



# Orchard Hills

## COUNTRY CLUB

2841 Niles Buchanan Rd. | Buchanan, MI | 49107  
269.695.5991 | clubhouse@orchardhillsgc.com

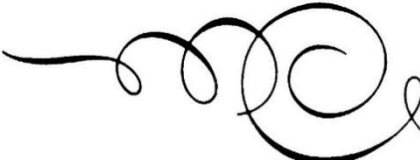
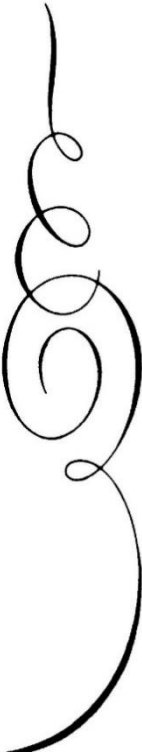


### Event Policies and Pricing

We have 3 rooms that comprise our Clubhouse; The main dining room, dance floor and lounge. The main dining room is available at 10 am on the day of your event. The dance floor and lounge are available after 3 pm. Included in your rental is set-up of the rooms, silverware, glassware/plasticware, china and clean-up. Linens are \$2 per person which include tablecloths and napkins. The room rental is \$100 for under 50 guests, \$150 for under 100 guests, and \$200 for 100 or more.

### Payment & Cancellations

Orchard Hills Country Club will use your deposit to hold your date and is non-refundable. Any cancellation or postponement must be in writing. Full room fee is required 30 days before your scheduled event. Payments may be made by cash, check, or credit card (4% additional for CC). Gratuity of 20% and sales tax of 6% will be added to the final food and drink bill, any additional gratuity is at the sole discretion of the client. An event must be cancelled 30 days prior in writing; however, the deposit fee is then forfeited. If the cancellation is made after the 30-day window, the client agrees to pay one half of the estimated bill as calculated by the guest count.





## Decorations

We do not permit affixing any materials to walls, floors or ceilings with nails, staples, tape, or other substances. We will be happy to work with your event to accommodate your decorating needs. Set-up and clean-up of decorations is the responsibility of the client. The use of confetti, silly string or fireworks are prohibited. Bubbles are allowed outdoors only. Candles must be in a non-spilling and non-fire threatening display.

## Damages

Orchard Hills Country Club can hold the signing person/s responsible for any damages incurred during your event including theft and damage of property or premises. Excessive clean-up can also be assessed.

## Cake

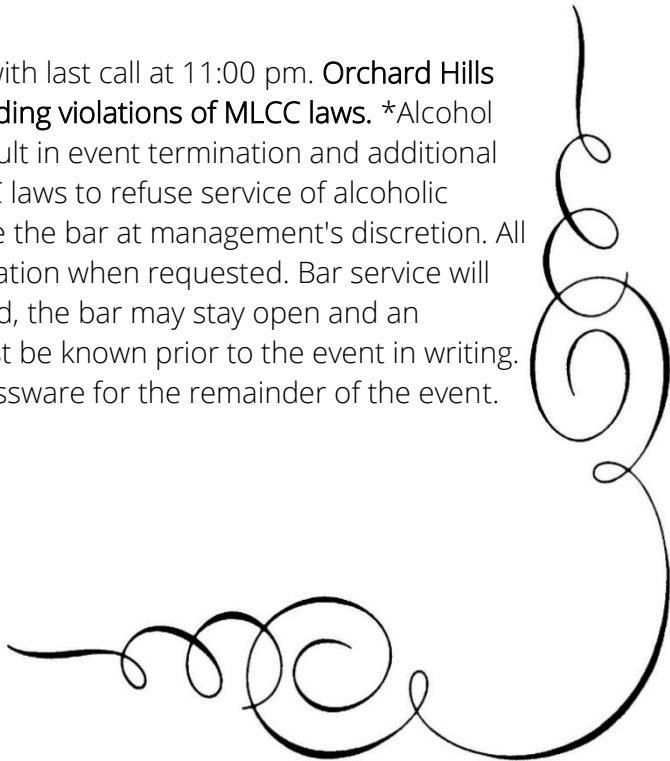
Orchard Hills Country Club allows the use of an outside licensed bakery for your special cake or desired dessert. We can cut your cake for a small additional charge.


## Catering

Orchard Hills Country Club has an onsite licensed kitchen and all food is prepared here. Due to Michigan Food Health Laws, no food can be brought in (With the exception of a cake) and must be consumed on the premises. Final menu selections must be submitted 14 days prior to your event with final guest count 7 days prior and final food payment the day of your event. For off-site catering there is a \$50 delivery fee for under 50 people and \$100 delivery fee for 50 or more people. There will also be no added gratuity.

## Beverage

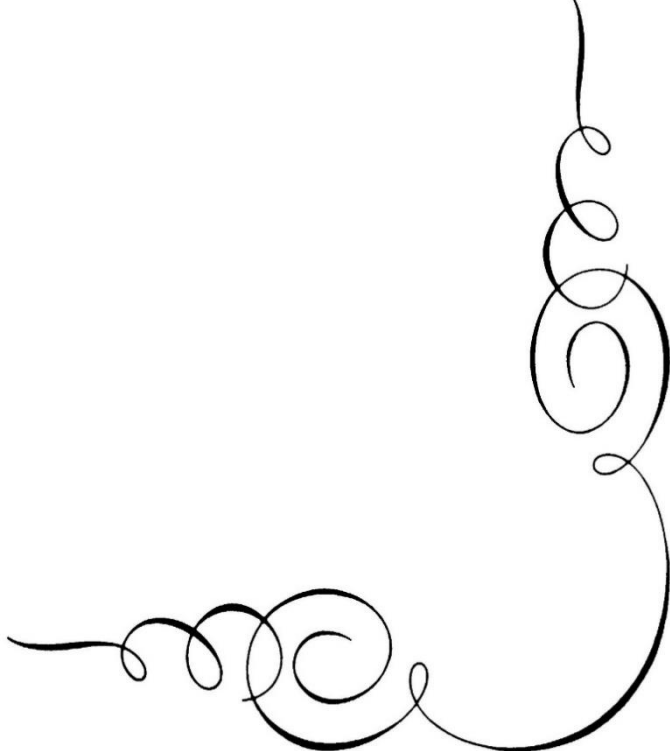
The bar will be open at the starting time of your event with last call at 11:00 pm. **Orchard Hills Country Club maintains a zero-tolerance policy in regarding violations of MLCC laws.** \*Alcohol being brought in or minors being given alcohol may result in event termination and additional charges. We reserve the right to, and will enforce, MLCC laws to refuse service of alcoholic beverages to anyone appearing intoxicated and to close the bar at management's discretion. All persons of legal drinking age must supply valid identification when requested. Bar service will be closed for an hour during dinner service. If requested, the bar may stay open and an additional fee of \$150 will be added to the bill. This must be known prior to the event in writing. The bar will reopen after dinner and use disposable glassware for the remainder of the event.





## Room Rental Rules & Regulations

All persons and personal belongings must be removed from the building by 12:00 am (midnight), last call will be at 11:00 pm (or earlier). Additional hours are billed at \$100 per hour. Orchard Hills Country Club and its employees are not responsible for supervising your guests at all times. The client shall be liable to Orchard Hills for their guests' negligent acts or willful conduct, and the client agrees to pay for any property damage created thereby. Orchard Hills and its employees shall not be responsible for damages or loss of you or your guests' property. The client agrees to indemnify and hold Orchard Hills and staff from any liability, loss or damage including reasonable attorney fees and court costs which it incurs as a result of client's or client's guests' negligent acts or willful misconduct or as a result of any damages to or loss of client's guests' property. Orchard Hills shall not be liable to client for loss of profit or actual consequential damages occasioned by its inability to perform any of its obligations under this agreement by reason of fire, strikes, war, civil disturbances, acts of God, unavoidable casualties, public carrier delays, inability to necessary supplies or acts of public authorities. Orchard Hills reserves the right to approve and control all functions including but not limited to the quality, style and volume of entertainment booked by customers. All subcontracted services, including bands, disc jockeys, florists, etc. must contact and make arrangements with Orchard Hills prior to the day of the event. All subcontractors must provide their own equipment, if tables are needed arrangements must be made with the manager prior to the event. Orchard Hills and employees are not liable for subcontractors and their equipment.



**I/We agree to comply with all the terms and conditions of the contract, as well as State and Federal laws and regulations.**

(Client) \_\_\_\_\_ Date \_\_\_\_\_

(Client) \_\_\_\_\_ Date \_\_\_\_\_

Date of Event \_\_\_\_\_ Venue Rental amount \_\_\_\_\_

(Manager)  
Orchard Hills Employee \_\_\_\_\_ Date \_\_\_\_\_

**Contact Information for Signee(s)**

Address \_\_\_\_\_

Phone Number \_\_\_\_\_

Email \_\_\_\_\_

# Catering Dinner Menu

Buffet, Family Style and Plated options

All Entrees includes a choice of salad, and Dinner Rolls

## Section A1

Southern Fried or Baked Chicken  
Southern Meatballs  
Swiss Steak  
Roast Beef

## Section A2

Chardonnay Chicken  
Chicken Skewers  
Garlic Herb Breaded Parmesan Chicken  
Chimichurri Chicken  
Marsala Chicken  
Bourbon Glaze Chicken

## Section A3 Pastas:

Chicken Florentine Pasta  
Mediterranean Chicken Pasta  
Broccoli Chicken Divan (Orzo noodles, Broccoli, Chicken with Divan sauce) +\$2.00  
Beef Stroganoff  
Baked Ziti

## Section B

Le Cordon Bleu Chicken  
Bourbon Pork Loin  
Mesquite Pork Tenderloin  
Frenched Grilled Pork Chops w/ Raspberry Horseradish Sauce  
Baked Cod Fish with Creamy Lemon Butter Sauce  
Beef Vegetable Skewers  
Beef Brisket

## Section C

Sirloin Tips w/ sauteed mushroom and onions  
Braised or Grilled Salmon  
Flank Steak



## Section D

Beef Tenderloin + \$2.00  
Prime Rib  
Lamb Chops w/ Mint Chimichurri sauce  
Braised Short Rib Tips + \$2.00

## Sides

### Starch

Garlic Mashed Potatoes  
Roasted Herb Potatoes  
Smashed Sweet Potatoes  
Roasted Sweet Potatoes with Maple Mustard Sauce  
Parmesan Roasted Potatoes  
Mac and Cheese  
Smoked Bacon Mac and Cheese  
Rice Pilaf  
Vegetable Blend Rice

### Vegetables

Steamed Green Beans  
Glazed Carrots  
Southern Style Green Beans  
Corn on the Cob  
Southern Mixed Greens  
Steamed or Roasted Asparagus  
Roasted Brussel Sprouts with Herbs & Craisins  
Roasted Vegetables

\*\* Sauces for Beef \*\*

Bourbon, Creamy Horseradish, Chimichurri

## Vegetarian/Vegan Section A3

Portobello Steak w/Sweet Potato Hash & Balsamic Glaze  
Vegetable Lasagna  
Egg Plant Parmesan  
Tofu Vegetable Skewers  
Rosemary Sweet Potatoes  
Vegetarian Meatloaf  
Veggie Burgers  
Zucchini Zoodles with Roasted Tomatoes & Basil  
Stuffed Bell Peppers w/ Quinoa Wild Rice Blend and Marinara Sauce

## Salads

Katharos Summer Salad (Seasonal) w/ Poppyseed dressing.  
Harvest Kale Gorgonzola Salad w/ Poppyseed dressing.  
Strawberry Feta Spring Salad w/ Strawberry Vinaigrette  
Apple Walnut Goat Cheese Salad w/ Lemon Tarragon Vinaigrette  
Caprese Salad w/ Balsamic Vinaigrette  
Caesar Salad  
Garden Salad

### Single Entrée

**Topaz A:** 1 Entree selection from section A1, 2 sides, salad, and dinner rolls  
Served Buffet - \$15.95  
Family Style - \$18.95  
Plated - \$20.95

**Topaz B:** 1 Entree selection from section A2, 2 sides, salad, and dinner rolls  
Served Buffet - \$17.95  
Family Style - \$20.95  
Plated - \$23.95

**Topaz C:** 1 Entree selection from section A3, 2 sides, salad, and dinner rolls  
Served Buffet - \$16.95  
Family Style - \$19.95  
Plated - \$21.95

**Topaz D:** 1 Entree selection from section B, 2 sides, salad, and dinner rolls  
Served Buffet - \$19.95  
Family Style - \$22.95  
Plated - \$26.95

**Topaz E:** 1 Entree selection from section C, 2 sides, salad, and dinner rolls  
Served Buffet - \$22.95  
Family Style - \$26.95  
Plated - \$30.95

**Topaz F:** 1 Entree selection from section D, 2 sides, salad, and dinner rolls  
Served Buffet - \$26.95  
Family Style - \$29.95

Plated - \$33.95



### Dual Entrée

**Sapphire:** 2 Entree selections from section A's, 2 sides, salad, and dinner rolls  
Served Buffet - \$ 18.95  
Family Style - \$23.95  
Plated - \$30.95

**Emerald:** 1 Entree selection each from sections A3 and B, 2 sides, salad, and dinner rolls  
Served Buffet - \$22.95  
Family Style - \$27.95  
Plated - \$34.95

**Ruby:** 1 Entree selection each from sections A3 and C, 2 sides, salad, and dinner rolls  
Served Buffet - \$26.95  
Family Style - \$32.95  
Plated - \$38.95

**Diamond:** 1 Entree selection each from sections A3 and D, 2 sides, salad, and dinner rolls  
Served Buffet - \$30.95  
Family Style - \$35.95  
Plated - \$42.95

**IF YOU DO NOT SEE WHAT YOU ARE LOOKING FOR CALL FOR A CUSTOM QUOTE**



*Caviar Cucumber Bites*      **\$3.75 per app/per person**  
*Artichoke Beignet*  
*Ahi Tuna Tartare – cucumber mini pastry cone*  
*Cheese and Crackers*  
*Antipasto Platter*

*Butterfly Shrimp*              **\$3.25 per app/per person**  
*Mini Beef Wellington*  
*Crab Cakes Topped with Remoulade Sauce*  
*Smoked Salmon Mousse Crostini*

*Burrata Caprese Crostini*      **\$3.00 per app/per person**  
*Burrata Agrodolce Fig Crostini*  
*Black Truffle Burrata Crostini*  
*Beef or Turkey Sliders*  
*Charcuterie Cups*

*Chicken Drumettes*              **\$2.25 per app/per person**  
*Bacon Wrapped Dates stuffed with Gorgonzola.*  
*Bacon Wrapped Shrimp*  
*Sausage Cream Cilantro Stuffed Mushrooms*  
*Jalapeno Bacon Chicken Poppers*  
*Guacamole Deviled Eggs with Chipotle Shrimp*  
*Shrimp Ceviche in Tortilla Chip Cups*  
*Olive Tapenade Crostini*  
*Cheese & Spinach Stuffed Mushrooms*  
*Veggie hummus cup*

## **HORS D'OEUVRES**

*Mini Chicken and Waffles*      **\$2.00 per app/per person**  
*Antipasto Skewers*  
*Mini Grilled Cheese with Tomato or Butternut Squash Soup*  
*Vegetable Cup with Dill or Hummus Dip*  
*Zesty BBQ Meatballs*  
*Deviled Eggs*  
*Caprese Bites*  
*Jalapeno Bacon Poppers*  
*Bruschetta with Balsamic Reduction*  
*Roasted Red Wine Grapes with Goat Cheese Crostini*  
*Fig and Goat Cheese Crostini*  
*Feta Cheese, Watermelon, and Olive Skewers*  
*Fruit Skewers*  
*Cucumber Dill*  
*Mini Chicken Salad Croissants*

### **Graze Boards or Table Displays \$8.95 & up.**

*Elegant Fruit Display, Vegetable Display*



## **Lunch Catering Menu**

***Deli Platters: Includes Cookie or Brownies and Kosher Pickles***

***Rolls or Wraps, Roast Beef, Turkey, Ham, and Cheese; select 2 sides - \$9.95.***

***Croissants Bread, Chicken Salad or Tuna Salad; select 2 sides - \$10.95***

### **Sides**

*Pasta Salad*

*Potato Salad*

*Cole Slaw*

*Fresh Fruit*

*Kettle Chips*

### **Soups \$3.00**

*Chicken Tortilla*

*Beef Barley*

*Chicken Noodles*

*Creamy Broccoli*

*Tomato Basil*

*Cheesy Potato*

### **Specialty Buffets**

*Potato Bar*

*Taco Bar*

*Salad Bar*

*Pasta Bar*

## **BBQ Catering Menu**

***Meats: Includes 2 side and chips***

*Beef Hotdogs*

*Hamburgers*

*Brats*

*Pulled Pork*

*Grilled Chicken + \$2.00*

*Rib Tips +3.00*

*Beef Brisket + \$3.00*

### **Sides**

*Bourbon Baked Beans*

*Southern Green Beans*

*Mac & Cheese*

*Pasta Salad*

*Cole Slaw*

*Potato Salad*

### **Desserts \$2.00**

*Cookies*

*Brownies*

***Single Meat \$10.95***

***Dual Meat \$13.95***

Condiments are included: Ketchup, Mustard, Relish, Lettuce, Tomatoes, and Onions

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CUSTOMER QUOTE***



## ***Breakfast Catering Menu***

***(All prices are for Buffet breakfast. A served buffet is available for an additional charge for staffing)***

### **Continental Breakfast: \$8.95**

Includes an assortment of the following items as well as fresh fruit, and Yogurt

Assorted Danish  
Assorted Miniature Muffins  
Miniature Bagels  
Assorted Scones

### **Deluxe Continental Breakfast: \$10.95**

Includes fresh fruit, coffee, yogurt and granola.

Boiled Eggs  
Assorted Danish  
Assorted Miniature Muffins  
Assorted Bagels  
Assorted Scones

### **Basic Waffle Station: \$6.00**

*Fresh Fruit topping*  
*Whipped Cream*  
*Waffles*

**Coffee, Milk and Assorted Juices are available for \$3.00.**

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### **Hot Breakfast Options:**

#### **French Toast Bake \$8.95**

- Apple
- Blueberry
- Cherry

#### **Breakfast Strata \$10.95**

- Ham & Cheese
- Sausage & Bacon
- Vegetable & Cheese

#### **Miniature Quiche \$10.95**

- Bacon, Mushroom, & Roasted Red Pepper
- Bacon, Spinach and Cheese
- Ham, Spinach, & Sun-Dried Tomatoes
- Vegetable

#### **Breakfast Buffet Option 1: \$11.95**

Fresh fruit,  
Biscuits & Gravy  
Breakfast Potatoes  
Scrambled Eggs  
Bacon  
Sausage

#### **Breakfast Burrito Buffet Option 2: \$11.95.**

Burrito bar with flour tortillas  
Scrambled Eggs  
Sausage  
Diced Ham  
Cheese, Diced Tomatoes, Onions, Sour Cream, & Salsa