



**BANQUET
and
PARTY PLANNER GUIDE**

Food & Beverage at Boulder Creek Golf Club

Banquets, Parties and Outings

Boulder Creek's banquet room can accommodate groups from 30 to 200 in a setting that will make any event a sure success. Located in the lower level of the clubhouse with a walk-out patio, the banquet room is available for receptions, rehearsal dinners, company meetings and seminars, holiday parties and golf outings.

From May through October the covered deck on the main level is available for private parties. Overlooking the 9th and 18th greens in an informal setting, the deck seats up to 50 guests.

A varied selection of menus is available for breakfasts, luncheons, and dinners. Service styles include sit-down lunches and dinners, buffets, and old fashioned "on the grill" picnics—sure to fit any group's needs.

For prices and availability call
(616) 363-1330

NOTE: Michigan Sales Tax and 20% Gratuity added to all food and beverages

SMOKE FREE FACILITY

BREAKFAST AND COFFEE BREAKS

Fresh brewed coffee, Decaf, Tea 2.00 per guest
Fresh brewed coffee, Decaf, Tea and Fresh Baked Goods 5.00 per guest
Continental Breakfast: Fresh Brewed Coffee, Decaf, Tea
Fresh Baked Goods and Orange Juice 6.50 per guest

ALA CARTE ITEMS

Cookies 1.25 ea.
Fresh Fruit 2.00 per guest

**BREAKFAST BUFFET - 12.99 per guest
(min. 30)**

Scrambled Eggs, American Fries, Link Sausage and Bacon, Breakfast Pastries,
Fresh Fruit, Orange Juice, Coffee, Decaf & Tea
Add an Omelet Station for \$3.00 per guest (max. 100)

LUNCHEONS

PLATED LUNCHEONS (min. 30)

Served until 3:00pm • One Selection for Entire Group

All Luncheons include choice of Fresh Baked Breadstick or Assorted Rolls and Beverage.

HOMEMADE CHICKEN SALAD OR TUNA SALAD 10.99
Served on a croissant, Fresh Fruit Assortment.
HERB SEASONED GRILLED CHICKEN BREASTS 12.99
Twin Boneless Chicken Breasts. Served with choice of starch and
choice of vegetable.
ANGUS BEEF SIZZLER STEAK (6 oz) 13.99
Served with your choice of choice of starch and vegetable.
PRIME RIB AU JUS (6 oz luncheon cut) 15.99
Served with your choice of starch and vegetable.
CRAB STUFFED TILAPIA 15.99
Served with choice of starch and vegetable.

VEGETABLE

Green Beans Almondine
Baby Carrots
Whole Kernel Corn

STARCH

Garlic Cheddar Mashed
Roasted Rosemary Redskins
Baked Potato with Sour Cream
Seasoned Rice

Add a Salad for \$1.50 more per person.

If split menu entrées are ordered, there will be \$1.00 per person surcharge.

It is necessary to have a visual means of identifying choice of entrée i.e. colored place cards or name tags.

~ Any Substitutions Subject to Additional Charge ~

LIGHT BUFFETS (min. 30)

Served anytime

Add Soup \$2.00

Chili, Tomato Basil, Broccoli Cheese, Chicken Noodle, or Beef Stew

SALAD BUFFET - \$11.99

Bowls of Garden Salad, House Napa and Caesar Salad,
Grilled Chicken Breast Strips, Assorted Toppings and 2 Dressings,
Fresh Baked Breadsticks or Assorted Rolls

THE BOULDER - \$13.99

(Sandwich Buffet)

Fresh Bread and Deli Meat,
Choice of two of the following salads: Potato Salad, Pasta Salad,
Coleslaw, Napa Salad, Garden Salad, or Caesar Salad

ITALIAN BUFFET - \$14.99

Penne Pasta with Marinara & Alfredo Sauce, Meatballs,
Grilled Chicken, choice of House Napa or Caesar Salad,
Fresh Baked Breadsticks

MEXICAN TACO BUFFET - \$14.99

Taco Seasoned Beef and Chicken Strips, Mexican Fiesta Rice,
Refried Beans, Assorted Shells and Toppings

PICNIC BUFFET - \$13.99

Choose your favorite BBQ: chicken or pork.
Also includes hotdog or bratwurst, assorted condiments,
baked beans, and choice of potato salad or coleslaw

HOT LUNCHEON BUFFET - \$16.99 (min. 30)

(Served Until 3 P.M.)

Choose two Entrées, one Salad, one Starch,
and one Vegetable. Fresh Baked Breadstick or Assorted Rolls

ENTRÉE

Herb Seasoned Chicken Breast
Rotisserie Style Chicken
Pot Roast
Apple Glazed Pork Loin
Veggie Pasta (Penne, Rigatoni, or Cavatappi)
BBQ Ribs
Turkey

STARCHES

Seasoned Rice
Baked Potato with Sour Cream
Redskin Mashed Potatoes
Roasted Rosemary Redskins
Garlic Cheddar Mashed Potatoes

SALAD BOWLS

Fresh Garden Salad - Dressings
Boulder Creek House Nappa Salad
Classic Caesar Salad

VEGETABLE

Whole Kernel Corn
Green Beans Almondine
Baby Carrots in Butter Sauce
California Blend

Above buffets include beverage table.

DINNERS

PLATED ENTRÉES (min. 30)

All Dinners include Choice of Salad, Vegetable and Potato
Fresh Baked Breadstick or Assorted Rolls and Beverage

One Selection for Entire Group

SURF & TURF	23.99
6 oz. Prime Rib & Garlic Shrimp Skewer	
BEEF TENDERLOIN MEDALLIONS	21.99
7 oz. of Tenderloin Medallions	
CREEK COMBO.....	20.99
6 oz. Prime Rib and 4 oz. Herb Seasoned, Grilled, Boneless Chicken Breast	
SIRLOIN	16.99
8 oz. Classic Sirloin Steak	
HERB SEASONED GRILLED CHICKEN BREASTS	16.99
Twin Boneless Chicken Breasts	
STUFFED CHICKEN BREAST.....	18.99
Cordon Bleu	
CRAB STUFFED TILAPIA	16.99
SALMON FILET.....	18.99
Baked 8 oz. Wild Caught Salmon Filet	

If split menu entrées are ordered, there will be \$1.00 per person surcharge.
It is necessary to have a visual means of identifying choice of entrée
i.e. colored place cards or name tags.

DINNER BUFFETS (min. 30)

BOULDER BRONZE - \$19.99

Choose two Entrées, one Salad, one Starch, one Vegetable

BOULDER SILVER - \$21.99

*Carving Station with choice of Roast Top Round of Beef or Whole Smoked Pit Ham
Choose one other Entrée, one Salad, one Starch, one Vegetable*

BOULDER GOLD - \$24.99

*Carving Station with Prime Rib of Beef,
Choose one other Entrée, one Salad, one Starch, two Vegetables*

**BRONZE, SILVER
& GOLD ENTRÉES**

Herb Seasoned Chicken Breast
Rotisserie Style Roast Chicken
Pot Roast
Turkey Breast
BBQ Country Style Pork Ribs
Apple Glazed Pork Loin
Vegetable Pasta
Marinara or Alfredo
Polish Kielbasa

**SILVER & GOLD
ENTRÉES**

Chicken Cordon Bleu
Chicken Marsala
Chicken Wisconsin
Salmon Filets
with Butter Sauce
Seafood Stuffed Ravioli
Stuffed Pork Loin
Burgundy Beef Tips

SALAD BOWLS

Boulder Creek House Napa Salad
Fresh Garden Salad - Dressings
Classic Caesar Salad

VEGETABLES

Green Beans Almondine
Baby Carrots in Butter Sauce
Whole Kernel Corn
Key Largo Vegetable Blend
(carrots, green beans & red peppers)
California Blend
Corn on the Cob (in season)

STARCHES

Seasoned Rice
Redskin Mashed Potatoes
Garlic Cheddar Mashed
Roasted Rosemary Redskins
Baked Potato with Sour Cream

*All dinners served with choice of fresh baked breadsticks
or assorted roll and beverage.*

HORS D'OEUVRES BUFFETS

HORS D'OEUVRES DINNER BUFFET - \$16.99 (min. 75 guests)

One Hour Maximum. Beverage included. (\$1 per person, per additional half-hour)
Four Cold and three Hot selections

LIGHT HORS D'OEUVRES BUFFET - \$12.99 (min. 30 guests)

One Hour Maximum. Beverage included. (\$1 per person, per additional half-hour)
Choose three Cold and two Hot selections

MINI HORS D'OEUVRES BUFFET - \$9.99

One Hour Maximum. Beverage included. (\$1 per person, per additional half-hour)
Choose two Cold and one Hot selections

COLD SELECTIONS

Layered Taco Dip & Tortilla Chips
Assorted Cheese & Cracker Tray
Nacho Chips with Salsa
Bruschetta and Toast Points
Fresh Vegetable Tray with Ranch Dip
Fresh Fruit Display
Relish Tray

HOT SELECTIONS

BBQ Meatballs - Swedish Meatballs - Sweet & Sour Meatballs
Spinach Dip & Tortilla Chips
Chicken Wing Dings
Southwest Egg Rolls
Stuffed Seafood Mushroom Caps
Hot Artichoke & Crab Dip with Toast Points

Hors D'Oeuvres

Layered Taco Dip & Tortilla Chips	125.00
Relish Tray	100.00
Fresh Fruit Display	125.00
Assorted Cheese Display	125.00
Bruschetta & Toast Points	125.00
Vegetable Tray with Ranch Dip	125.00
Cocktail Shrimp (26-30 ct.) per lb.	Market Price
Bacon Wrapped Water Chestnuts	125.00
Hot Artichoke & Crab Dip	150.00
Spinach Dip & Artichoke Dip.	125.00
Chicken Wing Dings.	175.00
Southwest Egg Rolls.	175.00
Meatballs (BBQ, Swedish, or Sweet & Sour).	175.00
Stuffed Seafood Mushroom Caps.	150.00

Based on 50 pieces per tray

DESSERTS

Premium Vanilla Ice Cream	1.75
Chocolate or Strawberry Sundae	2.75
Chocolate Mousse	2.50
Cookies ea.	1.25
Sundae Bar	3.50
Dessert Table: Nice Assortment - Chef's Choice	5.00
Apple Crisp	5.00
NY Style Cheesecake with Chocolate, Caramel, or Raspberry Sauce	5.00

BAR SERVICE

HOSTED BAR

With this plan the host is charged for all beverages that the guests consume. Prices include setup and tear down of the bar area, ice, garnishes, glassware and bartender fees.

Mixed Drinks

House Liquors per bottle	85.00
Call Liquors per bottle	95.00
Premium per bottle	105.00

Canned Beer

Domestic Beer	3.00
Imported Beer	4.00

Keg Beer

Each 1/4 barrel serves approximately 82 12oz glasses while the 1/2 barrel will serve approximately 165 12oz glasses.

1/4 Keg Domestic	150.00
1/2 Keg Domestic	275.00
1/4 Keg Imported	175.00
1/2 Keg Imported	300.00
1/4 Keg Micro Brew	250.00
1/2 Keg Micro Brew	375.00

Wine

House Wine by the glass	5.00
House Champagne by the bottle	18.00
House Wine by the bottle	18.00
Spumanti, Bellatore 750ml	22.00

CASH BAR

With this plan guests purchase drinks at their own expense directly from the bartenders.

Fountain Soft Drinks	2.00
Canned Domestic Beers	3.00
Imported Beers	4.00
House Wine by the glass	5.00
Mixed Drinks, House Liquor	5.00
Mixed Drinks, Call Liquor	6.00
Mixed Drinks, Premium Liquor	7.00

PUNCH BOWLS *(serves 25-30)*

Non Alcoholic Punch, per bowl (2 gal.)	35.00
Champagne Punch, per bowl	75.00
Signature Cocktail, per bowl	85.00



**BOULDER CREEK GOLF CLUB
BANQUET AGREEMENT**

Name of Function _____ Function Date _____

Host _____

Address _____

City _____ State _____ Zip Code _____

Home Phone# (_____) _____ Business Phone# (_____) _____

Email _____

Start Time _____ am/pm Ending Time _____ am/pm

Estimated Count _____

Method of Final Payment: _____ Room Rental Charge: _____

Deposit Paid Date _____ Amount \$ _____
(Non-Refundable)

Tax Exempt # _____

I understand and agree to abide by all policies and procedures in the Banquet Planner.

Host _____ Date _____

Club _____ Date _____