



Cherry Creek

GOLF CLUB & BANQUET CENTER

Thank you for choosing Cherry Creek Golf Club and Banquet Center for your upcoming event. Cherry Creek Golf Club offers a truly unique setting. A perfect atmosphere highlighted by elegant décor and a panoramic view of the lake and golf course.

Our professional staff will be happy to assist you with your plans to ensure your affair will be a tremendous success. Our award-winning culinary team will dazzle your taste buds with their delicious cuisine. Our service staff will provide you with the finest personal service. Our facilities offer a picturesque venue that will have you and your guests talking for years to come.

The Lakeview Room overlooks the lake and golf course, and the outdoor grass veranda is a wonderful setting for a ceremony, or cocktails and hors d'oeuvres. The Lakeview can accommodate 260 people. The Terrace and Conservatory offers a patio nestled among the trees and flowers providing a beautiful setting for a many occasions. The Terrace and Conservatory can accommodate up to 210 people. The entire clubhouse can accommodate up to 600 people for a sit-down meal function, and over 1200 for a cocktail hors d'oeuvres reception

Wedding receptions at Cherry Creek are very special, in addition to working with you to make your day extraordinary, we provide you with some free amenities such as a champagne toast for the head table, white or ivory linens, skirting, cake cutting and often times room rental. We also offer special meals for children and vegetarians.

We also specialize in smaller events, like corporate luncheons, dinner meetings and presentations. We offer a full array of audio visual and presentation amenities. Whether it's a corporate meeting, golf outing, shower, wedding, or other social event, we are confident that Cherry Creek Golf Club and Banquet Center will exceed your expectations while providing tremendous quality and value for your next event.

We look forward to serving you.

Sincerely,

Dave Wilson

General Manager

Breakfast Buffets

All Breakfast selections include coffee & tea and are priced per person.

Modified Continental Breakfast

Chilled assorted juices, fresh fruit, fresh bagels, assorted miniature muffins, cream cheese, butter & preserves.

\$7.50

Classic Continental Breakfast

Chilled assorted juices, fresh fruit, assorted breakfast breads, fresh bagels, cream cheese, butter, preserves, flavored yogurt, granola and assorted cereals.

\$10.50

Breakfast of Champions

Chilled assorted juices, sliced fresh fruit, bagels, assorted breakfast pastries, cream cheese, butter and preserves. Flavored yogurt, French toast, English muffins, scrambled eggs, crispy bacon, sausage links and breakfast potatoes.

\$17.00

Plated Breakfast Selections

Priced per person

Classic American Breakfast

Scrambled eggs, bacon, sausage, breakfast potatoes, English muffins, fresh fruit cup.

\$13.50

Cherry Creek Classic Branch

Bakery basket of muffins & scones with whipped butter. Fresh fruit cup, broiled salmon*, breakfast potatoes and quiche plated & served.

\$20.00

*Can substitute Country ham, 2 sausage patties or thinly sliced chicken

Additional Enhancements

Chef attendants available on enhancements at \$100 per attendant. Enhancements are price per person.

Belgian Waffles

(Chef attendant required)

Fresh-made Belgian Waffles with an array of fruit toppings, apples, strawberries, blueberries, fresh mixed berries, whipped cream, butter, maple syrup, cinnamon and sugar.

\$ 5.50

Assorted Fresh Made Quiche

Choose from these great selections:

Broccoli and Cheese; Five Cheese;
Tomatoes, Spinach and Cheese;
Bacon, Ham, Onion, Green Pepper and Cheese;
Sausage, Onion and Cheese;
Feta Cheese, Sun-dried Tomatoes, and Olives

Choose One \$4.25 Two \$5.25 Three \$ 6.25

Omelet Station

(available for parties of 30 or more)

(Chef attendant required)

Omelets prepared to order in the room for you and your guests. This station includes a wide variety of toppings including shredded cheese, onions, tomatoes, mushrooms, green pepper, ham, bacon, and more.

\$ 5.95

All prices are subject to 19% service charge and Michigan sales tax. Prices are subject to change. Room rental fee may apply
Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Specialty Food Stations

40 person minimum, chef attendants available for \$100 per attendant. Priced per guest.

Pasta Station

Two or three deliciously designed pasta dishes to fit the needs of your function. Includes choice of meat, pasta and sauce for each dish, please inquire for chef's recommendations or provide your own.

Selection of two \$7.25
Selection of three \$9.50

Mashed Potato Bar

Your choice of three potatoes with a wide selection of toppings.
Potatoes Selections: Cheddar & Chives; Smoked Gouda & Dill; Garlic Herb Redskins; Buttermilk Mashed and other special requests. \$4.25

Cheese Fondue Fountain

A cascading fountain of cheese sauce with chef's delicious assortment of selections for dipping: Fresh breads, hot pretzels, pretzel rods, broccoli and cauliflower florettes, carrot sticks, nacho chips, seasoned potato wedges, apples, zucchini & summer squash sticks. \$9.50

Gourmet Barbeque Fountain

A cascading fountain of delicious Cherry Creek barbeque sauce with chef's delicious assortment of selections for dipping: breaded chicken fingers, chicken wings, skewered pork & beef, sausage, meatballs, nacho chips & seasoned potato wedges.

As a food station or hors d'oeuvres \$10.95
As main food item \$15.95

Carved Meats

Minimum 50 guests, attendants available for \$100 per attendant. Priced per person

Roasted Tenderloin of Beef \$13.50
Prime Rib \$12.50
Roasted Sirloin Strip \$12.50
Pork Loin \$11.50

Hors D'oeuvres

All Hors D'oeuvres are priced per guest unless otherwise stated

Imported & Domestic Cheese with Crackers \$3.25
Seasonal Vegetable Crudités with Dipping Sauces \$3.25
Seasonal Fresh Fruit Display \$5.50

Passed Hors D'oeuvres Selections

Choose Three Pieces \$6.50
Choose Five Pieces \$8.50
Choose Seven Pieces \$10.50

Cold Selections

Fresh Fruit Kabobs, Crab Stuffed Cherry Tomatoes
Deviled Eggs, Mozzarella & Grape Tomato Kabobs,
Smoked Salmon & Boursin Cheese

Hot Selections

Mushroom Tartlet, Fried Smoked Mozzarella Ravioli
Chicken Kabobs, Spinach and Cheese Phyllo Triangles Miniature Quiche, Crab Stuffed Mushrooms,
Sesame Chicken, Assorted Seasonal Bruchetta

Additional Selections

Priced Per Dozen
Shrimp Cocktail \$31.00
Bacon Wrapped Scallops \$30.00
Tenderloin Wrapped Asparagus \$30.00
Coconut Perch w. Raspberry Marmalade \$29.00
Miniature Crab Cakes with a Spicy Aioli \$30.00
Anti-Pasto Skewers \$29.00

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Menu Enhancements

Soup

Individually Served, add \$3.25

Family-style pasta course

Single Pasta add \$3.25

Double Pasta add \$5.25

Intermezzo

Sorbet Intermezzo add \$2.00

Starters

Classic Relish Tray

Pickles, Olives, Peppers, Baby-Corn, Carrots, and Celery
\$2.50 per guest

Classic Antipasto Tray

Fresh Mozzarella, Tomatoes, Salami, Artichokes, Calamata
Olives, and more.
\$4.25 per guest

Salads

Garden Salad

Our special blend of mixed lettuce, topped with tomatoes, carrots,
cucumbers, and red onions, finished with your choice of dressing.

Caesar Salad

Hearts of romaine infused with Caesar dressing, tossed with parmesan
cheese, seasoned croutons. \$2.25

Cherry Creek Salad

Mixed Greens, with gorgonzola cheese, walnuts, red onions, & sun-
dried Michigan cherries. Finished with a raspberry
vinaigrette. \$2.25

Florentine Salad

Spinach, scallions, mushrooms, chopped bacon and hard boiled
egg, served with balsamic vinaigrette or La Flora
dressing. \$2.50

Insalata Caprese

Sliced Roma Tomatoes, Buffalo Mozzarella, Fresh Basil drizzled with
our Balsamic Vinaigrette \$3.25

Salad Dressings

Raspberry Vinaigrette, Bleu Cheese, Thousand Island, Ranch, Italian,
Roasted Red Pepper, Honey Mustard

2 dressings \$.50

3 dressings \$ 1.00

Accompaniments

Pasta Course

Penne, Farfalle, Linguini, Fettuccini
Marinara, Tomato Basil, Alfredo, Meat Sauce

Starches

Oven Roasted Herbed Mushroomed Redskin Potatoes
Garlic Whipped Potatoes
Twice Baked Idaho Potato
Twice Baked Redskin Potatoes
Anna Potato
Smoked Gouda and Dill Whipped Potatoes
with Roasted Garlic
Garlic Mashed Redskin Potatoes
Basmati Rice
Rice Pilaf
Herb Buttered Angel Hair Pasta

Vegetables

Fresh Asparagus
Fresh Broccoli
Fresh Green Beans
Honey Glazed Carrots
California Medley
Cherry Creek Seasonal Vegetable Medley

Soups

Minestrone
Chicken Noodle
Beef Barley
Italian Wedding Soup
Broccoli Cheddar
Tomato Basil
Tomato Bisque with Asiago cheese
Additional Choices Available

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Hot Luncheons

All luncheon entrees include: fresh made bread basket, butter, freshly brewed coffee & tea selections. Selections include soup or salad selection. Priced per person

Seafood

Broiled Salmon

Seasoned and prepared medium, served with a creamy dill sauce or lemon \$20.00

Shrimp Crepes

Poached shrimp with white wine and vegetables wrapped with asparagus, red pepper and creamy champagne dill sauce \$18.00

Florida Grouper

Florida Grouper Broiled and seasoned with a lemon herb butter \$20.00

Lake Superior Whitefish

Broiled seasoned whitefish \$19.00

Beef & Pork

Pork Tenderloin Medallions

Succulent pork medallions seared and topped with an apple bourbon sauce. \$20.00

6 oz Filet Mignon

Served with your choice of wild mushroom or béarnaise sauce \$24.00

Sliced Tenderloin of Beef

(minimum of 8 entrees)
Aged and slow roasted to perfection, sliced and served with your choice of wild mushroom, green peppercorn, béarnaise sauce. \$22.00

Poultry

Twin Chicken Crepes

Marinated and Grilled Breast of Chicken, Asparagus, Red Pepper, Leeks, with other fresh vegetables and fresh herbs blended in a three cheese supreme, wrapped in crepes. \$20.00

Roasted Turkey

Served with gravy, chef's special recipe stuffing and cranberries \$18.00

Chicken Piccata

Twin breast of chicken sautéed with white wine, lemon and capers. \$19.00

Chicken Parmesan

Marinated chicken breast encrusted with parmesan cheese and seasoned bread-crumbs, topped with homemade marinara sauce with fresh diced tomato, basil. \$20.00

Chicken Marsala

Twin sautéed breast of chicken, finished with a Marsala wine and mushroom sauce \$19.00

Stuffed Chicken Florentine

Marinated chicken stuffed with spinach and cheese. Finished with a supreme cream sauce. \$20.00

Chicken Vernise

Chicken breast encrusted with parmesan cheese finished with a white wine cream sauce, garnished with mushrooms & artichokes \$20.00

Chicken Duxelle

Boneless breast of chicken stuffed with mushrooms, shallots, boursin cheese and finished with a tarragon cream sauce \$19.00

Cold Luncheons

Grilled Chicken Caesar Salad

Char-grilled Chicken, atop romaine lettuce, Caesar dressing, croutons, parmesan cheese, served with fresh garlic bread \$17.00
With Grilled Salmon ... add \$1

Fresh Fruit Plate

Sliced assorted fruit with berries, served with cottage cheese and flavored yogurt. \$18.00

Oriental Chicken Salad

Orange ginger marinated breast of chicken on a bed of mixed greens with mandarin oranges, pea pods, toasted almonds with a sesame dressing \$17.00

Chef's Salad

A delicious blend of iceberg and romaine with julienne turkey, prociutto ham, provolone and gouda cheese, tomatoes, cucumber, sliced red onion \$18.00

Traverse City Chicken Salad

Sesame-thyme marinated chicken, grilled and diced with sliced almonds, dried cherries, diced onions, diced celery on a bed of mixed greens and fresh fruit \$18.00

Cherry Creek Salad

Mixed Greens, with gorgonzola cheese, walnuts, red onions, & sun-dried Michigan cherries. Finished with a raspberry vinaigrette. \$17.00
With Grilled Chicken... add \$2

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Special Services:

On-Site Ceremony Fee

\$300.00 Ceremony Site Fee

\$3.00 Per Chair for Ceremony Chairs, includes set up and tear down

Floor Length Table Linens

White or Ivory 130" \$12.00 per table
 Specialty Overlays starting at \$10.00 per table
 Other Specialty table cloths* starting at \$18.00 per table

*A \$50.00 service fee may be applied to some specialty linen orders

Chair Covers includes installation and choice of colored sash

Fitted White	\$3.50 per chair	Pillow Case (no sash) White	\$4.00
Fitted Ivory	\$3.50 per chair	Pillow Case (no sash) Ivory	\$4.00

Chivari Chairs w/cushion (cushion colors: white, ivory and black)

White	\$7.95 per chair	Black	\$7.95 per chair
Gold	\$7.95 per chair	Natural	\$7.95 per chair
Silver	\$7.95 per chair	Mahogany	\$7.95 per chair

Ice Sculptures

Initial or Monogram	(Large)	\$500.00
Initial or Monogram	(Small)	\$300.00
Swan or Hearts	(Large)	\$500.00
Swan or Hearts	(Small)	\$300.00
Waterford cut Punchbowl		\$200.00
Martini Luge	(bottle/glass)	\$600.00

Custom Ice Sculptures Available, Please Inquire.

Doorman \$150.00

Valet Parking

under 100	\$50.00
101-200	\$100.00
201-300	\$150.00
Over 300	\$200.00

Complimentary Services

Room Rental/Usage**
 Room Set-up and Clean-up
 Cake Cutting and Serving
 A champagne toast for head table
 Variety of Colored Napkins
 China, Glassware and Silver White
 or Ivory Table Linens

Entertainment

Live Pianist 2 hour minimum	\$150/hour
Live Violinist 2 hour minimum	\$175/hour
Live Harpist 2 hour minimum	\$175/hour
Elevated Head Table	\$150

Floral & Custom Accents

Custom Invitations & Favors by Carlson Craft
 All Cherry Creek brides receive 25% off of their wedding invitations when you order through Cherry Creek.

Centerpieces

3 piece pedestal set (w/candleholders)	\$15.00 - \$20.00
W/Floating Rose and Rose Petals	\$20.00 - \$30.00
W/Floral Centerpieces	\$35.00 - \$60.00

(floral selections may vary based on availability and time of year)

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**Room rental fee may apply when food & beverage minimums are not met, usually equal to the difference.

PLATED DINNERS

Poultry

Chicken Piccata

Twin Breast of chicken sautéed with white wine, lemon and capers \$30.00

Chicken Marsala

Twin sautéed breast of chicken, finished with a Marsala wine and mushroom sauce \$30.00

Chicken Parmesan

Marinated chicken breast encrusted with parmesan cheese and seasoned with breadcrumbs, topped with homemade marinara sauce with fresh diced tomato, basil. \$31.00

Stuffed Chicken Florentine

Marinated chicken stuffed with spinach and cheese. Finished with a supreme cream sauce. \$30.00

Chicken Vernise

Chicken breast encrusted with parmesan cheese finished with a white wine cream sauce, garnished with mushrooms & artichokes. \$31.00

Chicken Duxelle

Boneless breast of chicken stuffed with mushrooms, shallots, boursin cheese and finished with a tarragon cream sauce \$30.00

Vegetarian

Chef's Vegetable Strudel

Fresh vegetables with a cream sauce wrapped in a flaky Phylo crust \$28.00

Combinations

Petite Filet and Chicken

Char-grilled petite filet along side your choice of chicken entrée \$38.00

Cherry Creek Mixed Grill

Sliced roast tenderloin of beef alongside a sautéed chicken breast topped with three grilled shrimp and finished with a tarragon cream sauce \$45.00

Seafood

Served Oscar, Add \$3.25

Lake Superior Whitefish

Broiled seasoned whitefish \$28.00

Broiled Salmon

Seasoned and prepared medium, served with a creamy dill sauce or lemon

Beef & Pork

Sliced Tenderloin of Beef

(minimum of 8 entrees)
Slow Roasted, served medium with wild mushroom sauce. \$31.00

Filet Mignon

Char-grilled filet mignon served with wild mushroom sauce or béarnaise \$35.00

12 oz New York Steak

Au natural or mushroom sauce \$30.00

Prime Rib

Served with Cherry Creek horseradish sauce \$30.00

Pork Tenderloin Medallions

Braised and finished with an apple cider bourbon sauce \$30.00

All dinner entrees include a house salad, vegetable, starch, bread basket, and freshly brewed coffee or tea.
Priced per person

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Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Dessert Tables

priced per person

Fruit and Sweets

Fresh sliced fruit and berries
Assorted cookies and fudge brownies \$6.25

Chef's Dessert Table

Fresh sliced fruit and berries, assorted
cookies and brownies, cakes, pies and tortes \$8.25

Deluxe Dessert Table

A beautiful display prepared by our chef with a wide
assortment of chef's sweet sensations, fresh tortes and
cheesecakes. Assorted homemade cookies, and fresh
fruit \$12.50

Ultimate Dessert Table

A beautiful display prepared by our Chef with a wide
assortment of chef's sweet sensations, fresh tortes and
cheesecakes. Assorted homemade cookies, Pastries
and fresh fruit, Chocolate Fountain with assorted dip-
ping items \$17.00

Chocolate Fountain

Mouth watering flow of chocolate
with an array of dipping items
that you can smother in chocolate \$6.25
Double Fountain with White and Milk Chocolate \$10.50

Chef's Candy Table

Assorted candies to satisfy you
and your guests sweet tooth \$4.25 - \$10.50

Ice Cream Sundae Bar

Chocolate and vanilla ice cream
with all your favorite toppings to make the ultimate
sundae. Attendant required. \$6.25

Fruit & Dessert Platters

Each Table receives a platter of
delicious fresh fruit and a tray of delicious tray of
cookies, brownies, biscotti, rolled wafers - \$ 5.25
Upgrade to miniature pastries - \$ 8.25

Late Night Afterglow

priced per person, minimum 100
people

Pizza Station

Assorted pizzas and bread sticks \$5.25

White Castle Sliders

White Castle with Cheese and Fries \$5.25

Coney's & Fries Station

All beef franks and fries with all your
Coney Island favorites. Top your own
with chili, onions, cheese, mustard. \$6.25

Nacho Bar

Club Made Tortilla Chips Re-fried beans, ground
beef, shredded cheese, nacho cheese, olives,
onions, jalapenos, tomatoes, lettuce, salsa,
guacamole and sour cream. \$6.25

Chinese Take-out

Miniature Spring Rolls, Sweet & Sour Chicken,
Teriyaki Beef White Rice & Fried Rice \$7.25

Cookies & Milk Shooters

Warm Chocolate Chip Cookies
with Shots of Milk \$5.25

Carnival Station (pick three)

Popcorn, elephant ears, soft pretzels, seasoned
fries and corn dogs \$7.25

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House

\$21 per person

Gordon's Vodka– Gordon's Gin– Highland Mist Scotch–Early
Times Bourbon
Banker's Club Whiskey– Castillo Rum– Hartley's Brandy
Peach Schnapps– Carolan's Irish Cream
Domestic Draft Beer

Premium

\$26 per person

Absolut Vodka– Tanqueray Gin– J&B Scotch– Seagram's 7–
Bacardi Silver Rum
Captain Morgan's Spiced Rum– Christian Brother's Brandy–
Southern Comfort
Jack Daniels– Jim Beam– Jose Cuervo– Peach Schnapps–
Kahlua– Amaretto
Bailey's Irish Cream– Domestic & Imported Beer
For available wines, please see Wine list

Ultra Premium

\$31 per person

Kettle One Vodka– Absolut Citron, Razberi & Madarin– Bombay
Sapphire– Chivas Regal Scotch– Canadian Club– Jack
Daniel's– Bacardi Silver Rum– Captain Morgan's Spiced Rum–
Southern Comfort– Hennessy–
Jose Cuervo– Peach Schnapps– Kahlua– Amaretto– Bailey's Irish
Cream– Domestic & Imported Draft Beers– Domestic & Im-
ported Canned Beer
For available wines, please see Wine list.

Bar service will operate for a period of six (6) continuous hours unless
otherwise stated. Please note that bartenders are included in bar packages at no addi-
tional cost.

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Wine List

Reds

Nathanson Creek Cabernet Sauvignon [House, Premium]
Nathanson Merlot [House, Premium]
Columbian Crest Cabernet Sauvignon [Ultra-Premium]
Columbian Crest Merlot [Ultra-Premium]

Whites

Nathanson Creek Chardonnay [House, Premium]
Nathanson Creek White Zinfandel [House, Premium, Ultra-Premium]
Nathanson Creek Pinot Grigio [House, Premium, Ultra-Premium]
Columbian Crest Chardonnay [Ultra-Premium]

Additional Alcoholic Selections

Champagne (half glass toast)	\$ 3.00/person
Champagne (full glass toast)	\$ 4.50/person
Champagne (added to bar pckg)	\$25.00/bottle
Mimosa (apprx 40 ppl)	\$87.00/bowl
Strawberry Daiquiri Punch	\$87.00/bowl
Bellini's (apprx 40 ppl)	\$110.00/bowl
Kir Royals	\$125.00/bowl

Bubble Bar

Enjoy a variety of four different Champagne cocktails. Available as an enhancement to the Premium or Ultra-Premium Bar.
\$6.00/person/hour
Maximum of 1 hour

Martini Bar

Experience a variety of five different Martini cocktails. Available as an Enhancement to the Premium or Ultra-Premium Bar. Ice Luge's available, please inquire.
\$6.00/person/hour
Maximum of 1 hour

Non-Alcoholic Selections

Non-Alcoholic Daiquiri Punch (apprx 40 ppl)	\$68.00/bowl
3-Hour Soft Drink Bar	\$4.50/person
5-Hour Soft Drink Bar	\$6.50/person
Deluxe Coffee Station	\$4.00/person
Cappuccino Bar	\$5.00/person
Smoothie Bar	\$5.00/person

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Audio Visual Needs

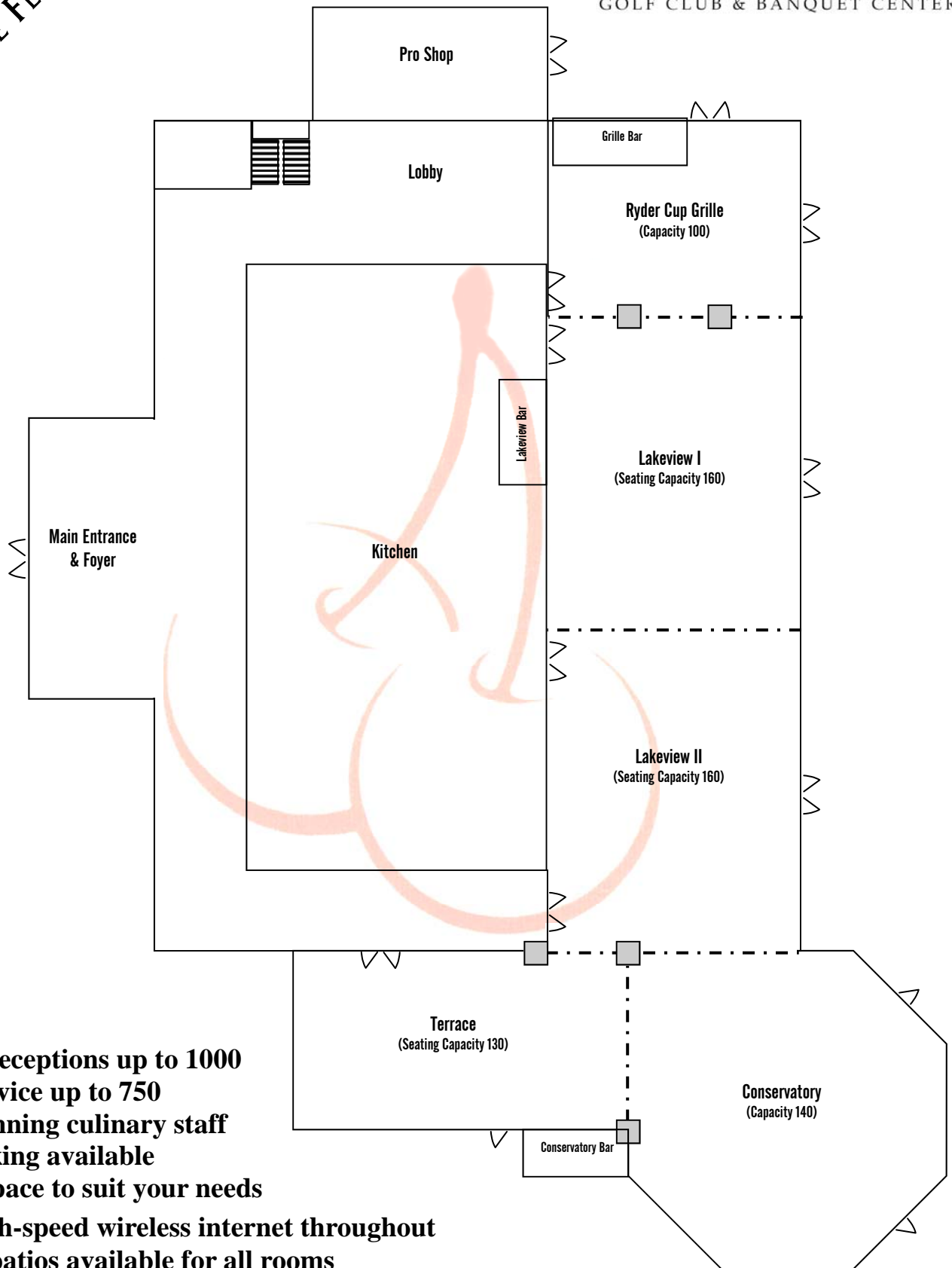
LCD Projector <i>Compatible for hook-up to a DVD, VCR or laptop, includes projector screen (stereo sound and DVD or VCR additional)</i>	\$ 100
40" Flat Screen LCD Monitor	\$ 100
Large Projector Screen <i>8-foot front projection screen</i>	\$ 25
Whiteboard with Markers 25	\$
Flip-Chart with Markers	\$ 15
Easel	\$ 10
Speaker Phone <i>Long-distance charges may apply</i>	\$ 50
Portable Stereo Sound <i>2 speakers on stands with mixer</i>	\$ 50
Wireless Lavalier Microphone	\$ 25
Wireless Handheld Microphone	\$ 20
Wired Handheld Microphone	\$ 15
Wireless Internet	FREE

***ADDITIONAL EQUIPMENT & SERVICES AVAILABLE.
LET US MEET YOUR NEEDS &
EXCEED YOUR EXPECTATIONS***

A/V needs require advanced reservation

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CLUBHOUSE FLOOR PLAN



- ~ Strolling receptions up to 1000
- ~ Plated service up to 750
- ~ Award winning culinary staff
- ~ Valet parking available
- ~ Flexible space to suit your needs
- ~ FREE high-speed wireless internet throughout
- ~ Outdoor patios available for all rooms
- ~ Beautiful views overlooking the lake and golf course