

# Wallinwood Springs Golf Club

## *Wedding Reception Menus and Information*



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# General Information 2024-2025

**COUNTS** - 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.

**TAX and SERVICE CHARGES** - A 6% sales tax and 20% service charge are automatically added to the costs listed.

**PAYMENT** - 40% of your estimated food bill is due 90 days prior to your event. Payment is due, in full, three business days prior to the day of your 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.

**ROOM CHARGES** - There is a \$2250.00 **room charge** for Saturdays, \$1750.00 for Fridays, and \$1500.00 for Sunday thru Thursdays. 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 offsite wedding ceremonies we do have men's and ladies bridal suites that can be used to get ready and dressed in. The rental cost is \$300.00.

Bridal luncheons are available, with pricing upon request.

The Management and Staff of Wallinwood Springs Golf Club look forward to serving you Wedding Reception needs.

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

# CEREMONY CHARGES

For onsite weddings there is a \$1000.00 charge plus the cost of chair rental.

Ceremony Charge includes the items listed below.

- ♥ Manicured ceremony lawn area with Plan “B” inside ceremony in case of inclement weather
- ♥ Arrangement of chair rental
- ♥ All ceremony rehearsal needs including onsite staff direction of rehearsal along with day of processional over site
- ♥ Golf carts for processional and guest transportation to and from ceremony site (only guests with handicap needs)
- ♥ Ceremony site set up
- ♥ Ceremony break down
- ♥ Power available for sound systems
- ♥ Men’s and ladies bridal suites



**Bridal party lunches and snacks** - menus and prices upon request.

**Bridal party suites** available for use if wedding is off site for \$300.00.

# 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, Domestic Draft Beers and Seltzers  
\$18.00 per person

## Beer & Wine Package

Includes House Wines, Premium and Domestic Draft Beers and Seltzers  
\$22.00 per person

## Well Bar Beverage Package "Best Value"

Includes House Wines, Premium and Domestic Draft Beers, Seltzers,  
Well Brand Cocktails and Mixers  
\$26.00 per person

## Open Bar Beverage Package

Includes House Wines, Premium and Domestic Draft Beers, Seltzers,  
Call Brand Cocktails and Mixers  
\$33.00 per person

## Package Bar Service Details

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

- ♥ 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.

# 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 and up

## Draft Beer

Domestic \$4.50 - Premium \$6.50

## Beer and Seltzers

Domestic \$4.50 - Premium \$5.50 - Seltzers \$6.00

## House Wines

Merlot, White Zinfandel, Chardonnay, Peisporter and Pinot Griego \$6.00

## 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 packages.

## **Cheese and Cracker Tray**

**(Serves 50) \$190.00**

Pepperoni with assorted Cheese Cubes and Crackers.

## **Fresh Fruit Tray**

**(serves 50) \$210.00**

Fresh assorted Seasonal Fruit.

## **Spinach and Artichoke Dip**

**(serves 50) \$190.00**

Served with fried Pita Chips.

## **Vegetable and Relish Tray**

**(serves 50) \$170.00**

Served with Ranch Dressing.

## **Meatballs (150 pieces) \$180.00**

One-half ounce Meatballs baked in choice of Swedish Style Mushroom Gravy, BBQ or Italian Red Sauce.

## **Chicken Wings**

**(100 pieces) \$210.00**

Your choice of Plain, BBQ, or Buffalo Style Wings.

## **Mini Burritos**

**(75 pieces) \$190.00**

Beef or Chicken with Refried Beans, topped with Salsa and Cheese.

## **Escargot**

**(90 pieces) \$220.00** French Escargot in Mushroom Caps with Garlic Butter and Parmesan Cheese.

## **Crab Rangoons**

**(100 pieces) \$240.00**

Crab and Cream Cheese wrapped in Won-Ton Skins and served with Horseradish Cream.

## **Potato Skins**

**(75 pieces) \$175.00**

Skin on Potato Wedges baked with Shredded Cheese and topped with Bacon, Scallions and Tomatoes served with Sour Cream.

## **Egg Rolls**

**(75 pieces) \$175.00**

Three-Ounce Egg Rolls filled with Shrimp, Pork and Vegetables.

## **Stuffed Mushroom Caps**

**(60 pieces) \$240.00**

Mushroom Caps stuffed with Crab and Sausage then topped with Cheese.

## **Mini Beef Wellington**

**(100 pieces) \$325.00**

Beef Tenderloin wrapped in Puff Pastry with Mushroom Duxcelle.

## **Spanapaopita**

**(100 pieces) \$230.00**

Spinach and Cream Cheese wrapped in Filo Dough.

# Wallinwood's Hors d'oeuvres Package Options

Available only with dinner entrees or dinner buffet.

Minimum 40 guests.

Select two of the Cheese, Fruit, and Spinach Dip or Vegetable trays for \$9.00 per person and add any other selections for \$2.50 per person.

This package is for 1½ hours of service and will be replenished as needed for this time.

## Popcorn Bar - \$6.95

Available only with Dinner Entrees or Dinner Buffets

Your choice of 4 different Custom Popcorn Blends served with Stuffed Pretzels.

## Hors d'oeuvres Buffet - \$24.00

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 \$7.00 per person or add both for \$10.00 per person.



# Dinner Buffets

There is a minimum of 40 guests for the Wood and American Buffets

## Wood Buffet • \$33.00

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

## American Buffet • \$30.00

Select 2 of the following entrée choices  
Select 4 of the following side choices  
Select 3 of the sauces.

### Entrees

Carved Roast Beef Tenderloin, add \$2.50  
Carved Roast Sirloin  
Mesquite Salmon  
Traverse City Chicken  
Salmon Florentine  
Herbed Roast Pork tenderloin  
Vegetarian Lasagna  
Seafood Stir-fry  
Dijon Baked Ham  
Tomato and Garlic Baked Cod  
Roast Turkey  
Raised Chicken Breast Medallions  
Cajun Salmon  
Fried Chicken  
Panko Breaded Chicken

### Side Choices

Green Beans  
Au gratin Potatoes  
Broccoli  
Garlic Oiled Pasta  
Bacon Roasted Red Skins  
Wild Rice Pilaf  
Snow Peas with Peppers  
Onion Roasted Potatoes  
Red Skin Potatoes  
Mashed Potatoes  
Rice Pilaf  
Corn O'Brien  
Roasted Root Vegetables  
California Blend Vegetables

### Sauces

Marsala Mushroom	Champagne Chicken	Bordalaise Sauce
Marinara	Creole Sauce	Pan Gravy
Alfredo	Dijonaise Sauce	Carmel Pork Gravy
	Bourbon Cream Sauce	

## Pasta Buffet • \$26.50

Marinated Grilled Chicken • All Beef Meatballs • Choice of two types of pasta  
Choice of two vegetables - Choice of 3 above sauces - Garlic Bread  
Mixed Green Salad Bowl or Caesar Salad Bowl.

All Buffets come with your choice of House Salad with Ranch and French Dressing or Caesar Salad, Rolls and Butter

There is a minimum of 40 guests for the Wood and American Buffets



## Dinner Entrees

### Prime Rib Au Jus

Fourteen Ounce - \$38.00

Ten Ounce - \$34.00

### New York Strip

With sautéed mushrooms and onions.

Twelve Ounce - \$39.00

Ten Ounce - \$35.00

### Roasted Pork

#### Tenderloin - \$26.00

Roasted Pork Tenderloin sliced and finished with Carmel Pan Gravy.

#### Pork Chops - \$29.00

Two four ounce Boneless Pork Chops stuffed with Sausage and Apples then baked and finished with Dijonaise Sauce.

#### Seafood Pasta - \$32.00

Shrimp and Scallops served over Fettuccine Noodles with Lobster Sauce.

#### Pecan Walleye - \$35.00

Eight ounce pin boned Walleye Filet rolled in Ground Pecans and baked, then finished with Hazelnut Cream Sauce.

#### Vegetable Lasagna - \$25.00

A blend of four Cheeses, mixed with fresh Mushrooms, Red Peppers, sautéed Onions, Garlic and Diced Tomatoes, in our own Marinara Sauce.

### Top Sirloin

With sautéed Mushrooms and Onions.

Twelve Ounce - \$29.25

Ten Ounce - \$27.25

#### Sliced Roast Beef - \$28.00

Whole Roasted Beef sliced and served with Bordelaise Sauce.

#### Filet Mignon - \$39.00

Six Ounce Filet wrapped with Bacon and served on a bed of Bordelaise Sauce.

#### Mesquite Salmon - \$32.25

Eight-Ounce Pin Boned Salmon Filet rubbed with Mesquite Seasoning and topped with Asiago Cheese then baked.

#### Chicken Cordon Bleu

\$33.00

Six Ounce Boneless Chicken Breast wrapped around Ham and Swiss Cheese, baked and topped with Poulette Sauce.

#### Honey Roasted Turkey

\$25.25

Whole slow roasted Turkey Breast sliced and served with Pan Gravy.

#### Pilaf Stuffed Chicken

\$31.00

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.*

You may choose up to 3 entrée choices.

The approximant count for each choice is due 7 days prior to the event, with the final count due 3 days prior to event.

## 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 20% 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 and 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 12:00 midnight 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 General Manager for more information.
12. A deposit of 40% of the estimated food cost for the event is due 90 days prior to the event date with the balance to be paid 3 days prior to 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.



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

