

Service Charge & Sales Tax

Member functions are subject to 19% Service Charge
& 6% Sales Tax
All other functions 25% Service Charge
& 6% Sales Tax

Now accepting Visa and Mastercard for payment

Private Room Minimums & Cancellation Policy

(See Back of Brochure)

Final Counts

Parties under 100-pp - no less than 48 hours prior to event
Parties over 100-pp - one week prior to event
Parties with required deposit - one month prior to event

If counts are not received by required date,
higher initial count will be charged

If final seating is more than 5% over count,
an additional 20% per person charge will be added to bill

111 Lyon NW, Suite 1025
FifthThird Center
Grand Rapids, MI 49503

Telephone (616) 456-8623 / Fax (616) 456-8639
Email: mail@uclubgr.com

Lunch

~ Food Minimum w/Private Room ~
(*plus service charge & tax)

	Monday - Friday	Saturday
North Lounge	\$100**	\$150
West Lounge	\$100**	\$150
South Lounge	\$150**	\$200
Room 4	\$250**	\$400
Fireside	\$400**	\$500
Main Dining Room	\$600**	\$750



LUNCH

~ Cancellation Policy ~
(Less than 48-Hr Notice)

Minimum Room Fee**
or

75% of Projected Food & Beverage**

(whichever is greater - **plus service charge & tax)

All prices are subject to change.

UNIVERSITY CLUB

home of the  press club

Luncheon Banquet Menu 2010

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FifthThird Center
Grand Rapids, MI 49503

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Salads a la Carte

(served with rolls & beverage*)

Grilled Chicken Caesar Salad	10.00
Fresh Fruit Plate w/choice of cottage cheese, yogurt, chicken, or tuna salad	10.25
Salade Nicoise	14.00
Traverse City Salad	10.25
Greek Salad	9.75
~ with chicken	11.00

Sandwiches a la Carte

(served with chips and pickle)

Tomato Veggie Wrap	8.50
Tuna or Chicken Salad Croissant	9.50
Turkey Club Sandwich	10.50
Turkey Reuben	10.25
Deli Sandwich on Kaiser	9.50
add Soup or Salad for \$1.75	

Hot Buffet

-available for parties over 15 people-
(2) entrees, (1) starch, (1) vegetable, salad,
rolls & assorted beverages* - 15.95pp

Boxed Lunches

(see To-Go menu for selection)

~*Sodas extra ~

Entrees

All entrees are served with a starter, vegetable,
starch, dinner rolls and beverage
(Split entree choices - additional \$3.00 per choice
vegetarian option available for no extra charge)

Grilled Filet Mignon petite cut	15.50
Roasted PrimeRib (petite cut)	market price
Sliced Roast Tenderloin of Beef	18.95
Pan Roasted or Grilled Salmon	14.50
Chicken Marsala	11.50
Apple Barbeque Chicken Breast	11.50
Bruschetta Chicken	11.50
Perch (Fried or Sauteed)	13.50
Wild Mushroom Risotto	10.00
Grilled Vegetable Platter	9.50

Desserts

Ice Cream/Sherbet	3.00
Gelato/Sorbetto	3.75
Trifle or Mousse Cup	3.75
Fruit Pies	4.00/5.00 a la mode
Cheesecake/Layer Cake Selection	4.00 with topping 5.00
Assorted Cookies (freshly baked)	1.00 each/10.00 dz

Many specialty desserts are available upon request

Theme Buffet

-available for parties over 15 people-
(Choice of soup, salad or fruit. Rolls or appropriate
accompaniment & asst. beverages* included.)
(freshly baked cookies - add \$1.00pp)

Pasta Primavera, Alfredo or Tomato Basil w/grilled Chicken Breast	14.50pp
Baked Potato Bar & Soup	13.50pp
Fajita Bar w/Beef or Chicken w/ Rice or Beans chips & salsa	14.50pp
Veggie Stir Fry Bar w/ steamed rice w/ Chicken Breast or Beef	13.50pp
Chicken selection (see entrees) w/ Starch & Vegetable du jour	15.50pp
Grilled Salmon w/ Starch & Vegetable	15.50pp
Lasagna Bolognese or Vegetarian	14.50pp
Quiche Lorraine or Vegetarian	11.50pp

Sandwich Buffet with Chips

-available for parties over 15 people-
(asst. meats, cheeses, breads, lettuce, tomato & condiments)
10.50pp
w/Assorted Beverage* - 11.50pp
soup, salad or fruit add 1.75 per item
cookies add 1.00 pp - brownies 1.50 pp