



# *Railside*

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## GOLF CLUB

### EVENT & CATERING MENU

Thank you for considering Railside Golf Club for your special event. You may expect a premiere dining experience at Railside, initiated by a menu consultation with our certified chef. Custom menu options range from a casual buffet to individually served and plated entrées.

Experience the beautiful setting at Railside or take advantage of our full service, off-site catering.

2500 76th Street SW, Byron Center, MI 49315

**Phone** 616.878.1140 **Fax** 616.878.3882

[www.railsidegolf.com](http://www.railsidegolf.com)

2500 76<sup>th</sup> Street SW  
Byron Center, MI 49315  
(616)878-1140

# *Railside*

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## GOLF CLUB

www.railsidegolf.com

### *Wedding Booking Form & Contract*

**Bride's Name**

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**Bride's Address**

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**Bride's Phone Number**

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**Bride's Email Address**

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**Groom's Name**

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**Groom's Address**

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**Groom's Phone Number**

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**Groom's Email Address**

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**Date of Wedding:** \_\_\_\_\_

**Number of Guests:** \_\_\_\_\_

**Location of Ceremony:** \_\_\_\_\_

**Location of Reception:** \_\_\_\_\_

**Special Requests:** \_\_\_\_\_

## Policies and Procedures

**Booking Fee:** A nonrefundable booking fee of \$1,000 is charged when the client signs this contract. This \$1,000 will be deducted from the total contract price. Events that are cancelled less than 30 days prior to the event date will be charged 50% of the contract. Events that are cancelled within 7 days of the event date will be charged the entire contract price.

**Minimum Guests:** Railside requires a minimum of 100 guests for a Friday or Saturday reception. If you have less than 100 guests attending your wedding, you will be charged the difference.

**Security Deposit:** A \$500 security deposit will be added to your bill. This deposit will be refunded after the event if there is no damage acquired to Railside's facilities (Tent, Clubhouse, Golf Course, etc.) and if client/guests abide to our food and liquor licensing (see below).

### Food and Liquor:

**Food and Beverage Minimum:** The food and beverage minimum on Friday night is \$5,000 while Saturday night is \$6,000.

**Quantity of Food:** The quantity of food provided by Railside for the event shall be based upon the guaranteed number of guests as provided 72 hours prior to event.

**Food and Beverage Consumption:** All food and beverages must be consumed within/on Railside's property. No leftover food or beverages can be taken from Railside's property for client/guests, including no-show meals.

**Food and Liquor License:** No outside food or beverages are allowed. Client/guests at Railside must abide by all the rules and regulations of the Michigan Liquor Control Commission. If anyone is caught with outside beverages or food (other than desserts from a licensed bakery) on Railside property, we will discard the items and Railside will keep your \$500 deposit.

**Price Increases:** Prices for food and beverages are subject to proportionate increases to meet increased costs of commodities, food, labor, and taxes. All minimums and prices will be guaranteed 60 days prior to your event (price increases do not exceed 10% per year).

**Final Count:** The Club must be notified of the final count 10 days prior to the event. Client may then add guests if needed up to 72 hours prior to the event. In the event that this final count is not received, the original estimated attendance will be prepared and billed. The floor plans for the event must be given to Railside's event coordinator 7 business days prior to event.

**Setup and Tear Down:** Client may begin setting up the day of your event at 11:00am. Railside will have all tables, chairs, linens and skirting in place by this time. Last call is at 11:00PM. Anything that is brought onto Railside's property must be taken at the end of the evening. Railside is not responsible for any belongings that are left. Close time is 12am.

**Music:** The music that client/DJ provides must be turned down at 10:00pm to meet Byron Township ordinance regulations of sound and decibel readings. Music must be off at 11:00pm.

*\*Service Fee 20% plus tax 6%. Offsite 5% delivery charge.*

**Outside Vendors:** Client must let Railside know who is coming as far as vendors. Desserts may only be catered by a licensed baker or kitchen. For weddings there will be no cake cutting fees.

**Photography:** Photos will be limited to course availability we will try to get you to some great spots depending on the play for the day.

**Conduct of Event:** Client does not hold Railside responsible against any claims, liabilities, cost or expenses that arise caused or contributed by the negligence of client/guests/vendor/contractor at the event. Railside has the right to refuse service of alcoholic beverages to anyone who appears to be intoxicated.

**Client's Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Client's Signature:** \_\_\_\_\_ **Date** \_\_\_\_\_

*\*Service Fee 20% plus tax 6%. Offsite 5% delivery charge.*

# *Ceremony and Reception Rentals*



**The new Union Pavilion at Railside rents for \$2,500 on a Saturday  
and \$1,500 on a Friday.**

**Our indoor facility rents for \$1,000  
November through April.**

**Our ceremony site rents for \$1,250.**

*\*Service Fee 20% plus tax 6%. Offsite 5% delivery charge.*

## *Bar Selections*

The bar can be designed exactly the way you want it, from a cash bar, to a fully open bar, to just beer and wine being hosted.

**Domestic Keg Beer ~ 350.00**

**Micro-Brew or Import Keg Beer ~ 425.00**

**Bottled Domestic Beer ~ 3.25**

**Bottled Micro-Brew or Import Beer ~ 4.75**

**House Wine by the Bottle ~ 19.00**

**House Wine by the Glass ~ 4.75**

**House Brand Liquor ~ 4.75**

**Call Brand Liquor ~ 5.50**

*\*Service Fee 20% plus tax 6%. Offsite 5% delivery charge.*

**Bar Package Options**  
**4 Hour Time Frame**  
**\$5.00 per person for each additional hour**

**House Selection**

House Liquor  
2 Domestic Draft beers That We Have in Stock  
House Wines  
Non-Alcoholic beverages  
\$23.00 per person

**Call Selection**

House and Call Liquor  
2 Domestic Draft Beers  
1 Bottled Beer  
House Wines  
Non-Alcoholic Beverages  
\$26.00 per person

**Premium Selection**

House, Call and Premium Liquor  
2 Domestic Draft Beers  
2 Bottled beers  
House Wines  
Non-Alcoholic Beverages  
\$28.00 per person

**Beer and Wine Only**

2 Domestic Draft Beers That We Have In Stock  
House Wine  
Non-Alcoholic Beverages  
\$18.00 per person

*\*Service Fee 20% plus tax 6%. Offsite 5% delivery charge.*

# Hors D' Oeuvres

## Hot Hors D' Oeuvres

<b>Chicken Wings</b>	4.00
Bone or boneless wings with your choice of BBQ, buffalo, or sweet chili glaze. Served with ranch or bleu cheese.	
<b>Stuffed Mushrooms</b>	3.00
Large mushroom caps stuffed with your choice of spinach or chorizo.	
<b>Teriyaki Skewers</b>	
Marinated skewers with a sweet chili sauce.	
Chicken Skewers	4.00
Beef Skewers	4.25
<b>Chicken Tenders</b>	3.50
Fritter-style chicken with your choice of BBQ or ranch dipping sauce.	
<b>Meatballs</b>	3.50
Served with your choice of BBQ, Swedish, or sweet chili.	
<b>Warm Dips</b>	3.50
Caramelized shallot and roasted garlic dip Buffalo chicken dip Spinach & artichoke dip Crab dip All served with fried flat bread	
<b>Spanakopita</b>	4.00
With cucumber sauce.	
<b>Beef Wellington</b>	6.00
Steak with mushroom and onion mixture wrapped in a puff pastry. Served with a horseradish cream sauce.	

*\*Service Fee 20% plus tax 6%. Offsite 5% delivery charge.*

## *Cold Hors D' Oeuvres*

<b>Farm Fresh Vegetable Display</b> Fresh cut vegetables served with a dill dip.	3.50
<b>Domestic Cheese Display</b> Tray will consist of the following cheeses: cheddar, colby jack, pepper jack and a goat cheese roll. Served with assorted crackers.	4.00
<b>Fruit Display</b> Fresh cut seasonal fruit with yogurt dip.	4.00
<b>Shrimp Cocktail 16-20 count</b> Elegant shrimp cocktail with cocktail sauce.	5.00
<b>Anti-Pasta Display</b> Artichoke hearts, olives, roasted red peppers, salami and capricola. Served with crostini.	4.50
<b>Beef Crostini</b> Rare seared beef tenderloin topped with bleu cheese and a port wine balsamic reduction.	5.00
<b>Smoked Salmon Lox</b> Red onions, boiled eggs, and capers displayed with crackers.	175.00
<b>Hummus</b> Served with homemade flatbread chips or fresh vegetables.	3.00
<b>Passed Options, Per Piece</b>	
Beef Crostini	3.00
Smoked Salmon Crostini	3.00
Cucumber Slice with Hummus	1.75
Shrimp Cocktail Shooter	4.00
Mini Beef Wellingtons	4.00
Stuffed Mushroom Caps	1.50

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# Dinner

## Dinner Plated

Priced per person. All dinner entrees accompanied with a salad choice, fresh vegetable, starch, warm rolls and butter, regular or decaffeinated coffee or lemonade and iced tea.  
Substitute a specialty salad - 1.00

### Beef

<b>Beef Filet</b>	28.00
6 oz. choice beef prepared medium and topped with a demi-glace.	
<b>Beef Filet</b>	24.00
4 oz. choice beef prepared medium and topped with a demi-glace.	
<b>Herb-Encrusted Prime Rib</b>	30.00
10 oz. seasoned with fresh herbs and spices, slow roasted medium rare and accented with au jus.	
<b>Top Sirloin</b>	26.00
8 oz. top sirloin prepared medium and served with a demi-glace.	
<b>Pot Roast</b>	22.00
6 oz. slow oven-roasted pot roast served with a mushroom demi-glace.	

### Poultry

<b>Prosciutto Chicken</b>	25.00
Grilled boneless chicken breast topped with provolone cheese, prosciutto, and a red pepper sauce.	
<b>Chicken Marsala</b>	25.00
Boneless chicken breast lightly dusted with seasoned flour and sautéed in a savory marsala demi-glace topped with tender mushrooms.	

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<b>Chicken Cordon Bleu</b>	25.00
Chicken breast lightly breaded and stuffed with ham, swiss cheese cream cheese topped with a mustard cream sauce.	
<b>Smoky Cheddar Chicken</b>	25.00
Grilled chicken breast topped with sautéed mushrooms, caramelized onions, and topped with a smoky three-cheese cheddar sauce.	
<b>Pesto Chicken</b>	25.00
Marinated, grilled chicken breast topped with a pesto cream sauce.	
<b>Spinach and Artichoke Chicken</b>	25.00
Breaded chicken breast topped with spinach, artichokes, parmesan and cream cheeses and topped with a white wine cream sauce.	

## *Pork*

<b>Pork Chop</b>	25.00
Single bone in pork chop topped with a Michigan cherry demi-glace.	
<b>Pork Medallion</b>	25.00
Herb-crusted pork loin with a smoked tomato cream sauce.	

## *Seafood*

<b>Herb-Encrusted Tilapia</b>	20.00
8 oz. herb-encrusted filet with a white wine cream sauce.	
<b>Atlantic Salmon</b>	24.00
6 oz. Atlantic salmon fillet finished with a white wine dill sauce.	

*\*Service Fee 20% plus tax 6%. Offsite 5% delivery charge.*

## *Pasta / Vegetarian*

<b>Pasta Primavera</b>	21.00
Cavatappi pasta with roasted vegetables and tomato sauce. Add chicken for \$3 more.	
<b>Pasta Alfredo</b>	21.00
Cavatappi pasta tossed with alfredo sauce and roasted vegetables. Add chicken for \$3 more.	
<b>Stuffed Portabella Mushroom</b>	21.00
Ratatouille stuffed mushroom topped with tomato sauce.	

## *Combo Meals*

Choose any two combinations:	34.00
4oz Beef Filet	Pork Medallion
4 oz Salmon	4oz. Chicken Breast

## *Hot Dinner Buffet*

Includes one salad, one vegetable, and one starch. Every buffet includes rolls and butter plus regular and decaffeinated coffee.

Prime rib and any chicken selection	34.00
Pork medallion with any chicken selection	28.00
6oz top sirloin with demi-glace and any chicken selection	28.00
Pot roast with mushroom demi-glace and any chicken selection	27.00
Herb-encrusted tilapia with white wine cream sauce and any chicken selection	27.00
Salmon with pesto cream sauce and any chicken selection	28.00

### **Carving Stations**

Add a 50.00 carving fee to prime rib selection

*\*Service Fee 20% plus tax 6%. Offsite 5% delivery charge.*

# *Dinner Side Selections*

## **Salad**

Garden Salad  
Caesar Salad  
House Salad

## **Vegetables**

Green Beans Almandine  
Glazed Baby Carrots  
Buttered Corn O'Brien  
Oven-Roasted California Blend

## **Starch**

Mashed Potatoes  
Oven Roasted Yukon Gold Potatoes  
Wild Rice Pilaf  
Au Gratin Potatoes  
Twice Baked Potatoes

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# Desserts

<b>Peanut Butter Pie</b>	6.99
A layer of milk chocolate and a layer of peanut butter mousse in a chocolate cookie crumb crust topped with peanuts, Reese's peanut butter cups, and a chocolate glaze.	
<b>Molten Carrot Lava Cake</b>	5.99
Warm spice carrot cake with a melting cream cheese filling.	
<b>Fresh Fruit Tart</b>	6.99
Flaky pastry shell with pastry cream topped with fresh seasonal berries.	
<b>Key Lime Pie</b>	6.99
Traditional key lime filling in a graham cracker crust drizzled with raspberry sauce.	
<b>Strawberry Shortcake</b>	6.99
Homemade biscuit bowls filled with fresh strawberries and topped with whipped cream.	
<b>Chocolate Decadence</b>	5.99
Rich chocolate cake garnished with powdered sugar and a raspberry sauce.	

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