

Heathers
Club OF
BLOOMFIELD
HILLS



Banquet Menu

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Banquet Contract

1. SERVICE FEE:

All events are subject to the following service fees:

Executive Dining Room \$75

Boardroom \$150

Main Dining Room \$250 Lunch

Main Dining Room \$500 Dinner

The service fee may include white tablecloths and napkins, chairs, tables, china, stemware, silverware, table skirting, dance floor, basic room setup and breakdown, basic room cleaning, certain audio/visual equipment and room use. The service fee does not include valet parking, cake cutting, cashier fee for cash bars, food station chefs and additional bartenders if requested.

An additional service fee may be required when a function does not include full food and beverage service, requires special room setup, or the number of guests significantly changes (10% or more) from the initial estimated count. Assessment of an additional service fee is at the discretion of the Heathers Club.

The Heathers Grille is for use by members of the Heathers Club and their guests only.

2. DEPOSIT:

A deposit of \$1,000 is required for all functions in the Main Dining Room, \$250 in the Boardroom and \$100 in the Executive Dining Room. **Your deposit will be applied to your final bill and is non-refundable. If your function is cancelled or rescheduled, your deposit is non-refundable and will not be returned.** The Heathers Club reserves the right to release function space until confirmed in writing and a deposit is paid.

3. PAYMENT:

All member and non-member functions must be paid in full at the event's conclusion by Visa, Mastercard, or cash. All prices indicated are subject to change without notice and do not include 17.5% gratuity and 6% sales tax. Prices are guaranteed only when a function sheet is completed and a deposit is received. Tax exempt groups must provide a copy of their tax-exempt certificate two weeks prior to the event.

4. LIABILITY:

The host agrees to indemnify and hold harmless the Heathers Club of Bloomfield, LLC and HCB, Inc. against any and all claims, losses and/or damages, except those due solely to the gross negligence or willful misconduct of the club staff. By paying the final bill, the host agrees that there are no disputes as to the products and services received. The Heathers Club does not assume responsibility for loss or damage to items brought onto the property by guests. All items brought onto the Heathers Club property must be removed at the event's conclusion. The host will be held liable for any and all damage to the premises during their event caused by themselves, their agents or their guests. The Heathers Club shall not be held responsible for failure to perform, through no fault of its own, because of such acts as strikes, labor disputes, power outages, acts of God, or other causes whether listed herein or not.

The Heathers Club adheres strictly to all state, federal and local laws regarding food and beverage purchase and consumption. **The Heathers Club must provide all food and beverage services, except cakes for special occasions which must be supplied by a licensed bakery.** In addition, all food items from functions are not to be taken from the facility. _____ (Initials) Michigan law prohibits any alcohol beverage service to persons under the age of 21 years-proper identification is required. The Heathers Club reserves the right to restrict the service of alcoholic beverages to any group or individual when there is sufficient evidence of over-consumption.

5: MENU SELECTION AND COUNT GUARANTEES:

Menu, estimated number of guests, equipment requests and all other special requests must be finalized three weeks prior to the event. **The Heathers Club reserves the right to levy an additional charge or change the event location if an event's final count varies more than 10% from the initial number provided.** If your party is on a Fri., Sat., Sun. or Mon. your final count is due on the Tuesday prior to your event. If your party is on a Tue., Wed., or Thur., your final count is due on the Thursday prior to your event. If we are not contacted at this time, we will consider your last estimate of guests as your final count. **You final guest count is the minimum number of guests for which you will be charged even if fewer guests attend.** The Heathers Club may substitute new products, services, or event locations as necessary based upon the count.

Banquet Contract (Continued)

6. DECORATIONS and ENTERTAINMENT:

Management reserves the right to inspect and control all aspects of functions being held on the premises. Prior approval is required for all decorations, entertainment, or special props. All decorations must be removed at the conclusion of the event. Use of pins, nails, screws, tape, stickers, and labels is strictly prohibited on walls, columns, floors or other parts of the building and furniture. Balloons, smoke machines, fog machines and any type of open flame, including votives, may not be used in the Heathers Club at any time since they interfere with our fire alarm system. Balloons and other decorations may also not be used outside the Heathers Club or on Heathers Community property at any time. The Heathers Community is a separate entity from the Heathers Club and may assess additional fees any decorations are placed on community property. Ordering and delivery of all decorations, special props and flowers are the responsibility of the host. Rentals may be setup through the Heathers Club.

7. DRESS CODE:

The Heathers Club maintains a No Denim dress code policy. No denim of any kind is permitted. Please inform your guests that denim is not allowed by making a notation on your invitations.

8. EVENT TIMES:

Daytime events must conclude by 4:00 p.m. Evening events may begin no earlier than 6:00 p.m. unless approval is received from the Club and must conclude by 12:00 A.M. – last call will be given thirty minutes prior to events conclusion. An additional fee may be charged if your event falls outside the above times.

9. ROOM SETUP:

Room setup is at the sole discretion of the Heathers Club and you will be provided to you with a floor plan. All rooms will be set according to the final count and room setup may vary due to the party size and setup requirements such as buffet tables, dance floor, etc. The Heathers Club shall determine the final room setup.

10. ADDITIONAL SERVICES:

Coat Check: An attendant may be scheduled upon request for \$100 with tipping. If tipping is not allowed, the fee is \$150.

Food Station Chef: A Food Station Chef is required for all functions that feature Carved Meats or an Omelet Station. The fee is \$150 per Chef. **Cashier:** A cashier fee is required for all Cash Bars. The fee is \$20 per hour with a four-hour minimum.

Additional Bartenders: Events will be charged a \$100 fee if an additional bartender is requested. **Cake Cutting and**

Cupcakes: A fee of \$2 per person will be charged to cut and serve cakes and cupcakes provided by an outside party. This service includes cake cutting and use of china, silverware, and napkins. **Valet Parking:** The Heathers Club does not provide valet parking. If valet parking is required an additional fee will be charged. Please notify the Heathers Club 4 weeks prior to the event if valet parking is required.

11. ROOM CAPACITIES:

Main Dining Room, 2,589 Sq. Ft., 200 Seat Capacity

Board Room, 630 Sq. Ft., 32 Seat Capacity

Executive Dining Room, 400 Sq. Ft., 12 Seat Capacity

Covered Veranda 746 Sq. Ft., 30 Seat Capacity (seasonal)

Name: _____ Telephone No.: _____ Email _____

Address: _____

Event Date: _____ Event Time: _____ Event Count _____ Deposit Amount: _____

I fully understand and accept the terms of this contract:

Signature _____

Date _____

Breakfast

Continental Breakfasts

Continental Breakfast
Assorted Chilled Juices
Fresh Seasonal Fruit
Muffins and Danishes
Freshly Brewed Coffee and Hot Tea
\$10 per person

Premier Continental Breakfast
Assorted Chilled Juices
Fresh Seasonal Fruit, Assorted Granola Bars
Muffins, Danishes and Bagels with
Cream Cheese, Butter and Jelly
Freshly Brewed Coffee, and Hot Tea
\$13 per person

Breakfast Buffets

All breakfast buffets include chilled juices, fresh seasonal fruit, muffins,
Danish, and bagels with cream cheese, butter and jelly.
Freshly brewed coffee, and hot tea

Club Breakfast
Scrambled Eggs, Bacon or Sausage and
Breakfast Potatoes
\$17 per person

Executive Breakfast
Scrambled Eggs, Bacon and Sausage, Breakfast Potatoes,
Eggs Benedict and French Toast or Waffles
\$21 per person

Heathers Grande Brunch
Scrambled Eggs, Bacon and Sausage, Breakfast Potatoes,
Eggs Benedict, French Toast, Roast Beef with Rosemary Au Jus,
Chicken Stir-fry and Pasta
\$26 per person

The following may be ordered to enhance your buffet:

Omelet Station

Omelets made to order with assorted ingredients \$6 per person plus \$150 chef fee

Waffle Station

Waffles, Whipped Cream, Maple Syrup, Berries, Nuts and Butter \$5 per person

Carving Stations

Roasted Turkey Breast with Mini-Rolls and Condiments \$99 each
Roasted Tenderloin with Mini Rolls and Condiments \$199 each
Roasted Prime Rib with Rosemary au jus and Horseradish Sauce \$325 each
Baked Ham with a Honey and Brown Sugar Glaze \$75 each
\$150 Chef Fee may apply

A \$75 Set-up fee applies to breakfast functions for less than 20 people
Plated Breakfasts Available Upon Request
Buffets will be maintained for a maximum of 2 hours

Elegant Hors D'oeuvre Options

Pâté de foie gras - Market Price
 Caviar - Market Price
 Assorted Finger Sandwiches (50 Pieces) \$100
 Whole Poached Salmon (10lbs.) \$235

Smoked Salmon Mirror (Per Side) \$99
 Antipasto Display \$6 per person
 Hot Crab and Artichoke Dip \$85 per bowl
 Cold Canapé Assortment (100 Pieces) \$225

Hot Hors D'oeuvres

\$75 per 50 pieces

Chicken Wings
 Buffalo Chicken Wings
 Artichoke Fritters
 Baked Meatballs
 Mozzarella Sticks

\$85 per 50 pieces

Mini-Quiche
 Bacon Wrapped Water Chestnuts
 Spanakopita
 Feta Cheese and
 Sundried Tomatoes in Phyllo
 Chicken Quesadilla Roll Ups
 Assorted Mini Deep Dish Pizzas
 Mini Vegetable Spring Roll
 Mini Shrimp Spring Roll
 Asian Pot Stickers

\$180 per 50 pieces

Portobello Puff
 Shrimp-Boursin Beggar's Purse

\$100 per 50 pieces

Chicken Satay
 Crab Rangoon
 Beef Empanada
 Chicken Empanada
 Coconut Chicken
 Jumbo Pretzels
 Crab Stuffed Mushrooms
 Sausage Stuffed Mushrooms
 Vegetable Spring Roll
 Chicken Tenders
 Barbecue Riblets
 Salmon Cakes
 Mini Crab Balls

\$130 per 50 pieces

Brie En Croute with Raspberry
 Mini Chicken Wellington
 Mushroom Puff Fontina
 Teriyaki Beef Skewers
 Teriyaki Marlin Skewers
 Bacon Wrapped Scallops

\$115 per 50 pieces

Beef Satay
 Pecan Chicken Tenders
 Ginger Chicken
 Thai Peanut Chicken Satay
 Andouille Sausage En Croute
 Mushroom Tart
 Santa Fe Chicken
 Crab Cakes
 Roasted Tomato Bruschetta
 Teriyaki Chicken Skewers
 Asparagus Wrapped in Phyllo

\$205 per 50 pieces

Coconut Lobster Tail
 Mini Beef Wellington
 Coconut Shrimp
 Seafood Crepe Bundle

Cold Hors D' Oeuvres

Assorted Fresh Vegetables with Ranch Dip \$3 per person
 Fresh Seasonal Fruits with Yogurt Dip \$4 per person
 Assorted Domestic and Imported Cheeses and Crackers \$4 per person
 Wheel of Brie or Brie En Croûte displayed with crackers and fruit \$115

Cold Hors D'oeuvres Priced Per 50 Pieces

Bruschetta \$85
Cherry Tomatoes Stuffed with Tuna \$85
Country Pate Plate \$85
Chilled Shrimp Cocktail \$145
Caprese Kabobs \$85

Prosciutto Wrapped Mozzarella \$100
Cucumber Slices with Salmon Spread \$100
Fresh Fruit Kabobs \$85
**Sliced Tenderloin Served Cold with
 Mini Rolls and Condiments** \$15 per person

*We recommend 3-5 appetizers per person prior to lunch, 5-7 appetizers per person prior to dinner and
 12-15 appetizers per person without lunch or dinner service.*

*Heathers Club of Bloomfield 248-334-9770
 900 Upper Scotsborough Way, Bloomfield Hills, MI 48304
www.heathersclub.com*

Strolling Hors D'oeuvre Receptions

Strolling Reception

Choice of Fresh Vegetables with Dip, Fresh Fruit Display
or Cheese and Cracker Display
Choice of Seven Appetizers from List Below
Chocolate Chip Cookies and Brownies
Coffee, Tea and Soft Drinks
\$25 per person

Premier Strolling Reception

Fresh Vegetables with Dip, Fresh Fruit Display
Cheese and Cracker Display
Choice of Five Appetizers from List Below
Choice of a Carving Station from List Below
Chef's Selection of Assorted Desserts
Coffee, Tea and Soft Drinks
\$39 per person

Passed Hors D'oeuvre Receptions

These receptions are the perfect accompaniment prior to your meal.

Selection of 3 Appetizers (3 Pieces per Guest) \$6 per person
Selection of 5 Appetizers (5 Pieces per Guest) \$10 per person
Selection of 7 Appetizers (7 Pieces per Guest) \$13 per person

Mini Quiche
Bacon Wrapped Water Chestnuts
Spanakopita
Feta Cheese and Sundried
Tomatoes in Phyllo

Chicken Quesadilla
Mini-Vegetable Spring Roll
Sesame Chicken
Mini - Shrimp Spring Roll
Tuna Stuffed Cherry Tomatoes

Prosciutto Wrapped Mozzarella
Cucumber Slices with
Salmon Spread
Fresh Fruit Kabobs
Mozzarella and Tomato Kabobs

Light Snacks

Gourmet Nuts \$19 per pound
Potato Chips and Onion Dip
\$15 per bowl
Pretzels \$10 per pound
Cookies or Brownies \$24 dozen

Tortilla Chips and Salsa
\$15 per bowl
Assorted Chocolates or Butter
Mints \$15 per pound
Sliders \$3 each

Hummus with Pita Bread
\$30 per bowl
Candy Bars and Granola Bars
\$2 each
Biscotti \$25 per dozen

Carving Stations

Roasted Turkey Breast with Mini-Rolls and Condiments \$99 each

Roasted Tenderloin with Mini Rolls and Condiments \$199 each

Roasted Prime Rib with Rosemary au jus and Horseradish Sauce \$325 each

Baked Ham with a Honey and Brown Sugar Glaze \$75 each

\$150 Chef Fee may apply

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Soups

Five Onion Soup
 Manhattan Clam Chowder
 New England Clam Chowder
 Potato Leek
 Chicken Parmesan
 Chicken and Rice
 Northern Bean and Ham

Pasta Fagioli
 Cream of Mushroom
 Tomato Boursin
 Spring Vegetable
 Asparagus
 Beef Barley
 Chicken Noodle

Chilled Cucumber and Basil
 Chilled Melon and Yogurt
 Lobster Bisque*
 Gazpacho*
 Louisiana Chicken and Shrimp*
 Gumbo with Andouille Sausage*

Additional Soups Available Upon Request \$4 Cup, \$5 Bowl, *\$5 Cup, *\$6 Bowl

Specialty Salads

*Dressings: Mandarin, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, French, Italian,
 Honey Mustard, Thousand Island, Ranch, and Onion Poppy Seed*

Heathers Signature

Our House Salad with Spring Mix Lettuce, Sun Dried Tomatoes, Red Onions, Pine Nuts and Asiago Cheese Served with our own Balsamic Vinaigrette \$1 with Entrée

Garden

Romaine and Iceberg Lettuce with Cherry Tomatoes, Cucumbers, Carrots and Red Onions Served with Your Choice of Dressing. Included with Entrée

The Wedge

A Wedge of Iceberg Lettuce with Grape Tomatoes, Diced Bacon, Red Onions and Crumbled Bleu Cheese.
 \$3 with Entrée

Harvest

Organic Field Greens, Caramelized Pecans, Red Onion, Fresh Roasted Beets and Topped with Goat Cheese.
 \$4 with Entree

*The following Salads are Served with a Cup of Soup, Rolls and Butter, Coffee and Hot Tea
 Salads are Available with Grilled or Blackened Chicken \$3, Chicken or Tuna Salad \$3, Shrimp Salad \$7,
 Grilled or Blackened Salmon \$7 or Grilled Jumbo Shrimp \$12*

Mandarin

Romaine and Spinach with Red Peppers, Almonds, Water Chestnuts, Mandarin Oranges and Pineapple Served with a Mandarin Orange Sesame-Ginger Dressing \$17

Cobb

Romaine and Iceberg, Grilled Chicken, Bacon, Cheddar Cheese, Hard Boiled Eggs, Black Olives, Tomatoes, Bleu Cheese and Avocado.
 Served with Honey Mustard Dressing \$20

Traverse City

Baby Spinach, Crumbled Bleu Cheese, Sun Dried Cherries and Walnuts Tossed with Onion Poppy Seed Dressing \$17

Shrimp Louie

Romaine and Iceberg Lettuce Topped with Jumbo Shrimp, Hard Boiled Egg, Tomato and Black Olives Served with Shrimp Louie Dressing \$22

Caesar

Romaine Lettuce with Asiago Cheese, Seasoned Parmesan Croutons Served with Creamy Caesar Dressing \$16

Maurice

Shredded Iceberg Lettuce with Ham, Turkey and Swiss Cheese Served with our own Maurice Dressing \$18

Duet

Tuna Salad or Chicken Salad and Fresh Fruit Served on a Bed of Spring Mix Lettuce with Raspberry Vinaigrette \$16

Luncheon Entrée Selections

Poultry, Beef, Seafood and Pork

*Served with your Choice of Garden Salad or a Cup of Soup, Vegetable,
Choice of Potato, Pasta or Rice, Rolls and Butter, and Coffee or Hot Tea*

Chicken Marsala

Mushroom and Marsala Wine Sauce
\$23

Oriental Chicken Stir-Fry

With Ginger and Hoisin
\$22

Roast Pork Loin

With Dried Cherry Chutney
\$23

Honey Mustard Chicken

With Honey Mustard Glaze
\$23

Sliced Sirloin

Fresh Mushroom Demi-Glace
\$29

Chicken Piccata

With Lemon Caper Sauce
\$23

Tilapia

Parmesan Encrusted
\$23

Roasted Duck Breast

Orange, Honey and Thyme
\$30

Salmon

With Florentine or
Teriyaki Sauce \$29

Oven Roasted Whitefish

Pine Nut Crust and
Lemon Thyme Sauce \$28

Petite 6 oz. Filet Mignon

With a Roasted Shallot and
Demi Glace \$39

Veal Piccata

Lemon and Caper Sauce
\$32

Pasta

All Pasta Selections Served with Garden Salad or a Cup of Soup, Garlic Toast, and Coffee or Hot Tea

Farfalle with Chicken

Bowtie Pasta, Artichokes, Sun Dried Tomatoes, Black
Olives and Broccoli Tossed with Olive Oil, Garlic, Fresh
Herbs and Asiago Cheese
\$23

Vegetable or Beef Lasagna

With Marinara or Alfredo Sauce
\$21

Quiche

Served with a Garden Salad or a Cup of Soup, Rolls and Butter and Fresh Fruit Garnish, and Coffee or Hot Tea

Lorraine

Bacon, Onion and Swiss Cheese
\$19

Seafood

Rock Shrimp, Spinach and Mozzarella Cheese
\$21

Chicken

Chicken, Asparagus and Asiago Cheese
\$19

Spinach

Spinach, Feta Cheese and Caramelized Onions
\$19

Deli Luncheon Boards

All buffets include rolls, butter, coffee and hot tea. 25 person minimum

Heathers Deli Sandwich Board

Garden Salad with Choice of 2 Dressings
Ham, Turkey and Roast Beef
Assorted Breads, Cheeses and Condiments
Lettuce, Tomatoes, Onions and Pickles
Potato or Pasta Salad and Potato Chips
Cookies, Coffee and Hot Tea
\$19 per person

Heathers Grande Deli Sandwich Board

Soup (Choice of soup from page 10)
Garden Salad, Signature Salad or Caesar Salad with Choice of 2 Dressings
Ham, Turkey and Roast Beef
Assorted Breads, Cheeses and Condiments
Lettuce, Tomatoes, Onions and Pickles
Potato Salad, Pasta Salad and Cole Slaw
Cookies and Brownies, Coffee and Hot Tea
\$22 per person

Pasta Luncheon Buffets

All buffets include rolls, butter, coffee and hot tea. 25 person minimum

Pasta Luncheon Buffet I

Caesar Salad
Baked Ziti with Marinara and Cheese
Spinach and Cheese Tortellini Alfredo
Steamed Primavera Vegetables with Fresh Basil
Chocolate Chip Cookies and Brownies
Rolls, Butter and Coffee or Hot Tea
\$21

Pasta Luncheon Buffet II

Caesar Salad
Vegetable or Meat Sauce Lasagna
Spinach and Cheese Tortellini Alfredo
Steamed Primavera Vegetables with Fresh Basil
Tiramisu
Rolls, Butter and Coffee or Hot Tea
\$24

Lunch and Dinner Buffets

All buffets include rolls, butter, coffee and hot tea. 25 person minimum

The Heathers Buffet

Garden Salad with Choice of 2 Dressings
Choice of Two Entrées, One Side, One Vegetable
and One Dessert \$25 per person

The Heathers Grande Buffet

Caesar Salad or Garden Salad with Choice of 2 Dressings
Choice of Three Entrees, Two Sides, One Vegetable
and One Dessert \$30 per person

Additional Entrees \$3 per person, Additional Sides or Vegetables \$2 per person

Heathers and Grande Buffet Entrée Selections

Roasted Turkey

With Stuffing and Gravy

Icelandic Cod

Parmesan Encrusted

Vegetable Lasagna or Meat Sauce Lasagna

Honey Mustard Chicken

With a Honey Mustard Glaze

Herb Encrusted Whitefish

Lemon Thyme Sauce

Grilled Vegetable Ravioli

Palomino Sauce

Chicken Piccata

With Lemon Caper Sauce

Ham

Spiral Sliced Glazed Ham

Sauteed Pork Medallions

Country Mustard Sauce

Chicken Oriental Stir Fry

With Ginger and Hoisin

Chicken Marsala

Mushroom Marsala Wine Sauce

Spinach and Cheese Tortellini

Alfredo Sauce

Chicken Tetrazzini Fettucine

Sherry Parmesan Cheese Cream Sauce

Sirloin Tips Over Egg Noodles

With a Roasted Garlic Glaze

Baked Ziti

Marinara or Meat Sauce

The Heathers Premiere Buffet

Garden Salad with Choice of 2 Dressings
Choice of Two Entrées, One Side, One Vegetable,
One Dessert and Soft Drinks \$32 per person

The Heathers Prestige Buffet

Caesar Salad or Garden Salad with Choice of 2 Dressings
Choice of Three Entrees, Two Sides, One Vegetable,
One Dessert and Soft Drinks \$37 per person

Premiere and Prestige Buffet Entrée Selections

Any of the following entrée selections and any of the above entrée selections

Prime Rib

Rosemary Au Jus

Sliced Roast Sirloin

Merlot Demi-Glace

Seafood Newburg Fettuccini

Lobster, Shrimp, Scallops

Salmon

Teriyaki or Florentine Sauce

Pine Nut Pickerel

Lemon Beurre Blanc

Pork Loin Pinwheel

Spinach, Walnuts, Dried Cherries

Sides

Roasted Potato Medley
Wild Rice
Mashed Potatoes
Roasted Red Skin Potatoes

Vegetables

Mediterranean Ratatouille Medley
Green Bean Almandine
Candied Baby Carrots
Sautéed Zucchini and Yellow Squash

Desserts

Lemon Meringue Pie
Chocolate Chip Cookies
Brownies
Chocolate Mousse
Strawberry Cheese Cake

To ensure the best food quality possible buffets will be maintained for a maximum of 2 hours.

Banquet Dinner Selections

*All Entrees Served with Garden Salad or a Cup of Soup, Vegetable,
Choice of Potato, Pasta or Rice, Rolls and Butter, and Coffee or Hot Tea*

Poultry

Roast Duck Breast
With Orange, Honey and Thyme
\$30

Chicken Marsala
Chicken with a Mushroom
Marsala Wine Sauce
\$27

Honey Mustard Chicken
Served with a Honey
Mustard Glaze
\$27

Chicken Piccata
Served with a Lemon Caper Sauce
\$27

Chicken Asiago
Lightly Breaded and Served with
Marinara Sauce
\$27

**Spinach and Feta Cheese
Stuffed Chicken Breast**
\$29

Chicken Chevre
Goat Cheese, Roasted
Peppers and Pine Nuts
\$27

Chicken in Puff Pastry
Prosciutto and Provolone Served
with Artichoke Sauce
\$29

Beef, Pork and Veal

New York Strip
14 oz. Center Cut NY Strip
\$47

Prime Rib
Served with Roasted Garlic and
Rosemary Au Jus
\$35

Roasted Pork Tenderloin
Served with a Teriyaki and
Pineapple Glaze
\$28

Sauteed Pork Medallions
With a Coarse Grain Mustard Sauce
or a Mild Country Mustard Sauce
\$28

Filet Mignon
An 8 oz. Cut Grilled to Perfection
and Served with Demi Glace
\$49

Grilled Pork Chops
Grilled with Mango Chutney \$28

Veal Marsala
With Marsala Wine Sauce
\$34

Sliced Top Sirloin
Served With Fresh Mushroom
Demi-Glace \$29

Veal Piccata
\$34

Veal Parmesan
\$34

Pasta

All Pasta Entrees Served with Garden Salad or a Cup of Soup, Garlic Toast, and Coffee or Hot Tea

Farfalle with Chicken
Bowtie Pasta, Artichokes, Sun Dried Tomatoes,
Olives and Broccoli Tossed with Extra Virgin Olive Oil,
Garlic, Fresh Herbs and Asiago Cheese
\$25

Wild Mushroom Ravioli
Wild Mushroom Ravioli with a Champagne Cream Sauce
\$22

Spinach Tortellini
Cheese Filled Tortellini Tossed with
Cream and Parmesan Cheese
\$22

Fettuccine Primavera
Fettuccine Tossed with Fresh Garden
Vegetables, Garlic and Olive Oil
\$22

Banquet Dinner Selections Continued

*All Entrees Served with Garden Salad or a Cup of Soup, Vegetable,
Choice of Potato, Pasta or Rice, Rolls and Butter, and Coffee or Hot Tea*

Seafood

<p>Tilapia Beurre Blanc Sauce \$26</p>	<p>Yellow Fin Tuna Sweet Pepper Beurre Blanc \$35</p>	<p>12 oz. Lobster Tail Market Price</p>
<p>Whitefish Pine Nut Crust and Lemon Thyme Sauce \$29</p>	<p>Grilled Salmon Grilled with a Teriyaki Glaze or Spinach Florentine Sauce \$31</p>	<p>Crab Stuffed Jumbo Shrimp Wrapped in Bacon with a Port Cream Sauce \$34</p>
<p>Pickrel Pine Nut Crusted with Lemon Vinaigrette \$29</p>	<p>Salmon En Croute Stuffed with a Mushroom Duxelle Served with a Light Baby Shrimp and Spinach Sauce \$35</p>	<p>Shrimp Scampi Six Gulf Shrimp Sautéed with Garlic, Shallots and White Wine \$31</p>

Desserts

<p>Hot Fudge Sundae \$6</p>	<p>Caramel Apple Pie \$6</p>	<p>Tiramisu \$6</p>
<p>Hot Fudge Brownie Sundae* \$7</p>	<p>Strawberry Cheesecake \$6</p>	<p>Hot Fruit Cobbler* \$7</p>
<p>Chocolate Torte \$6</p>	<p>White Chocolate Mousse* in Dark Chocolate Cup \$9</p>	<p>Sorbet \$5</p>
<p>Grand Marnier Marinated Berries* \$8</p>	<p>Bread Pudding with Bourbon Sauce \$6</p>	<p>Chocolate or Vanilla Ice Cream \$4</p>

Assorted Petit Fours* \$36 per dozen

Chocolate Cream Puff Tower

Small (Serves approx. 30) \$75 Medium (Serves approx. 60) \$150 Large (Serves approx. 125) \$300

Cookie or Brownie Platter \$24 per dozen

Chocolate Covered Strawberries* \$28 per dozen

Sundae Bar*

Chocolate and Vanilla Ice Cream with Hot Fudge and all the Toppings
\$10 per person, Minimum of 20 Guests

Dessert Buffet*

Assorted Pies, Cakes, Pastries, Petit Fours, Chocolate Dipped Strawberries, Tortes and Flans
\$13 per person (Minimum of 25 Guests) Dessert buffet will be charged according to final guest count

*Dessert not available with Lunch and Dinner Buffets, Small Group Packages and Golf Outing Barbecues

Wedding Packages

Grande Wedding Package

Your Wedding Reception Includes the Following:

Appetizers

One-Hour Appetizer Reception Featuring:

Fruit, Cheese and Vegetable Display

Five Appetizers of Your Choice from the Following List:

Chicken Satay
Crab Rangoon
Beef Empanada
Chicken Empanada
Coconut Chicken

Parmesan Artichoke Hearts
Crab Stuffed Mushrooms
Sausage Stuffed Mushrooms
Petite Crab Balls
Salmon Cakes

Tuna Stuffed Cherry Tomatoes
Prosciutto Wrapped Mozzarella
Cucumber with Salmon Spread
Baked Meatballs

Soup

Choice of Soup from page 8

Salad

Served with Your Choice of 2 Dressings

Dressings: Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, French, Ranch, and Onion Poppy Seed

Heathers Signature Salad

Our House Salad with Spring Mix Lettuce, Sun Dried Tomatoes, Red Onions, Pine Nuts and Asiago Cheese Served with our own Balsamic Vinaigrette

or

Traverse City Salad

Baby Spinach, Crumbled Bleu Cheese, Sun Dried Cherries and Walnuts Tossed with Warm Onion Poppy Seed Dressing

Intermezzo - Raspberry Sorbet

Entrée

Choice of up to two entrees from entrée selection on pages 12 and 13 or
Certain Duet Plates on page 17

Accompanied by your Choice of Starch and Vegetable, Rolls and Butter

Dessert

Complimentary Cake Cutting Service

Champagne Toast for the Head Table

Freshly Brewed Coffee and Hot Tea

\$67 per person (plus tax and gratuity)

\$87 per person (plus tax and gratuity) with 5 hr. House Bar Service

Wedding Packages Continued

Prestige Wedding Package

Your Wedding Reception Includes the Following:

Appetizers

One-Hour Appetizer Reception Featuring:
Fruit, Cheese and Vegetable Display
Three Appetizers of Your Choice from the Following List

Mini Quiche	Chicken Quesadilla	Prosciutto Wrapped Mozzarella
Bacon Wrapped Water Chestnuts	Mini-Vegetable Springroll	Cucumber Slices with
Spanakopita	Sesame Chicken	Salmon Spread
Feta Cheese and Sundried	Shrimp Spring Roll	Baked Meatballs
Tomatoes in Phyllo	Tuna Stuffed Cherry Tomatoes	

Salad

Served with Your Choice of 2 Dressings
Dressings: Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, French, Ranch, and Onion Poppy Seed

Heathers Signature Salad

Our House Salad with Spring Mix Lettuce, Sun Dried Tomatoes, Red Onions, Pine Nuts and Asiago Cheese Served with our own Balsamic Vinaigrette
or

Garden Salad

Romaine and Iceberg Lettuce with Cherry Tomatoes, Cucumbers, Carrots and Red Onions Served with Your Choice of Dressing

Entrée

Choice of up to two entrees from entrée selection on pages 12 and 13
Certain Duet Plates on page 17
Accompanied by your Choice of Starch and Vegetable, Rolls and Butter

Dessert

Complimentary Cake Cutting Service

Champagne Toast for the Head Table

Freshly Brewed Coffee and Hot Tea

\$55 per person (plus tax and gratuity)

\$75 per person (plus tax and gratuity) with 5 hr. House Bar Service

Wedding Packages Continued

Heathers Wedding Package

Your Wedding Reception Includes the Following:

Appetizers

One-Hour Appetizer Reception Featuring:
Fruit, Cheese and Vegetable Display

Salad

Served with Your Choice of 2 Dressings

Dressings: Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, French, Ranch, and Onion Poppy Seed

Garden Salad

Romaine and Iceberg Lettuce with Cherry Tomatoes, Cucumbers, Carrots and Red Onions Served with Your Choice of Dressing

Entrée

Choice of Two Entrées Accompanied by your
Choice of Starch and Vegetable, Rolls and Butter

Honey Mustard Chicken

Served with a Honey Mustard Glaze

Chicken Piccata

Served with a Lemon Caper Sauce

Grilled Salmon

Salmon Filet Grilled with Teriyaki Sauce or Spinach Florentine Sauce

Oven Roasted Whitefish

With a Pine Nut Crust and Lemon Thyme Sauce

Dessert

Complimentary Cake Cutting Service

Freshly Brewed Coffee and Hot Tea

\$35 per person (plus tax and gratuity)

\$55 per person (plus tax and gratuity) with 5 hr. House Bar Service

Duet Plates

*All Duet Plates Served with Garden Salad or a Cup of Soup, Vegetable,
Choice of Potato, Pasta or Rice, Rolls and Butter, and Coffee or Hot Tea*

6 oz. Filet Mignon with a Merlot Demi-Glace Served with one of the Following:

Honey Mustard Chicken

Chicken with a Honey Mustard Glaze \$47
Prestige or Grand Wedding Package No Additional Charge

Salmon Teriyaki

6 oz Baked Salmon with a Teriyaki Glaze \$55
Prestige and Grande Wedding Package \$6 per person Additional Charge

Salmon Florentine

6 oz. Baked Atlantic Salmon with a Fresh Spinach and Chardonnay Sauce \$55
Prestige and Grande Wedding Package \$6 per person Additional Charge

Sea Scallops

Jumbo Sea Scallops Marinated with Lime and Fresh Ginger \$59
Prestige and Grande Wedding Package \$10 per person Additional Charge

Jumbo Shrimp

Sautéed and Tossed in a Citrus Butter \$59
Prestige and Grande Wedding Package \$10 per person Additional Charge

Coconut Shrimp

Served with a Teriyaki and Orange-Pineapple Sauce \$59
Prestige and Grande Wedding Package \$10 per person Additional Charge

Petite Lobster Tail

5-6 oz.

Market Price

Prestige or Grande Package Additional Market Price per person

Beverage Service

Per Person Bar Service

Per Person bar service is based upon the final guest count. All Per Person bar services include non-alcoholic beverages. Premium and Ultra Premium bar service provide both House Label and Ultra Premium or Premium Label liquor – Ultra Premium and Premium liquor will be poured upon the guest’s request. All bars must close by midnight. Additional hours will be based upon the final guaranteed guest count.

Bar Length	House Label	Premium Label	Ultra Premium Label
5 Hours	\$25 per person	\$30 per person	\$35 per person

House Label – vodka, gin, scotch, bourbon, whiskey, rum, tequila, coffee liquor, Irish cream liquor, domestic draft and bottled beer, house wines

Premium Label – Jim Beam Bourbon, Absolute Vodka, Bombay Gin, Bacardi Rum, Dewars Scotch, Cuervo Gold Tequila, Seagram’s 7 Whiskey, Captain Morgan’s Spiced Rum, coffee liquor, Irish cream liquor, domestic and imported beer, house wines

Ultra Premium Label – Absolute Products, Stoli Products, Tanqueray Gin, Bacardi Rum, Dewars Scotch, Jack Daniel’s, Canadian Club, Captain Morgan Spiced Rum, Southern Comfort, Hennessy, Cuervo Gold Tequila, Kahlua, Amaretto, Bailey’s, Cognac, Dekyper Products, Domestic and Imported Beer, Columbia Crest Two Vines Wine

Per Drink Bar Service

Per drink bar service is based upon the actual beverage consumption of your guests. Per drink bar services is recommended for small parties and parties short in duration. The following prices are for illustrative purposes only and subject to change without notice.

House Liquor	\$6.00	Cabernet Sauvignon	\$7.00	Seasonal Draft Beer	\$4.00
Premium Liquor	\$6.75	Champagne	\$6.00	Soft Drinks	\$2.50
Cordials	\$7.75	Domestic Beer	\$3.50	Coffee & Tea	\$2.50
Chardonnay	\$7.00	Imported Beer	\$3.75	Juice	\$3.00
Merlot	\$7.00	Draft Beer	\$3.00		

Punch

Mimosa Punch	\$85 per gallon (2 gallon minimum)
Champagne Punch	\$75 per gallon (2 gallon minimum)
Fruit Punch	\$50 per gallon (2 gallon minimum)

Non-Alcoholic Bar Service

Coffee, Tea, Soft Drinks, Water and Juice (Free Refills)
\$6 per person

- ❖ All prices are subject to 17.5% gratuity and 6% sales tax.
- ❖ Cash Bars Available - drinks are priced on a consumption basis. A fee is required of \$20 per hour with a four hour min.
- ❖ **The Heathers Club reserves the right to restrict the serving of alcoholic beverages to any group or individual when there is sufficient evidence of over consumption. Proper identification is required.**

Children's Parties

12 and under, 10 person minimum

Swimming Pool Party

Swimming
Choice of One Entrée
Choice of One Side Dish
Unlimited Soft Drinks
Choice of One Dessert
\$20 per child

Tennis Party

Tennis
Choice of One Entrée
Choice of One Side Dish
Unlimited Soft Drinks
Choice of One Dessert
\$20 per child

Golf Party

9-Holes of Golf
Choice of One Entrée
Choice of One Side Dish
Unlimited Soft Drinks
Choice of One Dessert
\$37 per child

Kid's Meal

Choice of One Entrée
Choice of One Side Dish
Unlimited Soft Drinks
\$12 per child

Ultimate Party Package

Fresh Vegetables with Ranch
Choice of Two Entrees
Choice of Two Side Dishes
Unlimited Soft Drinks
Choice of One Dessert
\$18 per child

Big Party Package

Choice of Two Entrées
Choice of Two Side Dishes
Unlimited Soft Drinks
Choice of One Dessert
\$16 per child

Options:

Cotton Candy Machine
Deejays, Musicians
Clowns, Face Painting,
Balloon Animals,
Much, Much, More

BirthDay
Child is
FREE!

Entrees

Chicken Strips
Hot Dog
Hamburger
Cheeseburger

Grilled Cheese
Pasta with Marinara
Cheese Pizza
Pepperoni Pizza

Meatloaf
Grilled Chicken
4 oz. Filet
Peanut Butter and Jelly

Side Dishes

Fruit Cup
French Fries

Onion Rings
Cheese Filled Breadsticks

Desserts

Hot Fudge Sundae
Hot Fudge Brownie Sundae
Ice Cream

Chocolate Chip Cookies
Brownies
Bring in your own birthday cake!

Small Group Packages

Lunch and Dinner Packages for Small Groups under 30 People
All Packages Include Room Fee

Luncheon Package I

Soup du jour or Garden Salad
Served with Warm Rolls and Butter

Entrée

Choice of Two of the Following:

1. Specialty Salad with Chicken
(See Specialty Salads on Page 8)
2. Quiche (See Quiche Selection on Page 9)
3. Pasta (See Pasta Selection on Page 9)

Dessert

Chef's Featured Mini-Dessert

Freshly brewed coffee, hot tea and soft drinks

\$29 per person

Luncheon Package II

Entrée

Choice of Three of the Following:

1. Petite Specialty Salad:
Mandarin, Traverse City, Maurice or Duet
2. Cup of Soup du Jour and
½ Tuna Salad, Chicken Salad or Shrimp Salad Sandwich
3. Club Sandwich,
4. Tuna Salad or Chicken Salad Sandwich,
5. Turkey Sandwich,
6. Hamburger, Turkey Burger or Salmon Burger

Freshly brewed coffee, hot tea and soft drinks

\$19 per person

Dinner Package I

Soup du jour or Garden Salad
Served with Warm Rolls and Butter

Entrée

*All Entrees Served with Chef's
Selection of Starch and Vegetable
Choice of Two:*

1. Pasta (see Pastas on page 12)
2. Chicken (see Chicken selection on page 12)
3. Grilled Salmon with Teriyaki or
Spinach Florentine Sauce
4. Roasted Pork Tenderloin with a
Teriyaki and Pineapple Glaze

Dessert

See Dessert Selection on page 13

Freshly brewed coffee, hot tea and soft drinks

\$40 per person

Dinner Package II

Soup du jour or Garden Salad
Served with Warm Rolls and Butter

Entrée

*All Entrees Served with Chef's
Selection of Starch and Vegetable
Choice of Two:*

1. Pasta (see Pastas on page 12)
2. Chicken Piccata, Chicken Marsala or
Honey Mustard Chicken
3. Whitefish with Pine Nut Crust and
Lemon Vinaigrette

Freshly brewed coffee and Hot Tea

Soft Drinks

\$30 per person

Luncheon Shower and Special Occasion Packages

Heathers Party Package

Soup du jour or Garden Salad
Served with Warm Rolls and Butter

Entrée

Choose One:

Chicken (see Chicken selection on page 9)
Seafood (see Seafood selection on page 9)
Quiche (see Quiche selection on page 9)
Salad (see Salad selection on page 8)
Pasta (see Pastas on page 9)

Dessert

Choose One:

Chocolate Chip Cookies, Brownies,
Sorbet or Ice Cream

Freshly brewed coffee, hot tea and soft drinks

\$27 per person

Premier Party Package

Champagne Punch or Fruit Punch
Passed Upon Arrival

Appetizer

Fresh Vegetable, Fruit or Cheese Display

Soup du jour or Garden Salad

Served with Warm Rolls and Butter

Entrée

Choose One:

Chicken (see Chicken selection on page 9)
Seafood (see Seafood selection on page 9)
Quiche (see Quiche selection on page 9)
Salad (see Salad selection on page 8)
Pasta (see Pastas on page 9)

Dessert

Choose One:

White Chocolate Mousse, Sorbet, Ice Cream or Freshly
Baked Chocolate Chip Cookies

Freshly brewed coffee, hot tea and soft drinks

\$37 per person

School Functions

\$20 per person (service charge and tip included)

Available for official school functions only (team sports banquets, fundraisers, etc.)

Salad

Choose One:

Garden Salad with
Choice of 2 Dressings
Pasta Salad
Potato Salad
Coleslaw

Vegetable

Choose One:

Green Beans
Broccoli
Carrots

First Entrée

Choose One:

Baked Bone-In Chicken
Whitefish
Honey Ham
Roasted Turkey
Chicken Stir Fry

Second Entrée

Choose One:

Penne Pasta or Cheese Ravioli with
Marinara or Alfredo Sauce

Side

Choose One:

Wild Grain Rice
Roasted Red Skin Potatoes
Mashed Potatoes

Dessert

Bring Your Own Cake

**Soft Drinks, Coffee and
Hot Tea Included**

Golf Outings

Golf Outing Packages:

Golf Outing Packages Include: Green Fees and Power Cart, Bag Drop Services, Club Cleaning, Registration Set-Up, Locker Room Facilities

9-hole Package \$39 per person

18-hole Package \$59 per person

Other Services Available at an Additional Charge:

Cooler Snacks: Coolers on the 1st and 5th holes of the golf course filled with ice and bottled water, coke, diet coke, snickers, milkyway and fruit. \$9 per person

Additional Services: Scoreboard, Putting Contest, Valet Parking, Gift Bags, Golf Clinic, Sponsor Signage, Trophies or Photographs, and Contests. Price to be determined

Golf Outing Menus

Boxed Lunch

Deli Sandwich (Turkey, Ham or Roast Beef) or Chicken or Tuna Salad Sandwich, Potato Chips, Cookie or Brownie and a Soft Drink
\$12 per person

Basic Barbecue

Choice of 1 entrée and 2 sides, Rolls, Cookies or Brownies and Soft Drinks
Lunch \$17 per person
Dinner \$22 per person

Deluxe Barbecue

Choice of 2 entrées and 3 sides, Rolls, Dessert (See Desserts on page 13*) and Soft Drinks
Lunch \$18 per person
Dinner \$23 per person

Entrees

Hot Dogs
Kielbasa
Hamburgers
Barbecue Chicken
Baby Back Ribs *Add \$2 pp
8 oz. NY Strip Steak *Add \$4 pp

Sides

Potato Salad, Coleslaw
Baked Beans
Corn on the Cob
Baked Potato, Mashed Potato
Garden Salad
Fresh Steamed Vegetables

Golf Outing Menus Available Only to Parties Planning a Golf Outing
(Minimum 25 People)

*Some desserts are not available with the deluxe barbecue

Music & Entertainment

DJ

DJ Ezee (248) 736-4638, email: deejayeze@yahoo.com

PIANIST

Dan Dombrowski (248) 219-1606, danieljdombrowski@yahoo.com

Other Services

FLORISTS

Jacobsen's Flowers (248) 681-5300, www.jacobsensflowers.com

BAKERIES

Home Bakery (248) 651-4830, homebakerycakes.com

Townsend Bakery (248) 644-6506, townsendhotel.com

Holiday Market (248) 541-1414, holiday-market.com

PHOTOGRAPHERS

Robert DiTommaso (248) 608-8563

Arising Images (248) 690-8040, info@arisingimages.com

HOTELS

Centerpoint Marriott (248) 648-6016 or 248-253-9800

Embassy Suites 248-879-6725 or 248-879-7500, www.detroitroy.embassysuites.com

Floral arrangements, entertainment, decorations, etc. are the host/hostesses responsibility. However, we will be happy to accept delivery of these items and assist in anyway we can with information, suggestions and/or selection of specific items.

The Heathers Club compiled this list of service companies as a courtesy to our members and guests. We make no representations nor claim responsibility regarding these companies performance or other liabilities.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**DRIVING DIRECTIONS TO THE
HEATHERS CLUB OF BLOOMFIELD HILLS
900 Upper Scotsborough Way
Bloomfield Hills, MI 48304
248-334-9770**

FROM M-59

Take M-59 to I-75. Turn south onto I-75. Take I-75 south to the Square Lake Road Exit, a distance of only a few miles. Take the Square Lake Road Exit to Opdyke Road. Turn left onto Opdyke Road and go a short distance to Square Lake Road. Turn left (east) onto East Square Lake Road. Go about a ¼ of a mile and on the left hand side (north side) is the Heathers Community Entrance. Turn right at the first stop sign. That is Upper Scotsborough Way. Follow that street around. Stay to the right of the first island and left of the second island. The clubhouse is on the left-hand side.

FROM WOODWARD AVENUE

Take Woodward Avenue to Opdyke Road, which is just north of Long Lake Road (18 Mile Road) in Bloomfield Hills. Turn right on Opdyke Road and go approximately one mile to Square Lake Road. Turn right on Square Lake Road. Go about a ¼ of a mile and on the left hand side (north side) is the Heathers Community Entrance. Turn right at the first stop sign. That is Upper Scotsborough Way. Follow that street around. Stay to the right of the first island and left of the second island. The clubhouse is on the left-hand side.

FROM TELEGRAPH ROAD

Take Telegraph Road to Square Lake Road (19 Mile Road) in Bloomfield Hills. Turn east (left from the north hand side and right from the south hand side) onto Square Lake Road. Take Square Lake Road past Lahser Road and past Woodward Avenue to the Opdyke Road-Square Lake Road Exit, which is the first Exit after Woodward Avenue. Take this exit and turn right at the end of the exit onto Square Lake Road. Turn left at the first opportunity and make a Michigan U-turn and head east on East Square Lake Road. Drive approximately 1/8 of a mile and on the left hand side (north side) is the Heathers Community Entrance. Turn right at the first stop sign. That is Upper Scotsborough Way. Follow that street around. Stay to the right of the first island and left of the second island. The clubhouse is on the left-hand side.

FROM I-75

Take I-75 to the Square Lake Exit (#75). Take the Square Lake Road Exit to Opdyke Road. Turn right onto the Opdyke Road Exit. Go a short distance to the first stop light, which is Opdyke Road, and turn left. Go under the viaduct and at the stop light turn left. That is East Square Lake Road. Go about a ¼ of a mile and on the left hand side (north side) is the Heathers Community Entrance. Turn right at the first stop sign. That is Upper Scotsborough Way. Follow that street around. Stay to the right of the first island and left of the second island. The clubhouse is on the left-hand side.