Terra Verde Golf Course & Banquet Facilities



Banquet information for 2019 616-837-8249 www.terraverdegc.com tverde@live.com

Terra Verde

Golf Course, Restaurant, & Banquet Facilities

11741 Leonard Road, Nunica, MI, 49448

Terra Verde is proud of our three beautiful banquet facilities, warm and friendly service, and outstanding cuisine. Begin your new life together where the best are serving the best, as our professionally trained staff does their utmost to satisfy your each and every request. You want everything to be perfect, and we feel the same way!

The following information is provided to assist you in arranging the details of this memorable event.

Our package is a "One Price per Person" package and it includes the following below:

Room Fee*

Buffet Style or Plated Dinner Selection
Seating up to 340 people

Dance Floor*

Standard White Table Linens

Standard White Linen Napkins

Linen for Cake, Gift, Place Card and Hors d'oeuvres Tables

Golf Cart for Bride and Groom Sunset Cruise

Free Parking

Cake-Cutting Service

Customized Menus are Available

Experienced Wait Staff

Golf Opportunities Available

Our Banquet Facilities

Terra Verde West

Terra Verde West is a separate building that can hold up to 340 guests. This is a non-smoking building that is both heated and air-conditioned. It has a dance floor area, bar area, and an entrance deck off of the front of the building. It is nested on the golf course with windows that overlook the beautiful course, giving the room a light and airy appearance. This room is available for decorating a day before the event unless prior arrangements are made.

Terra Verde Restaurant

Terra Verde Restaurant can hold up to 140 guests, 120 nicely with a dance floor. This room is very beautiful and has a stunning view of the golf course. This is a non-smoking restaurant that is both heated and air-conditioned. It has vaulted ceilings with chandelier lighting and candelabras that give it an elegant feel. A dance floor must be rented and is required for this room if you are going to have dancing. The restaurant is available for decorating the morning of your reception.

All rooms are available till 12am of your event

* For outdoor ceremonies there is a set up fee of \$300.00 *

Appetizers

all selections are served per person and have a minimum of 35 people.

Cheese and Salami Display

An elegant display of domestic cheeses, salami and with assorted crackers, grapes & strawberries.

\$4.25

Fresh Fruit Display

A sweet array of cantaloupe, honeydew, pineapple, watermelon, grapes & strawberries.

\$4.25

Seasonal Vegetable Display

A colorful display of broccoli, cauliflower, carrots, celery, cherry tomatoes and cucumbers, served with homemade ranch.

\$3.25

Shaved Prime Rib Crustini

House crustini served with horseradish cheese and lean prime rib. \$4.00

Shrimp Cocktail

Fresh Shrimp served with house made cocktail sauce and lemon. \$29.95 lb. (Average 23-26 pieces)

Smoked Whitefish Pate

Fresh smoked Great Lakes Whitefish with house crustini's. \$3.75

Fresh Salami, Mozzarella and Tomato & Basil Skewers

Lightly drizzled with reduced balsamic vinegar.

\$3.25

Beef and Pepper Skewer

Choice beef lightly marinated with fresh peppers.

\$4.25

Creamy Spinach Artichoke Dip

A four-cheese blend of spinach, artichoke hearts & fresh baked crustini.

\$3.25

Marinated Chicken Skewers

Marinated in light oil and fresh house herbs.

\$3.75

Stuffed Mushrooms

Button mushrooms filled with Italian stuffing or Spinach and Artichoke Stuffing.

\$4.00

Meatballs

Premium meatballs in a zesty marinara sauce or Swedish Style meatball in rich sour cream gravy.

\$3.50

Fresh Spring Rolls

Served with a Teriyaki glaze.

\$4.00

Pork Empanada's

Pork chorizo sausage with onions, potato, and raisins.

\$4.00

Plated or Buffet Dinner Options

A choice of two entrées, a fresh salad & your choice of a vegetable, a starch & homemade bread.

Salad

A blend of iceberg & romaine garnished with grape tomatoes, cucumbers & red onion with choice of two dressings.

Entrees

Prime Rib-_Slow roasted and served with the natural roasting juices. Add \$3.00

8 oz. New York Strip-Lightly seasoned, served with table sauces. Add \$3.00

Sizzler Steak- Lightly seasoned and served with table sauce.

Beef Pot Roast- Slow roasted, served with traditional vegetables.

Stuffed Pork Loin- Lean pork loin stuffed with seasoned croutons, onion, celery & natural juices.

Oven Roasted Chicken- Golden breaded in natural roasting juices.

Grilled Chicken- Herb marinated chicken breast grilled to perfection.

Boursin Chicken- Golden breaded, served on angel hair pasta topped with boursin cheese & marinara sauce.

Swiss Steak- Tender Swiss steak braised in homemade tomato beef gravy.

Pork Roast- Roasted fresh hams served with natural gravy.

Burgundy Beef Tips with Button Mushrooms- Savory beef tips marinated and slow cooked in a hardy wine demi-glace.

Starches

Baked Potatoes- Idaho potatoes served with butter and sour cream.

Baby Red Potatoes- Quartered reds lightly seasoned and roasted till golden.

Smashed Potatoes- Red potatoes and chives in a creamy, savory mash.

Vegetables

Chefs Choice of Seasonable Vegetables

Or

Customer's Choice

Children's Dinners

\$13.00

Choice of One

Chicken Tenders and Fries, or Pepperoni Pizza

Bar Beverage Selections

Liquor: \$3.00-\$6.50

House- Popov Vodka, McMaster's Scotch, Banker's Club Gin, Canada House Whiskey, Heaven Hill Rum, Montezuma Tequila, DeKuyper Amaretto, DeKuyper Peach Schnapps.

Top Shelf- Seagram's 7, Jim Beam, Canadian Club, Bacardi Superior, Jose Cuervo Especial, DiSaronno Amaretto, Bailey's, Absolute Vodka, Southern Comfort, DeKuyper Peach Schnapps, Southern Comfort, Parrot Bay, Kessler.

Premium- Grey Goose Vodka, Tanqueray, Jack Daniels, Marker's Mark, Captain Morgan, Dewar's, Seagram's VO, Christian Brothers Brandy.

Wine: Glass \$5.00 Box (5l) \$75

House Wine- White Zinfandel, Merlot, Lambrusco, Cabernet Sauvignon, and Chardonnay available in box. Pinot Grigio, Moscato, and Piesporter by bottle only.

Specialty Wine- Available upon request in half case increments.

Champagne- Alcoholic \$25.00 a bottle or FRE Non-Alcoholic \$20.00

Beer: Can Domestic \$2.75, Premium \$3.00 Keg \$200 domestic

Domestic- Budweiser, Bud Light, Budweiser Select, Busch Light, Miller, Miller Light, MGD, Coors Light, Stroh's, Pabst, Michelob Light, Michelob Ultra, Busch NA, and O'Doul's.

Import- Heineken, Heineken Light, Labatt Blue, Blue Light, Corona, Killian's Irish Red, and Bud Light
Lime.

Soda: \$1.25 per glass

Coke, Diet Coke, Sprite, Squirt, Lemonade, Iced Tea.

Beverage Pricing

Punch \$35.00 (40 glasses) Coffee \$50.00 (50 cups) There are several bar options: A full cash bar, full tab bar, a tab on beer, wine and soda, or a tab with a pre-determined limit. We can explain these options to you further at your request.

The following information is provided as a guideline to assist you in planning your function. If you have any questions regarding these policies, please do not hesitate to contact one of our Managers here at Terra Verde. Thank you for selecting Terra Verde for your special event!

Meal Guarantees

- Meal selections must be completed with a banquet manager a month prior to your event. All menus quoted are current and subject to change without notice.
- Terra Verde requires final count to all meal selections be specified in two weeks in advance of the function. This number will be considered a guarantee not subject to reduction.
- Customized menus and kids menus are available.
- A food tasting is available for the bride and groom once the event is booked, upon arrangement with Banquet Manager.
- Final payment is due the day of the event. Cash or check is the preferred payment method. We do accept major credit cards; however there is a 3% service charge.

Pricing

- Our pricing includes: The room fee, your meal of choice, china, silverware, linen and cake-cutting service.
- All prices quoted are current and subject to change without notice.
- The fee for each bartender is \$100 for a maximum of 6 hours. We require one bartender for every 75-100 guests.
- Our banquet facilities can be used from 5:00pm till 12:00am. If an additional hour is needed, there is a small fee.
- There is an 20% gratuity and 6% sales tax on food and beverage.

• We offer white chair covers for our chairs at a cost of \$2.00/per cover.

Security

• Terra Verde shall not be responsible for the damage or loss of any merchandise or articles brought into the club.

Food & Beverage Service

- The Michigan Liquor Control Commission regulates the sale and service of alcoholic beverages. Terra Verde is responsible for the administration of these regulations. It is a policy that no alcoholic beverages can be brought on Terra Verde grounds.
- Terra Verde is responsible for the quality and freshness of the food served to our guests. No food products, other than a cake, are permitted in our banquet facilities from outside sources without prior permission, which includes; all favors. Additionally, food purchased from Terra Verde may not be taken off the premises after it has been served to guests.

Decorating

- All decorations, signs, party favors and displays must be approved by Terra Verde and removed the day of the event.
- No tape, tacks or other items that could damage our walls/tables may be used.
- No confetti/glitter may be used.
- All candles must be contained.

Pictures

• Pictures can be taken on the golf course. We ask that a manager takes you around the course and no heels can be worn.

Golf

• The group will receive four complimentary rounds of golf when booking an event.

Deposit

A \$1,000 deposit is required to reserve the date and the room for your event. The deposit is non-refundable; however it does come off the final bill.