



**GREYSTONE GOLF CLUB**

67500 MOUND ROAD, WASHINGTON, MI 48095  
GREYSTONEWEDDINGSANDEVENTS@GMAIL.COM  
586-752-7030 Ext. 3



## INCLUDED IN THE EXPERIENCE



Choice of Silver or Gold Charger Plates  
 Black, White or Ivory Lap Length Linen  
 Multi Colored Accent Lights  
 Day of Event Coordination  
 Assorted Napkin Colors  
 Cake Cutting & Service  
 Bartender Service  
 Table Numbers  
 Pedestal Card Box  
 Room Rental  
 Easels

## ENHANCEMENTS



Bridal Suite Access for Receptions	\$1,000
All-Day Hall Access	\$1,750
Lakeside Cocktail Hour	\$1,500
Pinch & Pour Pop-up Bar	\$500
Chair Covers	\$5/Chair
Chiavari Chairs (Gold, Silver, Black, White, Mahogany)	\$8/Chair
Infinity Chairs	\$10/Chair
Ghost Chairs	\$12/Chair
Farm Chairs	\$12/Chair
Floor Length Linens	\$35/Table
Groomsmen Golf Package	Ask for Pricing





## CEREMONY PACKAGE



**\$1,750 CEREMONY FEE WITH RECEPTION**

**\$2,500 CEREMONY ONLY**

Greystone Golf Club offers the option to incorporate a convenient on-site ceremony. This includes a 30-minute ceremony rehearsal, use of up to 200 white ceremony chairs, coordination, and an on-site bridal suite. Access to our luxurious bridal suite will begin at 7:30am on your wedding day until the conclusion of your event. Our couples are provided the opportunity of on-course photos on Hole 16.

***Ceremony Only Does Not Include Access to Bridal Suite***





## THE SAPPHIRE PACKAGE



### INCLUDES:

#### **Hors D' Oeuvres - Displayed**

Fresh Vegetables with Dipping Sauce, Assorted Cheese and Crackers, Italian Meatballs with Marinara, and Vegetable Spring Rolls

#### **Salad Course - Family Style**

Fresh Garden Salad with Dressing

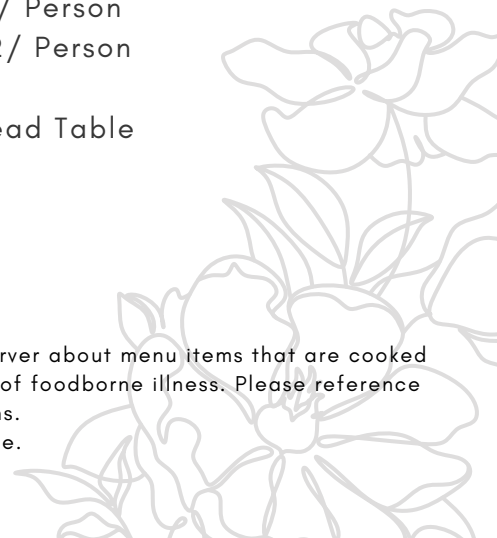
### MAIN COURSE

#### Choose One

Plated Chicken	\$83/ Person
Two Entrée Buffet	\$85/ Person
5 oz Filet Mignon and Chicken Duet Plate	\$91/ Person
5 oz Filet Mignon and Salmon Duet Plate	\$91/ Person
5 oz Filet Mignon and Shrimp Duet Plate	\$92/ Person

Five Hour Premium Bar & Sparkling Toast for Head Table

All meal services include a starch & seasonal vegetable with fresh baked rolls. Ask your server about menu items that are cooked to order. Consuming raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please reference our Menu Compliment Selections page for your options. Prices do not reflect 6% sales tax & 20% operations fee.





## THE RUBY PACKAGE



### INCLUDES:

#### **Hors D' Oeuvres Course - Displayed**

Choose Two

Italian Meatballs with Marinara, Vegetable Spring Rolls with Dipping Sauce, Chicken Skewers, Beef Skewers, or Grilled Portabella Mushrooms

Choose Two

Assorted Cheese and Crackers, Fresh Vegetables with Dipping Sauce, Hummus with Grilled Pita, or Chilled Gulf Shrimp

#### **Salad Course - Family Style**

Choose One

Fresh Garden Salad with Dressing or Caesar Salad

#### **Pasta Course - Family Style**

Choose One

Penne with Marinara, Penne with Palomino or Farfalle Alfredo

### MAIN COURSE

Choose One

Plated Chicken	\$87/ Person
Two Entrée Buffet	\$89/ Person
5 oz Filet Mignon and Chicken Duet	\$95/ Person
5 oz Filet Mignon and Salmon Duet	\$95/ Person
5 oz Filet Mignon and Shrimp Duet	\$96/ Person

Five Hour Premium Bar & Sparkling Toast for All Guests  
Late Night Pizza

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## THE DIAMOND PACKAGE



### INCLUDES:

#### **Hors D' Oeuvres Course - Displayed**

Choose Two

Italian Meatballs with Marinara, Vegetable Spring Rolls with Dipping Sauce, Chicken Skewers, Beef Skewers, or Grilled Portabella Mushrooms

Choose Two

Assorted Cheese and Crackers, Fresh Vegetables with Dipping Sauce, Hummus with Grilled Pita, or Chilled Gulf Shrimp

#### **Salad Course - Family Style**

Choose One

Fresh Garden Salad with Dressing or Caesar Salad

#### **Pasta Course - Family Style**

Choose One

Penne with Marinara, Penne with Palomino or Farfalle Alfredo

### MAIN COURSE

Choose One

Plated Chicken	\$97/ Person
Two Entrée Buffet	\$99/ Person
5 oz Filet Mignon and Chicken Duet	\$105/ Person
5 oz Filet Mignon and Salmon Duet	\$105/ Person
5 oz Filet Mignon and Shrimp Duet	\$106/ Person

Five Hour Ultra-Premium Bar with Signature Cocktails & Sparkling Toast for All Guests

Late Night Pizza

Chiavari Chairs

**(Gold, Silver, Black, White, Mahogany)**

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## A LA CARTE



### HORS D' OEUVRES

Traditional Bruschetta	\$200/100
Vegetable Spring Rolls	\$200/100
Chilled Gulf Shrimp	\$250/100
Homemade Italian Meatballs	\$250/100
Caprese Skewers	\$275/100
Spanakopita	\$280/100
Chicken Skewers	\$300/100
Seafood Stuffed Mushroom Caps	\$350/100
Beef Skewers	\$400/100

Seasonal Fresh Fruit Display	\$3/Person
Hummus with Pita	\$3/Person
Vegetable Display	\$4/Person
Assorted Cheeses & Cracker Display	\$7/Person
Charcuterie Board	\$9/Person

### DESSERTS

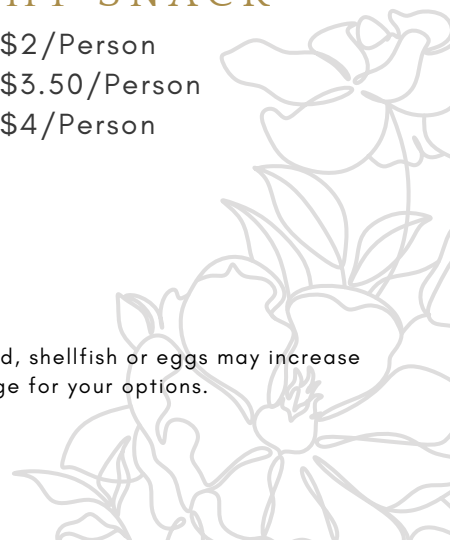
Mini Cannoli	\$3/Person
Mini Crème Brulee	\$3/Person
Mousse Cup	\$3/Person
Chocolate Covered Strawberry	\$4/Person
Crème Brulee	\$5/Person
Mini Macarons	\$5/Person

### LATE NIGHT SNACK

Pizza	\$2/Person
Tacos	\$3.50/Person
Coneys	\$4/Person

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## ENTREE SELECTIONS



### BACON GOUDA CHICKEN

Creamy Smoked Gouda Sauce with Applewood Smoked Bacon Bits

### CHICKEN MADEIRA

Rich Madeira Wine Sauce with Garlic, Shallots, and Red Bell Peppers

### CHICKEN MARENGO

Parmesan Beurre Blanc with Herb Marinated Cherry Tomatoes and Crispy Leeks

### CHICKEN MARSALA

Marsala Wine Sauce with Garlic, Mushrooms and Shallots

### CHICKEN PARMESAN

Marinara Sauce with Mozzarella and Shaved Parmesan

### CHICKEN PICATTA

White Wine and Garlic Sauce with Lemons, Capers, Herb Marinated Artichoke Hearts, and Grape Tomatoes

### SALMON BEURRE BLANC

Citrus Beurre Blanc with Spinach and Brown Rice Pilaf

### ITALIAN SAUSAGE & GRILLED PEPPERS

With Caramelized Onion, Roasted Roma Tomatoes, and Parmesan

### MAPLE GLAZED PORK

Apple-Bourbon Maple Glaze over Cherry Salpicon Marinated in Garlic, Rosemary and Thyme

### SHRIMP SCAMPI

Rosemary-Garlic Pan Sauce, Served Over a Bed of Sautéed Spinach and Shallots  
*(3 pieces for duet plates)*

### SLICED BEEF STRIPLOIN

Herb Roasted and Topped with Traditional Zip Sauce

### CARVED PRIME RIB

Horseradish and Zip Sauce  
*(add \$18 per person)*

### KID'S MEALS | \$17 PER PERSON

*Select One Option for All Children 12 Years Old and Under  
Includes Fresh Fruit Plate and French Fries*

Chicken Nuggets  
House Made Mac & Cheese

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## COMPLIMENTS



### PASTA

Farfalle Alfredo  
Penne Marinara  
Penne Palomino  
Rigatoni Mushroom and Pesto

### VEGETABLES

Grilled Asparagus  
Roasted Broccolini  
Grilled Zucchini and Squash  
Roasted Broccoli and Cauliflower  
Sauteed Green Beans with Diced Onions  
House Vegetable Medley

### STARCH

Boursin Whipped Potatoes  
Braised Marble Potatoes  
Roasted Garlic Mashed Potatoes  
Roasted Rosemary Redskin Potatoes

Loaded Smashed Yukon Potatoes  
Dauphinois Potatoes  
Parmesan Risotto  
Vegetable Rice Pilaf

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## BAR SELECTIONS



*Assorted Soft Drinks, Juice, Coffee & Tea are Included in All Bar Packages*

### PREMIUM BAR | \$32 PER PERSON

Tito's Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Parrot Bay Coconut Rum, 1800 Tequila, Tanqueray Gin, Canadian Club Whiskey, Jim Beam Bourbon, Jack Daniels Whiskey, Dewars Scotch, Amaretto de Amore, DeKuyper Peach Schnapps, Baileys Irish Cream, Kahlua

**Wine** | Cabernet Sauvignon, Moscato and White Zinfandel

**Draft Beer** | Miller Lite, Bud Light, Labatt Blue, Labatt Blue Light Draft Beer

### ULTRA-PREMIUM BAR | \$38 PER PERSON

*In addition to the Premium Bar, the Ultra-Premium Bar Includes:*

Crown Royal Whiskey, Basil Hayden Bourbon, Cointreau, Johnnie Walker Black Scotch, Casamigos, Kettle One, Hendricks, Woodford Reserve

**Wine** | Cabernet Sauvignon, Merlot, Chardonnay, Moscato and White Zinfandel

*Option to replace one draft selection for craft:*

Bell's Oberon (Seasonal), Bell's Two Hearted, Blue Moon or Truly Seltzer

**Soft drinks, Juice, Coffee & Tea Bar**

**\$10/Person**

**House Sparkling Wine Toast**

**\$4/Person**

All bars not to exceed five hours, closed 1/2 hour during dinner and last 1/2 hour of ballroom rental. Greystone Golf Club reserves the right to monitor bar services in compliance with the Michigan Liquor Control Commission regulations.

Greystone Golf Club must provide all alcohol services. Outside alcohol prohibited.

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## BAR ENHANCEMENTS



### CLUBHOUSE COOLER BARS

*Select from the options below to supplement bar packages  
Based on 1 hour of service with a dedicated Bartender and unique display  
\$8 per person*

#### **BUNKER BOURBON BAR**

Assorted Bourbon Selections Smoked  
and Served On the Rocks or Neat

#### **LINKS SPIKED LEMONADE**

Choice of Vodka, Rum, Gin, or Tequila Mixed  
with Fresh Lemonade and Assorted Flavored Boba

#### **SAND-TRAP SELTZER BAR**

Choice of Vodka, Rum, Gin, or Tequila Mixed  
with Soda Water and Colorful Flavored Float

### SIGNATURE COCKTAILS

*Select from the options below  
\$8 per person*

#### **LAKE FRONT PUNCH**

Rose Wine, Vodka, Blackberry Soda Water and Lime  
Juice, Garnished with Fresh Blackberries

#### **MINT TO BE MOJITO**

Rum, Simple Syrup, Strawberry Puree, Fresh Mint  
Leaves and Sprite, Garnished with Fresh Strawberries

#### **LILAC LEMONADE**

Vodka, Lilac Syrup, Fresh Lemonade and Sprite,  
Garnished with Lemon

#### **MELON FIZZ**

Vodka, Watermelon Syrup, Lime Juice and Sprite,  
Garnished with Lime

#### **GREYSTONE SANGRIA**

Dry Red Wine, Triple Sec, Orange and cranberry Juice,  
Garnished with Fresh Cranberries and Orange Slices

#### **ALWAYS BY MY CIDER**

Rum and Fresh Apple Cider, Garnished with Fresh  
Apples and a Cinnamon Sugar Rim

#### **THE "INSERT NAME" COLLINS**

Gin, Lemon Juice, Grapefruit Juice and Soda Water,  
Garnished with Lemon

#### **PAR FASHIONED**

Bourbon, Simple Syrup, Orange Marmalade and  
Maraschino Cherries, Garnished with Fresh Orange  
Slice

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