



Maranatha Banquet Information Packet

We at Maranatha would like to host your wedding, banquet, holiday gathering, or any other special event. We have multiple room options to suite your group's needs and group size. For questions or inquires please contact banquets@maranathamichigan.org.

Room rates include:

- 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
- Most audio and visual needs

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
- 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
- \$1.50 per guest for cans of soda of your choice (unlimited)
- \$1.75 per guest for punch – We have a variety of punch flavors to choose from.
- \$2.00 per guest for sparkling grape juice toast with champagne flutes
- \$3.00 per guest for chocolate fountain and accompaniments
- \$6.00 per guest for carved roast as one of your entrée choices
- Dessert Menu 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 try to accommodate special food service needs due to allergies or 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 and a 5% accommodation 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 world; 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 greens, cucumber, tomato, and carrots-choice of two dressings

Classic Caesar-Crisp romaine lettuce tossed parmesan Caesar dressing, with garlic-herb croutons and shaved parmesan cheese

Greek Salad-Crisp romaine lettuce tossed with Kalamata olives, tomato, cucumber, pepperoncini, and feta cheese. Served with Greek vinaigrette dressing.

Iceberg Wedge Salad-Homemade bleu cheese dressing, crumbled bacon, and diced tomato. Topped with bleu cheese crumbles

Spinach Salad-Dried cranberries, toasted pecans, red onion, mandarin oranges, crumbled feta cheese. Served with raspberry-balsamic vinaigrette

Caprese Salad-Fresh mozzarella and heirloom tomatoes tossed with kalamata olives in a basil infused olive oil dressing

Entrée Selections:

Slow Roasted Prime Rib Au Jus-Served with our homemade horseradish cream + \$6.50

Herb and Garlic Seared Bistro Steak-Topped with a wild mushroom sauce + \$1.50

Marinated Grilled Flank Steak-With balsamic caramelized red onions + \$1.50

Braised Pot Roast-Served in a wild mushroom sauce smoked beef brisket- + \$1.50

Classic Chicken Marsala

Marinated Chicken with Italian Sausage and Peppers

Chicken Breast with Leek and Mushroom Cream

Crispy Baked Chicken

Bacon Wrapped Chicken Breast-Topped with a Caribbean pineapple glaze

Carolina Style BBQ Chicken

Garlic and Rosemary Marinated Chicken Breast-

Garnished with fresh lemons

Maple Cherry Chicken Breast

Honey Mustard Chicken Breast

Maple Mustard Glazed Pork Loin-With sautéed apples

Tuscan Chicken-Chicken breast topped with a creamy white sauce with fresh spinach and sun-dried tomatoes

Blackberry Dijon Glazed Pork Loin

Char Grilled Boneless Pork Chops-With peach BBQ glaze
Tilapia or Salmon + \$1.50 with fresh lemons, tomatoes, and capers

Citrus Chile Glazed Tilapia or Salmon + \$1.50-With mandarin oranges and a toasted sesame garnish

Lemon almond Crusted Tilapia-With a light dill cream
Shrimp and Broccoli + \$2.00-Tossed in an Asian inspired Mongolian sauce

Polish Kielbasa with Sauerkraut

Baked Ziti-Penne with Italian sausage, meat sauce, and ricotta and mozzarella cheeses

Potatoes, Pastas, and Grains:

Multi Grain Pilaf

Pecan and Dried Cherry Wild Rice Pilaf

Saffron Vegetable Rice

Mexican Rice

Greek Lemon Rice

Parsley Buttered Yukon Gold Potatoes

Roasted Tri-Color Potatoes

Rosemary Garlic Roasted Potatoes

Sour Cream and Chive Mashed Potatoes

Au Gratin Potatoes

Mashed Sweet Potatoes-With brown sugar and toasted pecans

Penne Pasta-Choice of marinara or herb butter and parmesan cheese

Creamy Four Cheese Baked Penne

Tri-Color Cheese Tortellini-Tossed with fresh peas in our signature sun dried tomato alfredo sauce

Saffron Couscous-With red pepper, parsley, and toasted almonds

Quinoa Pilaf

Vegetables:

Bistro Vegetables-Zucchini, summer squash, bell peppers, and red onion, roasted in olive oil with fresh parsley

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

Steamed Broccoli, Cauliflower, and Carrots-In herb butter

Roasted Broccoli and Cauliflower-Tossed in olive oil and topped with parmesan cheese

Italian Braised Green Beans-Garlic, tomato, basil, and olive oil

Buttered Green Beans with Toasted Almonds

Southern Style Green Beans-With bacon and caramelized onions

Green Bean Casserole-Topped with crispy fried onions
Steamed Asparagus-In red pepper butter + \$1.50

Grilled Asparagus-Topped with orange balsamic dressing + \$1.50

(Seasonal)

Brown Sugar Glazed Carrots

Steamed Carrots in Dill Butter

Orange Balsamic Roasted Tri-Color Carrots

Corn O'Brien-With sautéed onions and peppers

Steamed Fresh Corn on the Cob (Seasonal)

Broiled Roma Tomatoes-With parmesan herb crust

Roasted Root Vegetables-Carrots, parsnips, celery, and onion in fresh herbs and olive oil

Hors d'oeuvre -

All Serve 50 ppl Unless Otherwise Noted

Fresh Fruit Platter-With buttercream dip \$125

Fresh Vegetable Crudite Platter-With ranch dip \$125

Prosciutto Wrapped Melon-\$125

Fresh Bruschetta with Toasted Crostini-\$125

Sausage and Cream Cheese Stuffed Mushrooms-\$125

Crab and Seafood Stuffed Mushrooms-\$125

Antipasto Platter-\$200

Caprese Skewers-\$100

Meatballs (BBQ, Swedish, or Orange Marmalade)-\$110

Jumbo Cocktail Shrimp-Market Price

7-Layer Mexican Dip with Chips and Salsa-\$125

Chicken Wings or Boneless Wings-Market Price

Stuffed Cherry Tomatoes-\$125

Artichoke Dip with Toasted Crostini-\$125

Domestic and Imported Cheese, Fruit and Crackers-\$200

Baked Brie En Croute-Puff pastry with cranberries and honey, served with crackers and assorted preserves.
Serves 16-20. \$40

Watermelon Feta Salad-\$100

Smoked Salmon Display-Market Price

*Other items may be available upon request.

Additional Menu Options

Themed Meals

Taco Bar-Seasoned ground beef and chicken, refried beans, Mexican rice, soft and hard taco shells, served with a spread of condiments and salsas \$16.50 pp

Fajita Bar-Grilled marinated flank steak and chicken, peppers and onions, ranch beans, Mexican rice, black bean corn salad, warm tortillas, served with an array of condiments and salsas \$20.50 pp

Gyro Bar-Lamb and beef gyro meat, Greek chicken, Sicilian vegetables, garlic rice, peppers and onions, served with a variety of condiments and pita bread \$16.00 pp

Southern BBQ-Carolina style BBQ chicken, smoked beef brisket, ranch beans, buttered corn on the cob, and green beans with bacon and onions \$20.50

Louisiana Shrimp Boil-Steamed spiced shrimp, Cajun smoked sausage, baby red potatoes, corn on the cob, fried okra, and hush puppies \$23.95 pp

Mediterranean Bar-Chicken shawarma, pork souvlaki, grilled peppers and onions, almond rice pilaf, Mediterranean salad, served with all of your favorite condiments and tzatziki sauce \$22.95 pp

Italian Pasta Bar I-Penne and fettuccine pastas, marinara and alfredo sauces, Italian chicken, meatballs and garlic bread \$17.00 pp

Italian Pasta Bar II-Choice of two pastas, marinara, meat sauce, and sun-dried alfredo sauce, Italian sausage and peppers, meatballs, Italian chicken, and garlic bread. Served with Caesar Salad unless otherwise specified. \$22.95 pp

Asian Buffet-Teriyaki glazed chicken, Mongolian beef,

wok vegetables, steamed jasmine rice, stir fried rice,
and crispy vegetable spring rolls \$21.00 pp