



Chemung Hills Golf and Banquet Center

2025

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

50 Guaranteed Guests

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
\$23.00pp ++

Choice of (2) Entrée
\$27.00pp ++

Children 11 to 15
\$15.00pp ++

Children 10 & Under
\$11.00pp ++

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

Grilled Chicken Breast

Marinated and grilled, boneless chicken breasts, juicy and tender, served with our Penne Alfredo.

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 Sonoma

Tender breast of chicken filled with Fresh basil, tomato and mozzarella crusted with Italian breadcrumbs and baked to a golden brown, served with a creamy Palomino Sauce

Chicken Frangelico

Boneless breast of chicken, dredged in chopped almonds and served with a velvety rich Frangelico sauce.

Chicken Parmesan

Boneless chicken breasts dredged in breadcrumbs and fried to a golden brown then drizzled with marinara sauce and Parmesan cheese.

Chicken Alfredo

Breast of chicken dredged in bread crumbs and parmesan cheese, drizzled with butter and baked to a golden brown. Served with a creamy Alfredo sauce on top.

Roast Beef au Jus

Roasted seasoned eye of round, sliced thin and served au Jus.

Ember's Style Pork Loin

Pork loin, brined and slow roasted. Then topped with Ember's famous red sauce and finished in the oven.

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
Mashed Yukon Gold Potatoes
Cheesy Potatoes – Add \$1.00 per person
Au Gratin Potatoes – Add \$1.00 per person
Garlic Red Skin Mashed Potatoes
Rice Pilaf

Honey Glazed Carrots
California Blend
Green Beans
Fresh Asparagus – Add \$1.00 per person

Salad Options

(Choice of One)

Garden Salad

Tossed mixed salad greens, with cherry tomatoes, cucumbers, black olives, and pepper rings. Ranch and Italian

Tri-Color Rotini Salad

Rainbow Rotini, tossed with black olives, Roma tomatoes, shredded carrots, broccoli, green peppers, and cucumbers, all mixed in our homemade dressing.

Country Cole Slaw

Creamy Cole Slaw with grated carrots

Classic Caesar Salad

Romaine tossed with tomatoes, croutons and parmesan and served with Caesar dressing.

Redskin Potato Salad

Potatoes, celery and hard-boiled eggs, mixed with our Ranch style dressing.

Kris's Salad – Add \$1.00 per person.

House cut romaine lettuce topped with shredded mozzarella & cheddar cheeses, mandarin oranges, toasted sliced almonds and dried cherries. Served with our house honey celery seed dressing.

Fresh Fruit Salad

Fresh cut fruits of the season

Orange Almond Salad

Romaine lettuce, topped with Mandarin oranges and slivered almonds.

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

\$20.00pp ++

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
Roast Beef
Salami
Tuna Salad

Corn Beef
Ham
Pastrami
Chicken Salad

Hamburger & Chicken Breast Buffet

\$22.00pp ++

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

\$22.00pp++

Buffet set with Scrambled Eggs with Cheese, Hash Browns, Sausage, Bacon, Belgian Waffles, and Fruit Salad.
*Add Quiche for \$2.00++ pp

Quiche Lorraine Buffet

\$17.00pp ++

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

Michigan Salad Buffet

\$18.00pp ++

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

\$16.00pp ++

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 - \$7.00pp++
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

Mimosa Bar – Includes minimally three kinds of juice, fruit toppings and Champagne
\$25 per bottle of Champagne

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