



HOLLAND GARDENS

## Holland Gardens Banquet Hall

PO Box 192 - 6530 Angola Road, Holland, OH 43528

Office: (419) 866-9485

*Hall rental includes access to our private garden, gazebo, waterfall, chandelier & ceiling canopies with white lighting*

*Venue Coordinator the day of the celebration*

*Menu Tasting Event Prior to your scheduled Event*

*10am access to the **Wedding Party Suite** - A private space for the wedding party to get ready for The Big Day, featuring hair styling stations, make-up stations, restrooms, and lounge area. Located upstairs in The Loft*

*10am access to a second **Wedding Party Suite (Coming Soon)** - A private space for the wedding party to get ready for The Big Day featuring a lounge area and dressing space.*

*Custom packages for decor, backdrops, centerpieces, etc. available. Indoor/Outdoor projector/screen, garden games, sound equipment, and more available for rent.*

*Thank you for choosing Holland Gardens, as your venue of choice. To show our appreciation we will provide complimentary dinner for two the day of your event.*

***Optional: DECORATING AND CLEAN UP - \$600** - Includes a private decor 1-hour consultation and planning session one month prior to your wedding, complete set up of wedding decor on the morning of your wedding, and tear down of wedding decor following your event.*

### ***Decoration Information***

***A \$250.00 security deposit is required for all functions. All decorations should be discussed with event coordinator prior to function.***

*All candle decorations must be enclosed in a glass votive or hurricane. No tape is to be used on walls - command strips are allowed. Balloons may be used for decorations, but they cannot float freely. Nothing is to be attached to the dance floor, such as tape or push pins. No confetti, glitter, metallic sprinkles, rice, or birdseed is to be used on premises.*

***If you require a stage; rental from an approved vendor is required.***

*All decorations that you intend to keep must be removed immediately at the end of your function. Holland Gardens is not responsible for any items left behind. Decorating companies must also remove all items within 30 minutes of end of event. If not, there is a waiting charge of \$150.00 per 30 minutes until all items are removed from the hall.*



HOLLAND GARDENS

## *Hall Rental*

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*Venue Capacity: 480 Guests Maximum*

*Venue Price: \$12,500.00*

### **5 Hour Reception:**

#### **April – November**

Friday: \$3,500.00

Saturday: \$4,500.00

#### **December – March**

Friday: \$2,500.00

Saturday: \$3,000.00

### **5 Hour Reception & Additional 1 Hour Ceremony:**

Includes 100 Chairs for Ceremony

\$2.25 per Extra Chair

#### **April – November**

Friday: \$4,500.00

Saturday: \$5,500.00

#### **December – March**

Friday: \$3,500.00

Saturday: \$4,000.00

### **Weekdays:**

#### **Monday – Thursday**

\$1,600.00

*\*Holiday Pricing May Vary*

*All receptions include 30 minutes for clean up after the function with assistance from our staff. Additional hall time is \$425.00 per 30 minutes which includes house bar service (upgraded bar options available); functions may not go past midnight.*

#### ***Deposits***

*A deposit of \$1,000.00 is due with a signed contract.*

*Additional deposits will be set-up on a monthly or quarterly plan due on the 1<sup>st</sup> of each month leading up to the event*

*All deposits are non-refundable and will be credited at time of final payment.*

*Final headcount and payment due 21 days before function.*

*Pricing reflects a discount of 4% for payments made by cash & check. If you wish to pay by credit card, Venmo (HollandGardens) or, Cashapp (\$HollandGardens) 4% will be added to the total.*



HOLLAND GARDENS

## **Buffet Package**

*Our buffet package includes choice of vegetable and relish crudités or cheese & cracker tray, choice of one salad, dinner rolls with choice of fresh whipped honey butter or whipped butter and a coffee station.*

*Choice of 2 Entrées  
Choice of 1 Vegetable  
Choice of 1 Starch  
**\$40.14 Per Person***

*Per person pricing includes 18% service charge & 7.75% sales tax*

## **Entrée Options**

*\*Starred entrées are \$2.25 additional per person.*

### **Poultry**

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#### ***Chicken Marsala***

*Chicken breast roasted with a garlic flavor in a red wine Marsala sauce with mushrooms and parsley.*

#### ***Chicken Cordon Bleu***

*Breaded chicken breast stuffed with ham and Swiss cheese.*

#### ***Balsamic Chicken***

*Chicken breast marinated in balsamic vinaigrette and topped off with a balsamic flavored sauce.*

#### ***Oven Fried Chicken***

*Breaded chicken breast with a hint of garlic fried to perfection in the oven.*

#### ***Alfredo Chicken***

*Simply seasoned with salt and pepper chicken breast pieces mixed with creamy Alfredo sauce and fettuccine pasta.*

#### ***Rotisserie Chicken***

*Bone-in chicken pieces with a tasty mesquite flavor and a hint of lime and bay seasoning.*

#### ***Chicken Paprikash***

*Chicken breast baked in a creamy paprika and tomato sauce.*

#### ***Chicken Parmesan***

*Breaded chicken breast topped with melted parmesan cheese in a tomato sauce.*

#### ***Stuffed Chicken Breast***

*Salt and peppered chicken breast with a delicious bread stuffing inside.*

#### ***Pesto Chicken***

*Seasoned chicken breast topped with olive oil and garlic pesto sauce.*

#### ***Baked Chicken***

*Baked bone-in chicken pieces seasoned with salt, pepper and garlic.*

#### ***Teriyaki Lemon Pepper Chicken***

*Chicken breast marinated in teriyaki and seasoned with a lemon pepper teriyaki glaze.*



HOLLAND GARDENS

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## **Beef**

### ***Tenderloin with Marsala Sauce \****

*Beef tenderloin seasoned with garlic and parsley, cooked with a red wine Marsala sauce.*

### ***Home Style Pot Roast***

*Slow roasted beef simply seasoned with salt and pepper in a savory gravy with mushrooms and onions.*

### ***Hand Sliced Beef with Sauce***

*Slow roasted beef with an onion and garlic flavor with a beef flavored Au Jus sauce.*

### ***Beef Stroganoff***

*Small pieces of beef roast cooked in a creamy sauce with mushrooms and served with egg noodles.*

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## **Pork**

### ***Ham with Pineapple Sauce***

*Sugar cured ham topped with pineapple sauce.*

### ***Sliced Pork Loin***

*Choice of apricot sauce, pepper cured, Kahlua or Marsala sauce.*

### ***Stuffed Cabbage Rolls \****

*Cabbage leaves stuffed with ground beef, rice, onions, egg, paprika, salt and pepper in a tomato-based sauce.*

### ***Stanley's Kielbasa***

*Kielbasa roasted in the oven. Ordered specially from Stanley's Market. Served with horseradish and ketchup.*

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## **Fish**

### ***Salmon with Mousseline Sauce***

*Lemon pepper seasoned Salmon topped with a lemon hollandaise sauce.*

### ***Baked Cod***

*Perfectly seasoned cod topped with a lemon dill sauce.*

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## **Pasta**

### ***Two-Meat Lasagna***

*Lasagna cooked with a tomato sauce, ground beef and sausage.*

### ***Vegetable Lasagna***

*Lasagna cooked with a blend of cauliflower, carrots and broccoli with a mozzarella, provolone, and parmesan cheese blend.*

### ***Fettuccine Alfredo***

*Fettuccine noodles topped with a creamy Alfredo sauce.*

*(add chicken: \$2.00, add shrimp \$4.00)*

### ***Penne with Lemon Chicken***

*Chicken breast on top of penne pasta with a white wine lemon sauce.*

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## **Vegetarian**

### ***Stuffed Bell Peppers***

*A variety of bell peppers stuffed with brown rice, tomatoes, corn, sweet onion, olives, and black beans with melted Monterey jack cheese on top.*

### ***Eggplant Parmesan***

*Breaded slices of eggplant cooked in a tomato sauce topped with mozzarella and parmesan cheese.*



HOLLAND GARDENS

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## ***Vegetable Options***

### ***Green Beans Almondine***

*Seasoned green beans cooked with almonds and poppy seeds.*

### ***Corn O'Brien***

*Corn mixed with pimento peppers, green bell peppers and white onion.*

### ***Glazed Baby Carrots***

*Baby carrots glazed in honey, brown sugar, and butter. Topped with fresh parsley.*

### ***Broccoli Florets***

*Dill seasoned pieces of broccoli.*

### ***Sweet & Sour Cabbage***

*Cabbage cooked in an apple cider vinegar and sugar-based sauce topped with crispy bacon.*

### ***Cali Blend***

*Cauliflower, carrots, and broccoli seasoned with dill.*

### ***Italian Blend***

*Zucchini, cauliflower, Italian style green beans, lima beans, and red peppers.*

### ***Green Bean Casserole***

*Casserole with green beans and a creamy mushroom base topped with crispy fried onions.*

### ***Southern Style Green Beans***

*Seasoned green beans with bacon and onions.*

### ***Buttered Sweet Corn***

*Simply seasoned sweet corn with melted butter*

### ***Roasted Brussel Sprouts (add \$1.00 more)***

### ***Asparagus (add \$1.00 more)***

*Steamed or Roasted*

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## ***Starch Options***

### ***Au Gratin Potatoes***

*Thin sliced potatoes cooked with onions and gruyere cheese.*

### ***Buttered Parsley Potatoes***

*Small round potatoes seasoned with parsley and melted butter.*

### ***Four Cheese Mac & Cheese (add \$1.00 more)***

*Cavatappi noodles with a blend of parmesan, Swiss, Gouda and cheddar cheese with a bread crumb topping.*

### ***Roasted Sweet Potato Chunks***

*In olive oil, honey, cinnamon, salt and pepper*

### ***Red Skin Potatoes***

*Seasoned, roasted red skins*

### ***Twice Baked Potato Casserole (add \$1.00 more)***

*A delicious baked potato casserole with bacon, green onions, and cheddar cheese*

### ***Roasted Garlic Mashed Potatoes with Gravy***

*Optional: beef or chicken gravy*

### ***Potato Pierogi***

*Served with sour cream*

### ***Buttered Egg Noodles***

*Served with a white wine sauce*

### ***Brown Rice Pilaf***

*Brown rice cooked in chicken broth with onion, green pepper, and garlic. Topped with fresh thyme*



HOLLAND GARDENS

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## ***Salad Options***

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*Starred salads are \$1.85 additional per person*

### ***House Salad***

*Romaine blend with carrots, purple cabbage, cucumber, and tomato. Choice of 2 salad dressings: Italian, Ranch, French, Poppy Seed, Tomato Bacon, Raspberry, Thousand Island, Balsamic Vinaigrette or Bleu Cheese.*

### ***Caesar Salad \****

*Romaine blend tossed in Caesar dressing with freshly grated parmesan cheese and house made croutons. Plated salad.*

### ***Iceberg Wedge Salad \****

*Iceberg wedge served with tomatoes, bacon and bleu cheese crumbles on top. Bleu cheese dressing recommended. Plated salad.*

### ***Betty Salad \****

*Hardboiled egg, bacon, water chestnuts and bean sprouts on top of a bed of fresh spinach blend. Betty's dressing recommended. Plated salad.*

### ***Waldorf Salad \****

*Sweet apples, red grapes, celery, and walnuts on a bed of green leaf lettuce. Everything mixed in with a creamy and zesty lemon dressing. Plated salad.*

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## ***Additions***

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### ***Deluxe Coffee Station***

*These items will be added to your coffee station.*

*Whipped Cream*

*Flavored Syrups: Vanilla, Mocha, Caramel, Hazelnut*

*Chocolate Sauce - Caramel Sauce*

*Mini Chocolate Chips*

***\$1.50 Per Person***

*Jugs of Apple Cider available during the months of August – November for \$10.25 per one gallon jug.*

*Hot Cocoa available for \$8.25 per gallon.*

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## ***List of Included Services***

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*Water Carafes and Glasses on all Tables*

*Black Linens on all Service Tables*

*Linen Tablecloths (White, Black, or Ivory)*

*Formal Waitstaff*

*Napkins Color of Choice*

*Roll Top Chaffers*

*Full China Service*

*Cake Cutting*

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## ***Extra Information***

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### ***Cake Cutting with Plastic Ware***

*Included*

### ***Cake Cutting with China & Flatware***

*\$125.00*

### ***Coffee Station with Styrofoam***

*Included*

### ***Coffee Station with China***

*\$.50 Per Person*

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## ***Buffet Additions***

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### ***Extra Entrée***

*\$3.55 Per Person*

### ***Extra Vegetable***

*\$ 1.75 Per Person*

### ***Extra Starch***

*\$ 1.75 Per Person*



HOLLAND GARDENS

## *Hors D'oeuvres*

### Hot Appetizers

#### **Sliders**

25 Sliders

Choice of:

#### **Buffalo Chicken**

*A shredded chicken slider mixed with Frank's Hot Sauce on a toasted bun. Also blended with shredded mozzarella cheese and topped with ranch dressing.*

**\$63.00**

#### **Bacon & Cheddar Burger**

*A juicy burger on a toasted bun with slices of bacon and cheddar cheese. Topped with caramelized onion.*

**\$63.00**

#### **Pulled Pork**

*Barbeque pulled pork slider on a toasted bun topped with slaw for an extra crunch.*

**\$57.00**

#### **Pulled Chicken**

*Pulled chicken in a tangy sauce on a toasted bun, topped with dill pickles and caramelized onions.*

**\$57.00**

#### **Barbecue Beef Sliders**

*Shredded barbeque beef on a toasted bun, topped with cheddar cheese and dill pickles.*

**\$57.00**

*All hot appetizers are 100 pieces unless otherwise noted.*

#### **Meatballs**

*Choice of barbecue, Swedish or sweet & sour.*

**\$100.00**

#### **Bacon Wrapped Water Chestnuts**

*Water chestnuts wrapped in crispy bacon.*

**\$115.00**

#### **Chicken Wings**

*Choice of hot or barbecue with your choice of ranch or bleu cheese.*

**\$115.00**

#### **Cocktail Franks**

*Choice of barbecue, cheese or sweet & sour.*

**\$100.00**

#### **Mini Quiches 50 Quiches**

*Assorted quiches including: ham and cheese, Florentine, Swiss cheese and bacon and three cheese.*

**\$125.50**

#### **Cocktail Barbecue Ribs**

*Bite sized boneless ribs smothered in barbecue sauce.*

**\$125.50**

#### **Stuffed Mushrooms**

*Mushroom caps with cornbread & mozzarella cheese stuffing.*

**\$125.50**

#### **Cocktail Franks in Puff Pastry**

*Pigs in blankets – a classic!*

**\$115.00**

#### **Bacon Wrapped Dates 50 Dates**

*Dates stuffed with goat cheese and wrapped in bacon. Simply delicious!*

**\$115.00**



HOLLAND GARDENS

**Cold Appetizers**

*All cold appetizers serve 70 guests.*

***Assorted Fresh Vegetables***

*Served with dill dip and choice of plain, roasted red pepper or garlic hummus.*

**\$140.00**

***Seasonal Fresh Fruits***

*Assorted fruit display with a cream cheese dip.*

**\$165.50**

***Cubed Cheeses with Crackers***

*Muenster, Gouda, Pepper Jack, Colby Jack, Havarti & Cheddar served with an assortment of crackers.*

**\$140.00**

**Charcuterie Table**

*Customized to your event or the season – including an assortment of cheeses, meats, seasonal fruits & veggies, crackers & breads, nuts, and dips.*

***Inquire about customizations and pricing***

**Table Starters**

*Table starters will be served on each table, enough to serve 8 guests.*

***Baked Brie***

*Baked brie wheels with your choice of two toppings: strawberry preserves, orange marmalade, apricot preserves, fig jam, mango habanero jam, raspberry fruit spread, or blackberry fruit spread.*

*Served with a variety of bread options.*

**\$45.50**

***Ham & Cheese Puff Pastry***

*Slices of ham and gruyere cheese wrapped in a puff pastry.  
Served with Dijon mustard.*

**\$31.50**

***Caprese Skewers***

*Basil, fresh mozzarella and tomato skewers served with a balsamic glaze.*

**\$31.50**

***Shrimp Cocktail***

*Served with a zesty cocktail sauce.*

**Market Price**





HOLLAND GARDENS

<b>House Bar – \$24.96 per guest - price includes 7.75% sales tax</b>	
<b><i>Choice of 2 Domestic Beers on Tap</i></b>	<i>Bud Light, Budweiser, Yuengling, Coors Light, Miller, Miller Light, Michelob Ultra</i>
<b><i>Wines</i></b>	<i>Riesling, Moscato, Chardonnay, White Zinfandel, Pinot Nior, Cabernet Sauvignon, Merlot</i>
<b><i>Liquor</i></b>	<i>House Brands: Vodka, Gin, Rum, Scotch, Canadian Whiskey, Bourbon and Peach Schnapps Sweet &amp; Dry Vermouth, Orange, Pineapple &amp; Cranberry Juice O'Doul's Non-Alcoholic Beer Bloody Mary Mix, All mixers, Soft Beverages and garnishes</i>

<b>Mid-Shelf Bar – \$28.55 per guest - price includes 7.75% sales tax</b>	
<b><i>Choice of 2 Domestic Beers on Tap</i></b>	<i>Bud Light, Budweiser, Yuengling, Coors Light, Miller, Miller Light, Michelob Ultra</i>
<b><i>Wines</i></b>	<i>Riesling, Moscato, Chardonnay, White Zinfandel, Pinot Nior, Cabernet Sauvignon, Merlot</i>
<b><i>Liquor</i></b>	<i>Smirnoff Vodka, Beefeaters Gin, Bacardi Rum, Johnnie Walker Red Scotch, Seagram's 7 &amp; Black Velvet Whiskey, Jim Beam Bourbon, Jose Cuervo Tequila, Bailey's Irish Cream, Malibu Coconut Rum, Amaretto and Peach Schnapps. Sweet &amp; Dry Vermouth, Orange, Pineapple, &amp; Cranberry Juice All mixes, Soft Beverages and garnishes</i>

<b>Premium Bar – \$30.45 per guest - price includes 7.75% sales tax</b>	
<b><i>Choice of 2 Domestic Beers on Tap</i></b>	<i>Bud Light, Budweiser, Yuengling, Coors Light, Miller, Miller Light, Michelob Ultra</i>
<b><i>Wines</i></b>	<i>Riesling, Moscato, Chardonnay, White Zinfandel, Pinot Nior, Cabernet Sauvignon, Merlot</i>
<b><i>Liquor</i></b>	<i>Absolute Vodka, Tanqueray Gin, Captain Morgan, Dewars Scotch, Seagram's V.O. &amp; Crown Royal, Jack Daniels, Jose Cuervo Tequila, Bailey's Irish Cream, Malibu Coconut Rum, Amaretto &amp; Peach Schnapps. Sweet &amp; Dry Vermouth, Orange, Pineapple &amp; Cranberry Juice All mixes, Soft Beverages and garnishes.</i>

\*Customized Bar Packages or Additions to current packages are available please ask for more details.

\*Price reflects tip jar on the bar; if you wish to not have a tip jar; 18% gratuity will be added prior to sales tax calculation.

\*The bar closes 30 minutes prior to the end of your function.

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HOLLAND GARDENS

## *Celebratory Toast*

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<b>Champagne with Glasses at Tables</b>	\$28.00 Per Table
<b>House Wine with Glasses at Tables</b>	\$28.00 Per Table
<b>Sparkling Grape Juice with Glasses at Tables</b>	\$15.00 Per Table
Champagne wall available for rent – ask for more details!	

## *Soda Bar*

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*Coca-Cola products, water, iced tea, lemonade, coffee, and hot tea.  
A 18% gratuity will be added if no tip jar is desired prior to sales tax calculation.*

<b>Includes glassware, bar napkins, and ice</b>	<b>\$6.00 Per Person</b>
<b>Beverage Attendant</b>	<b>\$150.00 Per 100 Guests</b>
	*Minimum of 2 Required

## *Child Friendly Menu Options*

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*For children 10 years old and under.  
Must have a minimum of 140 adult meals & bar service before child pricing can be applied.*

### ***Choose 1 Entrée Option***

*Chicken Tenders*

*Mac & Cheese*

*Hot Dogs*

*Spaghetti with Tomato Sauce*

### ***Choose 1 Side Option***

*Cinnamon Applesauce*

*Broccoli Florets*

*Fresh Fruit Cup*

***\$10.00 Per Child (Includes Beverages)***

***Additional Child Entrée Option: \$2.00 Per Child***

<b><i>Sample Price Breakdown for 140 Guests</i></b>	
5 Hour Reception:	\$3,500.00
Buffet:	\$5,619.60
House Bar:	\$3493.40
Total:	\$12,614.00
*Venue Minimum: \$12,500*	