

WEDDING PACKAGES

Atlas Valley

GOLF CLUB



8313 PERRY ROAD
GRAND BLANC, MICHIGAN 48439
810.636.9501
ATLASVALLEYGOLF.COM
FACEBOOK.COM/ATLASTVALLEYGOLF

Ceremony Options



Outdoor \$1700

Photo: Julia Cuddy Photography



Indoor \$1000

Photo: Julia Cuddy Photography

Max Capacity: 175

Price includes set up and tear down of chairs as well as
outdoor ceremony chairs

Prices are subject to change

Reception Options



Photo: Kaitlin Ann Photography

Price includes six (6) hours room rental, white mid length table linens and white napkins, china and glassware, Gold Chiavari chairs, cake cutting & serving, servers and bartenders, champagne toast for head table, set up and tear down of tables and chairs. Outdoor reception includes ceremony folding chairs.

May - October \$2,500

November - April \$1,500

Max Capacity: 180

Prices are subject to change

Event Minimums

May - October

Friday \$15,000

Saturday \$20,000

Sunday \$10,000

November - April

Friday \$10,000

Saturday \$15,000

Sunday \$7,000

Holidays

\$25,000



Prices are subject to change

Buffet Dinner Packages

SILVER

One (1) appetizer
One entree
One starch One
vegetable
One salad
Dinner rolls
\$45+ Per Person

GOLD

Two (2) appetizers
Two entrees
Two starches
One vegetable
One salad
Dinner rolls
\$55+ Per Person

PLATINUM

Three (3) appetizers
Three entrees
Two starches
One vegetable
One salad
Dinner rolls
\$65+ Per Person

APPETIZER SELECTION

Vegetable spring rolls with a sweet Thai chili sauce
Vegetable shooters with ranch dressing
Tomato bruschetta
Mac and cheese bites
Chicken pot stickers with soy sauce
Asiago chicken puffs with sundried tomato oil
Chicken satays with sweet teriyaki sauce
BBQ or Swedish meatballs

*Butler passed appetizers are an additional
\$5 per person

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

Prices are subject to change

Buffet Dinner

ENTREE SELECTION

CHICKEN MARSALA

Chicken breast with a mushroom marsala wine sauce

CHICKEN PICCATA

Chicken breast with a lemon white wine sauce

ATLAS CHICKEN

Fried chicken breast served with a smoked Gouda cream sauce

CHAMPAGNE CHICKEN

Chicken breast served with a champagne cream sauce

PESTO CHICKEN

Penne pasta with a grilled chicken breast and pesto cream sauce

BAKED MOSTACCIOLI

With Marinara or sugo meat sauce

SOUS VIDE BEEF SHORT RIB

With red wine demi glace

VALLEY SIGNATURE SALMON

Grilled salmon with buerre blanc sauce

CHILLY ROASTED PORK LOIN

Served with a cherry demi glace

HERB ROASTED TURKEY BREAST

SLICED PRIME RIB OR BEEF

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

Prices are subject to change

Buffet Dinner

STARCH

Mashed potatoes
Garlic mashed yukon gold potatoes
Italian roasted fingerling potatoes
Duaphinoise potato
(Scalloped potatoes with heavy cream and parmesan cheese)
Rice Pilaf
Herb Buttered Spaetzle

VEGETABLES

Garlic green beans
Seasonal Grilled asparagus
Roasted Broccoli & Red Pepper
Vegetable medley
Broccoli, cauliflower and carrots
Roasted Corn Succotash
Roasted Vegetable Ratatouille

SALADS

ATLAS SALAD

Mixed greens, cherry tomatoes, English cucumber, red onion,
bacon crumble, blue cheese crumble, Tuscan Italian dressing

MICHIGAN SALAD

Mixed greens, dried cherries, candied walnuts, red and green
apples, apple cider vinaigrette

CAESAR SALAD

Romaine lettuce, parmesan, Caesar dressing, house-made
croutons

GARDEN SALAD

Mixed greens, cherry tomatoes, red onion, English cucumber, mixed
cheese, ranch dressing

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

Prices are subject to change

Plated Dinner

ENTREE SELECTION

CHICKEN PICCATA \$50

Chicken breast with a lemon white wine sauce

GOUDA CHICKEN \$50

Fried chicken breast served with a smoked Gouda cream sauce

CHAMPAGNE CHICKEN \$50

Chicken breast served with a champagne cream sauce

BAKED WHITE FISH \$52

Baked with a parmesan crust

VEGETABLE CANNELLONI \$45

Roasted vegetables with cous cous and tomato cream sauce

ROASTED PORK LOIN \$52

Cherry demi glace

FILET MIGNON 5 OZ \$65

SLICED PRIME RIB \$60

ATLAS SIGNATURE SALMON \$55

Served with citrus butter

Entrees served with one (1) entree, one (1) starch, one (1) vegetable, rolls and garden salad

STARCH

Mashed potatoes

Garlic mashed potatoes

Italian roasted fingerling potatoes

Duaphinoise potato

(Scalloped potatoes with egg and cheese)

Rice Pilaf

Buttered Spaetzle

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

Prices are subject to change

VEGETABLES

Garlic green beans

Seasonal Grilled asparagus

Roasted Broccoli & Red Pepper

Vegetable medley

Broccoli, cauliflower and carrots

Roasted Corn Succotash

Roasted Vegetable Ratatouille

Appetizers

APPETIZER SELECTIONS

All prices are per person

Vegetable platter \$5

Fruit platter \$6
served with cream cheese dip

Vegetable spring rolls \$6
served with Thai chili sauce

Spinach artichoke dip \$6
served with tortilla and pita chips

Spanakopita \$8

Assorted cheese and crackers \$7

Tomato bruschetta \$7
French bread, tomato, caper, balsamic drizzle

Meatballs \$7
Choice of BBQ or Swedish

Chicken pot stickers \$7

Mac and cheese bites \$8

Asiago chicken puffs \$8
with sundried tomato oil

Chicken satays \$8
with sweet teriyaki sauce

Smoked salmon \$10
served with cream cheese and crackers

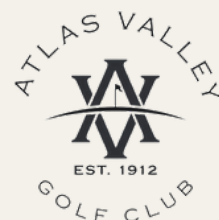
Charcuterie board \$15
assorted cured meats, cheeses, and crackers

*Butler passed appetizers are an additional \$5 per person



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

Prices are subject to change



Late Night Snacks

All late night snacks served at 9:30pm

Pizza \$12 per person

Variety of cheese, pepperoni, and veggie pizzas
served with breadsticks

Detroit Buffet \$11 per person

Detroit style coney dogs, Better Made chips, and
fries

Taco Buffet \$11 per person

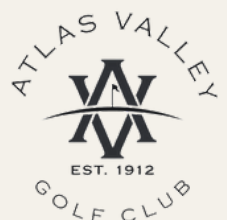
Beef, cheese, taco shells, onions, queso, lettuce,
sour cream, chips with salsa

Chicken tenders and fries \$11 per person

served with a variety of dipping sauce
(ranch, BBQ, honey mustard, and ketchup)

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

Prices are subject to change



Bar Packages

BEER AND WINE

Tier 1 Wine & Beer package.
\$25 per person | Four (4) hours
*Add \$5 person for additional hour
Includes 2 signature drinks

HOUSE BAR

Tier 1 Wine & Beer package included.
Stoli, Tanqueray, Castillo, Jose Quervo, Canadian Club, J&B
Scotch, Jim Beam
\$30 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.
\$35 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, Hennessy.
\$45 per person | Four (4) hours
*Add \$8 person for additional hour

NON-ALCOHOLIC

Soft drinks, lemonade, tea and coffee
\$5 per person
Included in house, call, and premium bar packages.

Prices are subject to change

Beer & Wine Packages

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, High Noon, 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, Carbliss, 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, Carbliss, High Noon, Heineken.

Decor & Enhancements

Add colored napkin | \$2 per napkin

Floor Length Linen | \$20 per linen

Ivory or Black Chiavari Seat Cushions | \$250

Outdoor Bar | \$250

Arbor \$250

Chargers (Gold, Black, or Silver) | \$2.00 per

Gold Placemats | \$2.00 per

Greenery Centerpiece Rounds | \$3.00 per

Greenery Backdrop wall | \$150

Wooden Centerpiece Rounds | \$2 per

Floating Candles in Vase | \$2 per

*Request must be made at least fourteen (14) days in advance



Prices are subject to change



Bride and Groom receive a free wedding tasting 6 months prior to their wedding date
Any additional guests are \$25 each

A \$1000 non-refundable deposit is required to book the date

We offer a free rehearsal space the day before your wedding date

