



ATLAS
VALLEY
GOLF
CLUB



Banquet Packages

Room Rental Pricing

NORTH OR SOUTH BANQUET ROOM

(up to 60 guests)

\$ 3 0 0

NORTH OR SOUTH ROOM PLUS MIDDLE BANQUET ROOM

(up to 130 guests)

\$ 6 0 0

ENTIRE BANQUET SPACE *(up to 200 guests without the use of the dance floor)*

\$ 8 0 0

BANQUET PATIO

\$ 5 0

Event Minimum: \$2,700

The room rental fee includes the space for up to 4 hours, mid length white table linens, white napkins, all plates and glassware, servers, and set up and tear down of the tables and chairs

Host can have access to room one hour prior to the start for decorating & set up

Prices are subject to change



Buffet Options

THE PAR

\$31++ per person

One entree

One starch

One vegetable

One salad

Rolls & butter

THE BIRDIE

\$34++ per person

Two entrees

One starch

One vegetable

One salad

Rolls & butter

THE EAGLE

\$37++ per person

Three entrees

Two starches

One vegetable

One salad

Rolls & butter

ENTREES

Chicken Piccata

Chicken marsala

Champagne chicken

Smoked gouda chicken

Baked mostaccioli

Homemade mac & cheese

Beef stroganoff

Chicken fettucine alfredo

Sliced roast beef

Roasted turkey breast

Roast pork loin w/ sun dried cherry walnut sauce

Glazed baked ham

Baked whitefish

ENTREES CONTINUED

\$100 Chef fee for carving stations

Chef carved herb roasted prime rib - add \$6 per person

Chef carved roasted new york strip - add \$4 per person

Chef carved roasted tenderloin - add \$8 per person

Grilled salmon - add \$3 per person

Carving station pricing only pertains to The Par, The Birdie, & The Eagle

All prices are subject to 6% Michigan sales tax and 20% service fee

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Buffet Options

STARCHES

Herb roasted yukon gold potatoes
Mashed yukon gold potatoes w/ gravy
Garlic mashed yukon gold potatoes
Roasted red skin potatoes
Au gratin potatoes
Rice pilaf

VEGETABLES

Green beans almandine
Cinnamon honey glazed carrots
California medly (broccoli, cauliflower, carrots)
Buttered corn
Roasted vegetable medley (zucchini, squash, mushrooms, pearl onions, tomatoes, carrots)

SALADS

House salad, caesar salad, coleslaw, potato salad, macaroni salad, spaghetti salad

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Buffet Options Continued

PASTA BUFFET

\$22++ per person

*Tossed salad, baked mostaccioli (Beef, sausage, or no meat), chicken fettucine alfredo, steamed broccoli
Rolls & Butter*

TACO BUFFET

\$23++ per person

Seasoned ground beef, shredded chicken, hard & soft tortilla shells, tortilla chips, Queso, refried beans, rice, lettuce, tomato, olives, green onions, shredded cheese, salsa, & sour cream

**guacamole - add \$3 per person*

ASIAN BUFFET

\$25++ per person

*Sweet & sour chicken, sesame chicken or beef & broccoli, stir fry vegetables, steamed white rice, tempura battered brussel sprouts
tossted in a thai chili sauce*

DELI BUFFET

\$22++ Per person

Ham, turkey, salami, variety of breads & cheeses, lettuce, tomato, onion, coleslaw, chips and fresh fruit

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Appetizer Displays

FRESH FRUIT DISPLAY

\$6.00 Per Person

FRESH VEGETABLE DISPLAY

\$6.00 Per Person

CHEESE & CRACKER DISPLAY

\$7.00 Per Person

CHARCUTERIE BOARD

Cheese, crackers, cured and uncured meats

\$15.00 Per Person

SMOKED SALMON DISPLAY

Served with crackers

\$15.00 Per Person

HUMMUS PLATTER

Served with vegetables and pita chips

\$5.00 Per Person

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Hon'oeuvres

Priced per person

VEGETABLE SPRING ROLLS \$7

SPINACH ARTICHOKE DIP \$6

SPANAKOPITA \$8

TOMATO BRUSCHETTA \$8

MEATBALLS \$6

(CHOICE OF BBQ OR SWEDISH)

CHICKEN POT STICKERS \$7

MAC AND CHEESE BITES \$8

ASIAGO CHICKEN PUFFS \$8

CHICKEN SATAYS \$8

WING DINGS \$7

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Brunch Options

BRUNCH BUFFET - \$32 PER PERSON

Comes with fresh fruit, pastries, juices and choice of 6 options from the list below

**ROASTED RED SKIN POTATOES
BACON OR SAUSAGE
SCRAMBLED EGGS
EGGS BENEDICT
FRENCH TOAST STICKS
HOUSE SALAD WITH DRESSINGS
CHICKEN MARSALA
CHICKEN PICCATA
MAC & CHEESE**

MIMOSA BAR - \$12 PER PERSON

BLOODY MARY STATION - \$15 PER PERSON

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Additional Add Ons

LINENS & NAPKINS

MUST BE REQUESTED 10 DAYS IN
ADVANCE



- Colored napkins - \$1 per napkin
- Mid Length Black or Ivory linen - \$5 per Linen
- Floor length linen - \$20 Per linen

DECOR

- Black or Ivory Chiavari Seat Cushions - \$250
- Gold, Black or Silver Chargers - \$3.00 per
- Wooden Centerpiece Rounds, or Greenery rounds - \$3.00 per
- Gold Placemats - \$3.00 per
- Floating Candles - \$2.00 per
- Greenery photo wall - \$100



AV EQUIPMENT RENTAL

- Projector & screen - \$75



BEVERAGE

- Bartender - \$150 per bartender
(required for a cash bar)
- Outdoor Bar - \$250
- Margarita carafe - \$250 serves 36 drinks
includes limes, salt, & margarita glasses
- Sangria carafe - \$200 Serves 36 drinks
- Mimosa bar - \$14 per person
includes champagne, orange juice. & flutes



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Bar Packages

BEER AND WINE

*Tier 1 Wine & Beer package.
\$20 per person | Four (4) hours
Add \$5 person for additional hour

HOUSE BAR

*Tier 1 Wine & Beer package included.
Stoli, Tanqueray, Castillo, Jose Quervo, Canadian Club, J&B Scotch, Jim Beam
\$25 per person | Four (4) hours
Add \$6 person for additional hour

CALL BAR

*Tier 2 Wine & Beer package included. Tito's, Bombay, Captain Morgan, Bacardi, EL Jimador, Dewar's, and Jack Daniel's, Jameson, Maker's Mark.
\$30 per person | Four (4) hours
Add \$7 person for additional hour

PREMIUM BAR

*Tier 3 Wine & Beer package included.
Grey Goose, Tito's, Casamigos Anejo & Blanco, Bacardi, Captain Morgan, Hendrick's, Jack Daniels, Jameson, Johnny Walker Black, Woodford Reserve, Hennessey.
\$35 per person | Four (4) hours
Add \$8 person for additional hour

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Beer & Wine Tiers

TIER 1 :

Wines: Sycamore lane chardonnay, pinot grigio, cabernet sauvignon, & Canyon Oaks Moscato.

Beers: (Choice of 4 domestics/ seltzers) Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Labatt, Labatt Blue Light, Modelo, White Claw, NA Heineken, Guinness.

TIER 2:

Wines: Grand Traverse Semi-Dry Riesling, Clous Du Bois Chardonnay, Pinot Grigio, Cabernet Sauvignon, Sauvignon Blanc, Merlot, Pinot Noir.

Beers: (Choice of 4 domestic and 2 craft) Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Labatt, Labatt Blue Light, Modelo, White Claw, NA Heineken, Guinness. Crafts: Oberon, Blue Moon, Soft Parade, Two Hearted, All Day IPA, Summer Shandy, Stella Artois, Long Drink, High Noon, Heineken.

TIER 3:

Wines: Kendall Jackson Vinter Reserve Chardonnay, and Merlot. La Crema Sauvignon Blanc, Pinot Grigio, Rose, and Pinot Noir. Silver Palm Cabernet Sauvignon.

Beers: (Choice of 4 domestic and 4 craft) Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Labatt, Labatt Blue Light, Modelo, White Claw, NA Heineken, Guinness. Craft: Oberon, Blue Moon, Soft Parade, Two Hearted, All Day IPA, Summer Shandy, M43, Stella Artois, Long Drink, High Noon, Heineken.

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