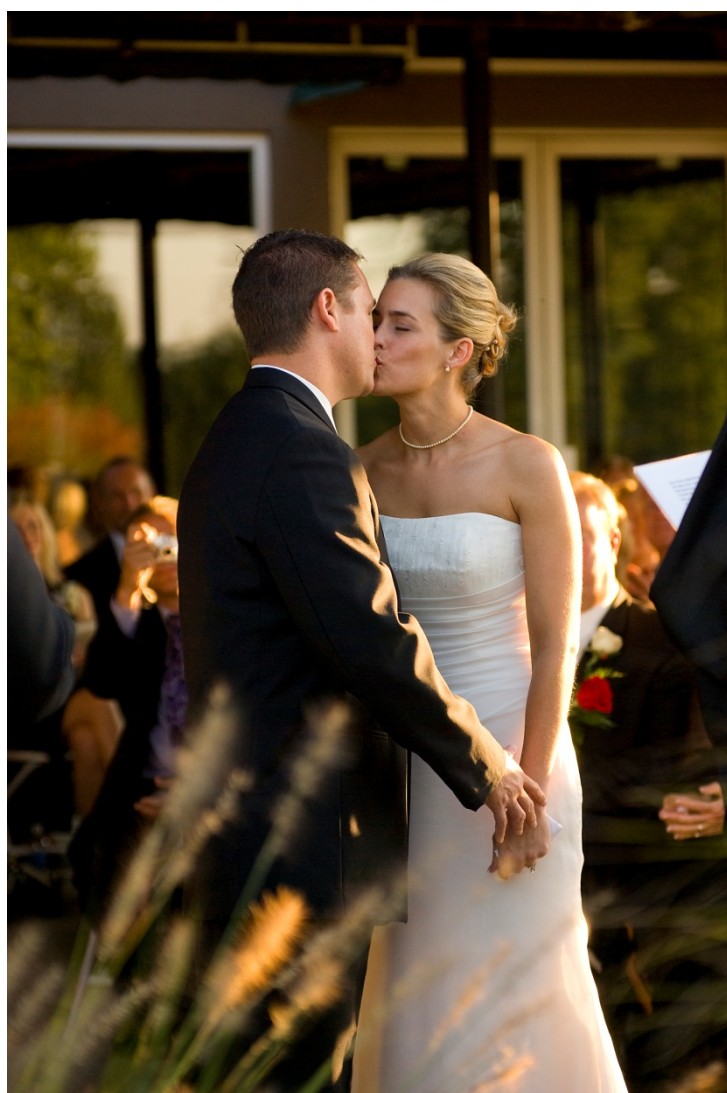


Stonewolf Golf Club



Dream Weddings

CONGRATULATIONS!

We are thrilled that you are considering Stonewolf Golf Club for a day that you and your family will cherish for the rest of your lives! In this packet you will find out what makes Stonewolf different than other venues you may have seen. It includes packages, menus and add-ons. Have more questions? You can get them answered in the following places.

Drop In Viewing

Any time the doors are open!

During the spring and summer, Stonewolf Golf Club is open from dawn until dusk, every day. Please feel free to stop by and take a look around! During the off season, you're also welcome, but do give the pro-shop a ring at (618) 624-4653 to make sure that they are open, especially during inclement weather.

Private Tours

Available by Appointment Only

See the clubhouse grounds with our event coordinator. This is a great time to ask any specific questions that you have!

Lauren Workman

Event Director

Mobile: 254-855-1208

lworkman@stonewolfgolf.com

Silver Package ~ \$34.95 per person

- Banquet Room, Restaurant and Patio Usage
- Use of 13, 60” round tables, 2 90” Rounds
- Banquet Room Chairs
- Use of four, six foot tables and six, eight foot tables
- Meal Stations:
 - Salad (1 choice)
 - Entrees (2 choices)
 - Accompaniments (2 choices)
 - Fresh Rolls and Butter
 - Water, Tea and Coffee Station
 - Cake Cutting and Plating
- White or Ivory Tablecloths
- Your choice of napkin colors
- Real china, glassware and utensils
- Dance floor
- Cash Bar (Other bar packages available upon request)

Gold Package ~ \$49.95 per person

- Banquet Room, Restaurant and Patio Usage
- Use of 13, 60” round tables, 2 90” Rounds
- Round Mirror and tea light or votive candle holders for each table
- Banquet Room Chairs
- Use of four, six foot tables and six, eight foot tables
- Meal Stations:
 - Salad (1 choice)
 - Entrees (2 choices)
 - Accompaniments (2 choices)
 - Fresh Rolls and Butter
 - Water, Tea and Coffee Station
 - Cake Cutting and Plating
- White or Ivory Tablecloths
- Your choice of napkin colors
- Real china, glassware and utensils
- Dance floor
- Unlimited Domestic and Premium Beer, Wine, and Soda for 4 hours
(Other bar packages available upon request)

A service charge of 21% and city/state sales tax are added to all food and beverage items.

Platinum Package ~ \$59.95

- Banquet Room, Restaurant and Patio Usage
- Use of 13, 60” round tables, 2 90” Rounds
- Use of any mirrors, vases, votive holders, etc. from our stock
- Banquet Room Chairs
- Use of four, six foot tables and six, eight foot tables
- Meal Stations:
 - Cheese and fruit appetizer station for cocktail hour
 - Salad (1 choice)
 - Entrees (2 choices)
 - Accompaniments (2 choices)
 - Fresh Rolls and Butter
 - Water, Tea and Coffee Station
 - Cake Cutting and Plating
- Stonewolf Staff will Dismiss Guests to Meal Line
- White or Ivory Tablecloths
- Your choice of napkin colors
- Real china, glassware and utensils
- Dance Floor
- Unlimited Domestic and Premium Beer, Wine, Soda, Call and Premium Cocktails for 4-Hours (No individual shots will be served.)
- Signature drink and signage
- Plated Meals for Head Table ~ Up to 16 guests

A service charge of 21% and city/state sales tax are added to all food and beverage items.

Appetizers by the Dozen:

Hot Items

Toasted Raviolis- 14
Spicy Chicken Drumsticks and Wings- 14
Mini Crab Cakes- 14
Pork Pot Stickers- 14
BBQ Glazed Meatballs- 14
Mini French Fry Cups- 14
Mini Pizzas- 16
Chicken Bacon Ranch Quesadillas- 16
Coconut Shrimp- MP
Teriyaki Salmon Bites- MP

Cold Items

Turkey & Cheese Pinwheels- 14
Chicken Salad Apple Sliders- 14
Smoked Salmon Crostini- 16
Pesto Tortellini Skewers- 15
Caprese Skewer- 15
Shrimp Cocktail- MP

MP denotes Market Pricing for the week of your event

Appetizers by the Tray:

\$135-\$150 per tray, feeds 50 people

Antipasto Tray

Italian Meats, Cheeses and Olive Bar with toasted French Bread

Cheese and Fruit Station

Served with Assorted Crackers

Vegetable Crudite

Served with Ranch Dip

A service charge of 21% and city/state sales tax are added to all food and beverage items.

Chip and Dip Station:

Pick 2 for \$7/person, Pick 3 for \$8/person

Spinach Artichoke Dip

Buffalo Chicken Dip
Crab Dip
Olive Tapenade Dip
Caramelized Onion Dip
Guacamole
Roasted Red Pepper Hummus
Queso

Meals for Kids:

Your Choice of: Hot Dog, Cheeseburger or Chicken Fingers

Served with French Fries or Macaroni and Cheese

A service charge of 21% and city/state sales tax are added to all food and beverage items.

Table Setting Upgrades:

Moving white ceremony chairs for use in banquet room - \$150

Use of any of our vases, mirrors and votives - \$150

Extra chairs for ceremony - \$3/chair

Table Runners or Overlays \$6

Chargers - \$2

Linen steaming - \$15 per table

Water service - \$3.00 per person (instead of beverage station)

Salads

House Salad

Cucumbers, Tomatoes, Red Onions and Croutons

Spinach Salad

Sliced Pears, Blue Cheese & Candied Walnuts with Raspberry Vinaigrette Dressing

Classic Italian Salad
*Crisp Romaine, Marinated Olives, Artichokes, Red Onions,
Tomatoes and Feta Cheese*

Classic Caesar Salad
Crisp Romaine, Garlic Croutons and Parmesan Cheese

Accompaniments

Tuscan Vegetables

Green Beans with Onions and Bacon

Whipped Potatoes

Baked Macaroni and Cheese

Roasted Red Potatoes

Asparagus with Lemon Sauce

Penne Pasta with Marinara

Garlic Roasted Brussels Sprouts

Poultry

Chicken Modiga

Italian Breaded Chicken Breast Topped with Provel Cheese in a

Chardonnay & Bacon Cream Sauce

Classic Chicken Marsala

Lightly Seared Chicken Breast topped with a Rich

Wild Mushroom Marsala Wine Sauce

Chicken Florentine

*Baked Chicken Breast Topped with Smoked Gouda and Spinach
in a Garlic Cream Sauce*

Lemon Pepper Chicken

Grilled Chicken Breast with Lemon Pepper Seasonings

Home-Style Fried Chicken

Crispy Fried Chicken

Pork

Mustard Crusted Pork Loin

Seasoned with Tri-Peppercorn Blend

BBQ Pork Steak

Pork steak grilled in a traditional St. Louis BBQ sauce

Brown Sugar Glazed Ham

Sweet and Savory sliced Ham

Beef

Smoked Beef Brisket

with Sweet Lager Barbeque Sauce

Slow Roasted Beef Top Round

with Horseradish Cream Sauce and Rich Au Jus

New York Strip*

with Herb Butter

Slow Roasted Prime Rib*

Reverse seared for a tender roast with crisp outer crust

Fish

Grilled or Crispy Tilapia

Fresh white fish, cooked just the way you like it

Balsamic Glazed Salmon

Balsamic and ginger seared salmon

*Denotes that menu items are subject to market price the week of your event.

Vegetarian

Eggplant Parmigiana

Lightly breaded eggplant topped with marinara and melted mozzarella cheese

Spinach and Ricotta Cannelloni

Fresh pasta stuffed with spinach and ricotta cheese, topped with white sauce

Fettuccine Alfredo

Fettuccine noodles topped with homemade Alfredo sauce

Butternut Squash Ravioli

Butternut Squash filled Ravioli in a Sage Brown Butter Sauce

Dessert Bars

Priced Per Person: \$4.00

Cheesecake • Candy • Donut • S'mores

A service charge of 21% and city/state sales tax are added to all food and beverage items.

“Day-Of” Coordinating

Price: \$500

8-0 weeks in Advance!

- Meet with you to review all details and logistics planned for your big day, up to two 1-hour, in person meetings.
- Provide etiquette advice
- Construct a timeline for the rehearsal and wedding day
- Contact all vendors to coordinate drop off, setup and pick up
- Unlimited emails/phone calls/texts

Rehearsal

- Work with officiant and bridal party to choreograph wedding ceremony processional and recessional

Pre-Ceremony

- Receive all vendors and confirm that the room and decor is set up to your plan
- Coordinate pre-wedding meals and drinks
- Arrange escort cards, set up table numbers
- Place menu cards and favors on individual settings
- Direct ceremony musicians on where to set up
- Handle any emergencies that may arise
- Distribute bouquets, boutonnieres and corsages.
- Finalize timeline with photographer and videographer
- Alert ushers as to when to begin escorting guests to their seats
- Line up family members and wedding party for processional
- Cue ceremony musicians to begin processional

Reception

- Ensure proper flow of cocktail hour into dinner
- Locate wedding party and line them up for introductions
- Ensures that emcee can correctly pronounce all names
- Cue band/dj, photographer and videographer for important events such as first dance, cake cutting, etc.
- Coordinate formal send-off of bride and groom
- Deliver payment/tips to all vendors if not prepaid
- Collect gifts/cards and ensure they reach designated family member or friend at the end of the night.

Banquet Policies

Room Rentals:

Banquet Room: \$500 – seats up to 200 people – 5 hour rental

(175 people with dance floor & head table)

\$2500 – if you choose to use your own catering company and their dishes.

\$3500 – if you choose to use your own catering company and our dishes.

Patio Area for Ceremony: \$1,500 for ceremony only

\$1,000 with reception

If you would like to extend your function past the maximum time allotted, there will be an additional \$350.00 per hour minimum charge.

Food and Beverage:

Menu selections should be submitted to the Catering Office no later than 30 days prior to the scheduled function. Guarantee of exact attendance for all banquet facilities must be made 72 hours in advance and cannot be reduced. If the Catering Office receives no guarantee, the Club will assume the guarantee to be the original number booked and that number will be the minimum charged. No food or beverage of any kind will be brought onto the premises, except for cakes. The Catering Office issues one customer check with tax and service charge already added. According to State Law, service charges must also be taxed. There are no separate customer checks issued in the private rooms. **A service charge of 21% and state sales tax are added to all food and beverage items.** Menus and pricing are subject to change on an annual basis. Steak and seafood items tend to fluctuate and will be subject to current market pricing. Please contact our Catering Director for further information

Payment Options:

Stonewolf Golf Club accepts cash, credit cards, cashier checks, or personal checks. We also have an ATM available on site.

Termination for Cause:

This agreement is subject to termination without liability upon the occurrence of any circumstance beyond control of either party – such as acts of God, war, acts of terrorism, government regulations, disaster, strikes, civil disorder, curtailment of transportation facilities or any emergency of a comparable nature beyond the parties control, making it impossible, illegal or which affects ability to perform its obligations under this agreement – to the extent that such circumstances make it illegal or impossible to provide or use the Club facilities.

General Conditions:

The Club does not permit nails, staples, tacks, confetti, etc. to be used on the meeting room walls and or tables. Any damage will be billed to the host. Stonewolf Golf Club reserves the right to inspect and control all private meetings and receptions held in the Club, Pavilion, and Banquet rooms. Stonewolf Golf Club will not assume responsibility for the damage or loss of any merchandise or articles left in the Club prior to, during, or following your function.

Liquor sales are governed by state laws and are strictly followed. Any violation of Illinois State Liquor Laws by a minor will result in the notification of the correct authorities. Stonewolf Golf Club also reserves the right to refuse service to a guest at the discretion of Stonewolf Golf Club staff. Stonewolf Golf Club reserves the right to move a party to another room or charge a fee for this room, depending on the guaranteed number of people in the party.

Bartender charge for cash bar, \$100.00 (1 bartender per 100 people)

Deposit: \$1500.00

Deposits are non-refundable and will be applied to the final balance. All parties are required to pay 100% of the final estimated bill on, or by, the date of the function. No exceptions please. A service charge of 21% and state sales tax are added to all food and beverage items.

I have read and agree to the Banquet Policies of Stonewolf Golf Club.

Signature

Date