

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 linens and serving staff.*

*AV capabilities & microphone available at Sleepy Hollow
TV available at Big Met*

**Deposit of two hour rental
required to secure date & time**

*This amount will be deducted
from your final bill*

Big Met - \$200

Sleepy Hollow - \$250



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 and cupcakes

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!

Make all checks payable to "Cleveland Metroparks"



Brunch Menu

Minimum of 30 people per buffet

Orange Juice & Coffee provided with all breakfast buffets

Brunch Buffet

Served with roasted red skin potatoes & garden salad - \$21 per person

Choose 4 of the following:

- Asparagus & mushroom quiche
- Bacon & leek quiche
- Spinach & feta quiche
- Pearl sugar waffles & strawberry topping
- Chicken salad croissant
- Ham & brie mini sandwiches
- Turkey pinwheels
- Cinnamon rolls

Breakfast Classic Buffet

Fluffy scrambled eggs, roasted red skin potatoes, toast, & choice of meat
\$17 per person

Meat Choices:

Bacon, Sausage, or Turkey Sausage



Breakfast Platters

Serves approx. 30 guests

Bagels

Assorted bagels
Cream cheese, butter, jelly,
toaster provided
\$80 per platter

Muffins & Pastries

Assorted muffins
& breakfast pastries
\$90 per platter

Fruit Platter

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

Hors D'oeuvres

Appetizer Bars and Platters

Each package serves approximately 50 guests
Each platter serves approximately 30 guests

Cheese & Cracker Board \$80

Smoked gouda, cheddar, swiss, pimento spread & garnished with grapes

Add salami, capicola, pepperoni garnished with dried fruit +\$30



Fresh Fruit Platter \$80

Pineapple, watermelon, cantaloupe garnished with grapes

Fresh Vegetable Crudité \$80

Cucumber, tomatoes, broccoli, carrots & celery served with ranch

Add hummus and naan bread +\$30



Cleveland Proper - \$250

100 Potato and Cheese Pierogies and 100 Kielbasa Sausage Bites served with sauerkraut, sour cream, and mustard

Dip Trio - \$225

Roasted garlic lemon hummus, artichoke asiago dip, and bacon & cheddar dip. Served with pita & house chips

Birdie Bites - \$300

75 Buffalo wings, 75 Fried pickles, and 100 BBQ meatballs served with ranch and celery



Slider Bar - \$325

(Choose 2 slider options, 50 of each served)

- Burgers with onion, cheddar & pickles
- Falafel with naan, tomato, tzatziki & arugula
- BBQ pulled pork topped with coleslaw
- Fried chicken with lettuce, pickles, and ranch

Lunch Menu

Assorted Wraps Buffet

Choice of two wraps & two sides

Lemonade & Iced tea included

\$16 per person

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

**Gluten free wraps available if requested*

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

Side dishes: Steak house potato salad,
coleslaw, pasta salad, house made chips, garden salad, caesar salad
Add additional sides - \$2 per person



Kids Meals

Chicken fingers, hot dog or
grilled cheese

Served with french fries

\$10 per child, ages 12 and under
or charged half price for any buffet

*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*

Signature Buffets

Minimum of 30 people. Lemonade and Iced Tea provided with all buffets
* Gluten Free and vegetarian options available

BBQ Buffet

Pulled Pork and
Roasted Halved Chicken Entree
served with macaroni & cheese, baked
beans, corn on the cob, coleslaw, corn
muffins
\$27 per person

Italian Style Buffet

Chicken piccata and lasagna bolognese
Served with lemon butter broccoli,
caesar salad, and dinner rolls
\$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

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



Deluxe Taco Bar

Fajita Chicken or Ground Beef

Served with flour tortillas and fried taco bowls.
Cilantro-lime rice, pinto beans, shredded lettuce, shredded cheddar,
jalapenos, pico de gallo, guacamole, sour cream,
fajita vegetables, and pineapple salsa
\$25 for one protein, \$29 for two proteins / per person



Strip Steak Buffet

Steak Entree

served with garlic mashed potatoes, green bean
almondine, garden salad, rolls and butter
\$32 per person

German Style Buffet

Served with schnitzel, beer bratwurst,
pretzels with beer cheese, potato pancakes,
braised red cabbage, and german cucumber salad.
Sour cream, sauerkraut, and stone ground mustard.
\$25 per person





Cash Bar & Host/Open Bar available
Valley View Room Only: Bartender rate \$25/hr

All glassware, garnishes & washes are provided with every bar



Basic Bar Package

(Domestic beer & House wine)

\$15 per person, for 3 hours.

Additional hours \$5 more per person

Premium Bar Package

(Liquor, House Wine & Domestic or Specialty Beer)

\$25 per person, for 3 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

Margarita Bar - \$250

Estimated 50 servings

Classic margarita recipe made with tequila and served with limes, salt, and sugar

Beer Bucket

Your choice of craft & domestic charged on consumption





*All lunch and dinner buffet packages will include lemonade & iced tea
Breakfast packages will include coffee and juice*

Coffee Bar

Includes mugs, creamers, sugar & sweeteners. Decaf coffee & hot tea provided upon request - \$3 per person

Hot Chocolate Bar

Includes whipped cream, marshmallows, sprinkles, and syrups - \$3 per person

Combo Beverage Package \$3 per person

Lemonade, Iced Tea, Coffee
Decaf and hot tea if requested



Mini Dessert Display - \$125

50 pieces per tray
Petit fours, Lemon bars
& Oreo Brownies

Deluxe Dessert Tray - \$175

50 pieces per tray
Macarons, Cheesecake Bites,
Cannoli & Cream Puffs

Classic Cookie Assortment - \$50

25 per tray

Fudge Brownies - \$50

25 per tray

Donuts - \$24

12 per tray
Glazed and assorted

