



## 2018 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

MONDAY THROUGH THURSDAY	<b>\$39</b> PER PERSON
FRIDAY	<b>\$45</b> PER PERSON
SATURDAY AND SUNDAY	<b>\$50</b> PER PERSON
OPTIONAL DRIVING RANGE	<b>\$2</b> PER PERSON

*Minimum of **60 players** required.  
Bag service fee included.*

## BREAKFAST SELECTIONS

*Minimum 35 guests.*

*All prices include sales tax and service charge.*

<u>CONTINENTAL BREAKFAST</u>	<b>\$8.00</b>	<u>BACON-EGG CROISANT</u>	<b>\$3.50</b>
chilled orange and cranberry juices, seasonally inspired pastries freshly brewed coffee, hot herbal teas		ADD FRESHLY BREWED COFFEE	<b>\$2.00</b>
ADD SEASONAL FRESH CUT FRUIT	<b>\$4.00</b>	<u>BREAKFAST BURRITO</u>	<b>\$4.00</b>
		chorizo, eggs, peppers, onions, chipotle salsa	
		ADD FRESHLY BREWED COFFEE	<b>\$2.00</b>

## LUNCH SELECTIONS

*All prices include tax and service charge.*

<u>HOT DOG LUNCH</u>	<b>\$8.00</b>	<u>BOXED LUNCH</u>	<b>\$13.00</b>
quarter-pound hot dog bag of chips soft drink		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	
<u>BURGER LOFT OFF-THE-GRILL*</u>	<b>\$13.50</b>		
grilled hamburger, lettuce, tomato, onion, cheese bag of chips soft drink			
ADD HOUSE-CUT FRIES	<b>\$1.00</b>		

*\*2.5 hour service at the halfway house  
minimum 50 guests*

*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.*

*All prices include sales tax and service charge.*

*All menus included freshly brewed coffee and iced tea.*

### CHICKEN AND PASTA

**\$22.00**

#### 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

#### PASTRY CHEF'S INSPIRATION OF DESSERTS AND PASTRIES

### ARTISIAN TACOS & FAJITAS

**\$24.00**

#### 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

#### APPLE PIE EMPANADA

### BURGERS AND DOGS

**\$18.50**

#### SEASON'S BEST GARDEN GREENS SALAD

tomatoes, cucumbers, shaved red onions,  
house vinaigrette and ranch dressing

#### REDSKIN POTATO SALAD

#### CHAR-GRILLED HAMBURGERS

#### QUARTER-POUND HOT DOGS

#### CRISPY POTATO CHIPS, HOUSE-MADE

#### FRESH BAKED BROWNIES

### ST. JOHN'S DINNER DISPLAY

**\$30.00**

#### 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

#### BOURBON MAPLE PEACH CRISP

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*Menu subject to change without notice.*

## 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 3 from the following

MIXED GREENS SALAD

ranch, balsamic vinaigrette

TRADITIONAL SWEET & SOUR COLESLAW

THREE CHEESE BAKED MAC & CHEESE

REDSKIN POTATO SALAD

CHILLED PENNE ITALIAN SALAD

BUTTERED CORN ON THE COB

JALAPENO – CHEDDAR CORN BREAD

MAPLE BAKED BEANS

VEGETARIAN BAKED BEANS

SEASONAL GRILLED VEGETABLES

CHOPPED FRUIT SALAD

### MAIN COURSE:

**\$27.00:** select two **\$30.00:** select three

SIGNATURE SMOKED BBQ RIBS

southern comfort-style bbq sauce

JERK-ROASTED WHOLE CHICKEN

jamaican rum bbq sauce

BRAZILIAN MARINATED CHAR-GRILLED

FLANK STEAK

cilantro lime chimichurri

CHAR-GRILLED PORK LOIN

citrus-brined pineapple–cilantro salsa

BOILERMAKER BRISKET

whiskey barrel-smoked scotch ale bbq glaze

CEDAR PLANKED BARRAMUNDI

lightly avocado-roasted tomatillo salsa

CHAR-GRILLED ROASTED SUMMER VEGETABLE-TOFU

SKEWERS

garlic-herb oil

### SWEET FINALE:

please choose 1 from the following

CHOCOLATE CARAMEL CHEESECAKE, TUILE COOKIE

TIRAMISU ROULADE

CHERRY APPLE PIE CRUMBLE

BOURBON MAPLE PEACH CRISP

*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: **\$32.00**

pre-selected choice of **two** entrées, add **\$2.00** per guest

pre-selected choice of **three** entrées, add **\$3.00** per guest

#### CAST-IRON SEARED BEEF RIBEYE

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

#### CEDAR PLANKED SALMON

herb couscous, avocado-tomatillo salsa

#### JERK-ROASTED CHICKEN BREAST

roasted garlic smashed redskin potatoes, jamaican rum bbq sauce

### SWEET FINALE:

please choose 1 from the following

CHOCOLATE CARAMEL CHEESECAKE, TUILE COOKIE

TIRAMISU ROULADE

CHERRY APPLE PIE CRUMBLE

BOURBON MAPLE PEACH CRISP

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

*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.*

## GOLF BEVERAGE OPTIONS

All pricing includes tax and gratuity.

### ON THE COURSE

BEVERAGE TOKEN	<b>\$3.75</b>
½ BARREL OF DOMESTIC BEER*	<b>\$325.00</b>
*\$100 attendant fee applies	

### BANQUET BAR SERVICE

2-HOUR PREMIUM OPEN BAR	<b>\$16.00</b>
2-HOUR SUPER PREMIUM OPEN BAR	<b>\$19.00</b>
2-HOUR ULTRA PREMIUM OPEN BAR	<b>\$21.00</b>
ADDITIONAL HOUR OF BAR SERVICE	<b>\$5.00</b>

## 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 cashiers 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 will accept a facsimile, hand delivery or an 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 with prior approval.
  - DAY OF FUNCTION INCREASE to food service is by approval only and is subject to a \$5.00 surcharge, per meal.
- **THE GOLF STAFF WILL DETERMINE TEE ASSIGNMENTS AND POSSIBLE 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**.