

BANQUETS

You will experience charm and class in a cozy club atmosphere at the University Club. Our professional staff will assist you in designing an event that meets your budget while exceeding your expectations. Our banquet facilities are perfect for wedding receptions, engagement parties, bridal shows and rehearsal dinners. Centrally location downtown Grand Rapids on the 10th floor of Fifth Third Center, the Club offers unparalleled views of the city. The Club's convenient location is near many downtown landmarks and hotels, while offering easy highway access.

Audio Visual Equipment

Easel	\$5
White Board	\$10
Podium	\$10
Flip Chart	\$15
Podium & Microphone	\$20
Lapel or Wireless Microphone	\$20
Screen/AV Cart	\$20
Conference Phone	\$25
Laptop Computer	\$100
LCD Projector, Screen, AV Cart	\$100

Final Counts

Parties under 100 people: *No less than 48 hours prior to the event.*

Parties over 100 people: *One week prior to the event*

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

Cancellation Policy

Less than 48 hour notice:
Food Minimum* or 75% of Projected Food & Beverage*

**Plus Service Charge & Tax*

The University Club does not have room charges but rather food minimums for our private rooms. The minimums are as follows:

Breakfast Minimums

Room	Weekdays	Saturdays
North Lounge	\$100	\$200
West Lounge	\$100	\$200
South Lounge	\$150	\$250
1923 Room	\$250	\$350
Fireside	\$450	\$550
Main Dining	\$550	\$650

Lunch Minimums

Room	Weekdays	Saturdays
North Lounge	\$100	\$200
West Lounge	\$100	\$200
South Lounge	\$150	\$300
1923 Room	\$300	\$450
Fireside	\$450	\$600
Main Dining	\$650	\$800

Hors d'Oeuvre & Dinner Minimums

Room	Weekdays	Saturdays
North Lounge	\$200	\$300
West Lounge	\$200	\$300
South Lounge	\$300	\$400
1923 Room	\$400	\$600
Fireside	\$600	\$1000
Main Dining	\$1200	\$2000

Service Charge & Sales Tax

Member Functions are subject to 20% Service Charge & 6% Sales Tax

All Other Functions are subject to 25% Service Charge & 6% Sales Tax

BREAKFAST

UClub Breakfast

\$12.50 per person *BUFFET*

\$13.50 per person *SERVED*

Add Fruit \$1.50

Add Extra Meat \$1.50

Scrambled Eggs

Ham, Bacon or Sausage Links

Breakfast Potatoes

English Muffins & Jam

Coffee & Assorted Juices

Morning Quiche

\$11.50 per person *BUFFET*

\$12.50 per person *SERVED*

Quiche Lorraine

Fresh Fruit

Housemade Muffins

Coffee & Assorted Juices

Light & Healthy

\$10.25 per person *BUFFET ONLY*

Scrambled Eggs

Fresh Fruit & Greek Yogurt

Granola & Milk

Oatmeal

Coffee & Assorted Juices

UClub Continental Breakfast

\$10.00 per person

Coffee, Assorted Juices & Water

Assorted Breads

Fresh Fruit

Create your own Continental Breakfast

Pick items from below:

Beverages

Coffee & Water \$3.00

Coffee, Water & Juice \$4.00

Coffee, Water & Assorted Juices \$4.50

Bottled Water Add \$1.00

Herbal Tea Add \$1.00

Food

Assorted Breads & Fresh Fruit \$5.50

Assorted Bagels & Cream Cheese, Assorted Croissants & Scones

Add \$1.50 per item, per person to the above assortment:

Cinnamon Rolls

Housemade Muffins

Assorted Individual Fruit Yogurt

Greek Yogurt

Granola with Milk

Fresh Apples & Oranges

Brown Sugar Oatmeal

Individual Food Options

Yogurt & Fruit Parfait \$4.00 each

Assorted Bagels \$2.00 each

\$18.00 dozen

Granola & Milk \$2.50 each

Housemade Muffins \$2.00 each

\$18.00 dozen

Cinnamon Rolls \$18.00 dozen

Assorted Croissants \$2.00 each

\$18.00 dozen

Fruit Cup \$3.00 each

LUNCH

Served

Salads

*Served with Rolls and Beverages**

Caesar Salad 9.50

Michigan Salad 10.75

Seasonal Salads \$Market

Please call for Seasonal Options

Add to any Salad above:

Grilled Chicken 4.00

Grilled Salmon 4.50

Grilled Shrimp 5.50

Grilled Tuna 5.50

Fresh Fruit Plate 10.50

With Choice of Cottage Cheese, Yogurt, Chicken Salad or Tuna Salad

Sandwiches

*Served with Kettle Chips, Pickle Spear and Beverages**

Add Soup, Fresh Fruit or Side Salad for \$2.00

Deli Sandwich 9.50

Chicken Salad or Tuna Salad Croissant 10.25

Junior Turkey Club (Two Slices of Bread) 10.00

Seasonal Sandwiches or Wraps 9.50-11.50

Please call for Seasonal Options

Entrees

*Served with Starter, Vegetable & Starch du Jour, Rolls and Beverages**

Pasta Option 10.50

With Grilled Chicken 14.00

With Grilled Salmon 15.00

Roasted Vegetable Risotto 10.50

Breast of Chicken with Sauce 14.50

Sauces: Champignon, Bruschetta, Beurre Blanc, Pesto Cream

Lake Perch Fried or Sautéed 16.00

Grilled Salmon with Sauce 15.50

Sauces: Bruschetta, Buerre Blanc, Pesto Cream, Artichoke Basil Cream

Steak Culotte, 6oz 16.50

Grilled Filet Mignon, 6oz 18.50

Buffets

15 Person Minimum

*Served with your Choice of Soup, Salad or Fresh Fruit, Rolls or an Appropriate Accompaniment and Beverages**

Build your Own Sandwich with Chips 13.50

Chicken Selection 14.50

Chicken & Salmon Selection 16.50

Chicken & Tenderloin of Beef Selection 17.50

Pasta Primavera with Sliced Chicken

With Choice of Alfredo or Herb Tomato Sauce 14.50

With Both Sauces 15.50

Veggie Stir Fry with Steamed White Rice 13.50

With Chicken 14.50

With Beef 15.50

With Beef and Chicken 16.50

Taco Bar with Mexican Rice

With Ground Beef 13.50

With Chicken 14.50

With Ground Beef and Chicken 15.50

Fajita Bar with Mexican Rice

With Chicken 14.50

With Beef 15.50

With Beef and Chicken 16.50

Baked Potato Bar with Soup du Jour 13.50

With Two Soups 14.50

Assorted Pizza Buffet 14.50

LUNCH

Desserts

Priced Per Person

Fresh Baked Cookies 1.00 each

Fresh Baked Brownies 1.50 each

Ice Cream or Sherbet 3.50

Gelato or Sorbetto 4.00

Trifle 4.00

Mousse Cup 4.00

Cheesecake Selection 4.00

Ice Cream Sundae 4.00

Fruit Pie 4.00

Fruit Pie Ala Mode 5.00

*Beverages

*Lunch Buffets, Entrees, Sandwiches and Salads
all include the following beverages:*

Iced Tea

Lemonade

Water

Coffee

Sodas add \$1.00 per person

Assorted Canned Sodas add \$2.00 per person

Beverage Stations

Priced Per Person

Coffee & Water 3.00

Coffee, Water, Iced Tea & Lemonade 4.00

Coffee, Water, Iced Tea, Lemonade & Sodas 5.00

Coffee, Water, Iced Tea, Lemonade & Canned Sodas 6.00

HOT HORS D'OEUVRES

Priced Per Dozen Unless Noted

Thai Chicken Satay	18.00
Teriyaki Chicken Satay	18.00
Risotto Croquettes with Basil Aioli	16.25
Quesadilla Dip: Vegetarian, Chicken or Beef	16.25/lb
Artichoke & Spinach Dip with Toast Points	19.25/lb
Crab Dip with Toast Points	21.25/lb
Crisp Vegetarian Spring Rolls with Sweet & Sour Sauce	16.25
Steamed or Fried Pork Potstickers	16.25
Spanakopita- Spinach & Feta Stuffed Phyllo	16.25
Bacon Wrapped Water Chestnuts	15.25
Sesame Chicken with Sweet Thai Chili Sauce	16.25
Mini Beef Wellington	25.50
Baked Brie, Cranberry & Almond Phyllo Roll	19.25
Chicken Wings– Buffalo, Honeycomb, Jalapeno Mustard	15.25
Beef Meatballs in Sauce– Marinara, BBQ, or Swedish	15.25
Stuffed Potato Skins– Vegetarian or Bacon & Cheddar	15.25
Stuffed Mushrooms– Sausage and Provolone	17.25
Stuffed Mushrooms– Crabmeat and Monterey	19.25
Stuffed Mushrooms– Spinach and Mozzarella	16.25

Items available and priced upon request:

Cocktail Cut Crab Legs
Oyster on the Half Shell
Marinated Herring

Passed or Butler Style available for additional charge

Ask about our Pasta Bar, Potato Bar and Assorted Coffee Stations!

Final Counts

*Parties under 100 people–
48 hours prior to event*

*Parties over 100 people–
one week prior to event*

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

COLD HORS D'OEUVRES

Priced Per Dozen Unless Noted

Blue Cheese Stuffed Celery Bites with Walnuts	14.25
Assorted Finger Sandwiches	15.25
Deviled Eggs	14.25
Fresh Mozzarella & Cherry Tomatoes Skewers	14.50
Beef Tenderloin Crostinis	18.25
Salmon Pate' with Toast Points	13.25/lb
Smoked Lox, Salmon or Trout Display	16.25/lb
Citrus Shrimp Skewers	18.25
Deviled Eggs with Lump Crab Meat	18.25
Tomato Bruschetta with Crostinis	18.25/lb
Shrimp Cocktail (21-25 per pound)	31.00/lb
Jumbo Shrimp Cocktail (11-15 per pound)	3.00 each
Asparagus Boursin Pinwheels with Turkey or Ham	14.50

15 Person Minimum—Priced Per Person

Vegetable Crudités with Buttermilk Ranch	4.00
Fresh Fruit Display	5.50
Domestic & Imported Cheeses and Cracker Tray	6.00
Domestic & Imported Cheeses and Fruit Tray	7.00
Display of Assorted Bruschettas and Relishes	7.00
Domestic & Imported Cheeses, Local Smoked Sausages & Cracker Display	8.50
Antipasto Display– Assorted Cured Meats, Cheeses & Crostinis	9.00

HORS D'OEUVRE ASSORTMENTS

The assortments below are priced to include two pieces per person of the hot items and an appropriate amount of cold items. These assortments are perfect for light hor d'oeuvres for a short affair or to accompany dinner.

Italian Assortment

14.50 per person

Sausage & Provolone Stuffed Mushrooms

Risotto Croquettes with Basil Aioli

Meatballs Marinara

Marinated Olives

Tomato Bruschetta with Grilled Bread

Grana Padano Cheese

Asian Assortment

14.50 per person

Crisp Vegetarian Spring Rolls with Sweet & Sour Sauce

Sesame Chicken with Sweet Thai Chili Sauce

Steam or Fried Pork Potstickers

Cilantro Chili Cucumbers

Edamame Carrot Salad

Tailgaters Assortment

13.75 per person

Tri-Colored Tortilla Chips & Salsa

Vegetable Crudités with Buttermilk Ranch

Buffalo Wings with Bleu Cheese

Spinach & Artichoke Dip with Toast Points

BBQ Meatballs

DINNER

Entrées served with starter, vegetable, starch, dinner rolls and beverage**

Additional fees apply for split entrée choices.

Vegetarian & Children options available upon request– no additional fee.

UC– University Club Specialty

Seafood & Poultry

Breast of Chicken*	\$23.50
Stuffed Chicken Florentine	\$25.50
Stuffed Boursin Chicken <i>UC</i>	\$24.50
Pan Seared or Grilled Salmon*	\$26.00
Pan Seared Walleye*	\$27.00
Herb Garlic Roasted Shrimp	\$27.50

Pork

Roasted Pork Tenderloin*	\$25.00
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Beef

Tenderloin of Beef, 6oz* <i>UC</i>	\$27.00
Tenderloin of Beef, 9oz* <i>UC</i>	\$33.00
Filet Mignon, 6oz*	\$28.00
Filet Mignon, 9oz*	\$34.00
Prime Rib of Beef au Jus, 12oz	\$29.00
Prime Rib of Beef au Jus, 14oz	\$34.00
New York Strip*	\$34.00

Combination Plates

Chicken and Salmon*	\$28.00
Tenderloin of Beef and Chicken*	\$30.00
Tenderloin of Beef and Salmon*	\$31.00
Petite Filet and Shrimp Scampi	\$32.50

Vegetarian

Grilled Vegetable Risotto <i>UC</i>	\$23.50
Fennel and Leek Risotto	\$23.50
Pasta Option	\$22.50

Sauces*

Bruschetta:

Tomatoes, Shallots, Garlic, Balsamic Vinegar

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 Beurre Butter:

Citrus Infused White Wine Butter Sauce

Pesto Cream:

Basil, Garlic, Parmesean Cream Sauce

Artichoke Basil:

Artichoke Cream with Chiffonade Basil

Piccata:

Lemon, White Wine, Capers

*Entrées served with optional choice of sauce.

** Beverages include iced tea, lemonade, coffee and hot tea. Sodas available for an additional cost.

DINNER ACCOMPANIMENTS

Starters

Garden Salad*

Caesar Salad

Fresh Fruit Plate

Soup Du Jour

Romaine & Spinach Salad* (+\$1.00)

*Romaine Lettuce, Baby Spinach,
Roasted Pineapple, Roasted Red
Pepper & Walnuts*

Arugula Salad* (+\$1.00)

Arugula, Almonds, Poached Pears

** More than one dressing choice:
\$0.50 per person, per dressing*

Vegetables

Herbed Green Beans

Herb Roasted Zucchini

Buttered or Honey Glazed Baby Carrots

Steamed Asparagus

Broccoli Parmesan

Parmesan Roasted Tomato

Assorted Julienne Vegetables

Sugar Snap or Snow Peas (+\$1.00)

Add Roasted Red Pepper Relish Accent \$0.25

Starches

Boursin Mashed Redskins

Garlic Herb Duchess Potatoes

Creamy Risotto

Yukon Potato Lyonnaise

Roasted Rosemary Potatoes

Baked Potato

Rice Pilaf

Saffron Rice

Herbed Cous Cous

Twice Baked Potato (+\$1.00)

Dauphinoise Potato (+\$1.00)

Late Night Food Available!

Ask for more details.

Options include:

Hot Dog Station

Pizza

Sliders

Cookies & Milk

Tatar Tot Station

You name it!

DESSERTS

Lunch Desserts

Priced Per Person

Fresh Baked Cookies	\$1.00
Fresh Baked Brownies	\$1.50
Ice Cream or Sherbet	\$3.50
Gelato or Sorbetto	\$4.00
Trifle	\$4.00
Mousse Cup	\$4.00
Cheesecake Selection	\$4.00
Ice Cream Sundae	\$4.00
Fruit Pie	\$4.00
Fruit Pie Ala Mode	\$5.00

Cupcakes

\$2.00 per cupcake

\$2.50 per cupcake with filling

Sheet Cake

*Three Layers, Rectangle, Choice of Flavor,
Filling and Frosting*

\$3 per person

All Occasion Cake

*Three Layers, Round, Choice of Flavor,
Filling and Frosting*

\$4 per person

Flavors

Chocolate, Vanilla, Marble,
Carrot, Almond, Lemon,
Snickerdoodle

Fillings

Lemon Cream, Raspberry Cream,
Buttercream, Chocolate Mousse

Frostings

Buttercream, Chocolate,
Cinnamon Swirl, Cream Cheese,
Oreo, Peanut Butter Mousse,
Vanilla, Raspberry

Dinner Desserts

Pie

\$4.50 per person

Flavors:

Apple, Pumpkin, Cherry, Peach, Pecan,
Blueberry, Strawberry, Key Lime, Chocolate Silk

Cheesecake

\$4.50 per person

Flavors:

Vanilla, Chocolate, Cookies & Cream,
Pumpkin, Cappuccino, Lemon Blackberry,
Cinnamon Swirl, Raspberry Swirl

Mousse Cup

\$4.50 per person

Flavors:

Chocolate, Pumpkin, Vanilla, Mint Oreo

Fruit Trifle

\$4.50 per person

Assorted Dessert Miniatures

\$20.50 per dozen

Crème Brûlée

\$4.50 per person

Gelato, Sorbetto, Sundaes

\$4.25 per person

Ice Cream or Sherbet

\$3.75 per person