

2020-2021

# All Occasion Packages

WHERE BUSINESS AND PLEASURE COME TOGETHER

### **INFORMATION & POLICIES**

#### **DEPOSIT & PAYMENT**

A Credit Card Authorization Form will also be needed on file if a deposit is not requested. This Credit Card will not be charged without the permission of the card holder, unless the contract is breached. The remaining balance is due fourteen (14) business days in advance of the function and is payable to Bay Valley Resort & Conference Center with major credit card or certified check. Additional charges may apply if this requirement is not met. Payments may be made to your account anytime prior to these fourteen (14) days.

#### **GUARANTEES**

In order to provide optimum service a final minimum guaranteed count of the number of guests in attendance is required ten (10) days in advance of the function. This number will be considered your minimum guarantee, not subject to reduction, for which you will be charged. If a guarantee is not received ten (10) business days in advance, the expected number of attendees specified at the time of booking will prevail. There will be a 10% per person upcharge on each additional guest after your guaranteed guest count is given. Additional fees may apply if major changes are made to a functions setup within ten (10) days prior to the function.

#### FOOD SERVICE

Menu selection is to be submitted no later than fourteen (14) business days prior to your function. Bay Valley Resort is a full service catering facility, which provides all food & beverage for scheduled events. All food and beverage consumed in the banquet facilities at Bay Valley Resort must be supplied by and purchased through Bay Valley Resort. Due to Michigan State health regulations, no excess food remaining at the conclusion of any event may be removed from Bay Valley Resort.

#### ALCOHOL SERVICE

Bay Valley Resort is the only licensee authorized to sell and serve liquor, beer and wine on the Resort premises. Bringing alcoholic beverages into the banquet facilities or removal from the premises is against the law in the State of Michigan. Alcohol will be served only to individuals 21 years of age or older. Proper identification is required for all alcohol service. Bay Valley Resort reserves the right to deny service to individuals who appear visibly intoxicated.

#### SERVICE CHARGE AND TAXES

An 18% service charge and 6% sales tax will be added to all food & beverage charges.



### **BREAKFAST MENU SELECTIONS**

#### **EXPRESS CONTINENTAL**

\$7.99 pp Available for 1 Hour Assorted Muffins & Danishes Fresh Seasonal Fruit Display Coffee, Tea & Assorted Juices

#### FRONT NINE BUFFET

\$10.99 pp Available for 1 Hour Assorted Pastries Fresh Seasonal Fruit Display Bacon & Sausage Links Scrambled Eggs Breakfast Hash Browns Coffee, Tea & Assorted Juices

#### **OPTIONAL CHOICES**

Additional \$1.00 pp (per item) Grilled Ham Sausage Gravy & Biscuits Irish Oatmeal w/Apples & Cinnamon

Additional \$2.00 pp (per item) Bagels w/Cream Cheese French Toast Hot Cakes

RREAKEAST ALA CART

#### MULLIGAN, PLATED

\$9.99 pp Scrambled Eggs Hash Browns Toasted Bread Choice of Bacon or Sausage Links Coffee, Tea & Assorted Juices

#### **BACK NINE, PLATED**

\$10.99 pp Choice of Hot Cakes or French Toast Scrambled Eggs Choice of Bacon or Sausage Links Coffee, Tea & Assorted Juices Optional: Fresh Fruit Cup \$1.00 pp

#### **BREAKFAST SANDWICH**

\$7.99 pp Hash browns Your choice of Ham, Sausage or Bacon Served with an egg, on an English muffin Coffee, Tea & Assorted Juices Optional: Fresh Fruit Cup \$1.00 pp

DRINKS AT A CART

Regular & Decaf

# BREAKFAST ALA CART

### Charged based upon consumption

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Granola Bars\$0.99 each	Bottled Water\$1.99 each
Whole Fresh Fruit\$0.99 each	Canned Soda\$1.99 each
Assorted Yogurt\$1.25 each	Fountain Soda\$3.99 pitcher
Sliced Bagels & Cream Cheese\$15.99 dozen	Hot Tea\$4.99 carafe
Assorted Muffins\$15.99 dozen	Juice\$5.99 pitcher
Assorted Danishes\$15.99 dozen	Apple, Orange, Cranberry
	Coffee\$9.00 carafe
	Coffee\$18.00 gallon

### **BREAKS & SNACKS**

Buffalo	Chicken	Dip

Served with Tortilla Chips
Small (serves approx. 20) \$30.00
Medium (serves approx. 40) \$65.00
Large (serves approx. 100) \$145.00

#### 7 Layer Bean Dip

Served with Tortilla Chips
Small (serves approx. 20) \$30.00
Medium (serves approx. 40) \$65.00
Large (serves approx. 100) \$145.00

#### Pimento Cheese Spread

Served with Assorted Crackers
Small (serves approx. 20) \$30.00
Medium (serves approx. 40) \$65.00
Large (serves approx. 100) \$145.00

Five Foot Sub
Cut in 3" sections

**Soft Pretzels** \$19.99 dozen Served with Nacho Cheese, Ranch & Grainy

\$75.00 each

Mustard

# **BAY VALLEY BREAKS**

Available for 1 Hour

#### Water Hazard Break \$3.99 pp

Coffee, Hot Tea, Iced Tea, Canned Soda & Bottled Water

#### Driving Range Break \$5.99 pp

Bottled Water, Iced Tea, Canned Soda, Chips & Dip, & Pretzels

#### Tee Box Break \$4.99 pp

Coffee, Hot & Iced Tea, Canned Soda, Sliced Fruit, Granola Bars & Yogurt

#### Sand Trap Break \$6.99 pp

Coffee, Hot & Iced Tea, Canned Soda, Bottled Water, Trail Mix, Assorted Candy Bars & Cookies

### **SNACKS ALA CART**

Charge based upon consumption.

Assorted Yogurts	\$1.25 each
Assorted Bags of Chips	\$1.25 each
Assorted Candy Bars	\$1.25 each
Packets of Trails Mix	\$1.25 each
Granola Bars	\$0.99 each
Tray of Cookies	\$12.99 dozen
Tray of Brownies	

All Prices are subject to an 18% Service Charge and 6% Sales Tax where applicable. Prices subject to change.

### **BRUNCH BUFFET**

Available to be served from 10:00am to 2:00pm

\$20.99 per person

#### **Includes:**

Assorted Juices, Coffee and Tea

Fresh Fruit Display

Garden Salad with Two Assorted Dressings

**Assorted Muffins** 

Choice of Bacon or Sausage Links

Choice of Hash Browns, Roasted Redskins or Mashed Potatoes

Chef's Selection Desserts

#### **Select Three:**

View descriptions under Lunch Buffet Selections.

Scrambled Eggs

Western Scrambled Eggs

French Toast with Syrup

Apple Cinnamon Oatmeal

Chicken Supreme

Potato Encrusted Cod

Cider Braised Ham

London Broil

Roasted Turkey with Stuffing

Signature Bay Valley Pasta - Vegetarian

### ALL DAY MEETING PACKAGES

The Bogey Package \$28.99 pp

**Breakfast** 

(Available for 1 hour)
Assorted Muffins
Bagels & Cream Cheese
Fresh Fruit Display
Coffee, Tea & Assorted Juices

Morning Break

(Available for 1 hour)
Yogurt
Granola Bars
Coffee, Tea, Canned Soda & Bottled Water

Lunch Buffet

(Available for 1 hour)
Homemade Soup Du Jour
Garden Salad with two Assorted Dressings
(Italian, Ranch, Blue Cheese, French,
Raspberry Vinaigrette)
Assorted Fresh Deli Breads
Assorted Sliced Deli Meats
Assorted Sliced Cheeses
Lettuce, Tomato, Onion & Pickles
Potato Chips
Pasta Salad or Potato Salad
Brownies
Coffee, Tea & Fountain Soda Served

Afternoon Snack

(Available for 1 hour)
Rice Crispy Treats
Pretzels
Cookies
Assorted Canned Soda & Bottled Water

Hole-In-One Package \$34.99 pp

**Breakfast** 

(Available for 1 hour)
Assorted Danishes & Muffins
Bagels & Cream Cheese
Fresh Fruit Display
Coffee, Tea & Assorted Juices

Morning Break

(Available for 1 hour)
Granola Bars
Yogurt
Trail Mix
Coffee, Tea, Canned Soda & Bottled Water

Lunch Buffet

(Available for 1 hour)
Garden Salad with two Assorted Dressings
(Italian, Ranch, Blue Cheese, French,
Raspberry Vinaigrette)
Roasted Redskin Potatoes
Seasonal Vegetable
Choice of Two Entrees:
Signature Bay Valley Pasta, Chicken Supreme,
Potato Encrusted Cod, Cider Braised Ham or
Roasted Pork Loin.
Chef's Selection of Dessert
Coffee, Tea & Fountain Soda Served

Afternoon Snack

(Available for 1 hour)
Cookies
Brownies
Assorted Candy Bars
Assorted Canned Soda & Bottled Water

### PLATED LUNCH SELECTIONS

Plated lunches are a maximum of two entrées, requires pre-order & seating cards.

#### **Traditional Plated Lunch**

Coffee, Tea & Fountain Soda Served Fresh Baked Rolls & Butter

#### Salads (Select 1)

Garden Salad with two Assorted Dressings (Italian, Ranch, Blue Cheese, French, Raspberry Vinaigrette) Classic Caesar Salad with Fresh Parmesan

#### Signature Salads (Extra \$2.00 pp)

*Michigan Salad* - Mixed greens, Blue Cheese crumbles, dried cherries, Mandarin Oranges, red onion & walnuts

California Salad - Broccoli, cauliflower, celery, cranberries, green onion & sunflower seeds

Southwest Salad - Mixed greens, black beans, corn salsa, tomato, peppers, red onion, shredded cheese & tortilla crisps

Bay Valley Salad - Fresh spinach, Feta Cheese, strawberries, & walnuts

#### Accompaniments (Select 2)

Summer Blend-zucchini, squash, peppers, and carrots.

California Blend-broccoli, cauliflower, and carrots

Candied Baby Carrots

Seasoned Green Beans

Wild Rice

**Baked Redskin Potatoes** 

Baked Potato with Sour Cream & Chives

Au Gratin Potatoes

#### Entrées

Signature Bay Valley Pasta
Penne pasta tossed with a mushroom

\$12.99 pp

Penne pasta tossed with a mushroom, broccoli, sun-dried tomato, and smoky red pepper

Alfredo sauce

-Does not include Accompaniments.

Add Chicken \$1.99 pp

Lasagna

\$13.99 pp

Traditional, Vegetarian <u>or</u> Chef's Specialty Lasagna with marinara sauce, ground beef and white garlic spinach sauce

Chicken Supreme

\$15.99 pp

Breaded, pan seared chicken breast with bacon onion cream sauce.

Chicken Parmesan

\$14.99 pp

Breaded chicken breast topped with marinara sauce and Provolone cheese

Potato Encrusted Cod

\$ 13.99 pt

Baked filet of cod, topped with perfectly seasoned potato crisps

\*Shrimp Scampi

\$16.99 pp

Succulent shrimp smothered in a white wine lemon garlic herb cream sauce

\*Roasted Pork Loin

\$15 99 pp

Slow roasted pork lion rubbed with a blend of herbs, smothered in an apple butter sauce

\*Bone-In Pork Chop

\$15 99 pr

Perfectly seared and wrapped in an apple smoked bacon

\*English Short Rib

\$16.00 pm

Slow roasted, served with an Au Jus rosemary sauce

Chef's Selection of Desserts

\*Gluten Free

#### Specialty Salad Entrée Choices

Coffee, Tea & Fountain Soda Served Fresh Baked Rolls & Butter

Bay Valley Salad \$8.99 pp Chef's Salad \$8.99 pp Michigan Salad \$9.99 pp Chicken Caesar Salad \$9.99 pp

All Prices are subject to an 18% service change and State Tax of 6% where applicable.

### **LUNCH BUFFET SELECTIONS**

Available for 1 Hour

#### The Champion Buffet

Coffee, Tea & Fountain Soda Served Fresh Baked Rolls & Butter Garden Salad with two Assorted Dressings (Italian, Ranch, Blue Cheese, French, Raspberry Vinaigrette)

Salads (Extra \$1.00 pp)

Caesar Salad
Potato Salad
Italian Pasta Salad
Fresh Fruit Display
Relish Tray
Cole Slaw
Cheese & Cracker Display

#### Signature Salads (Extra \$2.00 pp)

Michigan Salad - Mixed greens, Blue Cheese crumbles, dried cherries, Mandarin Oranges, red onion & walnuts

California Salad - Broccoli, cauliflower, celery, cranberries, green onion & sunflower seeds Southwest Salad - Mixed greens, black beans, corn

salsa, tomato, peppers, red onion, shredded cheese & tortilla crisps

Bay Valley Salad - Fresh spinach, Feta Cheese, strawberries, & walnuts

#### Accompaniments (Select 2)

Summer Blend California Blend Candied Baby Carrots Seasoned Green Beans Steamed Broccoli Buttered Corn O'Brien Wild Rice Mashed Potatoes & Gravy Baked Redskin Potatoes Au Gratin Potatoes

#### **Entrées**

#### Signature Bay Valley Pasta

Penne pasta tossed with a mushroom, broccoli, sun-dried tomato, and smoky red pepper Alfredo sauce Add Chicken \$1.99 pp

# Chicken Supreme

Breaded, pan seared chicken breast with bacon onion cream sauce

#### Chicken Parmesan

Breaded chicken breast topped with marinara sauce and Provolone cheese

#### Potato Encrusted Cod

Baked filet of cod, topped with perfectly seasoned potato crisps

#### \*Cider Braised Ham

Thick sliced ham smothered with your choice of either Brown Sugar & Butter Glaze or Pineapple Bourbon Glaze

#### \*Roasted Pork Loin

Slow roasted pork lion rubbed with a blend of herbs, smothered in an apple butter sauce

#### **Beef Stroganoff**

Beef tips served with a burgundy mushroom cream sauce

#### \*Shaved Roast Beef

Slow roasted, served with an Au Jus rosemary sauce

#### Chef's Selection of Desserts

ONE ENTRÉE \$15.99 pp TWO ENTRÉE \$17.99 pp

\*Gluten Free

### SPECIALTY LUNCH BUFFETS

Available for 1 Hour

#### Water Hazard Soup Buffet

\$11.99 pp

Coffee, Tea & Fountain Soda Served
Hot Rolls & Butter
Garden Salad with two Assorted Dressings
Chef's Selections of Two Soups
Fresh Vegetable Display
Assorted Cookies

#### Fairway Italian Buffet

\$12.99 pp

Coffee, Tea & Fountain Soda Served
Garlic Bread Sticks
Garden Salad with two Assorted Dressings
Italian Pasta Salad
Choice of One:
Baked Lasagna, Signature Bay Valley Pasta or
Chicken Parmesan
Assorted Cookies

#### The Driver Deli Buffet

\$12.99 pp

Coffee, Tea & Fountain Soda Served
Garden Salad with two Assorted Dressings
Assorted Deli Breads, Meats & Cheeses
Lettuce, Tomato, Onion & Pickles
Potato Chips
Choice of Pasta Salad or Potato Salad
Assorted Cookies
Add Soup Du Jour for \$2.00 pp

#### Southwest Divot Buffet

\$12.99

Coffee, Tea & Fountain Soda Served
Seasoned Beef or Chicken
Beans & Rice
Flour Tortillas, Hard Shells & Tortilla Chips
Dressings include Pico De Gallo, Tomatoes,
Onion, Lettuce, Black Olives, Jalapenos, Cheese,
Sour Cream, Salsa & Guacamole
Cinnamon & Sugar Churros

#### Home Style Hook Buffet

\$13.99 pp

Coffee, Tea & Fountain Soda Served
Garden Salad with two Assorted Dressings
Crispy Fried Chicken
Mashed Potatoes & Gravy
Buttered Corn O'Brien
Assorted Cookies

#### Pizza Putter Buffet

\$10.99 pp

Coffee, Tea & Fountain Soda Served Garden Salad with two Assorted Dressings Assorted Gourmet Pizzas Garlic Bread Sticks Assorted Cookies

#### Grilled Range Buffet

\$10.99 pp

Coffee, Tea & Fountain Soda Served
Potato Chips
Choice of Pasta Salad <u>or</u> Potato Salad
Grilled Burgers & Hot Dogs
Assorted Cookies & Brownies

### Refreshing Slice Buffet

\$11.99 pp

Coffee, Tea & Fountain Soda Served
Fresh Fruit Display
Pasta Salad
Grilled Chicken Wraps
Yogurt Parfaits

#### **Shower Swing Buffet**

\$13.99 pp

Coffee, Tea & Fountain Soda Served
Fresh Fruit Display
Choice of Fresh Vegetable Display or a
Domestic/Imported Cheese & Cracker Display
Chicken Salad on Croissants
Assorted Desserts

# HORS D'OEUVRES SELECTIONS

Fresh Vegetable Display with Dip		Hot Hors D'oeuvres	
Small (serves approx. 20)	\$45.00	Items are priced by the dozen	
Medium (serves approx. 40)	\$85.00	Can be Passed or Stationary	
Large (serves approx. 100)	\$210.00	<u> </u>	
		Meatballs	\$15.00
Fresh Fruit Display		BBQ, Sweet & Sour or Swedish	
Small (serves approx. 20)	\$45.00	Chicken Wings	\$15.00
Medium (serves approx. 40)	\$85.00	Buffalo, Asian, BBQ or Hot	
Large (serves approx. 100)	\$210.00	Pork Pot Stickers	\$15.00
		Coconut Fried Shrimp	\$18.00
Imported/Domestic Cheese		Sausage Stuffed Mushrooms	\$18.00
and Cracker Display		Chicken & Pineapple Skewers	\$20.00
Small (serves approx. 20)	\$45.00	Spanakopita	\$20.00
Medium (serves approx. 40)	\$85.00	Bacon Wrapped Water Chestnuts	\$22.00
Large (serves approx. 100)	\$210.00	Crab Stuffed Mushrooms	\$22.00
		Goat Cheese Stuffed Mushrooms	\$25.00
Cheese Queso Dip with			
Tortilla Chips		Cold Hors D'oeuvres	
Small (serves approx. 20)	\$25.00	Items are priced by the dozen	
Medium (serves approx. 40)	\$60.00	Can be Passed <u>or</u> Stationary	
Large (serves approx. 100)	\$115.00		
		Ham & Asparagus Rolls	\$15.00
Garlic Artichoke Dip with		Deviled Quail Eggs	\$15.00
Toast Points		on Toast Points	
Small (serves approx. 20)	\$30.00	Mozzarella Spinach Pesto Crostini	\$18.00
Medium (serves approx. 40)	\$65.00	Bruschetta	\$20.00
Large (serves approx. 100)	\$145.00	Wonton Napoleons	\$20.00
		Artichoke Parmesan Crostini	\$20.00
Hot Crab Dip with Toast Points		Spinach Anchovy Crostini	\$20.00
Small (serves approx. 20)	\$60.00	with Ricotta Cheese & Tomato	
Medium (serves approx. 40)	\$100.00	Shrimp Cilantro Avocado Crostini	\$20.00
Large (serves approx. 100)	\$175.00	Jumbo Shrimp Cocktail	\$20.00
		Assorted Gourmet Canapés	\$25.00
Roasted Pepper Hummus			
with Flatbread			
Small (serves approx. 20)	\$45.00		
Medium (serves approx. 40)	\$85.00		
Large (serves approx. 100)	\$210.00		

All Prices are subject to an 18% Service Charge and 6% Sales Tax where applicable. Prices subject to change.

### PLATED DINNER SELECTIONS

Plated dinners are a maximum of two entrées, requires pre-order & seating cards.

#### **Elegant Plated Dinner**

Coffee, Tea & Fountain Soda Served Fresh Baked Rolls & Butter

#### Salads (Select 1)

Garden Salad with two Assorted Dressings (Italian, Ranch, Blue Cheese, French, Raspberry Vinaigrette)

Classic Caesar Salad with Fresh Parmesan

#### Signature Salads (Extra \$2.00 pp)

Michigan Salad - Mixed greens, Blue Cheese crumbles, dried cherries, Mandarin Oranges, red onion & walnuts

California Salad - Broccoli, cauliflower, celery, cranberries, green onion & sunflower seeds

Southwest Salad - Mixed greens, black beans, corn salsa, tomato, peppers, red onion, shredded cheese & tortilla crisps

Bav Vallev Salad - Fresh spinach, Feta Cheese, strawberries, & walnuts

#### Accompaniments (Select 2)

Summer Blend

California Blend

Candied Baby Carrots

Oven Roasted Asparagus Spears

Green Bean Almondine

Wild Rice

**Baked Redskin Potatoes** 

Baked Potato with Sour Cream & Chives

Pesto Mashed Potatoes

Garlic Mashed Potatoes Infused with

White Truffle Oil

Mashed Potatoes & Gravy

Au Gratin Potatoes

#### Chef's Selection of Desserts

\* Gluten Free

#### Entrées

Signature Bay Valley Pasta \$15.99 pp Penne pasta tossed with a mushroom, broccoli, sun-dried tomato, and smoky red pepper Alfredo sauce

-Does not include Accompaniments.

Chicken Supreme \$18.99 pp Breaded, pan seared chicken breast with bacon

onion cream sauce

Roasted Chicken Breast \$18.99 pp Cooked beautifully with a rosemary lemon brown

butter sauce

Chicken Marsala \$19.99 pp

Breaded, pan seared chicken breast deglazed with

Marsala wine

Stuffed Chicken Breast \$19.99 pp

Choice of Apple Stuffing, Creamy Cheese &

Broccoli or Cordon Bleu

\$19.99 pp Apple Stuffed Pork Loin Slow roasted pork lion with apple stuffing and

smothered in apple butter glaze

\*London Broil \$21.99 pp

Marinated steak served with burgundy wine glaze

\*English Short Rib \$22.99 pp

Served with your choice of a Mongolian BBQ

Glaze or a Wild Mushroom Demi Glaze

\*Bone-In Ribeve \$26.99 pp

Grilled to absolute perfection

6 oz Filet Mignon \$28.99 pp

Grilled to absolute perfection, topped with a wild

mushroom and onion haystack

\*Atlantic Salmon \$21.99 pp

Broiled filet with lemon herb butter

\*Grilled Mahi-Mahi \$22.99 pp

Perfectly cooked, served with a fresh

pineapple salsa

\*Baked Whitefish \$23.99 pp

Perfectly cooked, served with a fresh corn salsa

### SIGNATURE DINNER BUFFET

Available for 1 Hour

#### Signature Dinner Buffet

Coffee, Tea & Fountain Soda Served Fresh Baked Rolls & Butter Garden Salad with two Assorted Dressings (Italian, Ranch, Blue Cheese, French, Raspberry Vinaigrette)

#### Salads (Select 1)

Caesar Salad

Greek Salad

Home Style Bacon Potato Salad

Italian Pasta Salad

Fresh Fruit Display

#### Signature Salads (Extra \$2.00 pp)

Michigan Salad - Mixed greens, Blue Cheese crumbles, dried cherries, Mandarin Oranges, red onion & walnuts

California Salad - Broccoli, cauliflower, celery, cranberries, green onion & sunflower seeds

Southwest Salad - Mixed greens, black beans, corn salsa, tomato, peppers, red onion, shredded cheese & tortilla crisps

Bay Valley Salad - Fresh spinach, Feta Cheese, strawberries, & walnuts

#### **Accompaniments** (Select 2)

Summer Blend

California Blend

Candied Baby Carrots

Seasoned Green Beans

Steamed Broccoli

Buttered Corn O'Brien

Wild Rice

Mashed Potatoes & Gravv

**Baked Redskin Potatoes** 

Au Gratin Potatoes

#### Chef's Selection of Desserts

#### Entrées

#### Signature Bay Valley Pasta

Penne pasta tossed with a mushroom, broccoli, sun-dried tomato, and smoky red pepper Alfredo sauce

#### Chicken Supreme

Breaded, pan seared chicken breast with bacon onion cream sauce

#### Chicken Parmesan

Breaded chicken breast topped with marinara sauce and Provolone cheese

#### \*Cider Braised Ham

Thick sliced ham smothered with your choice of Brown Sugar & Butter Glaze or Pineapple Bourbon Glaze

#### \*Roasted Pork Loin

Slow roasted pork lion rubbed with a blend of herbs

#### \*London Broil

Marinated steak served with burgundy wine glaze

#### \*Atlantic Salmon

Broiled salmon filet, seasoned with a lemon herb butter

#### \*Carved Prime Rib

Additional \$2.00 pp

\$100 Carving Fee

Additional station is required with 200 or more guests, same fee applies

ONE ENTRÉE \$22.99 pp TWO ENTRÉE \$25.99 pp THREE ENTRÉE \$27.99 pp

\* Gluten Free

### **GRANDE DINNER BUFFET**

Available for 1 Hour

#### Grande Dinner Buffet

Coffee, Tea & Fountain Soda Served Fresh Baked Rolls & Butter Garden Salad with two Assorted Dressings (Italian, Ranch, Blue Cheese, French, Raspberry Vinaigrette)

#### Salads (Select 1)

Caesar Salad Greek Salad California Salad Italian Tortellini Pasta Salad Home Style Bacon Potato Salad Fresh Fruit Display

#### Signature Salads (Extra \$1.50 pp)

Michigan Salad - Mixed greens, Blue Cheese crumbles, dried cherries, Mandarin Oranges, red onion & walnuts

Southwest Salad - Mixed greens, black beans, corn salsa, tomato, peppers, red onion, shredded cheese & tortilla crisps

Bay Valley Salad - Fresh spinach, Feta Cheese, strawberries, & walnuts

#### **Accompaniments** (Select 2)

Summer Blend
California Blend
Oven Roasted Asparagus Spears
Gourmet Mushroom Risotto
Wild Rice
Pecan Encrusted Sweet Potatoes

Pesto Mashed Potatoes
Garlic Mashed Potatoes Infused with
White Truffle Oil

Garlic Roasted Redskin Potatoes Au Gratin Potatoes

#### Additional Accompaniments & Salads

Additional \$2.00 per person

#### Entrées

#### Eggplant Parmesan

Sliced eggplant baked and layered with Provolone cheese and marinara sauce. Served on a bed of pasta

#### Chicken Marsala

Breaded, pan seared chicken breast deglazed with Marsala wine

#### **Smothered Chicken Breast**

Breaded, pan seared chicken breast with your choice of Apple Butter Glaze, Creamy Cheese & Broccoli, <u>or</u> Cordon Bleu

#### \*Smothered Pork Loin

Slow roasted pork lion smothered in a Apple Butter Glaze

#### \*Beef Tenderloin

Perfectly cooked, served with a Shitake Cognac peppercorn cream sauce

#### \*Atlantic Salmon

Broiled salmon filet, topped with a fresh fruit salsa

#### \*Baked Whitefish

Perfectly baked with a roasted corn salsa

#### \*Carved Prime Rib

Additional \$2.00 pp

\$100 Carving Fee

Additional station is required with 200 or more guests, same fee applies

#### Chef's Selection of Desserts

TWO ENTRÉE \$26.99 pp THREE ENTRÉE \$29.99 pp

\* Gluten Free

### **BAR PACKAGES\***

Minimum of 25 pp Additional bar setup fee \$150.00 An additional bar is required after 200 pp

#### **BEER AND WINE PACKAGE**

3 Hours \$9.99 pp | 5 Hours \$11.99 pp - Each Additional Hour \$2.99 pp
Includes draft beer (Bud Light or Miller Lite) and <u>Choice of 3 House Wines</u> (Canyon Road Chardonnay, White Zinfandel, Pinot Grigio, Moscato, Pinot Noir, Merlot & Cabernet) & soft drinks.

#### HOUSE PACKAGE

3 Hours \$11.99 pp | 5 Hours \$13.99 pp - Each Additional Hour \$3.99 pp

Includes Arrow Vodka, Gin, Light Rum, Kessler Whiskey, Old Crow Bourbon, Admiral Nelson Spiced Rum, Lauders Scotch, Juarez Tequila, Peachtree Schnapps, Amaretto, Triple Sec, <a href="Choice of 3 House Wines">Choice of 3 House Wines</a> (Canyon Road Chardonnay, White Zinfandel, Pinot Grigio, Moscato, Pinot Noir, Merlot & Cabernet), Keg Beer (Bud Light or Miller Lite), soft drinks & juices.

#### **CALL PACKAGE**

3 Hours \$13.99 pp | 5 Hours \$15.99 pp - Each Additional Hour \$4.99 pp

Includes Smirnoff Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Beefeater Gin, Seagram's 7 Whiskey, Jim Beam Bourbon, Dewar's White Label Scotch, Jose Cuervo Tequila, Peach Schnapps, Amaretto, Triple Sec, Choice of 3 House Wines (Canyon Road Chardonnay, White Zinfandel, Pinot Grigio, Moscato, Pinot Noir, Merlot & Cabernet), Keg Beer (Bud Light or Miller Lite), soft drinks & juices.

#### PREMIUM PACKAGE

3 Hours \$ 17.99 pp | 5 Hours \$19.99 pp - Each Additioanl Hour \$5.99 pp

Includes Grey Goose Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Tanqueray Gin, Jack Daniels OR Crown Royal Whiskey, Makers Mark, Chivas Regal, 1800 Tequila, Kahlua, Disaronno, Peachtree Schnapps, Triple Sec, Choice of 3 House Wines (Canyon Road Chardonnay, White Zinfandel, Pinot Grigio, Moscato, Pinot Noir, Merlot & Cabernet), Keg Beer (Bud Light, or Miller Lite), soft drinks & juices.

#### **ADDITIONAL BOTTLED BEER OPTIONS**

Adding bottles to a Bar package will eliminate Keg Beer
Add Domestic Bottled Beer for \$2.99 pp (Bud Light, Miller Lite, Budweiser)
Add Imported Bottled Beer for \$3.99 pp (Heineken, Labatt Blue, Stella Artois)

\*We reserve the right to substitute any beer, wine or liquor of equal or lesser value at the discretion of Management.

All Prices are subject to an 18% service change and State Tax of 6% where applicable.

Prices are subject to change

### **Additional Bar Selections**

Minimum of 25 pp

#### Build Your Own Bloody Mary Bar \$1.99 pp added to a 5 hour bar package

Includes Zing Zang Bloody Mary Mix, Tomato Juice, Celery, Green Olives, Pickle Spears, Worcestershire, Tabasco, Salt & Pepper.

\$8.99 pp with your choice of 2 Vodkas (Absolute, Kettle One, Stolichnaya, or Grey Goose)

#### Tropical Bar \$1.99 pp added to a 5 hour bar package

Frozen drink bar including Margaritas, Pina Coladas and Daiquiris.

\$10.99 pp with your choice of 1 Tequila & 1 Rum (Jose Cuervo or 1800, Bacardi Superior or Meyers Rum)

#### **Signature Drink** \$0.99 pp added to a 5 hour bar package

The Bay Valley Team will concoct a fantastic mixed drink that will collaborate with the theme of your event

#### Craft Beer Bar \$4.99 pp added to a 5 hour bar package

Choice of 3 bottled craft beers available for your guests during bar package hours. Some limitations may apply. \$12.99 pp Available for 5 hours

#### Wino Bar \$4.99 pp added to a 5 hour bar package

Choice of 3 additional bottles of premium wine. Choose from select Rieslings, Moscatos, Rosés, Pinot Noirs, Merlots, Cabernets & Blends. Some limitations may apply. Can be limited to certain amount of people upon request

\$12.99 pp Available for 5 hours

#### **Champagne Bar** \$0.99 pp added to a 5 hour bar package

Mimosas, Pineapple Mimosas, Sparkling Margaritas, & Sparkling Cranberry Lemonade

\$6.99 pp Available for 5 hours

\$5.99 pp Available for 3 hours

#### **Blazing Bar**\$4.99 pp added to a 5 hour bar package

Hot chocolate, coffee & hot cider. Baileys, Vanilla Vodka, Peppermint Schnapps, Kahlua & Hot Damn \$12.99 pp Available for 5 hours

#### Classic Cocktail Bar \$2.99 pp added to a 5 hour package

Tom Collins, Manhattans, Martinis (Vodka & Gin Only), Mojitos (fresh fruit & mint) & Old Fashions \$13.99 pp Available for 5 hours. Served with Beefeater Gin, Jim Beam, Seagram's 7 Whiskey, Bacardi Rum & Smirnoff Vodka

\*We reserve the right to substitute any beer, wine or liquor of equal or lesser value at the discretion of Management.

\*Additional beers, liquors & mixes can be priced out upon request.

All Prices are subject to an 18% service change and State Tax of 6% where applicable.

Prices are subject to change

# **AUDIO VISUAL**

Screens	
Screens 10 Foot Screen	\$50.00 each
6 Foot Screen	\$35.00 each
o root screen	\$55.00 each
3.6: 1	
<u>Microphones</u>	
Wireless Hand Held Microphone	\$85.00 each
Lavalier Microphone	\$85.00 each
Podium with Microphone	\$85.00
Head Worn Microphone	\$85.00
Video Components	
42" Flat Screen TV	\$40.00
DVD Player	\$15.00
D v D T Myer	Ψ10.00
Projectors	
LCD	\$190.00
	\$190.00
M:	
<u>Miscellaneous</u>	4.20.00
Risers	\$60.00
Flip Chart with Markers	\$30.00
Dry Erase Board with Markers	\$30.00
Speakers	\$25.00
Aux Cord	\$25.00
Easels	NO CHARGE
Podium	NO CHARGE

# **DÉCOR RENTAL SERVICES**

#### Complimentary Items

Banquet Tables & Chairs

White Mid-Length Table Linen

White Linen Napkins

#### Décor Rental Services

(Price includes the placement & removal by Bay Valley Resort Staff)

Centerpiece #1 \$8.00 each
Centerpiece #2 \$10.00 each
Centerpiece #3 \$15.00 each
Colored Napkins \$1.00 each
Chair Covers (Spandex) \$4.00 each
Chair Covers with Sash \$5.00 each
Table Runners - Solid \$10.00 each

Table Overlays TBD (based upon selection)

Mid Length Colored Tablecloths\$15.00 eachFloor Length White Tablecloths\$18.00 eachFloor Length Colored Tablecloths\$18.00 each

Decorated Cocktail Tables TBD (based upon selection)

Four Glass Votive Candles \$2.00 per table