



*Events at Gull Lake View Golf Club and Resort*  
*Southern Michigan's Largest Golf Resort*

Thank you for considering Gull Lake View Golf Club and Resort  
as your Event Destination

*From formal events to casual banquets, seminars to Golf outings, Gull Lake View Golf Club and Resort has the versatility to host any occasion. Your Event is as important to us as it is to you. Our skilled staff will take all of the steps and manage every last detail to make sure your friends, family, and guests have an experience that is truly exceptional. Whether it's the Gull Lake View Clubhouse that can accommodate groups up to 275 and weddings up to 200 or the Bedford Valley Clubhouse that can accommodate groups up to 175 and weddings up to 100. Our Food and Beverage Manager and our Event coordinator will assist you in all your needs. Our facility is Open year round to accommodate your event.*

*Please call us anytime at 269-731-2393 or email your request to [KShupp@gulllakeview.com](mailto:KShupp@gulllakeview.com) for a wide variety of menu selections.*

**Gull Lake View** is a premier location nestled in the beautiful lake region of Southwest Michigan centrally located between Kalamazoo and Battle Creek Michigan. The resort club house banquet room can seat 50 to 275 guests for Hors D'oeuvres, plated or banquet events and 150 guest for weddings. Our course overlooks a mix of rolling hills, valleys, woods and ponds.

***Gull Lake View Golf Club and Resort offers three distinctive rooms for all your event needs***

<i>West Room.....</i>	<i>\$200.00</i>
<i>West Room and Center Room.....</i>	<i>\$500.00</i>
<i>Full Room.....</i>	<i>\$800.00</i>

**Bedford Valley** is tucked away with gorgeous scenery set in a dramatic rolling forested countryside. Bedford Valley resort clubhouse seats up to 150 guests for Hors D'oeuvres, plated or banquet events and 100 guest for a formal event or wedding. Bedford Valley is located 6 miles north of Battle Creek.

***Bedford Valley Golf Club and Resort Event Rates***

<i>Full Room.....</i>	<i>\$500.00</i>
-----------------------	-----------------

Event rate for all locations includes china, glassware, silverware, table linens, choice of napkin color, Set-up of tables & chairs and complimentary cake cutting.

We have an onsite coordinator which can assist you in taking photographs on the course.

***Additional Options include:***

*Outdoor On-site Ceremony Location for up to 150 people - \$500.*

*\*\*\* Rental of chairs are additional from your choice of outside rental companies*

*Dance Floor: 180 Square foot floor for up to 125 people for \$175*

*324 Square foot floor for up to 250 people for \$275*

*Rehearsal dinners: Room rental is half the published rate for Friday rehearsal dinners.*

*Special golf rates: Member discount*

*Carts for on course pictures: No Charge*

*Overnight Accommodations: Villa office can offer current rates and availability.*

*Morning after gift opening brunch or breakfast buffet: Room Rental is half for a Sunday Breakfast.*

## ***Breakfast Options***

*Twenty four guest minimum*

### ***Continental Breakfast 7.75 per person***

*Variety of Bagels and Cream Cheese*

*Fresh Fruit Tray*

*Yogurt*

*Coffee, Tea and Orange Juice*

### ***Breakfast Buffet 11.95 per person***

*Fresh Fruit Salad*

*Sour Cream Coffee Cake*

*Scrambled Eggs*

*Bacon and Sausage*

*Chef's Breakfast Potatoes*

*Cinnamon Raisin French Toast with Warm Syrup*

*Coffee service*

### ***All American Plated Breakfast 9.95 per person***

*Fresh Fruit*

*Scrambled Egg*

*Bacon and Sausage*

*Chef's Breakfast Potatoes*

*Breakfast Bread Basket for The Table*

*Coffee service*

## *Lunch Options*

*Twenty four guest minimum*

### ***Deli Sandwich Buffet 11.95 per person***

*Assorted Breads*

*Oven Roasted Turkey, Applewood Smoked Ham, Genoa Salami*

*Cheddar and Swiss Cheeses*

*Lettuce, Tomato and Onion*

*Condiments*

*House Made Potato Chips*

*Coleslaw*

*Assorted Cookies and Brownies*

### ***Boxed Lunch 11.95 per boxed lunch***

*Choose One Sandwich:*

*Applewood Smoked Ham, Wheat Bread, Swiss, Lettuce, Tomato, Dijon*

*Oven Roasted Turkey Breast, Croissant, Cheddar, Red Onion, Lettuce, Roasted Red Pepper Mayo*

*Sandwich served with Coleslaw*

*House Made Potato Chips*

*Granny Smith Apple*

*Fresh Baked Cookie*

*Bottled Water*

## *Hors D'oeuvres*

*Hors D'oeuvres Trays - Each tray serves approximately 25 people*

*Domestic Cheese Tray with Crackers 75.00*

*Imported Cheese Tray, Fruit and Crackers 90.00*

*Roasted Garlic Hummus, Olives, Warm Pita 65.00*

*Fresh Fruit Tray 75.00*

*Vegetable Crudité with Buttermilk Ranch 75.00*

*Artichoke and Spinach Dip with Tortilla Chips and Pita 85.00*

*Baked Brie with Dried Cherries and Walnuts, Crostini 55.00*

*Tomato and Basil Bruschetta with Crostini 50.00*

### *Per piece Hors D'oeuvres*

*Caprese Skewer 2.00*

*Vine ripened tomato, fresh mozzarella cheese, basil and balsamic oil drizzle*

*Shrimp Cocktail 2.75*

*Boursin and Spinach Stuffed Mushrooms 2.25*

*Thai Chicken Satay with Peanut Dipping Sauce 2.00*

*Chicken Wings with House made Wing Sauce 1.25*

*Spanakopita 1.00*

*BBQ Meatballs 1.00*

*Bacon Wrapped Scallop 2.75*

*Italian Sausage Stuffed Mushrooms 2.50*

## ***Plated Dinner Options***

*All plated dinner entrees are served with a mixed green salad, fresh bread and your choice of seasonal vegetables and accompaniment. Coffee included.  
Add Pepsi products for \$1.00 per person.*

### **Poultry and Pork**

#### ***Tomato Basil Chicken 20***

*Dusted with flour, sautéed, Heirloom tomato, white wine and fresh Basil sauce*

#### ***Tuscan Chicken 21.95***

*Flour dusted, sautéed, Roma tomato, asparagus, mozzarella, Madeira wine sauce*

#### ***Chicken Marsala 20.95***

*Sautéed, mushrooms, Marsala wine reduction*

#### ***Herb Crusted Pork Tenderloin 22.95***

*Slow roasted, apple Chutney*

#### ***Smoked Pork Chop 21.95***

*Apple Cider Glaze*

### **Seafood**

#### ***Bronzed Salmon 27.95***

*Wild caught salmon, roasted lemon and dill butter sauce*

#### ***Mahi Mahi 24.95***

*Pan seared, teriyaki glazed, Mandarin orange relish*

#### ***Parmesan Crusted Whitefish 26.95***

*Great Lakes caught, golden brown, Béarnaise sauce*

## Beef

### **Roasted Beef Tenderloin 29.95**

*Slow roasted, Cabernet wine sauce*

### **New York Strip Steak 33.95**

*Ten ounce Steak, Gull Lake Zip sauce*

### **Yankee Style Pot Roast 24.95**

*Simmered all day, Zinfandel wine sauce*

## Vegetarian

### **Ravioli Florentine 15.95**

*Cheese and spinach filled ravioli, marinara sauce and Parmesan cheese*

### **Portabella Napoleon 16.95**

*Grilled portabella mushroom, fresh Mozzarella, tomato, basil, roasted red pepper sauce*

## Vegetables

*Chef's Selected Seasonal Vegetable*

*Herb Buttered Green Beans*

*Brown Sugar and Butter Baby Carrots*

## Accompaniments

*Garlic Mashed Potatoes*

*Jasmine Rice Pilaf*

*Roasted Redskins*

*Gull Lake View Golf Course and Resort is pleased to accommodate either one or two entrées; however, when choosing three or more entrées an additional \$2.00 charge per person, per entrée selection will be added to the meal price. The client is also responsible for providing color coded place cards to assist our servers.*

## ***Buffet Service***

***26.95 per person Add a second entrée for 29.95 per person***

*Twenty four guest minimum*

*All buffet dinner entrees are served with a mixed green salad, fresh bread and your choice of seasonal vegetables and accompaniment.*

*Coffee and Seasonal House dessert included.*

*Add Pepsi products for \$1.00 per person.*

## **Entrees**

### ***Yankee Style Pot Roast***

*Simmered all day, Zinfandel wine sauce*

### ***Tomato Basil Chicken***

*Dusted with flour, sautéed, Heirloom tomato, white wine and fresh Basil sauce*

### ***Tuscan Chicken***

*Flour dusted, sautéed, Roma tomato, asparagus, mozzarella, Madeira wine sauce*

### ***Ravioli Florentine***

*Cheese and spinach filled ravioli, marinara sauce, and Parmesan cheese*

### ***Herb Crusted Pork Tenderloin***

*Slow roasted, apple Chutney*

### ***Chicken Marsala***

*Sautéed, mushrooms, Marsala wine reduction*

## **Vegetables**

*Chef's Selected Seasonal Vegetable*

*Herb Buttered Green Beans*

*Brown Sugar and Butter Baby Carrots*

## **Accompaniments**

*Garlic Mashed Potatoes*

*Jasmine Rice Pilaf*

*Roasted Redskins*



## **Desserts**

### ***New York Style Cheesecake***

*Fresh Berry Sauce 5.50*

### ***Flourless Chocolate Torte***

*Strawberry Sauce 5.50*

### ***Upside Down Apple Pie***

*Warm Caramel Sauce 4.50*

*Ala Mode Add 1.00*

## **Children's Menu**

5.95

*Children's menus for guests 12 years old and younger. Choose One:*

*Chicken fingers, French fries and fruit cup*

*Hot Dog, French fries and fruit cup*

*Grilled Cheese, French fries and fruit cup*

## **Vendor Meals**

*Vendor meals are great for photographers and musicians*

*Priced same as events per person price*

# Catering Policies

**Guarantee Policy** *A minimum guarantee of attendance must be received 7 days prior to the event. This is the minimum number for which you will be charged. If the actual number of guests served exceeds the guaranteed amount, the actual number will be used to determine the final bill.*

**Cake Service** *Gull Lake View Golf Club & Resort provides cake cutting service free of charge. Cake service can be served buffet style or table service.*

**Taste Testing** *In order to help you select the perfect menu our chefs will prepare a complimentary taste testing after definite booking is made. The testing will include up to three menu options. During the tasting the chef and Event coordinator will be available for questions.*

**Banquet Room Liability** *Gull Lake View Golf Club & Resort reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged to the representative making the arrangements, based on actual repair or replacement cost. Labor charges will apply to functions if more than standard cleanup is required at the close of the function. Decorations, posters, signs or banners may not be hung without prior approval and coordination from Gull Lake View Golf Club & Resort. Gull Lake View cannot assume responsibility for the damage to, or loss of, any merchandise or articles left prior to, during, or following any event.*

**Function Space** *Gull Lake View Golf Club & Resort reserves the right to adjust the room assignment based on actual numbers. All rooms must be vacated promptly at scheduled time as indicated on the event order.*

**Room Rates and Rental Fees** *Our schedule of room rates and rental fees is predicated upon factors pertaining to your total scheduled event. Revisions in group counts, times, date or meal function may necessitate the revision of the room rates and rental fees. Gull Lake View reserves the option to reduce the number of rooms booked based on the final number for the event.*

**Deposit and Payment** *A non-refundable deposit will be required at the time of booking. A final event estimate will be produced by Gull Lake View Golf Club & Resort after receiving your final guarantee number seven days prior to the event. This is the amount due for final payment. Payment in full will be due and payable three days prior to your event. A valid credit card imprint will be required to be on file at time of final payment to cover any additional charges that may be incurred as a result of additions, increases in number of guests served, beverage consumption in excess of the estimate, etc.*

**Payment Schedule** A minimum of \$400 is required to secure and hold the date of the event.

- Once a contract is signed by both parties, a payment of 25% of the total event (minus the \$400 hold deposit) is due.
- A payment schedule will begin six months prior to the date of the event. First payment of 25% of the signed contract amount.
- Payments are required at 90, 60 and 30 days prior to the event.
- Final guest count and 100% of final contract estimate is due 7 days prior to the event.
- If any additional amount is due at the conclusion of the event, payment is due at completion of the event.

**Refunds and Cancellation Policy** In the event of a near date cancellation, we are often unable to re-book the space once we have reserved the space for you. As a result, should a cancellation be necessary, the deposit will be refunded as follows:

- 90% of the deposit will returned up to 2 weeks after signing the contract
- 50% of the deposits will be returned up to 6 months prior to the date of the event
- 25% of the deposits will be returned up to 3 months prior to the date of the event
- If cancellation occurs within 30 days of the scheduled event, all deposits will be forfeited.

**Food and Beverages** All Federal, State and local laws with regard to food and beverages purchased or consumption are strictly enforced. All food and beverages must be purchased from Gull Lake View. No food or beverage of any kind, with the exception of Event cakes, may be brought into Gull Lake View by guest or other invitee. Due to Michigan Health Law leftover food or beverages may not be taken from Gull Lake View by hosts or guests of any event. All alcoholic beverages must be consumed within Gull Lake View premises, open containers or glasses of such beverages may not be taken out of the banquet hall.

**Price Quotations** Price quotations are subject to change due to fluctuations in food costs or increased cost of operation. All prices are guaranteed when the menu is confirmed up to one year before the actual date of the event. All food and beverages served are subject to a 20% service fee and Michigan sales tax. A non refundable deposit of \$400.00 will be collected at time of booking and will be applied to your final bill.

**Closing** All bands or other entertainment must finish their last set by 10:30 p.m. All banquet rooms must be vacated by 11:00 p.m. A silent last call will be given no later than 10:30 p.m. Gull Lake View reserves the right to control all functions held on the premises and to discontinue service of alcoholic beverages at any time based on the judgment of management.

All reservations and agreements are made upon and subject to the policies and procedures of Gull Lake View.

Client: \_\_\_\_\_ Date: \_\_\_\_\_

Gull Lake View: \_\_\_\_\_ Date: \_\_\_\_\_