



## **Thank you for your interest in Stony Creek Golf Course**

As you begin to plan your event, we would like you to consider Stony Creek Golf Course for all of your banquet needs. We are committed to making your event a memorable experience through outstanding service and high quality food. This is the perfect time to reserve a date and start planning your event. Please feel free to contact us in order to check available dates. We hope to have the opportunity to work with you soon.

Sincerely,  
Jason Poblocki  
General Manager  
708-857-2433 ext 2308  
Email: [jpoblocki@olparks.com](mailto:jpoblocki@olparks.com)

## **Room Rental Agreement Form**

The below contract states fees & rules associated with Stony Creek banquets. The contract needs to be returned to the Clubhouse Manager in order to reserve a date and time.

Contact Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Email: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Room Requested (Check all that apply): Dining Room (Capacity 100)  Tent (Capacity 100)

Event: \_\_\_\_\_ Estimated Guest Count (Minimum 50 guests): \_\_\_\_\_

Date of Event: \_\_\_\_\_ Start Time: \_\_\_\_\_ End Time: \_\_\_\_\_

1. A \$250 reservation deposit made by cash, credit card, or by a personal check, which will be processed, is required at the time of booking the event. This payment is non-refundable and will be applied to the remaining event balance.
2. Renter agrees to pay the cost of all food and beverages on the event date. Should a date change for the booked event take place, the non-refundable reservation charge will follow to the new date, only if the date has been rescheduled.
3. A guaranteed count, menu, and linen selection is required 10 days prior to the event. All additions and/or changes must be made at this time.
4. It is agreed that Stony Creek Golf Course shall be held harmless for any and all liability, for acts of Renter or Renter's guests, resulting in, but not limited to, fire, accident, theft or any loss or injury whatsoever. We will also not be liable for any damage to any items brought in by Renter. (Cakes, decorations, glassware, etc.)
5. It is also agreed that any damage sustained by Stony Creek Golf Course as a result of this event, will be reimbursed by the Renter.
6. ***An 18% gratuity is added to parties of 12 or more.***

I have read and understand the policies and accept the conditions as stated. The date and time are correct as stated. I will submit a final guest count, menu, and linen selection at least 10 days prior to the event.

Print Name: \_\_\_\_\_ Signature: \_\_\_\_\_

Date: \_\_\_\_\_

## **Banquet Guidelines and Procedures**

**Food & Beverage:** All food and beverage must be provided by Stony Creek Golf Course unless the outside catering option has been selected. Due to Health Department Regulations, no homemade goods are allowed or served at Stony Creek Golf Course. Bakery goods are allowed to be brought in. Leftover food cannot be removed from Stony Creek Golf Course unless the renter uses an outside caterer. To-go materials will not be provided.

**Menu Selections:** Entrée selections are widely varied and are served buffet style. Menu choices need to be finalized 10 days prior to event date.

**Room Reservation Charge:** Payment guarantees your date. The \$250 deposit will be applied to the remaining charges on the event date. **No guarantee of your date will be given without a \$250 deposit and signed room rental agreement.**

**Payment:** Payment is due in full on the event date. Payment may be made in the form of credit card or cash. **Personal checks will not be accepted for final payment.**

**Cancellation:** Room reservation is non-refundable unless the date is rebooked.

## **Banquet Rates (Stony Creek Catering)**

<b>Dining Room</b> (Capacity 100)	\$28.99 per person* <u>Minimum 50 guests charged</u>
<b>Seasonal Outdoor Tent</b> (Capacity 100)	\$28.99 per person* <u>Minimum 50 guests charged</u>

\*(Includes three hour rental, two hour setup time, linen tablecloths, linen napkins, two entrée buffet with sides and soft drinks)

Rental hours available between 11am and 11pm

<b>Additional rental hours:</b>	Dining Room	\$150 per hour
	Tent	\$100 per hour

**\*\* All food and beverage selections are subject to current sales tax. Prices subject to change.\*\***

**\*\* Parties of 12 or more will be assessed an 18% Gratuity \*\***

# Linens

Tablecloths: white, ivory, or black

Napkins: see below

## Colors



# Appetizers

*Appetizer platters cannot be selected as the main entrée for an event*

(All platters serve approximately 25 guests)

Assorted cheese and crackers 39.99

Bruschetta 39.99

Salsa and chips 29.99

Guacamole and chips 49.99

Vegetable platter 39.99

Sliced fruit platter 59.99

Meatball platter (Marinara or BBQ) \$49.99

Cocktail shrimp platter \$59.99

*All food and beverage selections are subject to current sales tax. Prices subject to change.*

## **Breakfast/Brunch Buffet**

Assorted muffins/pastries

Scrambled eggs

Hash brown casserole

Sausage links

Garden salad or garden pasta salad with fresh mozzarella and basil

Dressing options (Pick two): Creamy Italian, classic Italian oil/vinegar, ranch, blue cheese, and raspberry vinaigrette

Choice of chicken: herb roasted, piccata, parmesan, or florentine

## **Fiesta Buffet**

**Two entrees**                      **(Included)**  
**Three entrees**                    **+ \$4.99 per person**

### **Entrées**

Steak fajitas served with red and green peppers with onions  
Chicken fajitas served with red and green peppers with onions  
Vegetarian fajitas with peppers, onions, zucchini and yellow squash  
Pork carnitas

All entrée selections are served with flour and corn tortillas and shredded chihuahua cheese

### **Includes**

Mexican rice  
Refried beans  
Chips and salsa

*All food and beverage selections are subject to current sales tax. Prices subject to change.*

# **Classic Buffet**

**Two entrees**                      **Included**  
**Three entrees**                    **+\$4.99 per person**

All entrée selections include a choice of salad, potato or pasta, and vegetable

## **Entrées**

Herb roasted chicken  
Chicken: Piccata, Parmesan, Lemon, Marsala, Vesuvio, or Florentine  
Grilled Italian sausage with green peppers and sweet onions  
Chicago style Italian Beef with giardiniera on the side

## **Salad**

Garden salad with choice of dressing  
(Pick two): creamy Italian, classic Italian oil/vinegar, ranch, blue cheese,  
raspberry vinaigrette, Classic Caesar salad with Caesar dressing

## **Potato/Pasta**

Garlic buttered baby red potatoes with parsley  
Garlic mashed potatoes with brown gravy  
Baked mostaciolli with fresh marinara sauce  
Garden pasta salad with fresh mozzarella and basil

## **Vegetable**

Fresh buttered corn  
Honey glazed baby carrots  
Green bean almandine  
Local vegetable blend

*All food and beverage selections are subject to current sales tax. Prices subject to change.*

# Outside Catering Rental Rates

## **Dining Room**

3 hour minimum rental: \$650  
Additional Hours: \$150 per additional hour

## **Tent**

3 hour minimum rental: \$525  
Additional Hours: \$125 per additional hour

\*All outside catering packages include a min. 3 hour room rental, bartender service & cleanup.

\*No Beverage service included with rentals.

\* Wait staff will not be present for an outside catering event.

## **Linens**

Linen Table Cloths	\$5	each
Linen Napkins	\$1	each

# Outside Catering Rental Policies and Guidelines

- The renter must utilize Stony Creek bar service. **No outside beverages are permitted.**
- Stony Creek will not supply wait staff other than bar service and on-site management personnel or party host.
- The caterer must provide Stony Creek Golf Course with a Certificate of Insurance (COI) listing Stony Creek Golf Course as additionally insured.
  - No homemade food
  - Store bought bakery goods are allowed
- Parties may decorate up to 2 hours prior to event free of charge

## Bar Packages

### **Cash or Tab**

Soda	\$2
Domestic Beer	\$3.25
Premium Beer	\$4.50
Wine	\$6.00
Mixed Drinks	\$6.50

### **Open Bar (3 Hour Package)**

#### **Full Open Bar**

\$16.99	per person
\$3.99	per additional hour / per person

#### **Beer & Wine Open Bar**

\$13.99	per person
\$2.99	per additional hour / per person

**For open bar packages, all guests over the age of 21 will be charged the above stated rate.**

**Open Bar Packages DO NOT include shots.**

*All food and beverage selections are subject to current sales tax. Prices subject to change.*



# Golf Outing

## Banquet Packages

### Lunch at the Turn (available in clubhouse)

\$7 per person

Includes: Hot dog, chips & fountain drink

### Golfer's Choice

2 Entrée Selection \$19 per person

3 Entrée Selection \$22 per person

Entrée Options: Bratwurst, Italian Sausage, BBQ Pulled Pork

Included Sides: Potato salad, coleslaw & assorted cookies

### Pro's Choice

2 Entrée Selection \$23 per person

3 Entrée Selection \$26 per person

Entrée Options: Italian Beef, Italian Meatballs, Herb Baked Chicken

Included Sides: Garden salad (choice of 2 dressings), baked mostaccioli, garlic bread & assorted cookies

### Fiesta Buffet

\$25 per person

Included Entrees: Beef Tacos & Chicken Tacos

Included Sides: Chips & Salsa, Mexican Rice & Refried Beans

*All food and beverage selections are subject to current sales tax. Prices subject to change.*

# Outside Catering Policy

**Outside Catering Fee: \$150**

If electing to bring in outside catering, you will need to provide a certificate of insurance from your selected caterer.

*All Food & Beverage Subject to Current Sales Tax  
Prices subject to change*

## Beverage Packages

### **Open Bar Packages**

**(3 Hour Package)**

**Full Open Bar (Includes liquor, beer, wine and soft drinks)**

\$18 per guest

\$7 per guest/ per additional hour

**Beer, Wine and Soft Drinks**

\$15 per guest

\$5 per guest/ per additional hour

**Open Bar packages DO NOT include shots**

### **Cash or Tab**

Domestic Beer	\$3.25
Import/Premium Beer	\$4.50
Wine	\$6.00
Cocktails	\$6.50

*All Food & Beverage Subject to Current Sales Tax  
Prices subject to change*