



RENTAL RATES | BANQUET MENUS

8375 36th Street SE – Ada, MI – 49301



SATURDAY EVENING ROOM RENTAL INDOORS: \$1,250

SATURDAY EVENING ROOM RENTAL TENT: \$1750

FRIDAY ROOM RENTAL INDOORS: \$650

FRIDAY EVENING ROOM RENTAL TENT: \$1000

ARBOR & CEREMONY SITE RENTAL: \$500 **CEREMONY CHAIR RENTAL \$2.25/CHAIR

INCLUDED IN ROOM RENTAL:

- CHINA
- SILVER
- GLASSWARE
- TABLES & CHAIRS
- DANCE FLOOR
- LINENS (WHITE OR IVORY)
- NAPKIN COLOR OF CHOICE
- BACK PATIO & BACK LAWN
- ASSISTANCE WITH SET UP & TEAR DOWN (WE TAKE CARE OF THE BASICS FOR YOU)
- EVENT COORDINATOR FOR BANQUET FACILITY
- CAKE CUTTING
- TOAST FOR HEAD TABLE
- USE OF APPROVED SITES FOR PHOTOGRAPHS



FOR MORE INFORMATION PLEASE CONTACT STACIE HACKNEY

DIRECT: 989.763.9037 EMAIL: STACIE@QNORTHGOLE.COM

Hors d'oeuvre Options

*All Pricing Per Person

Cold Hors d'oeuvres

Farmers Market Display	\$3.50
<i>Assortment of Seasonal Local Fruits, Vegetables, Cheeses, Breads, and Spreads</i>	
Bruschetta (vg)	\$1.75
<i>Tomatoes, basil & seasoning tossed with olive oil & served with toasted baguette bread</i>	
Artisan Cheese & Cracker Board (vg)	\$2.95
<i>Local artisan cheese board with gourmet crackers and breads</i>	
Caprese Skewers (vg)	\$1.45
<i>Tomatoes, fresh mozzarella & basil drizzled with olive oil</i>	
Fresh Fruit Display (vg)	\$2.25
<i>Seasonal assorted fresh fruit</i>	
Fresh Vegetable Tray (vg)	\$1.95
<i>Seasonal vegetables served with ranch for dipping</i>	
Shrimp Cocktail	\$3.50
<i>Served with cocktail sauce</i>	
Club Pinwheels	\$2.45
<i>Fresh tortilla, cheese, lettuce, tomato and ham, turkey or roast beef,</i>	
Hummus & Pita Chips (vg)	\$1.25
<i>Your choice of roasted red pepper or original</i>	
Cucumber Salmon Bites	\$1.65
<i>Cucumber topped with herbed cheese & smoked salmon</i>	

Hot Hors d'oeuvres

Meatballs	\$3.30
<i>Smothered with BBQ, sweet & sour or marinara</i>	
Pot stickers	\$2.75
<i>Pork pot stickers, steamed, served with sweet chili sauce</i>	
Vegetable Spring Rolls (vg)	\$2.25
<i>Filled with cabbage, celery, mushrooms & carrots</i>	
Spinach & Artichoke Dip (vg)	\$1.95
<i>Served with toasted & sliced baguette and pita</i>	
Stuffed Mushrooms (vg)	\$1.95
<i>Stuffed button mushrooms</i>	
Mini-Chicken Quesadilla	\$1.25
<i>Shredded chicken, Monterey jack cheese & tomato rolled into a baked flour tortilla</i>	
Bacon Wrapped Water Chestnuts	\$2.25
<i>Topped with BBQ sauce</i>	
Thai Chicken Skewers	\$2.45
<i>Chicken Skewers served with spicy peanut sauce</i>	
Dry Options – \$.75 per person each	
Tortilla Chips & Salsa	
Chips & Dip	

(All pricing per person, subject to 6% Michigan sales tax and 20% service charge)

***Price Increases:** Prices for food and beverages are subject to proportionate increases to meet increased costs of commodities, food, labor, and taxes. All minimums and prices will be guaranteed 60 days prior to your event (Price increases do not exceed 10% per year).

Combination Dinner Entrées & Buffets

For two entrée buffet choices add \$5.00 on to the highest priced item of the two for the price per person.

For three entrée buffet choices add \$8.00 on to the highest priced item of the three for the price per person.

(All dinners entrées include dinner rolls, house salad & your choice of a vegetable & starch)

Vegetarian Lasagna	\$ 17.95	Roasted Pork Loin	\$ 20.95
<i>Layered fresh vegetables, lasagna noodles & mozzarella cheese baked until golden</i>		<i>Michigan pork loin slow roasted with a hickory char crust</i>	
Chicken Marsala	\$ 18.95	Chicken Piccata	\$ 18.95
<i>Marinated grilled chicken breast topped with homemade Marsala sauce & sautéed mushrooms</i>		<i>Marinated chicken breast topped with a caper, butter & white wine sauce</i>	
Baked Stuffed Chicken	\$ 18.95	Beef Filet	\$ 28.95
<i>Oven baked chicken breast with mushroom stuffing and garlic cream sauce</i>		<i>Grilled filet topped with demi-glace</i>	
Top Sirloin	\$ 25.95	Crusted Whitefish	Market
<i>Grilled choice top sirloin</i>		<i>Pecan crusted whitefish served with lemon dill sauce</i>	
Chicken Parmesan	\$ 19.45	Chicken Florentine	\$ 18.95
<i>Breaded chicken breast with homemade tomato sauce & topped with mozzarella</i>		<i>Chicken breast with tomatoes, spinach & artichokes in a white wine butter sauce</i>	
Pot Roast	\$ 19.95	Pasta Bar	\$ 17.45
<i>Tender beef slowly cooked in carrots, celery & onions</i>		<i>Penne pasta served with your choice of three Sauces (marinara, meat sauce, alfredo, pesto, garlic & oil)</i>	
Portabella Ravioli	\$ 20.95	Grilled Pork Chop	\$ 21.45
<i>Mushroom stuffed ravioli with a Marsala cream sauce</i>		<i>Seasoned & grilled pork chop topped with roasted apple chutney</i>	
Champagne Chicken	\$ 19.45		
<i>Baked chicken topped with champagne cream sauce</i>			

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Side Items

Vegetable:

Bean & Carrot Medley

Glazed Carrots

Steamed Green Beans

Summer Squash & Zucchini

Brie and Walnut Stuffed Pear (\$1)

Asparagus (Plated Only, \$1)

Starch:

Smashed White Cheddar Potatoes

Smashed Redskin Potatoes

Roasted Redskins

Wild Rice Pilaf

Baked Potato (\$1.00 Add)

Smashed Sweet Potatoes

Salads

House Salad

Mixed field greens, red onions, tomatoes & crouton with dressing of choice

Caesar Salad

Crisp romaine lettuce, tomatoes, red onion & parmesan with creamy Caesar dressing

Spinach Salad (Add \$1.50)

Fresh spinach, feta cheese, dried cranberries, red onion & tomatoes with balsamic vinaigrette

Plated Dinners

Surf and Turf ...38.95 per person

Peppercorn filet topped with grilled shrimp skewer served with a side of bean and carrot medley and smashed red skinned potatoes

Filet Oscar...36.95 per person

Prime Filet topped with lump crab, asparagus, and hollandaise sauce atop a bed of whipped potatoes

Cedar Plank Salmon...32.95 per person

Seasoned cedar plank salmon filet served with vegetable risotto

Chicken Parmesan...28.95 per person

Breaded breast of chicken topped with homemade marinara and fresh mozzarella, paired with 7-layer lasagna and seasonal vegetable blend

Chef Attended Stations

Prime Rib Carving Station... \$ 32.95

Our signature prime rib served with horseradish cream, Served with side of white cheddar mashed potatoes, bean and carrot medley, and house salad

Live Pasta Bar ...\$22.95

Chef Attended Station, Guests Have Choice of Cavatappi or Penne Pasta Tossed with Custom Mix-Ins Including: Grilled Chicken, Shrimp, Italian Sausage, Assorted Vegetables, and Alfredo, Marinara, or Pesto Sauces. Served with Lasagna, Garlic Bread, and Caesar Salad

Mashed Potato Bar...\$19.95

Whipped Yukon gold potatoes, mashed sweet potatoes, served with boneless braised short rib, lump crab, chopped bacon, asparagus, broccoli, sautéed mushrooms, chives, and assorted sauces.

Host Bar Packages

Host Bar Packages Include N/A Beverage Service for the Entire Evening

Limited Beer & Wine Host Bar:

Includes Only Two Domestic Drafts, White Zinfandel, Merlot & N/A Package

3 Hours of Service (\$3 extra for each additional hour)

\$10.95 per person

Full Beer & Wine Host Bar:

Includes All Draft Beer, Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot & N/A Package

3 Hours of Service (\$4 extra for each additional hour)

\$14.95 per person

House Host Bar:

Includes Full Beer & Wine Bar, House Liquors, Garnishes, & N/A Package

3 Hours of Service (\$4 extra for each additional hour)

\$16.95 per person

Standard Host Bar:

Includes Full Beer & Wine Bar, House & Call Liquors, Garnishes & N/A Package

3 Hours of Service (\$4 extra for each additional hour)

\$19.95 per person

Quail Host Bar:

Includes Full Beer & Wine Bar, House, Call & Premium Liquors, Garnishes & N/A Package

3 Hours of Service (\$5 extra for each additional hour)

\$24.95 per person

Host Bar Packages Include N/A Beverage Service for the Entire Evening

(All pricing per person, subject to 6% Michigan sales tax and 20% service charge)

Bar A la Cart

Soft Drinks, Beer, Malt Beverage, Wine & Champagne

<i>Soft Drinks</i>	\$ 2.25	<i>Beer (domestic - by the can)</i>	\$ 3.25
<i>Beer (import - by the can)</i>	\$ 3.75	<i>Beer (premium & craft)</i>	\$ 5.00
<i>Domestic Keg Beer</i>	\$ 255.00	<i>Import Keg Beer</i>	\$ 295.00
<i>Craft & Premium Keg Beer</i>	\$ 385.00		
<i>Wine (by the bottle)</i>	\$ 19.95	<i>Champagne (by the bottle)</i>	\$ 22.00
<i>Wine (by the glass)</i>	\$ 5.00		

Liquor Pricing

<i>Well Liquor</i>	\$ 5.25	<i>Call Liquor</i>	\$ 5.75
<i>Premium Liquor</i>	\$ 6.50	<i>Top Premium Liquor...price may vary</i>	

Bridal Suite Refreshment Package...12.00pp

*Unlimited Mimosa Bar, Fresh Fruit Platter, Cheese and Crackers,
and Deli Pinwheels*

N/A Beverage Package w/o Host Bar Package

Includes unlimited soft drinks, lemonade, ice tea & coffee for entire event

\$2.00 per person

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Late-Night Snacks

Popcorn Bar...3.50pp

Fresh Warm Popcorn Server with assorted shaker toppings

Pizza Bar ...6.50pp

A variety of Pepperoni, Cheese, and Supreme pizzas

Hot Dog Bar ...4.50pp

All Beef Hot Dogs Served with Variety of Toppings:

Cheese, Pickle Shreddies, Chopped Onion, Tomatoes, Sauerkraut, Mustard, Ketchup, Relish,
and Pepperoncini's

Slider Bar...5.50pp

Assorted Sliders to please any late-night appetite:

Cheeseburger Sliders, Hot Dog Sliders, Chicken Tender Sliders

Nacho Bar...5.00pp

Fresh Warm Tortilla Chips with all the fixings:

Warm Queso Cheese, Seasoned Ground Beef or Chicken, Jalapenos, Lettuce, Tomatoes,
Onion, and Olives



All Inclusive Package: Tier 1

Reception Room Rental, Tables, Chairs, Linens,
Hosted Domestic Beer and Wine (4hours)
Choice of 2 Chef's Specialty Hors D'oeuvres (1hour),
Choice of Duo Buffet Entrees,
Cake Cutting and Service

Indoor Venue for **150** Guests: \$9,492.00

Tent Venue for **150** Guests: \$10,050.00

Indoor Venue for **200** Guests: \$12,656.00

Tent Venue for **200** Guests: \$13,400.00

**Includes 6% tax and 20% service fee

All Inclusive Package: Tier 2

Reception Room Rental, Tables, Chairs, Linens,
Champagne Toast
Hosted Domestic and Craft Beer and Wine (4hours)
Choice of 3 Chef's Specialty Hors D'oeuvres (1hour),
Choice of Chef's Specialty Duo Plated Entrée
Cake Cutting and Service

Indoor Venue for **150** Guests: \$11,758

Tent Venue for **150** Guests: \$12,391.50

Indoor Venue for **200** Guests: \$15,677

Tent Venue for **200** Guests: \$16,522

**Includes 6% tax and 20% service fee

Chef's Specialty Hors D'oeuvres Options:

Sweet Chili Chicken Bites, Barbeque Meatballs, Stuffed Mushrooms,
Caprese Skewers, Fruit and Cheese Skewers, Tomato Bruschetta

6.00 Per Person, Pick 2 options for 1 Hour of Service

Chef's Specialty Entrée Options:

Champagne Chicken

Pecan Chicken

Boneless Braised Short Ribs

Grilled Pork Chop with Apple Reduction

Sirloin Medallions with a Mushroom Demi-Glace

Grilled Sirloin with Blue Cheese Butter

27.00 Per Person, Buffet, Pick 2 Entrees

34.00 Per Person, Plated, Pick 2 Entrees

*Served with Choice of Vegetable, Starch, Salad, and Rolls

Rehearsal Dinner/Themed – Inclusive Packages:

All Packages Include Linens, Private Outdoor Patio, Soda, Cash Bar, and Buffet

(Minimum 25 guest Order)

3 Hour Room Rental: Thursday \$200.00 Friday \$300.00

BBQ Cookout ...19.95 per person

Grilled BBQ Chicken Breast, Smoked Ribs, White Cheddar Mashed Potatoes, Corn on the
Cobb, Green Beans, Cornbread, and Garden Salad

Live Pasta Bar...21.95 per person

Chef Attended Station, Guests Have Choice of Cavatappi or Penne Pasta Tossed with
Custom Mix-Ins Including: Grilled Chicken, Shrimp, Italian Sausage, Assorted Vegetables,
and Alfredo, Marinara, or Pesto Sauces. Served with Lasagna, Garlic Bread, and Caesar Salad

Taco Bar...17.95 per person

Shredded Chicken and Beef, with Assorted Toppings, Corn and Flour Tortillas, Spanish Rice,
Refried Beans, Mexican Street Corn, and Tortilla Chips with Warm Queso Dip

Beer Flight Dinner...36.95 per person

Enjoy a 4-course dinner paired with 4 local craft beer selections. Beers Paired According to
menu selections, choose one from each of the following course options:

Appetizer:

Old Bay Shrimp Cocktail/Caprese Flatbread with Balsamic Drizzle/Buffalo Wings/Beer Cheese Pretzel

Salad:

Goat Cheese and Arugula Salad/Summer Citrus Salad/Very Berry Spinach Salad

Entrée:

Beef Tenderloin Lollipops Topped with Sweet Caramelized Onion and Blue Cheese Butter/
Bone-In Pork Chop with Kentucky Bourbon Glaze/
Baked Chicken with Honey Beer Sauce/ Pineapple Grilled Salmon with Mango Salsa

Dessert:

Ghirardelli Double Chocolate Brownies Topped with Vanilla Bean Ice Cream/Coffee Porter

Fresh Strawberry Shortcake/Hefeweizen

Carmel Apple Cheesecake Bites/IPA

