



# Ravines

*Arnold Palmer Design*

## 2017 RENTAL RATES | BANQUET MENUS

3520 Palmer Drive – Saugatuck, MI – 49453



**Evening Room Rental: \$750**

**Arbor & Ceremony Site Rental: \$250**

Included in Room Rental:

- China
- Silver
- Glassware
- Tables & Chairs
- Dance Floor
- Linens (White or Ivory)
- Napkin Color of Choice
- Staffing
- Assistance with Set Up & Tear Down (WE TAKE CARE OF THE BASICS FOR YOU)
- Event Coordinator for Banquet Facility
- Cake Cutting
- Toast for Head Table
- Discounted Pricing on Chair Covers & Ceremony Chairs
- Use of approved sites for Photographs



FOR MORE INFORMATION PLEASE CONTACT STEVE OLEKSY

DIRECT: 616.796.5447 EMAIL: [STEVE@QNORTHGOLE.COM](mailto:STEVE@QNORTHGOLE.COM)



# Hors d'oeuvre Options

**\*All Hors d'oeuvres are available in large trays...please ask for pricing\***

## **Cold Hors d'oeuvres**

### **Bruschetta**

*Tomatoes, basil & seasoning tossed with olive oil & served with toasted baguette bread*

### **Cheese & Cracker Tray**

*An arrangement of assorted cheese & crackers*

### **Caprese Skewers**

*Tomatoes, fresh mozzarella & basil drizzled with olive oil*

### **Antipasti Platter** (\$2 more per person for appetizer buffet option)

*Assorted sliced meat, parmesan cheese & assorted olives*

### **Fresh Fruit Display**

*Seasonal assorted fresh fruit*

### **Fresh Vegetable Tray**

*Seasonal vegetables served with ranch for dipping*

### **Shrimp Cocktail** (\$2 more per person for appetizer buffet option)

*Served with cocktail sauce*

### **Club Sandwiches**

*Fresh baked bread, cheese, lettuce, tomato and your choice of ham, turkey or roast beef, made into finger sandwiches*

### **Hummus & Pita Chips**

*Your choice of roasted red pepper or original*

### **Curried Chicken Salad**

*House made chicken salad served on bite size rolls*

### **Cucumber Salmon Bites**

*Cucumber topped with herbed cheese & smoked salmon*

## **Hot Hors d'oeuvres**

### **Meatballs**

*Smothered with BBQ, sweet & sour or marinara*

### **Chicken Wings**

*Smothered with BBQ sauce or a spicy hot sauce*

### **Spring Rolls**

*Filled with cabbage, celery, mushrooms & carrots*

### **Hawaiian Chicken Brochettes**

*Skewered chicken with chunks of pineapple, green peppers & onion served with a sweet & sour sauce*

### **Spinach & Artichoke Dip**

*Served with toasted & sliced baguette or tortilla chips*

### **Stuffed Mushrooms**

*Stuffed button mushrooms*

### **Mini-Chicken Quesadilla**

*Shredded chicken, monterey jack cheese & tomato rolled into a baked flour tortilla*

### **Scallop Skewers** (\$2 more per person for appetizer buffet option)

*Jumbo sea scallops wrapped in bacon*

### **Chicken or Pork Satay**

*Chicken or Pork Skewers served with spicy peanut sauce*

### **Sticky Chicken**

*Breaded & fried chicken tossed in a delicious Thai sauce*

**Dry Options – Tortilla Chips & Salsa, Pretzels, Chips & Dip, Assorted Nuts**

**\*All Hors d'oeuvres are available in large trays...please ask for pricing\***

## **Cocktail Style Dinners & Receptions:**

### **Light Hors d'oeuvres Dinner Buffet \$ 16.95 per person**

*One hour Maximum. (\$1 per person, per additional half-hour)*

*Choose one Dry, one Cold and one Hot Hors d'oeuvres*

*(Minimum 75 guests)*

### **Heavy Hors d'oeuvres Dinner Buffet \$ 21.95 per person**

*One hour Maximum. (\$2 per person, per additional half-hour)*

*Choose one Dry, two Cold and two Hot Hors d'oeuvres*

*(Minimum 75 guests)*

(All pricing per person, subject to 6% Michigan sales tax and 20% service charge)



## Combination Dinner Entrées & Buffets

\*For two entrée buffet choices add \$3.00 on to the highest priced item of the two for the price per person.\*

\*For three entrée buffet choices add \$5.00 on to the highest priced item of the three for the price per person.\*

(All dinners entrées include a freshly baked roll, salad & your choice of vegetable & starch)

<b>Vegetarian Lasagna</b>	<b>\$ 17.95</b>	<b>Roasted Pork Loin</b>	<b>\$ 20.95</b>
<i>Layered fresh vegetables, lasagna noodles &amp; mozzarella cheese baked until golden</i>		<i>Michigan pork loin slow roasted with a hickory char crust</i>	
<b>Salmon Filet</b>	<b>\$ 24.45</b>	<b>Chicken Piccata</b>	<b>\$ 18.95</b>
<i>Marinated &amp; baked salmon topped with a scallion butter white wine sauce</i>		<i>Marinated grilled chicken breast topped with a caper, butter &amp; white wine sauce</i>	
<b>Grilled Chicken</b>	<b>\$ 17.45</b>	<b>Baked Penne</b>	<b>\$ 17.45</b>
<i>Marinated grilled chicken breast</i>		<i>Penne tossed with meat sauce or marinara &amp; mozzarella baked together until golden</i>	
<b>Chicken Marsala</b>	<b>\$ 18.95</b>	<b>Beef Filet</b>	<b>\$ 28.95</b>
<i>Marinated grilled chicken breast topped with homemade Marsala sauce &amp; sautéed mushrooms</i>		<i>Grilled filet topped with red wine mushroom reduction</i>	
<b>Hawaiian Chicken</b>	<b>\$ 18.95</b>	<b>Crusted Whitefish</b>	<b>\$ 23.95</b>
<i>Marinated grilled chicken breast finished with a fresh pineapple salsa</i>		<i>Parmesan crusted whitefish served with lemon dill sauce</i>	
<b>Top Sirloin</b>	<b>\$ 25.95</b>	<b>Prime Rib Carving Station</b>	<b>\$ 26.95</b>
<i>Grilled choice top sirloin</i>		<i>Our signature prime rib served with horseradish cream</i>	
<b>Chicken Parmesan</b>	<b>\$ 19.45</b>	<b>Chicken Florentine</b>	<b>\$ 18.95</b>
<i>Breaded chicken breast with homemade tomato sauce &amp; topped with mozzarella</i>		<i>Chicken breast with tomatoes, spinach &amp; artichokes in a white wine butter sauce</i>	
<b>Pot Roast</b>	<b>\$ 18.95</b>	<b>Pasta Bar</b>	<b>\$ 17.45</b>
<i>Tender beef slowly cooked in carrots, celery &amp; onions</i>		<i>Penne pasta served with your choice of three</i>	
<b>Portabella Ravioli</b>	<b>\$ 20.95</b>	<i>Sauces (marinara, meatsauce, alfredo, pesto, garlic &amp; oil)</i>	
<i>Mushroom stuffed ravioli with a Marsala cream sauce</i>		<b>Grilled Pork Chop</b>	<b>\$ 21.45</b>
<b>Cranberry Chicken</b>	<b>\$ 19.45</b>	<i>Seasoned &amp; grilled pork chop topped with a sage butter sauce</i>	
<i>Herbed goat cheese stuffed chicken with a cranberry onion sauce</i>			

## Plated Dinners

*All entrées are available plated for an additional \$8 per person.*

(All pricing per person, subject to 6% Michigan sales tax and 20% service charge)



## Side Items

### Vegetable:

*Bean & Carrot Medley*

*Glazed Carrots*

*Green Bean Casserole*

*Asparagus (addition \$1 per person)*

*Summer Squash & Zucchini*

*Steamed Green Beans*

*Green Bean Almondine*

*Buttered Sweet Corn*

*Coleslaw*

### Starch:

*Smashed Redskin Potatoes*

*Roasted Redskin Potatoes*

*Penne w/ Olive Oil & Garlic*

*Parmesan Redskins*

*Wild Rice Pilaf*

*Parmesan Spaghetti*

*Au Gratin Potatoes*

*Mashed Potatoes & Gravy*

*Pesto Potato Salad*

## Salads

### House Salad

*Mixed field greens, red onions, tomatoes & shredded cheese with dressing of choice*

### Greek Salad

*Crisp romaine, red onions, tomatoes, black olives, peperoncini peppers & feta cheese with balsamic vinaigrette*

### Caesar Salad

*Crisp romaine lettuce, tomatoes, red onion & parmesan with creamy Caesar dressing*

### Spinach Salad

*Fresh spinach, feta cheese, dried cherries, red onion & tomatoes with balsamic vinaigrette*



## Host Bar Packages

### Limited Beer & Wine Host Bar:

*Includes only two Domestic Beer Selections, White Zinfandel, Merlot & N/A Package*

*3 Hours of Service (\$2 extra for each additional hour)*

*\$10.45 per person*

### Full Beer & Wine Host Bar:

*Includes all Draft Beer Selections, Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon,*

*Merlot, Pinot Noir & N/A Package*

*3 Hours of Service (\$2 extra for each additional hour)*

*\$13.45 per person*

### House Host Bar:

*Includes Full Beer & Wine Bar, House Liquors, Garnishes, & N/A Package*

*3 Hours of Service (\$2 extra for each additional hour)*

*\$15.45 per person*

### Standard Host Bar:

*Includes Full Beer & Wine Bar, House & Call Liquors, Garnishes & N/A Package*

*3 Hours of Service (\$3 extra for each additional hour)*

*\$17.45 per person*

### Ravines Host Bar:

*Includes Full Beer & Wine, House, Call & Premium Liquors, Garnishes & N/A Package*

*3 Hours of Service (\$3 extra for each additional hour)*

*\$19.45 per person*

**\*Host Bar Packages Include N/A Beverages for the Entire Evening\***

(All pricing per person, subject to 6% Michigan sales tax and 20% service charge)



## Bar A la Cart

### Soft Drinks, Beer, Malt Beverages, Wine & Champagne

Soft Drinks	\$ 2.25	Beer (domestic - by the can)	\$ 3.25
Beer (import - by the can)	\$ 3.75	Beer (premium & craft)	\$ 5.00
Domestic Keg Beer	\$ 255.00	Import Keg Beer	\$ 300.00
Craft & Premium Keg Beer	\$ 395.00		
Wine (by the bottle)	\$ 19.95	Champagne (by the bottle)	\$ 22.00
Wine (by the glass)	\$ 5.00		

### Liquor Pricing

Well Liquor	\$ 5.25	Call Liquor	\$ 5.75
Premium Liquor	\$ 6.50	Top Premium Liquor...price may vary	

### *N/A Beverage Package w/o Host Bar*

*Includes unlimited soft drinks, lemonade, ice tea & coffee for entire event*

*\$2.00 per person*

(All pricing per person, subject to 6% Michigan sales tax and 20% service charge)