



Solitude Links
GOLF COURSE & BANQUET CENTER

BRIDAL & PREFERRED VENDOR GUIDE



MOLLAN PHOTOGRAPHY

Welcome to Solitude Links!

We are so happy that you are considering Solitude Links Golf Course and Banquet Center for your wedding venue! We pride ourselves on our attention to detail and the level of care that we put into each event, as if it were our own.

We dare say that Solitude Links Golf Course and Banquet Center is the perfect wedding venue- for both ceremony and reception. We have 3 unique banquet halls accommodating 30-400 guests and an extensive selection of menu items. All halls in the banquet center have access to decks and patio. A beautiful gazebo and waterfall overlook the lake and offer a perfect, picturesque setting for a wedding ceremony.

Couples from Macomb County, Port Huron, Marysville, and St. Clair Michigan along with those from Sarnia and London, Ontario, have praised our staff for making the wedding planning process as stress free as possible and for delivering an unforgettable event.

Our event coordinators will create a memorable day for you and your guests and ensure your wedding reflects the care and attention deserved.

**Contact our event coordinators at
events@solitudelinksgolf.com
or by phone at (810) 982-3673 ext.2**



MIND IF WE BRAG A LITTLE?

WeddingWire Couples' Choice Award

We are excited to announce that Solitude Links has won the prestigious WeddingWire Couples' Choice Award for the last several years, as determined by reviews from our past clients. The Couples' Choice Award recognizes our business as amongst the top 5% of wedding professionals nationwide.



5810 FLINCHBAUGH ROAD | KIMBALL, MICHIGAN 48074
TEL: (810) 982-3673 | FAX (810) 982-9123 | www.solitudelinksgolf.com

THE VENUE

Our lower level banquet hall
will hold 30 to 80 guests.

We are the perfect location
for Showers, Rehearsal
Dinners &
Small Ceremonies



UPPER LEVEL BANQUET HALLS

MOLLAN PHOTOGRAPHY

THE CEREMONY

Indoor or Outdoor?

No need to worry about the weather! Our beautiful gazebo is available for couples to use, or have an elegant ceremony in one of our halls!



A BEAUTIFUL WEDDING, YEAR ROUND

Thinking about a fall or winter wedding?

Our venue offers great views and beautiful photo opportunities with the changing of the seasons.





Shuttle Bus Service

Solitude Links
GOLF COURSE & BANQUET CENTER



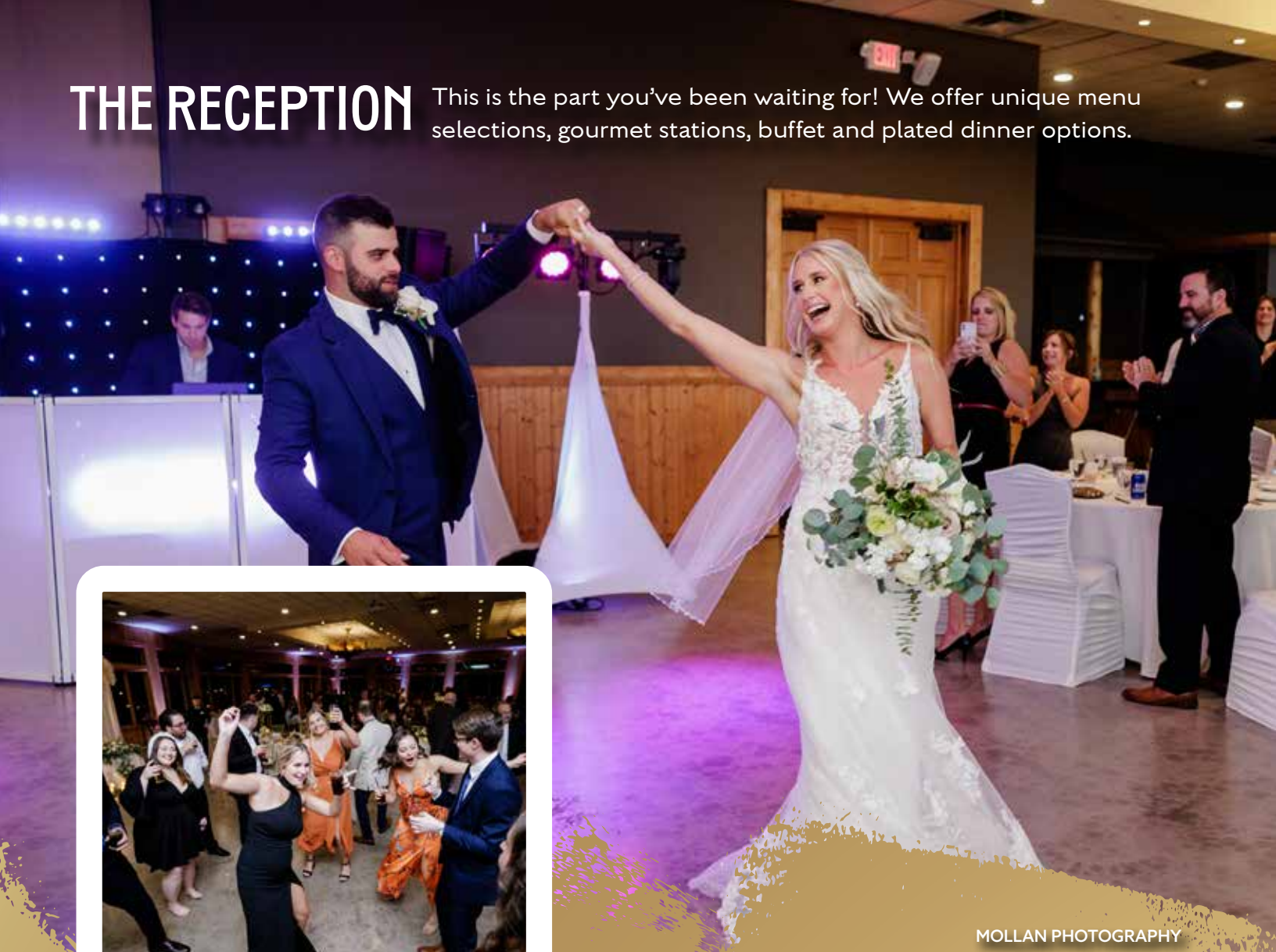
Take our shuttle to/from local hotels and campgrounds. Our shuttle can accommodate up to 24 people. Call to contract at least one month in advance. Minimum of 2 trips required per your total contract guest count.

Call and speak with one of our event coordinators at 810-982-3673 Ext. 2 to schedule shuttle service.



THE RECEPTION

This is the part you've been waiting for! We offer unique menu selections, gourmet stations, buffet and plated dinner options.



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SOLITUDE INN ON THE GREEN



This gorgeous 5900 sq. ft. inn overlooks the number 3 fairway of the Solitude Links Golf Course. Whether you are teeing off, tying the knot or just bringing your group for a relaxing getaway, Solitude Inn on the Green is the place that will meet all of your needs. Located just a few yards from the clubhouse and the number one tee, this fully furnished property easily accommodates 24 guests. Solitude Inn on the Green includes 6 bedrooms and 4 full bathrooms.

BOOK ONLINE
VISIT SOLITUDEINNONTHEGREEN.COM

www.solitudelinksgolf.com

WEDDING PACKAGES

(D) DIAMOND PACKAGE \$98

Prices reflect 2026, 2027 Diamond Package Pricing \$101

- INCLUDES JONES BAR
- PLATED MEAL
- ELEGANT HORS D'OEUVRES DISPLAY (Choose One)
- SALAD (Choose One)
- ENTRÉE (Choose One)
- STARCH (Choose One)
- VEGETABLE (Choose One)
- CHIAVARI CHAIRS

(S) SILVER PACKAGE \$106

Prices reflect 2026, 2027 Silver Package Pricing \$109

- INCLUDES PALMER BAR
- PLATED MEAL W/CHOICE MENU
- HORS D'OEUVRES BUTLER PASSED (Choose Two)
- SALAD (Choose One)
- PASTA (Choose One)
- ENTRÉES (Choose Two)
- STARCH (Choose One)
- VEGETABLE (Choose One)
- CHIAVARI CHAIRS

(G) GOLD PACKAGE \$111

Prices reflect 2026 season, 2027 Gold Package Pricing \$114

- INCLUDES PALMER BAR
- STROLLING DINNER
- ELEGANT HORS D'OEUVRES DISPLAY (Choose One)
- STATIONS (Choose Four)
- CHIAVARI CHAIRS

(P) PLATINUM PACKAGE \$129

Prices reflect 2026 season, 2027 Platinum Package Pricing \$132

- INCLUDES NICKLAUS BAR
- PLATED MEAL W/PREMIUM FOOD SELECTIONS
- OUTDOOR BAR
- HORS D'OEUVRES BUTLER PASSED (Choose Three)
- PASTA (Choose One)
- SALAD (Choose One)
- ENTRÉES (Choose Two)
- STARCH (Choose One)
- VEGETABLE (Choose One)
- LATE-NIGHT SNACK (Choose One)
- CHIAVARI CHAIRS

Prices subject to change based on event & market costs.

ALL PACKAGES INCLUDE:

**Soft Drinks, Coffee and Tea, White, Ivory, or Black Floor Length Table Linens,
Day of Coordinator, Table Set Up, Clean Up, Cake Cutting, Champagne Toast for Head Table,
Homemade Bread & Butter With All Dinners.**

Allergy, Vegan and Vegetarian Meals are no extra charge.

Kids 12 and under Meals \$20. Vendor Meals \$28.

6 Hours for Reception With 5 Hours of Bar Service Included, Bar Closes for the Dinner Hour.

Bar Service During Dinner Hour Add +\$2.50 pp

Additional Hour Added to Event (Includes Bar Service) Add +\$1000

Exclude Open Bar Deduct -\$10 pp / Sunday - Thursday Weddings Deduct -\$15 pp.

Friday Weddings Deduct -\$10

Additional Bar Setup Add +\$250

Family Style and Buffet Add + \$3 to + \$6 pp / Choice Menu Add + \$2 pp / Duet Menu Add + \$3 pp.

Chair Covers Add +\$3, Sash Add + \$1. Prices do not reflect a 20% service charge and applicable sales and use tax (based per person).

Surcharges may be added to final price based on market conditions at time of booking or event. Your event coordinator will keep you informed of any changes.

BAR PACKAGES

JONES

BEER - Choose two beers from the beer list.

WINES - Chardonnay, Moscato, Merlot, Cabernet and Pinot Grigio.

Bartender Included

PALMER

BEER - Choose two beers from the beer list.

WINES - Chardonnay, Moscato, Merlot, Cabernet and Pinot Grigio.

LIQUOR - House-Brand Vodka, Gin, Whiskey, Scotch, Bourbon, Rum, Amaretto, Coconut Rum, Peach Schnapps and Irish Cream.

Bartenders, fresh fruit garnishes and mixes included.

NICKLAUS

BEER - Choose two beers from the beer list.

WINES - Chardonnay, Moscato, Merlot, Cabernet and Pinot Grigio.

LIQUOR - Tanqueray Gin, Canadian Club, Tito's Vodka, Dewar's Scotch, Jack Daniels, Jameson Whiskey, Jim Beam, Bacardi Rum, Baileys Irish Cream, Kahlua, Captain Morgan Spiced Rum, Amaretto, Parrot Bay Coconut Rum.

Bartenders, fresh fruit garnishes and mixes included.

TIGER

BEER - Choose two beers from the beer list.

WINES - Chardonnay, Moscato, Merlot, Cabernet and Pinot Grigio.

LIQUOR - Tanqueray Gin, Canadian Club, Tito's Vodka, Dewar's Scotch, Jack Daniels, Jameson Whiskey, Jim Beam, Bacardi Rum, Baileys Irish Cream, Kahlua, Captain Morgan Spiced Rum, Amaretto, Glenlivet, Parrot Bay Coconut Rum, Grey Goose Vodka, Southern Comfort, Bombay Sapphire and Crown Royal.

Bartenders, fresh fruit garnishes and mixes included.

OUTDOOR BAR

Up to 150 guests - \$250 | Over 150 guests - \$350.

Non-Refundable and Weather Permitting.

BAR ADD-ONS

- MIMOSAS (\$2.50 PER PERSON)
- BUBBLE BAR (\$2 PER PERSON PER HOUR)
- SPIKED PUNCH OR SANGRIA (\$20 PER GALLON)
- WINE SERVICE DURING DINNER (\$3 PER PERSON)
- AN HOUR OF BAR SERVICE DURING DINNER (\$2.50 PER PERSON)
- CHAMPAGNE TOAST (\$2.50 PER PERSON)
- BLOODY MARY BAR (\$6 PER PERSON)

Additional Hour Added to Event (Includes Bar Service) add +\$1000

Additional Bar Setup add +250

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- Bar service will run for five hours. One bartender per 100 guests provided, additional bartenders are \$80 each on all cash bars.
 - Ask about microbrews, table side wine service and any other requests.
 - Additional liquor and wine selections are available at bottle pricing.
 - Upgrade your Bar Package for \$5 per person per tier.
 - Prices do not reflect a 20% service charge and applicable sales and use tax (based per person).

BEER LIST

Budweiser, Bud Light, Busch Light, Coors Light, Miller Light, Labatt, Michelob Ultra.

No "Shots" or "On the Rocks" are served at open bars.

Surcharges may be added to final price based on market conditions at time of booking or event. Your event coordinator will keep you informed of any changes.

HORS D'OEUVRES

THREE FOR \$9, FIVE FOR \$12, SEVEN FOR \$15

****Premium selection included in platinum package or available for upcharge**

HOT

Golden Arancini

Spicy Chorizo | Mozzarella | Crispy Panko

Fried Pickles

Spicy Bistro Aioli

Stuffed Mushroom

Boursin Cheese | Garlic Herb Breadcrumbs

Swedish Meatballs

Beef Gravy | Lingonberry Jelly

Crab Rangoon**

Sweet Chili | Scallions

Bacon Wrapped BBQ Chicken

Carolina BBQ Sauce | Scallion Curl

French Fry Shooters

Fleur De Sel | Chef's Secret Sauce

Smoked Salmon Latkes

Citrus Creme Cheese | Fresh Dill | Fried Caper

Vegetarian Spring Roll

Spicy Raspberry Puree | Chive

Steak Crostini

Provolone | Garlic | Balsamic Onions | Micro Basil

Bourbon Candied Thick Cut Bacon

Toasted Peppercorns | Tomato Jam | Chive

Fried Mac & Cheese Bites

Marinara | Parmesan | Parsley

Tomato Bisque Shooters

Grilled Cheese Croutons | Fine Herbs

Pretzel Bites

IPA Beer Cheese Sauce | Dijon Mustard

Braised Short Rib**

Rootbeer Demi Glace | Root Vegetable Puree | Crispy Leeks

Coconut Shrimp**

Sweet Chili Sauce | Orange | Scallion

Lobster Corn Dog** add \$1 pp

Asian Cabbage Slaw | Stone Ground Mustard Aioli

Bacon Wrapped BBQ Shrimp**

Ancho Chili Seasoning | Pit Style BBQ | Chive

COLD

Hummus Crudités Shooters

Fried Pita | Red Peppers | Carrots | Celery

Classic Bruschetta

Garlic Herb Crostini | Garlic Tomatoes | Basil

Caprese Skewers

Grape Tomatoes | Fresh Mozzarella | Fleur De Sel Balsamic | Olive Oil | Micro Basil

Smoked Salmon Crostini

Citrus Cream Cheese | Fresh Dill | Fried Caper

Million Dollar Deviled Egg

Bacon | Cheddar | Scallion | Smoked Paprika

Shrimp Cocktail** add \$1 pp

Horseradish Foam | Grilled Lemon

Steak Tartare**

Baguette Crostini | Egg Yolk Jam | Fried Caper

Surcharges may be added to final price based on market conditions at time of booking or event. Your event coordinator will keep you informed of any changes.

ELEGANT DISPLAYS

\$10 PER PERSON

Included In Diamond & Gold Wedding Package

SEASONAL FRESH FRUIT

Watermelon | Cantaloupe | Honey Dew | Pineapple | Grapes | Kiwi | Berries
Sweet Cream Dip

GARDEN FRESH CRUDITÉS

Celery | Baby Carrots | Broccoli | Cauliflower | Grape Tomatoes | Bell Peppers
Snap Peas | Cucumbers | Radish | Ranch

CHARCUTERIE BOARD add \$1 pp

Assorted Cured Meats | Assorted Pickles Tray | Olives | Assorted Mustards
Toasted Baguettes

CHEESE BOARD add \$1 pp

Assorted Cheeses | Spiced Nuts | Dried Fruit | Assorted French Jams | Honey | Crackers

MEDITERRANEAN add \$1 pp

Roasted Garlic Hummus | Grilled Pita Bread | Olives | Pistachios | Cucumbers
Marinated Feta Cheese | Peppers | Tzatziki | Salami

RAW BAR add \$5 pp

Oysters | Shrimp Cocktail | Crab Claws | Mignonette Sauce | Cocktail | Lemon
Drawn Butter

Surcharges may be added to final price based on market conditions at time of booking or event. Your event coordinator will keep you informed of any changes.

ENTREES

****Premium selection included in Platinum Wedding Package only or available for upcharge**

CHICKEN

Parmesan Baked Chicken

Italian Bread Crumbs | Parmesan Mushroom Cream Sauce

Chateau Chicken

Lemon Tarragon Beurre Blanc | Espelette | Chive

Chicken Marabella

Castelvetrano Olives | White Wine Caper Sauce | Oregano

Tuscan Chicken

Parmesan Bread Crumbs | Sun Dried Tomato | Mozzarella
Spinach | Palomino Sauce | Basil

Creamy Chicken Marsala

Mushroom Marsala Sauce | Garlic | Parsley



Chicken Piccata

Lemon | Garlic | Artichoke | Caper | Parsley

Chicken Parmesan

Parmesan Bread Crumbs | Marinara | Fresh Mozzarella
Micro Basil

Caprese Grilled Chicken

Roma Tomatoes | Garlic | Fresh Mozzarella | Micro Basil |
Balsamic Glaze

Butter Chicken

Vandouvan Cream Sauce | Zucchini Panache | Scallion

Champagne Airline Chicken Breast**

Champagne Cream Sauce | Crispy Chicken Skin | Chive |
Fresh Black Truffle

PORK

Michigan Harvest Pork Loin

Butternut Squash Puree | Cherry & Apple Chutney | Chive



Mesquite Grilled Pork Loin

Blackberry BBQ Sauce | Scallion Curls

Smothered Roasted Pork Loin

Sauce Diane | Morel Mushrooms | Fine Herbs | Garlic

Bone-In Center Cut Pork Steak**

Apple Butter | Balsamic Honey Glaze | Pink Peppercorn

SEAFOOD

Wild Caught Salmon

White Wine | Leek | Creamy Lemon Dill Sauce | Fried Caper

BBQ Salmon

Bourbon Berry BBQ Sauce | Scallion | Espelette

Pistachio Encrusted King Salmon**

Maple | Dijon | Lemon

Hibachi Seared Salmon

Bang Bang Sauce | Togarashi | Minced Chive

Lake Superior Whitefish Siciliano

Italian Bread Crumbs | Parmesan Cheese | Amogio Sauce

Pan Seared Chilean Sea Bass **

Ver Jus | Espelette | Melon

Herb Encrusted Halibut **

Parmesan | Garlic | Lemon | Fine Herbs

Jumbo Shrimp Scampi Brochettes**

Garlic Herb Butter | Lemon

BEEF

Roasted Beef Tenderloin Market Upcharge PP

Cooked Medium Rare | Finished with Sea Salt, Toasted Peppercorns & Minced Chive | Choice of Demi Glacé or Sauce Diane



5oz Filet Mignon Market Upcharge PP

Cooked Medium Rare | Finished with Sea Salt, Toasted Peppercorns & Minced Chive | Choice of Demi Glacé or Sauce Diane

8oz Filet Mignon Market Upcharge PP

Cooked Medium Rare | Finished with Sea Salt, Toasted Peppercorns & Minced Chive | Choice of Demi Glacé or Sauce Diane

10oz NY Strip Market Upcharge PP

Cooked Medium Rare | Finished with Sea Salt, Toasted Peppercorns & Minced Chive | Choice of Demi Glacé or Sauce Diane

12oz Ribeye Market Upcharge PP

Cooked Medium Rare | Finished with Sea Salt, Toasted Peppercorns & Minced Chive | Choice of Demi Glacé or Sauce Diane

Steak Toppers

Crab & Béarnaise \$3 per person

Blue Cheese Gratin \$1 per person

Sautéed Wild Mushroom Blend \$1 per person

Garlic Herb Shrimp \$4 per person

Surcharges may be added to final price based on market conditions at time of booking or event. Your event coordinator will keep you informed of any changes.

SIDES

****Premium selection included in platinum package or available for upcharge**

SALADS

House Salad

Mixed Greens | English Cucumber | Shaved Red Onion | Cherry Tomato

Caesar Salad

Baby Romaine Heart | Lemon Garlic Ceasar | Gluten Free Crouton | Shaved Parmesan

Michigan Salad **

Spring Mix | Dried Cherries | Strawberries | Feta | Walnuts | Raspberry Tarragon Vinaigrette

Wedge Salad**

Iceberg Lettuce | Bacon | Blue Cheese | Cucumber | Red Onion | Egg | Ranch Dressing

Apple & Arugula Salad**

Walnuts | White Cheddar | Pink Peppercorns | Apple Butter | Pickled Apple | Cider Vinaigrette

VEGETABLES

Green Bean Almondine

Lemon Garlic Butter | Roasted Almond Slices

Baby Carrots

Honey Butter Glaze | Espellete

California Blend

Cauliflower | Broccoli | Carrots

Michigan Blend

Zucchini | Yellow Squash | Carrot | Cauliflower

Roasted Jumbo Asparagus (\$1 upcharge pp)

Lemon Garlic Butter or Béarnaise Sauce

STARCH

Whipped Potatoes

Roasted Garlic Butter | Parsley

Roasted Red Skin Potatoes

Garlic | Herbs De Provence

Smash Potato

Crispy Skin | Bistro Sauce | Chive

Chateau Potatoes

Thyme | Garlic | Peppercorn | Butter | Fleur De Sel

Lyonnais Potatoes

Sautéed Fingerlings | Caramelized Onion | Butter | Parsley

Salt Encrusted Baked Potato

Whipped Chive Butter

Loaded Duchess Potatoes**

Cheddar | Bacon | Scallion

Gratin Dauphinois**

Parmesan & Gruyere Cheese | Cream | Garlic

Wild Rice Pilaf

Slivered Almonds | Shaved Brussel Sprouts | Brown Butter

Saffron Rice Pilaf

Roasted Spring Onions | Toasted Pine Nuts | Moroccan Spices

Farro Risotto**

Shaved Asparagus | Parmesan

PASTA \$3 per person

Choice of Pasta

Penne | Cavatappi | Farfalle | Orecchiette | Rigatoni

Choice of Sauce

Marinara | Alfredo | Pesto Cream | Palomino | Mushroom Ragu

VEGETARIAN

Eggplant Parmesan

Panko Parmesan Breadcrumbs | Marinara | Micro Basil

Wild Mushroom Risotto

Parmesan | English Peas | Truffle Oil | Fine Herbs

Michigan Harvest Parisian Gnocchi

Butternut Squash Puree | Brown Butter | Toasted Pine Nuts | Fried Sage

Caprese Parisian Gnocchi

Perlini Mozzarella | Heirloom Tomato | Micro Basil | Olive Oil | Balsamic | Sea Salt

Cheese Tortellini

Roasted Broccolini | Pesto Cream Sauce | Shaved Parmesan

Truffle & Mushroom Polenta

Mornay Sauce | Fine Herbs | Mushroom Ragu | Truffle Oil

VEGAN

Ratatouille Confit Byaldi

Zucchini | Squash | Eggplant | Tomato | Romesco Sauce | Black Truffle

Korean Fried Cauliflower

Crispy Tempura | Gochujang | Orange Zest | Sesame Seed | Scallion | Pickled Grapes

Stuffed Butternut Squash

Quinoa | Kale | Chickpeas | Dried Cherries | Toasted Pumpkin Seeds

Surcharges may be added to final price based on market conditions at time of booking or event. Your event coordinator will keep you informed of any changes.

STATIONS

THREE STATIONS AND 50 GUEST MINIMUM REQUIRED

FOUR STATION MINIMUM FOR 100+ GUESTS

****CHEF ATTENDANT REQUIRED \$75**

APPETIZER

★ Mash Potato Martini Bar \$10 per person

Whipped Potato | Gravy | Cheese Sauce | Shredded Cheddar | Sour Cream | Bacon | Scallion | Jalapeño | Mashed Sweet Potato | Bourbon Maple Sauce | Candied Pecans | Nutella | Marshmallow

Sushi Station \$20 per person

California Rolls | Spicy Tuna Rolls | Michigan Rolls | Rainbow Rolls | Crab Rangoons | Miso Soup | Squid Salad | Seaweed Salad | Ginger Salad

★ Antipasta \$10 per person

Shaved Ham | Prosciutto | Capicola | Salami | Feta Stuffed Olives | Toasted Marcona Almonds | Peppers | Marinated Artichoke Hearts | Boursin Garlic Herb Cheese Spread | Assorted Crackers

★ Crostini Towers \$15 per person

Lobster Salad | Mozzarella & Pesto | Smoked Salmon with Citrus Cream Cheese & Dill | Whipped Goat Cheese with Fresh Strawberries & Honey | Roast Beef with Horseradish Dijon Sauce | Basil Garlic Bruschetta

CARVING

★ Herb Encrusted Turkey Breast \$12 per person**

Whole Grain Honey Mustard | Turkey Jus De Volaille | House-made Bread & Whipped Butter

★ Honey Baked Ham \$12 per person**

Bourbon Maple Sauce | Grilled Pineapple | Espelette | House-made Bread & Whipped Butter

★ Carved Slow Roasted Eye of Round \$15 per person**

Au Jus | Horseradish Cream Sauce | House-made Bread | Whipped Butter

Carved Herb Encrusted Prime Rib \$18 per person**

Au Jus | Horseradish Cream Sauce | House-made Bread & Whipped Butter

Carved Roasted Beef Tenderloin \$20 per person**

Demi Glacé | Sauce Diane | Béarnaise | House-made Bread & Whipped Butter

Frenched Rack of Lamb \$22 per person**

Dijon Herb Encrusted | Roasted Jumbo Asparagus | Red Wine Demi Glacé

LIVE ACTION

★ Pasta \$15 per person**

Cheese Tortellini | Farfalle | Orecchiette | Potato Gnocchi | Gluten Free Penne | Alfredo | Marinara | Palomino | Pesto Cream | Mushroom Ragu | Italian Sausage | Grilled Chicken | Italian Style Meatballs | Mushrooms | Onions | Peppers | Broccoli | Roasted Garlic Kale | Shredded Mozzarella | Shaved Parmigiano-Reggiano | Grated Pecorino | Grilled Garlic Bread

★ Stir Fry \$15 per person**

Pork | Shrimp | Chicken | Broccoli | Cauliflower | Mushrooms | Green Onions | Snap Peas | Peppers | Carrot | Bean Sprouts | Baby Corn | Water Chestnuts | Sesame Seeds | Fried Rice | Soba Noodles | White Rice | Teriyaki | Sweet Thai Chili | Miso Beurre Monte | Sweet & Sour Spring Rolls

★ Burrito & Taco Bar \$14 per person**

Seasoned Ground Beef | Ancho Chili Chicken | Pork Carnitas | Spanish Rice | Beans | Queso Cheese | Shredded Cheddar Cheese | Scallions | Fresh Jalapeño | Pico De Gallo | Cilantro Crema | Salsa | House-made Tortilla Chips | Flour Tortillas | Hard Corn Taco Shell

ADDITIONAL OPTIONS

★ Salad Bar \$12 per person

Mixed Green Salad | Caesar Salad | Baby Spinach & Arugula | Ham | Bacon | Salami | Egg | Cheddar | Feta Cheese | Blue Cheese | Strawberry | Mandarin Orange | Cucumber | Cherry Tomato | Red Onion | Carrots | Sunflower Seed | Sliced Almonds | Cottage Cheese | Raspberry Tarragon Vinaigrette | Creamy Balsamic Vinaigrette | Champagne Vinaigrette | Italian | Ranch

★ Sliders \$13 per person

Burgers on Brioche Bun with Caramelized Onions & Zip Aioli | BBQ Pulled Pork on Hawaiian Roll with B&B Pickles & Slaw | Ancho Chili Chicken on Brioche with Pico De Gallo & Cilantro Crema | Waffle Fries | Sweet Potato Fries | Dill Pickles | Condiments

Smokehouse BBQ \$16 per person

Smoked Chicken | Mac & Cheese | Baked Beans | Coleslaw | Potato Salad | Jalapeño Cheddar Corn Bread | Watermelon Salad

Chesapeake Bay Market Price

Seared Jumbo Lump Crab Cakes | Lobster Rolls | Shrimp Cocktail | Remoulade | Lemons | Soup Bar with Clam Chowder & Lobster Bisque

★ Included in Gold Package

Surcharges may be added to final price based on market conditions at time of booking or event. Your event coordinator will keep you informed of any changes.

ENHANCEMENTS

DESSERTS

Campfire S'mores

\$6 per person

Assorted Marshmallows | Live Camp Fire Roasting Station | Peanut Butter Cups | Hersey's Milk Chocolate | Nutella Spread | Almond Butter | Chocolate & Honey | Graham Crackers

Decadent Patisserie

\$9 per person

Assorted Miniature Pastries, Cakes, Pies, Tortes & Cheesecakes | Array of Mousse Cups & Chocolate Truffles



What's Poppin

\$4 per person

Array of Gourmet Popcorn | Savory to Sweet | Choice of Six Flavors | Great Party Favor

Cheesecake Parfait

\$6 per person

Dark Chocolate Pecan with Salted Caramel | Meyer Lemon with Raspberry | Blueberry with Candied Lime | Madagascar Vanilla with Strawberry

Michigan Apple Orchard

\$5 per person

Hot & Cold Pressed Apple Cider | Cinnamon Sugar Orchard Donuts | Caramel Dipped Apples | Apple Pie | Vanilla Ice Cream



Crepe Brûlée

\$6 per person

Passion Fruit | Madagascar Vanilla | Chocolate | Coconut Cream | Lavender Crepe Brûlées

Cookie Monster

\$5 per person

Regular and Chocolate Milk Shooters | Assorted House-made Cookies | Vanilla Ice Cream | Sander's Hot Fudge | Salted Homemade Caramel

LATE NIGHT

Sliders

\$6 per person

Gourmet Beef Sliders | Melted Cheddar Cheese | Grilled Onions | Waffle Fries | B&B Pickles | Ketchup | Mustard | Bistro Sauce

Detroit Coney Island

\$5 per person

All Beef Nathan's Hot Dogs | Brioche Hot Dog Buns | Detroit Style Chili | Minced Onions | Mustard | Fries | Cheddar Cheese Sauce



Nacho Bar

\$6 per person

Fresh Tortilla Chips | Queso Cheese | Seasoned Ground Beef | Pico De Gallo | Scallions | Banana Peppers | Olives | Cilantro Crema | Fresh Jalapeños | Fire Roasted Salsa

Pizza Party

\$5 per person

Assorted House-made Pizza | Cheese Bread | Ranch & Pizza Sauce

Pretzel Cart

\$5 per person

Served with Soft Pretzel Knots, Twists and Breadsticks | Assorted Hard Pretzels | Cheddar Beer Cheese | Dijon Honey Sauce | Sweet Cream Cheese

China Town

\$7 per person

Tempura Fried Sweet & Sour Chicken | Hibachi Style Fried Rice | Crab Rangoon | Pan Seared Dumplings | Spring Rolls

Surcharges may be added to final price based on market conditions at time of booking or event. Your event coordinator will keep you informed of any changes.

OFF SEASON WEDDING PACKAGES

FRIDAY & SATURDAY \$86 PER PERSON

SUNDAY \$76 PER PERSON

Prices reflect 2026 season. 2027 Off Season Package Pricing Friday & Saturday \$91 / Sunday \$81

Includes Soft Drinks, Coffee and Tea, White, Ivory, or Black Floor Length Table Linens, Chiavari Chairs, Day of Coordinators, Table Set Up, Clean Up, Cake Cutting, Champagne Toast for Head Table, and Homemade Bread & Butter With All Dinners.

Family style and buffet add + \$3 to + \$6 pp / Choice Menu add + \$2 pp / Duet Menu add + \$3 pp.
Chair Covers add +\$3, Sash add + \$1.

Off season dates are November 1st thru April 30th & requires 150 guest minimum.

Prices do not reflect a 20% service charge and applicable sales and use tax (based per person).

NICKLAUS BAR PACKAGE

BEER - CHOOSE TWO KEG BEERS.

LIQUOR - Tanqueray Gin, Canadian Club, Tito's Vodka, Captain Morgan Spiced Rum, Dewar's Scotch, Jack Daniels, Jameson Whiskey, Jim Beam, Bacardi Rum, Parrot Bay Coconut Rum, Baileys Irish Cream and Kahlua.

WINES - Chardonnay, Moscato, Merlot and Cabernet Sauvignon
Bartenders, Fresh Fruit Garnishes and all mixes.

SALAD

HOUSE SALAD

Mixed Greens | English Cucumber | Shaved Red Onion | Cherry Tomato | Carrot
served with choice of ranch, italian or raspberry vinaigrette dressing.

ENTRÉES

ONE MEAT PLATED ENTRÉE

Choice of one starch and one vegetable

ENHANCEMENTS

(CHOOSE ONE)

Detroit Coney Island | Pizza Party | Pretzel Cart

Surcharges may be added to final price based on market conditions at time of booking or event. Your event coordinator will keep you informed of any changes.

SHOWERS & LUNCHEONS

\$26 PER PERSON

****CHEF ATTENDANT REQUIRED \$75**

BRUNCH STATION**

Action Station Chef Prepared Omelettes | Sausage or Bacon | Breakfast Potatoes | Belgian Waffle Bar |
Fresh Fruit Display or Yogurt Parfaits

PASTA & SALAD STATION**

Action Station Chef Prepared Pasta | Salad Bar | Housemade Bread & Whipped Herb Butter

PIZZA & SALAD STATION

Assorted Wood-Fired Pizzas | Garlic Herb Cheese Bread | Buffalo Chicken Wings | Salad Bar

SOUP & SANDWICH STATION

Turkey or Italian Submarine Sandwich | Tomato Bisque or Loaded Potato Soup | Pasta or
Potato Salad | Tuna or Chicken Salad Croissants | Fruit Salad or Coleslaw | Assorted Pickles

An \$80 bartender fee will be added on all cash bars /\$75 per Chef attendant needed.
(One Chef attendant per 50 guests)

Prices do not reflect a 20% service charge and applicable sales and use tax
(based per person).

Based on a minimum of 30 adult guests, smaller parties will incur an additional rental fee.
No rental fee if your wedding is booked with us. Includes up to three hours of guest time,
one hour setup.



*Surcharges may be added to final price based on market conditions at time of booking
or event. Your event coordinator will keep you informed of any changes.*

REHEARSAL MENU

\$28/PP

FIRST COURSE

(choose one)

House Salad

Mixed Greens | English Cucumber |
Shaved Red Onion | Cherry Tomato

Caesar Salad

Baby Romaine Heart | Lemon Garlic
Caesar | Gluten Free Crouton | Shaved
Parmesan

MAIN COURSE

(choose two)

Chicken Marsala or Chicken Piccata

Garlic Herb Red Skins | Roasted Asparagus

Wild Caught Salmon

Creamed Leeks | Lemon Dill Sauce |
Fried Caper | Garlic Roasted Broccolini

Mesquite Pork Tenderloin

Blackberry BBQ | Chive | Whipped
Potato | Honey Glazed Carrots



\$38/PP

FIRST COURSE

(choose one)

House Salad

Mixed Greens | English Cucumber |
Shaved Red Onion | Cherry Tomato

Caesar Salad

Baby Romaine Heart | Lemon Garlic
Caesar | Gluten Free Crouton | Shaved
Parmesan

Michigan Salad

Spring Mix | Dried Cherries |
Strawberries | Feta | Walnuts |
Raspberry Tarragon Vinaigrette

Wedge Salad

Iceberg Lettuce | Bacon | Blue Cheese |
Cucumber | Red Onion | Egg | Ranch
Dressing

MAIN COURSE

(choose two)

Chicken Marsala

Creamy Mushroom Marsala Sauce |
Garlic Herb Red Skins | Roasted
Asparagus

Wild Caught Salmon

Creamed Leeks | Lemon Dill Sauce |
Fried Caper | Garlic Roasted Broccolini

Mesquite Pork Tenderloin

Blackberry BBQ | Chive | Whipped
Potato | Honey Glazed Carrots

Petit Filet Mignon

Garlic Whipped Potato | Asparagus |
Red Wine Demi Glacé

FINAL COURSE

Death By Chocolate Cake

Chantilly Cream | Fresh Raspberry

\$48/PP

FIRST COURSE

(choose one)

Lobster Corn Dog

Asian Cabbage Slaw | Stone Ground Mustard Aioli

Bacon Wrapped BBQ Chicken

Carolina BBQ Sauce | Scallion Curl

Vegetarian Spring Roll

Spicy Raspberry Sauce | Chive

SALAD COURSE

(choose one)

House Salad

Mixed Greens | English Cucumber |
Shaved Red Onion | Cherry Tomato

Caesar Salad

Baby Romaine Heart | Lemon Garlic
Caesar | Gluten Free Crouton | Shaved
Parmesan

Michigan Salad

Spring Mix | Dried Cherries | Strawberries | Feta |
Walnuts | Raspberry Tarragon Vinaigrette

Wedge Salad

Iceberg Lettuce | Bacon | Blue Cheese | Cucumber |
Red Onion | Egg | Ranch | Dressing

MAIN COURSE

(choose two)

Champagne Chicken

Black Truffle | Champagne Cream Sauce | Potato Puree |
Chive | Broccolini

Mesquite Pork Tenderloin

Blackberry BBQ | Chive | Whipped Potato | Honey Glazed
Carrots

5oz Filet Mignon

Garlic Whipped Potato | Asparagus | Red Wine Demi
Glacé

Pan Seared Chilean Sea Bass

Fine Herbs | Parmesan Risotto | Asparagus

FINAL COURSE

(choose one)

Death By Chocolate Cake

Chantilly Cream | Fresh Raspberry

Crème Brûlée

Passionfruit | Berries | Fried Mint

NY Style Cheesecake

Chantilly Cream | Imported French
Strawberry Jam

**Taxes and gratuity not included.*

*Surcharges may be added to final price based on market
conditions at time of booking or event. Your event
coordinator will keep you informed of any changes.*

ALL KIDS MEALS \$20

ACCOMMODATIONS

ON-SITE LODGING AVAILABLE AT SOLITUDE INN ON THE GREEN

Book online by visiting:
www.solitudeinnonthegreen.com

SHUTTLE SERVICES FOR OFF-SITE LODGING

BOOK OUR SHUTTLE TO AND FROM LOCAL HOTELS AND CAMPGROUNDS SHUTTLE ACCOMMODATES UP TO 24 PEOPLE

(Minimum two trips, separate contract must be booked one month in advance)

Two Trips \$300 | Three Trips \$400

BOOK FOUR + TRIPS FOR DISCOUNTED RATES:

Four Trips \$500 | Five Trips \$500 | Six Trips \$600

Additional stops & locations may be added.

OFF-SITE LODGING

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PORT HURON KOA

5111 Lapeer Road, Kimball, Michigan 48074
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Surcharges may be added to final price based on market conditions at time of booking or event. Your event coordinator will keep you informed of any changes.

SITE INFORMATION

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CEREMONY SITE RENTAL

\$500- when booking ceremony and reception at Solitude Links
\$1000- when booking only ceremony at Solitude Links up to 100 guests
\$1500 - when booking only ceremony at Solitude Links up to 200 guests

ALL CEREMONIES INCLUDE

Gazebo on the water for one hour
Set up and clean up of the site
200 white garden chairs (additional white garden chairs - \$2.50 per chair)
A mid-week wedding rehearsal
Ceremony coordination

HALL CAPACITIES

Deposit applied to balance

(WITH OPEN DANCE FLOOR BASED ON AVAILABILITY)

REFLECTION HALL - Minimum 30 / Maximum 80 | Deposit \$500

HARMONY HALL - Minimum 80 / Maximum 150 | Deposit \$1500

TRANQUILITY HALL - Minimum 150 / Maximum 200 | Deposit \$1500

THE GRANDE HALL - Minimum 200 / Maximum 400 | Deposit \$2000

ENTIRE FACILITY - Minimum 400 / Maximum 500 | Deposit \$2500

ADDITIONAL INFORMATION

Solitude Links offers an installment program that is based on the targeted guest count at your per-person negotiated price divided into four equal payments. 14 days prior to your event, final payment will be due.

During this meeting, all menu/beverage selections, setup instructions, vendor information, and final guest counts are tallied.

Guest counts can be increased up to one week before the event up to booked room maximum, but no reductions will be allowed.

Food is ordered on the final guest count given at the final appointment. An itemized invoice will be presented to you. All charges will be based upon actual guest count as long as it meets the minimum requirements.

Acceptable forms of payment include cash, personal or business checks, Paypal and credit cards.

All checks must clear 14 days prior to event.

FREQUENTLY ASKED QUESTIONS

► Hi, just wondering how large the gazebo is?

Our gazebo's entry arch is 8 1/2 feet high, 9 1/2 feet wide. There are (8) columns which are 3 1/2 feet in diameter. You are welcome to decorate the gazebo but we ask that nothing be nailed. You will need to bring your own ladder and are responsible for the set up and removal of any gazebo decorations.

► Your outdoor gazebo area looks fantastic to have our wedding – but since this is Michigan we are wondering what happens if it should rain?

We try everything in our power to accommodate an inside alternative should inclement weather occur. There are a few considerations, the size of the weddings and what banquet halls are in use for the day. We can seat up to 100 in the lower Reflection Hall as a chapel if not in use. We can also hold the ceremony under the covered patio area if weather permits. If all rooms are booked and weather does not permit, we set up your ceremony in your reception hall on the dance floor.

► Is there power available inside the gazebo for our DJ?

Power is available in the gazebo for DJ setups.



► Your place is so beautiful with a ton of outdoor picture opportunities – what options are available?

Solitude Links has many beautiful settings for your pictures. The area around the club house and the waterfall are most popular with our brides. We do ask that you be courteous of the greens as heels can cause damage. If you are using a preferred photographer, you may go out further on the course as well as to one of our bridges by golf cart, many of our brides like the uniqueness of these settings. Your Event Coordinator can coordinate this with the pro-shop to allow you to get the best photo opportunities as well as be considerate of our golfers out on the course. Golf cart use is limited only if you have a preferred photographer and would like to do something fun, if not using a preferred vendor, the carts are intended for our golfers only.

► Do I need a marriage license from St. Clair County?

Michigan residents must apply for their marriage license in the county in which they live. In Michigan, marriage licenses are granted by the county clerk's office. Once your application is approved, there is a three day waiting period before you can use the license. You must use your marriage license within 30 days of the validation date, or it will expire.

► Since your location is on a Golf Course, are there any golf options available?

When booking your wedding with us, you get two free rounds of golf. Tee Times need to be set up with the Event Coordinator prior to your wedding.

► Can I use my own DJ and photographer?

While we encourage you to use our Preferred Vendors, Outside vendors are welcome, we just require those vendors to supply Solitude Links with a copy of their liability insurance certificate (Accord).

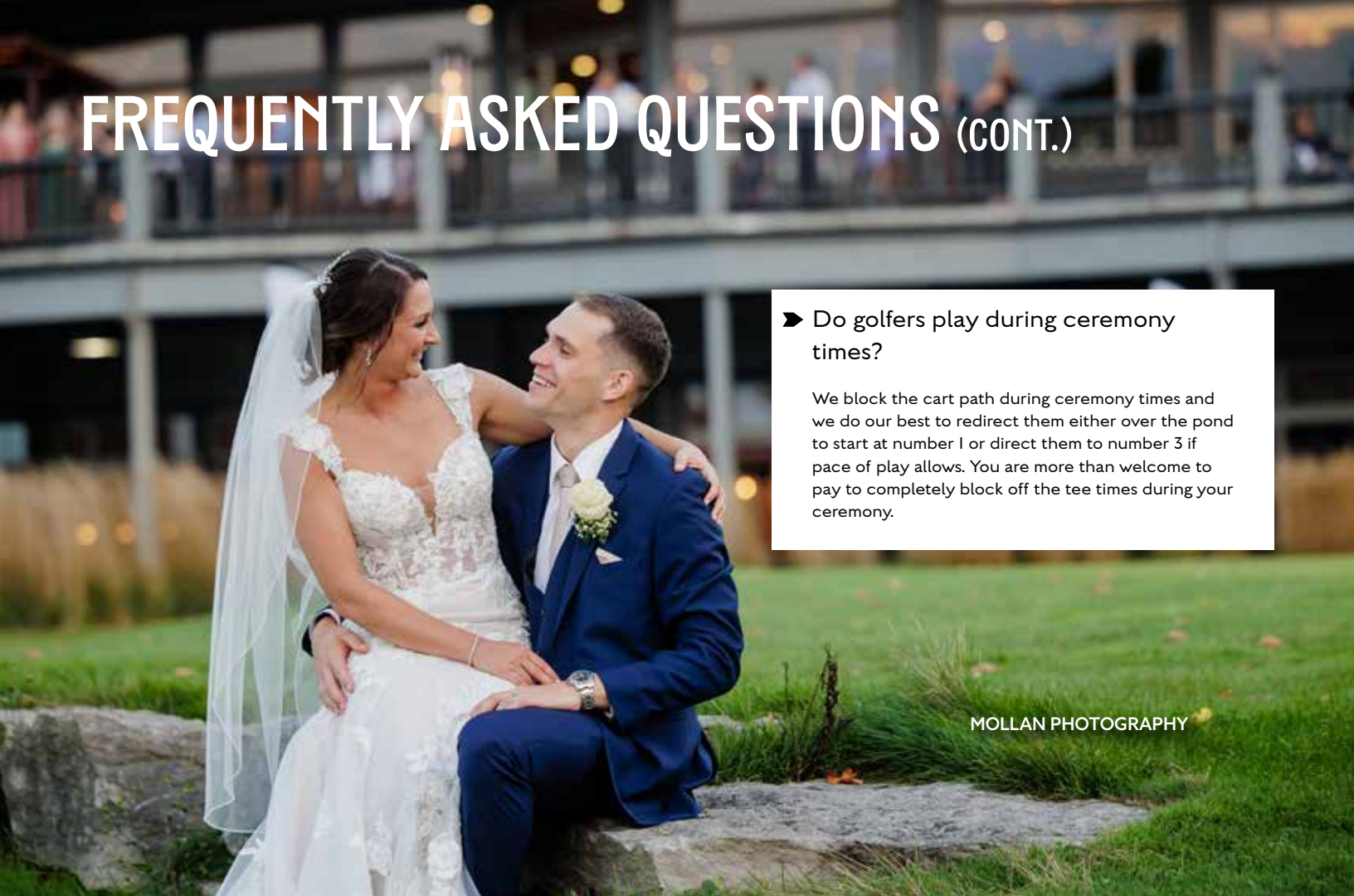
► Will we be able to use the upstairs balcony during our reception?

We are very proud of our upper balcony. We have multiple seating areas, fire pits and outdoor space heaters. We also have an outdoor bar that is available at an extra fee for your event. The balcony will be set up and fully in use for every event, weather permitting.

► Can our guests smoke?

Smoking is allowed at the front entrance only, smoking is not permitted on the balcony.

FREQUENTLY ASKED QUESTIONS (CONT.)



MOLLAN PHOTOGRAPHY

► Do golfers play during ceremony times?

We block the cart path during ceremony times and we do our best to redirect them either over the pond to start at number 1 or direct them to number 3 if pace of play allows. You are more than welcome to pay to completely block off the tee times during your ceremony.

► Hello, we would like to tour your venue, but were hoping to find out a little info first – what is your bar set up?

We have 4 bars – one in the lower level hall, two in the upper level hall/halls with the option to have an open bar outside on the deck. All of our bar packages include a bartender. Our ServSafe Alcohol Training ensures we are compliant with the Michigan Liquor Control Code. We do not serve shots or on the rocks drinks with our open bar packages. All drinks are single shots and have to have a mixer. Typically, the bars will close during the dinner hour. There are packages that allow you to pay a per person price to keep the bar open during dinner and/or if you would like to extend your service time for a later reception. Our outdoor deck bar can be added for a rental charge for any event. The Outdoor Bar is non-refundable should there be inclement weather conditions. Bartenders are based off total guest counts, one Bartender per one hundred guests. Additional Bartenders can be added for an additional fee. Our Event Coordinator will be happy to discuss all of these options to accommodate your needs.

► Flowers for Ceremony

Any petals/flowers that will be tossed or spread must be real, no artificial petals/flowers are allowed. If you have a traditional flower girl, those petals must also be real.

► We have children and adults with food allergies and vegetarian preferences will that be ok?

We are happy to accommodate any Vegetarian, Vegan, Gluten free or special allergies. This is something that should be discussed with your Event Coordinator as you plan your wedding's menu.

► Is there a place for me and my bridesmaids to get dressed or somewhere private that we can keep our belongings and freshen up?

We have three beautiful bridal suites, two upstairs and one downstairs. The Harmony Suite and the Tranquility Suite are upstairs. These rooms are yours for the day and your suite will be based on which hall you have booked. If you have booked the Grande Hall, you get use of both suites. Our lower level Reflection Hall gets the lower level bridal suite available to you and your wedding party. All three rooms have code padlocks and are secure for your belongings.

► I noticed you have a shuttle – just curious how many people it seats and what arrangements can be made?

Our shuttle seats (24) twenty guests with or without golf. We work with you to determine how many runs and what times you need based on how many guests would need the service. Shuttle runs start at \$250.00/rt. We will run to any Port Huron local locations.



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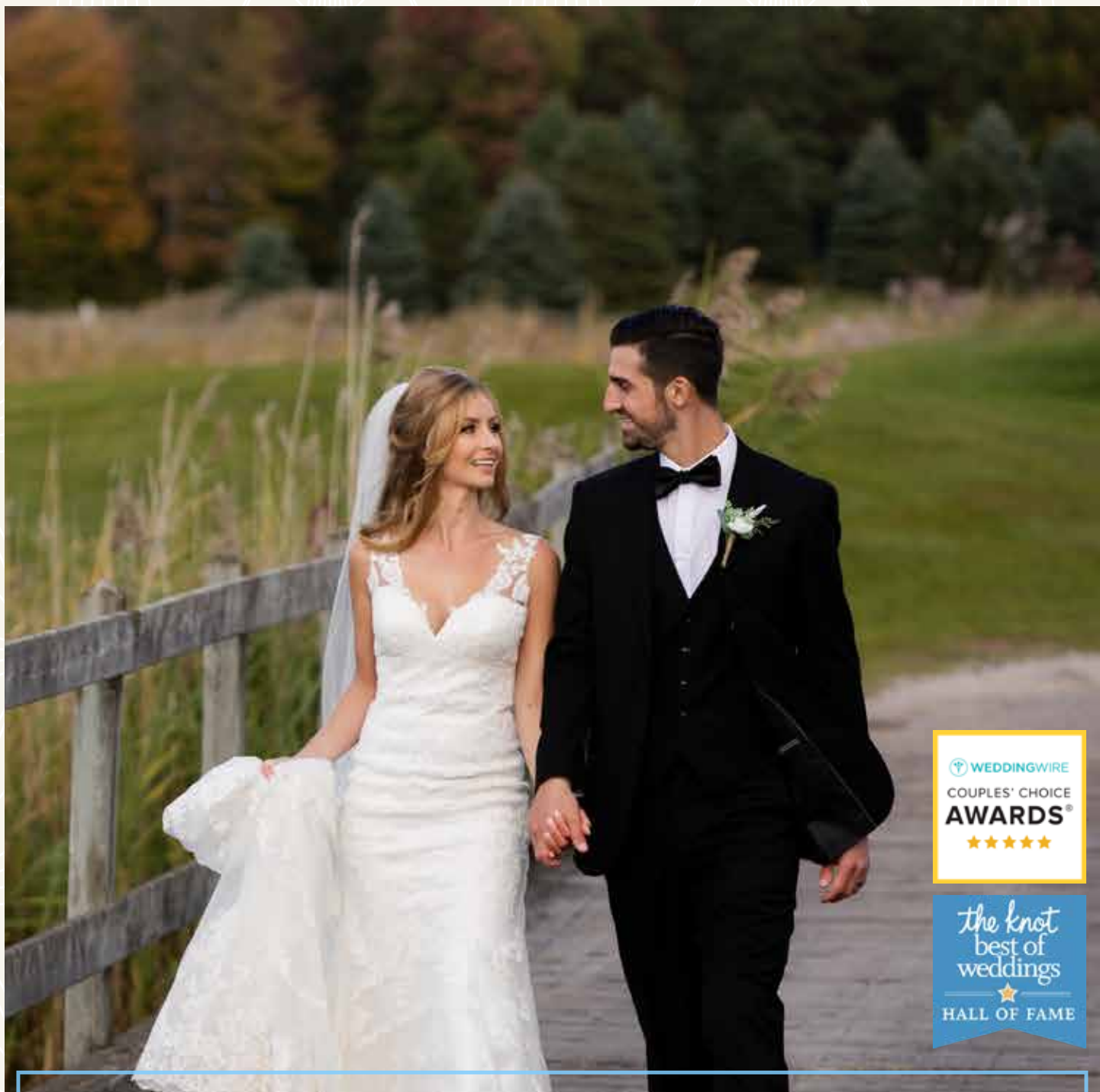
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