



## EVENT PLANNING

## 3 HR. ROOM RENTAL

### THE CLUBHOUSE

**\$800**

Our newly renovated clubhouse will comfortably accommodate up to 80 guests.

The rental includes three hours of event space, dining tables, and chairs plus gift and food tables with white tablecloths, skirts and blue napkins.

Room rental fee waived with Purchase of F&B package

### THE PATIO TENT

**\$500**

Our patio will comfortably accommodate up to 100 guests.

The rental includes three hours of event space, dining tables, and chairs plus gift and food tables with white linens and skirts.

Available April - October

### ADD-ONS

Colored table clothes and linens \$50      Additional Hour \$125 (Tent) / \$200 (Clubhouse)  
China, Silverware and glassware \$1/person or \$50min.

### CATERING

See the banquet menu for catering options.

Outside catering welcome. Please note,  
Outside caterers are responsible for all  
Plates, silverware, napkins and food  
Warmers.

Service must provide license and insurance  
Documentation.

Season conditions apply, please ask for  
More details

### TV | MUSIC

PA system is available.

Music system is available or bring a device for  
us to plug into the sound system with a custom  
playlist of your choosing.

TVs are compatible with HDMI and air play  
for visual presentations.

*No outside alcohol. All alcohol must be purchased at Stony Creek Golf Course.  
Decorations are welcome excluding helium balloons and all types of confetti.*

## OPEN BAR PACKAGES

### TOP SHELF OPEN BAR

PRICE PER PERSON

\$29 /PERSON FOR 2 HOURS

\$31/PERSON FOR 3 HOURS

\$33/PERSON FOR 4 HOURS

### DELUXE OPEN BAR

PRICE PER PERSON

\$25 /PERSON FOR 2 HOURS

\$28/PERSON FOR 3 HOURS

\$31/PERSON FOR 4 HOURS

### BEER AND WINE OPEN BAR

PRICE PER PERSON

\$22/PERSON FOR 2 HOURS

\$27/PERSON FOR 3 HOURS

\$34/PERSON FOR 4 HOURS

### GROUP COCKTAILS

SERVES 50 GUESTS

SANGRIA BAR \$300

MIMOSA BAR \$400

MARGARITA BAR \$500

### CASH OR TAB

\$125 Bartender Fee

Up to 50 guests

**DOMESTICE BEER \$4**

**IMPORT BEER \$5**

**CALL DRINKS / WINE \$6**

### NON-ALCOHOLIC

\$4 per Person

UNLIMITED COFFEE

**ICED TEA, LEMONADE**

**AND SOFT DRINKS**

*Taxes and gratuity are not included. Prices are subject to change due to inflation.*

# APPETIZERS

## APPETIZER TRAYS

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Served buffet style. These trays may be purchased individually or added to any existing buffet meal service. Tray prices are based on service for approximately 25 guests.

### ASSORTED CHEESE AND CRACKERS

\$69.99

### BRUSCHETTA

\$59.99

House made bruschetta served with grilled baguette slices and parmesan cheese

### SALSA AND CHIPS

\$59.99

### GUACAMOLE AND CHIPS

\$79.99

### VEGETABLE PLATTER

\$69.99

Fresh finger sized vegetable assortment served with ranch dipping sauce

### SLICED FRUIT PLATTER (seasonal)

\$89.99

Fresh sliced fruit melody

### MEATBALL PLATTER

\$69.99

Choice of BBQ meatballs or Italian style is marinara sauce

### COCKTAIL SHRIMP PLATER

\$89.99

*Taxes and gratuity are not included. Prices are subject to change due to inflation.*

# BANQUET MENU

## BREAKFAST BUFFET OPTIONS

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### CONTINENTAL BREAKFAST

**\$12/PERSON**

Bagels, muffins, pastries, fruit tray, whipped butter, cream cheese, coffee and juice

### BASIC BREAKFAST BUFFET

**\$25.99/PERSON**

Scrambled eggs, sausage (pork or turkey), bacon (pork or turkey), choice of pancakes or French toast, hash browns, biscuits & gravy, seasonal fruit, whipped butter, and syrup.

### BRUNCH BUFFET

**\$35.99/PERSON**

Assorted muffins & pastries, scrambled eggs, hash brown casserole, sausage links, garden salad and chicken.

Chicken options: Herb roasted, Piccata, Parmesan, Vesuvio, or Marsala

Dressing options: Classic Italian (oil & vinegar), Ranch, French, or Balsamic Vinaigrette



## **BANQUET MENU (CONT.)**

### **DINNER/LUNCH OPTIONS**

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#### **CLASSIC BUFFET**

**\$35.99/PERSON (2 ENTREES)**

**\$42.99/PERSON (3 ENTREES)**

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

#### **Entrees:**

Chicken: Piccata, Parmesan, Limone, Marsala, Vesuvio, Cutlets or Marinated Grilled Butterflied Breast

Grilled Italian Sausage with green peppers and sweet onions

Chicago Style Italian Beef with sweet peppers

Eggplant Parmesan

Pork Tenderloin in au jus with onions, mushrooms and peppers

#### **Salad:**

Garden Salad with choice of dressing: Classic Italian, Ranch, or French and Balsamic Vinaigrette

Classic Caesar Salad with Caesar dressing

#### **Potato:**

Rosemary Garlic buttered roast red potato

Garlic Mashed Potato with brown gravy

Mostaccioli with fresh marinara sauce

Greek Pasta Salad – Spinach, grape tomatoes, kalamata olives, green peppers, cucumber, red onion, feta, and Greek vinegarette

#### **Vegetable:**

Green Bean Almandine

Sauteed Green Beans with olive oil and garlic

California Vegetable Blend

## BANQUET MENU (CONT.)

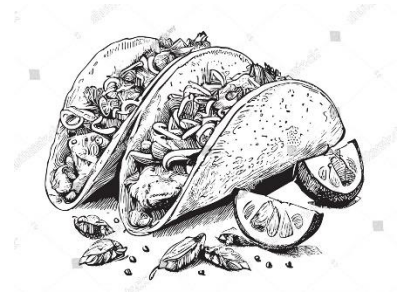
### DINNER/LUNCH OPTIONS (continued)

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#### FIESTA BUFFET

**\$35.99/PERSON (2 ENTREES)**

**\$42.99/PERSON (3 ENTREES)**



#### Entrees:

Steak fajitas are served with red and green peppers with onions.

Chicken fajitas are served with red and green peppers with onions.

Vegetarian fajitas are served with peppers, onions, green and yellow zucchini.

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

#### Includes:

Mexican Rice

Refried Beans

Chips and Salsa

#### Add-Ons / Extras

*Serves 25 guests*

Guacamole	\$100
Elote / Mexican Street Corn	\$65
Chicken Quesadillas	\$95

## BANQUET MENU (CONT.)

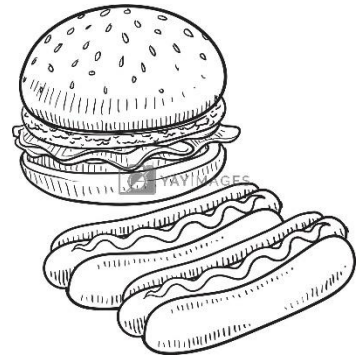
### DINNER/LUNCH OPTIONS (continued)

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#### CONEY ISLAND BUFFET

**\$23.99/PERSON**

Hot dogs, Brats, hamburgers, homemade chili, choice of pasta, coleslaw or potato salad, toppings and condiments.



#### WESTERN BBQ BUFFET

**\$32.99/PERSON**

BBQ chicken and BBQ pulled pork served with slider buns, baked beans, homemade cornbread, baked potato, corn cobette and choice of pasta, coleslaw or potato salad.

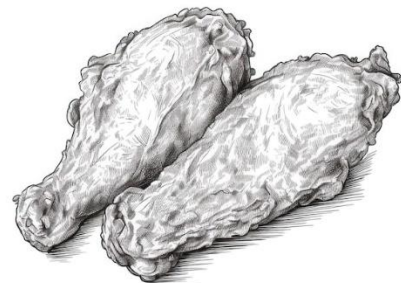


#### Add-Ons / Extras

*Serves 25 guests*

Chicken Wings (Fried Naked)                      \$50

Chicken Tenders    \$50



#### DESSERT OPTIONS

Cookies and Brownies    \$2/person



## **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 the event date.*

### ***Room Reservation Charge***

*Payment guarantees your date. The \$350 deposit will be applied to the remaining charges on the event date. No guarantee of your date will be given without a \$350 deposit and a signed room rental agreement.*

### ***Payment***

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

### ***Cancellation***

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

***An 18% gratuity is added to parties of 12 or more.***

# Linens

## *Napkins Options:*

### Colors



## *Linen Tablecloths (White) Included*

## *Linen Napkins (Wedgewood Blue) Included*

- *\$1 per guest for other color options*

*Parties must have their napkin color picked out 2 weeks prior to the event.*

## **Room Rental Agreement Form**

*The contract below states fees & rules associated with Stony Creek banquets. The contract needs to be returned to the Clubhouse Manager 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: \_\_\_\_\_

Outside Catering: \_\_\_\_\_ Stony Creek Catering: \_\_\_\_\_

1. A \$350 reservation deposit made by cash, credit card, or by 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 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 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 because of this event will be reimbursed by the Renter.
6. No Glitter or Confetti allowed! There is a \$250 Cleaning Fee for events leaving it behind.
7. **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: \_\_\_\_\_