



Special Occasions

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 beurre 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 Nicoise

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*

Entrées

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 (<i>Gluten Free</i>)	\$140
Choose a sauce:	
1) <i>Cognac mushroom and dill.</i>	
2) <i>Sweet n' Smoky BBQ.</i>	
3) <i>Korean BBQ.</i>	
4) <i>House made Marinara with parmesan cheese.</i>	
Brie and Raspberry Phyllo Roll	\$180
Bruschetta—Tomato, Basil and Mozzarella	\$195
Chesapeake Bay Crab Cakes	\$225
Crab Dip with Homemade Tortilla Chips <i>Serves 75-100</i>	\$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) <i>Chorizo and poblano peppers with smoked cheddar.</i>	
2) <i>Italian sausage, fennel, and red pepper.</i>	
3) <i>Vegan quinoa, kale, and caramelized onion.</i>	
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

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*

Argentine 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 reductions. *\$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 beurre 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 veloute. *\$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 Vinaigrette, Honey Dijon, Italian, Maple Vinaigrette, Ranch, or Raspberry Vinaigrette.

Dinner Buffet Packages

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

Package A	One Entrée, Two Sides, One Salad	\$27 per person (Three sides \$29)
Package B	Two Entrées, Two Sides, One Salad	\$33 per person (Three sides \$35)
Package C	Three Entrées, Two Sides, One Salad	\$37 per person

Entrées

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
 Sautéed Green Beans & Carrots
 Sautéed 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.

Package A	One Entrée, Two Sides, One Salad	\$30 per person
Package B	Two Entrées, Two Sides, One Salad	\$35 per person
Package C	Three Entrées, Three Sides, One Salad	\$40 per person

Entrées

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

Shrimp & Grits
 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 \$25.00 per person

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. \$31.00 per person

Beer and Wine Bar

Choice of four house wines, three house beers, and two of your favorite beers. \$21.00 per person

Non-Alcoholic Bar

All guests under the age of 21 years will be charged a Non-Alcoholic Bar fee. \$11.00 per person

Champagne Toast

\$5.00 per person

Cordials Add-on

Disaronno Amaretto, Kahlua, Baileys Irish Cream, Grand Marnier & Frangelico

Add to coffee station for \$7.00 per person

Add to Standard Bar for \$4.00 per person

Add to Premium Bar for \$3.00 per person

Wines

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.

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.

