

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 wedding ceremony and/or reception, or other events 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 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.



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	\$145
Chesapeake Bay Crab Cakes	\$225
Crab, Sausage or Breadcrumbs Stuffed Mushroom Caps	\$165
Crab Dip with Homemade Tortilla Chips	\$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	\$140
Yakitori Beef Skewers	\$150

Notice: Please ask our server 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.



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

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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)* *\$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)* *\$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.

Chef's Signature Entrée Plates

All Signature plated entrees come with dinner rolls, whipped butter and garden salad with your choice of any two dressings. Add \$0.75 per guest for Classic Caesar, Fattoush, of City Club Chopped Salad.

Chicken

Forest Chicken

Lightly sautéed airline chicken breast with wild mushrooms, currants, and shallots in a sherry basil butter sauce. Served with roasted redskins, butternut squash, and green been sauté. *\$27 per person*

Honey Grapefruit Chicken

Garlic and rosemary marinate chicken breast grilled and glazed with a light honey grapefruit veloute over kale and sweet pea pilaf with a side of grilled lemon asparagus. *\$26 per person*

Shrimp & Cornbread Stuffed Chicken

Roasted airline chicken breast stuffed with petite rock shrimp, roasted corn, okra, and cornbread stuffing. Served etouffee with trinity pilaf and braised green beans. *\$32 per person*

Lemon Basil Chicken

Herbed chicken breast sautéed with white wine, garlic, shallots, and served with a creamy lemon, basil, and sun dried tomato veloute with a side of roasted Yukon potatoes and a garden vegetable medley. *\$27 per person*

Chicken Bianco

Grilled lemon and thyme chicken, white truffle and horseradish mashed Yukons, and sautéed haricot verts, topped with sautéed leeks, fennel, and wild mushrooms in a white balsamic butter glaze. *\$29 per person*

Sunday Chicken

Buttermilk marinated airline chicken breast with crispy breading smothered in southern gravy over classic whipped potatoes and roasted corn with a side of edamame succotash. *\$27 per person*

Beef

Black & Bleu Stuffed Flank

Blackened flank steak stuffed with spinach, garlic, caramelized onion, and Danish bleu cheese with roasted cherry tomato, fennel, and fingerling potato hash. *\$36 per person*

Guinness Braised Short Rib

Tender, melt in your mouth boneless short rib in a rosemary Guinness demi-glace served with a side of horseradish and chive mashed Yukons, and roasted broccolini with pomegranate. *\$42 per person*

Coffee Rubbed Flat Iron

Coffee and chili rubbed flat iron steak, cooked medium rare and topped with roasted succotash and melted cactus butter. Served with a side of garlic and rosemary roasted redskins and grilled asparagus. *\$34 per person*

Steakhouse Cuts

Ann Arbor City Club offers only the finest cuts of Midwest raised beef for your plated event.

Angus Reserve 30-Day Dry Aged Filet

8oz \$60 / 6oz \$48

USDA Filet

8oz \$40 / 6oz \$38

10oz New York Strip

\$45

8oz Top Sirloin Filet

\$36

Sauces and Butters

Choose one:

Club butter with crispy potato crumbs

Tarragon butter with gremolata

Peppercorn crusted with cognac shallot demi-glace

Blackberry demi-glace

Wild mushroom madeira pan sauce

Truffle butter (add \$1.00 per guest)

Detroit Zip sauce

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Seafood

Honey Miso North Atlantic Salmon

Hand cut salmon filet, pan seared and brushed with out honey miso glaze. Served with a side of grilled baby bok choy and toasted almond and currant wild rice pilaf. *\$32 per person*

Apple & Brown Sugar Brined Salmon

House brined salmon grilled to perfection and basted in our Meyer's Maple & bourbon glaze, served over a wild grain medley with a side of white balsamic Brussel sprouts with caramelized onion. *\$34 per person*

Lemon & Dill Poached Salmon

North Atlantic salmon lightly poached in a rich white wine , lemon, and dill broth. Topped with roasted artichoke, shallot, and leeks. Served on a bed of sweet pea and parmesan risotto. *\$32 per person*

Specialty Seafood

Cilantro Lime Chilean Sea Bass

Seared Chilean sea bass with cilantro lime mojo served on a bed of sautéed kale and radicchio salad with a side of her crusted redskins. *\$46 per person*

Blackened Mahi

Lightly blackened Mahi filet finished in serrano butter with roasted tomatillo salsa. Served on a bed of roasted poblano & bell pepper pilaf with a side of jicama, radish, and lime slaw. *\$34 per person*

Shrimp & Grits

Jumbo sautéed shrimp with trinity vegetables on a bed of white cheddar and hominy grits in a rich brown butter pan sauce. *\$30 per person*

Potato Crusted Cod

Herb and potato crusted cod filet with lemon chive veloute, garlic, and rosemary roasted fingerlings and lemon grilled asparagus. *\$27 per person*

Scallops Rockefeller

Jumbo diver scallops, pan seared and smothered in sautéed onions, spinach, and bacon with a parmesan and sweet pea risotto. *\$38 per person*

Roasted Whitefish

Served with sautéed leeks and chives. Topped with a lemon butter sauce. *\$32 per person*

Pork & Lamb

Walnut & Apple Stuffed Pork

Tender pork loin stuffed with roasted apples, caramelized onion, and pecans. Topped with a brandy and sage cream. Served on a bed of toasted almond and currant rice with a side of lemon grilled asparagus. *\$30 per person*

Caribbean Pork Loin

Pineapple and tamari marinated pork loin grilled and then sliced. Topped with grilled pineapple, red onion, and roasted pepper trio over a wild grain medley and pomegranate green beans. *\$28 per person*

New Zealand Lamb Chops

Dijon and herb crusted lamb chops grilled medium rare with rosemary roasted fingerling potatoes and lemon grilled asparagus. *\$38 per person*

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Vegetarian Dishes

Smoked Portabella with Four Cheese Baci

Lightly smoked portabella caps grilled, and sliced with four cheese coin purses in brown butter and roasted vegetable veloute.

\$26 per person

Roasted Vegetable Lasagna Stack

A medley of roast vegetables stacked with locally made pasta and fresh herb ricotta. Topped with a lemon basil cream sauce and shaved parmesan.

\$22 per person

Vegan Shephard's Pie

Roasted root vegetable and wild mushroom mélange in a rich vegetable demi-glace topped with whipped cauliflower and fresh chives.

\$24 per person

Moroccan Vegetable Tagine (Vegan)

Tender stewed vegetables in a richly spiced broth with chick peas, raisins, and apricots over a wild grain couscous medley.

\$20 per person

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Dinner Buffet Packages

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

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

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 <i>per person</i>
Package B	Two Entrées, Two Sides, One Salad	\$35 <i>per person</i>
Package C	Three Entrées, Three Sides, One Salad	\$40 <i>per person</i>

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

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

Bell's Two Hearted

Miller Light

Amstel Light

Founders Centennial IPA

Michelob Ultra

Budweiser

Heineken

Stella Artois

Bud Light

Leinekugel Seasonal

Wolverine Amber

Additional Options

We try our best to make each event special and unique. The following options may be added to your event to make your day stand out. We are also happy to prepare custom options to suit your tastes.

Breakfast or Lunch for the Wedding Party

Bridal Breakfast

Sweet goods and pastries, fresh fruit salad and coffee. Served in the bridal suite when you arrive. \$80 (Serves ~ 10)

Sandwiches and Snacks

Assortment of miniature sandwiches, hummus with pita and fresh vegetables and fresh fruit salad. \$90 (Serves ~ 10)

Mimosa Pitcher

Orange juice and champagne. \$22

Bottle of Sparkling Wine or Champagne

Please ask the Catering Manager about our current selections.

Late Night Snacks

Taco or Nacho Bar

Tortilla chips, tortillas, olives, jalapenos, tomatoes, shredded lettuce, cheese and seasoned ground beef.
\$2.75 per person

Homemade Thin Crust Pizza

Cheese, Pepperoni or Roasted Vegetable \$3.25 per person

Braised Meatballs (Gluten Free)

Pork, slow braised, in your choice of sauces:

-Cognac Mushroom & Dill

-Sweet & Smokey BBQ

-Korean BBQ

-House made Marinara & Parmesan cheese

\$140 for 100

Build Your Own Slider Bar

Your choice of:

Beef, Turkey, Black Bean, or Pork sliders with assorted cheese and toppings.
\$3.25 per person

Breakfast Bar

Irish cheddar and chive scrambled eggs with bacon, sausage, and country potatoes. \$5 per person

Detroit Coney Station

Mini hot dogs with authentic Detroit chili sauce, onion, jalapeno, tomato, cheddar cheese, ketchup, and mustard.
\$2.50 per person
Add fries for \$0.50 per person

Chicken Wings Platter (Bone in or Boneless)

Your choice of flavor:

Spicy, Asian, or Buffalo. Served with carrot and celery sticks with ranch and bleu cheese dip. \$175 for 100

* Please see our hors d'oeuvres and appetizer platters for more selections.

