

Maranatha Banquet Information Packet

Our standard banquet dinner is currently priced at \$30.00 per guest with 18% gratuity to our staff and 6% Michigan sales tax. We have multiple room options to suite your group's needs, rate vary. The room rental rate (varies on room selection) includes the set-up of most audio and visual needs.

- All tables, linens, and for the guest tables, gift and registration tables, cake table, beverage tables as well as any additional tables required are included in the room rental.
- The table set-up includes flatware, water goblets, china, coffee cups and saucers, linen table cloths and napkins.
- The room and table décor such as flowers, centerpieces, candles, special lights etc. is the guest's responsibility to set up as well as removal

Our meals are served buffet style with our staff attending to each table's needs.

The meal includes the following:

- Your choice of two entrees specified on our banquet menu
- A choice of potato, rice, pasta, or grains
- A Choice of Fresh seasonal vegetables
- Choice of a Salad.
- Fresh rolls with butter as well as all appropriate condiments for your meal will be provided.
- Coffee, tea and water services are provided.

Additional Options and Services:

- \$100 if you would like us to cut and serve your cake
- \$2.00 per guest for cans of soda of your choice (unlimited)/fountain soda in Great Lakes Room
- \$2.00 per guest for punch – We have a variety of punch flavors to choose from.
- \$7.00 per guest for carved roast as one of your entrée choices
- Dessert Menu (Included in Package) available upon request

Our goal is to serve you well and to make your event special, we will be happy to accommodate special menu requests.

Facilities Terms and Conditions

- Group/Organization and participants affirm Maranatha's Statement of Faith. (see below)
- Menu will be the responsibility of Maranatha's Culinary Department. We will do our best to plan a meal that meets the needs of your guests. Maranatha will do our best to accommodate special food service needs due to allergies, dietary requirements, or restrictions if notified in writing fourteen (14) days in advance of event.
- Maranatha prohibits hunting, fireworks, firearms, ammunition, explosives, drugs and alcohol on Maranatha's grounds or facilities.
- Maranatha prohibits smoking in or within vicinity of any Maranatha building.
- Maranatha prohibits mechanized sporting equipment such as snowmobiles, trail bikes, ATVs, etc.
- Pets of guests are prohibited on the property.
- No one shall enter the outdoor pool area unless a Maranatha-approved lifeguard is supervising the pool area.
- Maranatha does not provide medical supervision, treatment, maintenance, or dispensing of medication for guests.
- Rental Group agrees to pay Maranatha the amount we consider to be reasonable and necessary to repair or replace property, facilities or equipment damaged or destroyed during your group's use.
- A 6% sales/use tax will be added to the total bill for all groups that are not tax-exempt.
- Rental Group agrees to supervise and to assume full control and responsibility for all group participants.
- Rental Group agrees that registration of the event guests is your responsibility.
- All fees are due upon receipt of the final billing.
- You must provide Maranatha a final meal counts at least two weeks in advance of event.

Statement of Faith (What We Believe)

The corporation and its members affirm the following Statement of Faith:

- We believe there is one God, eternally existent in three persons: Father, Son and Holy Spirit. (Deut. 6:4-5; I Tim. 2:5, I Cor. 8:6)
- We believe that God is the maker and sustainer of heaven and earth and all that is in it. (Gen 1:1; Gen 1:28; Col 1: 15- 20; I Cor. 8:6)
- We believe that God gives and sustains life from conception until natural death. (Psalm 139)
- We believe the Bible to be the God breathed, true, authoritative Word of God. (II Tim. 3:16)
- We believe in the deity of Jesus Christ, His virgin birth, His sinless life, His miracles, His atoning death, His bodily resurrection, His ascension to the right hand of His Father and the promise of His personal and imminent return in power and glory. (Phil 2:6-11; I Cor. 15: 3-4)
- We believe that all have sinned and are therefore separated from God. (Rom. 3:23; I John 3:1)
- We believe that the Lord Jesus Christ died for our sins according to the scriptures and that all who believe in Him are reconciled by His death and resurrection. (Rom 3:23; Rom 10:9-10)
- We believe that every person must be treated with compassion, love, kindness, respect and dignity. (I Cor 13; I John 1:6-7; I John 3:11)
- We believe God wonderfully created each person as distinctly male or female, in His image and to reflect His nature. (Gen 1:26-27)
- We believe that marriage has only one meaning as described in Scripture. Marriage is between one man and one woman in a single exclusive union. (Matt 5:31-32)
- We believe that sexual intimacy should only be between one man and one woman who are married to each other. Sexual immorality is sinful and offensive to God. (Matt 15:18-20; I Cor. 6:9-10, 18)
- We believe in the present ministry of the Holy Spirit by whose indwelling the Christian is enabled to live a Godly life in unity with believers in our Lord Jesus Christ. (I John 3:9; John 3:3-7)
- We believe in the physical resurrection of the dead for final judgment; the lost will be sent to everlasting conscious punishment and the redeemed will live forever with Christ in the joys of the renewed creation. (I Cor. 15:20-28)
- We believe that as a result of the grace provided to us in Christ, we become members of the Family of God, brothers and sisters in Him, and joint-heirs with Jesus Christ. As part of the Family of God, we are to invite the leading of the Spirit of truth and freedom in our hearts and lives, to do Christ's redeeming work in a broken thus, every believer a minister. We have direct access with the Father and are given the responsibility for loving and right relationships with others, as well as for the stewardship of His creation and resources. As His children, we serve God's purpose in and for the world, to His glory alone. (Romans 8:14-18, I Peter 2:9-11)

Signing below signifies that I have read, Affirm and Adhere to Maranatha's Statement of Faith.

Guest Group Signature: _____ Date: _____

Banquet Menu

All meals served with rolls and butter, water, coffee and tea

Salads:

Garden Salad ~ mixed lettuces, spinach, cucumber, tomato and carrots-choice of two dressings

Classic Caesar ~ romaine lettuce tossed in classic Caesar dressing, garnished with garlic-herb croutons and shaved parmesan cheese

Greek Salad ~ chopped romaine, Kalamata olives, tomato, cucumber, pepperoncini, feta cheese, Greek dressing

Iceberg Wedge Salad ~ creamy blue cheese or ranch dressing, crumbled bacon, bleu cheese crumbles, tomato +\$1

Spinach Salad ~ dried cherries, toasted pecans, crumbled blue cheese, red onion, mandarin orange – raspberry and balsamic vinaigrettes +\$1

Caprese Salad ~ fresh mozzarella, roma tomato, fresh basil, balsamic glaze, olive oil +\$2

Entrée Selections:

Slow Roasted Prime Rib Au Jus ~ horseradish cream +\$6.50

Herb and Garlic Seared Bistro Steak ~ mushroom sauce +\$2

Baked Ziti ~ Italian sausage, Penne, Meat Sauce, and Ricotta Cheese

Marinated Grilled Flank Steak ~ balsamic caramelized red onions OR served with chimichurri +\$2

Braised Pot Roast ~ +\$2

Smoked Beef Brisket ~ +\$2

Classic Chicken Marsala

Chicken with Italian Sausage & Peppers

Chicken with Leek & Mushroom Cream

Crispy Baked Chicken ~ homemade chicken gravy

Bacon Wrapped Breast of Chicken ~ Caribbean

Pineapple Glaze +\$1

Carolina Style BBQ Chicken

Chicken with Lemon, Garlic & Rosemary

Maple Mustard Glazed Pork Loin ~ sautéed apples

Blackberry-Dijon Glazed Pork Loin ~ fresh blackberry garnish

Grilled Boneless Pork Chops ~ Peach BBQ glaze

Salmon +\$2 or **Tilapia with Lemon, Tomatoes & Capers**

Citrus Chile Glazed Salmon +\$2 or **Tilapia** ~ mandarin orange & toasted sesame garnish

Lemon -Almond Crusted Tilapia ~ light dill cream

Salmon +\$4 or **Tilapia** +\$2 with **Shrimp Newburg Sauce**

Shrimp Scampi ~ garlic, lemon & parsley butter +\$4

Polish Kielbasa with Sauerkraut

Tuscan Chicken ~ Creamy Sun-Dried Alfredo Sauce with Spinach and Fresh Basil

Potatoes, Pastas, and Grains:

Multi-Grain Pilaf

Pecan and Dried Cherry Wild Rice Pilaf

Saffron Vegetable Rice

Parsley Buttered Yukon Gold Potatoes

Rosemary-Garlic Roasted Potatoes

Sour Cream & Chive Mashed Potatoes

Roasted Garlic Mashed Potatoes

Au Gratin Potatoes

Mashed Sweet Potatoes ~ brown sugar and toasted pecan garnish

Penne Pasta ~ choice of marinara or herb butter & parmesan

Creamy Four Cheese Baked Penne

Tri-Color Cheese Tortellini ~ sun dried tomato alfredo

Quinoa Pilaf

Vegetables:

Bistro Vegetables ~ zucchini, yellow squash, bell peppers & red onion roasted with olive oil and fresh herbs

Italian Vegetables ~ Green beans, zucchini, yellow squash and cherry tomatoes roasted with olive oil and fresh basil

Steamed Broccoli, Cauliflower & Carrots ~ herb butter

Roasted Broccoli & Cauliflower ~ parmesan & olive oil

Italian Braised Green Beans ~ garlic, tomato, basil, olive oil

Green Bean Casserole ~ crispy onion topping

Buttered Green Beans with Toasted Almonds

Southern Style Green Beans ~bacon & caramelized onion

Steamed Asparagus ~ red pepper butter +\$1.50 (seasonal)

Grilled Asparagus ~ orange ginger dressing (seasonal) +\$1.50

Creamed Spinach

Brown Sugar Glazed Carrots

Carrots with Dill

Orange Balsamic Roasted Tri-color Baby Carrots +\$1.50

Corn O'Brien ~ sautéed tri-color peppers

Steamed Corn on the Cob (seasonal)

Broiled Roma Tomatoes ~ parmesan-herb crust

Roasted Root Vegetables ~ carrots, parsnips, celery, potatoes, onions, herbs & olive oil

****Menu items and Prices are Subject to Change Based Upon Availability and Market Pricing****

Additional Menu Options

Themed Meals

Taco Bar ~ seasoned ground beef and chicken, refried beans, Mexican rice, Queso and House-made tortilla chips, soft and hard taco shells, a variety of salsas and condiments \$22 pp

Fajita Bar ~ grilled marinated chicken and flank steak, grilled peppers & onions, ranch beans, Mexican rice, black bean-corn salad, warm tortillas, assorted salsas & condiments \$26 pp

Southern BBQ Buffet ~ Carolina style BBQ Chicken, smoked beef brisket, coleslaw, ranch beans, buttered corn on the cob, green beans with bacon & onion \$32 pp

Louisiana Shrimp Boil ~ steamed spiced shrimp, Cajun smoked sausage, baby red potatoes, corn on the cob, fried okra, hush puppies \$32 pp

Mediterranean buffet ~ chicken shawarma, pork souvlaki, grilled peppers & onions, almond rice pilaf, hummus, tzatziki, Mediterranean salad, feta cheese, olives, tomatoes, warm pita bread \$24 pp

Italian Pasta Bar ~ cheese ravioli, penne pasta, marinara and alfredo sauces, meatballs, Italian sausage & peppers, herb grilled chicken, and crusty garlic bread \$25 pp

Asian Buffet ~ General Tso Chicken, Chinese Pepper Steak, wok vegetables, steamed jasmine rice, stir fried rice, crispy vegetable spring rolls, pork pot stickers \$24 pp

Hors D'Oeuvres

Each Item Serves 50 Unless Otherwise Noted

Fresh Fruit Platter ~ \$150
Fresh Vegetable Crudité Platter w/Ranch Dip ~ \$150
Prosciutto Wrapped Melon ~ \$150
Bruschetta w/ Garlic Crostini ~ \$150
Sausage & Cream Cheese Stuffed Mushrooms ~ \$150
Crab and Seafood Stuffed Mushrooms ~ \$150
Antipasto Platter ~ \$200
Caprese Skewers ~ \$150
Meatballs (BBQ, Swedish, or Orange Marmalade) ~ \$125
Jumbo Cocktail Shrimp ~ Market Price
7-Layer Mexican Dip w/Chips & Salsa ~ \$125
Chicken Wings/Boneless Wings ~ Market Price
Stuffed Cherry Tomatoes ~ \$125
Artichoke Dip w/Garlic Crostini ~ \$150
Domestic and Imported Cheese, Fruit, and Crackers ~ \$225
Baked Brie ~ Puff Pastry, Honey and Preserves (serves 16-20)-\$75
Watermelon Feta Salad ~ \$125
Smoked Salmon Display ~ Market Price

Other Items Available Upon Request



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