



CONTACT
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(989) 798-6002
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HOLE-IN-ONE OUTING PACKAGE

\$35.00/PER PERSON

100 to 144 Golfers for 18 Holes with Carts

- Use of entire golf course for 5 1/2 hours
- Driving Range (Opens 2 hours before outing)
- Gift certificate for (1) Foursome
- Professional tournament scoring
- Set-up of registration tables
- Use of the restaurant for event reception
- Help with tee signs and event contests
- (2) Full-service beverage carts
- Bloody Mary & Mimosa Bar at registration (Cash)

DOUBLE EAGLE OUTING PACKAGE

\$39.00/PER PERSON

64 to 99 Golfers for 18 Holes with Carts

- Number of holes reserved based on two foursomes per hole
- Course reserved a maximum of 3 1/2 hours (modified shotgun)
- Driving Range (Opens 1 hour before outing)
- Gift certificate for (1) Foursome
- Professional tournament scoring
- Set-up of registration tables
- Use of the restaurant for event reception
- Help with tee signs and event contests
- (2) Full-service beverage carts
- Bloody Mary & Mimosa Bar at registration (Cash)

BIRDIE OUTING PACKAGE

\$42.00/PER PERSON

20 to 63 Golfers for 18 Holes with Carts

- Straight tee times or modified shotgun
- Course reserved a maximum of 2 1/2 hours
- Professional tournament scoring
- Set-up of registration tables
- Use of the restaurant for event reception
- Help with tee signs and event contests
- (1) Full-service beverage cart
- Bloody Mary & Mimosa Bar at registration (Cash)

***Pricing and terms subject to change.**



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LUNCH OPTIONS

PRICE

Hot Dog Box Lunch

- Hot Dog with Condiments
- Bag of Chips
- Cookie
- Fountain Soda

\$6.00 PER PERSON

Sandwich Box Lunch

- Choice of Sandwich
 - Turkey & Swiss
 - Ham & Cheddar
 - Chicken Salad Croissant
- Bag of Chips
- Cookie
- Fountain Soda

\$11.00 PER PERSON

Pasta Buffet

- Your choice of pasta
 - Mostaccioli
 - Spaghetti
 - Fettuccini
- Breadsticks
- Salad

Taco & Nacho Bar

- Ground Beef
- Shredded Chicken
- Taco Toppings
- Rice or beans
- Chips and Salsa

\$14.00 PER PERSON

***Additional menu items available by request.**

HOT LUNCHEON BUFFET

Entree Selections

- Classic Herb Roasted Chicken
- Beef Stroganoff with Cavatappi
- Garlic & Butter Roasted Pork Loin
- Baked Atlantic Cod w/Crumb Topping
- Grilled Salmon w/Teriyaki Glaze
- Smoked Italian Sausage

Salad Selections (Choice of 2)

- Tossed Garden Salad
- Traditional Caesar Salad
- Italian Style Pasta Salad
- Redskin Potato Salad
- Fresh Fruit Salad (Varies seasonally)

Vegetable Selections (Choice of 1)

- Brown Butter Parmesan Corn
- California Vegetable Blend
- Garlic Roasted Green Beans
- Brown Sugar Glazed Carrots
- Roasted Root Vegetables & Broccoli

Starch Selections (Choice of 1)

- Roasted Baby Redskin Potatoes
- Garlic & Herb Mashed Potatoes
- Loaded Mashed Potato Bake
- Potatoes Au Gratin
- Herb & Parmesan Rice

Choice of One (1) Entree.....\$16.00 PER PERSON
Additional Entrees.....\$4.00 PER PERSON
Additional Sides or Salads.....\$2.00 PER PERSON

Additional Information

Buffets include your choice of one entree, two salads, one vegetable, one starch and fresh dinner rolls. Additional entrees, sides or salads can be selected for an extra cost per person. Coffee, hot tea, water and soda included. A 20% gratuity and 6% sales tax are additional to the above prices. Children 5-10 years old are half price and children 4 and under are free. Additional menu items available by request. Twenty person minimum on all catering orders.

HORS D'OEUVRES & DESSERTS

Hors D'oeuvres Selections

- Bone-In Seasoned Wings w/ Dipping Sauces
- Boneless Wings w/Dipping Sauces
- Fresh Baked Pretzel Bites w/Award-Winning Beer Cheese Dip
- Stuffed Mushrooms w/Choice of Stuffing
 - Crab, Cornbread Dressing or Spinach & Ricotta
- Bacon Wrapped Dates
- Queso Blanco Dip w/House-Made Tortilla Chips
- Grilled Vegetable Tray
- Seasonal Fresh Vegetable Tray
- Bruschetta Bar w/Crostini Breads
- Shrimp and Grits
- Baked Spinach & Artichoke Dip w/Warm Pita or House-Made Tortilla Chips
- True Italian Meatballs w/Choice of Sauce
 - Marinara or Swedish-Style
- Savory Pot Stickers w/Sweet Chili Sauce
- Mini Southwest Eggrolls w/Sweet Chili Sauce
- Spicy Buffalo Chicken Dip w/Warm Pitats, House-Made Tortilla Chips, Carrots and Celery
- Seasonal Fresh Fruit Tray w/Sweet Dipping Sauce
- Imported & Domestic Cheese Display w/Gourmet Crackers

Choice of (2) Items.....\$6.50 PER PERSON
Additional Items.....\$2.00 PER PERSON

Assorted Dessert Tray.....\$5.50 PER PERSON

**Additional menu items available by request.*

HOT DINNER BUFFET

Entree Selections

- Chicken Piccata, Marsala or Florentine
- Beef Tips w/Bourbon Glaze
- Baked Atlantic Cod
- Grilled Salmon w/Teriyaki Glaze
- Sliced Top Round of Beef
- Roasted Pork Loin w/Mustard Cream Sauce

Vegetable Selections (Choice of 1)

- Brown Butter Parmesan Corn
- California Vegetable Blend
- Garlic Roasted Green Beans
- Brown Sugar Glazed Carrots
- Roasted Root Vegetables & Broccoli

Salad Selections (Choice of 2)

- Tossed Garden Salad
- Traditional Caesar Salad
- Italian Style Pasta Salad
- Redskin Potato Salad
- Fresh Fruit Salad (Varies seasonally)

Starch Selections (Choice of 1)

- Roasted Baby Redskin Potatoes
- Garlic & Herb Mashed Potatoes
- Loaded Mashed Potato Bake
- Potatoes Au Gratin
- Herb & Parmesan Rice

Choice of One (1) Entree.....\$19.00 PER PERSON
Additional Entrees.....\$5.00 PER PERSON
Additional Sides or Salads.....\$2.00 PER PERSON

Additional Information

Buffets include your choice of one entree, two salads, one vegetable, one starch and fresh dinner rolls. Additional entrees, sides or salads can be selected for an extra cost per person. Coffee, hot tea, water and soda included. A 20% gratuity and 6% sales tax are additional to the above prices. Children 5-10 years old are half price and children 4 and under are free. Additional menu items available by request. Twenty person minimum on all catering orders.