



THE PRAIRIES

## Banquets & Catering

5303 West Main St · Kalamazoo · MI · 49009  
(269) 343-3906  
prairiesgolf.com

We wanted to personally thank you for your consideration of our facility for your event. You and your guests will have a memorable experience in a comfortable setting. You will enjoy quality food and unparalleled staff, responsive to your every need. Enclosed is the information, pricing and menus for your visit with us.

Our facility can accommodate the large group of up to 230 and we can also make a comfortable environment for smaller groups of as few as 20.

Again, thank you for your interest in the Prairies Banquet and Catering facilities. Please do not hesitate to contact us at (269) 343-3906 with any questions or to schedule a visit to our facility. We can customize any package and menu to make your event one in which you and your guests will never forget!

We look forward to assisting you!

Sincerely,

John Newby and Dan Cameron  
The Prairies Banquet Facility  
269-343-3906



# THE PRAIRIES

## Room Rental

Situated in a picturesque setting sure to be remembered for its beauty, the Prairies Banquet Facility provides complete catering with hors d'oeuvres, buffet, served dinner entrées and full bar service. Enjoy our elegant facility with its fantastic view of the golf course.

Our banquet room can accommodate up to 230 guests at any time of the year, with The Prairies' experienced staff taking care of the details.

For a tour of The Prairies beautiful banquet facility or for questions regarding our information package, please call John Newby, Food & Beverage Director or Dan Cameron, Director of Golf to schedule an appointment at 269-343-3906.

### Rental Fees

<b>Monday - Thursday</b>	<b>\$600.00</b>
<b>Friday or Saturday</b>	<b>\$800.00</b>
<b>Sunday</b>	<b>\$600.00</b>

### Linens - Additional Charge

Rental includes room set-up and clean-up, use of china, glassware, silverware, tables and chairs.

Standard rental contract is for six hours. Overtime is available at \$110.00 per hour. The latest exit time available is 1:00am.

The rental fee must be paid in full to confirm and guarantee your date. This deposit is non-refundable in case of cancellation.

A guaranteed number of guests in attendance are due ten days prior to your function as well as payment for the food portion of the event.

The balance of the bill, including bar arrangements, 6% sales tax and 19% gratuity is due in full the night of your function.



# THE PRAIRIES

## Hors d'Oeuvres

(pricing based per 50 guests)

<b>Smoked Salmon Platter</b>	<b>\$150.00</b>
lightly smoked and topped with fresh apple and green onion salsa served with assorted crackers	
<b>Cheese &amp; Cracker Platter</b>	<b>\$150.00</b>
sharp cheddar, aged swiss and pepper jack cubes as well as our homemade bar cheese spread and assorted crackers	
<b>Fresh Vegetable &amp; Dip Platter</b>	<b>\$150.00</b>
crunchy broccoli, carrots, celery, cucumbers and assorted bell peppers with dill dip	
<b>Fresh Fruit &amp; Dip Platter</b>	<b>\$150.00</b>
assorted fresh fruit with our cream cheese dip	
<b>Crab Spread With Pita Crisp</b>	<b>\$90.00</b>
a delicious blend of crab, cream cheese, minced onion, celery and a hint of horseradish	
<b>Chicken Wings</b>	<b>\$150.00</b>
crispy fried or buffalo style wings	
<b>Meatball in BBQ Sauce</b>	<b>\$105.00</b>
seasoned meatballs in a specialty barbeque sauce	
<b>Roasted Red Pepper Hummus</b>	<b>\$150.00</b>
homemade hummus served with pita bread	
<b>Baked Artichoke Dip</b>	<b>\$75.00</b>
spinach, artichock hearts, and three types of cheese spread with our own crispy tortilla chips	
<b>Cold Shrimp on Ice</b>	<b>Market</b>
large shrimp with fresh lemon and tangy cocktail sauce	

**Remember customized options are available for all menu items**



# THE PRAIRIES

## Casual Buffets

(Buffets for golf outings & informal gatherings - pricing based per person)

**Luncheon Sandwich Buffet** **\$14.50**

your choice of 2 - Sliced roast beef, smoked turkey or ham with sliced assorted cheeses and homemade potato salad or pasta salad, fresh vegetables with dill dip, rolls and condiments (add \$2.50 per person for 3rd meat option)

**Hamburg/Hot Dog/Bratwurst Buffet** **\$9.50**

with homemade potato salad or pasta salad and chips (add \$.50 per person for brats)

**Barbeque Buffet** **\$11.50**

pulled barbeque pork or chicken with sandwich buns, baked beans, potato salad or cole slaw, potato chips & dip

**Taco Buffet** **\$10.50**

seasoned ground beef and shredded chicken with hard and soft taco shells, cheese, shredded lettuce, diced tomatoes, and onions complete with refried beans, spanish rice, and tortilla chips with sour cream and salsa

**Soup & Salad Bar** **\$9.50**

your choice of soup & Mixed greens with assorted toppings and dressings

**Salad Bar** **\$8.50**

mixed greens with assorted toppings and dressings

**Dessert Items** **\$5.50**

assorted selection of delicious freshly prepared desserts

**A La Carte Items**

upon request



## Formal Buffets

(Buffets for weddings and formal gatherings - pricing based per person)

**2 Entree Dinner Buffet** **\$19.95**

includes two side dishes, one salad, dinner rolls, coffee and iced tea

**3 Entree Dinner Buffet** **\$24.95**

includes two side dishes, one salad, dinner rolls, coffee and iced tea

Choose from the following entrees:

**Sliced Roast Beef** - served with sauteed mushrooms in au jus

**Sliced Baked Turkey Breast** - basted in butter

**Sliced Baked Ham** - served with brown sugar glaze

**Angel Chicken** - boneless skinless chicken breast prepared in a flavorful golden sauce with sauteed mushrooms

**Baked Fish** - brushed with butter and sprinkled with almonds

**Pasta Primavera** - angel hair pasta topped with a fresh blend of zucchini, yellow squash, broccoli, baby carrots and cauliflower and tossed with a creamy alfredo sauce

**Sliced Sirloin** - prepared medium and served in a mushroom and red wine sauce

**Prime Rib** - carved buffet side (add \$3.00 per person)

**Slow Cooked Roast Pork Loin** - sliced and served in an apple brandy sauce

**Baked Salmon** - glazed with an apricot ginger sauce

**Chicken Marsala** - sautéed with sliced mushrooms & served with a demi-glaze marsala wine sauce

**Veggie Tortellini** - multi-color cheese tortellini, fresh mushrooms, chopped spinach, fresh tomato slices in a creamy pesto sauce (Chicken add \$2.00 per person) (Shrimp add \$3.00 per person)

Choose from the following sides:

**Roasted Garlic Mashed Red Skin Potatoes**

**House Recipe Whipped Potatoes**

**Au Gratin Potatoes**

**Twice Baked Potato Casserole**

**Seasoned Long Grain & Wild Rice**

**Fresh Baby Carrots**

**Fresh Whole Green Beans**

**Whole Kernal Corn**

Choose from the following salads:

**Mixed Greens** with assorted toppings and dressings

**Baby Spinach** with mandarin oranges, toasted pecans and honey dijon dressing

**Classic Ceasar** with homemade croutons and fresh parmesan cheese

**Asian Salad** with mixed greens and broccoli slaw dressed with rice vinegar, soy, and olive oil dressing

**Dessert Buffet** - assorted selection of delicious freshly prepared desserts **\$4.95**



## Full Service Bar

The Prairie's Banquet Facility offers a variety of choices from its full service bar to fit the needs of your special event. Bar options include the following, which can be selected as is or in any combination with other bar arrangements:

### Cash Bar

As Purchased

Guests purchase cocktails from the bar as they wish

### Open Bar Option #1 - Wide Open

Per Drink Served

Guests order the drinks of their choice and you are billed at the end of your event

### Open Bar Option #2 - Beer • Wine • Soft Drinks (per person)

\$12.00

Guests order from our tap beer, house wine and soft drinks

### Open Bar Option #3 - Beer • Wine • House Liquor • Soft Drinks (per person)

\$16.00

Guests order from our tap beer, house wine, house liquor and soft drinks

### Open Bar Option #4 - Beer • Wine • Premium Liquor • Soft Drinks (per person)

\$24.00

Guests order from our tap beer, house wine, premium liquor and soft drinks

### Open Bar Option #5 - Soft Drinks (per person)

\$6.00

Soft drinks include fountain pop, iced tea, lemonade and other juices

### Beer by the Keg (1/2 barrel)

1/2 barrel of draft beer will provide approximately 150 twelve ounce glasses of beer

**Domestic**

\$275.00

**Premium**

\$325.00

### Wine by the Liter

liter of wine will provide approximately 7 five ounce glasses of wine

**House Wine**

\$18.00

**Premium Wine**

\$21.00

**Select Wine**

Market Price

### Liquor by the Fifth

rum, vodka, gin and whiskey charged on a per bottle basis with partial bottles pro-rated to the tenth of a bottle

**House Liquor**

\$50.00

**Premium Liquor**

\$80.00

### Punch by the Bowl (three gallon punch bowl)

variety of alcoholic and non-alcoholic recipes

**Alcoholic Punch**

\$95.00

**Non-Alcoholic Punch**

\$35.00