GREYSTONE GOLF CLUB

WEDDINGS

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	$2,000
Lakeside Cocktail Hour	$1,500
Single Cocktail Hour Yard Game	$150
Three Cocktail Hour Yard Games	$350
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

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.
Prices do not reflect 6% sales tax & 20% operations fee.

CEREMONY PACKAGE

$2,000 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 250 white ceremony chairs, coordination, and an on-site bridal suite. Access to our luxurious bridal suite will begin at 7:30am (April-September) and 9am (October-March) 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

BRIDAL SUITE SELECTIONS

PACKAGES

Pricing per person based on 1 hour of service
$250 Attendant Fee

BREAKFAST PACKAGE | $15
Assorted Breakfast Pastries, Yogurt Parfait, Fresh Fruit, Coffee & Orange Juice

LUNCH PACKAGE | $22
Assorted Sandwiches, Vegetable Crudité, Kettle Chips, and Soft Drinks

GRAZING PACKAGE | $18
Charcuterie of Cheese, Crackers, Fresh Fruit Platter, and Fresh Vegetables with Ranch Dressing

A LA CARTE

PLATTERS

Assorted Pastries	$4/Person
Fresh Vegetable Crudité	$5/Person
Mini Sandwich and Wrap Platter	$7/Person
Fresh Charcuterie Display	$8/Person

BEVERAGES

Mimosas or Bellinis	$4/Glass
Assorted Beer or Seltzer	$5/Each
Assorted Soft Drinks	$2/Each
House Wine or Sparkling	$25/Bottle

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THE SAPPHIRE PACKAGE

INCLUDES:

Hors D' Oeuvres
Choice of (2) Displayed Hors D'oeuvres

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
Choice of (4) Displayed Hors D'oeuvres

Salad Course - Family Style
Choose One
Fresh Garden Salad with Dressings or Caesar Salad

Pasta Course - Family Style
Choose One
Penne Marinara, Farfalle Palomino, or Farfalle Alfredo

MAIN COURSE

Choose One

Plated Chicken	$87/ Person
Two Entrée Buffet	$92/ Person
5 oz Filet Mignon and Chicken Duet	$100/ Person
5 oz Filet Mignon and Salmon Duet	$100/ Person
5 oz Filet Mignon and Shrimp Duet	$103/ Person

Five Hour Premium Bar & Sparkling Toast for All Guests
(1) Signature Cocktail During Cocktail Hour
Pizza Afterglow

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.
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THE DIAMOND PACKAGE

INCLUDES:

Hors D' Oeuvres Course
Choice of (4) Displayed Hors D'oeuvres

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	$99/ Person
Two Entrée Buffet	$108/ Person
5 oz Filet Mignon and Chicken Duet	$120/ Person
5 oz Filet Mignon and Salmon Duet	$120/ Person
5 oz Filet Mignon and Shrimp Duet	$123/ Person

Five Hour Ultra-Premium Bar & Sparkling Toast for All Guests
Choice of (2) Signature Cocktails **OR** Clubhouse Cooler
Pizza Aftergow
Floor Length Linen
Chiavari Chairs
(**Gold, Silver, Black, White, Mahogany**)

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A LA CARTE

Displayed Hors D' oeuvres Included in Packages
Upgrade to Butler Passed Service - $350

HORS D' OEUVRES

Traditional Bruschetta
Vegetable Spring Rolls
Chilled Gulf Shrimp
Homemade Italian Meatballs
Caprese Skewers
Spanakopita
Chicken Skewers
Beef Skewers

Hummus with Pita
Vegetable Display
Assorted Cheeses & Cracker Display
Seasonal Fresh Fruit Display + $4 per person
Charcuterie Board + $6 per person

DESSERTS

Mini Cannoli	$3/each
Mini Crème Brulee	$3/each
Mousse Cup	$3/each
Chocolate Covered Strawberry	$4/each
Crème Brulee	$5/each
Mini Macaroons	$5/each

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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 PICCATA

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 Sauteed 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 *+ $20 per person*

KID'S MEALS | $20 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

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.
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COMPLIMENTS

PASTA

Farfalle Alfredo
Farfalle Palomino
Penne Marinara
Rigatoni Mushroom and Pesto

VEGETABLES

Grilled Asparagus
Roasted Broccolini
California Vegetable Medley
Sauteed Green Beans with Diced Onions

STARCH

Boursin Whipped Potatoes
Braised Marble Potatoes
Roasted Garlic Mashed Potatoes
Dauphinois Potatoes
Parmesan Risotto
Vegetable Rice Pilaf

Roasted Rosemary Redskin Potatoes

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AFTERGLOWS

Based on One Hour of Service
Priced per person - Minimum of 50 guests

PIZZA | $4

Includes Both Cheese and Pepperoni Pizzas. Accompanied by Garlic Bread, Parmesan Cheese, and Ranch.

CONEY STATION | $8

All Beef Hot Dogs, Detroit Chili Sauce, Shredded Cheese, Diced Onions, and Assorted Condiments.

TACO BAR | $10

Seasoned Beef Served with Flour, Corn Tortillas, Shredded Cheese, Lettuce, Tomato, Onions, Jalapeño, Nacho Cheese, and Sour Cream

SLIDER STATION | $12

Choice of (2) Sliders

Traditional Beef Slider | Pulled Pork Slider
Hot Honey Chicken Sandwich

Add French Fries to any Afterglow | $2

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BAR SELECTIONS

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

PREMIUM BAR

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

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.
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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
Butler Passed Upgrade - $500

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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POLICIES AND PROCEDURES

REQUIRED MINIMUM SPENDS

Friday - $18,000
Saturday - $20,000
Sunday - $15,000

Fridays & Sundays on Holiday Weekends will be booked at Saturday Minimums

Room rental is based off of (6) hours of service, not including (2) hours to setup and (1) hour to teardown. Reception time can be added for an additional $500 per hour to end no later than 1:00 AM. All Day Access may be added on to begin setup as early as 9:00 AM.

FOOD & BEVERAGE

All food & beverage, excluding wedding cake and approved desserts, are required to be purchased through Greystone Golf Club. Due to Health Department regulations, no food or beverage may be brought in or removed from the building. Greystone Golf Club may remove any food and/or beverage brought onto the premises by clients and their guests.

All food & beverage are subject to 6% MI State Tax and a 20% Operations Fee. The operations fee does not include gratuity to Greystone Golf Club staff, but is considered room rental of the Event Space.

The sale and serving of alcoholic beverages is regulated by the State of Michigan. Alcohol shall not be served to minors or guests that appear, by Greystone staff, to be intoxicated. Greystone Golf Club reserves the right to refuse alcohol service to any individual. Shots are strictly prohibited during open bar events.

DEPOSIT & RESERVING THE DATE

Greystone Golf Club will extend a complimentary (7) day courtesy hold on the date of your choice, based on availability. The initial deposit ($1,500 security deposit) along with a signed Event Contract is due in order to secure your date.

Client may remit payment by certified check, cash, or credit card. Use of a credit card after the initial deposit will result in a 3% service fee. Please make check payable to: **Greystone Golf Club**.

The total remaining balance is due (10) days prior to the Event based on the attendance gurantee.

ATTENDANCE GUARANTEE

The final guaranteed guest count is required (14) days prior to the event. Any changes made thereafter may be subject to additional fees. If a guarantee is not received, we must consider the most recent communication regarding the number of people booked as the final guarantee and prepare invoicing on that basis.

CANCELLATIONS & TRANSFERS

All cancellations must be submitted in writing by the Contract Signer. Except as stated below, if the Client cancels the contracted event, they will be charged. As liquidated damages and in complete release for all claims related to the cancellations, a percentage of the total contract price as follows:

Booking to 300 days prior to event	5%
240-299 days prior to event	20%
180-239 days prior to the event	30%
120-179 days prior to the event	40%
60-119 days prior to the event	50%
0-59 days prior to the event	60%

Deposits may be refunded in the event the room is rebooked on the exact date cancelled.

DAMAGES & LIABILITY

Greystone Golf Club assumes no liability for the loss or damage of any equipment or possessions of clients or guests before, during, or after the Event. Greystone reserved the right to inspect and control all private functions. The client is responsible for all Greystone property missing or damaged, incurred by the guests, independent vendor, or any other person on the client's behalf.

NON-PERFORMANCE

Greystone Golf Club shall not be responsible for damages, including any liquidated damages provided above. If Greystone is unable to perform its obligations under the Event Contract for any reason beyond its control, including, but not limited to strikes, labor disputes, government requisitions, regulations on commodities or supplies, Acts of God, and such non-performance is excused.

EVENT SET UP & TEAR DOWN

Set up may begin (2) hours prior to the start of the reception. Greystone Golf Club staff will be able to assist with arranging the items below. All items must arrive at Greystone Golf Club in final form and labeled by 24-hours prior to the event.

Favors
Toasting Flutes
Cake Knife & Server
Menu Cards
Guestbook and Pen
Card Box

All Day Access can be added onto the event day, pending availability, for an additional $2,000 fee for set up as early as 9:00 AM.

All personal belongings must be removed at the conclusion of the event, no more than (1) hour after the end time, unless specified in writing by an Event Coordinator.

Greystone Golf Club is not responsible for any items left behind. Should any guest or client items be left at Greystone, they will need to be picked up within (1) week of the event or they will be discarded.

VENUE COORDINATION

An Event Coordinator will be assigned to all events, who will assist clients throughout the process with site specific items. A detailing meeting will be held to review food & beverage, timeline, and layout. They will ensure that all food & beverage timelines are held accordingly, making sure service is completed in a timely manor. Set up and tear down of all Greystone equipment will be set up by golf club staff. A 30-minute rehearsal will be facilitated by your assigned Coordinator for all ceremonies booked on site.

Personal decor and items provided by the client will be required to be set up by the client. Greystone will not be responsible for the client's personal items, beyond the outlined decor previously stated.

BRIDAL SUITE

A bridal suite is included in all ceremonies and may be added onto other events at an additional fee. The bridal suite is available from April-September starting at 7:30am to (1) hour after following the end of event, from October-March available starting at 9am to (1) hour following the end of event. Additional bridal suite time may be added on for a fee.

A bridal suite menu is available with options for breakfast and lunch. These items must be pre-ordered with your Event Coordinator (14) days in advance.

TASTINGS

Greystone Golf Club offers a complimentary tasting for all couples who have reserved their date. All couples and (2) additional guests are complimentary. Additional guests are welcomed for a fee of $30 per person, up to no more than (6) guests total. Tastings are held in the Spring and Fall.

If a couple would like to sample the menu prior to booking, a fee would apply. After booking, this fee would be included in your deposit.

GUIDELINES

- Consumption of alcoholic beverage by vendors is prohibited.
- Vendors must wear appropriate formal attire.
- Confetti, fog, bubbles, cold sparkles are not permitted in the Greystone facility.
- Taping or hanging items from the walls or ceiling is not permitted.
- All candles must be encased in glass, with flames enclosed in the container.Rice, birdseed, or fake/non-biodegradable flower petals are not permitted outdoors.
- Client may not transfer Event Contract without Greystone Golf Club approval.
- Access to the hall is not guaranteed for set up until 2-hours prior to reception start time.
- Smoking is allowed in designated smoking areas.
- Greystone furniture may not be moved without approval from Event Coordinator.

MISCELLANEOUS FEES

Butler Passed Dessert: $350 *(cutting and service of wedding cake included in Wedding Package Pricing)*

Butler Passed Cocktails: $500

Additional Entree (Buffet): $5 per person

Additional Bartender: $75 per bartender
(provided: 1 bartender per 100 guests)

1-Hr Bar Extension: $10 per person *(all guests over 21 years old)*

Exceeding Event Time: $500 per 30-minutes