



SILVER SPRING  
— GOLF CLUB —

# *Weddings & Receptions*



262.252.4994

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

N56 W21318 Silver Spring Drive, Menomonee Falls, WI 53051



# Wedding Packages

## Romance - \$60/person

- Seven Hour Reception
- Choice of Dinner
- Fresh Baked Rolls and Butter
- Coffee and Tea Service
- Water Service with Dinner
- Complimentary Cake Cutting
- House White Table Linens and Linen Napkins
- Champagne Toast
- Service and Bartending Staff



## Passion - \$70/person

*Includes Items from the Romance Package with the Addition of:*

- Cheese, Fruit, and Vegetable Platters
- Late Night Pizza Bar
- Hosted Soda All Evening

## Bliss - \$80/person

*Includes Items from the Romance & Passion Packages with the Addition of:*

- One Hour of Open Bar House Brands
- Hosted House Wine All Evening
- Choice of One Domestic Draft Beer Selection All Evening
- Two Hand Passed Hors D'oeuvres

# Dinner Choices

## Plated Dinner

- One Plated Salad
- Two Protein Choices
- One Vegetarian Option (Plated)
- One Vegetable
- One Rice/Starch

## Buffet Dinner

- One Plated Salad
- Two Protein Choices
- One Vegetarian Option (Plated)
- One Vegetable
- One Rice/Starch

## Dinner Stations

- One Plated Salad
- Three Dinner Stations



GF: Gluten Free    V: Vegetarian    VEG: Vegan

\*All Food & Beverage Items Are Subject to 5.0% Sales Tax and 20% Service Charge. Tax and Service Charge is Not Reflected in the Above Pricing\*





## *Hors D'oeuvres (Select Two)*

*\*Included with the Bliss Package Only*

### **Cold**

- Vegetable Platter (VEG)
- Fresh Seasonal Fruit Display (VEG)
- Domestic Cheese Platter (V)
- Caprese Skewers with Grape Tomato, Basil, Mozzarella and Balsamic Drizzle (V)
- Antipasto Skewer with Olives, Mozzarella, Salami, Grape Tomato and Basil Oil (GF)
- Bruschetta, and Olive Tapenade with Toasted Baguette (V) (VEG)

### **Hot**

- Swedish or BBQ Meatballs
- Sausage Stuffed Mushroom Caps
- Bacon Wrapped Water Chestnuts (GF)
- Beef Teriyaki Skewers (GF)
- Grilled Flatbread with Garlic Oil, Grape Tomatoes, Mozzarella, and Fresh Basil (V)
- Toasted Baguette with Brie and Warm Cranberry Compote (V)

## *Salads (Select One)*

**Garden Salad** – Fresh mixed greens, grape tomato, English cucumbers, carrot and herb vinaigrette (V) (GF) (VEG)

**Classic Caesar** – Chopped romaine lettuce, shredded parmesan cheese, croutons and Caesar dressing (V)

**Silver Spring Salad** – Fresh mixed greens, pickled red onion, candied pecans, dried cranberry, and raspberry vinaigrette (V) (GF)

## *Entrées (Select Two)*

*Plated or Buffet Entrees • A Third Option May be Chosen for an Additional Fee*

**Quarter Roast Chicken** – (Light and Dark) Herb roasted or BBQ glazed (GF)

**Pecan Crusted Chicken Breast** – Two pan fried chicken breasts with pecan breading, topped with a honey pecan compound butter

**Chicken Saltimbocca** – Two chicken breasts wrapped with prosciutto, provolone cheese and fresh sage, served with a lemon brown butter sauce (GF)

**Parmesan Crusted Tilapia** – Seasoned panko bread crumbs with fresh herbs and parmesan cheese, finished with a lemon dill bur blanc

**Oven Roasted Atlantic Salmon** – Roasted salmon glazed with an orange ginger sauce, and black and white sesame seeds

**Beef Burgundy** – Tenderloin of beef braised slowly with onion and mushrooms in a rich burgundy sauce, served over buttered egg noodles

**Sliced Herb Roasted Top Sirloin** – Herb roasted whole sirloin, prepared to medium, sliced and finished with a red wine mushroom demiglace

**Twin Tenderloin Medallions** – Salt and pepper rubbed, grilled with an herb, garlic compound butter (GF)

**Pork Milanese** – Breaded and pan fried pork cutlets served with a lemon caper sauce



## *Vegetarian Entrée (Select One)*

**Mushroom Raviolis** – Mushroom and cheese ravioli served atop a pesto cream sauce, balsamic reduction and fresh tomato relish (V)

**Vegan Stuffed Peppers** – Bell peppers stuffed with fresh vegetables, rice, and grains (VEG) (GF)

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## *Vegetables (Select One)*

- Seasonal Steamed Vegetables
- Roasted Carrots with Brown Butter
- Green Bean Amandine
- Roasted Asparagus
- Corn O'Brian

## *Rice & Starches (Select One)*

- Parmesan Risotto with Peas
- Mashed Potatoes (Garlic or Green Onion)
- Roasted Red Bliss Potatoes

## *Dinner Stations*

### **Smashed Potato Station**

Served with broccoli, assorted shredded cheeses, bacon, green onions, and sour cream (V) (GF)

### **Street Taco Bar**

Corn and flour tortillas, shredded beef and chicken, onion, cilantro, lime, sour cream, guacamole and tomato pico

### **Pasta Italiano**

(Choose Two) Chicken alfredo with fettuccine, cheese tortellini, baked penne with sausage and peppers, warm breadsticks

### **Chef Carved**

Whole herb roasted sirloin of beef with au jus and brandy mustard cream sauce, sliced whole roasted pork loin, apple and onion jus (GF)

### **Pig Roast**

Whole hog slow roasted on site, served with BBQ sauce, and slider buns (GF)

## *Late Night Snacks*

1 Hour of Service

### **Walking Tacos - \$7.95/person**

Tortilla chips, ground beef, seasoned chicken, cheese, onions, black olives, tomato, sour cream

### **Silver Dollar Sandwiches - \$100**

Turkey, ham and roast beef. Includes: lettuce, tomato, mustard and mayonnaise – 50 pieces

### **Pizzas - \$15 each**

Pepperoni, sausage, mushroom, onion, green pepper, black olives

### **Popcorn (V) (GF) - \$4.95/person**

Fresh kettle popped corn. Assorted seasonings

## *Rehearsal Menu*

All Items Available for Plated or Buffet

Plated Service - \$21.95/person • Buffet Service - \$20.95/person

Choice of Two Proteins Each

Minimum of 30 Guests Required for Buffets

Served with Mixed Green Salad, Vegetable Du Jour,

Chefs Choice of Potato, Assorted Prepared Salads, Rolls and Butter

- |   |   |
|---|---|
| • Herb Roasted or BBQ Glazed ¼ Chicken (GF) | • Sliced Herb Roasted Sirloin with a Red Wine Demiglace |
| • Baked Cod (GF)                            | • Parmesan Crusted Tilapia                              |
| • Beef Burgundy Tips with Egg Noodles       |   |
| • Chicken Parmesan with Linguine            |   |



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