Thank you for expressing an interest in the Ann Arbor City Club for your upcoming special event. Enclosed you will find helpful information about planning your banquet. Please take the time to review our Special Occasions Packet including our policies, regulations and menu selections at your leisure.

Our goal is to provide a unique and memorable experience with inspired, delicious food, friendly, inviting atmosphere with top-notch service. Our Chef has created amazing menu items, and would be happy to create customized items to suit your personal taste and preferences. Please contact us to further discuss your needs in more detail. We will work with you as much as possible to accommodate any special allergies, religious or dietary needs or if you simply prefer another selection.

Whatever the occasion may be, from an intimate gathering of ten to a large-scale event of over one hundred and fifty guests, let the courteous, professional staff of the Ann Arbor City Club take your worries away, ensuring an enjoyable, successful event. We look forward to working directly with you for this special day.

The Ann Arbor City Club specializes in the following….

- **Social Gatherings**
  Family and Class Reunions, Anniversaries, Memorials, Community Functions, Graduations, Birthday Celebrations and Bar/Bat Mitzvahs

- **Business Functions**
  Conferences and Seminars, Meetings, Presentations, Receptions, Holiday and Award Dinners

- **Special Wedding Celebrations**
  Wedding Ceremonies and Receptions, Bridal Showers, Engagement Parties and Rehearsal Dinners

Please contact our Catering Manager with any questions, comments or concerns at 734.662.3279 extension #2
**Brunch Buffets**

*All prices based on a minimum of 25 guests and includes coffee service and orange juice.*

**Light Start Breakfast**

Assorted butter breakfast pastries and a fresh fruit salad.  
$8.50 per person

**The Bridge Buffet**

Assorted butter pastries, fresh seasonal fruit salad, roasted vegetable or broccoli bacon and cheddar frittata, sausage, and turkey sausage.  
$13 per person

**Carrothers Continental Buffet**

Assorted butter breakfast pastries, fresh fruit salad, egg strata or quiche, sausage, turkey sausage, country potatoes, and tiramisu French toast.  
$16 per person

**The City Club Grand Buffet**

Assorted all butter pastries, fresh seasonal fruit platter, caprese salad platter, irish cheddar and chive scrambled eggs, broccoli bacon cheddar frittata, sausage, turkey sausage, bacon, country potatoes, with a bagel station with cream cheese and house made jams.  
$18.50 per person

**Brunch Platters**

**Yogurt Parfait Bar**

Fat free Greek yogurt served with fresh berries and granola.  
$2 per person

**Breads and Jams Platter**

Fresh baked Zingerman’s breads with whipped butter and assorted house made jams.  
$14 per person

**Smoked Salmon Platter**

Smoked salmon with chopped egg yolk and white, red onion, caper, tomato, cucumber, lemon, and dill crème fraiche. Served with mini bagels.  
Serves 20-30 $125

**Salmon Lox Display**

An assortment of capers, red onions, chopped egg, tomato, cucumber, dill crème fraiche, with sliced baguette and mini bagels.  
Serves 25-35 $150

**Tiramisu French Toast**

Soaked in a coffee liqueur topped with a mascarpone cream and sprinkled with cocoa powder.  
Half Pan serves 10–12 $45  
Full Pan serves 25 $85

**Chef Attended Stations**

*Prices based on a minimum of 25 guests when added to a buffet.*

**Meat Carving Station**

One of our Chefs will hand carve your choice of: Country Ham, Roasted Pork Loin, or Roasted Turkey Breast.  
Station includes fresh baked breads, whole grain mustard, and honey mustard.  
$8 per person

**Omelet Station**

Hand made omelets to your order! Toppings include: cheddar or feta cheese, tomato, onion, bell pepper, spinach, chives, ham, and bacon.  
$6 per person

Notice: Please ask our Catering Manager about foods that may be served raw or undercooked.  
Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of food borne illness.
Event Menus - Plated Luncheon Selections

All plated luncheons are served with Chef’s choice starch, fresh seasonal vegetable, freshly baked rolls with butter, and coffee.

**Chicken & Beef**

**Chicken Bianco**
Grilled lemon, thyme chicken breast with sautéed leeks, fennel, and wild mushrooms in a white balsamic butter sauce. $15 per person

**Chicken Caprese**
Grilled, marinated chicken breast with fresh basil, roma tomato, and mozzarella. Topped with a sweet balsamic reductions. $14 per person

**Chicken Marsala**
Lightly sautéed chicken breast served with marsala wine pan sauce. $14 per person

**Chicken Piccata**
Sautéed chicken breast served with a lemon buerre blanc, garnished with capers. $14 per person

**Lemon Basil Chicken**
Herbed chicken breast sautéed with white wine and served with a creamy lemon, basil, and sundried tomato veloute. $14 per person

**Stuffed Chicken Breast**
Breaded breast of chicken stuffed with fresh garlic, feta cheese and spinach. $16 per person

**Slow Roasted Sirloin of Beef**
Pepper rubbed sirloin sliced thin and served with wild mushroom madeira pan sauce. $16 per person

**Fish & Seafood**

**Hand Cut Atlantic Salmon**
Your choice of: Blackened, Grilled, Poached, Maple Bourbon, Brined, or Honey Miso. $15 per person

**Potato Crusted Cod**
Light, flaky cod with a crispy potato crust and chive butter. $14 per person

**Shrimp Scampi**
Shrimp sautéed in garlic butter served over angel hair pasta. $16 per person

**Roasted Whitefish**
Roasted Lake Superior Whitefish with sautéed leeks and chives and in a lemon butter sauce. $16 per person

**Vegetarian & Vegan**

**Butternut Squash Ravioli**
Mama Mucci’s butternut squash ravioli with bleu cheese, walnuts, sundried tomato, and fried sage in a brown butter pan sauce. $12.50 per person

**Moroccan Vegetable Tagins (Vegan & Gluten Free)**
Roasted vegetables in a rich tomato broth with chick peas, currants, and dried apricot over mixed grains. $11 per person

**Pasta Prima Vera (Vegetarian/Vegan)**
Angel hair pasta with garden vegetables in basil infused oil topped with parmesan cheese. $12 per person

**Vegan Shephard’s Pie (Vegan & Gluten Free)**
Tender root vegetables with mushrooms and caramelized onion in a vegan demi-glace topped with cauliflower puree. $12 per person

**Vegetable Strudel (Vegetarian)**
Seasonal vegetables wrapped in a flaky phyllo dough served with a tarragon crème. $12 per person

**Vegetable Ratatouille Stack (Vegan & Gluten Free)**
Grilled vegetable stack with balsamic glaze. $12 per person

**Wild Mushroom Ravioli**
Mama Mucci’s stuffed ravioli in a marsala cream sauce with mushroom scallions, and parmesan cheese. $12 per person

**Side Salads**

**House Garden Salad**
Mixed greens with cherry tomatoes, carrots threads and cucumber with balsamic vinaigrette or buttermilk ranch. $2.25 per person

**Caesar Salad**
Romaine hearts with grated Parmesan, homemade croutons and traditional Caesar dressing. $2.75 per person

**Spinach Salad**
Fresh spinach with dried cherries and bleu cheese crumbles, toasted walnuts and homemade raspberry vinaigrette. $2.75 per person

**Fattoush Salad**
Iceberg lettuce, tomatoes, cucumbers, mint, parsley, sumac, and pita crisps topped with a lemon olive oil dressing. $2.75 per person

**Club Chopped Salad**
Kale, radicchio, brussel sprouts, celery, almonds, and Michigan cherries topped with a white balsamic dressing. $2.75 per person

**Entree Salads**

**Chicken Caesar Salad**
Chopped romaine, parmesan, croutons, and house made Caesar dressing with grilled chicken. $12 per person

Add $3 to substitute salmon or shrimp skewer.

**Salmon Nicoisse**
Hand cut Atlantic salmon over marinated red onion, tomato, green beans, eggs, and artichoke with a lemon dill vinaigrette. $15 per person

**House Made Dressings**

Champagne Dill, Balsamic Vinaigrette, Honey Dijon, Italian, Maple Vinaigrette, Ranch, or Raspberry Vinaigrette.
Luncheon Buffet Selections

Luncheon selections are available from 10:30 a.m. until 3 p.m. 20 person minimum. All luncheon buffet packages include coffee, hot tea, and iced tea.

The Salad Sandwich Buffet
Chicken salad, tuna salad, and egg salad served with an assortment of lettuce, tomato, pickles, and breads, fruit salad and tossed garden salad. $13 per person

Build Your Own Salad Bar
Baby field greens and romaine salad with a selection of: grilled chicken breast, tuna salad, assorted garden vegetables, cheddar and cottage cheese, croutons and fruit salad. $14 per person

The Club Deli Buffet
Sliced deli meats served with an assortment of cheese, lettuce, tomato, pickle, mayonnaise, mustard, with sliced breads, potato salad, and tossed garden salad. $15 per person

The Towsley Buffet
Roasted chicken, penne with marinara or Italian meat sauce, fettuccine alfredo, Italian blend vegetable medley, antipasto salad and rolls with butter. $18 per person

The Grand Luncheon Buffet
Your choice of two of the following: sliced sirloin of beef, salmon, chicken marsala, vegetarian lasagna, honey glazed ham. Accompanied by Chef’s choice starch, seasonal vegetable, tossed garden salad and rolls with butter. $18 per person

Build-Your-Own Buffet
Choose up to three entrees, and the vegetable, starch and salad of your choice. $15-21 per person

Keep in mind that we’re always happy to create custom options for your event. Feel free to contact our Catering Manager to discuss your ideas and event details at 734-662-3279, ext. 2 or banquetmanager@annarborcityclub.org
**Build Your Own Luncheon Buffet Packages**

*All buffet packages include freshly baked rolls with butter and coffee station.*

One Entrée, Two Side, One Salad  $15 per person  (Three Sides $17 per person)

Two Entrées, Two Sides, One Salad  $18 per person  (Three Sides $20 per person)

Three Entrées, Three Sides, One Salad $22 per person

**Entrees**

- Beef Stroganoff
- Blackened Salmon with Lemon Butter
- Butternut Squash Ravioli
- Cheese Ravioli with Spinach Cream Sauce
- Chicken Dijon
- Chicken Marsala
- Chicken Picatta
- Chicken Caprese
- Chicken Bianco
- Dijon– Herb Encrusted Salmon
- Honey Miso Salmon
- Macaroni and Cheese
- Maple Bourbon Glazed Salmon
- Moroccan Vegetable Tagine
- Pesto Chicken Tortellini
- Sliced Pork Tenderloin
- Sliced Sirloin with Mushroom Madeira pan sauce
- Tomato Basil Penne Pasta
- Vegan Shepherd’s Pie
- Vegetable Strudel
- Wild Mushroom Ravioli
- Zucchini and Eggplant Parmesan

**Sides**

- Brussel sprouts with caramelized onion & white balsamic butter
- Classic whipped potatoes
- Chive Mashed Yukons
- Garden Vegetable Medley
- Garlic & rosemary roasted Yukons
- Grilled asparagus
- Loaded mashed potatoes
- Roasted broccolini
- Roasted root vegetables
- Sautéed green beans
- Sautéed green beans & carrots
- Steamed broccoli & cauliflower
- Sweet corn succotash
- Toasted almond pilaf
- Wild grain medley

**Salads**

- House Garden Salad
- Fresh Fruit
- Caesar Salad
- City Club Chopped Salad (add $0.75)
- Fattoush (add $0.75)
Appetizer Selections

Priced per 100 pieces unless otherwise specified.

Assorted Mini Quiche $140*
Bacon Wrapped Scallops $200
BBQ Jerk or Tandoori Shrimp Skewers $175
Beef or Chicken Wellingtons $225*
Braised Meatballs *(Gluten Free)* $140
Choose a sauce:
1) Cognac mushroom and dill.
2) Sweet n’ Smoky BBQ.
3) Korean BBQ.
4) House made Marinara with parmesan cheese.
Brie and Raspberry Phyllo Roll $180
Bruschetta—Tomato, Basil and Mozzarella $195
Chesapeake Bay Crab Cakes $225
Crab Dip with Homemade Tortilla Chips *Serves 75-100* $150*
Crispy Asparagus and Asiago Roll $180
Lemon grass and Ginger Chicken Satay $140
Mini Quesadilla $185
Spanakopita $150*
Silver Dollar Stuffed Mushrooms $165
Choose a filling:
1) Chorizo and poblano peppers with smoked cheddar.
2) Italian sausage, fennel, and red pepper.
3) Vegan quinoa, kale, and caramelized onion.
Tandoori Chicken Skewers $150
Thai Crab Cakes $225
Vegetable Spring Rolls with sweet chili dip $140
Yakitori Beef Skewers $150
### Appetizer Platters

**Serving sizes:** Small ~25 / Large ~50-60

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#### Platters & Spreads

**Domestic Cheese Platter**
A selection of smoked Cheddar, Swiss, Colby Jack, and Pepper Jack cheeses, seasonal fresh fruit, and assorted crackers and sliced baguette.

- Small $75 / Large $125

**Artisan Cheese Platter**
A hand-picked assortment of artisan cheese’s served with marinated olives, fresh and dried fruits, assorted nuts, with a selection of crackers and sliced baguette.

- Large $155

**Roasted Vegetable Platter**
Seasonal vegetables including asparagus, baby carrots, portabella mushrooms, and beets gently roasted and drizzled with your choice of champagne dill or white balsamic maple vinaigrette.

- Small $65 / Large $120

**Vegetable Crudite Display**
Fresh cut vegetables in an elegant display. Served with your choice of ranch, champagne dill vinaigrette, or green goddess yogurt dip.

- Small $50 / Large $90

**Fresh Seasonal Fruit Display**
Seasonal fruits including melon, pineapple, grapes, and berries in a beautiful arrangement.

- Small $65 / Large $120

**Antipasto Platter**
Chef’s selection of cured salami and sliced cheeses, rosemary-balsamic marinated mushrooms, lemon basil artichoke hearts, sundried tomato tapenade, and assorted olives and pickled vegetables. Served with parmesan pesto, sundried tomato, and plain toasted baguette.

- Small (serves 25) $85 / Large (serves 50-60) $160

**Hummus Buffet**
A trio of house made hummus spreads: traditional, spicy garlic, and lemon kale with pine nuts. Served with vegetable crudité, fresh pita, and baguette.

- Small $60 / Large $100

**Shrimp Cocktail Trio**
A variety of chilled shrimp including: traditional shrimp cocktail, low country boil, and garlic with cilantro. All served with a tequila lime cocktail sauce.

- Small $145 / Large $280

**Argentina Flank Steak Platter**
Marinated flank steak, grilled medium rare, thinly sliced and drizzled with chimichurri. Served with a roasted potato medley, grilled red onion, carrots, and asparagus.

- Small $140 / Large $260

**Skewers Selection**
Choose from the following: Caprese with balsamic glaze | fresh berries | watermelon, feta, and jicama with mint | tandoori chicken with apricot and red onion | cilantro beef and cucumber | bloody mary shrimp with celery and tomato | pecan candied sweet potato with marshmallow.

- Small (Choose 2) $150
- Large (Choose 4) $280
Plated Dinner Selections

All plated luncheons are served with Chef’s choice starch, fresh seasonal vegetable, garden salad, freshly baked rolls with butter, and coffee.

Chicken & Beef

Chicken Bianco
Grilled lemon, thyme chicken breast with sautéed leeks, fennel, and wild mushrooms in a white balsamic butter sauce. **$26 per person**

Chicken Caprese
Grilled, marinated chicken breast with fresh basil, roma tomato, and mozzarella. Topped with a sweet balsamic reduction. **$26 per person**

Chicken Marsala
Lightly sautéed chicken breast served with marsala wine pan sauce. **$25 per person**

Chicken Piccata
Sautéed chicken breast served with a lemon buerre blanc, garnished with capers. **$25 per person**

Lemon Basil Chicken
Herbed chicken breast sautéed with white wine and served with a creamy lemon, basil, and sundried tomato velouté. **$27 per person**

Stuffed Chicken Breast
Breaded breast of chicken stuffed with fresh garlic, feta cheese and spinach. **$28 per person**

Slow Roasted Sirloin of Beef
Pepper rubbed sirloin sliced thin and served with wild mushroom madeira pan sauce. **$36 per person**

Fish & Seafood

Hand Cut Atlantic Salmon
Your choice of: Blackened, Grilled, Poached, Maple Bourbon, Brined, or Honey Miso. **$32 per person**

Potato Crusted Cod
Light, flaky cod with a crispy potato crust and chive butter. **$30 per person**

Shrimp Scampi
Shrimp sautéed in garlic butter served over angel hair pasta. **$30 per person**

Roasted Whitefish
Roasted Lake Superior Whitefish with sautéed leeks and chives and in a lemon butter sauce. **$32 per person**

Vegetarian & Vegan

Butternut Squash Ravioli
Mama Mucci’s butternut squash ravioli with bleu cheese, walnuts, sundried tomato, and fried sage in a brown butter pan sauce. **$22 per person**

Moroccan Vegetable Tagins (Vegan & Gluten Free)
Roasted vegetables in a rich tomato broth with chick peas, currants, and dried apricot over mixed grains. **$24 per person**

Pasta Prima Vera (Vegetarian/Vegan)
Angel hair pasta with garden vegetables in basil infused oil topped with parmesan cheese. **$22 per person**

Vegan Shephard’s Pie (Vegan & Gluten Free)
Tender root vegetables with mushrooms and caramelized onion in a vegan demi-glace topped with cauliflower puree. **$24 per person**

Vegetable Strudel (Vegetarian)
Seasonal vegetables wrapped in a flaky phyllo dough served with a tarragon crème. **$22 per person**

Vegetable Ratatouille Stack (Vegan & Gluten Free)
Grilled vegetable stack with balsamic glaze. **$22 per person**

Wild Mushroom Ravioli
Mama Mucci’s stuffed ravioli in a marsala cream sauce with mushroom scallions, and parmesan cheese. **$22 per person**

Side Salads

House Garden Salad
Mixed greens with cherry tomatoes, carrots threads and cucumber with balsamic vinaigrette or buttermilk ranch. **Included**

Caesar Salad
Romaine hearts with grated Parmesan, homemade croutons and traditional Caesar dressing. **$0.75 per person**

Spinach Salad
Fresh spinach with dried cherries and bleu cheese crumbles, toasted walnuts and homemade raspberry vinaigrette. **$0.75 per person**

Fattoush Salad
Iceberg lettuce, tomatoes, cucumbers, mint, parsley, sumac, and pita crisps topped with a lemon olive oil dressing. **$0.75 per person**

Club Chopped Salad
Kale, radicchio, brussel sprouts, celery, almonds, and Michigan cherries topped with a white balsamic dressing. **$1.00 per person**

House Made Dressings

Champagne Dill, Balsamic Vinagrette, Honey Dijon, Italian, Maple Vinaigrette, Ranch, or Raspberry Vinaigrette.
**Dinner Buffet Packages**

*All buffet packages include freshly baked rolls with butter and coffee station.*

<table>
<thead>
<tr>
<th>Package</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Package A</strong></td>
<td>One Entrée, Two Sides, One Salad</td>
<td>$27 per person (Three sides $29)</td>
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<tr>
<td><strong>Package B</strong></td>
<td>Two Entrées, Two Sides, One Salad</td>
<td>$33 per person (Three sides $35)</td>
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<tr>
<td><strong>Package C</strong></td>
<td>Three Entrées, Two Sides, One Salad</td>
<td>$37 per person</td>
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**Entrees**

- Baked Rosemary Chicken
- Beef Stroganoff
- Butternut Squash Ravioli
- Blackened Salmon with Lemon Butter
- Chicken Marsala
- Chicken Piccata
- Dijon– Herb Encrusted Salmon
- Lemon Basil Chicken
- Macaroni & Cheese:
  - Chicken, Bacon, & Smoked
  - Philly Steak, Bell Pepper, & Onion
- Madeira Beef Tips
- Maple Glazed Salmon
- Moroccan Vegetable Tagine
- Pesto Chicken Tortellini
- Roasted Vegetable Lasagna
- Roasted Whitefish
- Rustic Lasagna
- Shepherd’s Pie
- Sliced Caribbean Pork Loin with grilled pineapple
- Sliced Sirloin with Blackberry demi glace
- Spinach, Garlic & Feta Stuffed Breaded Chicken
- Tomato Basil Penne Pasta
- Vegan Shephard's Pie
- Vegetable Strudel
- Wild Mushroom Ravioli
- Zucchini and Eggplant Parmesan

**Sides**

Choose two:

- Brussel Sprouts
  - With a white balsamic glaze & caramelized onion
- Classic Whipped Potatoes
- Garden Vegetable Medley
- Grilled Asparagus
- Herb Crusted Redskins
- Horseradish & Chive Mashed Yukons
- Roasted Broccolini
- Roasted Cauliflower, Carrot, & Parsnip
- Rosemary & Garlic Roasted Yukons
- Roasted Root Vegetables
- Sautééd Green Beans & Carrots
- Sautééd Green Beans & Flaked sea salt
- Spinach & Orzo
- Steamed Cauliflower & Broccoli
- Sweet Corn Succotash
- Toasted Almond Pilaf
- Wild Mushroom Risotto

**Upscale Dinner Buffet Packages**

*All buffet packages include freshly baked rolls with butter and coffee station.*

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<thead>
<tr>
<th>Package</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Package A</strong></td>
<td>One Entrée, Two Sides, One Salad</td>
<td>$30 per person</td>
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<tr>
<td><strong>Package B</strong></td>
<td>Two Entrées, Two Sides, One Salad</td>
<td>$35 per person</td>
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<tr>
<td><strong>Package C</strong></td>
<td>Three Entrées, Three Sides, One Salad</td>
<td>$40 per person</td>
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</table>

**Entrees**

- Apple & Walnut Pork Loin
- Blackened Salmon with lemon butter
- Black & Bleu Stuffed Flank
- Chicken Bianco
- Chicken Caprese
- Forest Chicken
- Honey-Miso Salmon
- Lemon & Dill Poached Salmon
- Panko Chicken Chardonnay with baby arugula
- Peppered New York Strip
  - With a roasted shallot cognac demi
- Shrimp, Asparagus, & Roasted Tomato Penne
- Smoked Portabella & Four Cheese Baci
- Wild grain stuffed Acorn Squash

**Sides**

- French green beans with sautéed leeks
- Grilled Asparagus
- Horseradish whipped Yukons
- Loaded Mashed Potatoes
- Roasted Broccolini
- Roasted Carrot, Cauliflower, and Parsnip
- Roasted Fingerlings with shallot & garlic
- Sautéed green beans with roasted butternut squash
- Wild grain medley with currants & almonds

Notice: Please ask our Catering Manager about foods that may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of food borne illness.
Bar Packages

All bars are priced for 5 hours. Soft drinks and iced tea are included.

City Club Standard Bar
Vodka, gin, rum, whiskey, scotch, tequila choice of four house wines, three house beers, and two of your favorite beers

City Club Premium Bar
Jack Daniels, Jim Beam, Bacardi, Captain Morgan, Tanqueray, Absolut, choice of four house wines and three house beers, and two of your favorite beers.

Beer and Wine Bar
Choice of four house wines, three house beers, and two of your favorite beers.

Non-Alcoholic Bar
All guests under the age of 21 years will be charged a Non-Alcoholic Bar fee.

Champagne Toast

Cordials Add-on
Disaronno Amaretto, Kahlua, Baileys Irish Cream, Grand Marnier & Frangelico

White Wine
Canyon Road Chardonnay, California
Medium bodied with notes of crisp apple and ripe citrus fruit and a hint of cinnamon spice.

Canyon Road Moscato, California
A sweeter wine with notes of melon and pear with a hint of honeysuckle.

Canyon Road Sauvignon Blanc, California
Light to medium bodied wine with hints of ripe melon and citrus with a refreshing crisp finish.

Principato Pinot Grigio, Italy
Delicate floral bouquet with rich fruit notes.

Snap Dragon Chardonnay, California
Bright tropical and fruit forward with pineapple, passion fruit, and subtle oak notes.

Red Wine
Canyon Road Merlot, California
Deep flavors of cherries and blackberries followed by hints of vanilla and an oaky sweetness.

Canyon Road Cabernet Sauvignon, California
Medium bodied wine with a rich and flavorful hints of ripe raspberry with a velvety smooth finish.

Canyon Road Pinot Noir, California
Rich, fruit forward cherry flavors, soft tannins, medium body with a smooth and velvety finish.

Snap Dragon Cabernet Sauvignon, California
Juicy, dark fruit with generous oak flavor and notes of vanilla.

Sparkling Wine
We love sparkling wine! Please ask the Catering Manager about in house specials.

Wines

Beers (bottled)

* Please ask about our seasonal beer varieties!

Ann Arbor Brewing Co. Sacred Cow
Amstel Light
Budweiser
Bud Light

Bell’s Two Hearted
Founders Centennial IPA
Heineken
Leinekugel Seasonal

Miller Light
Michelob Ultra
Stella Artois
Wolverine Amber
Banquet and Catering Policies

Membership
To host an event at the Ann Arbor City Club, you must be a current member of the Club or become a member before your event. Our Bronze Membership is the most popular choice among those wishing to have their events, weddings and/or ceremonies at the Club.

Bronze Members select one 3-month period during which they enjoy all benefits of Club membership, as well as year-round event hosting privileges. This is a great option for those who would like to experience the Club on a trial basis.

Deposit
A non-refundable deposit of $1,000 is required to reserve a date for your event. This deposit also serves as a damage deposit. Assuming there is no damage to Club property, the deposit will be refunded within two (2) weeks following your event.

Facility Use Fee
Those wishing to host events at the City Club are required to pay a Facility Use Fee. The Facility Use Fee is dependent upon the date, time, and duration of your event, as well as the room(s) you wish to reserve for your event. Please check with our Catering Manager, Donnie Burton, regarding reduced fees during the months of November through April, and for Friday and Sunday events.

Facility Use Fee Includes...
- Exclusive use of all City Club public areas and grounds
- White linen tablecloths and napkins
- White skirting for cake, gift, and vendor tables
- Use of reception tables and chairs
- Use of flatware, stemware, and white china
- Complimentary cake cutting service
- Tasting for up to six people prior to your event
- Free on-site parking
- Use of our upstairs rooms, the Towsley (Bridal Suite) and/or White Room
- Use of Club-owned audio/visual equipment
- Dance floor

Food and Beverage Minimum
We do not require a minimum number of guests for your event, but we do require a food and beverage minimum for events held on Friday evenings, Saturdays and Sundays. Please check with our Catering Manager for details.

Tax and Service Charge
A six percent (6%) sales tax and twenty-two percent (22%) service charge is added to the price of all food and beverages provided by the City Club at Bronze Member-hosted events. Tax and service charge are not added to the Facility Use Fee or membership dues.