



SEASONS

BANQUET CENTER



Wedding Packet

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: _____

bride's full name, address & contact information: _____

_____ email: _____

groom's full name, address and contact information: _____

_____ email: _____

ceremony on-site: yes no ceremony-site fee: \$500

Use of the ballroom deck for the ceremony for additional \$500. Includes ceremony set-up, tear down and reset. Access for ceremony is permitted at 12:00 pm the day of the event and rehearsal on Thursday or Friday prior to reception based on availability. The deck seats a maximum of 160 guests.

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.

CANCELLATION: Cancellations received within 14 days of the planned event will be billed at 100% of the estimated charges. Cancellations within 60 days of the event will be billed at 75% of the estimated food charges. All other cancellations will result in the loss of deposit.

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 should occur as a result of your event, the booking/contact person or organization shall assume responsibility and costs associated with the damages.

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. Cake cutting fee applies.

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

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.

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DINNER CONTINUED



COMBINATION ENTRÉES

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

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

DINNER BUFFET OPTIONS

MINIMUM OF 40 GUESTS	
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	
PICK TWO	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	
PICK THREE	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.

STARCH
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)
VEGETABLES
steamed green beans
roasted brussels sprouts
honey-parsley parisian carrots
steamed asparagus
steamed broccolini
roasted vegetable medley
sweet corn & edamame succotash

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BANQUET CENTER



DESSERT SELECTION

priced per person

STRAWBERRY CHEESECAKE	6
new york style cheese cake, strawberry sauce, whipped cream	
TURTLE CHEESECAKE	6
new york style cheese cake, caramel sauce, chocolate sauce, walnuts, whipped cream	
FLOURLESS CHOCOLATE CAKE	6
raspberry sauce, whipped cream	
SE4SONAL BREAD PUDDING	5
whipped cream	
CARROT CAKE	5
caramel sauce, whipped cream	
SE4SONAL FRUIT CRISP	5
whipped cream	
SE4SONAL FRUIT TART	6
vanilla ice cream, salted caramel sauce, whipped cream	
STRAWBERRY SHORTCAKE	5
pound cake, strawberry sauce, whipped cream	
VANILLA BEAN CRÈME BRULÉE	5.5
fresh berries, whipped cream	
CHOCOLATE CAKE	5
chocolate sauce, whipped cream	
HOT FUDGE PECAN BALL	6
vanilla bean ice cream rolled in pecan pieces, hot fudge, whipped cream	
HOT FUDGE SUNDAE	5
vanilla bean ice cream, hot fudge, peanuts, whipped cream, cherry	
ASSORTED MINI DESSERTS*	6
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

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

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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

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HOSTED BAR

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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