

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 with crostini and balsamic
 - Caprese skewers with balsamic drizzle (gf)
 - BBQ meatballs
 - Vegetable spring rolls
 - Chicken satay with peanut sauce
 - Fried cheese ravioli
 - Spanakopita
 - Pork pot stickers
 - Arancini with lemon basil aioli
 - Watermelon, mint, & feta skewer with balsamic (gf)
- *(gf) Gluten Free

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 pita & house chips

Pub Style - \$275

50 crispy potato skins with bacon & cheddar
100 pretzel bites served with mustard
spinach & artichoke dip
served with house made chips

Cleveland Proper - \$250

100 potato & cheese pierogies
100 kielbasa sausage bites
Sauerkraut, sour cream & mustard

Slider Bar - \$325

(Choose 2 slider options, 50 of each served)

1. Burger sliders with cheddar, lettuce, & pickles
2. Falafel, naan, tomato, tzatziki & arugula
3. 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, pimento spread & garnished with grapes
-Add salami, capicola, pepperoni garnished with dried fruit +\$30

Fresh Vegetable Crudité: Cucumber, tomatoes, broccoli, carrots & celery served with ranch
-Add Hummus and naan bread +\$30

Dinner Menu



Minimum of 30 people
Lemonade and Iced Tea 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)*

*Gluten Free option available if requested in advance

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
Lemonade and Iced Tea provided with all buffets*

Deluxe Taco Bar

Fajita chicken, ground beef, cilantro-lime rice, pinto beans, flour tortillas, shredded lettuce, shredded cheddar, jalapenos, pico de gallo, guacamole & sour cream
\$25 per person

Add \$2 per person for each:

Fried taco bowls, fajita vegetables,
pineapple salsa, salsa verde

Add \$5 per person for each

Pulled Pork or Plant based protein substitute

BBQ Buffet

Choice of 2 :

Pork Ribs, Pulled Pork,
Fried Chicken, Roasted Quarter Chickens

Served with macaroni & cheese,
baked beans, corn on the cob, coleslaw,
corn muffins & assorted condiments
\$25 per person



Burger Buffet

Hamburgers & Turkey burgers
(Veggie burgers available upon request)

Toppings: BBQ sauce, chipotle mayo, roasted garlic aioli,
bacon, sauteed onions & mushrooms,
lettuce, tomato, raw onion, cheese & condiments

House-made potato chips, pasta salad, potato salad
\$22 per person

Lunch Menu

Assorted Wraps Buffet

Choice of two wraps & two sides

Lemonade & iced tea included

\$16 per person

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

**Gluten free wraps available if requested*

- 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 or gluten free bread/wraps*

Brunch Menu



Minimum of 30 people

Orange Juice & Coffee provided with all breakfast packages

Breakfast Classic Buffet

Fluffy scrambled eggs, roasted red skin potatoes, choice of meat
\$15 per person

Meat Choices:

Bacon, Sausage, or Turkey Sausage

Add on:

- Toast, butter & preserves \$2 per person
- French Toast \$3 per person
- Pancakes \$3 per person
- Pearl Sugar Waffles \$8 per person
Strawberry topping & whipped cream
- Sautéed peppers & onions \$2 per person
add to eggs or potatoes

Brunch Buffet:

Choose Four:

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



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

Breakfast Platters

Serves approx. 30 guests

Fruit Platter

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

Muffins & Pastries

Assorted muffins
& breakfast pastries
\$90 per platter



Cash Bar & Host Bar available

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

All glassware, garnishes & washes are provided with every bar



Basic Bar Package

(Domestic beer & House wine)

\$12 per person, for 2 hours.

Additional hours \$5 more per person

Premium Bar Package

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

\$18 per person, for 2 hours.

Additional hours \$7 more per person

Bulk Drink Packages

No bartender needed, self service

Red or White Sangria \$250

estimated 50 servings

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

Bloody Mary Bar - \$40 per carafe

Served with hot sauce, celery & olives approximately 6 servings per bottle

Mimosa Bar - \$40 per bottle

Champagne served with orange juice, cranberry juice & fresh berries

Beer Buckets

Your choice of craft & domestic charged on consumption





All buffet packages will include Lemonade & Iced Tea
Menus will be denoted to include coffee

Coffee Bar

Includes mugs, creamers, sugar & sweeteners
Decaf coffee & hot tea provided upon request
\$2 per person

Make it deluxe! +\$1 per person

Includes whipped cream, flavored syrups & spices

Soft Drinks

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

Donuts - \$24

12 per tray

Glazed or assorted

Mini Dessert Display- \$125

50 pieces per tray

Cake truffles, Lemon bars
& Oreo Brownies

Deluxe Dessert Tray - \$175

50 pieces per tray

Macarons, Cheesecake Bites,
Cannoli & Cream Puffs

