

# Lunch

## — Menu —



# Rental

## Full Day

12 Hours between 8am-Midnight

• Full Building Rental	\$3,900-\$150/Additional Hour
• The Great Hall Rental- <i>Includes Community Atrium</i>	\$2,900-\$100/Additional Hour
• The Community Atrium	\$750-\$65/Additional Hour
• Market Side Room- <i>Carpeted</i>	\$750-\$65/Additional Hour
• Market Side Room- <i>Uncarpeted</i>	\$650-\$65/Additional Hour
• Market View Room	\$800-\$65/Additional Hour
• Green Room	\$100-\$25/Additional Hour

## Half Day\*

8am to 2pm or 5pm to 11pm

• The Community Atrium	\$565
• Market Side Room- <i>Carpeted</i>	\$565
• Market Side Room- <i>Uncarpeted</i>	\$490
• Market View Room	\$600
• Green Room	\$50

- |                                    |                              |
|------------------------------------|------------------------------|
| • Outdoor space available for rent | Determined by needs of event |
| • Not-For-Profit entities          | 25% discount on rental rates |
| • Early setup/day before**         | Half of daily rental         |

\*Half day rentals are only available depending on time and needs for set up

\*\*Early set up is based on availability of space

All rates include setup/teardown of tables/chairs, and normal cleaning  
Catering and bar service available in house-Additional costs for outside catering

# Spaces

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## The Great Hall *With Bleacher Use*

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6,090 Square feet (105' X 58')  
Capacity - 630 (Floor)  
Seated Meals - 300  
Theater style - 625

## The Great Hall *Without Bleacher Use*

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6,090 Square feet (105' X 85')  
Capacity - 1,275  
Seated Meals - 500  
Theater style - 800

## Market Side Room

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3,570 Square feet (34' X 105')  
Capacity - 250  
Seated Meals - 170  
Reception - 225

## Community Atrium

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5,720 Square feet (110' X 52')  
Capacity - 300  
Seated Meals - 100  
Reception - 250

## Market View

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3,990 Square feet (38' X 105')  
Capacity - 300  
Seated meals - 200  
Theater Style - 275

## Green Room

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351 Square feet (13' X 27')  
Capacity - 14  
Boardroom - up to 14

# *Policies*

All food and beverage served in the facility is to be provided by the Holland Civic Center Place.

Due to health code restrictions, guests are unable to take food or beverages off of event premises.

Dietary substitutions can be made available upon prior request. Prices may vary based on selection(s).

Any food and beverage functions cancelled are subject to a cancellation fee based on the sales contract.

Food and Beverage prices locked 30 days out prior to the first event date.

If alcoholic beverages are to be served during an event, the facility will require the beverages to be purchased and served by the Holland Civic Center Staff.

The Liquor License requires the Holland Civic Center to:

1. Request proper identification of any person
2. Refuse service to any person who does not have proper identification
3. Refuse service to any person who, in the Civic Center's judgement appears impaired

Guaranteed number of guests is required at least 10 business days in advance of the event and is not subject to reduction. Special requests may require a longer advance.

- The guarantee number is the amount you will be billed for regardless of what is consumed. We do NOT prepare more food over the guarantee number.
- Once the guarantee is given, it cannot decrease, however, depending on the menu selection, we may be able to add to the guarantee number.
- Reserve items apply only to Bar Service Items. Reserved items are not charged, unless we obtain approval.
- You will be billed for the guaranteed number or actual attendance, whichever is greater.

All food and beverage is subject to 20% service charge, and 6% sales tax.

If your organization is tax exempt, we require a valid tax identification number on file at the time of agreement signing.

Full payment is due 72 hours prior to the event unless a direct bill account or credit card is on file.

In-house tables are 120" rounds and seat up to 10 people, *\*recommend 8 per table\**.

In-house linens are available in white, other colors are available at an additional cost.

Skirting available for buffet style tables at \$1.75 per foot.

Client is responsible for any damage, breakage, or the missing of any equipment or supplies.

# Features

## Included Features In all Packages

- Consultation with your event coordinator
- Event Manager to execute a memorable evening
- Registration table, gift table, place card table, cake table, DJ table are available with an up-charge for linen
- Complimentary parking
- In-House visual equipment
- Room set-up to tear-down
- Table numbers and stanchions
- China, glassware, and silverware, plastic/paper disable available upon request
- Buffet service-ware and chaffers
- White linen with white or black napkins

## Additional Amenities

- House audio/visual technician - \$26 per hour
- Bar - \$250 for set-up unless sales reach \$400
- Outside ceremony - determined by needs of event
- Carving station - \$50 per station
- Colored linen - \$4 up-charge per linen
- Colored napkins - \$0.25 up-charger per napkin
- Cake cutting service - \$1.25 per person
- Customizable up to 30X30 dance floor - \$250
- Outdoor space available for rent - determined by needs of event
- Early Set-up/day before - half of daily rate
- Other amenities that we can aid you in include up-lighting, audio/visual, and much more. Please ask your consultant.

**\*All buffets may be turned into plated meals for a \$4 upcharge**

**\*Gluten Free plates will have an additional 25% charge per person**

## Lunch Buffet Catering Menus

- New York Style Deli \$16+
- South of the Border \$16+
- The Italian Feast \$18+
- Smoke and BBQ \$18+

# Non Alcoholic Beverages

## A La Carte

## By the Gallon

Premium Coffee	\$35+
Regular and Decaf	
Unsweetened Iced Tea	\$25+
Juice	\$28+
Orange Juice	
Cranberry Juice	
Apple Juice	
Lemonade	\$20+
Fruit Punch	\$20+
Infused Water - 3 gallons	\$10+
Water - 3 gallons	\$9+

## Single Servings

Soda - Coke Products	\$2+
Coke	
Diet Coke	
Minute Maid Lemonade	
Sprite	
Dasani	
Gold Peak Iced Sweet Tea	
Bottled Water	\$2+
Red Bull	\$3+
Monster	\$3+
Kids Drinks - Tum-E Yummies	\$1+
Fruit Punch Party	
Big Berry Blast	
Hot Tea	\$2

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Vegetarian, Vegan, and Gluten Free options available upon request. Prices may vary. All food and beverage is subject to 20% service charge.

# Lunch

## New York Style Deli

*\$16+ a person*

*served with water and iced tea or lemonade*

### Protein

*Choose 2*

Honey Roasted Chicken Breast  
Smoked Turkey Breast  
Tuna Caper Spread  
Maple Glazed Sliced Ham  
Deli Sliced Pastrami  
Deli Sliced Italian Sausage  
Deli Style Roasted Beef

### Cheese

*Choose 2*

Cheddar  
Swiss  
Provolone  
Colby Jack  
Gouda  
Muenster

### Bread

*Choose 2*

White Bread  
Wheat Bread  
Rye Bread  
Pumpernickel  
Wild Berry Wheat  
Brioche

\*GF available at 25% up-charge

## Condiments

*Choose 8*

Leaf Lettuce | Sliced Tomato | Sliced Red Onion | Dill Pickle Slices | Fried Onions | Ketchup | Yellow Mustard | Mayonnaise | Chipotle Aioli | Spicy Mustard | Stone Ground Mustard | Bistro Sauce

### Sides

*Choose 1*

Potato Chips *with French Onion or Garden Ranch Dip*  
Tortilla Chips *with House Pico de Gallo*  
Dill Pickle Coleslaw  
Traditional Coleslaw  
Fresh Vegetables *with French Onion or Garden Ranch Dip*  
Hummus w/Pita Chips

### Salad

*Choose 1*

Classic Dutch Potato Salad  
Rotini Pasta Garden Salad  
House Salad - *Mixed Greens, Cucumber, Tomato, Buttermilk Ranch or Balsamic Dressing*

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# Lunch

## South of the Border

*\$16+ a person*

*served with water and iced tea or lemonade*

### Protein

*Choose 2*

Marinated Fajita Chicken Thighs  
Chipotle Pork Carnita  
Marinated Grilled Flank Steak  
Sauteed Cajun Shrimp **+\$2**  
Smoked Atlantic Salmon **+\$4**

### Shells

*Choose 2*

Flour Tortilla 4 inch  
Soft Corn Tortilla 4 inch  
Flour Tortilla 6 inch  
Soft Corn Tortilla 6 inch  
Hard Corn Tortilla 6 inch  
Crisp Flour Tortilla Bowls

### Condiments

*Choose 6*

Shredded Iceberg Lettuce  
Diced Tomatoes  
Sour Cream  
Guacamole  
Shredded Cheddar Cheese Blend  
Crumbled Cotija Cheese  
Melted Queso Cheese  
Sliced Fresh Jalapenos  
Sliced Black Olives  
Diced Bell Peppers  
Diced Poblano Peppers

### Sides

*Choose 3*

Roasted Corn and Black Bean Salsa  
Pineapple and Poblano Salsa  
Fresh Fire Roasted Salsa  
Pico de Gallo  
Roasted Peppers and Onions  
Southwest Style Rice  
Southwest Style Pinto and Black Beans  
Sliced Avocados  
Chipotle Quinoa with Peppers  
Elote (grilled Mexican corn)

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# Lunch

## The Italian Feast

*\$18+ a person*

*served with water and iced tea or lemonade*

### Protein

*Choose 2*

Grilled Chicken Breast  
Italian Style Meatballs  
Andouille Sausage  
Smoked Brisket  
Braised Beef Tips  
Herb Crusted Tilapia +\$2  
Baked Salmon +\$4

### Noodles

*Choose 2*

Penne  
Spaghetti  
Fettucine  
Bow Tie  
Linguini  
Shells  
Egg Noodles

### Vegetables

*Choose 2*

Sauteed Portabella Mushrooms  
Roasted Asparagus  
Primavera Vegetables  
Steamed Broccoli  
Steamed Cauliflower  
Roasted Brussels Sprouts

### Sauces

*Choose 2*

Classic Alfredo  
Pesto Alfredo  
Cajun Alfredo  
Gorgonzola Alfredo  
Vodka Sauce  
Classic Marinara  
Portabella Marinara  
Marinara Bolognese  
Stroganoff Sauce  
Classic Marsala

### Salad

*Choose 1*

House Salad - Mixed Greens,  
Cucumber, Tomato, Buttermilk  
Ranch or Balsamic Dressing  
Caesar Salad - Romaine,  
Parmesan, Garlic Croutons,  
Caesar Dressing  
Italian - Assorted Greens,  
Tomatoes, Mozzarella Balls,  
Italian Dressing or  
Balsamic Dressing

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# Lunch

## Smoke & BBQ

*\$18+ a person*

*served with water and iced tea or lemonade*

### Protein

*Choose 2*

- Smoked Half Chickens, dry rubbed, house white BBQ
- Smoked Turkey Breast, wet rubbed, house white BBQ
- Smoked Pork Shoulder, dry rubbed, house BBQ
- Smoked St. Louis Spare Ribs, dry rubbed, half rack  
*served dry or wet with house BBQ*
- Smoked Baby Back Ribs, dry rubbed, half rack  
*served dry or wet with house BBQ*
- Smoked Brisket, dry rubbed, garlic onion au jus

### Vegetable

*Choose 1*

- Green Beans
- Mixed Vegetable Medley
- Buttered Corn
- Steamed Broccoli
- Honey Glazed Carrots
- BBQ Baked Beans
- Baked Potato
- Corn on the Cob

### Starches

*Choose 1*

- Wild Rice Blend
- Garlic Mashed Potatoes
- Roasted Baby Red Potatoes
- Mashed Sweet Potatoes

### Salads

*Choose 1*

- House Salad - Mixed Greens, Cucumber, Tomato, Buttermilk Ranch or Balsamic Dressing
- Caesar Salad - Romaine, Parmesan, Garlic Croutons, Caesar Dressing

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# Lunch Enhancements

*Enhancements can be added to any lunch buffet*

## Soups

*\$4+ a person, choose one*

Smoked Brisket Chili  
Broccoli and Cheddar  
Split Pea and Ham  
Chicken Noodle  
Oyster Crackers included

## Fun Bar

*\$7+ per drink*

Signature Strawberry Daiquiri &  
Pina Colada

Tequila Sunrise &  
Mint Julep

## Salad Bar

*All Included \$5+ a person*

Greens  
Heritage Mixed Greens, Baby Spinach

Proteins  
Smoked Turkey, Maple Glazed Ham

Cheeses  
Cheddar, Gorgonzola

Vegetables  
Tomato, Cucumber, Carrot, Broccoli,  
Cauliflower, Sunflower Seeds, Green  
Onion, Red Onions, Garlic Croutons

Dressings  
Ranch, Balsamic, French, Caesar, Italian

## Boxed Lunches

*\$12+ per person*

Each to include, bag of chips, cookie, and bottle water. Choice of white, wheat, or rye breads. Each comes with lettuce, tomato, onion, and mayonnaise and mustard packets

Ham and American  
Turkey and Provolone  
Roast Beef and Cheddar  
Corned Beef and Swiss

\*GF free available at a 25% up-charge

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# Appetizers

*Serves 25 people each*  
*(two pieces per serving)*

## Warm Options

- Bacon Wrapped Chestnuts \$50+
- Swedish Meatballs \$75+
- Flaky Spanakopita \$75+
- Jerk Rubbed Wings \$75+
- Chicken Satays \$75+
- Beef Satays \$75+
- Crab Rangoons \$100+
- Crab Cakes \$150+
- Beef Wellingtons \$175+
- Crab Stuffed Mushrooms \$200+

## Cold Options

- Tomato Basil Bruschetta \$50+
- Chocolate Covered Strawberries \$75+
- Spanish Tapenades \$75+
- Crisp Veggie Crudites \$75+
- Fresh Fruit \$75+
- Cheese and Crackers \$75+
- Shrimp Cocktail \$100+

# Desserts

## Signature

*\$6 per person*

- New York Cheesecake with Berry Topping
- Triple Chocolate Cake
- Tiramisu with Chocolate Coffee Bean
- Pineapple Cream Cake
- Key Lime Cream Cake
- Apple Crumble with Caramel Chantilly
- Fruit Pie (guest's choice)

## Delectable Minis

*\$5 per person (three pieces per serving)*

- Mini Cheese Cakes
- Mousse Cups
- Mini Fruit Tarts

*\$6 per person (four pieces per serving)*

- Chocolate Covered Strawberries
- Chocolate Covered French Cream Puffs

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