



**2018**

# **Banquet Menus**

*Dearborn Hills Golf Course*

1300 South Telegraph  
Dearborn, MI 48124  
(313) 563-3043

**Charlotte Kassel**  
Banquet Sales Coordinator



## **BREAKFAST SELECTIONS**

### **CONTINENTAL BREAKFAST BUFFET**

*Must be served before 11a.m.  
\$12.95, additional room charge may apply*

*Fresh Cut Fruit  
Assorted Danish, Muffins & Croissants  
Assorted Juices  
Coffee, Tea & Decaf*

### **BREAKFAST BRUNCH BUFFET**

*Must be served from 11 a.m.-1 p.m.  
\$19.95, 50-guest minimum*

*Fresh Cut Fruit  
Assorted Danish, Muffins & Croissants  
Scrambled Eggs  
Potatoes O'Brien  
Bacon  
Sausage  
French Toast Sticks  
Honey Almond Chicken Salad  
Assorted Juices  
Coffee, Tea & Decaf*

### **OMELET STATION**

*May be added for additional charge of \$5.95 per guest*

### **SCONES WITH JAM & LEMON CURD**

*May be added for additional charge of \$ 1.75 per guest*

## **BREAKS**

### **MORNING REFRESHER**

*\$7.75*

*Coffee, Tea, Decaf, Bottled Water & Assorted Juices  
Assorted Danish & Muffins*

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked, meats, poultry, shellfish, or eggs may increase your risk of foodborne illness*

*There will be an 18% service fee and a 6% sales tax added to these prices*



### **LIGHT LUNCHEON**

*Must be served from 11a.m.-2p.m.*

*50-guest minimum required*

**\$17.95**

*Served with your choice of Soup, Entrée Selection, Assorted Muffins or Rolls,  
Dessert, Coffee, Tea & Decaf*

#### **SOUP SELECTION**

*(Choose One)*

*Minestrone, Chicken Noodle, Cream of Broccoli or Tomato Bisque*

#### **ENTREE SELECTION**

*(Choose One)*

##### **Michigan Cherry Salad**

*Mixed Greens, Strips of Grilled Chicken Breast, Fresh Gorgonzola Cheese, Dried Cherries, Pine Nuts  
and served with Light Raspberry Vinaigrette.*

##### **Chicken Caesar Salad**

*Romaine lettuce & Parmesan cheese tossed in Caesar dressing topped off with Homemade Croutons  
& sliced Grilled Chicken Breast*

##### **19<sup>th</sup> Hole Salad**

*One scoop of Chicken Salad, Tuna Salad & Cottage Cheese served on a Bed of Lettuce  
& garnished with fresh Cut Fruit*

##### **Croissant Sandwich**

*Your choice of Tuna Salad, Chicken Salad or Egg Salad, Swiss Cheese, Lettuce, Tomato & Onion  
served on a Croissant with Red Skin Potato Salad & Fresh Cut Fruit*

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undercooked, meats, poultry, shellfish, or eggs may increase your risk of foodborne illness*

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## **LUNCHEON BUFFET**

*Must be served from 11a.m.-2p.m.  
50-guest minimum required*

**\$19.95**

*Includes your choice of House Salad\* or a Cup of Soup, Vegetable selection,  
Potato selection, Dessert selection, Rolls & Butter, Coffee Tea & Decaf  
(\*Caesar Salad, \$3 additional charge)*

### **ENTREE SELECTION**

*(Choose two)*

*Oven Roasted Breast of Chicken*

*Champagne Chicken*

*Mostaccioli with Meat Sauce*

*Roast Sirloin of Beef, Au Jus (\$2.75 extra per guest)*

*Encrusted Tilapia (\$3.25 extra per guest)*

*New York Strip Steak (\$3.25 extra per guest)*

### **INDIVIDUAL SERVICE LUNCHEON**

**\$21.95**

*Include House Salad\* or a Cup of Soup, Entrée selection, Vegetable selection,  
Potato selection, Dessert Selection, Rolls & Butter, Coffee, Tea & Decaf  
(\*Caesar-Salad, \$2 additional charge)*

*Oven Roasted Breast of Chicken*

*Champagne Chicken*

*Parmesan Encrusted Tilapia*

*Roast Sirloin of Beef, Au Jus*

*Sliced Beef Tenderloin (\$3 extra per guest)*

### **POTATO SELECTION**

*Herb Roasted Red Skin Potatoes, Whipped Potatoes with Gravy,*

*Baked Potato or Baby White Potatoes with Butter & Parsley*

### **VEGETABLE SELECTION**

*Key West Vegetable Medley (Yellow Carrots, Orange Carrots, Red Peppers, Green Beans),*

*California Blend (Cauliflower, Broccoli, Carrots), Maple Glazed Carrots or*

*Green Bean Almondine*

### **DESSERT SELECTION**

*(Choose one)*

*Carrot Cake, assorted Cakes or Vanilla Ice Cream*

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked, meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*

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## **MEMORIAL LUNCHEON SELECTION**

*30-guest minimum*

**\$16.95**

*Includes House Salad, Potato Selection, Vegetable Selection,  
Dessert Selection, Rolls & Butter, Coffee, Tea and Soft Drinks.*

### ***ENTRÉE (Choose one)***

*Herb Roasted Chicken*

*Chicken Marsala*

*Chicken Parmesan*

### ***PASTA***

*Mostaccioli with Meat Sauce*

### ***POTATO SELECTION***

*(Choose one)*

*Herb Roasted Red Skin Potatoes, Whipped Potatoes with Gravy,*

*Baked Potato or Baby White Potatoes with Butter & Parsley*

### ***VEGETABLE SELECTION***

*(Choose one)*

*Key West Vegetable Medley (Yellow Carrots, Orange Carrots, Red Peppers, Green Beans),  
California Blend (Cauliflower, Broccoli, Carrots), Honey Glazed Carrots or Corn O'Brien*

### ***DESSERT SELECTION***

*(Choose one)*

*Carrot Cake, assorted Cakes or Vanilla Ice Cream*

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked, meats, poultry, shellfish, or eggs may increase your risk of foodborne illness*

*There will be an 18% service fee and a 6% sales tax added to these prices*



## **HORS D'OEUVRE MENU**

*(Will accommodate 50 guests)*

*All Hors d'oeuvres are offered buffet style for one hour and must accompany a lunch or dinner entrée.*

### **COLD HORS D'OEUVRES**

#### ***Fresh Cut Fruit Tray***

*Assorted Seasonal Fruit*

*\$117 per tray*

#### ***Garden Fresh Vegetable Tray***

*Assorted Cut Vegetables served with Ranch for Dipping*

*\$93 per tray*

#### ***Crudites***

*An assortment of the Season's Finest Grilled Vegetables served Cold with Dipping Sauce.*

*\$131 per tray*

#### ***Cheese & Cracker Tray***

*Assorted Domestic Cheese served with Gourmet Crackers*

*\$145 per tray*

#### ***Cucumber Cups***

*Cucumber Cup stuffed with Cream Cheese*

*\$103 per tray*

#### ***Mozzarella, Tomato & Fresh Basil Skewers***

*Fresh Mozzarella Balls, Cherry Tomatoes, & Fresh Basil Skewers*

*Drizzled with Balsamic Vinaigrette*

*(Depending upon market availability)*

*\$106.95 per tray*

#### ***Shrimp Cocktail***

*Jumbo Shrimp with House-Made Cocktail Sauce*

*Market Price*

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**HOT HORS D'OEUVRES**

*(Priced per 50 pieces)*

*All Hors d'oeuvres are offered buffet style for one hour and must accompany a lunch or dinner entrée.*

***Crab Stuffed Mushroom Caps***

*\$121 per tray*

***Scallops wrapped in Bacon***

*Market Price*

***Crab Cakes***

*Market Price*

***Assorted Quiches***

*\$81 per tray*

***Spring Roll and Sauce***

*\$103 per tray*

***Pasta Purses***

*\$87 per tray*

***Meatballs***

*Choice of Swedish, BBQ or Sweet n Sour*

*\$82 per tray*

***Wing Dings***

*\$110 per tray*

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## **HORS D'OEUVRES PARTY PACKAGES**

### ***\*Hors d'oeuvres Party package I***

*Your choice of two Cold & two Hot Hors d'oeuvres  
\$18.95 per guest*

### ***\*Hors d'oeuvres Party package II***

*Your choice of two Cold & three Hot Hors d'oeuvres  
\$22.95 per guest*

### ***\*Hors d'oeuvres Party package III***

*Your choice of two Cold & five Hot Hors d'oeuvres  
\$24.95 per guest*

*\*Hors d'oeuvre packages do not include market price items.*

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## **DINNER BUFFET**

*\$25.95, 50-guest minimum*

*Includes \*Tossed Garden Salad with House Dressing,  
Vegetable Selection, Potato Selection, Dessert Selection,  
Rolls & Butter Coffee Tea & Decaf  
(\*Caesar Salad for additional \$1 per guest)*

### **ENTRÉE SELECTION**

*(Choose two)*

*Ravioli Pasta with choice of Sauce*

*Vegetarian Lasagna Roll-Ups*

*Oven Roasted Breast of Chicken*

*Chicken Marsala*

*Champagne Chicken*

*Sliced Roast Beef of Sirloin, Au Jus (\$1 extra per guest)*

*Dearborn Sausage Honey Glazed Ham*

*Italian Sausage with Green Peppers & Onions*

*Sliced Roast Pork Loin*

*New York Strip Steak (\$3 extra per guest)*

*\*Mostaccioli with Meat Sauce*

*\*Macaroni & Cheese*

*(\*May be added on as extra Entrée for \$3 per guest)*

### **POTATO SELECTION**

*(Choose one)*

*Herb Roasted Red Skin Potatoes, Whipped Potatoes with Gravy,*

*Baby White Potatoes w/ butter & parsley*

### **VEGETABLE SELECTION**

*(Choose one)*

*Key West Vegetable Medley (Yellow Carrots, Orange Carrots, Red Peppers, Green Beans),*

*California Blend (Cauliflower, Broccoli, Carrots), Honey Glazed Carrots & Corn O'Brien*

### **DESSERT SELECTION**

*(Choose one)*

*Vanilla Ice Cream*

*Carrot Cake*

*Death by Chocolate (\$3 extra per guest)*

*New York Style Cheese Cake with topping (\$3 extra per guest)*

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## **DINNER ENTRÉE SELECTIONS I**

### **ENTRÉE SELECTIONS**

*Includes your choice \*House Salad or a Cup of Soup, Vegetable Selection, Potato Selection, Rolls & Butter, Coffee, Tea & Decaf  
(\*Caesar Salad for additional \$1 charge)*

#### **CHICKEN MARSALA, \$20.95**

*Boneless Breast of Chicken sautéed with Mushrooms  
in a Marsala Wine Sauce*

#### **CHAMPAGNE CHICKEN, \$21.95**

*Boneless Breast of Chicken, sautéed Champagne  
& Swiss Mushroom Sauce*

#### **CHICKEN PARMESAN, \$19.95**

*Boneless Breast of Chicken lightly breaded & baked with a Tomato Basil Sauce  
& topped with Mozzarella Cheese*

#### **LEMON ARTICHOKE CHICKEN, \$19.95**

*Boneless Breast of Chicken sautéed with Sundried Tomatoes, Artichokes, Spinach  
& drizzled in light lemon sauce.*

#### **OVEN ROASTED HERB CHICKEN, \$19.95**

*Our House Specialty  
Boneless Breast of Chicken marinated in Italian Dressing  
and oven roasted to perfection*

#### **ENCRUSTED TILAPIA, \$21.95**

*Encrust Tilapia Filet baked to perfection, served with Tartar Sauce & Lemon*

### **POTATO SELECTIONS**

*Herb Roasted Red Skin Potatoes, Whipped Potatoes with Gravy,  
Baby White Potatoes w/butter & Parsley or Baked Potato w/sour cream & butter*

### **VEGETABLE SELECTIONS**

*Key West Vegetable Medley (Yellow Carrots, Orange Carrots, Red Peppers, Green Beans), California Blend  
(Cauliflower, Broccoli, Carrots), Maple Glazed Carrots & Green Bean Almandine*

### **DESSERT SELECTIONS**

*Carrot Cake or Ice Cream*

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## **DINNER ENTRÉE SELECTIONS II**

### **ENTRÉE SELECTIONS**

*Includes your choice of \*House Salad or a Cup of Soup, Vegetable selection, Potato selection, Rolls & Butter, Coffee, Tea & Decaf  
(\*Caesar Salad for additional \$1 charge)*

### **VEGETARIAN LASAGNA ROLL-UPS, \$19.95**

*Assorted Vegetables & Cheeses rolled in Lasagna Noodles, topped with a Marinara Sauce & Grated Parmesan Cheese*

### **SLICED PORK LOIN, \$22.95**

*Slow Roasted Pork Loin sliced thin, served with Pork Demi-Glaze*

### **NEW YORK STRIP STEAK, \$23.95**

*OUR CHEF'S SPECIALTY  
Marinated & grilled to perfection*

### **SLICED SIRLOIN OF BEEF, AU JUS, \$22.95**

*Eye of Round slow roasted. sliced thin served its own natural Au Jus*

### **SLICED TENDERLOIN OF BEEF, \$24.95**

*Beef Tenderloin, slow roasted & sliced thin, accompanied by Beef Demi-Glaze*

### **COMBINATION PLATES**

**8oz NEW YORK STRIP STEAK & 4oz LOBSTER TAIL or CHOICE OF CHICKEN  
\$38.95**

**NEW YORK STRIP STEAK & ENCRUSTED TILAPIA  
\$35.95**

**OVEN ROASTED BREAST OF CHICKEN & ENCRUSTED TILAPIA  
\$32.95**

### **POTATO SELECTIONS**

*Herb Roasted Red Skin Potatoes, Whipped Potatoes w/ Gravy,  
Baby White Potatoes w/butter & parsley or Baked Potato w/ sour cream & butter*

### **VEGETABLE SELECTIONS**

*Key West Vegetable Medley (Yellow Carrots, Orange Carrots, Red Peppers, Green Beans), California Blend  
(Cauliflower, Broccoli, Carrots), Maple Glazed Carrots & Green Bean Almondine*

### **DESSERT SELECTIONS**

*Carrot Cake or Ice Cream  
Tiramisu (\$3 extra per guest)  
New York Style Cheese Cake w/Topping (\$3 extra per guest)*

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**FOOD STATIONS**  
**STATION SELECTIONS**

*(Minimum of Four Stations and 50 guests)*

***Salad Station***

\$7.95

*House Salad, Michigan Theme Salad, Caesar Salad  
Served with Rolls & Butter*

*Add Sliced Grilled Breast of Chicken for additional \$1.50 charge*

***Pasta Station***

\$7.95

*Penne & Farfalle Pasta*

*Marinara Sauce, Alfredo Sauce*

*Diced Tomatoes, Black Olives, Bacon Pieces, Mushrooms & Grated Parmesan Cheese*

*Add Sliced Grilled Breast of Chicken for additional \$1.50 charge*

***Coney Station***

\$6.95

*Dearborn Brand Hot Dogs, Coney Sauce, Sauerkraut, Shredded Cheddar Cheese, Diced Onions,  
Mustard & Ketchup*

***Baked Potato Station***

\$6.95

*Your choice of Whipped Potatoes or Baked Potatoes with Butter &  
Assorted Toppings: Sour Cream, Cream Cheese, Crisp Bacon Pieces,  
Shredded Cheddar Cheese, Chopped Green Onions*

*Add Sliced Breast of Chicken for additional \$1.50 charge*

***Taco Nacho Station***

\$9.95

*Nacho Chips, Hard Corn Taco Shells, Soft Flour Shells, Taco Meat, Chili, Melted Nacho cheese  
Shredded Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Black & Green Olives*

*Sliced Jalapeno, Diced Onion, Salsa & Sour Cream*

***Roast Beef Slider Station***

\$9.95

*Our slow roasted Eye of Round sliced thin, Swiss Cheese Deli Rolls,  
Mustard, Mayonnaise, Horseradish & Condiments*

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## **HILLS WEDDING PACKAGE**

*(140-guest minimum)*

*Sunday-Thursday, \$54.95*

*Friday, \$57.95*

*Saturday, \$64.95*

### **HORS D' OEUVRES**

*Fresh Vegetable with Dip*

### **INDIVIDUAL SERVICE DINNER**

*Tossed Garden Salad with House Dressing*

### **ENTRÉE SELECTION**

*(Choose One)*

*Oven Roasted Breast of Chicken*

*Champagne Chicken*

*Roast Sirloin of Beef, Au Jus*

### **VEGETABLE SELECTION**

*(Choose One)*

*Key West Vegetable Medley*

*California Blend*

*Maple Glazed Carrots*

*Green Bean Almondine*

### **POTATO SELECTION**

*(Choose One)*

*Herb Roasted Red Skin Potatoes*

*Whipped Potatoes with Gravy*

*Butter & Parsley New Potatoes*

### **DESSERT**

*Vanilla Ice Cream*

*Cut & served with your wedding cake*

### **WEDDING PACKAGE INCLUDES:**

*Six-Hour Room Rental*

*Five- Hour Open Premium Bar*

*Six-Hour DJ Service / Dance Floor*

*Chair Covers with Sash*

*Cake cutting & serving*

*Complimentary Champagne Toast for Wedding Party*

*There will be an 18% service fee and a 6% sales tax added to these prices*



## **ULTIMATE WEDDING PACKAGE**

*(140-guest minimum)*

*Sunday-Thursday, \$74.95*

*Friday, \$77.95*

*Saturday, \$84.95*

### **HORS D' OEUVRES**

*Fresh Vegetables with Dip*

*Cheese & Cracker Tray*

*Sweet & Sour Meatballs or Pasta Purses or Chicken Brochettes*

### **INDIVIDUAL SERVICE DINNER**

*Tossed Garden Salad with House Dressing*

**NEW YORK STRIP STEAK & OVEN ROASTED BREAST OF CHICKEN**

**COMBINATION PLATE**

*Includes Vegetable Selection, Potato Selection, Rolls & Butter,*

*Ice Cream served with your wedding cake*

*Coffee, Tea & Decaf*

**OR**

### **BUFFET DINNER**

*Tossed Garden Salad with House Dressing*

*Includes choice of two meats:*

*Oven Roasted Breast of Chicken, Champagne Chicken,*

*Roast Sirloin of Beef Au Jus, Roast Pork Loin*

*&*

*Mostaccioli with Meat Sauce*

*Vegetable Selection, Potato Selection*

*Rolls & Butter, Ice Cream served with your wedding cake, Coffee, Tea & Decaf*

### **POTATO SELECTION**

*(Choose One)*

*Herb Roasted Red Skins, Whipped Potatoes with Gravy,*

*Butter & Parsley New Potatoes*

### **VEGETABLE SELECTION**

*(Choose One)*

*Key West Vegetable Medley (Yellow Carrots, Orange Carrots, Red Peppers, Green Beans), California Blend (Cauliflower, Broccoli, Carrots), Maple Glazed Carrots & Green Bean Almondine*

*Ice Cream served with your wedding cake*

### **ULTIMATE WEDDING PACKAGE INCLUDES:**

*Six-Hour Room Rental, Five-Hour Premium Open Bar, Chair Covers with Sash*

*Six-Hour DJ Service/Dance Floor*

*Cake Cutting & Serving, Complimentary Champagne Toast for Wedding Party*

*There will be an 18% service fee and a 6% sales tax added to these prices*



## **RECEPTION ENHANCEMENTS**

### **CHAIR COVERS**

*Traditional cover pressed & fitted to D.H.G.C. chairs  
\$3.95 each, includes sash in color of your choice  
Add a satin sash for fifty cents more.  
Chiavari Chairs \$5.00 each with cushion (Delivery & Installation \$100)*

### **DJ SERVICES**

*Six-hour package  
\$1150.00*

### **DANCE FLOOR**

*Beautiful parquet floor  
Small, \$50 (15' X 15')  
Large, \$100 (18' X 22')*

### **LINEN UPGRADES**

*Floor length table cloths, \$17 (white only)  
Table runners, \$9-\$15 (120x120)  
Table overlays, \$9-\$18 (90x90)  
Colored Napkins \$ .20 per napkin  
Acrylic Charger Plate \$1.50 per plate*

### **\*LATE NIGHT STATIONS**

**(50-guest minimums)**

*Assorted Pizza Station, \$4.95  
Nacho Bar (Assorted Toppings & Sauces), \$7.95  
Coney Station (Chili, Cheese & Assorted Toppings), \$4.95  
Slider Station (Assorted Toppings & Condiments), \$5.95  
French Fries (Assorted Toppings & Condiments), \$3.95*

*\*These items are only available as part of a wedding dinner package. They cannot be purchased as a sole item for an event. Late night stations must accommodate 75% of dinner guests.*

### **\*SWEET ENDINGS**

**(50-guest minimum)**

*\$11.95  
Fresh Fruit & Cheese Display  
Variety of Cakes, Pies, Cookies & Brownies  
Coffee, Tea & Decaf*

*There will be an 18% service fee and a 6% sales tax added to these prices*



## **CEREMONIES AT DEARBORN HILLS**

### **OUTDOOR WEDDING CEREMONIES**

*Includes White Folding Chairs, Set-up, Clean-up  
and requested Electricity.*

**\$495**

*\*No plastic and/or fake flowers petals to be used*

### **OUTDOOR CEREMONY REHEARSAL**

*Arrangements can be made 30 days prior to your event  
for a rehearsal date & time.*

**\$50**

### **TUSCAN COLONNADE RENTAL**

**\$150**

*There will be an 18% service fee and a 6% sales tax added to these prices*



## **SHOWER PACKAGE**

*\$19.95, 50-guest minimum*

*Choice Of:*

### **LIGHT LUNCHEON I**

*Served with your choice of Soup, Entrée, Freshly Baked Rolls & Butter & Ice Cream*

#### **SOUP SELECTION (Choose One)**

*Minestrone, Chicken Noodle, Cream of Broccoli, or Garden Vegetable*

#### **ENTREE SELECTION (Choose One)**

##### **Honey Almond Chicken Salad**

*Diced Breast of Chicken & Almonds served with Honey Mustard Dressing  
Garnished with Fresh Cut Fruit*

##### **Chicken Caesar Salad**

*Strips of Grilled Chicken Breast tossed with Romaine Lettuce, Parmesan  
Cheese, Garlic Croutons & Creamy Caesar Dressing*

##### **Chefs Salad**

*Bed of Mixed Greens*

*Sliced Turkey, Ham, Swiss & American Cheese, Tomato, & Egg  
Choice of Ranch, Italian or Thousand Island Dressing*

**OR**

### **LIGHT LUNCHEON II**

#### **Marinated Herb Chicken Entrée**

*Served with Garden Salad, Vegetable, Potato, Rolls & Butter & Ice Cream*

#### **Vegetable Selections (Choose One)**

*Vegetable Medley, Green Bean Almondine or Maple Glazed Carrots*

#### **Potato Selections (Choose One)**

*Herb Roasted Red Skin Potato without Gravy, Whipped Potatoes w/Gravy,  
Baked Potato, Butter & Parsley New Potatoes*

### **PACKAGE INCLUDES**

*Four-Hour Room Rental*

*Hills' Punch (May Upgrade Champagne Punch \$6.00 per person)*

*Coffee, Decaf, Hot & Iced Tea*

*Cake cutting service*

*There will be an 18% service fee and a 6% sales tax added to these prices*



**ULTIMATE SHOWER PACKAGE**

\$21.95, 50-guest minimum

*Choice Of*

**LUNCH BUFFET**

*Served with Garden Salad, choice of Vegetable, choice of Potato, Rolls & Butter*

**OVEN ROASTED CHICKEN  
AND  
CARVED ROAST SIRLOIN OF BEEF, AU JUS**

***Vegetable Selection***

*Vegetable Medley, Maple Glazed Carrots or Green Bean Almondine*

***Potato Selection***

*Herb Roasted Red Skin Potato without gravy, Whipped Potatoes w/Gravy, Baked Potato Butter & Parsley New Potatoes*

**OR**

**BRUNCH BUFFET**

*Fresh Fruit,*

*Assorted Breakfast Pastries (choose two) Muffins, Danish or Bagels  
Sausage, Bacon, Potatoes O'Brien & Scrambled Eggs*

***Your Choice Of Salad***

*Honey Almond Chicken or Chicken Caesar*

**PACKAGE INCLUDES**

*Fresh Fruit*

*"HILLS" Punch (May be upgraded to Champagne Punch \$6.00 per person)*

*Coffee, Hot Tea & Decaf & Iced Tea*

*Assorted juices*

*Cake cutting service*

*Four-Hour Room Rental*

*White Table Linens*

*Your Choice of Color Linen Napkins*

*There will be an 18% service fee and a 6% sales tax added to these prices*



## **Beverage Services**

### **Option #1**

#### **\*\*Premium Open Bar**

\$18.95 per guest for four continuous hours

\$5.95 per guest for each additional hour

#### **Liquor**

Absolut Vodka, Tanqueray Gin, Bacardi Rum,  
Captain Morgan Spiced Rum, Canadian Club Whiskey,  
Jack Daniel's Bourbon, Dewar's White Label,  
Johnny Walker, Assorted Liquors

#### **Draft Beer**

Budweiser, Bud Light, Labatt's Blue, Labatt's Blue Light,  
Coors Light & Miller Light

#### **Red & White Wines**

Merlot, Cabernet Sauvignon, Piesporter, Moscato,  
Chardonnay & White Zinfandel

#### **Soft Drinks**

Coke, Diet Coke, Sprite, Ginger ale,  
Ice Tea, Lemonade, Orange Juice, Cranberry Juice

### **Option #2**

#### **Beer & Wine Open Bar**

\$11.95 per guest for four continuous hours

\$3.95 per guest for each additional hour

#### **\*Draft Beer**

Budweiser, Bud Light, Labatt's Blue, Labatt's Blue Light,  
Coors Light, & Miller Light

#### **Red & White Wines**

Merlot, Cabernet Sauvignon, Sweet Red, Moscato  
Chardonnay, & White Zinfandel

#### **Soft Drinks**

Coke, Diet Coke, Sprite, Ginger Ale,  
Ice Tea, Lemonade, Orange Juice, Cranberry Juice

*There will be an 18% service fee and a 6% sales tax added to these prices*



**Option #3**  
**Cash Bar**

Draft Beer, \$3.25  
Bottled Beer, \$4.25  
Imported Bottled Beer, \$6.25  
Wine & Wine Coolers, \$6.25  
Mixed Drinks, \$5.25  
Super Premium, \$7.25  
Juice, Soft Drinks & Tea, \$2.25

**Bartender fee of \$ 50.00 per bartender**

**Option #4**

**Hosted Bar on a Tab**

Based on consumption, prices listed above

**Bartender fee of \$ 50.00 per bartender**

Bars are not to exceed 5 hours

**Special Bar Menu**

Special Wines/Champagnes, prices on request.

Champagne Toast, \$2.50 per guest

Mimosas, \$12.50 per guest per 4 hours

Champagne Punch, \$12.50 per guest per 4 hours

Non-alcoholic Punch, \$25 per gallon

Soft Drink & Juice Bar, \$5.25 per guest

Unlimited Soda Station displayed on bar \$150.00

**\*\* We do not serve Shots or Long Island Ice Teas \*\***

Bars include mixers, condiments and bartender.

Bar time is sold in continuous hours only.

\*Special request brands available at an additional charge.

**Kids Meals**

*(Ages 10 and under)*

*\$12.95 per guest*

*(Choose one)*

*Chicken Tenders*

*Macaroni & Cheese*

*Served with French Fries*

*There will be an 18% service fee and a 6% sales tax added to these prices*



## **THE HILLS RODEO BBQ BUFFET**

### **BBQ PACKAGE #1**

*\$24.95 per person*

*\$10.95 children under 12*

*children under 2 free*

*Pulled pork AND bbq chicken*

*Potato wedges*

*Baked mac and cheese AND baked beans*

*Corn on the cob*

*Cole slaw OR garden salad*

*Fresh rolls OR homemade corn bread*

*Sliced watermelon*

### **BBQ PACKAGE #2**

*\$21.95 per person*

*\$8.95 per children under 12*

*children under 2 free*

*Pulled pork OR bbq chicken*

*Grilled hamburgers OR hot dogs*

*Baked beans OR potato salad*

*Corn on the cob*

*Cole slaw OR garden salad*

*Fresh baked rolls*

### **BBQ PACKAGE #3**

*\$18.95 per guest*

*\$7.95 per children under 12,*

*children under 2 free*

*BBQ chicken*

*Grilled hamburgers OR hot dogs*

*Baked beans OR potato salad*

*Garden salad or Cole slaw*

*Fresh baked rolls*

*There will be an 18% service fee and a 6% sales tax added to these prices*