



Edgewood Country Club

Mitzvah Menu

Edgewood Country Club
8399 Commerce Rd. Commerce, MI 48382

www.edgewoodcountryclub.org

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BREAKFAST BUFFETS

All Breakfast Buffet Packages Are Offered With Chilled Juice, Freshly Brewed Coffee and Teas

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Bagels, and English Muffins
With Assorted Jams, Butter, and Cream Cheese.
Seasonal Fresh Fruit Display with Grapes and Seasonal Berries.
\$14

AMERICAN BREAKFAST BUFFET

Minimum 20 Guests

Assorted Breakfast Pastries, Bagels, and English Muffins
With Assorted Jams, Butter and Cream Cheese
Seasonal Fresh Fruit Display with Grapes and Seasonal Berries
Seasoned Breakfast Potatoes, Blueberry Pancakes
Fluffy Scrambled Eggs, Bacon, and Sausage
\$19

THE ECC BREAKFAST BUFFET

Minimum 25 Guests

Assorted Breakfast Pastries, Bagels, and English Muffins
With Assorted Jams, Butter and Cream Cheese
Seasonal Fresh Fruit Display with Grapes and Seasonal Berries
Seasoned Breakfast Potatoes, Cinnamon French toast, Bacon
Sausage, Eggs Benedict, Fluffy Scrambled Eggs, Cheese Blintzes with Blueberry Sauce
\$22

CHEF PREPARED OMELET STATION

Minimum 20 Guests

Your Guests Can Enjoy a Make to Order Omelet Station in Your Own Room With
An Array of Toppings and Assorted Breads for Toast. Served With Assorted Fruit
Display, Breakfast Potatoes, Bacon, and Sausage
\$22

ENHANCEMENTS

Enhance Any of Your Breakfast Buffets by Adding the Following (All Priced Per Guest)

Specialty Bagels **\$2**
Chef Attended Omelet Station **\$8**
Chef Carved Honey Glazed Ham **\$6**
Classical Smoked Salmon 3-LB, 20-25 Guests **\$120**

The host may offer more than one entrée choice; however, individual place cards must be provided indicating menu selection.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Prices are subject to 19% gratuity and 6% Michigan sales tax.*

LIGHTER FARE BUFFETS

Served with Freshly Brewed Coffee and Tea

SANDWICH BOARD

Minimum of 10 Guests

House Salad with Assorted Dressings, Chef's Soup Du Jour, Fruit Salad and Chips
Your Choice of Three of the Following Protein Options:
Roasted Turkey, Honey Baked Ham, Corned Beef, Chicken Salad, Tuna Salad, Egg Salad
Sliced Tomatoes, Onions, Shredded Lettuce, and Pickles
Sliced American, Cheddar, and Swiss Cheeses
Assorted Breads and Rolls
Appropriate Condiments and Assorted Cookies and Brownies

\$20

ASSORTED WRAPS

Minimum of 10 Guests

House Salad with Assorted Dressings, Chef's Soup Du Jour, Fruit Salad and Chips
Grilled Portobello Mushroom Wrap, Roasted Turkey Wrap, Grilled Pesto Chicken Wrap,
Ham and Swiss Cheese Wrap, Assorted Cookies and Brownies

\$20

EUROPEAN SALAD BAR AND SOUP

Minimum of 30 Guests

Two Handmade Soups of Chef's Choice
Artisan Bread and Roll Display with Olive Tapenade, Flavored Oils, and Whipped Butter
A Seasonal Fruit and Berry Display, Caprese Salad Platter, Grilled Asparagus Display
Assorted Greens, Baby Spinach, and Romaine Lettuce
Grape Tomatoes, English Cucumbers, Shaved Red Onions, Shredded Carrots, Black Olives
Sliced Beets, Artichoke Hearts, Pepperoncini Peppers, Roasted Red Peppers
Gorgonzola, Parmesan, and Shredded Cheddar Cheeses
Herbed Croutons and Honey Glazed Walnuts
Baby Shrimp, Grilled Chicken, Roasted Turkey, Honey Baked Ham, Hard-Boiled Eggs
Ranch, Italian, Balsamic, Caesar, and Pomegranate Vinaigrette
Layered Strawberry Short Cake

\$28

Add Assorted Wraps for an Additional \$5 per Person

LUNCHEON SALAD SELECTIONS

**All Luncheon Salad Selections are offered with Chef's choice of Soup, Rolls, and Butter,
Freshly Brewed Coffee and Teas**

SEASONAL FRESH FRUIT AND BERRY PLATE

Assorted Fresh Seasonal Fruits, Seasonal Berries, Fresh Grapes Served with Your Choice of Cottage Cheese, Chicken, Tuna, or Egg Salad.

\$18

ECC HARVEST

Chopped Romaine Hearts, Mandarin Oranges, Grapes, Raspberries, Candied Walnuts, Crumbled Blue Cheese, and Raspberry Vinaigrette.

\$17

MEDITERRANEAN BABY SPINACH

Crisp Baby Spinach, Roasted Red Peppers, Marinated Artichoke Hearts, Grape Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Goat Cheese, and Balsamic Vinaigrette.

\$17

VELENCIA ORANGE AND BRIE

Artisan Spring Mix of Greens Topped with Valencia Orange, Imported Brie Cheese, Fresh Strawberries and Red Onions, Drizzled with Pomegranate Vinaigrette.

\$18

INSALATA CAPRESE

Layers of Vine-Ripened Tomatoes, English Cucumbers, and Fresh Mozzarella Cheese Served Over a Bed of Mescaline Greens, Drizzled with Extra Virgin Oil, Aged Balsamic Vinegar Glaze and Fresh Basil

\$17

CAESAR

Chopped Hearts of Romaine, Parmesan Cheese Ribbons, and Herbed Croutons, Tossed in a Classical Caesar Dressing, Garnished with Grape Tomatoes, and Shaved Red Onions.

\$14

SALAD TOPPINGS

Herb Grilled Chicken **\$6**

Flame Grilled Salmon **\$9**

Grilled Sirloin Steak **\$9**

PLATED LUNCHEON SELECTIONS

**Offered with Your Choice of Chef's Soup Cup or Artisan Garden Salad, Rolls and Butter, Served with Chef's Choice of Appropriate Accompaniments.
Freshly Brewed Coffee and Tea**

FILET MIGNON

Six Ounce Choice Center Cut, Butter Seared and Served with Roasted Mushrooms and Port Wine Veal Demi-Glace. **\$40**

STEAK TIPS MARSALA

Sautéed Tender Bites of Steak with Portobello Mushrooms and Red Onions In a Marsala Sauce. **\$28**

CHICKEN MARSALA

Sautéed Chicken Breast with an Array of Sautéed Wild Mushrooms in a Florio Marsala And Thyme Truffle Butter Sauce. **\$27**

PORK TENDERLOIN MADEIRA

Mustard and Rosemary Crusted, Pan-Roasted Topped with Sun-Dried Cherries and Caramelized Apples in a Madeira Wine and Honey Glaze. **\$28**

VEGETABLE WRAPPED WHITE FISH

White Fish in a Blanket of Julienne Seasonal Vegetables, Broiled in Olive Oil and Lemon Juice, Drizzled with Thyme and Oven Roasted Tomato Broth. **\$28**

PEPPERED SIRLOIN STEAK

Pepper Crusted and Pan-Roasted Served with Caramelized Red Onions, Laced with a Cognac Mustard Cream Sauce. **\$29**

CHICKEN LANGASTINO

Lightly Floured and Sautéed Boneless Breast of Chicken Topped with Sautéed Langastino Lobster, Laced with a Creamy Lobster and Sherry Veloute. **\$24**

CHICKEN PICCATA

Lightly Floured and Sautéed, Topped with a Lemon Artichoke and Caper Sauce **\$27**

SALMON POMODORO

Slow roasted Fresh Filet of Salmon Topped with Diced Tomatoes, Green Onions, Roasted Garlic, Fresh Basil, and Lemon Juice. **\$28**



The host may offer more than one entrée choice; however, individual place cards must be provided indicating menu selection. Prices are Subject to 19% Gratuity and 6% Michigan sales tax.

PLATED LUNCHEON SELECTIONS

**Offered with Your Choice of Chef's Soup Cup or Artisan Garden Salad, Rolls and Butter, Served with Chef's Choice of Appropriate Accompaniments.
Freshly Brewed Coffee and Tea**

SOLE ALA RITZ

A Filet of Sole, Breaded in Crushed Ritz Crackers and Pan-Fried, Topped with Toasted Almonds and a Lemon Basil Butter Sauce. **\$27**

PORTOBELLO PROVENCAL

Large Portobello Mushrooms Stuffed with Sautéed Mushrooms, Onions, and Seasonal Vegetables in a Tomato Sauce with Garlic and Fresh Herbs, Topped with Asiago Cheese. **\$25**

SPINACH FLORENTINE RAVIOLI

Spinach and Cheese Stuffed Jumbo Ravioli, Served with Palomino Sauce. **\$25**

CHICKEN OR SHRIMP ALFREDO

Mama Mucci's Fettuccine Noodles Tossed in a Classic Creamy Parmesan and Garlic Sauce, Prepared with Your Choice of Chicken or Shrimp. **\$19**

LUNCHEON BUFFET

Served with Freshly Brewed Coffee and Tea, Served with Assorted Rolls and Butter

SALADS AND DISPLAYS

Artisan Garden Salad Bowl with Assorted Toppings and Dressings, Seasonal Fresh Fruit and Berries

ENTREES

PEPPERED SIRLOIN STEAK

Pepper Crusted and Pan-Roasted Served with Caramelized Red Onions, Laced with a Cognac Mustard Cream Sauce.

CHICKEN PICCATA

Lightly Floured and Sautéed, Topped with a Lemon Artichoke and Caper Sauce

STRIPED BASA ALA RITZ

A Filet of Striped Basa Fish, Breaded in Crushed Ritz Crackers and Pan-Fried, Topped with Toasted Almonds and a Lemon Basil Butter Sauce.

Green Beans & Roasted Red Potatoes
Assorted Cookies and Brownies

\$25

COMPOSE YOUR OWN BUFFET

Minimum 30 Guests

Served With Freshly Brewed Coffee and Teas. Assorted Rolls and Butter and Chefs Choice of Accompaniments to Match Your Entrée Selection

GREEN SALADS

** Pick One **

Artisan Garden Salad Bowl with Assorted Toppings and Dressings

Caesar Salad with Parmesan and Croutons

Michigan Harvest Salad

****Add More Green Salads to Your Buffet for an Additional \$2 Per Salad Per Person****

Specialty Displays

Pick Two

Insalta Caprese

Vine Ripened Tomatoes, Fresh Mozzarella, Basil,
Extra Virgin Olive Oil and Balsamic Glaze.

Trio Of Roasted Mushrooms

Baby Portobello in Pesto, Shiitake in
Sun-Dried Tomato Oil and Garlic Roasted
Button Mushrooms.

Grilled Asparagus and Roasted Red Peppers

Toasted Walnuts, Gorgonzola Cheese, Shaved Red
Onions and Raspberry Vinaigrette.

Marinated and Roasted Market Vegetables

Eggplant, Zucchini, Yellow Squash, Asparagus
Onions, Carrots, and Roma Tomatoes.

****Add More Salads to Your Buffet for an Additional \$3 Per Salad Per Person****

ENTRÉE

Choice of Three

Peppered Sirloin Steak Tips

Marsala Chicken Florio

Chicken Piccata

Spinach Florentine

Salmon Pomodoro

Sole Ala Ritz

Vegetable Wrapped Sole

Portobello Provencal

****Add More Entrees to Your Buffet for an Additional \$3 Per Entrée Per Person****

ASSORTED DESSERTS

Lunch Buffet

\$29

Dinner Buffet

\$29



CHILDREN'S BUFFET

All of our kid's party choices include the following

House Salad with Assorted Dressings

Fresh Seasonal Fruit and Berries

Pitchers of Pop or Lemonade

Choice of Three

CHICKEN TENDERS

Served with Ranch, BBQ, Honey Mustard, and French Fries

ALL BEEF HOT DOG

Served with Appropriate Condiments and French Fries

BURGER BAR

Served with Appropriate Condiments and French Fries

MACARONI AND CHEESE

Served with Bread Sticks

PASTA WITH SAUCES

Served with Bread Sticks and Mariana Sauce

CHEESE OR PEPPERONI PIZZA

Served with Bread Sticks

You May Add a Fourth Choice for \$3.00 Per Person

Kids Thirteen and Under

\$18



CHEF ATTENDED BBQ PICNIC

*Chef Attended, Minimum 40 Guests, Served with Freshly Brewed Coffee and Tea.
All Chef Attended BBQ Events will be Charged \$100 Per Chef and \$100 Set-up and Teardown fee.*

SALADS

Salad Bowl with Assorted Toppings and Dressings, Fresh Mozzarella and Vine Ripened Tomato Display, Seasonal Fresh Fruit and Berry Display, Watermelon Wedges, Potato Salad, and Coleslaw

OFF THE GRILL

Choice of Three Items

Grilled BBQ Chicken/ BBQ Saint Louis Ribs/ Peppered Sirloin Steak/ Peach BBQ Sole

Roasted Potato Medley

Corn on the Cob

Assorted Fruit Pies, Cookies, and Brownies

\$34

BARBECUE ON THE TERRACE

*Chef Attended, Minimum 40 Guests, Served with Freshly Brewed Coffee and Tea.
All Chef Attended BBQ Events will be charged \$100 Per Chef and \$100 Set-up and Teardown fee.*

SALADS

Salad Bowl with Assorted Toppings and Dressings
Watermelon Wedges / Potato Salad / Coleslaw

OFF THE GRILL

Half Pound Burgers Served with the appropriate accompaniments

Lemon Grilled Chicken Breast Served with a Roasted Garlic and lemon Aioli

All Beef Hot Dogs Served with the Appropriate Accompaniments

Corn on the Cob / Baked Beans

Assorted Fruit Pies, Cookies, and Brownies

\$24

STROLLING STATIONS

****Minimum 30 Guest* Minimum 3 stations****

BOUNTIFUL PASTA STATION

Pastas –Penne, Cheese Tortellini
Sauces -Marinara, Bolognese, Alfredo
Parmesan and Red Peppered Flakes
Garlic Rolls

\$13



ASIAN STATION

Chicken Lettuce Wraps
Asian Beef Satays
Vegetable Spring Rolls
Sesame Noodle Boxes

\$13



SOUTHWEST STATION

Sliced Grilled Chicken
Grilled Flank Steak Strips
Black Beans and Rice
Warm Flour Tortillas
Three Cheese Quesadillas
Toppings

\$15



BEST of BBQ STATION

Pulled Pork
Beef Brisket
BBQ Chicken
Chilled Pasta Salad
Cole Slaw
Rolls
Toppings & Sauces

\$14

STROLLING STATIONS CONTINUED...

American Station

Half Pound Burgers
All Beef Hot Dogs
Grilled Chicken Breast
Chicken Wings
French Fries
Toppings
\$15



GOURMET MACARONI & CHEESE STATION

Mama Mucci's Pasta Topped With Four Cheese Sauce
\$7

BAKED POTATO BAR

Jumbo Baked Idaho Potatoes
Assorted Toppings
\$6

SALAD STATION

Artisan Salad Bowl
Harvest Salad
Italian Pasta Salad
\$10



CONEY/SLIDERS STATION

Coney's with appropriate Toppings
Chili
Beef Sliders
Pulled Pork Sliders
French Fries
\$15

ITALIAN BUFFET

*Minimum 30 Guest
Served with Freshly Brewed Coffee and Tea*

SALADS

Classical Caesar Salad Served with a Creamy Parmesan Dressing
Fresh Mozzarella and Vine Ripened Tomato Display
Artichoke, Asparagus, and Roasted Red Pepper Salad

Rosemary and Herb Focaccia Bread and Italian Rolls
With Flavored Oil and Butter

ENTREES

Chicken Picatta in an Artichoke Lemon Sauce
Italian Meatballs in a Tomato Sauce
Zucchini and Yellow Squash Medley
Three Cheese Tortellini and Penne Pasta
Classic Alfredo, Marinara, and Pesto Sauce
Sun-Dried Tomatoes, Parmesan and Roasted Garlic Cloves

Mini Cannoli's and Tiramisu

LUNCH BUFFET
\$26

DINNER BUFFET
\$32



PLATED DINNER SELECTIONS

Offered with Your Choice of Chef's Soup Cup or Artisan Garden Salad, Rolls and Butter, Served with Chef's Choice of Appropriate Accompaniments. Freshly Brewed Coffee and Tea

SALMON POMODORO

Slow Roasted Fresh Filet of Salmon
Topped with Diced Tomatoes, Green Onions, Roasted Garlic, Fresh Basil, & Lemon Juice. **\$34**

CHICKEN EN CROUTE

Sautéed Chicken Breast Baked in a Flaky Puff Pastry with Herbed Goat Cheese and Roasted Red Peppers
Served with Roasted Red Pepper Cream. **\$29**

CHICKEN PICCATA

Lightly Floured and Sautéed, Topped with a Lemon Artichoke and Caper Sauce. **\$27**

PORTOBELLO PROVENCAL

Large Portobello Mushrooms Stuffed with Sautéed Mushrooms, Onions, and Seasonal Vegetables in a Tomato Sauce with Garlic And Fresh Herbs, Topped with Asiago Cheese. **\$25**

PORK TENDERLOIN MADEIRA

Mustard and Rosemary Crusted, Pan Roasted
Topped with Sun-Dried Cherries and Caramelized Apples in a Madeira Wine And Honey Glaze. **\$28**

NEW YORK STRIP

Twelve Ounce, Char-Grilled and Served With Zip Sauce. **\$44**

CHICKEN LANGASTINO

Lightly Floured and Sautéed Boneless Breast Of Chicken Topped with Sautéed Langastino Lobster, Laced with a Creamy Lobster and Sherry Veloute. **\$28**

CHICKEN MARSALA

Sautéed Chicken Breast with Array of Sautéed Wild Mushrooms, in a Florio Marsala and Thyme Truffle Butter Sauce. **\$27**

VEGETABLE WRAPPED WHITEFISH

Whitefish in a Blanket of Julienne Seasonal Vegetables, Broiled in Olive Oil & Lemon Juice Drizzled with Thyme and Oven Roasted Tomato Broth. **\$28**

SOLE ALA RITZ

A Filet of Sole, Breaded in Crushed Ritz Crackers and Pan-Fried, Topped with Toasted Almonds and Lemon Basil Butter Sauce. **\$27**

FILET MIGNON

Eight Ounce Choice Center Cut, Butter Seared and Served with Roasted Mushrooms and Port Wine Veal Demi-Glace. **\$44**

SPINACH FLORENTINE RAVIOLI

Spinach and Cheese Stuffed Jumbo Ravioli
Served with Palomino Sauce. **\$25**

CHICKEN OR SHRIMP ALFREDO

Mamma Mucci's Fettuccine Noodles Tossed in a Classic Creamy Parmesan and Garlic Sauce
Prepared with your choice of Chicken or Shrimp **\$26**

PEPPERED SIRLOIN STEAK

Pepper Crusted and Pan-Roasted Served with Caramelized Red Onions, laced with a Cognac Mustard Cream Sauce. **\$29**

Duet Dinner Selections

Five Ounce Filet Mignon & A Four Ounce Portion of Any of our Fish Dishes **\$44**

Five Ounce Filet Mignon & A Four Ounce Portion of Any of our Chicken Dishes **\$42**

APPETIZER DISPLAYS

Priced Per Guest Unless Otherwise Specified, Based on One Hour of Service

INTERNATIONAL CHEESE SELECTION

Assortment of Imported and Domestic Cheeses Served with Gourmet Crackers. **\$4**

FRESH MOZZARELLA AND VINE RIPENED TOMATO

Vine-Ripened Tomatoes, English Cucumbers, Fresh Mozzarella, Basil, Extra Virgin Olive Oil And Balsamic Glaze. **\$4**

GRILLED ASPARAGUS & ROASTED RED PEPPER

Toasted Walnuts, Gorgonzola Cheese, Shaved Red Onions and Raspberry Vinaigrette. **\$4**

MARINATED & ROASTED MARKET VEGETABLES

Eggplant, Zucchini, Yellow Squash, Asparagus Red Onion, Carrots, and Roma Tomatoes. **\$5**

BLACK & BLUE BISTRO TENDERLOIN

With Herb Onion Salad, Capers, Horseradish, Whole Grain Mustard, and Toasted Mini Bagels. **\$6**

BRIE CHEESE EN CROUTE

Wrapped with Fresh Raspberry Preserve, Served With Grapes, Fresh Berries, and Gourmet Crackers **\$90 5-lb wheel, 35 guests**

APPLE CIDER AND THYME POACHED SALMON

With Hard-Boiled Eggs, Capers, Diced Onions Whole Grain Mustard and Mini Bagels.

\$120 3lb, 20-25 guests

SLICED TENDERLOIN OF BEEF

With Herb Onion Salad, Capers, Horseradish Whole Grain Mustard and Mini Brioche.

\$250 4lb, 30 guests

SEASONAL FRESH FRUIT & BERRIES

With a Vanilla Bean Yogurt Dip. **\$4**

MARKET VEGETABLE CRUDITÉS

Served with a Vegetable Herb Dip. **\$3**

MEDITERRANEAN PLATTER

Hummus, Baba Ghannoush, Stuffed Grape leaves, Tabbouleh, Assorted Olives and Pita Bread. **\$5**

TRIO OF ROASTED MUSHROOMS

Baby Portobello in Pesto, Shiitake in Sun Dried Tomato Oil and Garlic Roasted Button Mushrooms. **\$5**

ARTICHOKE AND CRABMEAT DIP

In and Herbed Cream Cheese Blend Served with Sliced Baguettes. **\$6**

RARE CAJUN SEARED AHI TUNA

With Pickled Ginger, Wasabi, Teriyaki and Green Onion Sesame Slaw. **\$8**

CLASSICAL SMOKED SALMON

With Hard-Boiled Eggs, Capers, Diced Onions, Whole Grain Mustard And Mini Bagels.



APPETIZERS

HORS D'OEUVRES

Tempura Fried Chicken Tenderloin
 Blue Cheese Stuffed Mushrooms
 Cocktail Frank Wrapped Puff Pastry
 Coconut Chicken Tenders
 Vegetable Spring Rolls
 Assorted Mini Pizzas
 Barbecue Meatballs
 Chicken Quesadilla
 Chicken Sates
 Mini Quiches
 Spanakopita

\$24 per dozen or \$9.95 for choice of 3



HAND MADE CANAPÉS

Basil Bruschetta
 Beef Tenderloin
 Smoked Salmon
 Asiago Portobello

\$28 per dozen



SPECIALTY HOUSE APPETIZERS

Mini Chicken Wellingtons
 Mini Beef Wellingtons
 Beef Tenderloin Sates
 Poke Tuna Spoons
 Petite Filets Oscar

\$48 per dozen

SPECIALTY SHELLFISH APPETIZERS

New Zealand Green Lip Mussels
 Bacon Wrapped Scallops
 Jumbo Shrimp Cocktails
 Coconut Fried Shrimp
 Petite Crab Cakes
 Crab Rangoon
 Oysters Rockefeller
 Crab Claws

\$48 per dozen



ALA CARTE

To Enhance Your Meal, We Suggest the Following Selections for an Additional Fee

REFRESHMENTS

Freshly Brewed Coffee, or Hot Tea **\$2.50 per Guest**

Bottled Water **\$2 Each**

Milk **\$2 Each**

Assorted Soft Drinks **\$2.50 Each**

Assorted Chilled Juices **\$3.50 per Guest**

SNACKS

Assorted Mini Muffins, Danish, or Croissants **\$24/Dozen**

Bagels with Cream Cheese **\$24/Dozen**

Assorted Cookies **\$18/Dozen**

Chocolate Brownies **\$24/Dozen**

Chocolate Covered Strawberries **\$36/Dozen**

Assorted Fruit Yogurts **\$3 Each**

Assorted Whole Fruit **\$2 Each**

Assorted Candy Bars **\$3 Each**

Potato Chips or Pretzels **\$2/Guest**

Jumbo Warm Pretzels with Cheese **\$4 Each**

Tortilla Chips with Salsa and Guacamole **\$5 Guest**

Goldfish **\$2 Guest** | *Mixed Nuts* **\$3 Guest**



BEVERAGE SERVICE

Punch Selections (Priced Per Gallon, Each Gallon Serves 30)

FRUIT PUNCH \$45.00

CHAMPAGNE PUNCH (Or Mimosas) **\$60.00**

FRUIT PUNCH WITH ALCOHOL \$75.00

FOUNTAIN SODA \$2 per Person

BOTTLED LIQUOR

List Also Includes For Making Mixed Drinks (ex. Coffee Brandy, Schnapps)

Prices Include Mixes, Set Up and Bartender Service

SUPER PREMIUM BRANDS \$115 per Bottle or \$36 per Person (4 Hour Bar) – Additional Hour \$4 PP

Belvedere	Johnny Walker Black	Knob Creek	Grey Goose
Bushmills	Woodford Reserve	Bombay Sapphire Gin	Crown Royal

Approximately \$7 per Drink

PREMIUM BRANDS \$92.50 per Bottle or \$29 per Person (4 Hour Bar) – Additional Hour \$3 PP

Absolute	Dewar's	Christian Brother's	Myer's Rum	Kahlua
Crown Royal	Jack Daniel's	Johnny Walker Red	Tanqueray Gin	

Approximately \$6 per Drink

CALL BRANDS \$52.50 per Bottle or \$24 per Person (4 Hour Bar) – Additional Hour \$2 PP

Smirnoff	Jim Beam	Southern Comfort	Canadian Club	Café Lolita
Gordon's Gin	St. Charles Brandy	Bacardi Rum	Captain Morgan	
	V.O. Whiskey	Lauders Scotch		

Approximately \$5 per Drink

BEVERAGE SERVICE

ADDITIONAL BEVERAGE OPTIONS

WINES (1.5 LITER) ALL MAJOR VARIETIES | **\$40 (8-9 Glasses per Bottle)**

J. ROGET'S DRY CHAMPAGNE | **\$25 (Bottle)**

BEER AND WINE BAR | **\$17.50 per Person**

CASH BAR AVAILABLE (\$125 Bartender Fee)

Soft Drinks	\$2
Beer	\$5
Craft Beer	\$6
Mixed Drinks	\$7
Wine	\$8
Premium (Wine or Liquor)	\$9
Extra Premium (Wine/Liquor)	\$11



EDGEWOOD COUNTRY CLUB

PRIVATE EVENT POLICIES AND PROCEDURES

The Management and Staff of Edgewood Country Club feel that the experience you have with us should be special. We assure you that our excellent food and professional, friendly service will meet and exceed your expectations. We are dedicated to keeping these goals and making your function a great success.

Menu and party arrangements shall be completed three weeks in advance of the party date, with a projected number of guests at that time. The guaranteed number of persons to be served is due 72 hours prior to the function. All food and beverages must be purchased directly through Edgewood Country Club, except for specialty cakes (.50 per person cake cutting fee applies). Due to health and insurance standards, food may not be taken out of the facility after it has been prepared and served.

Advance deposit is required to reserve the banquet facilities.

- Parties of 125 or more require a \$500 deposit
- Smaller parties require a \$100 deposit
- Deposits are NON-refundable 90 days prior to event
- A 19% Gratuity and 6% Sales tax will automatically be added to all food and beverage items

Deposits will be deducted from final bill. If you cancel your event, your deposit will not be refunded unless date is refilled 90 days prior to your engagement. Visa and MasterCard are accepted with a 3 ½% convenience fee added to the bill.

A setup/cleanup fee is associated with the banquet facilities, \$350.00 for the Banquet Room, \$125 for the Fireside Room and \$25.00 for the Board Room. Any banquets booked for the month of December will incur a \$1 surcharge per person for the decorations we add to the club for the Holiday Season.

Rooms and Capacity: Note: Capacity may vary due to room setup

Board Room	up to 16 people	Banquet Room without dance floor	up to 280 people
Fireside Room	up to 75 people	Banquet Room with dance floor	up to 250 people
Extended Patio	up to 50 people	Extended Patio and Fireside	up to 125 people
Board Room and Fireside	up to 90 people		

Parking attendants are optional. Rates are as follows:

- \$50.00 for up to 50 people / \$75.00 for over 50 people

Coat Check is mandatory in December and optional the remainder of the season, the rates are as follows: \$35.00 for under 50 people / \$50.00 for over 50 people. Parking attendant and coat check gratuities are not included. Gratuities are the responsibility of the individual guests. If you would like to see to it that your guests don't feel obligated to tip, an inclusive charge (\$1 per person) can be arranged.

Audio / Video Equipment and other Amenities

Projector and Screen \$50.00 / Flip Chart \$10 / Portable TV monitor \$10

Linen and Other: Floor Length white \$10 per table / specialty cloths \$10-\$20 per table / specialty napkins from \$.50 per napkin

We have microphones, podiums, projector cart, easels, wireless internet and microphone stand available at no charge. We have limited quantities of audio / video equipment – please make sure to reserve equipment when booking the event.

Please Note: Edgewood Country Club reserves the right to refuse service of alcoholic beverages to any person appearing intoxicated. Anyone under the age of 21 will be refused alcoholic beverage service under the State Of Michigan Law. We will check identification, No consumption by band, DJ, or photographer is allowed. Dinner is served to band, DJ, videographer/photographer, only when authorized by and paid for by client.

The person or persons booking the function will be responsible for their guest's conduct even after they have left the function. They are also responsible for any damages incurred by guests of the function. Edgewood Country Club will not assume any responsibility for loss or damage of any merchandise or articles left at the Club during or following any function.

In reviewing all menus, if there is a particular selection not featured, please feel free to ask and we will do our best to accommodate your requests. We look forward to making your event successful.

All events can be arranged by calling:

Kevin Tyrrell, Clubhouse Manager

Phone (248)363-7112 – kevin.tyrrell@edgewoodcountryclub.org

