



Thank you for requesting information about Stonebrooke Golf Club -

The Ideal Setting for Your Wedding or Reception

For weddings and receptions, large or intimate, you and your guests will always remember the natural beauty and sweeping majesty of Stonebrooke. A welcoming drive-up grand foyer leads to a vaulted entryway, perfect for your wedding party entry. The elegantly-appointed dining area overlooks a panoramic waterfall and great expanses of the meticulously-manicured championship golf course. Stonebrooke's uncommon landscapes and backdrops provide romantic settings to create your picture-perfect memories.

Stonebrooke is The Perfect Place for

- Bridal showers
- Rehearsal dinners
- Weddings
- Receptions

Let us Assist You in Your Planning

We know you have a-million-and-one things to do to prepare for your wedding, so you will appreciate working with our professional planner who will make planning your wedding or reception as stress-free and easy as possible.

Call today to make an appointment. We will work with you on everything from menu selections to sound systems. We can accommodate everything from the most simple and intimate wedding party to a celebration with dancing and festivities that last into the evening. Bring us your ideas, and don't worry - we will make sure you don't forget anything.

Enclosed in This Packet

To get you started and answer common questions, please see the information enclosed in this packet, including a list of what we offer, menus with pricing, a wine list, our banquet policies and general information sheets, and our alcohol policy. For your convenience, this information is also available online at www.stonebrooke.com.

We Offer

Please review this list of services and accommodations that Stonebrooke can provide.
If you have other needs or requests, please let us know.

- Professional planner
- Seating for 20 to 260 (depending on season)
- Three elegantly-appointed banquet rooms
- Expansive outdoor terrace
- Impeccable linens, china and glassware
- Custom, chef-prepared cuisine from \$18.95 per person, plus tax & gratuity
- Cake cutting at no charge
- No food and beverage minimums
- Full beverage service
- Bar facilities
- Professional wait staff
- Microphone
- Space for ceremony
- Dance floor
- Podium
- Spectacular photo backdrops
- Contemporary architecture
- Drive-up grand foyer leading to a vaulted entry
- Extended hours, 'til 1a.m.

Bridal Banquet Policies and General Info

Thank you for choosing Stonebrooke for your special occasion. Stonebrooke's policies are designed to provide the information necessary to create a wonderful experience for you and your guests. Our professional planner is available guide you through all the options and decisions you need to make and will answer any questions you have - please do not hesitate to ask.

Menu Selections

Stonebrooke offers an extensive selection of menus, or, if you desire, our executive chef will create a custom menu perfect for your event. Vegetarian and children's menus are also available upon request. Menu prices will be guaranteed 30 days prior to your event based on market fluctuations. Multiple entrees require color-coded place cards. There will be an additional charge for more than two entrée choices and for multiple accompaniment choices. Menu selections are due to the catering office at least two weeks prior to you scheduled event. Our planner will help you choose a menu just right for your event.

Food Tastings

Food tastings may be arranged through the catering department with at least one week's advance notice. Food tastings are not complimentary.

Bartender Charge

A professional bartender is provided at no charge if bar sales total \$400 or more. A nominal fee of \$50 will be charged if bar sales is less than \$400.

Corkage Fee

Complimentary corkage is provided for wine purchased through Stonebrooke. If you choose to bring your own wine you may bring 750 mL bottles of wine or champagne for which there will be a \$18 per bottle corkage fee. Please, no other size bottles are permitted.

Wedding Cakes

You are welcome to provide your own cake, but you must choose an off-site baker who is a licensed, commercial baker. Stonebrooke will cut and serve your wedding cake at no charge.

Food Regulations

Due to the Health Department regulations and club policy, aside from a wedding cake prepared by a licensed, commercial baker and 750 mL bottles of wine or champagne, all food and beverages must be provided by Stonebrooke and consumed on the premises. Health Department regulations prohibit guests from taking home extra food or beverages.

Security

An off duty police officer will be required for all weddings. There will be a \$200.00 charge for security.

Wedding Gifts and Cards

To assure the security of your wedding gifts and cards, please assign a trusted person to act on your behalf as your gift coordinator to accept and monitor all of your wedding gifts and cards. Please do not leave your gifts unattended, and be sure to provide instructions to your gift coordinator to remove your gifts prior to leaving the area. Stonebrooke is not responsible for any lost or stolen items.

Music and Entertainment

The catering office is pleased to recommend music and entertainment, or you may make your own arrangements. Please have your entertainment contact our catering office to arrange for set-up times, location of equipment and power needs. Stonebrooke reserves the right to control the volume of your entertainment.

Decorations and Centerpieces

Complimentary white or ivory tablecloths and an array of colored napkins are available. Floral arrangements, ice carvings and additional decorations may be purchased or rented through your catering coordinator, or you may bring your own. Open tapered candles, confetti and glitter are not permitted. There will be a clean up fee for any confetti, glitter or similar items.

Wedding Ceremonies and Pictures

Stonebrooke has several picturesque settings for wedding ceremonies and pictures. Your coordinator will work with you to choose the best setting and set-up for your ceremony. Wedding ceremonies are subject to a set-up fee which will be quoted to you by the catering office at the time of booking. Please note: Absolutely no one is allowed on the golf course, putting surfaces and waterfalls. Stonebrooke has a zero-tolerance policy for these areas and guests who violate this policy will be asked to leave the premises.

Candy Table/Dessert Set-Up

Stonebrooke's Staff will set up and replenish provided sweets throughout night for \$75.

Guarantee

A guarantee for the number of guests is required 72 hours (three days) prior to your event. Your bill will be based on this guarantee. If no guarantee is submitted, we will consider the last number given to be the guarantee.

Room Rental Fee

All events are subject to a room reservation fee which will be quoted by the catering office at the time of booking.

Deposit

A non-refundable banquet deposit and a \$500 damage deposit are required for all ballroom reservations to be confirmed. The banquet deposit amount will be quoted at the time of booking and both deposits will be credited toward your final bill if the terms of this agreement are met.

Damage to Property

Please do not affix any item to the walls without prior approval. Stonebrooke Golf Club reserves the right to charge the appropriate cleaning fee for excessive centerpiece cleanup/set up, or cleaning of bodily fluids required to return the property to its original condition and/or to be reimbursed for damage to property and/or furnishings.

Service Charge and Tax

Food prices are subject to a 20% service charge and a 7.375% state sales tax. Beverage prices are subject to a 20% service charge and a 9.875% state sales tax. Service charges on food and beverages are the property of Stonebrooke, which has complete discretion as to their use and distribution. There is also sales tax on the service charge as required by the State of Minnesota.

Payment

All events will receive an estimated bill two weeks prior to the event which must be paid 72 hours (three days) prior to the event. Overpayment will be refunded by Stonebrooke at the earliest possible date. Personal checks cannot be accepted.

Please sign and return a copy of the banquet policies with a copy of your confirmation agreement and deposit. Thank you for choosing Stonebrooke Golf Club for your important event.

Client signature _____ Date _____

Event date _____

Alcohol Consumption Policy

Stonebrooke Golf Club wants your party to be a success and we will do our best to make it so. However, abuse of alcohol can ruin a party quickly. As the host, you are accountable for the behavior of your guests. Please help our staff enforce responsible drinking behavior. Following is our policy, which has proven to be both discreet and effective.

1. No liquor will knowingly be sold to or consumed on Club premises by any person under the legal age. Identification cards will be requested of any person(s) who appear to be under-age.
2. No liquor will knowingly be sold or consumed on Club premises by any person who, in the opinion of appropriate staff, is, or appears to be, intoxicated. This is state law.
3. In an effort to control alcohol consumption, the staff may proceed as follows when a problem is developing:
 - A. Ask any individual(s) to slow down or to stop drinking
 - B. Ask for cooperation from others in the party
 - C. Cease serving a particular group
 - D. Ask problem individual(s) to leave
 - E. Close the bar
 - F. Halt the party
 - G. Call the police
4. Any guest who, in the opinion of Club Management, is, or appears to be, intoxicated at the Club may be asked to surrender his/her car keys to Club personnel or to a sober friend. Such individuals shall then be driven home by someone else, or driven home in a cab at his/her expense.
5. If all else fails to prevent an intoxicated person from driving, the police will be called. If, unfortunately, Stonebrooke incurs any expense enforcing our policy, those expenses will be added to your bill.

Sincerely,

Deborah Herda, Catering Director

Client signature _____ Event Date _____

Host Acknowledgement _____
Signature _____ Date _____

Coffee Breaks/Late Night Snacks

Continental Breakfast \$9.95 per Person

Beverages

Coffee (Regular or Decaffeinated) \$19.95 per Gallon
Iced Tea \$12.95 per carafe
Gourmet Herbal Teas \$2.25 Each

Seasonal Fresh Fruit \$5.95 per Person

Snacks

Fresh Baked Cookies \$14.95 per Dozen

Fresh Assortment of Bars \$18.95 per Dozen

Pretzel Twists \$7.95 per Pound

Tri-Colored Tortilla Chips & Salsa (serves 25) \$34.95

*Tri-Colored Tortilla Chips with
Warm Cheesy Con Queso (serves 25)* \$39.95

Pizzas \$20.00 each

Kettle Potato Chips (serves 25) \$24.95

Onion Dip (serves 25) \$28.95

Dry Roasted Peanuts \$14.95 per Pound

Deluxe Mixed Nuts \$20.95 per Pound

Stonebrooke Mix \$14.95 per Pound

Macaroni & Cheese Bar \$7.95++ PP

*Mac & cheese, bacon, cut up hot dogs, peas,
seasoned breadcrumbs, ketchup & Siracha sauce*

French Fry Bar \$7.00++ PP

*Cheesy conqueso, salsa, ketchup, beef chili ,
bacon bits, seasoned sour cream, plain sour cream,
house dressing*

Mashed Potato Bar \$8.00++ PP

*our home made mashed potatoes with bacon,
grilled chicken, cheese, sourcream, ranch dressing,
BBQ sauce, green onion, chicken gravy, butter,
sauteed mushrooms.*

Fiesta Bar \$6.50++ PP

*Tortilla chips, seasoned ground beef, cheese,
lettuce, tomato, jalapenos, onion, black olives,
sour cream, salsa*

Hors d'Oeuvres

Cold Hors d'Oeuvres

<i>Fresh Fruit Display (serves 50)</i>	\$155.
<i>Garden Fresh Vegetables with dip (serves 50)</i>	\$115.
<i>Domestic and Imported Cheese Display (serves 50)</i>	\$175.
<i>Prosciutto Wrapped Melon(50 pieces)</i>	\$100.
<i>Deviled Eggs (50 pieces)</i>	\$75.
<i>Jumbo Shrimp Cocktail (50 pieces)</i>	\$200.
<i>Bruschetta w/ Balsamic Reduction (50 pieces)</i>	\$115.
<i>Vegetarian Pita Pizzas (50 pieces)</i>	\$100.
<i>Prosciutto Wrapped Asparagus (50 pieces)</i>	\$100.
<i>Shrimp Ceviche with tortilla chips (serves 50)</i>	\$225.

Hot Hors d'Oeuvres

<i>Boneless Chicken Bites (100 pieces)</i>	\$125.
<i>Boneless Buffalo Chicken Bites with Bleu Cheese dip (100 pieces)</i>	\$165.
<i>Boneless Sweet Asian Chili Chicken Bites(100 pieces)</i>	\$150.
<i>Spinach and Artichoke Fondue with Fried Pita Bread (serves 50)</i>	\$130.
<i>Bacon Wrapped Water chestnuts (50 pieces)</i>	\$140.
<i>Chicken Satay in Sesame Soy (50 pieces)</i>	\$110.
<i>Beef Satay in Sesame Soy (50 pieces)</i>	\$150.
<i>Mini Beef Wellingtons (50 pieces)</i>	\$170.
<i>Meatballs: BBQ, marinara or Swedish (50 pieces)</i>	\$100.
<i>Spanakopita (50 pieces)</i>	\$140.
<i>Maryland Crab cakes with Lemon Chive Aioli (50 pieces)</i>	\$150.
<i>Filo Baked Brie & Almond with Raspberry sauce (50 pieces)</i>	\$150.
<i>Open Faced Reuben on Pita Bread (50 pieces)</i>	\$110.
<i>Stonebrooke Divots with Tennessee Dipping Sauce (serves 50)</i>	market price
<i>Crabmeat & Cream Cheese Wontons with sweet & sour sauce(50 pieces)</i>	\$140.
<i>Thai Chicken Spring Egg Rolls with Asian Sauce (50 pieces)</i>	\$140.
<i>Coconut Shrimp with Asian Dipping Sauce (50 pieces)</i>	\$150.
<i>Bacon Wrapped Scallops (50 pieces)</i>	\$180.
<i>Mini Chicken Quesadillas with sour cream and salsa (50 pieces)</i>	\$120.

Dinner Entrees

Chicken Chardonnay, \$19.95

Pan Seared Chicken Breast with Chardonnay Sauce

Chicken Bruschetta, \$21.95

Seared chicken topped with Roma Tomatoes, Basil and Fresh Mozzarella

Champagne Chicken, \$20.95

Panko Breaded Chicken Breast and topped with a Champagne Cream Sauce

Chicken Stonebrooke, \$24.95

Airline Chicken Breast with Wild Rice and Pecan Stuffing with a Marsala Mushroom Sauce

Fresh Grilled Pork Loin, \$23.95

Char grilled, Herb Crusted Loin of Pork with a Craisin Chutney Sauce

Bone In Pork Chop, \$21.95

Marinated and Grilled Bone in Pork Chops with Cider Glaze

Vegetable Primavera, \$18.95

Penne Pasta with a choice of a Garlic Infused Olive Oil, Basil Alfredo Sauce, Red Pepper Sauce or Alfredo Sauce and topped with Seasonal Vegetables

Tortellini Primavera, \$21.95

Four Cheese Tortellini with a choice of Roasted Red Pepper Cream Sauce or Basil Alfredo Sauce and topped with Seasonal Vegetables

Pan Fried Walleye, \$29.95

Pan Fried Walleye Filet with Garlic Breadcrumbs and a Lemon Chive Aioli.

All dinner entrees are served with the Stonebrooke Salad or Caesar, choice of accompaniments, rolls & coffee. Pricing does not include appropriate taxes and service charges.

Dinner Entrees Continued

Almond Grouper, \$26.95

Almond Crusted on a Lemon Beurre Blanc

Grilled Salmon, \$26.95

Grilled Fresh Salmon Filet served with Chipotle Hollandaise

Roasted Pit Ham, \$19.95

Honey and Herb Glazed

Beef Tenderloin Medallion, \$29.95

6 oz. Beef Tenderloin with Wild Mushrooms and Demi Glace

Steak Chateau, \$28.95

Char Grilled 8 oz. Sirloin Topped with Roasted Shallot Butter and Veal Demi Glace

Filet & Shrimp, \$34.95

Grilled Beef Tenderloin with a Wild Mushrooms Demi Glace and Shrimp Scampi

Filet & Chicken, \$29.95

Grilled Beef Tenderloin with Mushroom Demi Glace and Chicken Chardonnay

Hand Carved Prime Rib, \$35.95

Garlic Crusted and served with Au Jus & Horseradish Sauce

All dinner entrees are served with the Stonebrooke Salad or Caesar, choice of accompaniments, rolls & coffee. Pricing does not include appropriate taxes and service charges.

Dinner & Luncheon Accompaniments

Sides

Garlic Chive Mashed
Parmesan and Herb Roasted Baby Reds
Wild Rice Medley
Stonebrooke Potatoes

Fresh Vegetables

California Medley
Seasonal Vegetable du Jour
Carrots with Grand Marnier Glaze
Broccoli, Cauliflower and Red Pepper
Green Beans with Red Peppers
Steamed Asparagus \$1. PP
Baby Carrots \$1. PP

Desserts

Chocolate Cake, \$6.95

Layers of Chocolate Cake and Chocolate Mousse

Carrot Cake, \$6.95

Hot Apple Crisp with Ice Cream, \$6.95

French Vanilla Cheesecake, \$6.95

Served with Strawberry Sauce

Ice Cream Brownie, \$5.95

Vanilla Ice Cream and a Fudge Brownie Topped with Chocolate Sauce and Whipped Cream

Vanilla Ice Cream, \$3.75

Stonebrooke Dessert Table, \$9.95

*Assortment of Chef's Choice Gourmet Desserts
(Minimum of 25 People)*

Banquet Wine List

House Wine- Canyon Road

Chardonnay ~ Merlot ~ Cabernet Sauvignon ~ White Zinfandel \$23.00

White Wines

<i>Pinot Grigio, R. Mondavi "Private Selection (CA)</i>	<i>\$29.00</i>
<i>Sauvignon Blanc, Mirassou (CA)</i>	<i>\$33.00</i>
<i>Riesling, St. Gabriel (Germany)</i>	<i>\$29.00</i>
<i>Moscato, Mirassou (California)</i>	<i>\$29.00</i>
<i>Chardonnay, Greg Norman (Australia)</i>	<i>\$37.00</i>
<i>Chardonnay, Robert Mondavi "Private Selection" (California)</i>	<i>\$29.00</i>

Red Wines

<i>Zinfandel, Rancho Zabaco "Heritage Vines" (Sonoma)</i>	<i>\$33.00</i>
<i>Pinot Noir, MacMurray Ranch (Sonoma)</i>	<i>\$37.00</i>
<i>Malbec, Terrazas de Los Andes (Argentina)</i>	<i>\$29.00</i>
<i>Merlot, Robert Mondavi "Private Selection" (California)</i>	<i>\$33.00</i>
<i>Cabernet Sauvignon, Sebastiani (Sonoma)</i>	<i>\$39.00</i>
<i>Cabernet Sauvignon, Louis M. Martini (Sonoma)</i>	<i>\$33.00</i>
<i>Cabernet/Merlot, Greg Norman (Australia)</i>	<i>\$37.00</i>
<i>Shiraz, McWilliams (Australia)</i>	<i>\$29.00</i>
<i>Red Blend, Apothic (California)</i>	<i>\$29.00</i>

Bubbles

<i>Wycliff Brut (California)</i>	<i>\$25.00</i>
<i>Gionelli, Asti (Italy)</i>	<i>\$30.00</i>
<i>LaMarca Prosecco (Italy)</i>	<i>\$29.00</i>