

Lunch

— Menu —



HOLLAND
CIVIC
CENTER
PLACE

VenuWorks

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
- Colored napkins - \$0.25 up-charger 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.

Lunch Buffet Catering Menus

- New York Style Deli \$16+
- South of the Border \$16+
- The Italian Feast \$18+
- Smoke and BBQ \$18+

****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.

Lunch

New York Style Deli

\$16+ a person

served with water and iced tea or lemonade

Protein

Choose 2

Honey Roasted Chicken Breast
Smoked Turkey Breast
Tuna Caper Spread
Maple Glazed Sliced Ham
Deli Sliced Pastrami
Deli Sliced Italian Sausage
Deli Style Roasted Beef

Cheese

Choose 2

Cheddar
Swiss
Provolone
Colby Jack
Gouda
Muenster

Bread

Choose 2

White Bread
Wheat Bread
Rye Bread
Pumpernickel
Wild Berry Wheat
Brioche

*GF available at 25% up-charge

Condiments

Choose 8

Leaf Lettuce | Sliced Tomato | Sliced Red Onion | Dill Pickle Slices | Fried Onions | Ketchup | Yellow Mustard | Mayonnaise | Chipotle Aioli | Spicy Mustard | Stone Ground Mustard | Bistro Sauce

Sides

Choose 1

Potato Chips with French Onion or Garden Ranch Dip
Tortilla Chips with House Pico de Gallo
Dill Pickle Coleslaw
Traditional Coleslaw
Fresh Vegetables with French Onion or Garden Ranch Dip
Hummus w/Pita Chips

Salad*

Choose 1

Classic Dutch Potato Salad
Rotini Pasta Garden Salad
House Salad - Mixed Greens, Cucumber, Tomato, Buttermilk Ranch or Balsamic Dressing

*upgrade to salad bar for \$2.50 per person

****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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Lunch

South of the Border

\$16+ a person

served with water and iced tea or lemonade

Protein

Choose 2

Marinated Fajita Chicken Thighs
Chipotle Pork Carnita
Marinated Grilled Flank Steak
Sauteed Cajun Shrimp **+\$2**
Smoked Atlantic Salmon **+\$4**

Shells

Choose 2

Flour Tortilla 4 inch
Soft Corn Tortilla 4 inch
Flour Tortilla 6 inch
Soft Corn Tortilla 6 inch
Hard Corn Tortilla 6 inch
Crisp Flour Tortilla Bowls

Condiments

Choose 6

Shredded Iceberg Lettuce
Diced Tomatoes
Sour Cream
Guacamole
Shredded Cheddar Cheese Blend
Crumbled Cotija Cheese
Melted Queso Cheese
Sliced Fresh Jalapenos
Sliced Black Olives
Diced Bell Peppers
Diced Poblano Peppers

Sides

Choose 3

Roasted Corn and Black Bean Salsa
Pineapple and Poblano Salsa
Fresh Fire Roasted Salsa
Pico de Gallo
Roasted Peppers and Onions
Southwest Style Rice
Southwest Style Pinto and Black Beans
Sliced Avocados
Chipotle Quinoa with Peppers
Elote (grilled Mexican corn)

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Lunch

The Italian Feast

\$18+ a person

served with garlic bread, water and iced tea or lemonade

Protein

Choose 2

Grilled Chicken Breast
Italian Style Meatballs
Andouille Sausage
Smoked Brisket
Braised Beef Tips
Herb Crusted Tilapia +\$2
Baked Salmon +\$4

Noodles

Choose 2

Penne
Spaghetti
Fettucine
Bow Tie
Linguini
Shells
Egg Noodles

Vegetables

Choose 2

Sauteed Portabella Mushrooms
Roasted Asparagus
Primavera Vegetables
Steamed Broccoli
Steamed Cauliflower
Roasted Brussels Sprouts

Sauces

Choose 2

Classic Alfredo
Pesto Alfredo
Cajun Alfredo
Gorgonzola Alfredo
Vodka Sauce
Classic Marinara
Portabella Marinara
Marinara Bolognese
Stroganoff Sauce
Classic Marsala

Salad*

Choose 1

House Salad - Mixed Greens, Cucumber,
Tomato, Buttermilk Ranch
or Balsamic Dressing
Caesar Salad - Romaine, Parmesan,
Garlic Croutons, Caesar Dressing
Italian - Assorted Greens, Tomatoes,
Mozzarella Balls, Italian Dressing
or Balsamic Dressing

*upgrade to salad bar for \$2.50 per person

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Lunch

Smoke & BBQ

\$18+ a person

served with rolls, water and iced tea or lemonade

Protein

Choose 2

- Smoked Half Chickens, dry rubbed, house white BBQ
- Smoked Turkey Breast, wet rubbed, house white BBQ
- Smoked Pork Shoulder, dry rubbed, house BBQ
- Smoked St. Louis Spare Ribs, dry rubbed, half rack
served dry or wet with house BBQ
- Smoked Baby Back Ribs, dry rubbed, half rack
served dry or wet with house BBQ
- Smoked Brisket, dry rubbed, garlic onion au jus

Vegetable

Choose 1

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

Starches

Choose 1

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

Salads*

Choose 1

- House Salad - Mixed Greens, Cucumber, Tomato, Buttermilk Ranch or Balsamic Dressing
 - Caesar Salad - Romaine, Parmesan, Garlic Croutons, Caesar Dressing
- *Upgrade to salad bar for \$2.50 per person

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Lunch Enhancements

Enhancements can be added to any lunch buffet

Soups

\$4+ a person, choose one

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

Fun Bar

\$7+ per drink

Signature Strawberry Daiquiri &
Pina Colada

Tequila Sunrise &
Mint Julep

Salad Bar

All Included \$5+ a person

Greens
Heritage Mixed Greens, Baby Spinach

Proteins
Smoked Turkey, Maple Glazed Ham

Cheeses
Cheddar, Gorgonzola

Vegetables
Tomato, Cucumber, Carrot, Broccoli,
Cauliflower, Sunflower Seeds, Green
Onion, Red Onions, Garlic Croutons

Dressings
Ranch, Balsamic, French, Caesar, Italian

Boxed Lunches

\$12+ per person

Each to include, bag of chips, cookie, and bottle water. Choice of white, wheat, or rye breads. Each comes with lettuce, tomato, onion, and mayonnaise and mustard packets

Ham and American
Turkey and Provolone
Roast Beef and Cheddar
Corned Beef and Swiss

*GF free available at a 25% up-charge

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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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