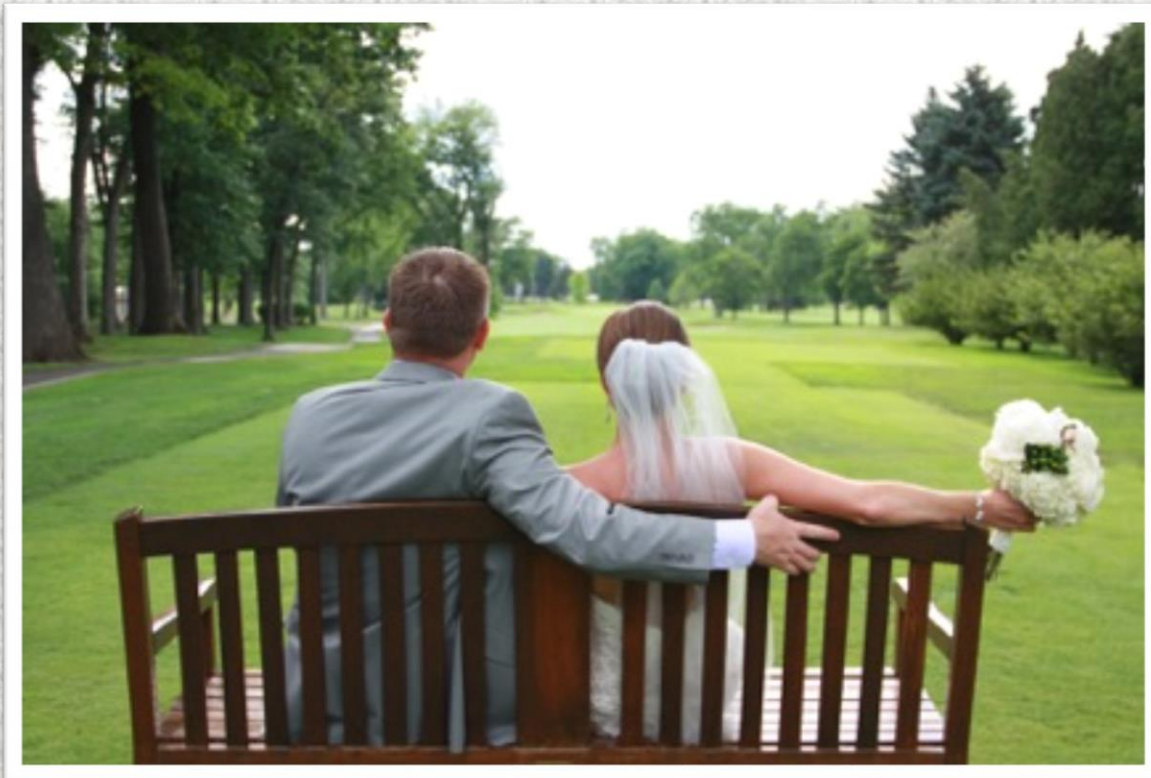




Edgewood Country Club



8399 Commerce Road, Commerce Twp, MI 48382
www.Edgewoodcountryclub.org
(248) 363- 7112

Congratulations on your Engagement!

Edgewood Country Club knows the single most important piece of your wedding is trust. From our first meeting with you, Kevin's team will prove that our communication, creativity, and experience is second to none. There is no standard wedding: we can't wait to hear your unique ideas for your unforgettable event.



Weddings are a treasured celebration with family and friends. Thank you for the opportunity to share in your celebration.

The Eagle Package

Appetizers and Displays

Fresh Mozzarella and Vine Ripened Tomato

Trio of Roasted Mushroom Platter

Seasonal Fresh Fruits and Berries

International Cheese Selection

Butler passed Hors D'oeuvres

Chicken Sates, Shrimp Egg Rolls, Beef Tenderloin

Champagne Toast

Plated Dinner Selections

Offered with artisan garden salad, rolls and butter and served with Chef's choice of appropriate accompaniments. Also includes freshly brewed coffee and teas.

**Choose One Entrée or Two with Predetermined Counts*

New York Strip, Chicken En Croute, Salmon Provencal, or Filet Mignon

Duet Dinner Selections

Five Ounce Filet Mignon & Any Of Our Fish Dishes

Five Ounce Filet Mignon & Any Of Our Chicken Dishes

\$70

Included Floor Length White Or Ivory Linens



The Birdie Package

Appetizers and Displayed

Seasonal Fresh Fruits and Berries

International Cheese Selection

Market Vegetable Crudités

Butler Passed Hors D'oeuvres

Basil Bruschetta Canapé, Vegetable Spring Rolls, Spanakopita

Champagne Toast

Plated Dinner Selections

Offered with artisan garden salad, rolls and butter and served with Chef choice of appropriate accompaniments. Also includes freshly brewed coffee and teas.

**Choose One Entrée or Two with Predetermined Counts*

New York Strip, Chicken Marsala, Pork Tenderloin Madeira, Vegetable Wrapped Sole, Vegan Portobello Provencal, Petite Filet and Chicken Duet

\$60

Included Floor Length White Or Ivory Linens



The Par Package

Appetizers and Displays

Seasonal Fresh Fruit and Berries

Market Vegetable Crudités

Butler Passed Spanakopita

Champagne Toast

Plated Dinner Selections

Offered with artisan garden salad, rolls and butter and served with Chef's choice of appropriate accompaniments. Also includes freshly brewed coffee and teas.

**Choose One Entrée or Two With Predetermined Counts*

Peppered Sirloin Steak

Chicken Marsala

Chicken Picatta

Sole Ala Ritz

Spinach Florentine Ravioli

Chicken Marsala & Basa Ala Ritz Duet

\$50

Included Floor Length White Or Ivory Linens

Appetizer Displays

Priced Per Guest Unless Otherwise Specified, Based On One Hour Of Service

INTERNATIONAL CHEESE SELECTION | \$4

An Assortment Of Imported And Domestic Cheeses Served With Gourmet Crackers

SEASONAL FRESH FRUITS AND BERRIES | \$4

With A Vanilla Bean Yogurt Dip.

MARKET VEGETABLE CRUDITÉS | \$3

Served With A Vegetable Herb Dip.

FRESH MOZZARELLA AND VINE RIPENED TOMATO | \$4

Vine-Ripened Tomatoes, English Cucumbers, Fresh Mozzarella, Basil, Extra Virgin Olive Oil And Balsamic Glaze.

MEDITERRANEAN PLATTER | \$7

Hummus, Baba Ghannoush, Tabbouleh, Stuffed Grape Leaves, Assorted Olives And Pita Bread.

GRILLED ASPARAGUS AND ROASTED RED PEPPER | \$4

Toasted Walnuts, Gorgonzola Cheese, Shaved Red Onions And Raspberry Vinaigrette.

TRIO OF ROASTED MUSHROOMS | \$5

Baby Portobello In Pesto, Shiitake In Sun-Dried Tomato Oil And Garlic Roasted Button Mushrooms.

MARINATED AND ROASTED MARKET VEGETABLES | \$5

Eggplant, Zucchini, Yellow Squash, Asparagus, Red Onions, Carrots And Roma Tomatoes.

BLACK & BLUE BISTRO TENDERLOIN | \$6

With Herb Onion Salad, Capers, Horseradish, Whole Grain Mustard And Toasted Mini Bagels.

RARE CAJUN SEARED AHI TUNA | \$8

With Pickled Ginger, Wasabi, Teriyaki And Green Onion Sesame Slaw.

BRIE CHEESE EN CROÛTE | \$90 5-lb wheel, 35 guests

Wrapped With Fresh Raspberry Preserve, Served With Grapes, Fresh Berries, And Gourmet Crackers.

Hors D'Oeuvres

Tempura Fried Chicken Tenderloin
Blue Cheese Stuffed Mushrooms
Cocktail Frank Wrapped Puff Pastry
Coconut Chicken Tenders
Vegetable Spring Rolls
Assorted Mini Pizzas
Barbecue Meatballs
Chicken Quesadilla
Chicken Sates
Mini Quiches
Spanakopita
\$24 per dozen or \$9.95 for choice of 3



Hand Made Canapés

Basil Brushetta
Beef Tenderloin
Smoked Salmon
Asiago Portobello
\$28 per dozen



Speciality House Appetizers

Mini Chicken Wellingtons
Mini Beef Wellingtons
Beef Tenderloin Sates
Poke Tuna Spoons
Petite Filets Oscar
\$48 per dozen

Speciality Shellfish Appetizers

New Zealand Green Lip Mussels
Bacon Wrapped Scallops
Jumbo Shrimp Cocktails
Coconut Fried Shrimp
Petite Crab Cakes
Crab Rangoon
Oysters Rockefeller
Crab Claws
\$48 per dozen



Plated Dinner Selections

*Offered With Your Choice of Chef's Soup Cup Or Artisan Garden Salad, Rolls And Butter
Served With Chef's Choice of Appropriate Accompaniments. Freshly Brewed Coffee and Teas*

The host may offer more than one entrée choice; however, individual place cards must be provided indicating menu selection.

Salmon Pomodoro

Slow Roasted Fresh Filet of Salmon Topped With Diced Tomatoes, Green Onions, Roasted Garlic, Fresh Basil, and Lemon Juice. **\$32**

Vegetable Wrapped Sole

Sole Wrapped In A Blanket Of Julienne Seasonal Vegetables, Broiled In Olive Oil and Lemon Juice Drizzled With Thyme And Oven Roasted Tomato Broth. **\$28**

Sole Ala Ritz

Filet Of Sole, Breaded In Crushed Ritz Crackers Pan-Fried, Topped With Toasted Almonds and A Lemon Basil Butter Sauce. **\$27**

Vegan Portobello Provencal

Large Portobello Mushroom Stuffed With Sautéed Mushrooms, Onions, and Seasonal Vegetables In A Tomato Sauce With Garlic And Fresh Herbs. **\$25**

Spinach Florentine Ravioli

and Cheese Stuffed Jumbo Ravioli, Served with Palomino Sauce. **\$25**

Peppered Sirloin Steak

Pepper Crusted and Pan-Seared with Caramelized Onions Laced with a Cognac Mustard Cream Sauce. **\$29**

Chicken Marsala

Sautéed Chicken Breast With an Array of Sautéed Wild Mushrooms In A Florio truffle Butter Sauce. **\$27**

Chicken Piccata

Lightly Floured and Sautéed, Topped With A Lemon And Capers Sauce. **\$27**

Pork Tenderloin Madeira

Mustard and Rosemary Crusted, Roasted Topped And With Sun-Dried Cherries and Caramelized Apples In A Madeira Wine And Honey Glaze. **\$28**

Filet Mignon

Eight Ounce Center Cut, Butter Seared And Served With Roasted Mushrooms and Port Wine Demi-Glace. **\$44**

New York Strip

Twelve-Ounce, Char-Grilled and Served with Spinach Zip Sauce **\$40**

Duet Dinner Selections

Five Ounce Filet Mignon & A Four Ounce Portion Of Any Of Our Fish Dishes \$42

Five Ounce Filet Mignon & Four Ounce Portion Of Any Of Our Chicken Dishes \$39

*Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food-borne illness.
Prices are subject to 19% gratuity and 6% Michigan sales tax.*

Compose Your Own Buffet

Minimum 30 Guests

Served With Freshly Brewed Coffee and Teas, Assorted Rolls and Butter, And Chef's Choice of Accompaniments To Match Your Entrée Selections

Green Salads

Pick One

Artisan Garden Salad Bowl With Assorted Toppings And Dressings

Ceaser Salad With Parmesan And Croutons

Michigan Harvest Salad

**Add More Green Salads To Your Buffet For An Additional \$2 Per Salad Per Person*

Specialty Displays

Pick Two

Insalata Caprese

Vine-Ripened Tomatoes, Fresh Mozzarella, Basil, Extra Olive Oil and Balsamic Glaze.

Trio Of Roasted Mushrooms

Baby Portobello In Pesto, Shiitake In Sun- Virgin Dried Tomato Oil and Garlic Roasted Button Mushrooms.

Grilled Asparagus And Roasted Red Pepper

Toasted Walnuts, Gorgonzola Cheese, Shaved Red Onions And Raspberry Vinaigrette

Marinated And Roasted Market Vegetables

Eggplant, Zucchini, Yellow Squash, Asparagus, Red Onions Carrots And Roma Tomatoes

**Add More Green Salads To Your Buffet For An Additional \$2 Per Salad Per Person*

Entree

Choice Of Three

Peppered Sirloin

Pork Tenderloin Madeira

Sole Ala Ritz

Steak Tips Marsala

Portobello Provencal

Vegetable Wrapped Sole

Chicken Picatta

Spinach Florentine Ravioli

Chicken Marsala

Salmon Pomodoro

**Add More Entrees To Your Buffet For An Additional \$3 Per Entrée Per Person*

Assorted Desserts

Lunch Buffet \$29

Dinner Buffet \$39

Dinner Accompaniments

Fresh Vegetable Selections

Green Beans Almandine

Green Beans, Julienne Carrots and Red Peppers

Glazed Carrots

Fresh Vegetable Medley

Grilled Asparagus (\$1 pp upgrade)

Balsamic Drizzled Brussel Sprout (\$1 pp upgrade)

Home Style Potatoes and Pasta

Roasted Red Skin Potatoes

Buttermilk Whipped, Cheddar, or Sour Cream Potato

Wild Rice

Baked Potato

Twice Baked Potato (\$2 pp upgrade)

Dauphinoise Potatoes (\$2 pp upgrade)

Late Night Snacks

(Based on half of the guaranteed amount)

Assorted Gourmet Pizzas

Taco Nacho Station

Coney Station

Sliders

Pretzels and Cheese



Dessert Selections

Mini Dessert Extravaganza

Assorted Mini Individual Bite Size Desserts
Chocolate Dipped Strawberries; Hand-Made Cannoli's
Mini Cheese Cakes and Mini Fruit Tarts **\$15**



Assorted Deserts

Assorted Cookies/ Brownies/ Mini Cannoli's **\$8**

Ice Cream Cart

\$50 Rental Fee Applies

Assorted Novelty Ice Cream Bars and Cones **\$5**



Desert Selections

Dark or White Chocolate Mousse and Berries

Vanilla Cheesecake with Fresh Berries

Sander's Hot Fudge Cream Puff

Chocolate Lover's Mousse Cake

Flourless Chocolate Decadence

Strawberry Cream Cake

Grand Marnier and Berries

Bourbon Pecan Pie

Tiramisu

\$8 each



Beverage Service

Punch Selections (Priced per gallon, each gallon serves 25)

Fruit Punch \$45

Champagne Punch (Or Mimosas) \$60

Fruit Punch with Alcohol \$75

Fountain Soda \$2 per person

Bottled Liquor

List Also Include Other Liquors For Making Mixed Drinks Eg. Coffee, Brandy, Schnapps

Prices Include Mixes, Set Up And Bartend Service

**Super Premium Brands \$115 Per Bottle OR \$36 Per Person (4 Hour Bar) –
(Additional Hour \$4 per person)**

Belvedere

Grey Goose

Bombay Sapphire Gin

Johnny Walker Black

Bushmills

Crown Royal

Knob Creek

Woodford Reserve

Approximately \$7.00 per Drink

**Premium Brands \$92.50 Per Bottle OR \$29 Per Person (4 Hour Bar) –
(Additional Hour \$3 per person)**

Absolute

Tangueray Gin

Crown Royal

Dewars

Myer's Rum

Johnny Walker Red

Christian Brother's

Kahlua

Jack Daniels

Approximately \$6.00 per Drink

**Call Brands \$52.50 Per Bottle OR \$24 Per Person (4 Hour Bar) –
(Additional Hour \$2 per person)**

Smirnoff

Candian Club

St. Charles Brandy

Jim Bean

Lauder's Scotch

Café Lolita

Southern Comfort

Gordon's Gin

Captain Morgan

Bacardi Rum

V.O. Whiskey

Approximately \$5.00 per Drink

Additional Beverage Options

Wines (1.5 Liter) All Major Varietals **\$40 (8-9 Glasses per Bottle)**

J. Roget's Dry Champagne **\$25 per Bottle**

Beer and Wine Bar **\$17.50 per Person**

Cash Bar Available **\$125 Bartender Fee**

Soft Drinks	\$2
Beer	\$5
Craft Beer	\$6
Mixed Drinks	\$7
Wine	\$8
Premium (Wine or Liquor)	\$9
Extra Premium (Wine/Liquor)	\$11

Premium wines available for an additional charge

Non-Alcoholic Beverages **\$2 per Person**



Private Event Policies & Procedures

The Management and Staff of Edgewood Country Club feel that the experience you have with us should be special. We assure you that our excellent food and professional, friendly service will meet and exceed your expectations. We are dedicated to keeping these goals and making your function a great success.

Menu and party arrangements shall be completed three weeks in advance of the party date, with a projected number of guests at that time. The guaranteed number of persons to be served is due 72 hours prior to the function. All food and beverages must be purchased directly through Edgewood Country Club, except for specialty cakes (\$.50 per person cake cutting fee applies). Due to health and insurance standards, food may not be taken out of the facility after it has been prepared and served.

Advance deposit is required to reserve the banquet facilities.

- Parties of 125 or more require a \$500.00 deposit.
- Smaller parties require a \$100.00 deposit.
- Deposits are non-refundable 90 days prior to event
- A 19% gratuity and 6% sales tax will automatically be added to all food and beverage items.
- Deposits will be deducted from your final bill. If you cancel your event, your deposit will not be refunded unless date is refilled 90 days prior to engagement. Visa and MasterCard are accepted with 3½% convenience fee added to the bill.
- A setup / cleanup fee is associated with the banquet facilities, \$350.00 for the Banquet Room, \$125.00 for the Fireside Room and \$25.00 for the Board Room.

Rooms and Capacity: - Note: Capacity may vary due to room setup

Board Room	up to 16 people	Banquet room without dance floor	up to 280 people
Fireside Room	up to 75 people	Extended Patio	up to 50 people
Board Room and Fireside	up to 90 people	Extended Patio and Fireside	up to 125 people
Banquet Room & dance floor	up to 250 people		

Parking attendants are optional. Rates are as follows:

- \$50.00 for up to 50 people / \$75.00 for over 50 people.

Coat check is mandatory in December and optional the remainder of the season.

The Rates are as follows:

- \$35.00 for under 50 people
- \$50.00 for over 50 people.

Parking attendant and coat check **gratuities are not included.** Gratuities are the responsibility of the individual guests. If you would like to see to it that your guests don't feel obligated to tip, an inclusive charge (\$1 per person) can be arranged.

Audio / Video Equipment and other Amenities:

- Projector & Screen \$50.00 / Flip Chart \$10.00
- Portable TV monitor \$10.00
- Linen & Other Floor length white \$10.00 per table
- Specialty Table cloths \$10.00 - \$20.00 per table
- Specialty Napkins From \$.50 per napkin

Wedding Details:

Ceremony Fee - \$200.00 – setup, cleanup / \$3.00 Per chair for ceremony

We have Microphone(s), Podium(s), projector cart, easels, wireless internet and microphone stand(s) available at no charge. We have limited quantities of Audio / Video equipment –please make sure to reserve equipment when booking the event. If you require additional Audio/Video equipment, our event coordinator will be glad to help you. You may also bring your own equipment, however, please advise us of your specific needs during the planning process.

Please Note: Edgewood Country Club reserves the right to refuse service of alcoholic beverages to any person appearing to be intoxicated. Anyone under the age of 21 will be refused alcoholic beverage service under State of Michigan Law. We will check identification. No consumption of alcoholic beverages by band, DJ or photographer is allowed. Dinner is served to band, DJ, videographer, or photographer, only when authorized by and paid for by client. Management reserves the right to exercise authority over bands, DJs and other vendors whether engaged by the function or the club in terms of objectionable behavior or volume.

The person or persons booking the function will be responsible for their guest's conduct even after they have left the function. They are also responsible for any damages incurred by guests of the function. Edgewood Country Club will not assume any responsibility for loss or damage of any merchandise or articles left at the Club during or following any function.

In reviewing all menus, if there is a particular selection not featured, please feel free to ask and we will do our best to accommodate your requests. We look forward to making your even successful.

All events can be arranged by calling:

Kevin Tyrrell, Clubhouse Manager

Phone (248) 363-7112 - kevin.tyrrell@edgewoodcountryclub.org

