



2026 SELECTIONS

ROBIN TEUBER

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BREAKFAST

ELKS LODGE #222 | 2026 BANQUET SELECTIONS

All breakfasts include fresh coffee, hot tea, and an ice water station.

HOUSE BREAKFAST - \$17 PER PERSON

- Scrambled Eggs*
- Bacon and Sausage*
- Pancakes or French Toast
- American Fries or O'Brien Potatoes*
- Fresh Fruit*

ELKS SCRAMBLES - \$22 PER PERSON

Choice of One:

- Sausage, Cheese, Peppers, and Onions*
- Ham, Cheese, and Onions*
- Bacon, Cheese, Peppers, and Onions*
- Egg Whites, Spinach, and Feta Cheese*

Sides:

- Pancakes or French Toast
- Biscuits and Gravy
- American Fries*
- Fresh Fruit Medley*

Chilled Juices: Apple, Cranberry, Orange Juice..... \$4 per person

Condiments Included: Syrup, Butter, Assorted Jams, and Blueberry Compote



BUFFET BARS

ELKS LODGE #222 | 2026 BANQUET SELECTIONS

All buffet bars include unlimited soft drinks (Coke, Diet Coke, Sprite), lemonade, iced tea, and water.

TACO/NACO BAR - \$25 PER PERSON

- Seasoned Ground Beef
- Pulled Chicken
- Refried Beans
- Spanish Rice
- Corn Hard* and Soft Shells
- Tortilla Chips
- Shredded Cheddar and Jack Cheese
- Hot Queso Cheese
- Lettuce
- Tomato
- Onion
- Jalapeno
- Black Olives
- Sour Cream
- Salsa
- Pico De Gallo
- Tamale Sauce
- Chilli Lime Tropical Fruit Medley

Dessert: Churros (Includes Caramel and Chocolate Sauce)\$1.25 each

MASHED POTATO BAR - \$25 PER PERSON

- Mashed Potatoes*
- Buttered Corn*
- Chicken Tenders
- Grilled Chicken*
- Chicken Gravy
- Blended Cheese*
- Bacon Bits*
- Onions*
- Coleslaw*
- Rolls*

MAC & CHEESE BAR - \$25 PER PERSON

- Mac & Cheese
- Chicken Tenders
- Grilled Chicken*
- Bacon Bits*
- Buttered Breadcrumbs
- Green Onions*
- Jalapenos*
- Pulled Pork*
- Blended Cheese*
- Buffalo Sauce*
- BBQ Sauce*
- Coleslaw*



DINNER BUFFET

ELKS LODGE #222 | 2026 BANQUET SELECTIONS

NOTE: Single Plate Buffet Per Person

All buffet dinner options include a roll with butter and a garden salad with the following toppings: cheese, tomato, red onions, cucumbers, and croutons. Choice of (2) dressings: Ranch, Italian, French, and Russian

BUFFET

- \$23 per person: (1) Entrée, (1) Side, and (1) Vegetable
- \$25 per person: (1) Entrée, (2) Sides, and (1) Vegetable
- \$28 per person: (2) Entrées, (1) Side, and (1) Vegetable
- \$30 per person: (2) Entrées, (2) Sides, and (1) Vegetable

Add Prime Rib \$5 per person; Prime Rib Carving Station \$100 Fee

ENTREE CHOICES

- **Boneless Chicken:** Herb Roasted*, Roasted Cajun*, Piccata, Marsala, Parmesan, Marinated Grilled*, Buttermilk Tenders
- **Bone-In Chicken:** Buttermilk Fried, Cajun Roasted*, Herb Roasted*
- **Beef:** Meatloaf, Roasted Top Sir Loin*, Meatballs, Steak Tips with Mushroom Onions and Demi-Glace*, Teriyaki Beef and Broccoli
- **Seafood:** Grilled Shrimp*, Baked Cod Loin*, Grilled Mahi Mahi*, Lemon and Dill Pan Seared Salmon*
- **Pork:** Roasted Pork Lion*, Pulled Pork*, Brown Sugar Ham with Pineapples*
- **Vegetarian Option:** Tuscan Penne Alfredo, Eggplant Parmesan, Roasted Cauliflower Steaks*



DINNER BUFFET, cont.

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SIDE CHOICES

- Garlic Mashed Redskins Potato and Gravy*
- Herb Roasted Potato*
- Rice Pilaf*
- Baked Macaroni & Cheese
- Penne Alfredo
- Warm German Potato Salad with Shallots and Garlic*

VEGETABLE CHOICES

- Cali Blend*
- Broccoli*
- Green Beans Almondine*
- Maple Glazed Carrots*
- Brussels Sprouts*
- Buttered Corn*



HORS D'OEUVRES

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Crab Cheese with Sweet Chilli Sauce (120 pcs.)	\$175
Crab Stuffed Baby Portabellas with Lobster Nantua Sauce* (120 pcs.)	\$225
Bone-In Brined Chicken Wings* (125 pcs.)	\$225
(Choice of Lemon Pepper, Cajun, Buffalo, BBQ, and Served with Ranch or Blue Cheese Dressing.)	
Shrimp Cocktail with Lemons and Cocktail Sauce* (150 pcs.)	\$225
BBQ Meatballs (150 pcs.)	\$175
Cucumber, Watermelon, and Prosciutto Canape'* with Whipped Chevre (100 pcs.)	\$225
Potstickers with Dumping Sauces (150 pcs.)	\$200
(Choice of Pork, Chicken, or Vegetable)	

EGG ROLLS (75 pcs.)

Southwestern Chicken Eggrolls (Served with Chipotle Ranch)	\$250
Corned Beef Reuben Eggrolls (Served with Fancy Sauce)	\$250
Pulled Pork Eggrolls (Served with BBQ Ranch)	\$250
Buffalo Chicken Eggrolls (Served with Blue Cheese Dressing)	\$250
Shrimp and Vegetable Eggrolls (Served with Sweet Chili Sauce)	\$300



HORS D'OEUVRES, cont.

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SKEWERS (75 pcs.)

Korean Beef Bulgogi with Peppers and Onions (Served with Sesame Ginger Sauce).....	\$300
Chicken Shawarma with Peppers and Onions*(Served with Garlic Toum Sauce)	\$275
Grilled Veggie* (Zucchini, Mushroom, Peppers, and Onions).....	\$200
Mediterranean Shrimp Skewers*	\$325
(Served with Castelvetrano Olives, Peppers, and Onions)	



TRAYS & DIPS

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CHEESE & CRACKERS

- Assorted Cheeses and Crackers

VEGETABLE*

- Seasonal Vegetables (Served with Ranch Dip)

FRESH FRUIT DISPLAY*

POTATO CHIP AND CARAMELIZED FRENCH ONION DIP*

PRETZEL BITES AND CHEESE DIP

SPINACH AND ARTICHOKE DIP WITH TORTILLA CHIPS*

- Only Small or Large Available

BUFFALO CHICKEN DIP WITH TORTILLA CHIPS*

- Only Small or Large Available

PRICING FOR ABOVE:

Small (50 people)	\$90
Medium (75 people)	\$125
Large (100 people)	\$160

CHARCUTERIE BOARD

Assorted Cured Meats, Premium Cheeses, Crackers, Fruit, Crostini's, Olives, Pickles

Small	\$200
Large	\$350



WRAPS, SOUPS & SALADS

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PINWHEEL WRAP CHOICES

- **Chicken Salad:** Roasted Chicken, Mayonnaise, Celery, Onion
 - **Waldroff Chicken Salad:** Grapes, Celery, Mayonnaise, Onion, Provolone
 - **Tuna Salad:** Celery, Onion, Mayonnaise
 - **BLT:** Bacon, Lettuce, Tomato, Garlic Aioli
 - **Ham:** Swiss Cheese, Lettuce, Tomato, Garlic Aioli
 - **Turkey:** Swiss Cheese, Lettuce, Tomato, Garlic Aioli
 - **Chopped Italian:** Ham, Pepperoni, Salami, Provolone Cheese, Lettuce, Tomato, Onion, Banana Peppers, Italian Dressing
 - **Vegetarian:** Carrots, Lettuce, Swiss Cheese, Black Bean Hummus, Peppers, Onions
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SOUP CHOICES

- Chicken Noodle
- Tomato Bisque*
- Broccoli Cheese*
- Ham and Bean*
- Loaded Potato*
- Cheeseburger*



WRAPS, SOUPS & SALADS, cont.

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SALAD CHOICES

- **Loaded Potato Salad***: Redskin Potatoes, Bacon, Scallions, Blended Cheese, Garlic Aioli
- **Macaroni Salad**: Macaroni, Mayonnaise, Blended Cheese, Bacon, Celery
- **Italian Orzo Salad**: Orzo, Bacon, Peas, Peppers, Red Onions, Italian Dressing
- **Cold Baked Beans***
- **Coleslaw***
- **Michigan Salad***: Mixed Greens, Dried Cherries, Crumbled Blue Cheese, Candied Almonds, Red Onions, Balsamic Vinaigrette Dressing
- **Caesar Salad**: Romaine, Parmesan Cheese, Croutons, Caesar Dressing
- **Maurice Salad***: Mixed Greens, Ham, Turkey, Swiss Cheese, Gherkin Pickles, Hard-Boiled Egg, Avocado, Maurice Dressing (**\$4 per person**)

PRICING FOR ABOVE:

(2) Pinwheel Wraps	\$16 per person
(3) Pinwheel Wraps	\$18 per person
Add Salad.....	\$3 per person
Add Soup.....	\$3 per person

Includes House Chips and Pickle.



PAN PRICING

ELKS LODGE #222 | 2026 BANQUET SELECTIONS

Based on an estimate of 50 people, although the amount each person will serve themselves is unknown. (4" Hotel Pan)

Penne and Meat Sauce	\$200
Penne Palomino.....	\$150
Penne Chicken Alfredo.....	\$175
Chicken Palomino*	\$175
Chicken Poulet.....	\$200
Steak Tips and Demi* (with Mushrooms, Onions).....	\$300
Chicken Tenders	\$200
Bone-In Herb Roasted Chicken* (120 pcs.).....	\$300
Mac & Cheese.....	\$150
Beef Stroganoff	\$225
Piccata Chicken	\$200
Marsala Chicken.....	\$200
Meatloaf with Demi.....	\$200
Buttermilk Fried Chicken.....	\$200
Brined Jumbo Wings*	\$200
Garlic Bread Sticks	\$60

Other dishes are available. Please inquire.



OUTDOOR GRILL

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Grill Fee: \$100.00 / Chef to Cook on Grill Fee: \$120.00 Cash Only
(Includes use of utensils and outdoor disposables.)

GRILLED ITEMS

- Koegel Franks
- Brats
- 5.5 Burger
- 2 oz. Sliders
- Cheddar Jalapeno Brats
- Chicken Breast
- Black Bean Veggie Burger



SIDE ITEMS

- Coleslaw*
- Cold Baked Beans*
- Pasta Salad
- Macaroni Salad
- Classic Potato Salad*
- Potato Chips with Onion Dip*
- Vegetables with Ranch*

PRICING FOR ABOVE:

- (1) Grilled Item and (1) Side..... \$12 per person
- (1) Grilled Item and (2) Sides \$14 per person
- (2) Grilled Items and (2) Sides..... \$17 per person
- (3) Grilled Items and (2) Sides..... \$19 per person

Condiments Included: American Cheese, Ketchup, Mustard, Mayo, Lettuce, Tomato, Onion, and Pickles



LIQUOR

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Priced Per Bottle

WHISKEY

Well Whiskey	\$65
Canadian Club	\$80
Seagram's VO	\$80
Crown Royal	\$90

BOURBON

Jim Beam	\$80
Jack Daniels	\$80
Maker's Mark	\$90

RUM

Well Rum	\$65
Bacardi	\$80
Captain Morgan	\$80
Malibu	\$80

OTHER

Bailey's	\$80
Fireball	\$80
Kahlua	\$80

VODKA

Well Vodka	\$65
Absolut	\$80
Tito's	\$90
Valentine	\$95

GIN

Well Gin	\$65
Tanqueray	\$80
Aviator	\$90

SCOTCH

Well Scotch	\$65
Dewars	\$80
Chivas Regal	\$90
Monkey Shoulder	\$95

TEQUILA

Well Tequila	\$65
Jose Cuervo Gold	\$80
Patron	\$100



BEER & WINE

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DOMESTIC DRAFT BEER

Half Barrel \$230 & Up
Quarter Barrel.....\$145

IMPORTED DRAFT BEER

Half Barrel \$250 & Up
Quarter Barrel.....\$150

WINE

House Wine.....\$45 per bottle

- Merlot
 - Cabernet Sauvignon
 - Pinot Noir
- White Zinfandel
 - Chardonnay
 - Pino Grigio
- Moscato
 - Riesling
 - Piesporter

DRINK BARS

Mimosa Bar.....\$65 per bottle
(Includes: Champagne, Orange Juice, Cranberry Juice, Orange Slices, Strawberries)

Tito's Bloody-Mary Bar\$90 per bottle
(Includes: Bloody Mary Mix, Pickle, Olive, Cubed Cheese, Celery Stick, Pepperoni Stick)





LINENS

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WHITE LINENS

(Colored linens are available to rent. Ask for details.)

72" x 72" Square.....	\$3 each
85" x 85" Square.....	\$5 each
52" x 120" Rectangle.....	\$8 each
90" x 156" Rectangle.....	\$10 each

NAPKINS

White.....	\$1 each
Color.....	\$1.25 each





EVENT POLICIES

ELKS LODGE #222 | 2026 BANQUET SELECTIONS

A 6% sales tax and 20% gratuity will automatically be added to your bill. Tax exemption forms are required to be submitted prior to confirmation of the event.

The final number of expected guests must be made **14 days prior to the event**. This is the guaranteed minimum number of guests that you will be charged for. If more guests are in attendance, the guest count will be charged accordingly. Guests who do not eat will still be charged for attendance.

The lodge reserves the right to adjust food prices, if the market requires.

All private events are limited to the banquet facilities (banquet room and patio). No banquet guests are allowed to congregate in the Lodge Dining Room or be served at the bar; this is reserved for Lodge Members Only.

All private events require a Party Insurance Policy to serve alcohol. Talk to your coordinator about your options. Without Party Insurance, your event cannot serve alcohol.

NO OUTSIDE ALCOHOL is allowed anywhere on Lodge property (This includes the Golf Course, Parking Lot, and Swimming Pool). **No Outside Vendors are allowed to bring in alcohol. All Alcohol must be purchased from the Lodge.**

The Lodge reserves the right to stop serving any guest(s), as well as request any guest(s) to exit the property for unbecoming conduct.

All guests must stay off the Practice Putting Greens, Driving Range, and Chipping Areas.

Photography on the Golf Course must be approved by the Pro Shop Staff.

ROOM FEE POLICIES

Member and Non-Members: Deposit to hold the Banquet Center is \$300. You must give a 40-day notice of cancellation prior to your event for a full refund.

Members: Room Rate: \$300.00

Non-member room fees are as follows: \$600 for the large room, \$200 for the small room, and \$700 for both rooms.

Room configuration and location may be adapted to accommodate other activities in the Lodge. If necessary, notice will be given as soon as possible.

Confetti or any other glitter items will incur a \$75 clean-up fee. Scotch tape, duct tape, and push pins are not allowed. To hang decorations, please use blue sticky tack, command strips, or magnets only.

CLIENT SIGNATURE: _____

DATE: _____

MANAGER SIGNATURE: _____

DATE: _____