



BOULDER POINTE
GOLF CLUB & BANQUET CENTER

Thank you for your interest in Boulder Pointe Golf Club & Banquet Center. We are extremely proud of our outstanding club, it's excellent banquet facilities and our championship 27-hole golf course. We are located off of Lapeer Road, just North of the Village of Oxford.

Our beautifully decorated clubhouse is sure to please even the most discriminating eye. We feature four exquisite rooms: The Oakland, Lapeer, Oxford, and Metamora, which will meet every need, whether social or business. The Oakland and Lapeer open up into the Grand Hall, which can accommodate up to 400 guests. Our award winning Executive Chef can create a menu for every occasion.

We look forward to providing your colleagues, friends and family a memorable event at Boulder Pointe Golf Club & Banquet Center. Please do not hesitate to call us with any questions at 248-969-1500. We look forward to serving you.

Mid Morning Refresher

Refresh coffee, hot tea & add assorted soft drinks & bottled water \$4

Deluxe Mid Morning Refresher

*Refresh coffee, hot tea & add assorted soft drinks & bottled water
Nutri-grain bars, granola bars & salted or honey roasted peanuts* \$6

Ultimate Mid Morning Refresher

*Refresh coffee, hot tea & add assorted soft drinks & bottled water
Assorted biscotti, oatmeal raisin cookies, gourmet nuts & assorted coffee cakes* \$9

Morning Programs

All breakfast options include regular and decaffeinated coffee with assorted creamers and sugar, hot tea, and chilled juices.

Continental *\$6 per person*

Assorted Danish and muffins, bagels with cream cheese, margarine, peanut butter and jelly, strudel, and seasonal fruit bowl.

Executive Continental *\$8 per person*

Assorted Danish and muffins, bagels with cream cheese, margarine, peanut butter and jelly, strudel, and assorted yogurt, seasonal fruit bowl and granola.

Pro Breakfast *\$10 per person*

Assorted morning pastries, seasonal fruit bowl, scrambled eggs, hickory smoked bacon and potatoes Lyonnaise.

Early Bird Breakfast *\$14 per person*

Scrambled eggs, potatoes Lyonnaise, sausage links, hickory-smoked bacon, assorted morning pastries, fresh slice seasonal fruit, waffles and cinnamon French toast with warm maple syrup and powdered sugar.

Refueling Snack Breaks

Sweet Snack *\$3 per person*

Fresh baked assorted cookies, coffee, and milk.

Nacho Fiesta *\$4 per person*

Tortilla chips, salsa, hot chili, sour cream, jalapenos, diced onions and tomatoes, warm nacho cheese sauce, and assorted soft drinks.

Chips and Dip *\$5 per person*

Assorted types of potato chips and French onion dip, tortilla chips with salsa and southwestern dip, assorted soft drinks, and freshly brewed coffee.

On the Boardwalk *\$6 per person*

Hot pretzel sticks with mustard, popcorn cart with hot buttered popcorn, assorted candy bars, and a variety of soft drinks.

Chocoholic *\$6 per person*

Freshly baked chocolate chip cookies, chocolate fudge brownies, chocolate covered strawberries, freshly brewed coffee, and hot chocolate or milk.

The Energizer *\$6 per person*

Assorted whole fresh fruit, a variety of fruit yogurt and granola to top it with, Snickers candy bars, Red Bull energy drinks, and bottled water.

Strawberry Fields *\$7 per person*

Individual shortbreads & angel food cakes, fresh strawberries, strawberry sauce & fresh whipped cream with freshly brewed coffee and soft drinks.

A La Carte

| | | | |
|--|--------------------------------|-------------------------|----------|
| Coffee per gallon | \$20 | with flavored creamers | \$30 |
| Hot chocolate per gallon | \$25 | with mini marshmallows | \$35 |
| Chilled juices | \$15 per pitcher | | |
| Lemonade or Iced Tea | \$10 per pitcher | | |
| Bottled water | \$2 per bottle | | |
| Soft drinks | \$2 per can or \$8 per pitcher | | |
| Donuts, muffins, Danish or cookies | \$15 per dozen | | |
| Bagels with cream cheese, warm croissants, or brownies | \$20 per dozen | | |
| Potato chips, pretzels, or tortilla chips | \$10 per pound | | |
| Ranch, dill, French onion, or salsa dip | \$15 per quart | | |
| Peanuts, mixed nuts, or Chex mix | \$20 per pound | | |
| Assorted Candy Bars | \$2 each | Assorted nutrition bars | \$3 each |
| Fruit Bowl (serves approx. 50 guests) | \$75 | Whole Fresh Fruit | \$2 each |

Work & Play Package

| | |
|------------|--|
| 8:00 am | Executive Continental Breakfast |
| 10:00 am | Refresh Coffee and add assorted Soft Drinks and Bottled Water |
| 12:00 noon | Lunch (Please select from menu options below) |
| 2:00 pm | Afternoon Break (Please select from refueling snack breaks) |
| 4:30 pm | Tee Off for Nine Holes of Golf with a cart (based on availability) |

Packages are priced per person and vary based on your meeting's program. Half-day corporate packages are also available. It would be our pleasure to speak with you and together customize your breakaway from the office day to suit your goals. The golf portion of your package can be for 9 or 18 holes, based on available time, and will be billed only on those attendees who participate.

GOLF RATES

| | | |
|--|-----------------------------|-----------------------------|
| 9 holes with cart | \$25.00 Weekdays | \$30.00 Weekends & Holidays |
| 18 holes with cart | \$40.00 Weekdays | \$60.00 Weekends & Holidays |
| 18 holes with cart after 3 pm | 30.00 Weekdays | |
| 18 holes with cart after 3 pm | \$45.00 Weekdays & Holidays | |
| 18 holes with cart for seniors over age 50 | \$30.00 Weekdays | |
| 18 holes with cart for juniors age 18 yrs. & under | \$35.00 Weekdays | |

Bucket of balls at the range \$5.00

GPS computer system on every cart

Bag Drop Service

Full service restaurant: "Gimmie's Grille"

Lunchtime

Corporate Convenience

Boxed lunch including turkey with Swiss cheese, ham and cheddar, or a club sandwich with fixings, served on bread choice with a bag of chips, a piece of whole fresh fruit, and cookie dessert.

Executive Deli Sandwich Board

Salami, ham and turkey, cheese selections, lettuce, tomatoes, pickles, cole slaw, pasta or potato salad, baked beans, assorted bread, and assorted mini desserts.

Garden Party

Add your preferred toppings for a menu sure to please all your attendees. Jumbo baked potatoes or a pasta selection with a mixed greens or Caesar salad may be topped with: grilled chicken, crispy bacon, grated cheddar cheese, mushrooms, chives, sour cream, hard cooked eggs, red onion, cucumbers, cherry tomatoes, carrots, melted cheese, steamed broccoli, croutons, and house dressings. Includes rolls and butter as well as a chef's selection dessert.

Mucho Mexico

Customize your Mexican meal with warm flour tortillas and corn taco shells, seasoned ground beef, south of the border rice, refried beans, diced onions and tomatoes, shredded cheese and lettuce, black olives, homemade salsa, sour cream and guacamole, and churros for dessert.

Pizza Power Lunch

Veggie pizza, pepperoni pizza, BLT pizza, meat lovers' pizza, garden salad with two house dressings, penne pasta with marinara sauce, homemade bread sticks with dipping sauce, and chef's selection dessert.

Italian Intermission

Antipasto salad with Italian dressing, garlic bread and penne pasta with meatballs in our meat sauce, or grilled chicken pasta with marinara or Alfredo sauce served with vegetable choice and homemade cannolis for dessert.

ON THE TURN

| | |
|--|------|
| <u>Bratwurst or Italian Sausage On-the-Turn</u> | \$5 |
| <i>Grilled brats or Italian sausage served with sautéed onions, green peppers, condiments & chips.</i> | |
| <u>Hamburger or Hotdog On-the-Turn</u> | \$8 |
| <i>Char-grilled Angus burger served with fresh sliced lettuce, tomato, onion, cheese, cookies & chips or a large club frank with chips.</i> | |
| <u>Boxed Lunch On-the-Turn</u> | \$9 |
| <i>Choice of wraps: turkey & Swiss, ham & cheese, Italian, & vegetarian with cookies, chips, fruit & condiments (packaged – ready to go).</i> | |
| <u>Deli Tray</u> | \$10 |
| <i>Wonderful spread of smoked ham, turkey, salami, roast beef, Swiss,, American & pepper Jack cheeses. Served with lettuce, tomatoes, onions, assorted breads, chips, potato salad, relish tray & cookies.</i> | |

DINNER ENTREES

Complements to you dinner entrees include salad, selection of vegetable, starch, bread basket and freshly brewed coffee & tea. (Priced per person).

Seafood

| | |
|--|------|
| Boiled Tilapia | \$26 |
| <i>Topped with sun-dried sauce and pecans.</i> | |
| Atlantic Sea Bass | \$28 |
| <i>Herb encrusted, then baked till golden brown, brushed with parsley butter.</i> | |
| Crab Stuffed Orange Roughy | \$29 |
| <i>Crab stuffed and baked till golden brown, with white wine, lemon, and dill sauce.</i> | |
| Panko-Encrusted Halibut | \$27 |
| <i>Fresh cut halibut, dredged in panko and fried. Served with a red pepper coulis.</i> | |
| Cedar Planked Roasted Atlantic Salmon | \$25 |

Baked on cedar and served with a smoked tomato sauce.

Poultry

Chicken Piccata \$28

Breast of chicken sautéed with white wine, lemon, artichokes and capers.

Chicken Marsala \$27

Seared breast of chicken, served with sautéed mushrooms, and deglazed with a sweet marsala wine inside a rich demi-glace.

Hunters Chicken \$27

Seared breast of chicken with sautéed portabella mushrooms, onions, and green peppers splashed in a cream sauce.

Chicken Frangellico \$28

Frangellico cream sauce with red bell peppers topped with almonds.

Rosemary Scented Chicken \$26

Seared chicken breast scented with rosemary and garlic served with a boursin cheese sauce.

Teriyaki Chicken \$27

Marinated breast of chicken in an oriental glaze, then char-grilled and served with char-grilled pineapple.

Meat

Portabella Beef Wellington \$28

Marinated portabella mushroom and a petite 4 oz. Filet, wrapped in puff pastry and baked until golden brown. Served with a sherry demi glace.

Prime Rib \$29

12 ounces of slow roasted prime rib for ultimate flavor and tenderness, basted with natural beef drippings and oak barrel aged port wine.

Classic New York Strip \$30

Choice cut of 12 oz. Of beef served with Boulder Pointe's own zip sauce.

Apple Studded Pork Loin \$27

Apple studded pork loin with a natural pork reduction.

Classic Filet Mignon \$32

A char-grilled 8 oz. Filet served with Boulder Pointe's zip sauce.

DINNER BUFFETS

Garden greens with assorted toppings, choice of dressings and Caesar salad.

Choice of beef – carved roast steamship round with succulent au jus and imported mustards and horseradish

Or

Sliced roast beef with port wine au jus.

Choice of Chicken – Chicken Marsala

Or

Hunters Chicken.

Broiled Talapia with a sundried cherry cream sauce & topped with toasted pecans.

Steamed vegetable medley

Choice of starch

Fresh breads and whipped butter

Freshly brewed coffee and tea selection.

DESSERTS

New York Cheesecake

\$6

New York Cheesecake topped with fresh berry

Shark Fin

\$4

Marble fudge ice cream in the shape of a shark fin, covered in Oreo cookie crumbs.

Chocolate Fountain

\$7

Mouth watering flows of chocolate with an array of dipping items that you can smoothen in chocolate. Available in white, dark or milk chocolate.

Ice Cream Sundae Bar

\$6

Chocolate and vanilla ice cream with all your favorite toppings to make the ultimate sundae.

BEVERAGE SELECTION

| | | | |
|------------------------|--------|--------|------|
| 2 hour Beer & Wine Bar | 3 hour | 4 hour | \$13 |
| 2 hour Gold Bar | 3 hour | 4 hour | \$15 |
| 2 hour Platinum Bar | 3 hour | 4 hour | \$18 |
| 4 hour Diamond Bar | 3 hour | 4 hour | \$20 |

MEMBERSHIP INFORMATION

Membership Privileges

- Unlimited golf with no cart fees on Boulder Pointes' 27 holes
- Preferred tee times
- Unlimited range and practice facility use
- 12 month club storage
- Locker(s): limit 2
- Discounted guest green fees

Semi-Private / Non Equity:

Boulder Pointe Golf Club is a semi-private, non-equity club, which means the members will have no ownership interest in the golf facilities or rights to participate in the clubs' management, and that the course is available for public play.

General Policies and Regulations

Tee Times: members may book tee times up to four weeks in advance. General public players may book tee times two weeks in advance. Corporate / group outings may be booked as far in advance as necessary.

Dress Code: Appropriate golf attire is required on the course and all practice areas. Golf shoes with alternative spikes must be worn.

Golf Cart: Only provided carts are allowed on the golf course. No more than two players and bags are permitted to a cart.

EVENT TECHNOLOGY SERVICES

| | |
|---------------------------------|---|
| Flipchart Easel | 26" or 27" Color Monitor |
| Post-It Pad of Papers | Wired Desk Microphone with Stand |
| 4 Flipchart Markers | ValueLine LCD Projector (for 30 people or less) |
| Laser Pointer | Standard Meeting Room LCD Projector |
| Projector Cart | Ballroom LCD Projector |
| White Board | 25' VGA (LCD to Laptop) Cable |
| Polycom Conference Speakerphone | Wireless High Speed Internet Access |
| VHS / DVD Combination Player | 26' Extension Cord |
| DVD Player | Power Strip |
| Standing Podium Easel | |

