

# Giant Oak Golf Club

Thank you for considering Giant Oak Golf Club and Banquet Center for your golf outing or party. At Giant Oak Golf Club, we are pleased to assist you in making your day a memorable event. We are sure our facility will exceed your every need. We have several banquet packages from which to choose, and will be happy to customize your event from beginning to end. We are able to accommodate parties up to 150 guests, with scenic views of our golf course. Our chef has been entertaining our patrons since 1993 with his exceptional cuisine. We bring a tradition of excellence, planning, and expertise to make your event a tremendous and memorable success.

Our facility is located in a peaceful setting between Monroe, Michigan and Toledo, Ohio in the heart of Bedford Township. Giant Oak is an ideal destination for golf outings, meetings, conferences, wedding receptions, showers/luncheons, rehearsal dinners, holiday parties, and class reunions. You may also view our golf course and banquet facility on our website at [www.giantoakgolfclub.com](http://www.giantoakgolfclub.com).

In the following pages, our golf outing and banquet room packages are outlined. Upon request, we can provide recommendations for entertainment, florist, wedding cakes, and special rentals or we can take care of these arrangements for you at a nominal charge. The management of Giant Oak is always available to assist with the planning of your special event. With our excellent staff, we have built a reputation for exquisite cuisine and unparalleled service. Your satisfaction is always our goal!

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# Golf Outings

Widely respected golf course architect, Arthur Hills, designed Giant Oak Golf Club, established in 1969. The 6,415-yard championship course features tree-lined fairways and bent grass greens. Water comes into play on six holes. The centerpiece of the course is the 300+ year old magnificent oak tree, which is viewed as you approach the No. 1 green. Protected wetlands in a mature environment offer a scenic, fun, and challenging round of golf you are sure to enjoy.

In addition, a 9 hole, 1,414-yard Executive Course offers something for everyone, from the beginner to the experienced golfer. For one price, you can play all day on this well-maintained and inviting short course.

At Giant Oak we bring a tradition of excellence, planning, and expertise to make your event a tremendous and memorable success.

Shot Gun Starts and modified Shot Gun Starts are available. We are pleased to feature the following services with our golf outings:

- \*Personalized Cart Signs
- \*Designated Check-in Area
- \*Display of your posters and/or banners
- \*Distribution of your hole sponsor signs, per your request
- \*Customized Proximity stakes
- \*Set up of prize tables
- \*Prize donation from Giant Oak
- \*Personalized Scorecards with Individual Player Names and Starting Hole
- \*Professional Scoring/Skins provided by a Giant Oak Staff Member
- \*Deluxe microphone/sound system
- \*Staff assistance throughout the day.

# Golf Outing Packages

## Package 1—Ben Hogan

18 holes of golf with cart, a hot dog, with a bag of chips or a candy bar and a bottled soft drink or a can of beer (on the turn).

## Package 2—Tom Watson

18 holes of golf with cart, a hot dog, with a bag of chips or a candy bar and a bottled soft drink or a can of beer (on the turn). A Hamburger and a Johnsonville Brat with baked beans and potato salad.

## Package 3—Gary Player

18 holes of golf with cart, a hot dog, with a bag of chips or a candy bar and a bottled soft drink or a can of beer (on the turn). Baked Chicken (breast, thigh and leg) served with Baked Potato and House Salad.

## Package 4—Byron Nelson

18 holes of golf with cart, a hot dog, with a bag of chips or a candy bar and a bottled soft drink or a can of beer (on the turn). A 10 oz. Choice Sirloin Steak served with Baked Potato and House Salad.

## Package 5—Arnold Palmer

18 holes of golf with cart, a hot dog, with a bag of chips or a candy bar and a bottled soft drink or a can of beer (on the turn). BBQ Chicken and Ribs served with baked potato, cole slaw and corn bread.

## Package 6—Jack Nicklaus (Our Most Popular)

18 Holes of golf with cart, a hot dog, with a bag of chips or a candy bar and a bottled soft drink or a can of beer (on the turn). 12oz. Choice N.Y. Strip Steak served with baked potato, vegetable, tossed salad, rolls and butter.

Packages 2, 3, 4, 5 and 6 –includes soft drinks--- These meals are served in our banquet rooms

We would be happy to customize an event for your specific needs

# Golf Outing Breakfast Selections

## Birdie

Assorted Donuts, Coffee and Tea

\$3.50 per person

## Eagle

Chilled Fruit Juices

Assorted Pastries, Muffins and Bagels

Seasonal Fruit

Butter, Jam, Cream Cheese

Coffee

\$7.00 per person

## Hole-In-One

Chilled Fruit Juices

Assorted Pastries, Muffins and Bagels

Seasonal Fruit

Scramble Eggs

Honey Glazed Ham

Homestyle Potatoes

Butter, Jam, Cream Cheese

Coffee

\$11.00 per person

Sales Tax not included

# Hors D'oeuvres

## Hot Selection

	50 pieces	100 pieces
Seafood Mushroom Caps	\$100.00	\$180.00
Hibachi Chicken	\$90.00	\$170.00
Beef Teriyaki Skewers	\$95.00	\$180.00
Tangy Meatballs	\$60.00	\$110.00
Chicken Fingers	\$80.00	\$150.00
Mini Quiche	\$55.00	\$100.00
Chicken Wings	\$55.00	\$90.00

## Cold Selection

	serves 50	serves 100
Garden Vegetable Crudités with Creamy Ranch	\$70.00	\$130.00
Fresh Seasonal Fruit Tray	\$90.00	\$160.00
Hummus and Pita	\$65.00	\$120.00
Assorted Cheeses with Cheese Ball and Crackers	\$90.00	\$160.00
Spinach Dip in a Bread Bowl with Tortilla Chips	\$65.00	\$120.00
Jumbo Chilled Shrimp	Market Price	Market Price

## Dry Snacks

	per pound
Fancy Mixed Nuts	\$14.95
Tortilla Chips and Salsa	\$9.45
Potato Chips and Dip	\$9.45
Pretzels	\$8.95

## Antipasto Display

Salami, Cheeses, Bread, Olives, Tomatoes and Peppers \$6.00 pp

## Vegetable, Cheese and Fruit Display

Includes an assortment of each with crackers and dip \$6.00pp

## Par for the Course

Choose 3 appetizers from the hot selection & 3 from the cold selection \$9.50 pp

## Hors D'oeuvres and Bar

Choose Standard, Call Brand or Cash Bar plus cost of Hors D'oeuvres

For Hors D'oeuvres Events in lieu of a meal, room charges may apply  
Sales Tax and Service Charge not included

# Luncheon/Shower Selections

## Salads

Salads are served with seasonal fruit, rolls and butter, coffee, tea, soft drinks

**Julienne Salad:** Fresh greens topped with ham, turkey, and swiss cheese, eggs, cucumber, and tomatoes with choice of dressing. \$12.45

**Le Croissant:** A flaky croissant filled with chicken or tuna salad, served with a fruit cup. \$12.45

**Summer Breeze Salad:** Fresh baby greens with blueberries, dried cherries, Gorgonzola cheese, and caramelized pecans served with our own raspberry vinaigrette dressing. \$13.45

With grilled chicken breast \$16.45

**Salmon Salad:** Baby spinach, sliced almonds, mandarin oranges with a filet of salmon and our balsamic vinaigrette dressing. \$15.45

## Entrees

Entrees are served with our house salad, a fresh side accompaniment, rolls and butter, coffee, tea, soft drinks.

**Farfalle and Vegetables:** Pasta with seasonal vegetables tossed in a cream sauce \$13.45

**Fettuccine Alfredo:** Parmesan cream sauce served over fettuccine. \$13.45  
With Grilled Chicken \$15.45

**Manicotti Formaggio :** Pasta wrapped around seasoned ricotta, mozzarella, parmesan and romano cheese served with our Semplice sauce. \$14.45

**Chicken Piccata:** Breast of chicken with mushrooms and capers in a lemon sauce. \$15.45

**Chicken Marsala:** Breast of chicken sautéed in Marsala Wine and mushrooms. \$15.45

**Chicken Parmesan:** Chicken breast topped with mozzarella cheese & our Semplice sauce. \$15.45

**Sirloin Steak:** A juicy grilled six-ounce choice steak. \$15.45

**Parmesan Crusted Tilapia:** Oven-baked Tilapia crusted with parmesan cheese. \$15.45

**New York Strip:** Flame broiled choice ten-ounce steak. \$19.95

**Lemon Dill Salmon:** Salmon filet oven roasted with butter, lemon and fresh dill \$17.95

Sales Tax and Service Charge not included

75 Person Minimum

# Luncheon/Shower Buffet Selections

## Brunch

Fresh Fruit, Asst. Danishes & Muffins, Quiche, Cheese Blintzes with fruit toppings, Honey Glazed Ham, Coffee, Tea and Juice \$12.95 per person

## Giant Oak Salad Bar

Three Bean Salad, Pasta Salad, American Potato Salad, Tossed Seasonal Greens, Choice of Three Dressings, Tomatoes and Cucumbers, Sliced Red Onions, Chopped Egg, Herb Croutons, Grated Cheddar Cheese, Julienne Turkey and Ham, Baked Rolls with Butter, Coffee, Tea and Soft Drinks \$14.95 per person

## Ultimate Buffet

Tossed Green Salad, Penne Pasta with Marinara Sauce, Baked Rolls and Butter, Coffee, Tea and Soft Drinks

Entrees (Your choice of one or two)

Roasted Chicken, Turkey Breast, Sugar Cured Ham, Top Round of Beef  
Polish Sausage with marinated Sauerkraut, Baked Vegetable Lasagna

Potato Selections (Choose one)

Rice Pilaf, Garlic Smashed Potatoes, Herb Roasted Red Skins, or Oven Roasted Parsley Potatoes

Vegetable Selection (Choose one)

Baby Carrots, Green Beans Almondine, or California Mix

\$17.95 per person (one entree)

\$18.95 per person (two entrees)

## Luncheon/Shower Beverage Packages

Mimosas, Sangrias, or Margaritas (choose one) \$2.75 per person

Wine \$3.25 per person

Non-alcoholic Punch \$1.75 per person

Sales Tax and Service Charge not included

75-person minimum

# Dinner Entree Selections

## Pasta Selections

Pasta is served with house salad, a fresh side accompaniment, rolls and butter, coffee, tea and soft drinks.

- Manicotti Formaggio:** Pasta wrapped around seasoned ricotta, mozzarella, parmesan and romano cheese served with our Semplice sauce. \$17.95
- Lasagna Bolognese:** Steaming layers of pasta, ricotta, Parmesan, and mozzarella cheese with our homemade Bolognese sauce. \$18.95

## Entree Selections

Entrees are served with our house salad, a vegetable selection, a side dish selection, rolls and butter, coffee, tea and soft drinks

- Seven Herb Chicken:** Seasoned and marinated chicken breast, thigh, and leg. \$19.95
- Chicken Marsala:** Breast of chicken sautéed in Marsala Wine and mushrooms. \$21.95
- Chicken Piccata:** Breast of chicken with mushrooms and capers in a lemon sauce. \$21.95
- Chicken Parmesan:** Tender chicken breast topped with mozzarella cheese and covered with our Semplice sauce. \$21.95
- Roast Pork Loin:** Oven roasted pork loin with apricot sauce. \$21.95
- Sliced Roast of Beef:** Seasoned and roasted choice round of beef. \$21.95
- Lemon Dill Salmon:** Salmon filet oven roasted with butter, lemon and fresh dill. \$22.95
- Sirloin Steak:** A juicy grilled ten-ounce choice USDA steak. \$22.95
- New York Strip:** Flame broiled choice twelve ounce USDA steak. \$26.95
- Roast Prime Rib:** Served with tasty au jus sauce. \$27.95
- Filet and Chicken:** Seasoned and grilled petite filet with chicken marsala. \$32.95
- Filet Mignon:** USDA choice eight-ounce filet seasoned and grilled to excellence. \$39.95

Sales Tax and Service Charge not included

100 Person Minimum

# Dinner Buffet Selections

## Ultimate Dinner Buffet

Tossed Garden Salad with our House Dressing, Three Assorted Chilled Salads, Penne Pasta with Marinara Sauce, One Vegetable Selection, One Side Dish Selection Rolls and Butter, Coffee, Tea and Soft Drinks

**Your Choice of Two Entrees    \$26.95**

**Your Choice of Three Entrees    \$28.95**

## Entrees

Seven Herb Chicken, Chicken Marsala, Chicken Piccata, Chicken and Vegetable Fettuccine in a Parmesan Cream Sauce, Boneless Turkey Breast, Sliced Roast Beef, Beef Tips in a Mushroom Sauce, Roast Pork Loin, Kielbasa with Marinated Sauerkraut, Honey Glazed Ham, Lemon and Butter Whitefish, Vegetable Fettuccini in an Alfredo Cream Sauce

### Vegetable Selections:

Honey Glazed Carrots, Buttered Corn with Bacon and Red & Green Peppers, Green Beans with Butter and Almonds, California Blend Vegetables.

### Side Dish Selections:

Herb Roasted Red Skins, Garlic Smashed Potatoes, Seasoned Rice Pilaf, Baked Potato with Butter and Sour Cream, Oven Roasted Parsley Potatoes

## Bar-B-Que Buffet

BBQ Chicken and Ribs served with Baked Potato, Cole Slaw, Corn Bread, Coffee, and Soft Drinks

**\$21.95 per person**

## Italian Buffet

Your Choice of Two Entrees served with Tossed Garden Salad with our House Dressing, One Vegetable Selection, Italian Bread, Coffee, Tea and Soft Drinks

**\$17.95 per person**

Entrees: Spaghetti with Meatballs, Fettuccini Alfredo, Cheese Ravioli, or Baked Ziti

## Southwest Buffet

Flour Tortillas, Taco Shells, Seasoned Ground Beef and Chicken, Black Beans, Shredded Mexican Cheeses, Diced Tomato, Shredded Lettuce, Onions, Black Olives, Tortilla Chips Salsa & Sour Cream, Coffee, Tea and Soft Drinks

**\$15.95 per person**

Tax and Service Charge not included

100-person minimum

# Bar Services

## Call Brand Open Bar

\$15.00 per guest, (5 hours of Service)

## Standard Open Bar

\$12.00 per guest, (5 hours of Service)

## Beer and Wine Bar

\$8.00 per guest, (5 hours of Service), \$20.00 per hour Bartender fee (per bartender)

## Cash Bar

\$20.00 per hour Bartender fee (per bartender)

## Wine

(May be placed on Tables)

Merlot, White Zinfandel, Chardonnay

\$26.00/bottle

Giant Oak will determine the number of bartenders required to properly serve your guests. You will be charged bartender fees one hour prior to the stated starting time of your event through the evening.

Alcoholic Beverages may not be removed from the premises.

We would be pleased to quote and/or order any brand of beer, wine, or liquor that you may desire and that may be obtained locally.

All prices above do not include sales tax

# Special Selections

## Champagne Fountain

Our Champagne Fountain with Fluted Champagne Glasses is available for \$75.00 plus your choice of champagne (Champagne charged per bottle; min 12 bottles).

## Punches

Alcoholic \$2.75 per person

Non-Alcoholic with Fruit \$1.75 per person

## Premium Coffee Station

Choice of two flavored coffees with regular or decaffeinated coffee,  
Tea and condiments. \$3.95 per person

## Fruit Table

An attractive display of seasonal fruit \$5.95 per person

## Pastry Table

An assortment of Mini Cheesecakes, Brownies, Mini Éclairs, Cream Puffs,  
Petit Fors, Cookies and Cakes \$6.95 per person

## Fruit and Dessert Table

An assortment from our Fruit Table and Pastry Table \$8.95 per person

Ice Cream or Sherbet Cup \$2.25 per person

New York Style Cheesecake \$4.50 per person

## Specialty Cakes

Your Choice of White, Chocolate, Carrot, or Red Velvet \$3.00 per person

a la Mode \$3.50 per person

## Chocolate Fountain

Dip your Favorite Fruit, Marshmallows, Pretzels, and Cookies,  
into our fountain flowing with chocolate \$6.95 per person

*Our chef will be happy to assist you if you require a specialty dessert.  
You may provide specialty cakes or bakery items of religious significance.  
Additional charge applies for cutting and serving of cake.*

Sales Tax and Service Charge not included

# Ultimate Reception Packages

## Sit Down Plated Dinners

Entrees are served with our house salad, a vegetable selection, a side dish selection, rolls and butter, coffee, tea and soft drinks

<u>Seven Herb Chicken:</u> Seasoned & Marinated chicken breast, thigh, and leg	\$33.50
<u>Sliced Roast of Beef:</u> Seasoned and roasted choice round of beef	\$33.50
<u>Roast Pork Loin:</u> Oven Roasted pork loin with our house apricot sauce	\$33.50
<u>Chicken Marsala:</u> Breast of chicken sautéed in Marsala Wine and mushrooms.	\$35.00
<u>Chicken Piccata:</u> Breast of chicken with mushrooms and capers in a lemon sauce.	\$35.00
<u>Sirloin Steak:</u> A juicy grilled ten-ounce choice USDA steak.	\$35.00
<u>Parmesan Crusted Tilapia:</u> Oven-baked Tilapia crusted with Parmesan cheese.	\$35.00
<u>Lemon Dill Salmon:</u> Salmon filet oven roasted with butter, lemon and fresh dill.	\$36.75
<u>Roast Prime Rib:</u> Served with tasty au jus sauce.	\$36.75
<u>New York Strip:</u> Flame broiled choice twelve ounce USDA steak	\$36.75
<u>Filet Mignon:</u> USDA eight ounce choice filet seasoned and grilled to excellence	\$47.50
<u>Filet &amp; Breast of Chicken:</u> Seasoned and grilled petit filet with chicken marsala	\$42.50

## Buffet Selections:

Entrees: Seven-Herb Chicken, Chicken Marsala, Chicken Piccata  
Boneless Turkey Breast, Sliced Roast Beef, Beef Tips in a Mushroom Sauce  
Roast Pork Loin, Kielbasa with Marinated Sauerkraut, Honey Glazed Ham  
Lemon and Butter Whitefish

Choice of Two Entrees \$37.00  
Choice of Three Entrees \$39.00

### Buffet Includes:

Tossed Garden Salad with our House Dressing, Three Assorted Chilled Salads,  
Penne Pasta with Marinara Sauce, One Vegetable Selection, One Side Dish Selection, Rolls and Butter,  
Coffee, Tea and Soft Drinks

Tax & Service Charge Not Included in Ultimate Reception Packages

# Ultimate Reception Details

## Included in your Special Event Package

Private Dining for a Five and Half Hour Event  
Five Hour Standard Bar Package  
Champagne Toast for Head Table  
Sit Down Plated Dinner or Buffet  
Candlelit Centerpieces & Lighted Trees  
Wedding Envelope Box  
Parquet Dance Floor  
White Linen Tablecloths with Colorful Napkin Selection  
Linen Skirting for Head (with Tulle Netting), Gift, and Cake Tables  
Full China, Glassware and Silverware Ensemble  
Cutting and Serving of Wedding Cake

## Additional Options:

Garden Vegetable Crudités with Creamy Ranch and Domestic and Imported Cheeses with an assortment of Crackers	\$3.75 pp
Your Wedding Cake provided by Cakes by Stephanie	\$3.75pp
Call Brand Bar Upgrade	\$3.75pp
Extended Room Rental (per hour)	\$175.00
Wedding Favors- Personalized Tees and Golf Balls	TBD

## Special Wedding Discounts

10% discount for Bridal Showers or Rehearsal dinners when reception is booked.  
Create great memories; he can golf with the guys while she is being showered with gifts. Ask about our special packages.

## Side Dish Selections

**Vegetable Selections:** Honey Glazed Baby Carrots, Buttered Corn with Red and Green Peppers and Bacon, Fresh Green Beans with Butter and Almonds, California Blend Vegetables

**Side Dish Selections:** Herb Roasted Red Skins, Garlic Smashed Potatoes, Baked Potato with Butter and Sour Cream, Seasoned Rice Pilaf, Oven Roasted Parsley Potatoes

100 Person Minimum for Reception Packages

## Terms and Policies

1. All reservations and pricing are considered tentative until the full deposit and signed contract has been agreed and accepted by Giant Oak Golf Club.
2. Payment in full for guaranteed number of guests including service charges and state taxes is due fourteen days in advance of the function. Any additional costs will be paid on the day of the event.
3. Acceptable methods of payment are: Cashier checks, money orders, personal or business checks, cash, credit or debit card (2% fee for payment by credit card). \$30.00 charge for all returned checks.
4. Room Rental charge may apply when the minimum number of guests is not met.
5. Once events are scheduled, all deposits are nonrefundable.
6. An estimated attendance figure is to be provided at the time the event is scheduled.
7. A final minimum guarantee of attendance and final menu selections must be provided fourteen days prior to event. Children's meals, ages 10 and under, are available upon request.
8. The final number is the minimum that will be charged even if fewer guests attend. However, if more guests attend, additional charges will be applied for the number actually served over the guarantee.
9. To ensure the ultimate enjoyment for you and your guests, we recommend that luncheon or dinner selections are limited to a maximum of two entree choices.
10. All food and beverage products must be prepared and served by Giant Oak Golf Club. The exception being specialty cakes or bakery items of religious significance. No food or Beverage of any kind may be removed for the premises.
11. Giant Oak Golf Club adheres to all laws of the Michigan Liquor Control Commission.
12. All persons must be of legal drinking age with valid identification.
13. Management reserves the right to refuse service of alcoholic beverages to anyone appearing intoxicated and to close the bar at its discretion. Pitchers of beer or "shots" of alcoholic beverages are not permitted.
14. Our policy requires all beverages consumed on our property must be purchased from Giant Oak.
15. Giant Oak Golf Club neither accepts nor assumes any liability for theft or any other loss of personal property occurring prior to, during, or after the event.
16. Patron assumes the responsibility of any damage to property of Giant Oak Golf Club and agrees to pay any such applicable charges in the event of such occurrence.
17. If Giant Oak Golf Club is unable to perform its obligations under this agreement for any reason beyond its control, including but not limited to strikes, labor disputes, accidents, government restrictions or regulations on commodities or supplies, acts of war or acts of God such as but not limited to storms, flooding, power outages, or inclement weather, such nonperformance will be excused and Giant Oak Golf Club will not be liable for any consequential damages of any nature and Monies or deposits will be applied to a future date agreeable by both parties.