



THE DIAMOND BANQUET HALL



[WEBSITE](#) in progress.

www.Facebook.com/TheDiamondBallroom

TheDiamondBallroom@hotmail.com



Located in Midland Street Historic District of Bay City, Michigan, on the West side of the Saginaw River, our facility accommodates occupancy of 200 people, with the availability of an overflow gaming room. The banquet hall is enhanced by our antique turn-of-the-century bar, leaded glass French doors, stained glass windows, stage, wood dance floor, and crystal chandeliers.

Call now – (989) 892-5742 - to book your event!

-
- | | |
|-----------------------------------|------------------------------------|
| ◆ Bridal / Baby Showers | ◆ Wedding Receptions / Ceremonies |
| ◆ Graduation Parties | ◆ Rehearsal Dinners / Reunions |
| ◆ Business Meetings / Luncheons | ◆ Holiday Parties |
| ◆ Fundraisers / Expo Shows | ◆ Birthday Parties / Anniversaries |
| ◆ Pizza Parties / Sports Banquets | ◆ Funeral Bereavements |
-

CONTACT: Sheila Turbett or Joe Marsh



MENUS



COLD APPETIZERS

Guest approximate service portions:

Small = 30; Medium = 60; Large = 100

All appetizers are served with appropriate condiments and dips.

| COLD | SMALL | MEDIUM | LARGE |
|------------------------------|--------------|---------------|--------------|
| ◆ Cheese & cracker platter | \$ 60 | \$ 100 | \$ 130 |
| ◆ Fruit tray (in season) | 60 | 90 | 125 |
| ◆ Vegetable tray (in season) | 60 | 90 | 120 |
| ◆ Jumbo shrimp cocktail tray | 110 | 175 | 250 |
| ◆ Tossed salad (2 dressings) | 35 | 65 | 100 |

Other food choices may be available upon request.

Ask your server about menu items served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices and selections are subject to change without notice.



HOT APPETIZERS

Guest approximate service portions:

Small = 30; Medium = 60; Large = 100

All appetizers are served with appropriate condiments and dips.

| HOT | SMALL | MEDIUM | LARGE |
|--------------------------------------|--------------|---------------|--------------|
| ◆ BBQ meatballs | \$ 80 | \$ 130 | \$ 170 |
| ◆ Bruschetta | 90 | 140 | 180 |
| ◆ Chicken wings | 100 | 170 | 220 |
| ◆ Fried cheese ravioli | 110 | 180 | 220 |
| ◆ Seafood stuffed mushroom caps | 100 | 170 | 210 |
| ◆ Chicken satay with teriyaki sauce | 110 | 180 | 220 |
| ◆ Chicken tenders w dipping sauces | 100 | 170 | 210 |
| ◆ Assorted spring rolls (veg & pork) | 90 | 150 | 200 |
| ◆ Coconut fried shrimp cocktail tray | 100 | 180 | 250 |
| ◆ Macaroni & Cheese | 65 | 125 | 180 |
| ◆ French Fries | 70 | 120 | 195 |
| ◆ Pretzel Bites & Cheese Dip | ---- | 175 | ---- |

Other food choices may be available upon request.

Ask your server about menu items served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices and selections are subject to change without notice.



BUFFETS



MINIMUM 25 guests; and price is a *per person* charge.

All include soft beverages as listed AND appropriate condiments.

BRUNCH \$ 14 per person

- ◆ Scrambled eggs
- ◆ Bacon
- ◆ Hash browns
- ◆ Chicken salad w/breads
- ◆ Garden tossed salad with dressings
- ◆ Fruit tray
- ◆ Assorted Danishes / pastries
- ◆ Croissants (add \$1 per person)

SOUP & SANDWICH \$ 14 per person

- ◆ Choice of 2 soups **
- ◆ Ham & Turkey meat
- ◆ Chicken salad
- ◆ Garden tossed salad with dressings
- ◆ Fruit tray
- ◆ White and wheat breads
- ◆ Croissants (add \$1 per person)

*Add cheese slices for \$2 /person

PASTA \$ 15 per person

- ◆ Choice of 3 pasta dishes:
Meat Lasagna, Chicken fettuccini Alfredo, Pasta primavera w/oil & garlic, Cheese manicotti, or Mostaccioli w/meat sauce
- ◆ Garden tossed salad with dressings
- ◆ Assorted rolls

MEXICAN \$ 14 per person

- ◆ Beef and chicken
- ◆ Tortillas
- ◆ Refried beans
- ◆ Rice
- ◆ Queso cheese
- ◆ Chips and salsa

****SOUP CHOICES:**

Chicken noodle, Tomato Basil, Cheddar Broccoli, Loaded Baked Potato



FOOD & BEVERAGE PACKAGES



All packages include soft beverages as listed AND appropriate condiments.

Packages include tossed salad, dinner rolls, and choice of 3 sides.

Prices based on number of selections

GOLD PACKAGE (pick 2 or 3 entrees)

- | | |
|----------------------------------|--------------------------|
| ◆ Baked ham with pineapple glaze | ◆ Lemon pepper cod |
| ◆ Oven roasted chicken | ◆ Polish sausage & kraut |
| ◆ Meatballs with mushroom sauce | ◆ Meatloaf |
| ◆ Spaghetti with meat sauce | |

2 entrees \$16 ◆ 3 entrees \$18
Per person

DIAMOND PACKAGE (pick 2 or 3 entrees)

- | | |
|--|------------------------------|
| ◆ Top round beef au jus | ◆ Seafood fettuccine w/sauce |
| ◆ Beef Stroganoff w/buttered noodles | ◆ Atlantic Salmon |
| ◆ Herb chicken with Bell peppers & mushrooms | ◆ Roasted turkey breast |
| ◆ Prime rib (additional \$5 per person) | ◆ Roasted pork loin |

2 entrees \$18 ◆ 3 entrees \$22
Per person

Other food choices may be available upon request, with price adjustment.



SIDES – DESSERTS – SOFT BEVERAGES



SIDE SELECTIONS (pick 3)

- ◆ Roasted red skin potatoes
- ◆ Garlic whipped potatoes
- ◆ Wild rice pilaf
- ◆ Sage stuffing
- ◆ Macaroni & cheese
- ◆ Buttered sweet corn
- ◆ Sweet corn O'Brien
- ◆ Jack Daniels carrots
- ◆ Vegetable blend
- ◆ Green beans

Other choices may be available upon request with price adjustment.

Prices are per person.

DESSERTS

- ◆ Sheet cake (chocolate) \$ 3
 - ◆ Brownies 3
 - ◆ Assorted cheese cakes 4
 - ◆ Sherbet ice cream 2
-

SOFT BEVERAGES ** \$3 /person with food; otherwise priced individually

- ◆ Coffee (regular & decaf)
- ◆ Hot tea
- ◆ Soda selections (may vary)
- ◆ Water
- ◆ Cranberry juice
- ◆ Lemonade
- ◆ Iced tea (upon prior request)

** included in Gold/Diamond food packages and where listed throughout



SPECIAL GROUP PACKAGES



MINIMUM guests for these packages.

All include soft beverages as listed AND appropriate condiments.

FUNERAL BEREAVEMENT \$12 per person

- ◆ Baked chicken
- ◆ Mashed potatoes with gravy
- ◆ Buttered sweet corn
- ◆ Tossed salad with dressings
- ◆ Rolls and butter
- ◆ Includes soft beverages as listed

Minimum 30 guests; Room fee may be waived

PIZZA PARTY \$150 (only one package allowed per event)

- ◆ Cheese plus one topping – 6 pizzas 14”
- ◆ ADDITIONAL TOPPINGS ADD \$1 FOR EACH ITEM; FOR EACH PIZZA
Onion, green pepper, mushrooms, black olives
Pineapple, Jalapeno, banana peppers
- ◆ ADDITIONAL MEAT TOPPINGS ADD \$2 FOR EACH ITEM; FOR EACH PIZZA
Ham, Pepperoni, sausage
- ◆ Includes small tossed salad with Ranch and Italian dressings
- ◆ Includes soft beverages as listed for 30 persons

Includes paper plates and napkins, and plastic flatware

Covers approximately 30 guests

Each additional cheese pizza with one topping \$18
Additional toppings, add as noted above.

Additional salad and soft beverages may be needed for more than 30 guests.



WEDDING RECEPTION PACKAGE



MINIMUM 50 guests for this package.

Includes soft beverages as listed AND appropriate food condiments.

DIAMOND DELUXE

- ◆ Cash or Host tab Bar (additional charge) **\$ 1,200 (50 persons)**
- ◆ Choice of 3 Diamond entrees (See pg 5) **+ \$22 each additional person**
- ◆ Choice of 3 sides (from Selections pg 6)
- ◆ Fruit tray
- ◆ Dinner rolls and butter
- ◆ Cake cutting service
- ◆ Dishware/utensils for cake service

Salad available at additional cost.

- ◆ Cloth tablecloths and napkins (white*)
- ◆ Table skirting (or full length cloth) for head table, cake table, gift table (white*)
- ◆ China dishware, glassware, and flatware

*color is charged separately in Options



ADDITIONAL RENTAL AND SERVICE OPTIONS



| OPTIONAL RENTALS | Each |
|-----------------------------|-------------|
| ◆ Chair covers | \$ 1.00 |
| ◆ Chair sash | .50 |
| ◆ Table skirting | 5.00 |
| ◆ Colored linen tablecloths | 7.00 |
| ◆ White linen napkins | .30 |
| ◆ Colored linen napkins | .40 |
| ◆ Table runners | 1.00 |

| OPTIONAL SERVICES | |
|---------------------------------|---|
| ◆ Cake cutting | \$ 20.00 |
| ◆ Cake/desert plates & utensils | 10.00 <i>If customer supplied dessert</i> |

MISCELLANEOUS – POSSIBLE ADDITIONAL CHARGES

There may be additional charges incurred for...

- ◆ cleaning if terms not adhered to on decorations
 - ◆ to-go boxes or wrapping for customer-supplied desserts
 - ◆ boxes, trash or decorations left after event – due to cleanup or excessive waste removal
 - ◆ damage incurred from decoration removal
 - ◆ excessive cleanup or furniture damage
-



BAR SERVICE
BEER, WINE, CIDER & SPIRITS



Full bar service is available at all events.

Should the HOST want particular drinks or brand names, these should be requested at the time of booking.

**4 draft taps are available on premise
and choice selections may be made available upon request.
Hard Ciders are available.**

CASH BAR

Each guest is responsible for payment of their own drinks. Payment may be made by cash or credit card.

HOST TAB BAR

The HOST of the event is responsible for payment of guest requests for drinks. The room fee is waived with a \$250 minimum host bar tab. The Host may designate a particular dollar amount over this amount to add to this tab; at which time, when it is reached, a cash bar may resume.

Remember to drink responsibly.
You must be 21 or over to drink alcoholic beverages.

We retain the right to refuse service to intoxicated persons and those behaving unruly or in any unsafe manner.

Gratuity is not automatically applied to your bill. Please consider tipping accordingly.



TERMS & INFORMATION



Hall capacity is 200 persons.
A 12'x13' dance floor and stage is available.
Fixed turn-of-the-century bar with 16 pub chairs available as well as
9 pub chairs at the window bar.

◆ **GENERAL TERMS:**

- *All food and beverages are subject to applicable state sales tax, and 20% service charge. (Service charge is not a gratuity/tip to the servers.)*
- A \$200 room fee is waived if the event includes a \$250 minimum host bar service.
- Facility is reserved for a 4-hour block of time; unless otherwise arranged.
- A deposit of \$200 is due upon booking to reserve your event date and is non-refundable. No date is confirmed until the deposit is received.
- *Gratuity for servers and staff is not automatically added to the final bill. Please consider tipping accordingly.*
- The HOST is responsible for any damage made or caused by their guests.

◆ **FOOD & BEVERAGES:**

- Menus are suggested, but if you prefer, we may be able to accommodate requests or changes to tailor your selections with price adjustments.
- Our facility does allow the customer to bring only desserts onto the premises for consumption. Additional service charges may be incurred to accommodate.
- Be advised that no catered food or beverages are permitted to leave the premises.

◆ **UPON BOOKING:**

- The deposit is applied toward the event final balance.
- Review the menu selections and services to plan your event.
- Discuss you menu and bar choices.
- Discuss room layout options for your event.



◆ **14 DAYS PRIOR:**

- Meet or call to finalize your arrangements and menu choices.
- Provide us with the firm number of guests attending your function.
- Half the ESTIMATED Balance Due is to be paid. Remaining due on the day of the event.

◆ **SET-UP:**

- Standard 60” round tables are used with a seating of 6-8 per table.
- Rectangle tables are available for buffets, head table, and gift table upon request.
- White linen tablecloths and paper napkins are provided with the service charge.
- The use of staples/tacks or tape on the walls is prohibited. Any damage to the property will be the responsibility of the Host.
- All helium balloons are to be tied down.
- **NO GLITTER IS ALLOWED for decorations.**
- **NO fire-lighted candles or other incendiary decorations allowed.**
- Be sure to discuss all decorations and plans with the facility before set-up to ensure compliance and complementary services for a successful event.

◆ **DAY OF THE EVENT:**

- A 2-hour timeframe is given before your event to decorate and set up. If additional time is needed, additional charges may be added to the bill.
- Remaining bill balance is due at the close of the event.
- ENJOY!



RATES & RULES



◆ RATES:

- All food and beverages are subject to 6% sales tax, and a 20% service charge. *(This is not a gratuity/tip to the servers.)*
- *Gratuity for servers and staff is not automatically added to the final bill. **Please consider tipping accordingly at the end of your event.***
- \$200 deposit is required upon booking and is non-refundable if cancellation.
- Half of the remaining estimated Balance Due is due and payable 14 days in advance of the event.
- A final bill will be provided for payment the day of the event for payment in full.
- CANCELLATIONS: The Room fee is non-refundable. Any additional monies paid (minus any lost food costs) may be applied to a future date if your event is re-booked within the current year.

◆ RULES:

- **NO ALCOHOL is allowed to be brought into the facility by the Host or any guest, under any circumstances.**
- It is prohibited for guests to take open alcohol off the premises.
- Our policy is to refuse bar service to individuals who appear intoxicated.
- No food is allowed to be brought on the premises; with the exception of a decorated cake; e.g., wedding cake, or other desserts.
- **NO SMOKING ON THE PREMISES.**
- Your event is booked for a 4-hour block of time unless other arrangements have been made. Additional charges may be incurred for additional hours.
- CLOSING TIMES: The facility closes at 2:00 a.m.

