

THE FOUNTAINS BANQUET CENTER

Located just outside downtown Kalamazoo and next to gorgeous Kindleberger Park, the Fountains Banquet Center is the perfect location for your wedding and reception.

The space boasts rustic flair with modern touches with knotty pine walls, inviting centralized dance floor and a beautiful balcony to make your grand entrance. With a venue capacity of 350 guests, there's plenty of room to bring your vision to life.

We feature all-inclusive pricing and delicious menu selections with our own in-house catering. You and your guests will enjoy the uncompromising attention to detail and exceptional personal service.

We look forward to hosting your next event!





HORS D'OEUVRES

- GREEK PIZZA:** baked pita bread topped with olive oil, feta cheese, black olives and diced onion
- DEVILED EGG TRIO:** a new twist on a classic featuring updated flavors of Bacon & Black Pepper, Sriracha & Lime and Salsa Verde
- FRESH FRUIT DISPLAY:** chef's choice fruits, artfully displayed (seasonal, April – October)
- CHEESE & CRACKERS:** assorted cheeses, served with our special cheese spread and accompanied with a medley of crackers
- VEGETABLES & DIP:** assorted fresh vegetables served with a dilled ranch style dip
- HUMMUS WITH PITA POINTS:** garbanzo beans, tahini, lemon, garlic and olive oil blended to perfection and served with triangles of pita
- MUSHROOM CAPS:** fresh mushrooms stuffed with sausage and sage, and baked to a golden brown, topped with parmesan cheese
- CHICKEN TORTILLA ROLLS:** soft tortilla shell stuffed with chicken, cream cheese, cheddar cheese, scallions, black olives and peppers
- ARTICHOKE DIP WITH ASSORTED BREADS:** artichoke hearts diced with garlic and parmesan cheese, served with chef's selected fresh breads
- COCKTAIL MEATBALLS:** meatballs baked with our chef's special tangy barbecue sauce
- POTATO SKINS:** potato skins baked with a cheddar cheese sauce, bacon and scallions
- BRIE EN CROUTE:** a soft, creamy wheel of French brie, surrounded by puff pastry and baked to perfection, served with fresh fruit garnish
- BRUSCHETTA:** fresh tomato, basil, garlic and red onion enhanced with balsamic vinegar and olive oil, served on crostini
- CHICKEN WALDORF TARTS:** flaky pastry shells filled with a chicken salad of walnuts, golden raisins and celery in our signature Waldorf dressing
- HOT CRAB CROSTINI:** succulent crabmeat baked with 3 different kinds of cheeses on crostini, topped with scallions
- SHRIMP CANAPES:** cucumber slices topped with a spicy shrimp pâté and a sprig of dill
- MARINATED CHICKEN SKEWERS:** chicken satay with peanut sauce marinade
- COCKTAIL SHRIMP:** fully cooked tail-on shrimp served with cocktail sauce (add \$2.50 per person)

CHOICE OF TWO
\$4.50 per person

CHOICE OF THREE
\$6.00 per person

CHOICE OF FOUR
\$7.50 per person

The above prices apply when selected for cocktail hour service along with dinner.

~ All food and beverage pricing is subject to a 20% service charge and Michigan sales tax. ~



HORS D'OEUVRES ONLY PACKAGES

The Fountains offers the option to serve just hors d'oeuvres without dinner service. Please make your selections from the menu on the previous page.

CHOICE OF FIVE
\$19.95 per person

CHOICE OF SIX
\$21.95 per person

CHOICE OF SEVEN
\$23.95 per person

CARVING STATION

A chef-manned carving station may be added to any hors d'oeuvres only package. All carving stations include assorted rolls and condiments.

Top Round of Beef, au jus	\$3.00 per person
Honey Baked Ham	\$3.00 per person
Roast Breast of Turkey	\$3.00 per person
Roast Loin of Pork	\$3.00 per person
Prime Rib of Beef, au jus	\$5.00 per person

Hors D'Oeuvres Only service is for a maximum of two hours.

LATE NIGHT SNACKS & SPECIALTY ITEMS

The below are add-on services that cannot be exchanged or substituted for hors d'oeuvres, dinner or bar service in any package or menu.

Chips	\$0.75 per person
Pretzels	\$0.75 per person
Peanuts	\$1.00 per person
Mixed Nuts	\$1.25 per person
Chef's Specialty Pizza	\$2.00 per person
Coffee Bar	\$0.50 per person
Hot Cocoa	\$0.50 per person

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FULL TABLESERVICE MENU

- GRILLED DUCK BREAST:** seasoned duck breast with a tart cranberry sauce
\$28.95 per person
- BOURSIN CHICKEN:** airline breast of chicken stuffed with Boursin cheese in a supreme sauce
\$22.95 per person
- FILET OF SALMON:** grilled salmon filet with strawberry cucumber relish
\$25.95 per person
- STUFFED CHICKEN BREAST:** breast of chicken stuffed with brie, apples onions, cranberries and chives
\$24.95 per person
- SIRLOIN STEAK:** herb crusted sirloin with bleu cheese sauce
\$26.95 per person
- BEEF TENDERLOIN:** grilled to perfection with a rich red wine sauce
\$34.95 per person
- ROASTED PORK LOIN:** pesto crusted loin of pork with a mushroom Madeira sauce
\$22.95 per person
- BEEF TENDERLOIN WITH CHICKEN OR SHRIMP:** beef tenderloin and your choice of chicken breast or grilled shrimp on the same plate
\$36.95 per person
- PASTA PRIMAVERA:** penne pasta in a creamy white sauce mixed with a medley of fresh garden vegetables
\$21.95 per person

All full table service dinners are served with your choice of salad and chef's choice seasonal vegetable and starch, dinner rolls with butter, and coffee.

Above pricing is based upon one entrée selection for your entire party.
If a choice of entrees is required, please add \$2.00 per person for each selection.

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DINNER BUFFET MENU

CARVED ENTREES

STEAMSHIP ROUND OF BEEF, AU JUS

PRIME RIB OF BEEF, AU JUS (add \$3.00)

ROAST PORK LOIN WITH MUSHROOM MADEIRA SAUCE

ROAST TURKEY BREAST WITH HOMESTYLE GRAVY

OVEN BAKED HAM

CANADIAN CHICKEN: breast of chicken topped with a cheddar ale sauce, bacon, and chives

CHICKEN ROSEMARY: breast of chicken served in a light cream sauce with fresh rosemary

CHICKEN GRAND TRAVERSE: breast of chicken served in a white cream sauce with Michigan dried cherries and pecans

MANGO SALSA CHICKEN: breast of chicken topped with a salsa of succulent mango and pineapple, with a kick of citrus and jalapeno

CHAMPAGNE CHICKEN: breast of chicken served in a decadent champagne cream sauce, garnished with scallions, toasted almond slices and golden raisins

SEAFOOD PASTA: tender penne pasta topped with fresh seafood and basil pesto accompanied by lemon cream

CHICKEN BROCCOLI ALFREDO: pasta with seasoned chicken and fresh florets of broccoli in a white wine parmesan cream sauce

PASTA PRIMAVERA: penne pasta in a creamy white sauce mixed with a medley of fresh garden vegetables

PENNE PASTA WITH VODKA SAUCE: penne pasta with a tomato vodka sauce, choice of sausage or vegetarian

BAKED SALMON: fresh Atlantic salmon filets served with a creamy white wine & basil sauce (add \$2.00)

BEEF STROGANOFF: tender beef slices and mushrooms in a sour cream sauce over hearty egg noodles

PEPPER STEAK: tender, marinated beef, slow-cooked in a flavorful sauce of tomatoes, onions and peppers...pairs great with our herbed rice

TWO ENTRÉE BUFFET
\$22.95 per person

THREE ENTRÉE BUFFET
\$24.95 per person

Buffet service includes your choice of four side dishes, dinner rolls, coffee & tea.

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SIDE DISH SELECTIONS

GARDEN SALAD: a light mixture of greens topped with garden fresh tomatoes, carrots, red cabbage and cucumbers and tossed with croutons and our creamy Italian poppyseed dressing

CAESAR SALAD: a classic combination of romaine lettuce, croutons, fresh parmesan cheese and tangy Caesar dressing

STRAWBERRY SALAD: spring mix with fresh strawberries and orange segments with a light poppyseed dressing, topped with toasted almonds (seasonal, April – October)

AUTUMN SALAD: baby field greens with sliced apples and walnuts in a cranberry vinaigrette (seasonal, September – April)

PEAR & BLEU CHEESE SALAD: spring mix tossed with sliced pears, candied walnuts and bleu cheese in a honey orange vinaigrette

BABY BAKED POTATOES: whole, baby Idaho potatoes tossed in coarse salt and oven baked

ROASTED POTATOES: young redskins oven roasted with olive oil, red peppers and Italian herbs

MASHED POTATOES: Idaho potatoes classically blended with sour cream and butter

AU GRATIN POTATOES: diced redskin potatoes baked to oven brown in a rich cheddar cheese sauce

GARLIC POTATOES: diced new potatoes browned to perfection in a robust roasted garlic cream sauce

PARSLIED NEW POTATOES: young redskin potatoes steamed in parsley butter, topped with bacon and chives

HERBED RICE: long grain and wild rice baked with a combination of garlic, fresh mushrooms and herbs

BAKED YAMS: tender sweet potatoes, oven baked in a maple pecan butter

HONEY GLAZED CARROTS: fresh baby carrots glazed in honey and our chef's special seasonings

BROCCOLI & CARROTS: fresh florets of broccoli tossed with baby carrots and lightly seasoned melted butter

WHOLE KERNEL CORN: crisp, buttery corn topped with red peppers

GREEN BEANS AMANDINE: fresh, full length green beans, lightly seasoned with butter and toasted almonds

VEGETABLE DUET WITH CHEDDAR: fresh broccoli and cauliflower, steamed to perfection and topped with a creamy cheddar cheese sauce

FRESH ASPARAGUS: tender spears of fresh-picked asparagus served with caper sauce (seasonal, available April thru July)



The Fountains offers several different options for bar service. The host may choose from any of the following options or we are happy to customize bar service to fit your needs. A bartender is provided for all types of bar service at no additional charge.

ALL-INCLUSIVE BEVERAGE PACKAGES

The host selects one of the following combinations of beverages to be made available at no cost to their guests for five hours. Guests may then choose from any of these beverages up to six drinks per person.

#1

Bell's Two Hearted Ale & Bud Light Draft Beer
House White Zinfandel, Chardonnay, Cabernet and Moscato
Unlimited Soft Drinks
Cash Bar Service for Cocktails and Bottled Beer
\$11.95 per person

#2

Cocktails with House Brand Liquors
Bell's Two Hearted Ale & Bud Light Draft Beer
House White Zinfandel, Chardonnay, Cabernet and Moscato
Unlimited Soft Drinks
\$19.95 per person

#3

Cocktails with House Brand Liquors
Bell's Two Hearted Ale & Bud Light Draft Beer
House White Zinfandel, Chardonnay, Cabernet and Moscato
Champagne Toast
Unlimited Soft Drinks
\$20.95 per person

#4

Cocktails with House and Call Brand Liquors
Two Choices of Domestic Draft Beer
One Imported Bottled Beer from our current inventory
Non-Alcoholic Beer
House Chardonnay, Cabernet, White Zinfandel and Moscato
Unlimited Soft Drinks
Champagne Toast
Wine poured at table with Dinner
\$26.95 per person

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CASH BAR

A full cash bar, stocked with our house beer and wine along with call, house brand and premium liquors, and Craft Beers are available for guests to purchase their own drinks. A \$75.00 service fee will be applied to the final bill and a minimum of \$250 in sales will be required. If \$250 is not reached, you will be responsible for the remaining balance. All beer, wine, and liquor must be purchased from The Fountains and consumed inside the premises. Michigan law strictly prohibits patrons from bringing alcoholic beverages into the building. Violators of this law will be asked to leave the premises and violation may result in the discontinuation of bar service for the entire party. The Fountains reserves the right to discontinue service of alcoholic beverages to any group or individual when The Fountains personnel determine that continuing such service would not be in the best interest of the guests or The Fountains.

INVENTORY SERVICE

The host selects the beverages that will be made available at the bar and is charged for all beverages that have been served to their guests. Additional brands of liquor or after-dinner liqueurs, as requested by the host, may be included in an inventory bar. Price quotes are available.

Inventory Bar Pricing:	Soft Drinks	\$1.50
	Draft Bud Light	\$2.50
	Draft Bell's Two Hearted Ale	\$3.50
	House Wine	\$5.00
	House Brand Cocktails	\$5.00
	Call Brand Cocktails	\$6.00
	Premium Brand Cocktails	\$8.00

CHAMPAGNE SERVICE

Cook's Spumante	\$15.95 per bottle
Sparkling Juice, non-alcoholic	\$15.95 per bottle

PUNCH SERVICE

3 Gallon Punch Bowl	\$75.00
Additional Punch	\$15.95 per gallon

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FEATURED LIQUORS

HOUSE BRAND LIQUORS \$5.00

Gordon's Gin
Lauder's Scotch
Caffe Lolita
Seagram's 7 Crown
Smirnoff Vodka
Amarito Amaretto
Jim Beam Bourbon
Bacardi Rum
Peachtree Schnapps
Captain Morgan's Spiced Rum
Southern Comfort
Carolann's Irish Cream
Raspberry Smirnoff
Blue Curacao

CALL BRAND LIQUORS \$6.00

Absolut Vodka
Tanqueray Gin
Jack Daniel's Bourbon
Malibu Rum
Kahlua
Bailey's Irish Cream
Canadian Club Whiskey

PREMIUM BRAND LIQUORS \$8.00

Hennessy Cognac
Grey Goose Vodka
Dewar's Scotch



THE BRONZE PACKAGE
\$30.95 per person

COCKTAIL HOUR

Choice of Three Hors D'oeuvres

DINNER BUFFET

Choice of Three Entrees from Buffet Service Menu

(Prime Rib, \$3.00 additional)

Choice of Four Side Dishes

Rolls & Butter

Coffee & Iced Tea

BEVERAGE SERVICE

Unlimited Punch

And your choice of:

CHAMPAGNE TOAST

Non-Alcoholic Sparkling Juice will be offered to
each of your guests for a toast before dinner

OR

MIDNIGHT SNACK

Chef's Specialty Pizza

for all your guests, served one hour before end time

No substitutions please.

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THE SILVER PACKAGE
\$36.95 per person

COCKTAIL HOUR
Choice of Three Hors D'Oeuvres

DINNER BUFFET
Choice of Two Entrees from Buffet Service Menu
(Prime Rib, \$3.00 additional)
Choice of Four Side Dishes
Rolls & Butter
Coffee & Iced Tea

BAR SERVICE
Total of Five Hours
Bell's Two Hearted Ale & Bud Light Draft Beer
House Wine & Soft Drinks
Cash Bar for Cocktails & Craft Bottled Beer
(Up to six drinks per person)

No substitutions please.

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THE GOLD PACKAGE

\$46.95 per person

COCKTAIL HOUR

Choice of Three Hors D'Oeuvres from Hors D'Oeuvres Menu
One Chef's Choice Hors D'Oeuvre Served Butler Style

DINNER BUFFET

Choice of Two Entrees from Buffet Service Menu
(Prime Rib, \$3.00 additional)
Choice of Four Side Dishes
Rolls & Butter
Coffee & Iced Tea

BAR SERVICE

Total of Five Hours of Open Bar
House Brand Cocktails
Bell's Two Hearted Ale & Bud Light Draft Beer
House Wine & Soft Drinks
(Up to six drinks per person)

MIDNIGHT SNACK

Chef's Specialty Pizza served one hour before end time

No substitutions please.

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THE PLATINUM PACKAGE

\$55.95 per person

COCKTAIL HOUR

Cocktail Shrimp Display

Choice of Three Hors D'Oeuvres from Hors D'Oeuvres Menu

One Chef's Choice Hors D'Oeuvres Served Butler Style

DINNER SERVICE

Choice of One Entrée Served Dinner or Three Entrées from Buffet Service Menu

(Beef Tenderloin: \$8.00/person additional)

Choice of Salad, Potato & Vegetable

Rolls & Butter

Coffee & Iced Tea

CHAMPAGNE TOAST

Champagne and Sparkling Juice for all your guests for a toast before dinner

BAR SERVICE

Total of Five Hours of Open Bar

House & Call Brands Cocktails

Bell's Two Hearted Ale & Bud Light Draft Beer

House Wine & Soft Drinks

(Up to six drinks per person)

MIDNIGHT SNACK

Chef's Specialty Pizza served one hour before end time

No substitutions please.

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THE DIAMOND PACKAGE

\$69.95 per person

COCKTAIL HOUR

Choice of Four Hors D'Oeuvres from Hors D'Oeuvres Menu
Two Chef's Choice Hors D'Oeuvres Served Butler Style
Shrimp Cocktail Display

CHAMPAGNE TOAST

Champagne and Sparkling Juice will be offered to each of
your guests for a toast before dinner

DINNER MENU

Choice of Two Entrees Served Dinner
(Beef Tenderloin: \$8.00/person additional)
Choice of Salad, Potato & Vegetable
Rolls & Butter
Coffee & Iced Tea
Ice Cream Served with Wedding Cake

BAR SERVICE

Total of Five Hours of Open Bar
House & Call Brand Cocktails
Draft Beer, Craft Bottled Beer, House Wine & Soft Drinks
(Up to six drinks per person)

MIDNIGHT SNACK

Chef's Specialty Pizza served one hour before end time

No substitutions please.

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ROOM RENTAL RATES

SATURDAY
\$900.00

SUNDAY-FRIDAY
\$450.00

Our spacious banquet room has seating for up to 350 guests, and can be set up to your specifications. Room Rental is for five hours and additional rental time is available at \$100.00 per 1/2 hour. There is a minimum for each day based on the food and/or beverage that you choose along with Room Rental. The minimum for a Saturday/Holiday is \$5,200 before tax and gratuity. The minimum for a Friday or Sunday is \$2,600 before tax and gratuity.

A payment of 25% of the estimated event total is due 60 days before the event.

Final payment for the remaining balance is due one week before event.

OFF-SEASON PRICING (NOVEMBER – MARCH):

Saturday: \$450/\$2,600 food & beverage minimum

Sunday – Friday: \$225/\$2,000 food & beverage minimum

SECURITY DEPOSIT **\$750.00**

The security deposit is required in full at the time of booking to secure a date. Upon completion of the event, the deposit will be refunded within two weeks, provided that all charges are paid in full and that there has been no damage to the facility.

The following services are included with room rental:

Round Tables

White Linen Tablecloths and Your Choice of Colored Napkins

Full China & Stemware

Centerpieces

Coffee & Iced Tea Service

Cake Cutting

Screen, Microphone and Podium

Banquet Room Setup and Cleanup



CEREMONIES AT THE FOUNTAINS

The Fountains is the perfect venue for the wedding of your dreams. Our ceremony space is warm and romantic, while offering the convenience of hosting your wedding and reception at the same location.



Our \$400.00 ceremony package includes:

- One additional hour of rental time
- 24 chairs for immediate family with a center aisle
- Guest seating at round tables
- One hour of rehearsal time – upon availability

A beautifully appointed Bride's Room with large mirrors, comfortable seating and a private restroom is available prior to your ceremony for you to apply the finishing touches at a rate of \$100.00 per half hour.



If you prefer an outdoor setting, the charming gazebo at Kindleberger Park is just a few steps away. Please contact the City of Parchment at (269) 349-3785 or parchment.org for booking information.