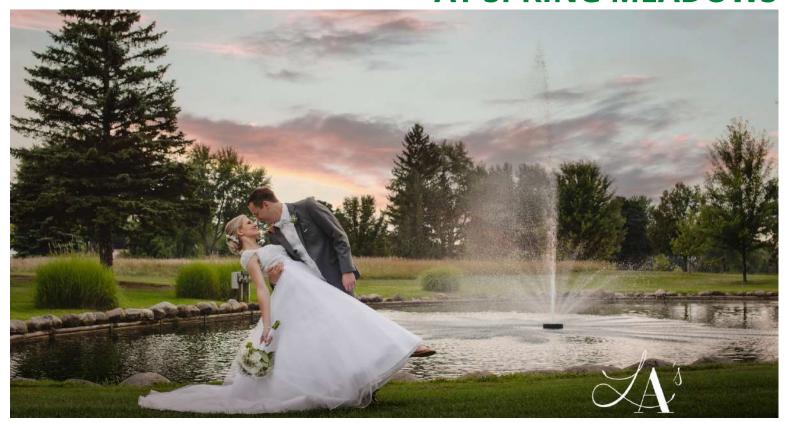


**WEDDINGS PACKAGES 2024** 



Molly Malone 810.735.7836 mmalone@smccgolf.net WEDDING — eremonies

### **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

 $\$1200 \begin{tabular}{l} When hosting your reception somewhere other than \\ Spring Meadows \end{tabular}$ 

# Entire Main Dining Room AT SPRING MEADOWS

\$2,000 (Fri./Sat/Sun) \$1,000 (Tues./Wed./Thurs) \*members \$550 set up fee Food & Beverage Minimum \$5,000

### 2/3 of Dining Room

Seating Capacity 180

\$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.



### <u>Additional Services</u>

Deck rental \$750 (5 hours)

Additional Bar \$250

Specialty Linens - Prices Vary

# Thring 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

# Ipring Meadows Dinner Buffet

#### **Vegetable Selection**

Please select ONE item, from the list below

Green Bean Almandine Brown Sugar Glazed Carrots Chefs Choice California Medley



**Salad Selection** 

Please select ONE item, from the list below

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



**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



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 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

# Ipring 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

# Ipring 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**

Seared 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.
Seared 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