

# **Wallinwood Springs Golf Club**

## *Banquet and Outing Menu*



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# 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 \$1500 **room charge** for Saturdays and Holidays and \$1000 for Sunday thru Friday. This room charge also serves as the deposit to hold the date for the function.

## Room charge includes the items listed below.

Room setup	Plate, glass and silverware	Event coordinator
Tables and chairs	Coffee service	Bartenders and wait staff
Table linens	Water service	In house Head Chef
Chair covers	Cake cutting and service	Room breakdown

Golf carts (6 to 8 depending on availability) for on the grounds bridal party pictures along with sunset pictures of the bride and groom

For onsite wedding ceremonies there is a \$500 charge for 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 • \$9.25**

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

**With Fresh Fruit • \$11.25**

### **Breakfast Buffet • \$13.00**

Regular and western scrambled eggs, bacon, sausage, hash browns, French toast and muffins. Served with assorted juices, coffee and tea.

**With Fresh Fruit \$15.00**

### **Omelet Station • \$12.75**

Omelets made to order with a variety of filling options.  
Served with fried potatoes and fresh fruit.

## **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, cole slaw 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  
\$13.00 per person

## Beer & Wine Package

Includes House wines and Premium and Domestic Draft Beers  
\$17.00 per person

## Well Bar Beverage Package

Includes House Wines, Premium and Domestic Draft Beers,  
Well Brand Cocktails and Mixers  
\$22.00 per person

## Open Bar Beverage Package

Includes House Wines, Premium and Domestic Draft Beers,  
Call Brand Cocktails and Mixers  
\$28.00 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 \$8.00 per person and add any other selections for \$2.50 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) **\$150.00**

Pepperoni with assorted cheese slices and crackers.

### **Fresh Fruit Tray**

(serves 50) **\$170.00**

Fresh assorted seasonal fruit.

### **Spinach and Artichoke Dip**

(serves 50) **\$150.00**

Served with fried pita chips

### **Vegetable and Relish Tray**

(serves 50) **\$150.00**

Served with ranch dressing.

### **Meatballs (150 pieces) \$150.00**

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

### **Chicken Wings**

(100 pieces) **\$175.00**

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

### **Mini Burritos**

(75 pieces) **\$160.00**

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

### **Escargot**

(90 pieces) **\$190.00**

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

### **Crab Rangoons**

(100 pieces) **\$195.00**

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

**Hors d'oeuvres Package Options**  
continued

**Potato Skins**

(75 pieces) \$150.00

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

**Egg Rolls**

(75 pieces) \$150.00

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

**Stuffed Mushroom Caps**

(60 pieces) \$180.00

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

**Hors d'oeuvres Buffet**

**\$21.00**

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 • \$17.00**

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

### **Sirloin Steak • \$19.00**

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

### **New York Strip • \$23.00**

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

### **Roast Pork Loin • \$17.00**

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

### **Vegetable Lasagna • \$16.00**

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

### **Chicken Caesar Kabobs • \$17.00**

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

### **Steak Kabobs • \$18.00**

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

### **Salmon Florentine • \$23.00**

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

### **New England Pot Roast • \$18.00**

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 • \$16.00

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 • \$17.00

Char-grilled burgers, marinated chicken breasts and bratwurst. Served with pasta salad, cole slaw, 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 • \$26.00

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 • \$25.00**

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 • \$21.00**

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 • \$30.00  
Ten Ounces • \$26.00

### **New York Strip**

With sautéed mushrooms and onions.  
Ten Ounces • \$29.00  
Eight Ounces • \$25.25

### **Top Sirloin**

With sautéed mushrooms and onions  
Twelve Ounces • \$27.25  
Ten Ounces • \$25.25

### **Sliced Roast Beef • \$24.00**

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 • \$28.25**

Shrimp and scallops served over fettuccine noodles with lobster sauce.

**Pecan Walleye • \$31.75**

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 • \$31.75**

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

**Mesquite Salmon • \$29.25**

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

**Chicken Cordon Bleu**

**\$29.00**

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

**Honey Roasted Turkey**

**\$22.25**

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

**Pilaf Stuffed Chicken**

**\$28.00**

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 potato, rice pilaf, pasta and a vegetable.**

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<sup>PM</sup>
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 \$500.00

**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.**