

ALBATROSS 19

SOCIAL HOUSE



FUELING THE FAIRWAY

OUTING MENU GUIDE

2026

4761 W Houghton Lake Dr. Houghton Lake, MI 48629
(989) 366-0044

BREAKFAST OPTIONS

GREENSIDE GOOD MORNING BREAKFAST BUFFET

40 Guest Minimum

\$17.95 per guest

Start Your Morning With a Winning Breakfast

Fuel up for the perfect day on the course with a warm, satisfying breakfast buffet. Enjoy fluffy scrambled eggs, crispy bacon, savory sausage, skillet-fried redskin potatoes, house-made biscuits with country-style gravy, fresh-baked cinnamon rolls, and a refreshing display of fresh-cut seasonal fruit.

Delicious comfort classics to make your morning feel special. Relax, unwind, and start your round the right way.

Includes:

- Artisan Quiche Assortment
- Scrambled Eggs
- Bacon
- Fresh Biscuits
- House-Made Sausage Gravy
- Sausage Links
- Fresh-Cut Fruit
- Fresh-Baked Cinnamon Rolls
- Skillet Potatoes

THE FAIRWAY FUEL UP

25 Guest Minimum

\$14.95 per guest

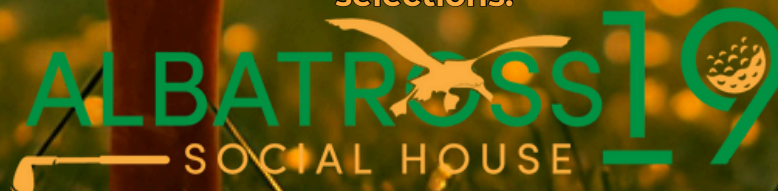
Fast, fresh morning fuel for golfers on the move — ready to take on the course.

Perfect for early tee times, shotgun starts, and golfers who want fresh fuel without slowing down. Our grab-and-go breakfast options are crafted for convenience, balance, and satisfying flavor — designed to be eaten comfortably on the cart or walking to the first tee.

Includes:

- Pre-wrapped Breakfast Sandwiches (Bacon and Sausage)
- Whole Fruit
- Individually Wrapped Muffins
- Mini Breakfast Burritos
- Yogurt Cups
- Fresh-Baked Cinnamon Rolls

Pricing subject to change based on market conditions, availability, and final menu selections.



BREAKFAST OPTIONS CONT.

PRO TOUR BREAKFAST EXPERIENCE

No Guest Minimum

\$27.95 per guest

Eat like a champion, play like one too.

Skip ordinary. Start your day at Albatross 19 — chef-fresh breakfast made for golfers who expect great flavor before great shots.

Settle in and enjoy the morning.

Relax on the patio and let our waitstaff take care of you. Sip your coffee, savor your meal, and soak in the first swings of the day — we'll bring the breakfast to you.

Includes:

- **Guests order off of the Albatross 19 breakfast menu (1 Item per guest)**
- **Beverage Package**

SIP, SWING & SHINE

15 Guest Minimum

\$5.95 per guest

Hydrate. Caffeinate. Dominate.

Because the best shots start with the right sips. Enjoy hot coffee, tea, chilled juices, V8, and cold bottled water to keep you fueled and focused from the practice green to the first fairway.

Includes:

- **Coffee (Regular & Decaf)**
- **Orange Juice**
- **V8**
- **Hot Tea**
- **Apple Juice**
- **Bottled Water**



TURN OPTIONS

THE DOG

No Guest Minimum

Just The Dog
\$4.95 per guest

with Chips
\$6.95 per guest

with Fries or Chips
\$7.95 per guest

The Classic Grab and Go

Real golfers know the round doesn't officially start until you've crushed one at the turn.

Includes:

- Hot Dog (with side if selected)
- Bottle of Water

THE PAR 5

20 Guest Minimum

\$12.95 per guest

Fuel the Back Nine

Step up to the tee of taste. The Par 5 gives golfers five tried-and-true turn favorites — easy to grab, quick to crush, and guaranteed to keep the round rolling strong. Whether you're chasing birdies or just here for the sunshine, we've got the fuel to keep the swing smooth and the vibes on par.

Includes:

- Choice of:
 - Hot Dog
 - Bratwurst
 - Pulled Pork Sandwich
 - Grilled Caesar Wrap
 - Putting Greens Salad
- All Sandwiches include choice of Chips or Fries
- 1 Standard Non-Alcoholic Beverage

DINNER. DRINKS. STORIES. VIBES.

A closing dinner is the perfect way to finish a great day at Pineview Highlands. After all the booming drives, clutch putts, and those swings we all politely agree not to talk about, good food and good company bring everyone together. It's where stories get bigger, laughs get louder, and every guest leaves feeling appreciated and connected.

Let Albatross 19 help you end your outing on a high note. With welcoming service, three satisfying menus to choose from, and the relaxed atmosphere of the perfect 19th hole, we'll turn a day of golf into a tradition your players look forward to year after year. Because great golf makes a great outing — but a memorable dinner makes it an event they'll want to come back to again.



BURGERS, BRATS & BRAGGING RIGHTS

40 GUEST MINIMUM - \$19.95 PER GUEST

TURN YOUR POST-ROUND GLOW INTO A FULL-BLOWN VICTORY LAP.

Clubhouse classics done right—juicy smash burgers, seasoned bratwursts, and marinated chicken breasts hot off the grill, paired with smoked baked beans, golden corn, homestyle salads, and warm cornbread muffins. Build it your way with sautéed mushrooms, peppers, onions, and all the sauces, then settle in with the crew and relive the round.

Includes:

- Smash Burgers
 - Marinated Chicken Breasts
 - Bratwursts
 - Grilled Portabellas (V) - available upon request
 - Fresh Cornbread Muffins
 - Corn on the Cob
 - Smoked Baked Beans
 - Beer Cheese Sauce
 - Sautéed Mushrooms, Peppers and Onions
 - Sauce Assortment
 - Standard Burger Cheese and Toppings
- **STANDARD NON-ALCOHOLIC BEVERAGES**

AND YOU GET TO CHOOSE!

COLD Sides

Under 75 - Choose 2 / Over 75 Choose 3

- Deviled Egg Salad
- Balsamic Pasta Salad
- Jalapeño Popper Potato Salad
- Creamy Coleslaw

HOT Sides

Under 75 - Choose 1 / Over 75 Choose 2

- **Smoked Cavatappi and Cheese**
- **Baked Potato Wedges**
- **Seasoned Waffle Fries**



THE VICTORY BUFFET

40 GUEST MINIMUM - 24.95 PER GUEST*

Celebrate the Win, Savor the Feast.

Step off the green and into the glow of victory with Pineview Highlands' Victory Buffet — where every round ends with a reason to raise a fork. Designed for golf outings and group celebrations, this signature buffet lets your players choose from a spread worthy of champions. From slow-smoked chicken and apple bourbon pork loin to sirloin tips and maple Dijon salmon, each dish is crafted for hearty appetites and easy service.

Round it out with crowd-pleasing favorites like roasted vegetables, cavatappi & cheese, garlic redskin mashed potatoes and garden fresh salads — all served with the same care and flavor that make Pineview Highlands your premier golf outing destination. Whether it's a day on the course or a night of celebration, this buffet turns every event into a win.

Includes:

- 2 Entree Choices
(3 for groups over 100)
- 2 Hot Sides
(3 for Groups over 100)
- Full Salad Bar
- 2 Fresh Vegetables
- Rolls with Butter
- **STANDARD NON-ALCOHOLIC BEVERAGES**

**MENU SELECTION ON NEXT
PAGE**



*pricing can vary and is based off menu selections.

THE VICTORY BUFFET

MENU SELECTIONS

MAINS

40-99  SELECT 2 | 100+  SELECT 3



- Smoked Chicken - Breast and Leg Combo (Oven Roasted Available)
- Rosemary Chicken
- Southwest Chicken
- Smoked BBQ Ribs (Braised Available)*
- Lasagna
- Bayou Alfredo with Chicken, Shrimp and Andouille*
- Maple Dijon Salmon with Walnuts
- Lemon Rosemary Monkfish
- Swedish Meatballs
- Apple Bourbon Pork Loin
- Bourbon Pepper Sirloin Tips*
- Carved Sirloin with Au Jus* (Served Medium Rare)

* Premium Entrée adds \$5.00 per guest

VEGETABLES | SELECT 2

- Green Beans with Garlic and White Wine
- Brown Sugar Roasted Baby Carrots
- Zucchini Medley (Squash, Zucchini, Red Pepper and Onion)
- California Blend (Broccoli, Cauliflower and Carrots)
- Corn on the Cob Segments
- Corn Medley

HOT SIDES

40-99  SELECT 2 | 100+  SELECT 3

- Cavatappi and Cheese
- Seasoned Wild and Long Grain Rice
- Roasted Red Potatoes
- Sweet Potato Bake
- Au Gratin Potatoes*
- Penne with choice of Marinara or Alfredo
- Garlic Redskin Mashed Potatoes
- Baked Potatoes
- Loaded Twice Baked Potatoes*
- Parmesan Truffle Risotto*

* Premium Side adds \$2.00 per guest



ALBATROSS PINNACLE RESERVE

35 GUEST MINIMUM - \$89.95 PER GUEST

The Pinnacle Reserve is the ultimate post-round indulgence—refined poultry, slow-roasted prime rib, and elevated seafood brought together in a plated experience designed to impress. Every element is composed to honor the game, the course, and the players who value a distinguished end-of-day meal. It's the signature moment that signals your guests were treated to the very best.



MENU SELECTIONS

Individual selections for each guest must be submitted one week before your event. After you make the group selections, we will provide you with order forms for your group.

****This option includes Standard Non-Alcoholic Beverages and Dinner Bread with Butter.****

ENTREES - SELECT 3 OPTIONS

- **Roast Game Hen**
with
Fingerling Potatoes & Roast Carrots
- **16oz. Prime Rib***
with
Duchess Potatoes & Roast Carrots
- **Scallops St. Jacques**
with
Duchess Potatoes & Snow Peas
- **Panko Crusted Lemon-Caper Halibut**
with
Beurre Blanc Sauce Fingerling Potatoes & Grilled Asparagus
- **Goat Cheese Lasagna**
with
Alfredo Linguine & Zucchini Medley
- **Orange Chipotle Duck Breast**
with
Saffron Risotto & Grilled Asparagus

***If you have any guests with special dietary needs (GF, vegan, etc.), please reach out to us, we are more than happy to accommodate.**

MENU SELECTIONS

CONT.

SALADS - SELECT 2 OPTIONS

- **Traditional House**
Romaine and Mixed Greens with Tomato, Cucumber, Red Onion, Smoked Cheddar and Croutons
Guest Choice of Dressing
- **Caesar**
Romaine Lettuce tossed with Parmesan Cheese and house-made Caesar Dressing. Garnished with Croutons and Cherry Tomatoes. Anchovies available upon request.
- **Bleu Cheese Wedge**
Iceberg Lettuce Wedge with layers of Bacon, Caramelized Onions and Stilton Bleu Cheese. Garnished with Cherry Tomatoes and Croutons, served with Bleu Cheese Dressing.
- **Northwoods**
Mixed Greens and Romaine with Dried Cherries, Walnuts, Grapes, Pears, Red Onion, Stilton Bleu Cheese, and Raspberry Balsamic Vinaigrette.

DESSERT - SELECT 2 OPTIONS

- **Crème Brûlée**
- **Stacked Chocolate Cake**
- **Peanut Butter Explosion**
- **Turtle Cheesecake**
- **Deluxe Brownie with Salted Caramel Ice Cream**

ALCOHOL OPTIONS

The Albatross 19 offers three great ways to handle adult beverages.

CUSTOMER PAY

Guests Pay Individual Bar Tabs.

DRINK TICKETS

Provide Drink Tickets to Your Guests

Distribute drink tickets to your guests. Tickets can be redeemed for any item at the bar. Alternatively, you may choose to restrict their usage (e.g., beer and wine only, or house pours only). This is a great way to buy your guests a drink without getting in the rough in terms of cost. You will be billed the listed price for each ticket that is redeemed.

OPEN OR LIMITED BAR

Guests can order an unlimited number of drinks. You have the option to restrict the bar to beer and wine only or house pours, depending on how you wish to serve your guests. At the end of the evening, you will receive the total bar tab. Additionally, for groups of over 40, we offer a 10% discount on the entire tab.

CONSULTATIONS & TASTINGS

Not finding what you're looking for?

No worries! Our chef is always ready to collaborate with you personally to create a custom menu.

Consultation Fee for Custom Menu - \$200

(fee is waived if you book with us and is used as a partial payment to hold your event date.)



Savor the Flavor

We can schedule a tasting for you if you need to sample our menus before deciding.

Tasting Fee - \$100 per guest*

(fee is waived if you book with us and is used as a partial payment to hold your event date.)

***Pricing can vary based on the selection you wish to taste.**



THE DETAILS

DESSERT

We can provide a number of gourmet sheet cakes, please ask about pricing and options if you are interested.

ENTERTAINMENT

If you would like live entertainment, please let us know. We would be happy to help find someone for you. Prices and availability do vary.

LINENS

If you would like linen table cloths or custom color napkins for your event, please let us know, we can provide them. Prices do vary.

DEPOSITS AND BILLING

DEPOSITS

20% Partial Payment is required to hold the date and space for your event. Cancellable/refundable - up to 30 days before your event.

50% Due one week before the event - non-refundable.

BILLING

You will be billed for the guaranteed number of people at your party. Sales tax and 20% gratuity are not included in pricing and will be added to your final invoice. If paying with a credit card, bill is subject to a 3% processing fee.

Final payment is due the day of your event.

Please let us know your party's size with food and drink selections 15 days or more before your event.

READY TO BOOK?
QUESTIONS?



CONTACT US!

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