

Golden Hawk Golf & Banquets

Wedding Packages



9861 Meisner Road
Casco, MI 48064
(586) 727-4681
ghbanquets@vargogolf.com

Come Celebrate With Us!



Golden Hawk offers picturesque golf course views, a captivating ballroom venue & exceptional hospitality. With personalized event coordination and indoor/outdoor spaces, Golden Hawk can turn your wedding vision into reality. Located in Northern Macomb County, our newly remodeled crystal ballroom features an outdoor terrace with panoramic views of the golf course. In addition to our reception spaces, the property boasts two serene outdoor ceremony sites.

BANQUET SPACES:

"THE 19TH HOLE"	Minimum 15, Maximum 70, \$300.00
FORMAL DINING ROOM	Minimum 25, Maximum 75, \$500.00
BALLROOM	Minimum 100, Maximum 250, \$1000.00
PAVILLION	Minimum 50, Maximum 200, \$800.00

CEREMONY SPACES:

INDOOR CEREMONY	With Reception Booking, \$599.00
COURSE CEREMONY	With Reception Booking, \$899.00
PAVILLION CEREMONY	With Reception Booking, \$1000.00

(100 white folding garden chairs & indoor alternative included with outdoor weddings.)
Prices do not reflect a 20% service charge and 6% state sales tax. Prices are subject to change.

**For more information, please contact our Event Coordinator at (586) 727-4681, EXT. 3
or ghbanquets@vargogolf.com**



Frequently Asked Questions

What spaces do you have available for wedding receptions?

At Golden Hawk we are happy to offer indoor and outdoor spaces for wedding receptions. Situated on a beautiful 18-hole golf course, our indoor reception rooms' feature large windows with panoramic views of the golf course and can accommodate up to 250 people. Our outdoor pavilion area is located close to parking, electrical outlets and restrooms and can accommodate up to 200 guests comfortably.

Can we have our wedding ceremony on your property?

Yes! We can accommodate up to 100 people outside on our pavilion overlooking the golf course. We also have indoor options available and are happy to provide a backup plan due to inclement weather.

Can we bring in our own food and beverages?

Unfortunately we are unable to allow outside food and beverages on the property. Wedding/Special event cakes and cupcakes are the only exception. We are happy to offer complimentary cake cutting and service. Under certain circumstances we are able to accommodate catering requests due to cultural or religious beliefs and practices.

What is included in the wedding package? What about other special events?

Our wedding packages include room set-up (tables, chairs, flatware, china), clean up and tear down, white table linens and napkins, assistance with event coordination, reputable vendor contacts, complimentary usage of golf carts for photos on the course for bride and groom, and professional bartending and serving staff.

For other corporate luncheons/special events we are happy to include room set-up (tables, chairs, flatware, china), clean up and tear down, white table linens and napkins, assistance with event coordination and professional bartending and serving staff.

How long do we have the venue space and when can we have access to decorate?

Most events will have a time block of 3-6 hours depending on the package purchased. Additional time is available at an additional cost. Access to decorate varies based on other events taking place on the premises. We allow access the day prior to your event when available; otherwise you will have access to the room the morning of your event.

Are there any additional charges besides the cost of food, beverage and room rental?

We charge a 20% gratuity and 6% state sales tax on all events. The gratuity is divided between the wait staff working your event. You may add additional gratuity of any amount to your final invoice at your own discretion.

Do you require a deposit to hold our event date?

Weddings require a \$1,000.00 non-refundable deposit to lock in your date. Other special events require the non-refundable venue space rental fee to lock in your date.

When do we need to have final numbers, menu selections and payment for our event?

Final payment is due 4 months prior to your event date. Menu selections and final guest count are due 2 weeks prior to your event date. For plated meals, you must also provide an excel spreadsheet with each guests name, meal choice and table number.

What size are your tables? How many guests can fit?

Our round tables are 60" in diameter and can seat up to 8 people per table. We also have 8-foot tables that can seat up to 8 people per table.

We have a lot of out of town guests coming, are there hotels nearby?

There are several hotels nearby to accommodate all of guests coming from out of town:

Hampton Inn

45725 Marketplace Blvd., Chesterfield, MI 48051, (586) 948-2300

Fairfield Inn & Suites by Marriot

45800 Marketplace Blvd., Chesterfield, MI 48051, (586) 267-5300

Do you offer tastings?

We are happy to offer tastings for our plated and buffet menu selections prior to your event. You may bring up to 6 guests for your tasting. Plated tastings are \$15.00 per guest and Buffet tastings are \$13.00 per guest. Certain items may be excluded from the tasting. We require a 2 week notice prior to your requested tasting date.

Do you offer a children's menu or reduced rate for guests under 21?

Our kids menu is available for children 12 and under. Children 4 and under are free. Any guest under the age of 21 will be charged a soft drink package price of \$6.00 in lieu of the bar package price.

Can we take the leftover food from our buffet home after our event has ended?

Unfortunately, due to health and food regulations, we are unable to allow guests to take food from the buffet to-go. However, we are happy to allow guests to take any desserts or cake from the event home.

What is your cancellation policy?

Should you have to cancel your function, your event may be transferred to another available date with no penalty to you. All refund requests will be referred to our accounting department.

BEVERAGE PACKAGES

Bar service will operate for a period of five consecutive hours unless additional bar time is purchased.

*** A \$200.00 fee will be applied to all cash bar events**

*Guests under 21 years of age will only be charged a soft drink package price

BEER & WINE

\$18.00 per guest

Choice of 2 domestic draft beers

* Craft beers can be substituted for additional cost

Choice of 4 house wine varieties

* Please ask your coordinator for available options

Choice of House Champagne or Prosecco

HOUSE BAR

\$22.00 per guest

Choice of 2 domestic draft beers

* Craft beers can be substituted for additional cost

Choice of 4 house wine varieties

* Please ask your coordinator for available options

House variety of liquor including:
Vodka, Rum, Spiced Rum, Gin, Tequila,
Whiskey, Scotch, Peach Schnapps,
& Coffee Liqueur.

Soft drinks, juice and mixers included.

PREMIUM BAR

\$26.00 per guest

Choice of 2 domestic draft beers

* Craft beers can be substituted for additional cost

Choice of 4 house wine varieties

* Please ask your coordinator for available options

Premium variety of liquor including:
Titos Vodka, Bacardi Clear Rum, Captain
Morgan Spiced Rum, Tanqueray Gin, Jose
Cuervo Gold Tequila, Jack Daniels Whiskey,
Dewars Scotch, Peach Schnapps,
& Coffee Liqueur.

Soft drinks, juice and mixers included.

***Special liquor, beer & wine requests can be accommodated for an additional charge.**

Soft drinks & mixers include: Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew, Ginger ale, lemonade, Cranberry, soda water, tonic water, Sour Mix, OJ, Pineapple & Grapefruit juice.

*Any other mixers will be an additional charge

ADDITIONAL BEVERAGE OPTIONS

Pop and Juice

\$6.00 per guest

Pepsi Products, assorted juices, lemonade, iced tea, hot tea & coffee

Mimosa Bar

\$8.00 per guest

Choice of champagne or prosecco, variety of juices & lemonade, assorted fruit & garnishes. Special requests will be allotted based on availability of items.

Sangria

\$6.00 per guest

Choice of white or red blend house wine with assorted fruit. Special requests will be allotted based on availability of items.

Additional Bar Time:

Beer & Wine additional hour: \$3.00

House Bar additional hour: \$4.00

Premium Bar additional hour: \$6.00

CHAIR COVERS & LINEN

Colored Napkins:

\$1.50 each

Classic Fit Chair Covers with Sash:

\$4.00 each

Spandex Fit Chair Covers with Sash:

\$5.00 each

Floor Length Table Linens:

\$6.00 each

Silver Chiavari Chairs:

\$6.00 each

*Other finishes available upon request.

Prices subject to change based on availability and delivery fees.

HORS DE 'OEUVRES

**Butler-style Hors de 'Oeuvres:
\$50.00 per hour**

HOT

*Prices indicated are per guest.

Crab Cake Bites:

\$7.00

Beef Brochettes:

\$5.00

Chicken Brochettes:

\$4.00

Shrimp Brochettes:

\$6.00

Crab-stuffed Mushroom Caps:

\$6.00

Spring Roll with Plum Sauce:

\$3.00

Swedish or BBQ Meatballs:

\$4.00

Coconut Shrimp:

\$10.00

Bruschetta:

\$3.00

Salmon Bruschetta:

\$5.00

Antipasto Skewer:

\$4.00

Mashed Potato Bar:

\$4.00

Garlic-smashed red skins served with your choice of six sides:

Cheddar Cheese	Broccoli	Gravy
Sour Cream	Chives	Bacon Bits
Sautéed onions	Mushrooms	Ham
Sautéed Peppers	Herbed Butter	Crumbled Bleu Cheese

HORS DE 'OEUVRES

Butler-style Hors de 'Oeuvres:

\$50.00 per hour

Cold

*Prices indicated are per guest.

Assorted Tortilla Cups:

Blackened Salmon, Portobello Mushroom, and Smoked Ham:

\$4.00

Imported and Domestic Cheese and Sausage:

\$4.00

Imported and Domestic Cheese, Crackers & Fruit:

\$5.00

Spinach Artichoke Dip with Pita Chips:

\$3.00

Vegetable Display & Ranch Dip:

\$3.00

Chocolate Dipped Strawberries:

\$4.00

Select Seafood:

Jumbo Shrimp Cocktail:

\$21.00 per dozen

Smoked Salmon Tray:

\$150.00 (*minimum 30 guests)

DINNER BUFFET

Saturday \$29.95

Friday & Sunday \$24.95

Salads

(Select 1)

Tossed Garden Salad • Caesar Salad
Fresh Fruit Salad • Rainbow Rotini Salad

Entrees

(Select 2)

Baked Stuffed Pork Loin
Herb-Baked Whitefish
Chicken Cordon Bleu
Chicken Alfredo with Bow Tie Pasta
Rosemary Chicken (GF)
Roast Beef with Au Jus
Beef Medallions with Zip Sauce (+ 3.00)
Chicken Parmesan
Chicken Masala
Chicken Au Champagne
Parmesan Encrusted Cod

Starch

(Select 1)

Potatoes Au Gratin • Herb Roasted Red Skins
Garlic Mashed Potatoes • Rice Pilaf

Vegetables

(Select 1)

Green Bean Amandine • Sweet Corn • Glazed Baby Carrots •
Roasted Asparagus (add 1.00 per guest) • Prince Edward Blend (beans and
carrots) • California Blend (broccoli and cauliflower)

Beverages

Unlimited Coffee and Hot Tea

DELUXE DINNER BUFFET

Saturday \$34.95

Friday & Sunday \$29.95

Salads

(Select 1)

Tossed Garden Salad • Caesar Salad
Fresh Fruit Salad • Rainbow Rotini Salad

Pasta

(Select 1)

Fettuccine Alfredo • Penne with marinara sauce
Bowtie pasta with fresh tomato & basil • Penne Palomino

Carving or Flambé Station

(Select 1)

Carving Station: Steamship Round of Beef Au Jus • Prime Rib (+ \$3.00)

Flambé Station: Beef Medallions

Entrees

(Select 2)

Baked Stuffed Pork Loin
Herb-Baked Whitefish
Chicken Cordon Bleu
Chicken Alfredo with Bow Tie Pasta
Rosemary Chicken (GF)
Roast Beef with Au Jus
Beef Medallions with Zip Sauce (+ 3.00)
Chicken Parmesan
Chicken Masala
Chicken Au Champagne
Parmesan Encrusted Cod

Starch

(Select 1)

Potatoes Au Gratin • Herb Roasted Red Skins
Garlic Mashed Potatoes • Rice Pilaf

Vegetables

(Select 1)

Green Bean Amandine • Sweet Corn • Glazed Baby Carrots •
Roasted Asparagus (add 1.00 per guest) • Prince Edward Blend (beans and carrots) •
California Blend (broccoli and cauliflower)

Beverages

Unlimited Coffee and Hot Tea

PLATED ENTREES

Select 2 entrees, 1 salad, 1 vegetable and 1 starch.
Dinner rolls with butter are also included.

Salads

(Select 1, served family-style)

Tossed salad

Caesar salad

Caprese Salad

Vegetable

(Select 1)

Green Bean Amandine

California Blend

Prince Edward Blend

Glazed Baby Carrots

Sweet Corn

Roasted Asparagus (Add \$1.00 per guest)

Starch

(Select 1)

Herb-roasted Red Skins

Baked Potato

Garlic-mashed Potatoes

Rice Pilaf

Twice Baked Potato (additional \$1.50 per guest)

Pasta

(Add \$1.00 per guest - Select 1)

Fettuccine Alfredo • Penne with marinara sauce

Bowtie pasta with fresh tomato & basil • Penne Palomino

BEEF

Beef Medallions

Tender beef medallions
in Au Jus
\$29.95

Roast Prime Rib

Slow-roasted 12oz.
Prime Rib
\$34.95

Filet Mignon

Broiled 8oz. center cut filet
\$32.95

New York Strip Steak

Char-grilled 12oz. center
sirloin with demi glaze
\$34.95

POULTRY

Chicken Cordon Bleu

Swiss Cheese & imported
ham-stuffed chicken breasts
with cream sauce
\$25.95

Grand Traverse Chicken

Sweet & tangy cherry sauce
drizzled over a boneless
chicken breast
\$22.95

Parliament Chicken

A char-grilled chicken breast
topped with fresh sautéed
spinach, mushrooms, and
mozzarella cheese
\$22.95

Chicken Piccata

Boneless chicken breast,
sautéed with white wine,
artichoke, and mushroom
\$22.95

Chicken Marsala

Sautéed chicken breast with
marsala wine sauce and
sautéed mushrooms
\$22.95

SEAFOOD

Grilled Salmon

Broiled 8oz. Atlantic salmon
with dill sauce
\$24.95

Citrus-Glazed Salmon

8oz. salmon filet broiled in a
citrus ginger glaze
\$24.95

White Fish

Baked 10oz. Lake Superior
whitefish with lemon and
tartar sauce
\$22.95

Shrimp Scampi

Jumbo shrimp sautéed in
olive oil, garlic & white wine
served over linguine
\$24.95

Grilled Shrimp Skewers

Jumbo shrimp marinated in
a garlic herb mixture
\$24.95

Parmesan Encrusted Cod

Baked 10oz. cod filet
marinated, breaded &
topped with parmesan
\$22.95

PORK

Stuffed Pork Tenderloin

Whole pork tenderloin rolled
with house-made dressing
\$22.95

Caribbean Spiced Pork Tenderloin

Baked pork tenderloin basted
in a sweet & tangy
peach salsa
\$22.95

COMBO

Surf & Turf

Broiled 6oz. center cut filet
with lobster tail
*Market Pricing

Filet & Salmon

Broiled 6oz. center cut filet
with char-grilled salmon and
dill sauce
\$29.95

Beef Medallions & Chicken Breast

Beef medallions & boneless
chicken breast with
Madeira sauce
\$25.95

Chicken Breast & Shrimp

Boneless chicken breast
char-grilled, with three
skewered shrimp
\$24.95

VEGETARIAN

Pasta Primavera

Bow-tie pasta with vegetables
tossed in a light lemon and
white wine sauce
\$17.95

Mushroom Ravioli

Ravioli stuffed with mushroom
& topped with palomino sauce
\$17.95

Vegetable Stir-fry

Mixed vegetables tossed in a
ginger soy sauce served on a
bed of white rice
\$16.95

Eggplant Parmesan

Baked eggplant breaded and
laid in a bed of marinara sauce,
topped with parmesan cheese
\$17.95

CHILDREN'S MENU OPTIONS

\$12.95 per guest, served with French fries

- *Hot Dog*
- *Chicken Fingers*
- *Cheeseburger*
- *Grilled Cheese*

DESSERT OPTIONS

Assorted Desert Display

Price varies based on selections

Example of options available: Cookies, Brownies, Miniature pastries, Cheesecakes, Cupcakes, Mousse, Fruit Tarts.

Assorted Chocolate-Covered Strawberries

\$4.00 per guest

A romantic and elegant detail that everyone will be sure to love: Strawberries can be dipped in milk chocolate, white chocolate or dark chocolate.

NIGHT CAP

Late Night Pizza

\$4.00 per person

Coney Dogs

\$4.00 per person

Sliders with grilled onions

\$4.00 per person