



## BANQUET AND SPECIAL EVENTS MENU

TRACIE MULRENIN  
EVENTS MANAGER

586-468-1431 x 232 - Fax: 586-469-8059

[tracie@gowaniegolfclub.com](mailto:tracie@gowaniegolfclub.com)

[www.gowaniegolfclub.com](http://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	\$55.00
Fresh Vegetables and Dip Platter – Seasonal, Nutritious Vegetables with Dip	\$55.00
Variety Cheese Platter – Ever Popular Cheeses and Assorted Crackers	\$55.00

### APPETIZERS & SNACKS

Assorted Meatball Platter – Beef Meatballs Prepared Swedish, Sweet & Sour, Marinara and BBQ	\$80.00
Italian Sausage and Peppers – Served with House Made Bread	\$75.00
Boneless Chicken Strip Platter – All White Meat with Spicy Hot, BBQ and Ranch Sauces	\$75.00
Chicken Wing Platter – Tender Golden Wings Served with Hot Sauce, BBQ, or Ranch Dressing	\$75.00
Sweet and Sour Chicken Skewers	\$75.00
Stuffed Mushrooms – with Spinach Dip or Artichoke Dip	\$75.00
Crab Stuffed Mushrooms	\$90.00
Vegetable Spring Rolls – Served with Plum Sauce	\$65.00
Puffed Pastries – Stuffed with Choice of Spinach or Artichoke Dip	\$75.00
Bruschetta – House Made Bread with Tomatoes, Garlic, Onions, Melted Provolone, and Drizzled with Balsamic	\$40.00
BBQ Ribs - Slow Roasted and Basted with House BBQ Sauce	\$80.00

### MEAT & SEAFOOD PLATTERS

All Platters are Accompanied with House Made Bread

Steak Tips – Served with Gorgonzola Sauce or Zip Sauce	\$110.00
Calamari – Lightly Breaded and Fried	\$85.00
Shrimp Cocktail – with Cocktail Sauce Garnished with Leaf Lettuce and Lemon Wedges	\$100.00
Smoked Salmon Platter- Chopped Cooked Eggs, Capers, Sliced Roma Tomatoes, Sliced Cucumbers, Red Onion	\$90.00
Coconut Shrimp – Served with Sweet and Sour Sauce	\$100.00

### BREAKFAST - \$19 PER PERSON

(50 Person Minimum Required)

Scrambled Eggs, Bacon, Sausage, Hash Browns, 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 \$19 PER PERSON

Add an Additional Dressing \$1 Per Person. 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 \$4.00 PER PERSON

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

### SOUP \$5.00 PER PERSON

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

## PLATED LUNCHEONS - \$23 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

Lemon Chicken

Chicken Parmesan +1

Chicken Piccata

Chicken Marsala

Chicken Cacciatore

Chicken Colombo +1

Chicken Cordon Bleu +1

### BEEF

Roast Beef with Mushroom Sauce

\*Petit Filet Mignon (\*extra \$11 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 - \$ 21 PER PERSON**

50 Person Minimum Required

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 Breads, Danish,  
Bagels, Potato O' Brien,  
Fresh Baked Cookies or Brownies

### **Authentic Mexican Salad Buffet**

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

## **DINNER BUFFET - CUSTOMIZE YOUR EXPERIENCE - \$26 PER PERSON**

50 Person Minimum

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, Roast Turkey Breast,  
\*Chicken Parmesan (\*\$1 Extra Per Person), \*Chicken Colombo (\*\$1 Extra Per Person)

### **BEEF**

Roast Beef, \*\*Beef Tenderloin (\*\*\$8 Extra Per Person)

### **SEAFOOD**

\*Baked Whitefish (\*\$2 Extra PP), Baked Lemon Cod, Tilapia, \*Atlantic Salmon, (\*\$6 Extra PP)

### **VEGETARIAN OPTIONS**

\*Eggplant Parmesan (\*\$2 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, 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 \$4 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 \$25 PER PERSON**

Chicken Parmesan\* + 1, Chicken Piccata, Chicken Marsala, Chicken Cordon Bleu\* + 1  
Breaded Lemon Chicken, Chicken Cacciatore, Chicken Florentine, Chicken Columbo \*(Extra \$1 Per Person)

### **BEEF \$34 PER PERSON**

Prime Rib, Ribeye, Steak Siciliano, \*Filet Mignon, \*Lamb Chops \*(Market Price)

### **SEAFOOD \$30 PER PERSON**

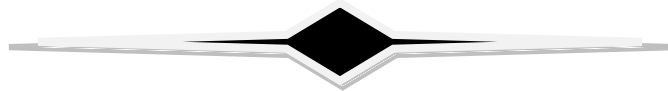
Baked Cod, Baked Whitefish, Grilled Atlantic Salmon, \*Halibut (\* Market Price), Shrimp Scampi

### **PASTA AND POTATO CHOICES**

Baked Penne \*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 (\$2 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 \$9 Per Person

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

## ALL INCLUSIVE WEDDING PACKAGES

Includes sales tax and service charge

### MASTERS PACKAGE \$100 PER PERSON

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

### U.S. OPEN PACKAGE \$90 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  
Tosca or Lemon  
Choice of Potato and Vegetable  
Wedding Cake Service  
Late Night Snack

### RYDER-CUP PACKAGE \$80 PER PERSON

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

**Outdoor Ceremonies Available \$800 Minimum Charge**  
**Add an Extra Service Bar Outside During Cocktail Hour \$350 Fee**

## BEVERAGES

### CASH BAR SERVICE -

#### **\$100 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	\$ 8.00
Mixed Drinks House Brands	\$ 7.00
Premium Liquor Mixed Drinks	\$10.00

#### **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:  
Baileys 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, Tanqueray 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 \$17

Four-hour package \$19 per person

**NON-MEMBER CLUB RENTAL** - There is a \$200 rental fee for shower and banquet events and \$500 rental for weddings. Rental fees include china, glassware, silverware, table skirting, basic white tablecloths, white napkins, and housekeeping.

**DEPOSITS** - \$200 deposit for shower and banquet events is required, a \$500 deposit for weddings and golf outings is required. *The deposit and signed contract are required to confirm any event.*

**PAYMENT PROCEDURES** - *Personal checks will be accepted for the initial deposit only.* We do not accept credit cards. A Final count and payment are due no less than ten days prior to your event and can be paid by cashier check, money order, certified check, or cash.

**GUARANTEES** - A Final count and payment is due no less than ten days 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. All Food and beverages must be purchased through Gowanie Golf Club with the\* exception of specialty cakes.

**MINIMUMS** - There are no financial minimums for the months of January, February, March, November, or December. There is a financial minimum of \$5,000 (before service charge and sales tax) 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.

**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 within seven (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. 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 loss of 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 the 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 period not to exceed 5 hours and may not be adjusted in any form to make the bar open for 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.

**PLEASE NOTE ALL PRICES AND ITEM AVAILABILITY SUBJECT TO CHANGE**