

Chemung Hills Golf and Banquet Center

2022

Shower Packages

3125 Golf Club Road Howell, Michigan 517.546.4230 events@chemunghills.com

Chemung Hills Golf and Banquet Center

General Information & Guidelines

Special Events Center and Grill Room

We offer two room options to host your event, our Special Events Center, and our Grill Room.

The Special Events Center has a maximum capacity of 250. The Grill Room has a maximum capacity of 100 (only available weekends during Golf Season).

Luncheon 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.

All events require a \$5 per person set up fee; This fee is reduced to \$4 per person for residents of Oceola Township.

A guaranteed attendance or "final count" is due 14 days prior to event, along with final payment. Excess charges will be billed on the day of the event.

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

Minimums

Grill Room Minimum – 50 guaranteed attendees and \$1,000 **Special Events Center Minimum** – 50 guaranteed attendees and \$1,000

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.

Packages Include:

Table Linens, Napkins, China, Stemware, Silverware, Cake Cutting, Set Up, Clean Up, Professional Service Staff, Coffee Station, Soda, Iced Tea and Lemonade.

Shower Buffet Pricing

Choice of (1) Entrée \$21.95pp ++ Choice of (2) Entrée \$24.95pp ++ Children 11 to 15 \$14.95pp ++ Children 10 & Under \$10.95pp ++

Buffet Includes:

Your choice of one or two entrees, one salad, one starch and one vegetable selection. Every meal is served with fresh rolls and butter. We also prepare a coffee station along with soft drinks and iced tea.

Entrée Options

Chicken Alfredo

Boneless breast of chicken, baked and served with a 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 breadcrumbs 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

Starches and Vegetables Options

(Choice of one each)

Oven Roasted Red Skin Potatoes
Steamed Red Skin Potatoes
Cheesy Potatoes – Add \$1.00 per person
Au Gratin Potatoes – Add \$1.00 per person
Garlic Red Skin Mashed Potatoes
Wild Rice Blend or Rice Pilaf

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

Salad Options

(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

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

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

Greek Salad

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

Deli Sandwich Buffet

\$16.95pp ++

Your choice of three sliced deli meats from the following list to be accompanied by house made chips and your choice of salad. Our platters include lettuce, tomatoes, onions, pickles, assorted breads and cheeses and dressings.

Oven Roasted Turkey Breast Corn Beef
Roast Beef Ham
Salami Pastrami
Tuna Salad Egg Salad

Hamburger & Chicken Breast Buffet

\$17.95pp ++

Buffet set with deliciously cooked Hamburgers, Chicken Breasts, Buns, Cheeses, Lettuce, Tomato, Kosher Dill, Sliced Onions and Condiments. This buffet includes house made chips and your choice of one salad.

Brunch Buffet

\$17.95pp++

Buffet set with Scrambled Eggs with Cheese, Hash Browns, Sausage, Bacon, Belgian Waffles, and Fruit Salad.

Quiche Lorraine Buffet

\$16.95pp ++

Buffet set with Quiche Lorraine, Hash Browns, Fruit Salad and Rolls or Muffins & Butter.

Michigan Salad Buffet

\$15.95pp ++

Buffet set with Grilled Chicken Breast, Mixed Greens, Crumbled Blue Cheese, Dried Cherries, Red Onion, Mandarin Oranges and Candied Walnuts. Served with Fresh Baked Rolls & Butter

The salad buffet is served salad bar style and can be substituted with any of our salad choices

Chicken Salad Wrap Buffet

\$14.95pp ++

Buffet set with our own blend of chicken salad wrapped in a flour tortilla, house made chips, Pickles and Fruit Salad.

Add soup to any of the above buffets for \$4.00 per person

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

Sweets Options

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

Luncheon Bar Options

Bar service includes sweet and dry vermouth, juices, mixers, soft drinks, garnishing's, and staff.

Tabbed Bar

All drinks will be calculated on a consumption basis. The prices are as follows: \$4.00 for Draft Beer*, \$4.00-\$6.00 for canned beer, \$6.00-\$10.00 for wine and mixed drinks. Please note that there will be 6% sales tax and 18% gratuity added to the final tabbed amount.

Cash Bar

All guests pay for their own drinks.

Specialty Cocktails

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 – Bloody Mary Mix and Well Vodka - \$60.00 Per Gallon