



The Coyote Preserve Golf Club

An Arnold Palmer Signature Golf Course

2024

SOCIAL EVENT PACKET

Come and see our state-of-the-art facility with seating from 75 to 180 people. We also have a full-service restaurant and bar that is open from April through October, Monday through Friday from 11:30 am to 9:00 pm. Come and join us for our daily down home specials.

Coyote Preserve Golf Club combines excellent service, delicious food, and an elegant atmosphere to make your affair a truly memorable one that will last a lifetime! Our beautiful banquet room offers panoramic views of the golf course. A picturesque outdoor terrace is the perfect backdrop for ceremonies, receptions, and photo opportunities with beautiful waterfalls and fountains. Choose from a variety of banquet packages or customize a menu to suit your individual tastes.

**Coyote Preserve Golf Club
9218 Preserve Drive, Fenton, MI 48430
Phone (810)714-3206 / Fax (810)714-3207**

www.coyotepreserve.com

John J. Gillis Jr.

Food and Beverage Director / Certified Executive Chef

jgillis@coyotepreserve.com



The Coyote Preserve Golf Club

**An Arnold Palmer Signature Golf Course
2024**

Hello and thank you for inquiring about banquet information. My name is John Gillis and I am the Food and Beverage Director at Coyote Preserve Golf Club. We can seat up to 180 at the Preserve, but we can also accommodate smaller groups as well with a minimum of 75 people. We have a beautiful patio area for outdoor ceremonies with picturesque views of the golf course. Our web site address is www.coyotepreserve.com. At the top of the page, go to the events tab and then to special events. At that point you will see photos of the room and you can view our menus and contracts. All the information you need is there for your convenience. We also offer great photographic opportunities with waterfalls, fountains, etc. We offer 4 rounds of golf with carts (\$250.00 value / weddings only after booking) and a food tasting (also weddings only after booking), at no charge. If you find the facility isn't big enough for your needs and I can help you with smaller events like bridal showers or rehearsal dinners, I would love the opportunity to do so. We are also flexible with pricing, and I will try to match or beat most offers given by other establishments. If I can assist you in any way, please call me at 810 / 714 - 3206.

Thanks again,
John J Gillis Jr
Food and Beverage Director
Coyote Preserve Golf Club
jgillis@coyotepreserve.com



9218 Preserve Drive, Fenton, MI 48430

Phone (810)714-3206 / Fax (810)714-3207

www.coyotepreserve.com



The Coyote Preserve Golf Club

* SPECIAL EVENT POLICIES AND CONTRACT *

2024

1. A \$1,000.00 deposit (unless otherwise specified by management) is required to hold a contracted date for an event at Coyote Preserve Golf Club. This is not a room charge and in the event of cancellation, the said amount will not be refunded. This amount will be deducted from your final bill. If cancellation is necessary, Coyote must be notified prior to 60 days of event date to avoid any additional billing. If cancellation occurs within 60 to 30 days of event date, a cancellation fee of room rental dollar value will be billed. If cancellation occurs 29 to 14 days of event date, a cancellation fee of room rental dollar value and 50% of estimated food charges would be billed. If cancellation occurs 13 days or less prior to event date, all estimated charges including room rental dollar value and estimated food and beverage charges will be billed.
2. There will be a room rental fee of between \$300.00 to \$1,250.00, based on the number of people and day of the week, with a minimum rental fee of \$300.00. Room capacity is 180 people with a minimum of 75 people, Monday through Friday, and Sunday. Saturday evening minimum is 100 people. A room is rented for a maximum of 4 hours for lunch and 6 hours for dinner. Each additional hour is \$150.00 per hour. All functions must end by 12:00 midnight. There is an additional set-up charge of \$300.00 for ceremonies on property. Chair rental is \$3.50 per chair plus tax. Set-up, breakdown, and clean-up charges as well as linen rental are all included in the room rental fee.
3. An estimated guest count (along with food and beverage selections) are due 45 days prior to the event. A 75% pre-payment of event is also due at this time. A guaranteed attendance figure is required 7 days prior to the event and is not subject to reduction. This will be the minimum amount billed. If no guarantee is received, Coyote Preserve will prepare and charge for the number of people estimated from the catering contract.
4. Full payment is required 72 hours prior to event unless prior arrangements have been established with Coyote Preserve management. Payments can be made by certified check, money order, cash, or credit card (Visa, Mastercard, or American Express). There will be a 3% surcharge for payments made by credit card. Direct billing applications for corporate events can be obtained from Coyote Preserve and must be received three (3) weeks prior to the event.
5. All banquet checks must be signed by the person in charge of the event or a designated representative at the completion of each event. Any discrepancies in counts or charges should be identified and resolved at that time.
6. All food and beverage items are subject to 20% service charge and 6% state sales tax. Organizations that are tax exempt are required by law to provide a tax-exempt certificate along with the signed contract.
7. Menu pricing will be guaranteed six (6) months prior to event date but are subject to change without notice until final menus are chosen. Facility charges will be based upon the guaranteed or actual number of guests, whichever is greater.
8. If a change from the original room set up is required the day of the event, a labor charge may be added to the final bill. Any materials brought or shipped to Coyote Preserve for an event will not be accepted more than 48 hours prior to the scheduled event. Coyote Preserve will not be responsible for damage to, or loss of any items left on our property prior to or following any event. Any "excess" garbage, boxes, debris, etc. that is not removed upon departure may result in an additional clean up fee charged at the discretion of Coyote Preserve management.
9. The customer is responsible and shall reimburse Coyote Preserve for any damage, loss, or liability incurred by Coyote Preserve by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods before, during, and after the event. Coyote Preserve does not permit the affixing of anything to the walls, floors, or ceiling with nails, staples, tacks, tape, or any other substance that may cause damage to our facility. Absolutely no confetti, glitter, silly string, or bubbles allowed.
10. All food and beverage must be supplied by Coyote Preserve or their contracted caterers except for special occasion cakes. A licensed bakery must supply any desserts brought on our property. A service charge of \$0.50 per person for cutting, plating, and serving the cake will be in affect for any desserts not supplied by Coyote Preserve. This service includes the use of china, silverware, and napkins.
11. Coyote Preserve is responsible and guarantees the quality and freshness of the food served to our guests. Food may not be taken off the premises after it has been prepared and served due to Health Department Standards and liability reasons (again except for special occasion cakes). Please note that all federal, state, and local laws with regards to food and beverage purchase and consumption are strictly adhered to. Michigan law prohibits any intoxicating beverages from being brought into public events or any areas on Coyote Preserve property. Coyote Preserve reserves the right to refuse bar service to any person who appears to be intoxicated or does not have valid identification. If anyone is found contributing alcohol to a minor or any other person who has been refused bar service, the facility reserves the right to close the bar.

Client Signature: _____

Date: _____

Management Signature: _____

Date: _____



The Coyote-Preserve Golf Club

BUFFET BREAKFAST

Minimum Guarantee of 75 people

(All **Breakfast Buffets** include a selection of 2 chilled Juices, freshly brewed Coffee, Decaf and Herbal Tea)

The Continental

Assorted Breakfast Pastries served with Cream Cheese, Sweet Butter and Preserves,
Sliced Seasonal Fresh Fruit

\$7.95

The Country Buffet

(Minimum guarantee of 50 people)

Assorted Breakfast Pastries served with Cream Cheese, Sweet Butter and Preserves,
Sliced Seasonal Fresh Fruit

Scrambled Eggs with Cheddar Cheese, Pane Purdue (deep dish French Toast),
Seasoned Breakfast Potatoes O'Brien, and Bacon & Sausage.

\$15.95



The Coyote-Preserve Golf Club

SPECIALTY BRUNCH

Minimum Guarantee of 75 People

(Includes a selection of assorted Breakfast Pastries, chilled Juices, freshly brewed Coffee, Decaf and Herbal Tea)

Breakfast Entrée Selections:

- ◆ Scrambled Eggs
- ◆ Pancakes with Maple Syrup
- ◆ Pane Purdue (deep dish French Toast)
 - ◆ Assorted Quiche
 - ◆ Biscuits with Sausage Gravy
- ◆ Crisp Bacon, Sausage or Country Ham (choice of 2)

Lunch Entrée Selections:

- ◆ Beef Tips Stroganoff served over Egg Noodles
 - ◆ Herb Roasted Chicken
 - ◆ Roasted Pork Loin served with an Apple Brandy Sauce
 - ◆ Roasted Italian Sausage with grilled Peppers and Onions
 - ◆ Baked Atlantic Cod
- (Other Selections available upon request)

Vegetable Selections

California Medley
Green Beans Almondine
Sherry Glazed Carrots
Broccoli Flowerets with Roasted Red Peppers
Buttered Corn O'Brian

Starch Selections

Seasoned Breakfast Potatoes
Roasted Redskin Potatoes
Roasted Garlic Mashed Potatoes
Rice Pilaf
Loaded Mashed Potatoes

Salad Selections

Tossed Garden Salad with choice of two (2) Dressings
Classic Caesar Salad with Parmesan Cheese and Croutons
Italian Pasta Salad
Redskin Potato Salad
Seasonal Chunked Fresh Fruit

Choice of 6 Items (2 Lunch Entrée Maximum).....\$19.95

Choice of 8 Items (3 Lunch Entrée Maximum).....\$22.95

Additional Menu Items: (per person)

Breakfast Entrees...\$3.95 / Lunch Entrees...\$4.95

Salads / Starches / Vegetables...\$3.95

Prices do not include 6% sales tax or 20% service charge. Prices are subject to change up to 6 months prior to function.



The Coyote-Preserve Golf Club

LUNCHEON BUFFETS

Minimum Guarantee of 75 people

(Luncheon Buffets includes Rolls and Butter and freshly brewed Coffee, Decaf and Tea)

The Deli Classic.....\$16.95

Sliced Roast Beef / Smoked Turkey / Honey Ham / and Salami, Cheddar / Swiss / and American cheeses, assorted Breads and Rolls, appropriate Relishes and Condiments, Lettuce, Tomato and Onions, Potato Salad and Coleslaw, and Homemade Kettle Chips. Cookies and Brownies for dessert add **\$1.00**.

HOT LUNCHEON BUFFET – Entrée Selections:

- ♦ **Roasted Herb Chicken** – Cut Chicken oven-roasted with Olive Oil, Italian Herbs, and Bread Crumbs.
 - ♦ **Grilled Italian Sausage** – served with grilled Onions and Peppers.
 - ♦ **Beef Stroganoff with Egg Noodles** – in a rich Brown Sauce with Sour Cream.
 - ♦ **Roasted Pork Loin** – with an Apple Brandy Sauce.
 - ♦ **Pasta Prima Vera** – Fettuccine with fresh seasonal Vegetables and Alfredo Sauce.
- ♦ **Baked Atlantic Cod** – Encrusted with Olive Oil, Parmesan, Fresh Herbs, and Bread Crumbs

Vegetable Selections

California Medley
Green Beans Almondine
Sherry Glazed Carrots with Honey
Broccoli with Roasted Red Peppers
Buttered Corn O'Brian

<< Choose One >> Of Each

Starch Selections

Roasted Redskin Potatoes
Au Gratin Potatoes
Roasted Garlic Mashed Potatoes
Rice Pilaf
Loaded Mashed Potatoes

Salad Selections – Choice of Two

Tossed Garden Salad with choice of two (2) Dressings
Classic Caesar Salad with Parmesan Cheese and Croutons
Italian Pasta Salad with Balsamic Vinaigrette
Redskin Potato Salad
Seasonal Chunked Fresh Fruit

Choice of Two (2) Entrees.....\$18.95

Choice of Three (3) Entrées.....\$21.95

Additional Entrees.....\$3.95 per person

Additional Sides or Salads.....\$2.95 per person

Prices do not include 6% sales tax or 20% service charge. Prices are subject to change up to 6 months prior to function.



The Coyote-Preserve Golf Club

DINNER BUFFET

Minimum guarantee of 75 people

(Dinner Buffet includes Chef's selection of Pasta with Marinara sauce, Rolls and Butter, and freshly brewed Coffee, Decaf and Tea)

Entrée Selections

- * **Chicken Marsala, Piccata, or Veronique** – Sautéed Boneless Chicken Breast served with your choice of sauce.
- * **Beef Tenderloin Tips Dijonnaise** – Tenderloin Tips served with Mushrooms, Roasted Garlic and Shallots in a rich Brown Sauce with Brandy, Dijon Mustard, and Cream.
- ** **Sliced Top Round of Beef** – slow roasted to perfection, served with Rosemary Au Jus.
- ** **Roasted Pork Loin** – With an Apple Brandy Sauce.
- * **Norwegian Salmon** – Marinated and charbroiled with a Roasted Red Pepper Sauce.
- * **Baked Atlantic Cod** – Encrusted with Olive Oil, Fresh Herbs, Bread Crumbs, and Parmesan.
- * **Lemon Chicken Fettuccine** – Chunks of Boneless Chicken Breast sautéed with Mushrooms, Artichoke Hearts, Roasted Red Peppers, Shallots, and Garlic in a Lemon and White Wine Chicken Broth. Finished with Fresh Herbs and served over Fettuccine Pasta.

Vegetable Selections

California Medley
Green Beans Almondine
Sherry Glazed Carrots with Honey
Broccoli Florets with Roasted Red Peppers
Buttered Corn O'Brian

**<< Choose One >>
of Each**

Starch Selections

Roasted Redskin Potatoes
Au Gratin Potatoes
Garlic Redskin Mashed Potatoes
Rice Pilaf
Loaded Mashed Potatoes

Salad Selections – Choice of Two

Tossed Garden Salad with choice of two (2) Dressings
Classic Caesar Salad with Parmesan Cheese and Croutons
Italian Pasta Salad with Vinaigrette
Redskin Potato Salad
Seasonal Chunked Fresh Fruit

Choice of Two (2) Entrees.....\$27.95

Choice of Three (3) Entrées.....\$30.95

Additional Entrees.....\$3.95 per person

Additional Sides or Salads.....\$2.95 per person

Carved Roast Beef.....\$1.95 per person additional

Prices do not include 6% sales tax or 20% service charge. Prices are subject to change up to 6 months prior to function.

(**Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness)



The Coyote-Preserve Golf Club

CARVING STATIONS

A Carving Attendant Fee of \$75.00 is additional / Minimum Guest Count 75 people
(All of the following Carving Stations include Silver Dollar Rolls, and sides of Dijon Mustard and Roasted Garlic Mayonnaise)

***Steamship Round of Beef**

Horseradish sauce and Rosemary Au Jus
\$8.95 per person

***Top Round of Beef**

Horseradish sauce and Rosemary Au Jus
\$8.95 per person

Roast Turkey Breast

Turkey Au Jus
\$8.95 per person

***Roast Beef Tenderloin**

Horseradish sauce and Wild Mushroom Demi Glace
Market Price

***Roast Prime Rib of Beef**

Horseradish sauce and Rosemary Au Jus
Market Price

Honey Baked Ham

Glazed Pineapple and natural Ham juices
\$8.95 per person

***New York Strip Loin of Beef**

Portabello Mushrooms in Burgundy Butter
Market Price

Specialty Meeting Breaks Available Upon Request

SPECIALTY STATIONS

Minimum guarantee of 75 people

Pasta Station

Two (2) Pastas topped with Marinara and Alfredo Sauces. Served with Garlic Bread and grated Parmesan Cheese.

\$11.95 per person

Add Tossed Salad with Dressing...\$2.95 pp

Tossed Salad Station

Mixed Greens served with Croutons, Black Olives, Bacon Bits, Cheddar Cheese, Grape Tomatoes, Cucumbers, Radishes, choice of 3 Dressings, and Rolls.

\$7.95 per person

Add Grilled Chicken / \$4.95 per person

Add Soup or Fresh Fruit / \$3.95

Caesar Salad Station

Crisp Romaine tossed with Croutons, Parmesan Cheese, Caesar Dressing, cracked Black Pepper, and Rolls

\$7.95 per person

Add Grilled Chicken / \$4.95 per person

Prices do not include 6% sales tax or 20% service charge. Prices are subject to change up to 6 months prior to function.

(*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness)



The Coyote-Preserve Golf Club

HORS D'OEUVRES

Platters / Displays

(Each Platter serves approximately 50 guests. Per Person charge for parties under 50 people)

Garden Vegetable Crudités with creamy Ranch dip	\$225.00 / \$4.50 pp.
Imported & Domestic Cheeses with gourmet Crackers	\$275.00 / \$5.50 pp.
Seasonal Fresh Fruit with a Brown Sugar and Sour Cream Sauce	\$275.00 / \$5.50 pp.
Middle Eastern Platter / Hummus, Tabbouleh, & Accompaniments	\$6.25 pp.
Antipasto and Grilled Vegetable Display	\$6.25 pp.

Cold Specialties

\$100.00 per 50 pieces.

Deviled Eggs
Salami Coronets with Boursin Cheese
Assorted Tea Sandwiches

\$150.00 per 50 pieces.

Smoked Salmon Mousse in Cucumber Florets
Assorted Deluxe Canapés
Jumbo Crab Claws served with Cocktail Sauce and Lemon
Jumbo Shrimp Cocktail served with Cocktail Sauce and Lemon

Hot Specialties

\$100.00 per 50 pieces

Mozzarella Sticks with Marinara Sauce or Ranch Dip
Italian Meatballs with Marinara Sauce and Italian Cheeses
Buffalo Wings with Celery Sticks and Blue Cheese Dressing
Breaded Chicken Strips with Ranch and Barbecue Sauces
Assorted Mini Quiche topped with Parmesan Cheese
Baby Back Ribs with our famous Barbecue Sauce

\$150.00 per 50 pieces

Chicken or Beef Brochettes with Pineapple and Oriental Dipping Sauce
Spanakopita / Baked Spinach & Feta wrapped in Phyllo Dough
Pierogies with Sour Cream & Grilled Onions
Bacon Wrapped Scallops with Citrus Beurre Blanc Sauce
Crab Stuffed Mushroom Caps with Hollandaise Sauce
Crab Cakes with a Roasted Red Pepper Sauce
Coconut Shrimp with Chutney Horseradish Sauce



The Coyote-Preserve Golf Club

BEVERAGE SERVICES

All Bar Packages include appropriate Mixers, Fruits, Condiments, and Bartender Fees.
All Bar Service must conclude by 12:00 midnight.

Hosted Bar Packages - Five (5) Hour Open Bar:

Beer, Wine & Soda — includes: Draft Beer (Domestic), House Wines (Chardonnay, White Zinfandel & Cabernet), Soft Drinks & Juices - **\$16.95 per person / \$3.50 per hour**

Standard Brands — Includes: Vodka, Gin, Rum, Scotch, Bourbon, Whisky, Tequila, Peach Schnapps, Amaretto, Coffee liqueur, and Triple Sec. Also includes Draft Beer (Domestic), House Wines (Chardonnay, White Zinfandel, Merlot) and Soft Drinks & Juices - **\$21.95 per person / \$4.50 per hour**

Call Brands — Includes: Absolut vodka, Beefeater gin, Bacardi rum, Dewers scotch, Jim Beam bourbon, Canadian Club whisky, Jose Cuervo tequila, Peach Schnapps, Amaretto, Coffee Liqueur, and Triple Sec. Also includes Draft Beer (Imported & Domestic), House Wines (Chardonnay, White Zinfandel, Merlot), Soft Drinks & Juices
\$25.95 per person / \$5.50 per hour

Premium Brands — Includes: Tito's vodka, Tanqueray gin, Bacardi 8 rum, Johnny Walker Red scotch, Jack Daniels bourbon, Crown Royal whisky, and 1800 tequila, Peach Schnapps, Triple Sec, Baileys Irish Cream, Kahlua, and Amaretto di Soranno cordials. Also includes Draft Beer (Imported & Domestic), House Wines, and Soft Drinks & Juices
\$28.95 per person / \$6.00 per hour

Top Shelf Brands — Available per bottle only / **\$135.00 per bottle**

Ask for selections available!

Additional Bar Services:

Open Tab Bar — prices based on consumption per drink: **\$4.50 Standard, \$5.50 Call, \$6.00 Premium, \$8.00 Top Shelf, \$3.00 Draft Beer, \$3.50 Can Beer, \$4.50 House Wine, \$1.50 Soft Drink or Juice.**

*A credit card deposit is required; Host will pay final bill at conclusion of event. An \$80.00 bartender fee will apply if the Bar Tab does not exceed \$400.00.

Cash Bar — prices charged per drink, same as "Open Tab Bar" pricing above.

*A \$75.00 cash deposit is required; Guests pay individually for each drink; A \$80.00 Bartender fee will apply if revenues do not exceed \$400.00.

Consumption Bar Pricing available upon request

Ala Carte

House Champagne.....\$35.00 per bottle
House Wines.....\$45.00 per bottle (liter)
Fruit or Citrus Punch.....\$40.00 per gallon
Soft Drinks and Juices.....\$1.95 each / \$6.00 pitcher

Prices do not include 6% sales tax or 20% service charge. Prices are subject to change up to 6 months prior to function.