

*Celebrate*  
LAKESIDE

SEASONS  
BANQUET CENTER

MUSKEGON COUNTRY CLUB

2801 LAKESHORE DR. • MUSKEGON, MI • 231.755.3737



# SEASONS

BANQUET CENTER

## ROOM CAPACITIES

	rounds of 8	rounds of 10	crescent style	theater	hollow square	reception
entire ballroom	240	300	156	300	n/a	400
west section	72	90	54	160	32	100
center section	80	100	60	160	32	100
east section	64	80	48	100	32	75
ontario room	32	40	24	50	20	40

*board room seats 10 in a permanent conference-style setting*

## NON-MEMBER ROOM RENTAL RATES

	weekday	weeknight	friday evening	saturday	sunday
	8AM-4PM	5PM-11PM	6PM-12AM	6PM-12AM	6 HOUR RENTAL
entire ballroom	1,000	1,000	1,500	2,300	1000
west section	250	250	400	700	250
center section	250	250	400	700	250
east section	250	250	400	700	250
ontario room	100	100	100	100	50
board room	100	100	100	100	50

*room rental fees are waived for members of Muskegon Country Club*

## WEEKEND FOOD & BEVERAGE MINIMUMS FOR ENTIRE BALLROOM (prior to service charge of 20% and 6% tax)

FRIDAY	\$4,000 minimum food and beverage spending prior to 20% service charge and 6% tax.
SATURDAY	\$6,000 minimum food and beverage spending prior to 20% service charge and 6% tax.
SUNDAY	\$3,000 minimum food and beverage spending prior to 20% service charge and 6% tax.

*room rental fees and minimum spending apply to all room rentals. please ask for more details.*

# SE4SONS

## BANQUET CENTER

2801 LAKESHORE DR. • MUSKEGON, MI 49441  
CLUBHOUSE: 231.755.3737 • FAX: 231.755.5759  
REBECCA@MUSKEGONCC.COM

## BOOKING AGREEMENT

event: \_\_\_\_\_ estimated number of guests: \_\_\_\_\_

date of event: \_\_\_\_\_

### HOST/HOSTESS

name: \_\_\_\_\_

phone: \_\_\_\_\_ email: \_\_\_\_\_

address: \_\_\_\_\_

non-refundable deposit amount: \$ \_\_\_\_\_ deposit received: \$ \_\_\_\_\_

room rental fee: \$ \_\_\_\_\_ minimum spending: \$ \_\_\_\_\_

Evening room rentals are based on a period of 6 hours. The latest the room is available is 12:00am.

Room rental fees do not apply to members of Muskegon Country Club.

**CANCELLATIONS** Received within 30 days of the planned event will be billed at 100% of the estimated f & b charges. Cancellations within 60 days of the event will be billed at 75% of the estimated food and beverage charges. Cancellations within 90 days of the event will be billed at 50% of the estimated food and beverage charges. All other cancellations will result in the loss of deposit.

### PAYMENT is due prior to the event.

- A headcount is due 14 days prior to event along with estimated payment.
- Final meal counts, along with any remaining payment are due 2 business days prior to the event.
- Muskegon Country Club will process your credit card payment with 3% fee added to the total.

Host/Hostess is the responsible party for the event. I, \_\_\_\_\_ have read and agree to SE4SONS Banquet Center's attached terms and conditions, policies and general information. I understand that If market pricing dictates, pricing is subject to change prior to 90 days of the event.

In the unlikely event that any damages to the club or additional clean up fees are required as a result of your event, the booking/contact person or organization shall assume responsibility and costs associated with the damages.

A credit card for the food and bar billing contact must be kept on file in case of incidentals.

Card Holder \_\_\_\_\_ Card # \_\_\_\_\_ Exp. \_\_\_\_/\_\_\_\_

\_\_\_\_\_  
CONTACT PERSON

\_\_\_\_\_  
DATE

# SE4SONS BANQUET CENTER TERMS & CONDITIONS

## SATURDAY EVENING

The rental fee for non-members to use the facility in 2018/19 is \$2,300. for the Ballroom on a Saturday evening. Minimum food and beverage spending is \$6,000 prior to service charge and tax. If minimum spending is not met, the food and beverage difference will be billed, which is subject to service charge and tax.

## FRIDAY EVENING

The rental fee for non-members to use the facility in 2018/19 is \$1,500 on a Friday evening. Minimum food and beverage spending is \$4,000 prior to service charge and tax. If minimum spending is not met, the food and beverage difference will be billed, which is subject to service charge and tax.

## SUNDAY EVENING

The rental fee for non-members to use the facility in 2018/19 is \$1000. Events utilizing the entire Ballroom require a \$3,000 minimum food and beverage spending. If minimum spending is not met the difference will be charged with applicable service charge and tax.

## ADVANCE DEPOSITS

Required to reserve banquet space on a definite basis. A non-refundable deposit of \$2,300 is required to reserve the Great Lakes Ballroom on a Saturday evening, \$1,500 for a Friday, \$1,000 for a Sunday evening. The date cannot be confirmed until the deposit is received. Deposits should be received within 2 weeks of reserving your date and are non-refundable.

**CANCELLATIONS** Received within 30 days of the planned event will be billed at 100% of the estimated f & b charges. Cancellations within 60 days of the event will be billed at 75% of the estimated food and beverage charges. Cancellations within 90 days of the event will be billed at 50% of the estimated food and beverage charges. All other cancellations will result in the loss of deposit.

**MENU SELECTION** Due no later than 2 weeks prior to the date of the event. Substitute plates may be ordered in advance (such as vegetarian meals, etc.) If a choice of two entrees is offered, a charge of \$1.50 per plate is added to each meal.

**PLACE CARDS** are required to be provided by the host, indicating your guest's entrée selection. Indicators must be approved by the Banquet Coordinator 2 weeks prior to the event.

All food and beverage consumed on the premises must be provided by SE4SONS Banquet Center. The only exception is a wedding cake, provided by a licensed bakery.

**THE TENTATIVE GUEST COUNT** is due 14 days prior to the date of the event.

**THE GUARANTEED FINAL COUNT** is due by 12:00pm 2 business days prior to the event. The guarantee is the minimum number for which you will be billed.

**ALL FOOD AND BEVERAGE** charges are subject to 20% service charge and current Michigan sales tax. Please note that the State of Michigan does not consider the service charge as a gratuity, and this subjects the service charge to sales tax. Current prices are listed on the menus. Please note, however, prices are subject to change without notice due to market pricing.

**ENTRÉES** are priced per person. Selecting more than one entrée will require the following:

1. Each additional entrée chosen will add \$1.50 per person to the menu price.
2. A breakdown of entrée selection is due two business days prior/**48 hours prior**.
3. Entrée place cards listing the guest name and entrée selection are required and provided by the group. Banquet Coordinator must approve place cards.

**PAYMENT is due prior to the event.**

- A headcount is due 14 days prior to event along with estimated payment.
- Final meal counts, along with any remaining payment are due 2 business days prior to the event.
- Muskegon Country Club will process your credit card payment with a 3% fee added to the total.

Muskegon Country Club is a smoke-free facility.

Health department guidelines and Club policy prohibit us from allowing guests to take extra food and beverage off premise.

Muskegon Country Club is not responsible for any lost or stolen items or any items left following a function.

Sparklers, fireworks and sky lanterns are prohibited from use on premise. The use of glitter or confetti of any kind and the adhering of items to walls using nails, pins, staples or removable hooks to doors, ceilings, moldings, etc. is not permitted. Clean up fees and/or maintenance fees will apply if necessary. Decorations are limited to table arrangements.

MCC reserves the right to charge for appropriate cleaning fees and/or damages if the condition of the banquet center deems necessary following your event.

Suggestions for entertainment, florists and wedding cakes are available upon request. Please note all entertainment and bands must be pre-approved by the club before booking.

All decoration items are to be removed immediately following your event. The Club will not assume any responsibility for the damage or loss of any merchandise or articles left at the club before or after your event.

## BAR POLICIES

No alcohol service will be provided to minors under the age of 21, as stated by law in the State of Michigan. Any person of questionable age must provide a valid I.D. to obtain alcoholic beverages. In the event that minors are observed drinking alcoholic beverages, the bar will close for the remainder of the event.

All beverages must be provided by SE4SONS Banquet Center.

Bar service is available for six hours. Bar closes no later than 12:00am.

The practice of accumulating drinks before the bar closes, or the ordering of shots, is not allowed.

SE4SONS reserves the right to refuse alcohol service to anyone whose sobriety is questionable. Also, anyone who tries to obtain alcoholic beverages for a minor, or a person who has been refused bar service, will also lose their right to be served and will be asked to leave the property.

SE4SONS reserves the right to close the bar at any time.

## BAR OPTIONS

### HOSTED BAR

All beverages are billed to the host or hostess. A minimum of 100 people is required to set up a hosted bar. There will be a \$100 set-up fee for parties less than 100 people.

### PARTIALLY HOSTED BAR

Host/hostess pays for all beer and wine provided to guests. Guests pay cash for liquor.

### FULL CASH BAR

Guest pays cash for all beverages.

### CASH BAR

Fees apply for cash bar set-up and vary depending on the size of your group.

- 50-100 guests: \$50
- 100-150 guests: \$100
- 150-200 guests: \$150
- 200-300 guests: \$250

# SEASONS

BANQUET CENTER

BREAKFAST

served until 11:00am

## BREAKFAST BUFFETS

priced per person

<b>CONTINENTAL BREAKFAST</b>	6.75	<b>MCC LAKESIDE</b>	16
fresh baked muffins, danish and scones assorted mini croissants fresh fruit tray orange juice & apple juice coffee & tea		<b>MINIMUM 40 GUESTS</b> fresh fruit display fresh baked muffins, danish and scones assorted mini croissants bagel and cream cheese applewood bacon and sausage links belgian waffles with warm syrup scrambled eggs seasoned potatoes orange, cranberry and apple juice coffee and tea	
<b>DELUXE CONTINENTAL</b>	8.5	<b>OMELET STATION</b>	15
fresh fruit display fresh baked muffins, danish and scones assorted mini croissants hard boiled eggs assorted mini quiche orange, cranberry and apple juice coffee and tea		<b>MINIMUM 50 GUESTS</b> fresh vegetables, ham and cheddar cheese applewood bacon and sausage links fresh fruit platter seasoned potatoes orange, cranberry and apple juice coffee and tea	
<b>GRAND CONTINENTAL</b>	12		
<b>MINIMUM 20 GUESTS</b> fresh fruit display fresh baked muffins, danish and scones assorted mini croissants applewood bacon and sausage links scrambled eggs seasoned potatoes orange, cranberry and apple juice coffee and tea			

## PLATED BREAKFAST

served with coffee, hot tea, orange and cranberry juice

<b>ASSORTED MINI MUFFINS</b>	2
<b>SCRAMBLED EGGS</b> two eggs scrambled with choice of applewood smoked bacon or sausage links. served with seasoned potatoes and buttered wheat toast. add cup of fruit <b>1.50</b>	8
<b>HOUSE QUICHE</b> house-made quiche with mushrooms, roasted red peppers, spinach, onion, cheddar and fontina cheese; accompanied with fresh fruit	9
<b>SPECIALTY QUICHE</b> house-made quiche with chorizo, smoked cheddar, bell pepper and yellow onions accompanied with fresh fruit	10

Coffee and tea included. Prices are subject to 20% service charge and 6% tax.  
Add **1.50** to entrée price for multiple menu options. Limit of 2 entrée choices.  
Split menu requires entrée place cards to be provided by the host.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

# SEASONS

## BANQUET CENTER



### LUNCH

served 11:00am-2:00pm

Select one dressing option: raspberry vinaigrette, honey-truffle vinaigrette, balsamic vinaigrette, italian, maple vinaigrette, strawberry vinaigrette | add dressing tripods - .50 per person

## LUNCH ENTRÉE SALADS

sub 5oz. grilled salmon 5.00

<b>COBB SALAD</b> 13	<b>CAESAR</b> 12	<b>ASIAN SALAD</b> 13
grilled chicken breast, mixed greens, diced tomatoes, applewood bacon, crumbled blue cheese, avocado, hardboiled egg; with choice of dressing	grilled chicken breast, romaine lettuce, caesar dressing, shredded parmesan cheese, croutons	teriyaki glazed pork tenderloin, spinach, green & red cabbage, bell pepper, cucumber, green onion, carrot, chow mein noodles, mandarin oranges, honey soy vinaigrette
<b>CHEF SALAD</b> 12	<b>SPINACH SALAD</b> 13	<b>ROASTED CHICKEN SALAD</b> 11
ham, turkey, bacon, mixed greens, Cheddar, cucumber, cherry tomato, red onion, hardboiled egg with choice of dressing	grilled chicken breast, baby spinach, dried cherries, goat cheese, candied walnuts, red onions, strawberry vinaigrette	house chicken salad with celery, red grapes, red onion; served with fresh fruit

## LUNCH ENTRÉES

house salad available for an additional 3.95 | specialty salad for 5.95

<b>CHICKEN CAPRESE</b> 14	<b>CHICKEN MARSALA</b> 12	<b>TOP SIRLOIN*</b> 16
seared chicken breast topped with fresh mozzarella and tomato, michigan cherry balsamic syrup, wild rice, fresh vegetable	lightly floured and seared chicken breast, marsala cream sauce, wild rice, fresh vegetable	grilled 5oz. top sirloin, port demi-glace, roasted garlic and chive whipped potatoes, fresh vegetable
<b>ADOBO CHICKEN</b> 14	<b>GRILLED SALMON</b> 18	<b>HOUSE QUICHE</b> 12
boursin and spinach crusted chicken breast, roasted herb tri-colored potatoes, fresh vegetable, garlic-fontina cream sauce	Grilled salmon, roasted herb tri-color potato, fresh vegetable, lemon-dill beurre blanc	house-made quiche with mushrooms, roasted red peppers, spinach, onion, cheddar and fontina cheese; accompanied with fresh fruit
<b>CHICKEN PICCATA</b> 12	<b>POTATO-LEEK SALMON*</b> 18	<b>SPECIALTY QUICHE</b> 12
lightly floured and seared chicken breast, lemon-caper cream sauce, wild rice, fresh vegetable	potato-leek crusted salmon, roasted herb tri-colored potatoes, fresh vegetable, roasted shallot cream sauce	house-made quiche with chorizo, smoked cheddar, peppers and onions, fresh fruit

Bread service, coffee and tea included in price of meals. Prices are subject to 20% service charge and 6% tax.  
Add 1.50 to entrée price for multiple menu options. Limit of 2 entrée choices.  
Split menu requires entrée place cards to be provided by the host.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

# SEASONS

## BANQUET CENTER



## LUNCH CONTINUED

### LUNCH SANDWICHES

---

all sandwiches served with chips and pickle | add featured daily soup for 2.00 includes coffee and hot tea

<b>CLUB</b> roasted turkey or ham, cheddar cheese, applewood bacon, lettuce, tomato, herb mayo on a brioche bun	9.5	<b>ASIAN CHICKEN WRAP</b> grilled or crispy chicken, spinach, green & red cabbage, bell pepper, cucumber, green onion, carrot, chow mein noodles, honey soy vinaigrette, tomato tortilla	10
<b>ITALIAN WRAP</b> capicola, pepperoni, salami, provolone, shredded lettuce, tomato, onion, pepperoncini, creamy Italian dressing	10	<b>ROASTED CHICKEN SALAD</b> roasted chicken, celery, red onion, red grapes and mayo on multigrain bread	9
<b>CHICKEN CAESAR WRAP</b> grilled chicken, cherry tomato, shaved parmesan, romaine lettuce, caesar dressing, tomato tortilla	10	<b>BOXED LUNCHES</b> choice of turkey or ham club or chicken salad, kettle chips, apple, fresh baked cookie	12

### LUNCH BUFFETS

---

<b>SOUP, SALAD &amp; SANDWICH</b> MINIMUM 12 GUESTS a display of roasted turkey, smoked ham, and roast beef, assorted breads, cheeses and appropriate condiments, potato chips, chef-selected soup and tossed salad with two dressings	13	<b>SOUTHWEST LUNCH</b> MINIMUM 25 GUESTS chicken and beef tacos with accompaniments, white chicken chili, seven layer dip, tossed salad with two dressings, tortilla chips and salsa	17
<b>ASSORTED WRAPS, SANDWICHES &amp; SALAD</b> MINIMUM 12 GUESTS assorted wraps, assorted sandwiches, appropriate condiments, potato chips and tossed salad with two dressings	11.5	<b>BBQ LUNCH</b> MINIMUM 25 GUESTS pulled pork BBQ, grilled brats, and BBQ chicken, baked beans, potato salad, sweet corn and tossed salad with two dressings	17
<b>ITALIAN LUNCH</b> MINIMUM 25 GUESTS tossed caesar salad, garlic bread, fettucine pasta tossed with roasted vegetables, chicken and alfredo, baked ziti with mozzarella and Italian sausage	17		

Prices are subject to 20% service charge and 6% tax. Add 1.50 to entrée price for multiple menu options. Limit of 2 entrée choices. Split menu requires entrée place cards to be provided by the host.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.



# SEASONS

BANQUET CENTER

## HORS D'OEUVRES

### HORS D'OEUVRE DISPLAYS

priced per person

#### DOMESTIC CHEESE 3.5

sharp cheddar, swiss, provolone and pepper jack with assorted crackers

#### FRESH FRUIT DISPLAY 4

strawberries, pineapple, honeydew, cantaloupe and grapes

#### FRUIT PLATTER & DOMESTIC CHEESE 6

#### ARTISAN CHEESE 5

chevrè, boursin, gorgonzola, smoked cheddar, brie and manchego cheese with assorted crackers

#### FRUIT PLATTER & ARTISAN CHEESE 8

#### VEGETABLE CRUDITÉ 4

carrot, celery, broccoli, cauliflower, bell peppers, cucumber and grape tomatoes; with caramelized onion dip

#### ANTIPASTO PLATTER 6.5

marinated mozzarella, gorgonzola, prosciutto ham, genoa salami, capicola ham, marinated mushrooms, grape tomatoes, artichoke hearts, assorted olives, pepperoncini peppers and artisan breads

#### SAUSAGES & CHEESE 6.5

grilled andouille, italian, kielbasa, and smoked polish sausages with smoked cheddar, swiss, sharp cheddar and smoked blue cheese, pickled vegetables, assorted mustards and appropriate accompaniments

#### HORS D'OEUVRE COLD SELECTIONS 3.5

- shaved steak crostini with blue cheese spread
- grilled asparagus and boursin crepes
- caramelized applewood bacon
- prosciutto wrapped cantelope with balsamic glaze
- BLT-garlic crostini, bacon jam, fresh arugula, roma tomato
- tomato, fresh mozzarella, balsamic and basil skewers
- fig jam and ricotta crostini
- deviled eggs: choice of traditional, sriracha, or basil pesto
- sun-dried tomato and goat cheese crostini
- chipotle hummus with pita chips

#### HORS D'OEUVRE HOT SELECTIONS 3.5

- spinach, bacon and blue cheese stuffed mushrooms
- brie en croûte with dried cherries, almonds, honey and assorted crackers
- crab-stuffed mushrooms with horseradish aioli
- vegetable spring rolls with sweet chili sauce
- spinach and artichoke dip with herb pita points
- pork egg rolls with sweet chili sauce
- chicken satay with orange sweet and sour sauce
- saffron arancini with truffle cream
- meatballs: choice of swedish, bbq or marinara
- skewered bacon-wrapped pork medallions with stoneground mustard cream
- wild mushroom and three cheese phyllo cups

#### HORS D'OEUVRE PREMIUM SELECTIONS 5.5

- blue crab cakes with old bay aioli
- puff pastry beef wellington with mushroom duxelle
- assorted canapés (passed)
- crispy wonton topped with ahi tuna and wakame salad
- jumbo shrimp cocktail *market price*
- coconut shrimp with sweet chili sauce *market price*

All hors d'oeuvres are priced per person and are based on a 60-minute cocktail hour.  
Prices are subject to 20% service charge and 6% state sales tax.

\*Consuming raw or undercooked meats, poultry, seafood or shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. \*This item may be cooked to order.

# SEASONS

BANQUET CENTER

DINNER

## DINNER ENTRÉES

priced per person

*all dinner entrees are served with the following*

### HOUSE SALAD

with choice of one dressing, pre-dressed and fresh-baked rolls

*dressing options: raspberry vinaigrette, honey-truffle vinaigrette, balsamic vinaigrette, italian, maple vinaigrette, strawberry vinaigrette dressing tripods - .50 per person*

### YOUR CHOICE OF ONE VEGETABLE & ONE STARCH

### COFFEE & HOT TEA

## BEEF ENTRÉES

**TOP SIRLOIN\*** 26  
chargrilled 7oz. top sirloin with mushroom demi-glace

**FILET MIGNON\*** MP  
choice of 5 or 8oz. chargrilled filet of beef with port wine demi-glace

**SHORT RIBS** 26  
slow braised boneless short ribs with cabernet demi-glace

## FISH ENTRÉES

**POTATO-LEEK SALMON\*** 26  
potato-leek crusted atlantic salmon, roasted shallot cream sauce

**GRILLED SALMON** 26  
grilled atlantic salmon, lemon-dill beurre blanc

**BLACKENED SHRIMP** 28  
blackened shrimp, pineapple-mango salsa

## PORK ENTRÉES

**PORK TENDERLOIN\*** 25  
choice of teriyaki marinated with honey-soy glaze or herb marinated with fire roasted tomato sauce

**PORK CHOP\*** 24  
adobo spiced pork chop, pineapple bbq sauce

## CHICKEN ENTRÉES

**CHICKEN CAPRESE** 24  
seared chicken breast topped with fresh mozzarella and roma tomato, michigan cherry balsamic syrup

**ADOBO CHICKEN** 25  
boursin and spinach crusted chicken breast, roasted herb tri-colored potatoes, fresh vegetable, garlic-fontina cream sauce

**CHICKEN PICCATA** 23  
lightly floured and seared chicken breast with lemon-caper cream sauce

**CHICKEN MARSALA** 23  
lightly floured and seared chicken breast with marsala mushroom cream sauce

**ROASTED CHICKEN** 24  
bone-in roasted chicken breast with choice of sauce and sides  
sauce options: pineapple bbq, pineapple-mango salsa, parmesan cream sauce, lemon-dill beurre blanc,

## VEGETARIAN ENTRÉES

**VEGETARIAN LASAGNA** 18  
layers of grilled vegetables, squash, zucchini, mushrooms, tomato, eggplant, mozzarella, marinara sauce

**FETTUCINE ALFREDO** 20  
sautéed yellow onions, baby spinach, tomatoes & artichokes tossed with parmesan cream sauce, shaved parmesan, toasted pine nuts

**WILD MUSHROOM RISOTTO** 21  
slow-cooked arborio rice, crimini, button, shitake, porcini & oyster mushrooms, cherry tomatoes, fresh herbs parmesan cheese

Add 1.50 to entrée price for multiple menu options. Limit of 2 entrée choices. Split menu requires entrée place cards to be provided by the host. Prices are subject to 20% service charge and 6% state sales tax.

\*Consuming raw or undercooked meats, poultry, seafood or shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. \*This item may be cooked to order.

# DINNER CONTINUED



## COMBINATION ENTRÉES

<b>SIRLOIN* &amp; CHICKEN</b>	29
5oz. chargrilled sirloin with mushroom demi-glace and your choice of chicken entrée, one starch, one vegetable	
<b>SIRLOIN* &amp; SHRIMP*</b>	30
5oz. chargrilled sirloin with mushroom demi-glace and three shrimp with pineapple-mango salsa, one starch, one vegetable	
<b>SIRLOIN* &amp; SALMON*</b>	30
5oz. chargrilled sirloin with mushroom demi-glace and your choice of salmon entree, one starch, one vegetable	
<b>FILET MIGNON* &amp; CHICKEN</b>	33
5oz. chargrilled filet mignon with port wine demi-glace and your choice of chicken entree, one starch, one vegetable	
<b>FILET MIGNON* &amp; SHRIMP*</b>	MP
5oz. chargrilled filet mignon with port wine demi-glace and three shrimp with pineapple-mango salsa, one starch, one vegetable	
<b>FILET MIGNON* &amp; SALMON*</b>	MP
5oz. chargrilled filet mignon with port wine demi-glace and your choice of salmon entree, one starch, one vegetable	

## SPECIALTY SALADS

the following salad substitutions offered for an additional 1.00 per entrée

<b>SPINACH SALAD</b>
spinach, strawberries, almonds, red onions, quinoa, goat cheese, honey-truffle vinaigrette
<b>CAPRESE SALAD</b>
tomato, fresh mozzarella, basil, michigan cherry balsamic glaze, extra virgin olive oil, sea salt, cracked black pepper
<b>CAESAR SALAD</b>
romaine, croutons, parmesan cheese, chef's caesar dressing, lemon wedge
<b>SPRING SALAD</b>
mixed greens, red onion, strawberries, mandarin oranges, banana vinaigrette

## DINNER BUFFET OPTIONS

<b>MINIMUM OF 40 GUESTS</b>	
includes coffee and tea	
prices are subject to a 20% service charge and 6% sales tax	
guarantee count is due 4 business days prior to event	
<b>PICK TWO</b>	30
house salad with choice of dressing, plated and served or tossed and on buffet line with warm rolls	
your choice of two entrées (excluding filet mignon)	
two vegetables and two starches	
<b>PICK THREE</b>	33
choose any specialty salad, plated and served or tossed on buffet line with warm rolls	
your choice of three entrées (excluding filet mignon)	
two vegetables and two starches	

## ACCOMPANIMENTS

the same starch and vegetable will be served with all plated entrées. please choose one of each.

<b>STARCH</b>
roasted herb tri-colored potatoes
roasted garlic and chive whipped potatoes
creamy polenta
baked potato with butter (sour cream add 0.50 per person)
wild rice
parmesan herb risotto
parmesan potato au gratin (add 2.00 per person)
<b>VEGETABLES</b>
steamed green beans
roasted brussels sprouts
honey-parsley parisian carrots
steamed asparagus
steamed broccolini
roasted vegetable medley
sweet corn & edamame succotash

Add 1.50 to entrée price for multiple menu options. Limit of 2 entrée choices. Split menu requires entrée place cards to be provided by the host. Prices are subject to 20% service charge and 6% state sales tax.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. \*This item may be cooked to order.

# SE4SONS

## BANQUET CENTER



### DESSERT SELECTION

priced per person

<b>STRAWBERRY CHEESECAKE</b>	<b>6</b>
new york style cheese cake, strawberry sauce, whipped cream	
<b>TURTLE CHEESECAKE</b>	<b>6</b>
new york style cheese cake, caramel sauce, chocolate sauce, walnuts, whipped cream	
<b>FLOURLESS CHOCOLATE CAKE</b>	<b>6</b>
raspberry sauce, whipped cream	
<b>SE4SONAL BREAD PUDDING</b>	<b>5</b>
whipped cream	
<b>CARROT CAKE</b>	<b>5</b>
caramel sauce, whipped cream	
<b>SE4SONAL FRUIT CRISP</b>	<b>5</b>
whipped cream	
<b>SE4SONAL FRUIT TART</b>	<b>6</b>
vanilla ice cream, salted caramel sauce, whipped cream	
<b>STRAWBERRY SHORTCAKE</b>	<b>5</b>
pound cake, strawberry sauce, whipped cream	
<b>VANILLA BEAN CRÈME BRULÉE</b>	<b>5.5</b>
fresh berries, whipped cream	
<b>CHOCOLATE CAKE</b>	<b>5</b>
chocolate sauce, whipped cream	
<b>HOT FUDGE PECAN BALL</b>	<b>6</b>
vanilla bean ice cream rolled in pecan pieces, hot fudge, whipped cream	
<b>HOT FUDGE SUNDAE</b>	<b>5</b>
vanilla bean ice cream, hot fudge, peanuts, whipped cream, cherry	
<b>ASSORTED MINI DESSERTS*</b>	<b>6</b>
choose three of the following: strawberry cheesecake, blueberry cheesecake, raspberry cheesecake, cherry cheesecake, flourless chocolate cake, raspberry mousse, chocolate mousse, white chocolate mousse <i>*three pieces plated individually</i>	

### LATE-NIGHT SNACKS

priced per person

items available at this price point for after events only  
SE4SONS kitchen open until 10:00pm

<b>GRILLED PIZZETTA</b>	<b>3</b>
house-made dough grilled and topped with your choice of pepperoni, supreme or cheese	
<b>GRILLED BEEF SLIDERS</b>	<b>3</b>
cheddar cheese, brioche bun	
<b>PULLED PORK SLIDERS</b>	<b>3</b>
smoked cheddar cheese. brioche bun	
<b>PORK EGG ROLLS</b>	<b>2.5</b>
sweet chili sauce	
<b>JALAPENO POPPERS</b>	<b>3</b>
bacon wrapped and stuffed with cream cheese, cheddar cheese and scallions, served with ranch	
<b>MEATBALLS</b>	<b>2.5</b>
choice of swedish, bbq or marinara	
<b>SNACK MIX</b>	<b>1.75</b>
<b>CHIPS &amp; SALSA</b>	<b>2</b>
<b>COOKIES</b>	<b>1.75</b>
assorted, 2 per person	

Prices are subject to 20% service charge and 6% state sales tax.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. \*This item may be cooked to order.

# SEASONS

## BANQUET CENTER

### BANQUET BAR MENU

#### HOSTED BAR

A minimum of 100 people is required to set up a hosted bar. There will be a \$100 set-up fee for parties of less than 100 people. (bottles sold by the liter and charged per 1/10 of a bottle)

#### CASH BAR:

Fees apply for cash bar set-up and vary depending on the size of the group.  
50-100 guests: \$50 | 100-150 guests: \$100 | 150-200 guests: \$150 | 200-300 guests: \$250

### HOUSE BRAND LIQUORS

\$98

VODKA  
GIN  
RUM

WHISKEY  
SCOTCH  
BOURBON

TEQUILA

### CALL BRAND LIQUORS

\$118

ABSOLUT VODKA  
TITO'S VODKA  
ABSOLUT MANDRIN VODKA  
ABSOLUT RASPBERRI VODKA  
ABSOLUT CITRON VODKA  
CAPTAIN MORGAN SPICED RUM  
BACARDI SUPERIOR RUM  
MYER'S DARK RUM

MOUNT GAY RUM  
MALIBU COCONUT RUM  
TANQUERAY GIN  
BOMBAY SAPPHIRE GIN  
BEEFEATER GIN  
CANADIAN CLUB WHISKEY  
SEAGRAM'S VO WHISKEY  
SEAGRAM'S 7 WHISKEY  
JACK DANIEL'S WHISKEY

J&B RARE SCOTCH  
DEWAR'S WHITE LABEL SCOTCH  
JOHNNIE WALKER RED SCOTCH  
JIM BEAM BOURBON  
SOUTHERN COMFORT  
JOSE CUERVO ESPECIAL TEQUILA  
CHRISTIAN BROTHERS BRANDY

### PREMIUM BRAND LIQUORS

\$138

BELVEDERE VODKA  
GREY GOOSE VODKA  
KETEL ONE VODKA  
HENDRICK'S GIN

CROWN ROYAL WHISKEY  
JAMESON IRISH WHISKEY  
MAKER'S MARK BOURBON  
BULLEIT BOURBON

JOHNNIE WALKER BLACK (750ML)  
GLENLIVET 12YR SCOTCH (750ML)  
GLENFIDDICH 12YR SCOTCH (750ML)  
HENNESSY VS COGNAC (750ML)

### AFTER-DINNER DRINK / CORDIAL LIQUORS

bottles sold by the 750ml and charged per 1/10 of a bottle

\$98

**HOUSE**  
AMARITO AMARETTO

\$118

**CALL**  
BAILEYS IRISH CREAM  
FRANGELICO  
KAHLUA  
RUMCHATA

\$138

**PREMIUM**  
DISARONNO AMARETTO  
DRAMBUIE  
GODIVA CHOCOLATE  
GRAND MARNIER

# SE4SONS

## BANQUET CENTER

### BANQUET BAR MENU

#### HOSTED BAR

:A minimum of 100 people is required to set up a hosted bar. There will be a \$100 set-up fee for parties of less than 100 people. (bottles sold by the liter and charged per 1/10 of a bottle)

#### CASH BAR:

Fees apply for cash bar set-up and vary depending on the size of the group.  
50-100 guests: \$50 | 100-150 guests: \$100 | 150-200 guests: \$150 | 200-300 guests: \$250

#### DOMESTIC BOTTLES

\$4 each

BUDWEISER	MICHELOB ULTRA
BUDWEISER SELECT	COORS LIGHT
BUD LIGHT	O'DOUL'S N.A.
MILLER LITE	

#### IMPORT/CRAFT BOTTLES

\$5 each

LABATT BLUE	GUINNESS DRAUGHT
LABATT BLUE LIGHT	STELLA ARTOIS
LABATT BLUE N.A.	FOUNDERS ALL DAY IPA
CORONA	BELL'S TWO HEARTED ALE
CORONA LIGHT	SEASONAL SELECTIONS
HEINEKEN	

#### KEG BEER

1/4 yields 62 - 16 oz. glasses | 1/2 yields 124 - 16 oz. glasses

1/4 BARREL DOMESTIC \$155	1/4 BARREL IMPORT/CRAFT - MARKET PRICE
1/2 BARREL DOMESTIC \$280	1/2 BARREL IMPORT/CRAFT - MARKET PRICE

#### HOUSE WINES

\$19 - 750ml

CHARDONNAY	SPARKLING
PINOT GRIGIO	MERLOT
SAUVIGNON BLANC	PINOT NOIR
WHITE ZINFANDEL	CABERNET SAUVIGNON
MOSCATO	

#### PUNCH

price per gallon

COCKTAIL PUNCH	\$85	SPARKLING PUNCH	\$60
FRUIT PUNCH (NA)	\$35	SE4SONAL SANGRIA	\$95