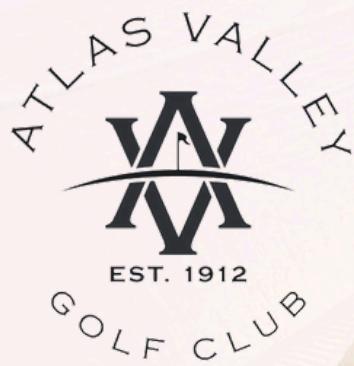


ATLAS VALLEY GOLF CLUB



Banquet Packages

Room Rental Pricing

NORTH OR SOUTH

BANQUET ROOM

(up to 60 guests)

\$ 300

NORTH OR SOUTH ROOM

PLUS MIDDLE BANQUET

ROOM

(up to 130 guests)

\$ 600

ENTIRE BANQUET SPACE

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

\$ 800

BANQUET PATIO

\$ 50

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
Chicken cavatappi alfredo
Sliced roast beef
Roasted turkey breast
Roast pork loin w/ sun dried cherry sauce
Sous vide short rib with red wine demi glace
Herb roasted Norwegian Salmon with beurre blanc sauce

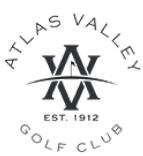
ENTREES CONTINUED

\$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
Chef carved smoked pit ham - add \$5 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

Prices are subject to change



Buffet Options

S T A R C H E S

Herb roasted yukon gold potatoes

Mashed yukon gold potatoes

Garlic mashed yukon gold potatoes

Roasted red skin potatoes

Au gratin potatoes

Rice pilaf

Buttered Spaetzle

V E G E T A B L E S

Country style green beans with bacon & crispy onion straws

Steamed green beans

Char grilled tri-colored carrots

California medly (broccoli, cauliflower, carrots)

Roasted corn succotash

Steamed broccoli with roasted red pepper

Roasted vegetable ratatouille

S A L A D S

A.V House salad, caesar salad, coleslaw, potato salad, pasta salad

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Prices are subject to change



Pre-Set Buffet

PASTA BUFFET

\$23++ per person - Make GF for \$5 per person

Tossed salad, baked mostaccioli (Beef, sausage, or no meat), chicken alfredo, steamed broccoli

Rolls & Butter

TACO BUFFET

\$22++ 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 (GF)

\$25++ per person

Sweet & sour chicken, Thai drunken noodles OR pepper steak, stir fry vegetables, steamed white rice. Served with fried pork dumplings OR spring rolls. Homemade plum sauce on the side.

BBQ BUFFET

\$28++ Per person

House smoked pulled pork, smoked pulled chicken, pit beans, mac & cheese, cornbread muffins, house pickles, duel bbq sauces, and brioche buns.

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Prices are subject to change



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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Prices are subject to change



Hor' doeuvres

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

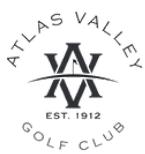
**ROASTED RED SKIN POTATOES
BACON OR SAUSAGE
SCRAMBLED EGGS
EGGS BENEDICT
FRENCH TOAST STICKS
HOUSE SALAD WITH DRESSINGS
CHICKEN MARSALA
CHICKEN PICCATA
MAC & CHEESE**

MIMOSA BAR - \$12 PER PERSON

BLOODY MARY STATION - \$15 PER PERSON

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

Prices are subject to change



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 - \$12 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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Prices are subject to change



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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