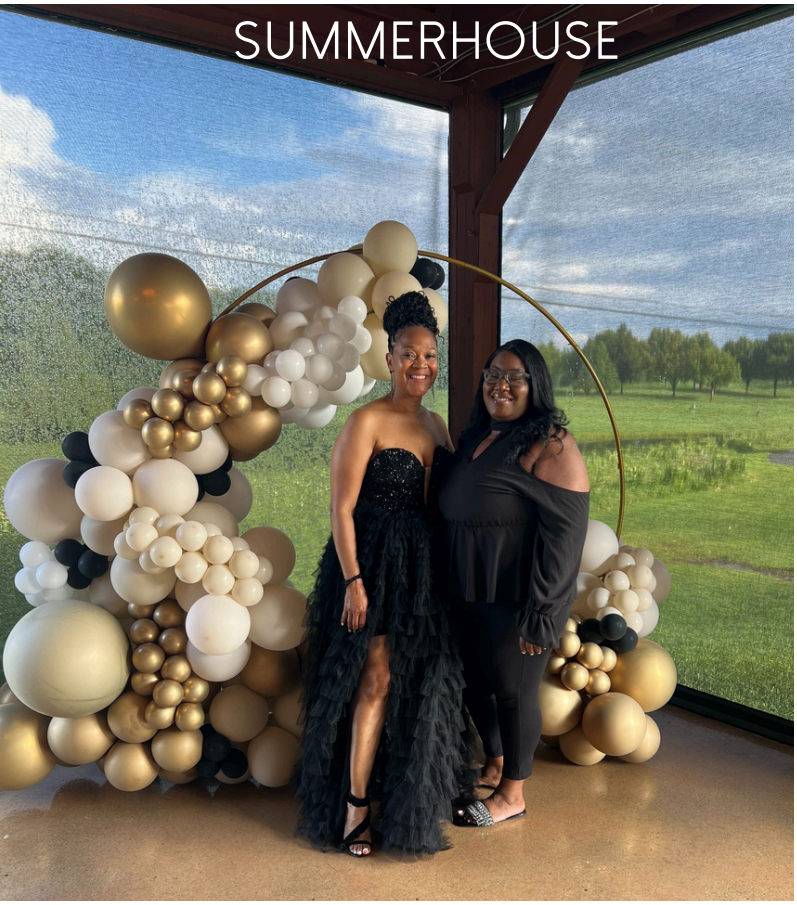
Social

BANQUET MENU







FOX HILLS GOLF & BANQUET CENTER
8768 NORTH TERRITORIAL ROAD PLYMOUTH, MI 48170

Booking Details

Payments
A minimum $250 (based on guest count) non-refundable deposit is due with a signed contract. The deposit will be forfeited upon cancellation of event. A credit card will be held to cover any additional costs, damages, tab bars or extra meals served on the day of your event. Checks can be made payable to HGC Fox Hills, LLC. Credit card payments are subject to a 3% fee.

Event Details
Thirty days or more prior to event date, you will arrange final details (see below) with your Sales Manager. At this time, the prices listed on the current menu are subject to proportionate increase to meet increased cost of products and services, but any such increase shall not exceed 10%.

- timeline
- food selections
- floor plan
- bar service
- audio visual needs
- décor plans

Note: If more than one plated entrée is selected, Fox Hills requires that the guests' meal choices be clearly written on place cards. Failure to provide place cards for your guests will result in a $250 fee.

Final Counts
Two weeks (14 days) prior to event date, your guaranteed guest count is due by phone call or email. This number may increase slightly, but not decrease. At that time, a final invoice will be provided based on the final guest count, or the revenue minimum, and will reflect your financial commitment. Additional upcharges may apply to certain food or beverage items based on market price at the time of your event.

One week (7 days) prior to event date, you must have your event paid in full based on the final invoice. The deposit will be applied to your final invoice. Final payment must be made by either cash, credit card or cashier's check.

Additional Services

these items do not count toward the revenue minimum

- Specialty linen (napkins & runners) starting at $1.5 each - polyester, satin, velvet fabric options
- Colored and/or floor-length table linens starting at $15
- Chair covers starting at $5 each (minimum order of 75) - includes cover, colored sash, set-up and removal
- Votive Candles $0.5 each
- Outside cakes (no refrigeration) $2 per person charge for cutting, serving & china
- Projector $100
- Screen $45
- Mixer for audio or multiple inputs $75
- Seasonal centerpieces starting at $5 each

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.

Pricing

Packages

Priced per person, includes a Plated or Buffet meal service, Coffee & Hot Tea and Soft Drinks

Daytime: $33 | Evening: $37
Strolling Stations: add $4
Children (3-12): $20

subject to 24% service charge & 6% sales tax

Room Rental

Based on five-hour event timing

Golden Fox Ballroom	$500
Golden Fox Magnolia/Wisteria	$250
Fox Classic Log Cabin	$500
Summerhouse	$750

Includes

White lap-length linens
Choice of color linen napkins
Tables and chairs
China, flatware and glassware
Complimentary wi-fi
Podium and microphone
Professional staff
Access to outdoor space
Complimentary coat storage rack

Revenue Minimums:
A food & beverage revenue minimum dollar amount will be set in place by your Sales Manager.
This is the amount that must be met with room rental, package price and additional food and beverage upgrades.
Service charge & sales tax do not apply toward the minimum.
If you do not reach your minimum, you will be billed for the difference on your invoice.

Special Exceptions:
Wedding minimums apply for Friday-Sunday evening events booked further than 6 months in advance.
Please inquire for off season incentives (November, January-April).

Additional Rooms:
Events booked within 3 months of event date may be able to rent additional rooms for an additional fee.
Different rooms may be available during the months of November-April, based on availability.

Access & Event Timing:
Daytime events must end by 3pm. Evening events have access at 4pm.
Please inquire with your Sales Manager about your desired access time (1-2 hours before event start).
Meal timing may be dependent upon other events booked in the same or nearby venues - please inquire.

Brunch

includes cranberry & orange juices

Breakfast Buffet

served with pastries (may contain nuts) and seasonal sliced fresh fruit DF GF

Eggs

choose one

Scrambled Eggs GF

Quiche Lorraine
bacon, gruyere cheese, caramelized onion

Mushroom Quiche
Swiss cheese, chives

Florentine Quiche
spinach, tomato, parmesan cheese

Meat

choose one

Bacon DF GF
Sausage Patty DF GF
Maple Sausage Link DF GF
Turkey Sausage Link DF GF

Starch

choose one

Lyonnaise Potatoes DF GF
Cajun Potatoes DF GF
Potato Pancakes DF

Sweets

choose one

Cinnamon Swirl French Toast
Lemon Poppy Seed Bread
Orange Blossom Bread

Brunch Strolling Stations | $4pp

stations open for 1.5 hours. minimum 40 guests

Station 1

Seasonal Fresh Fruit Display DF GF
Yogurt Parfait Bowl
Pastries (may contain nuts)

Station 2

choose two

Waffle & Pancake Bar
syrup, strawberry topping, whipped butter, whipped cream

Buttermilk Biscuit Bar
whipped butter, jellies

Breakfast Pizza
egg & cheese + choose 2 toppings:
bacon, sausage, caramelized onions, scallions, peppers, mushrooms

Station 3

served with scrambled eggs GF, bacon & sausage DF GF

choose one specialty egg (GF): Western, Lorraine, Veggie
choose one potato (DF GF): Hash browns, Lyonnaise, Homestyle

Breakfast A la Carte

Croissant Breakfast Sandwich | $115 per dozen
choose: egg, bacon, cheese or egg, ham, cheese

Breakfast Wraps | $88 per dozen
choose: egg, bacon, cheese or egg, ham, cheese

Yogurt Parfait Bowl | $65 serves 25

Bagels with cream cheese & butter | $30 per dozen

Pastries (may contain nuts) | $28 per dozen

Omelet Station +

Vegetarian | $9 per person
diced tomatoes, peppers, onion, mushroom, spinach, shredded cheddar, feta cheese

Triple Bogey | $12 per person
bacon, ham, sausage, diced tomatoes, peppers, onion, mushroom, spinach, shredded cheddar, feta cheese

+ chef attended required $175 labor fee (1 attendant for every 100 guests)

ALL ITEMS NUT FREE UNLESS OTHERWISE NOTED
DF: DAIRY FREE
GF: GLUTEN FRIENDLY

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.

Plated p1.

upgrades priced per person.

Salad

includes rolls and butter
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 Brussels Sprouts DF GF
Broccolini DF GF
Green Beans Almondine DF GF
CONTAINS NUTS
Harvest Blend DF GF
zucchini, squash, peppers, onions

Starch

choose one

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

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

ALL ITEMS NUT FREE
UNLESS OTHERWISE
NOTED
DF: DAIRY FREE
GF: GLUTEN FRIENDLY

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.

Plated p2.

choose up to two 6 oz. entrées or one pairing. upgrades priced per person.
any entrée selection can be customized to accommodate dietary 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 DF GF | $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 DF GF| $4
Hibachi Steak DF | $7
Steak Diane GF | $7
Stockyard Style Sirloin GF | $7
Petite Filet Mignon GF | $18



ALL ITEMS NUT FREE
UNLESS OTHERWISE
NOTED
DF: DAIRY FREE
GF: GLUTEN FRIENDLY

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.

Buffet p1.

choice of one salad, one vegetable, two starches and two buffet entrées, includes rolls and butter
buffet open for 1 hour. additional hour | $2 per person and $150 staffing fee

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,
garlic croutons on the side, tuscan-style caesar dressing

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

ALL ITEMS NUT FREE
UNLESS OTHERWISE
NOTED
DF: DAIRY FREE
GF: GLUTEN FRIENDLY

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.

Buffet p2.

third entrée choice $2 per person, when selecting another upgraded entrée
upgrades priced per person. any vegetarian or vegan plated option may be used as an entrée choice

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 | $5
sliced sirloin, sautéed bell peppers and red onion

Beef Brisket DF | $6
natural au jus

Beef Tips Bordelaise | $6
egg noodles

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

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

Steak Diane GF | $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 DF GF | $5
spinach & roasted garlic compote



ALL ITEMS NUT FREE
UNLESS OTHERWISE
NOTED
DF: DAIRY FREE
GF: GLUTEN FRIENDLY

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.

Alternative Buffet Options

upgrades priced per person

Soup, Salad, Sandwich

Plated. choose 1 soup or salad & 1 sandwich

Buffet. choose 2 soup/salads & 1 sandwich
add second sandwich $3
add third sandwich $4

Soup & Salads

Broccoli Cheddar Soup GF
Minestrone Soup DF
Tomato Basil Soup DF GF
Chicken Tortilla Soup DF GF $1
Garden Salad
Caesar Salad
Greek Salad GF $3

Sandwiches

Pecan Chicken Salad Wrap CONTAINS NUTS
candied pecans, grapes

Caprese
tomato, buffalo mozzarella, spinach,
balsamic aioli, herbed focaccia bread

Turkey BLT
smoked bacon, avocado, tomato, lettuce,
garlic aioli, ciabatta bread

Tuna Salad Sandwich
lettuce, tomato, red onion, whole grain bread

Mega Italiano
ham, salami, capicola, provolone, tapenade,
ciabatta bread

Black Bean Avocado Wrap
black bean, roasted corn, avocado, queso fresco,
tortilla strips, chipotle cream

Picnic Buffet

choose two salads, one starch and two entrées
includes corn on the cob and watermelon

Salads

Potato Salad GF
Garden Salad
Coleslaw GF
Macaroni Salad

Starches

Baked Beans DF GF
Macaroni & Cheese

Entrées

BBQ Chicken DF
Chicken, Onions & Peppers DF GF
Italian Sausage & Peppers DF GF
Veggie Burgers
Fried Chicken $2
Beef Brisket DF $2



ALL ITEMS NUT FREE
UNLESS OTHERWISE
NOTED
DF: DAIRY FREE
GF: GLUTEN FRIENDLY

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.

Strolling Stations | $4 per person

select 4 stations, each additional station $10 per person
based on 1.5 hours of service. minimum of 75 guests
please inquire to substitute an hors d'oeuvre or snack for a strolling station

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)

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

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

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 & potato pierogi, beef cabbage rolls, kielbasa sausage, sauerkraut, sour cream, butter

ALL ITEMS NUT FREE UNLESS OTHERWISE NOTED. PLEASE INQUIRE FOR DAIRY & GLUTEN ALLERGENS

+ chef attended required $175 labor fee (1 attendant for every 100 guests)

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.

Hors d'Oeuvres

*$150 tray passer fee, available upon request

Stationary or Tray Passed *

50 pieces per order

Cold

$130 per order

Boursin Cheese & Pico De Gallo Crostini
Mini Antipasto Skewer GF
Mini Caprese Crudité GF

$230 per order

Beef Tenderloin Carpaccio GF
Sashimi Grade Soy Tuna Wonton DF
Shaved Tenderloin Asparagus GF
Shrimp Bruschetta DF
Shrimp Cocktail Shooter DF GF
Smoked Salmon Wonton DF
Turkey Pinwheel

Hot

$180 per order

Buffalo Chicken Bites
Chicken Strips
Greek Spanakopita
Grilled Cheese & Tomato Bisque Shooters
Gourmet Meatballs GF | asian, italian, or swedish
Parmesan Bacon Mini Rye
Pepperoni Flatbread Pizza
Sausage Stuffed Mushroom Caps GF
Vegetable Spring Rolls DF

$210 per order

Mac 'n' Cheese Balls w/ Tomato Bisque
Maryland Style Crab Cake
Mini Chicken Street Tacos DF
Panko Crusted Shrimp
Pork Potstickers DF

$385 per order

Bacon Wrapped Scallops DF GF
Mini Beef Wellington

Stationed Platters

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 | $325
gourmet meats, artisan cheeses, seasonal fruit, crackers & crisps, jams, olives, accompaniments

Pretzel Twists DF | $50

House Fried Chips DF GF | $65

House Fried Chips & Dips GF | $70

Tortilla Chips & Salsa DF GF | $75



ALL ITEMS NUT FREE UNLESS OTHERWISE NOTED
DF: DAIRY FREE
GF: GLUTEN FRIENDLY

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.

Snacks

priced per person unless otherwise noted below
based on one hour of service

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

Fruit & Veggies | $7
Fresh fruit & vegetable display, carrots, peppers, broccoli, celery, hummus, pita

Assorted Chips & Dips GF | $7
House fried potato chips, fritos, house fried tortilla chips, salsa, french onion dip, bean dip, ranch dip

Carnival Treats | $8
Pretzel bites, beer cheese, yellow mustard
Cinnamon churros, chocolate dipping sauce
Mini corn dogs, ketchup, mustard

Quesadilla Station | $6
Seasoned beef premade flour quesadillas
lettuce, cheese, pico de gallo, salsa, sour cream, guacamole

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



ALL ITEMS NUT FREE
UNLESS OTHERWISE
NOTED
DF: DAIRY FREE
GF: GLUTEN FRIENDLY

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.

Sweets

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 per person
Hershey's chocolate, marshmallows, graham crackers

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

Plated Desserts | $7 per person
choose one:
Lemon cream cake, german chocolate cake, strawberry shortcake, cheesecake with berry compote, chocolate layer cake $9
add ice cream $2

Sweet Table Extravaganza | $16 per person
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, 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

ITEMS MAY BE PROCESSED IN A FACILITY THAT CONTAINS NUTS
DF: DAIRY FREE
GF: GLUTEN FRIENDLY

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.

Bar Options

open bar per person cost. tab based on consumption.
$175 bartender fee, required for parties over 35 guests.
one bartender for every 100 guests.

Gold

open 2 hr. $21. each additional hr. $10
tab. cocktail $7.75, rocks $8.75, beer $5, wine $8.50

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

Platinum

open 2 hr. $25. each additional hr. $12
tab. seltzer $8, cocktail $8.75, rocks $9.75, beer $6, wine $8.50

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
Southern Comfort
1800 Silver Tequila
Disaronno Amaretto
Kahlua
Bailey's Irish Cream
Peach Schnapps
House Red and White Wine
White Claws - flavors based on availability
Choice of Two Draft Beers (Domestic or Craft)

Mixers & Garnishes

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

Beer & Wine Only

open 2 hr. $16, each additional hr. $6
tab. beer $5, wine $8

domestic draft beer and house wines

open 2 hr. $20. each additional hr. $7
tab. beer $6, wine $9

craft & domestic beer
house & premium wines

Wine Lovers

in addition to Gold or Platinum bar package
choose two: open 2 hr. $4, additional hr. $2
choose four: open 2 hr. $6, additional hr. $3
tab $9

Canyon Road Moscato
Grand Traverse Pinot Grigio
Grand Traverse Riesling
Nobilo Sauvignon Blanc
Imagery Chardonnay
Stone Cap Merlot
Clos du Bois Pinot Noir
Black's Station Cabernet Sauvignon

Cash Bar

standard bar pricing



subject to 24% service charge and 6% sales tax.
availability subject to change based on distributors. please inquire for additional beer, wine or liquor requests.

Beverages

*bartender fee $175 required

Tab Cocktails

price per glass
optional tray passer fee $150 - 1 per 35 guests

Mimosa | $6.5
sparkling wine, orange juice, strawberry garnish

Champagne Royale | $6
champagne, chambord, raspberry garnish

Bloody Mary | $9
skyy vodka, zing zang bloody mary mix, olive, lime

Screwdriver | $6.5
skyy vodka, orange juice

Batched Beverages

price per gallon. approximately 30 glasses each

Fruit Punch | $26
orange juice, pineapple juice, starry, grenadine

Spiked Fruit Punch | $84
vodka, orange juice, pineapple juice, starry, grenadine

Sangria | $84
spanish red wine, orange juice, brandy, club soda, fruit

Mimosa Punch | $120
sparkling wine, orange juice
choose garnish: strawberries or orange slices

Infused Water | $15
select one: watermelon basil, lemon lime, cucumber mint

Cocktail Stations

price per person unless otherwise noted

Bloody Mary Bar*
skyy $9 | titos $11 | per drink on consumption
bacon, capers, garlic, celery, lemon, lime, olives, pickles, mcclures, tomato juice, zing zang

Bubble Bar
open one hour | $12. each additional hour $6
moscato, sparkling wine & prosecco
assorted juices
fruit garnishes

B-Y-O-Mimosa
sparkling wine | $29 per bottle
added to beverage station with orange and cranberry juices



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



WE LOOK FORWARD TO HOSTING YOU!

Contact our Sales Managers today:

Catie Hatfield
chatfield@heritagegolfgroup.com
734-927-1907

Jada Drotar
jdrotar@heritagegolfgroup.com
734-927-1021

Please follow this link for more information
on our three venues and their capacities:

ROOM SPECS

HERITAGE®
GOLF GROUP

8768 North Territorial Road Plymouth, MI 48170
734-453-7272 | foxhills.com

Fox Hills