



# *Dinner Menus*

## **DETROIT ATHLETIC CLUB**

241 Madison Ave

Detroit, Michigan 48226

313.442.1069

[www.thedac.com](http://www.thedac.com)

Prices are subject to change. A customary 20% gratuity and 6% Michigan sales tax will be added to prices.

# *Detroit Athletic Club Dinner Menus*

## **HORS D'OEUVRES SELECTIONS**

TO ENSURE A BALANCE OF FLAVORS, COLORS, VARIETY AND SEASONAL AVAILABILITY, THE HOT AND COLD HORS D'OEUVRES LISTED BELOW WILL BE SELECTED BY CHEF KEVIN BRENNAN. PRE-DINNER HORS D'OEUVRES PACKAGES ARE DESIGNED TO LAST FOR A ONE HOUR PERIOD PRIOR TO YOUR DINNER EVENT. PRICES WILL BE ADJUSTED ACCORDINGLY FOR A LONGER RECEPTION TIME.

**BUTLER PASSED HORS D'OEUVRES** 15 PER PERSON  
ASSORTED HOT AND COLD HORS D'OEUVRES PASSED FOR ONE HOUR

**BUTLER PASSED HORS D'OEUVRES AND CHILLED** 18 PER PERSON  
ASSORTED HOT AND COLD HORS D'OEUVRES WITH POACHED SHRIMP PASSED FOR ONE HOUR



## **ADDITIONAL ACCOMPANIMENTS**

**CHEESE DISPLAY**  
ASSORTED DOMESTIC AND IMPORTED CHEESES  
CRACKERS AND FRESH FRUIT GARNISH  
7 PER PERSON

**CRUDITÉS WITH DIPPING SAUCE**  
ASSORTED FRESH VEGETABLES  
DIPPING SAUCE  
6 PER PERSON

**SEASONAL FRESH FRUIT DISPLAY**  
VARIETY OF SLICED SEASONAL FRUIT  
DIPPING SAUCE  
6 PER PERSON



**AMUSE BOUCHE**  
**LITTLE BITES THAT DELIGHT BEFORE THE MEAL BEGINS**  
LET OUR CHEF CREATE AN EYE AND PALATE PLEASING PRESENTATION FOR YOUR GUESTS TO ENJOY  
5 PER PERSON

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## SOUPS

HOUSE MADE DAILY BY THE DAC SAUCIER

<b>SOUP OF THE DAY</b>	4.50 PER PERSON	<b>BEEF CONSOMMÉ</b>	4.50 PER PERSON
<b>SEASONAL INFLUENCE</b>	6.50 PER PERSON	<b>LOBSTER BISQUE</b>	7.50 PER PERSON

## SPECIALTY SALADS

### **DAC TRADITIONAL HOUSE SALAD**

MIXED LETTUCES AND SPINACH WITH JULIENNE  
CARROT, CRUMBLÉ BLEU CHEESE,  
ROMA TOMATO, RED ONION,  
HONEY-CIDER DRESSING  
4 PER PERSON

### **TRAVERSE CITY SALAD**

BIBB AND RADICCHIO, DRIED CHERRIES,  
GRANNY SMITH APPLE, CELERY,  
TOASTED WALNUTS,  
GRUYERE-BACON BRUSCHETTA  
RASPBERRY VINAIGRETTE  
5 PER PERSON

### **MONTEREY COUNTY SALAD**

SPINACH, BIBB AND RADICCHIO LETTUCES,  
STRAWBERRIES, MANDARIN ORANGES,  
GOLDEN RAISINS, CANDIED GLAZED PECANS  
POPPY SEED VINAIGRETTE  
5 PER PERSON

### **TRADITIONAL CAESAR SALAD**

CRISP ROMAINE LETTUCE,  
GARLIC PARMESAN CROUTONS,  
PARMIGIANO-REGGIANO CHEESE, RED ONION  
CAESAR DRESSING  
5 PER PERSON

### **RED LETTUCES WITH APPLE CHUTNEY-BOURSIN CHEESE**

RED OAK, RADICCHIO, RED LEAF, RED TIPPED  
BELGIAN ENDIVE, QUICK BREAD CROUTON  
WHITE BALSAMIC VINAIGRETTE  
5 PER PERSON

### **DAC SIGNATURE SALAD**

MIXED LETTUCES AND GREENS  
CUMIN SPICED ALMONDS, SEEDLESS GRAPES,  
GOLDEN RAISINS  
RED ONION AND FRENCH FETA CHEESE  
POPPY SEED VINAIGRETTE  
6 PER PERSON

## INTERMEZZO SORBETS

<b>CHAMPAGNE-CITRUS</b>	<b>GRAPEFRUIT</b>	<b>MANGO</b>	<b>RASPBERRY</b>
3.50 PER PERSON			

# *Detroit Athletic Club Dinner Menus*

## ENTRÉE SELECTIONS

*MAIN COURSE SELECTIONS INCLUDE THE FOLLOWING:*

CHEF'S CHOICE OF RICE, POTATO OR PASTA, CHEF'S CHOICE OF VEGETABLE  
HOUSE BAKED ROLLS AND BUTTER, REGULAR AND DECAF COFFEE AND HERBAL HOT TEA SELECTIONS

## BEEF

*ALL BEEF ENTREES ARE COOKED TO A TRUE MEDIUM RARE-FULLY RED, WARM CENTER  
UNLESS OTHERWISE SPECIFIED*

### ROAST TENDERLOIN OF BEEF

CABERNET WINE SHALLOT JUS LIE  
HORSERADISH BÉCHAMEL SAUCE, BEET RELISH  
42 PER PERSON

### NEW YORK STRIP

CHAR-GRILLED 14 OZ NEW YORK STRIP STEAK  
MAITRE D'HÔTEL BUTTER, DAC STEAK SAUCE  
43 PER PERSON

### FILET MIGNON

CHAR-GRILLED 8 OZ BLACK ANGUS BEEF  
MUSHROOM JUS LIE  
42 PER PERSON

### FILET OF BEEF NORTHERN CALIFORNIA

STUFFED WITH BOURSIN CHEESE,  
SUN DRIED TOMATOES, LEEKS, FRESH BASIL AND  
ROASTED GARLIC CLOVES  
BEAUJOLAIS WINE JUS LIE  
45 PER PERSON

### FILET AND FOI GRAS

SEARED TENDERLOIN CLASSICALLY TOPPED WITH  
DUCKLING FOI GRAS MEDALLION  
MADEIRA WINE GLAZE  
52.50 PER PERSON

## VEAL AND LAMB

### ROAST VEAL LOIN

#### WITH PANCETTA PERSILLADE

HERB AND GARLIC CRUMB CRUSTED LOIN WITH  
ITALIAN CURED BACON, VEAL JUS LIE  
43 PER PERSON

### VEAL VAL D'AOSTA

SAUTÉED SCALOPPINI STUFFED WITH  
CANADIAN PROSCIUTTO, BASIL AND  
IMPORTED FONTINA CHEESE  
SHERRY VEAL GLAZE  
42 PER PERSON

### SAUTÉED VEAL LOIN MEDALLIONS WITH WILD MUSHROOM-CHEVRE CHEESE

MEDLEY OF MUSHROOMS WITH SHERRY WINE,  
VEAL GLAZE AND GOAT'S CHEESE  
43 PER PERSON

### ROAST RACK OF LAMB PROVENCAL

NEW ZEALAND LAMB MARINATED WITH  
FLAVORS OF SOUTHERN FRANCE,  
PORT WINE JUS LIE,  
DRIED CURRANT-ONION CHUTNEY  
45 PER PERSON

# *Detroit Athletic Club Dinner Menus*

## ENTRÉE SELECTIONS CONTINUED...

*MAIN COURSE SELECTIONS INCLUDE THE FOLLOWING:*

CHEF'S CHOICE OF RICE, POTATO OR PASTA, CHEF'S CHOICE OF VEGETABLE  
HOUSE BAKED ROLLS AND BUTTER, REGULAR AND DECAF COFFEE AND HERBAL HOT TEA SELECTIONS

### POULTRY

#### **GRILLED BREAST OF CHICKEN CALYPSO**

HONEY CITRUS BUTTER SAUCE  
TROPICAL FRUIT SALSA  
31 PER PERSON

#### **CHICKEN TOSCA**

SAUTÉED BREAST WITH PARMESAN CHEESE-HERB  
BATTER, MOZZARELLA CHEESE,  
TOMATO BASIL SAUCE AND PARMESAN CRISP  
32 PER PERSON

#### **MICHIGAN CHICKEN**

STUFFED BREAST WITH BASIL-HAVARTI CHEESE,  
POULTRY GLAZE  
SHERRY WINE AND MUSHROOMS  
33 PER PERSON

#### **CHICKEN CYPRUS**

ROAST SUPREME STUFFED WITH SPINACH, FRENCH  
FETA CHEESE AND ARTICHOKE  
LEMON VELOUTE  
33 PER PERSON

#### **CHICKEN VERMONT**

SAUTÉED BREAST OF CHICKEN COATED WITH AL-  
MOND CRUMBS, MAPLE CREAM SAUCE AND DRIED  
APPLE CHIP GARNISH  
34 PER PERSON

#### **CHICKEN VAL D'AOSTA**

SAUTÉED CUTLET STUFFED WITH ITALIAN PARMA  
PROSCIUTTO, FRESH BASIL, IMPORTED FONTINA  
CHEESE AND LEMON BUTTER SAUCE  
34 PER PERSON

### PASTA AND VEGETARIAN

#### **PORTOBELLO MUSHROOM RAVIOLI**

ROASTED SQUASH PUREE, SAUTÉED SPINACH,  
ONIONS AND GARDEN VEGETABLES  
24 PER PERSON

#### **VEGETARIAN NAPOLEON**

CABERNET-BALSAMIC BRAISED PORTOBELLO  
MUSHROOM, TRUFFLED YUKON GOLD POTATO-LEEK  
MOUSSALINE, ROASTED PARSNIPS,  
CARROTS & FIG COMPOTE,  
WINTER SQUASH MEDLEY  
30 PER PERSON

#### **PENNETTE AGLIO E OLIO**

QUILL SHAPED PASTA TOSSED WITH VIRGIN OLIVE  
OIL, GARLIC, FRESH CUT BASIL AND  
TOMATO CONCASSE  
22 PER PERSON

#### **PORTOBELLO TRIO**

BAKED PORTOBELLO WELLINGTON WITH PECAN PATE  
& CHIVE SPAGHETTI SQUASH  
PORTOBELLO RAVIOLI WITH BRAISED GREENS AND  
ONIONS, ROASTED BUTTERNUT SQUASH VELOUTE  
GRILLED PORTOBELLO & ROASTED VEGETABLE  
ROULADE, RED BELL PEPPER COULIS  
30 PER PERSON

#### **CHEESE FILLED TORTELLINI WITH VODKA TOMATO SAUCE**

SPINACH, ONIONS AND FRESH FENNEL,  
CLASSIC ITALIAN ZESTY TOMATO SAUCE  
24 PER PERSON

# *Detroit Athletic Club Dinner Menus*

## ENTRÉE SELECTIONS CONTINUED...

*MAIN COURSE SELECTIONS INCLUDE THE FOLLOWING:*

CHEF'S CHOICE OF RICE, POTATO OR PASTA, CHEF'S CHOICE OF VEGETABLE  
HOUSE BAKED ROLLS AND BUTTER, REGULAR AND DECAF COFFEE AND HERBAL HOT TEA SELECTIONS

## FRESH SEAFOOD

### **HONEY MUSTARD GLAZED ATLANTIC SALMON**

SWEET WHITE WINE DIJON SAUCE,  
WARM CUCUMBER SLAW  
34 PER PERSON

### **PANKO CRUSTED WHITEFISH**

SEARED FILLET COASTED WITH JAPANESE  
BREADCRUMBS, LEMON-GINGER BUTTER SAUCE  
AND CHILI VINAIGRETTE  
32 PER PERSON

### **POACHED ATLANTIC SALMON WITH BASIL WINE CREAM AND SPINACH**

CUTLETS OF SALMON DELICATELY COOKED IN  
LEMON FUMET LAYERED WITH POTATO LEEK  
MOUSSELINE, SAUTÉED SPINACH AND  
SHIITAKE MUSHROOMS  
35 PER PERSON

### **PAN SEARED HAWAIIAN AHI TUNA**

RUBBED WITH FRESH MINT, BASIL AND GINGER,  
HABANERO-CHILI MOJO,  
GRILLED PINEAPPLE RELISH  
37 PER PERSON

## DUETS

### **CHICKEN AND SHRIMP SCAMPI**

SAUTÉED CHICKEN BREAST PAIRED WITH WHITE  
WINE AND GARLIC SAUTÉED JUMBO SHRIMP  
CHARDONNAY WINE POULTRY GLAZE AND  
TARRAGON FROTH  
39 PER PERSON

### **CHICKEN VAL D'AOSTA & PANKO CRUSTED WHITEFISH**

LEMON BUTTER SAUCE AND CHILI VINAIGRETTE  
40 PER PERSON

### **FILET MIGNON AND DIVER SCALLOP**

PAN SEARED FILET MIGNON, CABERNET JUS  
PORCINI CRUSTED DIVER SCALLOP,  
WILD MUSHROOM CREAM  
47 PER PERSON

### **FILET MIGNON AND ATLANTIC SALMON**

PAN SEARED FILET MIGNON AND BROILED SALMON  
CUTLET, CARAMELIZED SHALLOT AND  
TARRAGON VEAL GLAZE  
47 PER PERSON

### **FILET MIGNON AND SHRIMP SCAMPI**

GRILLED FILET MIGNON AND  
GARLIC SAUTÉED JUMBO SHRIMP  
47 PER PERSON

### **CHAR-GRILLED FILET MIGNON & BUTTER POACHED MAINE LOBSTER TAIL**

CREMINI MUSHROOM BÉCHAMEL, CABERNET JUS  
MARKET PRICE

### **PAN SEARED FILET MIGNON AND PANKO CRUSTED CRAB CAKE**

CABERNET WINE JUS,  
SUNDRIED TOMATO-SWEET GHERKIN REMOULADE  
47 PER PERSON

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## **DINNER BUFFET**

BUFFET SERVICE IS FOR 1 1/2 HOURS. A MINIMUM OF 25 PEOPLE IS REQUIRED FOR BUFFET SERVICE.

A \$100 CARVING CHEF FEE APPLIES.

INCLUDES: HOUSE BAKED ROLLS AND BUTTER, REGULAR AND DECAF COFFEE AND HERBAL HOT TEA SELECTIONS

### **DAC TRADITIONAL HOUSE SALAD**

MIXED LETTUCE, CARROT, CRUMBLLED BLEU CHEESE, ROMA TOMATO, RED ONION,  
DAC VINAIGRETTE, RANCH AND BLEU CHEESE

### **FARFALLE PASTA SALAD**

SLIVERED VEGETABLES, BROCCOLI AND SWEET BASIL VINAIGRETTE

### **HUMMUS, TABBOULEH AND PITA CHIPS**

### **GREEK POTATO SALAD, FRESH FRUIT BOWL & COTTAGE CHEESE**

### **ROAST BARON OF BEEF**

MUSHROOM JUS LIE, HORSERADISH CREAM, CRISPY RED RIVER ONIONS

### **PENNETTE PASTA**

TOMATO-BASIL MARINARA & ALFREDO CREAM SAUCES

#### **CHOICE OF:**

#### **PANKO CRUSTED WHITEFISH**

LEMON CAPER SAUCE AND TOMATO-FENNEL &  
OLIVE RELISH

OR

#### **HONEY MUSTARD GLAZED ATLANTIC SALMON**

SWEET WHITE WINE DIJON SAUCE,  
WARM CUCUMBER SLAW

#### **CHOICE OF:**

#### **CHICKEN FLORENTINE**

SUN-DRIED TOMATO FLORENTINE SAUCE,  
BASMATI AND WILD RICE PILAF

OR

#### **CHICKEN MARSALA**

MARSALA WINE AND MUSHROOMS

### **ROASTED REDSKIN POTATOES WITH PARSLEY BUTTER**

### **SEASONAL VEGETABLE MEDLEY**

**DAC TRADITIONAL RICE PUDDING**  
**HOUSE-MADE COOKIES & BROWNIES**

40 PER PERSON

*48 PER PERSON TO UPGRADE TO BEEF TENDERLOIN*

# *Detroit Athletic Club Dinner Menus*

## DELUXE DESSERTS

### KEY LIME TART

CHANTILLY CREAM, FRESH RASPBERRIES, TOASTED COCONUT, WHITE CHOCOLATE GARNISH, RASPBERRY COULIS  
6 PER PERSON

### MICHIGAN APPLE PUFF

CINNAMON ICE CREAM, CREAM PUFF SHELL, GRANNY SMITH APPLE-RAISIN COMPOTE, CARAMEL BUTTER SAUCE AND TOASTED CHOPPED WALNUTS  
6 PER PERSON

### RICE PUDDING

A DAC TRADITION CREAMY PUDDING WITH RAISINS, A HINT OF CITRUS AND CINNAMON  
6 PER PERSON

### STRAWBERRY DUET

PETITE STRAWBERRY SHORTCAKE WITH CHANTILLY CREAM AND STRAWBERRY-MILK CHOCOLATE CHUNK ICE CREAM  
6 PER PERSON

### FRANGELICO DARK CHOCOLATE MOUSSE PYRAMID

ALMOND FLAVORED CHOCOLATE MOUSSE PRESENTED IN A DARK CHOCOLATE MOLD WITH GOLD LEAF AND A WHITE CHOCOLATE DIPPED RUISSE RASPBERRY AND PASSION FRUIT PUREES  
6.50 PER PERSON

### RASPBERRY-CHAMBORD VACHERIN

RASPBERRY SORBET SANDWICHED BETWEEN LAYERS OF HAZELNUT MERINGUE WITH CHANTILLY CREAM, RASPBERRY SAUCE & GIANDUJA MILK CHOCOLATE GANACHÉ  
6 PER PERSON

### CRÈME BRÛLÉE

VANILLA CREAM CUSTARD, CARAMEL CRACK, FRESH BERRIES AND CHOCOLATE RUISSE  
6 PER PERSON

### WHITE CHOCOLATE RASPBERRY CRÈME BRÛLÉE

CARAMEL CRACK, FRESH RASPBERRIES, DIPPED WHITE CHOCOLATE CIGARETTE RUISSE  
6.50 PER PERSON

### CHOCOLATE GATEAU

INTENSE DOUBLE CHOCOLATE CAKE AND RASPBERRY SWIRL ICE CREAM, PORT WINE-VANILLA SAUCE AND FRESH RASPBERRIES  
6.50 PER PERSON

### CHOCOLATE TURTLE DOME

BITTERSWEET CHOCOLATE SHELL, MILK CHOCOLATE MOUSSE, CARAMEL AND PECAN CHOCOLATE CHIP COOKIE CRUST, CARAMEL BUTTER SAUCE AND CRÈME ANGLAISE  
7.50 PER PERSON

# Detroit Athletic Club Dinner Menus

## DESSERT BUFFETS

### SWEETS TABLE

ASSORTED MINIATURE FRENCH PASTRIES,  
COOKIES, BROWNIES, FRESH FRUIT PLATTER  
DAC HOUSE BLEND COFFEE AND HOT TEA  
15 PER PERSON

### DELUXE SWEETS TABLE

ASSORTED MINIATURE FRENCH PASTRIES,  
COOKIES, BROWNIES, FRESH FRUIT PLATTER,  
ASSORTED TORTES, FLAN AND CAKES  
DAC HOUSE BLEND COFFEE AND HOT TEA  
17.50 PER PERSON

### CHERRIES JUBILEE STATION

*(MINIMUM 30 PEOPLE, ATTENDANT REQUIRED AT \$100)*  
CHERRIES, SUGAR AND KIRSCH FLAMBÉED,  
OVER DAC HOUSE-MADE VANILLA ICE CREAM  
12.50 PER PERSON

### BANANA'S FOSTER STATION

*(MINIMUM 30 PEOPLE, ATTENDANT REQUIRED AT \$100)*  
SLICED BANANAS SAUTÉED WITH RUM,  
BROWN SUGAR AND BANANA LIQUEUR,  
SERVED OVER DAC HOUSE-MADE VANILLA  
12.50 PER PERSON

### SUNDAE BAR

*(MINIMUM 30 PEOPLE, ATTENDANT REQUIRED AT \$100)*  
CHOCOLATE AND VANILLA ICE CREAM,  
TOPPINGS TO INCLUDE: CHANTILLY CREAM,  
CHERRIES, SPRINKLES, CRUSHED OREOS,  
STRAWBERRY SAUCE, HOT FUDGE AND CARAMEL  
7 PER PERSON

## AFTERGLOWS

### CONEY STATION

(1 1/2 CONEYS PER PERSON)  
HOT DOGS, CONEY ISLAND CHILI,  
NEW YORK STYLE MUSTARD, ONIONS,  
PHILADELPHIA STYLE SEASONED SAUERKRAUT  
TRADITIONAL CONDIMENTS  
5.50 PER PERSON

### HARMONIE PARK SLIDERS

(1 SLIDER PER PERSON)  
GROUND ROUND ON STEAMED BUN  
CHEESE AND CARAMELIZED ONIONS  
TRADITIONAL CONDIMENTS  
5.50 PER PERSON

### HOUSE-MADE DEEP DISH PIZZA

(16 SLICES)  
CHOOSE FROM CHEESE, CHEESE & PEPPERONI,  
VEGETARIAN, MEAT LOVERS AND PIZZA SUPREME  
36 PER PIZZA

# *Detroit Athletic Club Dinner Menus*

## PRIVATE PARTY BEVERAGE SELECTIONS

CHARGED ON CONSUMPTION

PREMIUM BRANDS	\$5.75 PER GLASS	ULTRA PREMIUM BRANDS	\$7.50 PER GLASS
DOMESTIC BEER	\$3.75 EACH	IMPORTED BEER	\$4.00 EACH
DAC HOUSE WINE	\$25 PER BOTTLE	DAC HOUSE CHAMPAGNE	\$25 PER BOTTLE
MINERAL WATER	\$2.50 EACH	FRUIT JUICE	\$2.25 EACH
CORDIALS & COGNACS	VARIES	PITCHERS OF HUMMERS	\$50 EACH

### PREMIUM COCKTAILS & WINE

ABSOLUT & STOLICHNAYA VODKA  
BACARDI LIGHT & CAPTAIN MORGAN RUM  
DEWAR'S & J&B SCOTCH  
CANADIAN CLUB & SEAGRAM'S V.O. WHISKEY  
BEEFEATER & TANQUERAY GIN  
JACK DANIEL'S BOURBON  
HENNESSEY V.S. COGNAC  
JOSE CUERVO TEQUILA  
OPALIA CHARDONNAY, CABERNET SAUVIGNON & MERLOT

### ULTRA PREMIUM COCKTAILS & WINE

GREY GOOSE & BELVEDERE & KETEL ONE VODKA  
CRUZAN SINGLE BARREL RUM  
TANQUERAY 10 GIN  
GLEN LIVET & JOHNNIE WALKER BLACK SCOTCH  
CROWN ROYAL RESERVE WHISKEY  
MAKER'S MARK & GENTLEMEN JACK BOURBON  
WILD TURKEY & JACK DANIEL'S BOURBON  
REMY MARTIN VSOP COGNAC  
JOSE CUERVO ESPECIAL TEQUILA  
PENFOLDS CHARDONNAY, MERLOT & CABERNET-SHIRAZ

- \$100 BARTENDER CHARGE APPLIES FOR EACH BAR. THIS CHARGE IS WAIVED IF BAR SALES EXCEED \$350
- \$100 CASHIER CHARGE (FOR 3 HOURS) APPLIES FOR ALL NON-HOSTED BARS. THIS CHARGE WILL NOT BE WAIVED  
ADDITIONAL HOURS ARE \$15.00 EACH HOUR
- BARS CANNOT EXCEED 5 1/2 HOURS, THEY MAY BE CLOSED DURING DINNER AND ADD WINE SERVICE TO  
INCREASE LENGTH
- THE DAC RESERVES THE RIGHT TO REFUSE SERVING AT ANY POINT DURING THE EVENT

Prices are subject to change. A customary 20% gratuity and 6% Michigan sales tax will be added to prices.

# Detroit Athletic Club Dinner Menus

## BAR PACKAGES FOR PRIVATE PARTIES

### PREMIUM BRANDS

4 1/2 HOUR BAR	\$30 PER PERSON
5 1/2 HOUR BAR	\$35 PER PERSON

### ULTRA PREMIUM BRANDS

4 1/2 HOUR BAR	\$37 PER PERSON
5 1/2 HOUR BAR	\$45 PER PERSON

### PREMIUM COCKTAILS & WINE

ABSOLUT & STOLICHNAYA VODKA  
BACARDI LIGHT & CAPTAIN MORGAN RUM  
DEWAR'S & J&B SCOTCH  
CANADIAN CLUB & SEAGRAM'S V.O. WHISKEY  
BEEFEATER & TANQUERAY GIN  
JACK DANIEL'S BOURBON  
HENNESSEY V.S. COGNAC  
JOSE CUERVO TEQUILA  
OPALIA CHARDONNAY, CABERNET SAUVIGNON & MERLOT

### ULTRA PREMIUM COCKTAILS & WINE

GREY GOOSE & BELVEDERE & KETEL ONE VODKA  
CRUZAN SINGLE BARREL RUM  
TANQUERAY 10 GIN  
GLEN LIVET & JOHNNIE WALKER BLACK SCOTCH  
CROWN ROYAL RESERVE WHISKEY  
MAKER'S MARK & GENTLEMEN JACK BOURBON  
WILD TURKEY & JACK DANIEL'S BOURBON  
REMY MARTIN VSOP COGNAC  
JOSE CUERVO ESPECIAL TEQUILA  
PENFOLDS CHARDONNAY, MERLOT & CABERNET-SHIRAZ

- \$100 BARTENDER CHARGE APPLIES FOR EACH BAR. THIS CHARGE IS WAIVED IF BAR SALES EXCEED \$350
- \$100 CASHIER CHARGE (FOR 3 HOURS) APPLIES FOR ALL NON-HOSTED BARS. THIS CHARGE WILL NOT BE WAIVED  
ADDITIONAL HOURS ARE \$15.00 EACH HOUR
- OTHER SELECTIONS ARE AVAILABLE AND MAY BE INCLUDED ON THE BAR UPON REQUEST
- BRANDS OF EQUAL OR LESSER VALUE MAY BE ADDED OR SUBSTITUTED AT NO ADDITIONAL COST
- BARS CANNOT EXCEED 5 1/2 HOURS, THEY MAY BE CLOSED DURING DINNER AND ADD WINE SERVICE TO INCREASE LENGTH
- THE DAC RESERVES THE RIGHT TO REFUSE SERVING AT ANY POINT DURING THE EVENT
- PACKAGE PRICING IS BASED ON THE TOTAL AMOUNT OF GUESTS BEING GUARANTEED

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## BANQUET WINE LIST

### OFF DRY TO DRY CHAMPAGNE & SPARKLING WINE

MOET & CHANDON WHITE STAR, EPERNAY.....	77
DOMAINE CHANDON BLANC DE NOIRS, NAPA .....	38
DOMAINE CARNEROS BRUT, CARNEROS .....	50
VEUVE CLIQUOT YELLOW LABEL, REIMS.....	88
MOET & CHANDON DOM PERIGNON, EPERNAY .....	220

### LIGHT & CRISP WHITE WINES

SELBACH OSTER BERNKASTLER RIESLING, GERMANY.....	25
SANTA MARGHERITA PINOT GRIGIO, ITALY.....	47
FERRARI-CARANO FUME BLANC, SONOMA.....	30
CONUNDRUM, CALIFORNIA.....	49

### MEDIUM BODIED WHITE WINES

DOMAINE FEVRE, CHABLIS.....	49
DARCIE KENT VINYARDS CHARDONNAY, MONTEREY.....	37
MERCER ESTATES CHARDONNAY, COLUMBIA VALLEY.....	39
SONOMA CUTRER RUSSIAN RIVER RANCHES CHARDONNAY, SONOMA.....	40

### FULL BODIED WHITE WINES

DOMAINE JACQUESON, GRESIGNY IER CRU, RULLY.....	65
SCHWEIGER CHARDONNAY, SPRING MOUNTAIN.....	59
CHALK HILL CHARDONNAY, CHALK HILL.....	78

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## BANQUET WINE LIST

### LIGHTER RED WINES

ELUSIV PINOT NOIR, MONTEREY.....	37
LEMELSON VINEYARDS THEA'S SELECTION PINOT NOIR, WILLAMETTE VALLEY .....	59

### MEDIUM BODIED RED WINES

MARQUES DE RISCAL RESERVA, RIOJA.....	39
EASTON ZINFANDEL, AMADOR COUNTY.....	38
MERCER MERLOT, COLUMBIA VALLEY.....	40
RUTHERFORD HILL MERLOT, NAPA.....	58
CHATEAU THEBOT, BORDEAUX.....	44

### FULL BODIED RED WINES

AXIS CABERNET SAUVIGNON, NAPA.....	39
CHATEAU ROZIER GRAND CRU CLASSE, SAINT EMILION.....	53
ANCIENT PEAKS CABERNET SAUVIGNON, PASO ROBLES.....	42
DUCKHORN MERLOT, NAPA.....	95
SCHWEIGER CABERNET SAUVIGNON, SPRING MOUNTAIN.....	59
FRANK FAMILY CABERNET SAUVIGNON, NAPA.....	83
SILVERADO VINEYARDS CABERNET SAUVIGNON, NAPA.....	77
CEDAR KNOLL VINEYARD CO. CABERNET SAUVIGNON, NAPA.....	69
STAG'S LEAP ARTEMIS CABERNET SAUVIGNON, NAPA.....	92

# Detroit Athletic Club

## GENERAL INFORMATION

- YOUR FINAL ATTENDANCE COUNT (THE GUARANTEED COUNT) IS DUE 72 BUSINESS HOURS IN ADVANCE OF THE EVENT. YOU WILL BE CHARGED FOR THE GUARANTEED NUMBER OR THE ACTUAL NUMBER OF GUESTS THAT ARE SERVED – WHICHEVER IS THE HIGHER OF THE TWO. IF NO GUARANTEED COUNT IS SUPPLIED, THE ESTIMATED ATTENDANCE FROM THE CONTRACT WILL BE APPLIED.
- IF YOU OPT TO OFFER YOUR GUESTS A CHOICE BETWEEN TWO-THREE SEPARATE ENTREES
  - \* A \$2.00 PER PERSON FEE WILL BE ASSESSED (AN ADDITIONAL \$1.00 APPLIES FOR EACH ADDITIONAL SELECTION).
  - \* YOU ARE ALSO REQUIRED TO PROVIDE PLACE CARDS FOR EACH PERSON INDICATING THE ENTRÉE THEY HAVE SELECTED.
  - \* THE FINAL GUARANTEED NUMBER OF EACH ENTRÉE IS REQUIRED 72 BUSINESS HOURS IN ADVANCE OF THE EVENT.
- IN ADDITION TO THE PLANNING OF YOUR EVENT, YOUR CATERING REPRESENTATIVE WILL BE HAPPY TO ASSIST IN THE ARRANGEMENTS FOR FLOWERS, ICE SCULPTURES, ENTERTAINMENT, SPECIALTY LINENS, PHOTOGRAPHY AND MORE.
- FOOD AND BEVERAGE ITEMS ARE NOT PERMITTED TO BE BROUGHT INTO THE CLUB FROM OUTSIDE VENDORS FOR CONSUMPTION BY MEMBERS AND GUESTS.
- ROOM RENTALS APPLY FOR EACH OF THE BANQUET ROOMS THAT YOU UTILIZE. RENTALS VARY DEPENDING ON THE ROOM AND THE LENGTH OF TIME THAT THE ROOM IS RESERVED. PLEASE CHECK WITH YOUR CATERING REPRESENTATIVE TO DETERMINE THE APPROPRIATE RENTAL FOR YOUR EVENT.
- THERE IS A FOOD AND BEVERAGE MINIMUM REVENUE REQUIREMENT FOR EACH BANQUET ROOM THAT YOU UTILIZE. YOUR CATERING REPRESENTATIVE WILL DETERMINE THE APPROPRIATE REVENUE MINIMUM FOR YOUR EVENT.
- MENU PRICES ARE SUBJECT TO CHANGE AND WILL BE CONFIRMED 4 MONTHS PRIOR TO YOUR EVENT. MENU PRICES ARE SUBJECT TO A 20% GRATUITY AND 6% TAX.
- ALCOHOLIC BEVERAGES, IF DESIRED, MUST BE SUPPLIED BY THE DETROIT ATHLETIC CLUB. THE DAC OPERATES IN STRICT ACCORDANCE WITH STATE REGULATIONS AND THE MLCC. DAC STAFF WILL RESTRICT SERVING ALCOHOLIC BEVERAGES IN THE EVENT OF EXCESSIVE CONSUMPTION.
- A NON-REFUNDABLE DEPOSIT AND SIGNED CONTRACT ARE REQUIRED TO SECURE YOUR DATE.
- *THE CANCELLATION POLICY FOR BANQUET EVENTS IS AS FOLLOWS:*
- EVENTS CANCELLED WITHIN TWENTY FOUR (24) HOURS OF THE EVENT WILL BE SUBJECT TO CANCELLATION CHARGES EQUALING 100% OF ANTICIPATED EVENT REVENUE.
- EVENTS CANCELLED WITHIN 2-3 BUSINESS DAYS OF THE EVENT START TIME WILL BE SUBJECT TO CANCELLATION CHARGES EQUALING 90% OF ANTICIPATED EVENT REVENUE.
- EVENTS CANCELLED 4-30 DAYS PRIOR TO THE EVENT DATE WILL BE SUBJECT TO CANCELLATION CHARGES EQUALING 75% OF ANTICIPATED EVENT REVENUE.
- EVENTS CANCELLED 31-90 DAYS PRIOR TO THE EVENT DATE WILL BE SUBJECT TO CANCELLATION CHARGES EQUALING 50% OF ANTICIPATED EVENT REVENUE.
- EVENTS CANCELLED 91 DAYS OR MORE PRIOR TO THE EVENT DATE WILL BE SUBJECT TO CANCELLATION CHARGES EQUALING 30% OF ANTICIPATED EVENT REVENUE.
- PARKING CHARGES ARE CURRENTLY \$9.00 PER CAR FOR VALET PARKING OR \$8.00 PER CAR FOR SELF PARKING. YOU CAN CHOOSE TO HOST THE PARKING FOR YOUR GUESTS, OR HAVE THEM PAY FOR PARKING ON THEIR OWN. THESE ARRANGEMENTS MUST BE MADE IN ADVANCE OF YOUR EVENT. PARKING CHARGES ARE SUBJECT TO CHANGE.
- THE FOLLOWING DAC DRESS CODE MUST BE CONVEYED TO YOUR ATTENDEES.
- NO DENIM OF ANY STYLE OR COLOR IS ALLOWED AT ANY TIME.
- PROFESSIONAL BUSINESS ATTIRE IS REQUIRED AND DEFINED AS:
  - GENTLEMEN—BUSINESS SUITS, SPORTS COAT AND TIE.
  - LADIES—SKIRTED SUITS, PANTS SUITS AND DRESSES.
  - CHILDREN AGE 14 AND ABOVE MUST CONFORM TO DRESS CODE POLICIES.
- LIABILITY FOR DAMAGES TO THE PREMISES, IF IT SHOULD OCCUR, WILL BE CHARGED TO THE MEMBER SPONSORING THE GROUP. ALL OUTSIDE GROUPS ARE SUBJECT TO THE POLICIES AND PROCEDURES SET FORTH BY THE DETROIT ATHLETIC CLUB. THE DAC IS NOT RESPONSIBLE FOR ANY PROPERTY LEFT ON THE PREMISES. CELLULAR PHONES MAY BE USED *ONLY* IN THE FOLLOWING AREAS: TELEPHONE LOBBY NEAR MAIN STAIRCASE, STUDY AREA OUTSIDE LIBRARY ON 1M, ALL 3<sup>RD</sup> FLOOR HALLWAYS, LOBBY IN THE BASEMENT OUTSIDE THE ABBEY, OVERNIGHT ROOMS AND MEMBER SUITES. *CELLULAR PHONE USE IN OTHER AREAS OF THE CLUB IS IN VIOLATION OF THE HOUSE RULES.*