

Wedding and Banquet Price List

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On-Site Wedding\$	500.00
Banquet Hall (Reception)\$8 (Accommodates 200 guests)	300.00
Banquet Hall (Non-Wedding) \$200.00 pc (Accommodates 200 guests, 2 hour minimum)	er hour
Par Tee Cellar(Accommodates 45 seated guests for 4 hours, Off season only)	\$350.00
Outdoor Wedding\$4.00 pc	er seat
Linens	er table
Cake Cutting Fee\$1.50 per	r guest
Bar Fee\$20.00 p	er hour
(Does not apply when purchasing one of our bar packages)	
Deposit	\$250.00
(Non-Refundable, due at time of booking to hold date)	
Cart Rental\$10	.00 each
(One cart for Bride/Groom and One cart photographer cart will be included at no char	
6% sales tax and 18% service charge will be applied to all food and beverage package.	s.



P.O. Box 123 • 1550 N. Broadway • Hastings MI 49058 Office: (269) 945-2756

> www.legacyathastings.com Email: golf@legacyathastings.com

Frequently Asked Questions:

What does my hall deposit/rental fee cover?

Your deposit holds your date. Your rental covers basic table and chair set up and tear down, as well as assistance by a Legacy employee for the duration of your event.

What is the Legacy's capacity?

Our Banquet Hall will hold 200 seated guests. The Par Tee Cellar seats 45 guests.

When can I decorate?

The Legacy is a busy facility. Most Saturdays we host morning events. The decoration schedule should be well thought out and discussed prior to event. You will be given ample time the day prior to your special day. Decorations are to be removed after your event unless prior arrangements have been made.

Can I bring my own caterer? / Allow "potluck style?"

The Legacy at Hastings does not allow outside catering or potluck style banquets. We will work together to come up with a menu you and your guests will enjoy.

Can I take home excess food?

For liability reasons, leftover food my not be taken out of the banquet room or off premises. The only exception is the wedding cake or cupcakes.

Can I bring my own cake?

You may bring in your own cake, cookies, cupcakes, pies, donuts, or desert bars for your wedding. You will also be allowed edible party favors as well as trail mix style table snacks.

Do I need to provide my own cake cutter?

We ask that you designate someone to cut your cake. If no options are available, we can designate one of our staff members to cut your cake for \$1.50 per person. This service includes service, plates, utensils, napkins and cleanup. If this service is not requested previously and is utilized on the day of your event, you will be responsible for the charge on final invoice.

Will there be golfers the day of my event?

We may have a golf outing the same day as your event. We do our best to keep all events separate. In the planning process we will inform you of exactly what to expect the day of your event.

What happens if my guest count changes?

The Legacy will require you to provide a final guest count 10 days prior to your event. You will be charged for that unless your guest count increases. If your count does increase, you must contact us immediately.

Can I get married on the course?

You may get married on the course, however due to the number of outing we have during the summer months, we will allow your ceremony to be held on hole #1 only.

Can we have our pictures taken on the course?

You may have your pictures taken on the course. We ask that they do not hinder our golfers and allow golfers to play through.



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Can we use carts?

You will be allowed the use of carts for course pictures only, unless previously discussed. If carts are required for wedding, an additional fee of \$20.00 per cart will be added to final invoice.

How many bartenders will I need?

To ensure prompt service for your event, The Legacy will provide 1 bartender per 100 guests at \$20.00 per hour. If your event exceeds 100 guests, an additional bartender will be required at the same additional cost.

What does the room rental cover?

Your room rental covers carefully planned set up and tear down of guest tables, guest chairs, specialized tables, and buffet tables. Includes use of Legacy's dinnerware, water goblets, utensils, coffee mugs and storage areas. It also included our attentive Legacy staff for the duration of your event.



Wedding and Banquet Menu

All menu items are served buffet style. Add Family Style service-\$2.00 per person.

Option One- Your choice of one entrée, two sides, house salad, fresh rolls and unlimited soft drinks-22.99 per person

Option Two- Your choice of two entrees, two sides, house salad, fresh rolls and unlimited soft drinks-25.99 per person

Entrée Choices-

Rum Glazed Chicken Creamy Artichoke Chicken Slow Roasted Beef Brisket with Horseradish Sauce Shrimp Scampi Baked Ziti Creamy Chicken Alfredo Bake Bone-In Honey Baked Ham

Side Choices-

Sour Cream and Chive Smashed Potatoes
Roasted Red Potatoes
Creamy Macaroni and Cheese
Sweet Potato Mash
Wild Rice
Fresh Green Beans
Roasted Zucchini and Summer Squash
Sweet Kernel Corn





Specialty Buffets

Prime Rib

Slow roasted to medium rare and served with Au Ju and Horseradish cream sauce.
Includes two sides, house salad and fresh rolls.
House cut by our Chef.

Market Price

South of the Border

Seasoned Chicken and Beef with Flour and Corn Tortillas Refried Beans and Spanish Rice Lettuce, Tomato, Onion, Cheese, Sour Cream, Black Olives and Jalapenos House made Chips and Salsa. \$20 per person

Taste of Italy

Creamy Chicken Alfredo Bake Spaghetti and Meatballs or Baked Ziti Seasonal Vegetable Cesar or House salad and Garlic Bread \$21 per person

Down Home Style

Fried Chicken and Baked Pork Loin with Mushroom Gravy Sour Cream and Chive Smashed Potatoes Fresh Green Beans and Sweet Kernel Corn House Salad and Cornbread \$20 per person

Oriental

Sweet and Sour Chicken and Beef with Vegetables Stir fried fresh vegetables. Egg Rolls and Rice \$18 per person



Appetizers

Served Buffet Style

Priced Per Person

Bone-In Wings or Boneless Wings.....\$5
Two flavors with Ranch or Blue Cheese

Artichoke Dip....\$4

Stuffed Peppadew Peppers....\$3

Pretzel Bite with Jalapeno Cheese....\$3

Blackened Sirloin Dippers....\$6

House Made Meatballs (Swedish, BBQ or Italian)....\$5

Vegetable Platter....\$4

Cheese Board and Crackers....\$4

Caprese Skewers....\$5

Turkey Roll Pinwheels....\$5

Seven Layer Dip with Fresh Tortilla Chips....\$4

Fruit Platter....\$5

Antipasto Platter....\$6

Bruschetta with Crostini....\$5

Smoked Salmon Display....\$8

Hummus Platter....\$6

Additional appetizers available upon request. Talk to Chef Leah about customizing your event.



Banquet Hall Liquor Prices

PAR PACKAGE

Includes domestic draft beer, house wines, soda, juices, and proper garnishments.

5 hours of service \$15.95 per person

BIRDIE PACKAGE

Includes domestic draft beer, house wines, house liquors, soda, juice, and proper garnishments.

5 hours of service \$19.95 per person

EAGLE PACKAGE

Includes domestic and craft draft beer, house wines, premium brands of liquor, soda, juice, and proper garnishments.

5 hours of service \$24.95 per person

OTHER BEVERAGE OPTIONS

Punch Bowl & Sodas \$4.95 per person

Unlimited Soda \$80.00 per 100 guests

Unlimited Coffee \$30.00 per 100 guests

Champaign Toast \$20.00 per bottle/table



KEGS- HALF BARREL

Approximately 165 12oz servings

Domestic (Budweiser, Bud Light, Miller Lite, Coors Light, PBR) \$265.00 Craft Beers- Prices may vary.

CASH BAR (Guests pay for own drinks)

Beer- Domestic Draft \$4.00, Craft Beer Draft \$6.00

Well Drinks \$3.50

House Wines (Merlot, Cabernet, Moscato, Pino Grigio, Chardonnay) \$6.00 per glass

AN 20% SERVICE CHARGE WILL BE ADDED TO ALL BAR TABS