

Wallinwood Springs Golf Club

Small Party and Banquet Menu



Todd Hartson

Owner

269-720-8281

David Shepard

Banquet Coordinator

269-365-2889

wallinwoodspringsgc@gmail.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.

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 an additional \$4.00 per person room charge which covers room set up, tables and chairs, all linens, plate ware, glassware, flatware, cake cutting and service, kitchen staff, bar staff and waitstaff, coffee and water service and room breakdown and clean up. This room charge also serves as the deposit to hold the date for the function. The room charge will be based on the estimated guest count and be adjusted on the day of the event for the final guest count.

Chair covers and sashes can be rented for \$2.50 per chair.

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

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



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

Can Beer

Domestic \$3.25 • Premium \$5.00

House Wines

Merlot, White Zinfandel, Chardonnay, Muscato, Cabernet and Pinot Grigio
\$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.

Cocktails and Beverages

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

Well Bar Beverage Package **Our "BEST VALUE"**

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

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

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

- 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.
- You will be charged the per person amount for your guaranteed guest count except for those guests that are under the age of 21.
 - Packages include all fountain beverages.
 - Those under 21 receive fountain beverages at no cost.

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 a plated meal or 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, 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 Rangoon's

(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

\$8.00per pound

Gardetto's snack mix, Chex party mix or Mixed nuts

\$18.00per pound

Plated Meals

All plated meals served with house salad,
vegetable du jour, rolls and butter.

Champagne Chicken • \$17.50

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

Sirloin Steak • \$19.75

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

New York Strip • \$22.00

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.

Fish Fry - \$18.00

Cod filets dredged in seasoned flour and
deep fried.
Served with tarter sauce, lemon and roasted
red skins.

Chicken Caesar Kabobs - \$17.75

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

Vegetable Lasagna • \$16.00

Red peppers, onions and mushrooms in a
red wine marinara sauce with a blend of six
cheeses. **Add Italian sausage - \$18.00**

Steak Kabobs • \$18.50

Beef tri-tips marinated with onions,
peppers, and mushrooms. Char-grilled
and 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.

Chicken Alfredo - \$17.75

Grilled chicken breast strips with sautéed
onions and mushrooms in alfrado sauce
with bow tie pasta.

Lunch Buffets

There is a minimum of 30 guests

Deli Buffet • \$15.00

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 • \$16.00

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 • \$25.00

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

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 3:00PM
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/vape-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. Prices are subject to change without prior notice unless a contract has been signed.

