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2023  
EVENT PLANNING  
GUIDE

# Your *perfect* occasion.

From an intimate family gathering to a large corporate meeting Apple Mountain will tailor the perfect event for you. Whether you are looking for a small banquet room, an outdoor pavilion or a grand ballroom you can expect personalized planning and service to be paired with exceptional menus and spectacular views of our 307-acre resort.

Our talented culinary team takes pride in creating a menu for your event. You will find a variety of menu selections that are designed to fit any occasion. If you don't see something that piques your interest, or if you have something special in mind, our Chef will be happy to tailor a menu specifically for you.

# THE CONFERENCE CENTER



The impressive 12,000 square foot conference center provides an elegant and serene setting with its neutral colors and spectacular views of the surrounding resort. The Conference Center features a beautiful atrium – ideal for cocktails and hors d’oeuvres.



Grand Ballroom



Boardroom

	THEATRE	CLASSROOM	BANQUET
Grand Ballroom – Full	700	260	400
East Ballroom	330	120	230
West Ballroom	250	100	150
Boardroom – Full	111	56	80
North Boardroom	60	32	40
South Boardroom	60	32	40



# KATHLEEN'S



Kathleen's offers small event spaces in a relaxed setting with beautiful views.



The Club Room



The Fountain Room



The Orchard Room

	THEATRE	CLASSROOM	BANQUET
The Club Room	50	32	42
The Fountain Room	50	16	40
The Orchard Room	40	16	32



## STAND-ALONE VENUES

### THE CHAPEL

Full of rich history and style, The Chapel offers a traditional setting for weddings, vow renewals and other special events.

*(Available May through October.)*

### THE PAVILION

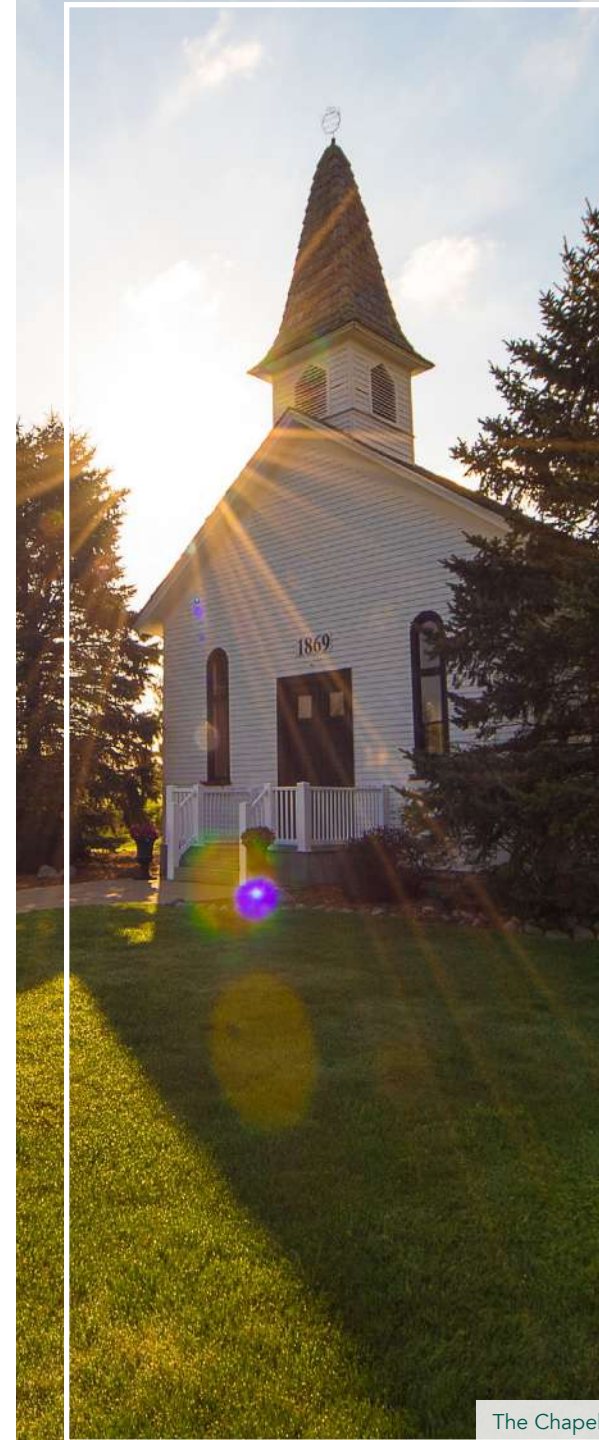
The Pavilion is a permanent open-air structure perfect for a more casual outdoor affair.

*(Available May through October.)*

### THE CLUB HOUSE

The Club House features expansive windows that offer views of the hill and golf course.

	THEATRE/ CEREMONY	CLASSROOM	BANQUET
The Chapel	125	n/a	n/a
The Pavilion	400	n/a	250
The Club House	150	80	100



The Chapel



The Pavilion



The Club House



## BREAKFAST

Meals include coffee, hot tea and assorted condiments.

\*Available until 11am.



### BREAKFAST BUFFET

Four Items | \$21 • Five Items | \$24

SCRAMBLED EGGS 🍳

QUICHE

Choice of tomato & basil, spinach & feta or bacon & cheddar.

SAUSAGE LINKS 🍳

APPLEWOOD SMOKED BACON

AMERICAN FRIES 🍳

HASH BROWNS 🍳

WAFFLES

STUFFED FRENCH TOAST

Choice of apple or strawberry.

### SERVED BREAKFAST

All guests must receive the same selection.

APPLE MOUNTAIN SCRAMBLE | \$20

Scrambled eggs, hash browns, Applewood smoked bacon and a muffin.

BELGIAN WAFFLE | \$23

Belgian waffle with hash browns and Applewood smoked bacon.

### À LA CARTE ITEMS

FRESH FRUIT DISPLAY\* 🍷 | Small – \$200 • Medium – \$300 • Large – \$650

Fresh fruit with fruit dip.

BAGELS | \$26 per dozen

Bagels with cream cheese, butter and a toaster for warming.

ASSORTED MINI MUFFINS | \$25 per dozen

CINNAMON ROLLS | \$31 per dozen

JUICE | \$3 for one selection • \$4 for two selections

Apple • Orange • Cranberry

\*Also available served individually plated for \$6 per person.

Prices do not include 6% sales tax and 22% service charge.

- Buffets are designed for 18 or more guests; when offered to fewer guests, the price increases by \$3 per person.
- Buffets may be displayed for a maximum of two hours of service. A \$500 per buffet line fee will apply for each additional hour of service.
- Culinary displays serve approximately 25, 40 and 100 people unless otherwise noted.

## BRUNCH BUFFET

Meals include coffee, hot tea and assorted condiments.

\*Available until 4pm.



## CLASSIC BRUNCH

Four Items: Two Breakfast – Two lunch | \$22

Five Items: Three Breakfast – Two Lunch | \$24

Six Items: Three Breakfast – Three Lunch | \$28

### BREAKFAST ITEMS

SCRAMBLED EGGS 🍳

QUICHE

Choice of tomato & basil, spinach & feta or bacon & cheddar.

SAUSAGE LINKS 🍳

APPLEWOOD SMOKED BACON

AMERICAN FRIES 🍳

HASH BROWNS 🍳

WAFFLES

STUFFED FRENCH TOAST

Choice of apple or strawberry.

### DESSERT

+ \$6 Per Person

NEW YORK STYLE CHEESECAKE

Served with a cherry topping.

CHOCOLATE CAKE

### À LA CARTE ITEMS

FRESH FRUIT DISPLAY\* 🍷 | Small – \$200 • Medium – \$300 • Large – \$650

Fresh fruit with fruit dip.

PLATTER-STYLE HOUSE SALAD 🍷 | \$6 per person

BAGELS | \$26 per dozen

Bagels with cream cheese, butter and a toaster for warming.

ASSORTED MINI MUFFINS | \$25 per dozen

CINNAMON ROLLS | \$31 per dozen

JUICE | \$3 for one selection • \$4 for two selections

Apple • Orange • Cranberry

\*Also available served individually plated for \$6 per person.

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- Culinary displays serve approximately 25, 40 and 100 people unless otherwise noted.



## BREAKS & SNACKS

Take a break and refresh; these items are designed to be offered in addition to full meal.

### FOR A GROUP

#### THE TWISTER | \$12

Parmesan garlic knots accompanied by marinara, nacho cheese, cream cheese and mustard.

#### NACHO BAR | \$19

Tortilla chips with ground beef, cheese sauce, diced tomato, black olives, jalapeños, shredded lettuce, sour cream and salsa.

*Add shredded chicken for \$5*

#### MINI SUB SANDWICHES | \$10

Smoked turkey or ham prepared with American or Swiss cheese, lettuce and tomato. Condiments include mayonnaise, mustard and Italian dressing.

#### OUTSIDE VENDOR | Starting at \$250

With prior authorization, approved items may be provided by a licensed outside vendor. Restrictions apply.

### INDIVIDUAL

ASSORTED BAGGED SNACKS | \$24 per dozen

GRANOLA BARS | \$36 per dozen

ASSORTED CANDY BARS | \$36 per dozen

Prices do not include 6% sales tax and 22% service charge.

- 'For A Group' offerings are designed for 18 or more guests, to be offered in addition to a full meal. When offering a 'For A Group' item to fewer guests, the price increases by \$3 per person.
- When offering a 'For A Group' item in place of a meal, the price increases by \$5 per person.
- 'For A Group' offerings may be displayed for a maximum of two hours of service. A \$500 per buffet line fee will apply for each additional hour of service.





## LUNCH BUFFET

Includes platter-style house salad, choice of side dishes, warm rolls and fountain beverages.

\*Available until 4pm.



Apple Marinated London Broil

## TIER ONE ENTRÉES

One Entrée | \$25 • Two Entrées | \$28

### ROAST BEEF 🍴

Sliced roast beef accompanied by a port wine au jus.

### HERB ROASTED CHICKEN

Lightly breaded chicken breast topped with herb butter sauce.

### HERB ROASTED PORK LOIN

Sliced herb roasted pork loin topped with herb butter sauce.

### LEMON PEPPER COD 🍴

Cod loins baked with a lemon pepper seasoning.

### CHICKEN ALFREDO

Chicken and fettuccine noodles tossed in Alfredo sauce.

### CHEESE STUFFED SHELLS

Cheese stuffed shells with marinara sauce.

## TIER TWO ENTRÉES

One Entrée | \$27 • Two Entrées | \$32

### APPLE MARINATED LONDON BROIL 🍴

Sliced apple marinated London broil topped with a garlic mushroom demi-glace.

### CHICKEN MARSALA

Lightly floured and sautéed chicken breast finished with a Marsala sauce.

### BACON WRAPPED PORK TENDERLOIN 🍴

Sliced Applewood smoked bacon wrapped pork tenderloin topped with a demi-glace.

### SALMON HONEY GARLIC 🍴

Salmon baked and glazed with a honey garlic butter sauce.

### SHRIMP ALFREDO

Shrimp and fettuccine noodles tossed in Alfredo sauce.

### VEGETABLE LASAGNA

Vegetable lasagna with ricotta, mozzarella and a cream sauce.

## SIDE DISHES

Select Two

### VEGETABLE BLEND 🍴

### BUTTERED CORN 🍴

### GREEN BEANS 🍴

### RICE PILAF

### ROASTED RED SKIN POTATOES 🍴

### RED SKIN SMASHED POTATOES 🍴

AU GRATIN POTATOES  
+ \$2 per person

FINGERLING POTATOES 🍴  
+ \$3 per person

## DESSERT

+ \$6 Per Person

### NEW YORK STYLE CHEESECAKE

Served with a cherry topping.

### CHOCOLATE CAKE

Prices do not include 6% sales tax and 22% service charge.

- When selecting entrées from multiple tiers the higher tier pricing will apply to all entrées.
- Buffets are designed for 18 or more guests; when offered to fewer guests, the price increases by \$3 per person.
- Buffets may be displayed for a maximum of two hours of service. A \$500 per buffet line fee will apply for each additional hour of service.

## SERVED LUNCH

Includes house salad, choice of side dishes (except pasta dishes), warm rolls and fountain beverages.

\*Available until 4pm.



Salmon Honey Garlic

### TIER ONE ENTRÉES

One Entrée Plate | \$28 • Duet Entrée Plate | \$33

#### HERB ROASTED CHICKEN

Lightly breaded chicken breast topped with herb butter sauce.

#### HERB ROASTED PORK LOIN

Sliced herb roasted pork loin topped with herb butter sauce.

#### LEMON PEPPER COD 🌱

Cod loins baked with a lemon pepper seasoning.

#### CHEESE STUFFED SHELLS

Cheese stuffed shells with marinara sauce.

### TIER TWO ENTRÉES

One Entrée Plate | \$32 • Duet Entrée Plate | \$37

#### APPLE MARINATED LONDON BROIL 🌱

Sliced apple marinated London broil topped with a garlic mushroom demi-glace.

#### CHICKEN MARSALA

Lightly floured and sautéed chicken breast finished with a Marsala sauce.

#### BACON WRAPPED PORK TENDERLOIN 🌱

Sliced Applewood smoked bacon wrapped pork tenderloin topped with a demi-glace.

#### SALMON HONEY GARLIC 🌱

Salmon baked and glazed with a honey garlic butter sauce.

#### FIRE ROASTED VEGETABLE PENNE

Fire roasted vegetables and penne pasta tossed with garlic and olive oil.

### SIDE DISHES

Select Two

#### VEGETABLE BLEND 🌱

#### BUTTERED CORN 🌱

#### GREEN BEANS 🌱

#### RICE PILAF

#### ROASTED RED SKIN POTATOES 🌱

#### RED SKIN SMASHED POTATOES 🌱

#### AU GRATIN POTATOES

+ \$2 per person

#### FINGERLING POTATOES 🌱

+ \$3 per person

### DESSERT

+ \$6 Per Person

#### NEW YORK STYLE CHEESECAKE

Served with a cherry topping.

#### CHOCOLATE CAKE

Prices do not include 6% sales tax and 22% service charge.

- Parties of 31 or more guests may allow guests to pre-select from two meal selections in addition to a vegetarian and children's option.
- Parties of up to 30 guests may allow guests to pre-select from up to three plated selections in addition to a vegetarian and children's option.



## BARBECUE BUFFET

Includes choice of side dishes, cornbread muffins or warm rolls and fountain beverages.



Barbecue Bone-In Chicken

### TIER ONE ENTRÉES

Lunch (Displayed prior to 4pm) – One Entrée | \$19 • Two Entrées | \$21  
Dinner (Displayed after 4pm) – Two Entrées | \$23 • Three Entrées | \$27

#### HAMBURGERS

Hamburgers with buns and assorted condiments.

#### BRATWURST

Johnsonville brats with buns and assorted condiments.

#### HOT DOGS

100% beef hot dogs with buns and assorted condiments.

#### MACARONI & CHEESE

### TIER TWO ENTRÉES

Lunch (Displayed prior to 4pm) – One Entrée | \$22 • Two Entrées | \$25  
Dinner (Displayed after 4pm) – Two Entrées | \$29 • Three Entrées | \$33

#### BARBECUE PULLED PORK

Barbecue pulled pork accompanied by buns.

#### BARBECUE BONE-IN CHICKEN 🍴

Bone-in chicken baked and smothered with barbecue sauce.

#### BABY BACK RIBS 🍴 + \$5 per person

Baby back ribs smothered with barbecue sauce.

### SIDE DISHES

Select Three

#### PLATTER-STYLE HOUSE SALAD 🍴

COLESLAW

POTATO SALAD

PASTA SALAD

BUTTERED CORN 🍴

GRILLED VEGETABLES 🍴

RED SKIN SMASHED POTATOES 🍴

BARBECUE BEANS

### DESSERT

+ \$6 Per Person

#### NEW YORK STYLE CHEESECAKE

Served with a cherry topping.

CHOCOLATE CAKE

STRAWBERRY SHORTCAKE

Prices do not include 6% sales tax and 22% service charge.

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## SANDWICHES & SALADS

Includes fountain beverages.

### TRIPLE DELIGHT

Served Plated (All Guests Must Receive Same Meal) | \$21

#### PETITE SANDWICH (Select One)

Ham Croissant • Roast Beef Croissant • Chicken Salad Croissant • Roasted Veggie Wrap

#### SIDES

House Salad • Fresh Fruit Cup

### OLD WORLD DELI

Buffet | \$28

#### BREADS

White • Wheat

#### PROTEINS (Select Two)

Ham • Roast Beef • Chicken Salad

#### CHEESES (Select Two)

Provolone • Swiss • American • Cheddar

#### CONDIMENTS

Lettuce • Tomato • Onion • Mayonnaise • Mustard

#### SIDES

Platter-Style House Salad • Pasta Salad • Chicken Noodle Soup

### SERVED SANDWICHES

Accompanied by potato chips and a pickle spear.

Ask your event manager about our seasonal selections.

### SERVED SALADS

Ask your event manager about our seasonal selections.

Prices do not include 6% sales tax and 22% service charge.

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- Parties of up to 30 guests may allow guests to pre-select from up to three plated selections in addition to a vegetarian and children's option.
- Buffets are designed for 18 or more guests; when offered to fewer guests, the price increases by \$3 per person.
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Seasonal Salad



## HORS D'OEUVRES

### SUGGESTED AMOUNTS

Pre-Dinner: 4-6 Pieces  
Cocktail Reception: 7-10 Pieces  
In Lieu of Dinner: 11-15 Pieces

Egg Rolls

## SELECTIONS BY THE DOZEN

Selections require a minimum of five dozen per item.

### BRUSCHETTA | \$35 per dozen

Toasted crostini with bruschetta topping.

### STUFFED MUSHROOM CAPS 🍄 | \$34 per dozen

Mushroom caps stuffed with spinach and cheese.

### CLASSIC SHRIMP COCKTAIL 🍤 | \$37 per dozen

Shrimp served with lemon wedges and cocktail sauce.

### HAM PALMIERS | \$35 per dozen

Ham with Swiss cheese and Dijon in puff pastry.

### MEATBALLS | \$24 per dozen

Choice of barbecue, Swedish or sweet-and-sour.

### EGG ROLLS | \$30 per dozen

Choice of southwest chicken or vegetarian.

### POT STICKERS | \$30 per dozen

Choice of chicken or pork in Asian fire dip.

### SOUS VIDE CHICKEN BITES | \$26 per dozen

Choice of sesame ginger, barbecue or Buffalo.

## CULINARY DISPLAYS

Culinary displays serve approximately 25, 40 and 100 people unless otherwise noted.

### FRESH CRUDITÉS & RELISH DISPLAY | Small – \$125 • Medium – \$175 • Large – \$425

Fresh crudités and relish with ranch dip.

### FRESH FRUIT DISPLAY 🍏 | Small – \$200 • Medium – \$300 • Large – \$650

Fresh fruit with fruit dip.

### CHEESE DISPLAY | Small – \$250 • Medium – \$350 • Large – \$750

Assorted cheeses with crackers.

### ANTIPASTO DISPLAY | Small – \$325 • Medium – \$425 • Large – \$975

Grilled marinated vegetables, Italian sausages, assorted cheeses and crackers.

### CLASSIC HORS D'OEUVRE DISPLAY | \$125 per One Dozen of Each • \$600 per Five Dozen of Each

Bruschetta • Stuffed Mushroom Caps • Southwest Chicken Egg Rolls • Meatballs

### SMOKED SALMON | \$375 per 50 person serving

Atlantic smoked salmon blended with cream cheese; accompanied by capers, onions and hard-cooked egg. Served with assorted crackers.

### HOT CAPRESE DIP | \$110 per 20 person serving

Hot caprese dip with crostini.

### WARM SPINACH DIP | \$110 per 20 person serving

Warm spinach dip with crackers.

### PEPPER CHEESECAKE DIP | \$110 per 25 person serving

Blend of cream cheese, cheddar cheese, red pepper and jalapeños topped with sliced black olives. Served with tortilla chips.

### WHEEL OF BRIE | \$150 per 30 person serving

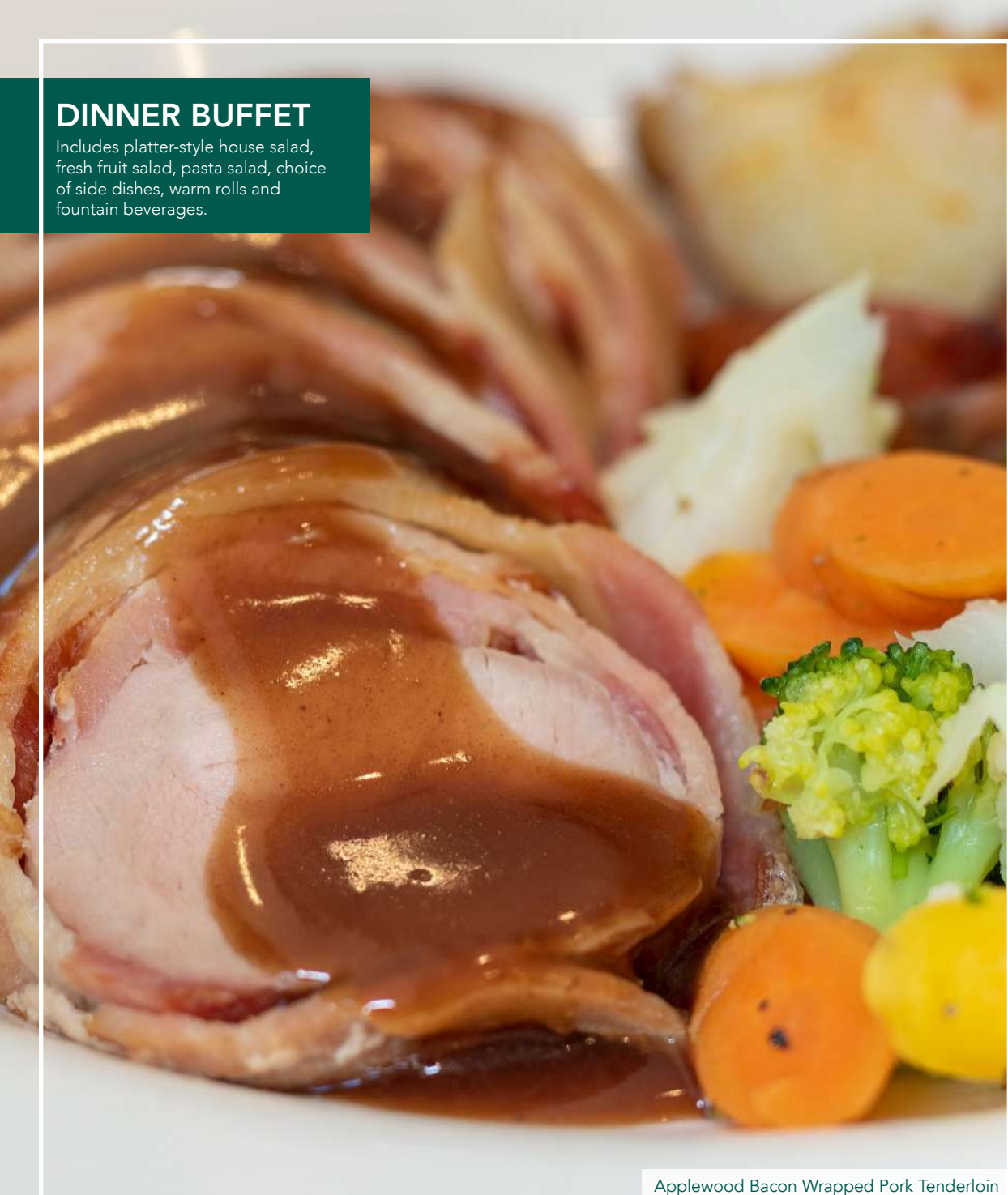
French Brie stuffed with honey glazed pecans and apricots, baked golden brown. Served warm with French baguettes.

Prices do not include 6% sales tax and 22% service charge.

• Selections may be displayed for a maximum of two hours of service.

## DINNER BUFFET

Includes platter-style house salad, fresh fruit salad, pasta salad, choice of side dishes, warm rolls and fountain beverages.



Applewood Bacon Wrapped Pork Tenderloin

### TIER ONE ENTRÉES

Two Entrées | \$35 • Three Entrées | \$39

#### ROAST BEEF 🍴

Sliced roast beef accompanied by a port wine au jus.

#### APPLE MARINATED LONDON BROIL 🍴

Sliced apple marinated London broil topped with a garlic mushroom demi-glace.

#### HERB ROASTED CHICKEN 🍴

Lightly breaded chicken breast topped with herb butter sauce.

#### APPLE MOUNTAIN CHICKEN 🍴

Charbroiled chicken breast with an apple confit and tart cherry sauce.

#### HERB ROASTED PORK LOIN 🍴

Sliced herb roasted pork loin topped with herb butter sauce.

#### LEMON PEPPER COD 🍴

Cod loins baked with a lemon pepper seasoning.

#### CHEESE STUFFED SHELLS 🍴

Cheese stuffed shells with marinara sauce.

### TIER TWO ENTRÉES

Two Entrées | \$43 • Three Entrées | \$49

#### BEEF TENDERLOIN 🍴

Roasted beef tenderloin in au jus accompanied by horsey sauce.

#### THREE CITRUS CHICKEN 🍴

Lightly floured chicken breast topped with a citrus butter sauce.

#### CHICKEN MARSALA 🍴

Lightly floured and sautéed chicken breast finished with a Marsala sauce, mushrooms and onions.

#### BACON WRAPPED PORK TENDERLOIN 🍴

Sliced Applewood smoked bacon wrapped pork tenderloin topped with a demi-glace.

#### SALMON HONEY GARLIC 🍴

Salmon baked and glazed with a honey garlic butter sauce.

#### BROILED SHRIMP & SCALLOP PASTA 🍴

Broiled shrimp and scallops served over fettuccine in a lemon pepper cream sauce.

#### FIRE ROASTED VEGETABLE PENNE 🍴

Fire roasted vegetables and penne pasta tossed with garlic and olive oil.

### SIDE DISHES

Select Two For Two Entrée Buffet  
Select Three For Three Entrée Buffet

#### VEGETABLE BLEND 🍴

#### BUTTERED CORN 🍴

#### GREEN BEANS 🍴

#### RICE PILAF

#### ROASTED RED SKIN POTATOES 🍴

#### RED SKIN SMASHED POTATOES 🍴

#### AU GRATIN POTATOES

+ \$2 per person

#### FINGERLING POTATOES 🍴

+ \$3 per person

### DESSERT

+ \$6 Per Person

#### NEW YORK STYLE CHEESECAKE

Served with a cherry topping.

#### CHOCOLATE CAKE

Prices do not include 6% sales tax and 22% service charge.

- When selecting entrées from multiple tiers the higher tier pricing will apply to all entrées.
- Buffets are designed for 18 or more guests; when offered to fewer guests, the price increases by \$3 per person.
- Buffets may be displayed for a maximum of two hours of service. A \$500 per buffet line fee will apply for each additional hour of service.



## SERVED DINNER

Includes house salad, choice of side dishes (except pasta dishes), warm rolls and fountain beverages.



Chicken Piccata

## TIER ONE ENTRÉES

One Entrée Plate | \$37 • Duet Entrée Plate | \$40

### APPLE MARINATED LONDON BROIL 🍏

Sliced apple marinated London broil topped with a garlic mushroom demi-glace.

### HERB ROASTED CHICKEN

Lightly breaded chicken breast topped with herb butter sauce.

### APPLE MOUNTAIN CHICKEN 🍏

Charbroiled chicken breast with an apple confit and tart cherry sauce.

### HERB ROASTED PORK LOIN

Sliced herb roasted pork loin topped with herb butter sauce.

### LEMON PEPPER COD 🐟

Cod loins baked with a lemon pepper seasoning.

### CHEESE STUFFED SHELLS

Cheese stuffed shells with marinara sauce.

## TIER TWO ENTRÉES

One Entrée Plate | \$44 • Duet Entrée Plate | \$50

### ROASTED PRIME RIB 🍖

Roasted prime rib accompanied by au jus and horsey sauce.

### CHICKEN MARSALA

Lightly floured and sautéed chicken breast finished with a Marsala sauce.

### CHICKEN PICCATA

Lightly floured and sautéed chicken breast served with linguine in a wine butter sauce with capers and onions.

### BACON WRAPPED PORK TENDERLOIN 🍖

Sliced Applewood smoked bacon wrapped pork tenderloin topped with a demi-glace.

### SALMON HONEY GARLIC 🐟

Salmon baked and glazed with a honey garlic butter sauce.

### FIRE ROASTED VEGETABLE PENNE

Fire roasted vegetables and penne pasta tossed with garlic and olive oil.

## TIER THREE ENTRÉES

One Entrée Plate | \$49 • Duet Entrée Plate | \$55

### BEEF WELLINGTON

Filet mignon coated with pâté and duxelles and baked in puff pastry.

### CHICKEN KATHLEEN

Lightly breaded chicken breast stuffed with Swiss, crab and spinach; accompanied by a Boursin sauce.

### HALIBUT FLORENTINE

Baked halibut in a Florentine-style sauce.

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- Parties of up to 30 guests may allow guests to pre-select from up to three plated selections in addition to a vegetarian and children's option.

## SIDE DISHES

Select Two

### VEGETABLE BLEND 🍅

### BUTTERED CORN 🌽

### GREEN BEANS 🍅

### RICE PILAF

### ROASTED RED SKIN POTATOES 🍅

### RED SKIN SMASHED POTATOES 🍅

### AU GRATIN POTATOES

+ \$2 per person

### FINGERLING POTATOES 🍅

+ \$3 per person

## DESSERT

+ \$6 Per Person

### NEW YORK STYLE CHEESECAKE

Served with a cherry topping.

### CHOCOLATE CAKE



# STROLLING STATIONS

## BUILD YOUR OWN

### PASTA STATION | \$21

#### PASTA (Select Two)

Penne • Tri-Color Rotini • Fusilli • Mushroom Ravioli • Beef Ravioli • Cheese Tortellini

#### SAUCES (Select Two)

Marinara • Mushroom Marinara • Alfredo • Vodka Pesto

#### MEATS (Select One)

Meatballs • Chicken

*Add second meat for \$5 per person*

### BAKED POTATO STATION 🍷 | \$14

Idaho potatoes accompanied by butter, sour cream, green onion, broccoli and cheddar.

*Add bacon for \$2 per person*

### SALAD STATION | \$12

#### LETTUCE (Select One)

Fresh Romaine • Mixed Greens

#### CONDIMENTS (Select Six)

Cheddar • Parmesan • Diced Tomato • Sliced Black Olives  
Shredded Carrot • Red Onion • Cucumber Slices • Croutons

#### DRESSINGS (Select Three)

Ranch • French • Italian • Caesar • Raspberry Vinaigrette • Balsamic Vinaigrette

*Add chicken for \$4 per person • Add bacon for \$2 per person*

Prices do not include 6% sales tax and 22% service charge.

- Stations are designed for 18 or more guests; when offered to fewer guests, the price increases by \$3 per person.
- When offering a station in place of a meal, the price increases by \$5 per person.
- Stations may be displayed for a maximum of two hours of service. A \$500 per station fee will apply for each additional hour of service.



Cheese Tortellini w/ Alfredo & Parmesan



## CHILDREN'S MENU

*Includes fountain beverages.*



Grilled Cheese Sandwich

## BUFFET SELECTIONS

*For children eating from the adult buffet.*

### BREAKFAST

Ages 3 & Under – Complimentary

Ages 4-12 – Four Items | \$13 • Five Items | \$14

### BRUNCH

Ages 3 & Under – Complimentary

Ages 4-12 – Four Items | \$14 • Five Items | \$15 • Six Items | \$16

### LUNCH & BARBECUE

Ages 3 & Under – Complimentary

Ages 4-12 – One Entrée | \$14 • Two Entrées | \$15

### OLD WORLD DELI

Ages 3 & Under – Complimentary

Ages 4-12 – \$15

### DINNER

Ages 3 & Under – Complimentary

Ages 4-12 – Two Entrées | \$15 • Three Entrées | \$16

## SERVED SELECTIONS

**BELGIAN WAFFLE** | \$13

*Served with Applewood smoked bacon.*

**MACARONI & CHEESE** | \$13

**GRILLED CHEESE SANDWICH** | \$13

*Served with french fries.*

**BUTTERED NOODLES** | \$14

*Served with garlic bread.*

**CHEESEBURGER** | \$15

*Served with french fries.*

**CHICKEN TENDERS** | \$15

*Served with french fries.*

Prices do not include 6% sales tax and 22% service charge.



## DESSERTS

### BY THE DOZEN

ASSORTED COOKIES | \$28

LEMON BARS | \$37

BROWNIES | \$37

### PLATED SELECTIONS

New York Style Cheesecake | \$6

Served with a cherry sauce.

Chocolate Cake | \$6

Strawberry Shortcake Layer Cake | \$6

Prices do not include 6% sales tax and 22% service charge.

• Service fee for outside cakes is \$1 per person.



New York Style Cheesecake w/ Cherry Sauce



## BEVERAGE SELECTIONS

### INDIVIDUAL DRINKS

- DOMESTIC BEER | \$4
- UPGRADED BEER | Starting at \$6
- HOUSE WINE | \$6
- UPGRADED WINE | Prices Vary
- STANDARD MIXED | \$7
- PREMIERE MIXED | \$9
- SPECIALTY MIXED | Prices Vary
- NON-ALCOHOLIC | \$2
- BOTTLED BEVERAGES | Starting at \$4

### PUNCH BOWLS

- STANDARD MIXED | \$120 per gallon
- BELLINI | \$130 per gallon
- MIMOSA | \$100 per gallon
- SANGRIA | \$100 per gallon
- NON-ALCOHOLIC | \$25 per gallon  
Citrus • Fruit • Orange • Pineapple • Cranberry

### À LA CARTE ITEMS

- STANDARD 1/4 BARREL | \$225
- STANDARD 1/2 BARREL | \$375
- UPGRADED 1/2 BARREL | Starting at \$525
- HOUSE WINE | \$24 per bottle
- UPGRADED WINE | Prices Vary
- SPARKLING GRAPE JUICE | \$17 per bottle



### BEVERAGE PACKAGES

*Beverage packages must begin at the established guest arrival time. Soda mix included in bar packages.*

#### PREMIERE BAR PACKAGE | 6 Hours - \$35 • 4 Hours - \$30 • 2 Hours - \$27

Liquor: Grey Goose Vodka • Bombay Sapphire Gin • Patrón Silver Tequila • Crown Royal Whiskey  
Johnnie Walker Black Scotch Jack Daniel's Tennessee Whiskey • Captain Morgan Spiced Rum  
Bacardi Light Rum • Peachtree • Amaretto

Beer & Wine: Two standard draft beer selections and four house wine selections.

#### STANDARD BAR PACKAGE | 6 Hours - \$29 • 4 Hours - \$24 • 2 Hours - \$21

Liquor: Tito's Handmade Vodka • Tanqueray Gin • Jose Cuervo Tequila • Seagram's VO Whiskey  
Johnnie Walker Red Scotch • Jack Daniel's Tennessee Whiskey • Captain Morgan Spiced Rum  
Bacardi Light Rum • Peachtree • Amaretto

Beer & Wine: Two standard draft beer selections and four house wine selections.

#### NON-ALCOHOLIC PACKAGE | \$6

Soda Mix: Pepsi • Diet Pepsi • Sierra Mist • Mountain Dew • Lemonade • Iced Tea

Assorted Beverages: Coffee, Milk and Tea

#### STANDARD DRAFT BEER SELECTIONS

Bud Light • Budweiser • Coors Light • Miller Lite

#### UPGRADED DRAFT BEER SELECTIONS | \$175 per keg

Select from flagship brews by Bell's Brewery, Blue Moon Brewing Company and Founders Brewing Company to add to your bar package. Available selections may vary by season. Additional selections may be available upon request, starting at \$225 each.

#### HOUSE WINES

Riesling • Moscato • Pinot Grigio • Sauvignon Blanc • Chardonnay • Sparkling  
Merlot • Cabernet Sauvignon • Pinot Noir

#### UPGRADED WINES | Prices Vary

*Additional selections may be available upon request.*

Prices do not include 6% sales tax and 22% service charge.

- Beverage packages are designed for 18 or more guests; smaller parties may offer individual drinks, punch bowls and à la carte items.
- When offering a bar package all guests of legal drinking are required to be included in guest count.

# ACCESSORIES

## INCLUSIONS

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### TABLES

Standard guest dining tables, long banquet tables for head table(s), gift table(s), sign-in table(s), memorial table(s), buffet table(s), dessert table(s) and beverage station(s). Cocktail tables are also available for use around the venue.

### CHAIRS

Standard chairs for guest tables and ceremonies are included.

### LINENS

Standard white linens are offered for all guest tables. Floor length white linens and/or skirting is included for applicable accent and buffet tables. An additional fee may apply for linens on vendor table(s), auction table(s) and other additional tables. Linen napkins are available in guests choice of white, red, black and hunter green.

### FOOD SERVICE ITEMS

Silverware, China, and proper beverage-ware is included with all culinary selections and beverage services. Chaffing Dishes with burners and serving utensils are included for all buffet-style selections.

*\*Additional items and services may be available at no cost. Your event coordinator will provide details as they pertain to your event.*

## UPGRADES

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### UPGRADED LINENS

Table Linens in Assorted Sizes & Colors | Starting at \$10 each

Polyester Napkins | \$1 per napkin

### ACCESSORIES

Mirror Tile (12" x 12") | \$4

Hurricane with taper candle | \$8

Votive Cup with candle | \$2

Icicle Lights | \$10 per table

Prices do not include 6% sales tax and 22% service charge.

- Additional items and services may be available at no cost. Your event coordinator will provide details as they pertain to your event.
- All upgrade items are priced individually unless otherwise listed. Audio / Visual Equipment is also available upon request. Prices vary.
- Linen upgrades are not applied towards the agreed upon food and beverage minimum.

 Indicates items that are gluten free.

*Additional items may be prepared to be served or consumed gluten free; ask your event coordinator for details.*

*Ask your server about menu items that are cooked to order or served raw.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

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### GUEST COUNT & MENU SELECTIONS

Final menu selections and a guaranteed guest count must be provided two weeks prior to your event.

Apple Mountain will prepare to serve your guaranteed number, plus an additional 5% overage.

All charges will be based upon the guarantee or the actual number of guests served, whichever is greater.

*Any custom menu items and upgraded bar selections that require a special order may not be altered once selected.*

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All pricing is subject to change.  
We reserve the right to make menu alterations should there be a change in government orders, pricing or product availability.





4519 North River Road | Freeland, MI 48623  
888.781.6789 | 989.781.6789

[APPLEMOUNTAIN.COM](http://APPLEMOUNTAIN.COM)