



STONEBROOKE

GOLF CLUB

weddings

**Award-Winning
Ceremony & Reception Venue**

Clubhouse Rental

Expansive Outdoor Terrace | Spectacular Photo Opportunities | Contemporary Architecture

Included: Professional Planning Services & Wait Staff, Seating for 250 Guests, Linens, China & Glassware, Custom Menu, Full Bar Facilities, Microphone, Dance Floor, Extended 1am End Time, Set up Assistance

MAY - OCTOBER

Clubhouse Rental: \$3,900

Food & Beverage Minimum:
FRI & SUN: \$8,000 | SAT: \$10,000

NOVEMBER - APRIL

Clubhouse Rental: \$2,900

Food & Beverage Minimum:
FRI & SUN: \$6,000 | SAT: \$8,000

Ceremony Packages

Stonebrooke : \$1,200

- Waterfall Scenery
- Seating for 50
- Standing Room on Terrace
- Bridal Getting Ready Space
- Rehearsal Time - Based on Availability
- Water's Edge Clubhouse Getting

Ready Add-On: \$1,500

Water's Edge: \$3,200

- Rolling Greens Scenery
- Seating for 200
 - Additional Chair Rental Available at \$6 per chair
- Water's Edge Clubhouse for Private Wedding Party Getting Ready Spaces
- Brunch & Beverage Menus to Order
- Golf Cart Shuttles for Guests
- Rehearsal Time - Based on Availability

Our Venue

Clubhouse Rental

Our Clubhouse will be closed to the public for your event, with the exception of the main patio. There is a wrap-around terrace reserved for Event use of the East side. 250 guests can be accommodated within the clubhouse.

Deposits & Payments

An initial non-refundable deposit is due at the time of booking to secure the space and your date. A second deposit will be made halfway through your planning timeline and will be outlined in your contract. Both deposits will be credited towards your final bill. Final payment is due one week prior to your event.

Catering Services

We offer an extensive menu, however our Executive Chef loves taking any opportunity to be creative and will craft a menu custom to your desire.

Menu & Beverage Selections will be detailed with the Catering Director two months prior to your event.

Food and beverage pricing will be guaranteed 30 days prior to your event based on market fluctuations. All items are subject to 20% service charge, 7.375% sales tax (including service charge, per State of Minnesota) and 9.875% liquor sales tax.

Menu Tasting

Menu Tastings will be arranged with your Catering Director prior to your event, and will need two weeks of scheduling. Tasting cost will be added to your final bill.

Health Department Regulations

Stonebrooke must provide all food and beverage consumed on premise. We are also prohibited from allowing carryout of any leftover food or beverages.

Wedding Cakes

Desserts and cupcakes are welcomed, however must come from a licensed commercial bakery. No Cake Cutting Fee will be assessed.

Security

An off-duty Police Officer will be required for all weddings. A \$70/hr charge will be assessed, beginning Social Hour.

Wedding Gifts & Cards

To assure the security of your wedding gifts and cards, please assign a trusted member of your party to monitor these items. Please do not leave gifts unattended. Gifts and cards must be completely removed from Stonebrooke's premise prior to leaving. Stonebrooke is not responsible for any lost or stolen items.

Decor & Centerpieces

White or ivory linens and an array of colored napkins are included. You are welcome to bring in your own centerpieces, however please note tapered candles, confetti, and glitter are not permitted. Stonebrooke is happy to set up decor and centerpieces for you day-of. Your group is responsible for the removal of all personal items at the end of the evening.

Reception Displays

Whole Displays Serve about 100 Guests / Half Displays Serve about 50 Guests

Cheese Board

Whole \$300 / Half: \$150

Domestic & International Cheeses, Grapes & Berries, Crostini's & Crackers

Charcuterie Display

Whole \$400 / Half \$200

Assorted Meats, Cheeses, Marinated Olives, Artichokes, Roasted Red Peppers, Fruits, Crackers & Crostinis

Bruschetta

Whole \$120/ Half: \$70

Vine Ripe Tomato, Basil, Balsamic with Crostini

Hot Spinach & Artichoke Dip

Whole \$120/ Half: \$60

Pita Chips & Crostinis

Pico de Gallo & Guacamole

Whole \$120/ Half: \$80

Tortilla Chips

Fresh Vegetables

Whole \$150/ Half: \$100

Fresh Vegetables & Chipotle Ranch

Fresh Fruit

Whole \$200/ Half: \$120

Selection of Fresh Fruit

Prices subject to 7.375% Sales Tax & 20% Service Charge
Sales Tax also applies to the Service Charge.

Canapes

Chilled | Per Dozen

Roasted Prosciutto wrapped Asparagus

\$29

Shaved imported Prosciutto with Asparagus & Balsamic essence

Goat Cheese Tapenade

\$33

Olive Trio Tapenade on Crostini topped w. Goat Cheese crumbles

Smoked Salmon Mousse

\$35

Smoked Salmon, Cream Cheese, Tarragon piped on English Cucumber Slice

Shrimp Cocktail Shooter

\$48

Poached Shrimp with Cocktail

Mini Avocado Toast

\$28

Crostini topped w. Avocado, Tomatoes & Hard Boiled Egg

Add Ahi Tuna OR Prosciutto \$35

Waldorf Popper

\$35

Waldorf Chicken Salad in crispy Wonton Wrapper

Sweet Shrimp Bites

\$35

Baby Shrimp with English Cucumber Sweet Spicy Dill Glaze

Antipasti Skewers

\$36

Prosciutto, Roasted Cremini Mushrooms, Spanish Olives & Feta

Beef Crostini

\$40

Tender Beef on a Crostini with Chimichurri Sauce

Bleu Cheese Fig

\$39

Ama Bleu Cheese wrapped with Applewood Bacon & Honey essence

Julienne Vegetable Shooters

\$32

Served in Shot Glass with Choice of Buttermilk Ranch or Signature Stonebrooke Dressing

Caprese Bites

\$33

Skewered Grape Tomatoes with Fresh Basil, Mozzarella & Fresh Extra Virgin Olive Oil

Seared Ahi Tuna

\$40

Fried Wonton Wrapper with Napa Slaw & Soy Vinaigrette

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Hors d'oeuvres

Hot | Per Dozen

Bacon Shrimp

\$62

Applewood Smoked Bacon wrapped Rock Shrimp & Maple Spiced Glaze

Bacon Cheddar Arancini

\$30

Risotto with Cheddar Cheese & Applewood Smoked Bacon

Mini Burgers

- Angus Burger & Ketchup **\$34**
- American Cheese **\$36**
- American Cheese & Bacon **\$40**
- Bacon, Bleu Cheese & Mushroom **\$40**

Pesto Pinwheels

\$28

Cream Cheese mixed w. Pesto in Puff Pastry twists

Seared Scallops

\$40

Sweet Thai Chili Sauce

Boneless Chicken Bites

\$28

Tossed in Buffalo Sauce with Bleu Cheese Dressing

Chicken Satay

\$32

Teriyaki marinated Chicken Skewers with Thai Peanut Sauce

Classic Crab Cake

\$40

Pan-fried topped with & Roasted Red Pepper Remoulade

Meatballs

\$27

Swedish or Barbeque Sauce

Prices subject to 7.375% Sales Tax & 20% Service Charge
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Dinner Entrees

Please choose a menu of **two proteins, one salad, one vegetable** and **one starch**.

Served with Signature Dinner Rolls & Freshly Brewed Coffee

Children's Meal & Dietary Restriction Meals do not factor into two entrée selection.

Spinach & Artichoke Pasta

\$26

Roasted Garlic, Artichoke Hearts, Tomato & Parmesan Cream Sauce

Butternut Squash Ravioli

\$28

Light Garlic Cream Sauce & Fresh Parmesan

Pasta Primavera

\$26

Seasonal Vegetables with a White Wine Olive Oil Sauce *Vegan

Chicken Florentine

\$27

Boneless Chicken Breast topped with Spinach & Garlic Cream Sauce

Minnesota Harvest Chicken

\$29

Boneless Breast of Chicken stuffed with a Wild Rice filling & Sage Veloute

Champagne Chicken

\$29

Panko Breaded Chicken Breast topped with Champagne Cream Sauce

Crispy Tuscan Chicken

\$29

Panko Crusted Chicken Breast topped with Pancetta Cream Sauce

Parmesan Crusted Walleye

\$35

Breaded Walleye topped with Lemon Buerre Blanc

Salmon Filet

\$34

Pesto Marinated Filet of Salmon finished with Lemon Beurre Blanc

Pork Tenderloin

\$30

Pork Tenderloin Medallions roasted & finished with Blackberry Demi-Glace

Braised Beef Short Ribs

\$35

Slow Roasted with Natural Pan Sauce

Beef Tenderloin

8oz \$44 | 6oz \$39

Grilled tenderloin topped with Red Wine Demi Glace

Manhattan Strip Steak

\$40

Manhattan Style Strip Steak (8oz) finished with a Herb Butter Sauce

Children's Meal

\$12

Chicken Tenders, Fresh Fruit, French Fries

Prices subject to 7.375% Sales Tax & 20% Service Charge
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Salad

Stonebrooke Salad

Mixed Greens with Grape Tomato, Cucumber, Carrot & Croutons
Served with Signature Stonebrooke Dressing

Classic Caesar Salad

Crisp Romaine with Parmesan Cheese & Croutons
Tossed with Creamy Caesar Dressing

Strawberry Salad

Mixed Greens with Sliced Strawberries, Candied Pecans & Bleu Cheese Crumbles
Served with Honey Poppyseed Dressing

Minnesota Salad

Mixed Greens with Roasted Apples, Candied Pecans & Local Goat Cheese
Served with Cider Vinaigrette

Accompaniments

Choice of One Starch:

Garlic Whipped Potatoes
Rosemary Roasted Potatoes
Wild Rice Pilaf
Gnocchi

&

Choice of One Vegetable:

Green Beans Almandine
Roasted Asparagus
Lemon Broccolini
Green Topped Carrots

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Late Night

10:00pm Latest Service

Stonebrooke Pub Mix

\$18 per Pound

Pico de Gallo & Tortilla Chips

\$35 | Half Display Serves 25ppl

Onion Dip & Kettle Potato Chips

\$50 | Half Display Serves 25ppl

Pretzel Sticks with Beer Cheese

\$150 | 50 Pretzels

Pizza

\$22 per Pizza | 14in

Variety of Cheese, Pepperoni, Sausage & Vegetable

Loaded French Fry Buffet

\$45 | 5lbs of French Fries (25ppl)

Cheddar Jack Cheese, Green Onions, Bacon, Ketchup, Signature Stonebrooke Dressing

Fiesta Bar

\$10 per Person

Tortilla Chips, Seasoned Beef, Cheese, Shredded Lettuce, Tomatoes, Jalapeños, Onions, Sour Cream & Pico de Gallo

Wing Bar

\$100 per 50 Wings | Bone-In

\$100 per 50 Wings | Boneless

Choice of Buffalo, Barbeque, Sweet Chili, Cajun Dry Rub

Served with Ranch & Bleu Cheese

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Beverage Service

Bartenders

Bartender staffing is at the discretion of Stonebrooke Management given the format of your selections and guest count. A fee of \$100 per Bartender will be added to your final bill.

Micro Bars

Micro Bars are an option, when space allows, for a setup charge of \$100. A Bartender Charge will be applied.

Liquor Policy

Stonebrooke Golf Club reserves the right to hold specific alcohol consumption policies, of which will be thoroughly detailed in the event contract. Please ask your Catering Director if further questions arise.

Mixed Drinks & Cocktails

Rail Brands | \$7

Petri, Karkov, Wakefield, English Guard, Ron Diaz, T&L, Durango

Call Brands | \$8

E&J, Christian Brothers, Absolut (Citron, Mandrin, Vanilla), Windsor, Seagrams 7, Canadian Club, Beefeater, Tanqueray, Barcardi, Captain Morgan, Malibu

Premium Brands | \$9

Korbel, Cognac, Tito's, Ketel One, Stoli, Stoli Raz, Kinky, Jeremiah Weed, Crown Royal, Jack Daniels, Jameson, Johnnie Walker Black, Chivas (12 yr), Fireball, Bombay Sapphire

Extra Premium Brands | \$10

Hennessy, Grey Goose, Maker's Mark, Hendrick's, Patron (\$10), GlenFiddich, Glenlivet

Cordials & Cocktails

List Available Upon Request

Unlimited Soda Package | \$2 per Guaranteed Guest Count

Prices subject to 9.875% Liquor Tax & 20% Service Charge
Sales Tax also applies to the Service Charge.

Beer

Domestic Draft Beer | \$375 (\$6)

Michelob Golden Light, Michelob Ultra, Miller Light, Coors Light

Import Draft Beer | \$475 (\$7)

Smithwick's, Summer Shandy, Blue Moon, Summit EPA, Loon Juice, Surly Furious, Badger Hill Traitor IPA, Kona Big Wave, Castle Danger Cream Ale

Domestic Bottled Beer | \$6

Busch Light (Cans), Coors Light, Michelob Golden Light, Miller Light

Import Bottled Beer | \$7

Blue Moon (Cans), Heineken, Corona, Modelo, Summit EPA, Surly Furious, Stella Artois, Leinekugel's Summer Shandy

Wine

HOUSE WINES | \$30 per Bottle

Pinot Grigio, Chardonnay, Pinot Noir, Cabernet

Proverb

TABLE WINES | \$35 per Bottle

Pinot Grigio

Prophecy

Riesling

St. Gabriel

Rose

Yes Way

Red Blend

Apothic

PREMIUM WINES | \$40 per Bottle

Sauvignon Blanc

White Haven

Chardonnay

Imagery

Pinot Noir

J Vineyards

Merlot

Josh

SPARKLING - Ala Carte

Brut | \$30

Wycliff

Asti | \$35

Gionelli

Prosecco | \$40

LaMarca

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Sales Tax also applies to the Service Charge.