



2025
Wedding Packages
Fountains Golf and Banquet

6060 Maybee Rd. Clarkston MI. 48346
Banquets@fountainsgolf.com . 248.625.3731 Ext. 105

All Inclusive Wedding Packages

All Prices Include the Following:

Five Hour Deluxe Bar

Liquor: Tito's, Deep Eddy Lemon, Beefeaters Gin, Bacardi Rum, Captain Morgan, Seagram's 7.
J & B Scotch, Jack Daniels, Jim Beam, Azteca Gold Tequila, Triple Sec, Peach Schnapps,
Irish Cream, Coffee Liquor, Amaretto
House Wines: Cabernet, Merlot, Chardonnay, Pino Grigio, White Zinfandel and Moscato
Beer: Choice of Miller Light or Bud Light Draft Beer
Includes non-Alcoholic Beverages and Mixers

Complimentary Tasting

We offer a Yearly Tasting for all of our
brides and grooms and up to 4 other guests
for no charge.

House Linens

Your Choice of White or Black Lap Length
Linens with your choice of a colored napkin

Room Rental

6 Hour Room Rental Starting at Cocktail Hour
Access to the Room Starting at 2:00 PM
Early Room Entry \$300.00 (Get room at 10 AM)

Others that are Included

Full China Service
Champagne Toast for Head table
Cake Cutting and Serving
Private outdoor Balcony with Cafe Lights
Round of Golf for Four with a Cart
** Tee Time Required**

All F&B, room rental and equipment charges are subject to a 22% service charge and 6% applicable taxes. A portion of the service charge may be distributed to certain eligible employees as part of their wages but is not a tip or gratuity.
Cooked to order Foods Consuming Raw or Undercooked meats, poultry, seafood and Shellfish, or eggs may increase your risk for food born illness, especially if you have medical conditions

Hors D'oeuvres

Displayed Appetizers

2 Appetizers \$9.00 per person

3 Appetizers \$11.00 per person

4 Appetizers \$13.00 per person

Warm Spinach and Artichoke Dip with Pita Triangles

Cocktail Meatballs (Barbeque, Swedish or Bourbon Glazed)

Gourmet Cheese and Cracker Tray with Summer Sausage

Mini Pork Egg Rolls

Sesame Teriyaki Glazed Potstickers (Pork, Chicken or Veggie)

Fresh Tomato Bruschetta with Parmesan Baguettes

Butler Passed Appetizers

Add \$50.00 Service Fee. Pricing of each item is per person.

Mini Spanakopita \$5.00

Caprese Skewers \$5.00

Beef Tenderloin Skewers \$8.00

Jamaican Chicken Skewers \$5.00

Italian Sausage Stuffed or Seafood Stuffed Mushrooms \$6.00

Crab Cakes Topped with Aioli \$6.00

Coconut Shrimp with Sweet Chili Sauce \$6.00

Shrimp Cocktail \$6.00

Veggie Spring Rolls with Mandarin Ginger \$5.00

Veggie or Chicken Asian Dumplings with Teriyaki Dipping Sauce \$5.00

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Buffet Dinner Package

2 Entree - \$72.00 Per Person

3 Entree - \$75.00 Per Person

All Dinner buffets are served with Fresh Fruit Tray,
Two Chef Choice Pasta Salads and Warm Dinner Rolls

Salad *(Your Choice of One)*

Garden Salad, Caesar Salad, or Cranberry Mountain

Main Entree's

Beef

Chef Carved Sirloin
with your Choice of Sauce
(Au-Jus, Peppered Wine, or Bourbon Glaze)
Chef Carved Prime Rib +\$16.00 Per Person

Pork

Honey Dijon Glazed Pork Loin Chops
Pork Tenderloin Medallions in
Mushroom Gravy

Potato (Choose One)

Buttered Mashed Redskin
Herb Roasted Redskin Potatoes
Wild Rice
Au-Gratin

Chicken

Sauteed Chicken in Your Choice of Sauce
(Piccata, Marsala, Florentine or Tuscan)

Fish

Salmon with Garlic Dill Butter
Citrus Grilled White Fish

Vegetable (Choose One)

Seasoned Green Beans
California Blend (Cauliflower, Carrots, Broccoli)
Seasoned Broccoli
Seasoned Spring Vegetables
(Broccoli, Baby Carrots, Yellow Carrots,
Green and Wax Beans)
Asparagus +\$1.00 Per Person
Parmesan Brussel Sprouts +\$1.00 Per Person

Pasta (Choose One)

Penne, Bowtie, or Cavatappi with Alfredo, Vegetable Marinara,
Sundried Tomato Parmesan or Basil Pesto Cream
Bowtie Pasta with Italian Sausage and Peppers
Vegetable Primavera with Pesto Oil and Garlic
Upgrade to Cheese Tortellini +\$2.00 Per Person

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Plated Dinner Package

\$80.00 Per Person

All Plated Dinners are served with Warm Rolls

Salad *(Your Choice of One)*

Garden Salad, Caesar Salad, or Cranberry Mountain Salad

Main Entree *(Your Choice of Three)*

Beef

12oz Sirloin Strip
10oz New York Strip Steak
10oz Prime Rib (Market Price)
6oz Filet (Market Price)

All Steaks are Served with a House Made Zip Sauce

Chicken

Sauteed Chicken in your Choice of Sauce
(Piccata, Marsala, Florentine or Tuscan)
Sundried Tomato and Asparagus Stuffed Chicken
with Hollandaise Sauce

Fish

Salmon with Garlic Dill Butter
Citrus Grilled White Fish

Vegetarian

Garden Vegetable Pasta with a Pesto Sauce
Vegetable Kabobs over Wild Rice

Pork

Pork Shank with Onion Gravy

Potato (Choose One)

Buttered Mashed Redskin
Herb Roasted Redskins
Wild Rice

Vegetable (Choose One)

Seasoned Green Beans
California Blend (Cauliflower, Carrots, Broccoli)
Seasoned Spring Vegetables
(Broccoli, Baby Carrots, Yellow Carrots, Green and Wax Beans)
Asparagus +\$1.00 per Person
Parmesan Brussel Sprouts + \$1.00 Per Person

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Upgraded Bar Packages

Premium Bar + \$9.00 Per Person

Liquor: Tito's, Absolute Raspberry, Tanqueray, Bacardi Rum, Captain Morgan, Jack Daniels, Seagram's 7, Jim Beam, J & B Scotch, Dewar's, Jose Cuervo, Triple Sec, Peach Schnapps, Irish Cream, Coffee Liquor, Amaretto, Christian Brothers Brandy

House Wines: Cabernet, Merlot, Pinot Noir, White Zinfandel, Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Moscato,

Draft Beer: Choice of Miller light or Bud Light, and One Seasonal Draft Beer

Ultimate Bar + \$11.00 Per Person

Liquor: Tito's, Gray Goose, Absolute Raspberry, Bombay Saffire, Bacardi Rum, Captain Morgan, Jack Daniels, Seagram's 7, Crown Royal, Jameson Irish Whiskey, Johnny Walker Red, J&B Scotch, Makers Mark, Southern Comfort, Jose Cuervo, Triple Sec, Peach Schnapps, Baileys, Kahlua, Disaronno, Christian Brothers Brandy

Ginger Beer and Red Bull added mixers

House Wines: Cabernet, Merlot, Pinot Noir, White Zinfandel, Chardonnay, Pinot Grigio, Moscato, Riesling, Sauvignon Blanc

Draft Beer: Choice of Miller light or Bud Light and One Seasonal Draft Beer

Additional Options

Full Room Champagne Toast | +\$4.00 Per Person

Additional Hours

Deluxe Bar +\$7.00 Per Person
Premium Bar +\$9.00 Per Person
Ultimate Bar +\$11.00 Per Person

Fountains Golf and Banquet reserves the right to monitor bar service in compliance with the Michigan Liquor Control Commission and the right to discontinue bar service when appropriate. Outside alcohol is a violation of our license and will be disposed of immediately, Responsible parties may be asked to leave. Additionally, to ensure the safety of our guests, NO SHOTS of any kind are permitted.

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Late Night Snacks

Late night snacks are \$9.00 Per Person and are ordered for half of your original guest count.

Must be served by 10:00pm

Pizza Parlor

Cheese and Pepperoni Slices
Bread Sticks and Dipping Sauces

Late Night Walking Taco

Build your own walking taco!

Doritos

Seasoned Beef

Assorted Toppings (Shredded Cheese, Lettuce,
Tomatos, Jalapenos, Sour Cream and Salsa)

Chicken Taquitos

French Fry Bar

Beer Battered Fries and Tater Tots

Homemade Queso and Chili

Ketchup, Ranch and Vinegar

Bacon Bits, Sour Cream, Shredded

Cheese, Jalapenos and a

Variety of Seasonings

Midnight Munchies

Chicken Tenders

Soft Bavarian Pretzel Sticks

Homemade Queso

Tortilla Chips and Salsa

Detroit Coney Cart

Koegel's Skinless Hot Dogs in Steamed

Buns

Chili Sauce

Cheese Sauce

Assorted Condiments (Ketchup,
Mustard, Chopped Onions, Relish)

Great Lakes Kettle Chips

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Decorating Upgrades

Chair Options

Chiavari Chairs | \$7.00 Per Chair
with a \$225.00 Delivery Fee

Your Choice of Black, White, Mahogany,
Sliver or Gold.

Includes a Fabric Chair Pad,
Black, White or Ivory

Chair Covers and Sashes | \$ 4.00 each
with a \$50.00 Delivery Fee

Your Choice of Black, White, or Ivory Spandex
Chair Covers and your choice of a colored
Sash

Table Upgrades

Floor Length Linens | \$15.00 per Table

Your choice of Black, White or Ivory

Charger Plates \$3.00 Per Plate

Acrylic Charger plates in Gold and Sliver

Donut Board \$25.00

Custom Built Donut Board perfect for a unique
Dessert Display.

Comes with "All you need is love and a donut" sign

Centerpieces \$30.00 Per Table

Three floating candles accompanied by a
Mirror underneath

Wooden Slices \$6.00 per Slice

Wooden Slices that add a rustic feel to any
centerpiece

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Deposits and Minimums

May Through October November through April

Saturday Minimum - \$12,000

Friday Minimum - \$8,000

Sunday Minimum - 75 Guests

Saturday Minimum - 100 People

Friday or Sunday

Minimum - 75 People

Payment Plan

\$1,000 Deposit in Order to Secure your Date

1/3 of your invoice due 9 months from Wedding date

1/3 of your Invoice due 6 Months from Wedding Date

1/3 of your invoice due 3 months from Wedding Date

Final Payment is due 5 days before wedding

Payment Types Accepted

Cash

Cashier's Check

Money Order

Personal Check

Credit Card (3% processing fee will be added)

Preferred Vendors

Photographers

Mike Staff Productions
Kayla Renee Photography
Whitmore Photography
Winship Studios

DJs

Mike Staff Productions
Family Tree Video & Entertainment
Bee Entertainment
Black Tie Productions

Videographers

97 Films
Timothy Scott Films
Jeff Carpenter Studios

Florist

Floral and Flame
Vogt's Flowers and Gifts

Linens and Chairs

Special Occasions
Fabulous Events
Affairs to Remember
Uptown Weddings

Bakeries

The Waterford Bakery
Klever Kreations
AT Sweets
Clarkston Village Bake Shop

Jewelers

Waterfall Jewelers

Photobooth

U Pose Photobooth
Black Tie Productions
Family Tree Video and Entertainment
Boogie Booth

Hair and Make Up

Bridesmaid Beautiful