

# CASCADE HILLS COUNTRY CLUB

## Events & Catering



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Photo by Samantha James Photo

# Meet our Team



**KATE AMES**  
EVENTS MANAGER

kate@cascadehillsc.com  
(616) 949-0810 ext. 423

Kate joined the CHCC Events Team in September 2024, and we are excited to have her! She heads up the organization of all weddings and Club events, and came to CHCC with over a decade of experience in the events and hospitality industry.



**ELIZABETH VANDERMOLEN**  
EVENTS PLANNER

elizabeth@cascadehillsc.com  
(616) 949-0810 ext. 427

Elizabeth has been at CHCC for over 3 years. She organizes all private member & sponsored events, such as dinners, grad parties, showers & busines retreats. She also assists with weddings and Club events, and has past experience as a wedding coordinator, photographer, and teacher!



**NICK MESTON**  
BANQUET MANAGER

nick@cascadehillsc.com  
(616) 949-0810 ext. 432

Nick has been at CHCC for 3 years, and oversees all of the hands-on work to make each and every event happen! He is a key organizer on our team.



**ADAM BLAKE**  
ASSISTANT BANQUET MANAGER

adam@cascadehillsc.com  
(616) 949-0810 ext. 432

Adam plays a huge role in our event - from setup all the way down to clean-up at the end of the night. He makes sure every detail goes according to the plans created by you and our Events Team!

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## CHCC "QUICK FACTS"

### History

Cascade Hills Country Club was founded in 1921. We celebrated is centennial birthday turning 100 years old in 2021!

### Renovations

Major club renovations occurred in 1987, 2002, 2015, and 2024. Since 2002, the members have invested more than 20M into club projects. Our most recent renovation in 2024 was a new Family Activity Center by the pool, which features an indoor-outdoor restaurant with a full kitchen and bar!

### Our Goal

Cascade Hills Country Club provides its members, their families, and guests with the highest quality country club experience. Our events include a friendly and relaxed environment, which is rich in tradition, values of family, fun, and friendship. Every effort is made to provide a country club experience that is second to none for everyone who visits.

### Weddings

On average, CHCC has held 20-25 weddings per year for the past 20 years!

## DIETARY KEY

gf | gluten free  
v | vegetarian  
v+ | vegan

# EVENT GUIDELINES & POLICIES

Thank you for choosing Cascade Hills Country Club for your event! We are excited to host you & your guests and are looking forward to creating a great experience. Whether you are planning an intimate dinner, an elegant wedding, or a corporate meeting, we have proven our reputation of excellence in respect to our service and quality. This guide has been curated to help you through the process of choosing from our many food and beverage options here at CHCC. If you do not see an option you would like to have at your event, please ask if it is possible!

## HOSTING AN EVENT

All CHCC events must be either hosted or sponsored by a member of the Club. Sponsoring an event allows members to arrange events for friends, family, or organizations.

Once an event is sponsored, the sponsored party host may work directly with the event planner, however, the Club requests the member sponsor is present at the event. Billing can be arranged directly with the sponsored host upon request.

## BOOKING & ATTENDANCE

Please notify the Event Planner of your meal selection, approximate number of guests, room arrangement, equipment requests, and all other details at least **14 days** prior to your event. It is best to have one designated function representative coordinating all details to assure the best communication. Special dietary or substitute plates may be ordered if done in advance, and will be priced accordingly.

## GUARANTEE POLICY

The Club must be notified of the approximate number of guests at least 14 days prior to the event, and a guaranteed final count by 12:00 p.m., 3 days prior to the event. This guaranteed final count will be the number at which you are billed. If more guests are served than the guaranteed number, the additional guests will be billed at one and one half times the quoted charge. In the event this final count is not received, the original estimated attendance will be prepared and billed. All charges must be billed through the member's account. We require a minimum food & beverage total (not including service charge & tax); this may vary based on spaces used and time of year.

## ROOM CHARGES

All business-related events and non-member sponsored events are subject to a room charge. Sponsored wedding receptions during December through April will be a \$2,000.00 room rental fee. Sponsored wedding receptions during peak season (May through November) will have a \$3,000.00 room rental fee. With all sponsored events, a Sponsorship Agreement is required.

*Sponsored Weddings: The room charge will be the deposit to hold the space and may be refunded in the event of a cancellation, only if the space is re-booked.*

*Member Weddings: A \$500.00 deposit is required, and may be refunded upon cancellation only if the space is re-booked.*

## PRICE QUOTATIONS

Price quotes, verbal or written, are subject to change due to fluctuation in food and beverage costs or increased operations costs, not to exceed 10%. Confirmed prices will not be quoted more than 30 days in advance of the function date. A 25% service charge and 6% sales tax are added to all food and beverage items for all events. If your group is tax exempt, we will provide you with a form to complete and return to the Events Manager. This form must be completed and returned prior to the event.

*Be sure to notify your Event Planner if your organization has tax-exempt status upon booking so we can fill out the proper paperwork.*

## CANCELLATION POLICY

Events canceled within 2 days of the scheduled date may be charged 50% of gross food sales based on the guaranteed menu count.

## ENTRÉE SELECTIONS

The entrée selection on all banquet menus is pre-determined. Two entrées may be selected, with advance notice of selections and specification of visual markers to identify entrée choices at each place setting. There will be an additional \$4.00 per person charge for multi-entrée functions. We will make every effort to accommodate any special dietary needs. Please make these arrangements while selecting your menu.

While a food tasting is not required, they are available by appointment only, with a minimum of 14 days notice. No leftover food or beverages may be taken from the facility. Outside food and beverages are not to be brought into the Club without prior approval from the Events Manager.

## STORAGE

Upon request, Cascade Hills Country Club will accept a reasonable amount of pre-event inventory up to 48 hours prior to the event. Please consult with the Event Planner if shipment is required prior to that time. All packages must be clearly marked with the event name and date of the function. Any additional items left over from a function must be taken by the client immediately following the event, unless given permission by the Events Manager. Exceptions will be given an additional 24 hours.

## FOOD & BEVERAGE MINIMUMS

Reach out to your Event Planner for more information about Food & Beverage Minimums for Special Events.

*The Club has a full service catering and pastry kitchen. Our culinary experts provide the perfect cuisine to complement each event. If you wish to hire an outside pastry chef, additional plating fees are applied.*

## DRESS CODES

The Club's dress code of "business casual" attire is applicable to all areas of the clubhouse, including events, with some exceptions on weekends. Ask your planner for more information.



# EVENT ROOM RATES

	Daytime 7:00 a.m. - 3:00 p.m.	Evening 3:00 p.m. - 11:00 p.m.
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## ROOMS

The Board Room	\$50	\$50
The Living Room	\$200	\$400
The Fireside Room	\$200	\$400
The York Room	\$200	\$400
The Upper Grille	\$400	\$750
The Ballroom	\$500	\$1,000
The Tent & The West Terrace	\$500	\$1,000

## ROOM GROUPS

Expanded Ballroom <i>Ballroom Living Room York Room, &amp; Fireside Room</i>	\$1,000	\$2,000
Fireside & York Room	\$400	\$800

## SPECIAL EVENT TYPES

<b>Weddings:</b> <b>Expanded Ballroom &amp; Tent</b> <i>Ballroom Living Room York Room, Fireside Room &amp; Tent (West Terrace)</i>  <i>Perfect for having a cocktail space, and plenty of room for the reception!</i>	\$3,000
<b>School Events</b>	<i>The Ballroom: \$500</i>  <i>All Other Spaces: 50% Off</i>

*Please note, events with multi-day setups require additional room rate fees. In the event that a daytime rental extends past the daytime rental window, additional charges will apply*



David Sparks Photography

# BREAKFAST

## CONTINENTAL BREAKFAST

**The Basics 8**  
Coffee, decaffeinated coffee, hot tea, & an assortment of coffee & tea condiments

**Rise & Shine 13**  
Assortment of freshly baked breakfast pastries, assortment of bagels served with cream cheese, jam & butter, sliced fresh fruit tray, assortment of fruit juices, coffee, decaffeinated coffee, hot tea

**Morning Delight 11**  
Assortment of freshly baked breakfast pastries, coffee, decaffeinated coffee, hot tea

**Fresh Start 17**  
Assortment of freshly baked breakfast pastries, hard boiled eggs, vanilla yogurt garnished with fresh berries, granola, sliced fresh fruit tray, hot oatmeal served with brown sugar, whipped butter, dried cherries & raisins; assortment of fruit juices, coffee, decaffeinated coffee, & hot tea

## PLATED BREAKFAST

**Spinach Quiche Breakfast 21**  
Your choice of Spinach & Feta Quiche or Quiche Lorraine, fresh fruit cup, bibb salad with tomato, avocado, & balsamic reduction, freshly baked muffin

## BREAKFAST BUFFET

Served with sliced fresh fruit tray, assortment of fruit juices, water, coffee, decaffeinated coffee & hot tea. Priced per person. 25 person minimum: One Entrée & Two Sides 19 | Two Entrées & Two Sides 21 (10-25 guests: additional \$3 per person)

**CHCC Scramble (gf)**  
Applewood smoked bacon, sausage, ham, potato, green bell pepper, shredded cheddar

**Three Meat Scramble (gf)**  
Applewood smoked bacon, sausage, ham, shredded cheddar

**Fresh Vegetable Scramble (gf)**  
Spinach, broccoli, bell peppers, onions, asparagus, feta

**Buttermilk Blueberry Pancakes**  
Flat grilled buttermilk pancakes with fresh blueberries, whipped cream & warm Michigan maple syrup

**Cinnamon French Toast**  
Thick cut cinnamon French toast, whipped cream, warm Michigan maple syrup

**Quiche Lorraine**  
Applewood smoked bacon, onion, Swiss, cheddar

**Spinach Quiche**  
Spinach, onion, red bell pepper, feta, cheddar

**Breakfast Quesadillas**  
Flour tortilla, queso fresco, scrambled egg, pico de gallo

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## ADDITIONS

*Priced per Person*

**Hard Boiled Eggs (gf) 3**  
**Vanilla Yogurt with Berries, Granola, Dried Cherries & Raisins 8**  
**Assortment of Fresh Baked Breakfast Pastries 7**  
**Assortment of Bagels with Cream Cheese, Strawberry Jam & Butter 6**  
**Whole Fruit Assortment (gf) 5**

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## SIDES

*Additional Sides 4 per Person*

**Scrambled Eggs (gf)**  
**Applewood Smoked Bacon (gf)**  
**Breakfast Sausage (gf)**  
**American Fried Potatoes with Onions (gf)**  
**Crispy Hash Brown Patties (gf)**  
**Cheddar Hash Brown Casserole**  
**Toasted English Muffins with Butter**



Allied Productions



# LUNCHEONS

## FRESH ENTRÉE SALADS

Fresh garden salads are served with warm French rolls & butter.

Additions:

- grilled chicken 9
- beef tenderloin 14
- grilled shrimp 11
- grilled salmon 11
- ahi tuna 11

Greek Salad (gf) 14

Iceberg & romaine lettuce, tomato, cucumber, scallion, Kalamata olives, feta, Greek vinaigrette

Caesar Salad 14

Romaine lettuce, Pecorino Romano, croutons, parmesan crisp, Caesar dressing

Michigan Salad (gf) 15

Heritage greens, spinach, sliced Michigan apple, sliced strawberries, Traverse Bay cherries, sliced almonds, blue cheese crumbles, raspberry vinaigrette

Traverse City Grilled Chicken Salad (gf) 21

Sliced grilled chicken breast, baby wild greens, sugared almonds, dried cherries, brie, strawberry, sliced orange, tart cherry vinaigrette

Harvest Cobb Salad (gf) 21

Heritage greens, roasted butternut squash, sliced Michigan apples, cranberries, bacon, egg, sugared pecans, white cheddar, apple cider Dijon vinaigrette

## LUNCH BUFFETS

Includes coffee, decaffeinated coffee, water, hot tea & iced tea.

Prices are per person, available until 3:30 p.m. 25 person minimum.

South of the Border Taco 24

Grilled fajita chicken, Southwest seasoned ground beef, refried beans, grilled bell pepper & onion, shredded cheddar, lettuce, tomato, onion, pico de gallo, guacamole, sour cream & salsa. Served with warmed flour & corn tortillas, mixed Southwest heritage greens salad, house fried tortilla chips, fresh sliced fruit tray

Italian Fare 24

Italian sausage lasagna, chicken alfredo penne bake, sautéed broccoli rabe with garlic & chili flakes. Served with fresh baked garlic cheese bread, mixed Italian salad, fresh sliced fruit tray

Soup, Salad & Sandwich 22

Shaved ham & cheddar with herbed deli aioli on a croissant bun, shaved turkey & Swiss with house mustard on a wheat bun, shaved roast beef & Havarti with horseradish cream on ciabatta. Served with choice of two soups, mixed CHCC Greek salad, mixed CHCC Caesar salad, warm French rolls & whipped butter, fresh crudité tray, fresh sliced fruit tray

Soup Choices:

- Chicken noodle
- Vegetarian lentil (gf)
- Beef barley
- Cream of tomato basil (gf)
- New England clam chowder
- Broccoli cheddar



## LUNCH ENTRÉES

*Includes choice of one salad & one entrée, warm French rolls with butter, coffee, decaffeinated coffee, water, hot tea & iced tea. Available until 3:30 p.m.*

### FRESH SALADS

Mixed Greens Salad  
Cascade Hills fresh blend of lettuce, carrots, radish & red cabbage, shredded cheddar, croutons, cucumbers & heirloom tomatoes, green goddess dressing

House Salad (gf)  
Fresh bibb lettuce, artichokes, red bell pepper, mushrooms, heirloom tomatoes, house dressing

Caesar Salad  
Romaine lettuce, parmesan, croutons all mixed with Caesar dressing, heirloom tomato, shaved Pecorino Romano

Michigan Salad (gf)  
Heritage greens, spinach, sliced Michigan apple, sliced strawberries, Traverse Bay cherries, sliced almonds, blue cheese crumbles, raspberry vinaigrette

### ENTRÉES

Wild Mushroom Chicken (gf) 26  
Oven roasted herbed chicken breast, vegetable wild rice, steamed green beans, roasted parmesan tomato crown, wild mushroom cream

Pesto Roasted Tuscan Chicken 26  
Chargrilled herbed chicken breast, farfalle pasta with basil cream sauce, steamed green beans, roasted parmesan tomato crown, basil pesto

Chargrilled Cuban Spiced Chicken (gf) 26  
Cumin lime garlic spiced chicken breast, Cuban black beans with smoked ham, cilantro white rice, mojo sauce, roasted tomato salsa

Chicken Parmigiana 26  
Sautéed Italian bread crumb chicken breast, angel hair pasta, roasted tomato marinara sauce, aged provolone, mozzarella, steamed green beans, roasted parmesan tomato crown

Charred Chicken Teriyaki (gf) 26  
Chargrilled teriyaki marinated boneless chicken thighs, fried vegetable rice with egg, sesame green beans, ginger soy

### ENTRÉES CONT.

Charred Petite Filet (gf) MKTP  
Five ounce chargrilled beef tenderloin filet, garlic mashed redskin potatoes, steamed green beans, button mushroom, red wine reduction

Charred Salmon Teriyaki (gf) 33  
Six ounce chargrilled Scottish salmon, steamed basmati rice, stir fried Asian vegetables, ginger soy sauce

Shrimp Scampi 40  
Five piece pan seared jumbo shrimp with garlic butter & sherry, angel hair pasta, steamed green beans, roasted parmesan tomato crown

Bourbon Maple Barbecue Pork Tenderloin (gf) 31  
Two pork medallions chargrilled with sweet bourbon barbecue sauce, sweet potato fries, steamed green beans, roasted parmesan tomato crown

Eggplant Parmigiana 26  
Sautéed Italian bread crumb eggplant, angel hair pasta, roasted tomato marinara sauce, aged provolone, mozzarella, steamed green beans, roasted parmesan tomato crown

# HORS D'OEUVRES

Hors d'oeuvres selections are priced at \$6 per person per selection. We recommend a minimum of 4 selections for smaller cocktail & hors d'oeuvres parties. Without a meal, hors d'oeuvres are priced at \$7 per person.



## HOT

Asian Pork Belly (gf)  
Apple fennel slaw, sweet soy

Bloody Mary Chicken Shooter  
Fried buttermilk chicken,  
pickled okra, CHCC bloody  
mary mix

Tomato Bisque Shooter (v)  
American grilled cheese

Bacon Wrapped Chicken (gf)  
Sweet orange ginger soy glaze

Bacon Wrapped  
Water Chestnut (gf)  
Sweet orange ginger soy glaze

Prosciutto Wrapped  
Asparagus Tips (gf)  
Boursin, balsamic reduction

Ale Battered Chicken  
Chipotle ranch dip

Steamed  
Vegetable Dumplings (v)  
Chili crisp, scallion

Crab Stuffed Mushrooms (gf)  
Crab pâté, parmesan

Sausage & Spinach Stuffed  
Mushrooms  
spinach & feta stuffed  
mushrooms,  
Italian bread crumbs, parmesan

Ale Battered Shrimp  
Cocktail sauce, lemon

Serrano Ham Croquettes  
Manchego cream sauce, scallion

Mushroom Gorgonzola Arancini  
Garlic aioli, sweet drop relish

Italian Meatball  
Roasted garlic marinara, shaved  
Pecorino Romano

## COLD

Pimento Cheese Crostini  
Sweet corn chow chow, Applewood  
smoked bacon

Ahi Tuna Poke Cup (gf)  
Basmati rice, avocado cream, spicy aioli,  
pickled red cabbage, edamame, scallion,  
sesame

Avocado Tartare (gf, v+)  
Cucumber, shallot, radish, lime vinaigrette,  
cilantro, sweet drop, sweet potato crisps

Hummus Parmesan Crisp (gf, v)  
Basil pesto, heirloom tomato

Smoked Salmon Lox Toast  
Boursin, cucumber dill farci

Deviled Egg (gf)  
Tobiko caviar, scallion

Antipasto Skewer  
Grape tomato, salami, fresh mozzarella,  
tortellini, green olive, basil pesto

Whipped Feta Toast (v)  
Roasted beet, supreme orange, radish,  
honey, mint

Caprese Skewer (gf, v)  
Heirloom tomato, mozzarella, basil,  
balsamic reduction

Pistachio Goat Cheese Lollipop (gf, v)  
Goat cheese, red grape

Whipped Cheddar Parmesan Crisp (gf)  
Roasted red pepper, candied bacon

Greek Cucumber Cup (gf, v)  
Hummus, feta, kalamata, tomato, pickled  
onion, sumac

Fresh Boiled Shrimp Cocktail (gf) 4.5/pc  
Horseradish cocktail sauce, lemon wedge

Watermelon & Feta Skewer (v)  
Mint, lime, balsamic reduction

Key: gf = gluten free | v = vegetarian | v+ = vegan





Jill Gross



Jill Gross



Jill Gross



Jill Gross

## CHEF-CRAFTED DIPS

Price per person. 25 person minimum.

Fresh Guacamole & Salsa (gf) 8  
Served with house fried tortilla chips

Seven Layer Bean Dip (gf) 8  
Roasted chile, refried beans, cheddar, tomato, scallion, bell peppers, black olives, sour cream, served with house fried tortilla chips

Trio of Hummus 9  
Chickpea hummus, sweet pea hummus, roasted eggplant hummus, served with chargrilled baguettes, pita & flat bread

Hot Sundried Tomato Spinach Dip 10  
Mozzarella, asiago, artichokes, served with chargrilled baguettes & crackers

Hot Goat Cheese Dip 10  
Goat cheese dip, sweet bell pepper jam, served with chargrilled baguettes & crackers

Hot CHCC Crab Dip 11  
Cream cheese, surimi supreme, parmesan, served with toasted baguettes & crackers

## CHCC SLIDERS

Price per person.  
25 person minimum.

Blue Crab  
Cake Sliders 16  
Pickled onion, Dijon horseradish aioli, house bun

Beef  
Tenderloin Sliders 16  
Swiss, caramelized onion, horseradish cream, pretzel bun

Cheeseburger Sliders 14  
Angus beef patty, American, sliced pickle, minced onion, mustard, ketchup, house bun

Southern Fried  
Chicken Sliders 13  
Crispy buttermilk chicken, American, sweet pickle, garlic aioli, white barbecue sauce, biscuit

## BOARDS & DISPLAYS

Tabled | Priced per person

Seasonal Fresh Fruit & Berry Tray (gf) 9  
A variety of seasonal melon, berries & fruits with yogurt dip

Fresh Crudite Display (gf) 9  
Assortment of cut seasonal vegetables, ranch vegetable dip & hummus

Domestic & Imported Cheese Display 13  
A variety of imported & domestic cheese, dried fruits & nuts, crackers & baguettes

Charcuterie Board 15  
Chef's selection of shaved cured meats, variety of imported & domestic cheese, house pickled vegetables, dried & fresh fruits, nuts, preserves, mustards, honey

Smoked Salmon & Seafood Tray 16  
Smoked Atlantic salmon, house smoked shrimp & trout, accompaniments include chopped egg, minced red onion, capers, pickled onion, herbed cream cheese, crackers & baguettes  
30 person minimum



# CHCC BUFFET STATIONS

*Prices are per person. 30 person minimum.*

## Italian Pasta Bar 30

Pasta bar to include a choice of:  
 cavatappi pasta  
 angel hair pasta  
 rainbow rotini pasta

Pasta toppings to include:  
 diced pancetta  
 sliced meatballs  
 grilled chicken breast  
 steamed shrimp  
 baby spinach  
 sliced mushrooms  
 sliced black olives  
 julienne red onion  
 julienne bell peppers  
 sliced fresh jalapeño  
 shredded parmesan

Choice of sauces:  
 alfredo  
 roasted garlic marinara  
 basil pesto or herbed olive oil

Served with:  
 mixed Italian salad bowl  
 roasted Italian vegetables  
 roasted rosemary red potatoes  
 garlic cheese bread

## Stir Fried Rice 30

Stir fry station with stir-fried brown rice.

Choice of toppings:  
 Asian vegetable mix  
 smoked ham  
 grilled chicken  
 charred steak  
 steamed shrimp  
 diced tofu  
 sliced scallions  
 broccoli  
 sliced shiitake mushrooms  
 baby corn  
 sliced water chestnuts  
 bamboo shoots  
 sliced fresh jalapeños  
 pickled ginger  
 bean sprouts  
 eggs  
 wonton crisps  
 szechuan sauce  
 spicy soy sauce  
 yum yum sauce

Served with:  
 mixed Napa cabbage salad bowl  
 crispy chicken eggrolls  
 with a sweet & sour sauce  
 stir-fried sesame green beans

## Grilled Fajitas 33

Fajita fillings to include:  
 marinated sliced flat iron steak  
 grilled marinated chicken thigh  
 steamed shrimp  
 pulled pork carnitas  
 julienne bell peppers  
 julienne red onion  
 sliced fresh jalapeño  
 sliced roma tomatoes  
 sliced mushrooms

Fresh condiments to include:  
 shredded lettuce  
 pico de gallo  
 pickled jalapeños  
 fire roasted salsa  
 guacamole  
 sour cream  
 shredded cheddar  
 queso fresco  
 lime wedges

Served with:  
 warm flour & corn tortillas  
 Spanish rice  
 stewed black beans with bacon  
 chips & salsa



# BUILD-YOUR-OWN BUFFET

Prices are per person - 30 person minimum

BUFFET PACKAGES					ADD ONS
	SALADS OR SOUPS	SIDES	ENTRÉE OR PROTEIN	PRICING	
<b>BUFFET PACKAGE I</b> <i>Standard Buffet Package</i>	2	2	1	42	Add 1 Entrée 9 Add 1 Side 4 Add 1 Salad or Soup 5
<b>BUFFET PACKAGE II</b> <i>Upgraded Buffet Package</i>	2	2	2	49	

## SELECT YOUR OPTIONS...

### SALADS

- Caesar Salad
- Greek Salad (gf)
- House Salad (gf)
- Mixed Greens
- Michigan Salad (gf)

### SOUPS

- Chicken Noodle
- Vegetarian Lentil (gf)
- Beef Barley
- Cream Of Tomato Basil (gf)
- New England Clam Chowder
- Broccoli Cheddar

### ENTRÉES & PROTEINS

- Braised Short Ribs (gf)
- Grilled Atlantic Salmon (gf)
- Broiled Walleye
- Shrimp Scampi (gf)
- Chicken Marsala (gf)
- Eggplant Parmigiana
- Wild Mushroom Chicken
- Chargrilled Pesto Roasted  
Tuscan Chicken (gf)
- Chargrilled Cuban  
Spiced Chicken (gf)
- Chicken Parmigiana
- Chargrilled Chicken Teriyaki (gf)

### SIDES

- Garlic Mashed Red Potatoes (gf)
- Roasted Rosemary Fingerling Potatoes (gf)
- Au Gratin Potatoes (additional \$2 per person)
- Parmesan Risotto (gf)
- Vegetable Wild Rice Blend (gf)
- Roasted Parmesan Cauliflower (gf)
- Steamed Broccoli with Lemon (gf)
- Grilled Asparagus (gf)
- Stir Fried Green Beans with Sesame (gf)
- Honey Glazed Carrots (gf)
- Chef's Choice Of Seasonal Vegetable

## UPGRADE TO A PREMIUM BUFFET

Upgrade to a carved entrée!  
Prices are per protein, per person.

Choice of Chef carved meat, salad, two sides, Chef selected condiments & warm French rolls with whipped butter.

### PROTEINS

- Prime rib with au jus GF 62
- Garlic & herb crusted beef tenderloin with bordelaise sauce 52
- Sugar-crusted pork loin, apple brandy sauce GF 32
- Roasted turkey with gravy 32

# DINNER ENTRÉE SELECTIONS

*Includes choice of salad & entrée, warm French rolls with butter, coffee, decaffeinated coffee, water, hot tea & iced tea*



## DUO PLATES

**Filet Mignon & Crab Cake Oscar 72**  
Chargrilled five ounce filet mignon, herbed panko & parmesan cheese crusted jumbo Maryland blue crab cake, garlic mashed red potatoes, honey glazed baby carrots, hollandaise

**Filet Mignon & Chicken Grille (gf) 65**  
Five ounce chargrilled filet mignon with button mushrooms & red wine demi, four ounce garlic herb rubbed chicken breast, vegetable wild rice pilaf, steamed asparagus

**Filet Mignon & Jumbo Shrimp Scampi (gf) 71**  
Five ounce chargrilled filet mignon topped with three jumbo shrimp scampi with garlic sherry butter sauce, garlic mashed red potatoes, roasted cauliflower

**Filet Mignon & Salmon Grille (gf) 76**  
Five ounce chargrilled filet mignon with button mushroom & red wine demi, four ounce chargrilled Scottish salmon fillet with dill lemon butter, parmesan risotto, steamed asparagus

**Filet Mignon & Lobster Tail (gf) 104**  
Five ounce chargrilled filet mignon with button mushroom & red wine demi, six ounce South African lobster tail, roasted fingerling potatoes, steamed asparagus, drawn butter

**Short Ribs & Crab Cake Oscar 46**  
Braised short ribs burgundy, red wine jus, jumbo herbed panko & parmesan cheese crusted Maryland blue crab cake, root vegetable mash, steamed green beans

**Short Ribs & Chicken Grille (gf) 44**  
Braised short ribs burgundy, red wine jus, four ounce garlic herb rubbed chicken breast, root vegetable mash, steamed green beans

**Short Ribs & Jumbo Shrimp Scampi (gf) 50**  
Braised short ribs burgundy topped with three jumbo shrimp scampi, red wine jus, root vegetable mash, steamed green beans

**Short Ribs & Salmon Grille (gf) 55**  
Braised short ribs burgundy, red wine jus, four ounce chargrilled Scottish salmon fillet with dill lemon butter, root vegetable mash, steamed green beans



## FRESH SALADS

**Mixed Greens Salad**  
Fresh blend of lettuce, carrots, radish & red cabbage, shredded cheddar, croutons, cucumbers & heirloom tomatoes, green goddess dressing

**House Salad (gf)**  
Boston bibb lettuce, artichokes, red bell pepper, mushrooms, heirloom tomatoes, house dressing

**Caesar Salad**  
Romaine lettuce, parmesan, heirloom tomato, shaved pecorino romano, croutons, Caesar dressing

**Michigan Salad (gf)**  
Heritage greens, spinach, sliced Michigan apple, sliced strawberries, Traverse Bay cherries, sliced almonds, blue cheese crumble, raspberry vinaigrette

**Spinach & Arugula Salad (gf)**  
Crumbled goat cheese, shaved fennel, sliced grapes, slivered almonds, red wine vinaigrette

**Frisée Greens Salad (gf)**  
Mandarin oranges, crumbled feta, roasted red bell peppers, red onion, pecan pieces, honey vinaigrette

**Caprese Salad (gf)**  
Sliced tomato, fresh mozzarella, minced shallot, fresh basil, cracked pepper, balsamic vinaigrette

**Bibb Salad (gf)**  
Poached pears, sliced strawberries, walnuts, blue cheese crumble, white balsamic vinaigrette

**Wedge of Lettuce (gf)**  
**Premium Salad**  
*Add \$2 per plate for this selection*  
Balsamic reduction, crumbled bacon, minced red onion, shredded cheddar, heirloom tomato, blue cheese dressing

# ENTRÉE SELECTIONS

*Entrées paired with recommended accompaniments and sauces. Accompaniments, sauces, and seasonal options can be substituted upon request.*

## VEGETARIAN

Eggplant Parmigiana 28  
Sautéed Italian bread crumb  
eggplant, angel hair pasta,  
roasted garlic tomato marinara,  
provolone, steamed green beans,  
roasted parmesan tomato crown

Portabello  
Mushroom Risotto 28  
Chargrilled balsamic marinated  
portabello mushroom cap,  
parmesan risotto, heirloom  
tomato confit, spinach, pickled  
shallot, basil pesto

Vegan Feature  
of the Week MKTP  
Fresh from the kitchen, this  
special changes bi-weekly and  
will include seasonal produce  
from local farms

## VEGAN

Curried Cauliflower  
Steak (v) 28  
Yellow curry spiced cauliflower  
steak, spicy coriander-tomato  
vegetable ancient grains,  
red pepper vinaigrette,  
fresh cilantro & scallions

## ACCOMPANIMENTS

### STARCH CHOICES

parmesan risotto (gf)  
vegetable wild rice pilaf (gf)  
roasted fingerling potatoes (gf)  
garlic mashed red potatoes (gf)  
root vegetable mash (gf)  
roasted tomato almond couscous

### VEGETABLE CHOICES (ALL GF)

steamed green beans  
honey glazed baby carrots  
roasted Brussel sprouts  
roasted cauliflower  
steamed asparagus  
steamed broccoli spears

## CHICKEN & PORK

Chicken Marsala 39  
Parmesan risotto, steamed green beans,  
roasted parmesan tomato crown, marsala wine  
mushroom sauce

Stuffed Chicken Goat Cheese & Asparagus 42  
Vegetable wild rice pilaf, roasted parmesan  
tomato crown, roasted garlic boursin cream

Stuffed Chicken Grand Traverse 42  
Traverse Bay cherry bread stuffed chicken  
breast, garlic mashed red potatoes, honey  
glazed baby carrots, cherry Dijon cream

Pork Shank Osso Bucco 44  
Parmesan risotto, roasted Brussel sprouts,  
milanese gravy, lemon parsley gremolata

## BEEF

Chargrilled Filet Mignon  
Six ounce 67 | Nine ounce 93  
Garlic mashed red potato, honey glazed baby  
carrot, button mushroom, red wine demi

Braised Short Ribs Burgundy 43  
Root vegetable mash, steamed green beans,  
red wine jus  
*See duo plates to make this dish a combo!*

Roasted Tenderloin of Beef 64  
Carved seven ounce herb roasted tenderloin  
of beef, garlic mashed red potatoes, steamed  
asparagus, bordelaise (8 order minimum)

## SEAFOOD

Scottish Salmon Fillet 44  
Root vegetable mash, steamed asparagus,  
bourbon maple butter

Broiled Great Lakes Walleye Almondine 42  
Vegetable wild rice pilaf, roasted cauliflower,  
dill lemon butter

Seared Chilean Seabass 56  
Roasted tomato almond Mediterranean  
couscous, steamed asparagus, citrus vinaigrette

Jumbo Shrimp Scampi 44  
Parmesan risotto, steamed broccoli spears,  
garlic sherry butter





## SWEET TASTES

*Served per person*

Lemon Curd Tartlets 8  
Toasted meringue

Key Lime Pie Cup 7  
Taste of key lime with whipped cream

Pistachio Mousse Cup (gf) 7  
whipped cream & toasted pistachios

Chocolate Dipped Strawberries (gf) 7  
Dark chocolate, milk chocolate,  
& white chocolate  
*served two per person*

Raspberry or Chocolate  
Mousse Cups (gf) 7  
White chocolate or dark chocolate garni

Pecan Tartlet 8  
Butter crust, toasted pecans

Apple Crisp Cup 7  
Michigan apple, brown sugar oat  
crumble, whipped cream

Fruit Cobbler Cup 7  
Choice of apple, peach, or cherry

Chocolate Dipped Macaroon 7  
Toasted coconut cookie  
dipped in dark chocolate

Chocolate Truffles (gf) 8  
Assortment of dark  
or milk chocolate truffles  
*served 2 per person*

Cookies & Brownies 7  
Variety of cookies, brownies & bars  
*served plated per table*

Assorted Mini Petite Fours 15  
A delightful assortment of petite fours  
*served plated per table*

## PLATED DESSERTS

Ice Cream Sundae 11  
Hudsonville vanilla, chocolate or butter pecan ice cream, topped with hot fudge or caramel, whipped cream & cherry

Ice Cream Snowball 11  
Hudsonville vanilla ice cream rolled in coconut, topped with hot fudge, whipped cream & cherry

Turtle Brownie Sundae 13  
Triple chocolate brownie, Hudsonville vanilla ice cream, hot fudge & caramel, pecans, whipped cream & cherry

Strawberry Shortcake 13  
Pound cake, sweet strawberries, whipped cream

Lemon Ribbon Ice Cream Pie 13  
Hudsonville vanilla ice cream, lemon curd ribbon, toasted meringue, whipped cream

Chocolate Flourless Cake 13  
Decadent dark chocolate cake, whipped cream & chocolate garni

Chocolate Molten Cake 13  
Chocolate sauce, whipped cream & chocolate garni

Pecan Dream 12  
Hudsonville butter pecan ice cream, rolled in pecans, topped with hot fudge & caramel, whipped cream & cherry

Chocolate Mousse Trifle 12  
Chocolate sponge cake, chocolate mousse, whipped cream & chocolate curls

Raspberry Mousse Trifle 12  
Sponge cake, raspberry mousse, whipped cream & fresh raspberries

New York Cheesecake 13  
Fruit topping or chocolate sauce, whipped cream

Peanut Butter Cheesecake 13  
Chocolate cookie crust, dark chocolate drizzle, whipped cream & chocolate garni

Tiramisu 12  
Mocha hazelnut chocolate sauce, whipped cream, hazelnut cookie

Crème Brûlée 13  
Baked custard, caramelized sugar crust, whipped cream, fresh berry garni



have a little...

# Something Sweet

## DESSERT STATIONS

*Chef-Attended | Minimum of 25 people*

**CHCC Ice Cream Bar 15**  
Hudsonville vanilla ice cream with assorted toppings, nuts, candy & fruit, hot fudge & caramel, whipped cream & cherries

**Shortcake Bar 15**  
Shortcake biscuits, angel food cake & pound cake, fresh sweet strawberries, Hudsonville vanilla ice cream, hot fudge & caramel, whipped cream & cherries

**Flambé Station 17**  
Bananas foster, cherries jubilee & peach melba, Hudsonville ice cream, hot fudge & caramel, whipped cream & cherries

**Assorted Mini Petite Fours Table 16**  
A delightful assortment of displayed mini petite fours & small sweet tastes

## CAKES & CUPCAKES

*Priced per person. Additional/specialty items priced upon request.*

**Decorated Cake 5**

**Cupcakes 4**

**Specialty Cupcakes with Filling 5**

**Add Ice Cream to Dessert 4**

*Wedding or Specialty Cakes: CHCC does not make wedding cakes. Call our Events Team for wedding cake recommendations.*

### PLATING FEES

Plating fees for wedding/specialty cakes or other sweets provided by an outside source are \$3.50 per person and include china, flatware, cutting & serving of the cake.



*Amelie Ferdais Photo*





*Keep the Party Going as the Night Goes On...*

## BEER

*(Full selection included in all packages)*

Domestic 6  
 Bud Light  
 Budweiser  
 Coors Light  
 Miller Lite  
 Michelob Ultra

Import 7  
 Amstel Light  
 Corona  
 Stella Artois  
 Labatt Blue  
 Non-Alcoholic Beer

Craft 8  
 All Day IPA  
 Two Hearted IPA  
 Lake Life Seltzer  
 Oberon (seasonal)  
 Athletic NA

## SODA

\$4 per drink

Unlimited N/A Package: \$6 per person

## SPIRITS

Call 9  
 Tito's Vodka  
 Tanqueray Gin  
 Myers' Silver Rum  
 Captain Morgan Rum  
 Corazon Blanco Tequila  
 Dewars White Label Scotch  
 Jack Daniels' Tennessee Whiskey  
 Jim Beam Bourbon

Premium 11  
 Ketel One Vodka  
 Bombay Sapphire Gin  
 Myers' Silver Rum  
 Myers' Dark Rum  
 Espolon Blanco Tequila  
 Chivas Regal Blended Scotch  
 Crown Royal Canadian Whisky  
 Maker's Mark Bourbon  
 Maya El Anden Rioja

Elite 13  
 Grey Goose Vodka  
 Hendricks Gin  
 Myers Silver Rum  
 Diplomatico Reserve Aged Rum  
 Patron Silver Tequila  
 Glenlivet 12 Year Single Malt Scotch  
 Jameson Irish Whiskey  
 Woodford Reserve

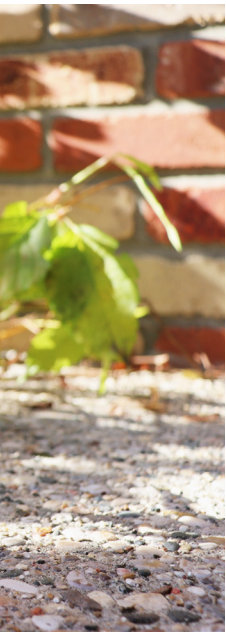
## WINE

Call 9  
 Canyon Road Cabernet Sauvignon  
 Canyon Road Merlot  
 Canyon Road Pinot Noir  
 Canyon Road Chardonnay  
 Canyon Road Pinot Grigio  
 Canyon Road Sauvignon Blanc  
 House Sparkling Wine (Wycliff Brut)

Premium 13  
 Bonanza Cabernet Sauvignon  
 Kermit Lynch Cotes Du Rhone  
 Calera Pinot Noir  
 Mer Soleil Reserve Chardonnay  
 Terlan Pinot Grigio  
 Whitehaven Sauvignon Blanc  
 Spagnol Prosecco

Elite 20  
 Quilt Cabernet Sauvignon  
 Corazon del Sol Malbec  
 Belle Glos Pinot Noir  
 Sonoma Cutrer Chardonnay  
 Santa Margherita Pinot Grigio  
 Jean Pabiot Sauvignon Blanc  
 Fontaine Cotes Du Provence Rose  
 Schramsberg Mirabelle Brut





## BEVERAGE PACKAGES

	BEER & WINE	CALL	PREMIUM	ELITE
2 HOURS	20	27	34	42
3 HOURS	24	30	42	50
4 HOURS	28	38	50	58
5 HOURS	32	44	58	66

## WINE & CHAMPAGNE SERVICE

*(Pricing when added to packages only)*

- Tableside Wine Service: \$10 per person
- Tableside Call Wine Service: \$8 per person
- Champagne Toast: \$8 per person
- Corkage Fee: \$30 per bottle
- House Wine: \$32 per bottle

## ADDITIONAL BARS

For each additional satellite bar there is a \$500 fee.

## BEVERAGE NOTES

Open containers or glasses of beverages may not be taken off of Club property. No straight shots of liquor will be served. The Club, members, and their guests shall at all times abide by all of the rules and regulations of the Liquor Control Commission.

## LATE NIGHT SNACKS

*A conclusion to a great evening.  
Minimum of 40 people.*

Slider & French Fry Bar 15  
Cheeseburger sliders with angus beef patty, American, sliced pickle, minced onion, mustard, ketchup on a house bun. Served with crispy French fries, ketchup & ranch

Pizza Station 15  
Includes three varieties of pizza: Deluxe, Barbecue Chicken & Spinach Artichoke Pesto. Served with grated parmesan & crushed red pepper flakes

Street Tacos 15  
Includes two varieties: Seasoned beef with lettuce, pico de gallo, cheddar & Southwest chicken with cilantro slaw, pico de gallo, guacamole ranch. Served with fire roasted salsa & house fried chips

Buffalo Chicken Wings 15  
Roasted wing sections with buffalo sauce, crispy boneless wings with sweet barbecue sauce. Served with celery, blue cheese & ranch

Deluxe Nacho Station 15  
House fried chips & hot cheese sauce. Served with pickled jalapeño, diced onion, pico de gallo, guacamole, sour cream & fire roasted salsa

# EVENT SPACES AT CHCC

The Club has several event spaces varying in size that can accommodate any group size. Whether it is an intimate dinner or a gathering for 300, we have the perfect space for your event.



## LIVING ROOM

### AT A GLANCE

**Ideal pre-function space in combination with other banquet rooms**

**Perfect for cocktail & hors d'oeuvre receptions with up to 60 people**

**Cozy, luxurious atmosphere**

**Private bar access**

**Direct entry into the Ballroom'**

Overview: A comfortable, casual atmosphere akin to your own family room with a beautiful marble fireplace, private bar, and cozy conversation areas that's suitable for events of up to 60 people.

The Living Room is a wonderful space to host cocktail parties, bridal or baby showers, or hors d'oeuvre receptions. In addition, the Living Room is often reserved in conjunction with one of our other banquet rooms as a pre-function space for guests to arrive and enjoy a cocktail before moving into the main banquet area.



## BALLROOM

### AT A GLANCE

**Singularly seats up to 240 guests, or 190 guests with the dance floor open**

**Can be combined with the neighboring York Room for an additional 60 seats**

**Expansive African mahogany dance floor**

**Direct entry available from the Living Room for a cocktail hour space**

**Includes access to both the West Terrace and the North Patio**

**Accommodates a wide range of table configurations**

Overview: A grand ballroom with spectacular views of the golf course, elegant chandeliers, and a dance floor which can seat up to 240 guests (190 with the dance floor open).

The Ballroom can also be seamlessly combined with the neighboring York Room for additional seating, and the attached West Terrace or North Patio can both offer additional outdoor functionality. Our Ballroom can accommodate a business seminars, wedding receptions, luncheons, birthday parties, holiday parties, and more!



## FIRESIDE ROOM

### AT A GLANCE

**Seats up to 40 for a plated meal**

**Perfect venue for intimate celebrations, business meetings, family parties or showers**

**Beautiful marble fireplace with mahogany mantelpiece**

**Two direct entries into the neighboring York Room for seamless traffic flow**

Overview: A casually elegant and adaptable space with a marble fireplace, mahogany mantel, and wide picture windows overlooking our golf course. Seats up to 40 for a plated meal.

Warm and inviting atmosphere, great for family celebrations, business meetings, and intimate gatherings. It can be an ideal setting for a seated luncheon or dinner of up to 40 people with round tables, or it can be transformed into a cozy meeting room with a large oblong table for a business function, or paired with the neighboring York Room for a cocktail area.



## YORK ROOM

### AT A GLANCE

**Seats up to 60 at round tables for a plated meal**

**Tables may be oblong, u-shaped, half-round, or crescent seating to facilitate presentations**

**Functional, adaptable and elegant to accommodate a wide variety of events**

**High ceilings with chandeliers, classic decor, and floor-to-ceiling picture windows**

**Seamless combination with the Ballroom and/or Fireside Room to accommodate party size**

Overview: A spacious and elegant room with crystal-accented chandeliers and floor-to-ceiling picture windows that accommodates a wide variety of events and can seat up to 60 for a plated meal.

The York Room can be seamlessly combined with the Ballroom by means of a removable wall, or opened to the Fireside Room via double doorways on the opposite wall. The North Patio overlooking the putting green is also accessible from the York Room.



## NORTH PATIO

**Overview:** The North Patio overlooks the putting green & 10th tee - a great space for guests to socialize outside.

Accessible via either the York Room or Ballroom.



## WEST TERRACE

**Overview:** The West Terrace can either be booked separately for an event or reserved with the Ballroom for additional seating space outdoors.

April through November, a large frame tent is setup in this space, so your events are covered and shaded, and it can be booked separately for parties and events. This space is also accessible via the Ballroom.



## UPPER GRILLE

**Overview:** This space is typically utilized by our Dining Room, but can be booked for a private event on nights where it is not in use for regular member dining. Your Event Planner can coordinate with the dining team to reserve this room for private events when possible.

This space is accessible via entry through the dining room. It is recognized by its decorative ceilings and starburst light features.

## BOARD ROOM

### AT A GLANCE

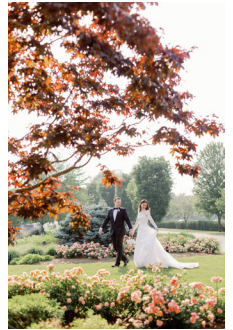
- Accommodates up to 12 people
- Food & beverage service available all day
- Cherry-stained hickory table with adjustable leather armchairs
- Offers privacy, comfort, and elegance for any meeting occasion

**Overview:** A convenient and private conference room with adjustable leather armchairs perfect for business or personal meetings, seating up to 12 comfortably around an oblong hickory table.

The room is outfitted with a marker board cabinet and a corner service station, as well as a projector. You can easily turn a meeting into a private working lunch or dinner with the superb, professional service of our Dining Room staff.

a small look into...

# Weddings at Cascade



## CHCC DESIGN OFFERINGS

Simplify your events planning by coordinating paper goods and signage right through CHCC! Our creative team would love to work with you on custom entrance signs, menus, featured drink signs - and more. Ask your planner for more information and a quote.



## POOL BIRTHDAY PARTIES

### AVAILABILITY

Party times will be available to book 11:00 am – 7:00 p.m., or when the pool is open during seasonal hours.

### GUESTS

Members can invite up to 30 guests total. Guest and party fees will vary based on party size.

### YOUR RESERVATION

We will reserve tables for your party on the Pool Terrace seating area starting one hour prior to your event. You will be welcome to bring in your own balloons, décor, plates, napkins, & cookies or cupcakes!

### PLAN YOUR PARTY

Contact Elizabeth Vandermolen to start the party planning! Call the Club at (616) 949-0810 or email [elizabeth@cascadehillsc.com](mailto:elizabeth@cascadehillsc.com).

### FOOD PACKAGES

Select from the following options to feed your group! All parties with food packages will be served family style with a fruit bowl, popcorn & lemonade.

Prices are listed per person.

Cheeseburger Sliders & Fries 18

*Side condiments: ketchup, mustard, diced onion, pickle*

Pepperoni or Cheese Pizzas 17

*Twelve-inch cheese or pepperoni pizzas, served with cheese-stuffed bread sticks & marinara*

Mini Hot Dogs & Fries 14

*Side condiments: ketchup, mustard, diced onion, pickle*

Chicken Tenders & Fries 17

*Served with ranch & barbecue*



## HOLIDAYS AT THE CLUB & THE COVE

The holiday season is quickly approaching, and our Events Team is busy planning away! Are you, a friend, or a family member interested in hosting your private holiday event at the Club?

We LOVE hosting holiday events, whether it be your business' Christmas party, a personal luncheon, a holiday dinner, fall & winter engagement dinners and bridal showers, or anything else you're looking to host this season.

### WHO CAN HOST

All CHCC Members are eligible to host events at CHCC! Members are also able to sponsor events, which means you can sponsor an event for your friends, family, or place of employment! Sponsoring an event allows your sponsored hosts to utilize our gorgeous event spaces with every touch of CHCC hospitality you're accustomed to. As a sponsoring member, you have no financial obligation - your sponsorship is a vouch for the host's character and presence at our Club.

### HOLIDAY EVENTS AT THE COVE

You can now rent out The Cove at the Family Activity Center as your holiday event space this December! Enjoy a private restaurant to yourself for your party with gorgeous window light and CHCC food & hospitality. We are excited to have a brand new space to host your events!

### HOLIDAY EVENTS IN THE CLUBHOUSE

Looking for something in the Clubhouse instead? We still have room to book your holiday lunch or dinner in our banquet spaces!

### HOW TO BOOK YOUR EVENT

To host or sponsor an event for your family, friends, or business, contact Elizabeth Vandermolen, Events Planner, at [elizabeth@cascadehillsc.com](mailto:elizabeth@cascadehillsc.com) for more information along with remaining available dates and times for this holiday season.

# Preferred Vendors

## RENTALS

Alpine Events  
www.alpineevents.com  
616-396-7300

Cascade Rental Center  
sales@cascaderental.com  
www.cascaderental.com  
616-942-2402

Events by I.Candy  
hello@eventsbyicandy.com  
eventsbyicandy.com  
616-245-0773

Event Theory  
www.eventtheory.com  
616-818-7300

Gigi & LaClede  
Vintage Dish Rentals & Tablescape  
gigiandlaclede.wixsite.com/  
gigiandlaclede  
616-719-7627

Special Occasions West Linens  
dee@specialoccasionswest.com  
www.special-occasion.net  
616-826-7082

## TRANSPORTATION

Affordable Limousine  
www.affordablelimogr.com  
616-299-1812

Grand Rapids Limousine  
& Party Bus  
www.grlimos.com  
616-682-6226

Grand Rapids Party Bus  
www.grandrapidspartybus.net  
616-426-6620

## FLORISTS

Daylily Floral  
daylilygr@msn.com  
www.daylilyfloral.com  
616-949-4714

Events by I. Candy  
hello@eventsbyicandy.com  
eventsbyicandy.com  
616-245-0773

Posh Petals Floral  
events@poshpetalsfloral.com  
www.poshpetalsfloral.com  
616-363-3337

Rueben Antonio Floral & Events  
rueben@ruebenantoniofloralevents.  
com  
www.ruebenantoniofloralevents.com  
616-787-7965

## HOTELS

Amway Grand Plaza  
guestservice@ahchospitality.com  
www.amwaygrand.com  
616-774-2000

Hilton Garden Inn  
-Grand Rapids East-  
www.hilton.com/en/hotels/grrebg-  
hilton-garden-inn-grand-rapids-east  
616-608-8800

JW Marriott Grand Rapids  
jwgrinfo@ahchospitality.com  
ilovethejw.com  
616-242-1500

## SMALL CAKES & DESSERTS

Cakes by Mary Briggs  
mmaryl01@aol.com  
616-299-9220

Sweet Details GR  
hello@sweetdetailsgr.com

## DJS & MUSICAL ENTERTAINMENT

Adrian Butler DJ  
www.everythingab.com/

Brena  
brenamusic@gmail.com  
www.brenaband.com

Evermore Entertainment  
DJ & Photobooth Rentals  
eric@myevermore.com  
www.myevermore.com  
616-275-0630

Music Host Entertainment  
info@musichostentertainment.com  
www.musichostentertainment.com  
616-459-1204

## MISCELLANEOUS

Balloons or Bust  
balloonsorbust@hotmail.com  
www.balloonsorbust.net  
616-676-1974

Bluewater Technologies  
A/V & Lighting  
www.bluewatertech.com  
616-656-9380

## PHOTO & VIDEO

Hetler Photography  
www.hetlerphotography.com  
231-519-0165

Jen Kroll Photography  
www.jenkrollphotography.com  
616-334-5569

Samantha James Photo  
hello@samanthajamesphoto.com  
www.samanthajamesphoto.com

TruVision Studios  
layla@truvisionstudios.com  
www.truvisionstudios.com

*Please feel free to utilize the list of recommended vendors we have previously worked with above.  
Looking for something else? Ask your Event Planner for more ideas specific to your theme and budget!*



Cascade Hills Country Club  
3725 Cascade Road SE  
Grand Rapids, MI 49546



*Thank You for your Interest in  
Hosting an Event with Cascade*

Cascade Hills Country Club  
3725 Cascade Road SE, Grand Rapids, MI 49536  
Facebook: Cascade Hills Country Club  
Instagram: @cascadehillsc  
Website: [www.cascadehillsc.com](http://www.cascadehillsc.com)

You can find more information about our Event Spaces, Sponsorship, Menus, FAQs, and our Events Staff on our Website under the Special Occasions tab. For more information, you can contact one of our team members via email below or by calling the Club at (616) 949-0810 and asking to be directed to the Events Team.

Kate Ames, Events Manager | [kate@cascadehillsc.com](mailto:kate@cascadehillsc.com)  
Elizabeth Vandermolen, Event Planner | [elizabeth@cascadehillsc.com](mailto:elizabeth@cascadehillsc.com)