



CHEMUNG HILLS
GOLF & BANQUET CENTER

2019

Dinner Events Package

OPEN TO THE PUBLIC YEAR ROUND

3125 Golf Club Road
Howell, Michigan
517.546.4230

CHEMUNG HILLS BANQUET CENTER
General Information & Guidelines

Packages Include

Table Linens (White, Ivory or Black)
Napkins (Up to 2 Colors), China, Stemware and Silverware,
Cake Cutting, Set Up, Clean Up
Professional Service Staff and Bartenders

Special Events Center and Grill Room

We offer a Special Events Center or Grill Room to host your event.
The Special Events Center has a maximum capacity of 250 and a dance floor.
The Grill Room has a maximum capacity of 100 (only available weekends during Golf Season).

All events require a \$5 per person set up fee. Set up fee will be reduced to \$4 per person for residents of Oceola Township

Dinner Events are for up to **4 hours**, with bar service ending 15 minutes prior.
Events exclusively serving appetizers are for up to **3 hours**, with bar service ending 15 minutes prior.

Billing

A \$200 deposit is required for your room reservation.
Deposits are considered a down payment on the event and will be applied toward the final invoice.
In the event of cancellation, all deposits are non-refundable unless cancellation is made **6 months** prior to event.
A guaranteed attendance or "final count" is due 14 days prior to event, along with final payment. Excess charges and actual attendance, will be billed on the day of the event.

Acceptable forms of payment include cash, credit card or check.

Minimums

Grill Room Minimum – 30 guaranteed attendees and \$750 (\$1000 in November and January through April)
Special Events Center Minimum – 40 guaranteed attendees and \$1000 (\$1500 in November and January through April)

Food Service

Chemung Hills Banquet Center is the sole provider of beverage and most food, with the exception being cake. Under no circumstances will outside food enter without previous approval. Chemung Hills does not allow for any leftover food (except cake) to be removed from the premises in accordance with Food Safety Codes.

Alcohol

Under NO circumstances will outside alcohol be permitted on the premises. If any outside alcohol is brought onto the premises, it will be confiscated by our banquet staff. Under no condition will guests under the age of 21 be served alcohol. Chemung Hills reserves the right to ID anyone consuming alcohol at any time.

CHEMUNG HILLS BANQUET CENTER

BUFFET DINNER MENU

Choice of (1) Entrée
\$22.95++

Choice of (2) Entrées
\$25.95++

Choice of (3) Entrées
\$27.95++

Ages 11-15
\$13.95++

Ages 10 & Under
\$9.95++

Buffet Includes

Two Salads
One Starch
One Vegetable
Fresh Baked Rolls and Butter
Coffee Station
Soft Drinks, lemonade and iced tea

As you venture through the entrée selections, you will notice an array of culinary preparations and combinations of food groups. They can be customized to your desired taste. We encourage the Host's input on Menu selections.

We appreciate your trust in allowing us to assist you in planning your special event.

++An 18% Service Charge and 6% MI Sales Tax will be applied on all food and beverage++

CHICKEN SELECTIONS

Chicken Alfredo

Boneless breast of chicken, baked and served with a creamy parmesan sauce

Chicken Cordon Bleu

Tender breast of chicken filled with smoked ham, Asiago cheese, crusted with Italian fresh herb breadcrumbs and baked to a golden brown, served with a creamy Alfredo sauce

Chicken Marsala

Boneless breast of chicken, baked and served with a mushroom and Marsala wine sauce

Chicken Florentine

Boneless breast of chicken, baked and served with a white wine garlic sauce on a bed of sautéed spinach

Parmesan Encrusted Chicken

Breast of chicken, dredged in bread crumbs and parmesan cheese, drizzled with butter and baked to a golden brown

Chicken Piccata

Boneless breast of chicken, simmered in a white wine lemon sauce, topped with capers and artichoke hearts

Michigan Cherry Chicken

Boneless breast of chicken, baked and served with a sweet, and slightly sour, Michigan Cherry Sauce

Oven Fried Chicken

Fresh chicken hand breaded and oven fried until golden brown

MEATS AND PASTA SELECTIONS

Beef Tenderloin Tips - Add \$1.50 per person

The most tender cut of beef, sautéed with mushrooms and onions in a red wine sauce, served over egg noodles.

Pot Roast of Beef

Roasted chuck roast, simmered till fork tender in a rich beef gravy

Chef Attended Station - Add \$6.00 per person

Prime Rib of Beef - presented with natural au jus & horse radish sauce

Pork Tenderloin with Sausage Cornbread Dressing

Pork tenderloin rubbed with fresh herbs, oven roasted and served with natural gravy

Pork Tenderloin

Pork tenderloin seasoned and oven roasted, served on a bed of sautéed mixed vegetables and drizzled with bourbon Sriracha sauce

BBQ Ribs - Add \$1.50 per person

Baby back pork ribs, seasoned with special rub, slow roasted and basted with BBQ sauce

Lasagna with Meat Sauce

Meat sauce layered with ricotta, mozzarella, and parmesan cheeses and tomato sauce

Penne with Italian Sausage

Roasted Italian Sausage, peppers and rich Italian meat sauce baked with two cheeses

VEGETARIAN SELECTIONS

Vegetarian Lasagna

Garden vegetables layered with ricotta, mozzarella and parmesan cheeses then covered with a delicious parmesan sauce

Vegetarian Penne Pasta

Onions, peppers, and fresh mushrooms simmered in a roasted garlic tomato sauce and baked with two cheeses

SEAFOOD SELECTIONS

Baked Salmon – Add \$1.50 per person

Fresh Atlantic salmon baked and served on rice pilaf with a lemon butter sauce and topped with capers

Potato Crusted Tilapia

Tilapia filet crusted in a seasoned potato mixture and baked until golden, served on rice pilaf

Tortilla Crusted Tilapia

Tilapia filet crusted with crunchy tortillas, baked and topped with pica de gallo, served on Spanish rice.

STARCH and VEGETABLES

(Choice of one each)

Oven Roasted Red Skin Potatoes
Steamed Red Skin Potatoes
Au Gratin Potatoes – Add \$1.00 per person
Cheesy Potatoes – Add \$1.00 per person
Wild Rice Blend or Rice Pilaf
Baked Potato w/Sour Cream & Butter
Buttered Egg Noodles or Pasta Noodles
Red Skin Garlic Mashed Potatoes

Glazed Carrots with Tarragon Maple Butter
Garden Mixed Vegetables
Green Beans
Fresh Asparagus – Add \$1.00 per person

SALADS

(Choice of two Salads)

Garden Salad

Tossed mixed salad greens, with cherry tomatoes, cucumbers and croutons
Ranch and Italian

Italian Cavatappi Pasta Salad

Pasta noodles tossed in herbal vinaigrette with Greek and Spanish olives, fresh vegetables and shredded parmesan

Country Cole Slaw

Creamy coleslaw with grated carrots

Classic Caesar Salad

Romaine tossed with croutons and parmesan and served with Caesar dressing

Fresh Fruit Salad

Fresh cut fruits of the season

Chipotle Bow Tie Salad

Bowtie pasta, fresh vegetables and chipotle mayonnaise

Bistro BLT Salad – Add \$1.00 per person

Romaine, shredded cheddar, chopped bacon, tomatoes and croutons, served with Ranch dressing

Michigan Salad – Add \$1.00 per person

Spring Mix, dried cherries, mandarin oranges, red onion, candied walnuts and blue cheese, served with raspberry vinaigrette dressing

Greek Salad – Add \$1.00 person

Lettuce greens, tomatoes, cucumbers, red onions, Kalamata olives, feta cheese, pepperoncini and beets, served with Greek dressing

CHEMUNG HILLS BANQUET CENTER
PLATED DINNER MENU*

*All dinners include one main entrée (maximum of 2 choices), salad, vegetable, starch choice and house rolls & butter.

Chicken Marsala	\$ 27.95
Breast of chicken with mushrooms in a Marsala wine sauce	
Chicken Piccata	\$ 27.95
Breast of chicken with white wine, lemon & artichoke & caper sauce	
Roast Prime Rib of Beef - 12 Oz. Portion	\$ 34.95
Roast prime rib of beef with au jus and a side of horseradish sauce	
Filet Mignon – 6 Oz. Portion	\$ 32.95
Char broiled filet of beef served with a mushroom sauce	
Fresh Salmon Filet – 6 Oz. Portion	\$ 28.95
Fresh salmon filet baked and served with a lemon butter sauce	
Filet Mignon and Breast of Chicken – 6 Oz. Portion Each	\$ 35.95
Char broiled filet of beef served with a mushroom sauce	
Breast of Chicken – Customer Choice	
Filet Mignon and Salmon Filet – 6 Oz. Portion Each	\$ 37.95
Char broiled filet of beef served with a mushroom sauce	
Salmon Filet – Customer Choice	

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CHEMUNG HILLS BANQUET CENTER

HORS D'OEUVRES

ALL PRICES ARE PER PERSON EXCLUDING SHRIMP & SMOKED SALMON*

HOT

Swedish or BBQ Meatballs	\$ 4.00
Chicken Drumettes	\$ 4.50
Italian Sausage with Peppers & Onions	\$ 4.00
Oriental Spring Rolls with Sweet and Sour Dipping Sauce	\$ 3.50
Scallop Rumaki	\$ 5.50
Spinach & Artichoke Dip with Tortilla Chips	\$ 3.50
Blue Crab Dip with Crackers	\$ 5.50
BBQ Baby Back Ribs	\$ 6.50
Sausage Stuffed Mushrooms	\$ 4.00
Quiche Lorraine (Bacon, Onion)	\$ 4.00
Smoked Sausage in Puff Pastry	\$ 3.50
Ham & Swiss Spirals	\$ 3.50
Crab Cakes	\$ 7.00

COLD

Domestic Cheese Tray with Assorted Crackers	\$ 4.00
Imported Cheese Tray with Assorted Crackers	\$ 4.50
Fresh Fruit Tray	\$ 3.75
Fresh Vegetable Tray with Dill Dip	\$ 3.75
Chips and Salsa	\$ 3.25
Spinach Dip with Crackers and Party Rye	\$ 3.50
Hummus Dip with Pita Chips	\$ 4.00
Chicken Satay w/Spicy Peanut Sauce	\$ 4.00
Shrimp Cocktail (50 pp)	\$ 150.00
Smoked Salmon Side with Assorted Breads & Condiments (per side)	\$ 95.00

SWEETS TABLE

Chocolate Chip Cookies	\$ 2.00
Brownies	\$ 2.00
Assorted Bite Size Pastries	\$ 5.50
Dutch Apple Pie	\$ 4.00

LATE NIGHT SNACKS

Italian Sub Sandwich	\$ 4.00
Sliders	\$ 5.00
Fiesta Station	\$ 5.00
Hot Dogs	\$ 5.00
Pizza	\$ 5.00

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Dinner Bar Menu

Bar service includes sweet and dry vermouth, juices, mixers, soft drinks, garnishes and staff.

STANDARD BAR

*Vodka, Gin, Rum, Spiced Rum, Whiskey, Scotch, Tequila, Bourbon, Brandy, Peach Schnapps, Coffee
Liquor, Amaretto, Irish Cream, House Wines, Draft Beer, Mixes and Set-Ups*

\$20.00 per person ++

CALL BRAND BAR

*Absolute Vodka, Stolichnaya Vodka, Bacardi Rum, Captain Morgan Rum, Beefeater Gin, Jack Daniels,
Canadian Club, V.O., Jim Beam, Seagram's 7, J&B, Dewers, Joes Cuervo, Brandy, Peach Schnapps, Coffee
Liquor, Amaretto, Irish Cream, House Wines, Draft Beer, Mixes and Set-ups*

\$22.00 per person ++

PREMIUM BAR

*Grey Goose Vodka, Kettle One Vodka, Bombay Sapphire, Tanqueray, Crown Royal, Chivas Regal Scotch,
DiSaronno, Baileys Irish Cream, Kahlua, Call Brands, House Wines, Draft Beer, Mixes and Set-ups*

\$27.00 per person ++

***Draft Beer - Labatt Blue & Bud Light
*Specialty Beers - \$ 3.00 + per person***

House Wines - Merlot, Cabernet, Chardonnay, Pinot Grigio, White Zinfandel, Riesling, Moscato

*****No shots or pitchers allowed with open bars*****

BEER & WINE ONLY++

House wines @ \$20.00 per bottle.

*Keg beer @ \$350.00 per keg.**

TAB BAR++

All drinks will be calculated on a consumption basis.

Draft Beer: \$4.00, Can Beer: \$4.00 or \$6.00ea; Wine: \$6.00 per glass; Mixed Drinks: \$6.00-\$12.00.

CASH BAR

All guests pay for their own drinks. Prices will be the same as Tab Bar.

PUNCH BOWLS++

Fruit Punch (non -alcohol)- \$25.00 Per Gallon Fruit Punch (with Vodka or Rum)- \$60.00 Per Gallon

Sangria - Sweet Red Wine with Fresh Fruit - \$40.00 Per Gallon

Mimosa - Champagne & Orange Juice Blend with Strawberry Garnish - \$50.00 Per Gallon

Bloody Mary's - Bloody Mary Cocktail Mix with House Vodka - \$50.00 per Gallon

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