



THORNAPPLE POINTE

Additional Information

Deposits – A \$500 non refundable booking fee is required to hold your date. Within 30 days an additional \$500.00 deposit is due, and then a final \$1,000.00 deposit is required 60 days prior to the event. All payments are applied to the final bill.

Ceremony – On site ceremony overlooking the beautiful Thornapple Pointe Golf Course can be rented for \$500. Rental includes up to 150 white chairs and rehearsal the night before. If seating is required for over 150 additional white chairs may be rented for a reduced fee of \$3.00 per chair.

Facility Rental – Banquet facilities are open to the public at Thornapple Pointe's discretion.

The Thornapple Pointe Clubhouse – Holds up to 120 guests. The newly renovated clubhouse offers neutral colors, soft lighting, and contemporary look and will make a beautiful backdrop for your upcoming event. Rental: \$300 plus food and beverage.

The Pavilion – This facility can hold up to 250 guests. This building offers extraordinary view of the course and surrounding areas. New dance floor included! Rental: \$995 plus food and beverage.

Set up & Cleaning – Room availability will determine when a party may enter facility to start any setup for the event. One week prior to the event please contact Ashley to verify this time. All decorations must be taken down and picked up by 11am the following day.

Cake Cutting – Cake cutting is included in the rental fee of the room. Thornapple Pointe Staff will cut and beautifully display your cake. If you would like to have it served to the guests directly there will be a .75 per person fee. Cakes and Desserts are available through Thornapple Pointe upon request.

Bar – By law all alcoholic beverages must be purchased and served through Thornapple Pointe. Thornapple Pointe will provide a bartender for a cash or tabbed bar at \$18 per hour. Thornapple Pointe staff is required for any bar that includes alcohol.

AV Equipment & Other Rentals – Rentals such as dance floors, heaters, audio visual equipment, etc. can be ordered through Thornapple Pointe for an additional charge.

Cancellation– If circumstances arise where an event must be cancelled with Thornapple Pointe, the patron will forfeit the \$500.00 booking fee. Thornapple Pointe will make customary efforts to rebook the room in which then 75% of deposits would be returned. If Thornapple Pointe is unable to rebook all deposits are forfeited as well.

***Thornapple Pointe reserves the right to waive rental fees if event meets certain food and beverage minimums. Criteria for waiving rental fees is based on: day of event, time of year, and is at the discretion of Thornapple Pointe.

Banquet Menu

Clubhouse and Pavilion available hours

Friday and Saturday Evenings: Any 5 hour period after 5pm

Sunday: Any 5 hour period after 12pm

Banquet Packages Include: Tax and Gratuity

Carving Station Buffet: *Our Chef will hand carve your entrée at the buffet accompanied with a fresh garden salad station, second entrée of your choice, 3 sides, fresh baked dinner rolls and a coffee station*

Carved Entrée Choices:

Prime Rib – *Slow roasted Prime Rib of Beef cooked to medium rare and served with Au Jus and a Horseradish cream sauce \$32.95*

Pork Tenderloin – *Pork Tenderloin slowly roasted and served with Maple Glaze \$31.75*

Roast Beef – *Inside Round of beef seasoned with an herb rub and slow roasted to medium. Served with Au Jus \$29.95*

Ham – *Your choice of a Honey Glazed or Stone Ground Mustard Ham \$28.50*

Second Entrée Choices: (choose 1)

Grilled Chicken Teriyaki with a Pineapple Glaze, Chicken Cordon Bleu with a Creamy Mushroom Sauce, Parmesan Crusted Chicken with a Garlic Cheese Sauce, Grilled Chicken with a Marsala Sauce, Grilled Mediterranean Chicken Kabobs, Bacon Wrapped Pork Fillet, Herb Crusted Tilapia with Lemon Butter Sauce, Fettuccini Alfredo, Pesto Penne Primavera

Side Choices: (choose 3)

Wild Rice, Roasted Red Skins, Garlic Red Skin Mashed, Loaded Smashed Potato, Cheesy Potatoes, Baked Potato, Roasted Parmesan Russet Potato, Baby Bakers, Sweet Potato Mashed, Green Bean Almondine, California Blend, Riviera Blend, Honey Glazed Carrots, Broccoli, Roasted Zucchini and Summer Squash, Sweet Kernel Corn, Asparagus

Dinner Buffet Selections

Option One — *Your choice of one entrée, two sides, house salad, rolls and coffee \$24.95*

Option Two — *Your choice of two entrées, two sides, house salad, rolls and coffee \$26.95*

Entrée Choices — *Bistro Steak with Garlic Butter, Mushroom Steak Grille with Red Wine Demi Glaze, Beef Brisket with Au Jus, Parmesan Crusted Chicken with a Garlic Cheese Sauce, Grilled Chicken Breast with Marsala Sauce, Grilled Chicken Breast with a Teriyaki Pineapple Glaze, Honey Glazed Ham, Fettuccini Alfredo, Pesto Penne Primavera*

Entrees at an additional .95 — *Top Sirloin, Chicken Cordon Bleu with a Creamy Mushroom Sauce, Mediterranean Chicken Kabobs, Bacon Wrapped Pork Fillet*

Side Choices — *Roasted Red Skins, Garlic Red Skin Mashed, Baked Potato, Roasted Parmesan Russet Potato, Sweet Potato Mashed, Wild Rice, Green Bean Almondine, California Blend, Riviera Blend, Broccoli, Honey Glazed Carrots, Sweet Kernel Corn*

Sides at an additional .50 — *Cheesy Potatoes, Loaded Smashed Potatoes, Baby Bakers with Sour Cream, Asparagus, Roasted Zucchini and Summer Squash*

Salads at an additional .50 — *Caesar Salad, Greek Salad, Spinach Salad, Fruit Salad, Broccoli and Tortellini Salad, Cucumber Shell Salad, Garden Pasta Salad, Bacon & Ranch Pasta Salad, Red Skin Potato Salad*

- Kids Meals for children under ten available for \$15.00 per child -

Chicken Tenders with BBQ, Macaroni & Cheese, Fruit Cup and a dinner roll

- Gluten Free and Customized Menus available upon request -

- Onsite Ceremonies available for \$500.00 -

Includes site use of area for 2 hours, up to 150 white folding chairs, staff & golf cart assistance for pictures & rehearsal the night before

- Room Rental \$995.00 - (with food and beverage)

Includes Facility set up and clean up, china, linens, dance floor, cake cutting & professional wait staff

Plated Entrée Selections

Banquet Packages Include: Tax and Gratuity

Entrées are accompanied with 2 sides, house salad, dinner rolls and a coffee station

Side Choices: Wild Rice, Roasted Red Skins, Garlic Red Skin Mashed, Loaded Smashed Potatoes, Cheesy Potatoes, Baked Potato, Roasted Parmesan Russet Potatoes, Baby Bakers, Sweet Potato Mashed, Green Bean Almandine, California Blend, Riviera Blend, Honey Glazed Carrots, Broccoli, Sweet Kernel Corn, Roasted Zucchini and Summer Squash, Asparagus

Top Sirloin – 8oz. Tender sirloin grilled to perfection. Topped with crispy onion tangles and a red wine demi glace \$29.95

Bistro Steak – 8oz. Tender beef chuck steak grilled to perfection. Topped with a garlic herb butter sauce \$28.95

Chicken Cordon Bleu – 7oz. Lightly breaded and browned chicken breast stuffed with ham and swiss cheese. Topped with a creamy mushroom sauce \$28.95

Parmesan Crusted Chicken with a Garlic Cheese Sauce - 7oz. Crispy parmesan crusted breast of chicken topped with garlic cheese sauce. Served over angel hair pasta \$27.95

Chicken Marsala Melt – 7oz. Grilled chicken breast served with a sweet marsala wine sauce and smothered with mushrooms and provolone cheese \$27.95

Bacon Wrapped Pork Filet – 6oz. Lean boneless pork filet wrapped in smoked applewood bacon. Topped with a maple glaze \$27.95

Tilapia – 7oz. Herb crusted tilapia served with lemon wine sauce \$26.95

Pasta dishes are accompanied with house salad or caesar salad and bread sticks

Fettuccini Alfredo – Fettuccini and alfredo sauce served with a delicious medley of sautéed mushrooms and onion \$26.95

Pesto Penne Primavera – Penne Pasta with a savory pesto herb sauce and sautéed spring vegetables \$26.95

Wedding Hors D'oeuvres Menu

**Pricing when added to Dinner Packages*

Vegetables with dip, domestic cheeses and crackers \$3.90

Seasonal fresh fruit and domestic cheese displays \$4.70

Vegetables with dip, domestic cheese with crackers and BBQ meatballs \$4.85

Seasonal fresh fruit, vegetables with dip and domestic cheese and crackers \$5.50

Packages will be stocked for 1 hour

Ala Cart (per 100 pieces)

BBQ Meatballs \$55.00

Stuffed Mushroom Caps \$145.00

Petite Assorted Quiche \$150.00

Chicken Drumsticks \$150.00

Coconut Shrimp \$225.00

Jumbo Shrimp Cocktail \$245.00

Displays (serves 25)

Vegetables with Dip \$45.00

Antipasto Platter \$65.00

Seasonal Fresh Fruit \$65.00

Cheese and Crackers display \$65.00

Mini Croissant Sandwiches \$75.00

Gourmet Dips and Snacks (serves 25)

Snack Mix \$12.75

Deluxe Mixed Nuts \$25.75

Bruschetta with Crostini \$37.95

Hummus with Pita Chips \$43.75

Spinach Dip with Bagel Chips \$48.95

Additional Hors D'oeuvres available upon request.

BEVERAGE OPTIONS

BEER AND WINE BAR

INCLUDES 2 DOMESTIC DRAFT SELECTIONS, RED, WHITE AND BLUSH WINES, SODAS AND JUICES
4 HOURS OF SERVICE \$15.95 PER PERSON

STANDARD BAR

INCLUDES BEER AND WINE BAR, HOUSE LIQUORS AND PROPER GARNISHES
4 HOURS OF SERVICE \$19.95 PER PERSON

PREMIUM BAR

INCLUDES ALL ITEMS IN BEER AND WINE BAR, PREMIUM BRANDS OF LIQUOR AND PROPER GARNISHES
4 HOURS OF SERVICE \$24.95 PER PERSON

A FIFTH HOUR MAY BE PURCHASED ON ANY BAR FOR AN ADDITIONAL \$2.00 PER PERSON

OTHER BEVERAGE OPTIONS:

PUNCH BOWL & SODAS: \$4.95 PER PERSON

SODA BAR: \$2.95 PER PERSON

DOMESTIC DRAFT BEER & SODA: \$9.95 PER PERSON

CHAMPAGNE TOAST: \$20.00 PER BOTTLE

HOUSE WINE: \$15.00 PER BOTTLE

SELECT WINES AVAILABLE UPON REQUEST

- TAX AND GRATUITY IS INCLUDED IN BEVERAGE PACKAGES -

ALSO AVAILABLE:

TAB OR CASH BAR

PER DRINK COST

STANDARD BRANDS \$4.25

PREMIUM BRANDS \$5.50

LIQUEURS & CORDIALS \$7.00

DOMESTIC BEER \$3.00 / IMPORT \$4.00

AN 18% SERVICE CHARGE AND 6% SALES TAX WILL BE ADDED TO ALL TAB BARS

THERE WILL BE AN \$18.00 AN HOUR BARTENDER FEE FOR CASH BARS

Menu Tastings at the Golf Club at Thornapple Pointe

The Golf Club at Thornapple Pointe would be more than happy to provide the bride and the groom with a menu testing for their upcoming wedding reception for 75 guests or more. Please contact Ashley to reserve this important event.

The following guidelines will help you in the preparation of the tasting:

- 1. The kitchen needs to have at least one (1) week notice to prepare for the tasting. Menu tasting must take place Monday through Friday. Weekend tasting is not available.*
- 2. You are welcome to choose two (2) different entrees. The kitchen will prepare one (1) of each entrée chosen.*
- 3. The kitchen will not prepare a tasting for hors d'oeuvres.*
- 4. The kitchen will provide one complimentary menu tasting for the bride and groom. Any additional person(s) wanting a tasting will have a service charge of \$15.00 per person.*

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