



*Weddings  
At  
Detroit Athletic Club*

*Congratulations on your engagement!*

*Detroit Athletic Club is consistently recognized in the highest regard as a Platinum Club of America. With a celebrated history of excellence dating back to 1887 and a central location in the heart of downtown Detroit, the Club remains the perfect place to meet from across town or across the country.*

*With a rich tradition of service, Detroit Athletic Club stands uncommonly qualified to bring the personal attention to detail your wedding deserves.*

*Enclosed are some menu suggestions for your special day...*

*All Food and Beverage are subject to 20% Gratuity and 6% Tax*

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*"...a tradition of excellence."*



## The DAC Wedding

### Memorable

### *Butler Passed Hors D'oeuvres*

*Assorted hot and cold hors d'oeuvres passed for one hour*



### *Plated*

### *DAC Traditional House Salad*

*Mixed Lettuces and Spinach with Julienne Carrot, Crumbled Bleu Cheese, Roma Tomato, Red Onion and Alfalfa Sprouts, Served with Honey-Cider Dressing*



### *Dinner Buffet*

#### *Farfalle Pasta Salad*

*Slivered Vegetables, Broccoli and Sweet Basil Vinaigrette*

*Hummus, Tabbouleh and Pita Chips*

*Greek Potato Salad, Fresh Fruit Bowl & Cottage Cheese*

#### *Roast Top Round of Beef*

*Mushroom jus lie, Horseradish Cream*

*Crispy Red River Onions*

#### *Sautéed Chicken Breast*

*Sun-dried Tomato Florentine Sauce*

*Basmati and Wild Rice Pilaf*

#### *Panko Crusted Whitefish*

*Lemon Caper Sauce and Tomato-Fennel and Olive Relish*

#### *Pennette Pasta*

*Tomato-Basil Marinara Sauce*

#### *Roasted Redskin Potatoes with Parsley Butter*

*Seasonal Vegetable Medley*



### *Custom Made Wedding Cake from the DAC Pastry Shop*

*Butter cream Wedding Cake created by our Executive Pastry Chef*

### *4 ½ Hour Premium Brand Bar Service*

***\$87 Per Person***

### *Your Wedding Package includes the following:*

*(Minimum 150 guests required)*

- ◆ *The Professional Service of a DAC Catering Coordinator*
- ◆ *White, Floor Length Table Linens and Napkins*
- ◆ *Votive Candles*
- ◆ *First Impression Services (Professional Doorman, Concierge, Cloak Room and More...)*
- ◆ *Main Dining Room and Reading Room (or equivalent space)*
- ◆ *Discounted Rate on Bridal Suite and Overnight Rooms (Occupancy Minimums apply)*
- ◆ *Parquet Dance Floor*
- ◆ *Guestbook Podium*

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## *The DAC Wedding* *Sophisticated*

### *Butler Passed Hors D'oeuvres*

*Assorted hot and cold hors d'oeuvres passed for one hour*



### *DAC Traditional House Salad*

*Mixed Lettuces and Spinach with Julienne Carrot,  
Crumbled Bleu Cheese, Roma Tomato, Red Onion  
and Alfalfa Sprouts, Served with Honey-Cider Dressing*



### *Michigan Chicken*

*Stuffed Breast with Basil-Havarti Cheese, Poultry Glaze,  
Sherry Wine and Mushrooms*



### *Custom Made Wedding Cake from the DAC Pastry Shop*

*Butter cream Wedding Cake created by our Executive Pastry Chef*

*4 ½ Hour Premium Brand Bar Service*

*\$85 Per Person*

### *Your Wedding Package includes the following:*

*(Minimum 150 guests required)*

- ◆ *The Professional Service of a DAC Catering Coordinator*
- ◆ *White, Floor Length Table Linens and Napkins*
- ◆ *Votive Candles*
- ◆ *First Impression Services (Professional Doorman, Concierge, Cloak Room and More...)*
- ◆ *Main Dining Room and Reading Room (or equivalent space)*
- ◆ *Discounted Rate on Bridal Suite and Overnight Rooms (Occupancy Minimums apply)*
- ◆ *Parquet Dance Floor*
- ◆ *Guestbook Podium*

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## *The DAC Wedding*

### *Elegant*

#### *Butler Passed Hors D'oeuvres*

*Assorted hot and cold hors d'oeuvres passed for one hour*



#### *DAC Traditional House Salad*

*Mixed Lettuces and Spinach with Julienne Carrot,  
Crumbled Bleu Cheese, Roma Tomato, Red Onion  
and Alfalfa Sprouts, Served with Honey-Cider Dressing*



#### *Roast Tenderloin of Beef*

*Cabernet Wine Shallot jus lie,  
Horseradish Béchamel Sauce,  
Beet Relish*



#### *Custom Made Wedding Cake from the DAC Pastry Shop*

*Fondant Wedding Cake created by our Executive Pastry Chef*

*5 ½ Hour Premium Brand Bar Service*

*\$105 Per Person*

#### *Your Wedding Package includes the following:*

*(Minimum 150 guests required)*

- ◆ *The Professional Service of a DAC Catering Coordinator*
- ◆ *White, Floor Length Table Linens and Napkins*
- ◆ *Votive Candles*
- ◆ *First Impression Services (Professional Doorman, Concierge, Cloak Room and More...)*
- ◆ *Main Dining Room and Reading Room (or equivalent space)*
- ◆ *Discounted Rate on Bridal Suite and Overnight Rooms (Occupancy Minimums apply)*
- ◆ *Parquet Dance Floor*
- ◆ *Guestbook Podium*

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## The DAC Wedding

*Unforgettable*

### **Butler Passed Hors D'oeuvres with Chilled Shrimp**

*Assorted hot and cold hors d'oeuvres passed for one hour*



### **Champagne Toast**



### **DAC Signature Salad**

*Mixed lettuces and greens*

*Romaine, Bibb, Spinach, Radicchio, Frisse, Field greens, Cumin spiced almonds,  
seedless grapes, golden raisins, Red onion and French feta cheese  
Poppy seed vinaigrette*



### **Intermezzo**



### **Filet Mignon & Diver Scallop**

*Pan Seared Beef Tenderloin Filet, Cabernet Jus Paired,  
Porcini Crusted Diver Scallop Napped with Wild Mushroom Cream*



### **Custom Made Wedding Cake from the DAC Pastry Shop**

*Fondant Wedding Cake created by our Executive Pastry Chef*

*5 ½ Hour Premium Brand Bar Service*

*\$120 Per Person*

### **Your Wedding Package includes the following:**

*(Minimum 150 guests required)*

- ◆ *The Professional Service of a DAC Catering Coordinator*
- ◆ *White, Floor Length Table Linens and Napkins*
- ◆ *Votive Candles*
- ◆ *First Impression Services (Professional Doorman, Concierge, Cloak Room and More...)*
- ◆ *Main Dining Room and Reading Room (or equivalent space)*
- ◆ *Discounted Rate on Bridal Suite and Overnight Rooms (Occupancy Minimums apply)*
- ◆ *Parquet Dance Floor*
- ◆ *Guestbook Podium*

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## *Hors d'oeuvre Selections*

*To ensure a balance of flavors, colors, variety and seasonal availability, the hors d'oeuvre options listed below will be selected by the Chef.*

*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*

*Assorted hot and cold hors d'oeuvres passed for one hour. 15 per person*

### *Butler Passed Hors D'oeuvres and Chilled Shrimp*

*Assorted hot and cold hors d'oeuvres with shrimp passed for one hour. 18 per person*



## *Additional Accompaniments*

### *Cheese Display*

*Assorted domestic and imported cheeses served with crackers and fresh fruit garnish.  
7 per person*

### *Crudités with Dipping Sauce*

*Assorted Fresh Vegetables with Dipping Sauces  
6 per person*

### *Seasonal Fresh Fruit Display with Dipping Sauce*

*Variety of Sliced Seasonal Fresh Fruit  
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 guest to enjoy  
5 per person*

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## Soups

House Made daily in the DAC Kitchen

**Soup of the Day** 4 per person

**Beef Consomme** 4 per person      **Lobster Bisque** 7.50 per person



## Specialty Salads

### DAC Traditional House Salad

Mixed Lettuces and Spinach with Julienne Carrot,  
Crumbled Bleu Cheese, Roma Tomato, Red Onion  
and Alfalfa Sprouts, Served with Honey-Cider Dressing  
3 per person

### Traverse City Salad

Bibb and Radicchio Lettuce, Dried Cherries,  
Granny Smith Apple Fan, Celery, Toasted  
Walnuts and Gruyere-Bacon Bruschetta  
Served with Raspberry Vinaigrette  
4 per person

### Monterey County Salad

Spinach, Bibb and Radicchio Lettuces,  
Strawberries, Mandarin Oranges,  
Golden Raisins and Candied Glazed Pecans  
Served with Poppyseed Vinaigrette  
5 per person

### Red Lettuces with

### Apple Chutney-Boursin Cheese

Red Oak, Radicchio, Red Leaf, Red Tipped  
Belgian Endive, Quick Bread Croutons  
Served with White Balsamic Vinaigrette  
5 per person

### Traditional Caesar Salad

Crisp Romaine Lettuce, Garlic Parmesan Croutons,  
Grated Parmigiano-Reggiano Cheese and Sliced  
Red Onion Served with Caesar Dressing  
5 per person

### DAC Signature Salad

Mixed lettuces and greens  
Romaine, Bibb, Spinach, Radicchio, Frisse, Field greens, Cumin spiced almonds,  
seedless grapes, golden raisins, Red onion and French feta cheese  
Poppy seed vinaigrette  
5.50 per person



## Intermezzo Sorbets

**Champagne- Citrus**

**Grapefruit**

**Mango**

**Raspberry**

Served in a Frosted Lily Glass  
3.50 per person

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## Entree Menu

*Main course selections include the following:  
Chef's choice of vegetable, Chef's choice of rice, potato or pasta,  
House baked rolls and butter, regular and decaffeinated coffee, and herbal tea.*

### Beef Selections

*All Beef entrée's are cooked to a true Medium Rare- Fully Red, Warm Center  
unless otherwise specified*

#### **Filet Mignon**

*Char-Grilled 8 oz. Black Angus Beef  
with Mushroom jus lie  
41 per person*

#### **Roast Tenderloin of Beef**

*Cabernet Wine Shallot jus lie,  
Horseradish Béchamel Sauce, Beet Relish  
40 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  
43 per person*

#### **Filet and Foi Gras**

*Seared Tenderloin Steak 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  
41 per person*

#### **Saute Veal Loin Medallions**

##### **with Wild Mushroom- Chevre Cheese Melange**

*Medley of Mushrooms with Sherry Wine,  
Veal Glaze and Goat's Cheese  
41 per person*

#### **Veal Val d' Aosta**

*Sautéed Scaloppini Stuffed  
with Canadian Prosciutto, Basil and Imported  
Fontina Cheese, Sherry Veal Glaze  
40 per person*

#### **Roast Rack of Lamb Provençal**

*New Zealand Lamb Marinated  
with the Flavors of Southern France,  
Port Wine jus lie, Dried Currant-Onion hutney  
43 per person*

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## Entree Menu Continued

### Poultry

#### **Grilled Breast of Chicken Calypso**

Honey-Citrus Butter Sauce and  
Tropical Fruit Salsa  
29 per person

#### **Michigan Chicken**

Stuffed Breast with Basil-Havarti Cheese,  
Poultry Glaze, Sherry Wine and Mushrooms  
31 per person

#### **Chicken Val d' Aosta**

Sautéed Cutlet Stuffed with Canadian  
Prosciutto, Fresh Basil, Imported Fontina  
Cheese and Lemon Butter Sauce  
32 per person

#### **Chicken Vermont**

Sautéed Breast of Chicken Coated with  
Almond Crumbs Maple Cream Sauce and  
Dried Apple Chip Garnish  
32 per person

#### **Chicken Cyprus**

Roast Supreme Stuffed with Spinach,  
French Feta Cheese and Artichoke with  
Lemon Veloute  
31 per person

#### **Chicken Tosca**

Sautéed Breast with Parmesan Cheese-Herb  
Batter, Mozzarella Cheese, Tomato Basil Sauce  
and Parmesan Crisp Garnish  
30 per person



### Pasta and Vegetarian

#### **Cheese Filled Tortellini with Vodka Tomato Sauce**

Spinach, Onions and Fresh Fennel  
Classic Italian Zesty Tomato Sauce with  
Butter, Cream and Cheese  
24 per person

#### **Farfelle Primavera**

Bow Tie Pasta with Seasonal Vegetables  
and Garlic Parmesan Cream Sauce  
24 per person

#### **Pennette Aglio e Olio**

Quill Shaped Pasta Tossed with Virgin Olive Oil, Garlic,  
Fresh Cut Basil and Tomato Concassé  
20 per person

Add Grilled Dijon Basil Chicken  
28 per person

Add Aged Balsamic Marinated Shrimp Scampi  
30 per person

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## *Entree Menu Continued*

### *Seafood*

*All seafood served at the DAC is hand selected and served fresh.*

#### *Panko Crusted Whitefish*

*Seared Fillet Coated with Japanese Breadcrumbs, Lemon-Ginger Butter Sauce and Chili Vinaigrette  
30 per person*

#### *Atlantic Salmon Fillet*

*Broiled and Served with Honey-Mustard Glaze and Warm Cucumber Slaw  
32 per person*

#### *Poached Atlantic Salmon*

*with Basil Wine Cream and Pea Tendrils  
Cutlets of Salmon delicately cooked in Lemon Fumet Layered with Potato Leek Mouseline  
Topped with Sautéed Pea Shoots and Shiitake Mushrooms  
33 per person*

#### *Pan Seared Hawaiian Ahi*

*Big Island  
Rubbed with Fresh Mint, Basil and Ginger, Habanero-Chile Mojo, Grilled Pineapple Relish  
35 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  
38 per person*

#### *Filet Mignon and Atlantic Salmon*

*Pan Seared Beef Tenderloin Filet and Broiled Salmon Cutlet, Caramelized Shallot and Tarragon Veal Glaze  
45 per person*

#### *Filet Mignon and Shrimp Scampi*

*Grilled Beef Tenderloin Filet and Garlic Sautéed Jumbo Shrimp  
45 per person*

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## After Thoughts

### Sweets Table

Assorted Miniature French Pastries,  
Cookies, Brownies, Fresh Fruit Platter  
DAC House Blend Coffee and Tea Selections  
13 per person

### Deluxe Sweet Table

Assorted Miniature French Pastries,  
Cookies, Brownies, Fresh Fruit Platter,  
Assorted Tortes, Flan and Cakes DAC House  
Blend Coffee and Tea Selections  
16 per person

### Sundae Bar

(Minimum 30 people. Attendant required at \$75.00)  
Chocolate and Vanilla Ice Cream  
Variety of Toppings To Include: Chantilly  
Cream, Cherries, Sprinkles, Crushed Oreos,  
Strawberry Sauce, Hot Fudge & Caramel  
Sauce  
7 per person

### Banana's Foster Station

(Minimum 30 people. Attendant required at \$75.00)  
Sliced Bananas Sautéed with Rum,  
Brown Sugar and Banana Liqueur, Served  
over DAC Home-made Vanilla Ice Cream  
11 per person

### Cherries Jubilee Station

(Minimum 30 people. Attendant required at \$75.00)  
Cherries, Sugar and Kirsch Flambéed and  
Served over DAC Home-made Vanilla Ice Cream  
11 per person

### Chocolate Fountain

(Minimum 30 people. Attendant required at \$75.00)  
Cascading Quality Milk Chocolate with Dipping Items to include but not limited to: Whole  
Strawberries, Pretzel Rods, Oreos, Sliced Banana's, Rice Crispy Treats Squares, Pineapples Chunks.  
\$350 per Chocolate Fountain  
\$4 per person - 5 Dipping Items                      \$6 per person- 7 Dipping Items



## The Midnight Snack

### Coney Station- (1 & 1/2 per Person)

Hot Dogs, Coney Island Chili, New York Style Mustard, Onions,  
Philadelphia Style Seasoned Sauerkraut, and Traditional Condiments  
5.50 per person

### Harmonie Park Slider- (1 per Person)

Ground Round on Steamed Bun with  
Caramelized Onions and Cheese  
Traditional Condiments  
5.50 per person

### Pizza- (24 Slices)

Choose from Cheese, Cheese and Pepperoni,  
Vegetarian and Pizza Supreme  
36 each

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## *Banquet Wine Selection*

### *Off Dry to Dry Champagne & Sparkling Wine*

<i>Moët &amp; Chandon White Star, Epernay</i>	\$ 77.00
<i>Domaine Chandon Blanc de Noirs, Napa</i>	\$ 38.00
<i>Veuve Cliquot Yellow Label, Reims</i>	\$ 88.00
<i>Mumm Cordon Rouge, France</i>	\$ 69.00
<i>Moët &amp; Chandon Dom Perignon, Epernay</i>	\$ 220.00

### *Light & Crisp Whites*

<i>Selbach Oster Bernkastler Riesling, Germany</i>	\$ 25.00
<i>Santa Margherita Pinot Grigio, Italy</i>	\$ 47.00
<i>Pomelo Sauvignon Blanc, California</i>	\$ 32.00
<i>Cinnabar Mercury Rising Blanc, California</i>	\$ 32.00

### *Medium to Full Bodied Whites*

<i>Pierano Estates Chardonnay, Lodi</i>	\$ 35.00
<i>Snoqualmie Chardonnay, Washington</i>	\$ 31.00
<i>Acacia Chardonnay, Carneros</i>	\$ 44.00
<i>Sonoma Cutrer Russian River Ranches Chardonnay, Sonoma</i>	\$ 40.00
<i>Schweiger Chardonnay, Spring Mountain</i>	\$ 56.00
<i>Roux Pere &amp; Fils Mersault, Cote de Beaune</i>	\$ 65.00
<i>Shafer Vineyards Red Shoulder Ranch Chardonnay, Napa</i>	\$ 91.00

### *Lighter Reds*

<i>Cono Sur Pinot Noir, Chile</i>	\$ 31.00
<i>Domaine Goubard Montavril Bourgogne Rouge, Cote Chalonaise</i>	\$ 44.00

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## *Banquet Wine Selection*

### *Medium Bodied Reds*

<i>Pierano Estates Six Clones Merlot, Lodi</i>	\$ 35.00
<i>Markham Merlot, Napa</i>	\$ 43.00
<i>Rutherford Hill Merlot, Napa</i>	\$ 58.00
<i>Dynamite Vineyards Cabernet Sauvignon, North Coast</i>	\$ 39.00
<i>Chateau d'Argadens, Bordeaux Superieur</i>	\$ 41.00

### *Full Bodied Reds*

<i>Pierano Estates Cabernet Sauvignon, Lodi</i>	\$ 35.00
<i>Cinnabar Mercury Rising Rouge, California</i>	\$ 45.00
<i>Ben Marco Cabernet Sauvignon, Mendoza</i>	\$ 46.00
<i>Duckhorn Merlot, Napa</i>	\$ 95.00
<i>Silverado Vineyards Cabernet Sauvignon, Napa</i>	\$ 78.00
<i>Schweiger Cabernet Sauvignon, Spring Mountain</i>	\$ 53.00
<i>Stag's Leap Artemis Cabernet Sauvignon, Napa</i>	\$ 89.00

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# Detroit Athletic Club

## Private Party Beverage Selections

*Charged on Consumption*

<i>Premium Cocktails &amp; Wine</i>	<i>\$5.75 a Glass</i>	<i>Evian &amp; San Pellegrino</i>	<i>\$5.00 a Liter</i>
<i>Ultra Premium Cocktails &amp; Wine</i>	<i>\$7.50 a Glass</i>	<i>Soft Drinks</i>	<i>\$2.00 each</i>
<i>Domestic Beer</i>	<i>\$3.75 each</i>	<i>Mineral Water</i>	<i>\$2.25 each</i>
<i>Imported Beer</i>	<i>\$4.00 each</i>	<i>Fruit Juice</i>	<i>\$2.25 each</i>
<i>DAC House Wine</i>	<i>\$22.00 a Bottle</i>	<i>Cordial and Cognacs</i>	<i>varies</i>
<i>DAC House Champagne</i>	<i>\$25.00 a Bottle</i>	<i>Hummer</i>	<i>\$46.00 a pitcher</i>



### **Premium Brands**

*Absolut & Stolichnaya Vodka*  
*Bacardi Light & Captain Morgan Rum, Christina Brother's Brandy*  
*Dewar's & J&B Scotch, Canadian Club & Seagram's V.O. Whiskey, Beefeaters Gin, Wild Turkey &*  
*Jack Daniel's Bourbon, Courvoisier V.S. Brandy, Jose Jose Cuervo Especial Tequila*  
*Opalia Chardonnay, Cabernet Sauvignon and Merlot, Vin de Pays*

### **Ultra Premium Brands**

*Grey Goose & Belvedere Vodka*  
*Cruzan Single Barrel & Westerhall Plantation Rum*  
*Glenlivet & Johnnie Walker Black Scotch*  
*Crown Royal Whiskey, Maker's Mark & Gentlemen Jack Bourbon*  
*Martell V.S.O.P. Brandy, Sauza Commemorative Tequila*  
*Penfold's "Rawson Retreat" Chardonnay, Merlot and Cabernet-Shiraz*

- \$75 bartender charge applies for each bar. This charge is waived if bar sales exceed \$350.
- A \$75 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 can not exceed 5 ½ hours, they may be closed during dinner and wine service to increase length.

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# *Detroit Athletic Club*

## *Bar Packages for Private Parties*

### *Premium Brands*

*4 ½ Hour Bar-\$30 pp*

*5 ½ Hour Bar- \$35 pp*

### *Ultra Premium Brands*

*4 ½ Hour Bar-\$37 pp*

*5 ½ Hour Bar- \$45 pp*

- *A \$75 bartender charge applies for each bar. This charge is waived if bar sales exceed \$350.00.*
- *A \$75 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.*
- *Bars can not exceed 5 ½ hours, they may be closed during dinner and 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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## *A Few Wedding Cake Flavors*

### *Raspberry Blanc Torte*

*Three layers of yellow chiffon, top layer of white chocolate mousse, bottom layer of raspberry mousse, covered with white chocolate butter cream and fresh raspberries.*

### *European Chocolate Mousse Torte*

*Three layers of chocolate chiffon flavored with Kahlúa, two layers of chocolate mousse flavored with brandy, covered with butter cream.*

### *Autumn Leaves Torte*

*Three layers of yellow chiffon drizzled with Meyers rum, two layers of chocolate mousse with fresh raspberries, covered with butter cream*

### *Lemon-Raspberry Torte*

*Four layers of lemon flavored yellow chiffon with alternating layers of raspberry preserves and lemon curd, covered with vanilla butter cream..*

### *Primavera Torte*

*Two layers of yellow chiffon with one layer of pastry cream and assorted fresh fruit mixed in the torte, covered with butter cream.*

### *Bittersweet Cherry Torte*

*Three layers of chocolate chiffon with two layers of chocolate mousse flavored with Kirsch, Griottine cherries, covered with butter cream*

### *Tiramisu*

*Three layers of mocha chiffon with two layers of mascarpone mousse, covered with chocolate butter cream, chocolate shavings with ladyfingers on the side wrapped in Bridal Color Ribbon -(Provided by Bride).*

### *Strawberry-Poppy Seed Torte*

*Three layers of lemon poppy seed chiffon with two layers of pastry cream and sliced strawberries, topped with chantilly cream.*

### *White Chocolate Alpine Torte*

*Three layers of chocolate chiffon with two layers of white chocolate mousse with fresh raspberries, covered in butter cream.*

### *Mango Carousel*

*Layers of yellow chiffon with mango Bavarian between them and on top the sides are layered with chiffon and raspberry preserves, it's topped of with a mango geleé and white chocolate filegréé.*

### *Bittersweet Raspberry Torte*

*Three layer of chocolate chiffon with two layers of chocolate mousse with fresh raspberries folded in and covered with vanilla butter cream.*

### *Grand Marnier Torte*

*Three layers of chocolate chiffon with two layers of Grand Marnier Bavarian, covered with vanilla butter cream.*

### *Peaches and Cream Torte*

*Three layers of yellow chiffon with two layers of peach Bavarian and sliced peaches in-between, accented with peach schnapps, covered with vanilla butter cream.*

### *Baileys White Chocolate Torte*

*Three layers of yellow chiffon drizzled with baileys and simple syrup, two layers of baileys and white chocolate Bavarian covered with butter cream.*

### *White Chocolate Strawberry Torte*

*Three layers of yellow chiffon, a top layer of white chocolate mousse and bottom layer of strawberry bavarian covered with butter cream*

### *Mocha Hazelnut Torte*

*Three layers of chocolate chiffon with two layers of hazelnut meringue and two layers of mocha butter cream, covered with mocha butter cream.*

### *Strawberry Amaretto Torte*

*Three layers of yellow chiffon with amaretto Bavarian and sliced strawberries in-between covered with vanilla butter cream.*

### *Strawberry Forest Cake*

*Three layers of chocolate chiffon with two layers of chocolate mousse with sliced strawberries macerated in rum, covered with chocolate butter cream.*

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# 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 6 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 \$7.00 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.*

***All Food and Beverage are subject to 20% Gratuity and 6% Tax***

***Detroit Athletic Club***

***“...a tradition of excellence.”***