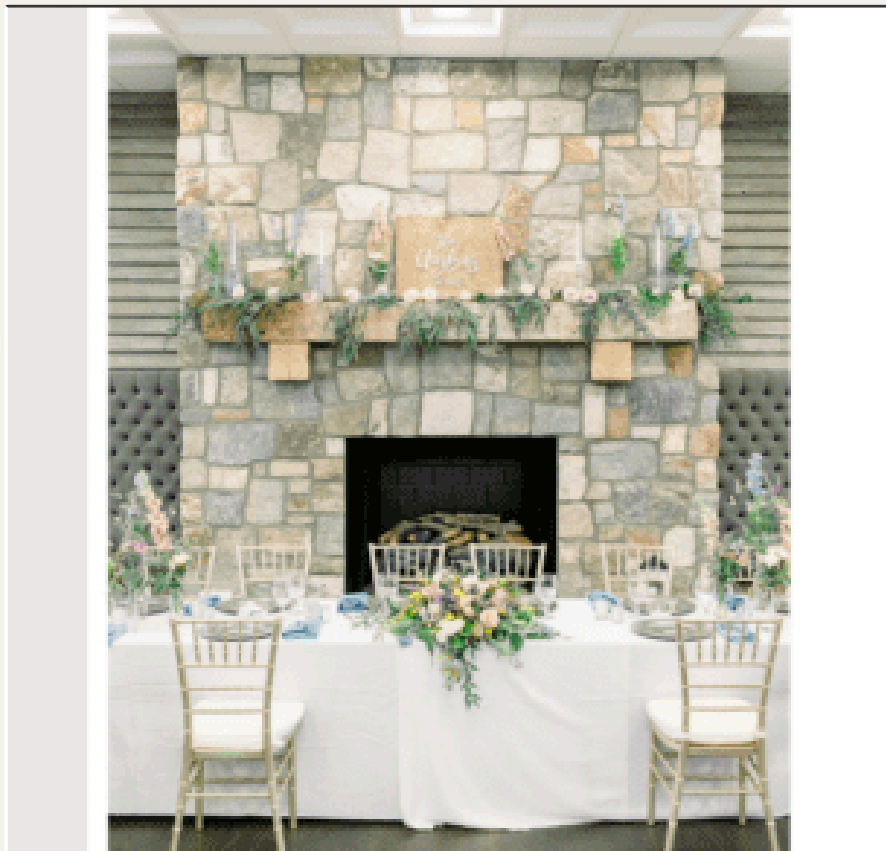




# WEDDINGS

2027-2028



From intimate ceremonies to grand celebrations, our newly renovated venue provides a stunning backdrop for life's most memorable occasions.

810-636-9501 x103

**Contact Us**

[events@atlasvalleygolf.com](mailto:events@atlasvalleygolf.com)



# CEREMONY

## OUTDOOR - \$1800

price includes white folding chairs



## INDOOR - \$1100

price includes setup and tear down of chairs

All prices are subject to a 6% Michigan Sales Tax and 20% Service Charge.

Prices are subject to change.



# ROOM

## RENTAL



PRICE INCLUDES UP TO SIX (6) HOUR ROOM RENTAL, WHITE OR BLACK FLOOR LENGTH TABLE LINEN AND NAPKINS, CHINA, GLASSWARE, GOLD CHIAVARI CHAIRS, SETUP AND TEAR DOWN OF TABLES AND CHAIRS

### MAY - OCTOBER

Friday \$2,500  
Saturday \$3,000  
Sunday \$2,000

### NOVEMBER - APRIL

Friday \$2,000  
Saturday \$2,500  
Sunday \$1,500

**MAX CAPACITY: 180-200**

All prices are subject to a 6% Michigan Sales Tax and 20% Service Charge.  
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# Buffet Dinner

all buffets served with rolls and butter

## **SILVER - \$50 per person**

includes (1) appetizer, (1) salad, (1) entree, (1) starch, (1) vegetable

## **GOLD - \$60 per person**

includes (2) appetizer, (1) salad, (2) entrees, (2) starch, (1) vegetable

## **PLATINUM - \$70 per person**

includes (3) appetizer, (1) salad, (3) entrees, (2) starch, (1) vegetable

## **KIDS (12 AND UNDER) - \$20**

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# Buffet Dinner

## APPETIZER SELECTIONS

BUTLER PASSED- addtl. \$3 per person

**Vegetable Spring Rolls**  
with a sweet Thai Chili Sauce

**Chicken Satay**  
with sweet teriyaki sauce

**Vegetable Shooters\***  
with ranch dressing

**Mac and Cheese Bites**

**Chicken Pot Stickers**  
with soy sauce

**Meatballs**  
bbq or swedish

**Asiago Chicken Puffs\***  
with sundried tomato oil

**Tomato Bruschetta**  
toasted bread topped with olive oil garlic, basil,  
diced tomatoes, & parmesan cheese

**Spanakopita**  
spinach pie

## APPETIZER DISPLAYS

**Cheese and Crackers**  
assorted crackers with a variety of domestic and imported cheeses

**Fresh Fruit**  
assorted fresh, seasonal fruit and berries, served with cream cheese dip

**Fresh Vegetable Crudite**  
assorted fresh vegetables, served with house-made ranch

\*Indicates item is gluten free

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# Buffet Dinner

## SALADS

### ATLAS SALAD

mixed greens, cherry tomatoes, english cucumber, red onion, bacon crumble, blue cheese crumble, Tuscan Italian Dressing

### MICHIGAN SALAD

mixed greens, dreid cherries, candied walnuts, red and green apples, apple cider vinaigrette

### CAESAR SALAD

romain lettuce, parmesan cheese, house made croutons, caesar dressing

### GARDEN SALAD

mixed greens, cherry tomatoes, red onion, english cucumber, mixed cheese, ranch dressing

## STARCHES

Mashed Potatoes\*

Garlic Mashed Yukon Gold Potatoes\*

Italian Roasted Fingerling Potatoes\*

Dauphinoise Potatoes

Rice Pilaf\*

Herb Buttered Spaetzle

## VEGETABLES

Garlic Green Beans\*

Grilled Asparagus\*

Roasted Broccoli & Red Pepper\*

Char Grilled Tri-Colored Carrots

Vegetable Medley\*

Roasted Corn Succotash\*

Roasted Vegetable Ratatouille\*

\*Indicates item is gluten free

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# 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 PASTA

penne pasta with grilled chicken breast and pesto cream sauce

### BAKED MOSTACCIOLI

with marinara or meat sauce

### SOUS VIDE BEEF SHORT RIB\*

with red wine demi-glace

### VALLEY SIGNATURE SALMON\*

grilled salmon with a beurre blanc sauce

### CHILI ROASTED PORK LOIN\*

with a cherry demi-glace

\*Indicates item is gluten free

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# Carving Stations

\$100 Chef Attendant Fee Applies

## **HERB ROASTED PRIME RIB - \$8 PER PERSON**

served with au jus & horseradish

## **NEW YORK STRIP - \$6 per person**

served with a red wine demi glace

## **ROASTED TENDERLOIN - \$10 per person**

served with a burnaise sauce

## **HERB ROASTED TURKEY BREAST - \$7 per person**

served with a Michigan cherry au jus

\*Indicates item is gluten free

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Prices are subject to change.



# Plated Dinner

Entrees served with (1) entree, (1) starch, (1) vegetable, (1) salad, rolls & butter

**CHICKEN MARSALA\* - \$55**

chicken breast with a mushroom marsala wine sauce

**CHICKEN PICCATA\* - \$55**

chicken breast with a lemon white wine sauce

**ATLAS CHICKEN - \$55**

fried chicken breast served with a smoked  
gouda cream sauce

**CHAMPAGNE CHICKEN\* - \$55**

chicken breast served with a champagne cream sauce

**ROASTED PORK LOIN - \$57**

with a cherry demi-glaze

**FILET MIGNON 5 OZ - \$70**

served with a burnaise sauce

**SLICED PRIME RIB - \$65**

served with au jus and horseradish

**VALLEY SIGNATURE SALMON\* - \$60**

grilled salmon with a beurre blanc sauce

**BAKED WHITE FISH - \$57**

baked with a parmesan crust

**VEGETABLE LASAGNA - \$50**

grilled vegetables with cous cous  
and tomato cream sauce

**DUET PLATE - \$75**

Select any (2) entrees, (1) starch, (1)  
vegetable, (1) salad, rolls and butter

**Kids (12 and under) - \$20**

choice of chicken tenders & fries or  
mac and cheese

\*Indicates item is gluten free

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Prices are subject to change.



# Plated Dinner

## STARCHES

Mashed Potatoes\*  
Garlic Mashed Yukon Gold Potatoes\*  
Italian Roasted Fingerling Potatoes\*  
Dauphinoise Potatoes  
Rice Pilaf\*  
Herb Buttered Spaetzle

## VEGETABLES

Garlic Green Beans\*  
Grilled Asparagus\*  
Roasted Broccoli & Red Pepper\*  
Vegetable Medley\*  
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, droid cherries, candied walnuts, red and green apples, apple cider vinaigrette

### CAESAR SALAD

romain lettuce, parmesan cheese, house made croutons, caesar dressing

### GARDEN SALAD

mixed greens, cherry tomatoes, red onion, english cucumber, mixed cheese, ranch dressing

\*Indicates item is gluten free

All prices are subject to a 6% Michigan Sales Tax and 20% Service Charge.

Prices are subject to change.



# Plated Dinner

## APPETIZER SELECTIONS

priced per person

BUTLER PASSED- addtl. \$3 per person

**Vegetable Spring Rolls - \$6**  
with a sweet Thai Chili Sauce

**Vegetable Shooters\* - \$5**  
with ranch dressing

**Chicken Pot Stickers - \$7**  
with soy sauce

**Asiago Chicken Puffs\* - \$8**  
with sundried tomato oil

**Spanakopita - \$8**  
spinach pie

**Chicken Satay - \$8**  
with sweet teriyaki sauce

**Mac and Cheese Bites - \$8**

**Meatballs - \$7**  
bbq or swedish

**Tomato Bruschetta - \$7**  
toasted bread topped with olive oil garlic, basil,  
diced tomatoes, & parmesan cheese

\*Indicates item is gluten free

All prices are subject to a 6% Michigan Sales Tax and 20% Service Charge.

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# Plated Dinner

## APPETIZER DISPLAYS

priced per person

### ASSORTED CHEESE AND CRACKERS - \$8

assorted crackers with a variety of domestic and imported cheeses

### FRESH VEGETABLE CRUDITE - \$6

assorted fresh vegetables, served with house made ranch

### FRESH FRUIT - \$6

assorted fresh, seasonal fruit and berries, served with cream cheese dip

### SPINACH ARTICHOKE DIP - \$6

served with tortilla and pita chips

### CHARCUTERIE BOARD - \$16

assorted cured meats, cheeses, and crackers

### MEDITERRANEAN BOARD - \$15

herbed chicken, roasted tomatoes, baby potatoes, carrots, and brussel sprouts  
served with feta crumbles, pesto, and pita

### HUMMUS PLATTER - \$8

house made hummus and tabbouli with pita bread and fresh vegetables

\*Indicates item is gluten free

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# Late Night Snacks

**All Late Night Snacks Served at 9:30pm**

**Priced Per Person**

**Must Be Based on at least 50% of Guaranteed Count**

## **PIZZA - \$13**

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

## **DETROIT - \$12**

Detroit style coney dogs, Better Made chips, and fries

## **TACOS - \$12**

beef, cheese, onions, queso, lettuce, sour cream, salsa, chips, and tortilla shells

## **CHICKEN TENDERS & FRIES - \$12**

served with ranch, BBQ, honey mustard, and ketchup

## **WING DINGS - \$10**

served with variety of dipping sauces, veggie sticks, and blue cheese

## **MILK & COOKIES - \$8**

assorted mini cookies served with milk shooters

## **MASHED POTATO BAR - \$12**

mashed potatoes and sweet potatoes served with assorted toppings

**Gluten Free Accommodations Available Upon Request**

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# Bar Packages

## NON-ALCOHOLIC

\$10 per person

included in alcohol bar packages

soft drinks, lemonade, tea, coffee

## BEER & WINE

\$25 per person for (4) hours

\$6 per person for addtl. hour

(2) Domestic, House Wine

## HOUSE BAR

\$30 per person for (4) hours

\$7 per person for addtl. hour

(2) Domestic, (1) Craft, House Wine

Smirnoff, Aristocrat, Bacardi, Jose Quervo, Canadian Club, Jim Beam

## PREMIUM BAR

\$35 per person for (4) hours

\$8 per person for addtl. hour

(2) Domestic, (1) Craft, Seasonal Variety, House Wine

Tito's, Tanqueray, Captain Morgan, Bacardi, 1800, Jack Daniels, Jameson

## TOP SHELF BAR

\$45 per person for (4) hours

\$10 per person for addtl. hour

(2) Domestic, (1) Craft, Seasonal Variety, Premium Wine, Champagne Toast

Grey Goose, Tito's, Patron, Bacardi, Captain Morgan, Hendrick's, Jack Daniels, Jameson,

Johnny Walker Black, Woodford Reserve, Hennessy

\$150 Bartender Fee, Per Bartender. Bars May Run for a Max of 6 Hours and Must End by 11:00pm

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# Bar Packages

**CHAMPAGNE TOAST \$8 per person**  
included in Top Shelf Bar Package

## **DOMESTIC BEER CHOICES**

Budweiser, Bud light, Mic Ultra (N/A available), Miller light, Coors Light, Labatt, Labatt Light, Heineken  
(N/A available)

## **CRAFT BEER CHOICES**

Two hearted, Corona, Corona light, Modello, All day Ipa, Summer Shandy, M43, Oberon, Blue Moon,  
Soft Parade, Stella Artois, Guinness, M43, High noon, White Claw, Carbliss, Long drink, Mulligans

## **HOUSE WINE PACKAGE**

included in Beer & Wine, House, and Premium Bar Packages  
Sycamore Lane: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot  
Silver Gate: Moscato, Rose, Pinot Noir  
William Wycliff Sparkling Brut

## **PREMIUM WINE PACKAGE**

included in Top Shelf Bar Package  
**\$3 per person to upgrade**

Clos du Bois: Chardonnay Select, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir  
Charles & Charles: Rose  
Avisi Prosecco

**PORTABLE BAR - \$300**  
for cocktail hour on the event patio

**\$150 Bartender Fee, Per Bartender. Bars May Run for a Max of 6 Hours and Must End by 11:00pm**

**All prices are subject to a 6% Michigan Sales Tax and 20% Service Charge.**

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# Bridal Suite

\$1,000 RENTAL

Access from 9:00am - Start of Reception



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

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# Bridal Suite

## **FRESH FRUIT PLATTER - \$7**

assortment of fresh fruit with cream cheese dip

## **PASTRY BASKET - \$12**

assorted muffins, danishes, and bagels, jams, cream cheese, and butter spread

## **VEGETABLE CRUDITE PLATTER - \$7**

assortment of fresh, crisp vegetables with house made ranch

## **CHARCUTERIE BOARD - \$13**

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

## **HUMMUS PLATTER - \$11**

house made hummus and tabbouli with pita bread and fresh vegetables

## **SANDWICH PLATTER - \$16**

assorted sandwiches and chips



**Pricing per Person, Unless Stated Otherwise.**

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# Bridal Suite

## **MIMOSA BAR - \$75**

serves 10 people

(3) bottles of champagne served with  
assorted juices and fresh fruit garnishes

## **BLOODY MARY BAR - \$100**

serves 15 people

(1) bottle of Tito's served with bloody  
mary mix and assorted garnishes

## **BUBBLY BAR - \$75**

serves 10 people

(2) bottles of champagne, variety of  
seasonal seltzers, served with assorted  
juices and fresh fruit garnishes

## **BEER - \$55**

serves 10 people

(2) twelve packs from your Wedding  
Bar Package

**Pricing per Person, Unless Stated Otherwise.**

**All prices are subject to a 6% Michigan Sales Tax and 20% Service Charge.**

**Prices are subject to change.**



# Rehearsal Dinners

We are happy to waive the room rental fee for our booked wedding couples!

## Pricing Per Person

### **PASTA BUFFET - \$28**

tossed garden salad, baked mostaccioli (beef, sausage, or meatless), chicken alfredo, steamed broccoli, garlic parmesan foccacia

### **TACO BUFFET - \$27**

seasoned ground beef, shredded chicken, refried beans, rice, queso, tortilla chips, hard and soft shells, lettuce, tomato, olives, green onions, shredded cheese, salsa, sour cream

ADD guacamole - \$3

### **BBQ BUFFET - \$33**

house smoked pulled pork, smoked pulled chicken, pit beans, mac and cheese, coleslaw, cornbread muffins, house pickles, dual bbq sauces, brioche buns

### **ASIAN BUFFET - \$30**

sweet & sour chicken, thai drunken noodles OR pepper steak, stir fry vegetables, steamed white rice, homemade plum sauce. served with fried pork dumplings OR spring rolls

Gluten Free Accommodations Available Upon Request

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Prices are subject to change.



# Enhancements

COLORED NAPKINS - \$1 EA.

IVORY OR BLACK SEAT CUSIONS - \$250

CEREMONY ARBOR - \$250

CHARGERS (GOLD, BLACK, OR SILVER) - \$1 EA.

GOLD PLACEMATS - \$1 EA.

GREENERY CENTERPIECE ROUNDS - \$2 EA.

GREENERY WALL - \$150

WOODEN CENTERPIECE ROUNDS - \$2 EA.

FLOATING CANDLES IN VASE - \$2 EA.



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# Helpful Information

## **How do I reserve my date?**

We require a \$1,000 deposit and a signed contract to book your wedding with us.

From there, you can decide on your payment plan. The Final Payment of the remaining balance, is due 14 days prior to your event.

## **What are accepted forms of payment?**

We accept cash, check, and credit card payments. Please note that there is a 3% fee for all card payments over \$500.

## **What time will I have access to the venue on the day of my event?**

You and your vendors can begin set-up as early as 9:00am on the day of your event.

## **What time does my event need to end?**

Per your contract, all Bar Services and DJ services / entertainment must end no later than 11:00pm.

## **When is my Ceremony Rehearsal?**

We will schedule your ceremony rehearsal during your Detailing Meeting. Depending on our event schedule, your rehearsal is typically the day prior.

## **When am I required to remove all of my decor?**

All decor and rental items must be removed from the property by 12:00am the evening of your event. You will be responsible for the removal of any and all items you bring in.

## **Can I bring in any alcohol?**

No, you may not bring in any outside alcohol to the property. The Michigan Liquor Control Commission does not allow any alcohol purchased anywhere other than Atlas Valley to be brought on premise under any circumstances.

## **Can I use real flame candles?**

Yes, however, any real flame candles must be within a glass container to prevent any wax spills or drips. Taper candles must be within an appropriate hurricane glass.

## **Do you have Menu Tastings?**

Yes! The engaged couple are complimentary and each additional guest is \$25 each.