

MAKING MEMORIES AT

Spring Meadows

COUNTRY CLUB



SHOWERS
BIRTHDAYS
CORPORATE/FAMILY PARTIES



CONTACT US:

Banquet & Event Manager

810.735.7836

jdipiazza@smccgolf.net

Breakfast & Brunch

Buffet Selections

Coffee, tea, lemonade & assorted juices included

Eggstraordinary Eggs ... \$16.95 per person

Assorted Pastries & Danishes

Scrambled Eggs

French Toast or Pancakes

Bacon or Sausage

Hash Browns

Omelet Station ... \$19.95 per person

Bagels, Fruit & Hash Browns

Pick 2: Bacon, Ham or Sausage

Pick 2: Feta, Cheddar, Pepper Jack

*Pick 3: Mushrooms, Pepper, Onions, Tomato, Spinach,
Jalapenos*

The Continental ... \$12.95 per person

Assorted Pastries & Danishes

Fresh Fruit

Yogurt & Granola

Ultimate Brunch Package ... \$17.95 per person

Assorted Danishes

Fresh Fruit

Eggs Benedict

Bacon or Sausage

Michigan Cherry Pecan Salad

NY Deli Buffet ... \$18.95 per person

Assorted meats, cheese, bread, vegetable garnishes & a variety of condiments. Your choice of two or a combination of homemade soups or salad

Traditional Turkey Club ... \$14.95 per person

Sliced turkey breast, bacon, cheese, lettuce, tomato & mayo. Served on a kaiser bun with side of chips or fruit.

Also available as a wrap.

KIDS AGES 3 & UNDER EAT FOR FREE.

ALL PRICING IS SUBJECT TO A 6% SALES TAX & 20% SERVICE CHARGE.

Hors D'Oeuvres

HOR D' OEUVRES ARE A WONDERFUL ADDITION TO ANY OF OUR EVENT PACKAGES OR STATIONS.

PRICED PER ORDER, EACH ORDER FEEDS UP TO 20 PEOPLE. HOR D'OEUVRES CAN EITHER BE DISPLAYED OR PASSED (ADDITIONAL \$1 PER PERSON) WITH EXCEPTION TO OUR LARGE PLATTERS.

Passed or Set Hors D'oeuvres

Seasonal Fruit Tray (1/2 catering pan) ... \$30

Seasonal Vegetable Tray (1/2 catering pan) ... \$40

Meat & Cheese Platter (1/2 catering pan) ... \$75

Spinach & Artichoke Dip (1/2 catering pan) ... \$70

Swedish or BBQ Meatballs (60 meatballs) ... \$50

Bone In Buffalo Wings (40 wings) ... \$50

Mini Sandwiches - Roast Beef, Turkey or Ham/Egg, Chicken or Tuna Salad (40 sandwiches) ... \$60

Shrimp Cocktail (60 shrimp) ... \$65

Bacon Wrapped Shrimp (60 shrimp) ... \$75

Coconut Shrimp with Sauce (40 shrimp) ... \$50

Bacon Wrapped Scallops (60 scallops) ... \$90

Crab Stuffed Mushrooms (40 mushrooms) ... \$65

Mini Crab Cakes (60 cakes) ... \$100

Crab Cheese Puffs (40 puffs) ... \$75

Franks in Puff Pastry (60 puffs) ... \$50

Mini Beef Wellington (40 pieces) ... \$90

Chicken Satay with Sweet Chili Sauce (40 pieces) ... \$50

Chicken Egg Rolls (40 rolls) ... \$55

Vegetarian Egg Rolls (40 rolls) ... \$45

Spanikopita (40 pieces) ... \$40

Petite Assorted Quiche (40 pieces) ... \$80

Assorted Bruschetta (40 pieces) ... \$35

Lunch Buffets

Entree Selections

Coffee, tea, lemonade & soft drinks included

All lunch buffets served with fresh bread & butter

Choose Two: \$27.95 per person

Choose Three: \$32.95 per person

Roast Beef

Tender roast beef with onions & mushrooms topped with au jus

Chicken Marsala

Sauteed chicken breast with sliced mushrooms & a Marsala wine sauce

Stuffed Chicken Breast

Boursin cheese & spinach stuffed chicken, drizzled with an herb cream sauce

Atlantic Salmon

Seared Atlantic Salmon fillet topped with our signature Asian glaze

Lasagna

Noodles layered with ricotta cheese, homemade marinara & mozzarella cheese

Chicken Alfredo

Fettuccine noodles tossed in our garlic Alfredo sauce, topped with grilled chicken breast

Salad Selections

Please choose two

Caesar Salad

House Salad served with two dressings

Greek Salad

Vegetable Selections

Please choose one

Seasonal Vegetable Medley

Green Bean Almandine

Sauteed Broccoli & Carrots

Vegetable Pasta Salad

Seasonal Fruit Tray

Starch Selections

Please choose one

Roasted Red Skin Potatoes

Potatoes Au Gratin

Garlic Mashed Potatoes

Rice Pilaf

KIDS AGES 3 & UNDER EAT FOR FREE.

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Plated Luncheons

PLATED LUNCHEONS ARE SERVED WITH HOUSE MADE CHIPS
COFFEE, TEA, LEMONADE & SOFT DRINKS INCLUDED

Entree Selections

Please choose up to five

\$15.95 per person

Chicken Caesar Salad

Romaine lettuce tossed with Caesar dressing. Topped with chicken, seasoned croutons & Parmesan cheese

Cobb Salad

Grilled chicken, bleu cheese, tomatoes, sliced egg, bacon & avocado. Served on a bed of mixed greens.

Seasonal Fruit Salad

Slices of seasonal fresh fruit served with sweet bread & your choice of cottage cheese or yogurt

Chilled Salad Trio

Chicken, shrimp & tuna salad served on a bed of lettuce with a fruit garnish

Cherry Chicken Salad

Baby greens tossed with roasted chicken, walnuts, dried cherries, bleu cheese & red onions. Served with raspberry vinaigrette.

Steak & Baby Spinach Salad

Grilled steak placed on a bed of baby spinach with red onions, sliced mushrooms, chopped egg & feta cheese

Traditional Turkey Club

Sliced turkey breast, bacon cheese, lettuce, tomato & mayo. Served on a kaiser bun

Shrimp Salad Croissant

Homemade shrimp salad served on a croissant

Chicken Salad Croissant

Homemade chicken salad served on a croissant

Buffalo Chicken Wrap

Grilled or fried chicken tossed in buffalo sauce with lettuce, tomato, onion & shredded cheese in a flour tortilla wrap

Smoked Turkey Wrap

Smoked turkey breast, bacon, lettuce, tomato & mayo in a flour tortilla wrap

BBQ Chicken Flatbread

Grilled flatbread with BBQ sauce, chicken, bacon, red onions & topped with cheddar cheese

Greek Chicken Flatbread

Grilled flatbread with chicken, pesto, Kalamata olives, banana peppers, sun-dried tomatoes, red onions & feta cheese

Margarita Flatbread

Grilled flatbread topped with fresh tomatoes, mozzarella, basil & a balsamic reduction

KIDS AGES 3 & UNDER EAT FOR FREE.

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Dinner Buffet Packages

Entree Selections

Coffee, tea, lemonade & soft drinks included

All dinner buffets served with fresh bread & butter

Choose Two: \$31.95 per person

Choose Three: \$37.95 per person

Chicken Marsala

*Sauteed chicken breast with sliced mushrooms & a
Marsala wine sauce*

Chicken Parmesan

*Sauteed chicken breast topped with our homemade
marinara & mozzarella cheese*

Sesame Chicken

*Grilled boneless chicken thighs topped with our
homemade sesame sauce*

Stuffed Chicken Breast

*Boursin cheese & spinach stuffed chicken, drizzled with
an herb cream sauce*

Italian Breaded Pork Loin

*Pork loin chops coated in Italian bread crumbs &
topped with herb cream sauce*

Atlantic Salmon

*Seared Atlantic Salmon fillet topped with our
signature Asian glaze*

Lasagna

*Noodles layered with ricotta cheese, homemade
marinara & mozzarella cheese*

Pasta Primavera

*Penne pasta tossed with seasonal garden vegetables &
our own primavera sauce*

Vegetable Selections

Please choose one

Seasonal Vegetable Medley

Green Bean Almandine

Sauteed Broccoli & Carrots

Salad Selections

Please choose two

Caesar Salad

House Salad served with two dressings

Greek Salad

Vegetable Pasta Salad

Seasonal Fruit Tray

Starch Selections

Please choose one

Roasted Red Skin Potatoes

Potatoes Au Gratin

Garlic Mashed Potatoes

Rice Pilaf

KIDS AGES 3 & UNDER EAT FOR FREE.

ALL PRICING IS SUBJECT TO A 6% SALES TAX & 20% SERVICE CHARGE.

Plated Dinners

COFFEE, TEA, LEMONADE & SOFT DRINKS INCLUDED.

PLATED DINNERS INCLUDE FRESH BAKED BREAD WITH BUTTER, A GARDEN TOSSED SALAD, SEASONAL VEGETABLE MEDLEY & ROASTED RED SKIN POTATOES.

CHOOSE UP TO THREE DIFFERENT ENTREES.

Chicken

Chicken Marsala ... \$25.95 per person

Sauteed chicken breast with sliced mushrooms & a Marsala wine sauce

Chicken Picatta ... \$24.95 per person

Sauteed chicken breast topped with lemon butter sauce & capers

Asian Glazed Chicken ... \$24.95 per person

Grilled boneless chicken thighs topped with our homemade Asian glaze

Stuffed Chicken Breast

Boursin cheese & spinach stuffed chicken, drizzled with an herb cream sauce

Beef & Pork

Filet Mignon ... \$32.95 per person

Grilled 6oz filet with our signature zip sauce

Roast Prime Rib ... \$27.95 per person

100oz slow roasted & hand carved prime rib topped with au jus. Available for groups of 20 people or more.

Honey Dijon Pork Chops ... \$24.95 per person

Two bone in pork chops grilled & topped with honey Dijon glaze

Seafood & Pasta

Lemon Dill Salmon ... \$22.95 per person

Seared salmon fillet topped with a lemon dill sauce

Parmesan Crusted Whitefish ... \$23.95 per person

Fresh whitefish fillet, Parmesan & panko breaded. Served with signature remoulade sauce

Broiled Haddock ... \$22.95 per person

Broiled haddock topped with a Cajun butter

Pasta Primavera ... \$15.95 per person

Penne pasta tossed with seasonal garden vegetables & our own primavera sauce

Deep Dish Lasagna ... \$14.95 Vegetarian/\$15.95 Meat per person

Lasagna noodles layered with ricotta cheese, house made marinara & mozzarella cheese. Served with garlic bread

Beef Stroganoff ... \$20.95 per person

Sauteed beef tips, mushrooms & onion finished in a creamy beef sauce. Served over noodles

Chicken Pesto Tortellini ... \$21.95 per person

Cheese filled tortellini tossed in a pesto sauce & topped with chicken

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Action Stations

CREATE A STROLLING DINNER, OR PAIR ANY OF THESE ACTION STATIONS UP WITH YOUR BUFFET FOR A FUN & UNIQUE EXPERIENCE.

Filet Tenderloin Action Station ... \$28.95

Includes a personal carver on site, homemade au jus & horseradish sauce

SMCC Signature Pasta Bar ... \$23.95

Create your own pasta dish & watch as our culinary team cooks it up right in front of you!

Includes:

House salad bar, garlic bread, 2 sauces, 2 pasta selections, assorted vegetables, seafood & meats

Omelet Station ... \$19.95 per person

Bagels, Fruit & Hash Browns

Pick 2: Bacon, Ham or Sausage

Pick 2: Feta, Cheddar, Pepper Jack

Pick 3: Mushrooms, Pepper, Onions, Tomato, Spinach, Jalapenos

Avocado Toast Station ... \$14.95 per person

Fresh avocado served in a martini glass or over an assortment of toasts. Topped with homemade salsas & accompaniments

Late Night Bites

Assorted Cookie Tray ... \$3 per person

Chocolate Fudge Brownie Tray ... \$3 per person

S'more Bar ... \$3 per person

Includes marshmallows, gourmet chocolate & graham crackers.

Hot Pretzel Bar ... \$5 per person

Includes toppings of gourmet cheeses & mustards

Taco Bar ... \$6 per person

Your choice of ground beef or chicken. Flour tortillas, lettuce, tomato, cheese, salsa & sour cream

Homemade Pizza ... \$8 per person

Your choice of pepperoni, cheese, BBQ chicken, caprese or vegetable

Mini Cheeseburgers ... \$8 per person

Your choice of American, Swiss or cheddar cheese. Lettuce, tomato, mayo, ketchup, mustard & pickles

Cabana & Pool Parties

Coffee, tea, lemonade & soft drinks included

Choose Two

\$16.00 per person

Choose two meats & one side

\$1.50 per person for each additional item

Bratwurst
Hamburgers
Cheeseburgers
Flatbread Cheese Pizza
Flatbread Pepperoni Pizza

Fruit Salad
Potato Salad
Pasta Salad
House/Caesar Salad
Coleslaw

Choose Three

\$18.00 per person

Choose three meats & one side

\$1.50 per person for each additional item

Chicken Wings
Chicken Tenders
Hot Dogs
Grilled Chicken Breast
Pulled Pork Sliders

French Fries
Waffle Fries
House Made Chips
Onion Rings
Roasted Red Skin Potatoes
Mac n Cheese

Special Stations

Add to package for an extra \$3.50 per person or as a stand along buffet for
\$9.50 per person

SMCC Coney Island

Hot Dogs
Buns
Condiments
Flint Coney Sauce
Diced Onions
Shredded Cheese

SMCC Nacho Bar

Tortilla Chips	Black Olives
Ground beef	Onions
Tomatoes	Cheese
Sour Cream	Salsa
Guacamole	Shredded Lettuce
	Refried Beans

KIDS AGES 3 & UNDER EAT FOR FREE.

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Bar Packages

BAR PACKAGES ARE 5 HOURS & INCLUDE SWEET & DRY VERMOUTH, SCHNAPPS, ASSORTED JUICES & MIXERS, SOFT DRINKS & GARNISHES.

Beer & Wine

\$16.95 per person

\$4 per person for each additional hour

Assorted Domestic & Imported Bottle Beer
House Wines

Premium Bar

\$24.95 per person

\$6 per person for each additional hour

Assorted Domestic & Imported Bottle Beer
Cabernet or Merlot & Chardonnay

Captain Morgan	Dewar's Scotch
Absolute Vodka	Bacardi Rum
Tanqueray Gin	Jose Cuervo
Canadian Club	Bailey's Irish Cream
Jim Beam	Kimora

House Bar

\$19.95 per person

\$5 per person for each additional hour

Assorted Domestic & Imported Bottle Beer
Cabernet or Merlot & Chardonnay

Whiskey	Scotch
Vodka	Brandy
Gin	Bailey's Irish Cream
Tequila	Kimora

Deluxe Premium Bar

\$28.95 per person

\$7 per person for each additional hour

Assorted Domestic & Imported Bottle Beer
Cabernet or Merlot & Chardonnay

Grey Goose	Glenlivet
Ciroc Berry	Glenfiddich
Tanqueray Gin	Captain Morgan
Beefeater	Malibu
Crown Royal	Jose Cuervo
Seagram's VO	Bailey's Irish Cream
Jim beam	Kahlua
Jack Daniels	Amaretto
	Grand Marnier

Bar Package Additions

Champagne Toast ... \$20 per bottle

Keg of Beer ... \$225 Domestic / \$275 Import

Bloody Mary Bar ... \$400 House / \$400 Premium

Alcoholic Punch or Sangria ... \$150 per 25 people

Non-Alcoholic Punch ... \$100 per 25 people

Passed Wine Service During Dinner ... \$42 per bottle

Mimosa Bar ... \$27 per bottle of champagne

Includes assorted juices & fruit garnishes

Rental Fees

SPRING MEADOWS COUNTRY CLUB IS HAPPY TO HOST YOUR SPECIAL EVENT. WHETHER YOU WOULD LIKE TO BE INDOORS OR OUTDOORS, WE HAVE THE PERFECT SPACE FOR YOU! WHITE OR BLACK LINENS & STANDARD COLOR NAPKIN SELECTION, CHINA & SETUP INCLUDED.

Grandview Room

Room Rental Fee: \$700 (F), \$1000 (Sat.), \$600 (Sun.)

Seats up to 200

Fountain Room

Room Rental Fee: \$400 (F), \$700 (Sat.), \$300 (Sun.)

Seats up to 60

Waterside Room

Room Rental Fee: \$200 (F), \$350 (Sat.), \$100 (Sun.)

Seats up to 25

Outdoor Patio

Rental Fee: \$300 (F), \$500 (Sat.), \$300 (Sun.)

Maximum capacity of 80

Tiki Bar, Cabana & Pool

Rental Fee: \$300 (F), \$500 (Sat.), \$300 (Sun.)

Maximum capacity of 100

Additional Services

Projector, Microphone and Speaker-\$50

Event Rentals-Items & Pricing Vary

Coat Room Attendant-\$1 per person

Golf Cart Rental for Pictures-\$250

*up to 10 carts/20 people-includes photographer

Additional Bar-\$250

Specialty Linens-Prices Vary

Policies

Deposit: To reserve a date for your special event, a \$1000 deposit is required. Deposits are considered a down payment on the event and will be applied toward the final invoice. In the event of cancellation, all deposits are non-refundable.

Payments: All pricing in this package is subject to change. Payment in full must be made two weeks prior to your event date. We accept checks, Visa, Master Card or Discover payments. There is a 3% surcharge added to all credit card payments.

Service Charge: A 20% service charge will be applied to all events. 6% MI sales tax will also be applied on all food and beverage. Groups requesting tax exemption must provide tax exempt number and signed form prior to the scheduled function.

Room Rental: The room rental includes your choice of white or black linen, floor length cloths on specialty tables, china, flatware and stemware, setup, clean-up, and necessary bar and wait staff.

Special Menus: Parties with specific dietary needs or requests will be accommodated with a specialized menu and service so long as requests are communicated to your coordinator in due time.

Final Numbers: A final guest count must be communicated to your event coordinator two weeks prior to your event. Clients must provide an itemized list for all plated meal selections.

Meal & Beverage Service: All federal, state and local laws with regard to food and beverage purchase or consumption are strictly adhered to. All food and beverages must be supplied by Spring Meadows Country Club in accordance with the Genesee County Health Department and the State of Michigan Liquor Control Commission. Exceptions to these rules include wedding cakes, desserts or favors only. Any cake or dessert brought in must come from a licensed bakery. State law prohibits serving any alcoholic beverages to any person appearing intoxicated or without proper age identification.

Leftover Food: Boxing up of any leftover food from any event is strictly prohibited in accordance with the Genesee County Health Department rules.

Identification: All guests are required to show proper age identification to be served alcoholic beverages.

Policies

Photography on Golf Course: All photography must be approved by management, consideration must be taken to avoid interference with golfers. The use of carts for photography may be used with previous approval from management. Standing on greens or other delicate places on the course is strictly prohibited.

Set-Up: On the date of your event you and your vendors will have access to the property by 10am, unless otherwise discussed.

Décor: Spring Meadows Country Club works with several decorating professionals and allows outside decorations to be brought in. Clients may hire a service or decorate the room themselves. The staff at Spring Meadows is not responsible for any decorating or decorations. Glitter, confetti, hanging anything from the walls or ceiling and/or any items that will damage or destroy our property are prohibited. Spring Meadows will not accept the responsibility of storing personal property, equipment or supplies belonging to or rented by the event host. All such items must be removed after the end of the event. We will not assume or accept responsibility for damage to or loss of personal articles or rented equipment left at our facility prior to, during or following the function.

Linens: We proudly partner with a few local companies for all your linen needs. By using this service you are not responsible for any set up or tear down of linens before or after your event. If you choose to bring in an alternative linen vendor you will be responsible for all set up and tear down. All linens must be removed from the banquet area after the conclusion of your event. Spring Meadows is not responsible for removing, storing or delivering any linens from outside vendors.

Performance & Liability: Spring Meadows Country Club is not liable to perform this contract as a result of strikes, fire, flood, failure of power, heat and/or air conditioning, acts of God or any causes beyond our reasonable control. Additionally, we shall not be held responsible for claims made by outside service contractors hired by the event host.

Dress Code: Event Dress Code is as follows. No jeans or clothing with rips or freys are to be worn. Dresses and skirts must not lay higher than finger tip length. No hats or workout clothing

Preferred Vendors

SPRING MEADOWS COUNTRY CLUB WORKS WITH MANY LOCAL VENDORS. WHILE THESE VENDORS ARE NOT REQUIRED WE DO HIGHLY RECOMMEND THEM TO HELP MAKE YOUR SPECIAL DAY ALL YOU WANT IT TO BE!

Wedding Officiants

Mark Grantham
810.845.1314

Nichole Bertucci
nicholebert@gmail.com
www.asimpleido.net

Specialty Linen & Decor

Special Occassions East
810.603.1380
www.specialoccassionseast.com

Photography & Videography

Boustany Film Company
Jared Kraemer
810.252.2758
boustanyfilmco.com

Desserts & Pastries

Semi Sweets Bakery
Rachel Limban
810.640.8504
www.semisweet.com

DJ's Entertainment

The Dream Entertainment
Scott Bennett
810.730.9394
www.dreamentertainment.org

Florists

Curtis Flowers
810.720.5181
curtisflowers.com

Live Entertainment

Top Shelf Entertainment
Don Gaston
810.241.7426

Vogt's Flowers & Gifts

810.238.6487
vogtsflowers.com

Contact Us

Banquet & Event Sales Manager

Jaclyn DiPiazza

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