

GROSSE ILE YACHT CLUB

BANQUET AND BUFFET MENU



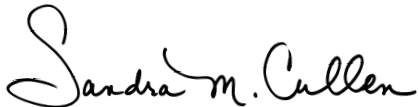
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GROSSE ILE, MI 48138
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January 4, 2012

Thank you for considering Grosse Ile Yacht Club for your event. The entire staff is eager to work together to make your business function, family get together, wedding, or shower a complete success. We take great pride in making sure that everything is arranged correctly and that your event runs smoothly.

We look forward to working with you.

Cordially,

A handwritten signature in cursive script that reads "Sandra M. Cullen". The signature is fluid and elegant, with a large initial 'S' and a distinct 'M' and 'C'.

Sandra M. Cullen
General Manager

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Banquet Policies

We want your function to be both enjoyable and a success. To that end we have written the following Club Rules and Regulations.

Sponsorship:

A current member must sponsor all non-member functions. Sponsors are responsible for all charges and for any damage incurred by the function. The Board of Directors must approve any function without a member sponsor.

Party Capacity:

The customary size of functions range in size from 15 to 300 guests.

General:

If Grosse Ile Yacht Club cannot supply the requested facilities as a result of occurrences beyond their control (i.e. public emergency, act of God, etc.); function user waives any claim against Grosse Ile Yacht Club for problems resulting from the canceled facility.

Function user is responsible for the proper use and security of all requested items. All facilities reserved and all damage to Grosse Ile Yacht Club property resulting from function damages and/or losses will be billed to the function user.

Your function is limited to the rooms assigned, not to other areas, such as other clubrooms, etc. While there is heating and air conditioning in all areas there is no backup system. In the event that the HVAC system would go out, we will make every effort to have maintenance people here to correct the situation as quickly as possible.

Personal Property:

The Club does not have space available to store personal property, equipment or supplies belonging to or rented by the user. All such items must be removed from the Club at the end of the function. The Club will not assume or accept responsibility for damage, theft or loss of personal articles left in the Club prior to, during or following any function including property of Entertainment, Florist, Bakeries, Photographers or others. Conduct of guests or musicians cannot infringe on the right of the Membership to enjoy their club.

Food and Beverage:

All Federal, state and local laws with regard to food and beverage purchases or consumption are strictly adhered to. All food and beverages must be purchased from the Club, by prior arrangement with our banquet office. **Club members, guests or other invitees may bring no food or beverages of any kind, with the exception of wedding cakes, into the Club.** Grosse Ile Yacht Club prepares the quantities of food and beverages based on the guaranteed number of guests, in ample amounts to insure that all guests at the event enjoy an attractive selection of food. Leftover food or beverages may not be taken from the Club by the hosts or guests of any event. All alcoholic beverages must be consumed within Club premises. Open containers or glasses of such beverages may not be taken out of the Club.

Menu Arrangements:

We will tailor a menu to fit your needs. We need a final menu 10 days prior to the event. If a split menu is requested a \$1.00 fee will be added to the menu price. We will arrange a specialized diet menu for anyone in your party who has certain diet requirements.

Buffet/Brunch Service:

Our buffet/brunch service is available for groups of 30 people or more.

Guarantee Policy:

A final guarantee of the number of guests attending must be given at least 72 hours prior to the event. Your party will be billed for the guaranteed amount or the actual amount over the guaranteed amount.

Price Quotations:

Price quotations, verbal or written, are subject to change due to fluctuation in food costs or increased cost of operation. If requested, confirmed prices will be quoted fifteen (15) days in advance of the function date.

Deposit/Cancellation:

All events less than 100 persons require at least a \$250.00 deposit and all events over 100 persons require at least \$500.00 deposit to secure your date. All weddings require a \$1000.00 deposit to secure your date. An event must be cancelled at least nine months of the scheduled date or full deposit is non-refundable.

Payment Policy:

Billing for member functions under \$1,000.00 will be sent the first of the month in conjunction with their other monthly charges, over \$1,000.00 must be paid by the event date. Sponsored or member "special billing" functions must be paid in full before party date unless special arrangements are made in advance. All charges must be paid within 30 days or a late charge of 10% will be added to the balance.

Dress Code:

Proper social attire depending on the event is required in the Clubhouse. Inappropriate attire includes bare feet, bare torsos or cutoffs. The General Manager shall determine the appropriateness of the attire in specific instances.

Rental Items/Setup Charges:

Grosse Ile Yacht Club does not charge a room set up fee to its members. A \$1.00 per person room setup charge will be charged to non-members. Tent setup charges are \$250.00. Chair covers and only ours are to be used \$2.50 each with bows, Napkins colored .50 each, Chef's attended stations, valet parking, centerpieces, etc. will be charged appropriately.

Facility Usage Fee:

There is a 3% facility fee charged to all parties. All Weddings with no alcohol or under \$500.00 in bar service will be charged a minimum of \$500.00 facility fee.

Gratuity and Tax:

All food and beverage items will have an 18% service charge and the 6% Michigan Sales Tax added to them.

Alcohol Policy:

No alcohol service will be provided to minors, under the age of twenty-one (21), as stated by the law of the State of Michigan. Any person of questionable age must provide a valid I.D. to obtain alcoholic beverages.

In the event minors are drinking, management will handle the situation and notify the host. If the incident reoccurs, the bar will be closed for the evening. If this must be done, closing the bar is not to be considered as the end of the party. The group will be welcomed to use the club as pre-determined with no alcohol available.

Parties must have a stated closing time for bar service. Party bars must close ½ hour before the band or entertainment or function ends. There will be no time extensions unless approved by Club Management.

No accumulating drinks or pouring doubles at the closing of the bar. Also, party bars will not serve shots of alcohol.

We will refuse alcohol service to anyone, in our opinion, who is visibly intoxicated. Anyone who is obtaining alcoholic beverages for a person whom has been refused service will also lose their right to be served.

If the majority of the party, in the opinion of the Club Management or management's agent, appears to have had enough to drink, the member or host of the party will be informed and alcohol service will be stopped.

No alcoholic beverages are to be brought into or removed from the premise.

Events on closed business days:

Requirement of 50 persons minimum with food and beverage sales of at least \$1200.00.
Other fees may apply.

Meeting Room Fees- during open operations:

\$50.00 per hour 1-50 persons
\$100.00 per hour 51-100 persons
\$150.00 per hour 101-150 persons
\$200.00 per hour 151 & up
Other fees may apply.

Meeting Room Fees On Closed Business days- No food or beverage service:

\$ 500.00 will cover a maximum of 4 hours.
Other fees may apply.

*with food and beverage see **Events on closed business days.**

The Board of Directors reserves the right to approve or deny opening/closing of the club house facilities for all member/non-member events.

Other Fees and Services

Special Services:

Don't have time to arrange dinner, music, or a band? We will take care of it ALL for you for a 10% handling fee.

Valet Parking:

There is a \$35.00 charge per valet per 4 hours.

Decorating:

No tapes, pins, nails, staples, etc are to be used on furniture, floors, walls and/or ceilings.

Chocolate Fountain:

\$4.99 per person.

Ice Carving Centerpieces:

Ice carvings are available for an additional cost with at least a 10-day advance notice.

Attended Stations:

\$50.00 fee per station.

Cake Cutting Fee:

You may bring in your own cake we will cut and serve at \$1.00 per person.

Balloons for All Occasions:

Helium tank available - \$10.00 fee.

Rentals:

Mirrors - \$.75 per table

Chair covers- \$2.50

Colored napkins- \$.50

Votive Candles - \$.50 each

WEDDING: \$150.00 service at water other fees may apply.

Grosse Ile Yacht Club User Agreement

Date of this Agreement: _____ Your Function Date: _____

Name of Member Sponsor: _____

Type of Function: _____

Function Contact Person: _____

Mailing Address: _____

Billing Address: _____

Contact's Work Phone: _____ Home Phone: _____

Approximate Number of Guests: _____ Arrival Time: _____

Approximate Departure Time: _____

Deposit Paid: \$ _____ **Date Paid:** _____ **Check #** _____

This contract is subject to the conditions listed in this agreement. Please read before signing. Please sign, date, and return one copy along with your down payment to confirm your reservation. Prior to making a deposit if the facilities will not be used, please cancel the reservation with the **General Manager** by phoning **(734) 676-0211** or in writing (address listed below) to the General Manager at Grosse Ile Yacht Club. All cancellations are subject to the refund policy stated on this contract. Your Member Sponsor must sign the enclosed Sponsor Agreement with their approval for your usage of their membership at Grosse Ile Yacht Club.

Contract Conditions

A current member in good standing must sponsor your function. Payment in full is due the day of event. All charges will go on the Sponsoring Member's Account and is their financial responsibility if not paid by the user.

The following is the deposit refund policy in event of cancellation.

Deposit cancellation must be in writing, signed and dated.

- 1) This deposit is non-refundable if the event is cancelled within nine months of the scheduled date.
- 2) Refund of deposit if event cancelled within one month of the deposit date.

Send contract and Deposit to:
Grosse Ile Yacht Club
Attention: Banquets
29677 East River Road
Grosse Ile, Michigan 48183

I have read and agree to the terms of this contract and of the club user rules and regulations, as well as the Grosse Ile Yacht Club banquet menu, and agree to abide by the rules and regulations in the copy of the Banquet Menu provided me.

Club User: _____ Date: _____

Breakfast

Continental Breakfast **\$5.99 per person**

Fresh Fruit of the season.

Choice of Danish, Muffins or Sweet Rolls

Bagels with Cream Cheese.

Assorted Juices and Coffee.

Also Available:

Smoked Salmon or Gravlax - \$3.00 per person

Hot Breakfast **\$11.99 per person**

Bacon, Sausage and Ham Tray

Choice of Danish, Muffins or Donuts

Fresh Fruit, Juice and Coffee.

Scrambled Eggs

Hash Browns

Pancakes or French toast

Additional Entrées - \$1.50 per person.

Chef's Omelet Station **\$13.99 per person**

With above breakfast.

Lunch

Noon-3:00

All entrées served with choice of cup of soup or house salad, vegetable, and starch.

Meatier Selections

6 oz Flat Iron Steak ----- \$15.99

Petite flat iron steak grilled to perfection and finished with red wine mushroom demi-glance.

Steak Diane----- \$16.99

Two 3 oz beef tenderloin medallions seared to a golden brown, garnished with mushrooms and brandy cream sauce.

Apple Roasted Pork Tenderloin ----- \$13.99

Roasted pork tenderloin sliced thin served with braised apples, brown sugar syrup and cinnamon cream sauce.

Lollipop Lamb Chops ----- \$18.99

Parmesan crusted frenched lamb chops seared to perfection married with fresh squeezed lemon juice and garden fresh rosemary.

Chicken

Chicken Kiev----- \$13.99

Chicken breast roulade stuffed with butter and parsley sauce, breaded and deep-fried.

Chicken Piccante----- \$13.99

6 oz. chicken breast seared with an artichoke and caper chicken veloute.

Herbed Baked Chicken ----- \$12.99

Herb marinated chicken thighs, drumsticks, wings and breasts, baked crisp and juicy.

Chicken Marsala ----- \$13.99

6 oz. chicken breast seared in a Marsala wine mushroom sauce.

Chicken Parmesan----- \$13.99

Traditional chicken parmesan breaded and deep-fried finished with parmesan and house made marinara sauce.

Pasta

Island Tortellini Trio ----- \$14.99

Tri-color cheese tortellini garnished with salad shrimp, baby scallops, sun dried tomatoes, and capers, finished with a light pesto cream sauce.

Chicken Alfredo----- \$13.99

Egg fettuccine tossed in a creamy house Alfredo sauce, served with a grilled chicken breast.

Pasta Provencal ----- \$13.99

Angel hair pasta garnished with diced tomato, asparagus, spinach, and parmesan cheese, tossed in garlic and olive oil.

Salads

Served with a cup of house made soup.

Chicken or Tuna Salad Croissant Sandwich----- \$10.99

Served with your choice of fruit or soup cup.

Chicken Caesar Salad ----- \$10.99

Crisp Romaine lettuce, herb croutons, and Parmesan cheese tossed in house made Caesar dressing and topped with grilled chicken.

Classic Cobb Salad----- \$11.99

Mixed greens, bleu and cheddar cheeses, black olive, onion, egg, chicken, and bacon with your choice of dressings.

Seasonal Fruit Plate----- \$9.99

Fresh fruit of the season displayed with your choice of chicken or tuna salad or cottage cheese served with a fresh muffin.

Lighthouse Salad----- \$11.99

Fresh baby spinach topped with strawberry vinaigrette, sunflower seeds, red onion, mandarin oranges strawberries, golden raisins and grilled chicken breast.

Lunch Buffets

Cold Cut Luncheon ----- \$10.99 per person

Assorted deli meats and cheeses

Condiments, lettuce, tomato, onion and bread

Cookies and brownies

Choice of: tossed salad, potato salad, or pasta salad

Add soup-----\$1.00 per person

BBQ Buffet ----- \$13.99 per person

Choice of three: Hot Dogs, Hamburgers, Chicken or Italian sausage

Choice of two: Cole slaw, Baked beans, House salad, Pasta salad

Fresh fruit or Brownies

Condiments

Breads

Pasta Buffet-----\$14.99 per person

Three sauces: Marinara, Alfredo and Bolognese

Three Toppings: Meatballs, Grilled Chicken and Mushrooms

Choice of: Green Beans, Corn or Carrots

Tossed salad

Brownies

Hors d'oeuvres

Garde Manger

Prices are per person unless noted. Helpful hint: approximately 5-7 pieces per person with dinner, approximately 12-15 pieces per person without dinner.

Fruit & Vegetable

Crudités-----\$2.99

Fresh vegetables accompanied by a sour cream herb dip.

Seasonal Fruit Display-----\$2.99

Fresh fruit of the season accompanied by fruit yogurt.

Exotic Crudités-----\$3.99

Marinated hearts of palm, artichoke hearts, asparagus, roasted peppers,
Grilled portabella mushrooms, baby corn, daikon radishes, and red onion.

Cheeses & Dips

Mediterranean Olive Dip-----\$1.99

Giant queen olives and black olives married with cream cheese hummus and tahini
served with crustinis.

Spinach Dip-----\$1.99

California spinach dip served with homemade tortilla chips

Grosse Ile Yacht Club Cheese Spread-----\$1.99

English cheddar cheese creamed with horseradish and beer served with assorted
crackers and flatbread.

Sliced Cheese Display-----\$2.99

Assorted cheeses (Swiss, Cheddar, and Pepper jack) served with crackers.

Intercontinental Block Cheese Display-----\$5.99

Imported and domestic cheeses accompanied by grapes, crisp flat bread, and assorted
crackers.

Seafood

20-25 people*

Poached Salmon Display ----- \$70.00 per side

Atlantic salmon filet poached in a lemon fumet served with classic garnish.

Cold Smoked Salmon Display----- \$80.00 per side

Salmon filet cold smoked with black pepper, served with classic garnish.

Cocktail Shrimp Platter ----- \$2.00 per pc.

Poached cocktail shrimp served with lemon wedges and cocktail sauce.

Steamed Greenlip Mussels----- Market Price

Greenlip mussels steamed with lemon juice, white wine, garlic and finished with butter

Oysters on the Half Shell ----- Market Price

Blue Point oysters on the half shell with lemon and hot sauce

Sushi Bar----- \$4.99 per person

Hot Hor d'oeuvres

Priced for 50 pieces

Beef Crustinis -----	\$75.00
Thinly sliced beef served on a baguette topped with creamed horseradish sauce.	
Mini Spring Roll -----	\$55.00
Asian vegetables rolled with rice noodles in a crispy shell.	
Spanakopita -----	\$55.00
Seasoned flat leaf spinach, feta cheese, in a crispy phyllo shell.	
Chicken Wings -----	\$60.00
Fried chicken wings plain or buffalo style.	
Meatballs -----	\$60.00
Swedish or BBQ.	
Teriyaki Sesame Chicken -----	\$65.00
Tender chicken strips crusted in sesame seeds served with pita bread.	
Blackened Beef Tips -----	\$75.00
Tender beef tips charred with Cajun spice.	
Exotic Mushroom Bouchee -----	\$60.00
Brandied exotic mushroom served in a petite puff pastry shell.	
Mushroom Caps with Sausage -----	\$65.00
Mushroom Caps with Crab -----	\$75.00
Domestic mushrooms stuffed with Italian sausage or crabmeat.	
Crab Rangoon -----	\$65.00
Beef, Chicken, or Vegetable Kabobs -----	\$80.00
Marinated beef or chicken and vegetables char grilled.	
Chicken Wellington -----	\$75.00
Tender chicken with mushrooms in puff pastry.	
Tempura Shrimp -----	\$70.00
Gulf shrimp in a light crispy batter.	
Oyster Rockefeller -----	Market Price

Dinner Selections

Entrées include salad, starch, vegetable, rolls, and whipped butter.

Caesar Salad \$1.00 extra per person.

Midwestern Choice Meats

Boursin Pork Tenderloin ----- \$18.99

Boursin cheese stuffed pork tenderloin served with wilted baby spinach and roasted bell peppers.

Beef Wellington ----- \$20.99

4oz Beef filet topped with mushroom duxelle and wrapped in puff pasty dough and served with garlic demi-glace.

Prime Rib ----- 8 oz. \$21.99

Prime Rib ----- 10 oz. \$23.99

Slow roasted with garlic and fresh herbs, served with au jus.

New York Strip Steak ----- \$23.99

12 oz. New York Strip steak seasoned and char-grilled served with red wine mushroom demi-glace

Filet Mignon ----- 8 oz. \$26.99

Filet Mignon ----- 10 oz. \$27.99

Steak Diane ----- \$23.99

Pan seared beef tenderloin finished with a mushroom brandy cream sauce.

12oz Ribeye Steak ----- \$27.99

Veal and Chicken

Chicken (8 oz. Chicken Breast) \$16.99

Veal \$22.99

Veal Scaloppini

Marsala – Marsala wine and mushroom sauce.

Tosca – Dipped in a basil seasoned egg batter seared to perfection

Parmesan– Herb breaded, topped with parmesan cheese and house made marinara sauce.

Oscar- Topped with crabmeat, asparagus and hollandaise.

Mustard – Dijon glazed, grilled atop a bed of spinach

Marsala – Seared with Marsala wine and mushroom sauce.

Piccante – Seared with artichoke and caper sauce.

Italian Chicken Roulade – Tender chicken rolled around spinach, Parmesan cheese, and ham. Breaded and served with a marinara and alfredo sauce.

Parmesan – Herb breaded, topped with parmesan cheese and house made marinara sauce.

Tosca – Dipped in a basil seasoned egg batter seared to perfection.

Pasta

Baked Sugo Mostaciolli ----- \$14.99

Baked Mostaciolli with house made Sugo and fresh grated Parmesan cheese.

Island Tortellini Trio ----- \$16.99

Tri-Color tortellini garnished with salad shrimp, baby scallops, sun dried tomatoes and capers, finished with a light pesto cream sauce.

Chicken Alfredo ----- \$16.99

Egg fettuccine tossed in a house Alfredo sauce topped with grilled chicken.

Shrimp Scampi ----- \$17.99

Angel hair pasta topped with diced tomato, asparagus, red onion, capers, and topped with scampi style shrimp.

Sweet Cajun Pasta ----- \$17.99

Blackened beef tips elegantly seared with onions and peppers and finished with sweet Cajun cream sauce all atop penne pasta.

Seafood

Pan Seared Walleye----- \$19.99

Walleye pan seared to perfection finished with parsley salad, parsley coulis, and roasted red pepper coulis.

Chilean Salmon ----- \$21.99

Fresh Chilean salmon char-grilled served with a dill cream sauce.

Cedar Planked Whitefish----- \$19.99

Great Lakes whitefish broiled on a cedar plank served with lemon, tarragon butter.

Salmon En Croute ----- \$23.99

Fresh Atlantic salmon with chevre cheese, artichokes and roasted peppers wrapped in puff pastry dough and finished with a buerre blush.

Broiled Lobster Tails ----- Market Price

Cold water lobster tails broiled in butter, lemon, and white wine.

Surf & Turf ----- Market Price

Different styles at different prices.

Crab Stuffed Flounder ----- \$23.99

Fresh flounder stuffed with lump crab meat stuffing, garnished with lime herb vinaigrette.

Tilapia Sebby----- \$17.99

Tilapia filets sautéed and served with a cilantro – lime cream sauce.

Chilean Sea Bass ----- \$35.99

Poached sea bass served with mornay sauce and buttered crumbs.

Buffet Selections

Served with house salad, rolls, and whipped butter.

Caesar Salad \$1.50 extra per person

Two Entrées ----- **\$20.99**

Two main entrées, one pasta, one vegetable, and one starch.

Three Entrées ----- **\$23.99**

Three main entrées, one pasta, one vegetable, and one starch.

Pasta Buffet ----- **\$18.99**

Three sauces, three toppings and one vegetable

Main Entrées

Beef Stroganoff

Tender beef tips and mushrooms over egg noodles with a sour cream sauce.

Chicken Mustard

Char-grilled Dijon glazed chicken breast

Chicken Parmesan

Chicken breast with herb breading topped with parmesan cheese and marinara sauce.

Herb Broiled Great Lakes Whitefish

Served with a citrus butter

Petite Flat Iron Steaks

4oz flat iron steak served with bordelaise

Roast Chicken

Herb brined chicken, roasted with garlic a touch of white wine

Sliced Roast Sirloin

Slow roasted top sirloin served with horseradish demi-glace

Chipotle Salmon

Seared salmon brushed with adobo sauce and finished with sautéed chipotle peppers

Southern Fried Chicken

Traditional fried chicken

Chicken Marsala

Seared chicken breast with a mushroom an cream marsala wine sauce

Potato, Pasta, & Grains

Potatoes

Au Gratin Potatoes - Sliced potatoes baked in a cheese sauce and topped with bread crumbs.

Baked Potato - Served with sour cream.

Cheddar-Garlic Mashers - Mashed potato with garlic and Wisconsin Cheddar cheese.

Oven Roast Redskin Potatoes – Redskin potatoes seasoned with a special house blend.

Parsley Boiled Redskins - Slowly boiled in parsley, butter, and chicken stock.

Potato Dauphines - Idaho potatoes sliced paper thin then baked with garlic, cream, and Parmesan cheese.

Rice & Grains

Herbed Rice Pilaf - Classic rice pilaf fluffed with lemon and herb.

Minnesota Wild Rice Blend - Three rice varieties and one grain in this nutty flavored blend.

Mushroom Barley Risotto - With asiago cheese and fresh basil.

Pasta Sides

Farfalle Pasta with artichoke and onion

Fettuccine Alfredo

Linguine tossed with two olives

Penne Tubes sautéed with tomato and spinach

Vegetable Selection

California Mixed Vegetables

Stir-fry Vegetables

Green Beans Almondine

Corn O'Brien

Broccoli Parmesan

Curry Glazed Carrots with Golden Raisins

Chef's Pick of the Season

Beverages

Non-Alcoholic

Fountain Pop-----	\$1.00
Lemonade/Juice/Milk -----	\$1.95
Pitcher of Pop-----	\$6.00
Non-Alcoholic Punch-----	\$25.00/Gallon

Alcoholic

Draft Beer-----	\$2.00
Bottled Domestic Beer-----	\$3.00
Bottled Imported Beer -----	\$3.75
House Champagne-----	\$15.00 btl
House Wine 1.5 ltr-----	\$29.00 btl
Great Western Champagne-----	\$19.00 btl
Premium Wine by Founders -----	\$25.00 btl
Alcoholic Punch -----	\$35.00/Gallon
Standard Bar-----	\$55.00
Premium Bar -----	\$65.00
Deluxe Bar-----	\$75.00
Elite-----	\$85.00
½ Keg Domestic Beer -----	\$225.00
½ Keg Import Beer -----	\$250.00

Vintage wine available upon request.

Cash bar sale is also available.

We include with liquor all mixers, sweet and dry vermouth, and fruit.

Standard Bar

\$55.00/Bottle

- Arrow
- Peach Schnapps
- Burlwood Wine (House)
- Five O'clock Rum
- Five O'clock Vodka
- Haller's Whiskey
- Mattingly & Moore Bourbon
- Muirheads Scotch
- Newport Gin
- 2 choices of house wine at \$16.00 per bottle.

Premium Bar

\$65.00/Bottle

- Amerito Amaretto
- Beefeaters Gin
- Burlwood Wine (House)
- Emmets Irish Cream
- J & B Scotch
- Jim Beam Bourbon
- Kamora Coffee Liqueur
- Malibu Rum
- Mohawk Peach Schnapps
- Mohawk Rum
- Seagrams 7 Crown
- Smirnoff Vodka
- 3 Choices of house wine at \$16.00 per bottle

Deluxe Bar

\$75.00/Bottle

- Absolute Vodka
- Bacardi Rum
- Bailey's
- Canadian Club
- Captain Morgan's
- Christian Brothers Brandy
- Crown Royal
- Cuervo Gold
- Cutty Sark Scotch
- Dekuyper Peach Schnapps
- Dekuyper Sour Apple Pucker
- Dewars Scotch
- Disaronna Amaretto
- Jack Daniels Bourbon
- Jaggermeister
- Kaluha
- Premium Wines by Estancia
- Stoli Raspberry Vodka
- Tanqueray Gin
- 3 choices of premium wine at \$24.00 per bottle

Elite

\$85.00/Bottle

- Belvedere Vodka
- Chambord
- Cuervo 1800
- Dalmore Scotch Drambuie
- Frangelico
- Grand Marnier
- Grey Goose Vodka
- Makers Mark
- Sambucca

Keg Beer

\$225.00

- Budweiser
- Bud Lite
- Michelob Lite
- Miller Lite

\$250.00

- Labatts

Beringer Stone Cellars House Wine 1.5 LTR

\$29.00

- Cabernet
- Chardonnay
- Merlot
- Pinot Grigio
- Piesporter
- Zinfandel

Beringer Founders Premium Wine

\$25.00

- Cabernet
- Chardonnay
- Merlot
- Pinot Grigio

Dessert

\$4.99 unless noted otherwise.

- **Cheese Cake with Fresh Berries**
 - **Chocolate Mousse**
 - **Crème Brulee**
- **Double Chocolate Layer Cake**
 - **Ice Cream/Sorbet \$1.00**
 - **Ice Cream Cookie Sandwich**
 - **Peach/Blueberry Cobbler**
- **Strawberry Shortcake (In Season)**
 - **Sundae Station**
 - **Tiramisu**

Mini Desserts \$70.00 per 50 pieces

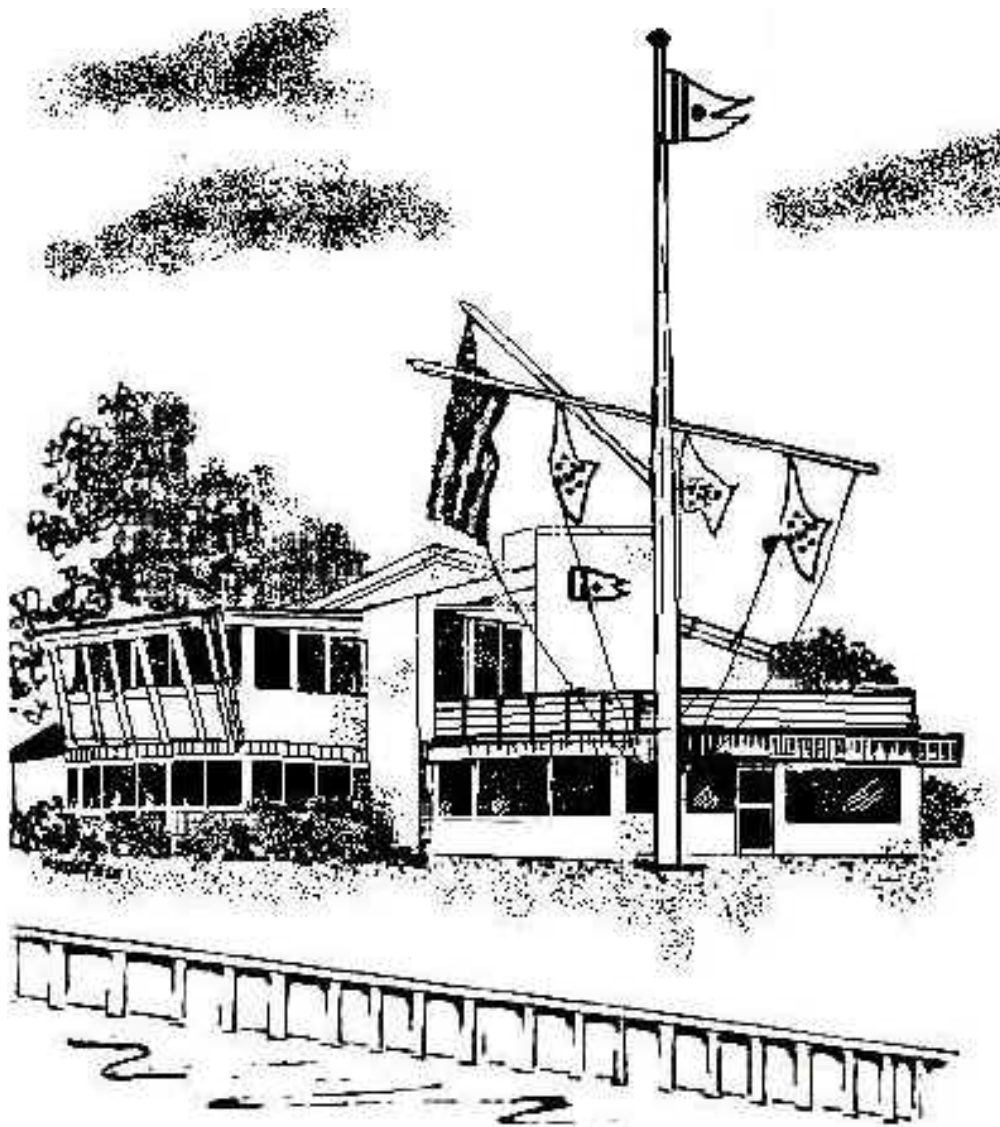
Banquet Conference/Meeting Menu

Cookies-----	\$.99
Bagels/Muffins/Danish-----	\$1.99
Coffee or Hot Tea-----	\$1.25
Canned Pop-----	\$1.75
Juices-----	\$1.95
Fruit Platter-----	\$3.99
Draft Pop-----	\$6.00/Pitcher
Cookies-----	\$9.00/dozen
Bagels/Muffins/Danish-----	\$12.00/dozen
Coffee-----	\$12.00/Pot
Juices-----	\$12.00/Carafe
Lemonade-----	\$12.00/Pitcher

Room fee also applies.

Grosse Ile Yacht Club

Offering you fine cuisine in an elegant setting...



January 4, 2012