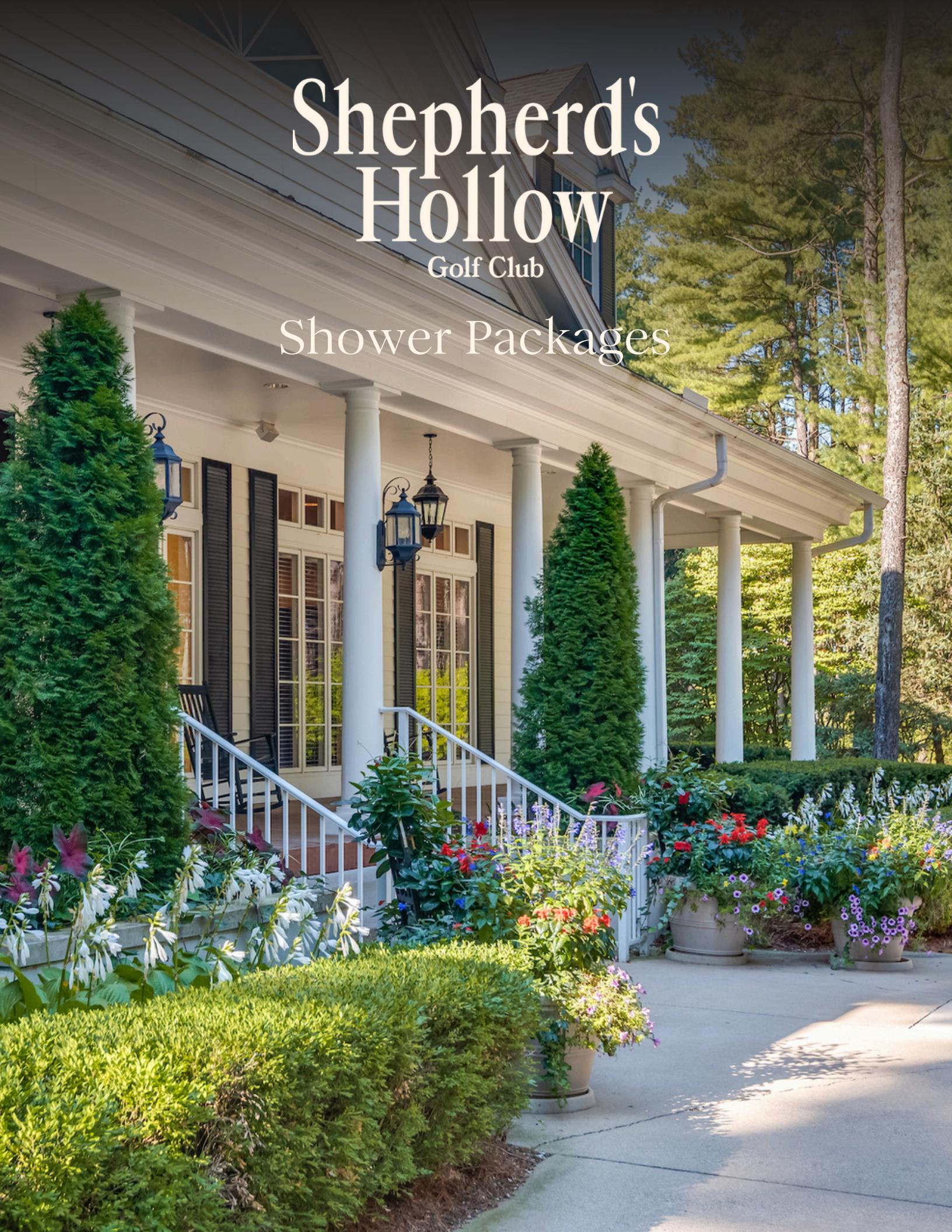


# Shepherd's Hollow

Golf Club

## Shower Packages







Thank you for choosing Shepherd's Hollow for your celebration. 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 memories for you and your loved ones on this special day.

*Cheers to hosting a great event!*

Kelly Dougherty-Anderson  
Assistant General Manager  
Shepherd's Hollow Golf Club

# Plated Menu Selections

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## *The Inclusions*

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Choice of Tossed Salad with House Dressing, Caesar Salad, or Soup of the Day

Fresh Rolls and Butter

One Plated Entrée  
(all guests receive same selection)

Coffee, Tea, and Fountain Beverages

## *Pricing*

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**\$65.00 per person**

All pricing is subject to a taxable 24% 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. - Mother of the Bride**

# Entrée Options

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## Classic Quiche with Yukon Gold Potato Hash and Micro Salad

(Select one of three flavors)

Honey Smoked Ham and Cheddar Cheese

Baby Spinach, Marinated Tomato, and Feta Cheese

Caramelized Onion, Bacon, and Gruyere Cheese

## Breaded Chicken Milanese

with Tomato Caper Relish, Baby Arugula, and Pesto Aioli

## Pan-Seared Atlantic Salmon

with Israeli Couscous Salad, Pickled Cucumber

and Red Onion, Lemon Dill Sour Cream

## Baby Iceberg Wedge Salad

with Chicken, Bacon, Egg, Tomato,

Maytag Blue Cheese, Buttermilk Ranch

## Chopped Village Salad

with Cucumber, Tomato, Olives, Red Onion,

Garbanzo Beans, Whipped Feta, and Red Wine Vinaigrette



# Breakfast Buffet

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## *The Inclusions*

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**Coffee, Tea, Juices, and Fountain Beverages**

**Individual Seasonal Mainland and Tropical Fruit Cups**

**Sweet Cheese Croissant**

**Farm Fresh Scrambled Eggs**

**Applewood Bacon**

**Country Sausage Links**

**Golden Fried Potatoes**  
with Herb De Provence

**French Toast Casserole**

with Toasted Oat Streusel, Maple Syrup, and Whipped Butter

## *Pricing*

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**\$65.00 per person**

All pricing is subject to a taxable 24% service charge and prevailing State of Michigan sales tax.

## *Enhancements*

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### **Omelet Station Upgrade\***

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

**Additional \$9 per person**

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

# Brunch Buffet

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## *The Inclusions*

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Includes everything from the Breakfast Buffet, plus:

### Choice of One Salad

#### **Tomato and Burrata Salad**

with Cucumber, Pesto, and Balsamic Glaze

#### **Chopped Village Salad**

#### **Baby Iceberg Wedge Salad**

with Chicken, Bacon, Blue Cheese, and Ranch

### Choice of One Entrée

#### **Breaded Chicken Milanese**

with Tomato Caper Relish, Baby Arugula, Tuscan Cream Sauce

#### **Pan-Seared Atlantic Salmon**

with Julienne Ratatouille, Pesto Beurre Blanc

#### **Shrimp Scampi**

with Rice Pilaf, Bruschetta Relish, Lemon Garlic Butter

### Choice of One Ravioli

#### **Spinach and Ricotta Ravioli**

with Spring Peas, Asparagus, Mushroom Cream, Goat Cheese

#### **Braised Short Rib Ravioli**

with Garlic Spinach, Veal Demi, Tomato Ragout, Burrata

#### **Italian Sausage Ravioli**

with Roasted Peppers, Spicy Tomato Cream, Pesto Drizzle

## *Pricing*

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**\$80.00 per person**

All pricing is subject to a taxable 24% service charge and prevailing State of Michigan sales tax.

# Special Services

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## *Cocktails*

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### **Champagne Bar**

**\$32 per person**

Includes bubbly, juices, Crème de Cassis, Peach Purée, and garnishes

### **Tray Passed Bubbly**

**\$24 per person**

Unlimited tray-passed bubbly during guest arrival and one glass at each seat  
(Mimosa, Kir Royal, or Bellini)

### **Fruit Punch (Non-Alcoholic)**

**\$225 per gallon**

(serves approx. 20 glasses)

## *Set-Up Services*

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### **Complimentary**

Cake Table and Gift Table Setup

White Cloth Napkins

Clubhouse Tables and Chairs

### **Add-ons**

Colored Napkins – **\$3 each**

Table Linens – prices vary

All items are priced per piece.

All pricing is subject to a 24% taxable service charge and the prevailing State of Michigan sales tax.

# Event Details and Policies

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## **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 team for more details about packages associated with this space.

## **Deposit and Payment Details**

Shepherd's Hollow requires a non-refundable deposit of \$1,000 to secure your date. Payment can be made via cash, check, ACH or credit card. With ACH and credit card payments convenience fees will apply. 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 \$3,500.

## **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**

Banquets are reserved for a three hour time span. Start times vary depending on the meal selection and availability on your desired date. Please contact our events team to discuss options available on your date.

## **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.

# Shepherd's Hollow

Golf Club



the knot  
best of  
weddings

HALL OF FAME

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[www.shepherdshollow.com](http://www.shepherdshollow.com)

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Instagram | Facebook | LinkedIn

