



# Sugarbush

GOLF CLUB

## 2023 EVENT MENU





**Gillian Tait**

Marketing & Events Manager  
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1 Sugarbush Drive  
Davison, MI 48423  
Open to the Public, All Year Round



## 2023 EVENT MENU

### Room Rental

#### **30-175 Guests**

Mon - Thurs: \$3 per guest

Fri - Sun: \$5 per guest

### Conference Room

#### **1-20 Guests**

Any Day: \$100

### Inclusions

- 3 Hour Room Rental
- Decorate 2 Hours prior to event start
- Servers & Bartenders
- Microphone & TVs
- Restaurant Setup & Cleanup
- Black Short Linens for Buffet Line
- Silverware, Drinkware, Plates, Black Napkins
- Professional Event Coordination

### Add-Ons

- Knee Length Table Linens- \$5/each
- Floor Length Table Linens- \$10/each
- Colored Napkins- \$1/each
- Simulator Rentals- \$35/hour per sim
- Extra Rental Time- \$200/hour, \$50/hour for conferenceroom



## BEVERAGE SELECTIONS

Bar Service is Open Tabor Cash Bar

### Premium Brands

Basil Hayden's, Buffalo Trace, Bulleit, Casamigo, Ciroc, Glenlivet, Grey Goose, Hendrick's, Jameson, Johnny Walker Black, Ketel One, Knob Creek, Proper 12, Patron, Screwball, Woodford Reserve

### Call Brands

Absolut, Bailey's Captain Morgan, Chambord, Chivas Regal, Crown Royal, Drambuie, El Jimador, Grand Marnier, Jack Fire, Jaeger, Johnny Walker Red, Jose Cuervo, Kahlua, Liquor 43, Maker's Mark, Meyer Dark, Red Stag, Seagrams VO, Southern Comfort, Tanqueray, 1800 Silver

### House Brands

Amaretto, Bacardi, Black Velvet, Blue Curacao, Butter Shots, Canadian Club, Dewar's, Fireball, Hot Damn, Jack Daniel's, Jim Beam, Malibu, Pink Whitney, Pucker, RumChata, Seagram's, Tito's, Triple Sec

### Beer & Wine

Domestic & Imported Can Beer & Seltzers  
Draft Beer: Bud Light, Miller Lite, Coors Light  
House Wines: Pinot Grigio, Pinot Noir, Moscato, Cabernet Sauvignon, Chardonnay

### Inclusions

- Professional Bar Tender Service
- Soft Drinks, Tea, Coffee

### Add-Ons

- Mimosa Bar - \$45 per bottle, includes champagne, juice, fruit
- Specialty Beverages - Available Upon Request

Pricing is subject to 6% Sales Tax & 20% Gratuity



## APPETIZERS

### Choice of Two

**\$10.00/guest**

- Boneless Wings & Sauces
- Pretzel Bites & Beer Cheese
- Tortilla Chips & Queso
- Seasonal Veggie Tray
- Spinach & Artichoke Dip with Pita
- Swedish, Marinara, or BBQ Meatballs
- Asian Pot Stickers
- Buffalo Chicken Dip with Pita & Carrots
- Seasonal Fruit with Sweet Sauce
- Cheese & Crackers

**Additional Appetizers \$5.00/each per guest**

## SPECIALTY SELECTIONS

### Dessert

**\$6.00/guest**

Choice of Two: Brownies, Cookies, Cream Puffs, Petit Fours, Mini Cheesecake, Mini Cupcakes

### Late Night Snacks

**\$6.00/guest**

- Homemade Pepperoni & Cheese Pizza
- Chili Dogs with Cheese & Onion
- Pretzel Bites & Beer Cheese
- Boneless Wings & Sauces

### Vegetarian

**Substitute for Main Entree**

- Pasta Primavera, served Cold or Hot
- Homemade Pizza with up to three toppings

## BRUNCH

Served 10am-12:00pm

### American

**\$18.00/guest**

Scrambled Eggs, Bacon or Sausage, Fruit, Potatoes or Pancakes, Yogurt, Muffins

### Early Bird

**\$14.00/guest**

Fruit, Scrambled Eggs, Yogurt, Muffins

Pricing is subject to 6% Sales Tax & 20% Gratuity



## LUNCH MENU

Served before 3pm

### Mexican Buffet

**\$18.00/guest**

Includes Ground Beef or Shredded Chicken, Hard & Soft Shell Tortillas, Tortilla Chips & Queso, Rice, Refried Beans, Lettuce, Tomato, Onion, Sour Cream, Shredded Cheese

### Italian Buffet

**\$22.00/guest**

Includes Mostaccioli with Meat Sauce or Chicken Fettuccini Alfredo, Garlic Bread and House Salad

### Pizza Buffet

**\$20.00/guest**

Includes Choice of three-two topping pizzas, Garlic Bread, Marinara or Garlic Cheese Dip, House Salad

### Sandwich Buffet

**\$18.00/guest**

Includes Assorted Wraps & Sandwiches, Soup or House Salad, House Made Chips

### Build Your Own Buffet

**\$26.00/guest**

#### One Entrée:

- Classic Herb Roasted Chicken
- Chicken Pesto
- Chicken Piccata
- Chicken Marsala
- Bourbon Glazed Beef Tips
- Garlic Butter Pork Loin

#### One Vegetable:

- Buttered Corn
- Green Beans (Almondine)
- Glazed Carrots
- Vegetable Blend

#### One Salad:

- House Salad
- Italian Pasta Salad
- Redskin Potato Salad
- Seasonal Fruit Salad
- Macaroni Salad
- Broccoli Salad

#### One Starch:

- Potatoes Au Gratin
- Garlic Mashed
- Parmesan Roasted
- Risotto

### Inclusions

- Soft Drinks, Coffee, Tea
- Professional Wait Service
- Ages 10 & under are \$10 off

### Add-Ons

- Additional Entrees- \$5.00/guest
- Additional Sides- \$3.00/guest
- Extra Pizza Toppings- \$1.00/guest

Pricing is subject to 6% Sales Tax & 20% Gratuity



## DINNER MENU

Served after 3pm

### Mexican Buffet

**\$20.00/guest**

Includes Ground Beef or Shredded Chicken, Hard & Soft Shell Tortillas, Tortilla Chips & Queso, Rice, Refried Beans, Lettuce, Tomato, Onion, Sour Cream, Shredded Cheese

### Italian Buffet

**\$24.00/guest**

Includes Mostaccioli with Meat Sauce or Chicken Fettuccini Alfredo, Garlic Bread and House Salad

### Pizza Buffet

**\$22.00/guest**

Includes Choice of three- two topping pizzas, Garlic Bread, Marinara or Garlic Cheese Dip, House Salad

### Sandwich Buffet

**\$20.00/guest**

Includes Assorted Wraps & Sandwiches, Soup or House Salad, House Made Chips

### Build Your Own Buffet

**\$28.00/guest**

#### One Entrée:

- Classic Herb Roasted Chicken
- Chicken Pesto
- Chicken Piccata
- Chicken Marsala
- Bourbon Glazed Beef Tips
- Garlic Butter Pork Loin

#### One Vegetable:

- Buttered Corn
- Green Beans (Almondine)
- Glazed Carrots
- Vegetable Blend

#### One Salad:

- House Salad
- Italian Pasta Salad
- Redskin Potato Salad
- Seasonal Fruit Salad
- Macaroni Salad
- Broccoli Salad

#### One Starch:

- Potatoes Au Gratin
- Garlic Mashed
- Parmesan Roasted
- Risotto

### **Inclusions**

- Soft Drinks, Coffee, Tea
- Build Your Own Buffet Served with Rolls
- Professional Wait Service
- Ages 10 & under are \$10 off

### **Add-Ons**

- Additional Entrees- \$6.00/guest
- Additional Sides- \$4.00/guest
- Additional Pizza Toppings- \$1.00/guest

Pricing is subject to 6% Sales Tax & 20% Gratuity







*Sugarbush Golf Club*

# **EVENT POLICIES & PROCEDURES**

## **RESERVATION**

Prospective event dates will be held for 72 hours after tour date. At this time, if a commitment has not been written to Sugarbush Golf Club, the date will be forfeited. Within 7 days of selecting an event date, a non-refundable deposit equal to the estimated room rental fee, event contract, and credit card authorization form must be submitted, or the selected date will be forfeited.

## **DATE RESTRICTIONS**

Saturdays in June-September are reserved for groups of 75 or more.

## **PAYMENT**

A non-refundable deposit equal to the estimated room rental fee is due at the time of booking. If requested, an estimated cost for your event will be calculated. This estimate reflects pricing at the time of booking, and is subject to change. A final invoice will be calculated 14 days prior to the event date, and the balance will need to be paid in full 10 days prior to the event date. Invoices not paid three or more days after the due date will be charged a \$50.00 late fee.

## **PAYMENT METHODS**

Payment will be accepted in the form of cash, personal checks, cashier's checks, money orders, Visa, MasterCard, American Express, and Discover. Please make all checks payable to "1 Sugarbush Drive LLC."

## **CREDIT CARD AUTHORIZATION**

A valid credit card number must be submitted at the time of booking an event at Sugarbush Golf Club. Any additional goods or services, trash removal fees, as well as damages incurred before, during, or after the booked event to Sugarbush Golf Club property by the event host, guests, or vendors, is the responsibility of the host and charges will be made accordingly.

In the event that the event host has an outstanding balance with Sugarbush Golf Club after the end of the event, the host will be notified and given the opportunity to make payment in the form they choose. If no contact is able to be made with the event host within 24 hours after the conclusion of the event, Sugarbush Golf Club reserves the right to charge any, and all, outstanding balances to the authorized credit card on file.

## **PHOTOGRAPHY RELEASE**

Sugarbush Golf Club reserves the right to publicly publish photographs, or videos of the host, guests, vendors, etc. taken by Sugarbush Golf Club. Third Party Photography will not be used without the permission of the host and third party.

## **FINALIZED INFORMATION**

It is the responsibility of the event host to communicate the final guest count, food, beverage, linen, room floorplan, timeline, and all other services to be provided by Sugarbush Golf Club to the Marketing and Events Manager 14-20 days prior to the event date. Late communication may result in a reduced availability of goods and services. After finalization, a final invoice will be created and the balance due 10 days prior to the event date. Once the final invoice has been paid, additions can be made with the availability of goods and services, however, reductions can no longer be made. Sugarbush Golf Club reserves the right to order and charge the host for additional linens up to 20% more than the actual needed amount for quality assurance.

## **PERFORMANCE & LIABILITY**

Sugarbush Golf Club operates as a restaurant, banquet facility and golf course. During private events, the public may have access to indoor facilities, including restrooms, bar, and common areas. The public will have access to the Pro Shop and patio during private event hours. Sugarbush Golf Club is not liable to perform this contract as a result of power outages, fires, floods, act of God or other causes listed herein or not. Sugarbush Golf Club reserves the right to refuse any event which, at its sole discretion is considered inappropriate or does not follow Sugarbush Golf Club guidelines. Sugarbush is not responsible for outdoor events that may experience inclement weather. In the case that the event host decides to move the event indoor due to inclement weather, a three day notice must be given and a \$500 charge will be charged to the card on file. A \$1,000 fee will be charged to the card on file if the event is moved inside the day of the event due to inclement weather, whether it be the decision of the event host of Sugarbush Golf Club. Sugarbush Golf Club is not responsible for any belongings of host, vendors or guests that are damaged or stolen.

## **CANCELLATION & RESCHEDULING**

An event is considered booked once a deposit, event contract and credit card authorization form have been received. Cancellation of an event will result in a forfeit of any deposits made. If an event booked on a peak season date (June-September), requests to reschedule, an additional \$100 deposit is required to book the new date. There is no penalty for rescheduling an off-season date (October-May). Circumstances such as military deployment or unforeseen tragedy will be determined on a case by case basis. Refunds cannot be made after invoice is paid in full.

## **GOVERNMENT RESTRICTION**

In the event that state or federal government temporarily or permanently prohibits Sugarbush Golf Club operations, all deposits will be refunded upon event host request. All penalties waived for rescheduling. Date restricted guest counts will be determined on a case to case basis.

## **FOOD**

All food and beverage must be purchased and supplied by Sugarbush Golf Club in accordance with the Genesee County Health Department and the State of Michigan Liquor Control Commission. Desserts and party favors are an exception, and must be approved by Sugarbush Golf Club. Dessert must be supplied by a licensed bakery or restaurant. Party Favors must be wrapped and are not to be opened during the event. The removal of food from the buffet line is illegal and is prohibited. If food is removed from Sugarbush Golf Club premises, a \$500 fine will be charged to the host of the event. Meals for guests with dietary restrictions are available upon request.

## **BEVERAGES**

Alcohol pricing applies to all guests over the age of 21. Sugarbush Golf Club is prohibited from supplying alcoholic beverages to individuals under 21 years of age, who appear to be intoxicated or are without proper identification. Outside alcohol is not permitted in or around the property, including the parking lot and golf course. Coolers, Flasks, Tumblers, etc. are prohibited. Outside alcohol will be confiscated immediately. If a second attempt to consume outside beverages is made, the event host will be charged a \$500 fee.

## **SETUP & DECORATING**

Access to the facility for setup and decorating will begin at 1.5 hours before the start of the event. Vendors are required to bring all equipment needed. All Decorations must be approved by Sugarbush Golf Club. Sugarbush Golf Club is not responsible for any decorations or the storing of any personal or rented items before, during or after the event. Glitter, confetti, open flame candles, real flower petals, and like items are not prohibited inside the building. Birdseed, Rice, Fake flower petals, and like items are not allowed outside or inside. Nothing can be attached to walls or windows. Decorations must be free standing or table top. All decorations must be removed from the premises within one hour after the conclusion of the event. If Sugarbush Golf Club has to remove any trash or objects from the event after the conclusion of the event, a \$50 fee will apply.

## **GOLF COURSE**

Golf Course Photos are available upon request. Photos must be taken no more than one hour leading up to the event. Photo sessions will be walking only and guests are limited to only the areas surrounding the clubhouse. Any damage done to the course by vendors, host or guests will be the responsibility of the host and will be charged accordingly.

## **MISCELLANEOUS**

Smoking is allowed on the property in the designated outdoor smoking locations only. Marijuana products of any type are not allowed anywhere on the premises. If smoking occurs in undesignated locations or there is use of marijuana products, one warning will be given before a fine will apply.