



# *Edgewood Country Club*

## *Banquet Menu*

### **Edgewood Country Club**

8399 Commerce Rd, Commerce, MI 48382

[www.edgewoodcountryclub.org](http://www.edgewoodcountryclub.org)

Contact Catering Director Justin Jones (248)-363-7112

[justin.jones@Edgewoodcountryclub.org](mailto:justin.jones@Edgewoodcountryclub.org)



# 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.  
**\$15**

## 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  
Pancakes  
Fluffy Scrambled Eggs  
Bacon and Sausage  
**\$22**

## 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  
Fluffy Scrambled Eggs  
Bacon and Sausage  
Egg Benedict  
**\$24**

## CHEF PREPARED OMELET STATION

**Minimum 20 Guests**

Your Guests Can Enjoy a Made 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.  
**\$28**

**\$150 Chef Attendee Fee Per Station, Over 30 Guests Requires 2 Chef Attendee**

Add a side of smoked salmon 3-lb, 20 to 25 guests **\$145**

Ask your server about menu items that are cooked to order or served raw.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



# LUNCHEON SALAD SELECTIONS

All Luncheon Salad Selections Are Offered with Chef's Choice Soup, Rolls and Butter  
Freshly Brewed Coffee and Teas

## SEASONAL FRUIT AND BERRY PLATE

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

**\$20**

## THE CLUB WEDGE

Iceberg Wedge, Hard-Boiled Egg, Bacon Bits, Grape Tomatoes, Red Onions, Cucumbers  
And Blue Cheese Dressing.

**\$19**

## ECC. HARVEST

Spring Mix, Mandarin Oranges, Grapes, Raspberries, Candied Walnuts, Crumbled Blue Cheese  
And Raspberry Vinaigrette.

**\$19**

## 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.

**\$18**

## SALAD TOPPINGS

**Herb Grilled Chicken \$6**

**Flame Grilled Salmon \$12**

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# 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 Teas

## **FILET MIGNON**

Six Ounce Certified Angus Beef, Flame-Grilled Served with Red Wine Veal Demi.  
**\$39**

## **NEW YORK STRIP**

Ten Ounce Certified Angus Beef, Flame-Grilled, Topped with Zip Sauce.  
**\$34**

## **CHICKEN GRAND TRAVERSE**

Rosemary Marinated and Flame-Grilled, Topped with Sun-Dried Cherries, Grapes  
Served in a Natural Chicken Jus.  
**\$24**

## **CHICKEN MARSALA**

Lightly Floured and Sautéed Chicken Breast, Topped with A Marsala Mushroom Sauce.  
**\$24**

## **CHICKEN PICCATA**

Lightly Floured and Sautéed, Topped with A Lemon Artichoke and Caper Sauce.  
**\$24**

## **SALMON POMODORO**

Slow Roasted Fresh Filet of Salmon Topped with Diced Tomatoes, Green Onions,  
Roasted Garlic, Fresh Basil and Lemon Juice.  
**\$29**

## **VEGETABLE WRAPPED WALLEYE**

Walleye Filet in A Blanket of Julienne Seasonal Vegetables, Broiled in Olive Oil and Lemon Juice,  
Drizzled with Thyme and Oven Roasted Tomato Broth.  
**\$27**

## **SPINACH FLORENTINE RAVIOLI**

Spinach and Cheese Stuffed Jumbo Ravioli, Served with Palomino Sauce.  
**\$22**

Ask your server about menu items that are cooked to order or served raw.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



# 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  
Roasted Turkey, Honey Baked Ham, Tuna Salad  
Sliced Tomatoes, Onions, Shredded Lettuce and Pickles  
Sliced American, Cheddar and Swiss Cheeses  
Assorted Breads  
Appropriate Condiments.  
Assorted Cookies and Brownies  
**\$23**

## ASSORTED WRAPS

\*Minimum of 10 Guests

House Salad with Assorted Dressings, Chef's Soup Du Jour, Fruit Salad and Chips  
Roasted Turkey Wrap, Grilled Chicken Caesar Wrap, Ham and Swiss Cheese Wrap,  
Assorted Cookies and Brownies  
**\$23**

## ECC SOUP AND SALAD BAR

\*Minimum of 30 Guests

Two Homemade Soups of Chef's Choice, Dinner rolls  
A Seasonal Fruit and Berry Display, Grilled Asparagus Display  
Assorted Greens  
Grape Tomatoes, English Cucumbers, Shaved Red Onions, Shredded Carrots, Black Olives,  
Sliced Beets, Pepperoncini Peppers, Garbanzo beans  
Strawberries, Sun-Dried Cherries, Mandarin Oranges,  
Gorgonzola, Parmesan and Shredded Cheddar Cheeses  
Herbed Croutons and Honey Glazed Walnuts  
Grilled Chicken, Roasted Turkey, Hard-Boiled Eggs  
Ranch, Italian, Balsamic, and Caesar dressing  
Cookies and Brownies  
**\$29**

Ask your server about menu items that are cooked to order or served raw.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



# 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 Teas

## FILET MIGNON

Eight Ounce Certified Angus Beef, Flame-Grilled Served with  
Port Wine Veal Demi-Glace.

**\$49**

## NEW YORK STRIP

Twelve Ounce Certified Angus Beef, Flame-Grilled, Topped with Zip Sauce.

**\$47**

## CHICKEN GRAND TRAVERSE

Rosemary Marinated and Flame-Grilled, Topped with Sun-Dried Cherries, Grapes  
Served in a Natural Chicken Jus.

**\$32**

## CHICKEN MARSALA

Lightly Floured and Sautéed Chicken Breast, Topped with A Marsala Mushroom Sauce.

**\$32**

## CHICKEN PICCATA

Lightly Floured and Sautéed, Topped with A Lemon Artichoke and Caper Sauce.

**\$32**

## SALMON POMODORO

Slow Roasted Fresh Filet of Salmon Topped with Diced Tomatoes, Green Onions,  
Roasted Garlic, Fresh Basil and Lemon Juice.

**\$39**

## VEGETABLE WRAPPED WALLEYE

Walleye Filet in A Blanket of Julienne Seasonal Vegetables, Broiled in Olive Oil and Lemon Juice,  
Drizzled with Thyme and Oven Roasted Tomato Broth.

**\$36**

## SPINACH FLORENTINE RAVIOLI

Spinach and Cheese Stuffed Jumbo Ravioli, Served with Palomino Sauce.

**\$28**

## DINNER DUET

6-oz Filet Mignon Paired With 6-oz Chicken or Fish from our Dinner Selections Above.

**\$52**

Ask your server about menu items that are cooked to order or served raw.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



# COMPOSE YOUR OWN BUFFET

Minimum 30 Guests

Served with Freshly Brewed Coffee and Teas, Assorted Rolls and Butter  
And Chef's Choice of Accompaniments to Match Your Entrée Selections

## GREEN SALADS

*Pick One*

**Artisan Garden Salad Bowl with Assorted Dressings**

**Michigan Harvest Salad Bowl**

**Caesar Salad Bowl**

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

## SPECIALTY DISPLAYS

*Pick Two*

**Assorted Seasonal Fruits**

Honeydew, Cantaloupes, Pineapple, Grapes and Seasonal Berries.

**Insalata Caprese**

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

**Grilled Asparagus and Roasted Red Pepper**

Toasted Walnuts, Gorgonzola Cheese, Shaved Red Onions and Balsamic Vinaigrette

## ENTRÉE

*Choice of Three*

**Grilled Tender Steak Medallions**

**Grilled Chicken Marsala**

**Grilled Chicken Piccata**

**Roasted Salmon Pomodoro**

**Vegetable Wrapped Walleye**

**Spinach Florentine Ravioli**

\*Add More Entrees to Your Buffet for an Additional \$5 per Entrée per Person

**Assorted Desserts**

Cookies, Brownies and Chef's Choice Cakes and Pies.

**Lunch Buffet**

**\$39**

**Dinner Buffet**

**\$49**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness  
Prices are subject to 20% gratuity and 6% Michigan sales tax.



# APPETIZER DISPLAYS

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

## **INTERNATIONAL CHEESE SELECTION | \$6**

An Assortment of Imported and Domestic Cheeses Served with Gourmet Crackers

## **SEASONAL FRESH FRUITS | \$6**

With Fresh Grapes and Seasonal Berries.

## **MARKET VEGETABLE CRUDITÉS | \$5**

Served with A Vegetable Herb Dip.

## **FRESH MOZZARELLA AND VINE RIPENED TOMATO | \$6**

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

## **GRILLED ASPARAGUS AND ROASTED RED PEPPER | \$8**

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

## **MARINATED AND ROASTED MARKET VEGETABLES | \$7**

Zucchini, Yellow Squash, Asparagus, Red Onions, Carrots and Mushrooms.

## **RARE CAJUN SEARED AHI TUNA | \$12**

With Pickled Ginger, Wasabi and Teriyaki.

## **BRIE CHEESE EN CROÛTE | \$100 5-lb wheel, 35 guests**

Wrapped with Fresh Raspberry Preserve, Served with Grapes, Fresh Berries, And Gourmet Crackers.

## **CLASSICAL SMOKED SALMON | \$145 3-lb, 20 to 25 guests**

With Hard-Boiled Eggs, Capers, Diced Onions, Whole Grain Mustard and Toast Points.





# HORS D'OEUVRES

Tempura Fried Chicken Tenderloin\*  
Vegetable Spring Rolls\*  
Assorted Flatbreads\*  
Barbecue Meatballs  
Chicken Quesadilla  
Crab Rangoons\*  
Cocktail Franks  
Chicken Sates\*  
Mini Quiches\*  
Spanakopita\*

*\$29 per dozen*

## SPECIALTY SHELLFISH

### APPETIZERS

Jumbo Shrimp Cocktail  
Petite Crab Cakes  
Oysters Rockefeller

*\$54 per dozen*

## SPECIALTY HOUSE

### APPETIZERS

Lamb Chops Lollipops  
Beef Tenderloin Sates  
Poke Tuna Spoons\*

*\$54 per dozen*

\*Suitable for Butler Passed



# ALA CARTE

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

## REFRESHMENTS

Freshly Brewed Coffee, or Hot Tea	\$3.50 per guest
Bottled Water	\$2 Each
Milk	\$2 Each
Assorted Soft Drinks	\$3 Each
Assorted Chilled Fruit Juices	\$4 per guest

## SNACKS

Assorted Breakfast Pastries	\$30/Dozen
Bagels with Cream Cheese	\$30/Dozen
Assorted Cookies	\$26/Dozen
Chocolate Brownies	\$26/Dozen
Assorted Candy Bars	\$4/Each
Potato Chips or Pretzels	\$3/Guest
Jumbo Warm Pretzels with Cheese Sauce	\$5/Each
Goldfish	\$2/Guest
Mixed Nuts	\$5/Guest

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness  
Prices are subject to 20% gratuity and 6% Michigan sales tax.*



# LUNCH AND DINNER ACCOMPANIMENTS

Our Chef Will Pick the Most Seasonable and Suitable Accompaniments  
To Go with Your Entrée Selections

You Are Always Welcome to Enhance Your Meal with Any of the Following Creations

## PLATED SALAD SELECTIONS

Caesar Salad  
ECC. Harvest Salad  
\$5

## SPECIALTY SOUPS

Truffled Cream of Mushroom  
Vegetable Minestrone  
\$5

## STARCH SELECTIONS

Twice Baked Potatoes  
Truffled Au Gratin Potatoes  
Mushroom Risotto  
\$5

## VEGETABLE SELECTIONS

Asparagus and Red Pepper  
Balsamic Brussels Sprouts  
Green-Top Baby Carrots  
\$5

## MINI DESSERT EXTRAVAGANZA

Assorted Mini Individual Bite Size Desserts  
Chocolate Dipped Strawberries, Hand-Made Cannolis  
Mini Cheese Cakes and Chocolate Mousse Cups  
\$18

## DESSERT SELECTIONS

Chocolate Mousse and Berries  
Cheese Cake with Fresh Berries  
Sander's Hot Fudge Cream Puff  
Chocolate Lover's Mousse Cake  
Flourless Chocolate Decadence  
Strawberry Cream Shortcake  
Grand Marnier Berries  
Tiramisu  
\$10



# BRIDAL OR BABY SHOWER

Offered with Chilled Juice, Freshly Brewed Coffee and Teas

**Minimum 20 Guests**

## **BUFFET**

Seasonal Fresh Fruit Display with Grapes and Seasonal Berries.

Assorted Breakfast Pastries

French Toast

Breakfast Potatoes

## **CHEF PREPARED OMELET STATION**

**Minimum 20 Guests**

Your Guests Can Enjoy A Made to Order Omelet Station in Your Own Room

With an Array of Toppings.

**\$29**

**\$150 Chef Attendee Fee Per Station, Over 30 Guests Requires 2 Chef Attendees.**



# MEMORIAL LUNCHEON BUFFET

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

## SALADS AND DISPLAYS

**Artisan Garden Salad Bowl with Assorted Dressings**

## ENTREES

### BAKED MOSTACCIOLI WITH MEATBALLS

Italian Meatballs, Penne Pasta and Marinara Sauce, Baked with Melted Mozzarella Cheese.

### CHICKEN PICCATA

Grilled Chicken Breast, Topped with A Lemon Artichoke and Caper Sauce

### WALLEYE SCAMPI

Boneless Filets of Walleye, Broiled with A Garlic White Wine Butter Sauce.

### ROASTED RED POTATOES GREEN BEANS

### ASSORTED COOKIES AND BROWNIES

**\$29**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness  
Prices are subject to 20% gratuity and 6% Michigan sales tax.



# **BARBECUE ON THE TERRACE**

Minimum Of 40 Guests.  
Served with Freshly Brewed Coffee and Tea.  
And A \$125 Set-up and Teardown Fee.

## **SALADS**

**Salad Bowl with Assorted Dressings**  
**Watermelon Wedges**  
**Potato Salad**  
**Coleslaw**

## **HALF POUND BURGERS**

**Served with the appropriate accompaniments**

## **BBQ GRILLED CHICKEN BREAST**

**Smothered with Our Homemade Barbecue Sauce.**

## **ALL BEEF HOT DOGS**

**Served with the appropriate accompaniments**

**French Fries**  
**Baked Beans**

**Cookies and Brownies**

**\$27**



# KID'S BIRTHDAY PARTY BUFFET

All of our kid's party choices include the following

**House Salad with Assorted Dressings**  
**Fresh Seasonal Fruit Bowl**  
**Pitchers of Pop or Lemonade**

## **CHOICE OF THREE**

**Chicken Tenders and Fries**

**All Beef Hot Dog**

**Burger Bar**

**Macaroni and Cheese**

**Spaghetti and Meat Balls**

**Cheese or Pepperoni Pizza**

You may add a fourth choice for **\$3.00**

**Kids Twelve Years and Under**  
**\$18**

**Adults and Kids Thirteen and Up**  
**\$22**



# WEDDING PACKAGE I

## APPETIZERS

Seasonal Fresh Fruits and Berries

Market Vegetable Crudités

Butler Passed Spring Rolls

Butler Passed Spanakopita

## CHAMPAGNE TOAST

# PLATED DINNER SELECTIONS

Offered with Artisan Garden Salad, Rolls and Butter  
Served with Chef's Choice of Appropriate Accompaniments.  
Freshly Brewed Coffee and Teas

**\*\*CHOOSE ONE ENTRÉE OR TWO WITH PREDETERMINED COUNTS\*\***

## **6-OZ PETITE FILET MIGNON**

Six Ounce Certified Angus Beef, Flame-Grilled Served with  
Port Wine Veal Demi-Glace.

## **CHICKEN MARSALA**

Lightly Floured and Sautéed Chicken Breast, Topped with A Marsala Mushroom Sauce.

## **WALLEYE SCAMPI**

Broiled In Scampi Butter, Lemon Juice, White Wine And Herbs.

**\$59**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness  
Prices are subject to 20% gratuity and 6% Michigan sales tax.





# WEDDING PACKAGE II

## APPETIZERS

Seasonal Fresh Fruits and Berries

International Cheese Selection

Butler Passed Hors D'oeuvres

Vegetable Spring Rolls, Beef Sate, Crab Rangoons

## CHAMPAGNE TOAST

# PLATED DINNER SELECTIONS

Offered with Artisan Garden Salad, Rolls and Butter  
Served with Chef's Choice of Appropriate Accompaniments.  
Freshly Brewed Coffee and Teas

**\*\*CHOOSE ONE ENTRÉE OR TWO WITH PREDETERMINED COUNTS\*\***

### **NEW YORK STRIP**

Twelve Ounce Certified Angus Beef, Flame-Grilled, Topped with Zip Sauce.

### **CHICKEN PICCATA**

Lightly Floured and Sautéed, Topped with A Lemon Artichoke and Caper Sauce.

### **SALMON POMODORO**

Slow Roasted Fresh Filet of Salmon Topped with Diced Tomatoes, Green Onions,  
Roasted Garlic, Fresh Basil and Lemon Juice.

### **PETITE FILET AND CHICKEN MARSALA DUET**

**\$69**

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Prices are subject to 20% gratuity and 6% Michigan sales tax.



# WEDDING PACKAGE III

## APPETIZERS AND DISPLAYS

**Fresh Mozzarella and Vine Ripened Tomato  
Seasonal Fresh Fruits and Berries  
International Cheese Selection  
Grilled Asparagus Platter**

### **Butler Passed Hors D'oeuvres**

Ahi Tuna Spoons, Shrimp Cocktail, Beef Tenderloin Sates, Tempura-Fried Artichoke Hearts

## **CHAMPAGNE TOAST**

# **PLATED DINNER SELECTIONS**

Offered with Artisan Garden Salad, Rolls and Butter  
Served with Chef's Choice of Appropriate Accompaniments.  
Freshly Brewed Coffee and Teas

**\*\*CHOOSE ONE ENTRÉE OR TWO WITH PREDETERMINED COUNTS\*\***

### **FILET MIGNON**

Eight Ounce Certified Angus Beef, Flame-Grilled Served with  
Port Wine Veal Demi-Glace.

### **COLORADO LAMB CHOPS**

Two Double Cut Chops, Herb Roasted, Red Wine Herb Butter Sauce.

### **CHICKEN CAPRESE**

Flame-Frilled, Topped With Fresh Mozzarella And Vine-Ripened Tomatoes.

### **SALMON ALA ORANGE**

Scottish King Salmon, Navel Oranges, Orange Maple Glaze.

## **DUET DINNER SELECTIONS**

**Six Ounce Filet Mignon with Chicken or Fish**

**\$79**

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Prices are subject to 20% gratuity and 6% Michigan sales tax.*



# BEVERAGE SERVICE

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

**FRUIT PUNCH \$50**  
**CHAMPAGNE PUNCH (Or Mimosas) \$70**  
**FRUIT PUNCH WITH ALCOHOL \$85**

## **BOTTLED LIQUOR**

*List Also Includes For Making Mixed Drinks (ex. Coffee Brandy, Schnapps)  
Prices Include Mixes, Set Up and Bartender Service*

## **SUPER PREMIUM BRANDS**

**\$45 Per Person (4 Hour Bar) – Additional Hour \$12 PP**

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

## **PREMIUM BRANDS**

**\$37 Per Person (4 Hour Bar) – Additional Hour \$10 PP**

Tito's	Dewar's	Espolon Tequila	Myer's Rum	Kahlua
Crown Royal	Jack Daniel's	Johnny Walker Red	Tanqueray Gin	

## **CALL BRANDS**

**\$32 Per Person (4 Hour Bar) – Additional Hour \$9 PP**

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

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Prices are subject to 20% gratuity and 6% Michigan sales tax.



# ADDITIONAL BEVERAGE OPTIONS

**House Wines (750ml) | \$35**

**Red Wine Varietals Available**

**Cabernet Sauvignon, Merlot, Pinot Noir**

**White Wine Varietals Available**

**Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato**

**House Champagne | \$30 (Bottle)**

**Premium Upgrades Are Available to Enhance Your Event**

**Beer and Wine Bar | \$22 per Person**

**4 hour time**

**Domestic Beers & House Wines**



## 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 one (1) week prior to the function. All food and beverages must be purchased directly through Edgewood Country Club, except for specialty cakes (\$1 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 100 or more require a \$500 deposit
- Parties under 100 require a \$100 deposit
- Deposits are NON-refundable 90 days prior to event
- A 20% 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, \$400 for the Banquet Room, \$150 for the Fireside Room and \$35.00 for the Board Room.

### **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 60 people
Extended Patio and Fireside	Up to 125 people



**Parking attendants are optional. Rates are as follows:**

- \$75.00 for up to 50 people / \$100.00 for over 50 people

Coat Check is mandatory in December and optional the remainder of the season, the rates are as follows:

- \$50.00 for under 50 people
- \$75.00 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 \$65.00

Flip Chart w/Markers \$15

Portable TV monitor \$20

Linen and Other: Floor Length white \$15 per table

Specialty cloths \$10-\$20 per table

Specialty napkins from \$1 per napkin

**Wedding Details**

Ceremony Fee \$300 (set up/cleanup) \$4 Per Chair for Ceremony

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 or is acting in an unruly manner. 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/hosting 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:

**Justin Jones, Food & Beverage Director**

Phone (248)363-7112 ext. 23 or email: [justin.jones@edgewoodcountryclub.org](mailto:justin.jones@edgewoodcountryclub.org)



# NOTES: