



HOME

HISTORY

SCORECARD

TOUR THE COURSE

EVENT INFORMATION

RATES & GOLF
INFORMATIONMEMBERSHIP
INFORMATION

MAP & DIRECTIONS

MENU/RESTAURANT

BANQUETS & PARTIES

CURRENT HAPPENINGS

ACCOLADES

IN THE NEWS

JOIN THE E-CLUB

CONTACT US

PHOTO GALLERY

MEMBERS ONLY

GIFT CERTIFICATES

Banquets & Parties

Welcome to The Golf Club at Stonelick Hills! Once you visit our warm and inviting clubhouse, you will agree that Stonelick Hills is the perfect place to host your wedding reception, anniversary party, bridal shower, birthday party, or any other occasion that calls for a beautiful setting with a spectacular golf course and lake view. For more information or to book an event, please call (513) 735-4653 and ask for Events Coordinator Jodi Grooms.

Directions

Take I-275 (Exit #59) toward Hillsboro (S.R. 50 East). At the stop light, turn right and follow S.R. 50 east for exactly 6 miles. Entrance drive is on left.

Just off State Route 50, we are the perfect location for receptions, rehearsal dinners, bridal showers, and bachelor golf outings.

- Can accommodate up to 180 seated, or 250 Total
- Large Patio overlooking beautiful holes lake & #9 & #18
- Bridal luncheons, rehearsal dinners, golf outings
- Handicap accessible, plenty of convenient parking
- Champagne provided for the wedding party

Fees

The following fees will apply when holding events at The Clubhouse at Stonelick Hills.

\$250 Banquet room only for luncheons and meetings
 \$500 Ceremony on site/with reception booked
 \$500 Banquet room only for dinners and parties
 \$2,500 Entire clubhouse and rear patio (Wedding Receptions)

- All Food & Beverage services **must** be provided by The Golf Club at Stonelick Hills.
- As a general rule, The Golf Club at Stonelick Hills will not host a party or event that interferes with our golfing patrons. This means that the patio overlooking holes #9 & #18 will only be available during evening hours.
- A minimum of \$6,000 spent is required to hold a wedding reception and/or ceremony at Stonelick Hills Golf Club. Taxes and gratuities are not counted toward this minimum.

Deposit and Payment

A deposit will be required, with the return of a signed contract, in order to confirm a date on a definite basis. Notice must be given 6 months in advance for cancellation or deposit will be non-refundable. Balance of bill is to be paid in full the day of event by check, cash, or credit card.

Gratuity and Tax

The banquet invoice will include the state sales tax and a gratuity charge of 20%.

Guarantee Policy

Menu selections are required at least 14 days prior to the function. A guaranteed number of attendees is required no later than 72 hours in advance and is not subject to reduction. If no count is confirmed at this time, the original count will be considered as the guarantee. A 5% increase can be accommodated. **All changes to contracted arrangements and cancellations must be made with the Management only, Monday through Friday, 8:30 AM to 4:30 PM.**



Time Schedule

Prices are based on a one-hour serving time limitation. Any buffet operation exceeding this serving time will be subject to a \$50.00 per hour additional labor and food charge. A fee of \$300.00 per hour will be assessed if the event exceeds the four-hour maximum room rental.

The Chairperson will agree to help enforce all policies of The Golf Club at Stonelick Hills. Any damages to Stonelick Hills property are the responsibility of the contracting party and will be assessed accordingly. The Golf Club at Stonelick Hills assumes no responsibility for loss or damage of articles left on the property at any time. Security guards may be required for some special events. Beverages must be purchased from The Golf Club at Stonelick Hills. Thank you.

**BUFFET MENU**

\$25.95 per person++

Choice of **two** entrées:

Chicken Pesto

Seared chicken breast sewed with artichoke hearts and mushrooms in a pesto cream sauce

Hunter's Chicken

Sautéed chicken with a rich demi-glace, white wine & tomato sauce

Chicken Imperial

Seared chicken breast topped with sautéed peppers, onions & Monterey Jack cheese

Chicken Concasse

Chicken breast topped with a rich tomato sauce with fresh garlic & basil

Roasted Turkey

Oven roasted turkey breast with pan gravy

Pulled Pork and/or Chicken

Slow cooked pork shoulder & chicken breast lightly dressed in a sweet & tangy BBQ sauce

Bourbon Glazed Salmon

Seared salmon with a bourbon glaze

Tilapia with Tropical Fruit Salsa

Homemade fruit salsa made with seasonal fruit, cilantro, peppers & onions

Black-n-Bleu Cod

Fresh cod loin blackened with a bleu cheese cream sauce

**** (Carved) Tenderloin of Beef****

Roasted to a perfect medium rare & served with a creamy horseradish sauce

****Prime Rib of Beef****

Served with au jus & a creamy horseradish sauce

Herb Roasted Pork loin

Chef carved pork loin roasted with herbs & spices

*** add \$2.00pp**

**** add \$3.00pp**

Choice of **two** vegetables:

Sunshine Vegetable Blend

Fresh green beans, wax beans & carrots

Dilled Baby Carrots

Zucchini & Squash Provencal

Roasted with garlic, herbs, onions & tomato

California Vegetable Medley

Fresh steamed cauliflower, broccoli & carrots

Choice of one starch:

Rice Pilaf

Au Gratin Potatoes

Rosemary Red Skin Potatoes

Homestyle Mashed Potatoes

Pasta Pomodora

Roasted Yukon Potatoes

Tossed Salad with Assorted Condiments and Dressings

Dinner Rolls

Tea and Coffee

\$25.95 per person++

***Lunch Buffet includes one selection from entrée list, one selection from vegetable list and one selection from starches list, tossed salad, dinner rolls, tea & coffee.**

\$17.95 per person++

6.75% tax and 20% gratuity will be added to above prices

HORS D'OEUVRES

(Sold in increments of 25 and priced per piece)

Italian Meatballs - \$.75

Chicken Strips - \$1.00

Jumbo Chicken Wings - \$1.00

Spinach Artichoke Tart - \$1.50

Vegetable Spring Roll - \$1.50

Sausage Stuffed Mushrooms - \$1.50

Fresh Tomato Bruschetta - \$1.50

Beef Canapé - \$1.75

Mini Maryland Crab Cakes - \$1.75

Chorizo Stuffed Figs - \$1.75

DISPLAYS

Cheese & Crackers - \$4.95pp

Vegetable Crudit  - \$4.95pp

Cheese & Fruit Display - \$5.95pp

Anti-Pasto Display - \$7.95pp

Italian meats, domestic cheeses, olives, marinated mushrooms & tomatoes,
artichoke hearts & peppers

Brie En Croute (serves 25-30) - \$70

Baked Brie wrapped in puff pastry with fruit chutney

Gulf Shrimp Cocktail - \$75

Served with homemade cocktail sauce & lemons (50 pieces per display)

CARVING STATIONS

(Chef carved to include silver dollar rolls and appropriate condiments)

Beef Tenderloin - \$11.50pp

Prime Rib of Beef - \$9.95pp

Roasted Turkey - \$7.95pp

Herb Roasted Pork Loin - \$7.95pp

6.75% tax and 20% gratuity will be added to above prices

BEVERAGES

House Brand Cocktail	\$5.00
Call Brand Cocktail	\$6.00
Premium/Cordial	\$9.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
House Wine	\$6.00
Spring Water	\$2.50
Fruit Juice	\$2.00
Soft Drink	\$2.00

A La Carte Selections

Domestic Beer (per keg)	\$325.00
Premium Beer (per keg)	On request
Sangria Punch (per gallon)	\$45.00
Champagne Punch (per gallon)	\$35.00
House Champagne (per bottle)	\$24.00
House Champagne (per glass)	\$2.00
Mimosa	\$4.95
Lemonade (per pitcher)	\$12.00
Orange Juice (per pitcher)	\$10.00
Coffee (station) per person	\$1.75
Ice Tea (station) per person	\$2.00
Sports drink	\$3.00

Wine List Available On Request

Draft Beer

\$325.00 Domestic ++

(Each 1/2 barrel will serve approximately 120-125 12 oz cups)

In accordance with Ohio state liquor laws, all alcoholic beverages will be served by The Golf Club at Stonelick Hills staff.

We require proof of age for service and we reserve the right to limit alcohol consumption. The cooperation of your group is always appreciated.

6.75% Tax and 20% Gratuity will be added to above prices

