



# *Wedding Menu*

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We are Proud to announce that Paint Creek Country Club  
is a 2019 winner of The Knot's *Best of Weddings!*



## WELCOME TO PAINT CREEK COUNTRY CLUB

Nestled among the beautiful rolling hills and ponds of Lake Araho, Paint Creek is one of Northern Oakland County's most picturesque private country clubs. The club is located in a comfortable, remote setting only minutes from I-75.

The newly renovated 20,000 square foot two-story clubhouse offers a comfortable setting for social activities. The impressive 225-seat main dining room overlooks the first tee, the third green, and our new number nine green, creating a pleasant setting to enjoy your event with meals prepared and served by our professional staff. Our Professional Management Team supervises all catering details so you are able to enjoy your event. Savor the culinary delights prepared by our Executive Chef while we provide a most memorable experience for you and your guests.

Experience the luxury of a private country club! Special arrangements can be made so you are able to host your special event at Paint Creek even without a membership. The enclosed packet includes our banquet packages and site details. We are also happy to work with you on custom menu items upon request. Contact your event specialist for more details!

*Haley Sherman*

**EVENT COORDINATOR**

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## SILVER PACKAGE: BUFFET RECEPTION

Silver Buffet Package includes House-Made Rolls and Butter, House Garden Salad with Dressing, One Beef Entrée Selection, One Chicken Entrée Selection, One Vegetable Selection, One Starch Selection, and One Pasta Selection.

**\$86.95 PER PERSON**

### BEEF ENTRÉE SELECTIONS (CHOOSE 1)

- Carved Beef Station
- Prime Rib Upgrade: Additional \$8/person
- New York Strip Upgrade: Additional \$6/person

### CHICKEN ENTRÉE SELECTIONS (CHOOSE 1)

- Chicken Piccata
- Chicken Marsala
- Traverse City Chicken
- Chicken Florentine

### PASTA SELECTIONS (CHOOSE 1)

- Roasted Tomato Garlic Linguini
- Penne Marinara
- Macaroni and Cheese
- Farfalle Alfredo

### VEGETABLE SELECTIONS (CHOOSE 1)

- Roasted Carrots
- Green Bean Almandine
- Sautéed Zucchini, Squash, & Carrots
- Broccoli & Cauliflower

### STARCH SELECTIONS (CHOOSE 1)

- Tri-Color Potatoes
- Roasted Redskin Potatoes
- Garlic or Regular Mashed Potatoes
- Au Gratin Potatoes

### INCLUDED:

- House Garden Salad
- Rolls

## PACKAGE INCLUDES:

- Cheese & Fruit Display Appetizer for One Hour
- Buffet Dinner Service
- 5 Hour Open Standard Bar
- Champagne Toast for the Head Table
- Choice of White, Black, or Ivory Guest Table Linens
- Linen Napkins in Choice of 1 Color
- Cake Cutting and Plating Service (Our staff will place the plated slices on the cake table for guests to select their slice)



## GOLD PACKAGE: DUET PLATED RECEPTION

The Gold Package Includes House made Rolls and Butter, Plated Salad with Dressing, Two Entrée Selections, One Vegetable Selection, and One Starch Selection.

..... **\$105.95 PER PERSON**

### ENTRÉE SELECTIONS (CHOOSE 2; 1 CHICKEN & 1 BEEF)

- Chicken Piccata
- Chicken Marsala
- Traverse City Chicken
- Chicken Cynthia
- Chicken Florentine
- 🍷 • 4 oz. Filet Mignon Topped with Wild Mushroom Demi-Glace
- 🍷 • 4 oz. Filet Mignon Topped with Casino Butter

### VEGETABLE SELECTIONS (CHOOSE 1)

- Maple Glazed Carrots
- Green Bean Almandine
- Sautéed Zucchini, Squash, & Carrots
- Roasted Asparagus (Seasonal)
- Broccoli & Cauliflower

### STARCH SELECTIONS (CHOOSE 1)

- Tri-Color Potatoes
- Roasted Redskin Potatoes
- Garlic or Regular Mashed Potatoes

### PLATED SALAD (CHOOSE 1)

- Cherry Salad: Lettuce Mix, Dried Cherries, Candied Walnuts, Apple Slices & Tomato, with Raspberry Vinaigrette
- House Salad: Lettuce Mix, Tomatoes, Carrots, Cucumbers, Onions, Tossed in House Dressing
- Caesar Salad: Romaine Tossed with Creamy Caesar, Topped with Shaved Parm & Croutons

## PACKAGE INCLUDES:

- Choice of 3 Hors d'Oeuvres Selections from Page 7-Butler Passed for 1 Hour
- Plated Dual Entrée Dinner Service
- Five Hour Open Premium Bar
- Champagne Toast for the Head Table
- Choose: White, Black, or Ivory Guest Table linens
- Linen Napkins in Choice of 1 Color
- Cake Cutting and Plating Service (Our staff will place the plated slices on the cake table for guests to select their slice)



Traverse City Chicken, with Green Bean Almandine, & Roasted Redskin Potatoes

## PLATINUM PACKAGE: PREMIER PLATED RECEPTION

The Platinum Package includes House made Rolls and Butter, Plated Salad with Dressing, 3 Premium Passed Hor d'Oeuvres Selection, One Premium Beef Entrée Selection, One Chicken Entrée Selection, One Vegetable Selection, and One Starch Selection.

**\$113.95 PER PERSON**

### ENTRÉE SELECTIONS (CHOOSE 2; 1 CHICKEN & 1 BEEF)

- 🍽️ • 4oz. Beef Tenderloin Topped w/ Wild Mushroom Demi-Glace
- 🍽️ • 4 oz. Beef Tenderloin Topped w/ Casino Butter
  - Chicken Piccata
  - Chicken Marsala
  - Traverse City Chicken
  - Chicken Cynthia
  - Chicken Florentine

### VEGETABLE SELECTIONS (CHOOSE 1)

- Maple Glazed Carrots
- Green Bean Almandine
- Sautéed Zucchini, Squash, & Carrots
- Roasted Asparagus (Seasonal)
- Broccoli & Cauliflower

### STARCH SELECTIONS (CHOOSE 1)

- Tri-Color Potatoes
- Roasted Redskin Potatoes
- Garlic or Regular Mashed Potatoes

### PLATED SALAD (CHOOSE 1; Info on Pg. 5)

- Cherry Salad
- House Salad
- Caesar Salad

### PREMIUM HOR D'OEUVRES (CHOOSE 3)

- Coconut Shrimp
- Whiskey BBQ Cocktail Meatballs
- Crab Rangoon
- Stuffed Mushroom Cups
- Vegetable Spring Rolls
- Smoked Salmon on Crostini
- Stuffed Phyllo Cups
- Bruschetta on Crostini
- Bacon Wrapped Water Chestnuts
- Beef Wellington
- Chicken Satay

## PACKAGE INCLUDES:

- Plated Duel Entrée Dinner Service
- Choice of 3 premium passed Hor d'Oeuvres
- Five Hour Open Ultra Premium Bar
- Champagne Toast for the Head Table
- Choice of White, Black, or Ivory Guest Table Linens
- Linen Napkins in Choice of 1 Color
- Cake Cutting and Plating Service (Our staff will place the plated slices on the cake table for guests to select their slice)



## ADDITIONAL SELECTIONS

## *Hors D'oeuvres & Late Night Snacks*

### *Butler-Passed Hors d'Oeuvres*

**\$8.00 PER PERSON**

Includes Choice of 3 Hors d'Oeuvres Selections and 1 Hour of Butler Passed Service

#### **HORS D'OEUVRES SELECTIONS (CHOOSE 3)**

- Stuffed Phyllo Cups
- Bruschetta on Crostini
- Stuffed Mushroom Caps
- Bacon Wrapped Water Chestnuts
- Whiskey BBQ Cocktail Meatballs
- Vegetable Springs Rolls
- Beef Wellington
- Crab Rangoon Add \$3
- Chicken Satay Add \$3
- Smoked Salmon on Crostini Add \$3
- Coconut Shrimp Add \$4

### *Late Night Snacks*

**\$8.00 PER PERSON**

#### **LATE NIGHT SNACK SELECTIONS (CHOOSE 1)**

- Mini Hamburger Sliders served with French Fries
- Detroit Coney Dog Station served with French Fries
- Pretzel Sticks: Served with Cheese Dip and Mustards
- Homemade Pizza
- Taco Bar



## DELECTABLE DESSERT SELECTIONS

*Satisfy the Sweet Tooth*

### Dessert

**\$3-7 PER PERSON**



#### ◀ **HOUSE MADE ICE CREAM ADULT FLOAT SHOTS** **(BAR ATTENDED) \$7/PERSON [\*GF]**

Butter Pecan Ice Cream with Makers Mark Bourbon,  
Vanilla Bean Ice Cream with Baileys, or Guinness.

#### **DONUTS & CIDER STATION: \$6.95/PERSON**

Fresh donuts and cider straight from the mill (seasonal)



#### ◀ **SHABBY CHIC MASON JAR STATION** **\$8/PERSON [\*GF]**

Choice of 2 Flavors: Banana Cream Pie, Black Tie  
Chocolate Mousse, Brownie Parfaits, Strawberry  
Shortcake, Black Forest, Seasonal Cobbler Served  
in Mini Mason Jars with Lids.

#### **SUNDAE STATION: \$6.95/PERSON [\*GF]**

Build your own sundae with vanilla ice cream, salted  
caramel gelato, hot fudge, caramel sauce, maraschino  
cherries, sprinkles, and candy bits.



#### ◀ **S'MORE STATION: \$5.95/PERSON**

Your guests roast their favorite campfire treats!  
Includes Graham Squares, marshmallows, milk  
chocolate squares, and Reese's Peanut Butter Cups.

#### **POPCORN MACHINE \$5/PERSON**

Freshly prepared popcorn from our popcorn machine,  
that guests will enjoy with a variety of sweet and  
savory flavor shakers, a chocolate drizzle, and/or  
butter (popcorn Machine will be brought out).

[\*GF] = Gluten Free Options Available





## BAR PACKAGES

*A toast to the happy couple!*

### ★★★ *Ultra Premium Bar*

**\$8 PER PERSON (FOR EACH ADDITIONAL HOUR)**

Top Shelf Brand Liquors: Includes House Wines, Draft Bud Lt & Labatt

Grey Goose Vodka, Tito's Vodka, Bombay Sapphire Gin, Mt. Gay Rum, 1800 Silver Tequila, Jack Daniel's, Crown Royal, Jameson, Maker's Mark Bourbon, Johnny Walker Red and Select Cordials

### ★★ *Premium Bar*

**\$7 PER PERSON (FOR EACH ADDITIONAL HOUR)**

Includes House Wines, Draft Bud Lt & Labatt

Deep Eddy Vodka, Absolut Vodka, Tangueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Lunazul Tequila, Seagrams 7, Canadian Club, Jim Beam Bourbon, and Dewar's Scotch

### ★ *Standard Bar*

**\$6 PER PERSON (FOR EACH ADDITIONAL HOUR)**

Includes House Wines, Draft Bud Lt & Labatt

House Selections of Vodka, Gin, Rum, Tequila, Whiskey, Bourbon, Scotch and Select Schnapps

## AVAILABLE UPGRADES:

### *Bar Upgrades*

INCLUDES 5 HOURS OF OPEN BAR

**SILVER PACKAGE:** Upgrade to Premium Bar for \$13/person

Upgrade to Ultra Premium Bar for \$18/person

**GOLD PACKAGE:** Upgrade to Ultra Premium Bar for \$11/person

### *Draft Beer Upgrades*

\$185 per quarter barrel. Quarter barrel = Approximately 60 – 16oz glasses

Bell's Two Hearted Ale, Founders All Day IPA, Griffin Claw, Petoskey, Rochester Mills. \*Additional selections available by request

### *Champagne Sparkling Wine-Brut*

\$35/Bottle with Champagne Glass

\$5.50/Glass Champagne Toast



## PAINT CREEK COUNTRY CLUB DETAILS

### *Main Dining Room Details*



#### **DINING ROOM DETAILS:**

- Maximum Capacity: 224 in main dining room
- Tables and chairs are included in your room rental
- There is a mixture of 60" round and 3'x 6' rectangle tables that sit 8 guests per table
- Paint Creek Country Club will also include high-top cocktail tables in the lounge area

#### **FRIDAY OR SATURDAY BANQUET DETAILS:**

- \$1000 Friday or Saturday Room Rental Fee
- Minimum of 125 Guests at Full Package Price
- A six hour time limit is placed on all events utilizing the banquet packages. This does not include your ceremony time if applicable
- Your event may end as late as midnight
- Last call will be 30 minutes prior to the conclusion of the event
- Your party may set up decorations after 10:00 AM on the day of the event
- Your party may pick up your decorations or keepsakes from your reception as late as 10:00 AM the following day

**IF YOUR CEREMONY WILL NOT BE TAKING PLACE ONSITE, YOU CAN STILL RENT OUT THE BRIDAL SUITE FOR \$300 FOR THE DAY.**

**IF YOU ARE INTERESTED IN A WINTER WEDDING,  
PLEASE ASK FOR MORE DETAILS!**



## ONSITE CEREMONY DETAILS

### *Ceremony Details*

- Ceremony Fee: Inside - \$900 | Outside - \$975
- Indoor or Outdoor ceremony site available
- Includes ceremony set up, clean up, ceremony chairs and use of our bridal suite exclusive for the bride and her bridal party.
- Scenic golf course landscaping for photographs following the ceremony;  
Golf course shuttling provided on golf carts for the wedding party.
- Cocktail service for the wedding party-following the ceremony, during photos.
- Complimentary rehearsal at the ceremony site one or two days prior to the wedding day.
- The indoor ceremony is setup on the dance floor with the gorgeous view of the first tee.
- The outdoor ceremony location features a white pergola arbor, breathtaking landscaping, and electricity for your wedding music vendor.

*Wishing you a  
lifetime of love!*



*Haley Sherman*

Event Coordinator

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