

Sunset Terrace Special Events



*Call (248)608-0690 and ask for catering sales
or email sales@koschcatering.com*



Revised 5/10/2010

Stony Creek Tent Contract

The tent at Stony Creek is a 40x100 Tent which includes all tables, chairs, dance floor, portable bars, carpet and asphalt flooring, lighting, and cathedral windows and screens.

- A six hour time limit is placed on Saturday events, 5 hours on weekdays and Sundays. All events must end no later than midnight.
- There is absolutely no entering the park after 11:00 pm.
- 150 person minimum on Saturday's
- 100 person minimum on weekdays and Sunday's
- There is a \$600.00 fee to the metro parks for the rental of the tent
- A 50% non refundable deposit is required to secure the services of Kosch Hospitality
- All prices are subject to Michigan sales tax and 18% Service Charge
- A charge of \$5.00 per vehicle is required to enter the park
- Final payment with final count due 10 days prior to the event.
- Any event serving alcohol must use a Kosch tips trained bartender for the entire event
- Last call and last song will be made ½ hour prior to the end of your event, not to exceed 11:30
- No food other than cake can be brought into this facility.
- Non tipping bar services are available upon request. A fee of **\$1.00 per bartender** multiplied by your guest count will be added to your event invoice. Please coordinate this service with your sales associate **prior** to your event final payment date.
- Kosch Hospitality is not responsible for damage or loss of any personal property. In addition client is solely responsible for any damages done to the tent or its properties the day of the event
- Decorations or Displays brought onto premises must be approved by Kosch Hospitality as well as the Metro Parks. Items may not be attached to any walls, floors or ceilings with nails, staples, tape or any other substance. Decorating can be set up no earlier than one hour prior to start time unless approved by Kosch.
- Tent will not be accessible to guests following the conclusion of your ceremony if you are hosting your ceremony onsite. Access to the tent will be permitted only at the stated guest arrival time coordinated with your sales associate.

Signature: _____ Date: _____

Full Service Tent Package

Includes choice of salad, one vegetable, one starch, one pasta and two entrees.

Also includes fresh baked rolls, sweet butter, up to 5 Chef's selections and freshly brewed coffees with tea.

(under 50 guests add \$2 more per person)

Please Choose Two Entrees

Oven Roasted Sirloin of Beef with Cabernet Mushroom sauce
Bistro Style Sirloin of Beef with Brandy and Whole Mustard Sauce

Sliced Beef Tenderloin Au Poivre (Add \$4 per guest)

Rosemary Encrusted Prime Rib Au Jus (Add \$3 per guest)

Traverse City Chicken

Chicken Marsala

Chicken Piccante

Fall Spiced Apple Porkloin

Apricot and Sage Pork Tenderloin

Citrus Soy Glazed Salmon

Potato Encrusted Halibut

Please Choose One Pasta

Penne with or without Meat Sauce

Farfalle Alfredo with Broccoli

Ricotta Stuffed Manicotti

Please Choose One Salad

Springs Greens Salad with

Strawberry Vinaigrette

Creamy Caesar Salad with

Herb Croutons

Garden Salad with House Vinaigrette

Please Choose One Vegetable

Maple Glazed Carrots

Green Beans Pignolia

Spring peas with sliced mushrooms

Seasonal Vegetable Medley

Sautéed Zucchini and Squash

Please Choose One Starch

Italian Roasted Redskin Potatoes

Parmesan Whipped Potatoes

Scalloped Potatoes

Butter and Parsley Potatoes

Garden Vegetable Rice Pilaf

Entrée Add On:

\$4 Additional Per Guest

\$30.95 Per Guest

Saturdays

(6 hour service)

\$27.95 per guest

Fridays and Sundays

(5 hour service)

Full Service includes the following:

Clothed and skirted head table, gift table, registration table, buffet tables and a cake table, white guest table linens with your choice of napkin color, cake cutting and serving, complete china and silverware service, water goblets and pitchers, uniformed wait staff, and bathroom rental.

All Inclusive Tent Package

Includes choice of salad, one vegetable, one starch, one pasta and two entrees.

Also includes fresh baked rolls, sweet butter, up to 5 Chef's selections and freshly brewed coffees with tea.

(Minimum of 150 people on Saturdays and 100 people on Fridays and Sundays)

Appetizer Table

Imported Cheese and Fruit Display

Please Choose Two Entrees

Oven Roasted Sirloin of Beef with Cabernet Mushroom sauce
Bistro Style Sirloin of Beef with Brandy and Whole Mustard Sauce
Sliced Beef Tenderloin Au Poivre (Add \$4 per guest)
Rosemary Encrusted Prime Rib Au Jus (Add \$3 per guest)
Traverse City Chicken
Chicken Marsala
Chicken Piccante
Fall Spiced Apple Porkloin
Apricot and Sage Pork Tenderloin
Citrus Soy Glazed Salmon
Potato Encrusted Halibut
Herb Encrusted Whitefish

Please Choose One Pasta

Penne with or without Meat Sauce
Farfalle Alfredo with Broccoli
Ricotta Stuffed Manicotti

Please Choose One Salad

Springs Greens Salad with
Strawberry Vinaigrette
Creamy Caesar Salad with
Herb Croutons
Garden Salad with House Vinaigrette

Please Choose One Vegetable

Maple Glazed Carrots
Green Beans Pignolia
Spring peas with sliced mushrooms
Seasonal Vegetable Medley
Sautéed Zucchini and Squash

Please Choose One Starch

Italian Roasted Redskin Potatoes
Parmesan Whipped Potatoes
Scalloped Potatoes
Butter and Parsley Potatoes
Garden Vegetable Rice Pilaf

Also Includes:

Clothed and skirted head table, gift table, registration table, buffet tables and a cake table, white guest table linens with your choice of napkin, cake cutting and serving, complete china and silverware service with water goblets and pitchers, chair covers with sash, corkage fees, domestic beer, house wine, bartender fees, uniformed wait staff and bathroom rental.

Saturday All Inclusive Package

\$48.95 per person

Friday and Sunday All Inclusive Package

\$45.95 per person

Buffet Selections

Buffets include mixed greens salad with dressing, fresh bakery basket with butter, choice of one potato, one vegetable and one pasta selection.

Also includes up to 5 Chef's selections.

Entrée Selections

Chicken

Traverse City chicken
Chicken Marsala
Chicken Florentine
Chicken Dijonnaise
Bone-in herb chicken
Bone-in butter crumb chicken
Marinated Italian chicken
Crispy broasted chicken

Beef

Sliced roast sirloin of beef au jus
Bistro beef sirloin
Stuffed cabbage
Roast prime rib
(add \$4)

Pork

Maple pecan pork chops
(add \$1)
Apricot and sage pork loin
(add \$1)
Glazed apple pork loin
(add \$1)

Fish

Halibut jardinière
(add \$4)
Mediterranean salmon
(add \$3)

Pasta

Baked mostaccioli
Meat lasagna
Vegetarian lasagna

Pasta Selections

Angel hair with garlic butter
Mostaccioli with meat sauce
Farfalle alfredo
Macaroni and cheese (add \$1)

Potato Selections

Italian roasted redskin potatoes
Parmesan whipped potatoes
Au gratin potatoes
Scalloped potatoes
Twice baked potatoes (add \$1)

Vegetable Selections

Green bean almondine
Seasonal medley
Maple glazed carrots
Steamed asparagus (add \$1)

100 people or More

One Entrée	\$16.95
Two Entrees	\$18.95
Three Entrees	\$20.95

Includes wait staff and bathroom rental

This package is valid weekdays and Sundays only.

**Groups of less than 25 people will incur an additional \$4.00 per person delivery charge. All prices subject to 18% service fee and 6% state sales tax. Price includes all disposables plates, forks, knives and napkins.

BBQ Menu Selections

Budget BBQ

***No substitutions**

1/4 lb. hamburgers
All beef hot dogs
potato salad
Pasta salad
Potato chips
Relish tray
Buns and condiments
Assorted soft drinks

\$14.95

City Slicker Cookout

Ray's BBQ drumsticks
Italian rope sausage with
peppers
Polish rope sausage
Potato Salad
Pasta Salad
Ranch style baked beans
Pan rolls with butter
Buns and condiments
Assorted soft drinks

\$18.95

Memphis Style Blues BBQ

Smoked BBQ pulled pork
Marinated quartered chicken
Hickory smoked beef brisket
Ranch style baked beans
Corn on the cob
Pasta Salad
Potato salad
Onion and regular rolls
condiments
Assorted soft drinks

\$19.95

All American Feast

1/4 lb. hamburgers
All beef hot dogs
BBQ ribs
BBQ chicken breast
Potato Salad
Pasta Salad
Corn on the cob
Potato chips
Relish tray
Buns and condiments
Assorted soft drinks

19.95

The Michigander

(made in Michigan products)
Koegel's hot dogs
Detroit Coney chili
Cherry BBQ glazed ribs
Local corn on the cob
Roasted potatoes
Michigan apple Waldorf salad
Nikki's Greek salad
Buns and condiments
Relish tray
Better made potato chips
Assorted soft drinks

\$19.95

Smokin' Bones, Brats and Dogs

Dry rubbed "naked" ribs
Sauced up ribs
Johnsonville brats
All beef hot dogs
Potato Salad
Pasta Salad
Ranch style baked beans
Corn bread squares
Relish tray
Buns and condiments
Assorted soft drinks

\$20.95

Includes wait staff and bathroom rental
This package is only valid weekdays and Sundays only.

**Groups of less than 25 people will incur an additional \$4.00 per person delivery charge. All prices subject to 18% service fee and 6% state sales tax. Price includes all disposables plates, forks, knives and napkins.

BBQ Menu Selections

Continued

Gourmet Chuck Wagon Grill

6 oz marinated sirloin steaks
Tender chicken kabobs
Dill glazed grilled salmon
Baked potatoes
Grilled corn on the cob
Potato Salad
Pasta Salad
Pan rolls with butter
Relish tray
Condiments
Assorted soft drinks

\$21.95

***Includes wait staff and bathroom rental.*
Only valid at the tent weekdays and Sundays.**

*Disposable plates, forks, knives and napkins included.

**Groups of less than 25 people will incur an additional \$4.00 per person delivery charge. All prices subject to 18% service fee and 6% state sales tax. Price includes all disposables plates, forks, knives and napkins.

Party Trays

A tasteful selection of party trays for any occasion.

Prices *do not* include disposable service ware.

Antipasto Tray

A selection of olives, Genoa salami, artichoke hearts, roasted red peppers, tomatoes, and fresh mozzarella cheese

Serves 20-25 people
\$79.95

Vegetable Crudité's Tray

Crisp vegetables served with our house ranch dip

Serves 20-25 people
\$39.95

Fruit and Cheese Tray

Fresh jumbo strawberries, seedless red grapes, and a selection of cubed cheeses and spreads accompanied by crisp Carr's crackers

Serves 25 people
\$49.95

Jumbo Shrimp Cocktail Tray

Served with house made cocktail sauce

Large serves
20-25 people
\$200.00

Fresh Seasonal Fruit Tray

A selection of seasonal cut fruit

Large serves
20-25 people
\$39.95

Smoked Salmon Tray

Smoked salmon with chopped egg, red onion and capers

Serves 30 guests
\$150.00

Mini Croissant Sandwich Platter

A selection of white meat chicken salad and albacore tuna

Serves 10-15 people
\$39.95

Continental Breakfast Tray

Fresh-baked muffins
Assorted pastries
Bagels and cream cheese

Serves 10-15 people
\$39.95

Disposable plates, forks, knives and napkins available for \$1.00 per person

Late Night Snacks

A great way to end the night and send your guests off with a smile!

Have a snack in mind that isn't listed on our menu? Just ask!

Deep Dish Pizza Slices

Wide selection of
toppings to choose from!

\$2.00 per slice

Jumbo Soft Pretzels

Includes cheddar cheese
and assortment of
mustard for dipping

\$2.00 per pretzel

Coney Dogs

Includes natural casing dogs,
buns, ketchup, mustard,
diced onion, relish and
brick chili

\$1.75 each

Mini Slider Hamburgers

Includes buns, sliced
pickles, ketchup, mustard,
cheese and diced onions

\$1.75 each

Loaded Nacho Bar

Includes blue and yellow
corn tortillas, taco beef,
diced chicken, nacho
cheese, jalapenos, sour
cream, diced tomatoes
and chopped green onion

\$3.50 per tray

3" Sub Sandwich Platters

Ham, turkey, and roast
beef, Sesame seed buns,
lettuce, tomato, mild
banana peppers and
sub sauce

\$30 per tray
(15 subs per tray)

Pierogies

Combination of
potato & cheese and potato
& onion pierogies. Served
with sour cream and
applesauce as condiments.
We recommend ordering
enough for 2 per person.

\$0.75 each

Taco Bar

Taco beef served with hard
or soft shell tacos.
Condiments include lettuce,
tomato, shredded cheddar
and green onions.

\$4.00 per person

Delectable Desserts

Chef's Favorite Dessert Table

An assortment of tortes,
cakes, and miniature pastries

\$4.95 per person

Under 50 guests add \$2
more per person

Black Forest Torte (14 pieces when cut)

Chocolate cake layered
with plump
dark cherries

\$34.95 per cake

Peach Zabaglione Trifle Cake (14 cut)

Creamy layers of
zabaglione, sponge cake,
and sliced peaches

\$39.95 per cake

Bailey's Irish Cream Cheesecake (14 cut)

A twist on an old
favorite. Creamy
cheesecake with a hint of
Bailey's Irish Cream

\$39.95 per cake

Tiramisu (14 cut)

Italy's favorite
espresso-soaked cake
complimented with
zabaglione and cocoa

\$44.95 per cake

Carrot Cake (14 cut)

An American classic with
cream cheese filling,
walnuts, and raisins

\$34.95 per cake

Lemon Mist (14 cut)

Lemon layer cake with a
lemon buttercream frosting

\$44.95 per cake

Chocolate Suicide Cake

Three layers of chocolate
cake with a luscious
chocolate filling

\$39.95 per cake

Banana Hazelnut Cake (14 cut)

Served with banana
caramel butter cream and
praline sauce

\$39.95 per cake

Key Lime Pie (14 cut)

Graham cracker crust filled
with creamy and slightly
tangy key lime filling topped
with whipped cream

\$29.95 per cake

Bite Size French Pastries

Decadent display of
miniature pastries including
Kirsch kisses, peanut butter
mousse mice, chocolate
dipped strawberries, New
York cheesecake tartlets,
napoleons, and chocolate
éclairs

\$30.00 per dozen

(3 dozen minimum)

Chocolate Fountain*

A cascade of melted chocolate
accompanied by cookies,
marshmallows, pound
cake, and various seasonal
fruits for dipping

\$5.95 per person

***\$100 chef attendant fee required**

Under 50 guests add \$2
more per person

Jumbo Brownie Assortment

Variety of Oreo, decadent
chocolate and heath bar

\$18 per dozen

Fresh Baked Cookies

Chocolate chunk,
oatmeal raisin and
peanut butter

\$8 per dozen

Novelty Ice Cream Bars

Jolly Rancher, strawberry
crunch, chocolate chip
sandwiches and nutty
drumsticks

\$1.95 each

Minimum 12 of each flavor

Bar Service

Corkage Fee

\$4.95 Per Guest

(Under 50 guests add \$2 more per person)

Includes The Following:

Bar Setup: ice, cups, bar, table and any other necessary equipment

Mixers: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, cranberry juice, orange juice, Bloody Mary Mix, sour mix, tonic water, club soda, ice water, half & half

Bar Garnishes: lemons, limes, twists, maraschino cherries, pimento olives, frill picks, and stirrer sticks.

**Bartender fee of \$25 per hour with a 4 hour minimum.
One bartender per 75 guests is recommended.**

Beer & Wine Packages

\$9.95 Per Guest

(Under 50 guests add \$2 more per person)

Includes Domestic Beer and House Wine

Specialty beer and wine priced accordingly per request

*Beer and wine packages include corkage fee

*All above packages include high grade disposable bar ware, glass ware is available at an additional fee.

Additional Services

Wedding Cake Cutting Fee\$75.00 flat fee
 (waived if cake is purchased from
 Kosch Catering)

Custom Wedding CakesStarting @ \$3.50 Per Slice

China Service\$7.00 per guest
 Includes plates, silverware, water goblets and
 your choice of linen napkins. Wait staff required.

Bar/Glassware upgradeAsk for pricing!
 Includes all purpose glasses, rocks glasses, and all
 Purpose wine glasses.

Bartender Service\$100 per bartender for a
 (one bartender per 50 guests recommended) 4 hour minimum
 (\$25 each additional hour)

Wait staff\$100 per waiter for a
 4 hour minimum
 (\$25 each additional hour)

Linen Service:

Linen service is included only with noted packages.
 If linen service is not included with your package and
 you would like to add it, please see below.
 Questions? Please ask!

Chair covers also available!

.....\$8 Each

90" X 90" White, Ivory, or Black

.....\$8 Each

52" X 114" White

.....\$8 Each

52" X 52" White

.....\$0.75 Each

Colored Linen Napkin

.....\$25 per 21' section

Black or White Skirting

.....Ask Your Event Coordinator

Specialty Size, Color or Shape Linens

For Pricing