

— TULLYMORE GOLF RESORT —

Weddings ^{and} Events

— TWO CLUBHOUSE VENUES —



Tullymore Clubhouse



St. Ives Clubhouse

Event Arrangements, Questions, Facility Tours

Contact Kelly Hondorp at Tullymore Golf Resort

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— 2016 Menu and Beverage Service Pricing —



*Love
at the
Course*



Tullymore Golf Resort specializes in wedding ceremonies and exquisite ballroom receptions at both its St. Ives Golf Club and its Tullymore Golf Club. Each features a magnificent clubhouse with lovely views of the golf course and nature's beauty.

Brides and grooms are treated to exceptional service and attention to detail, regardless of the size, budget and style of the event. Our staff will cater to your needs and ensure your wedding is everything you have imagined and more. Our experienced Event Coordinator will work with you to create a vision for your event and see it through all the way to the big day. Tullymore Golf Resort will handle all the details to ease the planning process and to make your wedding day or other event one of the utmost in elegance and enjoyment. You and your guests will be treated to a celebration that is enhanced with fine cuisine, an expansive dance floor and the highest quality professional service.

Not from the area? Tullymore Golf Resort is a Western Central Michigan destination where your wedding party and guests will appreciate our picturesque properties with two award-winning golf courses, two clubhouses and the charm of the surrounding countryside, complete with scenic woodlands, lakes, wetlands and abundant wildlife.

***"Tullymore Golf Resort made our special day absolutely wonderful!
The staff was really great, so professional and made us feel very special.
We will always treasure the memories." . . . a very happy bride***

Beverage Service

Beverage Service Policies

1. **Outside beverages are never permitted on Tullymore Golf Resort property. All beverages must be provided by Tullymore Golf Resort. Violations of this policy may result in the closure of the bar.**
2. The bar will be closed from the time the dinner bell rings until after dinner service.
3. No alcohol service will be provided to minors under the age of 21, as stated by law in the State of Michigan. Any person of questionable age must provide a valid I.D. to obtain alcoholic beverages, and anyone who tries to obtain beverages for a minor, or a person who has been refused bar service, will also lose their right to be served or asked to leave.
4. Bar service will end 6 hours from the time social hour begins or at 12:00 a.m.
5. As stated by law in the State of Michigan, no alcohol will be served to any individual who is or appears to be intoxicated.
6. Any member or guest, who in the opinion of Tullymore Golf Resort management, is or appears to be intoxicated may be requested to surrender his/her keys to club personnel or a sober companion. Such individuals shall then be driven home by a sober party or be transported home in a cab at his/her own expense.
7. Specialty wine may be ordered through Tullymore Golf Resort to serve at the event. Unopened specialty wine purchased through Tullymore Golf Resort for the event may be taken home following the event.
8. An individual must be designated to oversee potential issues that might arise such as minors drinking, intoxication, outside food and beverage, etc. This is typically the Master and/or Mistress of Ceremonies. Any issue not addressed may result in the closure of the bar.
9. Vendors will not be allowed to consume alcohol.
10. Drinks are not allowed on the dance floor.
11. A "last call" announcement is not permitted.

Bar Options

1. HOSTED BAR

All beverages are billed to host/hostess.

2. PARTIALLY HOSTED BAR

Guests pay cash for liquor.

Host/hostess are billed for any beer or wine provided.

Cash Bar Fee: \$100.00

3. FULL CASH BAR

Guests pay cash for all beverages.

Cash Bar Fee: \$500.00



Beverage Pricing

Liquor

Liquor prices are quoted on 1 Liter bottles and are inventoried to the nearest 10th of a bottle when calculating actual consumption. These prices are calculated on an approximate yield of 20-22 cocktails per bottle.

House Liquors: \$90 per bottle

Vodka, Rum, Gin, Bourbon, Scotch and Whiskey

Call Brands: \$120 per bottle

Bourbon: Jack Daniels, Jim Beam

Whiskey: Seagram's 7, Canadian Club

Tequila: Jose Cuervo

Misc: Christian Brothers Brandy, Southern Comfort, Amaretto

Vodka: Absolut Citron, Absolut, Three Olives Razz

Gin: Bombay, Tanqueray

Scotch: Dewar's, J Walker Red

Rum: Bacardi, Captain Morgan, Malibu

Premium: \$145 per bottle

Grey Goose, Belvedere, Ketel One, Glenlivet, Glenfiddich, J Walker Black, Chivas Regal, Crown Royal, Jameson, Bombay Sapphire, Maker's Mark, Grand Marnier, Kahlua, Baileys, Frangelico

Beer

Domestic: \$4.00 per drink

Budweiser, Bud Light, Miller Lite, Coors Light, Labatt Blue, Leinenkugel Seasonal

Premium: \$5.00 per drink

Samuel Adams, Heineken, Corona, Bell's

Craft Selections Available. Please Ask!

Draft Beer

Domestic Draft: \$300 per half barrel

Budweiser, Miller, Labatt, Coors

Premium: priced on request

Import, Craft Beer

Champagne

Toast: \$4.00 per person

Head Table Only Toast: \$20.00 per bottle

Wine

House Wine: \$20.00 per bottle

Red: Pinot Noir, Merlot, Cabernet Sauvignon

White: Pinot Grigio, Chardonnay, Moscato



Wine Served with Dinner

The bar will be closed during dinner, but there is the option for wine to be offered by the servers following the salad service. You may choose one red and one white of the house wines or specialty wines.

Please inquire with the Event Coordinator for specialty wines.

Menu

Menu Policies

1. Menu prices can only be guaranteed up to 90 days in advance of the event.
2. Due to Health Department regulations and Tullymore Golf Resort policy, food and beverage consumed on the premises must be provided by Tullymore Golf Resort, and Health Department regulations prohibit Tullymore Golf Resort from allowing guests to take home unconsumed food.
3. Menu choices are priced per person. A choice of two entrées will require an additional charge of \$2.00 per person (Multiple Entrée Fee).
4. Special dietary meals will be provided at the same price as the selected entrée. If more than 5% of the total guest count requires a special dietary meal, an additional \$1.00 per person will be assessed.
5. Children's meals will be provided upon request for children ages 11 and under. The meal is Chicken Fingers, French Fries and Fruit for \$10.00.
6. All cakes, cupcakes or cake pops will be privy to a \$1.00 per person fee (Cake Cutting Fee).
7. Outside desserts brought into the facility (aside from cakes, cupcakes and cake pops) will be charged a \$2.00 per person Outside Dessert fee. For alternative desserts, inquire into Tullymore Golf Resort's gourmet dessert offerings.
8. Menu prices do not include tax or gratuity.



HORS D'OEUVRE DISPLAYS

Based on a 90-minute maximum social time.

HORS D'OEUVRE ONLY EVENT: requires a \$22 per person minimum.

Priced per person.

Standard Cheese Board Display: \$4

Cheddar, Pepper Jack, Swiss with crackers and small fruit garnish.

Deluxe Cheese Board Display: \$5

Includes Cheddar, Gouda, Havarti, Munster, Pepper Jack and Swiss with crackers and small fruit garnish.

Artisan Cheese Board Display: \$7

Includes Boursin, Brie, Cheddar, Gouda, Havarti, Maytag Blue Cheese Spread, Munster, Pepper Jack and Swiss with crackers and small fruit garnish.

Deli Platter Display: \$7

Ham, Hard Salami, Pepperoni, Turkey with Cheddar, Pepper Jack and Swiss cheeses. Includes crackers and small fruit garnish.

Fresh fruit bowl with Small Fruit Display: \$3

Fresh fruit bowl with Large Fruit Display: \$5

Replace the bowl for skewers for additional dollar.

Vegetable Crudités: \$4

Ranch and French Onion Dips
Mixture of fresh seasonal vegetables along with pickled vegetables.

Antipasto Display or Skewers: \$7

Chef's Artisan Display: \$12

Combination of Deluxe Cheese Board, Deli Platter Display, Small Fruit Display and Vegetable Crudités.

Ice Sculptures and Champagne & Chocolate Fountains available.

Please inquire about pricing.



HORS D'OEUVRE SELECTIONS

Based on a 90-minute maximum social time.

HORS D'OEUVRE ONLY EVENT: requires a \$22 per person minimum.

Priced per person.

Cold Selections: \$3.00 each per person

Antipasto Skewers

Cucumber Cups (variety of fillings available; additional charges may apply)

Crostini (variety of choices available; additional charges may apply)

Deviled Eggs

Hummus

Onion Roll Ups

Spring Rolls



Hot Selections: \$4.00 each per person

Crab Rangoon

Empanadas

Meatballs (choice of BBQ, Marinara, Swedish)

Mini Mac and Cheese

Pigs in a Blanket

Pot Stickers

Sliders

Spanakopita

Shrimp Toast

Truffle Tater Tots



Premium Hors D'Oeuvres: \$5.00 each per person

Beef Wellington

Crab Cakes

Bacon Wrapped Sea Scallops

Lobster Rolls

Shrimp Cocktail (*market price*)

Stuffed Mushrooms



SPECIALTY SALAD SELECTIONS

All entrées are served with bread, resort salad and choice of starch and vegetable.

For an additional charge, the salad may be upgraded to one of our premium salads.

Resort Salad

Artisan Lettuce – Red Onion – Tomato – Cucumber – Crouton

Fiesta Salad: \$2

Romaine – Corn – Black Beans – Pico De Gallo – Avocado Puree –
Artisan Cheese – Tortilla Strips

Chopped Beet Salad: \$2

Artisan Lettuce Blend – Quinoa – Red & Yellow Beets – Snow Peas –
Avocado Puree – Goat Cheese

Michigan Salad: \$2

Artisan Lettuce – Dried Cherries – Candied Pecans – Red Apple – Maytag Blue Cheese

Summer Citrus Spinach Salad: \$3

Spinach – Oranges – Mango – Strawberry – Walnuts – Carrots



DINNER ENTRÉE SELECTIONS

All dinner entrées served with house salad (choice of two dressings), fresh baked rolls, choice of one vegetable and one starch; also includes coffee and hot tea.

Available house made dressings: ranch, French, Italian, bleu cheese.

House made vinaigrettes: balsamic, champagne, cherry.

Beef

Smothered Sirloin: \$26

Certified Angus Certified Choice – Caramelized Onions – Gruyere – Thyme

Prime Rib: \$35

Prime Rib – Dried Herb & Seasoning Rub – Horsey Sauce – Au Jus

Stuffed Filet: \$45

Filet Mignon – Blue Cheese – Bacon – Port Wine Demi Glaze

Seafood

Crispy Baked Walleye: \$28

Walleye – Lemon Pepper Panko Breading – Citrus Compound Butter – Parsley

Scallops Provençal: \$32

Scallops – Garlic – Shallot – Parsley – White Wine Sauce

Honey Glaze Salmon: \$24

Honey Glazed Salmon – Brown Butter Lime Sauce

Poultry

Champagne Chicken: \$24

Chicken – Grapes – Mushroom – Champagne Sauce – Chives – Parsley

Chicken Marsala: \$22

Chicken – Marsala Sauce – Prosciutto – Mushrooms – Fresh Herbs

Chicken Florentine: \$24

Chicken – Shallots – Garlic – Parsley – Spinach – White Wine Sauce

Chicken Kiev: \$28

Chicken – Panko Breading – Parsley – Garlic – Butter

Italian Stuffed Chicken: \$26

Chicken – Italian Bread Crumbs – Spinach – Onion – Mozzarella Cheese – Garlic – Tomato Sauce – Oregano – Basil

Hazelnut Encrusted Chicken: \$24

Chicken – Hazelnut Breading – Raspberry Sauce – Mint

DINNER ENTRÉE SELECTIONS

Pork

Roasted Pork Loin: \$22

Pork Loin – Garlic – Orange Sauce – Fresh Herbs

Cherry Pork Chop: \$24

Pork Chop – Coriander Spice Rub – Fresh Cherry Pan Sauce – Thyme

Mustard Spiced Pork Tenderloin: \$22

Pork Tenderloin – Mustard Seed Spice Rub – Honey – Honey Mustard

Vegetarian

Portabella Mushroom and Roasted Red Pepper Flatbread: \$14

Naan Bread – Portabella Mushroom – Roasted Red Pepper – Mozzarella – Parmesan Cheese – Fresh Basil

Ratatouille: \$20

Tomato – Zucchini – Summer Squash – Eggplant – Vegetable Puree Sauce

Eggplant Parmesan: \$18

Eggplant – Panko – Mozzarella – Ricotta – Parmesan Cheese – Tomato Sauce – Basil – Parsley

Pasta

Chicken Boursin Penna Pasta: \$24

Chicken – Penna Pasta – Boursin Cream Sauce – Tomato – Mushrooms – Panko

Shrimp Scampi: \$20

Shrimp – Linguine – Sun Dried Tomato – Garlic – White Wine Sauce – Parsley

Lobster Linguine: \$28

Lobster – Linguine – Tomato Sauce – Pancetta – Peas – Parmesan Cheese – Fresh Oregano

Accompaniment Selections

Choose one starch and one vegetable to be served with all selected entrées. Two separate starches or vegetables may be chosen for an additional \$1.00 per entrée. Not included in the pasta selections.

STARCHES: roasted herb Yukon gold potatoes, whipped red skin mashed potatoes, duchess potatoes, casserole potatoes, baked potato, twice baked potato, wild rice pilaf, parmesan herb risotto (add \$1.00)

VEGETABLES: steamed green beans, sautéed Brussel sprouts, green bean almandine, asparagus, fresh artichoke, honey glazed baby carrots, cauliflower au gratin, steamed broccoli

DINNER ENTRÉE SELECTIONS

Hot Buffets

Smokehouse

Baby Back Ribs – Bacon Cheddar Chicken Breasts – Baked Beans – Garlic Whipped Potatoes – Coleslaw – Pasta Salad – Chef's Fresh Vegetable – \$26

Southern Comfort

Quartered Barbecue Chicken – Fried Catfish – Macaroni & Cheese – Southern Greens – Coleslaw – Potato Salad – Corn Bread – \$24

Burger Buffet

Angus Hamburgers – Barbecue Chicken Breasts – Appropriate Condiments and Accompaniments – Potato Salad – Coleslaw – Pasta Salad – Chips – \$17

Barbecue Buffet

Pulled Pork Barbecue – Shredded Chicken Barbecue – Appropriate Condiments and Accompaniments – Potato Salad – Coleslaw – Pasta Salad – \$17

Dinner Buffet

Served with House Salad – Dinner Bread – Two Entrées – Two Starches – Two Vegetables – \$28

~ minimum of 50 guests required – additional charge for under minimum ~

~ add \$5 for each additional entrée – add \$2 for each additional side ~

served with choice of coffee or tea

**** not available for plated dinner service**

Vegetables

Steamed Asparagus
Green Beans Almandine
Seasonal Fresh Medley
Broccoli & Cauliflower Au Gratin**
Honey Basil Carrots
Zucchini Italiano **
Garlic Buttered Green Beans

Salads

Resort Spring Mix – Tomatoes – Red Onion – Carrot – Croutons – Mixed Cheese – Choice of Dressing
or
Greenhouse Organic Artisan Lettuces – Tomatoes – Red Onion – Cucumber – Croutons – Choice of Dressing
Dressing Choices Northern Italian – Bleu Cheese – Ranch – Champagne Vinaigrette – Traverse City Vinaigrette – Caesar

Starches

Red Skin Mashed
Roasted Red Skin **
Baked Potato
Au Gratin Potato **
Duchess Potatoes **
Wild Rice Blend
Sweet Potato Mashed

Entrées

Chicken Marsala
Champagne Chicken
Chicken Piccata
Prime Rib – Add \$6
Angus Sirloin – Demi Glace
Pork Loin – Dry Cherry Demi Glace
Mahi Mahi – Fresh Fruit Salsa
Salmon – Golden Raisin Capers – Dijon Beurre Blanc

DESSERTS & SNACKS

DESSERT SELECTIONS

Assorted Dessert Table \$9

New York Cheesecake with fresh berry sauce \$5

Cakes (variety of styles available) \$6

Cookie or Brownie Sundae \$6

Crème Brulee \$6

Fruit Crumble \$5

Ice Cream (variety of flavors available) \$4

Pies (variety of flavors available) \$5

Red Wine Poached Pear \$5

Strawberry Shortcakes \$5

Tiramisu \$6



LATE NIGHT SNACKS

Candied Nuts \$3

Chex Mix \$2

Chips and Salsa \$3

Boneless Chicken Wings \$8

French Fries \$3

Mozzarella Sticks \$4

Nachos \$6

Spinach Artichoke Dip \$4

Quesadillas \$5

Pizza \$6

Items available at this price point following events only and based on a 90-minute time frame.

HAVE A SPECIAL REQUEST?

Please inquire with the Event Coordinator.