

Ballroom Information

Grand Ballroom

The Grand Ballroom seats up to 230 without a dance floor, and 200 with a dance floor. Rental includes the use of the Grandview Room.

\$1000

Grandview Room

The Grandview accommodates up to 40 guests seated, with three walls of windows overlooking the 9th and 18th greens. It is a perfect setting for an intimate dinner or small meeting.

\$250

Junior Ballroom

With seating for up to 60, the Junior Ballroom has an entire wall of windows overlooking the golf course. A larger dinner party would be magnificent underneath the stunning chandelier, though the room is also suitable for larger business meetings.

\$250 - \$400

Senior Ballroom

The Senior Ballroom can seat up to 125 underneath 2 brilliant chandeliers. This room is well suited for large meetings or banquets. Your guests will surely enjoy their time in the Senior Ballroom no matter the occasion.

\$500

Full Ballroom

The Full Ballroom can accommodate up to 230 guests seated, with a larger capacity possible using alternate seating arrangements. The Ballroom is perfect for smaller, more intimate occasions such as a small wedding or banquet, with enough room for your guests to comfortably mingle and move about.

\$600 - \$1000

Plated Breakfasts

Minimum of 10 Guests

Plated American Breakfast

Scrambled Eggs, Sausage Patties or Applewood Smoked Bacon, Hash browns
and Danish

\$10

Add juice and coffee \$13

Heart Healthy Breakfast

Fruit cup, bowl of oatmeal, and a muffin with juice and coffee

\$9

Traditional Continental Breakfast

Muffin or Danish, Fruit Cup, Coffee or Tea and choice of Orange, Cranberry or
Apple Juice

\$6

Build Your Own Breakfast

Choose any combination of items from the list to customize your breakfast.

Scrambled Eggs \$2

Applewood Smoked Bacon \$5

Sausage Patties \$1.50

Hash browns \$1

Pancakes and Syrup \$2

Belgian Waffles and Syrup \$3.75

Assorted Danishes \$3

Assorted Fresh Baked Muffins \$1.50

Fresh Fruit \$3

Oatmeal \$4.50

Assorted Bagels and Cream Cheese \$2.50

Apple, Orange and Cranberry Juices \$2

Coffee and Hot Tea \$1

Breakfast Buffets

Minimum of 25 guests

American Breakfast

Scrambled Eggs, Sausage Patties, Golden Hash browns, Assorted Danishes and Muffins, Apple Juice, Orange Juice, Cranberry Juice, Coffee and Hot Tea

\$11 per person

The Deluxe Breakfast

Scrambled Eggs, Crispy Applewood Smoked Bacon, Golden Hash browns, Silver Dollar Pancakes with Syrup, Assorted Danishes and Muffins, Orange, Apple and Cranberry Juice, Coffee and Hot Tea

\$16 per person

Traditional Continental

Assorted Muffins and Danish, Fresh Fruit Tray, Coffee and Hot Tea and Assorted Juices

\$7

Build Your Own Buffet

Scrambled Eggs \$2

Applewood Smoked Bacon \$5

Sausage Patties \$1.50

Hash browns \$1

Pancakes and Syrup \$2

Belgian Waffles and Syrup \$3.75

Assorted Danishes \$3

Assorted Fresh Baked Muffins \$1.50

Fresh Fruit \$3

Oatmeal \$4.50

Assorted Bagels and Cream Cheese \$2.50

Apple, Orange and Cranberry Juices \$2

Coffee and Hot Tea \$1

Plated Lunches

Minimum of 20 Guests

Tier I Entrée \$14

Tier II Entrée \$16

All meals include choice of Caesar Salad or Tossed Salad, Rolls and Butter

Tier I Entrée Choices

Cherry Chicken
Chicken Fettuccine Alfredo
Herb Cheese-Stuffed Chicken
Almond Crusted Whitefish
Roast Pork Loin

Tier II Entrée Choices

Oven Roasted Salmon
Shrimp Scampi over Linguine
Char-Broiled Sirloin
London Broil

Choose 2 Accompaniments

Steamed Broccoli with Herb Butter	Roasted Redskin Potatoes
Honey Dill Carrots	Creamy Polenta
Corn Niblets	Mashed Sweet Potatoes
Steamed Green Beans with Herb Butter	Garlic Mashed Potatoes
Squash Medley	Wild Rice Medley

Choose a Dessert

Milk Chocolate Mousse	Lemon Sorbet	Raspberry Sorbet
	Apple Cobbler	

Combination Plates

Choose any combination of 2 entrée choices from either Tier for \$17

Add a soup course to any meal for \$2

Lunch Buffets

Minimum 20 Guests

Single Entree Buffet Package \$16 per person

Double Entree Buffet Package \$18 per person

Choose 2 Salads

Mesclun Greens Salad

Caesar Salad

Garden Salad with 2 dressings

Pasta Salad

Potato Salad

Mixed Fruit Bowl

Choose Two Sides

Roasted Herbed Redskins

Creamy Polenta

Mashed Sweet Potatoes

Garlic Mashed Potatoes

Wild Rice Medley

Egg Noodles with Butter

Squash Medley

Steamed Asparagus

Steamed Broccoli

Honey Dill Carrots

Steamed Green Beans

Choose 1 or 2 Entrees

Cherry Chicken with Cherry Brandy Cream

Herb Cheese-Stuffed Chicken

Almond Crusted Whitefish with a Whole-Grain Mustard Cream

Roast Pork Loin with Rosemary Demi-glaze

London Broil with demi-glaze

Beef Tips in Demi-glaze

Roast Salmon with Honey Lavender Glaze

Add a Beverage Station of coffee, tea and assorted sodas for \$3

Express Buffet Lunches

Minimum of 10 Guests

Our Express Lunches are a perfect midday meal for meetings, seminars and other tightly scheduled events where time is of the essence. Each choice offers a great meal in a timely fashion for your guests.

Soup and Salad \$10

1 Broth based soup
1 Cream based soup
Caesar Salad
Pasta Salad
Assorted Rolls and Butter
Brownie Platter

Soup and Sandwich \$12

1 Soup
Assorted Deli Meats, Cheeses and Bread
Relish Tray
Assorted Rolls and Butter
Brownie Platter

Salad and Sandwich \$12

Tossed salad with 2 dressings
Assorted Deli Meats, Cheeses
& Bread
Relish Tray
Brownie Platter

Soup, Salad and Sandwich \$15

Caesar Salad
Assorted Deli Meats, Cheeses & Bread
Relish Tray
1 Soup
Assorted Rolls and Butter
Brownie Platter

Recommended Soup Choices

Cream of Mushroom
Chicken Noodle

Cream of Broccoli
Minestrone

Cream of Tomato
Vegetable Beef

Add a Beverage Station of coffee, tea and assorted sodas for \$3

Just Sandwiches

Minimum of 10 Guests

Choose a Sandwich and each plated lunch is served with a Fruit Cup or Soup, Cookie or Brownie and choice of Ice Tea or Lemonade - \$9.00

Tuna Melt - Delicious fresh made tuna salad served on grilled wheat bread with tangy melted cheddar

Chicken Salad - House-made chicken salad served on white

Egg Salad - House made egg salad served on white

Classic BLT - Crisp lettuce, smoky Applewood bacon and juicy tomatoes on toasted white

Reuben - House recipe cabbage and pepper slaw with Dijon dressing, pastrami and Gruyere on toasted swirled rye

Smoked Turkey Wrap - Smoked turkey, red onion, avocado, tomato, mixed greens, bacon and smoky Gouda in a whole grain wrap with raspberry balsamic dressing

Cod Sandwich - Beer battered cod with lettuce, tomato, onion and spicy remoulade on a Kaiser roll

Portobello Mushroom Sandwich - A marinated and broiled Portobello mushroom with spring greens, spicy remoulade, provolone on a toasted Kaiser roll

Appetizers

Priced Per Piece, Served Butler or Buffet Style

Cold

Prosciutto Wrapped Melon	\$2.25
Smoked Salmon Crostini	\$4
Assorted Sushi Rolls	\$1.75
Silver Dollar Sandwiches	\$1.80
Prosciutto Wrapped Fresh Mozzarella	\$1.90
Raw Oysters on the Half Shell	Market
Chilled Steamed Clams	Market
Jumbo Shrimp Cocktail	\$2.50
Cold Bruschetta	\$1.75
Assorted Gourmet Cheese Tray	\$2
Vegetable Crudité's Tray with Dip	\$2
Seasonal Fruit Tray with Yogurt Dip	\$2

Hot

Applewood Bacon Wrapped Scallops	\$2.50
Vegetarian Spring Rolls & Plum Sauce	\$1.90
Beef Satay	\$2
Chicken Satay	\$2
Herbed Cheese-Stuffed Mushroom Caps	\$1.75
Mini Crab Cakes with Red Pepper Aioli	\$2.75
Cheese Gougeres	\$1.75
Spanakopita	\$1.90
Asparagus in Filo	\$2.25
Mini Beef Wellingtons	\$3
Grilled Vegetable Skewers	\$2
Hawaiian Chicken Skewers	\$2
Brie, Almonds & Raspberries in Pastry	\$2
Mini Salmon Wellingtons	\$3
Coconut Shrimp	\$2
Hot Bruschetta	\$2
Mini Quiche	\$2.25

Plated Dinners

Minimum of 20 Guests

Coffee, Hot Tea, Lemonade and Ice Tea as well as assorted dinner rolls with butter are included with your meal

Choose A Starter

Caesar Salad	Cream of Mushroom Soup
Mesclun Greens Salad	Butternut Squash Bisque
Garden Salad	Minestrone (may be made vegetarian)

Choose Two Sides

Squash Medley	Roasted Redskin Potatoes
Steamed Broccoli	Mashed Sweet Potatoes
Steamed Green Beans	Garlic Mashed Potatoes
Honey Dill Carrots	Wild Rice Medley
Steamed Asparagus	Creamy Polenta

Choose an Entrée

Honey-Lavender Glazed Salmon	\$28
Almond-Crusted Whitefish	\$21
Cherry Chicken	\$20
Stuffed Chicken	\$20
Roasted Pork Loin Medallions	\$21
Char-grilled Sirloin	\$24
Filet Mignon	\$28

Add a Dessert

Key Lime Pie	\$6
Classic Chocolate Cake	\$6
Apple Cobbler A la Mode	\$5
Tiramisu	\$7

Dinner Buffets

Minimum 20 Guests

Single Entree Buffet Package \$25 per person

Double Entree Buffet Package \$30 per person

Choose 2 Salads

Mesclun Greens Salad

Caesar Salad

Garden Salad with 2 dressings

Pasta Salad

Potato Salad

Mixed Fruit Bowl

Choose Two Sides

Roasted Herbed Redskins

Creamy Polenta

Mashed Sweet Potatoes

Garlic Mashed Potatoes

Wild Rice Medley

Egg Noodles with Butter

Squash Medley

Steamed Asparagus

Steamed Broccoli

Honey Dill Carrots

Steamed Green Beans

Choose 1 or 2 Entrees

Cherry Chicken with Cherry Brandy Cream

Herb Cheese-Stuffed Chicken

Almond Crusted Whitefish with a Whole-Grain Mustard Cream

Roast Pork Loin with Rosemary Demi-glaze

London Broil with demi-glaze

Beef Tips in Demi-glaze

Roast Salmon with Honey Lavender Glaze

Add a Beverage Station of coffee, tea and assorted sodas for \$3

Golf Outing Buffets

Minimum of 25 Guests

Patio Party

Lunch before your shotgun or after the morning round on the patio overlooking the
9th & 18th greens

Fresh grilled bratwurst and Angus burgers, accompanying relishes, chips and choice
of fresh whole fruit or cookie

\$10

Add grilled chicken for \$2

At-The-Turn

Choice of either Nathan's ¼ Pound Dogs or Black Angus Burgers with
accompanying relishes and a bag of chips

\$7

On-The-Run Box Lunch

Choice of Turkey, Ham or Roast Beef Sandwich, pasta or potato salad, pickle,
cookie, fresh whole fruit and bottled water

\$12

Just Snacks

A selection of fresh whole fruits, granola bars, cookies, chips and bottled water
available at the turn

\$4

Rehydrate!

Ice-cold assorted canned sodas, Gatorade and bottled water added to any package

\$4

Golf Packages

“Serious Fun”

Meeting space for your important business before you tee off, continental breakfast and a salad and sandwich buffet lunch; all followed by range privileges, a cart and 18 holes.

\$100 per guest

\$25 for meals only

“Just Play”

Start your outing with a continental breakfast and a bucket of balls on the range. Make your way through 18 holes with a cart and complimentary water. Follow up your day of play with a lunch buffet.

\$110 per guest

\$35 for meals only

“The Minimalist”

18 holes with cart and range privileges accompanied by a grilled lunch at the turn. Your guests will enjoy a grilled dog or burger, chips, fruit and a soft drink as they come around the turn in front of the clubhouse.

\$85 per guest

Upgrade any package with give-aways for your guests:

Sleeve of golf balls

Monogrammed Walnut Hills Towel

Rain Umbrella

Divot Repair Tool

Monogrammed Walnut Hills Polo Shirt

Call your Event Coordinator for price quotes. Have your own business logo put on golf balls, shirts or towels.

Additional Amenities

Check with your Coordinator for availability of items not listed below

Audio Visual Equipment*

8x8 Screen	\$20
LCD Projector	\$50
AV Cart	\$10
Microphone and Stand	\$20
Wireless Lapel Microphone	\$30
(Multiple microphones are subject to a fee for the mixer)	
DVD Player	\$25
TV	\$50
Overhead Projector	\$20
Flip Chart and Markers	\$30
Dry Erase Board and Markers	\$30

*some AV items may not be available at this price due to previous bookings. Check with your Coordinator for availability and pricing on secondary rentals.

Linens

Colored Overlays for Tables	\$3
Colored Napkins	\$.30 @
Floor Length White or Black Table Cloths	\$14
Skirted Table	\$12
Chair Covers and Sash	\$4 each
(Check with your coordinator for colors and availability)	

Miscellaneous Items

Pedestal Hurricanes	\$5
Small Lily Bowl	\$3
Floating Candles (3)	\$4
Pillar Candle	\$4
Colored Glass Marbles	\$4
Large Mirror Tiles	\$4
Grand Piano	\$40

Bar Information

Walnut Hills bases bar charges upon consumption unless a budget has been previously agreed upon. Cash bars, host bars or partial cash bars are available.

Liquor

Well Liquor: \$135 per Liter or \$5 per individual drink

Call Liquor: \$145 per liter or \$6 per individual drink

Premium Liquor: \$155 per liter or \$7 per individual drink

*Some scotches are not included with premium liquor bars, please ask your Coordinator for a list of available labels.

Wine

House wines are \$20 per bottle, or \$6 per glass. We carry Chardonnay, Piesporter, White Zinfandel, Merlot and Cabernet Sauvignon. If you are interested in offering particular wines, please ask your coordinator for a complete wine list. Wines other than house wines must be ordered 2 weeks in advance for amounts over 3 bottles to insure timely delivery and availability.

Champagne

House Champagne \$20 per bottle

Sparkling Juice (non-alcoholic) \$12 per bottle

Please ask your Coordinator for a complete list of available champagnes.

Beer

Walnut Hills offers kegs as well as assorted brands of canned and bottled beers. Both domestic and imports are available. Kegs are purchased in their entirety when they are tapped. Any remaining beer in kegs may not be removed from the premises according to Michigan Law.

Domestic Keg: \$200

Import: \$230 - \$250

Domestic Bottle/Can: \$3.50

Import Bottle/Can: \$4.50

Please ask your Coordinator for a complete list of available beers.