



Orchard Hills

COUNTRY CLUB

2841 Niles Buchanan Rd. | Buchanan, MI | 49107
269.695.5991 | clubhouse@orchardhillsgc.com

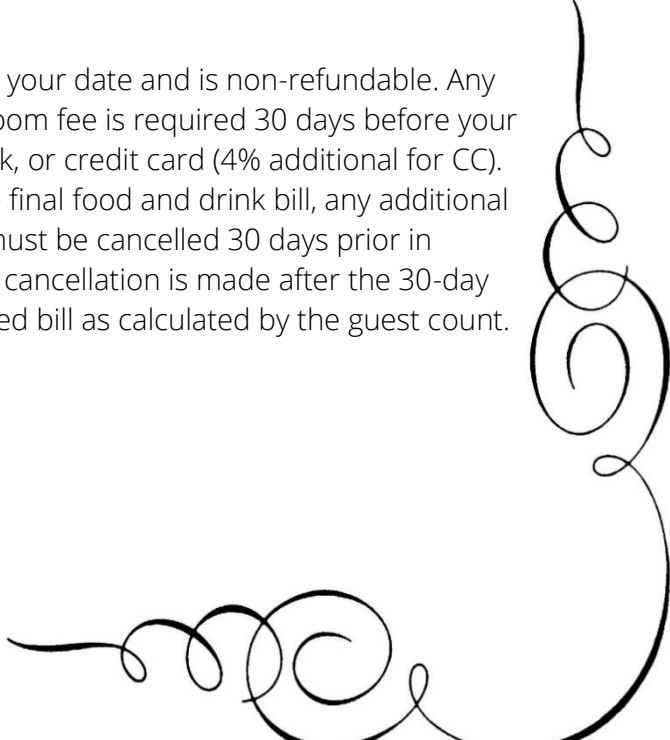


Event Policies and Pricing

We have 3 rooms that comprise our Clubhouse; The main dining room, dance floor and lounge. The main dining room is available at 10 am on the day of your event. The dance floor and lounge are available after 3 pm. Included in your rental is set-up of the rooms, silverware, glassware/plasticware, china and clean-up. Linens are \$2 per person which include tablecloths and napkins. The room rental is \$100 for under 50 guests, \$150 for under 100 guests, and \$200 for 100 or more.

Payment & Cancellations

Orchard Hills Country Club will use your deposit to hold your date and is non-refundable. Any cancellation or postponement must be in writing. Full room fee is required 30 days before your scheduled event. Payments may be made by cash, check, or credit card (4% additional for CC). Gratuity of 20% and sales tax of 6% will be added to the final food and drink bill, any additional gratuity is at the sole discretion of the client. An event must be cancelled 30 days prior in writing; however, the deposit fee is then forfeited. If the cancellation is made after the 30-day window, the client agrees to pay one half of the estimated bill as calculated by the guest count.





Decorations

We do not permit affixing any materials to walls, floors or ceilings with nails, staples, tape, or other substances. We will be happy to work with your event to accommodate your decorating needs. Set-up and clean-up of decorations is the responsibility of the client. The use of confetti, silly string or fireworks are prohibited. Bubbles are allowed outdoors only. Candles must be in a non-spilling and non-fire threatening display.

Damages

Orchard Hills Country Club can hold the signing person/s responsible for any damages incurred during your event including theft and damage of property or premises. Excessive clean-up can also be assessed.

Cake

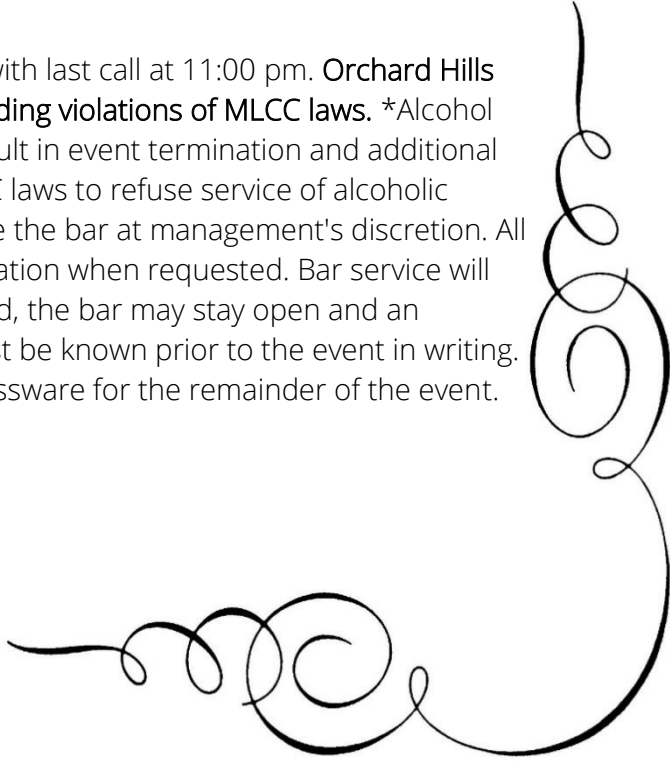
Orchard Hills Country Club allows the use of an outside licensed bakery for your special cake or desired dessert. We can cut your cake for a small additional charge.

Catering

Orchard Hills Country Club has an onsite licensed kitchen and all food is prepared here. Due to Michigan Food Health Laws, no food can be brought in (With the exception of a cake) and must be consumed on the premises. Final menu selections must be submitted 14 days prior to your event with final guest count 7 days prior and final food payment the day of your event. For off-site catering there is a \$50 delivery fee for under 50 people and \$100 delivery fee for 50 or more people. There will also be no added gratuity.

Beverage

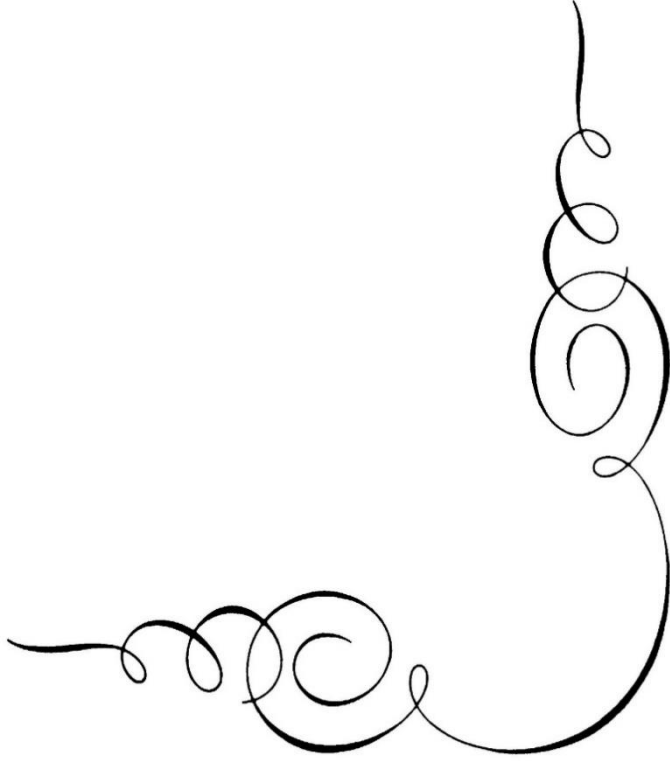
The bar will be open at the starting time of your event with last call at 11:00 pm. **Orchard Hills Country Club maintains a zero-tolerance policy in regarding violations of MLCC laws.** *Alcohol being brought in or minors being given alcohol may result in event termination and additional charges. We reserve the right to, and will enforce, MLCC laws to refuse service of alcoholic beverages to anyone appearing intoxicated and to close the bar at management's discretion. All persons of legal drinking age must supply valid identification when requested. Bar service will be closed for an hour during dinner service. If requested, the bar may stay open and an additional fee of \$150 will be added to the bill. This must be known prior to the event in writing. The bar will reopen after dinner and use disposable glassware for the remainder of the event.





Room Rental Rules & Regulations

All persons and personal belongings must be removed from the building by 12:00 am (midnight), last call will be at 11:00 pm (or earlier). Additional hours are billed at \$100 per hour. Orchard Hills Country Club and its employees are not responsible for supervising your guests at all times. The client shall be liable to Orchard Hills for their guests' negligent acts or willful conduct, and the client agrees to pay for any property damage created thereby. Orchard Hills and its employees shall not be responsible for damages or loss of you or your guests' property. The client agrees to indemnify and hold Orchard Hills and staff from any liability, loss or damage including reasonable attorney fees and court costs which it incurs as a result of client's or client's guests' negligent acts or willful misconduct or as a result of any damages to or loss of client's guests' property. Orchard Hills shall not be liable to client for loss of profit or actual consequential damages occasioned by its inability to perform any of its obligations under this agreement by reason of fire, strikes, war, civil disturbances, acts of God, unavoidable casualties, public carrier delays, inability to necessary supplies or acts of public authorities. Orchard Hills reserves the right to approve and control all functions including but not limited to the quality, style and volume of entertainment booked by customers. All subcontracted services, including bands, disc jockeys, florists, etc. must contact and make arrangements with Orchard Hills prior to the day of the event. All subcontractors must provide their own equipment, if tables are needed arrangements must be made with the manager prior to the event. Orchard Hills and employees are not liable for subcontractors and their equipment.



I/We agree to comply with all the terms and conditions of the contract, as well as State and Federal laws and regulations.

(Client) _____ Date _____

(Client) _____ Date _____

Date of Event _____ Venue Rental amount _____

(Manager)
Orchard Hills Employee _____ Date _____

Contact Information for Signee(s)

Address _____

Phone Number _____

Email _____



Dinner Buffet

Includes Entrée(s), Starch, Vegetable, House Salad, Roll & Butter

One Entrée - \$20 per person
Two Entrées - \$25 per person
Three Entrées - \$28 per person

Entree Selections

Bacon Wrapped Meatloaf
Bourbon Chicken Stir Fry
Duck Leg Cassoulet
Meat Lasagna

Pork Tenderloin
Roast Chicken Breast
Seared Salmon
Vegetable Lasagna

Vegetable Selections

Asparagus
Brown Sugar Glazed Carrots
Brussels and Bacon
Green Beans with Caramelized Onions
Sautéed Squash

Starch Selections

Dijon & Rosemary Yukon Gold Potatoes
Fried Rice
Mashed Potatoes
Roasted Red Potatoes
Wild Rice

Additional Per Person

Specialty Salad - \$3

Caesar

Romaine, homemade dressing, focaccia croutons, shaved Grana Padano

Caprese

Spinach, basil, tomato, fresh mozzarella, balsamic vinaigrette

Strawberry

Arugula, fresh strawberries, Roquefort, almonds, toasted shallot dressing

6% Tax and 20% Gratuity will be added





Hors D'oeuvres

Passed - Priced Per Piece

Stuffed Mushrooms	\$1.50	Chicken Satay	\$2
Cremini mushrooms stuffed with garlic and cheese		Tender chicken breast skewer, curry sauce	
Brie & Pear Crostini	\$2	Lox	\$2.50
Fresh bread toast points, warm brie, pear compote		Bagel chips topped with dill cream cheese, smoked salmon, and cucumber	
Caprese Skewer	\$2	Mango Habanero Shrimp	\$2.50
Cherry tomato, fresh basil, fresh mozzarella, balsamic reduction		Skewered shrimp, mango habanero, yogurt dressing	
Traditional Bruschetta	\$2	Au Poivre Skewer	\$2.50
French bread toast point, tomato, basil, garlic, balsamic vinaigrette		Garlic crusted beef served a top a toast point with an artichoke relish	
Brussels and Bacon Crostini	\$2	Mini Crab Cake	\$2.50
French bread toast point, goat cheese spread, brussels, smoked bacon, blueberry		Served with sauce remoulade	
Meatball	\$1.50		
BBQ, Swedish or sweet & sour			

Plated - Priced Per Person

Chips & Dips	\$3	Baked Apricot Brie	\$3
Tortilla chips, guacamole, & salsa		Served with fresh breads & crackers	
Spinach Dip	\$3.50	Fresh Vegetables & Dip	\$2
Wilted spinach & roasted artichoke hearts tossed in seasoned cream cheese with pita		Served with a ranch dip	
Smoked Salmon	\$3	Artichoke Cheeseball	\$2.50
Salmon plank served with appropriate condiments		Artichoke hearts mixed with herbs & boursin cheese and rolled in dried cranberries	
Hummus Plate	\$2.75	Fruit Salad	\$2
Fresh hummus served with pita chips		Tossed seasonal fresh fruit	
Cocktail Shrimp	\$2.50	Meat & Cheese Display	\$4
Served with a tangy cocktail sauce		Fresh chesses, cured Italian meats, and assorted condiments	
Wings	\$4.50	Pulled Pork Sliders	\$4
Served with assorted sauces			
Meatballs	\$3.50		
BBQ, Swedish, or sweet and sour			

6% Tax and 20% Gratuity will be added





Breakfast

Standard Continental	\$8.50	Hot Breakfast Table	\$13.50
Fresh muffins, breakfast pastries, fresh fruit, coffee, tea & juice		Fresh muffins, assorted pastries, seasonal fruit, yogurt, bacon, sausage, breakfast potatoes, scrambled eggs, fresh toast casserole, coffee, tea & juice	
Continental Plus	\$10.50		
Fresh muffins, breakfast pastries, fresh fruit, granola, yogurt, oatmeal bar, coffee, tea & juice			

Additional Per Person

Quiche Florentine	\$4	Breakfast Croissant	\$4
Spinach, cheese, smoked bacon		Scrambled egg, cheese, sausage or bacon	
Waffle Station	\$4	Fresh Biscuits & Gravy	\$4
Fresh buttermilk waffles with an array of toppings to choose from		Homemade biscuits and sausage gravy	
Chicken and Waffles	\$4		
Buttermilk waffles and hand breaded chicken breast, with syrup and hot sauce			

Lunch

Deli Table	\$10	Cookout	\$10
Fresh bread, turkey, ham, roast beef, cheeses, chips, 2 salad selections		Jumbo hot dogs, burgers, beer brats, baked beans, chips, macaroni salad, buns	
Salad Bar	\$12	Wrap Luncheon	\$12
Romaine & spring mix, grilled chicken, cheese, assorted toppings, dressings, chicken salad, 2 salad selections		Buffalo chicken and turkey avocado wraps, 2 salad selections	
BBQ Table	\$13	Salad Selections	
Pulled pork, BBQ chicken, buns, rolls & butter, 2 salad selections		Broccoli Salad	Fresh Fruit
		Macaroni Salad	Slaw
		Pesto Pasta Salad	Potato Salad

Additional Per Person

Soup	\$3	Sweets	\$2
Tomato	Loaded Potato	Fresh cookies or brownies	
Chicken Noodle	Vegetable		
Hungarian Mushroom	Jambalaya		

6% Tax and 20% Gratuity will be added





BBQ

Meats	1/2	Full
Pulled Pork	50	100
Smoked Brisket	75	150
BBQ Pulled Chicken	50	100
BBQ Chicken Qtr.	35	75
Corned Beef	75	150
Ribs	65	100
Lobster Mac	50	100

Lunch Packages

\$7
1 Meat
1 Side
Chips

Sides	1/2	Full
Cowboy Beans	25	55
Roasted Potatoes	25	55
Mac & Cheese	30	65
Brussels & Bacon	30	65
Cornbread	25	50
Coleslaw	20	40
Macaroni Salad	25	50
Broccoli Salad	25	50

\$12
2 Meat
2 Sides
Chips

Half pan feeds 8 - 12
Whole pan feeds 20 - 25

\$17
3 Meat
2 Sides
Chips
Dessert

6% Tax and 20% Gratuity will be added





Bar Packages

5 Hours Per Person

Soft Drinks & Coffee	\$3
House Wine, Draft Beer, Regular Bottle Beer, Soft Drinks & Coffee	\$24
House Wine, Draft Beer, Regular Bottle Beer, Well Liquor, Soft Drinks, Mixers & Coffee *	\$28
House Wine, Draft Beer, Regular & Premium Bottle Beer, Call Liquor, Soft Drinks, Mixers & Coffee*	\$32
Open Bar*	\$38

*Single mixed drinks only. No shots or doubles.

6% Tax and 20% Gratuity will be added

