



GOLF COURSE & BANQUET CENTER

One Champions Circle, Milford, MI 48380
(248) 684-3333
www.mysticcreekgc.com



Thank you for expressing an interest in Mystic Creek Golf Course & Banquet Center for your upcoming event.

At Mystic Creek we specialize in:

Wedding Ceremony
Wedding Reception
Bridal Shower
Baby Shower
Graduation Party

Golf Outing
Holiday Party
Class Reunion
Birthday Party
Anniversary

School Sports Banquet
Fundraiser
Business Seminar
Retirement Party
Celebration of Life Luncheon

Mystic Creek offers a spectacular atmosphere and setting with a covered portico drop-off, and banquet space that can accommodate up to 200 guests, all opening up to a private patio with views of our tree-lined golf course.

We'll help make your event both memorable and unique with our wide variety of customized menus and packages that address your individual style and taste, from trendy to traditional and everything in between.

Our goal is to always not just meet your expectations, but to exceed them.

We look forward to hosting and servicing your special event.

For further information, don't hesitate to call.

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GOLF COURSE & BANQUET CENTER

BANQUET HALL RENTAL

Reception Room Rental

Six-Hour Evening Reception, \$1200

5:30-11:30 p.m.

(Must be out no later than midnight)

Set Up Time with Ceremony, noon-5:30 p.m.

Set Up Time with Reception only, 3:30-5:30 p.m.

Five-Hour Evening Reception, \$800

5:30-10:30 p.m.

(Must be out no later than 11 pm)

Set Up Time with Ceremony, noon-5:30 p.m.

Set Up Time with Reception only, 3:30-5:30 p.m.

Four-Hour Day Event, \$300

Five-Hour Day Event, \$500

(Must be out 30 minutes after event)

Between 10 a.m. and 4 p.m.

Rental Includes

Wait Staff and Bartenders

Banquet Tables and Chairs

White Standard Linen Tablecloths and Napkins

China, Stemware and Flatware

White Skirting for Accent Tables

Cake Cutting

(Cake Service to Guest Tables, add \$2 per person)

Dance Floor

TV & DVD Player

Four Easels

Also, a Private Patio, set with Patio Tables and Chairs, Umbrellas and additional seating available.

Our Reception Hall is non-smoking;
alternate locations are available.

UPGRADED SERVICES & RENTAL ITEMS

Patio Fire Pit, \$200 for a two-hour rental

Saturday Grille Room Rental

Buffet Service only, \$300

Entire evening with a second two-hour bar set up, \$600

White Napkin Rings, \$2 per Ring

Colored Linen Napkins, \$2 per Napkin

Upgraded Table Linen, Chair Covers and Chiavari

Chairs, see Agreement for guidelines.

Patio Tent (20'x40')

Must be rented through Mystic Creek supplier.

Grille or Banquet Room or Patio Space Clearing, \$300

Fee applied when renting a tent or Chiavari chairs

WEDDING CEREMONY RENTAL

Wedding Ceremony

One-hour Ceremony Rehearsal

(the week of your wedding)

One-hour Wedding Ceremony

(Your special day)

Rental Includes

Our Event Coordinator will plan the rehearsal with the bride and groom and guide your wedding party through the process.

Our Event Coordinator will orchestrate the wedding ceremony by monitoring the timing, organizing the bridal party for the ceremony, providing locations, and positioning the photographer and DJ prior to the ceremony.

Unity Table with White Tablecloth.

Bridal Room is available, starting at noon.

Pre-Pictures: Three beautiful distinctive locations within walking distance of the Club House are available from noon until the time of guest arrivals.

Shuttle service by golf cart for your bridal party and guests to our picturesque ceremony location. Golf carts are only issued to the DJ, photographer and the bride and groom.

Handicap Accessible

WEDDING CHEF'S TASTING

Available to groups with a 130-guest minimum.

One Taste Test is included with your deposit.

Subsequent Taste Tests cost \$80 in total.

Scheduled at the same time as first.

Yearly dates and times will be announced by Mystic Creek Management.

Up to six guests in total may attend.

A two-week notice is required for your menu selections. (Late notice may result in rescheduling.)

Non-alcoholic beverages are included. A cash bar is available.

Menu options will be provided. Some entrees are unavailable and are subject to change.

BREAKFAST BUFFET

- Fresh Fruit Berries and Vanilla Yogurt Dip***
- Scrambled Eggs with Chives***
- Potatoes O'Brien***
- Bacon and Turkey Sausage***
- Blueberry Muffin**

Breakfast, \$14
Served between 8-10:30 a.m.

BRUNCH BUFFET

- Fresh Fruit Berries and Vanilla Yogurt Dip***
- Quiche**
Lorraine or Spinach with Feta Cheese
- Bacon and Sausage***
- Assorted Breakfast Pastries**
- Soup**
- Garden Salad* or Caesar Salad**
Garden Salad served with two Dressings and Dinner Rolls
- Petite Chicken Salad Croissant Sandwich**
- Florentine Tortellini**

Brunch, \$22
Served between 10 a.m.–1 p.m.

BUFFET LUNCHEON

- Salad Bar,* \$18**
Six Seasonal Salads, served with Dinner Rolls
- Potato Bar,* \$18**
Served with Garden Salad and two Dressings.
- South of the Border, \$19**
Chicken or Beef
- Pasta Bar, \$20**
Served with a Garden Salad, two Dressings and Dinner Rolls
Served between 11 a.m.–3 p.m.

SOUP

- Tomato Bisque*** **Chicken Noodle**
 - Chicken Lemon Rice*** **Cream of Potato***
- Soup must accompany a Lunch or Dinner service.
Bowl, \$3

PLATED LUNCHEON

Sandwiches served with one side: Seasonal Fresh Fruit,
Cole Slaw or Kettle Chips.

- Chicken Salad Croissant Sandwich, \$17**
- Spinach Sandwich, \$15**
- Pinwheel Trio, \$16**
Salads served with Dinner Rolls.
- Caesar Salad, \$14**
- Spinach Salad,* \$15**
- Southwest Santé Fe Chicken Salad, \$17**
- Petite Michigan Harvest Salad* and Half Wrap, \$18**

Entrees served with a Petite Garden Salad and one Dressing.

- Honey Bourbon Glazed Chicken,* \$20**
Served with Chefs choice of Vegetable and Potato
Not available to offer as a split entrée.
- Flatbread Pizza, \$18**
- Quesadilla, \$17**
- Florentine Tortellini, \$19**
- Vegetable Pomodoro Penne, \$20**
Add Grilled Chicken to a Salad or Pasta entree, \$4
Plated Lunch two entrée maximum split, additional \$3 per person
Served between 11 a.m.–3 p.m.

LUNCHEON SPIRITS

- Shower Beverage Station**
Iced Tea, Lemonade, Water, Regular & Decaffeinated Coffee and Hot Tea. All Soft Drinks, Juice and Milk will be available at the bar, \$3
- Shower Cash or Tab Bar**
Cash: Guest pays for their drinks.
Tab: Paid by the host, all drinks will be calculated on a consumption basis and payment is expected in full at the end of the function.
- Champagne with a Berry, \$4**
- Mimosa or Bloody Mary, \$5**

PAGE DETAILS

Entrées are priced per guest.
Gluten Free indicated with an asterisk*
No Substitutions.
A 50-guest minimum and 100-guest maximum for all luncheons.
6% Sales Tax & 18% Service Charge are additional to all listed costs.
For Entrée Ingredients, see page 6.

HORS D' OEUUVRES

Cold

- Basil Crabmeat stuffed Cucumber,* \$60**
- Caprese Skewers,* \$65**
- Tomato Bruschetta, \$55**
- Spinach Artichoke Dip Bruschetta, \$60**
- Asparagus and Ham Roll Ups with Herb Cream Cheese,* \$60**
- Cubano Sandwich Skewer,* \$55**
- Avocado Egg Salad on a Wafer Cracker, \$60**
- Blueberry and Goat Cheese Philo Cup, \$70**
- Buffalo Chicken Celery Bites,* \$60**
- Shrimp Cocktail,* Market Price**

Hot

- BBQ or Swedish Meatballs, \$60**
- Chorizo Stuffed Mushroom Caps,* \$70**
- Mac & Cheese Balls, \$65**
- Filo Spinach Triangles, \$55**
- Stuffed Mexican Peppers,* \$70**

Platters

- Seasonal Fresh Fruit,* \$6**
- Greek Layered Dip & Toasted Pita Bread, \$6**
- Charcuterie Board, \$12**
- Garden Vegetables and Hummus or House Dip,* \$5**
- Assorted Cheese & Crackers, \$5**

Cold & Hot Hors d' oeuvres are priced 50 pieces per item.

Platters are priced per guest.

Hors d' oeuvres are served Buffet Style.

Passed Hors d'oeuvres, additional \$5 per person.

Hors d' oeuvres are available for one hour.

Hors d' oeuvres must accompany a Lunch or Dinner service.

DUET PLATED

- Chicken Florentine and Honey Bourbon Salmon,* \$40**
- Sliced Sirloin Steak and BBQ Shrimp Skewer,* \$46**

Duet Plated includes your choice of one Salad, one Dressing, one Vegetable, one Starch and Dinner Rolls.

KIDS

- | | |
|--------------------------|-----------------------|
| Buffet (Only) | Cheeseburger** |
| Chicken Tenders** | Pasta Marinara |

**Served with French Fries and Applesauce

Available for ages 3-10, \$15. Ages two and under are free.

BUFFET ENTREES

Three Entrée Buffet

Two Meats and One Pasta, \$37

Four Entrée Buffet

Three Meats and One Pasta, \$42

Chicken Piccata*

Chicken Marsala*

Chimichurri Flank Steak*

Roasted Top Round*

Beurre Blanc Salmon*

Honey Bourbon Salmon*

Pork Loin Medallions*

Prime Rib* (Additional \$7 per guest. Chef's Carving Station is an additional \$150.)

Buffets include your choice of one Salad, two Dressings, one Vegetable, one Starch and Dinner Rolls.

Plated Salad service with Buffet is an additional \$3 per guest.

Pasta choice; see Vegetarian and Vegan section.

SALAD

Garden House*

Classic Caesar

Strawberry Spinach*

Plated only

Michigan Harvest Salad*

Plated only and an additional \$3 per person

VEGETABLE

Cauliflower Au Gratin*

Roasted Vegetables*

Yellow and Green Zucchini/Bell Pepper/Red Onion

Roasted Butternut Squash*

Steamed Asparagus*

Additional \$2.50 per guest

Honey Glazed Baby Carrots*

Fresh Green Beans*

PAGE DETAILS

Entrée's priced per guest.

Gluten Free indicated with an asterisk*

No Substitutions.

A 130-guest minimum and a 200-guest maximum are required.

6% Sales Tax & 18% Service Charge are additional to all listed costs.

For Entrée Ingredients, see page 6.



**Mystic
Creek**

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STARCH

- Parmesan Roasted Redskins***
- Herb Roasted Redskins***
- Roasted Garlic Redskin Smashed Potato***
- Parmesan and Chive Risotto***
Plated Only
- Sweet Potato Mashed***
- Santa Fe Rice***
Long Grain Rice/Corn/Black Beans/Red Pepper/Cumin

VEGETARIAN and VEGAN

- Vegetarian**
- Roasted Vegetable Penne, \$23**
- Florentine Tortellini, \$23**
- Vegan**
- Quinoa Ratatouille Stuffed Zucchini, \$22**
- Wild Mushroom Pilaf,* \$22**
Vegetarian and Vegan entrées priced per guest for Plated Dinner service.

LATE NIGHT SNACK

- Hand Tossed Pizza Slice, \$4**
- Bacon Mac & Cheese, \$5**
- Chopped Cheeseburger Sliders, \$5**
- Soft Pretzel, \$3**
Late Night Snack priced per person, 50 person minimum.
Late Night Snack served with disposable products.

VENDOR ENTREE

- Penne Pasta Marinara, Salad and Dinner Roll, \$25**
Non-Alcohol Beverage Included

PAGE DETAILS

Entrées priced per guest.
Gluten Free indicated with an asterisk*
No Substitutions.
6% Sales Tax & 18% Service Charge are additional to all food and beverage costs.
For Entrée Ingredients, see page 7 & 8.

WEDDING SPIRITS

Premium Bar

Liquor: Tito's Vodka, Smirnoff Raspberry Vodka, Crown Royal Whiskey, Jack Daniels Bourbon, Captain Morgan Spiced Rum, Bacardi Light Rum and Malibu Rum, Tanqueray Gin, Dewar's Scotch, Southern Comfort, E&J Brandy, Peach Schnapps, Amaretto, Kahlua, Bailey's Irish Cream, 1600 Tequila, Sweet & Dry Vermouth.

Draft Beer: Choice of Three

Bud Light	Rochester Red	Labatt
Miller Lite	Oberon	Cider
Coors Light	Sam Adams Boston Lager	Fat Tire

Wine: Cabernet, Pink Moscato, Chardonnay and Champagne.

\$29 per guest for a five-hour bar (six-hour event)
\$26 per guest for a four-hour bar (five-hour event)

Deluxe Bar

Liquor: Smirnoff Vodka, Canadian Club Whiskey, Jim Beam Bourbon, Captain Morgan Spiced Rum, Bacardi Light Rum and Malibu Rum, Beefeaters Gin, Cutty Shark Scotch, Southern Comfort, E&J Brandy, Peach Schnapps, Amaretto, Kahlua, Bailey's Irish Cream, Jose Cuervo Tequila and Sweet & Dry Vermouth.

Draft Beer: Choice of Three

Bud Light	Labatt	Miller Lite
Coors Light	Cider	Mic Amber Bock

Wine: Cabernet, Pink Moscato and Chardonnay.

\$25 per guest for a five-hour bar (six-hour event)
\$22 per guest for a four-hour bar (five-hour event)

Beer, Wine and Pop Bar

Draft Beer: Bud Light, Miller Lite and Labatt.

Wine: Cabernet, Pink Moscato and Chardonnay.

\$21 per guest for a five-hour bar (six-hour event)
\$19 per guest for a four-hour bar (five-hour event)

ALL BARS INCLUDE

Coffee Station: Regular/Decaffeinated Coffee, Flavored Coffee Creamers, assorted Flavored Hot Tea and all Non-Alcohol Beverages.

Cocktails are available at the bar.

Guests between the age of 11 and 20 will be charged the full bar package price.

Kids beverages for guests age 3-10 are \$10 per child

It is common practice for our bartenders to place tip jars on their bar during events. If you request that they refrain from doing so, an additional \$350 cost will be assessed.

Draft Beer flavors availability is based on our distributors.

Disposable drinkware will be used for the last hour of any bar.

INGREDIENTS

LUNCH

Buffet

Pasta Bar: Penne, Farfalle or Spiral Pasta (select one)
Marinara, Alfredo, Pomodoro or Pesto Cream sauce (select two)
Bacon, Grilled Chicken, Baby Shrimp or Italian Sausage (select two)
Spinach, Fresh Mushrooms, Sun Dried Tomatoes, Bell Pepper, Sugar Snap Peas, Broccoli and Onion

Potato Bar: Mashed or oversize Idaho Bakers. Toppings include Sour Cream, Green Onions, Bacon, Cheddar Cheese, Broccoli, fresh Mushrooms, Bleu Cheese crumble, diced Tomato and Sugar Snap Peas.

Salad Bar: Mediterranean Chickpea Salad; Chicken Salad with diced Apple; Bleu Cheese Coleslaw; Tomato, Corn and Basil Salad; Bacon and Sugar Snap Pea Salad; Garden Salad with Ranch and Balsamic Dressing.

South of the Border: Chicken and Beef Fajitas with warm Flour Tortillas, Bell Peppers, Scallions, Shredded Lettuce, Guacamole, Black Beans, Monterey Jack & Cheddar Cheese, diced Tomatoes, Salsa and Sour Cream.

Plated

Chicken Salad Croissant Sandwich: Cubed Chicken Salad with Red Grapes, Lettuce, Tomato and Red Onion.

Flatbread Pizza: (select one)

Mediterranean Flatbread Pizza: Artichoke Heart, Red Onion, Sun Dried Tomato, Black Olives and Parmesan Cheese.

Margherita Flatbread Pizza: Marinara, Tomato, Basil and Fresh Mozzarella Cheese.

Roasted Vegetable Flatbread Pizza: Roasted Zucchini, Tomato, Summer Squash, Feta Cheese, Pesto and drizzled and Balsamic dressing.

Florentine Tortellini: Tortellini Pasta filled with Ricotta Cheese and served in a Wilted Spinach and Sun Dried Tomato in an Alfredo sauce.

Honey Bourbon Chicken: Grilled Chicken with a Honey Bourbon Glaze.

Pinwheel Trio: (all three included)

Smoked Turkey-Apple: White Lawash, sliced Smoked Turkey, Cheddar Cheese and diced Apple, seasoned with Salt & Pepper and served with Apple Jelly on a Baguette.

Cranberry Walnut: White Lawash, dried Cranberries, Cream Cheese, Goat Cheese, Honey and Walnuts.

Avocado Egg Salad: Wheat Lawash, Avocado, diced Celery, diced Chives, Hard Boiled Egg, Greek Yogurt.

Pomodoro Penne: Roasted Vegetables in a Pomodoro sauce and topped with Parmesan Cheese.

Quesadilla: Flour Tortilla, Bell Peppers, Red Onion, Lettuce, Cheddar/Monterey Jack Cheese, Salento Cream, Salsa and Sour Cream.

Spinach Sandwich: Cracked Wheat Bread, Hummus, Feta Cheese, Spinach leaves and roasted Red Bell Peppers.

SALAD

Classic Caesar: Romaine Lettuce, Red Onion, Croutons and Parmesan Cheese tossed in a Creamy Caesar Dressing.

Garden: Mixed Greens, Grape Tomatoes, Cucumbers, Red Onion, Carrot and Croutons.

Plated salad is served with Balsamic dressing. **Buffet** salad is served with your choice of two dressings: Ranch, Italian, Balsamic or Raspberry Vinaigrette.

Michigan Harvest: Power Blend Lettuce, Cherries, Cashews, Bleu Cheese and Red Onion tossed in an Apple Cider Vinaigrette Dressing.

Southwest Santé Fe Chicken: Breaded Chicken Tenders, Iceberg Lettuce, Black Beans, Roasted Corn, Tortilla Strips, and roasted Red Pepper with a Santé Fe Ranch Dressing.

DINNER BUFFET & PLATED

Beurre Blanc Salmon: Pan seared and topped with Lemon Herbed Beurre Blanc sauce.

Chicken Florentine: Grilled Chicken Breast stuffed with Spinach, Ricotta and Mozzarella Cheese, topped with a White Wine Garlic Cream sauce.

Chicken Marsala: Grilled Chicken Breast topped with Marsala Mushroom sauce.

Chicken Piccata: Grilled Chicken Breast, Artichokes topped with a Lemon Wine Caper sauce.

Chimichurri Flank Steak: Marinated Flank Steak charbroiled and served with a Chimichurri sauce.

Florentine Tortellini: Tortellini Pasta filled with Ricotta Cheese and served in a Wilted Spinach and Sun Dried Tomato in an Alfredo sauce.

Honey Bourbon Salmon: Pan seared and topped with Honey Bourbon sauce.

Pomodoro Penne: Roasted Vegetables in a Pomodoro sauce and topped with Parmesan Cheese.

Pork Tenderloin Medallions: Slow roasted herb Pork Loin topped with an Apple Chutney.

Prime Rib: Served with Raw Horseradish, Horseradish sauce and Au Jus.

Roasted Top Round: Slow roasted and seasoned with a Savory Herb and Garlic blend with Au Jus.

Roasted Vegetable Wild Rice Pilaf: Zucchini and Yellow Squash, topped with Asparagus.

Sliced Sirloin Steak: Sliced Sirloin Steak topped with a Demi glaze.

Tilapia: Pan-Seared and topped with a Tropical Salsa.

LATE NIGHT SNACK

Bacon Mac & Cheese: Classic Mac & Cheese mixed with real Bacon Bits.

Cheeseburger Sliders: Chopped Hamburger Sliders topped with grilled Onion and American Cheese.

Pizza: Hand tossed, Cheese only and Pepperoni.

Soft Pretzels: Served with Mustard.

Reminder: All steak temperatures will be cooked to medium. Food items are not cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.