

Dinner

— 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

- | | |
|------------------------------------|------------------------------|
| • 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.

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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
- 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.

Dinner Buffet Catering Menus

- The Tulip Petal Buffet \$23+
- Lake Macatawa Buffet \$28+
- The Holland Buffet \$34+

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.

Dinner

The Tulip Petal Buffet

\$23+ a person

served with dinner rolls, water, and ice tea or lemonade

Upgrade to The Lake Macatawa Buffet entree for an additional \$2.50 per person. Upgrade to The Holland Buffet entree for an additional \$5 per person.

Entrée

Choose 2

- Herb Crusted Chicken
with **Cajun Cream Sauce**
- Chicken Marsala
- Smoked Garlic Peppercorn Pork Loin
- Pepper Crusted Maple Glazed Pork Loin
- Herb Crusted Tilapia Fillet
- Eggplant Parmesan
with **Marinara Sauce**
- Meatless Ricotta Cheese Lasagna
- Slow Roasted Beef Round
with **Chasseur Sauce**
- Smoked Brisket
with **House BBQ**

Starches

Choose 1

- Wild Rice Blend
- Garlic Mashed Potatoes
- Roasted Baby Red Potatoes
- Mashed Sweet Potatoes

Vegetable

Choose 1

- Green Beans
- Mixed Vegetable Medley
- Buttered Corn
- Steamed Broccoli
- Honey Glazed Carrots
- BBQ Baked Beans
- Baked Potato
- Corn on the Cob

Salad

Choose 1

- House Salad - **Mixed Greens, Cucumber, Tomato, Buttermilk Ranch or Balsamic Dressing**
- Caesar Salad - **Romaine, Parmesan, Garlic Croutons, Caesar Dressing**

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

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

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Dinner

The Lake Macatawa Buffet

\$28+ dollars a person

served with dinner rolls, water, and ice tea or lemonade

Upgrade to The Holland Buffet entree for an additional \$3.75 per person.

Entrée

Choose 2

- Seared Chicken **with Champagne Sauce**
- Herb Roasted Chicken **with Citrus Bechamel Sauce**
- Pineapple-mango Glazed Pork Loin
- Paprika Crusted Pork Loin **with Andouille Glaze**
- Rosemary Baked Salmon **with Citrus Butter**
- Roasted Portabella Mushroom Caps **with Balsamic Glaze**
- Pasta Primavera Asiago
- Roasted Tri Tip Steak **with Demi Glaze**
- Smoked Beef Tenderloin **with Mushroom Au Jus**

Starches

Choose 1

- Wild Rice Blend
- Garlic Bacon Mashed Potatoes
- Roasted Baby Red Potatoes
- Mashed Sweet Potatoes
- Au Gratin Potatoes
- Garlic Roasted Trio of Potatoes

Vegetable

Choose 1

- Green Bean Casserole
- Mixed Vegetable Medley
- Buttered Corn
- Steamed Broccoli
- Honey Glazed Carrots
- Roasted Mixed Root Vegetables
- Roasted Asparagus
- Roasted Brussel Sprouts

Salad

Choose 1

- House Salad - Mixed Greens,
Cucumber, Tomato,
Buttermilk Ranch or
Balsamic Dressing
- Caesar Salad - Romaine,
Parmesan, Garlic Croutons,
Caesar Dressing
- Iceberg Wedge - Bacon,
Grape Tomatoes, Croutons,
Gorgonzola Dressing

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Dinner

The Holland Buffet Part 1

\$34+ dollars a person

served with dinner rolls, water, and ice tea or lemonade

Entrée

Choose 3

Prosciutto Gruyere Wrapped Chicken

with Garlic Cream Sauce

Cherrywood Smoked Chicken

with Roasted Red Pepper Coulis

Chicken Cordon Bleu

with Dijon Garlic Sauce

Roasted Duck Breast

with Burgundy Cherry Sauce

Bone-in Pork Chops

Chipotle Honey or Apple Brandy Glazed

Crab Stuffed Tiger Shrimp

with Chardonnay Cream Reduction

Applewood Smoked Salmon

with Tarragon Butter Sauce

Seared Swordfish

with Pineapple and Poblano Chutney

Pesto alla Genovese

Wild Mushroom Ravioli

with Vodka Sauce

Butternut Squash and Roasted Beet

Wellington *with Red Wine Sauce*

Glazed Tournedos' of Beef

with Burgundy Portobello Demi Glace

New York Strip Steak Au Poivre

with Maitre' D Butter & Peppercorn Demi Glace

Herb Crusted Prime Rib

with Garlic Onion Au Jus

Starches

Choose 2

Portabella Wild Rice Blend

Boursin Mashed Potatoes

Pancetta Gruyere Roasted Baby Red Potatoes

Roasted Caprese Sweet Potatoes

Duchess Style Potatoes

Garlic Romano Roasted Fingerling Potatoes

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Dinner

The Holland Buffet Part 2

\$34+ a person

served with dinner rolls, water, and ice tea or lemonade

Vegetable

Choose 2

Roasted Asparagus with Garlic Butter Glaze

Maple Bacon Roasted Brussel Sprouts

Roasted Mixed Root Vegetables with Candied Pecans

Honey Bacon Glazed Carrots

Prosciutto Poblano Succotash

Asiago Garlic Roasted Cauliflower

Basil Balsamic Green Beans

Garlic Parmesan Roasted Broccoli

Salad

Choose 2

(divided amongst your group)

Caesar Salad - Romaine, Parmesan,
Garlic Croutons, Caesar Dressing

Iceberg Wedge - Bacon, Tomatoes,
Croutons, Gorgonzola Dressing

Baby Cobb Goddess - Mixed Greens,
Bacon, Gorgonzola, Tomato, Avocado,
Egg, Green Goddess Dressing

Michigan Salad - Mixed Greens, Spiced
Candied Pecans, Dried Cherries,
Gorgonzola, Apple Lemon Vinigrette

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Dinner Enhancements

Enhancements can be added to any dinner buffet

Soups

\$4+ a person, choose one

Smoked Brisket Chili
Broccoli and Cheddar
Split Pea and Ham
Chicken Noodle
Oyster Crackers included

Coffee Bar

\$4+ per drink

Coffee
Regular
Dark Roast
Decaf
Creamers
French Vanilla
Cream
Non-Dairy Cream
Sweeteners
Sugar
Sweet 'n' Low
Honey

Fun Bar

\$7+ per drink

Signature Coffee Drinks
Irish
White Russian
Black Russian
Kahlua & Cream
Cafe Amaretto
Espresso Martini

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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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