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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.
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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

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

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

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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 Crudit  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 Crudit  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

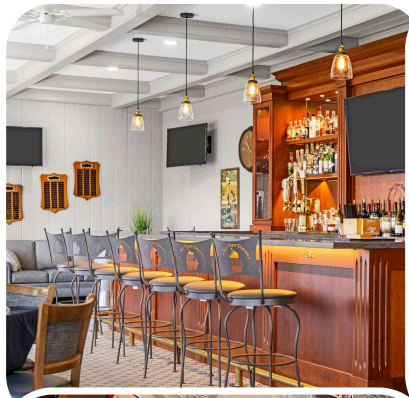
Coffee Bar 6

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

2328 Country Club Road, Petoskey, MI 49770

