



2017 RENTAL RATES | BANQUET MENUS

8375 36th Street SE – Ada, MI – 49301



SATURDAY EVENING ROOM RENTAL: \$750

FRIDAY ROOM RENTAL: \$650

ARBOR & CEREMONY SITE RENTAL: \$250

INCLUDED IN ROOM RENTAL:

- CHINA
- SILVER
- GLASSWARE
- TABLES & CHAIRS
- DANCE FLOOR
- LINENS (WHITE OR IVORY)
- NAPKIN COLOR OF CHOICE
- BACK PATIO & BACK LAWN
- STAFFING
- 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
- DISCOUNTED PRICING ON CHAIR COVERS & CEREMONY CHAIRS



FOR MORE INFORMATION PLEASE CONTACT STEVE OLEKSY

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Hors d'oeuvre Options

All Hors d'oeuvres are available in large trays...please ask for pricing

Cold Hors d'oeuvres

Bruschetta

Tomatoes, basil & seasoning tossed with olive oil served with toasted baguette bread

Cheese & Cracker Tray

An arrangement of assorted cheese & crackers

Caprese Skewers

Tomatoes, fresh mozzarella & basil drizzled with olive oil

Antipasti Platter (\$2 more per person for appetizer buffet option)

Assorted shaved meats, cheeses & olives.

Fresh Fruit Display

Seasonal assorted fresh fruit

Fresh Vegetable Tray

Seasonal vegetables served with ranch for dipping

Shrimp Cocktail (\$2 more per person for appetizer buffet option)

Served with cocktail sauce.

Club Sandwiches

Fresh baked bread, cheese, lettuce, tomato and your choice of ham, turkey or roast beef, made into finger sandwiches.

Hummus & Pita Chips

Your choice of roasted red pepper or original

Curried Chicken Salad

House made chicken salad served on bite size rolls

Cucumber Salmon Bites

Cucumber topped with herbed cheese & smoked salmon

Hot Hors d'oeuvres

Meatballs

Smothered with BBQ, sweet & sour or marinara

Chicken Wings

Smothered with BBQ sauce or a spicy hot sauce

Spring Rolls

Filled with cabbage, celery, mushrooms & carrots & served with sweet & sour sauce

Hawaiian Chicken Brochettes

Skewered chicken with chunks of pineapple, green peppers & onion served with a sweet & sour sauce

Spinach & Artichoke Dip

Served with toasted & sliced baguette or tortilla chips

Stuffed Mushrooms

Stuffed button mushrooms

Mini-Chicken Quesadilla

Shredded chicken, monterey jack cheese & tomato rolled into a baked flour tortilla

Scallop Skewers (\$3 more per person for appetizer buffet option)

Jumbo sea scallops wrapped in bacon

Chicken or Pork Satay

Chicken or Pork Skewers served with spicy peanut sauce

Sticky Chicken

Breaded & fried chicken tossed in a delicious Thai sauce

Dry Options – Tortilla Chips & Salsa, Pretzels, Chips & Dip & Assorted Nuts

All Hors d'oeuvres are available in large trays...please ask for pricing

Cocktail Style Dinners & Receptions:

Light Hors d'oeuvres Dinner Buffet \$ 15.95 per person

One hour Maximum. (\$1 per person, per additional half-hour)

Choose one Dry, one Cold and one Hot Hors d'oeuvres

(Minimum 75 guests)

Heavy Hors d'oeuvres Dinner Buffet \$ 20.95 per person

One hour Maximum. (\$2 per person, per additional half-hour)

Choose one Dry, two Cold and two Hot Hors d'oeuvres

(Minimum 75 guests)

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

Combination Dinner Entrées & Buffets

For two entrée buffet choices add \$3.00 on to the highest priced item of the two for the price per person.

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

(All dinners entrées include a freshly baked roll, salad & your choice of vegetable & starch)

Vegetarian Lasagna	\$ 16.45	Roasted Pork Loin	\$ 18.95
<i>Layered fresh vegetables, lasagna noodles & mozzarella cheese baked until golden</i>		<i>Pork loin slow roasted with a hickory char crust</i>	
Salmon Filet	\$ 23.45	Chicken Piccata	\$ 17.95
<i>Marinated & baked salmon topped with a scallion butter white wine sauce</i>		<i>Marinated grilled chicken breast topped with a caper, butter & white wine sauce</i>	
Grilled Chicken	\$ 16.45	Baked Penne	\$ 16.45
<i>Marinated grilled chicken breast</i>		<i>Penne tossed with meat sauce or marinara & mozzarella baked together until golden</i>	
Chicken Marsala	\$ 17.95	Beef Filet	\$ 28.95
<i>Marinated grilled chicken breast topped with homemade Marsala sauce & sautéed mushrooms</i>		<i>Grilled filet topped with red wine mushroom reduction</i>	
Hawaiian Chicken	\$ 18.45	Crusted Whitefish	\$ 22.95
<i>Marinated grilled chicken breast finished with a fresh pineapple salsa</i>		<i>Parmesan crusted whitefish served with lemon dill sauce</i>	
Top Sirloin	\$ 25.95	Prime Rib Carving Station	\$ 26.95
<i>Grilled choice top sirloin</i>		<i>Our signature prime rib served with horseradish cream</i>	
Chicken Parmesan	\$ 18.45	Chicken Florentine	\$ 17.95
<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	\$ 18.45	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, meatsauce, alfredo, pesto, garlic & oil)</i>	
Portabella Ravioli	\$ 19.95	Grilled Pork Chop	\$ 19.95
<i>Mushroom stuffed Ravioli with a Marsala cream sauce</i>		<i>Seasoned & grilled pork chop topped with a sage butter sauce</i>	
Cranberry Chicken	\$ 19.45		
<i>Herbed goat cheese stuffed chicken with a cranberry onion sauce</i>			

Plated Dinners

All entrées are available plated for an additional \$8 per person.

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

Side Items

Vegetable:

Bean & Carrot Medley

Glazed Carrots

Green Bean Casserole

Asparagus(addition \$1 per person)

Summer Squash & Zucchini

Steamed Green Beans

Green Bean Almondine

Buttered Sweet Corn

Coleslaw

Starch:

Smashed Redskin Potatoes

Roasted Redskin Potatoes

Penne w/Olive Oil & Garlic

Parmesan Redskins

Wild Rice Pilaf

Parmesan Spaghetti

Au Gratin Potatoes

Mashed Potatoes & Gravy

Pesto Potato Salad

Salads

House Salad

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

Caesar Salad

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

Greek Salad

Crisp romaine, red onions, tomatoes, black olives, peperoncini peppers & feta cheese with balsamic vinaigrette

Spinach Salad

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

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 (\$2 extra for each additional hour)

\$9.95 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 (\$2 extra for each additional hour)

\$12.95 per person

House Host Bar:

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

3 Hours of Service (\$2 extra for each additional hour)

\$14.95 per person

Standard Host Bar:

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

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

\$16.95 per person

Quail Host Bar:

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

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

\$18.95 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
Beer (import - by the can)	\$ 3.75	Beer (premium & craft)	\$ 5.00
Domestic Keg Beer	\$ 255.00	Import Keg Beer	\$ 295.00
Craft & Premium Keg Beer	\$ 385.00		
Wine (by the bottle)	\$ 19.95	Champagne (by the bottle)	\$ 22.00
Wine (by the glass)	\$ 5.00		

Liquor Pricing

Well Liquor	\$ 5.25	Call Liquor	\$ 5.75
Premium Liquor	\$ 6.50	Top Premium Liquor...price may vary	

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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