



The Coyote Preserve Golf Club

An Arnold Palmer Signature Golf Course

2025

SOCIAL EVENT PACKET

Come and see our state-of-the-art facility with seating from 100 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



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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 100 to 180 people at the Preserve, but we can also accommodate smaller groups as well with a minimum of 100 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



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The Coyote-Preserve Golf Club

BUFFET BREAKFAST

(Minimum Guarantee of 100 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 100 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 100 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 100 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

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The Coyote-Preserve Golf Club

DINNER BUFFET

Minimum guarantee of 100 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 100 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 100 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

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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

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