

CATERING AND EVENTS



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ABOUT US

COPPER HILLS GOLF CLUB WAS CREATED BY THE MIND OF A DESIGNER, ACQUIRED IN HIS YEARS OF CREATIVE WORK WITH FORD, THE BRAWN OF AN EXCAVATION WORKER FROM HIS 30 YEARS IN EARTH MOVING, AND AN ARCHITECT'S SKILL IN BUILDING BEAUTIFUL THINGS.

HIS LOVE OF GOLF AND EXTENSIVE TRAVELS ALLOWED HIM TO PLAY MANY OF THE WORLD'S FINEST COURSES AND BRING ONLY THE BEST TO COPPER HILLS GOLF CLUB.

ALTHOUGH CURTIS PASSED AWAY IN LATE 2016 AFTER A LONG BATTLE WITH CANCER BUT HIS FAMILY IS CONTINUING TO KEEP HIS DREAM ALIVE. IN DOING SO THEY HAVE SET OUT TO CREATE AN AMAZING VENUE FOR NOT ONLY GOLF. BUT TO HOST LARGE GROUPS FOR WEDDINGS. CORPORATE OUTINGS. CELEBRATIONS OF LIFE AND ALL OTHER SPECIAL OCCASIONS. THE VENUE HAS A ONSITE FULL SERVICE RESTAURANT THE COPPER CLUB AND AN EVENT CENTER TO HOST UP TO 300 GUESTS. OVERLOOKING THE PRISTINE COURSE. LOOK NO FURTHER THAN COPPER HILLS TO HOST YOUR NEXT EVENT.







COFFEE, TEA, JUICE SELECTIONS - REGULAR, DECAF, ASSORTED HOT TEAS, ORANGE JUICE, APPLE JUICE - INCLUDED WITH ALL PACKAGES

CONTINENTAL BREAKFAST - PASTRIES, BREADS, YOGURTS, FRESH FRUIT

ALL AMERICAN BREAKFAST - EGGS, BACON, SAUSAGE, PASTRIES, BREADS, YOGURTS, FRESH FRUIT

27 HOLE BREAKFAST - EGGS, BACON, SAUSAGE, TURKEY SAUSAGE, PASTRIES, BREADS, FRENCH TOAST OR WAFFLES, YOGURTS, FRESH FRUIT

BLOODY MARY AND MIMOSA BAR - SERVED WITH THE TRADITIONAL ACCOUTREMENTS 2 HOURS



OMELET STATION - CHEF ATTENDED STATION

BUILD YOUR OWN WAFFLE BAR - ASSORTED TOPPINGS PLUS \$150 CHEF ATTENDANT CHARGE PER 50 GUESTS

FRUIT AND CHEESE DISPLAY

FRESH PASTRY DISPLAY - LOCALLY SOURCED PASTRIES, CROISSANTS, BAGELS

BREAKFAST SANDWICHES - ENGLISH MUFFINS, FRIED EGG, HAM, CHEDDAR CHEESE

BREAKFAST BURRITOS - EGGS, POTATOES, BACON, CHEESE, CHIPOTLE AIOLI

CHICKEN AND WAFFLES - BUTTERMILK FRIED CHICKEN, MALTED WAFFLES, BOURBON MAPLE SYRUP

OVERNIGHT OATS AND CHIA PUDDING

ACAI BOWLS - GRANOLA, ASSORTED FRUITS, TOASTED COCONUT, NUT BUTTER

ESPRESSO BAR - MOBILE ESPRESSO BAR WITH SELECTIONS FOR LATTES, CAPPUCCINO, MACCHIATO, ESPRESSO, CORTADO, AMERICANO, ETC. COLD PRESSED JUICE SELECTION



UNCH BUFFET PRICING

LUNCH BUFFET PRICING - INCLUDES SOFT DRINKS, TEA, AND COFFEE MINIMUM OF 50 GUESTS

CHOOSE 1 PROTEIN, 1 STARCH, 1 VEGETABLE AND SALAD OR SOUP

CHOOSE 2 SANDWICH/WRAPS, 1 STARCH, 1 VEGETABLE AND SALAD OR SOUP

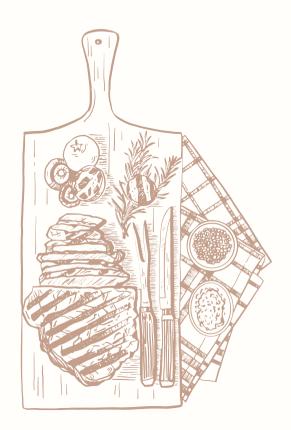
CHOOSE 2 PROTEINS, 1 STARCH, 1 PASTA, 1 VEGETABLE, 1 SALAD OR SOUP AND DESSERT

CHOOSE 2 PROTEINS, 2 STARCH, 1 PASTA, 1 VEGETABLE, 1 SALAD AND DESSERT

CHOOSE 3 PROTEINS, 2 STARCH, 1 PASTA, 2 VEGETABLE, 1 SALAD AND DESSERT

*PRICING PER PERSON PLUS 6% SALES TAX, AND 22% SERVICE CHARGE - ADDITIONAL





UNCH ON THE TURN

LUNCH ON THE TURN CHOICES MINIMUM OF 40 GUESTS

Hot Dog Lunch on The Turn: $\frac{1}{4}$ lb hot Dog, bag of chips and canned soda, or bottled water

BBQ LUNCH ON THE TURN: CHOICE OF HAMBURGER, CHEESEBURGER OR HOTDOG, BAG OF CHIPS AND CANNED SODA, OR BOTTLED WATER

BOXED LUNCH: INCLUDES A SANDWICH, CUP OF FRUIT, BAG OF CHIPS AND A CANNED SODA, OR BOTTLED WATER



*PRICING PER PERSON PLUS 6% SALES TAX, AND 22% SERVICE CHARGE - ADDITIONAL



DINNER BUFFET

DINNER PRICING - INCLUDES SOFT DRINKS, TEA, AND COFFEES MINIMUM OF 60 GUESTS

CHOOSE 2 PROTEINS, 2 STARCH, 1 VEGETABLE AND SALAD

CHOOSE 2 PROTEINS, 1 STARCH, 1 PASTA, 1 VEGETABLE, 1 SALAD AND DESSERT

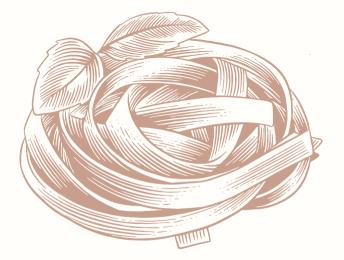
CHOOSE 2 PROTEINS, 2 STARCH, 1 PASTA, 1 VEGETABLE, 1 SALAD AND 2 DESSERTS

CHOOSE 3 PROTEINS, 2 STARCH, 1 PASTA, 2 VEGETABLE, 1 SALAD AND 3 DESSERTS

CHOOSE 3 PROTEINS, 3 STARCH, 2 PASTAS, 2 VEGETABLES, 2 SALADS AND 5 DESSERTS

*PRICING PER PERSON PLUS 6% SALES TAX, AND 22% SERVICE CHARGE - ADDITIONAL









HERB MARINATED GRILLED CHICKEN	ROASTED NY STRIP WITH HERB CRUST (CHAFFING DISH) ADD - ON
BREAST	ADD - ON
Sweet Tea Brined Bone-in Half	PRIME RIB (CARVING STATION) – TRADITIONAL OFFERINGS ADD - ON
CHICKEN	
BUTTERMILK FRIED CHICKEN	BEEF STIR FRY WITH PEPPERS, ONIONS, GLUTEN FREE SOY SAUCE
CHICKEN PICCATA	
	BRAISED SHORT RIBS WITH MADERA WINE REDUCTION
CHICKEN PARMESAN	AND ROOT VEGETABLES ADD - ON
CHICKEN MILANESE	House Made Beef Meatballs with smoked

MARINARA

WHOLE SMOKED BRISKET WITH ASSORTMENT OF SAUCES

ADD - ON

WHOLE GRILLED SKIRT STEAK WITH CHIMICHURRI GUAVA

AIOLI, HORSERADISH CREAM

BEEF SLIDER STATION WITH ASSORTED TOPPINGS



WITH MUSHROOM AND PEAS

CHICKEN WITH GARLIC CREAM SAUCE

CHICKEN MARSALA

CHICKEN CACCIATORE

CHICKEN STIR FRY





SMOKED PORK BUTT - ASSORTED BBQ SAUCES AND ROLLS

PORK SCALLOPINI

GRILLED PORK CHOPS - GUAVA BBQ SAUCE

BABY BACK RIBS WITH JUNGLE ROOM BBQ SAUCE

HONEY BOURBON GLAZED SWEET HAM STEAKS

ROASTED CUMIN LIME PORK LOIN

GRILLED SALMON WITH LEMON BUTTER SAUCE

FISH PICCATA - LOCAL WHITE FISH WITH LEMON CAPER BUTTER SAUCE

FRIED FISH - TEMPURA FRIED LOCAL WHITE FISH

WITH ASSORTMENT OF DIPPING SAUCES

FISH FRANCESE - LOCAL WHITE FISH WITH LEMON

BUTTER SAUCE

SESAME AND SOY GLAZED SALMON





PENNE PASTA WITH CHOICE OF SAUCES -

BOLOGNESE, GARLIC AND OIL

MACARONI AND CHEESE -

4 CHEESE MACARONI, CAVATAPPI PASTA,

BREADCRUMBS

MEAT LASAGNA -

BOLOGNESE SAUCE, WHIPPED RICOTTA,

MOZZARELLA

Pasta Primavera -

PENNE PASTA, PEPPERS, ZUCCHINI, SQUASH,

BROCCOLI, CARROTS IN A GARLIC BUTTER

SAUCE



GARLIC MASHED POTATOES

HERB ROASTED POTATOES

SCALLOPED POTATOES

RICE PILAF

CILANTRO LIME RICE

VEGETABLE FRIED RICE

GRILLED VEGETABLES WITH BALSAMIC GLAZE

GREEN BEANS IN GARLIC BUTTER

ROASTED CARROTS IN HERB COMPOUND BUTTER

COLE SLAW







CAESAR – TRADITIONAL PREPARATION HOUSE SALAD – FIELD GREENS, RED ONIONS, CARROTS, TOMATO, CANDIED PECANS, LEMON OREGANO VINAIGRETTE CAPRESE- BUFFALO MOZZ, HEIRLOOM TOMATOES, BASIL, BALSAMIC, OLIVE OIL, SEA SALT, CRACKED PEPPER

SW SALAD- BUTTER LETTUCE, GRILLED SWEET CORN, PEPPERS, HEIRLOOM TOMATOES, BLUE CHEESE CRUMBLES, CRISPY ONIONS, AVOCADO LIME CREMA

CHOPPED WEDGE- ICEBERG, ONIONS, BACON, CHIVE, BLUE CHEESE CRUMBLES, HOUSE BLUE CHEESE DRESSING

HOUSE SALAD- FIELD GREENS, RED ONIONS, CARROTS, TOMATO, CANDIED PECANS, LEMON OREGANO VINAIGRETTE

TRAVERSE CITY SALAD- MIXED GREENS, ARUGULA, TOMATO, ONION, GOAT CHEESE, CHERRIES, CITRUS BERRY VINAIGRETTE



ROAST BEEF AND SWISS

TURKEY CLUB

CHICKEN CAESAR WRAP

GRILLED VEGETABLE AND HUMMUS

HAM AND CHEESE

TUNA

CAPRESE

PROSCIUTTO, MANCHEGO AND FIG JAM

BUFFALO CHICKEN WITH BLUE CHEESE APPLE SLAW

BBQ CHICKEN BACON RANCH

ALL BEEF HOT DOGS



CREAMY TOMATO

BEEF CHILI

CHICKEN NOODLE

BROCCOLI CHEESE SOUP

BAKED POTATO SOUP



ASSORTED COOKIES AND BROWNIES

MINI KEY LIME PIE BITES

MINI DONUTS

MINI CHEESECAKES

CHOCOLATE LAYER CAKE BARS

TIRAMISU

CHURROS WITH SALTED CARAMEL AND CHOCOLATE

VANILLA ALMOND BREAD PUDDING WITH

BOURBON SALTED CARAMEL

ICE CREAM SUNDAE STATION - ASSORTED ICE CREAM FLAVORS, TOPPINGS,

WAFFLE OR SUGAR CONES - ADD - ON





SUPERIOR BAR

PRICING:

3 HRS - \$45 PER PERSON

4 HRS - \$55 PER PERSON

5 HRS - \$70 PER PERSON

TITO'S HANDMADE VODKA
GREY GOOSE VODKA
GREY GOOSE VODKA
HENDRICKS GIN
BACARDI SUPERIOR RUM
BACARDI OCHO SPICED RUM
BULLET BOURBON
CASAMIGOS BLANCO TEQUILA
HENNESSEY COGNAC
JOHNNY WALKER BLACK LABEL SCOTCH
CROWN ROYAL WHISKEY
SELECTION OF HOUSE WINES
ASSORTED SOFT DRINKS AND MIXERS

· BOTTLED DOMESTIC AND IMPORTED BEERS

LUX BAR

PRICING:

3 HRS - \$35 PER PERSON

4 HRS - \$40 PER PERSON

5 HRS - \$50 PER PERSON

· TITO'S VODKA

· BOMBAY SAPPHIRE GIN

· BACARDI RUM

· JOSE CUERVO TEQUILA

. DEWAR'S WHITE LABEL

· JACK DANIELS WHISKEY

· OLD FORESTER BOURBON

· SELECTION OF HOUSE WINES

· Assorted Soft Drinks and Mixers

· BOTTLED DOMESTIC AND IMPORTED BEERS

1 BARTENDER REQUIRED PER 50 GUESTS - \$150 PER

BARTENDER

NO SHOTS OR DOUBLES



ADDETIZER DISDLAY STATIONS A LA CARTE ADDETIZERS

COLD:

CAPRESE SKEWERS

PROSCIUTTO AND MELON ON TOAST POINTS

ROAST BEEF WITH GARLIC GOAT CHEESE SPREAD AND HORSERADISH

CREAM

SHRIMP COCKTAIL

MINI 'CHARCUTERIE' SKEWERS - SMOKED MEATS, IMPORTED CHEESE,

DATES

SALMON TARTARE - CITRUS SOY, AVOCADO, CRISPY WONTON

SHRIMP ROLL - CITRUS MARINATED SHRIMP, GARLIC AIOLI

HOT:

COCONUT SHRIMP WITH PINEAPPLE CHUTNEY

SESAME SOY CHICKEN SKEWERS

CRISPY VEGETABLE SPRING ROLLS - SWEET CHILI GLAZE

PIGS IN A BLANKET

MINI HOT HONEY CHICKEN AND WAFFLES SKEWERS

MINI VEGETABLE QUICHE

MINI CRISPY SHRIMP TACOS

MINI PORK TACOS

MINI BEEF TACOS

SMOKED PORK ON BRIOCHE

CRAB CAKE WITH CHIPOTLE AIOLI AND TROPICAL FRUIT CHUTNEY

*PRICES BASED ON A MINIMUM OF 50 GUESTS



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SPICED HUMMUS

AND CRACKERS

SEASONAL FRUIT DISPLAY - SEASONAL FRUITS AND BERRIES

CHEESE AND CHARCUTERIE - ASSORTED IMPORTED AND DOMESTIC

CHEESES CURED MEATS FRESH FRUITS JAMS NUTS FLATBREADS

FRUIT AND VEGETABLE CRUDITÉ - SERVED WITH HERBED RANCH

MINI CORN DOGS, MAC AND CHEESE BITES, PRETZEL BITES, SWEET AND SOUR MEAT BALLS

SLIDER STATION - CHOICE OF BEEF SLIDERS, PULLED PORK WITH BBQ. BUFFALO CHICKEN, GRILLED VEGETABLE - CHOICE OF 2 OPTIONS

BEER AND WINE

INCLUDES

- · DOMESTIC & IMPORTED BEERS
- · HOUSE SELECTION OF WINE
- · HOUSE PROSECCO
- · Assorted Soft Drinks & Juices

PRICING

3HRS. PACKAGE PER GUEST - \$25

4HRS. PACKAGE PER GUEST - \$30

5HRS. PACKAGE PER GUEST - \$40





COPPER HILLS GOLF CLUB

CASH BAR

CASH BAR AND CONSUMPTION BAR OPTIONS ALSO

AVAILABLE

CONTACT YOUR SALES MANAGER FOR MORE DETAILS

NON ALCOHOLIC BAR

· Sodas · Iced Tea · Lemonade · Iuices

3HRS. PACKAGE PER GUEST \$12 4HRS. PACKAGE PER GUEST \$15 5HRS. PACKAGE PER GUEST \$18

EXTRAS

PLEASE NOTE THAT ALL MENUS AND PRICINGS ARE FOR GROUPS OF 40 PERSONS AND ABOVE. FOR GROUPS SMALLER THAN 40, WE OFFER AMAZING A LA CARTE AND PRIX FIXE MENUS IN OUR RESTAURANT, THE COPPER CLUB.

ROON FEES & MORE

ALL EVENTS WILL INCUR A ROOM FEE - THIS FEE IS CHARGED TO COVER THE COSTS OF SETTING UP. BREAKING DOWN. AND CLEANING THE ROOM. THEY ARE BASED ON COMPLEXITY AND SIZE OF SET UP AS WELL AS THE AMOUNT OF GUESTS.

ROOM SET UP FEES - \$500 - \$1500

THE ROOM FEE INCLUDES THE SET UP OF THE FOLLOWING: TABLES, CHAIRS, WHITE TABLE CLOTHS, CHINA, SILVERWARE, BUFFET EQUIPMENT

BARTENDER FEE: \$150 EACH - 1 BARTENDER REQUIRED PER EVERY 50 GUESTS

EVENT SUPERVISOR - \$250 EACH - 1 SUPERVISOR REQUIRED PER EVERY 100 GUESTS

CHEF ATTENDANT - \$150 EACH - REQUIRED FOR MANNED BUFFET AND CARVING STATIONS - 1 CHEF PER EVERY 50 GUESTS

DAY OF COORDINATOR - \$300 - OPTIONAL



MINIMUMS

FOOD AND BEVERAGE MINIMUMS (NON GOLF OUTINGS):

MONDAY - THURSDAY - 7 AM - 4PM - \$3000++ MONDAY - THURSDAY - 4PM - 10PM - \$3500++ FRIDAY - SUNDAY - 7AM - 4PM - \$5500++ FRIDAY - SUNDAY - 4PM - 10PM - \$7500++

CONTACT US

FEEL FREE TO CONTACT US IF YOU HAVE ANY SPECIFIC CHANGE OR SPECIAL MODIFICATION FOR YOUR EVENT! WE ARE MORE THAN HAPPY TO MAKE YOUR DREAM EVENT COME TRUE!

SALES MANAGER:

EMAIL:

PHONE NUMBER:

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