

General Room Information

Welcome to the Alpenrose, where elegance and style are just as important as delicious food and warm smiles. Our goal is to provide you and your guests with a unique, memorable event in beautiful surroundings, with exceptional service and the attention to detail that is so important for special event. Our banquet coordinators are here to help you plan your event. Let us take care of the details so you can enjoy yourself.

The Alpenrose is equipped with banquet rooms to surround eight to two hundred and twenty-five of your guests with outstanding food and unmatched service. Following are brief descriptions of our unique banquet rooms; allow us to find a room to suit your needs. Special occasions call for special places.

Luzern - 8 to 16 Guests

Luzern may be the smallest room in size and capacity at Alpenrose, but it is the biggest when thinking of charm and cozy ambiance. The warm look of the imported wood on the walls, side-illuminated cabinets, and European furniture gives this room a wealth of character and charm. Luzern is perfect for a small business meeting, shower, holiday or family get-together, or any celebration that requires a special place.

Kitzbuhel - 17 to 32 Guests in the Back Section, 30 Guests in the Front Section

Why settle for another chain restaurant lunch or dinner, when you could be dining in an Alpen ski lodge? You'll feel right at home as you enjoy a comfortable meal that is reminiscent of those offered around the family dining tables and lodges of Europe. This wonderfully set room offers two sections divided by beveled glass doors. The back section is available as a private dining room and is ideal for family gatherings and private business meetings for thirty-two people or less.

Café Konditorei - 33 to 40 Guests

Our Café Konditorei brings the bustling energy and culinary variety of a European café to the streets of downtown Holland. Everything from specialty Starbucks® beverages to decorated cakes can be found here. Delicate wood fixtures and intricate carvings create a beautiful, rich ambiance, perfect for business gatherings, showers, rehearsal dinners and more.

Salzburg - 41 to 50 Guests

The name alone conjures up images of classical elegance. By creating the ambiance of an Austrian music room, we think we've also captured the refined spirit of Salzburg, Austria right here in modern day Holland. This room continues Alpenrose's long-standing reputation for European charm and is a wonderful location for family luncheons, showers and parties up to fifty people.

Garmisch - 51 to 225 Guests

A charming and spacious room with two walls of bright windows and European chandeliers hanging from hand-carved Bavarian wood ceilings. An outdoor covered patio and private restroom are included with this beautiful banquet room. A capacity of two hundred and twenty five makes this room ideal for larger family gatherings, wedding receptions, holiday parties or business functions.

Policies and Guidelines

Smoking

Alpenrose is a non-smoking facility. When you have the Garmisch room for your event, you may smoke outside on our patio if you desire.

Menu Prices

Menu prices are guaranteed no more than six months prior to the date of your function. Pricing does not include 6% Michigan sales tax or 18% Service Fee.

Private Rooms

Rooms are assigned in accordance with the number of guests for your event. In the event of an increase or decrease in the number of attendees, we reserve the right to place you in a room more suitable for the number of guests in attendance or charge a fee based on the room size. *We do not charge room fees like many other establishments.* A fee is only required when a specific room is desired and your guest count is below the minimum requirements for that room. Pharmaceutical and Medical Companies are charged a minimum of \$100 room fee due to the nature of unknown guest count and open invitation. Other exceptions to this rule do exist. Please consult your banquet coordinator for details.

Room Confirmation

A signed contract and deposit are required in order to confirm your booking. Due to the high volume of private dining room requests we receive, we cannot place a temporary hold on a reservation. A reservation takes place only when a deposit has been received. Please keep a copy of the contract for your records. The deposit will be credited to your bill the day of your function. *Deposits are non-refundable.*

Time Limits

We often book the same room several times for the same day. Therefore it is necessary for us to set time limits on your function. Daytime and evening functions in our banquet rooms are scheduled with a four-hour maximum time period. If you wish to stay over the limit, an overtime fee of \$75 will be assessed for each additional half-hour. Arrangements with the banquet coordinator must be made prior to the date of the function to confirm the overtime period. Also, we cannot guarantee access to the room more than two hours before your function is set to begin. Please check with the banquet coordinator for the time schedule.

Food Sources

As stated in paragraph 3.201.00 (B) of the Food Code from the Health Department, we are unable to allow food or beverages to be brought into our facility from outside restaurants or homes. With the exception of celebration cakes, no buffet food or alcoholic beverages may be removed from the restaurant due to state health code regulations.

Menu Selections

We ask that you make menu selections one month prior to your function. In the case of bookings less than one month ahead, the menu is needed no less than ten (10) days prior to the functions. Please discuss all menu selections with the banquet coordinator before offering them to your guests. In the event you choose to serve more than one entrée to your guests, a color-coding system prepared by you, using place cards or nametags, will be required to identify meal selections.

(Continued on Following Page...)

Guest Count

In order for your function to go as smoothly as possible, we will need a guaranteed number of guests ten (10) days prior to your function. *This guaranteed number is the minimum number of guests for which you will be charged, even if attendance is less on the day of your function.*

Desserts

Alpenrose is famous for our award-winning desserts. Prices for desserts are quoted on a per person basis. Our banquet coordinator will assist you in determining your dessert needs. When multiple desserts are selected, they will be served every other guest, unless otherwise specified. If you wish for a greater variety of desserts, a dessert buffet is available for groups of thirty-five (35) people or more. The Alpenrose also does custom wedding cakes. Please ask the banquet coordinator for prices and availability or to set up an appointment with the Pastry Chef. Aside from wedding cakes, there is a .75 per person cake cutting fee when a whole cake is purchased from us for an event such as a birthday, anniversary, baby or bridal shower.

Bar Service

Please inquire about our wide selection of available wines, domestic and imported beers, draft beer, and liquors. Non-alcoholic and alcohol enhanced punches are also available. We also offer a personal, full-service bar, which can be set up in the room of your function. Additional fees may apply based on party and restaurant circumstances. Please check with the banquet coordinator for more details. The Alpenrose reserves the right to refuse service or to bring to a close any event or bar in order to avoid policy violations, legal liability, or damages.

Payment

We ask that you pay for your function in full at the conclusion of the event. We accept the following methods of payment: MasterCard, Visa, American Express, Discover, Diner's Club, Holland Dollars, Alpenrose Gift Cards, personal and corporate checks, as well as cash. All listed prices are subject to change without notice.

Damages

Alpenrose is not responsible for damages to or loss of any item at the banquet before, during or after the function. Hosts are responsible for the conduct of guests and for any damages, should they occur.

Equipment Rental and Room Deposit Prices

Deposits:

<i>Luzern</i>	<i>\$50.00</i>
<i>Salzburg</i>	<i>\$200.00</i>
<i>Kitzbuhel</i>	<i>\$100.00</i>
<i>Café Kondetori</i>	<i>\$100.00</i>
<i>Garmisch</i>	<i>\$300.00</i>

Rental Rates:

<i>Lectern</i>	<i>\$15.00</i>
<i>Wireless Microphone</i>	<i>\$25.00</i>
<i>LCD Projector</i>	<i>\$150.00</i>
<i>Screen</i>	<i>\$15.00</i>
<i>Easel w/o paper</i>	<i>\$5.00</i>
<i>Easel w/ paper</i>	<i>\$10.00</i>
<i>Tulle w/ lights for head table</i>	<i>\$25.00</i>
<i>Tulle w/ lights for cake table</i>	<i>\$10.00</i>
<i>Additional room rental time after four hours (per 1/2 hour)</i>	<i>\$75.00</i>

Misc. Fees:

<i>Cake plating fee (does not apply to wedding cakes)</i>	<i>\$.75</i>
<i>More than two Entrée Choices</i>	<i>\$1.50 pp, per choice over 2</i>
<i>More than two Dessert Choices</i>	<i>\$0.50 pp, per choice over 2</i>

Appetizers and Hors D'oeuvres

Please choose as many selections you would like for your guests.

You may have any cold appetizers and certain hot appetizers butlered for an additional \$0.75 per person. The "Serves Up To" amount is a guideline used when you have 3 selections. Quantities per person will vary depending on item selection. Determining the amount needed for your party depends on the what time of day your event is being held , availability of alcohol, and other menu selections. Your banquet coordinator can help you best determine your party's needs.

Hot Appetizers and Hors D'oeuvres

<i>Item:</i>	<i>Serves up to 25 guests:</i>	<i>Serves up to 50 guests:</i>
Crab Rangoon	\$75.00	\$120.00
Fried Mozzarella w/ Marinara	\$75.00	\$120.00
Chicken or Beef Satay	\$100.00	\$160.00
Swedish Meatballs or BBQ	\$75.00	\$120.00
Bacon Wrapped Scallops	100.00	\$160.00
Mini Crab Cakes	100.00	\$160.00
Baked Cheese Bread w/ Marinara	\$75.00	\$120.00
Baked Artichoke Dip with Pita Chips	\$100.00	\$160.00
Potato Skins w/Bacon Scallions		
<i>or</i> w/Broccoli and Swiss	\$100.00	\$160.00
Feta and Spinach Stuffed Mushrooms	\$100.00	\$160.00
Phyllo-Wrapped Spinach	\$75.00	\$120.00
Buffalo Style Chicken Wings	\$75.00	\$120.00
Barbeque Style Chicken Wings	\$75.00	\$120.00
Quiche Lorraine Diamonds	\$100.00	\$160.00
Tomato Bruschetta	\$75.00	\$120.00
Mini Brie En Croute w/ cherry nut filling	\$125.00	\$175.00
Pear and Gorgonzola Foccocia	\$100.00	\$160.00

Cold Appetizers and Hors D'oeuvres

Ham and Asparagus Rolls - Seasonal	\$100.00	\$160.00
Antipasto Kabob	\$100.00	\$160.00
Crab Claws	\$125.00	\$200.00
Jumbo Shrimp Cocktail (<i>Per 50 pieces of 12-16 Count Size</i>)		\$150.00
<u>Assorted Tea Wheels:</u>		
Herbed Cheese or Cucumber	\$75.00	\$120.00
Ham, Roast Beef, Turkey or Strawberry	\$75.00	\$120.00
Smoked Salmon	\$85.00	\$130.00
<u>Assorted Canapés:</u>		
Smoked Salmon	\$85.00	\$130.00
Salami Trumpets	\$85.00	\$130.00
Herb Cheese	\$75.00	\$120.00
Duck Breast	\$100.00	\$160.00

The Following Items are Priced Per Person: (Minimum 25 Guests or More)

Fresh Fruit Mirror with Fruit Dip	\$2.00
Assorted Cheese Mirror with Crackers	\$2.75
Fresh Crudités Mirror with Vegetable Dip	\$1.25
Fresh Mozzarella and Vine Ripe Tomato Platter	\$2.75
Pita Chips, Hummus, and Cucumber Yogurt	\$2.00
Brie En Crouete, Sliced Baguette Bread and Chutney	\$2.75
Antipasto Platter of Cured Meats and Vegetables	\$2.50
Cured Olives and Sliced Baguette Bread	\$2.50

Dry Snacks

Goldfish \$1.25 • Pretzels \$1.25

Mixed Nuts \$1.75 • Chex Mix \$1.50 • Chips and Salsa \$1.50 (w/Guacamole add \$0.75)

Plated Breakfast

***All Breakfasts and Brunches Prices Include Orange Juice and Coffee.
Served from 6:30 a.m. to 11:00 a.m. Must choose one item for all your guests.***

All American Breakfast

Three Scrambled Eggs with Redskin Potatoes, Two Slices of Bacon, and Two Sausage Links.
Accompanied by Two Buttermilk Biscuits and a Seasonal Fruit Garnish.

\$10.95

Eggs Florentine

Soft-Poached Eggs on an English Muffin with Fresh Spinach and our own Hollandaise
Sauce. Served with Redskin Potatoes and a Seasonal Fruit Garnish.

\$10.95

Quiche Lorraine, Broccoli, or Spinach

Egg Custard Baked in a Flaky Piecrust with Swiss Cheese, Ham, and Onions.
Served with Redskin Potatoes and a Seasonal Fruit Cup.

\$10.95

Ou La La Almond-Crusted French Toast

Two Thick Slices of Bread Dunked in our Secret Almond Egg Bath and Crusted with Fresh Almonds.
Topped with Whipped Butter and a Choice of Strawberries or Bananas. Served with Maple Syrup,
Two Slices of Bacon *or* Two Sausage Links, and Fresh Whipped Cream.

\$10.95

Park Avenue French Toast

Egg Battered Cinnamon Swirl Toast with Sweetened Cream Cheese Pan Fried. Served with Maple
Syrup, Two Slices of Bacon *or* Two Sausage Links.

\$10.95

Pigs in a Blanket and Eggs

Sausage Wrapped Puff Pastry Served with Fluffy Scrambled Eggs.

\$10.50

Seasonal Fruit and Muffin

\$8.95

Buttermilk Pancakes are also available.

Breakfast and Brunch Buffets

All Breakfasts and Brunches Prices Include Orange Juice and Coffee.

Served from 6:30 a.m. to 11:00 a.m.

Continental Buffet

\$9.25 per Adult/\$5.95 per Child

Muffins and Butter
Fresh Fruit
Danish

Sunrise Buffet

\$11.95 per Adult/\$7.95 per Child

Scrambled Eggs
Redskin Potatoes
Bacon & Sausage
Muffins, Danish, and Butter
Fresh Fruit

All American Buffet

\$13.95 per Adult / \$8.95 per Child

Fresh Fruit
Pancakes and Maple Syrup
Muffins and Danish
Mini Croissants and Bagels
Cream Cheese, Jellies, and Butter
Scrambled Eggs
Redskin Potatoes
Bacon and Sausage

Everything Buffet

\$15.95 per Adult/\$9.95 per Child

Fresh Fruit
Yogurt and Granola Parfait
Pancakes and Maple Syrup
Eggs Strata with Ham and Cheese
Western Scramble
(Eggs with Peppers and Onions)
Muffins and Danish
Mini Croissants and Bagels
Cream Cheese, Jellies, and Butter
Redskin Potatoes
Ham Steaks and Bacon

Plated Luncheon Selections

All Lunch Prices Include Non-Alcoholic Beverages of Coffee, Tea, Milk, or Soft Drink. Served from 11:00 a.m. to 4:30 p.m.

Entrée Salads:

All Salads are Served with our Freshly Baked Bread

Alpen Caesar Salad

Crispy Romaine Lettuce Dressed with Our Own Caesar Dressing and Finished with Freshly Grated Parmesan Cheese and Garlic Croutons

\$12.95

(Add Grilled Chicken Breast for \$3.00)

Alpen Country Salad

Organic Greens Tossed with Swiss Cheese, Apples, Toasted Walnuts, Bacon, Fresh Herbs and a Delightful Sherry-Walnut Vinaigrette

\$12.95

Waldorf-Astoria Salad

Crisp apples, celery, grapes, walnuts tossed in a Cool mayonnaise blend and served in a crisp leaf

\$10.95

(Add Grilled Chicken Breast for \$3.00)

Chicken Seasonal Fruit Salad

Seasonal Fruit and Grilled Chicken atop a Mixed Greens Salad with a Raspberry

Dressing

\$12.95

Sandwiches:

All Sandwiches are Accompanied by a Crunchy Dill Pickle and Choice of One of the Following Sides:

(Add an additional Side for \$1.50)

New Potato Salad • Garden Salad • Mixed Fresh Fruit • Almond Coleslaw

Alpenrose Sandwich

Your Choice of: Club, Chicken Caesar, Ham, Turkey, Roast Beef, or Salami Rolled on a house baked Sunflower roll

\$10.95

Croissants

A Choice of Our Chicken Salad or Tuna Salad on a Buttery Croissant

\$10.95

**Half a Build-Your-Own Sandwich
(or Sandwich Above) and Soup**

\$10.95

Entrees:

All Entrees are Served with Freshly Baked Bread & Butter.

Add a House Salad or Soup to any Entrée for \$2.75

Bavarian Brats

One Seared Veal and Pork Bratwurst Served with
Garlic Caraway Sauce, Our Special
Slow-Roasted Sauerkraut and German Potato Salad
\$11.95

Grilled Chicken Blackberry

Tender Grilled Breast of Chicken Perched
on Wild Rice Pilaf with Fresh
Seasonal Vegetables and our Blackberry
Thyme Sauce
\$13.95

Chicken Shortcake

Flaky Buttermilk Biscuits Smothered in Our
Famous Creamy Chicken and Vegetable Sauce
\$11.95

Beef Tips Bourguignon

Tender Beef Tenderloin Tips Paired with a Rich
Mushroom and Red Wine Sauce
and Fresh Vegetables
\$16.50

Lemon Broiled Whitefish

Boneless Lake Superior Whitefish Broiled in Lemon
Butter and Parsley. Served with Chef's Potato
and Fresh Seasonal Vegetables
\$15.95

Luncheon Buffets

*All Lunch Prices Include Non-Alcoholic Beverages of
Coffee, Tea, Milk, or Soft Drink. Served from 11:00 a.m. to 4:30 p.m.*

Premier Buffet

\$15.95 per Adult / \$9.95 per Child

Choice of Soup
Choice of Two Deli Salads
Fresh Fruit Tray with Dip
Crudités with Dip
Ham, Turkey, Roast Beef, Genoa Salami
Assorted House Baked Breads
Swiss, Cheddar, Provolone, and Herbed Cream Cheese
Condiments Tray (Lettuce, Tomato, Onion, Pickle & Olives)
Mustard, Mayo, and Horseradish Cream
Choice of Finger Pastry Tray, Fruit Pie, or Brownie

Countryside Buffet

\$17.95 per Adult/\$9.95 per Child

Choice of Soup
Choice of Two Deli Salads
Fresh Fruit Tray with Dip
Choice of Chicken, Beef, or Fish Entrée
Choice of Starch
Fresh Seasonal Vegetables
Rolls & Butter
Choice of Finger Pastry Tray, Fruit Pie, or Brownie

Plated Dinner Entrees

*All Dinner Prices Include Non-Alcoholic Beverages of Coffee, Tea, Milk, or Soft Drink.
All Entrees are served with a Choice of House Salads & Freshly Baked Bread and Butter.
Entrees also include Choice of Starch and Seasonal Vegetables
Served from 5:00 p.m. to 9:00 p.m*

Bavarian Pork Loin

Herb-rubbed pork loin slowly roasted and served with a garlic caraway sauce.
\$21.95

Wiener Schnitzel

Classic breaded veal cutlet, pan-fried and served with our herbed spatzle and braised cabbage.
\$23.95

Dijon Crusted Turkey Breast

Tender slow-roasted turkey breast coated with a classic
Dijon breading and served with cranberry relish.
\$21.95

Grilled Chicken Blackberry

Open flame-grilled 10-ounce chicken breast served with our famous blackberry sauce.
\$22.95

Cherry Stuffed Chicken

An 8-ounce tender boneless chicken breast filled with a sun-dried cherry bread stuffing.
\$23.95

Chicken Saltimbocca

Tender boneless breast of chicken wrapped around a thin slice of
Proscuitto and a slice of Mozzarella cheese. Seasoned with fresh sage.
\$23.95

Chicken Kiev

Tender boneless chicken breast surrounds our fresh creamery chive butter.
Breaded and baked to a crisp golden brown.
\$23.95

Beef Tips Bourguignon

Braised tips of beef in red wine, mushrooms and pearl onions served over your
choice of Kluski noodles, steamed redskin potatoes, or Mashed Potatoes.
\$21.95

New York Strip Steak

A 12 oz. Certified Black Angus, Center-Cut New York Strip fire-grilled to perfection, and served with mushroom demi sauce.

\$27.95

Filet Mignon

(All temperatures must be the same.)

An 8 oz. Center-Cut Filet of Beef fire-grilled to perfection and served with mushroom demi sauce.

\$36.95

Sirloin Steak

(All temperatures must be the same.)

An 8 oz. Certified Black Angus, Center-Cut Sirloin fire-grilled to perfection and served with your choice of sauce or flavored butter.

\$36.95

Pretzel Crusted Walleye

Baked tender, flaky Walleye fillet, lightly covered with a crushed pretzel blend and topped with a drizzle of Dijon Buerre Blanc.

\$25.95

Grilled Citrus Salmon

North Atlantic Salmon fillet grilled to perfection and served with a Citrus Buerre Blanc.

\$25.95

Risotto and Vegetables

Creamy risotto and sautéed vegetables paired with Portobello mushrooms and topped with a Roma tomato sauce.

\$19.95

Sirloin and Shrimp

An 8 oz. Sirloin fire-grilled to perfection served alongside four Jumbo Shrimp bathed in butter and garlic and baked with a light breadcrumb topping.

\$29.95

Combination Beef and Chicken

An 8 oz. Sirloin with a Bordelaise mushroom sauce and a 4 oz. grilled chicken breast finished with our famous blackberry sauce.

\$29.95

Mini Combination Beef and Chicken

A 4 oz. Sirloin with a Bordelaise mushroom sauce and a 4 oz. grilled chicken breast finished with our famous blackberry sauce.

\$25.95

Surf and Turf

An 8 oz. Filet Mignon and a 6 oz. cold-water lobster tail served with lemon butter.
Our top of the line entrée, for your impressionable guests!
\$44.95

Dinner Side Dish Selections

House Salad Choices:

Salzburg Salad

German potato salad, marinated sliced cucumbers, and carrot coleslaw are topped off with leaf lettuce and served with olives and tomatoes. Served with choice of two dressings.

Alpenrose Caesar Salad

Traditional Caesar salad of Romaine hearts, Parmesan, croutons and our own Caesar Dressing.

Mixed Green Garden Salad

A mixture of fresh greens with slivered carrots, grape tomatoes, and Cucumber Slices.
Served with choice of two dressings.

Salad Dressings:

Raspberry Vinaigrette • House Italian • Thousand Island • Ranch • French • Bleu Cheese

Soup Choices:

Additional \$2.00 per Person if Substituted for Salad.

Cream of Mushroom • Bean and Ham • French Onion
Cream of Spinach • Cheese and Broccoli
New England Clam Chowder • Chicken Noodle
Goulash (*Austrian Steak and Potato Soup*)

Starch Choices:

Herb Roasted New Potato • Wild Rice Pilaf • Au Gratin Potatoes
Scalloped Potatoes • Herb Spatzle • Tomato Orzo
Garlic Buttermilk Mashed Potato • Risotto
Spinach and Bacon Spatzle • Baked potato

Steak Butter and Sauce Choices:

Mushroom Demi Glace • Peppercorn Demi Glace • Maytag Blue Cheese Cream
• Basil Butter • Shallot Chive Butter

Dinner Buffets

All Dinner Prices Include Non-Alcoholic Beverages of Coffee, Tea, Milk, or Soft Drink. Served from 4:30 p.m. to 9:00 p.m. All Buffets are served with Freshly Baked Bread and Butter. You must have a minimum of 25 guests for a buffet. A Carving Station may be Added to the First Three Buffets for an Additional \$70.00.

Petit Buffet

\$24.95 per Adult/\$15.95 per Child

Two Entrée Selections
Mixed Green Salad with Two Dressings
One Starch Selection
Fresh Seasonal Vegetables

Essential Buffet

\$26.95 per Adult/\$15.95 per Child

Two Entrée Selections
Mixed Green Salad
Fresh Fruit Mirror
One Soup Selection
Two Starch Selection
Fresh Seasonal Vegetables

Grand Buffet

\$27.95 per Adult / \$15.95 per Child

Three Entrée Selections
Assorted Fresh Fruit Mirror
Assorted Domestic Cheese and Crackers
Mixed Green Salad Bowl with Two Dressing Selections
One Soup Selection
Two Starch Selection
Fresh Seasonal Vegetables

Royal Buffet

\$32.95 per Adult / \$15.95 per Child

Smoked Salmon and Shrimp Cocktail
Assorted Domestic Cheese with Crackers and Mixed Nuts
Assorted Fresh Fruit Mirror
One Carving Selection
One Chicken and One Seafood Entrée Selection
Caesar Salad
Mixed Green Salad Bowl with Two Dressing Selections
One Soup Selection
Two Starch Selection
Fresh Seasonal Vegetables

Dessert Selections (Up To 2) May be Added to Any Buffet for an Additional \$3 per Person

Children's Plated Dinners

Each Dinner Entrée Includes

Soup or Salad with a Choice of Salad Dressing
Milk, Fountain Drink, and Water
Rolls and Butter

Dinner Selections \$8.95*

Pasta with Marinara Sauce
Macaroni and Cheese
Chicken Tenders with Fries
Personal Pepperoni or Cheese Pizza
Kids Wiener Schnitzel and Fries

- These prices are not available for wedding packages. See your wedding consultant for childrens meals for wedding packages.

Dinner Dessert Selections:

*The following are available for Plated Dinners Only:
\$5.35 per person*

Apple Strudel

Pastry dough with homemade apple filling, warmed and served with caramel sauce and a scoop of Hudsonville vanilla ice cream.

Traditional Tiramisu

Italian ladyfinger biscuits soaked in espresso and amaretto, layered with a light mascarpone cheese filling.

Pecan Ice Cream Balls

Hudsonville vanilla ice cream rolled in toasted pecans and placed on a bed of chocolate fudge sauce.

The following are available for Plated Dinners or Dinner Buffets:

Cheesecakes: \$5.95 per person

New York Style Cheesecake

Vanilla cheesecake on a graham cracker crust with a whipped cream border. Each slice is topped with a strawberry half.

California Cheesecake

Vanilla cheesecake with a graham cracker crust topped with fresh fruit (strawberries, kiwi, and mandarin oranges). Finish with chantilly cream and sugared almonds.

Chocolate-Lovers Cheesecake

Rich, chocolate cheesecake with an Oreo cookie crumb crust topped with chocolate mousse. Finished with chocolate curls.

Raspberry Swirl Cheesecake

Vanilla cheesecake marbled with a raspberry filling on a graham cracker crust. Finished with Chantilly cream and a swirl of raspberry preserves.

Specialty Cakes and Tortes:
\$4.95 per person

Lemon Mousse Torte

Vanilla cake layers layered with a light lemon mousse,
Finished with buttercream and fresh coconut on the sides.

Chocolate Turtle Torte

Chocolate cake layered with chocolate buttercream, pecans, chocolate chips, caramel and ganache.
Finished with chocolate buttercream and dark chocolate sprinkles.

Chocolate Mousse Torte

Chocolate cake brushed with Amaretto liquor (optional) and layered with chocolate mousse. Finished
with chocolate mousse and dark chocolate curls.

Peanut Butter Crunch Torte

A bottom crust consisting of milk chocolate, peanut butter, and
cookie bits topped with a rich chocolate mousse.

Strawberry Crème Torte

White cake layered with fresh strawberries and Chantilly cream.
Finished with white buttercream and sugared almonds.

German Chocolate Cake

Chocolate cake layered with a traditional German chocolate filling (coconut and pecans)
and finished with chocolate buttercream and toasted coconut.

Black Forest Torte

Chocolate cake layered with Kirschwasser-soaked cherries and whipped cream.
Finished with whipped cream and dark chocolate curls.

Carrot Cake

Three layers of moist carrot cake with carrots, nuts, and spices with cream cheese icing.
Finished with toasted coconut and an icing carrot on each slice.

Finger Pastries

\$2.50 per person

A wonderful selection of assorted pastry bars.
(Two ½-size bars per person).

Mini Desserts

\$3.00 per person

A wonderful selection of assorted mini desserts, including cannolis, eclairs,
crème puffs, mousse cups, fruit tartlets, and coconut macaroons (Two per person.)

OPEN BAR ADD-ON PRICING FOR BANQUET & EVENTS.

All Packages include soft drinks.
Bar shuts down during dinner service.
Bar resumes after dessert has been served.

Package 1:

Unlimited domestic draft beer (one selection) and house wines.

\$10.00 pp based on final count (regardless of age of guests)

Package 2:

Unlimited domestic bottled beer, house wines and mixed well drinks.

\$13.00 pp based on final count (regardless of age of guests)

Package 3:

Unlimited domestic bottled beer, house wines, all well drinks and 5 call liquor choices.

\$16.00 pp based on final count (regardless of age of guests)

Package 4:

Unlimited domestic bottled beer, house wines, well and 5 call liquor choices Choice of two domestic wine choices served at the table during dinner and champagne (and/or sparkling wine) toast service.

\$19.00 pp based on final count (regardless of age of guests)

No “shots”.

Bar open during dinner service: Add: \$1.00 pp.

Additional time: Add \$2.00 pp.

We reserve the right to refuse service and/or to shut down the bar if guests become inebriated.

We reserve the right to ID all guests – Bridal Party must have ID.

Does not include 6% sales tax and 18% gratuity