



CHEMUNG HILLS
GOLF & BANQUET CENTER

2018

Shower 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

Shower Events 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.

SHOWER BUFFET MENU

Choice of (1) Entrée
\$18.95 ++

Choice of (2) Entrée
\$21.95 ++

Children 11 to 15
\$12.95 ++

Children 10 & Under
\$8.95 ++

Buffet Includes

One Salad
One Starch
One Vegetable
Fresh Baked Rolls & Butter
Coffee Station
Soft Drinks, lemonade & iced tea

As you venture through the entrée selections, and descriptions 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 work with you to assist in planning your special event.

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

ENTRÉE SELECTIONS

Chicken Alfredo

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

Chicken Piccata

Boneless breast of chicken, baked and served with a white wine and lemon sauce and Topped with capers and artichoke hearts

Chicken Marsala

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

Chicken Cordon Bleu

Tender breast of chicken filled with ham & asiago cheese, crusted with Italian breadcrumbs and baked to a golden brown, served with a creamy Alfredo sauce

Michigan Cherry Chicken

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

Parmesan Encrusted Chicken

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

Pork Tenderloin

Oven roasted seasoned pork tenderloin served on a bed of sautéed mixed vegetables and drizzled with a bourbon Sriracha sauce

Potato Crusted Tilapia

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

Pot Roast of Beef

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

Lasagna with Meat Sauce or Vegetarian Lasagna

Meat Sauce or garden vegetables layered with ricotta, mozzarella and parmesan cheeses and tomato sauce

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 One)

Garden Salad

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

Italian Cavatappi Pasta Salad

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

Country Cole Slaw

Creamy Cole Slaw with grated carrots

Caesar Salad

Romaine, tossed with croutons and parmesan cheese and served with Caesar dressing

Redskin Potato Salad

Potatoes, celery and hard boiled eggs mixed with an herb mayonnaise

Bistro BLT Salad – Add \$1.00 per person

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

Fresh Fruit Salad

Fresh cut fruits of the season

Chipotle Bowtie Salad

Bowtie pasta and fresh vegetables in a chipotle mayonnaise

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 per person

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

DELI SANDWICH BUFFET

Includes choice of one salad & club chips

Coffee/Tea/Soda

\$16.95++

Choose four meats from the following list to accompany your choice of salad and club baked cookies. Our sliced deli meat platters include sliced tomato, onions, pickles, assorted breads and cheeses and dressings.

Oven Roasted Turkey Breast

Roast Beef

Salami

Tuna Salad

Corn Beef

Ham

Pastrami

Egg Salad

Hamburger & Chicken Breast Buffet

Buns, Cheeses, Lettuce, Tomato, Kosher Dill, Sliced Onions and Condiments

Includes choice of one salad & club chips

Coffee/Tea/Soda

\$17.95++

Brunch Buffet

Scrambled Eggs & Cheese

Hash Brown Potatoes

Sausage and/or Bacon

French toast Casserole & Syrup

Fruit Salad

Juices (2)

Coffee/Tea/Soda

\$17.95++

Quiche Lorraine Buffet

Quiche Lorraine

Hash Brown Potatoes

Fruit Salad

Rolls or Muffins & Butter

Coffee/Tea/Soda

\$16.95++

Chicken Salad Wrap Buffet

Our own blend of chicken salad wrapped in a flour tortilla

House Chips

Pickles

Fruit Salad

Coffee/Tea/Soda

\$14.95++

Michigan Salad Buffet

Grilled Chicken Breast, Spring Mix, Crumbled Blue Cheese, Dried Cherries,

Red Onion, Mandarin Oranges & Candied Walnuts

Fresh Baked Rolls & Butter

Coffee/Tea/Soda

\$14.95++

The salad buffet is served salad bar style and can be substituted with any of our salad choices **Add soup to any of the above buffets, \$2.00 per person

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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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SHOWER 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

\$18.00 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

\$20.00 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

\$25.00 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 Bar - \$50 Per Gallon with House Vodka

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