



BAY CITY

Country Club

7255 Three Mile Road • Bay City, Michigan 48706

989-778-1162



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*Thank You for choosing Bay City Country Club
for your upcoming event!*

The Club welcomes you and pledges the finest in food, beverage and service to ensure that your event will be truly memorable.

Your total satisfaction is our goal. To ensure we exceed your expectations, we provide this booklet to assist you in planning your event. It includes suggested menus designed for every type of function. If you prefer, our qualified staff can arrange a customized package to suit your needs.

We are happy to answer any of your questions and are very knowledgeable in helping you plan your special event.

All food and beverages (except for wedding cake) must be purchased from The Bay City Country Club and consumed on Club premises. Michigan Health Department Regulations state that NO food or beverage left over from any function can be taken off the premises.

Room and Deposit Information

- Our facility can accommodate guest counts from 100 to 400 individuals. A venue charge of \$1,900.00 will apply. We require a final guest count on Friday, one week before your event.
- A deposit of \$1,750.00 is required to reserve the date for your event. This venue deposit is non-refundable.
- Advanced payments for food, bar, ceremony site(s), photo booth(s), decorating, etc., are all non-refundable.
- You will have the venue from 10:00 am to 11:00 pm the day of your event. Any extra time needed before or after those hours are subject to a \$50.00 per hour charge.

Pricing & Payment Information

- Approximately two (2) months before your reserved date, we will meet to formally plan your event and menu. At that time, 50% of your estimated total bill will be required. A final payment for the remaining balance will be due 72 hours prior to your event. Credit card payments are subject to service charge of 5%.
- A 20% service charge and 6% State of Michigan Sales Tax will be added to all food and beverage charges.
- Events on Fridays and/or Sundays receive a 5% discount on both food and beverage services. Discounts Do Not apply to non-alcoholic packages.
- Saturday events held between January 2nd and March 31st are eligible for a 10% discount.
- Pricing is not guaranteed until you have received a signed quote from a member of our banquet sales staff and have paid a date reservation deposit for your event.
- Discounts or incentives apply to a minimum of 150 guests. All Holiday events are subject to 10% increase.

Services Provided

- All of our event spaces are fully air-conditioned and have adjustable lighting controls. Each space has a large dance floor and comes equipped with a house microphone system and up lighting.
- A full, professional banquet staff, including certified bartenders, is on hand to run your event.
- Full service menu packages include table linens, colored linen napkins (28 colors), table skirting, China place settings, silverware, and water service are provided for guest tables, as well as a full coffee bar.
- All decorating items brought in must be removed the night of your event.
- We will meet or beat all competitors comparative services and price with written quote.
- If additional time is needed prior to your event to decorate with your own things, a charge (\$50 per hour) will apply.
- Selections in any service or supply for your event is not guaranteed and are based on availability for your specific date.

Breakfast Buffet Menu

Continental \$16.00

Assorted Greek Yogurts with Fresh Berries and Granola Assorted Muffins and Danishes
Seasonal Selection of Sliced Fresh Fruit and Berries Assorted Bagels and Cream Cheese
Orange Juice, Coffee, and Tea

Brunch At Its Best \$21.00

Scrambled Eggs Waffles with Assorted Toppings
Deluxe Hash Brown Casserole Assorted Breakfast Pastries
Chicken Salad Crostini Sunburst Fruit Salad
Carved Virginia Ham Assorted Cubed Cheese

Country Club Breakfast Buffet \$23.00

Assorted Greek Yogurts with Fresh Berries and Granola Assorted Breakfast Pastries
Seasonal Selection of Sliced Fresh Fruit and Berries Scrambled Eggs with Chopped Chives
Steel Cut Oatmeal with Traditional Condiments Crispy Hash Brown Potatoes
Applewood Smoked Bacon and Breakfast Sausage Links

Breakfast Buffet Enhancements (priced per person)

Smoked Salmon with shaved red onion, capers, cream cheese, heirloom tomatoes and bagels (\$6)
Red Quinoa and Baby Kale Salad with fresh berries, honey and lime (\$5)
Bagel Breakfast Sandwich with egg, bacon, cheese and sliced tomato (\$4)
Brioche French Toast with warm cinnamon apples (\$4)
Blueberry Buttermilk Pancakes (\$4)
Corned Beef and Hash (\$5)
Eggs Benedict (\$5)

Omelet Station (chef attendant is required) \$10.00

Cage-Free Eggs Applewood Smoked Bacon
Egg Whites Sausage
Spinach Shredded Cheddar & Jack Cheeses
Mushrooms Salsa Fresco
Bell Peppers Sliced Jalapeno
Onions

★ All costs listed are per guest

Plated Breakfast Menu

All Plated Breakfasts Include:

A Seasonal Fruit and Berry Plate, A Basket of Assorted Breakfast Pastries, Orange Juice, Coffee, and Tea

All American Breakfast.....\$19.00

Cage-Free Scrambled Eggs
Crispy Hash Browns with Chopped Chives
Applewood Smoked Bacon
Herb Roasted Tomatoes

Local Favorite.....\$21.00

Cage-Free Poached Eggs
Béarnaise Sauce
Corned Beef and Hash

Eggs Benedict.....\$21.00

Cage-Free Poached Eggs
English Muffin
Choice of Breakfast Potatoes or Crispy Hash Browns
Black Forest Ham
Hollandaise Sauce

Classic French Toast.....\$19.00

Homemade White Bread French Toast
Warm Apple Compote
Applewood Smoked Bacon

★ All costs listed are per guest

Luncheon Buffet

Available for Lunch Only

Lite Luncheon Buffet \$21.00

*Choice of one (1) Lite Luncheon Buffet option below.
Includes: Mixed Garden Salad, Soda, Coffee, Tea, and Milk.*

Soup and Sandwich Buffet

Hot Soup, Kaiser Rolls with Deli Selections, Fresh Fruit and Vegetable Trays

Chicken Salad Croissant Buffet

Chicken Salad on a Delicate Croissant, Fresh Fruit and Vegetable Trays

Wrap and Salad Buffet

Assorted Wrap Sandwiches, Your Choice of Three (3) Salads, and Fresh Fruit

★ All costs listed are per guest

Luncheon Buffets

Available for Lunch Only

Build Your Own Sandwich Buffet \$25.00

Breads

Whole Wheat, White,
Sourdough, and Rolls

Sliced Deli Meats

Black Forest Ham, Smoked Turkey,
Salami, and Roast Beef

Assorted Sliced Cheeses

Cheddar, White Cheddar,
Provolone, Swiss, and Pepper Jack

Salads

Tuscan Style Tomato Salad with imported olives, feta cheese, artichoke hearts,
garlic, fresh basil, olive oil and shaved red onion

Red Skinned Potato Salad, Fresh Fruit and Berry Salad

Condiments

Lettuce, Tomato, Shaved Red Onion, Pickle Chips, Imported Olives, Mayonnaise, Dijon Mustard,
Regular Mustard, Horseradish Mayonnaise

Dessert

Assorted Gourmet Cookies

Eagle Lounge Buffet. \$25.00

Chopped Green Salad

Fresh chopped greens mixed with tomato, cucumber, and carrot, topped with garlic croutons.
Served with sides of ranch and balsamic dressings.

Grilled

Hamburger Patties (*Veggie available upon request*)
Koegel's Hot Dogs

Sides

Pit Style BBQ Baked Beans with Smoked Bacon
Macaroni Salad

Breads

Assorted Fresh Hamburger and Hot Dog Buns

Condiments

Sliced American, Jack and Cheddar Cheeses, Butter Lettuce, Sliced Tomato, Shaved Red Onion, Pickle Chips,
Sweet Relish, Diced Onion, Sauerkraut, BBQ Sauce, Ketchup, Mustard, Mayonnaise

Dessert *Choice of One (1)*

Peach Cobbler, Apple Cobbler, Chocolate Cake

★ All costs listed are per guest

Choice Buffets

Available for Lunch or Dinner

Mexican Buffet\$30.00

Chopped Iceberg Salad

with black beans, pico de gallo, shredded cheddar and jack cheeses. Served with jalapeno ranch dressing.

Cheese Enchiladas
with tomatillo enchilada sauce

Beef Fajitas
with onions and bell pepper

Chicken Fajitas
with onions and bell pepper

Tortillas and Chips

Corn and Flour Tortillas and Crispy Tortilla Chips

Sides

Spanish Rice and Refried Beans

Condiments

Pico de gallo, Salsa Fresca, Guacamole, Shredded Cheddar and Jack Cheeses, Chopped Onion, and Cilantro

Dessert

Churros with chocolate and caramel dipping sauces and Flan

Little Italy Buffet\$35.00

Caesar Salad

Chopped romaine hearts with baby tomatoes, topped with garlic croutons and parmesan cheese

Caprese Salad

Sliced tomatoes, fresh mozzarella cheese, and fresh basil, topped with olive oil and balsamic syrup

Sides

Sautéed Broccoli with garlic, lemon and olive oil

Bread

Garlic Focaccia Bread

Homemade Meat Lasagna

Grilled Free Range Chicken Breast
with lemon basil sauce

Linguine Pasta

with baby heirloom tomatoes, fresh basil, asparagus, garlic, and white wine, topped with parmesan cheese and extra virgin olive oil

Dessert

Chocolate Mousse Cup with lady finger and orange glaze

★ All costs listed are per guest

Choice Buffets

Available for Lunch or Dinner

Comfort Buffet \$32.00

Iceberg Salad

with shredded cheddar cheese, tomato, cucumber, and radish. Served with buttermilk ranch dressing

Roast Chicken

with herb jus lié

Braised Beef Short Ribs

with roasted root vegetables and Bordeaux wine sauce

Bread

Cheddar Buttermilk Biscuits

Sides

Oven Roasted Tomatoes, Braised Collard Greens,
and White Cheddar Mac & Cheese

Dessert

Vanilla Custard Brioche Bread Pudding

Asian Buffet \$34.00

Napa Cabbage Salad

Chopped Napa and red cabbages mixed with crispy rice noodles, shredded green papaya, and green onion, topped with fried won ton skins and served with lemon basil dressing

Asian Cucumber Salad

Chopped cucumber mixed with shredded carrots, julienned bell peppers, green onion, and cilantro. Served with sesame rice vinaigrette

Sides

Steamed Rice, Stir Fried Green Beans, and Vegetable Egg Rolls with plum sauce

Sweet and Sour Chicken

Stir Fry Beef

Dessert

Tapioca Pudding and Paradise Fruit Cake

★ All costs listed are per guest

Grand Dinner Buffets

Available for Lunch or Dinner

One (1) Entrée \$29 Two (2) Entrées \$35 Three (3) Entrées \$39

Each dinner package includes white or black table linens, linen napkins, full China place setting, silverware, and glassware. Ten (10) children under the age of five (5) free.

Entrée selections with asterisk will have the following per guest upcharge.

* add \$1.00; ** add \$2.00; *** add \$3.00

Salad and Bread *Choice of Two (2)*

Fresh Baked Dinner Rolls & Butter

Garden Salad with Dressing

Caesar Salad

Cole Slaw

Peas & Peanuts

Relish Tray

Potato Salad

Pasta Salad

Macaroni Salad

Cottage Cheese

Vegetable Selections *Choice of One (1)*

Fresh Whole Kernel Corn

California Blend with Cheddar Cheese Sauce

Whole Green Beans with Sliced Mushrooms

Steamed Broccoli with Cheddar Cheese Sauce

Maple Cinnamon Glazed Carrots

Dinner Accompaniments *Choice of One (1)*

Garlic Mashed Red Skinned Potatoes with Gravy

Au Gratin Potatoes

Scalloped Potatoes

Parsley Buttered Red Skinned Potatoes

Baked Beans with Ham or Bacon

Classic Macaroni & Cheese with Garlic Bread Crumbs

Wild Rice

Homemade Bread Dressing

Buttered Noodles

Entrée Selections

Baked Tender Chicken

Lemon Pepper Chicken

Sliced Roasted Turkey Breast

Baked Cod

Citrus Grilled Atlantic Salmon *

Virginia Sliced Ham

Carved Roast Sirloin **

Carved Prime Rib with Mushrooms & Onions ***

Fettuccine Alfredo (add vegetables or Chicken*)

Mostaccioli with Italian Meatballs

Roast Pork with Onion Au Jus

Swedish Meatballs

★ All costs listed are per guest

Executive Dinner Buffets

Available for Lunch or Dinner

One (1) Entrée \$31 Two (2) Entrées \$36 Three (3) Entrées \$41

Each dinner package includes white or black table linens, linen napkins, full China place setting, silverware, and glassware. Ten (10) children under the age of five (5) free.

Entrée selections with asterisk will have the following per guest upcharge.

* add \$1.00; ** add \$2.00; *** add \$3.00

Salad and Bread *Choice of Three (3)*

Fresh Baked Dinner Rolls & Butter	Cinnamon Bread	Fresh Fruit Display (<i>in season</i>)
Garden Salad with Dressing	Potato Salad	Caramel Apple Salad
Caesar Salad	Italian Pasta Salad	Mandarin Almond Salad
Broccoli Salad	Macaroni Salad	Cottage Cheese
Peas & Peanuts	Seafood Pasta Salad	

Vegetable Selections *Choice of Two (2)*

Fresh Whole Kernel Corn	Steamed Broccoli with Cheddar Cheese Sauce
California Blend with Cheddar Cheese Sauce	Maple Cinnamon Glazed Carrots
Whole Green Beans with Sliced Mushrooms	

Dinner Accompaniments *Choice of Two (2)*

Garlic Mashed Red Skinned Potatoes with Gravy	Classic Macaroni & Cheese with Garlic Bread Crumbs
Au Gratin Potatoes	Wild Rice
Scalloped Potatoes	Homemade Bread Dressing
Parsley Buttered Red Skinned Potatoes	Buttered Noodles
Baked Beans with Ham or Bacon	

Entrée Selections

Baked Tender Chicken	Carved Roast Sirloin **
Lemon Pepper Chicken	Carved Prime Rib with Mushrooms & Onions ***
Sliced Roasted Turkey Breast	Fettuccine Alfredo (add vegetables or Chicken*)
Baked Cod	Mostaccioli with Italian Meatballs
Citrus Grilled Atlantic Salmon *	Roast Pork with Onion Au Jus
Virginia Sliced Ham	Swedish Meatballs

★ All costs listed are per guest

Dinner Menu

Available for Dinner Only

Hors d'Oeuvres

Each option includes fresh tortilla chips with salsa, chicken pate' with garlic toast, and cheese spread with crackers

Small Spread Choose two (2) from below \$15.00

- | | | |
|---------------------------|------------------|----------------|
| Relish Tray | Bread Sticks | Chicken Wings |
| Fresh Vegetables with Dip | Fresh Fruit Tray | (baked or BBQ) |

Large Spread Choose from below 4 choices \$21.00 6 choices \$26.00

- | | | |
|--|--|------------------------------|
| Sandwich Board | Relish Tray | Chicken Wings (baked or BBQ) |
| Mini Deep Dish Pizzas | Fresh Vegetables with Dip | Cocktail Meatballs |
| Mini Quiche Bites | Assorted Cubed Cheeses | Saucy Smoked Sausage |
| Pumpnickel Ring with Spinach Dip | Fresh Fruit Tray | Fruit Fondue |
| Carved Top Sirloin with Fresh Rolls & Condiments * | Peel and Eat Shrimp with Cocktail Sauce ** | |

Selections with asterisk will have the following per guest upcharge.

* add \$1.00; ** add \$2.00

★ All costs listed are per guest

Beverage Menu

Save 10% for All Friday events and Saturday events ONLY in January, February and March.

Deluxe Bar.....\$19.00

Bar service (6 hours) will stop for a short time during dinner service. Bar will close at 11:00 pm (may vary). Service over the 6 hours, is subject to a \$100.00 fee per additional hour (1 hour minimum).

Hors d'Oeuvre Package with Deluxe Bar One (1) hour service +\$5.00

Package includes: delicious horseradish cheese spread, assorted crackers, savory chicken salad, homemade garlic toast, and fresh garden vegetables with ranch dressing.

Liquors

All drinks made to order with an impressive selection of mixes and garnishes.

Complimentary Champagne Toast (Bridal Party Only)

Smirnoff Vodka	Bacardi Light Rum	Dewar's Scotch
Raspberry Vodka	Malibu Coconut Rum	Evan Williams Bourbon
Sour Apple Pucker	Captain Morgan Spiced Rum	Seagram's 7 Whiskey
Watermelon Pucker	Peachtree Schnapps	Seagram's Gin
Crantasia		Amaretto

Draft Beer and Wine

Your choice of two (2) below. Parties under 150 guests choose one (1).

Budweiser	Miller	Coors	Cabernet	Chardonnay
Labatt Blue	Bud Light	Miller Lite	Merlot	Moscato
Coors Light	Labatt Blue Light	Busch Light		White Zinfandel

Premium Bar Upgrade.....+\$4.00

In addition to Deluxe Bar Package Only (total of \$23 per person). Includes Hors d'Oeuvres display.

Complimentary Premium Champagne Toast (Bridal Party Only)

Jack Daniel's	Jose Cuervo Tequila	Tito's Vodka
Jim Beam	Tanqueray Gin	Absolut Vodka
Canadian Club Whiskey		Kahlua Coffee Liqueur

Guests under 21 years of age (by law) will not be served alcohol of any kind.

★ All costs listed are per guest

Event Notes



BAY CITY
-Country Club-

Bay City Country Club Banquet Center
7255 Three Mile Road • Bay City, Michigan 48706

BANQUET CENTER 989-778-1162, Extension 3

Banquet Deposit * **Advance Payment **** **Ceremony Deposit ****

Date Reserved _____ 20_____

Event _____

Approximate Guest Count _____ Minimum Guest Count _____

Deposit Paid _____ Date of Deposit _____

Advance Payment _____ Date of Payment _____

Method of Payment _____ From _____

Mailing and Contact Information

Name _____

Phone _____ Alt Phone _____

Name _____

Phone _____ Alt Phone _____

E-Mail _____

Address _____

City _____ State _____ Zip _____

Prepared By _____ Date _____

Signature _____ Date _____

Signature _____ Date _____

Note: Final payments are to be paid by Cash, Cashier's Check, Money Order Only. Make cashier's checks and money orders payable to Bay City Country Club Events.

*** All Banquet Deposits are Non-Refundable.**

**** All Advance Payments are Non-Refundable.**

Includes: food, bar, ceremony site, photo booth, decorating, & DJ services.

Manager's Notes
