

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

Hors D'oeuvres & Dinner ~ Food Minimum w/Private Room ~ (*plus service charge & tax)

	Monday-Friday	Saturday
North Lounge	\$200**	\$300
West Lounge	\$200**	\$300
South Lounge	\$300**	\$400
Room 4	\$400**	\$500
Fireside	\$600**	\$700
Main Dining Room	\$1,200**	\$2,000



Hors D'oeuvres & Dinner ~ Cancellation Policy ~ Main Dining Room Cancellation Three months prior; All other rooms - 48 hours notice

Minimum Room Fee**

or

75% of Projected Food & Beverage**
(whichever is greater)

**plus service charge & tax

Functions with required deposit - see confirmation
contract for cancellation policy.

All prices are subject to change.

UNIVERSITY CLUB

home of the  press club

Dinner Banquet Menu 2009-2010

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Grand Rapids, MI 49503

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Entrees

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

Petite Mignon/Char-grilled 6oz (choice of sauces)	24.00
Filet Mignon/Char-grilled 9oz	29.50
Sliced Roast Tenderloin of Beef	29.50
Roast Loin of Pork with Cherry Applesauce	24.50
Breast of Chicken (any sauce)	22.00
Chicken Florentine	23.50
Stuffed Boursin Chicken	25.50
Tenderloin and Chicken Combination (any sauce)	27.00
Grilled Filet and Shrimp Scampi Combination	29.00
Prime Rib of Beef au Jus petite cut	25.00
grand cut	29.00
Pan Roasted Atlantic Salmon (any sauce)	25.00
Grilled Chicken and Salmon Combination	27.00
Grilled Swordfish with Citrus Pesto	25.00
Garlic Herb Shrimp	25.00
Lasagna Bolognese or Vegetarian (no starch)	20.00
Grilled Vegetable or Mushroom Risotto (no starch)	23.50

Sauces:

Champignon - Mushroom Cream Sauce
Marsala - Mushroom Marsala Wine Sauce, touch of cream
Bordelaise - Bordeaux Wine Brown Sauce
Bearnaise - Tarragon Egg Sauce
Beurre Blanc - White Wine Butter Sauce
Citrus Butter
Pesto Sauce
Chive Hollandaise

Now accepting Visa, Mastercard,
and Discover for payment

Accompaniments

Starter

Garden Salad w/Dressing Caddies
Caesar Salad
Bibb Lettuce with Onion, Tomato and
Choice of Vinaigrette
Fresh Fruit Plate
Soup Du Jour
Shrimp Cocktail +\$5.00
Bibb with Toasted Pine Nuts
Feta and Kalamata Olives + \$1.00

Vegetable

Green Beans Amandine
Sautéed Zucchini & Carrots
Honey-Glazed or Buttered Carrots
Steamed Asparagus
Broccoli Parmesan
Tomato Florentine
Grilled Vegetable Medley + \$1.50
Sugar Snap or Snow Peas +\$1.50
Patty Pan Squash +\$2.00

Starch

Boursin Mashed Redskins
Mushroom Redskin Potatoes
Roasted Rosemary Potatoes
Baked Potato
Potato Lyonnaise
Rice Pilaf
Saffron Rice
Herbed Cous Cous
Risotto Cake +\$1.50
Twice Baked Potato + \$1.75

Ask about our many
specialty menus and desserts.

Desserts

Gelato / Sorbetto 4.00 ~ Ice Cream / Sherbet 3.50
Cake 3.75 ~ Sundaes 4.00
Mousse Cup 3.75 ~ Fruit Pies 4.25 (a la mode - add 1.00)
Plain Cheesecake 4.00 ~ w/topping 4.75
Mini Dessert Selection \$16.50/dz