



WASHTENAW GOLF CLUB — A Polo Fields Property
2955 Packard Road | Ypsilanti, Michigan
734.998.1555

THE POLO FIELDS — ANN ARBOR
5200 Polo Fields Drive | Ann Arbor, Michigan
734.998.1555

WWW.POLOFIELDSCCI.COM



**BUILD YOUR OWN
WEDDING PACKAGE**

WITH THE POLO FIELDS

YOU CAN HAVE IT ALL

Included at No Additional Cost

- Entrée Tasting
- Sales & F&B Staff to Plan & Execute Event
- Room Rental
- Cake Cutting & Service
- Private Bathrooms
- 20' x 20' Built-In Dance Floor
- On-Site Parking
- White Table Linens & Your Choice of Linen Napkins
- All Service Staff Including Servers, Bartenders, etc.
- China, Flatware, Glassware & Barware
- Chairs & Chair Covers with Choice of Sash Color
- Round Dinner Tables; Skirted Cake Table, Gift Tables, Cocktail Rounds
- Use of Outdoor Patio Space
- Accommodation of Dietary Restrictions
- Golf Carts Available for Photos
- Dressing Area for His & Her
- Outdoor Ceremony Rehearsal Prior to Event
(Shower & Rehearsal Dinner Packages are Available)
- Complimentary Foursome of Golf on Your Wedding Day

PRICING INCLUDES

Sales Tax & Service Charge

Prices Starting at \$60.00

\$47.62 without tax & service charge

Package Upgrades

- On-Site Ceremony \$750
A/V, Ceremony Site White-Folding Chairs
- Polo Fields Centerpieces \$4.5 Per Table
Hurricane, Tapered Candle, Mirror Base & 3 Votives
- Available for an Additional Fee
 - Chiavari Chairs
 - Ceremony Beverage Service
 - Valet Service

BUILD YOUR OWN PACKAGE

Starting at \$60 | Guest for Friday & Saturday

*There are hundreds of ways to build & customize
a signature package, unique to your wedding*

Add a Dinner Upgrade | \$1 - \$11

All dinners come with a choice of soup or salad, rolls & butter, Chef's selection of seasonally appropriate vegetables & choice of potato or rice

Add Hors D'oeuvres | \$8 - \$12

Hors d'oeuvres are available at a station or tray-passed for a maximum of 90 minutes

Add a 5 ½-Hour Bar | \$14 - \$31

Bar options range from standard to premium

Add a Late-Night Snack | \$4 - \$10

Satisfy your sweet tooth or select something from our savory snacks to end your night with something truly memorable & delicious

BUILD YOUR OWN PACKAGE

Your \$60 | Guest Base Price

Package Includes:

- Dinner Selection
- Toast for All Guests
- 5 ½-Hour Non-Alcoholic Bar
- Coffee & Tea Service During Dinner
- Choice of Chair Covers
- Gift Table
- Choice of Colored Linen Napkins
- White Tablecloths (Black Or Ivory Available at an Additional Fee)
- Use of Outdoor Patio
- Skirted Head Table or Sweetheart Table for You & Your Bridal Party
- Room Rental
- Tax & Service Charge
- Built-In Dance Floor
- Round Tables
- Cutting & Serving of Your Cake

Bar & Beverage Upgrades

Please see the bar description pages for more information

Add a 5 ½ Hour Standard Bar \$14.00

Add a 5 ½ Hour Select Bar \$23.00

Add a 5 ½ Hour Premium Bar \$31.00

BUILD YOUR OWN PACKAGE

** Menu Items Prepared Gluten Free*

Butler-Style Passed Hors D'oeuvres - \$8 | Guest

(Select Three) |

- Swedish Meatballs
- BBQ Meatballs
- Vegetarian Egg Rolls
- Cucumber Cups with Gorgonzola & Crispy Bacon
- Beef Tenderloin Crostini with Herb Cheese & Creamy Horseradish
- Fresh Fruit Skewers *
- Thai-Style Chicken Satay *
- Chicken & Cheese Quesadillas
- Fennel Sausage Stuffed Mushroom Caps
- Pork Pot Stickers
- Vegetable Curry Samosa
- Spanakopita
- Thai-Style Vegetable Spring Rolls
- Tomato Basil Bisque Shooters with Grilled Cheese Crouton
- Caprese Bruschetta
- Grecian Style Bruschetta
- Caramelized Pear & Gorgonzola Bruschetta

Butler-Style Passed Hors D'oeuvres - \$12 | Guest

(Select Three)

- Raspberry & Brie in Phyllo
- Tempura Shrimp with Spicy Plum Sauce
- Gulf Shrimp Cocktail Shooters *
- Maryland Crab Stuffed Mushroom Caps
- Asparagus & Asiago Phyllo Wrap
- Artichoke Parmesan & Herb Cheese Croquette
- Peking Duck Pot Stickers
- Mini Crab Cakes with Mustard Sauce
- Mini Salmon Cakes with Dill Sauce
- Lobster Bisque Shooters with Shrimp Relish
- Ahi Tuna with Wasabi Aioli & Wontons

Hors D'oeuvre Station - \$8 | Guest

Garden Vegetable Crudité *

An array of select crisp vegetables; florets of broccoli, cauliflower, cucumbers, cherry tomatoes, carrots & ranch dip

Imported & Domestic Cheese Display

With assorted crackers

Prices Listed Valid Through 2018

All Prices Include a 20% Service Charge, Michigan Sales Tax & Room Rental

BUILD YOUR OWN PACKAGE

**Menu Items Prepared Gluten Free*

Featured Salads

House Salad *

Mixed field greens with dried cranberries, toasted walnuts, cherry tomatoes, red onions & crumbled bleu cheese; served with a honey-cider vinaigrette

Garden Salad *

Mixed field greens, cucumbers, cherry tomatoes, red onions & sweet shredded carrots; served with ranch dressing & balsamic vinaigrette

Caesar Salad

Crisp romaine lettuce, seasoned croutons & parmesan cheese; tossed in our creamy Caesar dressing

Strawberry Goat Cheese Salad * | \$2

Select salad greens with California strawberries, crispy bacon, crumbled goat cheese, toasted almonds & mandarin oranges; served with a poppy seed dressing

Spinach Salad * | \$2

Spinach & chopped romaine, roasted mushrooms, egg & radish; served with hot bacon dressing

Signature Soups

- Tomato Basil
- Chicken Tortilla
- Cream of Broccoli with Cheddar Cheese
- Old-Fashioned Chicken Noodle
- Beef Barley
- Cream of Mushroom
- Vegetarian Minestrone
- Clam Chowder | *\$.50 Additional*
- Lobster Bisque | *\$.50 Additional*

Signature Starches *

- Herb-Roasted Red Skin Potatoes
- Garlic Mashed Red Skin Potatoes
- Duchess Sweet Potatoes
- Lyonnaise Potatoes
- Au Gratin Potatoes | *\$.50 Additional*
- Wild Rice Pilaf

Signature Vegetables *

- Steamed Broccoli
- Sesame Honey-Glazed Carrots
- French Green Beans Amandine
- Kernel Corn
- California Blend
- Roasted Vegetable Blend
- Asparagus

Prices Listed Valid Through 2018

All Prices Include a 20% Service Charge, Michigan Sales Tax & Room Rental

BUILD YOUR OWN PACKAGE

*All entrées served with your choice of salad or soup
selection of seasonally appropriate vegetables & rice or potato*

**Menu Items Prepared Gluten Free*

POULTRY

Michigan Chicken

Pan-seared breast of chicken with sun-dried cherries, roasted mushrooms & fresh basil in a sherry veloute sauce

Chicken Picatta

Pan-seared breast of chicken with a caper, artichoke & lemon butter sauce

Chicken Marsala

Pan-seared breast of chicken with rich marsala wine cream sauce

Apple Jack Chicken *

Pan-seared breast of chicken with roasted Fuji apples, brandy syrup & cinnamon cream

Pistachio Chicken | \$1

Pistachio encrusted & seared breast of chicken topped with garlic cream sauce & garnished with fresh pico de gallo

BEEF

Baseball Sirloin * | \$2.5

Char grilled sirloin & mushroom demi-glace

6 oz Filet * | \$5

Char grilled filet of beef & mushroom demi-glace

8 oz Filet * | \$7

Char grilled filet of beef & mushroom demi-glace

12 oz Prime Rib * | \$7

House cut prime rib cooked to perfection; served with au jus & horseradish sour cream

PORK

Roasted Pork Loin * | \$1.5

Oven roasted & sliced pork loin with apple, ginger & cherry chutney

BUILD YOUR OWN PACKAGE

*All entrées served with your choice of salad or soup
selection of seasonally appropriate vegetables & rice or potato
Menu Items Prepared Gluten Free

SEAFOOD

White Fish *

Broiled Great Lakes white fish, fresh herbs & lemon butter

Broiled Salmon * | \$2.5

Roasted red pepper béarnaise & basil oil

Crab Cakes | \$5

Jumbo blue crab & traditional mustard sauce

Mahi Oscar * | \$7

Char grilled Mahi Mahi topped with asparagus, jumbo lump crab meat & béarnaise sauce

Twin Lobster Tail * | \$8

Cold water lobster tail & drawn butter

DUETS

Chicken Marsala & Sirloin | \$5.5

Pan-seared breast of chicken & char grilled sirloin with rich marsala wine cream sauce

6 oz Filet & Michigan Chicken | \$8

Char grilled filet of beef & mushroom demi-glace; pan-seared breast of chicken with sun-dried cherries, roasted mushrooms & fresh basil in sherry veloute sauce

6 oz Filet & Pistachio Chicken | \$8.5

Char grilled filet of beef & mushroom demi-glace; pistachio encrusted & seared breast of chicken with garlic cream sauce & garnished with fresh pico de gallo

6 oz Filet & Lobster Tail * | \$11

Char grilled filet of beef & mushroom demi-glace; cold water lobster tail & drawn butter

VEGETARIAN

Pasta Primavera Farfalle

Bow-tie pasta with zucchini, yellow squash, carrots & bell peppers in a roasted garlic-parmesan cream sauce

Char Grilled Portabella *

Quinoa & roasted shallots, sun-dried tomato, sautéed spinach & balsamic glaze

BUILD YOUR OWN PACKAGE

Dinner Buffet

*All entrées served with your of
seasonally appropriate vegetables, rice or potato*

** Menu Items Prepared Gluten Free*

Starters

Freshly Baked Rolls & Butter

Salad Bar

Crisp greens, seasoned croutons, cucumbers, cherry tomatoes, red onions, sweet shredded carrots & shredded cheddar cheese; served with ranch dressing & balsamic vinaigrette

Broccoli Salad *

With cheddar cheese, crisp bacon bits, cherry tomatoes & golden raisins; tossed in a sweet sherry aioli

Grecian Style Pasta Salad

Pasta tossed with peppers, feta cheese, onions, cucumbers & tomatoes in a lemon-olive oil dressing

Entrée Selections

Michigan Chicken

Chicken Marsala

Chicken Picatta

Apple Jack Chicken *

Pistachio Chicken

Pasta Primavera Farfalle

Penne Pasta with Marinara or Meat Sauce

Vegetarian Lasagna

Meat Lasagna

Rosemary-Mustard Roasted Chicken *

Broiled Salmon *

Sliced Sirloin of Beef with Mushroom Brown Sauce

Sliced Tenderloin of Beef Marinated in Soy & Cracked Black Pepper | *\$3 Additional*

Boneless Braised Short Ribs of Beef * | *\$2 Additional*

Roast Pork Loin with Apple, Ginger & Cherry Chutney *

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BUILD YOUR OWN PACKAGE

Desserts

Sticks & Spoons Dessert Bar - \$13 | Guest *(Minimum of 50 Guests)*

Assortment of Cheesecake Bites – *two types*

Cake Pops – *two types*

Mini Dessert Bars – *four types*

Dessert Tasting Spoons

Assorted mousses & sweet treats

Tiramisu Shooters

Delicious blend of mascarpone cheese, lady fingers, espresso, Kahlua & cocoa

Grand Finale - \$16 | Guest *(Minimum of 50 Guests)*

Fresh fruit with yogurt berry dipping sauce, key lime pie, carrot cake, white chocolate cheesecake, chocolate mousse torte, mini cheesecakes, pastries & éclairs

Sweet Platters - \$7.5 | Guest

Assortment of petite pastries featuring petit fours; cake pops, cream puffs, assorted mini cakes & dessert bars

Fruit Platters - \$7.5 | Guest

Seasonal fresh fruit platter with cantaloupe, honeydew, pineapple, strawberries, grapes & banana nut bread with cream cheese

Sundae Bar - \$8 | Guest

French vanilla & chocolate ice cream, strawberry topping, hot fudge, caramel sauce, whipped cream & assorted novelty candy pieces

Bars, Bites & Brownies - \$10 | Guest *(Minimum of 50 Guests)*

A deluxe assortment of sinfully delicious bars, mini cheesecakes, éclairs, brownie bites & assorted cookies

Chocolate Fountain

50-100 guests - \$8 | Guest - 101-150 guests - \$6.5 | Guest - 151+ guests - \$5 | Guest

A three-tier cascade of rich chocolate accompanied by an array of dipping treats including: strawberries, cantaloupe, pineapple, pretzel rods, marshmallows, rice crispy treats, chocolate-chip minis & cream puffs

Bananas Foster

50-100 guests - \$9 | Guest - 101-150 guests - \$8.5 | Guest - 151+ guests - \$8 | Guest

Fresh bananas sautéed in banana liqueur & brown sugar, flamed in Myers Dark Rum; served over vanilla ice cream

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BUILD YOUR OWN PACKAGE

Late-Night Snack Stations

Pizza Bar - \$5|Guest

Assorted fresh-baked gourmet pizzas

Late-Night Coney Bar - \$5|Guest

Hot dogs, Detroit brick chili, shredded cheddar cheese, diced onions, relish, ketchup & mustard; served with french fries

Slider Bar - \$5.75|Guest

Fresh ground patties with sautéed onions, American cheese, steamed buns, ketchup & mustard; served with french fries

Nacho Bar - \$7.5|Guest

Tortilla chips, warm spiced queso, jalapenos, sour cream, salsa & seasoned ground beef

French Fry Station - \$4.5|Guest

Traditional & sweet potato fries, onion rings, ketchup, mustard, BBQ sauce & roasted garlic aioli

Italian Submarine Sandwiches - \$8|Guest

Shaved ham, pepperoni, salami, provolone cheese, balsamic vinaigrette, lettuce, tomato & shaved onions on ciabatta bread

Middle-Eastern Station - \$7.5|Guest

Tabbouleh, baba ghanoush, fattoush salad & hummus with crispy pita wedges

Popcorn Cart - \$175

Chocolate Chip Cookies - \$26.5 Per Dozen

Passed Late-Night Snacks

50 Pieces Per Order

Passed tray of chocolate-chip cookies - \$115

All American beef sliders on mini brioche buns - \$175

Mini Coney Island hot dogs with mustard - \$175

BBQ pulled pork sliders on petite rolls - \$175

French fry cones - \$125

Prices Listed Valid Through 2018

All Prices Include a 20% Service Charge, Michigan Sales Tax & Room Rental

THE POLO FIELDS – ANN ARBOR BAR & BEVERAGE

One Bartender Per 100 Guests
Prices Include a 20% Service Charge, Sales Tax & Room Rental

5 ½-Hour Open Standard Bar

Each Additional Hour - \$4.00

Liquors

Vodka, Gin, Rum, Whiskey, Bourbon & Scotch

Draft Beer

Miller Lite & Labatt Blue

Wine Selection

Canyon Road Portfolio: White Zinfandel,
Pinot Grigio, Chardonnay, Pinot Noir,
Merlot & Cabernet

5 ½-Hour Open Select Bar

Each Additional Hour - \$5.00

Liquors

Skyy Vodka, Tanqueray Gin, Bacardi Rum,
Captain Morgan Rum, Canadian Club Whiskey,
Jack Daniels Whiskey, Dewars White Label
Scotch & Southern Comfort

Domestic & Imported Bottled Beer

Budweiser, Bud Light, Michelob Ultra &
Labatt Blue Light

Draft Beer

Miller Lite & Labatt Blue

Wine Selection

Canyon Road Portfolio: White Zinfandel,
Pinot Grigio, Chardonnay, Pinot Noir,
Merlot & Cabernet

5 ½-Hour Open Premium Bar

Each Additional Hour - \$6.00

Also Includes All Select Bar Options

Liquors

Grey Goose Vodka, Bombay Sapphire Gin,
Crown Royal Whiskey, Makers Mark Bourbon
Whiskey & Chivas Regal Scotch

Domestic & Imported Bottled Beer

Budweiser, Bud Light, Michelob Ultra &
Labatt Blue Light

Draft Beer

Miller Lite & Labatt Blue

Wine Selection

Canyon Road Portfolio: White Zinfandel,
Pinot Grigio, Chardonnay, Pinot Noir,
Merlot & Cabernet

Available at an Additional Fee

Beer & Wine Special Orders

House Wine	\$22.00 Per Bottle
Premium Wine	\$26.00 Per Bottle
Champagne	\$26.00 Per Bottle
Domestic Keg	\$275.00
Specialty Keg	\$425.00

Cordials & Such

Add Cordials	\$6.00 Per Person
Champagne Punch	\$57.00 Per Gallon
Non-Alcoholic Punch	\$30.00 Per Gallon
One-Hour Soda Bar	\$3.00 Per Person

WASHTENAW GOLF CLUB BAR & BEVERAGE

One Bartender Per 100 Guests
Prices Include a 20% Service Charge, Sales Tax & Room Rental

5 ½-Hour Standard Bar

Each Additional Hour - \$4.00

Liquors

Vodka, Gin, Rum, Whiskey, Bourbon & Scotch

Bottled Beer

Budweiser, Bud Light, Michelob Ultra
& Miller Lite

Wine Selection

Canyon Road Portfolio: White Zinfandel,
Pinot Grigio, Chardonnay, Pinot Noir,
Merlot & Cabernet

5 ½-Hour Select Bar

Each Additional Hour - \$5.00

Liquors

Absolut Vodka, Tanqueray Gin, Bacardi Rum,
Captain Morgan Rum, Canadian Club Whiskey,
Jack Daniels Whiskey, Dewars White Label
Scotch & Southern Comfort

Domestic & Imported Bottled Beer

Budweiser, Bud Light, Michelob Ultra,
Miller Lite, Labatt Blue & Labatt Blue Light

Wine Selection

Canyon Road Portfolio: White Zinfandel,
Pinot Grigio, Chardonnay, Pinot Noir,
Merlot & Cabernet

5 ½-Hour Premium Bar

Each Additional Hour - \$6.00

Liquors

Grey Goose Vodka, Bombay Sapphire Gin,
Bacardi Rum, Captain Morgan Rum, Crown
Royal Whiskey, Makers Mark Bourbon Whiskey,
Chivas Regal Scotch & Southern Comfort

Domestic & Imported Bottled Beer

Budweiser, Bud Light, Michelob Ultra,
Miller Lite, Labatt Blue, Labatt Blue Light,
Corona & Heineken

Wine Selection

Canyon Road Portfolio: White Zinfandel,
Pinot Grigio, Chardonnay, Pinot Noir,
Merlot & Cabernet

Available at an Additional Fee

Beer & Wine Special Orders

House Wine	\$22.00 Per Bottle
Premium Wine	\$26.00 Per Bottle
Champagne	\$26.00 Per Bottle
Domestic Keg	\$275.00
Specialty Keg	\$425.00

Cordials & Such

Add Cordials	\$6.00 Per Person
Champagne Punch	\$57.00 Per Gallon
Non-Alcoholic Punch	\$30.00 Per Gallon
One-Hour Soda Bar	\$3.00 Per Person