



Dearborn Country Club

*Banquet Menu*

2021





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# Breakfast

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## 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  
*\$7 per person*

## Plated Breakfast Selections

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

### THE COUNTRY CLUB TRADITION

Fresh fruit  
Scrambled eggs  
Hash browns  
Smoked bacon & breakfast sausage links  
*\$17 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  
*\$25 per person*

### Choice of 5 breakfast items

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

## Buffet Breakfast Enhancements

### CHEF MADE TO ORDER OMELET STATION

(when added to Breakfast Buffet)

*\$6.00 per person*

*Chef Attendant Required, \$100 per Attendant*

### SMOKED SALMON PLATTER

House smoked salmon with

Traditional Garnishments

*\$6 per person*



# Breakfast

## 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.

\$34 per person

Children ages 5-11 years \$14

**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  
New York strip loins 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

*\$16 per person*

*Add Chicken \$18 or Salmon \$21*

### MAURICE SALAD

Mixed greens, roast turkey, ham,  
Swiss cheese, bacon, tomato, hardboiled  
egg, sweet gherkins & Maurice dressing

*\$19 per person*

### TRADITIONAL COBB SALAD

Chicken breast, hardboiled egg, avocado,  
tomato, bleu cheese, bacon & bleu cheese  
dressing

*\$22 per person*

### DEARBORN SALAD WITH CHICKEN

Mixed greens, sun dried cherries, bleu  
cheese, walnuts, apples, cucumber &  
raspberry vinaigrette

*\$21 per person Add Salmon \$23*

### FRESH SEASONAL FRUIT PLATE

Seasonal fresh fruit & berries

Choice of: chicken salad, tuna salad or cottage cheese

*\$17 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

*\$20 per person*

## Sandwiches

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

*\$18 per person*



## 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  
*\$25 per person*

CHICKEN TOSCA  
Traditional batter dipped chicken with capers and lemon beurre blanc sauce  
*\$26 per person*

CRISPY BISTRO CHICKEN  
Breast of chicken topped with baby spinach, artichokes & roasted red peppers.  
*\$25 per person*

CHICKEN PICCATA  
Breast of chicken prepared with capers and lemon beurre blanc.  
*\$26 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  
*\$27 per person*

### Beef


BRAISED SHORT RIB JUS LIE  
Slow braised short ribs with natural gravy.  
*\$29 per person*


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


NY STRIP STEAK  
12 oz grilled to perfection.  
*\$30 per person*

NY STRIP LOIN WITH BORDELAISE  
Slowly roasted and thinly sliced 6 oz New York strip loin topped with a bordelaise sauce  
**This item requires a minimum of 9 orders**  
*\$29 per person*


### Fish


 PAN SEARED NORWEGIAN SALMON  
Served with citrus beurre blanc  
*\$29 per person*


 GREAT LAKES GRILLED WHITEFISH  
Lightly seasoned & broiled  
*\$26 per person*

 can be prepared gluten free

### Vegetarian

 VEGETABLE PASTA PRIMAVERA  
Fresh vegetables tossed in Chef's special recipe marinara sauce  
*\$21 per person*

 VEGETARIAN PESTO PASTA  
Roasted vegetables with ziti pasta & vegetable stock  
*\$21 per person*

 can be prepared vegan



## 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<sub>3</sub> 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  
*\$26 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 - \$30**

**3 Luncheon Entrées and 2 Side Entrées - \$34**

### 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  
New York strip loin with bordelaise sauce (*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





## *Barbeque Buffet*

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

### DCC BARBEQUE BUFFET

Green salad with ranch & Italian dressings

Creamy coleslaw

Potato salad

Angus beef hamburgers

Baked or barbequed chicken

Angus beef hot dogs

Assorted condiments

Fresh baked cookies & brownies

Iced tea & coffee

*Lunch \$28 per person/dinner \$35 per person*

### **Add on One Item**

*\$5 additional*

Fall off the bone BBQ ribs

Bratwurst

Marinated boneless chicken breast



## *Hors d'oeuvres*

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### *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 @ \$8.50 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*

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### *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 crouete

#### **\$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 @ \$12 each**

**Add your toppings @ \$1.25 each**

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



## *Hors d'oeuvres*

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### *"4 for 10" Hors d'oeuvres Package*

**\$10 per person**

**Choose 4 hors d'oeuvres from the following list to be passed for 1 hour,  
with dinner entrée or buffet only  
(Average four per person)**

#### **COLD**

Asiago and Roma tomato Bruschetta  
Antipasto skewers  
Caprese skewers  
Deviled eggs  
Lavash pinwheels, bite size, assorted  
Phyllo cup shrimp salad  
Prosciutto wrapped asparagus  
Selection of tea sandwiches  
Southwest chicken salad in a phyllo cup  
Smoked salmon pinwheels

#### **HOT**

Assorted quiche  
Assorted pizza bites  
Bacon wrapped water chestnuts  
Barbecue meatballs  
Chicken or beef satay  
Coconut chicken  
Pork pot stickers with plum sauce  
Marinated mushroom caps filled with vegetable salad  
Sesame chicken  
Spinach phyllo triangles  
Stuffed mushrooms with Italian sausage and cheese



# Specialty Stations

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## 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  
*\$11 per person*

#### ROAST TURKEY

Served with turkey gravy and cranberry mayo  
*\$8 per person*

#### DEARBORN SPIRAL GLAZED HAM

Served with assorted mustards  
*\$9 per person*

#### PRIME RIB

Served with au jus and horseradish cream sauce  
*\$17 per person*

#### ROAST PORK LOIN

Served with Kentucky bourbon sauce and pineapple salsa  
*\$9 per person*

#### CORNED BEEF

Served with honey mustard glaze  
*\$12 per person*

## Custom Stations with Dinner Buffet (page 16)

*Without Dinner Buffet – add \$5 per person*

#### 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  
*\$17 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  
*\$17 per person (Chef Attendant Required)*

#### FAJITA STATION

Marinated beef, grilled chicken, peppers, and onion with soft tortillas, guacamole, sour cream and salsa  
*\$16 per person*

#### THE SALAD BAR

Crispy romaine lettuce with assorted condiments, dressings and assorted gourmet salads  
*\$14 per person*

#### SLIDER STATION

Your choice of: mini cheeseburgers with grilled onions, mini Reuben sandwiches, mini French dips with au jus  
*\$18 per person*

#### STROLLING DINNER

Combine any 3 stations for a wonderful strolling dinner  
(50 person minimum applies) - *\$45 per person*



## Dinner Entrée Selections

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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

finished with capers and lemon  
beurre blanc sauce  
*\$33 per person*

#### GRILLED BARBECUE PORK CHOP

12 oz pork chop  
*\$34 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  
*\$34 per person*

#### TRAVERSE CITY CHICKEN

Breast of chicken topped with sun-dried cherries & Boursin cream sauce  
*\$33 per person*

#### APPLE BOURBON PORK LOIN

Slow roasted, sliced pork loin with apple bourbon demi-glace.  
*\$34 per person*

#### SAUTÉED CHICKEN MARSALA

Breast of chicken sautéed with shiitake mushrooms and finished with Marsala wine sauce.  
*\$33 per person*

#### CHICKEN TOSCA

Tosca batter dipped breast of chicken with lemon beurre blanc sauce, capers & parsley  
*\$33 per person*

#### VEGETARIAN PASTA

Sautéed seasonal vegetables tossed with fresh garlic and pesto sauce. Topped with shaved Parmesan cheese  
*\$25 per person*

### Beef

#### SLOW ROASTED NEW YORK STRIP LOIN

Slowly roasted and thinly sliced New York strip loin, topped with a veal demi-glace.  
*\*\*This item requires a minimum of 9 orders.  
\$34 per person*

#### BRAISED SHORT RIB JUS LIÉ

Slow braised and served with natural gravy.  
*\*\*This item requires a minimum of 9 orders.  
\$36 per person*

#### ANGUS FILET OF BEEF TENDERLOIN

Tenderloin cooked to perfection.  
*Market Price*

#### NEW YORK STRIP STEAK

14 oz New York strip, char-grilled and topped with our own zip sauce  
*Market Price*



## Dinner Entrée Selections

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### Seafood

#### PAN SEARED NORWEGIAN SALMON

Pan seared 7 oz filet topped with fresh mango salsa  
*\$35 per person*

#### BROILED LAKE SUPERIOR WHITEFISH

Fresh whitefish broiled traditionally with lemon and tartar sauce.  
*\$31 per person*

#### GRILLED GARLIC SHRIMP SCAMPI

*\$32 per person*

#### FRESH GRILLED SWORDFISH

With mango salsa  
*\$35 per person*

#### MARYLAND STYLE JUMBO LUMP CRABCAKE

Pan seared traditionally with honey mustard sauce. Served with Asian slaw and chef's fresh vegetables.  
*\$36 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  
*\$54 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  
*\$54 per person*

#### PETITE FILET AND NORWEGIAN SALMON

With beurre blanc  
*\$54 per person*



# Dinner Buffets

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## *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 - \$40 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  
New York strip loin with bordelaise sauce  
Traverse City chicken  
Vegetarian pesto pasta

### Sides

#### Vegetable Selections

Glazed baby carrots  
Buttered green beans  
California blend vegetables  
Steamed broccoli  
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.

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### Late Night Food

#### CONEY ISLAND STATION

Hot dogs, chili, onion and all the traditional condiments

*\$10 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

*\$12 per cheese pizza*

*\$1.25 per additional item*

#### “SLIDER” BAR

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

*\$10 per person*

***Late Night Food is an option to supplement the The Grand Club House Buffet.***

### Children's Menu

Chicken Strips, French Fries, with Fruit \$12.95

Grilled Cheese, French Fries, with Fruit \$10.95

Pasta with Marinara Sauce or Butter \$10.95

### Children's Buffet

Chicken Strips, Hot Dogs, French Fries, Fruit, Macaronni & Cheese

*\$18*

*(No Substitutions)*

Add a Hamburger

*\$3*



## 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

*\$6 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 - \$13.00	Domestic Beer - \$4.00
Call Brands - \$7.00	House Wines - \$8.00	Imported Beer - \$5.00
Premium Brands - \$9.00	Pop & Juice - \$2.50	Craft Beer - \$7.00

Liquor "On The Rocks" – additional \$2.00

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 Absolut, Bacardi, Captain Morgan, Tito's, Tanqueray, Jack Daniels, Canadian Club, domestic and Imported beer.  
\$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  
\$21.00 per person

## Pop & Juice Only (5 hours)

Mandatory with no bar  
\$6.00 per person

## Punch

### Non-Alcoholic

(Minimum 3 gallons)  
\$30.00 per gallon

### Alcoholic - Mimosa

(Minimum 3 gallons)  
\$60.00 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. There is a \$1.00 per person fee for the house to cut the cake. 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.

Menu selections with more than one entree will be subject to the following restrictions and policies:

- ❑ For split menu, the host shall be responsible for providing menu cards for each guest specifying their meal selection. These cards are to be placed on the table in front of each place setting in clear view.
- ❑ Any last minute meal changes, if the Chef is able to provide them, will be charged at full price in addition to the guaranteed selections on the contract.
- ❑ Delayed meal service time should be expected for all private functions with a split menu.
- ❑ A final count must be given five (5) 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.
- ❑ No more than twelve (12) people may order from the Ala Carte Menu.

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.

There will be a valet charge of \$50.00 for parties of 50 persons or less. Parties of 50-100 will be charged \$100.00. Parties of 100 + will be charged \$250. This is a club charge, not a valet gratuity.



There will be a \$500.00 charge for Wedding Ceremonies performed on the Club premises with reception.

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

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

### **Room Rental Fees (non-members)**

Ballroom	\$ 500
Ballroom Patio	\$ 500
Fireside Lounge	\$ 250
Dining Room	\$ 250
Dining Room Patio	\$ 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 four hours. All bars must be closed by 11:00 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.

***No confetti is permitted, including in balloons.***

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.

