



Wedding Events Guide

3125 Golf Club Drive • Howell • Michigan • 48843 • 517.546.4230 ext. 100



To Our Future Customers,

On behalf of the staff of Chemung Hills Golf and Banquet Center, we would like to congratulate you on the exciting time that you are about to embark on. We thank you for your time and consideration in the search for the perfect Wedding Venue and very much look forward to helping you design the event you've always dreamed of.

When selecting Chemung Hills Golf and Banquet Center for your Wedding Venue, you are selecting a one of a kind experience that you can only find at our off the map gem. Turning Ninety this year, Chemung Hills takes you back to the true comfort of your own Country Club. Our customer service is amongst the best and we aim to create the one of a kind experience you desire.

Upon arriving to Chemung Hills, your guests will enter into your very own foyer, decorated to your taste. Along with a dramatic entry, the foyer also boasts private bathrooms for your guests as well a coat closet, reserved for your parties' use. Opening either of the two double glass doors, the first thing you will notice that our unique Event Center is lined with beautiful picture windows allowing you take in 140 acres of our picturesque golf course.

The onsite Event Coordinator will allow you to enjoy your day as though you were at the "Old Country Club", without a care in the world. Our options are limitless and in choosing your menu, you feel that way. Our premium complimentary tastings allow you to truly customize the menu you've always dreamed of with our onsite Executive Chef. Every detail is thoroughly planned and executed to your desire, a true one of a kind day.

Thank you for your thoughtful consideration and we look forward to working with you in the future. Enjoy this exciting time!

All Our Best,

Brigid Towe (Event Coordinator)

The Staff of Chemung Hills

Chemung Hills Golf and Banquet Center

The Chemung Wedding Package

Chemung Hills Golf & Banquet Center offers a wonderful, inclusive wedding package that is sure to satisfy every couple. The Chemung Wedding Package includes:

An Onsite Event Coordinator

Brigid Towe, our Event Coordinator is on site and available for scheduled appointments to suit your needs.

Premium Taste Testing

Come in and sample our specialties and work out the perfect menu with our Executive Chef, Dave.

Bridal Suite

The Bridal Suite is available for use up to three hours ahead of the ceremony.

Photography on the Golf Course

The use of golf carts and guide will be provided by Chemung Hills.

Six Hours of Special Event Center Use

Our Special Event Center has a maximum capacity of 250 guests with a built in dance floor.

Personalized Menu

Two Entrée Buffet
Two Salads
One Starch
One Vegetable
Fresh Baked Rolls and Butter

Chemung Hills Standard Bar

The Chemung Hills Standard Bar includes all of the necessary mixes, setup and garnishments as well as house brand liquors - inclusive of Vodka, Gin, Rum, Spiced Rum, Whiskey, Scotch, Tequila, Bourbon, Brandy, Peach Schnapps, Coffee Liquor, Amaretto and Irish Cream. This bar also includes House Wines as well as Bud Lite and Labatt Blue Draft Beer.

Beverage Service

Our Chemung Hills Beverage Service includes our Pepsi fountain drinks as well as decaffeinated coffee, caffeinated coffee, hot tea, iced tea, juices and water.

Cake Cutting

Early delivery and refrigeration are always taken care of at Chemung Hills; we also include our cake cutting and plating services.

Linens

White, Ivory or Black eight point linens included. Napkins are also included with a variety of available colors.

Chemung Hills Golf and Banquet Center

The Chemung Wedding Package Pricing

Friday & Sunday Weddings

\$65 - Adults

\$35 - Ages 11-20

\$30 - Ages 10 & Under

Saturday Weddings

\$70 - Adults

\$40 - Ages 11-20

\$33 - Ages 10 & Under

Please note that these prices are inclusive of tax, gratuity, room charges and setup fees.

Onsite Ceremony Packages

Under the Hickory Trees

\$1000

Out From the Trail

\$1000

Indoor

\$600

The Ceremony Packages are inclusive of the setup of the site, the chairs for all guests, the use of our arch and cleanup of the site. The outdoor sites also include carted assistance to and from the site for those that need it.

The Ceremony site - "Under the Hickory Trees" does not have electricity, arrangements with the Musician will be made for portable sound.

Onsite Decorating Package

Prices beginning at \$500

The Onsite decorating packages allow you a one hour consultation with the Event Coordinator and the ability to deliver wedding décor up to a week ahead of the wedding. After delivering your décor we handle the rest! We'll set out your favors, put out centerpieces and layout special tables just as you had imagined. Are you doing place cards? We'll take care of that as well.

Cocktail Hour

Prices beginning at \$500

Are you looking to extend an already amazing time? Add on an extra hour of room and bar service to your reception. In this hour, our well-trained bartending staff will be working the room to create ease of bar service. Your guests will be mingling as we serve our amazing wine selection - Reisling, Pino Grigio, Pino Noir, Moscato, White Zinfandel, Chardonnay and Merlot, two draft beers and your Leveled Bar selection. Pair a Cocktail Hour with an Appetizer selection for the perfect start to an amazing night.

Dietary Considerations

While considering your menu there are many dietary considerations to take in to account. If you have a guest that needs special considerations, please let us know; we are happy to accommodate.

Culinary Preparation

Please note - As you venture through the entrée selections of our menu, you will notice an array of culinary preparations and combinations of food groups. They can be customized and tailored to your taste. We encourage your input on the menu selections.

Buffet Dinner Menu

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.

Parmesan Encrusted Chicken

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

Michigan Cherry Chicken

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

Chicken Piccata

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

Seafood Selections

Baked Salmon

Filet of 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.

Buffet Dinner Menu

Meat Selections

Beef Tenderloin Tips

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 and served in a rich beef gravy

Chef Attended Station

Prime Rib of Beef - presented with natural au jus and horseradish sauce.

Add \$6.00 per person

Pork Tenderloin with Sausage Cornbread Dressing

Pork tenderloin rubbed with fresh herbs, oven roasted and served with natural gravy, to a golden brown.

Pork Tenderloin

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

Pasta Selections

Lasagna with Meat Sauce

Meat sauce layered with ricotta, mozzarella and parmesan cheese 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, tossed with pasta and baked with two cheeses.

Buffet Dinner Menu

Starch Selections

Oven Roasted Red Skin Potatoes

Steamed Red Skin Potatoes

Wild Rice Blend

Rice Pilaf

Baked Potato w/ Sour Cream & Butter

Buttered Egg Noodles

Buttered Pasta Noodles

Red Skin Garlic Mashed Potatoes

Au Gratin Potatoes - *Add \$1.00pp*

Cheesy Potatoes - *Add \$1.00pp*

Vegetable Selections

Glazed Carrots with Tarragon Maple Butter

Garden Mixed Vegetables

Green Beans

Fresh Asparagus - *Add \$1.00 pp*

Salad Selections

Garden Salad

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

Caesar Salad

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

Chipotle Bow Tie Salad

Bowtie pasta, fresh vegetables and chipotle mayonnaise.

Michigan Salad

Spring Mix, dried cherries, mandarin oranges, Red onion, candied walnuts and bleu cheese, Served with Raspberry Vinaigrette Dressing.
Add \$1.00 per person

Italian Cavatappi Pasta Salad

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

Fresh Fruit Salad

Fresh cut fruits of the season, blended perfectly.

Bistro BLT Salad

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

Add \$1.00 per person

Greek Salad

Lettuce greens, tomatoes, cucumbers, red onions, Kalamata olives, feta cheese, beets and pepperoncini, served with Greek Dressing.
Add \$1.00 per person

Hors d'oeuvres

Hot Selections

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

Cold Selections

Ham and Swiss Spirals	\$3.50 per person	Spinach Dip with Crackers	\$3.50 per person
Chips and Salsa	\$3.25 per person	Swedish or BBQ Meatballs	\$4.00 per person
Fresh Fruit Display	\$3.75 per person	Fresh Vegetable Display	\$3.75 per person
Hummus Dip with Pita Chips	\$4.00 per person	Chicken Satay w/ Spicy Peanut Sauce	\$4.00 per person
Domestic Cheese Display	\$4.00 per person	Imported Cheese Display	\$4.50 per person
Shrimp Cocktail Display	\$150.00 (feeds 50)	Smoked Salmon Display	\$95.00 per fish

Desserts

Sides

Chocolate Chip Cookies	\$2.00 per person	Brownies	\$2.00 per person	Assorted Bite Size Pastries	\$5.50 per person
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Buffets

Cheesecake Bar

Fresh New York Cheesecake, sliced, plated and ready for your toppings. Choose from fresh fruit, hot fudge or chocolate sauce on your very own Cheesecake Bar.

\$6.00 per person

Ice Cream Bar

French Vanilla and Chocolate Ice Cream ready for your topping delight. From crushed Oreos, to sprinkles, to hot fudge - this is sure to be a hit with your guests.

\$5.00 per person

Late Night Snacks

Italian Sub Sandwich	\$4.00 per person	Sliders	\$5.00 per person
Fiesta Station	\$5.00 per person	Pizza	\$5.00 per person

**** Please note all food and beverage charges (other than package prices) are subject to 20% Service Charge and 6% Sales Tax****

Plated Dinner Menu

Entrée Selections

Chicken Marsala

Breast of Chicken with mushrooms in a Marsala wine sauce

Roast Prime Rib of Beef 12oz. Portion

Roast prime rib of beef – presented with natural au jus and horseradish sauce.

Fresh Salmon Filet - 6 oz. Portion

Fresh salmon filet baked and served with a Lemon butter sauce.

Filet Mignon and Filet of Salmon

4 Oz. Portions of Each

Charbroiled filet of beef served with a sautéed Mushroom sauce. Salmon Filet either baked or Broiled; customer choice.

Chicken Piccata

Breast of chicken with white wine lemon and artichoke and caper sauce.

Filet Mignon 6 oz. Portion

Charbroiled filet of beef served with a sautéed mushroom sauce.

Filet Mignon and Breast of Chicken

4 Oz. Portions of Each

Charbroiled filet of beef served with a sautéed mushroom sauce. Breast of chicken done as customer choice.

All Plated dinners include one main entrée (with a maximum of two choices), salad, vegetable, starch and house rolls with butter.

The above menu selections include our standard bar, linens, staff, tax, gratuity and room rental.

Bar Menu

Standard Bar Selection

The Chemung Hills Standard Bar includes all of the necessary mixes, setup and garnishments as well as house brand liquors - inclusive of Vodka, Gin, Rum, Spiced Rum, Whiskey, Scotch, Tequila, Bourbon, Brandy, Peach Schnapps, Coffee Liquor, Amaretto and Irish Cream. This bar also includes House Wines as well as Bud Lite and Labatt Blue Draft Beer.

Call Bar Selection

The Chemung Hills Call Bar includes all of the necessary mixes, setup and garnishments as well as Call Brand Selections: Amaretto, Christian Bro.S, Seagram's 7 Crown, Bacardi Superior Rum, Canadian Club Whiskey, Carolan's Irish Whiskey, Malibu Coconut Rum, Seagram's VO Whiskey, Beefeater Gin, Absolut Mandarin Vodka, Absolut Raspberry Vodka, Absolut Vodka, Captian Morgan Rum, Jim Beam Bourbon, Stolichnaya 80 Vodka, Dewar's White Label Scotch, Jack Daniels Honey and Jack Daniels No.7. This bar also includes House Wines as well as Bud Lite and Labatt Blue Draft Beer.

\$7.00 per person upgrade

Premium Bar Selection

The Chemung Hills Call Bar includes all of the necessary mixes, setup, garnishments, Call Brand Selections as well as Premium Brand Selections: Jose Cuervo Tequila, Tanqueray Gin, Jagermeister, Kahlua 40 Liqueur, Bombay Sapphire Gin, Bailey's Irish Cream, Disaronno Amaretto, Ketel One Vodka, Grey Goose Vodka, Chivas Regal Scotch and Drambuie Scottish Liqueur. This bar also includes House Wines as well as Bud Lite and Labatt Blue Draft Beer.

\$9.00 per person upgrade

Draft Beer

Labatt Blue & Bud Light

*** Specialty Beers - \$ 3.00 + per person**

House Wines

Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio, Moscato, Riesling, White Zinfandel

Champagne Toast

\$25.00 per Bottle

No outside beverages allowed. No shots or pitchers served with open bar.