

Parkview



AT THE WASHINGTON LIONS



Rental with Catering

WEEKDAY MONDAY THRU THURSDAY RENTALS

\$125 Per Hour

- Two Hour Minimum
- Includes Two Hours Prior for Setup, One Hour for Breakdown
- Additional Time for Setup and Breakdown Available at \$50 Per Full Hour
- \$200 Refundable Security Deposit

FRIDAY EVENING RENTAL

\$800 For 6 Hours

- Includes Two Hours Prior for Setup, One Hour for Breakdown
- Additional Time for Setup and Breakdown Available at \$50 Per Full Hour
- Event Must Conclude by 11:00 PM
- \$200 Refundable Security Deposit

SATURDAY EVENING RENTAL

\$1000 For 6 Hours

- Includes Two Hours Prior for Setup, One Hour for Breakdown
- Additional Time for Setup and Breakdown Available at \$50 Per Full Hour
- Event Must Conclude by 11:00 PM
- \$200 Refundable Security Deposit

SUNDAY EVENING RENTALS

\$500 For 6 Hours

- Includes Two Hours Prior for Setup, One Hour for Breakdown
- Additional Time for Setup and Breakdown Available at \$50 Per Full Hour
- Event Must Conclude by 11:00 PM
- \$200 Refundable Security Deposit
- Sunday of Holiday Weekends are \$1000 for Six Hours

WEEK END DAYTIME RENTALS

\$125 Per Hour

- Three Hour Minimum
- Includes Two Hours Prior for Setup, One Hour for Breakdown
- Additional Time for Setup and Breakdown Available at \$50 Per Full Hour
- Must conclude by 2:00 PM
- \$200 Refundable Security Deposit

Rentals without catering incur an additional \$500 management fee and Refundable Security Deposit is \$500
Discounted rates available for members of the Washington Lions Club

Breakfast

CLASSIC CONTINENTAL

\$12 Per Guest

- Fresh Baked Pastries And Muffins
- Bagels With Cream Cheese
- Fresh Cut Fruit Salad

WAFFLES AND PANCAKES

\$17 Per Guest

- Homestyle Waffles
- Buttermilk Pancakes
- Crispy Bacon
- Fresh Cut Fruit Salad
- Cheesy Hash Brown Casserole

OMELETS COOKED TO ORDER

\$18 Per Guest

- Tomatoes
- Mixed Bell Peppers
- Onions
- Mushrooms
- Diced Ham
- Shredded Cheddar
- Cheesy Hash Brown Casserole
- Sausage Links

\$150 Chef Attendant Fee Required. One Attendant Per 30 Guests

EARLY BIRD BREAKFAST BUFFET

\$19 Per Guest

- Fluffy Scrambled Eggs
- Buttermilk Pancakes
- Sausage Links
- Crispy Bacon
- Fresh Cut Fruit Salad
- Cheesy Hash Brown Casserole

Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

Build a Brunch

INCLUDES THE FOLLOWING

\$25 per Guest

- Sugar Glazed Ham Carving Station
- Chicken Piccata
- Baked Egg and Cheese Strata
- Crispy Bacon
- Potatoes With Peppers and Onions
- Michigan Salad
- Fresh Cut Fruit Display

Optional Brunch Add-Ons

Blueberry Cream Cheese French Toast Bake: Add \$4 Per Guest

Belgian Waffle Bar: Add \$4 Per Guest

Buttermilk Pancake Bar: Add \$4 Per Guest

Omelet Bar: Add \$7 Per Guest

Quiche Assortment: Add \$4 Per Guest

Avocado Crostini: Add \$3 Per Guest

Assorted Tea Sandwiches: Add \$5 Per Guest

Yogurt With Granola and Fresh Berries: Add \$3 Per Guest

Biscuits With Gravy: Add \$3 Per Guest

Assortment Of Bagels With Variety Of Cream Cheeses And Spreads: Add \$4 Per Guest

Cinnamon Coffee Cake: Add \$3 Per Guest

Assortment Of Fresh Baked Muffins: Add \$3 Per Guest

Blueberry Scones: Add \$2 Per Guest

Assortment Of Mousse Dessert Shooters: Add \$3 Per Guest

Miniature Cookies: Add \$2 Per Guest

Cookie Dough Truffles: Add \$3 Per Guest

Package substitutions not permitted

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Deli Board

*BOXED LUNCH

\$76 Per Guest

- Thick Stacked Sandwich On Deli Style Bread
- Lettuce, Tomato, And Cheese
- Choice Of Two Sides For All Boxes
- Bag Of Sea Salt Kettle Chips
- Chocolate Chunk Cookie
- Appropriate Utensils and Condiments

Side Options

- Italian Pasta Salad, Cole Slaw, Redskin Potato Salad, Broccoli With Bacon Salad, Roasted Cauliflower Salad, Fresh Cut Fruit

Deli Meat Options

- Ham, Turkey, Roast Beef, Albacore Tuna, Chicken Salad, or Vegetarian Mediterranean Wrap

Meat Upgrade Options

- Chicken Club: Add \$2
- Beef Tenderloin: Add \$8
- Veggie Muffuletta: Add \$3

*Includes Up To 3 Meat Options Per Order
Additional Varieties: Add \$2 Each Per Boxed Lunch

DELI LUNCH BUFFET

\$79 per Guest

- Build Your Own Sandwiches
- Includes A Selection Of Deli Style Breads
- **Choice Of Three Meats**
 - Ham, Turkey, Roast Beef, Albacore Tuna, Chicken Salad, Vegetarian Tapenade
- Includes A Selection Of Cheeses
- Lettuce and Tomato
- Cheese Tortellini Pasta Salad
- Fresh Cut Fruit
- Assorted Bags Of Kettle Chips
- Relish Tray With Pickles and Olives
- Mustard, Mayonnaise, And Grey Poupon

Add Soup: \$3 Per Guest
Homestyle Chicken Noodle
Tomato Bisque
Cream Of Broccoli
Seasonal Selection

Buffet Selections

*Includes Your Choice Of Entree(s), One Pasta, One Vegetable, and One Starch
Also Includes A Mixed Greens Salad With Ranch And House Vinaigrette
Up To Five Chef Selected Cold Side Salads
Bakery Basket With Butter*

ONE ENTREE		TWO ENTREE		THREE ENTREE		FOUR ENTREE	
Friday	\$22	Friday	\$24	Friday	\$26	Friday	\$28
Saturday	\$25	Saturday	\$27	Saturday	\$29	Saturday	\$31
All Other Days	\$21	All Other Days	\$23	All Other Days	\$25	All Other Days	\$27

ENTREE SELECTIONS

- Traverse City Chicken
- Chicken Marsala
- Chicken Florentine
- Chicken Piccata
- Italian Chicken (GF)
- Bone In Butter Crumb Chicken
- Bone In Lemon Rosemary Chicken (GF)
- Cabernet Mushroom Roast Beef (GF)
- Bistro Style Roast Beef (GF)
- Rosemary Au Jus Roast Beef (GF)
- Herb Encrusted Whitefish
- Grilled Chicken Saltimbocca (GF)
- Vegetarian Portabello Romesco
- Provencal Ratatouille (GF)

PREMIUM ENTREE SELECTIONS

- Roasted Prime Rib Au Jus (GF): Add \$7
- Mediterranean Salmon (GF): Add \$4
- Panko Encrusted Salmon: Add \$4
- Maple Pecan Pork Chops: Add \$3
- Apricot Sage Pork Loin(GF):Add \$2
- Fall Spiced Pork Loin (GF): Add \$2

PASTA SELECTIONS

- Bowtie Pasta With Garlic Butter
- Bowtie Pasta Alfredo
- Penne With Marinara
- Penne With Meat Sauce: Add \$2
- Penne Palomino
- Macaroni And Cheese
- Pasta Primavera
- Meat Or Vegetarian Lasagna: Add \$3

STARCH AND VEGETABLE SELECTIONS (GF)

- Italian Roasted Redskin Potatoes
- Parmesan Whipped Potatoes
- Au Gratin Potatoes
- Scalloped Potatoes
- Garden Vegetable Rice Pilaf
- House Medley
- Green Bean Almondine
- Maple Glazed Carrots
- Roasted Cauliflower
- Roasted Broccoli

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Themed Lunch Menu

PURE MICHIGAN

\$24 per Guest

- **Chef's Selection:** Chicken And Waffle Bites
- **Salad:** Greek Town Salad
- **Entree:** Better Made Encrusted Chicken Breast, Italian Sausage, Penne, Peppers and Onions
- **Corn Bread:** Butter
- **Sides:** Motown Mac and Cheese, Lazy Kabob Vegetables
- **Dessert:** Caramel Apple Cider Donut Trifle

CITY SLICKER GRILL

\$30 per Guest

- **Chef's Selection:** Traditional Antipasto Platter
- **Salad:** Bistro Salad- Mixed Greens, Chevre Croutes, Bacon, Orange Segments, Slivered Red Onion, Mustard Vinaigrette
- **House Baked Rolls:** Honey Butter
- **Pasta:** Smoked Mac and Cheese
- **Entree:** Certified Angus NY Striploin and Grilled Chicken Monterrey
- **Sides:** Baby Baked Potatoes, Grilled Asparagus & Citrus Butter
- **Dessert:** NY Style Cheesecake with Drunken Strawberries

SIZZLING FAJITAS

\$26 per Guest

- **Chef's Selection:** House Fried Tortilla Chips, Pico De Gallo, Guacamole, Queso and Mini Tostadas
- **Salad:** Lettuce, Taco Beef, Seeded Tomatoes, Cheese, Tostada Sauce, House Ranch
- **Entree:** Steak, Chicken and Veggie Fajita Fixings
- **Sides:** Cilantro Lime Rice, Smokey Black Beans, Mexican Street Corn "Elote"
- **Dessert:** Cinnamon Churros, Vanilla Ice Cream and Cinnamon Chocolate Ganache Sauce

SOUTHERN COMFORT

\$27 per Guest

- **Chef's Selection:** Pimento Cheese Dip
- **Selection Of Cold Salads:** Dill Potato Salad, Creamy Macaroni Salad, Sweet Vinaigrette Slaw
- **House Baked Rolls:** Honey Butter
- **Pasta:** Mac And Cheese
- **Entree:** Buttermilk Fried Chicken and Honey Glazed Sugared Ham
- **Sides:** Buttery Whipped Potatoes, Gravy, Creamy Shoepeg Corn
- **Dessert:** Banana Rum Bread Pudding

Available with day time hourly facility rentals that conclude by 2pm
Add \$6 per guest for a dinner service after 2pm

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Soup and Salad Bar

INCLUDES THE FOLLOWING

\$20 Per Guest

- Artisan Salad Greens
- Romaine Lettuce
- Iceberg Lettuce
- Cucumbers
- Tomatoes
- Shredded Carrots
- Mixed Bell Peppers
- Red Onion
- Hard Boiled Eggs
- Dried Cherries
- Pickled Beets
- Garbanzo Beans
- Black Olives
- Croutons

Soups: Pick Two

- Homestyle Chicken Noodle
- Tomato Bisque (VG)
- Cream Of Broccoli
- Minestrone
- Vegetable Tortellini

Proteins: Pick Two

- Julienned Ham
- Julienned Turkey
- Shredded Mozzarella
- Shredded Cheddar
- Cottage Cheese
- Feta Cheese

Protein Upgrade Options:

- Candied Walnuts: Add \$1
- Fresh Mozzarella: Add \$2
- Grilled Chicken: Add \$2
- Chicken Salad: Add \$2
- Blackened Salmon: Add \$4
- Grilled Steak: Add \$8

Dressings Included:

- Buttermilk Ranch
- House Vinaigrette (GF) (V)
- Strawberry Vinaigrette



Certain items subject to availability

Mix and Match BBQ

DOUBLE TROUBLE \$17

- Two Entree Selections
- Two Hot Sides
- Two Cold Sides
- Assorted Potato Chips
- Relish Tray
- Appropriate Condiments

TRIFECTA \$20

- Three Entree Selections
- Two Hot Sides
- Two Cold Sides
- Assorted Potato Chips
- Relish Tray
- Appropriate Condiments

HOG HEAVEN \$23

- Four Entree Selections
- Two Hot Sides
- Two Cold Sides
- Assorted Potato Chips
- Relish Tray
- Appropriate Condiments

ENTREE SELECTIONS

- All Beef Hot Dogs
- Italian Sausage With Peppers and Onions
- Smoked Kielbasa
- 1/4# Hamburgers
- 1/4# Turkey Burgers
- Veggie Burgers
- Bone In BBQ Chicken Breast
- Boneless BBQ Chicken Breast: Add \$1
- Marinated Chicken Kabobs: Add \$3
- Southern Pulled Pork: Add \$2
- Dry Rubbed Ribs: Add \$5
- Shredded BBQ Beef Brisket: Add \$4
- Marinated Steak Kabobs: Add \$6
- Grilled Salmon: Add \$5

HOT SIDES

- Loaded Pit Beans
- Corn Cobs With Butter
- Steamed Vegetable Medley
- Roasted Redskins Potatoes
- Cheddar Whipped Potatoes
- Scalloped Potatoes
- Au Gratin Potatoes
- Smoked Mac and Cheese
- Roasted Cauliflower
- Creamed Spinach

COLD SIDES

- Creamy Cole Slaw
- Sweet Vinaigrette Cole Slaw
- American Potato Salad
- Dill Redskin Potato Salad
- Macaroni Salad
- Italian Pasta Salad
- Smokehouse Potato Salad
- Fresh Cut Fruit Salad
- Raw Veggie Platters With Dip
- Garden Salad With Dressing
- Classic Caesar Salad
- Summer Greens Salad With Berries
- Cheese Tortellini Pasta Salad
- Broccoli With Bacon Salad
- Roasted Cauliflower Salad
- Corn Bread Squares With Butter

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Appetizers

Appetizer Package # 1 \$22 per person (Choice of 4)

Appetizer package # 2 \$25 per person (Choice of 5)

Appetizer packager # 3 \$28 per person (Choice of 6)

Includes A 2 Hour Service Window

Smoked Meatball Bites

Faygo BBQ Sauce

Chicken and Waffle Bites

Maple Chardonnay Drizzle

Spanakopita

Tzatziki Sauce

Sourdough Grilled Cheese

Creamy Dill Havarti, Roasted Tomato Bisque

Char-Grilled Chicken Caesar Crostini

Parmesan, Onion, Tomato, Crisp Caper

Cabana Caprese Skewers (GF)

Melon, Fresh Mozzarella, Mint Pesto

Feta and Watermelon Lollipops (GF)

Extra Virgin Olive Oil, Cracked Black Pepper

Sweet Pepper and Tomato Bruschetta

Parmesan, Balsamic Glaze

Chicken Brochettes (GF)

Green Pepper, Tzatziki

Crab Rangoon

Honey Orange Sauce

Antipasto Kabobs

Tomato, Salami, Fresh Mozzarella, Balsamic

Caribbean Risotto Cakes (VG)

Mango Jalapeno Relish

Vegetable Spring Rolls

Duck Sauce

Spicy Pork Medallions

Honey Pineapple Relish

Cherry Pecan Goat Cheese Truffles (GF)

Dried Cherries, Pecans, Chevre Cheese

Mini Beef Wellingtons

Creamy Horseradish Sauce

PREMIUM SELECTIONS (ADD \$3 EACH PER GUEST)

Jumbo Shrimp Cocktail (GF)

Horseradish Vodka Cocktail Sauce

Petite Crab Cakes

Red Pepper Aioli

Seared Tuna Wontons

Cucumber, Avocado, Pickled Red Onion

Spicy Shrimp and Watermelon Gazpacho (GF)

Served As A Shooter

Coconut Chicken Tenders

Honey Pineapple Relish

Beef Medallion Crostinis

Whole Mustard and Horseradish Sauce

Beef Brochettes (GF)

Roasted Red Pepper, Juniper Demi Glace

Blue Cheese Stuffed Dates

Bacon Wrapped

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Appetizers

TABLESCAPE DISPLAYED

Grilled and Chilled Vegetable Display

Balsamic Glaze, Grated Parmesan

\$7 Per Guest

Imported and Domestic Cheese Board

Grape Clusters, Seasonal Berries, Skillet
Toasted Whole Almonds, Imported Crackers,
Lightly Toasted Baguette Slices, Garnished
with Fresh Herbs

\$6 Per Guest



Fresh Cut Fruit

Honey Dew, Cantaloupe, Pineapple,
Strawberries, Grape Clusters

\$6 Per Guest

Crudité Vegetables

Onion Dill Dip, Buttermilk Ranch

\$5 Per Guest

Summer Bruschetta Grazing Board

Heirloom Tomato and Basil Salad, House
Boursin, Preserved Lemon Hummus, Ricotta
with Honey and Micro Basil

\$5 Per Guest

Dips and Spreadables

Warm Parmesan and Artichoke Fondue with
Pita Chips, Roasted Vegetable Tapenade with
Garlic Crostini, Preserved Lemon Hummus
with Soft Pita

\$5 Per Guest

Hummus and Tabouli

Creamy Garlic Hummus
Fresh Chopped Tabouli
Crisp Pita Chips

\$6 Per Guest



Napa Valley Flat Breads

Vegetarian Margherita

Mozzarella, Tomato, Fresh Basil

Buffalo Chicken

Blue Cheese, Shaved Celery and Carrots

\$7 Per Guest

Charcuterie

Soppressata, Genoa Salami, Pepperoni,
Prosciutto, Assorted Imported and Domestic
Cheeses, Ciliegine Caprese Salad, Marinated
Portobello Mushrooms, Imported Marinated
and Cured Olives, Balsamic Braised Cipollini,
Tapenades and Spreads, Grape Clusters,
Assorted Dried Fruit, Rosemary Sprigs,
Tuscan Bread, Crostini, Sliced Baguettes,
Skillet Toasted Whole Almonds

\$9 Per Guest

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Bite Sized Desserts

Add A Touch Of Sweetness To Your Cass Catering Experience

With Any Of Our Bite Sized Sweets Created Especially For You By Our In House Pastry Chef

Minimum 2 Dozen Per Type and Flavor

COOKIES BY THE DOZEN

\$18 PER DOZEN

Chocolate Chunk
White Chocolate Macadamia Nut
Oatmeal Raisin
Oatmeal Cranberry Walnut
Seasonal (Ask For Details!)



MOUSSE SHOOTERS BY THE DOZEN

\$40 PER DOZEN

Key Lime Pie
Mixed Wild Berry
Chocolate Nutella
Espresso
Seasonal (Ask For Details!)



BROWNIES BY THE DOZEN

\$24 PER DOZEN

Decadent Fudge
Candied Walnut
Oreo Crumble
Mini M&M

COBBLER CUPS BY THE DOZEN

\$28 PER DOZEN

Traverse City Cherry
Washington Apple
Georgia Peach
Wild Blueberry

Dessert Displays

NOVELTY ICE CREAM BARS WITH DECORATIVE ICE CREAM CART

24ct Ice Cream Sandwiches

\$36 Per Box

24ct Bomb Pops

\$48 Per Box

24ct Vanilla Drumsticks

\$50 Per Box

24ct Strawberry Shortcake Bars

\$50 Per Box

*Decorative Ice Cream Cart

\$150 Per 6 Hour Rental

*Included with a minimum \$500
ice cream bar purchase



ICE CREAM SUNDAE STATION \$7 PER GUEST + \$100 ATTENDANT

Vanilla and Chocolate Ice Cream
Hot Fudge And Caramel Sauce
Maraschino Cherries
Candy Toppings
Whipped Cream
Sprinkles



GRAND DESSERT TABLE \$9 PER GUEST

Pastry Chef Selected Variety Of

Cookies
Brownies
Mousse Shooters

Also Includes A Selection Of

Cakes
Tortes
Miniature Pastries

Drinks

OPEN BEVERAGE SERVICE

\$1.25 PER GUEST, PER HOUR
INCLUDES SETUPS
SELECT ANY 3 OF THE FOLLOWING:

- Assorted 12 oz Canned Soft Drinks
- 16.9 oz Bottled Water
- Coffee With All The Fixings
- Iced Coffee With All The Fixings
- Hot Tea
- Hot Chocolate
- Lemonade
- Iced Tea
- Tomato Juice
- Orange Juice
- Cranberry Juice
- Punch



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Bar Mixer Service



Includes The Following:

- Bar Setup
- Disposable Cups
- Ice
- Bar Tools
- Picks And Straws
- Soft Drinks
- Ginger Ale
- Bottled Water
- Club Soda
- Tonic Water
- Juices
- Fruit Garnishes

Client Provides

All Beer, Wine And Liquor

Purchased From A Retailer

Please Ask For Retail Referral

\$5 Per Guest

FAQ's

DO YOU HAVE A KID'S MENU?

We do not have a kid's menu, but children under 5 are free. Please be sure they are included in your seating chart and our overall count. For Example: 120 Guest + 6 under 5 years old.

WHEN DO WE NEED TO PROVIDE OUR FINAL GUEST COUNT?

Finalized Guest Counts are no later than 10 days prior to your event date.

DO WE NEED TO PROVIDE A ROOM LAYOUT?

Yes! we'll work with you to generate a room layout for your special day. The layout needs to be completed no later than 10 days prior to your event date. Please plan accordingly with setting your RSVP deadline.

SHOULD MY FINAL GUEST COUNT INCLUDE VENDORS?

Yes, if they contractually require a meal. Please be sure to include them in your floor plan as well so they have a place to sit.

CAN WE PROVIDE OUR OWN DESSERTS?

Yes, all desserts must come ready to be placed on the dessert table or setup by your dessert vendor. Cass Catering will provide the appropriate plates and silverware included with your package.

WHAT TIME CAN I START SETTING UP THE DAY OF MY EVENT?

Two hours before the first schedule service start time. If more time is needed we can coordinate that in advance. Please note there may be an additional fee if more time is needed.

DO YOUR CATERING PACKAGES INCLUDE REAL TABLEWARE?

All of our packages include real dinner tableware.

FAQ's

DO YOU INCLUDE WAITSTAFF WITH YOUR PACKAGES?

Yes, we include the appropriate number of waitstaff depending on your package.

DO YOU HAVE BARTENDERS?

Yes we will include a bartender with your package at Parkview. If you would like more than one, we can certainly accommodate. Additional bartenders are \$45 per hour with a 4 hour minimum.

WHAT IS THE SERVICE CHARGE AND WHAT DOES IT INCLUDE?

Service charge covers a portion of staff wages, delivery, set up, and breakdown for your event.

DOES PARKVIEW HAVE A LIQUOR LICENSE?

No and that is a great thing! This permits you to purchase your own beer, wine and liquor to bring in. You will need to purchase our bar mixer package in order to bring in your own alcohol. Cass Catering carries liquor liability and general liability insurance.

DOES PARKVIEW PROVIDE LINENS?

Yes we include white guest table linens for all of our packages. White linen napkins are included with all services with the exception of an appetizer only package.

HOW DO WE RESERVE OUR DATE AT PARKVIEW?

We have a limited amount of availability for any given date. The first step towards securing your date is getting a written proposal from us. If you would like to reserve the date we simply need a signed and initialed copy of your proposal along with a 50% non refundable deposit. We'll also need a signed hall rental contract signed. This officially gets your date on our schedule. You will then have until much closer to your event date to finalize details such as headcount, menu, and timing.

FAQ's

WHEN IS MY FINAL PAYMENT DUE?

Once your event details are completely finalized 10 days prior to your event date. We will send you a finalize invoice with your remaining balance due. Final payment is due prior to your event date.

WHAT IS THE ROOM CAPACITY?

We can seat 150 guests comfortably leaving room for use of the dance floor and any standard setup tables you might need like cake table, gift table, DJ table, etc. Our tables accommodate 10 guests each.

CAN I BRING SPECIALTY LINENS OR CHAIRCOVERS?

Yes! Please plan accordingly with your allotted setup and breakdown times. All items must be removed from the Parkview at the conclusion of your rental.

CAN I SETUP ACTIVITIES OUTSIDE FOR GUESTS

Yes! Please plan accordingly with your allotted setup and breakdown times. Please also keep in mind the outdoor area is adjacent a public park. Any vendors being used for activities will need to be approved by the Washington Lions Park Association. Proof of insurance may be required.

DOES PARKVIEW OFFER ANY TYPE OF AV EQUIPMENT

Yes we have a complete sound system with tv screens, drop down screen and lighting. Ask your sales associate for more details!