

# 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.

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
- 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+

*\*Menu Prices Are Subject To Market Costs*

# 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***

*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 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

**\*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.*





# 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

*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 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

**\*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.



# 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

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.



# 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

*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.*

