

and they lived happily ever after

Choosing our "and They Lived Happily Ever After" collection will create unforgettable wedding memories for everyone who attends. We have taken great pride and care in designing a gourmet dining experience for your occasion, while including many extravagant details you wouldn't ordinarily expect, all for one uncomplicated price. Included in your package:

Four and One Half Hours Open Bar Service Featuring Super Premium Brands

A Champagne Toast for You and All of Your Guests

Butler Style Passed Hors D'Oeuvres

Tableside Dinner Wine Service

An Elegant Three Course Dinner

A Distinguished Sweet Table

A Decadent Chocolate Fountain

Gourmet Coffee Station Featuring Caribou Coffee

A Late Night Snack

Coat Room Attendant

Valet Parking Services

White Gloved Doorman

Built-In Dance Floor

Cake Cutting Services

Formal Table Skirting

Votive Candles for Tables

Hurricane Globe Centerpieces

A Selection of Colored Table Linens

Chair Covers with a Selection of Sashes

Exclusive Use of AV Equipment *including LCD, DVD, VCR, Screen*

Exclusive Use of Our Brick Balcony Overlooking Our Championship Golf Course

The Polo Fields Exclusive "Hearts on Fire" Bride and Groom Gift Basket

A Customized Web Page

A Social Membership to The Polo Fields Golf and C. C. *** Monthly Dues Apply / First Year F&B Minimums Waived*

butler style passed hors d'oeuvres

(Please select six from below)

Crab Rangoon

Seared Tuna Nicoise Croûte

Crab Cakes *with Red Pepper Coulis*

Spicy Tuna Tartar on Wonton Squares

Spinach & Feta Cheese Wrapped in Phyllo

Beef Tenderloin Crostini *with Horseradish Cream*

Sesame Crusted Shrimp *with Tahini Ginger Sauce*

Belgium Endive *with Herb Cheese and Spiced Walnuts*

Caramelized Bacon Wrapped Jumbo Scallops

Assorted Tomato-Basil, Spicy Shrimp, and Greek Bruschetta

Chicken, Brie and Mango Quesadilla, Black Bean-Corn Salsa

Bacon Wrapped Water Chestnuts

Pork and Shrimp Egg Roll *with Soy Sauce*

Stuffed Fennel-Sausage Mushroom Caps

Asian Style Chicken Satay *with Spicy Peanut Sauce*

Roasted Pepper, Mint and Goat Cheese Wraps

Cucumber Cups *with Smoked Salmon and Pickled Ginger*

Salmon Teriyaki Skewers *with Ginger Soy Dipping Sauce*

Miniature Tartlets *filled with Walnuts, Brie and Grape Salsa*

Cucumber Cups with Gorgonzola and Crispy Bacon

Lime Marinated Chicken Skewers *with Avocado Cream Dip*

Chipotle Rock Shrimp Salad *with Corn and Red Pepper in Tortilla Cups*



salad course

Served with Dinner Rolls and Butter

Classic Caesar Salad
Citrus Infused Fresh Fruit Salad
The Polo Field's Signature Club Salad with Dried Cherries,
Roasted Walnuts, and Croutons with Honey Cider Vinaigrette

Baby Spinach with Gorgonzola, Toasted Pine Nuts, Shaved Fennel
and Roasted Red Pepper Vinaigrette
Grilled Marinated Asparagus with Mixed Leaves, Shaved
Parmesan and Roasted Red Pepper Coulis
Buffalo Mozzarella and Roma Tomatoes
with Basil Oil and Aged Balsamic

dessert course

(Please select one from below)

Chocolate Mousse Soufflé
Raspberry Mousse Soufflé
Lemon Berry Crème Torte
Peanut Butter Panic Frazzoles
Caramel Pecan Passion Frazzoles
Chocolate Soufflé Crème Torte

late night snack

Pan Assorted Lawash Wraps
Chicken Fingers
French Fries

entrée course

Each Entrée is Served with a Complementary Starch and Vegetable

Chicken Marsala with Roasted Mushrooms
Grilled Marinated Salmon with Citrus Dill Butter
Filet of Beef Wellington with Mushroom Duxelles
Petite Filet Mignon with Mushroom Bordelaise Sauce
Roasted Tenderloin of Beef in a Rosemary-Soy Marinade
Potato Crusted Salmon in a Tarragon Mushroom Beurre Blanc
Stuffed Filet Mignon with Boursin Wrapped in Peppercorn Bacon
Herb-Crusted Chicken Breast with Roasted Herbed Redskin Potatoes
Maryland Crab Cakes with Chipotle Remoulade and Pesto Rice Timbales
Ecuadorian Wild Rice Wrapped in Cabbage with Tomato and Cumin Sauce
Lake Superior White Fish with Spiced Pecans, Roasted Pepper Sauce with Barley-Wild Rice Pilaf
Michigan Chicken with Dried Cherries and Basil in a White-Wine Butter Sauce over Basmati Rice
Twin Potato-Crusted Walleye with Mushroom-Tarragon Beurre Blanc and Almond Basmati Rice Pilaf
Pork Medallions with Glazed Apple Cider Sauce, Baked Mashed Yams with Garlic and Parmesan Cheese
Roasted Portobello Mushrooms and Potato Napoleon Placed on a Roasted Tomato Onion Sauce
Pecan Crusted Rainbow Trout, Orange-Rosemary Beurre Blanc and Boursin Fennel Risotto

Grilled Marinated Salmon with Citrus Dill Butter
Paired with Chicken Piccata in a Caper-Mushroom Lemon Wine Sauce
Petite Filet Mignon with Mushroom Bordelaise Sauce
Paired with Potato Crusted Salmon in a Tarragon Mushroom Beurre Blanc
Roasted Tenderloin of Beef in a Rosemary-Soy Marinade
Paired with Michigan Chicken with Dried Cherries and Basil in a White-Wine Butter Sauce
Petite Filet Mignon with Mushroom Bordelaise Sauce
Paired with Sautéed Santa Barbara Shrimp with Lobster Newburg and Garlic Mashed Potatoes



All prices are subject to a 20% taxable service charge and Michigan sales tax.
All prices are subject to change without notice.
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