

2024 Event & Catering Menu



Thank you for considering Railside Golf Club for your special event. Our team is eager to share our custom menu options and space availability in the pages that follow.

Should you have any questions, please reach out to Kristie Emmons at kristie@railsidegolf.com or 616.878.1140. We look forward to serving you.



Venue Rental Rates

| THE UNION PAVILION AT RAILSIDE | Venue Rental | Food & Beverage Minimum |
|--|--------------|-------------------------|
| Sunday - Tuesday | \$1,000 | \$6,000 |
| Wednesday - Thursday | \$1,500 | \$6,000 |
| Friday | \$2,000 | \$7,500 |
| Saturday | \$3,000 | \$7,500 |
| Off-Season Union Pavilion Rental (Jan 1 - Apr 1) | \$1,000 | \$6,000 |

Member Discount: \$500 Off Venue Rental.

CEREMONY SITE \$1,500

PRIVATE DINING SPACE | ALDER ROOM (30 PERSON MAX)

Room Rental **\$250**

Member Discount: \$100 Off



Pricing Subject to 6% Michigan Sales Tax and 22% Service Charge.

Breakfast

BREAKFAST BUFFET

All Breakfast's served with Orange Juice and Regular Coffee. (Decaffeinated Coffee available upon request).

Sand Trap Buffet 20

Scrambled Eggs with your choice of Bacon or Sausage Links. Served with American Potatoes, assorted Pastries, and seasonal Fruit.

Deluxe Continental Breakfast 15

Assorted Breakfast Pastries, seasonal Fruit, Vanilla Greek Yogurt, and Granola.

Breakfast Burritos 19

Flour Tortillas filled with scrambled Eggs, Peppers, Onions, and Cheddar Cheese. Served with House-made Salsa, Sour Cream, American Potatoes, and assorted Pastries.

PLATED BREAKFAST

Carolina Breakfast 13

Croissant with scrambled Eggs, Bacon, Cheddar Cheese, and seasonal Fruit.

American Open 15

Scrambled Eggs with your choice of Bacon or Sausage Links. Served with American Potatoes and assorted Pastries.

Heart Smart **GF** 17

Scrambled Eggs, Peppers & Onions with your choice of Turkey Bacon or Turkey Sausage Links. Served with seasonal Fruit and Vanilla Greek Yogurt.

Breakfast Burritos 15

Flour Tortillas filled with scrambled Eggs, Peppers, Onions, and Cheddar Cheese. Served with House-made Salsa, Sour Cream, American Potatoes, and assorted Pastries.



BREAKFAST ENHANCEMENTS

Homemade Biscuits & Sausage Gravy 5

Made to Order Omelet Station **V GF** 6

Belgian Waffles with whipped Cream & Berries **V** 4

Bacon or Sausage Links **GF** 5

Turkey Bacon or Turkey Sausage Links **GF** 6

Assorted Bagels, Cream Cheese & Jam **V** 4

French Toast, Butter & Maple Syrup **V** 4

Greek Yogurt Parfait 4

Fruit Salad **GF** 4

Assorted Pastries **V** 3

Juice Bar 4

Choose two: Apple, Cranberry, Grapefruit, or Pineapple Juice.



Plated Lunch

Plated Lunches include a choice of Salad, with Rolls & Butter, Entree, Vegetable and Starch. Served with Lemonade, Iced Tea, and Regular Coffee. (Decaffeinated Coffee available upon request).

BEEF

Bistro Filet **GF** 30

Bistro Filet grilled medium with your choice of compound Herb Butter or Red Wine Demi-glace.

Pot Roast **GF** 27

Oven-roasted Pot Roast with a Mushroom gravy.

Filet Mignon

Beef Filet **GF** *MP*

Choice Beef Filet grilled medium with your choice of compound Herb Butter or Red Wine Demi-glace.

SEAFOOD

Michigan Whitefish **GF** 25

Herb-encrusted Lake Michigan Whitefish Fillet with a Lemon Cream sauce.

Atlantic Salmon **GF** 28

Atlantic Salmon Fillet with a White Wine Dill sauce.



POULTRY & PORK

Prosciutto Chicken **GF** 26

Oven-roasted Chicken Breast, Provolone Cheese, and Prosciutto with a Red Pepper sauce.

Chicken Marsala **GF** 25

Chicken Breast lightly dusted with seasoned Flour and Pan-fried. Topped with a savory sauteed Mushroom Marsala sauce.

Smothered Chicken **GF** 25

Marinated grilled Chicken Breast, sautéed Mushrooms, and caramelized Onions with a three-Cheese sauce and Demi-glace.

Pesto Chicken **GF** 25

Marinated grilled Chicken Breast with a Pesto Cream sauce. Garnished with Sun-dried Tomatoes.

Pork Tenderloin **GF** 25

Herb-encrusted roasted Pork Tenderloin with a Michigan Cherry Demi-glace.

PASTA / VEGETARIAN

Pasta Primavera **V GFO** 20

Cavatappi Pasta with roasted Vegetables and Marinara sauce.

ADD GRILLED CHICKEN 5

Pasta Alfredo **V GFO** 22

Cavatappi Pasta with Alfredo sauce. topped with fresh Herbs and Parmesan Cheese.

ADD GRILLED CHICKEN 5

Ancient Grains **V GFO** 20

Grain Blend of Rice, Quinoa, Kale, Barley, and roasted Vegetables.

CHOICE OF ONE OF EACH

SALAD

House **V GF**

Mixed Greens, Heirloom Tomatoes, Cucumbers, and Red Onions. Served with House-made Ranch and Raspberry Vinaigrette dressings.

Caesar **V GFO**

Romaine Lettuce, Parmesan, and Croutons. Served with Caesar and House-made Ranch dressings.

VEGETABLE

Sautéed Green Beans **V GF**

Glazed Baby Carrots **V GF**

Roasted Vegetable Medley **V GF**

Roasted Broccoli **V GF**

STARCH

Mashed Potatoes **V GF**

Roasted Yukon Gold Potatoes **V GF**

Wild Rice Pilaf **V GF**

Au Gratin Potatoes **V**

ENTRÉE

ENHANCEMENTS

Additional Entrée 9

Plated Lunch (cont.)

WRAPS

Served with Kettle Chips, Dill Pickle, Lemonade, Iced Tea, and Regular Coffee. (Decaffeinated Coffee available upon request).

Smoked Turkey & Cheddar 17

Smoked Turkey, Cheddar, Lettuce, Tomatoes, and Mayo. Wrapped in a Flour Tortilla.

Ham & Swiss 17

Ham, Swiss, Lettuce, Tomatoes, and Mayo. Wrapped in a Flour Tortilla.

Mediterranean Veggie **V** 17

Feta, Hummus, Red Peppers, Cucumbers, Kalamata Olives, Red Onions, and Tzatziki. Wrapped in a Flour Tortilla.

Railside Club 17

Turkey, Bacon, American, Swiss, Lettuce, Tomatoes, and Garlic-Herb Mayo. Wrapped in a Flour Tortilla.

Chicken Salad 17

Chicken Salad, dried Cherries, Onions, Celery, and dressing. Wrapped in a Flour Tortilla.

ENTRÉE SALAD

Served with Rolls & Butter, Lemonade, Iced Tea, Regular Coffee. (Decaffeinated Coffee available upon request).

House **V GF** 11

Mixed Greens, Heirloom Cherry Tomatoes, Cucumbers, and Red Onions. Served with House-made Ranch and Raspberry Vinaigrette dressings.

Caesar **V GFO** 11

Romaine Lettuce, Parmesan, Croutons. Served with House-made Ranch and Caesar dressings.

Greek **V GF** 13

Romaine Lettuce, Feta, Cucumbers, Tomatoes, Kalamata Olives, Red Onions, and Banana Peppers. Served with Greek dressing.

Salad Enhancements

Chicken **GF** 6

Salmon **GF** 8

Chicken Salad **GF** 7

Steak **GF** 10



Buffet Lunch

Lunch Buffet include a choice of Salad, with Rolls & Butter, Entree, Vegetable and Starch. Served with Lemonade and Iced Tea. (Decaffeinated Coffee available upon request).

BEEF

Bistro Filet **GF** 35

Bistro Filet grilled medium with your choice of compound Herb Butter or Red Wine Demi-glace.

Pot Roast **GF** 32

Oven-roasted Pot Roast with a Mushroom gravy.

Filet Mignon

Beef Filet **GF** **MP**

Choice Beef Filet grilled medium with your choice of compound Herb Butter or Red Wine Demi-glace.



SEAFOOD

Atlantic Salmon **GF** 27

Atlantic Salmon Fillet with a White Wine Dill sauce.

POULTRY & PORK

Prosciutto Chicken **GF** 32

Oven-roasted Chicken Breast, Provolone Cheese, and Prosciutto with a Red Pepper sauce.

Chicken Marsala **GF** 31

Chicken Breast lightly dusted with seasoned Flour and Pan-fried. Topped with a savory sauteed Mushroom Marsala sauce.

Smothered Chicken **GF** 31

Marinated grilled Chicken Breast, sautéed Mushrooms, and caramelized Onions with a three-Cheese sauce and Demi-glace.

Pesto Chicken **GF** 31

Marinated grilled Chicken Breast with a Pesto Cream sauce. Garnished with Sun-dried Tomatoes.

Pork Tenderloin **GF** 31

Slow-roasted Herb-encrusted Pork Tenderloin with a Michigan Cherry Demi-glace.



CHOICE OF ONE OF EACH

SALAD

House **V GF**

Mixed Greens, Heirloom Cherry Tomatoes, Cucumbers, and Red Onions. Served with House-made Ranch and Raspberry Vinaigrette dressings.

Caesar **V GFO**

Romaine Lettuce, Parmesan, and Croutons. Served with Caesar and House-made Ranch dressings.

VEGETABLE

Sautéed Green Beans **V GF**

Glazed Baby Carrots **V GF**

Roasted Vegetable Medley **V GF**

Roasted Broccoli **V GF**

STARCH

Mashed Potatoes **V GF**

Roasted Yukon Gold Potatoes **V GF**

Wild Rice Pilaf **V GF**

Au Gratin Potatoes **V**

BUFFET

ENHANCEMENTS

Additional Entrée 9

Additional Salad 5

Additional Vegetable 3

Additional Starch 3

V — Vegetarian (May Contain Dairy or Eggs) **GF** — Gluten-Free **GFO** — Gluten-Free Option by Request
 Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs, or Unpasteurized Milk May Increase Your Risk of Foodborne Illness.
 Pricing Subject to 6% Michigan Sales Tax and 22% Service Charge.

Additional Buffet Lunch Options

All Lunches served with Lemonade, Iced Tea, and Regular Coffee. (Decaffeinated Coffee available upon request). Unavailable for Weddings.

FIESTA **GFO** 20

Seasoned Ground Beef, soft & hard Tortilla Shells, Spanish Rice, Black Beans, and Tortilla Chips. Served with Lettuce, Tomatoes, Onions, shredded Cheese, House-made Salsa, and Sour Cream.

ENHANCEMENTS

Pulled Adobo Chicken **3 GF**
 Shredded Beef Carnitas **5 GF**
 Pork Carnitas **4 GF**
 Queso Cheese Dip **3 V GF**
 Guacamole **4 V GF**

GRILLED BURGERS & CHICKEN 20

¼ lb. Burgers and grilled Chicken with Buns. Served with Lettuce, Tomatoes, Onions, Cheese, Ketchup, Mustard, Mayo, Relish, and Kettle Chips.

ITALIAN 19

Cavatappi Pasta, Marinara sauce, Alfredo sauce, grilled Chicken, and roasted Vegetables. Served with Caesar Salad and Breadsticks.

ADD MEATBALLS \$3

FLATBREAD PIZZA 19

Assorted Flatbread Pizzas: Pepperoni, Margarita, and BBQ Chicken. Served with Caesar Salad and Breadsticks.

AMERICAN BBQ 19

Pulled Pork Sliders. Served with Carolina & Sweet BBQ sauces, Kettle Chips, and Coleslaw.

ADD PORK BBQ RIBS 7

ADD GRILLED BBQ CHICKEN 5

WRAPS 16

Choice of two Wraps. Served with Kettle Chips and a Dill Pickle.

Smoked Turkey & Cheddar

Smoked Turkey, Cheddar, Lettuce, Tomatoes, and Mayo. Wrapped in a Flour Tortilla.

Ham & Swiss

Ham, Swiss, Lettuce, Tomatoes, and Mayo. Wrapped in a Flour Tortilla.

Mediterranean Veggie **V**

Feta, Hummus, Red Peppers, Cucumbers, Kalamata Olives, Red Onions, and Tzatziki. Wrapped in a Flour Tortilla.

Railside Club

Turkey, Bacon, American, Swiss, Lettuce, Tomatoes, and Garlic-Herb Mayo. Wrapped in a Flour Tortilla.

Chicken Salad

Chicken Salad, dried Cherries, Onions, Celery, and dressing. Wrapped in a Flour Tortilla.



SOUP & SALAD 16

Choice of one Soup & one Salad. Served with Rolls & Butter.

SOUPS

Cheddar Broccoli **V GF**
 Chicken Noodle
 Loaded Potato
 Creamy Tomato Basil **V GF**

SALADS

House **V GF**

Mixed Greens, Heirloom Cherry Tomatoes, Cucumbers, and Red Onions. Served with House-made Ranch and Raspberry Vinaigrette dressings.

Caesar **V GFO**

Romaine Lettuce, Parmesan, Croutons. Served with House-made Ranch and Caesar dressings.

Greek **V GF**

Romaine Lettuce, Feta, Cucumbers, Tomatoes, Kalamata Olives, Red Onions, and Banana Peppers. Served with Greek dressing.

BUFFET ENHANCEMENTS

Mac n' Cheese **3 V** Soup **3 V GFO**
 Corn Bread **2 V** Greek Salad **6**
 Potato Salad **2 GF V GF**
 Coleslaw **2 GF** House Salad **5**
 Pasta Salad **3 V GF**
 Fruit Salad **4 GF** Caesar Salad **5 V GFO**

DESSERT ENHANCEMENTS

Cookies **2 V**
 Brownies **2 V**
 Macarons **5 V GF**
 Petit Fours **4 V**
 Mini Cheesecakes **4 V**
 Chocolate covered Strawberries per dozen **11 V GF**

V — Vegetarian (May Contain Dairy or Eggs) **GF** — Gluten-Free **GFO** — Gluten-Free Option by Request
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Buffet Dinner

Dinner Buffet include a choice of Salad, with Rolls & Butter, Entree, Vegetable and Starch. Served with Lemonade and Iced Tea. (Decaffeinated Coffee available upon request).

BEEF

Bistro Filet GF 40

Bistro Filet grilled medium with your choice of compound Herb Butter or Red Wine Demi-glace.

Pot Roast GF 37

Oven-roasted Pot Roast with a Mushroom gravy.

Herb-encrusted Choice

Cut Prime Rib GF 39

Slow-roasted to medium rare Choice Prime Rib seasoned with roasted Garlic and Herbs. Served with Au Jus and Horseradish Cream sauce. Add \$100 for chef-carving station.

Filet Mignon

Beef Filet GF MP

Choice Beef Filet grilled medium with your choice of compound Herb Butter or Red Wine Demi-glace.



SEAFOOD

Atlantic Salmon GF 33

Atlantic Salmon Fillet with a White Wine Dill sauce.

POULTRY & PORK

Prosciutto Chicken GF 37

Oven-roasted Chicken Breast, Provolone Cheese, and Prosciutto with a Red Pepper sauce.

Chicken Marsala GF 36

Chicken Breast lightly dusted with seasoned Flour and Pan-fried. Topped with a savory sauteed Mushroom Marsala sauce.

Smothered Chicken GF 36

Marinated grilled Chicken Breast, sautéed Mushrooms, and caramelized Onions with a three-Cheese sauce and Demi-glace.

Pesto Chicken GF 36

Marinated grilled Chicken Breast with a Pesto Cream sauce. Garnished with Sun-dried Tomatoes.

Pork Tenderloin GF 36

Slow-roasted Herb-encrusted Pork Tenderloin with a Michigan Cherry Demi-glace.



CHOICE OF ONE OF EACH

SALAD

House V GF

Mixed Greens, Heirloom Cherry Tomatoes, Cucumbers, and Red Onions. Served with House-made Ranch and Raspberry Vinaigrette dressings.

Caesar V GFO

Romaine Lettuce, Parmesan, and Croutons. Served with Caesar and House-made Ranch dressings.

VEGETABLE

Sautéed Green Beans V GF

Glazed Baby Carrots V GF

Roasted Vegetable Medley V GF

Roasted Broccoli V GF

STARCH

Mashed Potatoes V GF

Roasted Yukon Gold Potatoes V GF

Wild Rice Pilaf V GF

Au Gratin Potatoes V

BUFFET

ENHANCEMENTS

Additional Entrée 9

Additional Salad 5

Additional Vegetable 3

Additional Starch 3

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Additional Buffet Dinner Options

All Dinners served with Lemonade, Iced Tea, and Regular Coffee. (Decaffeinated Coffee available upon request). Unavailable for Weddings.

FIESTA **GFO** 35

Seasoned Ground Beef, soft & hard Tortilla Shells, Spanish Rice, Black Beans, and Tortilla Chips. Served with Lettuce, Tomatoes, Onions, shredded Cheese, House-made Salsa, and Sour Cream.

ENHANCEMENTS

Pulled Adobo Chicken 3 **GF**
 Shredded Beef Carnitas 5 **GF**
 Pork Carnitas 4 **GF**
 Queso Cheese Dip 3 **V GF**
 Guacamole 4 **V GF**



BUFFET ENHANCEMENTS

Mac n' Cheese 3 **V**
 Corn Bread 2 **V**
 Potato Salad 2 **GF**
 Coleslaw 2 **GF**
 Pasta Salad 3
 Fruit Salad 4 **GF**
 Soup 3 **V GFO**
 Greek Salad 6 **V GF**
 House Salad 5 **V GF**
 Caesar Salad 5 **V GFO**



GRILLED BURGERS & CHICKEN 24

¾ lb. Burgers and grilled Chicken with Buns. Served with Lettuce, Tomatoes, Onions, Cheese, Ketchup, Mustard, Mayo, Relish, and Kettle Chips.

ITALIAN 24

Cavatappi Pasta, Marinara sauce, Alfredo sauce, grilled Chicken, and roasted Vegetables. Served with Caesar Salad and Breadsticks.

ADD MEATBALLS \$3

FLATBREAD PIZZA 24

Assorted Flatbread Pizzas: Pepperoni, Margarita, and BBQ Chicken. Served with Caesar Salad and Breadsticks.

AMERICAN BBQ 24

Pulled Pork Sliders. Served with Carolina & Sweet BBQ sauces, Kettle Chips, and Coleslaw.

ADD PORK BBQ RIBS 7

ADD GRILLED BBQ CHICKEN 5

DESSERT ENHANCEMENTS

Cookies 2 **V**
 Brownies 2 **V**
 Macarons 5 **V GF**
 Petit Fours 4 **V**
 Mini Cheesecakes 4 **V**
 Chocolate covered Strawberries per dozen 11 **V GF**



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Appetizers

PRICED PER PERSON

COLD

Bruschetta **V** 5
Diced Tomatoes, Onions, Garlic, Basil, and Balsamic. Served with baked Crostini.

Traditional Shrimp Cocktail **GF** 9
Served with Cocktail sauce and Lemon.

Beef Crostini 7
Beef Tenderloin seared rare with a Goat Cheese spread, Michigan Cherry Chutney and fresh Herbs.

HOT

Meatballs 4
All Beef Meatballs tossed in BBQ sauce.

Teriyaki Marinated Skewers
Chicken 6 **GF**
Beef 7 **GF**

Spring Rolls **GF**
Vegetable 4
Chicken 6
Served with a Sweet Chili sauce.

Salted Pretzel Bites **V** 5
Served with House-made Beer Cheese.

Spanakopita **V** 5
Flaky Phyllo Dough filled with Spinach, Feta, Garlic, and Herbs. Served with Tzatziki sauce.

Chicken Wings 7
Bone-in Wings tossed in your choice of BBQ or Buffalo sauce. Served with House-made Ranch dressing.

Stuffed Mushrooms **V** 5
Mushrooms stuffed with Cream Cheese, Garlic, and Herbs.

Mini Crab Cakes 7
Super Lump Crab, Red Peppers, Red Onions, Chives, Lemon, with a whole grain Mustard aioli.



Displays

Seasonal Fruit Display **V GF**
Assorted seasonal Fruits.
Small (Serves approx. 25 people) 165
Large (Serves approx. 50 People) 330

Seasonal Vegetable Display **V GF**
Assorted seasonal Vegetables. Served with House-made Ranch dressing.
Small (Serves approx. 25 people) 135
Large (Serves approx. 50 People) 270

Anti-Pasta Display **GFO**
Grilled Asparagus, Squash, Zucchini, Olive Medley, roasted Red Peppers, Banana Peppers, Salami, and domestic Cheese. Served with baked Crostini and gourmet Crackers.
Small (Serves approx. 25 people) 220
Large (Serves approx. 50 People) 440

Artisan Cheese Display **V GFO**
Chef's selection of gourmet Cheeses, dried Fruits, Nuts and Berries. Served with gourmet Crackers & Breads.
Small (Serves Approx. 25 people) 200
Large (Serves Approx. 50 People) 400

Charcuterie Display **V GFO**
Chef's selection of gourmet Cheeses, dried Fruits, cured Meats, and grilled vegetables. Served with crackers & Breads.

Small (Serves Approx. 25 people) 300
Large (Serves Approx. 50 People) 600

Dips

PRICED PER PERSON

COLD DIPS

House-Made Roasted Garlic Hummus **V GFO** 6
Served with seasonal Vegetables and fried Naan Bread.

Smoked Whitefish Dip **GFO** 7
Lake Michigan Whitefish, Cream Cheese, roasted Red Peppers, and Herbs. Served with fried Naan Bread.

WARM DIPS

Buffalo Chicken Dip **GFO** 5
Served with fried Naan Bread.

Railside Artichoke Dip **V GFO** 4
Artichokes, Parmesan, Cream Cheese, caramelized Shallots, and roasted Garlic. Served with fried Naan Bread.

Queso Dip **GF** 4
Served with Tortilla Chips.



Plated Dinner

All Plated Dinners include a choice of Salad, with Rolls & Butter, Entree, Vegetable and Starch. Served with Lemonade, Iced Tea, Regular & Decaffeinated Coffee.

BEEF

Bistro Filet **GF** 36

Bistro Filet grilled medium with your choice of compound Herb Butter or Red Wine Demi-glace.

Pot Roast **GF** 32

Slow oven-roasted Pot Roast with a Mushroom gravy.

Filet Mignon

Beef Filet **GF** *MP*

Choice Beef Filet grilled medium with your choice of compound Herb Butter or Red Wine Demi-glace.

SEAFOOD

Michigan Whitefish **GF** 31

Herb-encrusted Lake Michigan Whitefish Fillet with a Lemon Cream sauce.

Atlantic Salmon **GF** 33

Atlantic Salmon Fillet with a White Wine Dill sauce.



POULTRY & PORK

Prosciutto Chicken **GF** 32

Oven-roasted Chicken Breast, Provolone Cheese, Prosciutto with a Red Pepper sauce.

Chicken Marsala **GF** 31

Chicken Breast lightly dusted with seasoned Flour and Pan-fried. Topped with a savory sauteed Mushroom Marsala sauce.

Smothered Chicken **GF** 31

Marinated grilled Chicken Breast, sautéed Mushrooms, and caramelized Onions with a Three-Cheese sauce and Demi-glace.

Pesto Chicken **GF** 31

Marinated grilled Chicken Breast with a Pesto Cream sauce. Garnished with Sun-dried Tomatoes.

Pork Tenderloin **GF** 31

Herb-encrusted roasted Pork Tenderloin with a Michigan Cherry Demi-glace.

PASTA / VEGETARIAN

Pasta Primavera **V GFO** 20

Cavatappi Pasta with roasted Vegetables and Marinara sauce.

ADD GRILLED CHICKEN 5

Pasta Alfredo **V GFO** 22

Cavatappi Pasta with Alfredo sauce. topped with fresh Herbs and Parmesan Cheese.

ADD GRILLED CHICKEN 5

Ancient Grains **V GFO** 20

Grain Blend of Rice, Quinoa, Kale, Barley, and roasted Vegetables.

CHOICE OF ONE OF EACH

SALAD

House **V GF**

Mixed Greens, Heirloom Tomatoes, Cucumbers, and Red Onions. Served with House-made Ranch and Raspberry Vinaigrette dressings

Caesar **V GFO**

Romaine Lettuce, Parmesan, and Croutons. Served with Caesar and House-made Ranch dressings.

VEGETABLE

Sautéed Green Beans **V GF**

Glazed Baby Carrots **V GF**

Roasted Vegetable Medley **V GF**

Roasted Broccoli **V GF**

STARCH

Mashed Potatoes **V GF**

Roasted Yukon Gold Potatoes **V GF**

Wild Rice Pilaf **V GF**

Au Gratin Potatoes **V**

ENTRÉE

ENHANCEMENTS

Additional Entrée 9

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Desserts

Peanut Butter Pie 10

Milk Chocolate, Peanut Butter Mousse, Peanuts with a Chocolate Cookie Crumb crust. Topped with Reese's Peanut Butter Cups and a Chocolate glaze.

Key Lime Pie 10

Key West Lime Custard with a Graham Cracker Crust.



Cheesecake 10

Seasonal selections available.

Strawberry Shortcake (Seasonal) 10

Buttery Biscuits with fresh Strawberries and topped with whipped Cream.

Chocolate Lava Cake 10

Rich Chocolate Cake with a warm Chocolate center. Drizzled with a Raspberry sauce and dusted with powdered Sugar.

Chocolate Torte **GF** 10

Flourless Chocolate Ganache Torte topped with a Raspberry Coulis.

Tiramisu 10

Coffee dipped Ladyfingers layered with a whipped Mascarpone and dusted with Cocoa.

Cannolis 10

Traditional fried Pastry filled with Mascarpone and Chocolate Chips.

Late Night Snacks

Available Until 10pm.

Flatbread Pizza 11

Assorted Flatbread Pizzas: Pepperoni, Margarita, and BBQ Chicken.

Walking Taco Bar 9

Your choice of seasoned ground Beef or pulled Chicken. Served with bags of Chips, Cheese, Lettuce, House-made Salsa, and Sour Cream.

Wing Bar 10

Bone-in Chicken Wings with your choice of Buffalo or BBQ sauce. Served with House-made Ranch dressing.

Hot Dog Bar 9

All Beef Hot Dogs with Buns. Served with Ketchup, Mustard, Onions, Relish, Shredded Cheese, and Chili.

Party Subs 9

Choice of two subs: Italian, Turkey Club, Ham & Swiss, Chicken Salad.



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Bar Selections

Our bar options are fully customizable. Speak with your sales manager for more information.

SPECIALTY COCKTAILS

Our team is happy to feature specialty cocktails on your big day. If the liquors, garnishes, and mixers are already in your bar package, there is no additional cost.

Looking for something a little more unique? Our team of talented bartenders will work with you to create the perfect cocktail. Extra liquors, mixers, and garnished will be priced at the time of discussion and added to your proposal.



A LA CARTE

| | |
|---|-----------------|
| Domestic Keg Beer | 400 |
| Micro-Brew or Import Keg Beer | 475 |
| Canned Domestic Beer | 5 |
| Canned Microbrew or Import Beer | 6 |
| Ready to drink Seltzers | 7 |
| House Wine by the Bottle | 25 |
| House Wine by the Glass | 8 |
| Sparkling Wine by the Bottle | 28 |
| Call Brand Liquor (per drink) | 8 |
| Premium Brand Liquor (per drink) | 9 |
| Canned Soda | 3 |
| Fountain Soda (four hours of service) ... | 5.50 per person |

HOUSE WINE

C.K. Mondavi

Pinot Grigio Chardonnay

Moscato Cabernet

Scattered 5 Red Blend

Wine Upgrades

Looking for a different selection? Ask your sales manager about our upgraded wine options.

Bar Packages

Based on four hours of service.
Additional hours available for an additional charge per person.



The listed liquors may be replaced with similar products based on availability

BEER & WINE ONLY

30 per person
Additional Hour, \$7 per person

One Domestic and
One Craft Draft Beer

House Wines

Non-Alcoholic Beverages

CALL SELECTION

40 per person
Additional Hour, \$8 per person

Call Liquor

- Tito's Vodka
- Jack Daniels Whiskey
- Jim Beam
- Bacardi Rum
- Captain Morgan Rum
- Malibu Rum
- New Amsterdam Gin
- Astral Tequila
- Dewar's Scotch
- Triple Sec
- Peach Schnapps

One Domestic and
One Craft Draft Beer

House Wines

Non-Alcoholic Beverages

PREMIUM SELECTION

46 per person
Additional Hour, \$9 per person

Premium Liquor

- Ketel One Vodka
- Crown Royal Whiskey
- Mt. Gay Rum
- Captain Morgan Rum
- Malibu Rum
- Deleon Tequila
- Bombay Sapphire Gin
- Dewar's Scotch
- Johnny Walker Black Whisky
- Bulleit Bourbon
- Grand Marnier
- Peach Schnapps

One Domestic and
One Craft Draft Beer

House Wines

Non-Alcoholic Beverages



Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs, or Unpasteurized Milk May Increase Your Risk of Foodborne Illness.
Pricing Subject to 6% Michigan Sales Tax and 22% Service Charge.

Terms, Conditions, & Policies

Our team at Railside Golf Club is committed to providing an exceptional experience, from booking through planning and on the day of your Wedding. We know that creating lifelong memories means getting the details right. Our culinary & service professionals have the skills and knowledge to afford you complete assurance that all commitments will be carried out to your satisfaction. In order to ensure a well-organized Wedding, we have set the following terms, conditions & policies by which our customers must comply for the benefit of everyone. Except as otherwise provided for in your Wedding Contract, no amendment, waiver, or modification shall be binding unless reduced to writing and signed by all parties.

This Wedding Contract between **Railside Golf Club, LLC**, a Michigan limited liability company, and ("**Client**") will be considered a definite commitment if signed by both parties by the Effective Date. If this agreement is not mutually executed by the Effective Date, the function space or any other accommodations held pursuant to this Wedding Contract will be released.

Governing Law. This Contract is governed by the laws of the State of Michigan.

Severability. If any provision in this Contract is held to be invalid or unenforceable, it will be ineffective only to the extent of the invalidity, without affecting or impairing the validity and enforceability of the remainder of the provision or the remaining provisions of this Contract.

Calculation of Days. The provisions of this Contract relative to number of days shall be deemed to refer to calendar days, unless otherwise specified.

Counterparts. This Contract may be executed in any number of counterparts, each of which will be deemed to be an original, and all counterparts, when taken together, will constitute one and the same Contract. The parties agree that signatures on this Contract may be delivered electronically in lieu of an original signature and agree to electronic signatures as original signatures that bind them to this Contract.

Room Layout/Set Up/Tear Down. Floor plans for the event must be given to Railside's event coordinator Ten (10) days prior to event. Client may have access to the bridal suite at 9:00 AM the day of event. Setup including decorating, may begin at 10:00 AM. Railside will have all tables, chairs, and linens, in place according to the floor plan. Items brought onto Railside's property must be taken at the end of the evening by 12:00 AM.

Deposits and Payments. A \$2,000 deposit is required to secure the date. All deposits are non-refundable and non-transferable and shall be credited against the Client's final Wedding Invoice. The Client agrees that failure to pay these deposits prior to or on the scheduled due date shall be adequate grounds to automatically cancel the Wedding Contract, without any further notice to the Client, and release the Wedding date. Railside Golf Club accepts all major credit cards, cashier's checks, personal checks, and cash. Credit cards are charged a 3% fee.

Dispute Resolution. If Client desires to make a Good Faith Dispute, it shall deliver a notice of the Good Faith Dispute in writing to Railside Golf Club no later than ten (10) days after delivery of the Invoice or Estimated Summary of Charges to Client for any charge that it claims to be a Good Faith Dispute ("Notice of Dispute"). The Notice of Dispute shall provide a reasonably detailed description of each disputed item and all documentation necessary to support the claim. Railside Golf Club will work with Client in resolving any Good Faith Dispute, the payment of which will be due upon receipt of Invoice by Client after resolution of the dispute. In the event that the parties have not reached a resolution within ninety (90) days of the receipt of the Notice of Dispute by Railside Golf Club, the charges shall no longer be a Good Faith Dispute pursuant to the terms of this Agreement and Railside Golf Club may pursue reimbursement for the disputed charges through any legal process, including filing a lawsuit or using a collection agency.

Food and Beverage Requirements. The minimum banquet food and beverage required by Railside Golf Club under this Contract is as follows: Sunday - Thursday = \$6,000, Friday - Saturday = \$7,500, Sunday = \$6,000, & Off Season (January 1 - April 1) = \$6,000

Service Charge & Sales Tax. A service charge of Twenty-Two Percent (22%) along with Michigan Sales Tax of Six Percent (6%) will also be added to the subtotal of the event. If Client does not meet the minimum food and beverage guarantee, they will pay the difference between the actual revenue and the food and beverage revenue guarantee as a reasonable estimate of Railside Golf Club's losses.

Guarantee of Attendance. Railside Golf Club must be notified of the exact number of guests attending the event at least Twenty-One (21) days prior to the event date. This number will be considered the final guest count guarantee and may not be reduced after this time. However, the guest count guarantee may be increased up until three (3) days before your event. Please note that you will be charged for the number of guests given as your final count, even if the actual attendance is lower. If no guarantee is given by the deadline, your charges will reflect the last indication of guaranteed guests or the actual attendance, whichever is greater. If the number exceeds the guaranteed guest count, you will be charged the per person cost of the event for the "additional" guests.

Food Pricing & Consumption. All menu items must be purchased for the full guest count. Any food prepared by Railside Golf Club may not be taken from the facility. This includes meals prepared for guests unable to attend the event. **No outside food is allowed except for cake/desserts from a licensed baker with prior approval from Railside. There is a \$1.50 per person cake cutting fee.** Prices for food are subject to proportionate increases to meet increased costs of commodities, food, labor, and taxes. All minimums and prices will be guaranteed Sixty (60) days prior to your event (price increases will not exceed 10% per year).

Non-Alcoholic & Alcoholic Beverages. All beverage items must be purchased for the full guest count. Any beverages may not be taken from the facility. This includes, but is not limited to, keg beer, wine bottles, and liquor bottles. **No outside alcoholic beverages are allowed on the property of Railside. (Per liquor license obtained through the State of Michigan).** Last call for bar service will be at 10:30 PM. Prices for beverages are subject to proportionate increases to meet increased costs of commodities, beverages, labor, and taxes. All minimums and prices will be guaranteed Sixty (60) days prior to your event (price increases will not exceed 10% per year).

Cancellation. Weddings canceled within than Ninety (90) days prior to the event date will be charged Fifty Percent (50%) of the contracted cost. Weddings cancelled within Thirty (30) days of the event date will be charged One Hundred Percent (100%) of the contracted cost.

Force Majeure. In no event shall Railside be liable for any failure or delay in the performance of its obligations hereunder arising out of or caused by, directly or indirectly, forces beyond its control, including, without limitation, strikes, work stoppages, accidents, or acts of God, and interruptions, loss or malfunctions of utilities, communications, or computer services.

Damage Remediation. A cleaning fee of One Hundred and Fifty Dollars (\$150) per hour, along with replacement and repair costs will be assessed and charged to the Client where either the Client, or any guest attending the event, has caused damage, or left Railside or parking lot in an unsuitable condition following the event.

Liability. Client agrees to indemnify, defend, and hold Railside, its landlord, building owners, officers, employees, and agents harmless of and from any liabilities, costs, penalties, or expenses arising out of and/or resulting from the rental and use of the premises, including but not limited to, the personal guarantee of provision, service, and dispensing of payment by Client, its employees, and agents of alcoholic beverages at Railside. Railside has the right to refuse alcoholic beverages to anyone.

Site Decoration. Railside would like to make every event a special and welcoming experience. Therefore, every effort will be made to allow our clients to prepare decorations reflecting their creative views. **The following decorations are prohibited within the facility or grounds of Railside: balloons with confetti inside, glitter, confetti of any kind, bubbles, and bird seed.** Open flames of any kind must be enclosed in a safe container. Decorations may not be attached with command strips, glue, staples, thumb tacks, pins, nails, screws, or penetrating items are to be used on our walls, ceiling, floors, furnishings or pergola. Elements may be added by a licensed and insured vendor approved by Railside.

Vendors/Music. Client must inform Railside of any outside vendors involved with the event. All doors must be closed at 10.00 PM (per Byron Township ordinance regulations of sound and decibel readings). Music must conclude by 11:00 PM.

Photography. There are numerous photography opportunities within the ceremony site and pavilion surroundings. Photos on the course may be limited to cart availability. Photos on the course may be restricted due to play for the day. We will do our best to reasonably accommodate the couple and photographers with photo locations on the golf course.

Client Personal Property. Railside takes no responsibility for personal effects and possessions left on premises before, during or after any event.

Smoking. The inside of Railside's pavilion and clubhouse are smoke-free facilities. This includes, but is not limited to, cigarettes, e-cigarettes, and cigars.

Courtesy Protocol. Railside reserves the right to terminate or refuse any function, at its sole discretion, if the function is inappropriate and inconsistent with the well-being of Railside. The Client undertakes the responsibility to conduct this function in an orderly manner consistent with Railside policies, which includes reporting the presence of any uninvited guests. Inappropriate or inconstant behaviors include loud, unruly, unlawful, disruptive, or disorderly conduct that persists after the individuals, or group of individuals are asked to cease the inappropriate behavior. The penalty for violation of any part of the term/conditions may result in the immediate termination of the event without refund.

