

THE FAIRLANE CLUB



2019

WEDDING PACKAGES



Welcome to Fairlane Club.

This is Charity Bronson, the Event Coordinator and Mark Gulliver the Director of Marketing of The Fairlane Club in Dearborn Michigan.

The Fairlane Club has establish traditions of memorable events serving members and non members. Our Executive Chef Kasey Faraj has created an excellent array of menu selections with the highest level of quality along with value to accommodate a wide spectrum of events. We pride ourselves on giving genuine personal service to elate many magical moments while attending to details in a seam-less fashion.

We have six distinctive rooms to choose from, we have private rooms that serve 50 people to our most popular Grand Ballroom serving 600 guests with dancing. We are flexible with the hours of the event, but vendor perimeters our detailed in our contract.

The Fairlane Club is known for a vast array of events targeting various budgets. We host ceremonies, wedding receptions with extensive inclusive packages or ala carte, bridal showers, baby showers, rehearsal dinners, birthday parties, retirement parties, Church celebrations, community events, non profit events and extensive detailed corporate meetings.

Full service three course Dinner prices start at \$21.95 per person, including soft drinks, coffee and tea along with appropriate table settings, white linen table cloths and your choice of colored napkins. Banquet chairs covers but can be purchased for an additional charge of \$3.00 per chair that includes the sash or bands along with many event enhancement services. As a courtesy we will cut, plate and display your cake at no additional fee. Our Executive Chef Kasey Faraj can work within your budget and customize a menu to compliment your theme.

Our Full Service Bar packages start off at \$16.00 a person and up. We offer flexible cash bars and consumption bars which you can set a spend limit for the bar and once you hit that limit we can switch to a cash bar or close. We have preferred vendors in all categories in addition you are welcome to use your own vendor as long as they are insured and approved. As a value added enhancement our vendors offer our brides discounted rates. We require a \$850.00 non-refundable deposit down to hold the date, if you were to cancel that would not be refunded. The deposit applies to your overall cost. After the deposit you are welcome to pay us monthly, weekly, or what works with your budget as long as the amounts meet our contract terms.

The balance due along with the final guaranteed count is due no later than fourteen days before your event as detailed in our easy read Contract. We would love to set up a time for you to take a look at the venue and answer any questions you might have. Let us know when you are free to schedule that appointment. Make sure to check us out on Facebook to see some of the most current event pictures we have posted. and any online specials.

We are known for working as much as possible with our bride's budgets and making the process Fun and Easy. If you have any questions please let me know, we look forward to hearing from you to set up a tour to view the facility.

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Five Hour Silver Bar with Beer, Wine and Silver Liquor plus one Bartender.

Six Hours of Music by our House DJ playing your favorites.

Up Lighting around the Reception Room with Projected Custom Monogram.

Chair Covers with Sash, Full Length White Linen and select color Napkins.

Four Hour Photobooth complete with Props and Memory Book. Cake Cut & Plate Bridal Party Champagne Toast, Free Parking and Late Night Pizza Bar.

MENU

Fresh Brewed Arabica Coffee, Tea and & Soft Drinks

Select Two Butler Passed Hors 'D Oeuvres:

Roasted Pesto Mushroom Caps, Mini Spring Rolls, Fried Parmesan Artichokes, Coconut Chicken Tenders, Spanakopita, Pineapple Chicken Sates, Portobello Canapés, Chicken Quesadilla, Santa Fe Chicken Purse or Bruschetta

Select one:

Garden Salad Bowl with Assorted Toppings and Two Dressings, Caesar Salad with Parmesan and
Croutons, Fattoush Salad with Pita Chips or Greek Salad
Fresh Baked Rolls and Butter

Select one:

Herb and Garlic Roasted Potatoes, Mashed Potatoes, Vegetable Rice Pilaf, or Wild Rice

Select one:

Fresh Cut Vegetable Medley, Green Beans, or Broccoli

Select one:

Pasta Primavera or Alfredo

Select two:

Chicken Piccata, Chicken Parmesan, Chicken Marsala, Fried Chicken, Coconut Tilapia, Salmon
Bruschetta, Parmesan Encrusted Atlantic Cod, Swedish Meatballs, Marinara Meatballs, Chicken
Scaloppini, Hand Carved Roast Beef with Rosemary Au Jus, Carved Dijon encrusted Pork
Tenderloin, One Carving Chef included

Select one:

Dessert Display with, Éclairs, Cream Puffs, Mini Cannoli's and assorted Mini Cakes

or Personalized Candy Buffet

\$75.00 Per Person all Inclusive Minimum 100 Guests

Prices are Subject to Change 5000 Fairlane Woods Drive | Dearborn MI | 313-336-4400



Five Hour Gold Bar with Beer, Wine and Gold Liquor plus one Bartender.

Six Hours of Music by our House DJ playing your favorites.

Up Lighting around the Reception Room with Projected Custom Monogram.

Chair Covers with Sash or Chiavari Chairs, Full Length Specialty Linen, select color Napkins, Specialty Head Table Design, Custom Back Drop and Chargers

Four Hour Photobooth complete with Props and Memory Book. Cake Cut & Plate Bridal Party Champagne Toast, Free Parking and Late Night Pizza Bar.

MENU

Fresh Brewed Arabica Coffee, Tea and & Soft Drinks

Select Two Butler Passed Hors 'D Oeuvres:

Roasted Pesto Mushroom Caps, Mini Spring Rolls, Fried Parmesan Artichokes, Coconut Chicken Tenders, Spanakopita, Pineapple Chicken Sates, Portobello Canapés, Chicken Quesadilla, Brie cheese & Raspberry Jam Phyllo cups, Caprese, Santa Fe Chicken Purse or Bruschetta

Select one:

Garden Salad Bar with Assorted Toppings and Two Dressings, Caesar Salad with Parmesan and
Croutons, Fattoush Salad with Pita Chips or Greek Salad
Fresh Baked Rolls and Butter

Select one:

Herb and Garlic Roasted Potatoes, Mashed Potatoes, Vegetable Rice Pilaf, or Wild Rice

Select one:

Fresh Cut Vegetable Medley, Green Beans, or Broccoli

Select one:

Pasta Primavera or Alfredo

Select two:

Au Poivre Sirloin Steak, Bacon and Leek Wrapped Salmon, Chicken Oscar, Golden Chanterelle Chicken, Spinach-Shitake-Goat Cheese Stuffed Chicken, Butter and Dill Grilled Scottish Salmon, Coconut Tilapia with Mango Salsa, Potato Encrusted White Fish,

Baked Ratatouille Stuffed Portobello Cap, Carved Roast Beef with Rosemary Au Jus,

Carved Michigan Stuffed Pork Tenderloin,

One Carving Chef included

Select one:

Dessert Display with Mini Cannoli's, Éclairs, Cream Puffs and assorted Mini Cakes

or Personalized Candy Buffet

\$85.00 Per Person all Inclusive Minimum 100 Guests

Five Hour Gold Bar with Beer, Wine and Gold Liquor plus one Bartender.

Six Hours of Music by our House DJ playing your favorites. Coat Check or Valet.

Up Lighting around the Reception Room with Projected Custom Monogram.

Chair Covers with Sash or Chiavari Chairs, Full Length Specialty Linen, select color Napkins, Specialty Head Table Design, Custom Back Drop and Chargers.

Four Hour Photobooth complete with Props and Memory Book. Centerpieces.

Cake Cut & Plate. Bridal Party Champagne Toast, Free Parking and

Late Night Pizza Bar

MENU

Fresh Brewed Arabica Coffee, Tea and & Soft Drinks

Select Two Butler Passed Hors 'D Oeuvres:

Roasted Pesto Mushroom Caps, Mini Spring Rolls, Fried Parmesan Artichokes, Coconut Chicken Tenders, Spanakopita, Pineapple Chicken Sates, Portobello Canapés, Chicken Quesadilla, Crab Cake Stuffed Mushrooms, Crab Rangoons, Santa Fe Chicken Purse or Bruschetta

Select one:

Garden Salad Bar with Assorted Toppings and Two Dressings, Caesar Salad with Parmesan and
Croutons, Fattoush Salad with Pita Chips or Greek Salad
Fresh Baked Rolls and Butter

Select one:

Herb and Garlic Roasted Potatoes, Mashed Potatoes, Vegetable Rice Pilaf, or Wild Rice

Select one:

Fresh Cut Vegetable Medley, Green Beans, or Broccoli

Select one:

Pasta Primavera or Alfredo

Select two:

Au Poivre Sirloin Steak, Bacon and Leek Wrapped Salmon, Chicken Oscar, Golden Chanterelle Chicken, Spinach-Shitake-Goat Cheese Stuffed Chicken, Butter and Dill Grilled Scottish Salmon, Coconut Tilapia with Mango Salsa, Potato Encrusted White Fish,

Baked Ratatouille Stuffed Portobello Cap, Carved Roast Beef with Rosemary Au Jus,

Carved Michigan Stuffed Pork Tenderloin, Carved Strip Ioin or Prime Rib

One Carving Chef included

Select one:

Dessert Display with Mini Cannoli's, Éclairs, Cream Puffs and assorted Mini Cakes

or Personalized Candy Buffet

\$95.00 Per Person all Inclusive Minimum 100 Guests



DINNER P **ED SELECTIONS**

PLATED APPETIZERS

Prices are per Person

Jumbo Shrimp Cocktail

\$9.00

Herbed Goat Cheese with Grape and Berry Compote Served with Crostini & Crackers

\$6.00

Caprice Tower

\$5.00

Antipasto – Prosciutto, Salami, Smoked Ham, Gherkin, Peppers, Fresh Mozzarella, Olives & Grain Mustard

\$9.00

Tuna Tartare with Sesame Wonton Chips

\$10.00

Maryland Jumbo Lump Crab Cakes with Spicy Remoulade

\$13.00

Oysters Rockefeller

\$8.00

Chef's Special Fried Calamari

\$9.00

Grilled Lamb Chops with Rosemary & Roasted Veal Demi Glaze

\$14.00

Served Diver Scallops over Wild Mushroom Risotto Cake-Dill & Lemon Cream

\$13.00

Grilled Ratatouille with Roasted Tomato Basil Coulis

\$7.00

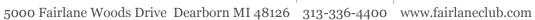
Thai Chicken Wonton Tacos

\$7.00

Crab Stuffed Baby Portobello Caps

\$10.00

All Prices are Subject to 6% Michigan Sales Tax & 21% Service Charge. Prices are Subject to Change



DINNER PLATED SELECTIONS

All Prices are per Person

The Following are Included:
House Salad
Rolls & Butter
Chef's Choice of Appropriate Starch and Vegetable

FILET MIGNON

Flame Seared and Served with a Zip Sauce MARKET PRICE

SLICED CHATEAUBRIAND OF BEEF TENDERLOIN

Slow Roasted and Sliced Tenderloin Served with a Port Wine Demi Glace MARKET PRICE

NEW YORK STRIP STEAK

Seasoned and Char-Grilled, Served with a Red Wine Mushroom Demi Glace \$27.95

PORTOBELLO STEAK BITES MARSALA IN A BAKED POTATO

Sautéed Tender Bites of Steak with Portobello Mushrooms & Red Onions in a Creamy Marsala Sauce

\$23.95

GOLDEN CHANTERELLE CHICKEN

Sautéed Chicken Breast with a Golden Chanterelle Mushroom Rosemary Cream Sauce

\$23.95

CHICKEN CAPRESE

Sautéed Chicken Breast, Layered with Roma Tomatoes and Fresh Mozzarella & Served atop a Roasted Tomato Coulis

\$22.95

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CLUB 5000 Fairlane Woods Drive, Dearborn MI, 48126 313-336-4400 www.fairlaneclub.com

THE

FAIRLANE

CASHEW AND RASPBERRY BARBECUE CHICKEN

Grilled Chicken Breast Brushed with a Raspberry Barbecue Sauce and Topped with Mandarin Oranges & Toasted Cashews

\$23.95

CHICKEN SCALLOPINNI

Herb Grilled Chicken Breast Topped with Sautéed Mushrooms & Finished with a White Wine Lemon Caper Sauce

\$21.95

CHICKEN PICCATA

Lightly Floured and Sautéed, Topped with a Lemon Artichoke & Caper Sauce

\$21.95

DIJON AND WALNUT ENCRUSTED PORK TENDERLOIN

Slow Roasted Pork Loin Encrusted with Dijon Mustard and Toasted Walnuts, Served with a Natural Pork Gravy

\$21.95

STUFFED PORK TENDERLOIN

Slow Roasted Pork Loin Stuffed with an Apple, Cranberry and Cream Cheese Stuffing & Served with an Apple Cider Glaze

\$23.95

SALMON BRUSCHETTA

Slow Roasted Fresh Atlantic Filet of Salmon Topped with Diced Tomatoes, Green Onions & Roasted Garlic

\$24.95

WHITE FISH AMANDINE

Almond Breaded White Fish, Pan-Seared and Served with Fresh Grapes, Toasted Almonds, Fresh Parsley & a Lemon Cream Sauce \$26.95



POTATO ENCRUSTED WHITEFISH

Fresh Dill, Chive and Potato Encrusted White Fish, Seared and then Baked, Topped with a Creamy Lemon Dill Butter Sauce

\$26.95

BAKED RATATOUILLE IN A PORTOBELLO

A Classic Ratatouille Baked in a Portobello Mushroom Cap with Fresh Mozzarella & a Roasted Garlic Tomato Basil Sauce

\$21.95

SPINACH FLORENTINE RAVIOLI

Served with Palomino Sauce & Topped with Parmesan Cheese \$21.95

COCONUT ENCRUSTED TILAPIA

Filet of Fresh Tilapia, Encrusted with a Panko Coconut Breading, Seared & Topped with a Mango Pineapple Salsa

\$24.95

PECAN CHICKEN

Pecan Breaded Chicken Breast Pan-Seared and Baked to Perfection Accompanied by a Honey Dijon Brandy Sauce

\$23.95

SHRIMP GENOVESE

Sautéed Gulf Shrimp Tossed in a Pesto Cream Sauce Served over Fresh Garlic & Parsley Linguine

\$24.95

BEEF TIPS IN A BAKED POTATO

Fresh Tender Beef Tips Sautéed with Onions, Julienned Bell Peppers, Fresh Herbs and Beef Sauce Served in a Baked Idaho Potato with Chives & Sour Cream

\$23.95

EGGPLANT PARMIGIANA

Fresh Herb and Parmesan Breaded Eggplant, Seared and then Baked with a Roasted Tomato Basil Sauce, and Topped with a Fresh Reggiano & Mozzarella Blend

\$21.95



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MEDITTERANEAN BRAISED LAMB SHANK

Braised in an Array of Herbs, Tomatoes, Vegetables and Red Wine.

Served with a Port Wine Sauce

MARKET PRICE

SWORDFISH PUTANESCA

Marinated Seared Fresh Swordfish Filet Topped with Chef's Special Tomato Putanesca Sauce

\$32.95

SEARED THAI SALMON

Seared Salmon Filet Topped with Braised Baby Bok Choy, Sweet Chili Glaze & a Coconut Curry Oil

\$32.95

SEARED THAI MAHI MAHI

Seared Mahi Mahi Filet Topped with Braised Baby Bok Choy, Sweet Chili Glaze & a Coconut Curry Oil

\$32.95

GRILLED SCOTTISH SALMON

Grilled Marinated Fresh Scottish Salmon Filet Topped with a Butter & a Dill Lemon Cream Sauce

\$26.95

SIRLOIN AU POIVRE

USDA Choice Peppercorn Seared Sirloin and Topped with a Cognac & Dijon Cream Sauce

\$25.95 for 8 oz

\$27.95 for 10 oz

CHILEAN SEA BASS

Filet of Sea Bass Breaded with Almond & Topped with a Lemon Rock Shrimp Sauce MARKET PRICE

CHERRY BALSAMIC AIRLINE BREAST

Airline Chicken Breast Broiled and Topped with a Tangy Cherry & Balsamic Glaze

\$24.95



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DINNER CHEF'S TABLES

Prices are per Person Includes Coffee, tea, and soft drinks

DELICIOUSLY ITALIAN

Minimum of 40 Guests

Italian Rolls and Herb & Garlic Breadsticks with Garlic Oil & Butter

SALADS

Classic Caesar Salad with a Creamy Parmesan Dressing Fresh Mozzarella and Vine Ripened Tomato Salad

ENTREES

Chicken Piccata in an Artichoke Lemon Sauce or Chicken Parmesan Italian Meatballs in a Tomato Sauce Green Beans Almandine Farfalle Pasta with Marinara Sauce Penne Pasta Alfredo

DESSERT

Italian Cannoli's & Chocolate Mousse

\$24.95

SOUTHWESTERN

Minimum of 40 Guests Includes Coffee, tea, and soft drinks

Warm Nachos with Dipping Sauces

SALADS

Mixed Greens with a Lemon Cilantro Vinaigrette Black Bean & Pineapple Salad

ENTREES

Chicken and Steak Fajita Bar with All of the Fixings Three Cheese Quesadillas Refried Beans Spanish Rice

Churros \$25.95



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THE FAIRLANE CHEF'S TABLE

Minimum of 30 Guests

SALADS

Select one item

Garden Salad Bowl with Assorted Toppings & Dressings Caesar Salad with Parmesan & Croutons Fattoush Salad with Pita Chips Greek Salad

HOMEMADE SALADS AND DISPLAYS

Select One or to Select Two add \$2.00

Roasted Mushroom and Orzo in a Parmesan Pine Nut Pesto Three Cheese Tortellini & Sun-Dried Tomato Pasta Salad Red Skin Potato Salad Fruit Salad

PASTA

Chef's Choice

ENTRÉES

Select Two items

Chicken Piccata
Chicken Parmesan
Chicken Marsala
Fried Chicken
Coconut Tilapia
Salmon Bruschetta
Batter Fried Cod
Swedish Meatballs

Marinara Meatballs Chicken Scaloppini

Sliced Roast Beef with Rosemary Au Jus Stuffed Michigan Pork Tenderloin Fried with Cherries & Apples

Chef's Choice Starch and Vegetables to match your Entrée Selections

Assorted Rolls & Butter Assorted Fairlane Club Mini Desserts

\$26.95



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MEDITERRANEAN

Buffet or Family Style
Minimum of 30 Guests
Exotic Fresh Fruit & Berry Display
Fresh Pita & Hommus
Traditional Relish Plate

SALADS

Select One

Fattoush Lebanese Salad Cucumber Tomato Salad Garden Salad

STARCH

Select One

Herb and Garlic Roasted Potatoes
Mashed Potatoes
Vegetable Rice Pilaf
Dill Rice

Fresh Cut Vegetable Medley

ENTREES

SELECT ONE

Chicken and Herb Veloute Chicken Kafta with Garlic Sauce Chicken Kabobs with Garlic Sauce Chicken Piccata Chicken Marsala

ENTREES

SELECT ONE

Lamb Kafta
Beef Kabobs
Beef Kafta Kabob with Tahini Sauce
Lamb and Rice (Ouzi)
Coconut Tilapia with mango Salsa
Parmesan Panko Cod with Citrus Cream Sauce
Grilled Mediterranean Salmon

Assorted Fairlane Club Desserts

\$29.00 Inclusive for 400 or more Guests **\$30.00** Inclusive for 300-400 Guests **\$31.00** Inclusive under 300 Guests (Costs do not include Room Charge)





TOUR OF INDIA

Served Buffet or Family Style Minimum of 50 Guests

> Kachumber Salad Cucumber Raita Fresh Hot Naan Indian Rice

Select One

Homemade Samosas with a Mango Chutney Aloo Tikki

ENTREES

Select Two or to Select Three add \$5.00

Lamb Korma Lamb Rogan Josh Delhi Lamb Curry Chicken Mahkni Chicken Tikka Masala Fried Tilapia Masala

VEGETARIAN ENTRÉES

Select One or to Select Two add \$3.00

Rajma
Baby Eggplant Curry
Paneer Masala
Malai Kofta
Palak Paneer
Gobi Manchurian

\$29.00 Inclusive for 400 or more Guests **\$30.00** Inclusive for 300-400 Guests **\$31.00** Inclusive under 300 Guests (Costs do not include Room Charge)

THE FAIRLANE CLUB

PREMIUM DINNER BUFFET

Minimum of 30 Guests

Includes coffee, tea, and soft drinks

SALADS

Select One item

Garden Salad Bar with Assorted Toppings & Dressings
Orange Berry Salad with Pomegranate Vinaigrette
Caesar Salad with Parmesan & Croutons
Fattoush Salad with Pita Chips
Greek Salad
Michigan Harvest Salad

HOMEMADE SALADS

Select One or to Select Two add \$2.50

Roasted Mushroom and Orzo in a Parmesan Pine Nut Pesto Three Cheese Tortellini & Sun-Dried Tomato Pasta Salad Artichoke & Roasted Red Pepper Pasta Salad Fresh Mozzarella & Vine-Ripened Tomato Platter Fruit Salad

PASTA

Chef's Choice

ENTRÉES

Select Two items

Au Poivre Sirloin Steak
Bacon and Leek Wrapped Salmon
Sliced NY Strip Loin
Chicken with Lobster Cream
Golden Chanterelle Chicken
Spinach-Shitake-Goat Cheese Stuffed Chicken
Butter and Dill Grilled Scottish Salmon
Coconut Tilapia with Mango Salsa
Potato Encrusted White Fish
Baked Ratatouille Stuffed Portobello Cap
Michigan Stuffed Pork Tenderloin

Chef's Choice Starch and Vegetables to match your Entrée Selections

Chef's Assorted Fairlane Club Mini Desserts Assorted Rolls & Butter

\$32.95



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STROLLING STATIONS

Enhance your Buffet with One or more of our Elegant Stations \$100.00 Chef Fee will be Added Prices are per Person

CARVED TENDERLOIN

Slow Roasted Tenderloin of Beef, Chef Carved and Served with a Horseradish Cream Sauce & a Port Wine Demi Glaze MARKET PRICE

CARVED STRIP LOIN OF BEEF

Slow Roasted Strip Loin, Chef Carved and Served with a Horseradish Cream Sauce & a Roasted Garlic Port Wine Demi Glaze

\$9.00

CARVED PRIME RIB OF BEEF

Slow Roasted Tenderloin of Beef, Chef Carved and Served with a Horseradish Cream Sauce & Natural Au Jus

\$10.00

CARVED SALMON FLORENTINE IN WELLINGTON

Fresh Atlantic Salmon Filet Wrapped in Puff Pastry with Spinach, Feta Cheese, Onions and Fresh Garlic, Chef Carved and Served with a Sun-Dried Tomato & Roasted Garlic Coulis

\$10.00

BUILD YOUR OWN PASTA STATION

Penne Pasta and Fettuccini with Roasted Roma Tomato Sauce, Alfredo Sauce and Pesto. Served with Broccoli, Red Peppers, Onions, Mushrooms, Zucchini-Squash Medley, Fresh Herbs, Sun-Dried Tomatoes & Parmesan Cheese

With Vegetables Only

\$6.00 With Chicken and Shrimp \$10.00

CARVED TURKEY BREAST

Boneless Turkey Breast, Chef Carved and Served with Cranberry Relish & Natural Gravy

\$8.00

CARVED HAM

Cherry and Honey Glazed, Chef Carved & Served with a Honey Rosemary Dijon Sauce

\$7.00

CARVED ROAST BEEF WITH ROSEMARY AU JUS

\$7.00



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HORS D' OEUVRES

Choose Two for \$5.00 or Choose Three for \$7.00

Prices are per Guest and Prices are Based on One Hour of Service in Addition to Enhance Your Dinner

Roasted Pesto Mushroom Caps Italian Meatballs Fried Parmesan Artichokes Spanakopita Portobello Bruschetta

Mini Spring Rolls Mini Quiches Coconut Chicken Tenders Pineapple Chicken Sates Chicken Quesadilla

\$30.00 per Dozen

Choose by the Dozen Minimum of Three Dozen of each Selected Item

New Zealand Green Lip Mussels Roasted Pesto Mushroom Caps Crab Cake Stuffed Mushrooms Fried Parmesan Artichokes Mini Chicken Wellingtons Coconut Chicken Tenders Pineapple Chicken Sates Sante Fe Chicken Purse Mini Brie En Croute

Hand-Made Canapes

Portobello Bruschetta Tenderloin Caprese Chicken Quesadilla Shrimp Egg Rolls Mini Spring Rolls Italian Meatballs Beef Empanada Crab Rangoons Mini Quices Spanakopita Beef Sates

Mini Phyllo Cups

Shrimp Scampi and Orzo
Lobster and Cantaloupe Salad
Brie Cheese and Raspberry Jam
Shrimp & Pineapple
Cashew Chicken Salad
Prosciutto Wrapped Melon

\$32.00 per Dozen

Bacon Wrapped Scallops Jumbo Shrimp Cocktail Coconut Fried Shrimp Mini Crab Cakes Lobster Cakes Smoked Salmon Canapes

THE FAIRLANE CLUB

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APPETIZER DISPLAYS

Priced per Guest and Prices

INTERNATIONAL CHEESE SELECTION

An Assortment of Imported and Domestic Cheese Served with Gourmet Crackers

\$4.95

Seasonal Fresh Fruits & Berries

\$3.95

Vegetable Crudités

\$3.95

TRIO DISPLAY

Fresh Fruits and Berries / International Cheese Selection / Vegetable Crudités \$11.95

FRESH MOZZARELLA AND VINE RIPENED TOMATO DISPLAY

Drizzled with Extra Virgin Olive Oil & Aged Balsamic Vinegar \$5.95

GRILLED ASPARAGUS AND SUN-DRIED TOMATO PLATTER

Served with Toasted Walnuts & a Gorgonzola Dipping Sauce \$4.95

BAKED BRIE CHEESE EN CROUTE WITH PECANS

Grapes, Fresh Berries, Honey, Lavender & Apple Preserve with Gourmet Crackers

\$6.95

CLASSIC SMOKED SALMON

Served with Hard-Boiled Eggs, Capers, Diced Onions, Whole Grain Mustard & Sliced Rye Bread

\$7.95

ARTICHOKE AND CRABMEAT DIP

A Herbed Cream Cheese Blend Served with Sliced Baguettes \$5.95

MEDITERRANEAN PLATTER

Hummus, Tabbouleh, Baba Ghanoush, Assorted Olives & Pita Bread \$9.95

PROSCIUTTO WRAPPED MELON

Served with a Honey & Lavender Yogurt Sauce

\$6.95



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LATE NIGHT PACKAGES

Prices are per Person

NACHO BAR

Warm Tortilla Chips, Ground Beef, Nacho Cheese, Diced Tomatoes, Jalapeno's, Shredded Lettuce, Black Olives, Salsa & Sour Cream

\$7.00

PIZZA BAR

Choice of 3 Kinds of Pizza

\$5.00

\$12 per Large Pizza with One Topping \$15 per Large Vegetarian Pizza

CONEY STATION

All Beef Hot Dogs, Nacho Cheese, Chili, Mustard, Diced Onions, Relish & Ketchup \$5.00

PARTY SUB

6 Foot Sub of Your Choice Italian, Turkey & Swiss, Ham & Cheese, or Grilled Vegetable \$6.00

ASSORTED WRAPS

Harvest Turkey, Chicken Caesar, Grilled Portobello & Ham and Swiss \$7.00

APPETIZER STATION

Chicken Wings with Appropriate Sauces, Cheese Sticks with Marinara, & Loaded Potato Skins

\$12.00

BURGER BAR/SLIDER BAR

All Beef Angus Patties, Cheddar, Swiss and American Cheese, Sliced Red Onion, Sliced Tomato, Shredded Lettuce, Brioche Buns, Appropriate Condiments & French Fries

\$7.00

TACO BAR

Fresh Sautéed Ground Beef, Diced, Cheddar Cheese, Sour Cream, Salsa, Lettuce, Tomatoes & Soft and Hard Shell Tortillas

\$7.00



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DELUXE INTERNATIONAL COFFEE AND TEA DISPLAY

Fresh Brewed French Roast, Assorted Fresh Brewed Coffee Flavors and Decaf Coffee

Assorted Tazo Tea
Rock Candy Sticks
Assorted Syrup Flavors
Assorted Flavored Creamers
Cinnamon Sticks
Belgian Dark Chocolate Shavings
Sugar Cubes
Chocolate Peppermint Sticks

\$6.95 per Person

FRESH SQUEEZED JUICES

Orange / Grapefruit / Lemonade \$5.50 per Glass

SMOOTHIES

Strawberry - Banana or Mango

\$5.50 per Glass

The Fairlane Fit - Mango, Banana, Coconut, Honey & Lime

\$6.50 per Glass

California Dream - Avocado, Banana, Coconut, Honey & Lime \$6.50 per Glass

DELUXE ICE CREAM BAR

Vanilla, Strawberry and Chocolate Ice Cream, Mini Marshmallows, Maraschino Cherries, M & M's, Peanuts, Strawberry topping, Chocolate Syrup, Warm Caramel, Sprinkles, Chocolate Jimmies, Crushed Butterfinger, Whipped Cream, Crushed Oreos, Bananas, Vanilla Wafers & Ice Cream Cones.

\$8.95 per Person

DETROIT'S OWN FAYGO POP STATION & BETTER MADE POTATO CHIPS DISPLAY

\$5.50 per Person

DETROIT'S FAMOUS VERNOR'S AND STROH'S ICE CREAM "THE BOSTON COOLER" or A & W FLOAT

\$5.95 per Person

THE FAIRLANE CLUB

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BAR PACKAGES

Prices are per Person The Bar Package Hours Selected Must be Consecutive One Bartender per 125 Guests

SOCIAL BAR

SILVER BAR

Budweiser
Bud Light
Miller Lite
Labatt Blue
Heineken
Corona
House Wine
Bottled Water

Mohawk Vodka
Gibley's Gin
Ron Rico Rum
Royal Canadian Whiskey
Lauders Scotch
Giro Silver Tequila
Heaven Hill Bourbon
Social Bar

\$12.00 for Five Hours or **\$9.00** for the First Two Hours and **\$2.50** for each Additional Hour

\$16.00 for Five Hours or **\$11.00** for the First Two Hours and **\$3.00** for each Additional Hour

GOLD BAR

Skyy Vodka
Beefeater Gin
Bacardi Silver Rum
Captain Morgan Spiced Rum
Jose Cuervo Gold Tequila
Canadian Club Whiskey
Jim Beam Bourbon
J&B Scotch
Kahlua
Dekuyper Products
Social Bar

\$21.00 for Five Hours or **\$15.00** for the First Two Hours and **\$4.50** for each Additional Hour

THE FAIRLANE CLUB All Prices are Subject to 6% Michigan Sales Tax & 21% Service Charge. Prices are Subject to Change

PLATINUM BAR

Grey Goose Vodka
Ciroc Vodka
Bombay Sapphire Gin
1800 Tequila Silver
Johnnie Walker Red Scotch
Crown Royal Whiskey
Makers Mark Scotch
Jack Daniels Whiskey
Hennessy VS
Chivas Regal Scotch
Bailey's Irish Cream
Disaronno Amaretto
Dekuyper Products
Social Bar

DIAMOND BAR

Makers Mark 46 Scotch
Johnnie Walker Black Scotch
Hennessy Black
Patron Silver Tequila
Dewars White Label 12 Year Scotch

Add Diamond Bar to the Platinum Bar for an Additional **\$9.00** per Person

\$29.00 for Five Hours or **\$21.00** for the First Two hours and **\$7.00** for each Additional Hour

SILVER, GOLD, PLATINUM AND DIAMOND BAR PACKAGES INCLUDE:

Assorted Soda, Tonic, Assorted Juices, Roses Lime Juice, Bloody Mary Mix, Sweet & Sour Mix, Fruit Garnishes, Sweet Vermouth & Dry Vermouth

Packaged Bars Shall not be Misconstrued as Unlimited Consumption. Client Acknowledges that The Fairlane Club may Refuse Service to any Guest, Attendee or All Guests (at it's discretion) in the Event of Violation of any State Law

THE FAIRLANE CLUB

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CONSUMPTION BAR & CASH BAR

Consumption Bars and Cash Bars Reflect the Actual Number of Drinks Served There is a Bartender fee of **\$125.00**.

Events over 100 Guests Require an Additional Bartender and Thereafter one per 100 Guests.

Cash Bars require a Cashier Fee of \$75.00

Bottled Water	\$1.50
Soft Drinks	\$1.75
Juice	\$2.00
Sparkling Water	\$3.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
House Wine	\$6.00
Silver Bar Cocktails	\$5.00
Gold Bar Cocktails	\$7.00
Platinum Bar Cocktails	\$9.00
Diamond Bar Cocktails	\$12.00

BEVERAGE ENHANCEMENT OPTIONS

Fruit Punch	\$32.00 per Gallon
Lemonade	\$28.00 per Gallon
Sparkling Wine Punch	\$45.00 per Gallon
Mimosa	\$74.00 per Gallon
Sparkling Wine Toast	\$3.50 per Person
Champagne Toast	\$5.00 per Person
Ice Luge	\$550.00 Each
Fairlane Club Martini	\$150.00 per Gallon
(20 servings)	
Signature Cocktail	\$75.00 per Gallon
(20 servings)	



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WINE LIST

HOUSE WINES

CANYON ROAD WHITE WINE

CANYON ROAD RED WINE

Chardonnay
Sauvignon Blanc
Pinot Grigio
Moscato
White Zinfandel

Cabernet Sauvignon Merlot Pinot Noir

6.00 per Glass or **\$21.00** per Bottle

Special Orders are Welcomed upon Availability with Four Weeks Advance Notice





Add On or Upgrade Options

TABLE CLOTHS

Crushed Taffeta, Pleated Champagne, White Lace or Pin tuck

\$15.00-\$30.00 per table

SEQUIN TABLE OVERLAY

Silver, Diamond or Lace \$20.00 per table

SATIN TABLE RUNNERS \$6.00 per table

SEQUIN TABLE RUNNERS

Gold, Red, Black, Silver or Chocolate \$10.50 per table

> CENTERPIECES \$35.00-\$65.00 per table

TABLE NUMBERS

Stand- **0.50 per table**Basic Numbers- **0.50 per table**Specialty Numbers- **\$1.00 per table**

CHIVARI CHAIRS

White, Silver or Gold **\$5.00 per chair**

CHAIR COVERS WITH A SASH \$3.00 per person

CHAIR COVERS WITH A BAND OR DIAMOND BUCKLE \$3.25 per person

DANCE FLOOR

White or Black **\$1500.00**

DANCING ON A CLOUD \$750.00

DAY OF COORDINATOR \$850.00

CEREMONY ONLY COORDINATOR \$550.00

FIREWORKS \$1000.00

4 HOUR PHOTOBOOTH \$475.00

4 HOUR PHOTOBOOTH WITH A GREENSCREEN \$575.00

CANDY BUFFET

Silver- **\$5.25 per person**Gold- **\$6.50 per person**Platinum- **\$9.00 per person**

BACK DROPS \$400.00 - \$800.00

CEILING DRAPE \$800.00

WHOLE ROOM PIPE & DRAPE \$800.00 - \$1500.00

CENTERPIECE SPOTLIGHT \$40.00 per spotlight

> MONOGRAM \$225.00

UP LIGHTING \$399.00

RECEPTION DJ SERVICE \$875.00

> 7 PIECE BAND \$3000.00

> > **VALET \$600.00**

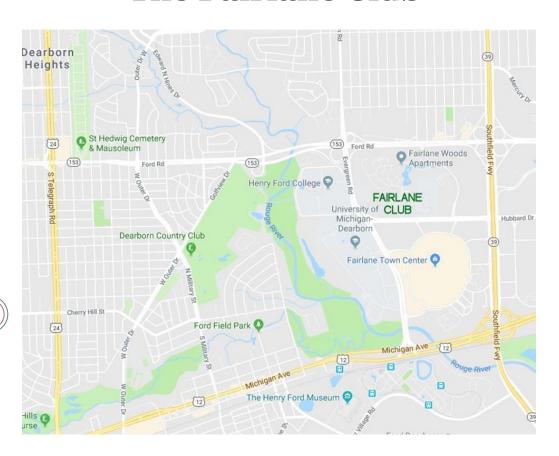
COAT CHECK \$150.00 per 100 people

\$1000.00

THE FAIRLANE CLUB

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Directions to The Fairlane Club



From the South:

Southfield Road (M-39) north. Exit at Michigan Avenue, stay on service drive. Turn Left at Hubbard. Turn right on to Fairlane Woods Drive.

From the North:

Southfield Road (M-39) south. Exit at Ford Road (M-153), stay on service drive. Turn Right at Hubbard. Turn right on to Fairlane Woods Drive.







"LET'S RAISE THE GLASS" THE FAIRLANE CLUB "2016 & 2017 WEDDING SPOT AWARD WINNER"

fairlaneclub1818

http://www.facebook.com/Fairlaneclubdearborn/

We are always announcing specials on our Facebook Page! Check it out!



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