



## 2021 GOLF OUTING DETAILS

*The Inn at St. John's offers 18 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>50-79 Guests</u>	<u>80-119 Guests</u>	<u>120+ Guests</u>
MONDAY THROUGH THURSDAY	<b>\$48</b> PER PERSON	<b>\$46</b> PER PERSON	<b>\$44</b> PER PERSON
FRIDAY	<b>\$50</b> PER PERSON	<b>\$48</b> PER PERSON	<b>\$42</b> PER PERSON
SATURDAY AND SUNDAY	<b>\$58</b> PER PERSON	<b>\$56</b> PER PERSON	<b>\$54</b> PER PERSON
OPTIONAL DRIVING RANGE	<b>\$2</b> PER PERSON	<b>Included</b>	<b>Included</b>
<i>- available one hour before start</i>			

*Minimum of 100 paid players required for modified shotgun start.*

## BREAKFAST SELECTIONS

*Minimum 40 guests.  
All prices include sales tax and service charge.*

<u>BOXED BREAKFAST</u> prepacked muffin, pastry, granola bar, bottled water	<b>\$10.00</b>	<u>BACON-EGG BISCUIT SLIDER</u> buttermilk biscuit, applewood bacon, cheddar cheese eggs	<b>\$5.00*</b>
		<u>ADD FRESHLY BREWED COFFEE</u>	<b>\$3.00</b>

*\*\$100 service attendant fee required*

## LUNCH SELECTIONS

*All prices include tax and service charge.*

<u>HOT DOG LUNCH</u> quarter-pound hot dog bag of chips soft drink	<b>\$10.00</b>	<u>BOXED LUNCH</u> – <i>minimum of 15 guests</i> includes bagged potato chips, candy bar, soft drink choose from the following selections: ROAST TURKEY & SWISS – lettuce, tomato, SHAVED HAM & AGED CHEDDAR – lettuce, tomato GRILLED VEGETABLE WRAP – grilled garden vegetables, roasted bell peppers ITALIAN – capicola, genoa salami, prosciutto, fontina cheese, chopped olive salad	<b>\$15.00</b>
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*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

*Minimums: 50 guests in Pavilion, 60 guests in Banquet rooms, 120 guests in Ballrooms.*

*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 hot herbal tea.*

### ENTRÉE SELECTIONS: **\$36.00**

#### 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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*Menu subject to change without notice.*

## 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.

### 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 \$130 will be applied per bartender; one bartender per 100 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 \$750 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**.