



Main Street Banquets

R A T E I N F O R M A T I O N

Friday / Saturday
\$500.00 maximum – Grand Room

\$150/\$250 – Partial Room
\$50.00 Bar Set Up Fee

Room rental includes: Tables and chairs
White Linens on tables, sandalwood (tan) linen napkins,
china, & glassware
Coat Room
Guest book stand
Room set up and clean up*
Chaffing Dishes
Dance Floor**
Audio/Visual equipment available

Banquet Menu – Buffet Style
\$17.99 / Person
For Plated Dinners add \$1.00 / person
For Family Style add \$1.50 / person
Plus tax and 20 percent gratuity added.

Buffet dinner includes the choice of one salad, three sides, two entrée selections, rolls and butter, coffee, cream, and sugar.



Main Street Banquets

Main Street Banquets is

perfect for any occasion including:

**Wedding Receptions, Class Reunions,
Company Parties, Graduation Parties,
Rehearsal Dinners, Business Meetings**

Call today to schedule an appointment!

**Caralyn DeVito or
Nikole Jeffery
616-895-1234**

**The room will be available
for decorating at least four
hours before the event.
Additional items may be rented
from the Main Street Pub.**

**For more information or to schedule an
appointment, please contact:
Caralyn DeVito or
Nikole Jeffery
616-895-1234**

**11240 University Parkway
Allendale, MI 49401**

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**11240 University Parkway
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Not just for weddings...

Menu Items

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SALADS
Traditional- Romaine and iceberg blend, tomatoes, cucumbers, and croutons.
Choice of ranch, french and italian.
Caesar- Romaine lettuce tossed in creamy Caesar dressing with croutons and Parmesan cheese.
Cranberry Pecan- Romaine lettuce tossed with cranberries and pecans. Served with bleu cheese dressing.

ENTREES
Poultry
Artichoke Chicken
Chicken Marcela with portabella mushrooms
Rosemary Chicken
Chicken Kabobs
Chicken Picatta
Chicken Cappicola
Roasted Turkey Breast

Beef
Whiskey Peppercorn Chuck Tender
Burgundy Mushroom Chuck Tenders
Pot Roast
Beef Kabobs
Lasagna with a meat sauce
Marinated Grilled Steak
Grilled Pepper Steak

Fish
Grilled Salmon choice of bourbon or maple glazed
Lemon Pepper Whitefish
Mediterranean Tilapia

Pork
Honey Glazed Ham
Sweet and Sour Pork Loin
Stuffed Pork Loin

Pasta Station
This station would include bowtie, penne, and angel hair pasta, a traditional meat sauce, red marinara, alfredo sauce, sautéed vegetables & parmesan cheese. A meat choice could be added for \$1.00 per person.

Vegetarian
Lasagna
Grilled Vegetable Primavera

SIDES
Rice Pilaf
Roasted Red Skins
Garlic Mashed Potatoes
Loaded Mashed Potatoes
Five Cheese Mashed Potatoes
Fettuccini Alfredo
Green Beans Almandine
Green Bean Casserole
Honey Glazed Baby Carrots
Corn
California Blend
Steamed Broccoli with butter
Other Vegetable blends may be available

Cake Cutting - \$1.00 per person (Max \$50)
Pop -\$1.75 per person
Punch Bowl \$1.75 per person



Beverages

LIQUOR

Per Glass

Well \$3.00
Call \$4.00
Premium \$4.50
Super Premium . \$5.25

BEER

KEG BOTTLE

Domestic\$240 \$2.75
Import.....\$290 \$3.25
Microbrews.....\$390
(In stock only)

***Any beer available upon advance request. All beer and liquor prices are subject to change.**