

# *Hankerd Hills Golf Course*

10251 Resort Rd. Pleasant Lake, MI 49272  
Phone: (517) 769-9156 Fax: (517) 769-2911  
[www.hankerdhills.com](http://www.hankerdhills.com)



## Wedding Banquet Menu



# *Welcome*

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Welcome to Hankerd Hills Golf Course & Banquet Center. Our establishment is dedicated to providing you and your guests an extraordinary event. Our creative abilities allow us to cater to your every need. An on-site experienced event coordinator can assist you along every step of your event.

## **Our Mission**

At Hankerd Hills Golf Course, we pledge to provide distinctive quality and unparalleled customer service as we strive to gain the respect and trust of our customers, while building strong relationships and exceeding expectations.

The primary goal of Hankerd Hills Golf Course & Banquet Center is to live our mission statement and continue to be an industry leader. We achieve this through dedicated hard work and commitment from every employee. People like you along with over 30 years of experience, is what makes our mission possible.

As you view the following pages, please keep in mind that we cannot possibly document all of our amazing skills and entrée creations. If you happen to be looking for something that is not listed on these pages, please contact us so we can further discuss how we will accommodate your request. Finally, bear in mind, we have built our business on personal relationships with our customers, their families, and friends. We are always available to meet with you personally to discuss your next company or family event. Thank you for your many years of patronage.

We look forward to working with you,

The Kasprzycki Family & Hankerd Hills Staff

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# *Flors d'oeuvres*

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All trays and dips serve approximately 25-30 people  
Prices do not include tax or gratuity.

<b>Cheese Spread &amp; Garlic Toast</b>	<b>20.00</b>
<b>Pretzel Bites</b>	<b>30.00</b>
<b>Fresh Vegetables &amp; Dip</b>	<b>35.00</b>
<b>Seasonal Fresh Fruit Tray</b>	<b>40.00</b>
<b>7-Layer Bean Dip with Tortilla Chips</b>	<b>40.00</b>
<b>Flatbread Pinwheels (Ham, Turkey or mixed)</b>	<b>40.00</b>
<b>Spinach Dip with Garlic Bread &amp; Crackers</b>	<b>45.00</b>
<b>Cubed Cheese &amp; Cracker Tray</b>	<b>45.00</b>
<b>Meatballs—BBQ, Swedish, Sweet &amp; Sour</b>	<b>60.00</b>
<b>Spring Rolls with Dipping Sauces</b>	<b>60.00</b>
<b>Chicken Bruschetta</b>	<b>60.00</b>
<b>Chicken Wings (Mild, Hot, BBQ)</b>	<b>75.00</b>
<b>Chicken Cordon Blue Bites</b>	<b>75.00</b>
<b>Crab &amp; Jalapeño Bites</b>	<b>75.00</b>
<b>Chicken Drumsticks</b>	<b>80.00</b>
<b>BBQ Pork Wings</b>	<b>80.00</b>



# Dinner Buffets

Minimum of 30 people

All prices listed are per person and include Non-Alcoholic Beverage, Room Fee, Linen, Tax, and Gratuity.

## **New York Strip Steak (or Chicken)**

Our most popular steak, grilled to order. Served with a baked potato, choice of vegetable, garden salad and assorted dinner rolls. For anyone not desiring steak, chicken is available. 8oz ...24.00 10oz...26.00

## **Grilled (Seasoned) or BBQ Chicken**

Grilled chicken pieces seasoned or BBQ served with a baked potato, choice of vegetable, garden salad and assorted dinner rolls. 19.00

## **Two Meat Buffet**

Choice of two entrée, two potato/rice selections and two vegetable selections. Served with a tossed garden salad and assorted dinner rolls. 23.00

## **One Meat Buffet**

Choice of one entrée, a potato/rice selection and a vegetable selection. Served with a tossed garden salad and assorted dinner rolls. 19.00

## **Italian Buffet**

Homemade Lasagna, Chicken Fettuccine Alfredo, and Spaghetti with meat sauce. Served with a tossed salad and garlic bread. 19.00

## **Mexican Buffet**

Chicken and beef tacos including flour and corn shells, Chicken Enchiladas and Nachos with melted cheddar cheese. Served with Mexican rice and beans. Accompanied with fresh diced tomatoes, onions, lettuce, salsa and sour cream. 19.00

## **Taco & Nacho Bar**

Build your own tacos (soft shell & traditional hard shell) with our homemade taco meat, shredded cheese, fresh lettuce & tomato, salsa & sour cream. Served with nacho chips, nacho cheese, Mexican rice & beans. Beef 15.00 With Chicken 16.00 Enjoy both beef & chicken 17.00

### **Entrée Selections**

Carved Top Round of Beef, Carved Ham, Golumbkies, Swiss Steak, Pork Loin with Fried Apples, Lasagna (Meat/Veggie), Stuffed Chicken Florentine, Herb Roasted Chicken, Chicken/Vegetable Alfredo, Prime Rib (Market Price), Stuffed White Fish (other selection available)

### **Vegetable Selections**

Green Bean Almandine, Green Bean Casserole, Corn (Kernel or Cob), Glazed Baby Carrots, Steamed Mixed Veggies, Steamed Broccoli, Summer Blend

### **Potato / Rice Selections**

Roasted Red Skin Potatoes, Baked Potato, Mashed Potato, Garlic Cheddar Mashed Potato, Au Gratin Potatoes, Wild Rice, Rice Pilaf

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# *Beverages*

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## **Hot Beverages**

Coffee Regular or Decaf  
Assorted flavors of tea

## **Cold**

Fountain soft drinks (Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Lemonade, Dr Pepper, Orange Juice, Cranberry Juice, Unsweet or Sweet Iced Tea)

## **Punch Sold by the Gallon**

Lemonade 16.00  
Ice cream punch 26.50

## **Keg Beer / Wine**

Domestic Draft Beer 1/2 Barrel 185.00 1/4 Barrel 135.00 (tax & gratuity included)  
Wine (Merlot, Chardonnay or White Zinfandel) 85.00 per box (tax & gratuity included)

## **Private Bar**

Bartender 15.00 / hr (set-up, service, break-down)  
Well Bottles 40.00 each (non-refundable per Michigan law. Tax and gratuity not included)  
Premium Bottles 45.00—75.00 (non-refundable per Michigan Law. Tax and gratuity not included)



# *Finishing Touches*

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**LINEN** — \$1.50 per person includes white table clothes and your choice of colored napkins



**BALLOON BOUQUET**

**LIGHTING & TOOLING**

*Items listed above vary in pricing and can be discussed with our events coordinator to find you the best fit for your event. Also an additional charge maybe added for the staffs services.*

**DESSERTS**  
**BREAKFAST BUFFETS**

Available upon request  
Available upon request



# *Policies & Guidelines*

For smaller events a \$100.00 or \$300.00 deposit is required to reserve your date and time. ((if you choose to cancel or no-show your deposit is non-refundable))

For a private event (such as a wedding reception, renting the entire back area) with a minimum of 150 people a \$500.00 deposit is required to reserve your date and time. Under 150 people, a \$250.00 FEE will be charged to close the curtain, in addition to the 500.00 deposit. Your deposit will be returned when the final bill is paid and the facility has been inspected. (Your deposit maybe applied to your final bill).

A final count is due one week prior to your event. The final count is the amount used for billing and preparations. Any additional guests that show up to your event will be billed separately. All invoices must be paid in full prior to the event. Cash, Check, MasterCard, Visa, Discover, and American Express maybe used for payment. Please note a 3% service fee will be applied to any credit card payments.

Please make sure that your head count is as accurate as possible as this will be the amount of guests we set up for and prepare for. Any late additions after the final count will be subject to a \$25.00 late fee.

Our event coordinator will work with you to help you create an experience beyond your expectations. Please feel free to ask our events coordinator for his/her suggestions when estimating a head count.

Sales Tax of 6% and gratuity of 18% will be added to any items that do not include these charges.

No outside food or beverage is allowed on site unless provided by Hankerd Hills (with the exception of specialty cakes). Any remaining food-beverage may not be taken off the premises due to health department rules and regulations.

All decorations, not provided through our establishment, must be approved by management prior to the event. We ask that you do not affix any decorations to the building and we do not permit the use of glitter or confetti.

All D.J.'s, Band's, and any other entertainment not furnished through Hankerd Hills Golf Course must provide a valid copy of their driver's license.

Please feel free to contact us to set up your catering consultation.

We look forward to making your next event a memorable one. Thank you for considering Hankerd Hills for your event.

If you agree to the above guidelines please sign and date below.

S. David Kasprzycki

Owner/ Operator

Phone (517)769-9156

Fax (517) 769-2911

Email: [hankerdhills@yahoo.com](mailto:hankerdhills@yahoo.com)

web site: [www.hankerdhills.com](http://www.hankerdhills.com)

Event

Name: \_\_\_\_\_

Name of Person Responsible:

\_\_\_\_\_  
Signature of Person Responsible:

\_\_\_\_\_  
Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Manager Name & Date:

\_\_\_\_\_  
Deposit Amount Received \_\_\_\_\_

IN \_\_\_\_\_

Cash / Check # \_\_\_\_\_ / Credit Card

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Customer Copy

Event

Name: \_\_\_\_\_

Name of Person Responsible:

\_\_\_\_\_  
Signature of Person Responsible:

\_\_\_\_\_  
Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Manager Name &

Date: \_\_\_\_\_

Deposit Amount Received \_\_\_\_\_

IN \_\_\_\_\_

Cash / Check # \_\_\_\_\_ / Credit Card