



(989) 533-3055

www.bestbanquet.com

Thank you for considering the Forest Edge Banquet Center for your event! The information provided here will help give you an idea of the services that we provide. If you have questions regarding this information or if would like us to design a custom menu for your event, please don't hesitate to contact us. We're here to help make your party as successful and stress free as possible.

Room & Deposit Information

- *Our facility can accommodate guest counts from 100 to 400. A venue charge of\$900.00 will apply. We require a final guest count on Friday, One week prior to your event.
- *A deposit of \$750 is required to reserve the date for your event. Your deposit is non-refundable.
- *Advance payments. Food/Bar/Ceremony sites/Photo Booths/Decorating/ DJ Service are all non refundable
- *You will have the venue from 10am to 11pm the day of the event.

Pricing & Payment Information

- *Approximately 2 months before your reception, we will meet to formally plan your event and menu. At that time, 50% of your estimated total bill will be required. A final payment for the remaining balance will be due 72 hours prior to your event. Credit card payments are subject to service charge of 5%.
- *A 20% service charge and 6% State of Michigan Sales Tax will be added to all food and beverage charges.
- *Events on Fridays/Sundays receive a 10% discount on both food and beverage services. (All Discounts Do Not Apply To Non-Alcoholic Packages
- *Saturday events held between January 2nd to March 31st are eligible for a 10% Discount
- *Pricing is not guaranteed until you have received a signed quote from a member of our banquet sales staff and paid a date deposit for your event.
- *Discounts or incentives apply to Min/ 150 Guest Count. All Holiday events are subject to 10% increase.

Services Provided

- *All our event centers are fully air-conditioned and has adjustable lighting controls. It has a large dance floor and comes equipped with a house microphone system and up lighting
- *A full, professional banquet staff is on hand to run your event including certified bartenders.
- *Full service menu packages include table linens, colored linen napkins (28 colors), and table skirting. China, silverware, and water service are provided at guest tables. Coffee bar included.
- *All decorating items brought in must be removed the night of the event.
- *We will meet or beat all competitors comparative services & price with written quote.
- *If Additional time is needed on other days, to decorate with your own things, a charge will apply

Steve Dobis 989.213.1990 SteveDobis@BestBanquet.com

Scott Parks 810.275.2898 SParks10414@Yahoo.com

Grand Dinner Buffet

Salads & Bread

(Choose 2) Includes, Fresh Baked Dinner Rolls & Butter

Garden Salad w/Dressings Caesar Salad Macaroni Salad

Potato Salad Cottage Cheese Cole Slaw

Pasta Salad Peas & Peanuts Relish Tray

Vegetable Selections

(Choose 1)

Fresh Whole Kernel Corn California Blend W/ Cheese Sauce Whole Green Beans w/Slice Mushrooms Steamed Broccoli W/Cheddar Cheese Sauce Maple Cinnamon Glazed Carrots

Dinner Accompaniments

(Choose 1)

Garlic Mashed Redskins W/Gravy Classic Macaroni & Cheese w/Garlic Bread Crumbs **Au Gratin Potatoes** Wild Rice **Buttered Noodles** Scalloped Potatoes

Homemade Bread Dressing Baked Beans w/ Ham or Bacon Parsley Buttered Redskins

Entrée Selections

Virginia Sliced Ham Baked Cod Sirloin Tips Over Noodles Lemon Pepper Chicken Mostaccioli w/Italian Meatballs *Marinated Shrimp Skewer *Fettucine Alfredo w/Grilled Chicken

*Lasagna Baked Mahi Mahi Turkey Pot Roast Sliced Roasted Turkey Breast Vegetable Fettucine Alfredo

*Marinated Italian Chicken Breast (Boneless) *Citrus Grilled Atlantic Salmon

*Vegetable Stir Fry W/ Rice and Chicken

Baked Tender Chicken Roast Pork w/Onion Au Jus Swedish Meatballs Polish Sausage & Sauer Kraut **Carved Roast Sirloin ***Carved Prime Rib W/ Mushroom& Onions

Vegetable Stir Fry W/Rice

(1) Entrée Dinner \$27.99 *Add \$1.00 **Add \$2.00 (2) Entrée Dinners \$28.99 (3) Entrée Dinners \$29.99 *** Add \$3.00

Grand Dinner Package Includes:

White, Black Table Linens, Linen Napkins, Full China, Silverware, Glassware 10 Children Under The Age of 5 for free

Executive Dinner Buffet

Additional Salad Selections

(Choose 3) Includes Fresh Baked Dinner Rolls & Cinnamon Bread

Italian Pasta Salad Caramel Apple Salad Seafood Pasta Salad Macaroni Salad

Broccoli Salad Potato Salad Peas & Peanuts Cottage Cheese

Caesar Salad Fresh Fruit Display (In Season) Mandarin Almond Salad Garden Salad with Dressing

Vegetable Selections

(Choose 2)

Whole Green Beans w/Slice Mushrooms Steamed Broccoli w/Cheddar Cheese Sauce Fresh Whole Kernel Corn

California Blend w/Cheddar Cheese Sauce Maple Cinnamon Glazed Baby Carrots

Dinner Accompaniments

(Choose 2)

Homemade Bread Dressing Baked Beans w/ Ham or Bacon **Buttered Noodles** Parsley Buttered Redskins

Wild Rice Au Gratin Potatoes Scalloped Potatoes Garlic Mashed Redskins W/Gravy Macaroni & Cheese W/Garlic **Bread Crumbs**

Entrée Selections

Virginia Sliced Ham Baked Cod Sirloin Tips Over Noodles Lemon Pepper Chicken Mostaccioli w/Italian Meatballs *Marinated Shrimp Skewer *Fettucine Alfredo w/Grilled Chicken *Citrus Grilled Atlantic Salmon Vegetable Stir W/

*Lasagna Baked Mahi Mahi Turkey Pot Roast Sliced Roasted Turkey Breast Vegetable Fettucine Alfredo *Marinated Italian Chicken Breast (Boneless)

Baked Tender Chicken Roast Pork w/Onion Au Jus Swedish Meatballs Polish Sausage & Sauer Kraut **Carved Roast Sirloin ***Carved Prime Rib W/Mushroom& Onions *Vegetable Stir Fry w/Rice and

Chicken

(1) Entrée Dinner \$29.99 *Add \$1.00 **Add \$2.00 (2) Entrée Dinners \$30.99 *** Add \$3.00 (3) Entrée Dinners \$31.99

Executive Dinner Package Includes:

White, Black Table Linens, Linen Napkins, Full China, Silverware, Glassware 10 Children Under The Age of 5 for free

Beverage Selection

Deluxe Bar - \$18.99 till 11 p.m. Additional hours available upon request

(Save 10% on All Fridays; Save 10% on Saturdays in Jan, Feb & Mar) Cocktail Hour is 1 Hour. Additional fee for extended hours Hors d'oeuvre Package with Deluxe bar - \$500.00 for 1 hour

~Liquors~

(All Drinks Made To Order with an Impressive Selection of Mixes & Garnishes)

Smirnoff Vodka Bacardi Light Rum Dewar's Scotch Seagram's Gin Sour Apple Pucker Raspberry Vodka Malibu Coconut Rum Evan Williams Bourbon Peachtree Schnapps Crantasia Captain Morgan Spiced Rum Seagram's 7 Whiskey Amaretto Watermelon Pucker

Complimentary Champage toast (Bridal Party Only)

~Your Choice of (2) Types of Draft Beer~

(Parties under 150 Guests, Choose 1)

Bud Light Busch Light Miller Miller Lite

Coors Light Coors Labatt Blue Light Budweiser Labatt Blue

~Wine~

Cnaraonnay Merlot Cabernet

Premium Bar Option

Moscato

White Zinfandel

(Add \$4.00 per person to Deluxe Bar Package)

Jack Daniel's Jose Cuervo Tequila Tito Vodka Tanqueray Gin Canadian Club Whiskey Jim Beam Absolut Vodka Kahlua Coffee Liqueur

Complimentary Champage toast (Bridal Party Only)

Non-Alcoholic Bar - \$10.99 per person

Under age 21

~Soft Drinks~

Coke Products

3 Types of Juice

Fruit Punch

Bar will Close for a short time during Dinner

Premium Bar Package include Hors d'oeuvres display

Delicious Horseradish Cheese Spread, Assorted Crackers, Savory Chicken Salad, Homemade Garlic Toast and Fresh Garden Vegetables with Ranch Dressing

Brunch, Hors d'Oeuvres & Luncheon Menu

BREAKFAST & BRUNCH

(All Include Coffee, Milk & Orange Juice)

~Classic Breakfast Buffet~

Scrambled Eggs, Ham, Sausage, Hash Browns, Fresh Fruit, Cinnamon Rolls & Muffins - \$14.95

~Grand Breakfast Buffet~

Classic Breakfast Buffet along with your choice of Waffles, French Toast or Pancakes w/Assorted Toppings - \$15.95

~Executive Breakfast Buffet~

Choice of Broccoli & Cheese Quiche, Ham & Cheese Quiche, or Guest Eggs, Canadian Bacon, Sausage, Hash Browns,

Cereals, Fresh Fruit, Pecan Rolls, Croissants, Bagels, & Grapefruit Juice - \$16.95

~Brunch At Its Best~

Guest Eggs, Deluxe Hash Brown Casserole, Chicken Salad Croissant, Carved Virginia Ham, Sunburst Fruit Salad, Cubed Cheese, Waffles w/Assorted Toppings & Pastries - \$16.95

Hors d'Oeuvres Selections

(All Include Chips & Salsa, Chicken Pate' & Garlic Toast, Cheese Spread & Crackers)

~Choose 2 of the following~

Relish Tray, Bread Sticks, Fresh Vegetables & Dip, Chicken Wings (Baked or BBQ), or Fresh Fruit Tray - \$14.95

~Choose 4 or 6 of the following~

Relish Tray, Assorted Cubed Cheeses, Vegetables & Dip, Chicken Wings (Baked or BBQ), Fresh Fruit Tray, Cocktail Meatballs, Sandwich Board, Saucy Smoked Sausage, Cocktail Crabmeat, Deluxe Nacho Tray, Fruit Fondue, Pumpernickel Ring w/Spinach Dip, Hot Crabmeat Dip, Mini Deep Dish Pizzas, Mini Quiche Bites, *Carved Top Sirloin w/Fresh Rolls & Condiments, **Peel & Eat Shrimp w/Cocktail Sauce

Choose 4 - \$16.95 *Add \$1.00 per person Choose 6 - \$18.95 **Add \$2.00 per person

Lite Luncheon Buffet - \$17.95

(All Include Mixed Garden Salad, Soda, Coffee & Milk)

~Soup & Sandwich~

Hot Soup, Kaiser Rolls w/Deli Selections, Fruit & Vegetable Trays

~Chicken Salad Croissant~

Chicken Salad on a Delicate Croissant, Fruit & Vegetable Trays

~Wraps & Salads~

Assorted Wrap Sandwiches, your choice of 3 Salads, and Fresh Fruit

~Chicken Classique (Plated)~

Boneless Grilled Chicken Breast, Served on Wild Rice, Fresh Hot Vegetable and Fruit Garnish

\$32

Best Banquet Catering Off Premise



Deluxe Dinner Package

Salads & Bread

(Choose 2) Includes, Fresh Baked Dinner Rolls & Butter

Garden Salad w/Dressings Macaroni Salad

Relish Tray

Potato Salad Cottage Cheese Cole Slaw

Pasta Salad
Peas & Peanuts

Vegetable Selections

(Choose 1)

Fresh Whole Kernel Corn

Vegetable Blend

le Green Beans w/Slice Mushr

Whole Green Beans w/Slice Mushrooms

Steamed Broccoli
Maple Cinnamon Glazed Carrots

Dinner Accompaniments

(Choose 2)

Classic Macaroni & Cheese w/Garlic Bread Crumbs
Garlic Mashed Redskins W/Gravy
Scalloped Potatoes
Wild Rice

Homemade Bread Dressing
Baked Beans w/ Bacon
Parsley Buttered Redskins
Buttered Noodles

Entrée Selections

(Choose 2)

Virginia Sliced Ham
Baked Cod
Sirloin Tips Over Noodles
Lemon Pepper Chicken
BBQ Chicken

Turkey Pot Roast Sliced Roasted Turkey Breast Polish Sausage & Sauer Kraut Italian Meatballs Baked Tender Chicken
Roast Pork w/Onion Au Jus
Swedish Meatballs

Package Includes:

28 colored Linen Napkins

Buffet line: linen with Skirting, and chaffing dishes

Elegent dinnerware provided and Real Silverware

Professional wait staff, manager on duty

Package all left over food

Delivery and Setup charge \$500.00 - minimum 150 people

Food Package Subject to 6% sales tax and 20% Gratuity

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