

Wallinwood Springs Golf Club

Banquet and Outing Menu



Todd Hartson

Owner

269-720-8281

David Shepard

Banquet Coordinator

269-365-2889

shepdvhock@aol.com

8152 Weatherwax Drive

Jenison, MI 49428

616-457-9920

General Information

We must have an exact count of those being served at least three business days prior to the day of your event. You will be charged for that count, no exceptions.

A 6% sales tax and 19% service charge are automatically added to the costs listed. 40% of your estimated food bill is due 120 days prior to your event.

Payment is due, in full, on the day of the event unless other arrangements have been made in advance.

If you have special needs or requests, please let us know in advance and we will make every effort to accommodate them.

There is a \$1000 room charge for Saturdays and Holidays and \$700 for Sunday thru Friday. This room charge also serves as the deposit to hold the date for the function.

For onsite wedding ceremonies there is a \$700 charge for chairs, set up and break down. Onsite ceremonies can be done both inside and outside.

The Management and Staff of Wallinwood Springs Golf Club look forward to serving your Banquet and Outing needs.

We would sincerely appreciate any comments or suggestions that you might have.

Breakfast

Continental Breakfast • \$8.50

An assortment of muffins and Danishes served with assorted juices, coffee and tea.

With Fresh Fruit • \$10.50

Breakfast Buffet • \$12.00

Scrambled eggs, bacon, sausage, hash browns, French toast and Muffins served with assorted juices, coffee and tea.

With Fresh Fruit \$14.00

Omelet Station • \$9.75

Omelets made to order with a variety of filling options.

At the Turn

Quarter Pound Hot Dog or Brautwurst • \$6.50

Served with a big of chips and large soft drink.

Upgrade to beer add \$1.50

Outdoor Grill • \$10.00

Minimum 50 people.

Choose from a burger, chicken breast or bratwurst (each additional item \$2.50).

Served with potato chips, baked beans, coleslaw and condiments.

Box Lunch • \$9.50

Turkey and Ham Sandwich served with potato chips and cookies.

Cocktails and Beverages

Wallinwood's package beverage options make planning your bar service simple and convenient.

In order to select a beverage package there must be a minimum of 50 guests guaranteed.

Beer Package

Includes Premium and Domestic Draft Beers
\$12.00 per person

Beer & Wine Package

Includes House wines and Premium and Domestic Draft Beers
\$15.00 per person

Well Bar Beverage Package

Includes House Wines, Premium and Domestic Draft Beers,
Well Brand Cocktails and Mixers
\$21.00 per person

Open Bar Beverage Package

Includes House Wines, Premium and Domestic Draft Beers,
Call Brand Cocktails and Mixers
\$27.00 per person

Package Bar Service Details

- ä In order to select a beverage package there must be a minimum of 50 guests guaranteed.
- ä Beverage packages begin at the opening of the party and run continuous until the party is done. The bar is always closed for dinner service.
- ä You will be charged the per person amount for your guaranteed guest count except for those guests that are under the age of 21.
- ä Packages include all fountain beverages.

• Those under 21 receive fountain beverages at no cost.

Cocktails and Beverages

For those groups fewer than 50 people or those not interested in a package bar set up, these options are available.

Host Sponsored Bar

The bar tab will be kept throughout the function and you will be charged on a per drink basis. You have the option of putting a limit on your tab and then changing it to a straight cash bar after that limit has been reached.

Cash Bar

All of your guests will be responsible for all their cocktails or beverages on a cash basis. If you choose you can provide all fountain beverages for your guests at \$2.00 per person. This will be based on your guaranteed count.

The prices listed below are for Cash and Host Bars

Cocktails

Well Liquors \$4.50 • Call Liquors \$5.25 • Premium Liquors \$6.25

Draft Beer

Domestic \$4.50 • Premium \$5.50

Bottle Beer

Domestic \$4.50 • Premium \$5.50

House Wines

Merlot, White Zinfandel, Chardonnay, Peisporter and Pinot Griego \$5.25

Bar Service Details

• Guests may not bring alcohol onto Wallinwood's property.

• Any alcohol acquired or purchased on Wallinwood's Property must stay on the property.

• Wallinwood reserves the right to discontinue alcohol service to any guest for any reason based upon our sole discretion.

Hors d'oeuvres

We can assist you in choosing the amount of hot and cold Hors d'oeuvres needed for your number of guests or you can select our Hors d'oeuvres package

Wallinwood's Hors d'oeuvres Package Options

Available only with dinner entrees or dinner buffet

Minimum 40 guests.

Select two of the Cheese, Fruit, Spinach Dip or Vegetable trays for \$6.00 per person and add any other selections for \$1.50 per person.

This package is for 1 ½ hours of service and will be replenished as needed for this time.

Cheese and Cracker Tray

(serves 50) **\$140.00**

Pepperoni with assorted cheese slices and crackers.

Fresh Fruit Tray

(serves 50) **\$150.00**

Fresh assorted seasonal fruit.

Spinach and Artichoke Dip

(serves 50) **\$140.00**

Served with fried pita chips

Vegetable and Relish Tray

(serves 50) **\$140.00**

Served with ranch dressing.

Meatballs (150 pieces) \$135.00

One-half ounce meatballs baked in choice of Swedish style mushroom gravy, bbq, or Italian red sauce.

Chicken Wings

(100 pieces) **\$145.00**

Your choice of plain, hot, bbq, or buffalo style wings.

Mini Burritos

(75 pieces) **\$140.00**

Beef or chicken with refried beans, topped with salsa and cheese.

Escargot

(90 pieces) **\$160.00**

French escargot in mushroom caps with garlic butter and Parmesan cheese.

Crab Rangoons

(100 pieces) **\$170.00**

Crab and cream cheese wrapped in won-ton skins and served with horseradish cream.

Hors d'oeuvres Package Options
continued

Potato Skins

(75 pieces) \$135.00

Skin on potato wedges baked with shredded cheese and topped with bacon, scallions and tomatoes served with sour cream.

Egg Rolls

(75 pieces) \$130.00

Three-ounce egg rolls filled with shrimp, pork and vegetables.

Stuffed Mushroom Caps

(60 pieces) \$160.00

Mushroom caps stuffed with crab and sausage then topped with cheese.

Hors d'oeuvres Buffet

\$20.00

Minimum 40 Guests

Select six different choices from the above Hors d'oeuvres selections.

This will be set up in two different stations in the room.

This helps get your guests up and moving around the room.

Add either a Jumbo Shrimp Cocktail station or a Sandwich station with choice of roast tenderloin, turkey, or Dijon ham for \$6.00 per person or add both for \$9.00 per person

Dry Snacks

(We estimate one pound per 15 guests)

Tortilla chips and salsa, Kettle chips and dip or Goldfish crackers
\$8.00 per pound

Gardetto's snack mix, Chex party mix or Mixed nuts
\$18.00 per pound

Lunch Entrees

All lunch entrees served with house salad,
vegetable du jour, rolls and beverage.

Champagne Chicken • \$14.00

Seared chicken breast topped with a
Champagne, mushroom cream sauce.
Served with pasta.

Sirloin Steak • \$17.00

Char-grilled six ounce Sirloin steak topped
with Marsala mushrooms.
Served with roasted red skin potatoes.

New York Strip • \$21.00

Eight ounce New York Strip char grilled
with option of Marsala mushrooms. Served
with roasted red skin potatoes.

Roast Pork Loin • \$15.00

Slow roasted and sliced Pork loin
topped with pan gravy.
Served with garlic mashed potatoes.

Vegetable Lasagna • \$14.00

Red peppers, onions and mushrooms in a
red wine marinara sauce with a blend of six
cheeses.

Chicken Caesar Kabobs • \$15.00

Chicken breast strips with onions, peppers
and tomatoes. Char-grilled and served over
rice pilaf.

Steak Kabobs • \$16.00

Beef tri-tips marinated with onions,
peppers, and mushrooms Char-grilled
Served over rice pilaf.

Salmon Florentine • \$21.00

Six ounce filet topped with spinach,
garlic butter and asiago cheese.
Baked and served with rice pilaf

New England Pot Roast • \$15.00

Tender roast beef slow cooked with celery,
carrots and onions.
Served with garlic mashed potatoes.

Lunch Buffets

There is a minimum of 40 guests

Deli Buffet • \$14.00

Oven roasted turkey, smoked ham, roast beef, Swiss and Cheddar cheeses, assorted breads, fourteen item salad bar, potato chips and dip, cookies and beverages.

Grill Buffet • \$15.00

Char-grilled burgers, marinated chicken breasts and bratwurst. Served with pasta salad, coleslaw, baked beans, potato chips and dip, all the necessary condiments, buns, cookies and beverages.

Dinner Buffets

There is a minimum of 40 guests

Wood Buffet • \$29.00

Select 3 of the following entrée choices
Select 4 of the following side choices

American Buffet • \$25.00

Select 2 of the following entrée choices
Select 4 of the following side choices

Entrees

Carved Roast Beef Tenderloin add \$2.50
Carved Roast Sirloin
Chicken Marsala
Mesquite Salmon
Traverse City Chicken
Salmon Florentine
Champagne Chicken
Herbed Roast Pork loin
Vegetarian Lasagna
Seafood Stir-fry
Baked Chicken
Lasagna
Dijon Baked Ham
Tomato and Garlic Baked Cod
Roast Turkey with Pan Gravy

Side Choices

Green Beans Almandine
Au gratin Potatoes
Broccoli with Cheese Sauce
Garlic Buttered Rotini Noodles
Bacon Roasted Red Skins
Wild Rice Pilaf
Snow Peas with Peppers
Onion Roasted Potatoes
Red Skin Potatoes
Mashed Potatoes and Gravy
Rice Pilaf
Green Beans
Corn O'Brien
California Mix Vegetables

Barbecue Buffet • \$24.00

Boneless barbecued chicken breasts • Char-grilled sirloin steak
Southwest roasted red skin potatoes • Tex Mex style corn
Southern style vegetable blend • Cajun pasta

Italian Buffet • \$24.00

Seasoned chicken breast medallions • Braised Italian Sirloin
Bow tie pasta • Cheese stuffed Tortellini
Sicilian blend vegetables • Rice pilaf
Marinara sauce • Alfredo sauce

Pasta Buffet • \$19.00

Marinated grilled chicken • Meatballs • Choice of two types of pasta
Choice of three sauces • Choice of two sides.

All buffets come with your choice of salad bar, house salad with ranch and French dressing or Caesar salad, rolls and butter

There is a minimum of 40 guests for the above buffets

Dinner Entrees

Prime Rib Au Jus

Fourteen Ounces • \$28.00
Ten Ounces • \$25.00

New York Strip

With sautéed mushrooms and onions.
Twelve Ounces • \$29.00
Eight Ounces • \$24.25

Top Sirloin

With sautéed mushrooms and onions
Twelve Ounces • \$25.25
Ten Ounces • \$23.25

Sliced Roast Beef • \$23.00

Whole Roasted Beef sliced and served
with bordelaise sauce.

Dinner Entrees continued

Dijon Roasted Porkloin

\$23.25

Roasted Pork Loin sliced and finished with mushroom gravy.

Pork Chops • \$26.00

Two four ounce boneless pork chops stuffed with sausage and Apples then baked and finished with Dijonaise sauce.

Seafood Pasta • \$27.25

Shrimp and scallops served over fettuccine noodles with lobster sauce.

Pecan Walleye • \$29.75

Eight ounce pin boned Walleye filet rolled in ground pecans and baked then finished with hazelnut cream sauce.

Vegetable Lasagna • \$21.75

A blend of four cheeses, mixed with fresh mushrooms , red peppers, sautéed onions, garlic and diced tomatoes, in our own Marinara Sauce.

Filet Mignon • \$29.75

Six ounce filet wrapped with bacon and served on a bed of Bordelaise sauce.

Mesquite Salmon • \$27.25

Eight-ounce pin boned salmon filet rubbed with mesquite seasoning and topped with Asiago cheese then baked.

Chicken Cordon Bleu

\$28.00

Six ounce boneless chicken breast wrapped around ham and Swiss Cheese, baked and topped with poulette sauce.

Honey Roasted Turkey

\$21.25

Whole slow roasted boneless turkey breast sliced and served with Giblet gravy.

Pilaf Stuffed Chicken

\$27.00

Six ounce boneless chicken breast stuffed with rice pilaf, baked and finished with mushroom sauce

All entrees served with a crisp garden salad or Caesar salad, warm rolls,
Choice of potatoes, vegetable and coffee or hot tea.

We are able to prepare numerous entrée selections to suit your needs.
Please ask if you do not see something that suits your taste.

The service charge on served entrees is 23%

Desserts

Cherry Cobbler · \$5.00

Ice Cream or Sherbet · \$4.00

Cheese Cake · \$5.25

Cheese Cake (with cherries/specialty cheese cakes) · \$6.25

Double Chocolate Brownies (with walnuts) · \$3.75

Carrot Cake · \$5.00

Fresh Strawberry Shortcake (in season) · \$4.75

Apple Crisp · \$5.00

Policies and Liabilities

1. We must have an exact count of those being served at least three (3) business days prior to the day of your event. You will be charged for that amount. Sorry no exceptions.
2. A 6% sale tax and 19% service charge will be applied to all food and beverage charges
3. A room charge is required to confirm your banquet/reception.
4. Evening banquet/receptions may start no earlier than 3:00^{PM}
5. No decorations can be pinned, thumb tacked, glued or attached to walls, ceilings, floors or furnishings. However, decorations may be taped or pinned to table clothes.
6. The main dining room is smoke-free. Smoking is permitted outside on the patio.

7. Entertainers contracted to perform for your occasion must contact the manager before your scheduled event.
8. The banquet room must be vacated by 1:00am unless previous arrangements have been made with the management.
9. Wallinwood Springs Golf Club cannot be held responsible for lost or stolen articles.
10. In accordance with state health policies, any prepared food left over from your banquet may not be taken from the facility.
11. Wallinwood Springs will be glad to provide tailored menus. If you have a special menu or theme party, please ask our banquet coordinator for more information.
12. A Deposit of 40% of the estimated food cost for the event is due 120 days prior to the event date with the balance to be paid on the day of the event unless prior arrangements have been made in advance.
13. Prices are subject to change without prior notice unless a contract has been signed.
14. On Site Weddings: Weddings can be done on site both inside and outside. Wedding set up fee is \$700.00

The Management and Staff of Wallinwood Springs Golf Club look forward to serving your Banquet and Outing needs. We sincerely appreciate any comments or suggestions that you might have.