Wedding Menu

Fox Hills Golf & Banquet Center



HETLER PHOTO

Three Venues

find your perfect match.



FOX CLASSIC

The historic Fox Classic clubhouse features our original Log Cabin, dating back to 1927, with renovated and inviting interiors. Rustic chic details and a working stone fireplace, coupled with views of the golf course and a covered patio, are special any time of the year.
Max Seating Capacity: 175 guests
Room Rental: $750



SUMMERHOUSE

Breathtaking views from the Summerhouse are the picture-perfect backdrop for the couple who love the outdoors. You will wine, dine and dance under the stars with loved ones. This venue has some of the most important amenities as the indoors with temperature-controlled restrooms, beautiful epoxy flooring, motorized siding and infrared heaters. Open May - October.
Max Seating Capacity: 300 guests
Room Rental: $1,500



GOLDEN FOX

The modern Golden Fox clubhouse boasts a chic lobby, as well as an expansive wrap-around deck. This space offers dramatic views of the golf course from inside, with plenty of photo opportunities. The elegant banquet rooms with crystal chandeliers set the ambiance for a wedding celebration to remember in any season.
Max Seating Capacity: 350 guests
Room Rental: $2,000



Package Inclusions

five hours of continuous open bar service
choice of two tray passed hors d'oeuvres
plated, buffet or strolling station meal service
coffee and hot tea station
champagne toast for head table
cutting and serving of your wedding cake
professionally staffed by fox hills
guest and vendor tables, reception chairs
white floor-length table linens & linen napkins
china, flatware and glassware (plastic at Summerhouse)
use of bridal suite
access to outdoor space
complimentary tasting for two at our annual group tasting

Friday & Sunday: $88 | Saturday: $95 | Children (ages 3-12) $24

per person. subject to 24% service charge & 6% sales tax

Revenue Minimum

The dollar amount that must be met with your package price, room rental, ceremony rental & ceremony chairs and any additional food and/or beverage upgrades.
Service charge, sales tax and optional rentals do not apply toward the revenue minimum.
If your applicable items do not total this amount, you must pay the difference on the final invoice.

Revenue Minimums are tailored to your venue selection, guest count and wedding date

packages are subject to increase based on the current menu at the time of your event, but no greater than 10% of your contracted package price.

Event Times

cocktail hour is included in the six-hour reception timing.
bar will end 1 hour before reception ends unless communicated to Sales Manager in advanced.

VENUE	SET UP*	CEREMONY ON SITE	RECEPTION	MEAL SERVICE
Golden Fox	11:00 am	5:00 pm	5:30-11:30 pm	7:00 pm
Summerhouse	11:30 am	4:30 pm	5:00-11:00 pm	6:30 pm
Fox Classic	12:30 pm	5:30 pm	6:00 pm-12:00 am	7:30 pm

*Fridays in December have room access at 4pm
please inquire about custom timing for Friday dates.

Ceremony Rates

ceremony site must coordinate with respective reception venue.
ceremony chairs | $3 each - must order for full guest count.

Golden Fox Gazebo: $1,200

Summerhouse Pergola: $850

Fox Classic Course Site: $750







Hors d'oeuvres

choose up to two tray passed items to serve full guest count.
additional hors d'oeuvre $2 per person.

Tray Passed

priced per person

Boursin Cheese & Pico De Gallo Crostini

Buffalo Chicken Bite

Greek Spanakopita

Grilled Cheese & Tomato Bisque Shooter

Meatballs [asian, italian, or swedish]

Mini Antipasto Skewer GF

Mini Caprese Crudité GF

Pork Potsticker DF

Turkey Pinwheels

Vegetable Spring Roll DF

Bacon Wrapped Scallop DF GF | $4

Beef Tenderloin Carpaccio GF | $4

Chicken Street Taco DF | $2

Chicken Strips | $1

Mac 'n' Cheese Balls w/ Tomato Bisque | $2

Maryland Style Crab Cake | $3

Mini Beef Wellington | $5

Panko Crusted Shrimp | $2

Parmesan Bacon Mini Rye | $1

Pepperoni Flatbread Pizza | $1

Sausage Stuffed Mushroom Cap GF | $2

Sashimi Grade Soy Tuna Wonton DF | $3

Shaved Tenderloin Asparagus GF | $3

Shrimp Bruschetta DF | $2

Shrimp Cocktail Shooter DF GF | $3

Smoked Salmon Wonton DF | $3

Stationed Platters

each platter serves 25

Spinach Dip | $110
pumpernickel loaf, served hot or cold

Mediterranean Grilled Platter GF | $130
mushrooms, zucchini, eggplant, squash, peppers, garlic sauce, tzatziki

Middle Eastern Platter | $130
hummus, tabbouleh, warm pita, fried pita chips, yogurt sauce

Seasonal Fresh Fruit Display DF GF | $160

Garden Vegetable Display GF | $110
herb dipping sauce

Cheese Board | $110
assorted crackers

Charcuterie Board | $360
gourmet meats, artisan cheeses, seasonal fruit, crackers & crisps, jams, olives, accompaniments



subject to 24% service charge and 6% sales tax. ask your server about menu items that are cooked to order.
consuming raw or undercooked meats, poultry, eggs or sprouts may increase your risk of foodborne illness.
all items nut-free unless otherwise noted. DF: dairy free, GF: gluten friendly.

Plated

includes rolls and butter. upgrades priced per person.
items may be made to accommodate additional restrictions or allergies.

Salads

choose one.

Garden
field greens, cucumbers, grape tomatoes, carrots, red onions, garlic croutons, ranch GF and champagne vinaigrette DF GF

Caesar
romaine hearts, parmesan cheese, garlic croutons, parmesan crisp, tuscan style caesar dressing

Caprese GF | $1
roma tomatoes, buffalo mozzarella, wild greens, pickled onions, extra virgin olive oil, balsamic reduction

Cali GF CONTAINS NUTS | $3
field greens, cucumbers, strawberries, feta cheese, candied pecans, champagne vinaigrette

Greek GF | $3
chopped romaine, olives, sliced onions, cucumber, tomato, pepperoncini, sliced beets, feta cheese, greek dressing

Green Goddess GF CONTAINS NUTS | $3
field greens, bacon, cheddar cheese, candied pecans, green goddess dressing

Vegetable

choose one.

Baby Carrots DF GF
Bacon Brussel Sprouts DF GF
Broccolini DF GF
Green Beans Almondine DF GF
CONTAINS NUTS
Harvest Blend DF GF
zucchini, squash, peppers

Starch

choose one.

Au Gratin GF
Boursin Garlic Mash GF
Fingerlings DF GF
Lyonnaise DF GF
Roasted Red Skins DF GF
White Rice

Children (ages 3-12)

includes salad. choose one.

Chicken Fingers & Fries
Grilled Cheese & Fries
Macaroni n Cheese & Fries

Vegetarian & Vegan Options

includes salad. entrées come as listed, no additional sides.

Vegetarian

choose one.

Cheese Tortellini with: Alfredo or Marinara

Mushroom Ravioli

Penne Pasta with Marinara

Stuffed Peppers GF

Vegan

choose one.

Jambalaya with White Rice DF GF

Sautéed Vegetables & Rice DF GF

Mexican Black Beans & Rice DF GF

Stir-Fried Rice DF GF

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Plated cont.

choose up to two 6 oz. entrées or one pairing. upgrades priced per person.
any entrée selection can be customized to accommodate restrictions or allergies.

Poultry

Chicken Coq Au Vin Blanc
white wine bacon cream sauce

Chicken Marsala DF GF
grilled chicken, button mushrooms

Chicken Piccata GF
grilled chicken, lemon butter caper relish

Chicken Véronique
champagne butter sauce, flambéed grapes

Grilled Dijon Chicken
gorgonzola drizzle, fried onion ringlets

Parmesan-Crusted Chicken
tomato cream sauce

Beef

Flank Steak DF GF | $6
chimichurri sauce

Steak Au Poivre DF GF | $9
pepper-crusted strip sirloin, red wine demi-glace

Beef Wellington | $10
bistro filet, shallot mushroom stuffing, brandy demi-glace, puff pastry

Hibachi Steak DF | $10
sirloin steak, sweet soy marinade, wild mushrooms

Steak Diane GF | $10
sirloin medallions, mustard shallot brandy cream sauce

Stockyard Style Sirloin GF | $10
zip sauce

Filet Mignon GF | $28
zip sauce

Pork

Dijon Herb-Crusted Pork Loin DF GF
citrus au jus

Bone-In Pork Chop DF GF | $2
cinnamon apple glaze

Seafood

Tilapia DF GF
baked fish, pineapple salsa

Potato Chip Crusted Cod GF | $4
lemon garlic sauce

Honey Soy Salmon DF | $7

Garlic Spinach Salmon | $7
spinach & roasted garlic compote

Pairings

pair with an included chicken/pork/seafood entrée
both 4 oz. portions served on one plate to all guests

Honey Soy Salmon DF | $5
Flank Steak | $4
Hibachi Steak DF | $7
Steak Diane | $7
Stockyard-Style Sirloin | $7
Petite Filet Mignon | $18



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Buffet

includes rolls and butter. upgrades priced per person.
please inquire to accommodate additional restrictions or allergies.

Salads

choose one.

Garden GF
field greens, cucumbers, grape tomatoes, carrots, red onions,
on side: garlic croutons, ranch GF, champagne vinaigrette DF GF

Caesar GF
romaine hearts, parmesan cheese, parmesan crisp,
tuscan-style caesar dressing, garlic croutons on the side

Cali GF CONTAINS NUTS | $3
field greens, cucumbers, strawberries, feta cheese,
candied pecans, champagne vinaigrette

Greek GF | $3
chopped romaine, olives, sliced onions, cucumber, tomato,
pepperoncini, sliced beets, feta cheese, greek dressing

Green Goddess GF CONTAINS NUTS | $3
field greens, bacon, cheddar cheese, candied pecans,
green goddess dressing

Vegetable

choose one.

Baby Carrots DF GF
Bacon Brussels Sprouts DF GF
Broccolini DF GF
Green Beans Almondine DF GF
CONTAINS NUTS
Harvest Blend DF GF
zucchini, squash, peppers, onions

Starch

choose two.

Au Gratin GF
Boursin Garlic Mash GF
Fingerlings DF GF
Lyonnaise DF GF
Roasted Red Skins DF GF
White Rice DF GF
Cheese Tortellini Marinara
Creamy Orzo with Spinach
Fettuccine Alfredo
Macaroni & Cheese





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Buffet cont.

choose two entrées. upgrades priced per person. plated vegan meals available.
third entrée choice $2 per person when selecting another upgraded entrée.

Poultry

Chicken Coq Au Vin Blanc
white wine bacon cream sauce

Chicken Marsala DF GF
grilled chicken, button mushrooms

Chicken Piccata GF
grilled chicken, lemon butter caper relish

Chicken Véronique
champagne butter sauce, flambéed grapes

Grilled Dijon Chicken
gorgonzola drizzle, fried onion ringlets

Parmesan-Crusted Chicken
tomato cream sauce

Beef

Fajita Steak DF GF | $4
sliced sirloin, sautéed bell peppers and red onion

Beef Brisket DF | $5
natural au jus

Beef Tips Bordelaise | $5
egg noodles

Steak Au Poivre DF | $8
pepper-crusted strip sirloin, red wine demi-glace

Hibachi Steak DF | $9
sirloin steak, sweet soy marinade, wild mushrooms

Steak Diane | $9
sirloin medallions, mustard shallot brandy cream sauce

Pork

Cajun Braised Pork Shoulder DF GF
natural au jus

Dijon Herb Crusted Pork Loin DF GF
citrus au jus

Seafood

Tilapia DF GF
baked fish, pineapple salsa

Potato Chip Crusted Cod GF | $3
lemon garlic sauce

Seafood Fettuccine Alfredo | $4
shrimp, scallops

Honey Soy Salmon DF | $5

Garlic Spinach Salmon | $5
spinach & roasted garlic compote



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Strolling Stations

select 4 stations, upgrades priced per person for full guest count.
stations will run a maximum of 1.5 hours. minimum of 100 guests.
any stationed appetizer or snack may be substituted for a strolling station.
tastings are not available for this menu.

Assorted Salad Station | choose 4

garden, caesar, angel hair gazpacho, coleslaw, broccoli salad, macaroni salad, potato salad, greek cucumber salad
$1 each | caprese, antipasto, chicken salad
add chicken $1

Garden Salad Bar

field greens, romaine, cucumbers, tomatoes, red onions, carrots, mushrooms, bacon, bleu cheese, shredded cheese, garbanzo beans, buttery croutons, ranch, champagne vinaigrette, honey mustard

Meat & Side Station

choose one: grilled dijon chicken, parmesan-crusted chicken, dijon-herb pork loin,
fajita steak $3, beef brisket $4, honey soy salmon $4, steak au poivre $5
choose one: au gratin potatoes, boursin garlic mash, creamy orzo with spinach, fettuccine alfredo, white rice
choose one: green beans almondine (CONTAINS NUTS), broccolini, harvest blend (zucchinni, squash, peppers, onions)

Mashed Potato Bar

mashed sweet potato, mashed herb potato
marshmallow, brown sugar, cinnamon, bacon, cheddar jack, scallions, sour cream, gravy, bleu cheese, ranch
add bbq pulled pork $2, shredded beef brisket $3

Carving Station +

choose two: oven-roasted turkey breast, baked honey glazed ham, roasted round of beef, rosemary crusted pork loin,
new york strip $6, herb-crusted prime rib $6, peppercorn-crusted beef tenderloin $7
assorted sauces, assorted rolls & butter

Mac & Cheese Station

fresh cooked noodles blended with harvest cheddar, smoked gouda & parmesan,
caramelized onions, bacon, toasted breadcrumbs
add diced chicken $1, bbq pulled pork $2, shredded beef brisket $3

Pasta Station

choose two: mostaccioli, fettuccine, cavatappi, cheese tortellini $1, cheese ravioli $1, GF penne $2
choose two: chicken, meatballs, italian sausage $1, shrimp $4
alfredo, marinara, basil pesto (CONTAINS NUTS), onions, bell peppers, broccoli, summer squash, zucchini, parmesan cheese

Fiesta Bar

choose two: ground beef, chopped chicken, fajita steak $3
corn & flour tortillas, spanish rice, black beans, sautéed peppers & onions,
shredded lettuce, shredded cheese, pico de gallo, salsa, sour cream, guacamole

Polish Station | $1

cheese pierogis, potato pierogis, beef cabbage rolls, kielbasa sausage, sauerkraut

+ optional chef attendant | $175 labor fee (1 attendant for every 100 guests)

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Sweets

priced per person & based on 1.5 hours of service, unless otherwise noted below.
*recommended to order based on 3 pieces per person

Elevated Coffee Station GF | $255 for 3 hours
Regular and decaf hot brew coffee, flavored syrup, whipped cream, flavored creamers, shaved chocolate, rock candy stix

Hot Chocolate Bar GF | $255 for 3 hours
Mini marshmallows, peppermints, chocolate shavings, chocolate sauce, ground cinnamon, whipped cream

Roast Your Own S'Mores Bar | $5
Hershey's chocolate, marshmallows, graham crackers

Zeppoli Donuts | $5
Cake donuts coated in cinnamon sugar, vanilla ice cream, caramel sauce

Plated Desserts | $7 choose one
Lemon cream cake, german chocolate cake, strawberry shortcake, cheesecake with berry compote, chocolate layer cake $2
add ice cream $2

Sweet Table Extravaganza | $16
based on 1 hour of service. minimum 75 guests
Fresh fruit, specialty cakes, handmade crème brulee, assorted cheesecakes, cream puffs, assorted tarts, cookies & brownies

Ice Cream Sundae Bar | $7 for 2 flavors, $9 for 3 flavors
based on 1 hour of service. minimum 60 guests
Strawberry topping, whipped cream, fudge, caramel sauce, sprinkles, oreos, almonds, chocolate chips
Flavors: chocolate, strawberry, vanilla

Mini Cheesecake Assortment | $160 per 40 pieces*
New york style, white chocolate chambord, gianduja (hazelnut chocolate spread), cappuccino and assorted garnishes

Deluxe Mini Pastry Assortment | $220 per 60 pieces*
Chocolate macaroons, crème brulee tarts, strawberry pyramids, coconut almond bites, shortbread tuxedos, chocolate raspberry shortbreads, rum balls, raspberry cream puffs, chocolate mousse cups

Mini Pastry Assortment | $200 per 60 pieces*
Eclairs, pecan tart squares, lemon bars, cheesecake domes, cannoli, cream puffs, powdered brownies

Cookies & Brownies | $23 per dozen
six cookies, six brownies per order

Cider & Donuts
Cinnamon sugar donuts $40 per dozen
Apple cider, served cold $15 per gallon

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some items may be processed in a facility with nuts. DF: dairy free, GF: gluten friendly.

Late Night Snack

priced per person unless noted otherwise below.
based on one hour of service and at least 50% of guaranteed number of guests.

Build Your Own Mini Hot Dog Bar | $4.5

Complete with all ingredients for guests to construct their favorite style: Detroit, Chicago, New York

French Fry Station GF | $7

choose two: French fries, sweet potato fries, tater tots
Ranch, chipotle ketchup, ketchup, mustard, buffalo mayo, bbq, parmesan, warm cheese fondue, chili

Taco Bar | $6

Seasoned beef, chicken
Hard and soft shells, lettuce, cheese, pico de gallo, sour cream, guacamole

Carnival Treats | $8

Pretzel bites, beer cheese, yellow mustard
Cinnamon churros, chocolate dipping sauce
Mini corn dogs, ketchup, mustard

Sliders | $200 per 50

choose one
Certified angus patties, sautéed onion, american cheese
Fried chicken, pickle, hot honey

Pretzel Bites | $140 serves 25

choose one
Cinnamon sugar, cream cheese frosting
Salted, mustard, cheese sauce

Pizza 16 inch (1" slices)

Cheese | $20
Pepperoni, Vegetarian | $25
Kitchen Sink, Carnivore | $30
GF Pizza | add $5



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Beverages

priced per person – minors not included.
additional hour of service | $8 gold, $9 platinum

Gold | Included in Package

Skyy Vodka
Beefeater Gin
Bacardi Rum
Captain Morgan Spiced Rum
Canadian Club Whiskey
Dewar's Scotch
Jim Beam Bourbon
Jose Curevo Silver Tequila
Southern Comfort
Amaretto
Kahlua
Emmet's Irish Cream
Peach Schnapps
House Red and White Wine
Choice of Two Domestic Draught Beers:
Bud Light, Coors Light, Miller Lite, Labatt Blue

Wine Lovers

choose two | $4 or pair with an upgraded entrée $3
choose four | $6 or pair with an upgraded entrée $5

Canyon Road Moscato | Chicken Véronique
Grand Traverse Pinot Grigio | Tilapia
Grand Traverse Riesling | Bone-In Pork Chop
Nobilo Sauvignon Blanc | Potato Chip Cod
Imagery Chardonnay | Grilled Dijon Chicken
Stone Cap Merlot | Chicken Marsala
Clos du Bois Pinot Noir | Hibachi Steak
Black's Station Cabernet Sauvignon | Beef Wellington

Mixers & Garnishes Included

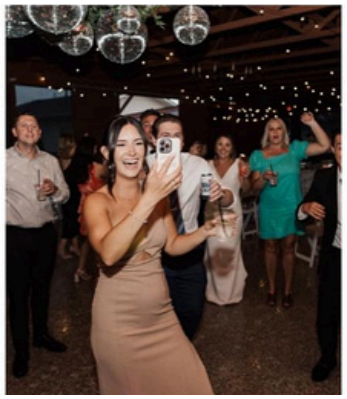
Lemons, Limes, Olives, Cherries,
Grenadine, Sweet & Dry Vermouth,
Tonic Water, Soda Water, Sour Mix,
Grapefruit Juice, Orange Juice, Cranberry Juice,
Ice Water, Iced Tea, Lemonade,
Pepsi, Diet Pepsi, Mountain Dew, Starry, Ginger Ale

Platinum | $10

Tito's Handmade Vodka
Skyy Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan Spiced Rum
Johnnie Walker Black Label Scotch
Crown Royal Whiskey
Jack Daniels Whiskey
Maker's Mark Bourbon
1800 Silver Tequila
Southern Comfort
Disaronno Amaretto
Kahlua
Bailey's Irish Cream
Peach Schnapps
House Red and White Wine
White Claw - flavors based on availability
Choice of Two Draught Beers (Domestic or Craft):
Bud Light, Coors Light, Miller Lite, Labatt Blue,
Bell's, Leinenkugel, Founders, Samuel Adams, etc.

Champagne Toast For All | $4

served to each guest at their seat
sparking grape juice available as a substitute

DAVE & ANG PHOTO

subject to 24% service charge and 6% sales tax.
please inquire for additional beer, wine or liquor requests.
FOX HILLS GOLF & BANQUET CENTER

Elevated Signature Drinks

priced per gallon. premade batches, approximately 30 glasses per gallon.
served from the bar by Fox Hills staff in a rocks glass or stemless wine glass.

Cucumber Collins | $225
gin, simple syrup, club soda, lemon juice, mint & cucumber garnish

Peach Wine Spritzer | $225
sparkling wine, peach schnapps, club soda, peach garnish

Pineapple Rose Sangria | $225
rosé wine, triple sec, pineapple juice, pineapple & raspberry garnish

Wagon Wheel Mule | $225
vodka, ginger beer, lime juice, bitters, lime wheel garnish

Madras | $225
vodka, cranberry juice, splash of orange juice, lime wedge garnish

Spicy Margarita | $225
tequila, sparkling water, agave, lime juice, jalapeños, lime & jalapeño garnish

French 75 | $265
gin, sparkling wine, simple syrup, lemon juice, lemon twist garnish

Old Fashioned | $265
bourbon, simple syrup, bitters, orange garnish

Aperol Spritz | $280
prosecco, aperol liqueur, club soda, orange syrup, orange garnish

Boulevardier | $280
rye whiskey, campari, sweet vermouth, orange twist garnish



subject to 24% service charge and 6% sales tax.
please inquire about additional recipe options.



Cheers to you!

Please see Wedding Handbook for additional policy information.
Dates are available on a first come, first serve basis & we do not place holds.
Schedule a tour for a chance to review the information and your questions!

Contact our Wedding Sales Managers today:

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HERITAGE®
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Fox Hills