



EH

ENGLISH HILLS

Wedding
MENU



Making your dreams come true
for 35 years.



TERRACE

Country Club



Wedding Check List

6 MONTHS BEFORE

FIRST STEPS

- Pick your wedding date.
- Decide on a wedding budget.
- Start a guest list.
- Reserve *English Hills* for your wedding reception.
- Announce your engagement and celebrate!
- Set up gift registries.
- Plan your honeymoon.
- Get passports if needed.
- Arrange hair, nail, and makeup appointments.
- Plan a meeting with your photographer.
- Order wedding invitations.
- Shop for wedding bands.
- Order your wedding cake.

12 MONTHS BEFORE

- Shop for your wedding dress.
- Choose a style or theme.
- Find a ceremony venue.
- Make a guest list.
- Select a florist.
- Find a photographer.

2 MONTHS BEFORE

- Set up an appointment with *English Hills* to make your final arrangements.
- Mail invitations.
- Book your wedding night accommodations.
- Plan your rehearsal dinner. *English Hills does those too!*
- Find gifts for your wedding party.

9 MONTHS BEFORE

- Choose your bridal party.
- Pick out bridesmaid's attire.
- Meet with your florist.
- Hire a DJ or band.
- Select a videographer.

10 DAYS BEFORE

- Call *English Hills* with your final count.
- Order your marriage license.
- Get programs printed.

7 MONTHS BEFORE

- Find your shoes and jewelry.
- Book a block of hotel rooms for your out of town guests.
- Find an officiant or have a friend or family member get ordained to perform your ceremony.
- Book a limousine service.
- Select the groom's attire.
- Let groomsmen know where to go for a fitting.

3 DAYS BEFORE

- Make your final payment to *English Hills*.
- Pack for your honeymoon.
- Take a relaxing bath.

Wedding Day!

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"When I saw you I fell in love, and you smiled because you knew."

Arrigo Boito

616.784.6802

Hors d'oeuvres

Create your own appetizer package with a minimum of two selections.
Prices are per guest for one hour of service with meal accompaniment.

CLASSIC SELECTIONS

2.50/GUEST

Tavern Cheese with Gourmet Crackers

EH Tortilla Chips with Garden Salsa

Fresh Vegetables with Dill Dip

Spicy Mexican Dip with EH Tortilla Chips

Roasted Red Pepper Hummus with Pita Wedges

Homemade Potato Chips with Ranch Dip

Brie & Bacon Dip with House Made Pork Rinds*

Pepperoncini Dip with EH Tortilla Chips

Hot Chili Con Queso Dip with EH Tortilla Chips

Craft Beer Cheese with Soft Pretzel Bites

Hot Spinach and Artichoke Dip with Pita Wedges*

Fresh Fruit Display with Cubed Cheese

Seven Layer Mexican Dip with EH Tortilla Chips

Fresh Guacamole with EH Tortilla Chips

GRAND SELECTIONS

3.50/GUEST

Hot Crab Dip & Gourmet Crackers

Honey Balsamic Roasted Brussel Sprouts

Imported and Domestic Cheese Display

Asian Zing Chicken Wings

Crab Rangoon Dip with Wonton Chips*

Buffalo Chicken Dip with EH Tortilla Chips

Antipasto Display with Gourmet Crackers

Homemade Italian Meatballs with Marinara Sauce

Westside Kielbasa Bites with Stone Ground Mustard

Salisbury Meatballs

**English Hills Signature Item*

*"Take my hand, take my whole life
too. For I can't help falling in love
with you."*

Elvis Presley

PRIME SELECTIONS

Butler Service available for Prime Selections.

3.95/GUEST

- Tomato & Balsamic Bruschetta
- Dried Cherry & Goat Cheese Bruschetta
- Pork Belly & BBQ Aioli Crostini
- Sweet Potato & Candied Pecan Crostini
- Chicken Satay with Peanut Sauce
- Cheddar & Jalapeño Bites with Raspberry Sauce
- Vegetable Spring Rolls with Ginger Peanut Sauce
- Pork Pot Stickers with Sweet Chili Sauce
- Creamy Broccoli Cheddar Shooter
- Basil Garlic Bread Sticks with Marinara Shooter
- Bloody Mary Shooters
- Millionaire's Candied Bacon
- Crab Stuffed Mushrooms
- Spanakopita
- Caprese Skewers
- Grilled Vegetable Skewers
- Mini Fruit Kabobs

ADD SHRIMP

3.00 EACH PIECE

- Classic Jumbo Shrimp Cocktail
 - Coconut Shrimp
 - Asian Shrimp Stuffed Wontons
-

Bar Snacks

Served on the bar.

1.00/SELECTION/GUEST

Have Bar Snacks served at each table. Choose any two for 3.50/guest.

- Dry Roasted Peanuts
- Honey Roasted Peanuts
- Gardetto's Snack Mix
- Candy Coated Chocolate Mints
- Pillow or Butter Mints
- House Made Trail Mix
- Ancho-Chili Corn Nuts
- Seasoned Homemade Pork Rinds

Hors d'oeuvre Packages

*Prices are per guest for one hour.
(with a meal accompaniment)*

OUR FAVORITES

Hot Spinach & Artichoke Dip with Pita Wedges*
Roasted Red Pepper Hummus with Garden Vegetable
BBQ Meatballs
7.50

DIPS & CHIPS

Homemade Potato Chips with Ranch Dip
EH Tortilla Chips with Garden Salsa
Roasted Red Pepper Hummus with Pita Wedges
5.50

CHICKEN POT PIE BAR

Puff Pastry
Chicken Breast
Roasted Vegetables and Potatoes
Chef's Chicken Volute
Portabella Béchamel
5.50

MEXICAN FIESTA

Mexican Seven Layer Dip
Chili Con Queso
Black Bean & Roasted Corn Salsa
EH Tortilla Chips
7.50

STACKED MAC BAR

Scratch Made Macaroni and Cheese
Cheddar Cheese, Blue Cheese, Tomatoes, Broccoli,
Salsa, Bacon, Onions, Bread Crumbs
5.95

*All meal and beverage prices are subject to
18% service charge and 6% state sales tax.*

ELEGANT BEGINNING

Whole Smoked Salmon
*served with diced eggs, red onions, capers,
and dill cream cheese*

Hot Crab Dip & Gourmet Crackers

Stuffed Mushrooms

13.95

ASIAN

Vegetable Spring Rolls

Crab Rangoon Dip with Wonton Chips

Pork Pot Stickers

7.50

EVERYBODY LOVES BACON

Braised Pork Belly Bites

Millionaire's Candied Bacon

Brie & Bacon Dip with House Made Pork Rinds

8.95

THE CLASSICS

Fresh Garden Vegetables with Dill Dip

Fresh Fruit & Cheese Display

Gourmet Crackers

5.50

BRUSCHETTA BAR

Crusty French Bread

Spreads: Fresh Tomatoes and Basil,
Olive Tapenade, Pesto, and Bacon Jam

Toppings: Fresh Mozzarella, Arugula,
Shredded Parmesan, Roasted Vegetables

6.95

MASHED POTATO BAR

Creamy Mashed Potatoes

Cheddar Cheese, Blue Cheese, Steamed Broccoli,
Bacon, Onions, Peas, Hot Sauce, Butter, Sour Cream

4.75

Plated Dinners

Selections are served with a garden salad and our house dressing, chef's potato and vegetable, house made bread and a coffee station. Add 2.00 per guest when offering more than one entrée.

CHICKEN	BOURBON CHICKEN	21.95
	<i>Chicken breast with bourbon béchamel</i>	
	CHICKEN MARSALA	22.50
	<i>Chicken breast with a marsala wine sauce</i>	
	CHICKEN DIJONNAISE	22.50
	<i>Grilled chicken breast with a creamy Dijon sauce</i>	
	APPLE CRANBERRY CHICKEN	24.95
	<i>Chicken breast stuffed with apples, cranberries, brie, white cheddar and Swiss cheese with a Michigan cherry reduction</i>	
	CHICKEN CORDON BLEU	23.95
	<i>Chicken breast stuffed with Swiss cheese and ham</i>	
BEEF & PORK	THE HIGHLANDER	23.95
	<i>Grilled 8 oz. sirloin with Jack Daniel's sauce</i>	
	NEW YORK STRIP	29.95
	<i>Tender 8 oz. flame broiled New York Strip</i>	
	PRIME RIB OF BEEF	34.95
	<i>Slow-Roasted 10 oz. Prime Rib Au Jus</i>	
	BEEF TIPS MERLOT	22.95
<i>Tender tips served in a merlot demi-glaze</i>		
	BEEF STROGANOFF	21.95
	<i>Mushroom sour cream sauce with beef tips and egg noodles</i>	
FISH	STUFFED PORK TENDERLOIN	22.95
	<i>Pork Tenderloin with apple walnut stuffing</i>	
	ATLANTIC COD	22.50
	<i>Lightly breaded cod filet with a lemon garlic sauce</i>	
	BALSAMIC GLAZED SALMON	24.95
	<i>Grilled salmon steak with a balsamic glaze</i>	

Pasta Dinners

Pasta selections are served with a garden salad, chef's vegetable, house made bread and a coffee station.

PASTA

CHICKEN LANGLOIS 22.95

Tender breast of chicken with a spinach, prosciutto and mushroom sauce served over fettuccini

BAKED LASAGNA 19.95

Scratch made meat or vegetable lasagna

CHICKEN PARMESAN 22.50

Lightly breaded chicken breast topped with marinara sauce and mozzarella cheese

Combination Plates

Selections are served with a garden salad and our house dressing, chef's potato and vegetable, house made bread and a deluxe coffee station.

COMBINATION DINNERS

THE HIGHLANDER & CHICKEN 27.95

6 oz. sirloin with Jack Daniel's Bourbon sauce & seasoned bone-in chicken breast

PRIME RIB & BOURBON CHICKEN 30.95

8 oz. prime rib au jus & 6 oz. chicken breast with bourbon béchamel

FILET MIGNON & SHRIMP SCAMPI 39.95

Grilled 6 oz. filet of beef & buttery jumbo shrimp scampi

CHICKEN PARMESAN & HOMEMADE ITALIAN MEATBALLS 24.95

Seasoned breaded chicken breast on a bed of pasta & homemade Italian meatballs in a marinara sauce

I would find you in any lifetime."

Kanye West

All meal and beverage prices are subject to 18% service charge and 6% state sales tax.

Traditional Buffet

*You design the Traditional Buffet with your entrée choices;
two salads, two accompaniments, house baked bread,
and coffee and hot tea station.*

Additional Entrees available for 2.00 each (unless otherwise noted.)

TWO ENTRÉE BUFFET 23.95

THREE ENTRÉE BUFFET 25.95

ENTREES

Slow Roasted Round of Beef

Beef Stroganoff

Beef Tips Merlot

Jack Daniel's Steak Medallions
(add 2.00/guest)

Baked Ham with a Michigan Cherry Reduction

Roasted Pork Loin

Fall off the Bone BBQ Ribs

Italian Sausage & Peppers

Sobie's Kielbasa with Sauerkraut

Homemade Italian Meatballs

Chicken Dijonnaise

Chicken Langlois
(add 2.00/guest)

Chicken Au Gratin

Bourbon Chicken

Chicken Parmesan

Herb Roasted Bone-in Chicken

Fettuccini Alfredo Primavera*

Baked Ziti Marinara*

Scratch Made Lasagna*

White Lasagna Primavera*

Portabella Mushroom Ratatouille*

Atlantic Cod with Lemon Pepper Sauce
(add 2.00/guest)

**May also be a vegetarian dish.*

CHEF CARVED ENTREES

*Add extra elegance to your reception with a chef carved
entrée. Select as one of your entrée choices for an
additional 2.00 per guest.*

Roasted Turkey Breast with Cranberry Sauce

Slow Smoked Ham with Cherry Chutney

Roasted Tender Pork Loin with Au Jus

CHEF CARVED PRIME RIB

*Select Prime Rib as one of your entrée choices
for an additional 4.00 per guest.*

Tender Prime Rib Au Jus
with Horseradish Sauce

ACCOMPANIMENTS

SELECT 2

Key West Vegetable
*yellow carrots, orange carrots,
green beans, red peppers*

Brandied Baby Carrots

Roasted Summer Vegetables

Green Bean Almandine

Sweet Kernel Corn

Roasted Brussel Sprouts

Long Grain and Wild Rice

Parmesan Mashed Potatoes

Herb Roasted Red Skin Potatoes

Garlic Cheddar Mashed Potatoes

Mashed Potatoes with Gravy

Mashed Sweet Potato Casserole

EH Signature Macaroni & Cheese

Sage & Herb Stuffing

Au Gratin Potatoes

SALADS

SELECT 2

Country Style Potato Salad

Creamy Shredded Slaw

Caprese Grape Tomatoes & Fresh Mozzarella

Terrace Macaroni Salad

Greek Pasta Salad

BLT Salad

Garden Pasta Salad

Rotini Pasta Salad

Broccoli Salad

Seven Layer Salad

Fresh Vegetables with Dill Dip

Kale Cranberry Salad

Spinach Salad with Bacon Dressing

Garden Salad on buffet or served at each table

Caesar Salad on buffet or served at each table

Dinner Buffets

A coffee station and fresh baked bread are included in all buffets.

ENGLISH HILLS SPECIALTY BUFFET

Slow Roasted Round of Beef

Chicken Dijonnaise

Baked Ham with a Michigan Cherry Reduction

Garlic Cheddar Mashed Potatoes

Green Bean Almandine

Garden Pasta Salad

Garden Salad on the Buffet*

**add 2.00 per guest to have the Garden Salad served at each table.*

23.95

ITALIAN DINNER BUFFET

Chicken Marsala

Homemade Italian Meatballs

Fettuccini Alfredo Primavera

Roasted Rosemary Potato Wedges

Amaretto Baby Carrots

Caesar Salad on the Buffet

Garlic Pisano Bread

23.95

HOLIDAY BUFFET

Chef Carved Slow Roasted Turkey

Baked Ham with a Michigan Cherry Reduction

Sage & Herb Stuffing

Mashed Potatoes & Gravy

Harvest Salad

Garden Salad served at each table

25.50

TERRACE BUFFET

Baked Ham with Michigan Cherry Reduction

Herb Roasted Bone-in Chicken

Creamy Mashed Potatoes & Gravy

Sweet Kernel Corn

Rotini Pasta Salad

Fresh Baked Bread & Butter

22.95

PREMIER DINNER BUFFET

Chef Carved Prime Rib with Au Jus

Roasted Pork Tenderloin

Chicken Langlois

Baked Potato Wedges with Sour Cream & Chives

Brandied Baby Carrots

Caprese Tomato & Fresh Mozzarella Salad

Garden Salad served at each table

29.95

COMFORT FOOD

Herb Roasted Chicken

Salisbury Meatballs

Homemade Macaroni Cheese

Roasted Red Skin Mashed Potatoes

Peas & Carrots

B.L.T. Salad

22.95

TEXAS BBQ BUFFET

Fall Off the Bone BBQ Ribs

Herb Roasted Leg Quarters

Homemade Macaroni and Cheese

Sweet Kernel Corn

Country Style Potato Salad

Baked Beans

Cornbread & Butter

21.95

WEST SIDER DINNER BUFFET

Sobie's Meats Kielbasa with Sauerkraut

Herb Roasted Bone-in Chicken

Polish Meatballs

with Sour Cream & Mushroom Sauce

Au Gratin Potatoes

Sweet Kernel Corn

Creamy Cabbage Slaw

23.95

Special Packages

All Special Packages are accompanied by house baked bread and a deluxe coffee and hot tea station.

All Our Favorites

Punch

Raspberry Lemonade Punch

Upon Arrival

Hot Spinach & Artichoke Dip with Pita Wedges
Roasted Red Pepper Hummus with Pita Wedges
Tangy BBQ Meatballs

Toast

Champagne Toast for the Head Table

House Bar

House Liquors, Beer, Wine, & Pop

Dinner

English Hills Specialty Buffet

Late Night

Assorted Chef Made Pizzas

44.95

Old, New, Borrowed, Blue

Upon Arrival

EH Tortilla Chips with Garden Salsa
Homemade Potato Chips with Ranch Dip
Pita Chips with Roasted Red Pepper Hummus

Toast

Champagne Toast for the Head Table

Bar

Beer, Wine & Pop

Dinner

Comfort Food Buffet

Late Night

Cookies & Milk
Assorted Home Baked Cookies and
Ice Cold Milk

39.95

*“Come away with me and we
will kiss on the mountain top.”*

Norah Jones

Royal Wedding

Toast

Champagne Toast for All Guests

Upon Arrival

Millionaire's Candied Bacon

Crab Stuffed Mushrooms

Fruit & Cheese Display

Premium Bar

Premium Plus Bar

Top Shelf Liquors, Beer, Wine, & Pop

Plated Dinner

Filet Mignon & Shrimp Scampi

Late Night

Hot Dog Cart

69.95

Taking a Stroll

Upon Arrival

Candy Coated Chocolate Mints
& Honey Roasted Peanuts at the Bar

House Bar

House Liquors, Beer, Wine & Pop

Strolling Dinner

International Stations

Late Night

S'mores Bar

42.95

Friday's Wedding Bells*

Upon Arrival

EH Tortilla Chips and Homemade Potato Chips
with Assorted Dips

Toast

Bottle of Champagne for Bride & Groom

Bar

Beer, Wine & Pop

Dinner

Texas BBQ Buffet

Late Night

Hot Soft Pretzels & Mustard

36.95

Strolling Dinners

Food stations get guests up mingling while having a fun time with food!

Strolling Dinners are served for 1 1/2 hours.

ROUTE 66

CHICAGO

Chicago Dogs on Poppy Seed Buns

Da Bear's Beer Brats

Chicago Style Popcorn

ST. LOUIS

Create Your Own Baked Potato

BBQ Pork, Smoked Brisket,

BBQ Sauces, Shredded Cheddar Cheese,

Sour Cream, Fried Onions, Butter, Cole Slaw

SANTA FE

Tex-Mex Nacho Bar

Shredded Seasoned Chicken, Black Beans,

Roasted Peppers, Monterey Jack Cheese,

Chile Verde Sauce, Pico de Gallo,

Guacamole, and Santa Fe Chili

Poblano Pepper Cornbread

26.95

STROLLING BREAKFAST

BISCUIT STATION

Scratch Made Biscuits

Southern Style Sausage Gravy

Blueberry Compote, Fresh Strawberries

Whipped Cream, Assorted Jams, Honey, Apple Butter, Butter

EGG STATION

Frittata Florentine

Ham, Brie, and Mushroom Frittata

Quiche Lorraine, Quiche Primavera

SIDE STATION

Breakfast Potatoes with Toppings

Bacon Crumbles, Sausage

Roasted Peppers, Jalapenos, Grilled Onions

Cheddar Cheese, Bleu Cheese

Sour Cream, Ketchup, Hot Sauce

25.95

"All of me loves all of you, all your curves and all your edges, all your perfect imperfections."

PUTTIN' ON THE RITZ

CHEF CARVING STATION

Prime Rib Au Jus and Smoked Pit Ham

Horseradish Aioli, Cherry Chutney,

Dijon Mustard, Yellow Mustard, Brioche Rolls

SALAD STATION

Spinach, Romaine, Mixed Greens

Dried Cherries, Smoked Bacon, Pecans, Feta Cheese

Bleu Cheese Crumbles, Cherry Tomatoes, Red Onion

Fresh Fruits, Assorted Vinaigrettes and Dressings

STACKED MAC BAR

Scratch Made Three Cheese Macaroni

Shredded Crab Meat, Pulled Pork,

Caramelized Onions, Peas, Salsa,

Sriracha, Tomatoes, Cornbread Crumbles

29.95

INTERNATIONAL STATIONS

ASIAN FUSION STATION

Asian Zing Wings, Pot Stickers,

Crab Rangoon Dip with Wonton Chips,

Vegetable Fried Rice

MEXICAN FAJITA STATION

Grilled Marinated Chicken, Warm Flour Tortillas,

EH Tortilla Chips, Grilled Peppers & Onions,

Monterey Jack Cheese, Sour Cream, Garden Salsa

ITALIAN PASTA STATION

Pasta, Marinara Sauce, Alfredo Sauce,

Chicken, Italian Sausage, and Meatballs

Caesar Salad, Garlic Pisano Bread

24.95

GRAND RAPIDS' OLD FAVORITES

BURGERS & MORE

Mr. Steak's Black Russian Burger Slider

Mr. Fabulous Olive Burger Slider

Dog n Suds' Coney Dogs

Captain Chips Potato Ships

STEAK HOUSE FAVORITES

Holly's Landing Salad

Colonial Room's 8 Hour Mushrooms

Holly's Steak & 4's Marinated Beef Medallions

FAMILY FAVORITES

Bill Knapps' Au Gratin Potatoes

Sweden House's Swedish Meatballs

Bun Basket's Pisano Bread

24.95

Strolling Dinner Stations

Create your custom strolling dinner. Choose three or more stations from the list. Strolling Dinners are served for 1 1/2 hours.

THREE STATIONS 24.95

Add additional stations for 2.50 each.

STROLLING DINNER OPTIONS

SLIDER STATION

BBQ with Pulled Pork and Cabbage Slaw

Italian Meatball with Mozzarella and Marinara Sauce

Philly Steak with Melted Cheese and Grilled Onions

BISCUIT BAR

Scratch Made Biscuits, Southern Style Sausage Gravy,

Sliced Smoked Ham, Assorted Jams, Honey,

Apple Butter, Butter

SALAD STATION

Spinach, Romaine, Mixed Greens, Dried Cherries,

Smoked Bacon, Pecans, Feta & Bleu Cheese Crumbles,

Fresh Fruits & Assorted Vinaigrettes and Dressings

POT PIE STATION

Puff Pastry, Chicken Breast, Sirloin Pieces, Carrots,

Onions, Potatoes, Mushrooms, Peas, Roasted Peppers,

Chef's Chicken Volute, Portabella Béchamel

ITALIAN PASTA STATION

Pasta, Marinara Sauce, Alfredo Sauce, Herb Pesto,

Chicken Breast, Italian Sausage, Meatballs,

Caesar Salad, Garlic Pisano Bread

BRUSCHETTA BAR

Garden Fresh Tomato and Basil Bruschetta, Olive Oil

and Herbs, Pesto, Olive Tapenade, Bacon Jam, Grilled

Vegetables, Fresh Mozzarella, Parmesan Cheese,

Salami, Crusty Bread

ASIAN STATION

Asian Zing Wings, Pot Stickers, Vegetable Fried Rice,

Crab Rangoon Dip with Wonton Chips

CHILI & MASHED POTATO BAR

Chef Dave's Chili & Creamy Mashed Potatoes

Sour Cream, Cheddar Cheese, Frank's Hot Sauce, Jalapeños,

Onions, Bacon, Tomatoes

CARVING STATION

Round of Beef with Horseradish Aioli

Baked Ham with a Michigan Cherry Reduction

Assorted Breads and Rolls

Choose Prime Rib instead of Round of Beef for an additional 4.00 per guest..

Sweet Stations

Add a sweet station to your strolling dinner. The price is based on having the Sweet Station at the same time as your other stations.

ANY ONE STATION 3.95

Add additional stations for 3.00 each.

S'MORES

Your guests get to roast their own Marshmallows!

Graham Crackers, Chocolate Striped Cookies, Soft Marshmallows, Hershey's Chocolate Bars, Peanut Butter Cups, Nutella, Peanut Butter, and Caramel Sauce

APPLE BITES BAR

Assorted Apple Wedges, Caramel, Crushed Oreos, Chocolate Covered Toffee Pieces, Chopped Nuts, Chocolate Sauce

STRAWBERRY SHORTCAKE BAR

Fresh Crushed Strawberries, House Made Biscuits, Angel Food Cake, Puff Pastry, Whipped Cream

ASSORTED MINI DESSERTS

Mini Assorted Cheesecakes, Cream Puffs, Dessert Bars, Chocolate Eclairs and Chocolate Mousse

OLD FASHIONED PIE BAR

Banana Cream, Coconut Cream, Lemon Meringue, Key Lime, Apple, Blueberry, Cherry, Pecan

CHEESECAKE BAR

Creamy New York Style Cheesecake, Strawberry, Cherry, and Blueberry Toppings, Caramel, Chocolate, Pecans

WAFFLE SUNDAE BAR

Rich Vanilla Ice Cream, Hot Fudge, Hot Caramel, Crushed Strawberries, Bananas, M&M's, Crushed Oreos, Reese's Pieces, Nuts, Whipped Cream, Cherries

FRESH FRUIT STATION

Strawberries, Blueberries, Pineapple, Watermelon, Grapes, Honey Dew, Apples, Cream Cheese Fruit Dip, Chocolate Fondue

*"I just called to say I love you
And I mean it from the bottom of
my heart"*

Stevie Wonder

Mexican Buffet

Specially designed for Quinceaneras and weddings looking for a Mexican Menu. Our chef has trained under an excellent Mexican chef who taught him how to create authentic dishes.

PRICING

2 ENTRÉE BUFFET **23.95**

Includes bread, tortillas and coffee station.

3 ENTRÉE BUFFET **25.95**

Includes bread, tortillas and coffee station

CHOOSE TWO OR THREE

LAS FAJITAS

Marinated pollo (chicken) or de res (beef) in salsa roja.

BARBACOA

Shredded pork shoulder, seasoned and lightly smoked.

ARROZ CON POLLO

Seasoned chicken and rice with tomato sauce and garlic.

ROASTED SEASONED CHICKEN

Seasoned bone-in chicken roasted to perfection.

SLOW ROASTED SLICED BEEF

Slow roasted beef with au jus.

BAKED HAM

With a Michigan cherry reduction.

CHORIZO SAUSAGE & PEPPERS

Flavorful chunks chorizo sausage, grilled peppers, and onions..

CHOOSE TWO

FRESH GREEN BEANS

BRANDIED BABY CARROTS

ARROZ

MASHED POTATOES

REFRIED BEANS

ROASTED RED SKIN POTATOES

CHOOSE ONE

GARDEN SALAD

CREAMY TERRACE PASTA SALAD

ROASTED CORN AND BLACK BEAN SALAD

FRESH VEGETABLE PASTA SALAD

ENGLISH HILLS ENTREES

SIDE DISHES

SALADS

Breakfast for Dinner

*Includes Coffee Station.
Additional items from any category can be added for
1.00 per selection per guest.*

23.95

EGGS & EXTRAS

(choose 2)

Frittata Florentine
Ham, Brie, and Mushroom Frittata
Quiche Lorraine
Quiche Primavera
Southwestern Scramble
Westside Scramble
Three Cheese Scramble
Breakfast Burrito
French Toast or Waffles
with Blueberry Compote and Maple Syrup

BREAKFAST MEAT

(choose 2)

Slow Baked Ham
Sausage Links
Smoked Bacon
Crispy Chicken Breast with Maple Glaze

POTATOES

(choose 1)

Roasted Red Skin Potato
Cheesy Hash Brown Potato
Loaded Mashed Potato

EXTRA TOUCHES

(choose 3)

Seasonal Fresh Fruit
Scratch Made Biscuits
Lemon Poppy Seed Bread
Banana Nut Bread
Orange Pudding Bread
Mini Croissants
Assorted Pastries



Late Night Snacks

Something Sweet

*We've got your sweet tooth covered!
We have everything from making your own s'mores
to an old fashioned pie bar.*

SWEET LATE NIGHT SNACKS

S'MORES 2.95

Your guests get to roast their own Marshmallows!
Graham Crackers, Chocolate, Soft Marshmallows,
Peanut Butter, and Caramel Sauce

APPLE BITES BAR 3.50

Assorted Apple Wedges, Caramel, Crushed Oreos,
Chocolate Covered Toffee Pieces, Chopped Nuts

MILK & COOKIES 2.50

A Variety of Baked Cookies
Ice Cold Milk Shots

STRAWBERRY SHORTCAKE BAR 4.25

Fresh Crushed Strawberries, House Made Biscuits,
Angel Food Cake, Puff Pastry, Whipped Cream

CIDER & DONUTS 2.50

Delicious cider served hot or cold with a variety
of fresh donuts

ASSORTED MINI DESSERTS 4.95

Mini Assorted Cheesecakes, Cream Puffs, Dessert Bars,
Chocolate Eclairs and Chocolate Mousse

OLD FASHIONED PIE BAR 4.75

Banana Cream, Coconut Cream, Lemon Meringue,
Key Lime, Apple, Blueberry, Cherry, Pecan

ICE CREAM BARS 1.95

Assortment of ice cream bars.

Ice Cream Sandwiches, Paddle Pops, Drum Sticks, and more

CHEESECAKE BAR 5.50

Creamy New York Style Cheesecake, Strawberry, Cherry,
and Blueberry Toppings, Caramel, Chocolate, Pecans

All prices are plus 18% Service Charge and 6% State Sales Tax.

Late night snacks are available with a meal accompaniment.

Sweet Late Night snacks can also be served as a dessert.



Something Savory

Everyone gets a little hungry when they are dancing the night away!
Late Night Snacks give your guests a little something to keep their dancing feet going and are typically served 2-3 hours after dinner.

SAVORY LATE NIGHT SNACKS

HOT DOG CART 3.95

Hot Dogs, Buns, Cheddar Cheese, Ketchup, Mustard,
Onions, Dill Pickle Spears, Sweet Pickle Relish

ASSORTED PIZZAS 30.00 EACH

Assorted Meat and Vegetable Pizzas

CREATE YOUR OWN SLIDERS 3.95

Pulled Pork, Shredded Chicken, Cabbage Slaw,
BBQ Sauce, Cheddar and Swiss Cheese, and other toppings

BIG SOFT PRETZELS 2.95

Salty, soft and yummy!
Warm Soft Pretzels, Craft Cheese Sauce, Yellow Mustard,
Dijon Mustard, and Sweet Cream Dessert Dip

GOT THE MUNCHIES 1.95

English Hills Tortilla Chips with Fresh Garden Salsa
English Hills Potato Chips with Ranch Dip
Snack Mix

SOMETHING HEALTHY 2.50

Fresh Garden Vegetables, Roasted Red Pepper Hummus,
And Dill Dip

POPCORN BAR 1.95

Cheese, Caramel, and Buttery Popcorn

WALKING TACO 2.95

Bags of Doritos and Fritos ready to be filled.
Taco Meat, Cheddar Cheese, Lettuce, Tomato,
Salsa and Sour Cream

A good marriage is one where each partner secretly suspects they got the better deal."

Bars and Beverages

PUNCH & MORE

Per guest pricing

ENGLISH HILLS' SIGNATURE RASPBERRY LEMONADE PUNCH

Before dinner only 2.95

Throughout the event 3.95

UNLIMITED SOFT DRINKS

Unlimited fountain pop throughout your event.

3.95

SOFT DRINKS & PUNCH

*Unlimited fountain pop and raspberry lemonade punch
throughout your event.*

4.95

CHAMPAGNE TOAST

*Make your toast extra special with Spumante
or Brut Champagne.*

1.95

GOURMET COFFEE BAR

4 hours of service

Regular and Decaf Columbian Coffee

Assorted Hot Teas

Honey, Chocolate Syrup, Chocolate Chips

Hazelnut, Vanilla and Caramel Flavorings

Whipped Cream, Fresh Cream and Sugars

2.95

HOT CHOCOLATE BAR

Creamy Hot Chocolate

Marshmallows, Whipped Cream, Caramel,

And Peppermint Sticks for stirring!

2 HOURS OF SERVICE 3.95

FOUR HOURS OF SERVICE 6.95



Hosted Bars

Prices are per guest for six hours of service.

BEER, WINE, & POP BAR 13.50

Choice of 2 domestic drafts: Bud, Bud Light, Labatt, Labatt Light. Plus Chardonnay, Pinot Grigio, Moscato, and Cabernet. Soft drinks (Cash bar for mixed drinks available for no additional charge.)

HOUSE BAR 16.95

Mixed drinks with our house brands of whiskey, vodka, gin, rum, bourbon, scotch, spiced rum, amaretto, peach schnapps and beer, wine & soft drinks.

PREMIUM BAR 18.95

Mixed drinks with our premium brands of liquor including Seagram's 7, Tito's Vodka, Tanqueray, Bacardi, Jim Beam, Dewar's, Captain Morgan, Amaretto, Peach Schnapps, and beer, wine, & soft drinks.

PREMIUM PLUS BAR 19.95

Everything in Premium Bar Plus Canadian Mist, Raspberry Smirnoff, Bacardi Limon, Jack Daniels, Southern Comfort, Christian Brothers Brandy, Lazzaroni Amaretto, Kahlua & Bailey's Irish Cream

CASH BAR

For cash bars, the bartender fee is 30.00 per bartender, per hour with a four hour minimum. Fee is waived when accompanied by any hosted bar..

SANGRIA BAR 11.95

or 5.95 with hosted bar

Red and White Wine, Assorted Fruits and Juices

MOCKTAIL BAR 9.95

The non-alcoholic way to still have a fun bar atmosphere. The bartender will make up special concoctions all evening with two special drinks prepacked by the bride and groom. The bar includes pop, juices and fruits.

Extra Details

ENGLISH HILLS GARDEN CEREMONIES

English Hills has three beautiful outdoor spots for ceremonies and cocktail hours. Receptions must be held at English Hills for the 500.00 rental price.

CAPACITIES:		COCKTAIL
COUNTRY CLUB	CEREMONY	HOURLY
ROSE GARDEN	250+	250+
COURTYARD	200	150
TERRACE:		
TERRACE GARDEN	220	150
FEES:		
GARDEN OR COURTYARD RENTAL		500.00
IN YOUR RECEPTION ROOM CEREMONY		100.00
WHITE CEREMONY CHAIRS		3.00/CHAIR
ROUND OR RECTANGLE TABLES		15.00/TABLE

AVAILABLE EXTRAS

English Hills has a few special items available to enhance your event. Additional audiovisual equipment is available for a fee.

CHAIR COVERS & SASHES <i>(exclusively done by English Hills)</i>	3.50 EACH
TABLE RUNNERS	12.00 EACH
HEAD TABLE WALL OF LIGHTS	150.00
HEAD & CAKE TABLES LIGHTS & BUNTING	125.00
CEREMONY ARBOR	75.00
STRINGS OF LIGHTS OVER DANCE FLOOR	100.00
LCD PROJECTOR	75.00
6' SCREEN	NO CHARGE
MICROPHONE	NO CHARGE

FIRST, RESERVE YOUR DATE

Just talk to an English Hills event specialist to book your event.

SIGN YOUR CONTRACT

Your signed contract assures your reservation.

SECURITY DEPOSIT

A 500.00 deposit is required to reserve your date. The entire amount is applied to your final bill.

SIX MONTHS PRIOR, ADDITIONAL DEPOSIT

Six months prior to your event an additional 500.00 is required and is applied to your final bill.

SIX WEEKS AHEAD, MENU & EVENT ROOM DETAILS

Schedule an appointment with an English Hills' event specialist six weeks prior to meet about your final arrangements.

10 DAYS BEFORE, FINAL COUNT DUE

Your final guest count is due 10 days before your event.

3 DAYS BEFORE, FINAL PAYMENT

Your final payment is due 3 days before your event.

VENUE SET-UP

English Hills complimentary items:

WHITE LINENS	INCLUDED
TABLES	INCLUDED
RECEPTION CHAIRS	INCLUDED
CHINA & FLATWARE	INCLUDED
GLASSWARE	INCLUDED
SET-UP & CLEAN-UP	INCLUDED
CAKE CUTTING & SERVING	INCLUDED
CUSTOMIZED ROOM PLAN	INCLUDED
PARKING	INCLUDED

ENGLISH HILLS GUEST CAPACITY

English Hills has 6 rooms for 30-500 guests.

ENGLISH HILLS COUNTRY CLUB:

MASTERS/US OPEN	180-250 GUESTS
PGA	40-180 GUESTS
BRITISH OPEN	30-140 GUESTS

ENGLISH HILLS TERRACE:

BALLROOM	250-500 GUESTS
CONTINENTAL	40-200 GUESTS
WINDSOR	30-140 GUESTS

ENGLISH HILLS' ROOM CHARGES

English Hills has very low room rental prices. You determine the cost of your event based on your choice of menu items.

COUNTRY CLUB:	ROOM FEE
Masters/US Open	300.00
PGA	250.00
British Open	200.00

TERRACE:	ROOM FEE
Ballroom	350.00
Continental	250.00
Windsor	200.00

DECORATIONS

English Hills has few requirements when it comes to decorating your room. If you are unsure about your decorations, just call.

One important thing to know is that the fire marshal does NOT allow:

CANDLES WITH OPEN FLAMES

VENDORS:

English Hills allows outside vendors for your DJ, band, wedding cake, florist, photographer and decorator.

Top Eleven Questions for Wedding Reception Venues

English Hills answers are under the questions.

1. Are tables, linens, chairs, china, glassware and flatware included?

YES!

2. Is there parking on site? If so, is it complimentary?

English Hills has plenty of free parking.

3. Can I bring my own DJ and decorator?

Absolutely!

4. Can I bring my own cake?

Yes you can.

5. How much do you charge to cut and serve my cake?

English Hills offers complimentary cake service.

6. How long can my reception last?

Six hours for an evening reception.

7. How long is my bar open?

Six hours.

8. What happens to any leftover food?

English Hills prepares extra food to be sure that your guests have plenty. Leftover food is taken to a mission that helps people in need in Grand Rapids.

9. Is there a charge for the room?

English Hills has a very small fee. (see table on previous page)

10. Is there a discount for Friday nights?

English Hills offers special packages for just for Fridays.

11. Is it possible to put an event room on hold?

YES! English Hills offers a 10 day complimentary hold.

ENGLISH HILLS

EVENT CENTERS

ENGLISH HILLS COUNTRY CLUB

1200 - 4 MILE ROAD NW
GRAND RAPIDS, MI 49544

ENGLISH HILLS TERRACE
5179 WEST RIVER DRIVE NE
COMSTOCK PARK, MI 49321



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