

Wallinwood Springs Golf Club

Party and Banquet Menu



Todd Hartson

Owner

269-720-8281

David Shepard

General Manager

269-365-2889

wallinwoodspringsgc@gmail.com

8152 Weatherwax Drive

Jenison, MI 49428

616-457-9920

General Information

There is a \$10.00 per guest **Room Charge** which includes the items listed below.

Room setup	Coffee and Tea	Kitchen staff
Room breakdown	Fountain beverages	Bartenders
Room clean up	Dessert service	Wait staff
Tables and chairs	All linens	Plate and glass ware

The **Room Charge** serves as the deposit to hold the date for the event. The **Room Charge** will be based on the estimated guest count and will be adjusted on the final bill for the final guest count.

Chair covers and sashes can be rented for \$5.00 per chair.

The Room Charge for Saturdays is \$2250.00 May through October and includes all of the items listed above.

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 20 % service charge are automatically added to the costs listed.

Payment is due, in full, three (3) business days prior to 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.

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

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

Menus can be tailored to meet your needs upon request.

Breakfast

Continental Breakfast - \$10.25

An assortment of Muffins and Danishes.
Served with Assorted Juices, Coffee and Tea.

With Fresh Fruit - \$13.25

Breakfast Buffet - \$15.75

Scrambled Eggs, Bacon, Sausage, Hash Browns, French Toast Sticks,
Danishes, Coffee and Tea.

With Fresh Fruit \$18.00

Omelet Station - \$14.75

Omelets made to order with a variety of filling options.
Served with Hash Browns, Fresh Fruit, Danishes, Coffee and Tea.



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 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,
Well Brand Cocktails, Mixers and Seltzers
\$26.00 per person

Open Bar Beverage Package

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

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 Marinara 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.



Plated Meals

All plated meals served with House Salad,
Vegetable Du Jour, Rolls and Butter.

Champagne Chicken - \$19.50

Seared Chicken Breast topped with a
Champagne Mushroom Cream Sauce.
Served with Pasta.

Sirloin Steak - \$22.75

Char-grilled six ounce Sirloin Steak topped
with Marsala Mushrooms. Served with
Roasted Red Skin Potatoes.

New York Strip - \$27.00

Eight ounce New York Strip char grilled
with Marsala Mushrooms and topped with
Roasted Red Skin Potatoes.

Roast Pork Loin - \$19.00

Slow roasted and sliced Pork Loin
topped with Pan Gravy. Served with
Garlic Mashed Potatoes.

Fish Fry - \$19.00

Cod Filets dredged in seasoned flour and
deep fried. Served with Tarter Sauce,
Lemon and Roasted Red Skins.

Chicken Caesar Kabobs - \$19.75

Chicken Breast Strips with Onions,
Peppers, Mushrooms and Tomatoes. char-
grilled and served over Rice Pilaf.

Vegetable Lasagna - \$18.00

Red Peppers, Onions and Mushrooms in a
Red Wine Marinara Sauce with a blend of
Six Cheeses. Add Italian Sausage - \$20.00

Steak Kabobs - \$21.50

Beef Sirloin tips marinated with Onions,
Peppers, and Mushrooms. Char-Grilled
and served over Rice Pilaf.

Salmon Florentine - \$28.00

Six ounce Filet topped with Spinach,
Garlic Butter and Asiago Cheese.
Baked and served with Rice Pilaf .

New England Pot Roast - \$19.00

Tender Roast Beef slow cooked with
Celery, Carrots and Onions. Served with
Garlic Mashed Potatoes.

Chicken Alfredo - \$19.75

Grilled Chicken Breast Strips with sautéed
Onions and Mushrooms in Alfredo Sauce
with Bow Tie Pasta.

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

Marinara

Alfredo

Champagne Chicken

Creole Sauce

Dijonaise Sauce

Bourbon Cream Sauce

Bordelaises Sauce

Pan Gravy

Carmel Pork Gravy

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.

Barbecue Buffet - \$25.00 per person

Boneless Barbecued Chicken Breasts - Char-Grilled Sirloin Steak
Southwest Roasted Red Skin Potatoes - Tex Mex Style Corn
Southern Style Vegetable Blend - Cajun Pasta.

All of the above 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.

Deli Buffet - \$19.95 per person

Black Forest Ham - Smoked Turkey - Pastrami
American and Provolone Cheese
Potato Chips and Dip
Assorted Rolls
All of the necessary Condiments.

Grill Buffet - \$19.95 per person

Char grilled Burgers - All Beef Hot Dogs - Marinated Chicken Breasts
Chips and dip - Hot Dog and Hamburger Buns
All of the necessary Condiments.

The Deli Buffet and Grill Buffet come with a choice if two of the following
Pasta salad - Cole slaw - Baked Beans - Mixed Green Salad Bowl
Mixed Fruit Bowl - Caesar Salad Bowl.

Taco Buffet - \$19.95 per person

Beef Taco Meat - Chicken Taco Meat - Refried Beans - Mexican Rice
Salsa - Sour Cream - Guacamole - Shredded Cheese
Jalapenos - Red Onions - Tomatoes - Shredded Lettuce
and Torinilla Chips.

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 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 3:00PM.
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 General Manager before your scheduled event.

8. The banquet room must be vacated by 12:00AM 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 General Manager for more information.
12. 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
Party, Banquet and Outing needs.
We sincerely appreciate any comments or suggestions
that you might have.**

Notes

