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# Breakfast



# Breakfast Buffets

Selections Served with Coffee, Tea & Fresh Juices

## Traditional Continental 18

Variety of Breakfast Breads

(Muffins, Bagels, Scones)

Whipped Butter & Cream Cheese

Jam & Jelly

Fresh Seasonal Fruit Display

## Continental Enhancements

Dew Breaker 9

Fried Egg, Canadian Bacon, American Cheese, English Muffin

Veggie Breaker 9

Fried Egg, Sautéed Spinach, Roasted Red Peppers, Provolone Cheese, English Muffin

## Country Club Breakfast 35

\*Minimum 25 People\*

Scrambled Eggs with Cheddar & Chives

Sugar Cured Bacon & Turkey Sausage

Belgian Waffles with Maple Syrup

Roasted Breakfast Potatoes

Muffins, Pastries, Danishes

Fresh Seasonal Fruit Display

## Country Club Enhancements

Fire Grilled Chicken 16

Choice Between Exotic Mushroom Marsala or Roasted Red Pepper Coulis, Includes Tossed Salad

Faroe Island Salmon 18

Pan Seared, Served with Lemon Dill Beurre Blanc, Includes Tossed Salad

Please ask your sales manager about items that may contain raw or undercooked ingredients.  
Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness.



# Lunch



# Plated Lunch Entrées

Selections Include Tea & Coffee Service  
Served with Garden Salad, Fresh Baked Rolls & Butter  
Accompanied by Chef's Selection of Vegetable & Starch

## Fire Grilled Chicken **42**

Choice of Exotic Mushroom Marsala,  
Lemon Artichoke Piccata, Roasted Red Pepper Coulis,  
Boursin Cream with Almonds & Dried Cherries, Natural Jus

## Faroe Island Salmon **43**

Lemon Dill Beurre Blanc

## Pretzel Crusted Whitefish **45**

Whole Grain Remoulade

## Herb Crusted Sirloin **51**

Garlic & Herb Crusted Sirloin Filet, Demi-Glace

## Beef Short Rib **46**

Braised Beef Rib, Natural Jus, Horseradish Volute

## Roasted Beet Ravioli **38**

Chevre Mornay Sauce, Fried Brussels Sprouts

## Entrée Salad **23**

Wedge - Crisp Iceberg, Blue Cheese Dressing, Chopped Smokey Bacon, Heirloom Grape Tomato, Crumbled Gorgonzola, Crispy Onions

Wild Berry - Young Spinach, Fresh Michigan Berries, Chevre Cheese, Dried Cherries, Candied Pecans, Balsamic Vinaigrette

Caesar - Chopped Romaine, Shaved Parmesan, White Anchovies, Herbed Croutons, House Crafted Caesar Dressing

## Entrée Salad Enhancements

Grilled Chicken 10

Salmon 11

Shrimp 12

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# Lunch Buffets

Selections Include Tea & Coffee Service  
Served with Fresh Baked Rolls & Butter  
Cookies & Brownies

## Soup, Salad & Sandwich Display 43

### Soup

Choice of Chili, Heirloom Tomato Bisque, Chicken Noodle,  
Cream of Broccoli,  
Summer Vegetable

### Salad Bar

Romaine Lettuce, Artisan Greens, Heirloom Grape  
Tomatoes, Red Onion, English Cucumber, Shaved Carrots,  
Pickled Julienne Beets, Banana Pepper Rings, Sliced Black  
Olives, Garbanzo Beans, Hard Cooked Egg, Cheddar Cheese,  
Feta Crumbles, Blue Cheese Crumbles, Dried Cranberries,  
Sunflower Seeds, Croutons, Ranch, Raspberry Vinaigrette,  
Balsamic Vinaigrette

### Sandwich Board

Sourdough, Wheat, Rye, Herb Roasted Turkey, Sliced Roast  
Beef, Bavarian Ham, Genoa Salami, Cheddar, Swiss, Pepper  
Jack,  
Sandwich Trimmings

## Build Your Own 47

Served with Fresh Tossed Garden Salad

### Entrée - Select Two

(Additional Entrée: \$9 Per Person Per Entrée)

Fire Grilled Chicken - *Choice of Marsala, Piccata, Roasted Red Pepper Coulis*  
Seared Faroe Island Salmon - *Lemon Dill Beurre Blanc*  
Pretzel Crusted Whitefish - *Whole Grain Remoulade*  
Pork Tenderloin - *Natural Jus & Port Michigan Cherries*  
Braised Beef Short Rib - *Horseradish Volute*  
Roasted Beet Ravioli - *Chevre Mornay Sauce*

### Starch - Select One

(Additional Starch: \$5 Per Person)

Whipped Yukon Potatoes  
Wild Rice Pilaf  
Roasted Redskin Potatoes  
Pasta Alfredo  
Sweet Potato Mash  
Roasted Fingerlings

### Vegetable - Select One

(Additional Vegetable: \$5 Per Person)

Broccolini  
Asparagus  
French Green Beans  
Vegetable Medley  
Honey Glazed Carrots  
Zucchini & Squash

Please ask your sales manager about items that may contain raw or undercooked ingredients.  
Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness.



# Dinner



# Plated Dinner Entrées

Selections Include Tea & Coffee Service

Served with Choice of Salad, Fresh Baked Rolls & Butter

Accompanied by Chef's Selection of Vegetable & Starch

## Salad Selection

**Garden Salad** - Artisan Greens, Heirloom Tomato, English Cucumber, Red Onion, Carrot, Balsamic Vinaigrette

**Caesar Salad** - Crisp Romaine, Parmesan Cheese, Croutons, Classic Caesar Dressing

**Michigan Salad** - Artisan Greens, Gorgonzola, Dried Cherries, Pine Nuts, Red Onions, Raspberry Vinaigrette

## Fire Grilled Chicken **48**

Choice of Exotic Mushroom Marsala, Lemon Artichoke Piccata, Roasted Red Pepper Coulis, Boursin Cream with Almonds & Dried Cherries, Natural Jus

## Faroe Island Salmon **49**

Lemon Dill Beurre Blanc

## Pretzel Crusted Whitefish **50**

Whole Grain Remoulade

## Roasted Strip Loin **56**

Wild Mushroom Ragout

## Herb Crusted Tenderloin **64**

Peppercorn Demi-Glace

## Almond Crusted Halibut **59**

Citrus Basil Beurre Blanc

## Pork Tenderloin **47**

Natural Reduction

## Crab & Lobster Cake **62**

Bistro Sauce

## Roasted Beet Ravioli **38**

Chevre Mornay Sauce, Fried Brussels Sprouts

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# Dinner Buffets

Selections Include Tea & Coffee Service  
Served with PBVCC Salad Bar, Fresh Baked Rolls & Butter  
Accompanied by Chef's Selection of Dessert

## Build Your Own 52

### Entrée - Select Two

(Additional Entrée: \$9 Per Person Per Entrée)

- Fire Grilled Chicken - *Choice of Marsala, Piccata, Roasted Red Pepper Coulis*
- Seared Faroe Island Salmon - *Lemon Dill Beurre Blanc*
- Pretzel Crusted Whitefish - *Whole Grain Remoulade*
- Pork Tenderloin - *Natural Jus & Port Michigan Cherries*
- Braised Beef Short Rib - *Horseradish Volute*
- Roasted Beet Ravioli - *Chevre Mornay Sauce*

### Starch - Select One

(Additional Starch: \$5 Per Person)

- Whipped Yukon Potatoes
- Wild Rice Pilaf
- Roasted Redskin Potatoes
- Sweet Potato Mash
- Roasted Fingerlings

### Vegetable - Select One

(Additional Vegetable: \$5 Per Person)

- Broccolini
- Asparagus
- French Green Beans
- Vegetable Medley
- Honey Glazed Carrots
- Zucchini & Squash

## Dinner Buffet Enhancement

### Carving Station 26

*Choice of Fire Grilled Sirloin or Roasted Prime Rib with Appropriate Condiments*

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# Desserts

**Vanilla Bean Creme Brulee 10**

Caramelized Sugar, Fresh Fruits

**New York Cheesecake 10**

Seasonal Accompaniments

**All Natural Pies 9**

Choice of Apple, Cherry, Blueberry

Served with Ice Cream

**Chocolate Lava Cake 10**

Vanilla Bean Ice Cream

**Key Lime Pie 10**

Whipped Cream & Raspberry Coulis

**Flourless Chocolate Torte 10**

Seasonal Accompaniments

**Mini Pastry Display 19**

Variety of Bite-Sized Desserts



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# Reception



# Cold Hors d'Oeuvres

Prices Are Per Item

Minimum of 25 Pieces Per Item

## Five Dollar Selections

Heirloom Tomato Bruschetta  
Sweet Balsamic Glaze

Cranberry Walnut Pinwheel  
Cream Cheese Filling

Boursin Stuffed Cucumber  
Red Pepper Diamond

Caprese Kabob  
Roasted Garlic Oil & Aged Balsamic

Smoked Salmon Canapé  
Dill Cream

Roasted Grape Crostini  
Pistachios & Gorgonzola

Antipasti Skewer  
Basil Pesto

Chef's Selection Hors d'Oeuvres **12**  
Chef's Selection of Upscale Hot & Cold Hors d'Oeuvres

## Six Dollar Selections

Tuna Poke Taco  
Asian Slaw

Chicken Deviled Egg  
Buffalo Drizzle

Tenderloin Canapé  
Horseradish Cream

Scallop Toastada  
Avocado Purée

Morel Mushroom Canapé  
Brie Mornay

Shrimp Cocktail Shooter  
Horseradish Spiked Cocktail & Lemon Wedge

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# Hot Hors d'Oeuvres

Prices Are Per Item

Minimum of 25 Pieces Per Item

## Five Dollar Selections

Beef or Chicken Satay

Teriyaki Glaze

Cuban Spring Roll

Dill Mustard Dip

Spanikopita

Tzatziki Sauce

Chicken & Lemon Grass

Pot Sticker

Sweet Chili Sauce

Vegetable Pot Sticker

Sweet Chili Sauce

Coconut Shrimp

Mae Ploy Sauce

Mini Pizza Tartlet

Aged Balsamic Glaze

## Six Dollar Selections

Chicken Quesadilla Cone

Cilantro Lime Crème

Candy Apple Pork Belly

Sweet Bourbon Glaze

Curry Chicken Taco

Mandarin Relish

Wild Mushroom Tart

Brie Mornay

Crab Cake

Red Pepper Aioli

Duck Bacon Wonton

Roasted Corn

Bacon Wrapped Scallop

Honey Glaze

Beef Wellington

Wild Mushroom Duxelle

Bacon Wrapped Date

Honey Glaze

Chef's Selection Hors d'Oeuvres **12**

Chef's Selection of Upscale Hot & Cold Hors d'Oeuvres

Please ask your sales manager about items that may contain raw or undercooked ingredients.  
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# Displays

Prices Are Per Person  
Minimum of 25 People Per Display

## Mediterranean 12

Heirloom Tomato Bruschetta - Traditional Hummus - Red Pepper Hummus - Marinated Artichoke Hearts - Spicy Feta Dip - Tzatziki - Pickles - Peppers - Olives - Grilled Pita - Naan Bread - Flatbread Crackers - Pita Chips - Baguette

## Grilled Veggie 11

Asparagus - Zucchini - Squash - Roasted Pepper - Portabella Mushroom - Red Onion

## Charcuterie 13

Imported & Domestic Cheese - Cured Meats - Jams - Dried Fruit - Nuts & Berries

## Cheese 11

Imported & Domestic Cheese - Jams - Dried Fruit - Nuts & Berries

## Fresh Seasonal Fruit 11

Pineapple - Melon - Grapes - Berries - Raspberry Yogurt Dip

## Vegetable Crudité 10

Celery - Carrot - Broccoli - Cauliflower - Bell Pepper - Vegetable Dip

## Chips & Dips 9

Tortilla Chips - Salsa - Guacamole - Queso



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# Bar



# Bar

All Prices Based on Consumption

Arrangements Can Be Made for Special Liquor & Wine at Your Request. Specialty Items will Be Priced When Availability is Determined.

## Spirits

### Vodka

Gypsy 10

Tito's 11

Grey Goose 14

### Gin

Petoskey Stone 10

Highclere Castle 11

Hendrick's 14

### Rum

Bacardi Silver 10

Mackinac Island 11

Captain Morgan 14

### Tequila

1800 Silver 10

Patron Silver 11

Casamigos Blanco 14

### Bourbon

Jim Beam 10

Maker's Mark 11

Woodford Reserve 14

### Whiskey

Jameson Irish 10

Jack Daniels 11

Crown Royal 14

### Scotch

Johnnie Walker Red 10

Johnnie Walker Black 11

Glenlivet 12 Yr 14

## Wine

### Mimosa Bar

### Sparkling Wine

Variety of Juice

Fruits & Berries

Sparkling

Chardonnay

Sauvignon Blanc

Pinot Grigio

Cabernet Sauvignon

Pinot Noir

Merlot

## Beer

Domestic 8

Import 8

Craft 9

Seltzer 8

Non-Alcoholic 8



# Graduation Parties



# Graduation Meals

\*Prices Are Per Person For Graduation Parties Only\*  
Selections Include Assortment of Fountain Soda, Lemonade,  
Fresh Brewed Iced Tea, Coffee & Hot Tea Selection  
Assorted Cookies & Dessert Bars Included

## Option One 27

### Soup

Choice of Chili, Heirloom Tomato Bisque,  
Chicken Noodle, Cream of Broccoli,  
Summer Vegetable

### Salad Bar

Romaine Lettuce, Artisan Greens, Heirloom Grape Tomatoes,  
Red Onion, English Cucumber,  
Shaved Carrots, Pickled Julienne Beets, Banana Pepper Rings,  
Sliced Black Olives, Garbanzo Beans, Hard Cooked Egg, Cheddar  
Cheese, Feta Crumbles, Blue Cheese Crumbles, Dried  
Cranberries, Sunflower Seeds, Croutons, Ranch, Raspberry  
Vinaigrette, Balsamic Vinaigrette

### Sandwich Board

Sourdough, Wheat, Rye, Herb Roasted Turkey, Sliced Roast  
Beef, Bavarian Ham, Genoa Salami, Cheddar, Swiss, Pepper  
Jack,  
Sandwich Trimmings

## Option Two 26

### Slider Station

Classic - American Cheese, Slider Sauce,  
Pickle, Onion

Buffalo Chicken - Crispy Chicken &  
Blue Cheese Aioli

### Franks Station

Plain Jane - All Beef Hot Dog & Steamed Bun

Chili Dog - Detroit Coney Chili, Mustard, Onion

### Sides

Tossed Salad - Assorted Dressings

Shoestring Fries - Gourmet Condiments

Kettle Chips

## Option Three 26

### Taco Station

Chicken Soft Shell - Seasoned Shredded Chicken, Cheddar  
Cheese, Lettuce

Crunchy Shell - Seasoned Ground Beef,  
Shredded Cheddar, Shaved Lettuce

Shrimp Taco - Fried Rock Shrimp, Cabbage, Mango Salsa, Queso  
Fresco, Cilantro Lime Crème

### Sides

Mexican Cobb Salad - Chili Ranch

Pinto Chorizo Beans - Tangy Sauce &  
Melted Cheddar

Spanish Rice - Green Chilies & Crushed Tomatoes

## Option Four 26

### Pizza Station

Cheese - Zesty Tomato Sauce &  
Three Cheese Blend

Pepperoni - Three Cheese Blend, Pepperoni Cups

Veggie - Assorted Fresh Vegetables

### Sides

Bread Sticks - Ranch & Zesty Pizza Sauce

Pasta Alfredo - Broccoli & Parmesan Cheese

Cobb Salad Bar - Assorted Toppings & Dressings

## Option Five 27

### All American

Hamburgers - Grilled Chicken -

Hot Dogs - Polish Sausage

Appropriate Condiments

### Sides

Tossed Salad - Assorted Dressings

Pasta & Potato Salads

Kettle Chips

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# Graduation Displays & Desserts

\*Prices Are Per Person For Graduation Parties Only\*

## Mediterranean 10

Heirloom Tomato Bruschetta - Traditional Hummus - Red Pepper Hummus - Marinated Artichoke Hearts - Spicy Feta Dip - Tzatziki - Pickles - Peppers - Olives - Grilled Pita - Naan Bread - Flatbread Crackers - Pita Chips - Baguette

## Grilled Veggie 9

Asparagus - Zucchini - Squash - Roasted Pepper - Portabella Mushroom - Red Onion

## Charcuterie 11

Imported & Domestic Cheese - Cured Meats - Jams - Dried Fruit - Nuts & Berries

## Fresh Seasonal Fruit 9

Pineapple - Melon - Grapes - Berries - Raspberry Yogurt Dip

## Vegetable Crudité 8

Celery - Carrot - Broccoli - Cauliflower - Bell Pepper - Vegetable Dip

## Chips & Dips 7

Tortilla Chips - Salsa - Guacamole - Queso

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## Fresh Baked Fruit Pies 9 (Add Ice Cream \$3)

Cherry, Apple, Blueberry

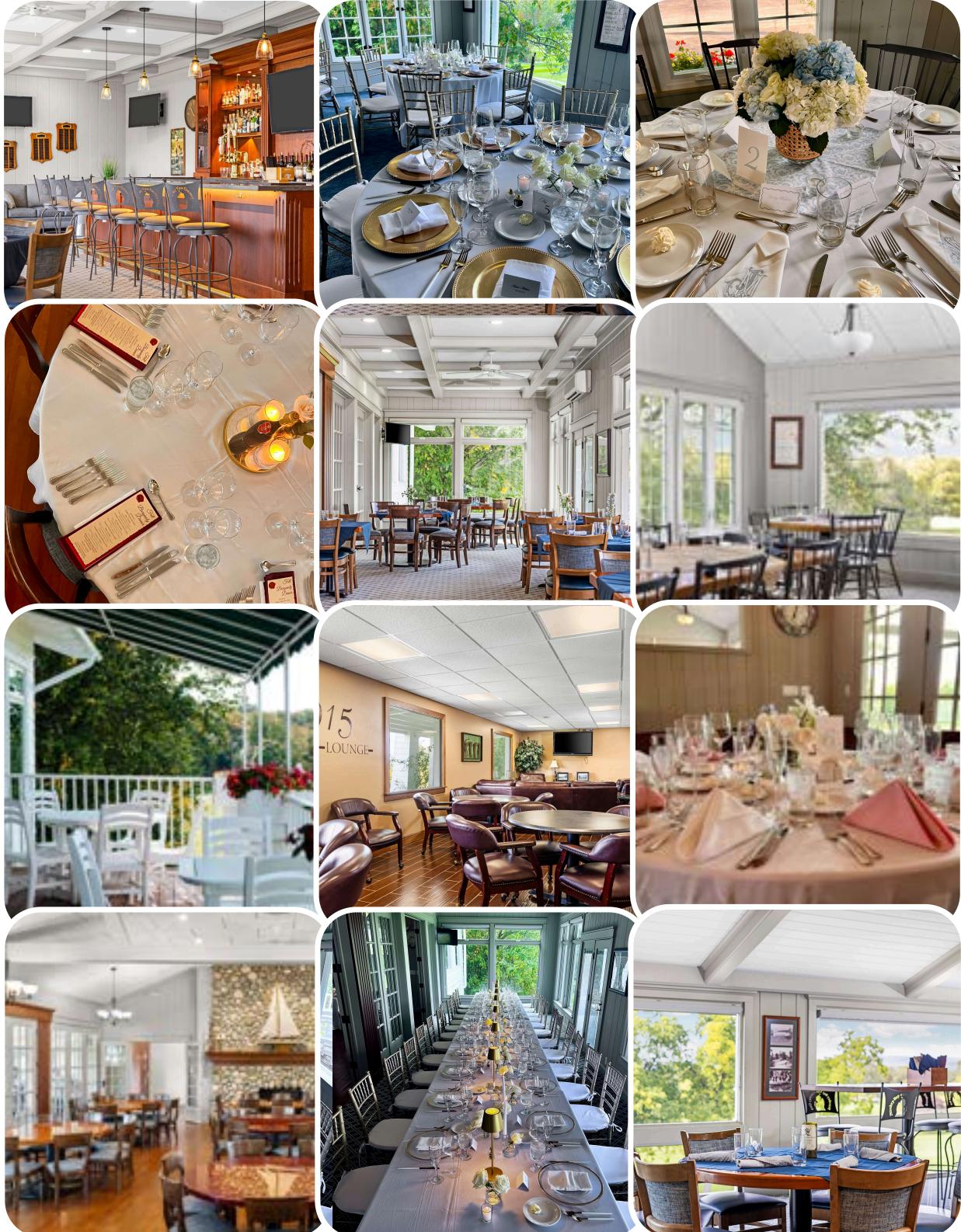
## Coffee Bar 6

Flavored Syrups, Cream, Chocolate

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# Room Rentals



# Room Rentals

## Spaces Available

**\*Availability Subject to Previously Booked Club & Private Events\***

**\*All prices include 3 hours of event time**

**and 1 hour before & after the event for set up and tear down\***

**Indoor:** Ballroom, Upper 9, 1915 Lounge, Ballroom & Upper 9, Entire Clubhouse

**Outdoor:** Deck, Patio, Plaza, Lawn

## Rental Pricing

### Member Events

No Room Rental Fee

### Member Sponsored Events

Ballroom: \$600 + \$250 for each additional hour

Upper 9: \$300 + \$150 for each additional hour

1915 Lounge: \$250 + \$100 for each additional hour

Ballroom & Upper 9: \$750 + \$300 for each additional hour

Entire Clubhouse: 50% of same day previous year's sales + \$400 for each additional hour

Outdoor Spaces: \$250 + \$150 for each additional hour

### Non-Member Events

Ballroom: \$1,200 + \$500 for each additional hour

Upper 9: \$600 + \$300 for each additional hour

1915 Lounge: \$500 + \$200 for each additional hour

Ballroom & Upper 9: \$1,500 + \$600 for each additional hour

Entire Clubhouse: 50% of same day previous year's sales + \$800 for each additional hour

Outdoor Spaces: \$500 + \$300 for each additional hour

## Graduation Parties

### Members

No Room Rental Fee

### Member Sponsored

\$200 for Ballroom, , Upper 9 or Ballroom & Upper 9

### Non-Member

\$300 for Ballroom, , Upper 9 or Ballroom & Upper 9

# Club Policies

PBVCC's Clubhouse is available for member events to serve our members and their guests.

Our season begins on May 1 and is open to our membership until October 31 each year.

Clubhouse operations may not be closed to the membership during the months of July and August. Exceptions can be made with board approval.

Please keep in mind that PBVCC is a private club with a family-friendly environment.

All clothing should be in good taste and we request that you notify your guest of our dress code policy.

Blue denim, fitness attire, tank or halter shirts, and baseball caps are not permitted.

Any guest not adhering to the dress code will be asked to leave or change.

"Minimum Guaranteed Attendance" (the number of people expected to attend) must be provided fourteen (14) days prior to the event. At that time, the number can increase but not decrease.

Cancellation Policy: Any banquet or event that cancels within seven (7) days prior to the event will be charged 50% of their estimated final bill.

All Food and Beverage served will be subject to 6% sales tax and 22% gratuity.

We reserve the right to set the price for an event 30 days before the event.

PBVCC will only accept cash or personal checks for payment from non-members.  
Member events will be billed to their account.

Any event that would like to bring in their own dessert is permitted,  
but will be charged a cake-cutting fee of \$2 per guest.

PBVCC reserves the right to change the location of your event to a more suitably sized area should the anticipated attendance significantly increase or decrease.

Outside services and purchases arranged by PBVCC are subject to 20% service and processing fee.

A wedding planner charge of \$1,000 for receptions without a previously designated wedding planner.

Equipment Rentals: Projector & Screen \$150, Sound System (music & microphone) \$50,  
TV \$50, Easels \$10 each, Votives \$2 each

Any off-premise event that requires Club staff will be billed \$50 per hour per staff member, with gratuity at the host's discretion.

PBVCC reserves the right to refuse the service of alcoholic beverages to anyone at any time for any reason, and to close the bar(s) at the discretion of management.

To be served alcohol, all persons must be of legal drinking age with a valid identification.

## Graduation Party Policies

A graduation party format is 3 hours of service time.

Generally, the time frame is 12 noon to 3pm or 1 to 4pm.

Additional food provided by hosts is limited to store bought cakes.

Cake cutting fee included in graduation menu prices.



# Contact

Contact Your Event Manager  
to Plan Your Special Event!



Petoskey-Bay View Country Club

231-347-2402  
[events@pbvcc.com](mailto:events@pbvcc.com)

2328 Country Club Road, Petoskey, MI 49770

