



2020 GOLF OUTING DETAILS

The Inn at St. John's offers 27 holes of championship golf, located on 192+ acres of versatile terrain. Our course features a wide array of peaks and valleys and presents unique challenges to all caliber of golfers. The beauty of our tree-lined fairways is complimented by a panoramic view of one of Southeast Michigan's most picturesque architectural landmarks, The Inn at St. John's.

The Inn at St. John's has long been known for our expertise and efficiency in the realm of golf outings. From start to finish, our professional staff will strive to make your event an enjoyable and successful experience.

INCLUDED:

- 18 HOLES WITH ELECTRIC CART
- FULL LOCKER ROOM FACILITIES
- EFFICIENT REGISTRATION AREA, INCLUDING TABLES, LINENS AND CHAIRS
- BAG-DROP SERVICE
- SET UP OF HOLE ASSIGNMENTS, COMPLETE WITH PRINTED CART SIGNS AND SCORECARDS
- BAG STAFF TO ASSIST IN GOLF BAG PLACEMENT ON CARTS
- WELCOME ANNOUNCEMENT BY OUR STAFF
- STAFF ASSISTANCE WITH LEADING PLAYERS TO THEIR CORRECT STARTING HOLE
- COURSE EVENT MARKER SETUP AND PICKUP
- ASSISTANCE WITH SPONSOR SIGN PLACEMENT ON THE GOLF COURSE

	<u>32-59 Guests</u>	<u>60-119 Guests</u>	<u>120+ Guests</u>
MONDAY THROUGH THURSDAY	\$45 PER PERSON	\$42 PER PERSON	\$39 PER PERSON
FRIDAY	\$49 PER PERSON	\$46 PER PERSON	\$43 PER PERSON
SATURDAY AND SUNDAY	\$55 PER PERSON	\$52 PER PERSON	\$49 PER PERSON
OPTIONAL DRIVING RANGE	\$2 PER PERSON	Included	Included
<i>- available one hour before start</i>			

*Minimum of **60 paid players** required for modified shotgun start.
 Minimum of **180 paid players** required for use of all 27 holes.
 Bag service fee included.*

BREAKFAST SELECTIONS

*Minimum 32 guests.
All prices include sales tax and service charge.*

<u>CONTINENTAL BREAKFAST</u> chilled orange juice, seasonally inspired pastries freshly brewed coffee,	\$9.00	<u>BACON-EGG BISCUIT SLIDER</u> buttermilk biscuit, applewood bacon, cheddar cheese eggs	\$4.25
<u>ADD SEASONAL FRESH CUT FRUIT</u>	\$5.00	<u>ADD FRESHLY BREWED COFFEE</u>	\$2.50
<u>DONUTS</u> (per dozen) plain, chocolate, cinnamon	\$26.00	<u>BREAKFAST BURRITO</u> chorizo, eggs, peppers, onions, chipotle salsa	\$4.25
<u>ADD FRESHLY BREWED COFFEE</u>	\$2.50	<u>ADD FRESHLY BREWED COFFEE</u>	\$2.50

LUNCH SELECTIONS

All prices include tax and service charge.

<u>HOT DOG LUNCH</u> quarter-pound hot dog bag of chips soft drink	\$9.00	<u>BOXED LUNCH</u> includes bagged potato chips, candy bar, soft drink choose from the following selections: ROAST TURKEY & SWISS – lettuce, tomato, onion roll SHAVED HAM & AGED CHEDDAR – lettuce tomato, pretzel roll GRILLED VEGETABLE WRAP – grilled garden vegetables, roasted bell peppers ITALIAN – capicola, genoa salami, prosciutto, fontina cheese, chopped olive salad, ciabatta roll	\$14.50
<u>BURGER LOFT OFF-THE-GRILL*</u> grilled hamburger, chicken breast, lettuce, tomato, onion, cheese bag of chips soft drink	\$15.00		
<u>ADD FLASH FRIED FRENCH FRIES</u>	\$2.00		

**2.5 hour service at the halfway house
Minimum 50 guests. Includes chef attendant fee.*

Ask your event manager/server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menu subject to change without notice.

OUTDOOR PAVILION DINNER SELECTIONS

Minimum 50 guests. Maximum of 120 guests. To be served in our outdoor pavilion function room.
All prices include sales tax and service charge. All menus included freshly brewed coffee and iced tea.

CHICKEN AND PASTA

\$24.00

SEASON'S BEST GARDEN GREENS SALAD
tomatoes, cucumbers, shaved red onions,
house vinaigrette and ranch dressing

CHEF'S PREPARATION OF PASTA
tomato-basil sauce, parmesan cheese

CHEF'S INSPIRATION OF CHICKEN
with accompanying sauce and garnish

CHEF'S PREPARATION OF POTATO OR RICE

SEASONAL VEGETABLE MÉLANGE

BROWN SUGAR BLONDIES

PIZZERIA BUFFET

\$25.00

GARDEN SALAD
tomato, red onion, olive, pepperoncini, herb croutons,
red wine vinaigrette

PAN CRUST ORIGINAL PIZZA
provolone, fontina cheese, tomato basil sauce

PIZZA BLANCO
grilled chicken breast, basil, red onion, mushrooms, four-
cheese blend

THREE CHEESE TORTELLINI
3-cheese blend

CANNOLI

ARTISIAN TACOS & FAJITAS

\$25.00

SLOW ROASTED PORK CARNITAS

ANCHO – CUMIN-MARINATED CHICKEN

SEASONED GROUND BEEF

CILANTRO-LIME BLACK BEANS

griddled onions, & peppers, flour tortillas, fresh tortilla chips,
lettuce, tomatoes, pickled jalapenos, shredded cheese,
guacamole, sour cream, roasted corn salsa, chipotle salsa

HOUSE MADE CINAMMON CHURROS

SOUTHERN FLARE BUFFET

\$27.00

BABY SPINACH SALAD
red onion, roasted peaches, jicama, smoked bacon,
watermelon-sea salt vinaigrette

TEXAS BBQ-GLAZED SHORT RIBS

CHEDDAR-GREEN ONION MASHED POTATOES

SOUTHERN FRIED CHICKEN

STEAKHOUSE MAC N' CHEESE

ICE CREAM NOVELTIES

ST. JOHN'S DINNER DISPLAY

\$29.00

ST. JOHN'S HOUSE SALAD
mixed baby greens, dried michigan cherries, candied walnuts,
bleu cheese, house vinaigrette

HERB GRILLED CHICKEN
boursin cheese mashed potatoes, mushroom cippolini jus

PAN SEARED SALMON CAKES
steamed vegetables, chimichurri vinaigrette

GRILLED VEGETABLE RAVIOLI
red pepper marinara, pecorino romano

PASTRY CHEF'S INSPIRATION OF DESSERTS
AND PASTRIES

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SMOKEHOUSE BUFFET DINNER

*Buffet has been designed for 60 minutes of service.
Minimum of 50 guests. Available in banquet rooms or pavilion function room.
All prices per person, include sales tax and service charge.
All menus included freshly brewed coffee and iced tea.*

FIRST COURSE:

Please select **three** from the following:

MIXED GREENS SALAD
ranch, balsamic vinaigrette

TRADITIONAL SWEET & SOUR COLESLAW

THREE-CHEESE BAKED MAC N' CHEESE

LOADED POTATO SALAD
green onion, cheddar cheese, sour cream, bacon

CHILLED PENNE ITALIAN SALAD

ROASTED STREET CORN ON THE COB
cilantro, lime, parmesan cheese, garlic butter

BUTTERMILK CORN BREAD

MAPLE-PORK BELLY BOSTON BAKED BEANS

VEGETARIAN BAKED BEANS

SEASONAL GRILLED VEGETABLES

CHOPPED FRUIT SALAD

MAIN COURSE:

\$28.00 select **two**: **\$32.00** select **three**:

SIGNATURE SMOKED BBQ RIBS
dr pepper bbq sauce

APPLEWOOD-SMOKED WHOLE CHICKEN
pastrami spiced, mustard bbq sauce

GRILLED STEAK TIPS
dry-rubbed, blue cheese crumbles, mushrooms, demi-glace

12-HOUR SMOKED PORK SHOULDER
dry-rubbed, dr pepper bbq sauce, silver dollar slider rolls

BOILERMAKER BRISKET
whiskey barrel-smoked scotch ale bbq glaze

HONEY SMOKED SALMON
roasted corn – cilantro relish

GRILLED ROASTED SUMMER VEGETABLE SKEWERS
mesquite spice rub

GRILLED LOUISIANA "HOT LINKS"
smoked sausage, grilled andouille, roasted artisan sausages
blistered peppers scotch ale bbq glaze

SWEET FINALE:

Please select **one** from the following:

CHOCOLATE CARAMEL CHEESECAKE
CHOCOLATE RASPBERRY TORTE

TROPICAL COCONUT CAKE
BOURBON MAPLE PEACH CRISP BARS

Ask your event manager/server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menu subject to change without notice.

PLATED DINNER

*Minimum of 35 guests. Available in banquet rooms or pavilion function room.
All prices include sales tax and service charge.*

All plated dinner meal offerings are served with seasonally appropriate vegetables, garden-fresh salad with two dressings, artisan rolls and butter, freshly brewed coffee and iced tea.

ENTRÉE SELECTIONS: **\$34.00**

CAST-IRON PETITE FILET

cheddar-bacon-sour cream mashed potatoes, garlic herb butter, balsamic

GRILLED AKURA SALMON

roasted fingerling potatoes, roast asparagus, lemon chimichurri, tomato- corn relish

BARBECUE CHICKEN BREAST

sour cream- chive mashed potatoes, green beans, dr pepper bbq sauce

SWEET FINALE:

please select one from the following:

CHOCOLATE CARAMEL CHEESECAKE

CHOCOLATE RASPBERRY TORTE

TROPICAL COCONUT CAKE

BOURBON MAPLE PEACH CRISP BARS

Additional menu options are available. Please ask your sales manager for details.

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GOLF BEVERAGE OPTIONS

All pricing includes tax and gratuity.

ON THE COURSE

BEVERAGE TOKEN **\$4.50***

*valid for soft drink, domestic and import beer.
2 tickets required for premium beer and mixed drinks.

½ BARREL OF DOMESTIC BEER **\$350.00***

*\$100 keg attendant fee applies

BANQUET BAR SERVICE

2-HOUR PREMIUM OPEN BAR **\$17.00**

2-HOUR SUPER PREMIUM OPEN BAR **\$20.00**

2-HOUR ULTRA PREMIUM OPEN BAR **\$22.00**

ADDITIONAL HOUR OF BAR SERVICE **\$5.00**

BEVERAGE SERVICE: CASH BAR

soft drinks \$4/drink
bottled water \$4/drink
assorted bottled juice \$4/bottle
house wine \$8/drink
domestic beer \$5/bottle
premium lagers \$6/bottle
michigan craft beers \$7/bottle

premium liquor drink \$7/drink
super premium liquor drink \$8/drink
ultra premium liquor drink \$9/drink
cordials \$9/drink
(bailey's godiva, b&b, frangelico, drambuie, chambord, grand marinier)

PREMIUM BRANDS

smirnoff, beefeater, cruzan rum, cutty sark, jim beam, seagrams 7, sauza gold, kahlua, emmets cream, amaretto, sycamore lane wines, budweiser, bud light, labatt blue, stella artois and soft drinks
upgrade to trinity oaks wines for \$3 per guest
upgrade to joel gott wines for \$4 per guest

SUPER PREMIUM BRANDS

tito's, beefeater, cruzan rum, johnny walker red, jack daniels, seagrams 7, jose cuervo, captain morgan, kahlua, emmets cream, amaretto, sycamore lane wines, budweiser, bud light, labatt blue, bells two-hearted, stella artois and soft drinks
upgrade to trinity oaks wines and grand traverse semi-dry riesling for \$3 per guest
upgrade to joel gott wines for \$4 per guest

ULTRA PREMIUM BRANDS

belvedere, tanqueray, cruzan rum, glenmorangie, captain morgan, crown royal, jack daniels, makers mark bourbon, tres agave tequila, di saronno, kahlua, bailey's, trinity oaks wines, grand traverse semi-dry riesling, budweiser, bud light, labatt blue, bell's seasonal, bell's two-hearted, stella artois and soft drinks
upgrade to joel gott wines for \$3 per guest

Wine and champagne list is available upon request.

In accordance with the laws of the state of Michigan, The Inn at St. John's is the only licensee authorized to purchase, sell, or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into The Inn at St. John's from outside licensed premises, nor are they permitted to leave the premises. ID is required.

A taxable fee of \$100 will be applied for groups with less than 50 guests.

CONTRACT DETAILS

*Your contract will contain thorough details for ensuring a successful event.
Following, however, are key contract points which may assist you in your early planning:*

- A **DEPOSIT** of \$500 or \$3.00 per person, whichever is higher, is required to secure an advanced reservation. A credit card must also be on file to guarantee all golf outing contracts.
- **FINAL PAYMENT** is required (7) business days prior to your outing. A scheduled open bar requires advance payment of the estimated balance. Any remaining balances must be paid in full at the conclusion of your event. Cash, credit card, certified or cashier's check will be accepted.
- **MENU SELECTIONS** must be submitted (14) days prior to your event.
- A **FINAL PLAYERS LIST** is due (3) business days prior to your outing. We only accept a pre-determined Excel file sent to a designated e-mail address.
- **FINAL GUARANTEED COUNT*** is due by NOON, (7) business days prior to your outing. If no update to the count is received (7) days in advance of your outing, we will charge the Expected Contracted Attendance as the guarantee. *Please see section titled Attendance Changes below.
- **ATTENDANCE CHANGES**
 - DECREASE ~ Your guaranteed number can only be decreased by 15% of your original number. If your final head count falls farther below this number, you will be charged for your contracted number minus 15% of that original number.
 - INCREASE ~ Additions to your count will ONLY be accepted 72 hours prior to the event. Any increase in attendance with less than 72 hours' notice will result in a fee of 10% of the menu item price for the additional attendees.
- **THE GOLF STAFF WILL DETERMINE TEE ASSIGNMENTS AND POSSIBLE MODIFIED SHOTGUN/SHOTGUN STARTS.**

We hope that these details will be helpful to you in your early planning and we look forward to showing you why exceeding guests' expectations is both our mission and our specialty! Please contact the golf shop for additional information at **734-453-1047**.