



(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. For guest counts under 200, a room rental charge of\$900.00 may apply (ask for details). We require a final guest count on Friday, Two Weeks prior to your event.
- $st\!$ 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

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 Apply to Min/ 150 Guest Count (Excludes Holidays)

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 qoute.

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 2)

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
*Garlic Focaccia Chicken Breast
*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
 \$25.99
 *Add \$1.00

 (2) Entrée Dinners
 \$26.99
 **Add \$2.00

 (3) Entrée Dinners
 \$27.99
 *** Add \$3.00

Grand Dinner Package Includes:

White, Ivory, 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 2) Includes Complete Garden Salad Bar, 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

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

*Lasagna
Baked Mahi Mahi
Turkey Pot Roast
Sliced Roasted Turkey Breast
Vegetable Fettucine Alfredo
*Garlic Focaccia Chicken Breast
*Citrus Grilled Atlantic Salmon
Vegetable Stir W/Rice

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
 \$27.99
 *Add \$1.00

 (2) Entrée Dinners
 \$28.99
 **Add \$2.00

 (3) Entrée Dinners
 \$29.99
 *** Add \$3.00

Executive Dinner Package Includes:

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

Beverage Selection

Deluxe Bar - \$17.99 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 Hour \$200.00 Per 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

~You're Choice of (2) Types of Draft Beer~

(Parties under 100 Guests, Choose 1)

Bud Light Busch Light Miller High Life Miller Lite Coors Light Coors Labatt Blue Light

Budweiser Labatt Blue

~Wine~

White Zinfandel Moscato Chardonnay Merlot

Cabernet

Premium Bar Option (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

Late night snack available \$1.00 per person. Ask for details.

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

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 - \$12.95

~Grand Breakfast Buffet~

Classic Breakfast Buffet along with your choice of Waffles, French Toast or Pancakes w/Assorted Toppings - \$13.95

~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 - \$14.95

~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 - \$14.95

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 - \$12.95

~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 - \$14.95 *Add \$1.00 per person Choose 6 - \$16.95 **Add \$2.00 per person

Lite Luncheon Buffet - \$14.95

(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



Best Banquet Catering Off Premise



Dinner & Beverage 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 Begns w/Slice Mush

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
BBO 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, Elegant Disposable Plates, and Real Silverware

Buffet line: linen with Skirting, and chaffing dishes

Professional wait staff, manager on duty

Package all left over food

Just want food and no bar-\$25.99 per person minimum 150 people

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

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Bar Package

~Liquors~

Smirnoff Vodka Bacardi Rum Seagram's Seven Whiskey Sour Apple Pucker Jim Beam Bourbon Captain Morgan Spiced Rum Malibu Coconut Rum Amaretto Peachtree Schnapps Smirnoff Raspberry Vodka

~ Draft Beer~

(Choose 1)

(2 types of domestic can beer \$3.00 per person extra)

Bud Light

Labatt Blue Light

Seagram's Gin

Coors Light

Miller Lite

Budweiser

Labatt Blue

~ Wines~

Red wine White wine

Pink or white sweet wine

All Packages include:

Coke, Diet coke, Sprite, Squirt, Ginger Ale Champagne Toast (for bridal party only) Plastic Drinkware, Napkins ICE

Full Bar Packages Also Include:

Orange Juice, Cranberry Juice, Pineapple Juice Tonic Water, Club Soda, Bottle Water Sour Mix Lemonade Sweet & Dry Vermouth Olives, Cherries, Lemons, Limes

Bar package is Subject to 6% sales tax, an 20% service charge will be added to all bar packages. 100 person minimum will be charged. 5 hours of service included with each package. Additional hours may be purchased prior to date of service.