

Waldenwoods Banquet Center

Special Events

Celebrate your special event with us at
Waldenwoods with one of our all inclusive packages.

Cromaine Package –Plated Dinner (20 person minimum)

\$65.95 per person - Six hours of room rental, 2 hot and 2 cold appetizers, 5 hours of open bar (premium liquor, draft beer, wine, pop, juice, coffee and tea)

Plated Dinner: (1 Entrée, 1 salad, 1 starch, 1 vegetable, rolls)

Walden Lake Package – Plated Dinner (20 person minimum)

\$35.95 per person – Four hours of room rental, 1 hot and 1 cold appetizer, plated dinner (1 entrée, 1 salad, 1 starch, 1 vegetable, and rolls. Also includes coffee, ice tea, lemonade and water)

Lakeview Package –Buffet Package (20 person minimum)

\$34.95 per person – Four hours of room rental, 1 hot and 1 cold appetizer, 1 entree, 1 salad, 1 starch, 1 vegetable, and rolls. Also includes coffee, ice tea, and lemonade.

Crouse Package – Weekday Special (Monday – Thursday only) (20 person minimum)

\$24.95 per person – Three hours of room rental with Buffet Dinner

\$26.95 per person -- Three hours of room rental with Plated Dinner

1 Entrees, 1 salad, 1 starch, 1 vegetable, rolls. Also includes coffee, ice tea, and lemonade.

All packages include standard tables, white linens and napkins, china and tableware
All packages subject to 6% sales tax and 21% service charge

Based on the package you choose, appetizers may be or may not be (Included) but can be added at an additional charge to make your event a unique celebration.

Hot Hors d'oeuvres

Tandori Chicken Satay (GF)

Bursting with the flavors of India, traditionally prepared chicken with yogurt and spices then served with a mango chutney.

Thai Sweet Chili Meatballs

Savory oven baked all beef meatballs tossed in a traditional Thai sweet chili with hints of garlic and Asian spices.

Italian Sausage Stuffed Mushrooms

Fresh button mushrooms stuffed to the brim with Italian herbs, sausage, parmesan, provolone and mozzarella cheese

Chevre and Honey Phyllo Triangles (Vt)

Brown sugar dusted, delicate and flaky phyllo triangle pockets filled with a savory creamy goat cheese and wild flour honey filling.

Crab Crostini

Premium real lump crab meat and cream cheese infused with a hint of citrus and sriracha resting on toasted French baguette, blanketed with a blend of melted provolone and mozzarella cheese.

Lamb Gyros Bites

Petite pita bread stuffed with savory marinated roasted lamb and served with vibrant and refreshing chef crafted tzatziki sauce.

Michigan Cherry Blossom Tart (Vt)

The flavors of black cherries, small batch goat cheese and clover honey compliment each other perfectly in a puff pastry shell.

Prosciutto Wrapped Asparagus (GF)

Fresh tender asparagus and garlic herb Boursin cheese bundled together with thinly sliced prosciutto ham and delicately baked.

Philly Stuffed Mushrooms (GF)

Thinly sliced seasoned Black Angus prime rib with caramelized sweet onion and sautéed bell peppers stuffed into a white mushroom cap and topped with a blend of provolone and mozzarella cheeses and baked until bubbly.

Cold Hors d'oeuvres

Bruschetta (Vt)

House-made garlic French baguette crisp served with freshly diced roma tomatoes, with onion, garlic and fresh Italian herbs then tossed in extra virgin olive oil

Chorizo Skewer (GF)

Hand crafted dry cured Spanish Chorizo mingled perfectly with queso blanco, pickled mild peppers and olive on a sustainable bamboo skewer.

Seasonal Fresh Fruit Display (GF, Vt)

A bright and colorful assortment of the season's best fruit including melon, pineapple and berries sliced and elegantly displayed and served with a creamy brown sugar and vanilla dip.

Display of Regional and International Cheeses

Gourmet crackers served with the Chef's ever evolving selection of the season's best Artisan cheeses from around the world.

Prosciutto Pinwheels (GF)

Herb and garlic Boursin cheese and fresh basil rolled into thin sliced prosciutto ham and delicately served on a gourmet gluten free cracker then drizzled with a rich balsamic reduction

Vegetable Crudité (GF Vt)

A bountiful selection of the season's best vegetables including broccoli, cauliflower, carrots and cucumber colorfully displayed and served with a creamy house made dip.

Marinated Cheese Platter (GF, Vt)

A savory collection of colbyjack, sharp cheddar, and cream cheeses marinated with a bright flavorful combination of fresh herbs, garlic and pimento served with an assortment of elegant crackers.

Caprese Salad Spiedo (GF Vt)

Fresh mozzarella ciliegine nestled with heirloom grape tomato on a sustainable bamboo skewer then drizzled with a rich balsamic reduction, olive oil and fresh basil.

Zesty Lime Shrimp and Avocado Salad

A light and flaky tomato pastry stuffed with shrimp and avocado with a zesty burst of flavor from freshly squeezed lime juice, cilantro and mild jalapeno

Jumbo Shrimp Cocktail + \$3.00 (GF)

Jumbo shrimp boiled in a lemon, dill and red chili infused salt water and served chilled on ice with house made cocktail sauce.

Bacon Wrapped Sea Scallops + \$2.00

Savory sea scallops nestled in premium smoked bacon and served with tangy barbeque sauce.

Charcuterie Board + 4.00

Artistic display of dried fruits, nuts, whole seed mustard, spreads and gourmet crackers nestled around Chef's ever evolving selection of artisan cured meats and cheeses. No two trays are ever the same, but always delicious.

GF=Gluten Vt=Vegetarian Vg=Vegan

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Salad Selections

Please choose one salad selection for all of your guests

Caesar Salad (Included)

Crisp freshly cut romaine lettuce tossed in a traditional Caesar dressing then garnished with fresh grated Parmesan and crunchy homemade croutons.

Garden Salad (GF) (Included)

A blend of fresh cut tender red leaf lettuce and romaine lettuce tossed with English cucumbers and grape tomatoes.

Michigan Salad (GF) +\$1.00

A blend of romaine and tender red leaf lettuce garnished with toasted pine nuts, dried cherries, English cucumber, and grape tomatoes.

Deluxe Tossed Salad +\$1.00

Fresh blend of crisp romaine and tender red leaf lettuce tossed with grape tomatoes, English cucumber, red onion, sharp yellow cheddar, and crunchy homemade croutons.

Apple Orchard Salad (GF) +\$1.00

Tender red leaf lettuce and crisp romaine lettuce drizzled with a creamy poppy seed dressing; garnished with smoked blue cheese crumbles, house made candied pecans, red onions, and fresh apple.

Potato, Rice and Pasta Selections

Please choose one selection for all of your guests

Roasted Garlic Red Skin Whipped Potatoes (GF, Vt) (Included)

Homemade rich and buttery whipped red skin potatoes infused with fresh garlic that has been roasted in house.

Roasted Redskin Potatoes (GF, Vt) (Included)

Freshly cut red skin potato wedges roasted to golden brown perfection then tossed in butter, fresh garlic, fresh parsley and seasonings.

Rice Pilaf (GF, Vt) (Included)

Wild and white rice tossed with sautéed onion, celery and carrots, cooked in a house made vegetable stock and delicately seasoned.

Horseradish Whipped Potatoes (GF, Vt) (Included)

House made creamy whipped Yukon gold potatoes infused with spiced horseradish butter.

Au Gratin Potatoes +\$1.00

Sautéed onions, sharp cheddar cheese and sliced white potatoes mingle in a rich and creamy sauce and baked to bubbly perfection.

Fettuccine Alfredo (Vt) +\$1.00

All natural Michigan made home style rolled fettuccine cooked al dente and tossed in a rich Alfredo sauce bursting with the flavor of fresh grated parmesan cheese.

Vegetable Selections

Please choose one selection for all of your guests

Broccoli florets with Fresh Herbs and Butter (GF, Vt) (Included)

Hand cut broccoli florets cooked al dente and drizzled with butter and seasoned with fresh basil and parley.

Green Beans Almandine (GF, Vt) (Included)

A new twist on a classic, fresh clipped green beans cooked al dente and tossed in a butter sauce with sweet hints of Amaretto and orange then garnished with freshly toasted almonds.

Seasoned Green Beans (GF, Vt, Vg) (Included)

Trimmed fresh green beans cooked al dente then tossed in olive oil and a house blend of Italian herbs.

Lightly Seasoned Asparagus (GF, Vt)+\$1.00

Fresh asparagus sautéed al dente and lightly seasoned.

Roasted Root Vegetables (GF, Vt) +\$1.00

A sweet and earthy mix of roasted root vegetables including parsnips, carrot, beet, yam, butternut squash and onion.

Sautéed Zucchini & Yellow Squash (GF, Vt) +\$1.00

A duet of hand cut zucchini and yellow squash sautéed in olive oil with roasted red bell peppers, red onion and a splash of white wine.

Entrée Selections

Please choose one selection for all of your guests

Cromaine Chicken (GF) (Included)

All natural chicken breast boldly seasoned with garlic and smoked paprika and then smothered in our own hot mustard sauce, smoked Gouda cheese, roasted red bell peppers and crisp bacon.

Parmesan Crusted Chicken (Included)

All natural chicken breast hand breaded in our own special parmesan bread crumb blend then baked to a golden crisp and served with house-made rich and creamy Alfredo sauce.

Prosciutto Caprese Chicken (Included)

Pan seared all natural chicken breast lightly seasoned with our own Italian herb blend topped with fresh mozzarella cheese and succulent roma tomatoes then garnished with fried crisp prosciutto ham and a fresh chiffonade of basil.

Chicken Piccata with Lemon Sauce (Included)

Lightly breaded all natural chicken breast pan fried and drizzled with a fresh lemon pan sauce

Herb Roasted Chicken (GF) (Included)

Chicken breast marinated in sundried tomatoes, italian herbs and olive oil then baked to perfection.

Grilled Pork Loin w/Cherry Chutney (GF) (Included)

Tender all natural White Marble Farms pork loin seasoned with a Chipotle cinnamon rub and seared on a cast iron grill then slow roasted to juicy perfection, accompanied with our house made cherry chutney sauce with hints of tart red cherries, cinnamon, and balsamic vinegar.

Top Round of Beef (GF) (Included)

All day slow roasted angus reserve royal round rubbed with fresh rosemary, garlic, and worcestershire sauce cooked medium, sliced thin and served with our house made au jus.

Sautéed Beef Tenderloin Tips with Wild Mushrooms (GF) +\$1.00

Tender beef tips sautéed medium with a bountiful blend of wild mushrooms then tossed in our decadent beef demi glace sauce.

Sicilian Beef Short Ribs (GF) +\$2.00

Slow cooked tender braised beef short ribs with a mouthwatering sauce made from its own juices and fresh herbs including thyme and Italian parsley.

Sirloin Filet (GF) +\$5.00

Angus reserve certified, 8 ounce thick cut top sirloin steak marinated in fresh rosemary, garlic, and Worcestershire sauce then seared on cast iron and cooked medium served with our house made au jus.

Brown Sugar Glazed Salmon (GF) + \$5.00

Delightfully flakey premium cold water North Atlantic salmon marinated in brown sugar, garlic, basil, and herbs, baked tender and juicy.

Black Angus Prime Rib (GF) + 9.00

USDA prime black angus ribeye roast aged a minimum of 30 days rubbed in fresh rosemary, garlic, and Worcestershire sauce, slow roasted to medium rare then thick sliced and served with our house made au jus.

New York Strip Steak (GF) +\$8.00

Angus Reserve certified, 10 ounce New York Strip steak marinated in fresh rosemary, garlic, and Worcestershire sauce then grilled on cast iron, cooked medium and served with our house made au jus.

Filet Mignon (GF) +\$15.00

USDA Prime Black Angus, 8 ounce filet mignon hand cut from the Tenderloin and aged a minimum of 30 days to enhance flavor then marinated in fresh rosemary, garlic, and Worcestershire sauce. The Filet Mignon is then grilled on cast iron and cooked medium and then served with our home made decadent Demi-Glace sauce.

Sweet Selections

Sweet Selections are an optional upgrade to all packages.

Gourmet Coffee Station \$4.95 per guest

Delicious assortment of flavored gourmet coffees and hot chocolates with assorted toppings, real whipped cream, shaved chocolate, and marshmallows.

Elegant Desserts by the “dozens”

Mini Assorted Cheesecakes (\$110.00 four dozen)

Six delicious flavors of rich and creamy cheesecake resting on a graham cracker crust including traditional New York, marble, blueberry, chocolate, caramel, and raspberry.

Les chouchous (\$65.00 two dozen)

Double filled Pate a Choux puffs with a crunchy chocolate bottom and a bright and colorful craquelin topping flavors include double raspberry, pistachio & chocolate, mango & passion fruit, nutty caramel and vanilla, black currant & vanilla, and double chocolate.

Les Tartes (\$90.00 three dozen)

These one bite versions of classical French desserts are individually hand crafted with only the best ingredients and the most unique flavor profiles. Flavors including chocolate praline, apple vanilla, apricot almond, pear chocolate, lemon, and caramel almond.

Macarons (\$150.00 four dozen)

This elegant, light, and delicate gluten free sandwich cookie comes in a bright and vibrant combination of flavors and colors including chocolate, earl grey, raspberry, vanilla, coffee, salted caramel, lemon, passion fruit, and orange.

Cannolis (\$38.00 per dozen)

Hand made delicate and light Italian pastry filled with sweet cream and garnished with chocolate chips.

Gourmet Pretzel Rods (\$18.00 per dozen)

Crispy pretzels dipped in variations of milk and white chocolate and then drizzled with alternating melted swirled chocolate

Chocolate Covered Strawberries (\$30.00 per dozen)

Luscious strawberries dipped in milk chocolate drizzled with vanilla also white chocolate drizzled with dark chocolate swirls.

Bar Services

A la Carte open bar package options. Length of bar service based on package chosen.
Prices below are per person over 21 in addition to menu package selected.

Tab or Cash Bar or Drink Tickets

(\$100.00 per bartender fee for all of these options)

Drink pricing determined by the options you would like to offer your guest.

Drink prices range from \$5.50 - \$9.50 per drink

Beer & Wine Selection

(add \$18.00 per guest over 21)

This package includes, a Draft Beer, 3 House Brand Wines and Pop Service.

House Signature Bar

(add \$21 per guest over 21)

The package includes hall liquors, your choice of one draft beer, three House Brand Wines, Pop service and Juices. House Signature Liquors: Vodka, Gin, Rum, spiced Rum, Peach Tree Schnapps, Scotch, Amaretto, Whiskey & Bourbon

Premium Bar

(add \$27.00 per guest over 21)

Upgrade your bar package to include premium liquors, your choice of two draft beers, three House Brand Wines, pop service and Juices. Premium Brands Include: Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Peach Tree Schnapps, Dewars Scotch, Titos Vodka, Canadian Club Whiskey, Jack Daniel's Whiskey & Amaretto, Bailey's Irish Cream, Kahlua

Michigan Signature Bar

(add \$29.00 per guest over 21)

Upgrade your selected bar package to include premium liquors, your choice of one domestic beer and one Michigan beer, two House Brand Wines, two Michigan Wines, Michigan Hard Cider, pop service and Juices. Tito's Vodka, Absolute Vodka, Michigan Grand Traverse True North Vodka, New Holland Fresh Water Rum, Bacardi Rum, Captain Morgan Spiced Rum, Tanqueray Gin, New Holland Beer Barrel Bourbon, Jack Daniel's Whisky, Crown Royal Whisky, Dewars Scotch, Amaretto, Bailey's Irish Cream, Kahlua and Peach Tree Schnapps

Pop Service (\$2.50 per guest)

Coke, Diet Coke, Sprite, Ginger Ale.

Lemonade Station (\$3.95 per guest)

A duet of refreshing house made lemonades; strawberry lemon and tropical mango orange accompanied by sparkling cucumber and mint infused water all uniquely displayed in vintage decanters on a hand crafted stand.

All packages include standard tables, white linens and napkins, china and tableware

All packages subject to 6% sales tax and 21% service charge