Banquet Menu

GULL LAKE COUNTRY CLUB

9725 W. GULL LAKE DR., RICHLAND, MI 49083 .
269-629-9714 WWW.GULLLAKECC.COM

Breakfast Meeting Selection

CONTINENTAL
CHILLED ORANGE, TOMATO AND APPLE JUICE
ASSORTED SWEET BREADS, MUFFINS, AND BREAKFAST PASTRIES. COFFEE, DECAFFEINATED COFFEE AND TEA
$6.95

DELUXE CONTINENTAL
CHILLED ORANGE, TOMATO AND APPLE JUICE
MELANGE OF FRESH SEASONAL FRUITS AND BERRIES
ASSORTED SWEET BREADS AND MUFFINS
MARMALADE, PRESERVES AND BUTTER
COFFEE, DECAFFEINATED COFFEE AND TEA
$8.95

Salads

ROASTED GOLDEN BEET
MIXED GREENS, ROASTED GOLDEN BEETS, GOAT CHEESE
WALNUTS & SWEET TARRAGON VINAIGRETTE
$12

CAESAR SALAD
ROMAINE LETTUCE, LIGHTLY TOSSED WITH CAESAR DRESSING, SERVED WITH CROUTONS AND PARMESAN CHEESE
$9

WEDGE SALAD
BABY ICEBERG LETTUCE ACCOMPANIED WITH CRUMBLED BLEU CHEESE, SMOKEHOUSE BACON, ROMA TOMATOES AND RED ONIONS
$10

SPINACH SALAD
SPINACH, BACON, AVOCADO, RED ONION, APPLE &
SWEET TARRAGON VINAIGRETTE
$12

GORGONZOLA ALMOND SALAD
MIXED GREENS GENTLY TOSSED WITH GORGONZOLA CHEESE, ALMONDS, FRESH BERRIES AND GLCC BLEU CHEESE VINAIGRETTE
$13

*ADD 6 OZ GRILLED CHICKEN 4
*ADD SIX SHRIMP OR 6 OZ SALMON 12

Plated Luncheon Entrees

CHICKEN MARSALA
PAN-SEARED CHICKEN BREAST WITH SAUTED MUSHROOMS, ROASTED RED PEPPERS AND SCALLIONS IN A MARSALA CREAM SAUCE
$16

HERB-CRUSTED PORKLOIN
SLOW-ROASTED PORK LOIN SERVED WITH A TARRAGON BURGUNDY DEMI-GLACE
$18

PRIME RIB
SLOW-ROASTED PRIME RIB OF BEEF SERVED WITH AU JUS
$22

HERB-CRUSTED TENDERLOIN
SLOW-ROASTED, SLICED BEEF TENDERLOIN SERVED WITH A ROSEMARY BURGUNDY DEMI-GLACE
$26

BLEU CHEESE SALMON
SEARED SALMON FILET TOPPED WITH SCALLIONS, BLEU CHEESE CRUMBS, SERVED WITH LEMON DILL SAUCE
$17

CHICKEN PICATTA
SAUTED CHICKEN IN A WHITE WINE CAPER SAUCE
$15

TUSCAN CHICKEN
PAN-SEARED CHICKEN BREAST, WITH MUSHROOM, GARLIC AND SUN-DRIED TOMATO CREAM SAUCE
$15

*ALL ENTREES ARE SERVED WITH SALAD, BREAD AND BUTTER

Fajita Bar

SEVEN LAYER SALAD, CORN TORTILLAS, SOFT SHELL TACOS, MEXICAN CHICKEN AND BEEF, SAUTED PEPPERS AND ONIONS, BEANS AND RICE, BOWLS OF THE FOLLOWING: SHREDDED LETTUCE, DICED TOMATO, DICED ONION, JALAPENOS, SOUR CREAM SALSA AND GUACAMOLE
$15.95 PER PERSON
*ADD A PLATE OF COOKIES AND BROWNIES FOR $2.00 PER PERSON

Cookout

YOUR CHOICE OF TWO SALADS, BUN BASKET, BURGERS, HOT DOGS, BBQ CHICKEN, LETTUCE, TOMATO, ONION, PICKLES, CHEESE AND CONDIMENTS
$15.95 PER PERSON
*ADD A PLATE OF COOKIES AND BROWNIES FOR $2.00 PER PERSON

Soup, Salad & Sandwich Bar

YOUR CHOICE OF SOUP, 2 SALADS, BREAD BASKET, TURKEY, ROAST BEEF, TUNA SALAD LETTUCE, TOMATO, ONION, CHEESE AND CONDIMENTS
$15.95 PER PERSON

Hot Hors d'Oeuvres

MINIMUM OF 25 PIECES PER ITEM

MEATBALLS
ORANGE SESAME, SWEET BBQ OR SWEET & SOUR
$150 PER 100 PIECES

CROSTINI
BASIL-ROMA PARMESAN, SUNDRIED TOMATO GOAT CHEESE ON TOMATO CIABATTA
$150 PER 100 PIECES

PIZZETTE
HERBED CHICKEN CHEESE $125 PER 100 PIECES
GARLIC BASIL $100 PER 100 PIECES
TOMATO BASIL $100 PER 100 PIECES

SPRING ROLLS
SERVED WITH SOY GINGER SAUCE
$200 PER 100 PIECES

SPANAKOPITA
$200 PER 100 PIECES

ASSORTED MINI QUICHE
$150 PER 100 PIECES

WATER CHESTNUTS WRAPPED IN CRISPY BACON
$150 PER 100 PIECES

MINI CRAB CAKES
BLUE CRAB, PANKO BREAD CRUMBS FINISHED WITH CHIPOTLE AIOLI
$300 PER 100 PIECES

STUFFED MUSHROOMS
THREE CHEESE $150 PER 100 PIECES
FENNEL SAUSAGE $175 PER 100 PIECES
CRAB $225 PER 100 PIECES

SOY-GARLIC SATAY
CHICKEN OR BEEF FINISHED WITH SOY-GINGER SAUCE
$200 PER 100 PIECES

Cold Hors d'Oeuvres

ASSORTED FINGER SANDWICHES
3 BREADS (WHITE, WHEAT & RYE) WITH CHOICE OF EGG SALAD, CHICKEN SALAD, TUNA OR CUCUMBER CREAM CHEESE
$250 PER 100 PIECES

SHRIMP COCKTAIL
$20 PER DOZEN

GARLIC HERB HUMMUS ON TORTILLA CHEESE TOASTS
$100 PER 100 PIECES

BEEF CROSTINI WITH SUNDRIED TOMATO PESTO
$200 PER 100 PIECES

SMOKED SALMON MOUSSE ON PARMESAN CRISPS
$225 PER 100 PIECES

CRANBERRY GOAT CHEESE ON HERB PITA
$160 PER 100 PIECES

ROASTED RED PEPPER & CRAB IN PHYLLO
$190 PER 100 PIECES

Chilled Displays

**ASK ABOUT CUSTOMIZING ANY PLATTER*

DISPLAY OF IMPORTED & DOMESTIC CHEESES & GOURMET CRACKERS
SERVES 50 $150 PER DISPLAY
SERVES 125 $315 PER DISPLAY
SERVES 175 $450 PER DISPLAY

DISPLAY OF SEASONAL FRUITS
SERVES 50 $150 PER DISPLAY
SERVES 125 $300 PER DISPLAY
SERVES 150 $450 PER DISPLAY

VEGETABLE CRUDITS & GLCC DIPPING SAUCE
SERVES 50 $125 PER DISPLAY
SERVES 150 $300 PER DISPLAY

ANTIPASTO DISPLAY WITH ARTICHOKE HEARTS, ROASTED PEPPERS, SMOKED MOZZARELLA CHEESE, OLIVES, SALAMI, BABY CORN & PEPPERONI
SERVES 50 $300 PER DISPLAY

SMOKED SALMON WITH BOILED EGGS, CAPERS, SOUR CREAM & MINCED RED ONION
SERVES 50 $200 PER DISPLAY

SHRIMP COCKTAIL
$20 PER DOZEN

Dry Snack Display

PICK ONE DRY SNACK WITH ONE DIP $2 PER PERSON

DRY SNACK BUFFET

CHEX MIX
POTATO CHIPS
PRETZELS
CRISPY GLCC TORTILLA

DIPS

SALSA
SPINACH ARTICHOKE
GARLIC PARMESAN HUMMUS

MIXED NUTS

$20 PER POUND

Salads

CHOOSE ANY SALAD WITH YOUR CHOICE OF DRESSING
FOR AN ADDITIONAL $5 PER PERSON.

DRIED FRUIT SPINACH SALAD WITH RED ONIONS & BACON

HEARTS OF ROMAINE WITH GARLIC CROUTONS,
PARMESAN CHEESE & CAESAR DRESSING

BABY SPINACH SALAD WITH GOAT CHEESE, PINE NUTS, ROMA TOMATOES
& RED ONION, DRIZZLED WITH AGED BALSAMIC VINAIGRETTE

ICEBERG LETTUCE WEDGE WITH BLEU CHEESE, RED ONION & ROMA TOMATO

MIXED GREENS WITH GOAT CHEESE, ALMONDS,
MANDARIN ORANGES & DRIED CHERRIES

SPINACH SALAD WITH WALNUTS, APPLE SLICES & BRIE

BABY LEAF SPINACH, BERMUDA ONION, APPLEWOOD SMOKED BACON & ROMANO

Pasta Bar

INCLUDES YOUR CHOICE OF TWO STYLES OF PASTAS & TWO SAUCES

INGREDIENTS
ARTICHOKE HEARTS
ROMA TOMATOES
FRESH BASIL
CAPERS
OLIVES
BROCCOLI
PARMESAN CHEESE
ROASTED RED PEPPERS
MUSHROOMS

PASTA
PENNE
BOWTIE
CHEESE TORTELLINI

PROTEIN
SHRIMP
CHICKEN
SCALLOPS
SIRLOIN
MEATBALLS

SAUCES
CHEF'S SAUCE
ZESTY MARINARA
BASIL PESTO
ROASTED GARLIC CREAM

$19.95 PER GUEST

Carving Station

SERVED WITH FRESH BREAD

HERB CRUSTED TENDERLOIN
SLOW ROASTED BEEF TENDERLOIN SERVED WITH
WHOLE GRAIN MUSTARD & HORSERADISH SAUCE
SERVES 50 $800

CINNAMON-SPICED PORKLOIN
SLOW-ROASTED PORKLOIN SPICED WITH A HINT OF
CINNAMON SERVED WITH WARM APPLE CHUTNEY
SERVES 50 $350

PRIME RIB
SLOW ROASTED PRIME RIB OF BEEF
SERVED WITH HORSERADISH SAUCE & AU JUS
SERVES 50 $700

HONEY GLAZED HAM
BAKED HAM GLAZED WITH CITRUS & HONEY
SERVES 100 $600

ROASTED STEAMSHIP OF BEEF
SLOW ROASTED STEAMSHIP OF BEEF SERVED WITH
AU JUS, HORSERADISH SAUCE & DIJON MUSTARD
SERVES 100 $750

LEG OF LAMB
ROSEMARY & GARLIC CRUSTED LAMB SERVED WITH MINT JELLY
SERVES 50 $800

TURKEY
HERB ROASTED TURKEY BREAST SERVED WITH
FRESH SAGE VOULET
SERVES 50 $350

BEEF BRISKET
HORSERADISH, HONEY MUSTARD, BBQ, MARSALA DEMI-GLAZE
SERVES 50 $450

Sautéed or Grilled Leg of Lamb Station

WITH YOUR CHOICE OF CONDIMENTS, APPLE MINT SLAW,
MINT JELLY, PORT REDUCTION & TOMATO BASIL RELISH
SERVES 50 $800

Sushi Station

HAND ROLLED SUSHI FEATURING A VARIETY OF SALMON, TUNA, CALIFORNIA, SESAME & CUSTOM ROLLS
$12 PER GUEST 4 PIECES PER PERSON

Gull Lake Dinner Buffet

ALL BUFFETS COME WITH FRESH BREAD AND BUTTER

STANDARD $24:
CHOICE OF ONE ENTRE, ONE STARCH & ONE VEGETABLE

DELUXE $27.50
CHOICE OF TWO ENTREES, ONE SALAD, ONE STARCH & ONE VEGETABLE

ELITE $29.50
CHOICE OF THREE ENTREES, TWO SALADS, TWO STARCHES & ONE VEGETABLE

SALMON CITRON
GRILLED ATLANTIC SALMON WITH SAUTED WHITE
WINE CAPERS, GARLIC IN A LEMON DILL CREAM SAUCE

PORK CHASSEUR
ROASTED PORK LOIN SERVED WITH SAUTED MUSHROOMS,
TOMATO CONCASSE, TARRAGON, WHITE WINE
& DEMI GLACE REDUCTION

GLCC PRIME RIB
SLOW ROASTED PRIME RIB SERVED WITH
AU JUS & CREAMY HORSERADISH SAUCE

CHICKEN MARSALA
GRILLED CHICKEN BREAST TOPPED WITH
SAUTED MUSHROOMS, RED PEPPER, CARAMELIZED SHALLOTS
& SCALLIONS IN A MARSALA CREAM SAUCE

BEEF TIPS
SLOW ROASTED BEEF TIPS WITH MUSHROOMS, ONIONS
& RED WINE SERVED WITH RICE MEDLEY

CHICKEN PICATTA
PAN-SEARED CHICKEN WITH WHITE WINE CAPER SAUCE

TUSCAN CHICKEN
SAUTED CHICKEN, MUSHROOMS, BASIL, GARLIC
& SUNDRIED TOMATO CREAM

STARCH
RICE PILAF
SMASHED RED POTATOES
DUCHESS POTATOES
WILD RICE
ROASTED REDSKINS

VEGETABLE
MATCHSTICK VEGETABLES
ROASTED VEGETABLES
BROCCOLI WITH JULIENNE CARROTS
GREEN BEANS WITH ALMONDS
PEA PODS & CARROTS
ASPARAGUS (BASED ON AVAILABILITY)

Plated Dinner Entrees

ALL ENTRES COME SERVED WITH BREAD AND BUTTER, HOUSE SALAD, STARCH & VEGETABLE

TUSCAN CHICKEN
GRILLED CHICKEN BREAST FINISHED WITH A SHERRY WINE & SUN-DRIED TOMATO REDUCTION.
$25

CHICKEN PICATTA
PAN-SEARED CHICKEN BREAST FINISHED WITH A WHITE WINE CAPER SAUCE.
$25

CHICKEN MARSALA
PAN-SEARED CHICKEN BREAST FINISHED WITH SAUTED MUSHROOMS & ROASTED RED PEPPERS IN A MARSALA CREAM SAUCE
$26

CARIBBEAN CHICKEN
GRILLED CHICKEN BREAST RUBBED WITH CARIBBEAN JERK SAUCE, TOPPED WITH PINEAPPLE-MANGO SALSA.
$25

PORK CHASSEUR
HERB-ENCRUSTED PORKLOIN FINISHED WITH MUSHROOMS AND TARRAGON TOMATO CON CASSE DEMI-GLACE.
$25

ROASTED PORKLOIN
SLOW-ROASTED PORK LOIN FINISHED WITH PORT WINE VELOUT
$25

FILET MIGNON
GRILLED BEEF TENDERLOIN FINISHED WITH RED WINE BURGUNDY SAUCE
6OZ $33
8OZ $38

MADEIRA SIRLOIN
GRILLED HERB-ENCRUSTED SIRLOIN FINISHED WITH MUSHROOMS IN A MADEIRA WINE SAUCE
6OZ $26
8OZ $28

NY STRIP STEAK
GRILLED STRIP LOIN FINISHED WITH ROSEMARY & MUSHROOM DEMI-GLACE.
$35

PRIME RIB
SLOW-ROASTED PRIME RIB FINISHED WITH AU JUS.
$32

ROASTED TENDERLOIN
SLOW-ROASTED 6 OZ BEEF TENDERLOIN, SLICED AND FINISHED WITH ROSEMARY RED WINE REDUCTION
$33

WHITEFISH PICATTA
BROILED MICHIGAN WHITEFISH FINISHED WITH WHITE WINE CAPER SAUCE.
$28

WHITEFISH BLANCO
PAN-SEARED MICHIGAN WHITEFISH FINISHED WITH LEMON BEURRE BLANC.
$28

PESTO SALMON
PAN-SEARED ATLANTIC SALMON TOPPED WITH BASIL PESTO ASIAGO CHEESE FINISHED WITH LEMON BUTTER SAUCE.
$29

MEDITERRANEAN SALMON
PAN-SEARED ATLANTIC SALMON FILET TOPPED WITH ARTICHOKE & OLIVE RELISH, FINISHED WITH SUNDRIED TOMATO BUTTER.
$29

***ADD A LOBSTER TAIL TO ANY ENTRE**
MARKET PRICE

Sweets & Desserts

$5.95 per guest

CHOCOLATE TOFFEE TORTE
WITH STRAWBERRY PUREE

FLOURLESS CHOCOLATE TORTE
WITH RASPBERRY SAUCE

SWEET TABLE
INCLUDING:
MINI COOKIES, LEMON BARS, FRUIT BARS, BROWNIES, CREAM PUFFS,
PETIT CHEESECAKES & CANNOLI

CHOCOLATE FOUNTAIN
RENTAL $250.00
SKEWERED STRAWBERRIES & PINEAPPLE
$2.95++ PER PERSON

MINI COOKIES, CREAM PUFFS
& MARSHMALLOWS
$2.95 ++ PER PERSON

GRAND MARNIER CHOCOLATE MOUSSE, FRESH CREAM & CHOCOLATE GARNISH

GLCC CHEESECAKE
WITH FRESH CREAM
CHOICE OF: CHOCOLATE,
RASPBERRY OR CARAMEL

Late Night Pizza

$14

12" STONE BAKED CRUST

2 TOPPINGS PER PIZZA

SAUSAGE

PEPPERONI

BACON

BLACK OLIVES

MUSHROOMS

PINEAPPLE

HAM

ROASTED RED PEPPERS

GREEN OLIVES

ONIONS

ARTICHOKE HEARTS

BASIL

MOZZARELLA

GOAT CHEESE

THREE CHEESE BLEND

GLUTEN FREE PIZZA CRUST

Beverage & Bar Service

ALL PRICES INCLUDE BARTENDERS, GLASSWARE, ICE, NAPKINS, GARNISHES & MIXERS

OPEN BEVERAGE & BAR SERVICE
(PER DRINK, GRATUITY NOT INCLUDED)

WELL BRANDS
$5.00 / $5.50

CALL BRANDS
$6.00 / $7.50

PREMIUM BRANDS
$7.00 / $8.50

CORDIALS
$8.00

GLASS WINE (HOUSE)
$6.00

DOMESTIC BEER
$4.00

IMPORTED BEER/CRAFT BEER
$5.00

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS
$1.95

JUICES
$2.25

GINGER BEER
$3.50

NON-ALCOHOLIC IMPORTED
$3.00

NON-ALCOHOLIC DOMESTIC
$3.00

HOUSE CHAMPAGNE/WINE
$20 PER BOTTLE

PUNCH BOWLS PER GALLON

ALCOHOLIC PUNCH
$60

CHAMPAGNE PUNCH
$50

NON-ALCOHOLIC PUNCH
$15

BOTTLE BAR
(TO NEAREST 1/10 BOTTLE)

HOUSE LIQUORS
$62

CALL LIQUORS
$72

PREMIUM LIQUORS
$82

TOP SHELF/ELITE
$92
(TO NEAREST 1/10 BOTTLE)

KEG BEER

DOMESTIC 1/4 BARREL
$135

DOMESTIC 1/2 BARREL
$205

IMPORTED 1/4 BARREL
$235

IMPORTED 1/2 BARREL OF CRAFT BEER
$305

Functions

WEDDINGS ARE REQUIRED TO MAKE A $1,000 DEPOSIT TO RESERVE THE DATE. FUNCTIONS UNDER 100 GUESTS WILL REQUIRE A $250 DEPOSIT. THIS FEE APPLIES TOWARDS YOUR FINAL BALANCE. ANY EVENT HELD ON A DATE THAT THE CLUB IS USUALLY CLOSED WILL BE CHARGED A $250 OPENING FEE. THERE IS A $1,500 ROOM RENTAL FEE AND AN $8,000 FOOD & BEVERAGE MINIMUM ON SATURDAYS, A $1,500 ROOM RENTAL FEE AND A $5,000 FOOD AND BEVERAGE MINIMUM FOR FRIDAYS AND A $500 ROOM RENTAL FEE ONLY, FOR SUNDAYS. IF YOU PLAN ON HAVING YOUR CEREMONY HERE, THERE IS A $1 PER CHAIR FEE FOR THE CEREMONY SITE. YOU WILL HOLD THE ROOM FROM 9 AM UNTIL 12 PM.

Menu Prices

ALL MENU PRICES ARE EFFECTIVE UNTIL DECEMBER 2019 AND ARE SUBJECT TO CHANGE WITHOUT NOTICE. SIX-PERCENT MICHIGAN STATE SALES TAX AND A TWENTY-PERCENT GRATUITY WILL AUTOMATICALLY BE CHARGED TO ALL FOOD AND BEVERAGE BILLS. ANY GROUP REQUESTING TAX EXEMPT STATUS MUST SUBMIT A COPY OF THEIR MICHIGAN STATE SALES EXEMPT CERTIFICATE PRIOR TO THE FUNCTION.

Food & Beverage

IN ACCORDANCE WITH MICHIGAN STATE LAWS, GULL LAKE COUNTRY CLUB IS THE ONLY AUTHORIZED LICENSEE TO SELL, SERVE OR FURNISH LIQUOR, BEER, WINE OR FOOD ON THE PREMISES. WITH THE EXCEPTION OF WEDDING CAKE, NO FOOD OR BEVERAGE OF ANY KIND IS PERMITTED TO BE BROUGHT ON CLUB PROPERTY. UNDER NO CIRCUMSTANCE WILL ALCOHOL BE SERVED TO CHILDREN.

Guarantee

WE REQUIRE A GUARANTEE OF THE NUMBER OF GUESTS ATTENDING ALL FUNCTIONS AT LEAST 72 HOURS PRIOR TO THE EVENT. IF NO GUARANTEE IS RECEIVED WE CONSIDER THE ORIGINAL ESTIMATE TO BE THE GUARANTEE. YOU WILL BE CHARGED THE ACTUAL NUMBER OF GUESTS SERVED OR THE GUARANTEE, WHICHEVER IS GREATER.
FUNCTIONS HAVING MENUS WITH A CHOICE OF ENTRES MUST INCLUDE WITH THE GUARANTEE A PRE-ORDER OF THE INDIVIDUAL ENTRES.

Rooms & Sizes

THE GULL LAKE COUNTRY CLUB CLUBHOUSE OFFERS FOUR ROOMS OF VARIOUS SIZES AND ATMOSPHERES. THE CLUBHOUSE BUILDING IS A NON-SMOKING FACILITY.

THE LAKEVIEW ROOM IS LOCATED IN THE CLUBHOUSE
AND HOLDS APPROXIMATELY 275 PEOPLE.

THE BOAT BAR IS ALSO LOCATED IN THE CLUBHOUSE,
IS AVAILABLE FOR DAY FUNCTIONS AND HOLDS 75 PEOPLE.

THE QUARTERDECK, ALSO IN THE CLUBHOUSE,
HOLDS APPROXIMATELY 50 PEOPLE.

THE GRILLE, SITTING ON THE 18TH GREEN WITH A SPORTY ATMOSPHERE
IS EXCELLENT FOR OUTINGS AND CAUSAL EVENTS. HOLDS APPROXIMATELY 125 PEOPLE.

Gull Lake Country Club is not responsible for any lost, stolen or abandoned property.