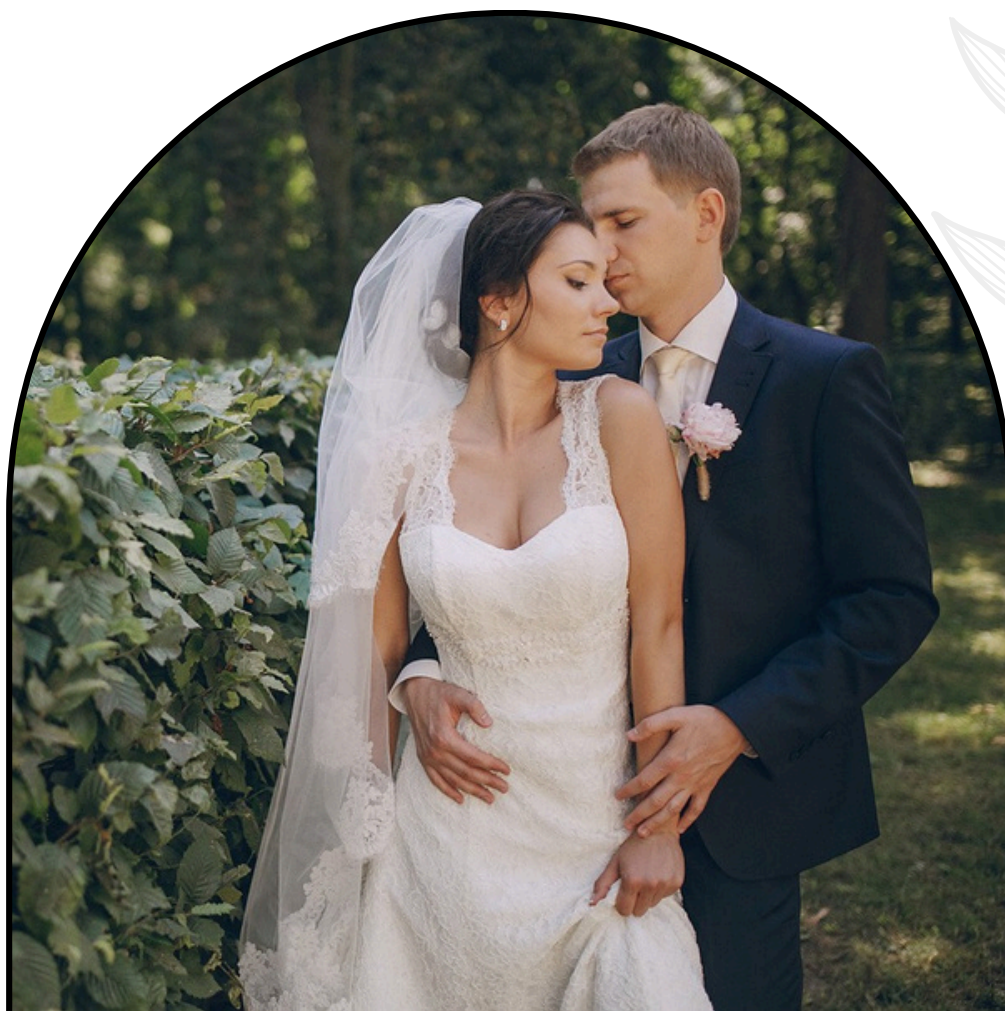




Atlas Valley

WEDDINGS



ATLAS VALLEY GOLF CLUB

8313 PERRY RD., GRAND BLANC, MICHIGAN 48439

810.636.9501

ATLASVALLEYGOLF.COM

FACEBOOK.COM/ATLASVALLEYGOLF

INSTAGRAM.COM/ATLASVALLEY

Ceremony

OPTIONS



Outdoor \$1700

*Price includes chairs, setup
and tear down of chairs.*



Indoor \$1000

*Price includes setup and
tear down of chairs.
Max 175 people.*

Prices are subject to change.

Room

RENTAL



Price includes six (6) hour room rental, white mid length table linens and white napkins, china, glassware, gold Chiavari chairs, cake cutting utensils, serving utensils, bartenders, champagne toast for the head table, set up and tear down of tables and chairs.

Outdoor reception includes the outdoor ceremony folding chairs.

May - October \$2,500
November - April \$1,500
Max capacity: 180-200

Prices are subject to change.



Buffet Dinner

PACKAGES

SILVER

Choose one (1) appetizer, 1 entree, 1 starch, 1 vegetable, 1 salad, includes butter & dinner rolls.

\$45+ Per Person

GOLD

Choose two (2) appetizers, 2 entrees, and 2 starches. Choose one (1) vegetable and 1 salad, includes butter & dinner rolls.

\$55+ Per Person

PLATINUM

Choose three (3) appetizers, and 3 entrees. Choose two (2) starches. Choose one (1) vegetable and 1 salad, includes butter & dinner rolls.

\$65+ Per Person

APPETIZER SELECTIONS*

Vegetable spring rolls
with a sweet Thai chili sauce

Vegetable shooters
with ranch dressing

Chicken pot stickers
with soy sauce

Asiago chicken puffs
with sundried tomato oil

Chicken satays
with sweet teriyaki sauce

Mac and cheese bites
BBQ or Swedish meatballs
Tomato bruschetta

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

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

Prices are subject to change.



Buffet Dinner

ENTREE SELECTIONS

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 beurre 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 a 6% Michigan sales tax and 20% service fee.

Prices are subject to change.



Buffet Dinner

SELECTIONS

STARCHES

Mashed potatoes

Garlic mashed Yukon gold potatoes

Italian roasted fingerling potatoes

Dauphinoise potato

(Scalloped potatoes with heavy cream and parmesan cheese)

Rice pilaf

Herb buttered spaetzle (German Dumplings)

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 a 6% Michigan sales tax and 20% service fee.

Prices are subject to change.

Plated Dinner

SELECTIONS

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

STARCHES

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

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Appetizer

SELECTIONS*

VEGETABLE PLATTER \$5

SPANAKOPITA \$8

Spinach Pie

ASSORTED CHEESE AND CRACKERS \$7

SPINACH ARTICHOKE DIP \$6

served with tortilla and pita chips

FRUIT PLATTER \$6

served with cream cheese dip

VEGETABLE SPRING ROLLS \$6

served with Thai chili sauce

TOMATO BRUSCHETTA \$7

French bread, tomato, caper, balsamic drizzle

CHICKEN POT STICKERS \$7

MAC AND CHEESE BITES \$8

MEATBALLS \$7

Choice of BBQ or Swedish

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

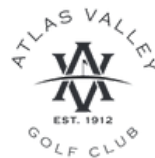
*Assorted cured meats, cheeses, and
crackers*

Priced Per Person

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

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

Prices are subject to change.



Late Night

SNACKS

All late-night snacks served at 9:30 PM

PIZZA \$12

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

DETROIT BUFFET \$11

Detroit style coney dogs, Better Made chips, and fries

TACO BUFFET \$11

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

CHICKEN TENDERS AND FRIES \$11

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

Priced per person

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Bar

PACKAGES

NON-ALCOHOLIC

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

BEER AND WINE

Tier 1 B & W Package
\$25 per person | Four (4) hours
*Add \$5 pp for additional hour
Includes 2 signature drinks

HOUSE BAR

Tier 1 B & W Package included.
Stoli, Tanqueray, Castillo, Jose Quervo, Canadian Club, J&B Scotch,
Jim Beam
\$30 per person | Four (4) hours
*Add \$6 pp for additional hour
Includes 2 signature drinks

CALL BAR

Tier 2 B & W 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 pp for additional hour

PREMIUM BAR

Tier 3 B & W 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 pp for additional hour

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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.

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Bridal Suite

The bridal suite is exclusively for the bridal party. The suite features a kitchen, sitting area, vanities, a private bathroom, and a view overlooking the golf course. It is the perfect space to sit back and relax while preparing for the big day. Food and beverage service is also available while in the suite.

\$1,000 RENTAL

Access from 9am-reception start time.



Bridal Suite

MENU

FRESH FRUIT PLATTER - \$6

assortment of fresh season fruit with cream cheese dip

CRUDITE PLATTER -\$6

assortment of fresh, crisp vegetable crudite with dill dip

CHARCUTERIE BOARD -\$12

assortment of cheeses, cured meats, nuts, dried fruits, and jams

MEDITERRANEAN PLATTER -\$10

house made hummus and tabbouli with pita bread and fresh vegetables

ASSORTED SANDWICH PLATTER - \$15

turkey and cheese, ham and cheese, classic club + assorted chips

FAMILY STYLE SALADS - \$10

choice of house, caesar, cobb, or traverse city salads

add chicken for \$4 per person

MIMOSA BAR

*\$12 per person
served with assorted
juices and fresh fruit
garnishes*

BLOODY MARY BAR

*\$100 per bottle of vodka
Choice of Tito's or Stoli
served with bloody Mary mix
and assorted garnishes*

Priced Per Person

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

Prices are subject to change.

Golf Simulators

CALL FOR MORE INFORMATION TO BOOK FOR THE GROOM & GROOMSMEN

Our Trackman Lounge is now open year-round.

Food & beverage can be provided. The Trackman Performance Studio 9 Software provides our guests with training sessions, hole play, games, tournaments and much more. If you are looking to better your game on the off season, the combination of radar and camera tracking has led to a paradigm shift in the golf simulator experience. Our latest model software allows for unsurpassed accuracy, and actionable golf swing data that can be tracked on the Trackman App and kept for your analysis.



To see our available slots visit our simulator tab or call us at 810.636.9501 to book your time.

Premier Pass Holder/Pool Member Fee: \$30/hr

Public Fee: \$40/hr before 3pm on weekdays

\$45/hr after 3pm on weekdays &

weekends/holidays

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 PER

GOLD PLACEMATS | \$2 PER

GREENERY CENTERPIECE ROUNDS | \$3 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*



Did you know?

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.



Recommended



VENDORS

MUSIC/DJ

DJ Chachi - Detroit Pistons & Red Wings Hype DJ

midjchachi.com / 810-397-6550

Isaac Ryder - Live Ceremony Music & DJ

isaacrydermusic@gmail.com/ 269-214-8306

Cinderella's Wedding - DJ & Master of Ceremonies

www.CinderellasWeddingDJs.com/248-618-3211

Chime Entertainment - DJ, Videographer, Photobooth

www.CinderellasWeddingDJs.com/248-618-3211

DRAPERY

Dennis Ward

TheWhole9yrs@aol.com / 810-962-1784

WEDDING SERVICES

Prestige Weddings & Events

prestigeweddings.com / 248-823-6190



Recommended



VENDORS

PHOTOGRAPHER

Julia Cuddy
www.JuliaCuddy.com/
juliacuddyphoto@gmail.com

Savvy Shoots Photography
www.SavvyshootsPhotos.com

Ericka Mae Photography
www.ErickaMae.com

Rainstorm Photography
www.RainstormPhoto.com

FLORISTS

Wildscape Floral
www.WildscapeFloralCo.com

PHOTOBOOTH

U Pose Photobooth - Toni and Rob
[www.Uposebooth.com/248-658-8392](http://www.Uposebooth.com/)

