

Corporate Event Packages

Corporate Event Package pricing includes room rental charge for an appropriately sized room based on the guest count, sales tax, and service charge. Ask your Event Planner to upgrade to a larger space. Corporate Event Packages are only valid Monday-Friday.

0-50 guests – Choice of Log Cabin Room (Eagle Eye) or Patio II Room (Hawk Hollow)

30-100 guests – Eagle's Nest Room (Eagle Eye)

75-150 guests – Hillside Room (Eagle Eye), Lakeview Room (Hawk Hollow), or Patio I Room (Hawk Hollow)

125-200 guests – Lakepoint Room (Eagle Eye)

175-500 guests – Grand Garden Room (Eagle Eye)

*For any groups less than 25 people, a fee of \$150.00 will be added to the final invoice.

STANDARD ALL DAY MEETING PACKAGE - \$66.00 per person

Continental Breakfast — Donut holes, croissants, assorted muffins, assorted danishes, cinnamon twists, and house made overnight oats. Served with Biggby coffee, hot tea, and assorted canned juices

Morning Drink Break — Includes Biggby coffee, hot tea, and assorted soft drinks

Luncheon Buffet — Choice of the “Hot Buffet of the Day” or Soup & Salad Buffet

Afternoon Drink Break — Includes Biggby coffee, hot tea, assorted soft drinks

ENHANCED ALL DAY MEETING PACKAGE - \$78.00 per person

Breakfast Buffet — Choice of Early Riser Breakfast Buffet or Breakfast Pizza Buffet. Served with Biggby coffee, hot tea, and assorted canned juices

Morning Snack Break — An assortment of KIND bars and granola bars. Includes Biggby coffee, hot tea, and assorted bottled soft drinks.

Luncheon Buffet — Choice of the “Hot Buffet of the Day” or Soup & Salad Buffet

Afternoon Snack Break — Salty Snacks Break. Includes Biggby coffee, hot tea, and assorted bottled soft drinks

MORNING CORPORATE RETREAT PACKAGE — \$2,000.00 for up to 25 people

(Additional guests above 25 are \$55.00 inclusive per person. Maximum of 75 guests)

Includes a continental breakfast, lunch buffet (varies by the day), a 2-hour private golf outing at Little Hawk Putting Course, and a full meeting and audio visual setup with a microphone, screen, projector and speakers.

AFTERNOON CORPORATE RETREAT PACKAGE — \$2,500.00 for up to 25 people

(Additional guests above 25 are \$70.00 inclusive per person. Maximum of 75 guests)

Includes a lunch buffet (varies by the day), a post-golf appetizer buffet, a 2-hour private golf outing at Little Hawk Putting Course, and a full meeting and audio visual setup with a microphone, screen, projector and speakers.

Prices are based on payment by check. Credit and debit cards are subject to a 4% processing fee. All prices are subject to review based on market conditions. Room rental is additional and will be determined by room selection and day of the week.

Corporate "Hot Buffet of the Day"

Luncheon Menus

All luncheon buffets include a beverage station with freshly brewed regular and decaf Biggby coffee and assorted hot tea, as well as a choice of iced tea or lemonade. The soup and salad buffet is available as an additional lunch buffet option for Tuesday-Friday events.

MONDAY - LOW & SLOW SMOKED BUFFET

Coleslaw

Assorted Breads

Choice of Two Meats — Shredded smoked chicken, smoked brisket, smoked pulled pork and roasted chicken

BBQ Sauce & Carolina Sauce

Baked Beans

Homemade Mac & Cheese

Chef's Choice Dessert

TUESDAY- PASTA BAR BUFFET

House Salad — Served with Asiago crisps, ranch dressing and honey dijon dressing

Cavatappi Pasta

Sauces — Four cheese sauce and tomato sauce

Choice of Two Meats — Bacon, meatballs, grilled sliced chicken, Italian sausage crumbles, and andouille sausage

Toppings — Caramelized onions, roasted red peppers, cauliflower pesto, sauteed mushrooms, blistered tomatoes, roasted vegetable du jour, and shaved parmesan cheese

Garlic Parmesan Breadsticks

Chef's Choice Dessert

WEDNESDAY - MEXICAN FAJITA BUFFET

Mexican Slaw

Flour Tortillas

Choice of Two Meats — Grilled sliced chicken, shredded smoked chicken, shredded smoked brisket, and smoked pulled pork

Queso

Mexican Rice

Refried Beans

Sauteed Peppers & Onions

Toppings — Sour cream, shredded cheddar cheese, black bean & corn mix, pickled red onions, jalapenos, limes, and hot sauce

Tortilla Chips and Assorted Salsas

Sunshine Bars — Lemon and coconut

THURSDAY - BAKED POTATO BAR

House Salad — Served with Asiago crisps, ranch dressing and honey dijon dressing

Baked Potatoes

House Made Chili

Cheese Sauce

Sauteed Broccoli

Choice of Two Meats — Grilled sliced chicken, shredded smoked chicken, shredded smoked brisket, and smoked pulled pork

Toppings — Shredded cheddar cheese, chives, pieces of bacon, diced ham, sour cream, garlic butter, roasted red peppers, BBQ sauce, salsa, and jalapenos

Breadsticks

Chef's Choice Dessert

Continued on back

Corporate "Hot Buffet of the Day"

Luncheon Menus — Continued

FRIDAY - COOKOUT BUFFET

Pasta Salad

Crudite Display

Baked Beans

Hot Dogs

Bratwurst

Hamburgers

Toppings — Lettuce, tomato, onion, ketchup, mustard

Homemade Chips and Dip

Assorted Homemade Cookies

UPGRADED LUNCH BUFFET – BACON-WRAPPED GOUDA CHICKEN BUFFET

(Available daily for \$4.00 additional per person)

House Salad — Served with Asiago crisps, ranch dressing and honey dijon dressing

Chef's Choice Vegetable

Chef's Choice Starch

Bacon-Wrapped Gouda Chicken

House Baked Focaccia Bread with Butter

Chef's Choice Dessert

Prices are based on payment by check. Credit and debit cards are subject to a 4% processing fee.
All prices are subject to review based on market conditions, and are subject to Michigan sales tax and 20% service charge.
Room rental is additional and will be determined by room selection and day of the week.