



TULLYMORE

GOLF RESORT

Wedding Catering Menu

Policies & Pricing



Hors D'oeuvre Displays

*Based on a 90-minute social time. Hors D'oeuvre ONLY event requires a \$22 per person minimum
Pricing below is priced per person*

Standard Cheese Board Display: \$4

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

Artisan Cheese Board Display: \$7

Includes Boursin, Bree, 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.

Vegetable Crudités: \$4

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

Antipasto Display or Skewers: \$7

Deluxe Cheese Display: \$5

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

Chef's Artisan Display: \$12

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

Fresh Fruit Bowl with Small Fruit Display: \$3

Fresh Fruit Bowl with Large Fruit Display: \$5

Replace the bowl for skewers for additional dollar.



Hors D'oeuvre Selections

*Based on a 90-minute social time. Hors D'oeuvre ONLY event requires a \$22 per person minimum
Pricing below is priced per person*

Cold Selections - \$2

Antipasto Skewers
Cucumber Cups
Crostini
Deviled Eggs
Hummus
Onion Roll Ups
Spring Rolls
Bruschetta
Pinwheel Rollups

Hot Selections - \$3

Crab Rangoon
Empanadas
Meatballs
(BBQ, Marinara, Swedish)
Mini Mac and Cheese
Pigs in a Blanket
Pot Stickers
Sliders
Shrimp Toast
Truffle Tater Tots

Premium Hors D'oeuvres - \$4

Beef Wellington
Crab Cakes
Bacon Wrapped Sea Scallops
Lobster Rolls
Shrimp Cocktail
Coconut Shrimp
Stuffed Mushroom



Plated Dinner Entrée Selections

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

Pricing below is priced per person

BEEF

Smothered Sirloin: \$26

Certified Angus 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 Provencal: \$32

Scallops – Garlic – Shallot – Parsley – White Wine Sauce

Honey Glaze Salmon: \$24

Honey Glazed Salmon – Brown Butter Lime Sauce

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



Plated Dinner Entrée Selections

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

Pricing below is priced per person

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



Plated Dinner Entrée Selections

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

Pricing below is priced per person

POULTRY

Champagne Chicken: \$24

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

Chicken Marsala: \$24

Chicken – Marsala Sauce – Prosciutto – Mushrooms – Fresh Herbs

Chicken Florentine: \$24

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

Chicken Kiev: \$28

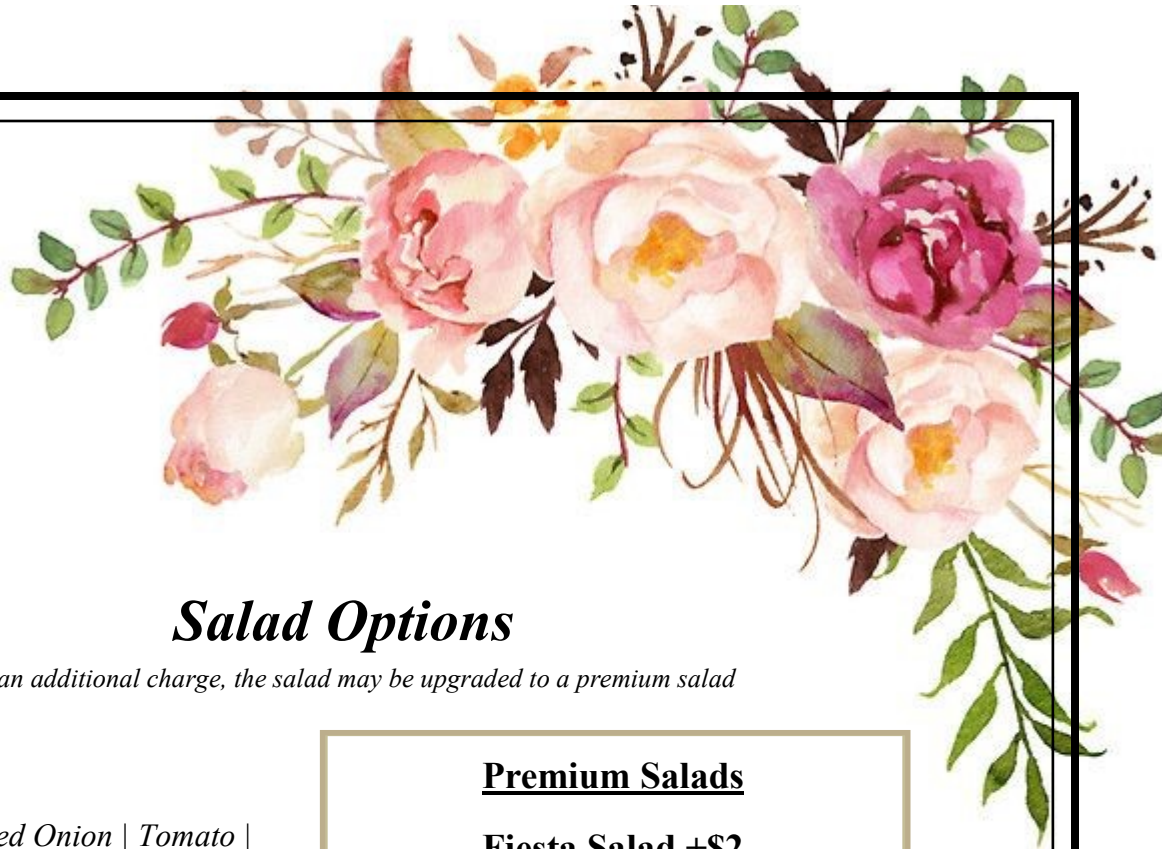
Chicken – Panko Breading – Parsley – Garlic – Butter

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



Salad Options

For an additional charge, the salad may be upgraded to a premium salad

Resort Salad

*Artesian Lettuce | Red Onion | Tomato |
Cucumber | Croutons*

Classic Caesar Salad

*Romaine | Parmesan Cheese | Croutons |
Caesar Dressing*

Wedge Salad

*Iceberg Wedge | Tomatoes | Green Onions |
Crumbled Bacon | Bleu Cheese Dressing*

Premium Salads

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
and Yellow Beets | Snow Peas | Avocado
Puree | Goat Cheese*

Michigan Cherry Salad +\$2

*Artesian Lettuce | Dried Cherries
Candied Pecans | Red Apple | Maytag
Bleu Cheese*

Summer Citrus Salad +\$3

*Spinach | Oranges | Mango | Strawberry
| Walnuts | Carrots*

Available House Made Dressings

*Ranch, French, Italian, Bleu Cheese
Vinaigrettes—Balsamic, Champagne, Cherry*



Starch and Vegetable Selections

Additional starches or veggies may be added to plate meals for \$1.00 per person/plate.

Vegetable Selections

Vegetables recommendations, based on seasonal availability, will be made by the event coordinator.

Steamed Green Beans
Fresh Artichoke
Garlic Butter Beans
Sautéed Brussel Sprouts
Zucchini Italiano
Honey Glazed Baby Carrots
Green Bean Almandine
Cauliflower Au Gratin
Steamed Broccoli
Steamed Asparagus
Seasonal Fresh Medley

Starch Selections

Roasted Herb Yukon Gold Potatoes
Duchess Potatoes
Au Gratin Potato
Whipped Redskin Mashed Potatoes
Baked Potato
Sweet Potato Mash
Twice Baked Potato
Casserole Potatoes
Wild Rice Pilaf
Roasted Red Skins



Dinner Buffet Menu

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

*minimum of 50 guests required
served with choice of coffee or tea*

VEGETABLES

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

STARCHES

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

ENTREES

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

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



Additional Buffets

*Pricing below is based per person
twenty percent service charge and six percent sales tax will be added to below prices*

HOT BUFFETS

Smokehouse – \$26

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

Southern Comfort – \$24

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

Burger Buffet – \$17

*Angus Hamburgers – Barbecue Chicken Breasts
– Appropriate Condiments and Accompaniments –
Potato Salad – Coleslaw – Pasta Salad – Chips*

Barbecue Buffet – \$17

*Pulled Pork Barbecue – Shredded Chicken
Barbecue – Appropriate Condiments and
Accompaniments – Potato Salad – Coleslaw –
Pasta Salad*

Taco Buffet – \$20

*Ground Beef—Hard & Soft Taco Shells—
Shredded Cheese—Lettuce—Onion—Tomato—
Sour Cream—Guacamole—Salsa—Beans—Rice*

COLD BUFFET

add soup to your buffet for an additional \$2

Cold Cuts – \$15

*Fresh Deli Meats – Sliced Cheeses
Deli Rolls – Assorted Condiments and
Accompaniments – Potato Salad –
Coleslaw – Pasta Salad – Kettle Chips*

Sandwich Wraps – \$16

*Butcher Block – Chicken Salad –
Vegetarian – Appropriate Accompaniments
Potato Salad – Pasta Salad – Kettle Chips*



Kids Menu

Please select one option for all children ages 2-10

Mac & Cheese – \$8

Hot Dog – \$9

Served with ketchup

Chicken Fingers – \$10

Served with ketchup

Side Options

Each kid menu option comes with one side

French Fries

Potato Chips

Warm Veggie

Apple Sauce

Fruit Cup

twenty percent service charge and six percent sales tax will be added to above prices



Dessert Options

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

Gluten free Dessert options available upon request

twenty percent service charge and six percent sales tax will be added to above prices



Late Night Snacks

Pricing below is per person

Boneless Chicken Wings \$5

Mozzarella Sticks \$4

Spinach Artichoke Dip \$4

Quesadillas \$5

Pizza \$25 per pie

Several topping items available

French Fry Buffet – \$3

Selection of Wedge Cut, Sweet Potato and Steak Cut Fries. Served with Ranch and Ketchup

Add Chili + \$1

Add Cheese+ \$.50

Smore's Bar – \$4

Graham Crackers | Chocolate | Marshmallows

Additional toppings available

Party Bowls

Serving size 50 guests

Mixed Nuts – \$60

Chips & Salsa – \$50

Peanuts - \$40

Pretzels – \$25

twenty percent service charge and six percent sales tax will be added to above prices



Beverage Options

twenty percent service charge and six percent sales tax will be added to below prices

Liquor prices are quoted on 1 liter bottles and are charged by consumption (to the nearest 10th of a bottle). Approximately 20-22 cocktails per bottle.

House Liquor

\$90/Bottle

Vodka | Rum | Gin | Bourbon | Scotch | Whiskey

Call Liquor

\$120/Bottle

Vodka *Absolut, Titos*

Rum *Bacardi, Captain Morgan, Malibu*

Gin *Bombay, Tanqueray*

Bourbon *Jim Beam*

Scotch *Dewar's, J Walker Red*

Whiskey *Jack Daniels, Segrain's 7, Canadian Club*

Tequila *Jose Cuervo*

Misc. *Christian Brothers Brandy, Southern Comfort, Amaretto*

Premium Liquor

\$145/Bottle

Vodka *Grey Goose*

Gin *Bombay Sapphire*

Scotch *Glenlivet, Glenfiddich*

Whiskey *Jameson, Crown Royal, Chivas, J Walker Black*

Liqueur *Kahlua, Bailey's*

Bourbon *Makers Mark*



Beverage Options

twenty percent service charge and six percent sales tax will be added to below prices

Wine

House Red

\$20/Bottle

Pinot Noir | Merlot | Cabernet Sauvignon

House White

\$20/Bottle

Pino Grigio | Chardonnay | Moscato

Beer

Domestic

\$4/Bottle

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

Premium

\$5/Bottle

Samuel Adams | Heineken | Corona | Bells

Craft Selections

Available upon request. Please ask!

Draft Beer

Pricing is listed per half barrel

Domestic

\$300

Bud Light | Miller Lite | Coors Light | Labatt

Premium

on request

Import craft beer

BOOKING AGREEMENT



Full Names of Bride and Groom _____

Email _____
Bride's Email _____ Groom's Email _____

Ceremony Venue Needed YES NO Location _____

Wedding Date _____ Today's Date _____

Estimated Number of Guests _____ Deposit Paid: \$ _____

How did you hear about Tullymore Golf Resort? Check all that apply.

- ☐ I am a member/parents are members ☐ Through theKnot.com
☐ Through family or friends ☐ Through a Bridal Show
☐ I have attended a wedding here before ☐ Other—Please list: _____

Did you visit our website before arranging a meeting with our Event Coordinator? YES NO

Host / Hostess

The host/hostess will be held responsible for the event in its entirety:

Host/Hostess Name _____ Phone _____
Email _____ Address _____

I, _____ have read, understand and agree to Tullymore Golf Resort's terms, general policies and procedures (enclosed in Events Guide). I also understand that all menu and beverage pricing is guaranteed for 90 days prior to the event, but rental fees, minimums and ceremony fees will remain in effect from the time of signing.

Host / Hostess _____ Date _____

Contact Person

The contact person will be the main contact during the planning and conclusion of the event.

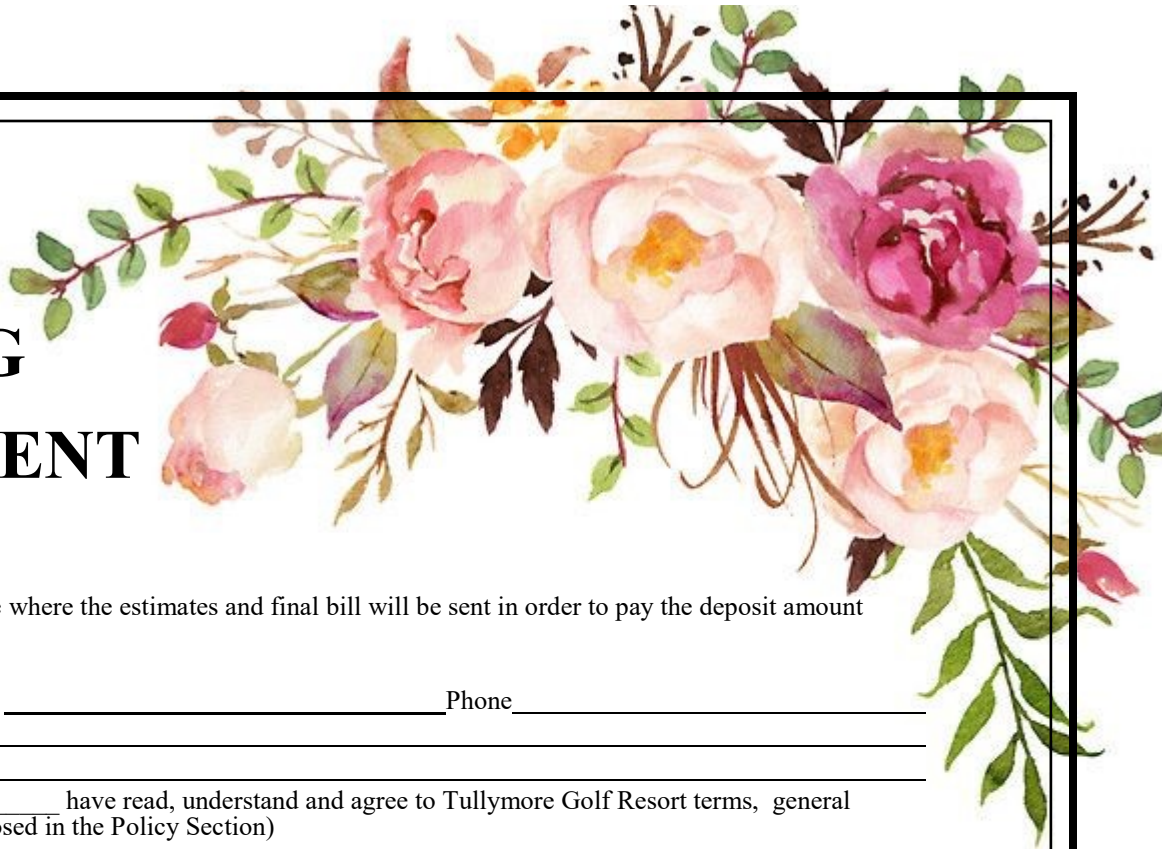
Contact Name _____ Phone _____
Email _____ Address _____

I, _____ have read, understand and agree to Tullymore Golf Resort's terms, general policies and procedures (enclosed in Policies Sections)

Contact Person _____ Date _____

Please note the following: A non-refundable deposit is required in order to hold a specific date. 30 days before the event date, 50% of the estimate is due (non-refundable). Seven (7) days before the event date, 100% of the estimate is due date. Bar/beverage balance will be charged to credit card(s) on file at the conclusion of the event.

BOOKING AGREEMENT



Billing Contact(s)

The billing address(es) will be where the estimates and final bill will be sent in order to pay the deposit amount and any final costs incurred.

Food Billing Contact Name: _____ **Phone** _____

Address: _____

E-mail _____

I, _____ have read, understand and agree to Tullymore Golf Resort terms, general policies and procedures (enclosed in the Policy Section)

Name

Date

Food Billing Contact

NOTE: A credit card for the food and bar billing contact must be kept on file in case of incidentals or failure to pay any remaining balance. All personal info is kept private and secure. Please print credit card information below.

Name on Card: _____ **Card Number:** _____

Expiration Date: _____ **Security Code:** _____

Bar Billing Contact Name (if different than food): _____

Phone: _____ **Alt. Phone:** _____

Address: _____

E-mail: _____

I, _____ have read, understand and agree to Tullymore Golf Resort terms, general policies and procedures (enclosed in the Policy Section)

Name

Date

Bar Billing Contact

NOTE: A credit card for the food and bar billing contact must be kept on file in case of incidentals or failure to pay any remaining balance. All personal info is kept private and secure. Please print credit card information below.

Name on Card: _____ **Card Number:** _____

Expiration Date: _____ **Security Code:** _____

Cancellation of event will result in charges (see enclosed policy).

- All events are subject to the Food and Beverage Minimums (see enclosed policy).
- All food and beverage costs are subject to a 20% service charge.
- All food and beverage charges are subject to the current Michigan sales tax after the 20% service charge is added.
- All prices are subject to change with a 90 day notice; menu prices can only be guaranteed 90 days in advance of event.
- Alcohol will not be served during the dinner portion of the event unless offering a separate champagne toast or wine with dinner.

Deposit amounts equal the room rental fee and ceremony fee. Deposits are non-refundable.

Please Send Payment to:

Tullymore Golf Resort
Attn: Event Coordinator
11969 Tullymore Drive
Stanwood, MI 49346

Please Make Check or Money Order Payable to:

Tullymore Golf Resort



Policies

On Premise Events, Meetings, Functions

1. Tullymore Golf Resort bar facilities are for public guests, hotel guests and member use only. Pre-orders of Tullymore Golf Resort food and beverage may be arranged in advance for private event groups.
3. All function arrangements on premise must be approved by Tullymore Golf Resort prior to booking.
4. If the function site is outdoors, we cannot guarantee the cleanliness of the area due to natural wildlife.
5. Vehicles are not permitted on the outdoor function site (with the exception of vehicles being offered as prizes such as for a hole-in-one).
6. A decision to move an outdoor function inside must be made a minimum of 3 days prior to the event date. If it is necessary, Tullymore Golf Resort reserves the right to increase social time in order to set up the ballroom for the function.
7. Tullymore Golf Resort cannot guarantee the function site will be available for use the day prior.
8. A signed, completed contract and full deposit are required to confirm an event date. Event dates are NOT confirmed until both the signed contract and full deposit are received by Tullymore Golf Resort.
9. The Ballroom, Devine's Room, Ned's Lounge, Patio, Side Lawn, and Tap Room are the spaces available to rent for an event. Please inquire on specific details.
10. Tullymore Golf Resort does have, and will enforce, a code of proper dress at all times.
11. Outside food and beverages are not permitted on Tullymore Golf Resort property (with the exception of wedding cakes and cupcakes).
12. Tullymore Golf Resort reserves the right to charge for any necessary special/extra cleaning if the condition of the room after your event deems it necessary or should any damage to the facility take place.
13. Tullymore Golf Resort is not responsible for any lost items, stolen items or any items left behind the day/night of your event. Tullymore Golf Resort will not store any items overnight after your event. If any items are found, we will keep them on site for up to 10 days.

Room Set Up and Decoration Policies

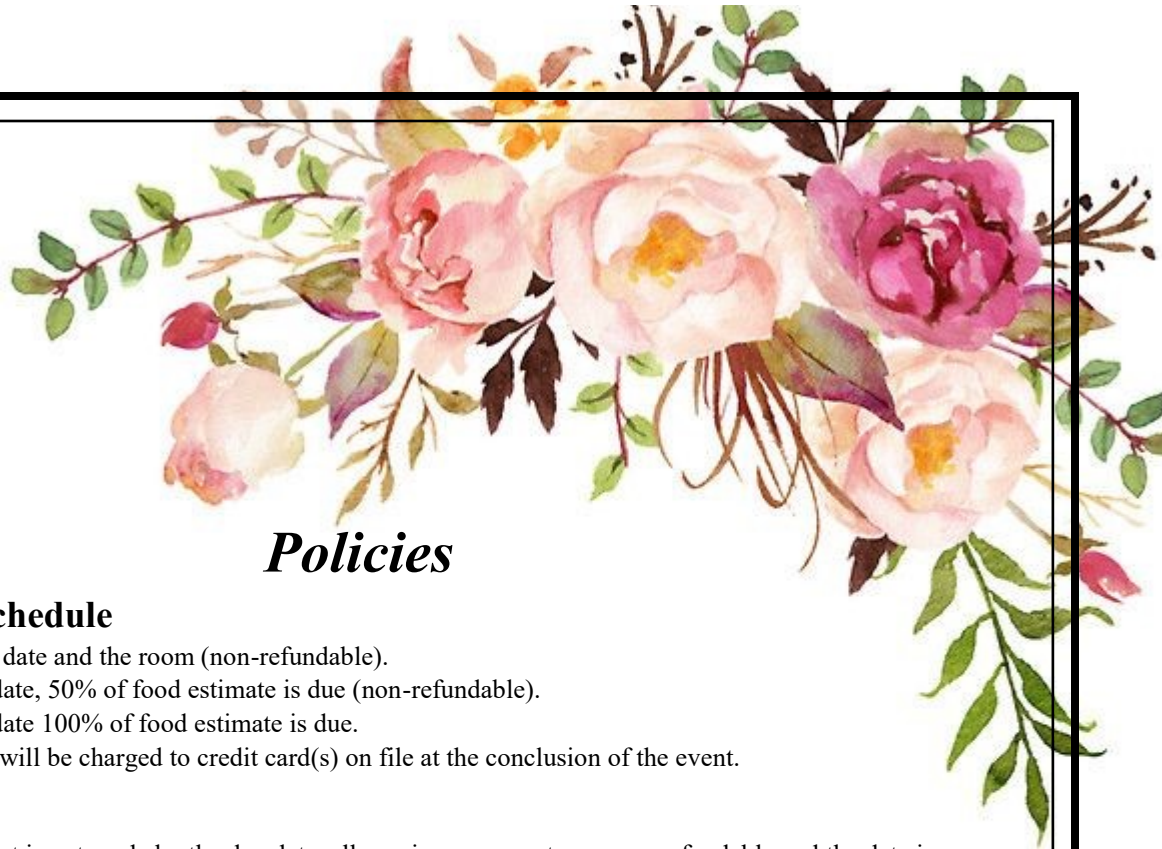
1. The event will be set to the point where vendors may come in to set up beginning at 9:00 a.m.
2. All vendors must arrive and be set up no later than 4:00 p.m.
3. Confetti, bubbles, glitter, sparklers, candles that are not enclosed and Chinese lanterns are not allowed.
4. Any outside decorations brought in must be removed at the conclusion of the event.
5. Dinner tables seat 8-10 people and are 6-foot rounds.
6. Items may not be affixed to walls or ceilings without prior approval.

Provided Linens

All paid room rentals include white linens for any 6-foot table and white napkins.

Golf Course Usage

1. Event guests are invited to golf while at the resort. Unless other advance arrangements are made, golf fees must be paid on the day of golf. This must be arranged through our Head PGA Golf Professional, Gary Lewandowski (glewandowski@tullymoregolf.com).
2. Anyone who chooses to golf at Tullymore Golf Resort must abide by all golf course rules and dress code.
3. Please inquire with our Event Coordinator on designated areas for pictures. Some areas are restricted.



Policies

Billing/Payment Schedule

1. Deposit is due to hold date and the room (non-refundable).
2. 30 days before event date, 50% of food estimate is due (non-refundable).
3. 14 days before event date 100% of food estimate is due.
4. Bar/beverage balance will be charged to credit card(s) on file at the conclusion of the event.

Billing Policies

1. If any required payment is not made by the due date, all previous payments are non-refundable and the date is re-leased.
2. Cancellation of event will result in the forfeiture of all payments/deposits and any amounts still owed as cancellation policy dictates.
3. All food and beverage costs are subject to a 20% service charge and Michigan Sales Tax.

Cancellation

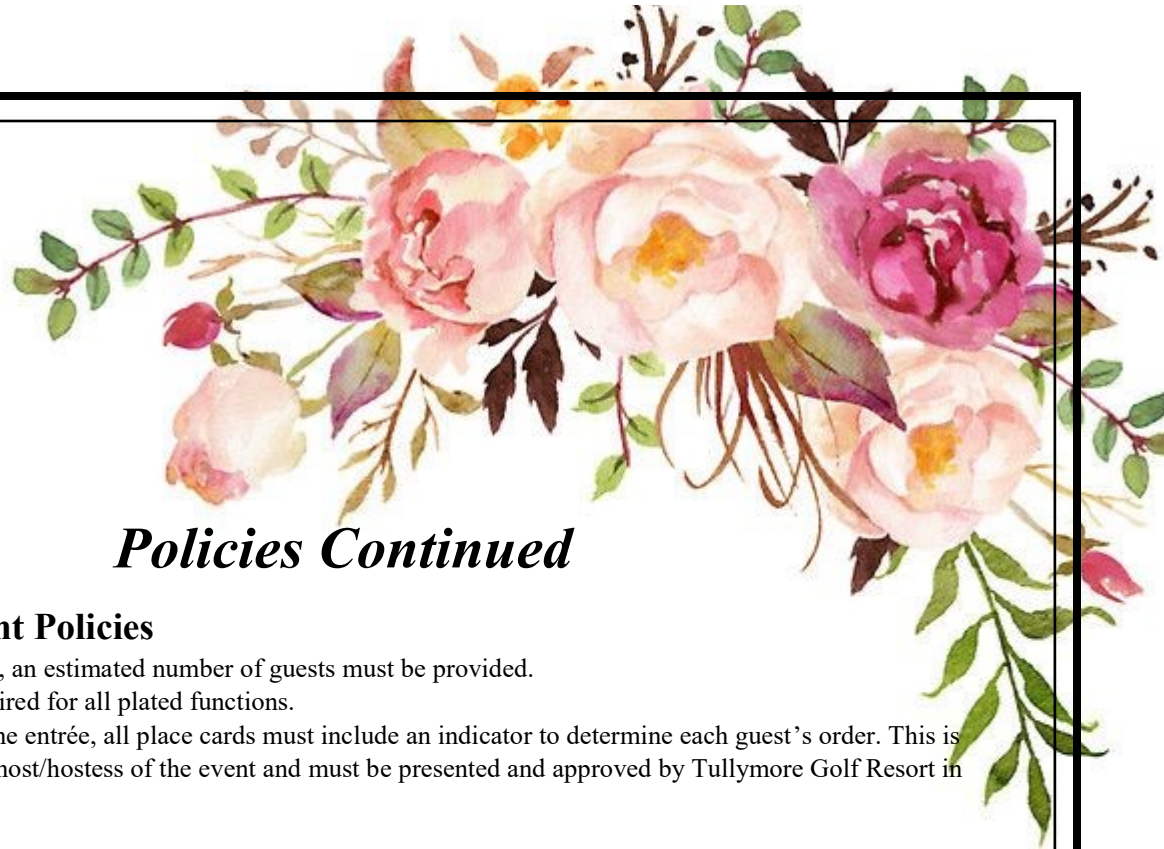
1. Cancellation within 30 days of the event will be billed 100% of the estimated food and beverage charges.
2. Cancellation within 90 days of the event will be billed 50% of the estimated food and beverage charges.
3. All event cancellations will result in the loss of any deposit.
4. All cancellations need to be in writing and signed by the host/hostess who signed the original contract.
5. All food and beverage charges are subject to current Michigan sales tax after the 20% service charge is added.

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. 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.
4. Children's meals will be provided upon request for children ages 10 and under.
5. Outside desserts brought into the facility (aside from cakes and cupcakes) will be charged a \$2.00 per person Outside Dessert fee. For alternative desserts, inquire into Tullymore Golf Resort's gourmet dessert offerings.
6. Menu prices do not include tax/gratuity and are subject to a 20% service charge and Michigan Sales Tax.

Vendor Policies

1. Tullymore Golf Resort's vendor partners must be used for all professional event services.
2. Any outside companies bringing items into the facility must set up a designated time with Tullymore Golf Resort 72 hours prior to the event.
3. All equipment brought in for set-up by entertainment must be completed no later than 4:00 p.m.
4. Photographers are allowed in designated areas three hours prior to event. The golf course photography must be pre-approved by Event Coordinator. Please have photographers contact event planner prior to event date to coordinator a site-visit.



Policies Continued

Guest Management Policies

1. When signing a contract, an estimated number of guests must be provided.
2. Assigned seating is required for all plated functions.
3. If choosing more than one entrée, all place cards must include an indicator to determine each guest's order. This is the responsibility of the host/hostess of the event and must be presented and approved by Tullymore Golf Resort in advance of the event.

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. 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.
3. Bar service will end at 12:00 a.m or before.
4. As stated by law in the State of Michigan, no alcohol will be served to any individual who is or appears to be intoxicated.
5. 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.
6. 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.
7. 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.
8. Vendors will not be allowed to consume alcohol.
9. A "last call" announcement is not permitted.

Tullymore Room Rental Rates

<u>Rooms</u>	<u>Rates</u>	<u>Banquet Capacity</u>
Ballroom	\$2000	200
Ballroom & Devine's	\$2500	250
1/2 Grand Patio	\$1000	150
Full Patio	\$2000	250
Devine's Room	\$500	50
Ned's Lounge	\$500	40

TULLYMORE

GOLF RESORT



For more information, contact our Event Coordinator events@tullymoregolf.com

11969 Tullymore Drive, Stanwood, MI 49346
800.972.4837 · www.tullymoregolf.com