

# FLUSHING VALLEY GOLF COURSE

## BUFFET MENU

All buffet menus served with the BRONZE bar package and dinner rolls with butter.  
\$60 per person

### Choose two entrees

Chicken Marsala  
Chicken Parmesan  
London Broil (+ \$5/person)

BBQ Pork Loin  
Bourbon Apple Pork  
Wild Mushroom Mac & Cheese

Roasted Salmon (+\$3/person)  
Garlic Crusted Prime Rib (+\$8/person)

### Choose one pasta

Pasta Marinara  
Macaroni Salad  
Pesto Pasta  
Garlic Butter Noodles  
Macaroni and Cheese (+\$1/person)

### Choose one salad

House  
Caesar  
Pure Michigan  
Caprese  
Coleslaw

### Choose one starch

Mashed Potatoes with Gravy  
Loaded Mashed Potatoes  
Sweet Potato Mash  
Baby Potato Wedges  
Wild Rice

### Choose one veggie

Vegetable Medley  
Roasted Carrots  
Grilled Asparagus  
Green Beans Almondine  
Corn O'Brien

### Bar Packages

All bar packages include Pepsi products, coffee, lemonade, iced tea, and service staff

#### Bronze Package

Domestic Draft Beers  
House Wines  
*Moscato, Pinot Grigio, Chardonnay, Merlot, Cabernet, Pinot Noir*

#### Gold Package

Silver Package  
Draft Beers  
*rotating domestic and craft selection*  
Premium Spirits  
*Three Olive Raspberry, Three Olive Vanilla, Absolut, Tito's, Bacardi, Malibu, Tanqueray, Captain Morgan, Jack Daniels, Jim Beam, Seagrams 7, Canadian Club, Southern Comfort, Jose Cuervo*

Add \$20/person

#### Silver Package

Bronze Package  
House Spirits  
*vodka, rum, spiced rum, gin, whiskey, scotch, tequila*  
MIXERS  
*sweet and dry vermouth, triple sec, juices, soft drinks, garnishes*

Add \$10/person

#### Platinum Package

Gold Package  
Ultra Premium Spirits  
*Grey Goose, Ketel One, Bombay Sapphire, 1800, Crown Royal, Crown Apple, Glenfiddich, Makers Mark, Bulleit Bourbon, Dewars, Hennessy V.S., Bailey's Irish Cream, Kahlua*

Add \$30/person

### Add On Options

Champagne Toast (+\$6/person)  
Bloody Mary (+\$5/person)  
Mimosa (+\$4/person)

### Wedding Cake

We're happy to allow you to bring in a wedding cake from a licensed and insured vendor. We'll provide plates and utensils to enjoy your cake. Our Executive Chef will cut and plate your cake for your guests. There will be a \$50 cutting fee.

# FLUSHING VALLEY GOLF COURSE

## APPETIZERS *and* LATE NIGHT SNACKS

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### APPETIZERS

Appetizer platters serve 50 people

#### Fresh Fruit Display

*Seasonal Assortment*

\$175

#### Vegetable Display

*Seasonal Assortment, Ranch Dip*

\$175

#### Cheese and Crackers

*Fresh Cheese Assortment, Artisan Crackers*

\$250

#### Charcuterie

*Assortment of cured meats and cheese, olives, dried fruit, honey*

\$375

#### Crab Cakes

*House recipe, Old Bay remoulade, lemon*

\$400

#### Shrimp Cocktail

*Citrus poached shrimp, chipotle cocktail, lemon, parsley*

\$475

#### Pretzel Bites

*Honey ham, cheddar, pretzel skewer*

\$150

#### Soup and Sandwich

*Mini grilled cheese, tomato soup shooter*

\$200

#### General Tso's Skewers

*Marinated chicken, Tso's sauce, scallion*

\$200

#### Build Your Own Pulled Pork Sliders

*Slow roasted pork shoulder, BBQ sauce, cheese, slaw, pickle*

\$275

### LATE NIGHT SNACKS

#### Pepperoni Pizza

*Rustic garlic butter crust, mozzarella & Detroit brick cheese*

\$4/person

#### Chicken Tenders

*Crispy recipe, assortment of dipping sauces*

\$7/person

#### Taco Bar

*Taco meat, hard and soft shells, classic toppings*

\$7/person

#### Chicken and Waffle Bites

*Crispy spicy fried chicken, maple infused waffle*

\$5/person

#### Cheeseburger Sliders

*American cheese, sauteed onions, pickles*

\$5/person

#### Salted Pretzels

*Cheese sauce, mustard dipping sauce*

\$3/person

#### Ice Cream Sundaes

*Assorted toppings*

\$4/person

#### Chicken Quesadillas

*Grilled chicken, cheese, salsa, sour cream*

\$4/person

#### EXECUTIVE CHEF

Joseph Huls

#### FOOD and BEVERAGE DIRECTOR

Riza Arca

# FLUSHING VALLEY GOLF COURSE

## RENTAL GUIDE

### Full Banquet Hall Rental

**LARGE EVENTS** - decoration set up the day of the event  
*China, Silver Flatware, Tables, Banquet Chairs, White Linen Tablecloths, Linen Napkins, Linen Draping, Skirted Buffet Tables, Ceiling Draping, Uniformed Wait Staff & Bartender, Set-Up and Clean-Up*  
\$1000

### Sectioned Banquet Hall Rental

**SMALLER EVENTS** - decoration set up the day of the event  
*China, Silver Flatware, Tables, Banquet Chairs, White Linen Tablecloths, Linen Napkins, Linen Draping, Skirted Buffet Tables, Ceiling Draping, Uniformed Wait Staff & Bartender, Set-Up and Clean-Up*  
\$500

### Ceremony

**INDOOR or OUTDOOR** - chairs set-up included  
\$500

### Shangri-La Honeymoon Suite

**CHECK-IN** - 3pm      **CHECK-OUT** - 10am  
\$400

### Bridal Suite

4 Hours of Usage  
\$150

### Bachelor Pad

4 Hours of Usage  
\$250

### Additional Bar in Banquet Hall

3 Hours of Usage  
Uniformed Bartender  
(Included for Groups over 150 people)  
\$250

### Bachelor Pad (Party Only)

4 Hours of Usage  
Security Guard, Male Staff  
(Credit Card Held for Damages)  
\$500

### Golf Cart Rental

Ride Around Our Beautifully Manicured Grounds to Take Pictures  
(price per cart, per hour)  
\$45

### Golf Simulator

Play Everywhere From Augusta National to Pebble Beach  
(price per hour)  
\$35

### Rent Entire Restaurant

Closed to the Public  
\$500

### Patio

Closed to the Public  
\$500

### Corporate Meeting Space

3 HOURS OF USAGE

**Large Banquet Room**  
\$500

**Medium Banquet Room**  
\$300

**Small Banquet Room**  
\$150

### Additional Hourly Room Rental

Full or Partial Banquet Rooms

**After Midnight - Available Until 2am**  
\$150

**Before Scheduled Event**  
\$50

## Policies

- Before an event is booked, an event contract **MUST** be signed and a non-refundable deposit of \$500 paid to secure your date.
- Balance must be paid in full two weeks before your event.
- All events are subject to 6% sales tax and 20% gratuity.
- All food and drink **MUST** be provided by Flushing Valley Golf Course. Prior written approval required for desserts. Dessert vendors **MUST** be licensed and insured in the state of Michigan.
- No food or drink will be allowed to be taken off premises, per health department regulations.