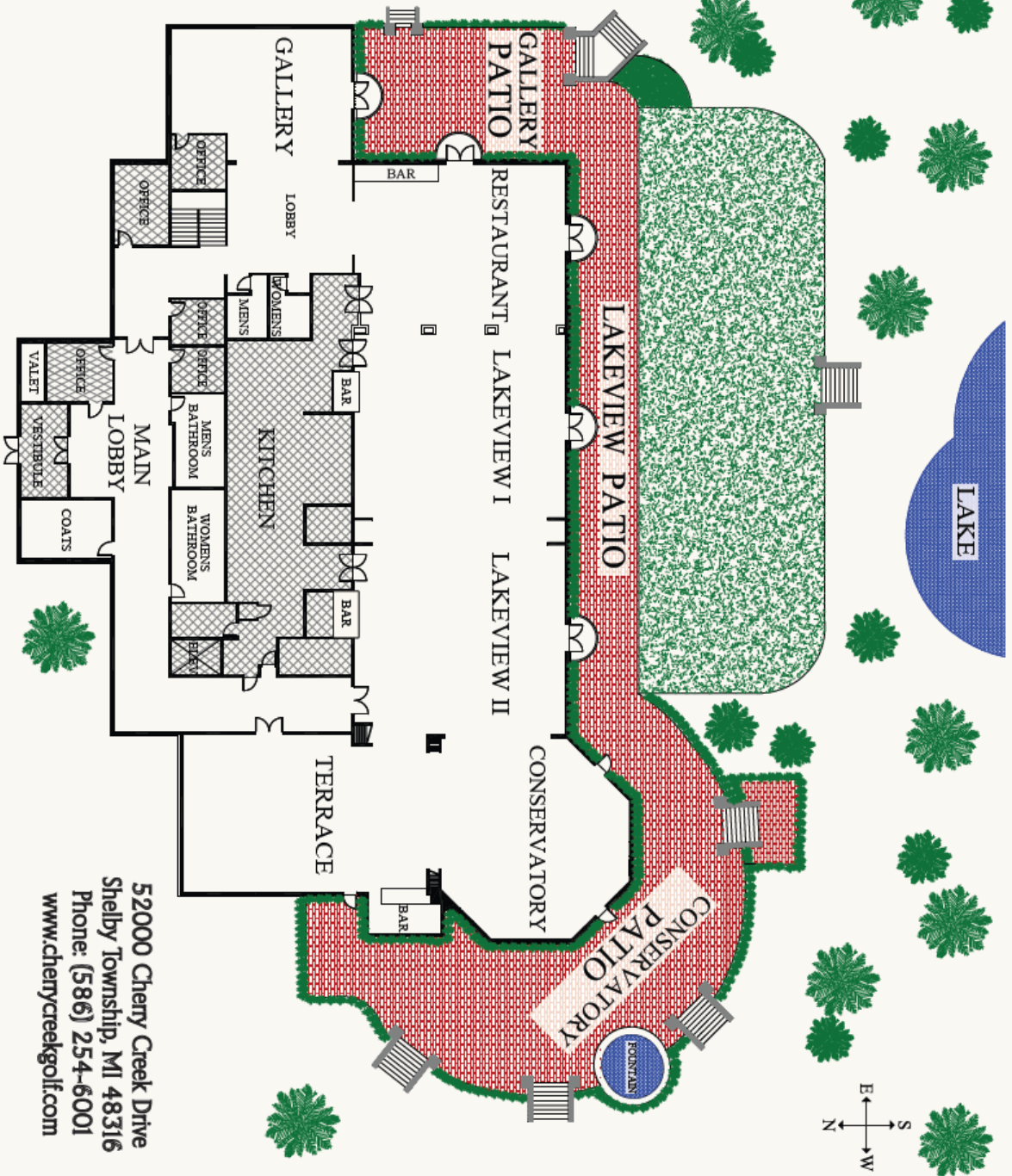




Celebration Event Menus



52000 Cherry Creek Drive
 Shelby Township, MI 48316
 Phone: (586) 254-6001
www.cherrycreekgolf.com



Breakfast Buffet Menu

Includes a beverage station consisting of coffee, tea, juice & soft drinks.

All guests will receive a signature cherry turnover and an individual seasonal fruit plate.

The breakfast buffet includes Applewood smoked bacon, breakfast sausage, scrambled eggs, breakfast potatoes, cinnamon swirl French toast with pure maple syrup.

Breakfast Buffet Enhancements

Breakfast Enhancements may be added to any Menu but may not be ordered as stand alone.

Omelet Station

Omelets prepared to order in the room for you and your guests. This station includes a wide variety of toppings including shredded cheese, onions, tomatoes, mushrooms, green pepper, ham and bacon.

Chef Attendant Required

Belgian Waffle Station

Freshly made Belgian waffles with an array of toppings to include apples, strawberries, fresh mixed berries, whipped cream, butter, maple syrup, cinnamon and sugar.

Chef Attendant Required

Parties of 40 or more are required for the Breakfast Buffet Menu and Buffet Enhancements.

Room Rental includes standard White or Ivory table linens and the appropriate number of guest tables and standard banquet chairs along with three individual clothed and skirted eight-foot tables for gifts, prizes, desserts etc. Extra tables available for an additional charge.

Prices subject to 22% taxable service charge and prevailing Michigan sales tax.



Plated Brunch Menu

Includes a beverage station consisting of coffee, tea, juice & soft drinks.

First Course

All guests will receive a signature cherry turnover and an individual seasonal fruit plate.

Second Course

Please choose one of the following for all of your guests.

Chicken Crepes

All-natural chicken, goat cheese, asparagus and summer squash mélange, lemon scented alfredo, tomato-tarragon relish, micro salad garnish.

Scratch Baked Quiche

Flaky crust and egg custard with your choice of filling (*same for all guests*):
(Tomato, Spinach & Feta *or* Broccoli and Sharp Cheddar *or* Bacon, Onion and Gruyere)
accompanied by breakfast potatoes and petite micro salad garnish.

Vegetable Cannelloni

The finest seasonal garden vegetables along with fresh herbs and ricotta cheese rolled in tender pasta topped with tomato-basil sauce and shaved parmesan. *Add char grilled chicken (+)*

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Soup and Salad Menu

Includes rolls and butter as well as a beverage station consisting of coffee, tea, juice & soft drinks.

Soup Course

Please choose one of the following for all of your guests.

Vegetarian Minestrone Soup

Italian Wedding Soup

Cream of Wild Mushroom Soup

Entrée Salad Course

Cherry Creek Signature Salad

Artisan garden green blend topped with char-grilled free-range chicken breast, ricotta salata cheese, marcona almonds, radish, green apples and a delicate cherry-white balsamic vinaigrette.

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Plated Luncheon Menu

Includes rolls and butter as well as a beverage station consisting of coffee, tea, juice & soft drinks.

First Course

Please choose one of the following for all of your guests.

Vegetarian Minestrone Soup	Traditional Caesar Salad
Italian Wedding Soup	Garden Salad
Cream of Wild Mushroom Soup	Tomato-Mozzarella Salad (+)

Second Course

Please choose one of the following for all of your guests.

Chicken Forestière	Orange-Honey Salmon (+)
Chicken with Artichokes & Herb-Caper Sauce	Petite Sirloin & Chicken Duet (+)
Chicken Milanese	Petite Sirloin & Salmon Duet (+)

Second Course entrees served with appropriate sauce(s), basil whipped potatoes and ratatouille.

Upgrades

Both Soup & Salad	Premium Plated Pasta
Family Style Pasta	Upgrade Sirloin to Petite Filet

Split menu service is available for an additional fee and requires assigned seating, and specific meal counts supplied by Patron at time of guarantee. Patron must supply guest seating cards illustrating individual selections. Your event planner can discuss this option in greater detail.

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Beverages

Tray-Passed Mimosas
On consumption

Bubble Bar On consumption
Bar Attendant required

Bloody Mary Bar On consumption
Bar Attendant required

Daytime Bar Service (events ending by 4pm)

3 Hour Standard Beer & Wine
3 Hour Top Shelf Beer & Wine
3 Hour Standard Bar
3 Hour Top Shelf Bar
Bar Attendant required

Evening Bar Service (events 4pm & later)

3 Hour Standard Beer & Wine
3 Hour Top Shelf Beer & Wine
3 Hour Standard Bar
3 Hour Top Shelf Bar
Bar Attendant required

Ask our sales team about our specialty seasonal cocktail stations.

Bar Service also available on consumption

Desserts

Cake Plate Enhancements

Chocolate Mousse In Pastel
Chocolate Tulip Cup

Chocolate Dipped Strawberry

Vanilla or Chocolate Ice Cream

Plated Desserts

Individual Sorbet or
Ice Cream with Chocolate Sauce

Chocolate Mousse

New York Style Cheesecake
with Berry Sauce

Flourless Chocolate Torte (G.F.)

Miniature Pastries
(4 dozen minimum)

Dessert Stations

50-person minimum

Ice Cream Sundae Bar
**Attendant required*

Sweet Table

Chocolate Fountain

Sweet Table & Chocolate Fountain

Audio Visual

Power Box

Microphone + Sound System

Mixer + Aux Hookup
On Own

Microphone, Sound System, Mixer +
Aux Hookup

Screen + Projector

Screen + Projector w/Sound

Embellishments

Décor

Floor Length White or Ivory
Table Linens

Special Napkin Colors
Standard Napkin
Satin Napkin

Chiavari Chairs
Gold or Silver

Mahogany, Black, White

Charger Plates
Gold or Silver
Specialty Glass Chargers

Additional Banquet Tables
with Linen

Pipe & Drape

Additional Staff or Station
Attendant

PLEASE NOTE- Any/all outside food & beverage items or event elements including vendors you may wish to bring onto Cherry Creek Property must be disclosed by the Patron and ultimately approved by Cherry Creek Golf Club. Any such items must come from a facility in possession of both liability insurance and where appropriate a Michigan food service license. Failure to disclose such items will result in they not being permitted on the day of your event. Outsourced food and décor items are subject to handling fees.

Prices subject to 22% taxable service charge and prevailing Michigan sales tax.