



BANQUET AND SPECIAL EVENTS MENU

TRACIE MULRENIN
EVENTS MANAGER

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www.GowanieGolfClub.com

PHYSICAL ADDRESS:

Gowanie Golf Club
24770 S. River Rd.
Harrison TWP, MI 48045

MAILING ADDRESS:

Gowanie Golf Club
P O Box 337
Mt Clemens, MI 48046-0337

FROM DETROIT AREA:

I-94 EAST – Exit 236 Metropolitan Parkway
Turn right onto 16 Mile/Metro Pkwy
Turn left onto Crocker
Turn right onto Reimold
Keep straight onto Lanse Creuse St
Turn left onto S River Rd
Gowanie will be on left

FROM PORT HURON:

I-94 WEST – Exit at 236 Metropolitan Parkway
Turn right onto 16 Mile Rd/Metro Pkwy
Turn right onto Harper Ave
Road name changes to Avery St
Turn right onto Rathbone St/S River Rd
Gowanie will be on right side of road

FROM ROCHESTER AREA:

M-59 EAST – Turn right onto Romeo Plank Rd
Keep straight onto Cass Ave
Road name changes to Crocker Blvd
Turn left on 4th St
Turn right onto Dickinson St
Bear Left onto Rathbone St/S River Rd
Gowanie will be on right side of road

HORS D'OEUVRES

Platters for 10-15 people

FRUIT, CHEESE & VEGETABLE SELECTIONS

Fresh Fruit Assortment – Platter or Bowled	\$45.00
Fresh Vegetables and Dip Platter – Seasonal, Nutritious Vegetables with Dip	\$45.00
Variety Cheese Platter – Ever Popular Cheeses and Assorted Crackers	\$45.00
Antipasto Vegetable Tray	\$45.00
Roasted Peppers, Marinated Artichokes, Mushrooms, Sliced Mozzarella, Black and Green Olives	

APPETIZERS & SNACKS

Assorted Meatball Platter – Beef Meatballs Prepared Swedish, Sweet & Sour, Marinara and BBQ	\$70.00
Italian Sausage and Peppers – Served with House Made Bread	\$65.00
Boneless Chicken Strip Platter – All White Meat with Spicy Hot, BBQ and Ranch Sauces	\$65.00
Chicken Wing Platter – Tender Golden Wings Served with Hot Sauce, BBQ, or Ranch Dressing	\$55.00
Sweet and Sour Chicken Skewers	\$75.00
Stuffed Mushrooms – with Spinach Dip or Artichoke Dip	\$70.00
Crab Stuffed Mushrooms	\$85.00
Vegetable Spring Rolls – Served with Plum Sauce	\$55.00
Puffed Pastries – Stuffed with Choice of Spinach or Artichoke Dip	\$55.00
Bruschetta – House Made Bread with Tomatoes, Garlic, Onions, Melted Provolone, and Drizzled with Balsamic	\$30.00
BBQ Ribs - Slow Roasted and Basted with House BBQ Sauce	\$65.00

MEAT & SEAFOOD PLATTERS

All Platters are Accompanied with House Made Bread

Roast Prime Rib – Sliced and Served With House Made Horseradish Sauce	\$90.00
Steak Tips – Served with Gorgonzola Sauce or Zip Sauce	\$110.00
Calamari – Lightly Breaded and Fried	\$75.00
Shrimp Cocktail – with Cocktail Sauce Garnished with Leaf Lettuce and Lemon Wedges	\$90.00
Smoked Salmon Platter- Chopped Cooked Eggs, Capers, Sliced Roma Tomatoes, Sliced Cucumbers and Red Onions	\$80.00
Coconut Shrimp – Served with Sweet and Sour Sauce	\$95.00

BREAKFAST - \$18 PER PERSON

(30 Person Minimum Required)

A \$100 Set-up Fee Applies For Buffets of Less Than Fifty (50) People

Scrambled Eggs, Bacon, Sausage, Hash Browns or Potatoes O'Brien, French Toast, Assorted Breads, and Fresh Fruit,
Freshly Brewed Regular and Decaffeinated Coffee and Hot or Iced Tea and Soda

LIGHT LUNCHEON

Light Luncheon Selections Include Fresh Bread, Coffee – Regular and Decaffeinated, Hot or Iced Tea and Soda

DELUXE ENTRÉE SALADS \$18 PER PERSON

Add an Additional Dressing \$1 Per Person. Steak or Salmon to Deluxe Salad add \$6 Per Person

Cobb Salad

Grilled Breast of Chicken With Bacon, Avocado, Tomatoes, Bleu Cheese, Hardboiled Egg, Black Olives, with your Choice of Dressing

Chicken Caesar

Grilled Chicken with Romaine Lettuce Tossed In Our Homemade *Caesar Dressing Topped with Grated Parmesan Cheese and Croutons

Michigan Salad with Grilled Chicken

Romaine Lettuce, Grilled Chicken, Walnuts, Sun Dried Cherries, Crumbled Bleu Cheese, Red Onions, and our House-made Raspberry Vinaigrette

Maurice Salad

Shredded Lettuce With Julienne Style Ham, Turkey, Swiss Cheese, Diced Gherkins, Sliced Egg, with House-made Maurice Dressing

Classic Greek Salad

Grilled Chicken, Romaine Lettuce, Red Onions, Beets, Kalamata Olives, Feta Cheese, Tomatoes, and our house -made Greek Dressing

SOUP \$3.00 PER PERSON

Stracciatella, Michigan Potato Leek, Tomato Basil, Butternut Squash, Cheddar Cheese, Cream of Broccoli, Chicken Noodle, Creamy Minestrone

SOUP \$4.00 PER PERSON

Boston or Manhattan Clam Chowder, Cream of Mushroom, Beef Barley, Chicken Tortellini, Chili Con Carne

PLATED LUNCHEONS - \$21 PER PERSON

Includes Fresh Bread, Coffee – Regular and Decaffeinated, Hot or Iced Tea and Soda

Mixed Green Salad, Potato or Pasta and Vegetable

* Extra Salad Dressing \$4 Per Table

POULTRY

Herb Roasted Chicken

Chicken Parmesan

Chicken Piccata

Chicken Marsala

Lemon Chicken

Chicken Cacciatore

Chicken Colombo

Chicken Cordon Bleu

PORK or BEEF

Pork Tenderloin

Roast Beef with Mushroom Sauce

*Petit Filet Mignon (*extra \$10 per person)

PASTA AND POTATO

Penne with Meat Sauce (*\$1 Extra PP), Pasta Marinara, Fettuccini Alfredo (\$1 Extra PP), Club Potato, Parmesan Encrusted, Roasted Redskins, Mashed, Rice Pilaf

VEGETABLE CHOICES

Zucchini and Squash, Green Beans, Key Largo Medley, Asparagus (\$2 extra pp),

Broccoli, California Medley (cauliflower, carrots and Broccoli)

DELI LUNCHEON BUFFET - \$ 20 PER PERSON

30 Person Minimum Required - a \$100 Set-up Fee Applies for Buffets of Less Than Fifty (50) People

Includes Fresh Bread, Coffee – Regular and Decaffeinated, Hot or Iced Tea and Soda

Express Deli Buffet

Choice of Soup, Cold Salad Assortment, House Salad, Pasta Salad, Coleslaw
Croissants or California Wraps To Include:
Chicken Salad, Turkey Club, Tuna Salad, and Marinated Vegetables
Fresh Fruit Platter and Fresh Baked Cookies or Brownies

North Avenue Buffet

Choice of Soup, House Salad, Sliced Ham, Turkey Breast, Roast Beef
Swiss and Cheddar Cheese, Lettuce, Tomatoes, Dill Pickles,
Cole Slaw, Pasta Salad, Assorted Breads, Rolls and Condiments
Fresh Baked Cookies or Brownies

Quiche Buffet

Choice of Soup, Fresh Fruit Platter, Vegetable Quiche,
Ham and Cheese Quiche, Assorted Mini Muffins,
Danish, Mini Bagels, Potato O' Brien,
Fresh Baked Cookies or Brownies

Authentic Mexican Salad Buffet

Choice of Soup, House Made Taco Bowls, Shredded Lettuce,
Seasoned Ground Beef and Chicken, Tomatoes, Olives, Avocado,
Monterey Jack Cheese, Onions, Jalapenos, Salsa, Sour Cream, Guacamole,
Fresh Baked Cookies or Brownies

DINNER BUFFET - CUSTOMIZE YOUR EXPERIENCE - \$25 PER PERSON

30 Person Minimum - A \$100 Set-up Fee Applies For Buffets of Less Than Fifty (50) People

Select any Two Entrées, Choice of One Starch and One Vegetable, Served with Mixed Greens Salad,
Fresh Bread, Coffee, Tea And Non-alcohol Beverage Service

POULTRY

Chicken Marsala, Chicken Piccata, Lemon Chicken, Herb Roasted Chicken, Roast Turkey Breast,
Chicken Parmesan (\$1 Extra Per Person), *Chicken Colombo (*\$1 Extra Per Person)

BEEF

Roast Beef, Marinated London Broil, *Strip Loin of Beef (*\$4 Extra Per Person), **Beef Tenderloin (**\$7 Extra Per Person)

CARVING STATION

Requires Chef's Attendant Fee of \$50

Chef's Own Herb Rubbed Prime Rib of Beef (\$4 Extra Per Person)

Tenderloin of Beef (\$6 Extra Per Person)

PORK

Stuffed Roast Pork Loin, Pork Tenderloin, Pork Cutlet, Breaded Pork Chop

SEAFOOD

Baked Whitefish (\$2 Extra PP), Baked Lemon Cod, Tilapia, *Atlantic Salmon, (*\$5 Extra PP)

VEGETARIAN OPTIONS

Eggplant Parmesan (\$1 Extra PP), Pasta Marinara, *Vegetable Lasagna (*\$1 Extra PP), Herb And Grilled Vegetable Risotto, Vegetable Stir-Fry

PASTA AND POTATO

Lasagna (\$2 Extra PP), *Baked Penne or Fettuccini with Meat Sauce (*\$1 Extra PP), Pasta Marinara, *Fettuccini Alfredo (*\$1 Extra PP),
Club Potato, Parmesan Encrusted, *Scalloped (*\$1 Extra PP), Roasted Redskins, Mashed (Plain or Garlic), Rice Pilaf

Include An Additional Vegetable, Starch, Or Pasta \$3 Per Person

Upgrade Side Salad- Michigan Salad, Greek, Spinach Or Caesar Salad \$2 Extra Per Person

PLATED DINNERS

Includes: Fresh Bread, Regular and Decaf Coffee, Hot or Iced Tea and Fountain Soda
Mixed Green Salad, Potato or Pasta and Vegetable. Upgrade to Cesar Salad for \$2 Per Person

POULTRY AND PORK \$22 PER PERSON

Herb Roasted Chicken, Chicken Parmesan, Chicken Piccata, Chicken Marsala, Chicken Cordon Bleu,
Breaded Lemon Chicken, Chicken Cacciatore, Chicken Florentine, Chicken Oscar *(Extra \$2 Per Person) Stuffed Pork Tenderloin

BEEF \$31 PER PERSON

Prime Rib, New York Strip Steak, Steak Siciliano, Filet Mignon, Lamb Chops *(Market Price), Tenderloin Medallions

VEAL \$25 PER PERSON

Breaded Veal Cutlet, Veal Piccata, Veal Marsala, Veal Parmesan, Veal Siciliano

SEAFOOD \$28 PER PERSON

Baked Cod, Baked Whitefish, Grilled Atlantic Salmon, *Halibut (* Market Price), Shrimp Scampi

PASTA AND POTATO CHOICES

Lasagna (\$2 Extra PP), Baked Penne or Fettuccini With *Meat Sauce (*\$1 Extra PP), Pasta Marinara,
Fettuccini Alfredo (\$1 Extra PP), *Palamino (*\$1 Extra PP), Club Potato, Parmesan Encrusted, *Scalloped (*\$1 Extra PP),
Twice Baked (\$1 Extra PP) Roasted Redskins, Mashed (Plain or Garlic), Rice Pilaf

VEGETABLE CHOICES

Zucchini and Squash, Green Beans, Key Largo Medley, Asparagus (\$2 extra pp), Broccoli, California
Medley (cauliflower, carrots and Broccoli)

DESSERT SELECTIONS

Add one Dessert Selection to any Buffet or Plated Entree for an Additional \$6 Per Person

Hot Fudge Sundae
Tiramisu
Honey Cake
Triple Chocolate Cake
Carrot Cake
New York Style Cheesecake
Cassata Cake
Lemon Cake

MEMORIAL LUNCHEON MENU

Plated Luncheon to Include Fresh Bread, House Salad, Fresh Baked Cookies or Brownies
Coffee – Regular and Decaffeinated, Hot or Iced Tea and Soda

PLATED LUNCHEON - \$19 PER PERSON

Lemon Chicken, Chicken Parmesan, Chicken Cacciatore, Chicken Cordon Bleu, Chicken Piccata, Chicken Marsala, Herb Roasted Chicken, Stuffed Pork Tenderloin, * London Broil (*Add \$1 Extra PP), Roast Beef, *Petit Filet Mignon (*Add \$5 Extra PP)

CHOOSE ONE -

Garlic or Plain Mashed Potatoes, Roasted Redskins, Fingerling Potatoes, Club Potato, *Scalloped Potato (* Add \$1 PP),
Marinara Penne Pasta, *Pasta Alfredo (*Add \$1 Extra PP), *Penne with Meat Sauce (* Add \$1 PP), Palomino Pasta, Oil and Garlic Linguini, Rice Pilaf

CHOOSE ONE –

Green Beans, California Medley (Cauliflower, Carrots, and Broccoli), Mushrooms and Peas, Glazed Carrots, Zucchini and Squash,
Key Largo Medley (Yellow and Orange Carrots, Green Beans, and Peppers) * Asparagus (*Add \$2 PP)

LUNCHEON BUFFET – \$19 PER PERSON

Luncheon Buffet to Include Fresh Bread, House Salad, Fresh Baked Cookies or Brownies
Coffee – Regular and Decaffeinated, Hot or Iced Tea and Soda

CHOOSE ONE -

Herb Roasted Chicken, Chicken Piccata, Chicken Marsala, Roast Beef, Roast Pork Loin, Sausage and Sauerkraut, or Meatballs
(Add Another Meat to Buffet \$3.00 Per Person)

CHOOSE ONE -

Garlic or Plain Mashed Potatoes, Roasted Redskins, Club Potato, *Scalloped Potato (*Add \$1 Extra PP),
Marinara Penne Pasta, *Pasta Alfredo(*Add \$1 Extra PP), *Penne With Meat Sauce (*Add \$1 Extra PP), Rice Pilaf

CHOOSE ONE –

Green Beans, California Medley (Cauliflower, Carrots, and Broccoli), Mushrooms and Peas, Glazed Carrots, Zucchini and Squash

PASTA LUNCHEON BUFFET - \$15 PER PERSON

Pasta Buffet to Include Fresh Bread, House Salad, Fresh Baked Cookies or Brownies
Coffee – Regular and Decaffeinated, Hot or Iced Tea and Soda

CHOOSE TWO –

Penne Baked Sausage, Pasta Alfredo, Primavera, Meat Sauce, Marinara Sauce, Palomino Sauce,
White Clam Linguini (Add \$2 PP), *Lasagna (*Add \$2 PP)

CHOOSE ONE –

Green Beans, California Medley (Cauliflower, Carrots, and Broccoli), Mushrooms And Peas, Glazed Carrots, Zucchini and Squash

ALL INCLUSIVE WEDDING PACKAGES

Includes sales tax and service charge

MASTERS PACKAGE \$90 PER PERSON

Five Hour Premium Bar
One Hour Hot or Cold Hors D' Oeuvres (3)
Salad Course Mixed Greens or Caesar Salad
Pasta Course
Mixed Grill: Petit Filet Mignon with Zip Sauce
Sautéed Chicken Breast: Piccata, Marsala, Herb Roasted, Lemon or Tosca
Choice of Potato And Vegetable
Wedding Cake Service
Late Night Snack

U.S. OPEN PACKAGE \$85 PER PERSON

Five Hour Premium Bar
Fruit and Cheese Tray
Salad Course Mixed Greens or Caesar Salad
Pasta Course
Petit Filet Mignon and Chicken Prepared
Herb Roasted, Parmesan, Piccata, Colombo or Marsala
Choice of Potato and Vegetable
Wedding Cake Service
Late Night Snack

RYDER-CUP PACKAGE \$75 PER PERSON

Five Hour House Bar
House Salad
2 Meat Buffet: Roast Prime Rib and Chicken Prepared
Herb Roasted, Piccata or Marsala
Choice of Potato and Vegetable
Wedding Cake Service or Late Night Snack

Outdoor Ceremonies Available \$600 Minimum Charge
Add an Extra Service Bar Outside During Cocktail Hour \$250 Fee

BEVERAGES

CASH BAR SERVICE -

\$75 Bartender fee (Per Bartender)

Soda Pop	\$ 3.00
Fruit Juices	\$ 3.00
Draft Beer	\$ 3.00
Domestic Beer	\$ 4.00
Imported Beers	\$ 5.00
House Wine, By the Glass	\$ 7.00
Mixed Drinks House Brands	\$ 6.00
House Wine	\$7.00
Premium Liquor Mixed Drinks	\$9.00

ADD ANY OF THE FOLLOWING TO YOUR BAR:

Champagne/Sparkling
Cooks or Korbel (House Champagne) \$22 per bottle
Asti Spumante \$26 per bottle
Cordials \$95 per bottle
Bailey's Irish Cream, Kahlua, Grand Marnier, Drambuie,
Chambord, Amaretto & Frangelico

PUNCH AND SIGNATURE COCKTAILS

Spiked Punch \$55 per punch bowl
Bellini – Champagne, Peach Schnapps & Orange Juice
Fuzzy Navel – Orange Juice & Peach Schnapps
Mimosa- Champagne & Orange Juice
Sea Breeze- Cranberry & Grapefruit Juice & Vodka
Madras – Cranberry & Orange Juice & Vodka
Bay Breeze – Cranberry & Pineapple Juice & Vodka
Sangria White Or Red \$65

OPEN BAR PACKAGES

HOUSE BAR - WELL BRANDS - 5 HOURS \$22 PER PERSON

Includes, Draft and Domestic Beer, House Wine, Scotch, Vodka, Gin, Rum, Tequila, Bourbon, Whiskey, Peach Schnapps, Mixers and Soft Drinks

PREMIUM - CALL BRANDS - 5 HOURS \$26 PER PERSON

Includes, Draft, Domestic and Imported Beers, Tito's Vodka, Tanquery Gin, Bacardi, Captain Morgan Spiced Rum, Canadian Club Whiskey, Jack Daniels Bourbon, Dewars, Jim Beam, House Wines, Mixes & Soft Drinks. Additional brands available upon request (surcharge may apply)

SUPER PREMIUM LIQUOR

Add any of the following to your bar starting at: \$95.00 per bottle

Kettle One, Grey Goose, Bombay Sapphire Gin, Don Julio, Patron, Makers Mark, Glen Fiddich, Crown Royal Whiskey and Gentleman Jack Bourbon

BEER & WINE BARS

Draft Beer, House Wine, and Non-Alcoholic Beverages

Three-hour package \$15

Four-hour package \$18 per person

CLUB RENTAL - There is a \$200 rental fee for all events under 30 people and for any non-membership events. Rental fees include: china, glassware, silverware, table skirting, basic white tablecloths, white napkins and housekeeping.

DEPOSITS - A deposit and signed contract are required to confirm any event. Deposits are based upon proposed attendance and function type and calculated as follows: Twenty-five (25%) percent of the food and beverage minimum is due upon booking. Refer to the catering contract for additional amount due prior to your event. Deposits will be credited to your final bill.

PAYMENT PROCEDURES - Pre payment of 80% of the estimated guarantee must be received 14 days prior to your event by cashier check, money order, certified check or cash. Final payment is due 7 days prior to your event. Personal checks can be accepted for the initial deposit. We do not accept credit cards for payments and deposits

MINIMUMS - There are no financial minimums for the months of January, February, March, November or December. There is a financial minimum of \$5,000 for all Friday and Saturdays of April, May, June, July, August, September or October for exclusive use of the Clubhouse to be closed to the membership for your event.

GUARANTEES - Your final menu guarantee must be received one month prior to your event. Split menu choices will be charged the higher price of the two entrees. We will not accept reductions in the final count after said date. This number will be considered final and you will be charged accordingly.

All Food and beverages must be purchased through Gowanie Golf Club with the* exception of specialty cakes

SERVICE CHARGE - A twenty (20%) percent gratuity charge and six (6%) sales tax will be added to all food and beverage charges.

CANCELLATIONS - The deposit will be forfeited upon cancellation. However, if the room is rebooked with a function of equal size, the deposit will be repaid in full. Cancellations made with 7 days will be charged in full.

***MISCELLANEOUS CHARGES** - A \$1.00 per guest plate is charged for specialty cakes for cutting and serving.

SPECIAL DÉCOR - Any item brought on to the premises by the patron shall be at the sole risk of the patron. Gowanie Golf Club cannot be held liable for any personal property, merchandise or equipment left on the premises prior, during or after any function. Specialty linens are available for an additional fee. In the event you have contract vendors for decoration or linens please schedule installation and removal for the day of your event, Gowanie Golf Club cannot be held responsible for any of the above. No live candles of any kind are permitted, no nails, tacks, staples or tape of any kind will be allowed on walls, ceilings, windows, tables, chairs or furniture. No shredded Mylar or confetti or loose glitter is allowed. The host is responsible for any damage occurring to Gowanie Golf Clubhouse and its contents including, but not limited to: linens, furniture, carpeting, fixtures, etc. by their guests. All decorations must be removed immediately following completion of event.

LIABILITY - Gowanie Golf Club reserves the right to inspect and control all private functions. Pursuant to Michigan Liquor Control Commission Licenses all alcohol must be purchased from Gowanie Golf Club. Clients may not bring any form of alcohol (including party favors) into or onto the premises of Gowanie Golf Club. All bar packages are for a designated time period not to exceed 5 hours and may not be adjusted in any form to make the bar open longer than 5 hours. If a person under the legal drinking age is found consuming alcohol at your event it could result in your bar being shut down for the duration of your event. Gowanie Golf Club reserves the right to reassign your banquet room/area without prior notification, in the remote possibility that an extreme situation would so dictate.

SCHEDULE - Daytime events must vacate premises by 3:30 pm and evening events are from 6 pm to 12:00 pm Last call will be given ½ hour prior to the bar closing in accordance with the terms of your contracted services.

Special Services: FLOOR LENGTH TABLE LINENS Delivery and Pick-up Fees may apply

Basic White or Ivory	\$18.00 per table
Colored Napkins	\$0.65 per person