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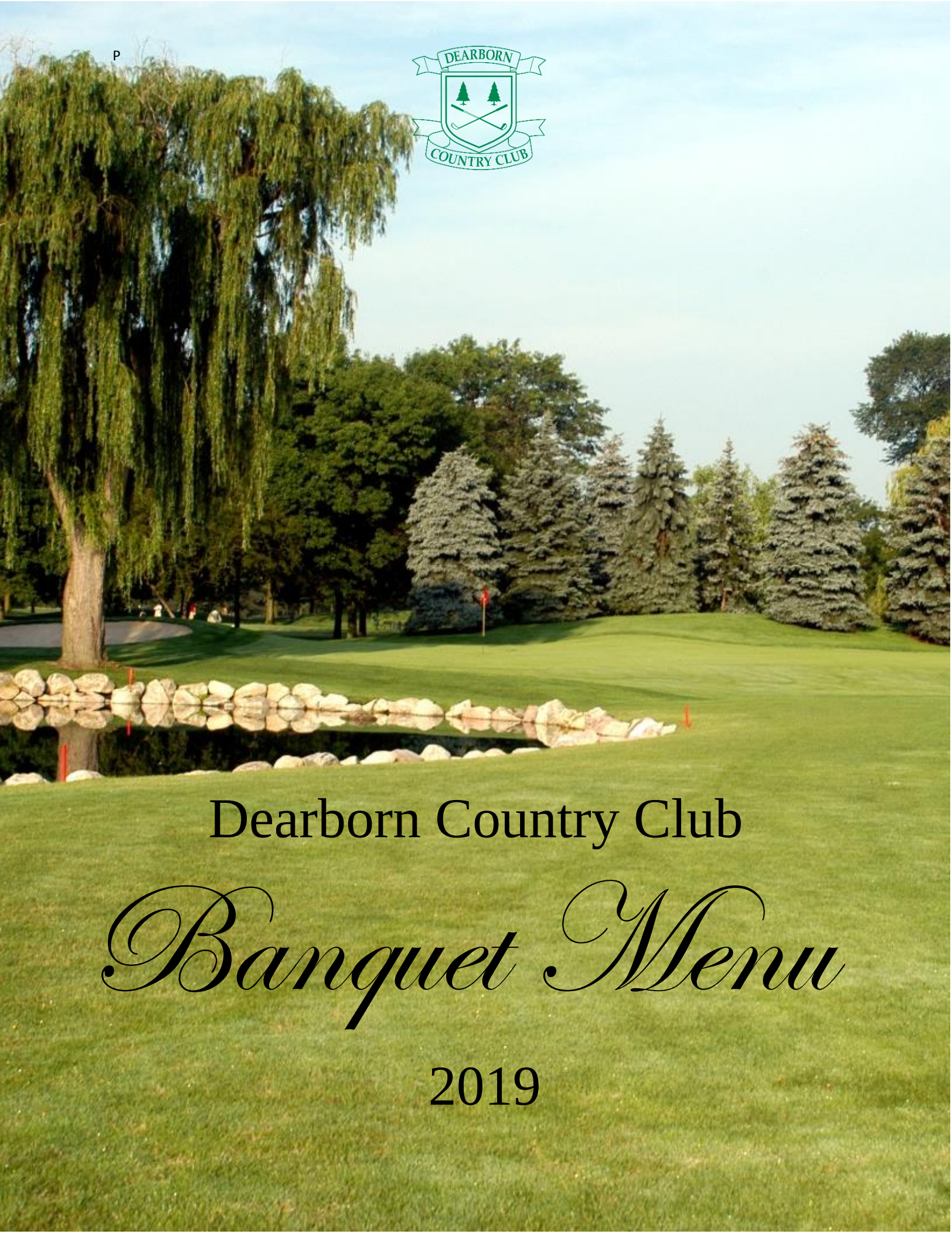

Dearborn Country Club

Banquet Menu

2019

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Breakfast

Continental Breakfast

10 person minimum requirement. A $50 fee applies for groups less than 10.

Fresh fruit, yogurt & granola bar
Assorted breakfast danishes & breads, butter & jams
Orange, apple, & grapefruit juices
Freshly brewed coffee & Mighty Leaf tea selection
$14 per person

Continental Breakfast Enhancement

BREAKFAST SANDWICH
Scrambled egg, cheddar, Canadian bacon
& English muffin
$5 per person

Plated Breakfast Selections

All plated breakfasts are served with fresh baked breakfast breads, danish, juice, coffee & tea service.

THE COUNTRY CLUB TRADITION
Fresh fruit
Scrambled eggs
Hash browns
Smoked bacon & breakfast sausage links
$16 per person

EGGS BENEDICT
(Minimum order of 20 guests)
Fresh fruit
Poached eggs on a toasted English muffin
Canadian bacon & hollandaise sauce
Hash browns
$16 per person

Buffet Breakfast Selections

THE DCC BREAKFAST BUFFET
24 person minimum requirement. A $75 fee for groups less than 24
Assorted danish & breakfast breads
Seasonal fresh fruit,
Orange, apple, & grapefruit juices
Freshly brewed coffee & Mighty Leaf tea selection
$22 per person

Choice of 5 breakfast items

Scrambled eggs
Country style biscuits & gravy
Broccoli & cheese quiche
Crisp bacon
Crisp hash browns
Cheese blintzes with strawberry sauce
Assorted grilled sausages
Buttermilk pancakes
Ham & asparagus rolls
French toast w/ warm maple syrup
DCC French toast casserole
Fresh corned beef hash
Diced O'Brien potatoes

Buffet Breakfast Enhancements

CHEF MADE TO ORDER OMELET STATION
(when added to Breakfast Buffet)
$5.50 per person
Chef Attendant Required, $100 per Attendant

SMOKED SALMON PLATTER
House smoked salmon with
Traditional Garnishments
$5 per person

Breakfast Continued

THE DCC TRADITIONAL BRUNCH
(Minimum 24 persons)

Our Grand Brunch Buffet includes Chef's selections of pastries, fresh fruits, bagels, assorted gourmet salads, mixed greens with condiments & dressings, fresh juices & coffee.
$31 per person
Children ages 5-11 years $13

Select 4 Breakfast Items, 2 Luncheon Entrées and 2 Side Entrées

Entrées

Breakfast Selections

Scrambled eggs
Crisp bacon
Assorted grilled sausages
Eggs benedict with hollandaise sauce
Fresh corned beef hash
Country style biscuits and gravy
Crisp hash browns
Buttermilk pancakes
French toast with warm maple syrup
Diced O'Brien potatoes
Broccoli and cheese quiche
Cheese blintzes with strawberry sauce
Ham and asparagus rolls
DCC French toast casserole

Lunch Selections

Broiled salmon with citrus beurre blanc
Sautéed chicken piccata with lemon butter
Southern fried chicken
Baked Lake Superior whitefish
Baked ziti pasta with meat sauce
Chicken Marsala with shitake mushrooms
Baked herbed chicken
Crispy bistro chicken with wilted spinach and roasted red peppers.
Cheese tortellini with Italian sausage and marinara sauce topped with mozzarella cheese
Roasted sliced London broil with bordelaise
Traverse City chicken

Sides

Vegetable Selections

Glazed baby carrots
Buttered green beans
California blend vegetables
Sweet peas with mushrooms
Sunshine blended beans
Steamed broccoli

Starch Selections

Au gratin potatoes
Mashed potatoes
Roasted garlic mashed potatoes
Roasted redskin potatoes
Four cheese macaroni & cheese
Rice pilaf
Scalloped potatoes with bacon & chives
Herbed Yukon gold potatoes
Diced O'Brien potatoes

Lunch

Luncheon Salads

All plated lunch salad selections include, bread & butter, coffee & tea service.

CAESAR SALAD
Crisp chopped romaine lettuce, parmesan cheese, croutons & classic Caesar dressing
$14 per person
Add Chicken $16 or Salmon $18

MAURICE SALAD
Mixed greens, roast turkey, ham, Swiss cheese, bacon, tomato, hardboiled egg, sweet gherkins & Maurice dressing
$18 per person

TRADITIONAL COBB SALAD
Chicken breast, hardboiled egg, avocado, tomato, bleu cheese, bacon & bleu cheese dressing
$20 per person

DEARBORN SALAD WITH CHICKEN
Mixed greens, sun dried cherries, bleu cheese, walnuts, apples, cucumber & raspberry vinaigrette
$20 per person

FRESH SEASONAL FRUIT PLATE
Seasonal fresh fruit & berries
Choice of: chicken salad, tuna salad or cottage cheese
$16 per person

Quiche

Served with a house salad & fresh fruit

Select One:

Lorraine – Ham, bacon, onion & Swiss cheese

Florentine – Spinach, mushroom & Swiss cheese

Vegetable – Broccoli, cheddar cheese, tomato, onion & spinach
$19 per person

Sandwiches

Choice of chicken salad, egg salad, or tuna salad on your choice of fresh bread, lettuce, tomato, pickle, fruit & club chips
$16 per person

Lunch

Luncheon Entrées

All entrées served with choice of soup or house salad, fresh vegetables & appropriate starch, bread & butter, coffee & tea service.

Poultry

TRAVERSE CITY CHICKEN
Sautéed breast of chicken with sun-dried cherries and Boursin cream sauce
$23 per person

CRISPY BISTRO CHICKEN
Breast of chicken topped with baby spinach, artichokes & roasted red peppers, served on a bed of mashed potatoes and vegetables finished with lemon beurre blanc
$23 per person

CHICKEN TOSCA
Traditional batter dipped chicken with capers and lemon beurre blanc sauce
$23 per person

CHICKEN PICCATA
Breast of chicken prepared with mushroom, artichoke & lemon cream sauce
$25 per person

APPLE PECAN STUFFED CHICKEN
Breast of chicken stuffed with Granny Smith apples, dried Michigan cherries and pecan stuffing, topped with Traverse City dried cherry demi-glace
$25 per person

Beef

BRAISED SHORT RIB JUS LIE
Slow braised short ribs with natural gravy.
$28 per person

NY STRIP STEAK
12 oz grilled to perfection.
$28 per person

FILET MIGNON
6 oz, cooked to perfection, and served with Chef's Cabernet demi-glace
$34 per person

SLICED LONDON BROIL
Slowly roasted and thinly sliced 6 oz New York strip steak topped with a bordelaise sauce
This item requires a minimum of 9 orders
$27 per person

Fish

PAN SEARED NORWEGIAN SALMON
Served with citrus beurre blanc
$27 per person

GREAT LAKES GRILLED WHITEFISH
Lightly seasoned & broiled
$24 per person

can be prepared gluten free

Vegetarian

VEGETABLE PASTA PRIMAVERA
Fresh vegetables tossed in Chef's special recipe marinara sauce
$20 per person

VEGETARIAN PESTO PASTA
Roasted vegetables with ziti pasta & vegetable stock
$19 per person

can be prepared vegan

Lunch

Buffet Selections

Service includes fresh baked bread & butter, coffee & tea service.
24 person minimum required on lunch buffets. A $75 fee applies for groups less than 24.

THE DCC PAR 3 DELI BUFFET

Soup du jour with crackers, fresh fruit, garden salad with assorted condiments and dressings, Chef's assorted gourmet salads, deli platter to include an array of deli meats and cheeses, lettuce, tomatoes, onions, pickles, olives, and condiments with a variety of breads and rolls, assorted cookies and brownies, iced tea & coffee service

$24 per person

DCC LUNCHEON BUFFET

House salad with assorted condiments and dressings, Chefs gourmet salads, assorted cookies and brownies, rolls and butter.

2 Luncheon Entrées and 2 Side Entrées - $28

3 Luncheon Entrées and 2 Side Entrées - $32

Entrées

Lunch Selections

Broiled salmon with citrus beurre blanc
Sautéed chicken piccata with lemon butter
Southern fried chicken
Baked Lake Superior whitefish
Baked ziti pasta with meat sauce
Chicken Marsala with shitake mushrooms
Baked herbed chicken
Crispy bistro chicken with wilted spinach and roasted red peppers.
Cheese tortellini with Italian sausage and marinara sauce topped with mozzarella cheese
Roasted sliced London broil with bordelaise *(carved)*
Traverse City chicken

Sides

Vegetable Selections

Glazed baby carrots
Buttered green beans
California blend vegetables
Sweet peas with mushrooms
Sunshine blended beans
Steamed broccoli

Starch Selections

Au gratin potatoes
Mashed potatoes
Roasted garlic mashed potatoes
Roasted redskin potatoes
Four cheese macaroni & cheese
Rice pilaf
Scalloped potatoes with bacon & chives
Herbed Yukon gold potatoes

Lunch

Barbeque Buffet

Service includes fresh baked bread & butter, coffee & tea service.
25 person minimum required

DCC BARBEQUE BUFFET

Green salad with ranch & Italian dressings
Fresh fruit medley
Creamy coleslaw
Potato salad
Angus beef hamburgers
Baked or barbequed chicken
Pulled pork
Angus beef hot dogs
Assorted condiments
Fresh baked cookies & brownies
Iced tea & coffee
Lunch $26 per person/dinner $33 per person

Add on One Item

$5 additional

Fall off the bone BBQ ribs
Bratwurst
Marinated boneless chicken breast

Hors d'oeuvres

Cold Hors d'oeuvres

$18 per dozen (minimum 2 dozen per selection)

Assorted cold canapés on breads
Bite size assorted lavash pinwheels
Deviled eggs
Asiago and Roma tomato bruschetta
Caprese skewers

$24 per dozen (minimum 2 dozen per selection)

Phyllo cup filled with shrimp salad
Southwest smoked chicken salad in phyllo cup
Selection of tea sandwiches
Smoked salmon pinwheels
Prosciutto wrapped asparagus and asiago cheese

$27 per dozen (minimum 2 dozen per selection)

Sliced roasted tenderloin crostini with creamy horseradish sauce
Smoked salmon topped with egg salad, garnished with capers & red onions
Garlic shrimp kabobs

Premium Chilled Hors d'oeuvres

Jumbo shrimp @ $2.95 each
Oysters on the half shell @ market price (minimum 3 dozen)
Crab claws @ market price

Cold Platters

Assorted cheeses and crackers @ $5.75 per person
Seasonal fresh fruit @ $5 per person
Garden fresh or grilled vegetables with dip @ $5 per person
(all 3 of the above @ $13 per person)
Antipasto platter @ $6 per person
Baskets of chips and hot & mild salsa @ $4.95 per person
Smoked or poached salmon display @ $159.00 per platter

Hors d'oeuvres

Hot Hors d'oeuvres

$20 per dozen (minimum 2 dozen per selection)

Bacon wrapped water chestnuts
Assorted quiche
Assorted pizza bites

$24 per dozen (minimum 2 dozen per selection)

BBQ cocktail meatballs
Marinated mushroom caps filled with roasted vegetable salad
Chicken or beef sate
Coconut or sesame chicken strips
Vegetarian spring rolls with Asian dipping sauce
Pork pot stickers with plum sauce
Spinach phyllo triangles
Chicken quesadilla
Rashers of candied bacon
Stuffed mushrooms with Italian sausage & cheese
Raspberry and brie en croute

$27 per dozen (minimum 2 dozen per selection)

Wild mushroom tarts
Seafood stuffed mushrooms
Beef or chicken Wellington
BBQ riblets
Smoked salmon and Boursin puffs
Spicy chicken Tandoori

Premium Hot Hors d'oeuvres

Mini crab cakes with mustard sauce @ $4 each
Scallops wrapped in bacon @ $4 each
Individual New Zealand lamb chops @ $5 each
Shrimp kabobs @ $3.50 each

Pizza

(8 slices per pizza)

Cheese @ $11 each

Add your toppings @ $1.25 each

Pepperoni, black olives, bacon, pepperoncini, onions, Italian sausage, ham, anchovies, mushrooms, capers, peppers, banana peppers, jalapeños

Specialty Stations

From the Carver

Minimum of 24 people.

Chef carved and served with silver dollar rolls

$100 Chef Attendant Fee will apply for each of the following stations.

NEW YORK SIRLOIN

Served with Dijon mustard and horseradish cream sauce

$9 per person

DEARBORN SPIRAL GLAZED HAM

Served with assorted mustards

$8 per person

ROAST PORK LOIN

Served with Kentucky bourbon sauce and pineapple salsa

$8 per person

ROAST TURKEY

Served with turkey gravy and cranberry mayo

$7 per person

PRIME RIB

Served with au jus and horseradish cream sauce

$16 per person

CORNED BEEF

Served with honey mustard glaze

$8 per person

Custom Stations

PASTA STATION

Chef will prepare your choice of three pastas and three sauces with an array of condiments to include shrimp, chicken, Italian sausage, fresh vegetables and garlic bread

$15 per person (Chef Attendant Required)

STIR FRY STATION

Chef sautés your selections in front of you! Sweet and sour chicken and Szechuan beef, assorted vegetables with steamed rice and hoisin sauce

$15 per person (Chef Attendant Required)

FAJITA STATION

Marinated beef, grilled chicken, peppers, and onion with soft tortillas, guacamole, sour cream and salsa

$14 per person

THE SALAD BAR

Crispy romaine lettuce with assorted condiments, dressings and assorted gourmet salads

$12 per person

SLIDER STATION

Your choice of: mini cheeseburgers with grilled onions, mini Reuben sandwiches, mini French dips with au jus

$16 per person

STROLLING DINNER

Combine any 3 stations for a wonderful strolling dinner

(50 person minimum applies)

$39 per person

Dinner Entrée Selections

All entrees served with a soup or house salad, chef's fresh vegetable and appropriate starch, bread basket and coffee service

Chicken and Pork

TRADITIONAL CHICKEN PICCATA
Served on a bed of mashed potatoes and finished with capers and lemon beurre blanc sauce
$31 per person

GRILLED BARBECUE PORK CHOP
12 oz pork chop, barbecued and served with garlic mashed potatoes and vegetable du jour
$32 per person

APPLE PECAN STUFFED CHICKEN BREAST
Breast of chicken stuffed with Granny Smith apples, dried Michigan cherries and pecan stuffing, topped with Michigan dried cherry demi-glace
$32 per person

TRAVERSE CITY CHICKEN
Breast of chicken topped with sun-dried cherries & Boursin cream sauce
$31 per person

APPLE BOURBON PORK LOIN
Slow roasted, sliced pork loin with apple bourbon demi-glace. Served with mashed potatoes and fresh vegetables
$32 per person

SAUTÉED CHICKEN MARSALA
Breast of chicken sautéed with shiitake mushrooms and finished with Marsala wine sauce. Served on a bed of mashed potatoes with fresh vegetables
$31 per person

CHICKEN TOSCA
Tosca batter dipped breast of chicken with lemon beurre blanc sauce, capers & parsley
$31 per person

VEGETARIAN PASTA
Sautéed seasonal vegetables tossed with fresh garlic and pesto sauce. Topped with shaved Parmesan cheese
$24 per person

Beef

SLOW ROASTED LONDON BROIL
Slowly roasted and thinly sliced New York strip steak, topped with a veal demi-glace and served with mashed potatoes and vegetables
***This item requires a minimum of 9 orders.*
$32 per person

BRAISED SHORT RIB JUS LIÉ
Slow braised and served with natural gravy, mashed potatoes and fresh vegetables
***This item requires a minimum of 9 orders.*
$34 per person

ANGUS FILET OF BEEF TENDERLOIN
Tenderloin cooked to perfection. Served with mashed potatoes and fresh vegetables
8 oz - $48 per person
6 oz - $45 per person

NEW YORK STRIP STEAK
14 oz New York strip, char-grilled and topped with our own zip sauce
$42 per person

Dinner Entrée Selections

Seafood

PAN SEARED NORWEGIAN SALMON
Pan seared 7 oz filet topped with fresh mango salsa and served with mashed potatoes and fresh vegetables
$34 per person

GRILLED GARLIC SHRIMP SCAMPI
Served with rice pilaf and vegetable du jour
$30 per person

MARYLAND STYLE JUMBO LUMP CRABCAKE
Pan seared traditionally with honey mustard sauce. Served with Asian slaw and chef's fresh vegetables.
$34 per person

BROILED LAKE SUPERIOR WHITEFISH
Fresh whitefish broiled traditionally with lemon and tartar sauce. Served with mashed potatoes and fresh vegetables
$29 per person

FRESH GRILLED SWORDFISH
With mango salsa, rice pilaf and fresh vegetables
$34 per person

Combination Entrées

PETITE FILET MIGNON AND SHRIMP SCAMPI
Aged tenderloin of beef served with a quartet of shrimp, Scampi style with lemon and garlic
$48 per person

PETITE FILET MIGNON AND CHICKEN COMBO
Petite filet and any one of these chicken dishes:
Chicken Marsala
Chicken piccata
Chicken Tosca
Traverse City chicken
$44 per person

PETITE FILET AND NORWEGIAN SALMON
With beurre blanc
$49 per person

Desserts included with menu

Chocolate or strawberry sundae, Vanilla or chocolate ice cream or sherbet
(Gold Brick – additional $3)
Assorted fruit pie (Ala mode – additional $2)
House made gourmet chocolate chip cookie

Dinner Buffets

The Grand Club House Buffet

(Minimum of 35 people)

Garden salad with assorted condiments and dressings, assorted gourmet salads, rolls and butter with cookies, brownies and miniature pastries. Full coffee service.

Choose 3 Entrées and 2 Side Entrées - $38 per person
Substitute Slow Roasted Rib of Beef - $5 per person ($75 Chef Fee applies)
Additional items - $2 per person

Entrées

Buffet Entrée Selections

Broiled salmon with citrus beurre blanc
Sautéed chicken piccata with lemon butter
Southern fried chicken
Baked herbed chicken
Grilled swordfish with mango salsa
Baked Lake Superior whitefish
Baked ziti pasta with meat sauce or marinara
Chicken Marsala with shitake mushrooms
Chicken Tosca with capers and lemon beurre blanc sauce
Sausage with cheese tortellini and marinara or meat sauce
Apple bourbon pork loin
Roasted sliced London broil with bordelaise sauce
Traverse City chicken
Vegetarian pesto pasta

Sides

Vegetable Selections

Glazed baby carrots
Buttered green beans
California blend vegetables
Steamed broccoli
Sunshine blended beans
Sweet peas with mushrooms

Starch Selections

Au gratin potatoes
Mashed potatoes
Roasted garlic mashed potatoes
Herb roasted redskin potatoes
Baked macaroni & cheese
Rice pilaf
Scalloped potatoes with bacon & chives
Herbed Yukon gold potatoes

Dinner Buffets – Cont'd.

Late Night Food

CONEY ISLAND STATION

Hot dogs, chili, onion and all the traditional condiments

$7 per person

PIZZA STATION

Homemade pizza squares, 8 slices, your choice of two from list: Pepperoni, black olives, bacon, pepperoncini, onions, Italian sausage, ham, anchovies, mushrooms, capers, peppers, banana peppers, jalapeños

$11 per cheese pizza

$1.25 per additional item

"SLIDER" BAR

Mini ground sirloin burgers, grilled onions, steamed mini buns and appropriate condiments

$7 per person

AFTERGLOW STATIONS ARE AVAILABLE. ASK YOUR CATERING DIRECTOR FOR CREATIVE OPTIONS.

Dessert Selections

If you are bringing in special desserts, there is a charge of $6.00 per person.

APPLE PIE
Topped with caramel sauce and walnuts
$5 per person

LAVA CAKE
Warm chocolate cake with molten chocolate center, served with vanilla ice cream
$5 per person

BERRY MARTINI'S
Assorted berries and white chocolate mousse, garnished with chocolate pirouette cookie
$5.25 per person

CHOCOLATE DIPPED STEM STRAWBERRIES
Jumbo strawberries dipped in milk chocolate
$1.75 each

ICE CREAM OR SORBET
$2.95 per person

COOKIES OR BROWNIES
Cookie choices include: chocolate chip, oatmeal raisin, white chocolate macadamia nut and cinnamon sugar
$16 per dozen

BAILEY'S, WHITE CHOCOLATE, CHOCOLATE OR STRAWBERRY MOUSSE
$5 per person

SANDERS HOT FUDGE SUNDAE
Choice of ice cream and topped with Sanders hot fudge
$5 per person

NEW YORK STYLE CHEESECAKE
Served with your choice of fresh strawberry, raspberry, blueberry, bourbon or caramel toppings
$5 per person

SANDERS HOT FUDGE CREAM PUFF
Your choice of ice cream over a cream puff shell, topped with Sanders Hot Fudge
$6 per person

SOFT SERVE ICE CREAM
With assorted toppings
$6.25 per person

FRENCH PASTRIES
Classic assortment or design your own, the possibilities are endless
$24 per dozen

Dessert Stations

(Minimum of 50 people)

BANANAS FOSTER
Our staff attendant will help you choose from several gourmet toppings to add to this classic dessert
$8 per person

GRANDE DESSERT TABLE
Customize your table with assorted cakes, tortes, flans and French pastries, mousse and dipped strawberries
$16 per person

ICE CREAM SUNDAE BAR
Choose from two ice cream flavors and an array of toppings; our staff attendant will scoop the ice cream
$8 per person

STANDARD DESSERT TABLE
Assorted cakes, pastries and pies
$9 per person

Liquor Provisions

Bar by Consumption

All drinks will be calculated on a consumption basis. The prices are as follows:

Well Brands - $6.00	Cordials - $10.00	Domestic Beer - $4.00
Call Brands - $6.50	House Wines - $8.00	Imported Beer - $4.50
Premium Brands - $8.00	Pop & Juice - $2.50	Craft Beer - $5.00

Liquor "On The Rocks" – additional .50¢

A Minimum of 75 Persons for Bar Packages

House Bar *(4 hours max.)*

Dearborn's house brands on vodka, gin, whiskey, scotch, bourbon & rum, sloe gin, peach schnapps, peppermint schnapps, house wines and assorted domestic beers.

$25.95 per person

Standard Bar – Call Brands *(4 hours max.)*

This bar includes call brands beverages.

$29.95 per person

Premium Bar – Top Shelf *(4 hours max.)*

This bar includes premium liquors and cordials.

$34.95 per person

Beer & Wine Bar Only

(4 hours max.)

House wines, assorted domestic and imported beers

$20.00 per person

Pop & Juice Only

(5 hours)

Mandatory with no bar

$6.00 per person

Punch

Non-Alcoholic

(Minimum 3 gallons)

$20.00 per gallon

Alcoholic - Mimosa

(Minimum 3 gallons)

$45.00 per gallon

We recommend closing the bar during dinner.

Choice of house wines served during dinner

Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel

$30.00 per bottle

House Champagne served as toast

$30.00 per bottle

There is a 6% sales tax and a 23% service charge in addition to all the above prices.

Dearborn Country Club

Banquet Policies

A final guest count will be given seven (7) days prior to the function. The guaranteed count may not be decreased after this time. The guaranteed count is the minimum number of meals for which you will be charged.

Parties are only permitted to bring in cakes and cupcakes. If you are bringing in special desserts, there is a charge of $6.00 per person – *no exception!* No other outside food and beverages are permitted to be brought in for the event. Halal beef and chicken is available with advance notice and an additional charge of $2.00 for halal beef and $1.00 for halal chicken. All food and beverage charges are subject to 6% state sales tax, 18% gratuity fee and 5% house fee. Groups claiming Michigan Sales Tax Exemption status must submit a copy of their tax exemption certificate prior to the scheduled function date.

There will be an $85.00 charge for bar set-up for any party with a bar. Parties of 100 or more will require two Bartenders at charge of $185.00. Parties of 250 or more will require three bartenders at an additional charge of $285.00.

There will be a $500.00 deposit for functions of less than 100 persons and a $1,000.00 deposit for functions over 100 persons. This deposit is non-refundable if the function is cancelled within nine months of the scheduled date. Wedding receptions will require a $2,500.00 deposit to hold the date and is non-refundable within nine months of scheduled wedding date.

There will be a valet charge of $100.00 for parties of 50 persons or more. Parties of 100 or more will be charged $250.00. This is a club charge, not a valet gratuity.

There will be a coat-check charge of $50.00 for parties of 40 or more. This is a club charge, not a coat attendant gratuity.

There will be a $500.00 charge for Wedding Ceremonies performed on the Club premises with reception; $1,000.00 charge for Wedding Ceremonies performed without reception.

There will be a mandatory charge for **Valet.** This is a club charge, not a valet gratuity.

50 guests or less	$30
50-100 guests	$100
100 guests or more	$250

Room Rental Fees (non-members)

Ballroom	$ 500
Fireside Lounge	$ 250
Dining Room	$ 250
Ford Room	$ 150

Final payment is to be made two (2) weeks prior to the event date.

Hosted Bar Policy

In the event that minors are drinking, the host will be notified and he or she will be responsible for handling the situation. If the incident reoccurs, the bar will be closed for the duration of the event. The closing of the bar is not to be considered as the end of the event.

Parties must have a stated closing time for bar service. Party bars must close one half hour before the entertainment or function ends. Time extensions may be allowed for as long as the total time of the bar does not exceed five hours. All bars must be closed by 11:30 pm.

Guests will not be allowed to accumulate drinks or request a double pour at the closing of the bar. The pouring of shots will not be allowed at any time.

We reserve the right to refuse service to anyone who is, in our opinion, visibly intoxicated or purposely drinking to get drunk. Anyone who is getting alcoholic beverages for another person who is either under age, or has been refused service, will also lose their right to be served.

In the event that the entire party, in our opinion, appears to have had enough to drink, the member or host will be informed and the bar will be closed.

Under no circumstances are alcoholic beverages to be brought in or removed from the Club.

Décor Policies

Dearborn Country Club will not permit the affixing of anything to the walls, floors or ceiling of rooms with nails, staples, tape or any other substances unless approval is received prior to the function.

Candles are permitted in the Clubhouse so long as they have a base in order to prevent any damage to tables, linens or other property.

Dress Code

Since the Dearborn Country Club maintains a dress code in the Clubhouse, you are responsible for notifying your guests of this policy. No blue jeans or other denim clothing is permitted.

I have read and understand the policies of Dearborn Country and agree to abide by them.

_____ _____

Signature **Date**