



Wedding & Banquet Menu



Whitmore Lake Golf Links

1111 Six Mile Road, Whitmore Lake, MI 48189

(734)449-4653 www.Whitmorelakegolflinks.com

Ceremony & Reception Rental Fees

Banquet Hall

Required for events over 50 people and includes Dining Room, Bar and Bridal Suite. Accommodates up to 160.

In-Season Prices

May Through October

Saturdays \$750

Friday or Sunday \$650

Off-Season Prices

November through April

Saturdays \$600

Fridays or Sunday \$500

Bridal Suite

No fee when ceremony is hosted at The Links. Accommodates approximately 10 people.

\$100

Outside Ceremony Fee

Includes white ceremony chairs for up to 100 guests, location set-up and breakdown. Additional \$2.50 per chair.

\$495

- Wood Pergola overlooking the Links 9th & 8th Holes
- Private room for the Bride and her Bridal Party available
- Rehearsal at the ceremony site one or two days prior to the wedding day
- Links staff in attendance to ensure wedding party is gathered and prepared to walk down the aisle
- If needed In case of inclement weather, ceremony to be held in Banquet room

Room Rental Includes

- Six hour Exclusive uses of the Banquet Room
- Plated or Buffet Diner Service, Wait Staff
- White Table Linens with White Linen Napkins
- Dance Floor
- China, Flatware and silverware
- Round Tables and Banquet Chairs
- White Skirting and White Linen for Head, Cake, Gift and Seating Card Tables
- Use of Outdoor Areas for Golf Course Scenic Photographs.
- Set-Up Time beginning at 3pm in Banquet room and 4pm in bar area

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The Links Buffet

One entrée buffet \$21.95 / Two entrée buffet \$25.95 per person, children 4 to 12 \$8.95 per person
All buffets include warm dinner rolls and butter, coffee & Iced Tea. *We will customize a menu for you.*

Entrees Add an additional entrée for \$3.95 per person

Chicken Kiev: Oven Baked chicken breast with herb butter topped with béarnaise sauce.

Chicken Piccata: Chicken Breasts pan seared in a delicate sauce of butter, lemon and capers.

Country French Chicken: Tender seasoned Chicken breast with a creamy white mushroom sauce.

Grilled Chicken Caprese: Grilled Chicken breast topped with roma tomatoes, basil, mozzarella and a balsamic drizzle.

Portabella Mushroom Stuffed Ravioli: Tossed in a creamy Alfredo sauce.

Lasagna: Curly edge noodles layered with tomato meat sauce, Italian seasoning, mozzarella and parmesan cheese all baked together. *vegetarian option available

Baked Parmesan Tilapia: Lightly breaded and baked until white and flakey topped with a dusting of parmesan cheese.

Stuffed Pork Chop: 5 ounce pork chop filled with an herbed stuffing topped with a seasoned light gravy.

USDA Choice Top Round*: Tender oven roasted beef served with a warm au jus.

USDA Choice Roasted Prime Rib add \$4 per person*: Seasoned, slow roasted with au jus and horseradish cream sauce

Tuscan Chicken Pasta: Slice grilled chicken breasts, fresh spinach, diced tomatoes and black olive tossed in a creamy Tuscan sauce

Beef Short Ribs: Tender boneless short ribs slow cooked and topped with a season beef gravy.

Grilled Filet Mignon add \$6 per person*: with port wine and wild mushroom demi-glace.

Prices do not include 6% Michigan sales tax and 20% service charge.

Salad (choose one)

Links House Salad: Salad blend topped with cheese, tomato, onion and croutons served with ranch and Italian dressing.

Caesar Salad: Romaine lettuce tossed in Caesar dressing topped with croutons and parmesan cheese

Italian Tossed Salad: Salad blend tossed with pepperoncini, tomatoes, black olives, red onions, parmesan cheese, croutons and a creamy Italian dressing.

Spinach Salad: Baby spinach topped with red onion, candied almonds and mandarin oranges served with a raspberry vinaigrette dressing.

Sides (Choose two) Add additional side for \$1.95 per person

Wild Rice pilaf

Herb roasted red skins

Pasta with choice of marinara or Alfredo sauce

Rosemary roasted fingerling potatoes

Garlic mashed potatoes

Green bean and carrot medley

Herb roasted root vegetables

Broccoli florets

Corn soufflé

Asparagus

Honey glazed carrots

*donates carved item

Vegetarian and special dietary needs available upon request. Special request are welcome for customize menu.

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Hors D'oeuvres

Butler service available for any hot or cold appetizer for \$150

Appetizers Selections

Priced per 50 pieces

Breaded Cheese Ravioli \$75

Pillows of pasta filled with ricotta, mozzarella, and Parmesan cheeses coated with seasoned bread crumbs served with marinara for dipping

Sausage Stuffed Mushroom Caps \$100

Italian sausage blended with seasoned breadcrumbs and stuffed into tender mushroom caps

Cocktail Meatballs \$75

One-bite meatballs tossed in marinara sprinkled with parmesan cheese

Glazed Water Chestnuts Wrapped in Bacon \$100

Baked and tossed in a sweet honey glaze

Spanakopita \$100

Feta and cream combined with freshly chopped spinach wrapped in flaky phyllo dough triangles

Cocktail Quiche \$80

Mini quiche assortment includes Lorrain, Florentine, three cheese and Applewood smoked bacon

Vegetable Spring Roll \$75

Chinese pastry dough filled with mushrooms, carrots, onions, cabbage, and green beans served with a sweet chili sauce

Strawberry & Goat Cheese Bruschetta \$100

Creamy Goat Cheese with sliced sweet strawberries topped with a balsamic drizzle

Traditional Deviled Eggs \$75

Beautifully placed in individual spoons, garnished with a bacon crisp and paprika

Iced Jumbo Gulf Shrimp \$100

Served with a zesty cocktail sauce

Chicken Salad \$100

Homemade chicken salad served on a toasted point

Bruschetta \$85

Summer tomatoes, feathered mozzarella, fresh basil and garlic served on toasted bread

Salsa Pinwheels \$75

Salsa, shredded Mexican cheese, red peppers slivers and cream cheese rolled in a flour tortilla sliced into a bite size pieces

Buffalo Chicken Crostini \$95

Shredded chicken mixed with a buffalo ranch sauce topped with blue cheese crumbles served on a toasted crostini

Display Platters

Priced per person

Bruschetta Display \$2.50

Variety of buffalo chicken crostini, strawberry goat cheese and traditional bruschetta for your guests to enjoy

Domestic Cheese Display \$3.25

Cheddar, Pepper Jack, and Colby cheese cubes served with a variety of crackers

Vegetable Crudités Display \$2.50

Sliced seasonal vegetables served with a ranch dip

Fresh Fruit Display \$2.75

An assortment of cut seasonal fruit

Snacks \$1.00

Classic Lays Potato Chips, Gardettos and Pretzel

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Late Night Bites

Keep your guests energized and ready to dance the night away with a delicious late night snake

Pretzel Bites

Served with warm cheese for dipping

\$75 per order, each order serves approximately 45-55 guests

Chocolate Chunk Cookies

Soft and delicious gourmet cookie

\$60 per 50 cookies

Add carafe of Milk for \$10 each

Munchies

Potato Chips and Pretzels served with French onion dip

Serves approximately 20-30 guests

\$9.95 per order

Chicken Tenders

Served with a side of BBQ sauce for dipping

\$85 per 50 pieces

12" Pizza

Choice of peperoni or cheese party cut pizza

\$10 each

Mini Cake Donuts

10 plain, 20 powder and 20 peanut crunch miniature cake donuts

\$45 per 50

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Bridal Suite Additions

Beverages

12 oz Bottle Water	\$2 each
Mimosa Station Includes a Verdi Spumante bottle, orange juice carafe & fresh strawberries	\$30 serves 10-12
12 oz Bottle Soda Coke, Diet Coke and Sprite	\$2 each
Wine by the bottle Merlot, Chardonnay, Cabernet Sauvignon, Riesling, Moscato	\$19 each
Coffee / Tea Station	\$5 per pot

Snacks

Chocolate Covered Strawberries	\$15 per dozen
Mini Croissant Clubs Ham, turkey, bacon, cheese, lettuce and tomato	\$5 each
Fruit Display Serves 6-8	\$20
Vegetable Display Serves 6-8	\$20
Cheese & Cracker Display Serves 6-8	\$25
Chips and Pretzels	\$10

We are pleased to accommodate any other special requests

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Enhancements

Extra Services and Linens

Served Salad	\$1.00 per person
Butler passed appetizers	\$150
Metal Birdcage for cards	\$25
Chair Covers with Choice of Colored Organza or Satin Sash Sash only starting at \$2.50 per chair	starting at \$5.00 per chair
Chiavari Chairs	\$7.50 per Chair
Placement of centerpieces, table favors, guest book & place cards	\$5-\$10 per table
We clean-up all of the décor you bring in & store for morning pick up	\$9-14 per table
Facility use beyond Six (6) Hours	\$125 per hour
Portable Loudspeaker (1100-watt speaker, microphone)	\$50
Colored Napkins	\$1.00 each
Table Runner	starting at \$6.00 per table
Table Sash (includes 2)	starting at \$5.00 per table
Table Cloth overlays	starting at \$15.00 per table
Wedding Day Reception Coordination	\$45 per hour
Lunch Service to Wedding Party available from the Links Bar & Grill or platters Can be made to order in advance at bridal party request.	\$\$ pricing varies
Hydration Station for guests with a beverage prior to your ceremony.	
- Water Only	\$50
- Water & Lemonade	\$75
- Water, Lemonade & Iced Tea	\$100
Ceremony Aisle Runner	\$75 we provide runner \$50 you provide runner

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Bar Packages

We require one bartender per 100 guests; bartender fee: \$75

Option One

Draft Beer, Wine and Soda

All eight draft beer handles, choice of 3 wine varieties, soda and a champagne toast for all of your guests.

We require two bartender when guests surpasses 100 for open bar

4 hours: \$14.95

5 hours: \$15.95

Option Two

Draft Beer, Wine, Soda and Standard Liquor

All eight draft beer handles, choice of 3 wine varieties, soda, standard liquor & champagne toast for all your guests.

We require two bartender when guests surpasses 100 for open bar

4 hours: \$18.95

5 hours: \$19.95

Option Three

Draft Beer, Wine, Soda and Premium Liquor

All eight draft beer handles, choice of 3 wines varieties, soda, premium liquor & champagne toast for all your guests.

We require two bartenders when guest surpasses 100 for open bar

4 hours: \$22.95

5 hours: \$24.95

Non-Alcoholic Option

For all guests under the age of 21

Soda, Coffee, Tea and Juices

\$5.00 per person

Brands

Standard: Smirnoff Vodka, Beefeater Gin, Tanqueray Gin, Bacardi Light Rum, Captain Morgan Rum, Jack Daniels Whiskey, J&B Scotch, Jose Cuervo Tequila, Jim Beam Bourbon

Premium: Absolut Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Tanqueray Gin, Bacardi Light Rum, Captain Morgan Rum, Crown Royal Whiskey, Jack Daniels Whiskey, Patron Tequila, Dewar's Scotch, Makers Mark Bourbon

Each additional hour \$4 per person

Signature Drinks

Lemon-I-Do

Raspberry or Blueberry Vodka and Lemonade

\$65/20 drinks

Something Blue

Vodka, Blue Curacao and Lemonade

\$50/20 drinks

Blushing Bride

Champagne, sprite and a splash of grenadine

\$60/30 drinks

Berry Happy Together Sangria

Red wine, ginger ale, brandy, and fresh berries

\$60/20 drinks

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Event Contract

Contact Information

Bride Name: _____ Groom Name: _____

Address: _____ City: _____ State: ___ Zip: _____

Phone: _____ Alt Number: _____

E-mail: _____

Event Information

Estimated Guest Count: _____

_____ the _____ of _____, _____ Ceremony Start Time: _____ or Na

DAY

DATE

MONTH

YEAR

Reception Start Time: _____

Terms and Conditions

Saturday Wedding and Social Events: During our “in season” months (May through October), a \$4,500 Food and Beverage minimum must be met. Friday and Saturday events have a reduced food and beverage minimum of \$2,500. During our “off season” months (November through April), the minimum is waived if your guests count exceeds 100 or more guests and a full meal is order for all. The food and beverage price does not include: tax, gratuity, or any other charges associated with the event.

Room Space: is reserved for any Six (6) hour time period. If the time period is exceeded there will be an additional costs of \$125 per hour. Room space is reserved based on function requirements and the guaranteed number of guests anticipated for the function. All events must end by midnight.

The Links Ceremony Fee: The \$495 fee includes space, chair set-up and tear down. Space is reserved for thirty minutes directly before the reception start time. Due to the surrounding habitat, only real flower petals are permitted. Space set-up to be determined according to your final guests count.

Attendance Counts: All private banquet functions must supply The Links the number of guests to be in attendance ten (10) business days in advance. This shall constitute a guarantee and cannot be adjusted to a lesser amount. Should your actual guest number exceed the guarantee count, The Links cannot guarantee the same menu selection for the rest of your party, but will do everything possible to supply them with a suitable substitute.

Date _____ Contact Initials _____ The Links Initials _____

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Cake Cutting Fee: \$50. Included professional cutting, plating and delivering of cake to designated area for guests' convenience, as well as the preservation of top layer for the bride and groom to take home.

Menu Selection: Must be completed at least thirty days in advance to ensure that items selected can be obtained and properly served. If a menu choice has not been made within this time frame, the Food and Beverage Managers will make the selection. Please ask your guests if they have any special dietary needs or limitations before your function. Last minute changes due to unknown diet needs will be charged in addition to your original guarantee. If the event/function is delayed more than 30 minutes after the agreed time, The Links will not be held responsible for the quality of the food. **No outside Food or beverage may be brought onto Whitmore Lake Golf Links property, nor may any food and beverage be removed from The Links, at any time, with the exception of wedding cakes. For your safety, food items not consumed will not be packaged to go.**

Food Tasting: A schedule tasting can be arranged at no charge for 2-4 people. We recommend schedule 2 months prior to your event.

Alcohol Policy: No outside alcohol may be brought onto the premises. If alcohol is brought to The Links, we will ask your guest to remove it or they will be asked to leave the premises. If alcohol is found in the bridal suite there will be an automatic \$100 charge to the event without notice. It is our event policy that we prohibit shots during events. Bartenders are all ServSafe Certified and have the right to refuse service to any person(s) he/she identifies as overly intoxicated. Bartender's decision regarding cessation of service to any client or guest will be regarded as his/her professional decision and will be supported by The Links Management. The Links will enforce removal of any client or guest from the premises base on bartender recommendation. The Links performs last call 15 minutes before your official end time.

Displays, Exhibits, and Other Materials: Must conform to city codes and fir regulations and cannot be tacked or taped to walls or ceilings or light fixtures without prior approval. Birdseed, rice, glitter, confetti, etc. will **not** be permitted on the property. The Links reserves the right to asses a clean-up fee for facilities left in poor condition after a function.

Assigned Seating: If you desire assigned seating, you must provide place cards with your guest's names, table numbers and meal selections, if applicable. The Link will provide an approved floor plan to use in reference to assigned seating format.

Entertainment: Provisions for any type of entertainment are the responsibility of the client, subject to prior approval of The Links. Entertainment must cease no later than midnight. Entertainment is required to stay within a certain volume limits set by The Links staff. The Links reserves the right to make any decisions deemed necessary to ensure the comfort and safety of all its guests.

Damages: The signer of the event agreement will be responsible for any damages or loss to The Link's property, building, equipment, decorations or fixtures due to the activities of the guests (attendees) of your event/Function. A post event evaluation will be done of the facility and any damages will be documented and recorded. You will be notified within 48 hours of any damages found.

Set-ups: The Links is responsible for all room set-ups required for wedding or social receptions, excluding special ornamental items such as arches, fern stands, etc. Guests will be seated at 60 inch round tables, 8-10 per table for meals. The Links will provide white linens, napkins & skirting from our inventory. Special requests for linens not within our inventory will be at the client's expense.

Date _____ **Contact Initials** _____ **The Links Initials** _____

Dress Code: Business Casual, No Jeans, hats or T-Shirts

Deposits: The room rental is required to be paid at the time of the reservation is confirmed and shall be considered the deposit for the event. All deposits are applied to the event/function. **Deposits are non-refundable if an event/functions is cancelled.** No function is considered confirmed until the agreement has been signed and the required deposit has been received.

Payment: We require a 50% payment of the estimated cost 6 months prior to event. 100% of the estimated cost of the event/function will be payable seven business days prior to the function. All bar balances are required to be paid at the end of your event/function. Deposits to confirm space will be deducted from the final invoice total

Clubhouse and Event Manager: The Links offers you the services of the Clubhouse & Event Manager thought out your entire planning of process. This includes contact as you require, food tasting, any pre-event meetings to discuss details and logistics for your event. The manager will contact the client approximately 45 days prior to the event to discuss all event details and will be on sight the day of your event and will remain available until the cake is cut unless otherwise specified.

Obligations: Whitmore Lake Golf Links obligations under this agreement are contingent upon the Club's ability to perform and accordingly are subject to labor disputes or strikes, restrictions upon travel, acts of God, or any other circumstance beyond the control of The Links which may prevent it from performing its obligations. The Links will, in good faith, provide all items and services are not readily available. Any client executing this agreement, as an organization's representative, expressly represents that he or she is over 18 years of age, and that he or she is authorized to execute said agreement on behalf of the organization. The Links will not be held responsible for damaged, lost or stolen merchandise and articles left in the Club prior to, during, or following the function.

All fees, services and menus are subject to a 20% service charge and 6% Michigan sales tax

Menus and Pricing subject to change without notice

I have reviewed and agree with all the above terms and conditions

Signature(s) of Responsible Party _____

Printed Name _____ Date _____

The Links Representative _____

Printed Name _____ Date _____

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