

Breakfast

— Menu —



Rental

Full Day

12 Hours between 8am-Midnight

• Full Building Rental	\$3,900*
• The Great Hall Rental- <i>Includes Community Atrium</i>	\$2,900*
• The Community Atrium	\$750*
• Market Side Room- <i>Carpeted</i>	\$750*
• Market Side Room- <i>Uncarpeted</i>	\$650*
• Market View Room	\$800*
• Green Room	\$100*

*10% charge per additional hour needed beyond the full day rental time frame

Half Day**

8am to 2pm or 5pm to 11pm

• The Community Atrium	\$565
• Market Side Room- <i>Carpeted</i>	\$565
• Market Side Room- <i>Uncarpeted</i>	\$490
• Market View Room	\$600
• Green Room	\$50

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|------------------------------------|------------------------------|
| • Outdoor space available for rent | Determined by needs of event |
| • Not-For-Profit entities | 25% discount on rental rates |
| • Early setup/day before*** | Half of daily rental |

**Half day rentals are only available depending on time and needs for set up

***Early set up is based on availability of space

All rates include setup/teardown of tables/chairs, and normal cleaning
Catering and bar service available in house-Additional costs for outside catering

Client is responsible for any damage, breakage, or the missing of any equipment or supplies.



Spaces

The Great Hall *With Bleacher Use*

6,090 Square feet (105' X 58')
Capacity - 630 (Floor)
Seated Meals - 300
Theater style - 625

The Great Hall *Without Bleacher Use*

6,090 Square feet (105' X 85')
Capacity - 1,275
Seated Meals - 500
Theater style - 800

Market Side Room

3,570 Square feet (34' X 105')
Capacity - 250
Seated Meals - 170
Reception - 225

Community Atrium

5,720 Square feet (110' X 52')
Capacity - 300
Seated Meals - 100
Reception - 250

Market View

3,990 Square feet (38' X 105')
Capacity - 300
Seated meals - 200
Theater Style - 275

Green Room

351 Square feet (13' X 27')
Capacity - 14
Boardroom - up to 14

Policies

All food and beverage served in the facility is to be provided by the Holland Civic Center Place, unless arrangements have been approved by the venue for an outside licensed cater.

Due to health code restrictions, guests are unable to take food or beverages off of event premises.

Dietary substitutions can be made available upon prior request. Prices may vary based on selection(s).

Any food and beverage functions cancelled are subject to a cancellation fee based on the sales contract.

Food and Beverage prices locked 30 days out prior to the first event date.

If alcoholic beverages are to be served during an event, the facility will require the beverages to be purchased and served by the Holland Civic Center Staff.

The Liquor License requires the Holland Civic Center to:

1. Request proper identification of any person
2. Refuse service to any person who does not have proper identification
3. Refuse service to any person who, in the Civic Center's judgement appears impaired

Guaranteed number of guests is required at least 10 business days in advance of the event and is not subject to reduction. Special requests may require a longer advance.

- The guarantee number is the amount you will be billed for regardless of what is consumed. We do NOT prepare more food over the guarantee number.
- Once the guarantee is given, it cannot decrease, however, depending on the menu selection, we may be able to add to the guarantee number.
- Reserve items apply only to Bar Service Items. Reserved items are not charged, unless we obtain approval.
- You will be billed for the guaranteed number or actual attendance, whichever is greater.

All food and beverage is subject to 20% service charge, and 6% sales tax.

If your organization is tax exempt, we require a valid tax identification number on file at the time of agreement signing.

Full payment is due 72 hours prior to the event unless a direct bill account or credit card is on file.

In-house tables are 120" rounds and seat up to 10 people, **recommend 8 per table**.

In-house linens are available in white, other colors are available at an additional cost.

Skirting available for buffet style tables at \$1.75 per foot.

Client is responsible for any damage, breakage, or the missing of any equipment or supplies.

Features

Included Features In all Packages

- Consultation with your event coordinator
- Event Manager to execute a memorable evening
- Registration table, gift table, place card table, cake table, DJ table are available with an up-charge for linen
- Complimentary parking
- In-house visual equipment
- Room set-up to tear-down
- Table numbers and stanchions
- China, glassware, and silverware, plastic/paper disposable available upon request
- Buffet service-ware and chaffers
- White linen with white or black napkins

Additional Amenities

- House audio/visual technician - \$26 per hour
- Bar - \$250 for set-up unless sales reach \$400
- Outside ceremony - determined by needs of event
- Carving station - \$50 per station
- Colored linen - \$4 up-charge per linen
- Colored napkins - \$0.25 up-charge per napkin
- Cake cutting service - \$1.25 per person
- Customizable up to 30X30 dance floor - \$250
- Outdoor space available for rent - determined by needs of event
- Early Set-up/day before - half of daily rate
- Other amenities that we can aid you in include up-lighting, audio/visual, and much more. Please ask your consultant.

Breakfast Buffet Catering Menus

- The Classic \$11+
- Heart Healthy \$15+
- Rise and Shine \$16+
- Sunrise \$17+

Non Alcoholic Beverages

A La Carte

By the Gallon

Premium Coffee	\$35+
Regular and Decaf	
Unsweetened Iced Tea	\$25+
Juice	\$28+
Orange Juice	
Cranberry Juice	
Apple Juice	
Lemonade	\$20+
Fruit Punch	\$20+
Infused Water - 3 gallons	\$10+
Water - 3 gallons	\$9+

Single Servings

Soda - Coke Products	\$2+
Coke	
Diet Coke	
Minute Maid Lemonade	
Sprite	
Dasani	
Gold Peak Iced Sweet Tea	
Bottled Water	\$2+
Red Bull	\$3+
Monster	\$3+
Kids Drinks - Tum-E Yummies	\$1+
Fruit Punch Party	
Big Berry Blast	
Hot Tea	\$2

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Vegetarian, Vegan, and Gluten Free options available upon request. Prices may vary. All food and beverage is subject to 20% service charge.

Breakfast

Buffet Options

Beverages

Choice of Juice
Regular and Decaf Coffee

The Classic

\$11+ a person

Baked Muffins
Gourmet Pastries
Fresh Fruit

Rise & Shine

\$16+ a person

Gourmet Pastries
Fresh Fruit
Scrambled Eggs
Doubled Smoked Bacon
Pork Sausage Links
Breakfast Potatoes

Heart Healthy

\$15+ a person

Vanilla & Fruit Yogurt & Toppings
Oatmeal
Chocolate Chips
Coconut
Granola
Almonds
Assorted Bagels & Spreads
Cream Cheeses
Assorted Jams and Jellies

Sunrise

\$17+ a person

Gourmet Pastries
Fresh Fruit
Egg White Primavera Casserole
Buttermilk Biscuits with Country Gravy
Honey Glazed Ham
Cheesy Breakfast Potatoes

***All buffets may be turned into plated meals for a \$4 upcharge**

***Gluten Free plates will have an additional 25% charge per person**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Vegetarian, Vegan, and Gluten Free options available upon request. Prices may vary. All food and beverage is subject to 20% service charge.



Breakfast Enhancements

Enhancements can be added to any breakfast buffet

Egg Station

\$6+ a person all included

Whole Eggs or Egg Whites

Cooked to Order

Fresh Vegetables

Broccoli

Onions

Mushrooms

Bell Peppers

Cheeses

Cheddar

American

Swiss

Gravy Train

\$5+ a person all included

Biscuits

Buttermilk

Cheddar Bacon

Jalapeno Cheddar

Gravy

Country Sausage

Apple-wood Bacon

Smoked Brisket

Bagel Station

\$6+ a person all included

Bagels

Plain, Cinnamon Raisin, Poppy Seed,
Blueberry, Everything

Salmon Lox

Red Onions, Kalamata Olives, Capers,
Boursin Cheese

Smoked Brisket

Bell Peppers, Avocados, Onion Bacon
Jam

Fun Bar

\$7+ per drink

Signature Bloody Mary &
Champagne Mimosa

Mango Yogurt Rum Smoothie &
Banana Split Daiquiri

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Appetizers

*Serves 25 people each
(two pieces per serving)*

Warm Options

- Bacon Wrapped Chestnuts \$50+
- Swedish Meatballs \$75+
- Flaky Spanakopita \$75+
- Jerk Rubbed Wings \$75+
- Chicken Satays \$75+
- Beef Satays \$75+
- Crab Rangoons \$100+
- Crab Cakes \$150+
- Beef Wellingtons \$175+
- Crab Stuffed Mushrooms \$200+

Cold Options

- Tomato Basil Bruschetta \$50+
- Chocolate Covered Strawberries \$75+
- Spanish Tapenades \$75+
- Crisp Veggie Crudites \$75+
- Fresh Fruit \$75+
- Cheese and Crackers \$75+
- Shrimp Cocktail \$100+

Desserts

Signature

\$6 per person

- New York Cheesecake with Berry Topping
- Triple Chocolate Cake
- Tiramisu with Chocolate Coffee Bean
- Pineapple Cream Cake
- Key Lime Cream Cake
- Apple Crumble with Caramel Chantilly
- Fruit Pie (guest's choice)

Delectable Minis

\$5 per person (three pieces per serving)

- Mini Cheese Cakes
- Mousse Cups
- Mini Fruit Tarts

\$6 per person (four pieces per serving)

- Chocolate Covered Strawberries
- Chocolate Covered French Cream Puffs

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