

Cleveland Metroparks Golf Rental Rates



Private Room Rental - 2 hour minimum
The Valley View Room at Sleepy Hollow \$125/hr
The Terrace Room at Big Met \$100/hr

Room rental includes

*All tables, chairs, glassware, plates, utensils & table linen
Serving staff (excluding fee for bartender)
AV capabilities & Microphone available at Sleepy Hollow*

**Deposit of two hour rental
required to secure date & time**
*This amount will be deducted
from your final bill*



The Cleveland Metroparks is the sole caterer for this facility and all menus are hand crafted by our team of experienced culinary professionals. Our attention to detail and passion for hospitality is shown throughout every event. As a Cleveland Metroparks facility we share the core values of sustainability, professionalism and guest focus for our community.

*Decorations may not be attached to walls or doors of event space
The only outside food permitted are cakes*

*Food & beverage minimum required for weekend events
20% service charge for food & beverage & 8% sales tax will be applied to all events
Ask about our all day rates & non-profit discounts!*

Hors D'oeuvres



Minimum order of 50 pieces per item
All items are served on our buffet

\$3 per Hors D'oeuvre

- Bruschetta on crostini with balsamic
- Caprese skewers with balsamic drizzle
- Watermelon, mint & feta skewer with balsamic
- BBQ Meatball
- Vegetable Spring Rolls
- Chicken Satay with Peanut Sauce
- Fried Cheese Ravioli
- Spanakopita
- Pork Pot Stickers
- Arancini with Lemon Basil Aioli

Hors D'oeuvres Buffet Bars

Each bar serves approximately 50 guests

Dip Trio - \$225

Roasted garlic lemon hummus
Artichoke asiago dip, Bacon & cheddar dip
Served with crostini's, pita & house chips

Cleveland Proper - \$400

100 Potato and Cheese Pierogies
Kielbasa Sausage Bites
Sauerkraut, sour cream and mustard

Pub Style - \$275

50 Crispy potato skins with bacon and cheddar
Spinach and artichoke dip
Served with house made chips
100 Pretzel bites served with mustard

Slider Bar - \$325

(Choose 2 slider options, 50 of each served)
Burger sliders with cheddar, lettuce & pickles
Portobello mushroom & caramelized onions
BBQ pulled pork sliders topped with coleslaw

Hors D'oeuvres Platters

\$80 each, Estimated serving of 30 people per platter

Fresh Fruit Platter: *Pineapple, honeydew, cantaloupe & garnished with grapes*

Cheese & Cracker Board: *Smoked gouda, cheddar, swiss, buttermilk blue & garnished with grapes*

Fresh Vegetable Crudité: *Cucumber, tomatoes, broccoli, carrots & celery,
served with ranch dipping sauce*

Dinner Menu



Minimum of 30 people
Soft drinks included with all dinner buffets
Additional \$2 per person for coffee
Each meal includes garden salad, rolls & butter

Classic Dinner Buffet

Entrees:

- Pork Tenderloin
- Chicken Marsala
- Chicken Parmesan
- Lasagna Bolognese
- Eggplant Parmesan
- Beef Roast with Au Jus(+\$3)
- Lemon Pepper Cod(+\$3)
- Slow Roast Prime Rib(+\$6)
- Strip Steak (+\$6)

Starch:

- Herb Roasted Redskin Potatoes
- Garlic Mashed Potatoes
- Baked Potatoes
- Three Cheese Au Gratin Potatoes
- Pasta with Garlic Oil

Vegetable:

- Green Beans Almondine
- Chef's Seasonal Vegetable Medley
- Roasted Broccoli with Lemon Butter

Choose one entrée, one starch,
one vegetable
Starting at \$28 per person

Choose two entrees, one starch,
one vegetable
Starting at \$37 per person



Kids Meals

Children 8 years or under will be charged half price for any buffet
Additional options; Chicken fingers, hot dog or grilled cheese
Served with french fries
\$8 per child, ages 12 and under

Please let us know about any dietary restrictions so we can find a menu that will fit your needs
All guests with allergies will have meals plated separately from buffet

Ask your coordinator about what items can be made Gluten Free, vegetarian, or vegan

Signature Buffets

*Minimum of 30 people
Soft drinks provided with all buffets*

Taco Bar

Choose one: Fajita Chicken, Ground Beef, Southwest Pulled Pork
Flour Tortillas, shredded lettuce, shredded cheddar, diced tomatoes,
jalapenos, and sour cream
\$14 per person

Add on: Fried Taco bowls, Cilantro lime rice, pinto beans, pico de gallo,
guacamole, fajita vegetables, pineapple salsa, salsa verde
\$2 per person for each add-on
\$5 per person for additional protein

BBQ Buffet

Choice of 2: Pork Ribs, Pulled Pork, Fried Chicken,
Roasted Quarter Chickens

Macaroni & cheese, baked beans, corn on the cob, creamy coleslaw, corn
muffins, assorted condiments and sauces.
\$25 per person



Grill Out Buffet

Choice of 2: All Beef Hot Dog, Italian Sausage, Hamburger, Grilled
Chicken Breast

House-made potato chips, pasta salad, potato salad
\$18 per person

Lunch Menu

Assorted Wraps Buffet

Choice of two wraps & two sides

Soft drinks included

\$16 per person

All options below served on wheat wrap (unless otherwise specified) with cheddar cheese, lettuce, tomato, and onion.

- Turkey Avocado
- Smoked Ham
- Chicken Caesar
- Turkey Club
- Chicken Salad (croissant)
- Hummus & Veggie

Side dishes: Steak house potato salad, Coleslaw, Pasta salad, House made chips

Add Garden salad or Caesar salad \$2 per person



*Please let us know if there is any allergy needs in your group.
Gluten free allergy-sandwiches can be made on bed of lettuce, lettuce cups, or gluten free bread*

Brunch Menu

Minimum of 30 people

Orange Juice & Coffee provided with all buffets packages

Breakfast Classic Buffet:

Fluffy scrambled eggs, roasted red skin potatoes, bacon or sausage & toast with butter & preserves
\$17 per person

Sunrise Buffet:

Choice of pancakes or French toast, Fluffy scrambled eggs & your choice of bacon or sausage
\$14 per person

Brunch Buffet:

Choose Four:

- Asparagus and Mushroom Quiche
- Bacon and Leek Quiche
- Spinach and Feta Quiche
- Cucumber and cream cheese finger sandwiches
- Chicken salad croissant
- Ham and Brie mini sandwiches
- Turkey Pinwheels



Roasted red skin potatoes and garden salad
\$21 per person

Breakfast Platters

Serves approx. 30 guests

Fruit Platter

Pineapple, honeydew, and cantaloupe, garnished with grapes
\$80 per platter

Muffins & Pastries

Assorted muffins & breakfast pastries from Camelot bakery
\$90 per platter



Cash Bar & Host Bar available

Valley View Room Only: Bartender rate \$25/hr, per bartender

All glassware, garnishes, and washes are provided with every bar

Basic Bar Package

(Domestic beer and House wine)

\$12 per person, for 2 hours. Additional hours \$5 more per person

Premium Bar Package

(Call Liquor, House Wine and Domestic or Specialty Beer)

\$20 per person, for 2 hours. Additional hours \$8 more per person

Bulk Drink Packages

Priced for 3 gallons with an estimated 50 servings
No bartender needed, self service

The Classics

Red or White Sangria \$250

Your choice of red or white wine, made with
fresh fruit & juices

Bloody Mary Bar \$250

Served with hot sauce, celery, cheese skewers &
olives

Mimosa Bar \$40 per bottle

Champagne served with orange juice, cranberry
juice & fresh berries



Draft Beer

Serves estimated 120, 16oz pours

Domestic 1/2 Barrel \$250

Bud light, Budweiser, Miller Lite,
Yuengling, Coors Lite

Specialty 1/2 Barrels-Market Price

Selection varies, ask coordinator for up to date
selections

Beer Buckets

Your choice of craft & domestic Charged on
consumption





All buffet packages will include soft drinks

Menus will be denoted to include coffee

Coffee Bar

Includes mugs, creamers, sugar & sweeteners
Decaf coffee and hot tea provided upon
request

\$2 per person

Soft Drinks

Fountain or bottled beverages options as
available by location

\$2 per person

Combo Beverage Package
\$3 per person

All non-alcoholic
beverages included



Dessert Trays

Classic Cookie Assortment - \$50

25 per tray

Fudge Brownies - \$50

25 per tray

Mini Dessert Display - \$125

50 pieces per tray

Cake truffles, Lemon bars,
Peanut Butter & Jelly bars

Deluxe Dessert Tray - \$175

50 pieces per tray

Macarons, Cheesecake Bites,
Cannoli & Cream Puffs

Dessert Mason Jars

Minimum 15 per order

Chocolate

Crumbled Oreos bites, fudge & chocolate mousse

Strawberry Cassata

Chiffon cake, fresh strawberries & whipped cream

Lemon & Blueberry

Vanilla cake, lemon curd & fresh blueberries

4 oz. - \$4.50 per jar

8 oz. - \$6 per jar

