



# Atlas Valley Country Club

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Grand Blanc, MI 48439-9797

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[www.atlasvalleycountryclub.com](http://www.atlasvalleycountryclub.com)

## 2017

Thank you for your interest in Atlas Valley Country Club for your upcoming event. We have been catering to our members and their guests for over 60 years, and we will create or revise one of our menus to meet your specific needs.

***The prices reflected in this brochure are for 2016 only. Prices for 2017 are subject to change.***

### A FEW BITS OF INFORMATION TO HELP US SERVE YOU BEST:

**IF YOU ARE PRESENTLY NOT A MEMBER, IT IS NECESSARY THAT YOU OBTAIN A SOCIAL MEMBERSHIP.** The cost is \$325 and will allow you to use our dining facilities for one year. Although you will not be subject to our monthly minimum charge the first year of your membership, we hope you will enjoy our ambiance often.

**A \$500 NON-REFUNDABLE DEPOSIT** is needed to confirm your party and it is deducted from your bill. Your deposit will, however, be refunded if we are able to book another comparable party in its place.

**MENU SELECTION** and approximate number of guests to be served must be given a minimum of **21 days prior** to your function date. Your **FINAL GUARANTEE** is required **FOUR (4) WORKING DAYS PRIOR** to your event.

**PAYMENT IN FULL** for the food bill and for a portion (\$5.00++per person) of the liquor bill must be paid by cash, check, Visa, Master card or Discover, **FOUR (4) WORKING DAYS PRIOR** to your event date. Credit Card payments are subject to a 3% surcharge.

**MAXIMUM CAPACITY** in our Dining Room for events that require a dance floor is **300** guests. We can accommodate up to 350 guests without a dance floor. We require a minimum of 230 guests to use the entire ballroom. (All three rooms.) There is a minimum of 25 adults for using one of our regular banquet rooms.

Sales tax of 6% will be added to the entire bill after the service fee has been calculated.

Rest assured that we will do everything in our power to make your event an occasion to remember. Feel free to consult with our manager or assistant manager regarding any concerns.

## **AVCC BANQUET DINNERS (Plated Meals)**

ALL DINNER Entrees are Served with the following:

Choice of Soup or Salad  
Rice or Potato AND Vegetable  
Fresh Rolls and Creamy Butter  
Freshly Brewed Coffee, Herbal Tea and Brewed Decaffeinated Coffee

We will cut & serve your wedding or specialty cake at no extra charge or  
You may make a selection from our dessert menu.

### **Soup & Salad Selections - (Select 1)**

Mediterranean Vegetable Soup  
Cheddar Broccoli Soup  
Cream of Potato Soup  
Cream of Mushroom Soup  
Wedding Soup  
Chicken & Rice Soup  
Beef Barley Soup  
Chicken Stew  
B.L.T. Soup  
Tossed Garden Salad  
Spinach Salad

Split Pea  
Chicken Enchilada  
Krab & Cheddar  
White Onion  
Chicken Noodle  
Black Bean  
Beef Vegetable  
Chicken Mulligatawny  
Asian Miso  
Caesar Salad  
Shredded Salad

**ADD \$1.50 FOR AN ADDITIONAL SELECTION!**

### **Potato Selections – (Select 1)**

Roasted Red Skin Potatoes  
Twice Baked Potato  
Potatoes Anna  
Garlic Smashed Potatoes  
Baked Potato  
Rice Pilaf  
Baked Sweet Potato

### **Vegetable – Selections – (Select 1)**

Green Beans Almondine  
Broccoli/Carrot/Cauliflower Medley  
Sautéed Italian Blend of Zucchini/Squash/Carrots  
Sweet Shredded Carrots  
Buttered Corn  
Peas & Mushrooms  
Asian Vegetable Blend (water chestnuts, snow peas, green beans, yellow peppers)  
Hawaiian Blend (water chestnuts, snow peas, broccoli, green beans, yellow peppers & pineapple)  
Caribbean Blend (yellow carrots, orange carrots, green beans, peppers, mango)

## AVCC BANQUET DINNERS (Plated Meals) Continued - 2017

<b>ROAST PRIME RIB OF BEEF</b> au jus.....	\$25.95
<b>BROILED NEW YORK STRIP SIRLOIN STEAK</b> .....	\$28.95
<b>BOURBON GLAZED TENDERLOIN SKEWER (8oz.)</b> .....	\$20.95
<b>BROILED WHITEFISH</b> .....	\$20.95
<b>BROILED SALMON</b> with Lemon Dill Sauce.....	\$19.95
<b>CRAB CAKES</b> with Red Pepper Aioli.....	\$21.95
<b>BROILED COMBINATION PLATE</b> .....	\$22.50
Petite 4oz. filet and a boneless chicken breast	
<b>CALIFORNIA SUPREMES</b> .....	\$18.00
Boneless chicken topped with mushrooms and green onions With melted Monterey Jack cheese and a light white sauce	
<b>AMARETTO CHICKEN</b> .....	\$18.00
Boneless breasts sautéed with cream, Amaretto, and topped with almonds	
<b>CHICKEN CORDON BLEU</b> .....	\$18.00
Prepared entirely in our kitchen	
<b>CHICKEN WELLINGTON</b> .....	\$18.50
<b>PECAN CHICKEN</b> .....	\$18.50
Served with pecans and maple brandy sauce	
<b>STUFFED CHICKEN BREAST</b> .....	\$19.95
Stuffed with goat cheese & spinach and topped with a garlic cream sauce	
<b>HALF OF A ROASTED ROTISSERIE CHICKEN</b> .....	\$17.95
<b>SAUTEED BONELESS CHICKEN BREAST WITH SAUCE OF CHOICE</b> .....	\$18.00
Creamy Parmesan sauce, Honey Dijon sauce, Vanilla Raspberry sauce, Garlic Cream sauce,	

**Entrée prices will increase by \$1.00 for each additional entrée selected.**

**ALL PRICES SUBJECT TO 18% SERVICE CHARGE & 6% STATE TAX**

**ATLAS VALLEY COUNTRY CLUB (810) 636-2273**

# Atlas Valley BUFFET DINNERS - 2017

We specialize in customized buffets...Let us know what YOU like!

## MINIMUM OF 40 GUESTS REQUIRED FOR A BUFFET

**BASE PRICE: \$22.95++**

### SALAD CHOICES – SELECT (4)

Tossed Garden Greens with a variety of dressings  
Caesar Salad  
Spinach Salad predressed with our own Raspberry Vinaigrette  
Shredded Salad  
Tomato Basil Salad  
Potato Salad  
Creamy Cole Slaw  
Marinated Vegetable Salad  
Pasta Salad  
Four Bean Salad  
Carrot & Raisin Salad  
Fresh Fruit Salad  
Ambrosia Salad  
Cucumber Salad  
7 Layer Salad  
Spaghetti Salad

### VEGETABLE SELECTIONS – SELECT (1)

Green Beans Almondine  
Sautéed Broccoli/Carrot/Cauliflower Medley  
Buttered Corn  
Peas & Mushrooms  
Italian Medley of Zucchini/Squash/Carrots  
Glazed Sweet Carrots  
Additional Selection add: \$1.00 per person

### POTATO SELECTIONS – SELECT (1)

Baked Red Skin Potatoes  
AuGratin Potatoes  
Scalloped Potatoes  
Risolee Potatoes  
Sautéed potatoes with onions & peppers  
Mashed Potatoes with Gravy  
Rice Pilaf  
Smashed Potatoes with Garlic Zinfandel Sauce  
Roasted Potatoes – (cooked in beef stock with vegetables)  
Additional Selection add: \$1.25 per person

### ACCOMPANIMENTS – SELECT (1)

Baked Italian Mostaccioli  
Creamy Chicken & Pasta  
Swedish Meatballs  
Red Beans & Rice

Boston Baked Beans  
Macaroni & Cheese  
Pasta Primavera  
\$2.00 for an additional Selection

# Atlas Valley BUFFET DINNERS – Continued 2017

All Buffets include fresh Rolls and Creamy Whipped Butter

## ENTRÉE SELECTIONS – SELECT (1): \$22.95

Crispy Baked Chicken  
Sautéed Chicken Tenderloins with your choice of sauce  
Sliced Baked Ham  
Roast Sliced Pork  
Sliced Roast Turkey Breast  
BBQ Chicken  
Egg Plant Parmesan  
Lasagna or Vegetable Lasagna  
Beef Teriyaki with Rice  
Chicken Marsala  
Sweet & Sour Chicken with Rice  
Broiled Cod  
Chicken Piccata  
Braised Pot Roast  
Roast Sliced Top Round of Beef with Bordelaise Sauce  
Broiled Salmon with Chardonnay Sauce

## 2 OF THE ABOVE ENTREES: \$25.50++

**Carved Roast Round of Beef  
Add: \$3.95**

**Carved Baked Choice NY Strip loin  
Add: \$4.95**

**Carved Roast Prime Rib of Beef  
Add: \$6.95**

We will cut and serve your wedding or special occasion cake at no extra charge,  
or you may select something from our dessert menu.

Freshly Brewed Coffee, Herbal Tea and Brewed Decaffeinated Coffee  
Is included also!

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# Atlas Valley Hors d'Oeuvre Selections - 2017

	<u>SMALL</u>	<u>MEDIUM</u>	<u>LARGE</u>
<b>CHOICE OF IMPORTED &amp; DOMESTIC CHEESES</b> served with an assortment of crackers and a fruit garnish	\$75	\$110	\$135
<b>FRESH RAW VEGETABLE DISPLAY</b> Served with dip	\$45	\$75	\$110
<b>SEASONAL FRUITS, MELONS &amp; BERRIES</b>	\$55	\$85	\$120
<b>HUMMUS &amp; TABOULI</b> with pita bread	\$45	\$75	\$110
<b>MARINATED ANTIPASTO PLATTER</b> Assorted vegetables, salamis and fresh Mozzarella	\$60	\$90	\$125

**Small displays serve approximately 40 guests. Medium displays serve approximately 70 guests. Large displays serve approximately 100 guests.**

## ADDITIONAL SELECTIONS

<b>Assorted Cold Canapés</b>	<b>TWO ITEMS: \$6.95</b>
<b>Finger Sandwiches</b>	
<b>Deviled Eggs</b>	<b>FOUR ITEMS: \$9.95</b>
<b>Salami &amp; Cheese Pyramids</b>	
<b>Liver Pate</b> served with garlic stix	<b>SIX ITEMS: \$11.95</b>
<b>Buffalo Style Chicken Wings</b>	
<b>Swedish Meatballs</b>	<b>EIGHT ITEMS: \$13.95</b>
<b>Deep Fried Vegetable Assortment</b>	
<b>Miniature Quiche</b>	
<b>Oriental Spring Rolls</b> with duck sauce	
<b>Mini Tacos</b> served with sour cream and salsa	
<b>Fried Mozzarella</b> with marinara sauce	
<b>Rumaki</b>	
<b>Chicken Nuggets</b> with sauces	
<b>BBQ Riblets</b>	
<b>Wing Dings</b>	
<b>Spicy Wing Zings</b>	
<b>Mini Burritos</b>	
<b>Krab Turnovers</b>	

ABOVE ITEMS ARE BASED ON  
1 ½ PIECES OF EACH ITEM  
PER PERSON. THIS SHOULD  
NOT TAKE THE PLACE OF A MEAL.

## SNACKS AND MUNCHIES

Potato Chips and Pretzels with Dip.....	\$1.50 per person or \$3.95 per basket
Jumbo Shrimp on Ice.....	\$9.95 per person
Tortilla Chips with Salsa & Sour Cream or Guacamole.....	\$2.50 per person
Gourmet 14" Large Pizzas (House Made).....	\$16.95 each
Coney Dog Station served with bowls of potato chips and pretzels.....	\$4.95 per person

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## Atlas Valley Beverage Arrangements - 2017

**HOST BAR SERVICE (750 ml. Bottle).....\$80.00/btl**

We charge on consumption by the ¼ bottle.

The above includes bartenders, mixes & set-ups.

House Brands are as follows:

HIRAM WALKER Whiskey, Gin, Vodka, Bourbon

BACARDI Rum, J & B Scotch, Peach Schnapps

**PREMIUM BRANDS: \$90 SUPER PREMIUM WITH CORDIALS AND LIQUEURS: \$100**

**KEG BEER..... \$250.00/ ½ BARREL**

**CANNED BEER.....\$2.95/CAN**

**HOUSE WINES BY THE BOTTLE (1.5 LITER Bottle)**

Chardonnay, Piesporter, Pinot Grigio, White Zinfandel,

Cabernet Sauvignon and Merlot.....**\$27.00/BOTTLE**

**NON-ALCOHOLIC PUNCH.....\$15.00/BOWL**

**CHAMPAGNE PUNCH .....\$50.00/BOWL**

**ALCOHOLIC PUNCH.....\$80.00/BOWL**

**HOUSE CHAMPAGNE (750 ml. Bottle).....\$15.00/BOTTLE**

PREMIUM CHAMPAGNES & WINES ARE AVAILABLE UPON REQUEST!

### CASH BAR SERVICE

AS PARTY PLANNER, YOU WILL BE RESPONSIBLE FOR:

**\$45 BARTENDER/CASHIER FEE FOR EACH BAR REQUESTED**

YOUR GUESTS WILL PAY FOR EACH DRINK CONSUMED AS FOLLOWS:

\$6.50 for each Liquor Drink

\$3.50 for each Canned Beer

\$6.00 for each glass of House Wine

### ADDITIONAL INFORMATION

We will not serve alcoholic beverages to any person under 21 years of age.

Any alcohol that is brought on the premises will be confiscated.

Any drink given to a minor by someone at your event will be confiscated.

We close the bar 30 minutes prior to the band or D.J. ending for the evening.

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## Atlas Valley WEDDING INFORMATION - 2017

1. White linen and napkins are included in the price of your meal. Some napkin colors are available at a minimum cost. We also have some colored overlays available for an additional charge, if you prefer something other than white.
2. All pertinent tables are skirted in a white box- pleat skirting (head table, cake, gift, bar, place card table, etc.) at no extra charge.
3. Your wedding cake is cut and served on china by our banquet staff. No paper napkins are needed unless you would like them on the bar or hors d'oeuvre table. If you do not provide napkins, we then use our own.
4. Our banquet staff will set up your party with only china, silver, and glassware – no plastics or paper are used.
5. **All candle centerpieces brought into the building must have a covered flame.**
6. Wedding cakes are not made on the premises. References for good bakers are available upon request. All cakes must come from a licensed baker. Due to health and insurance standards, food is not allowed to be taken out of the facility.
7. Dollar dances are not permitted on the premises using liquor. If you would like a dollar dance, you need to provide your guests with candy, mints, or favors of some kind other than liquor.
8. If you are planning to take the top layer of wedding cake home, **please provide us** with an appropriate box. Our boxes are oversized and we don't want you to have a dented cake in your freezer for a year!
9. The maximum time allowed for a host bar is **6 hours**. We may close the bar for a minimum of 20 minutes during **sit down dinners** to help get your guests seated for dinner.
10. We will not serve alcoholic beverages to any person under 21 years of age. **ANY ALCOHOL THAT IS BROUGHT ON THE PREMISES WILL BE CONFISCATED.** Any drink given to a minor by someone at your event will be confiscated. Your host bar will close 30 minutes prior to your band or D.J. ending for the evening. Club Management and representatives reserve the right to refuse or discontinue serving alcoholic beverages if guests appear intoxicated and/or cannot provide identification.
11. Ending time for any band or D.J. is 1 am.
12. Floral centerpieces, arrangements and special props are permitted. **Rice throwing, birdseed and confetti will not be permitted.** Affixing anything to the walls or ceilings is not permitted unless given approval by Management. All music contracts and other forms of entertainment must be approved by Management.