

The Clubhouse

Shower Packages

at Shepherd's Hollow



Your Celebration Begins Here

at Shepherd's Hollow

Thank you for choosing Shepherd's Hollow for your shower. We're thrilled that you want to celebrate your special day with us. Shepherd's Hollow offers a truly unique setting with a low country style clubhouse highlighted by elegant décor and amazing views of the pine trees and golf course.



Our lovely vista is accompanied by a culinary and service team that will surely impress your guests. With exceptional food and beverage and attentive staff, your guests will not want your event to end. The entire team at Shepherd's Hollow is here to make your day everything you imagined. We want you and your guests to enjoy the day to the fullest. Your event may only last one day, but the memories will last a lifetime. We can't wait to make the best of memories for you and your loved ones on this special day.

Cheers to the beginning!

Kelly Dougherty - Anderson
Sales and Events Director
Shepherd's Hollow Golf Club

Plated Menu Selections

at Shepherd's Hollow

The Inclusions

Your Choice of Tossed Salad with House Dressing, Caesar Salad or Soup of the Day
Fresh Rolls and Butter
One Plated Entrée Selection
Coffee, Tea and Fountain Beverages

The Entrée Selections

*Please choose one entrée for all guests to receive.
Accommodations are available for guests that RSVP with dietary restrictions.*

Classic Quiche served with Yukon Gold Potato Hash and Micro Salad

Choice of One of the Following:

*Honey Smoked Ham and Cheddar Cheese
Baby Spinach, Marinated Tomato, and Feta Cheese
Caramelized Onion, Bacon, and Gruyere Cheese*

Breaded Chicken Milanese

Tomato Caper Relish, Baby Arugula, Pesto Aioli

Pan Seared Atlantic Salmon

Israeli Cous Cous Salad, Pickled Cucumber and Red Onion, Lemon and Dill Sour Cream

Baby Iceberg Wedge Salad

*Marinated Chicken, Applewood Smoked Bacon, Hard Boiled Egg, Grape Tomato, Maytag Blue Cheese, Snipped Chives,
Shepherds House Made Buttermilk Ranch*

Chopped Village Salad

*English Cucumber, Marinated Olives and Tomato, Red Onion, Garbanzo Beans, Fresh Herbs, Whipped Feta Cheese, Micro
Arugula, Red Wine Vinaigrette*

\$55.00 per person

All pricing is subject to a taxable 22% service charge and prevailing State of Michigan sales tax.

The Clubhouse

Breakfast Buffet Menu

at Shepherd's Hollow

The Inclusions

Coffee, Tea, Juices and Fountain Beverages

Individual Seasonal Mainland and Tropical Fruit Cups

Sweet Cheese Croissant

Farm Fresh Scrambled Eggs

Applewood Bacon and Country Sausage Links

Golden Fried Potatoes with Herb De Provence

Baileys French Toast Casserole

with Toasted Oat Streusel and Maple Syrup and Whipped Butter

\$55.00 per person

Omelet Station Upgrade*

Our Chefs will prepare Omelets made to order with your choice of meats, cheeses and assorted vegetables

**Additional \$7 per person*

**\$100 Chef Attendant Fee - 1 Chef for Every 50 Guests Required*

All pricing is subject to a taxable 22% service charge and prevailing State of Michigan sales tax.

"Everything was wonderful! Everyone raved about the food, and the wait staff was very helpful and accommodating."

Theresa M. - Bridal Shower

7.21.2018

The Clubhouse

Brunch Buffet Menu

at Shepherd's Hollow

The Inclusions

All the Selections from the Breakfast Buffet Plus:

Choice of One Salad

Tomato and Burrata Salad

Tomato Steaks, Marinated Tomato, Red Onion, English Cucumber, Pesto, Balsamic Glaze

Chopped Village Salad

English Cucumber, Marinated Olives and Tomato, Red Onion, Garbanzo Beans, Fresh Herbs, Feta Cheese, Baby Arugula, Red Wine Vinaigrette

Baby Iceberg Wedge Salad

Marinated Chicken, Applewood Smoked Bacon, Hard Boiled Egg, Grape Tomato, Maytag Blue Cheese, Snipped Chives, Shepherds House Made Buttermilk Ranch

Choice of One Entrée

Breaded Chicken Milanese

Tomato Caper Relish, Baby Arugula, Tuscan Cream Sauce

Pan Seared Atlantic Salmon

Julienne Ratatouille, Pesto Beurre Blanc

Shrimp Scampi

Rice Pilaf, Bruschetta Relish, Lemon and Garlic Butter

Choice of One Ravioli

Swiss Chard Ravioli

Spring Peas, Asparagus, Roasted Carrots, Wild Mushroom Cream Sauce, Crumbled Goat Cheese

Braised Short Rib Ravioli

Marinated Tomatoes, Garlic Spinach, Veal Demi and Tomato Ragout, Burrata Cheese

Italian Sausage Ravioli

Fire Roasted Bell Peppers and Onions, Spicy Tomato Cream, Pesto Drizzle, Parmesan Cheese

\$65.00 per person

All pricing is subject to a taxable 22% service charge and prevailing State of Michigan sales tax.

Special Services

at Shepherd's Hollow

Cocktails

Champagne Punch \$150 per gallon *
With a variety of Citrus Juices

Fruit Punch \$100 per gallon *

Mimosa \$8.00 per drink
Champagne with Orange Juice

Kir Royal \$9.00 per drink
Champagne with Chambord

Bellini \$8.00 per drink
Champagne with Peach Puree

*A gallon serves approximately 20 glasses

Set Up Services

Complimentary Set Up:

Cake Table & Gift Table Set-Up
White Cloth Napkins
Clubhouse Tables & Chairs

Colored Napkins \$1.50

Table Linens Prices Vary

Please speak with an event coordinator about the various options that we offer.

All items are priced per piece. All pricing is subject to a taxable 22% service charge and prevailing State of Michigan sales tax.



Special Services

at Shepherd's Hollow

Clubhouse Space and Capacity

This space provides an elegant semi-private environment along the fireplace side of the dining room. Being a semi-private space, an area of the room is reserved specifically for you and your guests, while the opposite area is open for other diners. As a semi-private space, there is no room rental fee to host your shower here. This space is ideal for 25 - 100 guests. For larger events, such as a full brunch reception, consider reserving our glass banquet venue, the Station. Ask our Sales Director for more details about packages associated with this space.

Deposit and Payment Details

Shepherd's Hollow requires a non-refundable deposit of \$500 to secure your date. Payment can be made via cash, check or credit card. Your final guest count and final balance is due three weeks in advance. Any payment made within 30 days of your event can only be paid by cash or credit card.

Food and Beverage Minimums

Minimums vary by the time of year that you are looking to host your event. April - November, the clubhouse requires a minimum of 25 guests. December - March, a minimum spend in food and beverage is required of \$3500.

Food and Beverage Service

All food and beverage for your event, with the one exception of a cake or cupcakes from a licensed bakery, must be provided by Shepherd's Hollow. If you would like to add a specialty dessert, hors d'oeuvres or other enhancements for your event, please ask our events team for options that our culinary team has to offer for you and your guests.

Timing

Showers are reserved for a three hour time span. Start times vary from 10 am - 1 pm depending on the meal selection and availability on your desired date.

Event Set-Up

Set-up can begin starting 1 hour prior to your event. Nothing can be brought in prior to this time for your event and everything must be taken at the conclusion of your event.

Decorations

All flowers must be brought from your florist assembled. For safety reasons, real flame candles are not allowed. Any candles must be battery operated. Nothing may be nailed or tacked on any walls. For the safety of your guests and our team, Chinese lanterns, confetti and sparklers are strictly prohibited.

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(248) 922 - 0300

www.shepherdshollow.com



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