



Edgewood Country Club

Banquet Menu

Edgewood Country Club

8399 Commerce Rd, Commerce, MI 48382

www.edgewoodcountryclub.org

Contact Clubhouse Manager Melissa Castellani (248)-363-7112

melissa.castellani@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.
\$17

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
\$24

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
\$26

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.
\$29

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

Add a side of smoked salmon 3-lb, 30 to 40 guests **\$159**

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.

\$22

THE CLUB WEDGE

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

\$22

ECC. HARVEST

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

\$23

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.

\$21

SALAD TOPPINGS

Herb Grilled Chicken \$7
Flame Grilled Salmon \$14



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.
\$36

CHICKEN GRAND TRAVERSE

Rosemary Marinated and Flame-Grilled, Topped with Sun-Dried Cherries, Grapes
Served in a Natural Chicken Jus.
\$27

CHICKEN MARSALA

Lightly Floured and Sautéed Chicken Breast, Topped with A Marsala Mushroom Sauce.
\$27

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.
\$32

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.
\$29

SPINACH FLORENTINE RAVIOLI

Spinach and Cheese Stuffed Jumbo Ravioli, Served with Palomino Sauce.
\$24



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

\$24

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

\$24

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.

\$52

NEW YORK STRIP

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

\$49

CHICKEN GRAND TRAVERSE

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

\$34

CHICKEN MARSALA

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

\$34

CHICKEN PICCATA

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

\$34

SALMON POMODORO

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

\$44

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.

\$39

SPINACH FLORENTINE RAVIOLI

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

\$29

DINNER DUET

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

\$56

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



APPETIZER DISPLAYS

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

INTERNATIONAL CHEESE SELECTION | \$7

An Assortment of Imported and Domestic Cheeses Served with Gourmet Crackers

SEASONAL FRESH FRUITS | \$7

With Fresh Grapes and Seasonal Berries.

MARKET VEGETABLE CRUDITÉS | \$6

Served with A Vegetable Herb Dip.

FRESH MOZZARELLA AND VINE RIPENED TOMATO | \$7

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 | \$9

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

RARE CAJUN SEARED AHI TUNA | \$14

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 | \$159 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-\$54
Petite Crab Cakes-\$59
Oysters Rockefeller-\$59

per dozen

SPECIALTY HOUSE

APPETIZERS

Lamb Chops Lollipops-\$99
Beef Tenderloin Sates-\$59
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	\$3 Each
Assorted Soft Drinks	\$3.50 Each
Assorted Chilled Fruit Juices	\$5 per guest

SNACKS

Assorted Breakfast Pastries	\$48/Dozen
Bagels with Cream Cheese	\$36/Dozen
Assorted Cookies	\$32/Dozen
Chocolate Brownies	\$36/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



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
\$6

VEGETABLE SELECTIONS

Asparagus and Red Pepper
Balsamic Brussels Sprouts
Green-Top Baby Carrots
\$6

MINI DESSERT EXTRAVAGANZA

Assorted Mini Individual Bite Size Desserts
Chocolate Dipped Strawberries, Hand-Made Cannolis
Mini Cheese Cakes and Chocolate Mousse Cups
\$19

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.

\$32

\$100 Chef Attendee Fee Per Station, Over 30 Guests Requires 2 Chef Attendees.



MEMORIAL LUNCHEON BUFFET

Minimum 30 guests
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

\$32



BARBECUE ON THE TERRACE

Minimum Of 40 Guests.
Served with Freshly Brewed Coffee and Tea.

SALADS AND DISPLAYS

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

ASSORTED COOKIES AND BROWNIES

\$35



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
\$24



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



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



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

\$84



BEVERAGE SERVICE

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

FRUIT PUNCH \$50
CHAMPAGNE PUNCH (Or Mimosas) \$75
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 \$15 PP

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

PREMIUM BRANDS

\$40 Per Person (4 Hour Bar) – Additional Hour \$12.50 PP

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

CALL BRANDS

\$35 Per Person (4 Hour Bar) – Additional Hour \$10 PP

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

ADDITIONAL BEVERAGE OPTIONS

House Wines (750ml) | \$35

House Champagne | \$35 (Bottle)

Red Wine Varietals Available

Cabernet Sauvignon, Merlot, Pinot Noir

White Wine Varietals Available

Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato

Premium Upgrades Are Available to Enhance Your Event

Beer and Wine Bar | \$25 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:

Melissa Castellani, Clubhouse Manager

Phone (248)363-7112 ext. 23 or email: melissa.castellani@edgewoodcountryclub.org

NOTES: