



CHEMUNG HILLS
GOLF & BANQUET CENTER

2025

Dinner Event Guide

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

Dinner Events are for up to **4 hours**, with bar service ending 15 minutes prior.
Events exclusively serving appetizers 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

50 guaranteed attendees and \$1000

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.

CHEMUNG HILLS BANQUET CENTER

BUFFET DINNER MENU

Choice of (1) Entrée
\$28.00++

Choice of (2) Entrées
\$33.00++

Choice of (3) Entrées
\$37.00++

Ages 11-15
\$14.00++

Ages 10 & Under
\$10.00++

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

Buffet Includes

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

CHICKEN SELECTIONS

Grilled Chicken Breast

Marinated and grilled, boneless chicken breasts, juicy and tender. Pairs well 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.

SEAFOOD SELECTIONS

Potato Crusted Tilapia

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

Tortilla Crusted Tilapia

Tilapia filet crusted with crunchy tortillas, baked and topped with pica de gallo, served on Spanish rice.

MEATS AND PASTA SELECTIONS

Beef Tenderloin Tips - Add \$7.00 per person

The most tender cut of beef, sautéed with mushrooms and onions in a red wine sauce, served over egg noodles.

Roast Beef au Jus

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

Chef Attended Station - Add \$9.00 per person

Prime Rib of Beef - presented with natural au jus & horse radish sauce

Ember's Style Pork Loin

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

BBQ Ribs - Add \$3.00 per person

Baby back pork ribs, seasoned with special rub, slow roasted and basted with BBQ sauce

Lasagna with Meat Sauce or Vegetarian Lasagna

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

Penne with Italian Sausage

Roasted Italian Sausage, peppers and rich Italian meat sauce baked with two cheeses

PLATED DINNER MENU OPTIONS

*All dinners include one main entrée (maximum of 2 choices), salad, vegetable, starch choice and house rolls & butter.

Chicken Marsala.....	\$ 34.00
Breast of chicken with mushrooms in a Marsala we sauce	
Chicken Piccata	\$ 34.00
Breast of chicken with white wine, lemon & artichoke & caper sauce	
Roast Prime Rib of Beef - 12 Oz. Portion	\$ 55.00
Roast prime rib of beef with au jus and a side of horseradish sauce	
Filet Mignon – 6 Oz. Portion	\$ 39.00
Char broiled filet of beef served with a mushroom sauce	
Fresh Salmon Filet – 6 Oz. Portion	\$ 35.00
Fresh salmon filet baked and served with a lemon butter sauce	
Filet Mignon and Breast of Chicken – 6 Oz. Portion Each	\$ 42.00
Char broiled filet of beef served with a mushroom sauce	
Breast of Chicken – Customer Choice	
Filet Mignon and Salmon Filet – 6 Oz. Portion Each	\$ 44.00
Char broiled filet of beef served with a mushroom sauce	
Salmon Filet – Customer Choice	

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STARCH and VEGETABLES

(Choice of one each)

Oven Roasted Red Skin Potatoes
Mashed Yukon Gold Potatoes
Cheesy Potatoes
Au Gratin Potatoes
Garlic Red Skin Mashed Potatoes
Rice Pilaf

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

SALADS

(Choice of one salad)

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 our House made Greek Dressing

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
Chicken Satay w/Spicy Peanut Sauce	\$ 4.00

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
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	\$ 7.00
Dutch Apple Pie	\$ 4.00

LATE NIGHT SNACKS (Add Ons)

Italian Sub Sandwich	\$ 4.00
Sliders	\$ 7.00
Fiesta Station	\$ 7.00
Hot Dogs	\$ 5.00
Pizza	\$ 5.00

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Dinner 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*

\$25.00 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*

\$28.00 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*

\$33.00 per person++

Draft Beer – Labatt Blue & Bud Light

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 - \$25.00 Per Bottle

Bloody Mary's – Bloody Mary Cocktail Mix with House Vodka - \$50.00 per Gallon

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