

Heathers
Club OF
BLOOMFIELD
HILLS



2023 Banquet Menu

7/14/23

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Banquet Contract

1. SERVICE/ROOM FEE:

All events are subject to the following room fees:

Executive Dining Room \$100

Boardroom \$175

Main Dining Room \$350 Lunch

Main Dining Room \$600 Dinner

The service fee may include white tablecloths and napkins, chairs, tables, china, stemware, silverware, table skirting, 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 is required to secure your event booking:

Executive Dining Room \$100

Boardroom \$250

Main Dining Room \$500 Lunch

Main Dining Room \$1,000 Dinner

Your deposit will be applied to your final bill and is non-refundable. Deposits must be paid with cash or check, otherwise there is a \$25 credit card fee. The Heathers Club reserves the right to release function space until confirmed in writing and a deposit is paid.

3. PAYMENT:

All functions must be paid in full at the event's conclusion by Visa, Mastercard, or cash (no checks).

All prices indicated are subject to change without notice and do not include 19% 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. **Club members cannot member charge events to their account.**

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.** Final guest count is due one week before your event date. If we are not contacted at this time, we will consider your last estimate of guests as your final count. **Your 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. **An additional \$3 is charged per each special meal made due to dietary restrictions.**

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. 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 can be used inside but must be pre-weighted prior to entering into club. Balloons and other decorations may also not be used outside the Heathers Club or on Heathers Community property at any time. Different styles of chair rentals cannot be brought in, only chair covers. 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 can begin as early as 11:00am and 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. Unused tables will remain in the room. The Heathers Club shall determine the final room setup.

10. ADDITIONAL SERVICES:

Dance Floor: The Heathers Club will provide a dance floor for an additional \$100 for the set up and break down fee. 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 \$175 per Chef. **Cashier:** A cashier fee is required for all Cash Bars. The fee is \$50 per hour with a \$500 minimum spend. **Additional Bartenders:** Events will be charged a \$100 fee if an additional bartender is requested. **Outside Dessert: A fee of \$2 per person will be charged for each dessert brought in from an outside party. This service includes cake cutting and use of china, silverware, and napkins.** _____ (Initials)

11. ROOM CAPACITIES:

Main Dining Room: 2,589 Sq Ft, 175 Capacity, **40 Minimum**
Board Room: 630 Sq Ft, 32 Seat Capacity
Executive Dining Room: 400 Sq Ft, 12 Seat Capacity

Name: _____ Phone Number: _____

Email _____

Event Type/Name of Event: _____

Address: _____

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

I fully understand and accept the terms of this contract:

Signature _____ Date _____

Breakfast and Brunch Buffets

Served with Coffee, Hot Tea, and Juices

Continental Breakfast \$13

Fresh Seasonal Fruit
Muffins and Danishes
(Available From 7am-10am)

Premier Continental Breakfast \$16

Fresh Seasonal Fruit, Assorted Granola Bars
Muffins, Danishes and Bagels with
Cream Cheese, Butter and Jelly
(Available From 7am-10am)

Club Breakfast \$20

Scrambled Eggs, Bacon or Sausage,
Breakfast Potatoes, Fresh Fruit, Muffins, Danish, Bagels
with Cream Cheese, Butter, Jelly
(Available From 7am-10am)

Executive Breakfast \$24

Scrambled Eggs, Bacon and Sausage, Breakfast Potatoes,
Fresh Fruit, Muffins, Danish, Bagels with Cream Cheese,
Butter, Jelly, Eggs Benedict and French Toast or Waffles
(Available From 7am-10am)

Heathers Grande Brunch \$35

Scrambled Eggs, Breakfast Potatoes, Eggs Benedict, Fresh Fruit, Muffins, Danish,
Bagels with Cream Cheese, Butter, Jelly, Garden Salad, Plus Your Choice of 3 Additional Items...

Choice Of:

Bacon
Sausage

Choice Of:

French Toast
Waffles

Choice Of:

Chicken Stir Fry
Pasta with Marinara

The following may be added to enhance your buffet:

Omelet Station

Omelets made to order with assorted ingredients \$9 per person plus, \$175 chef fee

Waffle Station

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

Business Meetings

A \$75 set-up fee applies to breakfast functions for less than 20 people

A \$75 early event fee applies to functions before 10:00 am (8:30am is the earliest start time)

Buffets will be maintained for a maximum of 2 hours.

30 person minimum for Heathers Grande Brunch buffet.

\$150 flat fee for buffets for 29 people and under.

Hors D' Oeuvres

- Assorted Vegetables with Ranch \$6 per person
Fresh Seasonal Fruits with Yogurt Dip \$6 per person
Assorted Cheeses and Crackers \$7 per person
Wheel of Brie or Brie En Croûte Displayed with Crackers and Fruit \$115
Smoked Salmon Mirror Slices (Per Side) with Crackers, Red Onion, Capers \$195
Spinach and Artichoke Dip with Chips and Pita Bread \$100

50 Pieces of Each Appetizer Below

- | | |
|---|-------------------------------------|
| Fresh Fruit Kabobs \$115 | Mini Vegetable Spring Rolls \$110 |
| Caprese Kabobs \$125 | Mini Shrimp Spring Roll \$125 |
| Assorted Finger Sandwiches \$175 | Salmon Cakes \$125 |
| Shrimp Cocktail \$175 | Crab Rangoon \$135 |
| Mild <u>or</u> Buffalo Chicken Wings \$95 | Coconut Chicken \$135 |
| Baked Meatballs \$95 | Prosciutto Wrapped Mozzarella \$135 |
| Mozzarella Sticks \$95 | Thai Peanut Chicken Satay \$160 |
| Chicken Tenders \$95 | Crab Cakes \$160 |
| Roasted Tomato Bruschetta \$95 | Asparagus Wrapped in Phyllo \$150 |
| Assorted Mini Quiche \$110 | Mini Crab Balls \$195 |
| Spanakopita \$110 | Teriyaki Beef Skewers \$205 |
| Chicken Quesadilla Roll Ups \$110 | Coconut Shrimp \$205 |

We recommend 3-5 appetizers per person prior to lunch, 5-7 appetizers per person prior to dinner.

Light Snacks

- | | | |
|--|---|---|
| Gourmet Nuts <u>or</u> Pub Mix
\$20 per pound | Pretzels
\$10 per pound | Assorted Chocolates <u>or</u> Mints
\$15 per pound |
| Potato Chips and Onion Dip
\$15 per bowl | Tortilla Chips and Salsa
\$15 per bowl | Hummus with Pita Bread
\$30 per bowl |

Carving Stations

Carving stations will be maintained for a max of 2 hours. Serves approximately 25-30 people.

- Roasted Turkey Breast with Rolls, Mustard, Mayo: \$150 each
Roasted Tenderloin with Rolls, Horseradish, Sour Cream: \$350 each
Roasted Prime Rib with Rosemary au jus and Horseradish Sauce: \$400 each
Baked Ham with a Honey and Brown Sugar Glaze: \$150 each

\$175 Chef Carving Fee
(Turkey and Ham can be Pre-Sliced with No Chef Fee)

Buffet Packages

Served with rolls, butter, coffee, and hot tea. Buffets will be maintained for a max of 2 hours.
30 person minimum required for buffets. \$150 flat fee for 29 people or under.
Salad dressing options listed on next page (page 8).

#1 The Heathers Buffet

Garden Salad with Choice of 2 Dressings
Choice of Two Entrées, One Starch, One Vegetable
and One Dessert \$35 per person

#2 The Heathers Grande Buffet

Caesar Salad or Garden Salad with Choice of 2 Dressings
Choice of Three Entrées, One Starch, One Vegetable,
and One Dessert \$39 per person

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

Heathers and Grande Buffet Entrée Selections

Chicken Marsala

Mushroom Marsala Wine Sauce

Icelandic Cod

Parmesan Encrusted

Vegetable Lasagna or Meat Sauce Lasagna

Honey Mustard Chicken

Honey Mustard Glaze

Herb Encrusted Whitefish

Lemon Thyme Sauce

Grilled Vegetable Ravioli

Palomino Sauce

Chicken Piccata

Lemon Caper Sauce

Ham

Spiral Sliced Glazed Ham

Sirloin Tips Over Egg Noodles

Roasted Garlic Glaze

Chicken Oriental Stir Fry

Ginger and Hoisin Sauce

Roasted Turkey

Stuffing and Gravy

Spinach and Cheese Tortellini

Alfredo Sauce

Chicken Tetrazzini Cavatappi

Sherry Parmesan Cheese Cream Sauce

Sauteed Pork Medallions

Country Mustard Sauce

Baked Ziti

Marinara or Meat Sauce

#3 The Heathers Premiere Buffet

Garden Salad with Choice of 2 Dressings
Choice of Two Entrées, One Starch, One Vegetable,
Soft Drinks and One Dessert \$45 per person

#4 The Heathers Prestige Buffet

Caesar Salad or Garden Salad with Choice of 2 Dressings
Choice of Three Entrées, One Starch, One Vegetable,
Soft Drinks, and One Dessert \$49 per person

Premiere and Prestige Buffet Entrée Selections

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

Prime Rib

Rosemary Au Jus

Salmon

Teriyaki or Florentine Sauce

Seafood Newburg Fettuccini

Loyster, Shrimp, Scallops

Sliced Sirloin

Merlot Demi-Glace

Pine Nut Pickerel

Lemon Beurre Blanc

Pork Loin Pinwheel

Spinach, Walnuts, Dried Cherries

Starch

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
White Chocolate Mousse
Strawberry Cheese Cake
You Bring a Cake, We Waive Fee

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

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

Additional Soups Available Upon Request \$5 Cup, \$7 Bowl, *\$6 Cup, *\$8 Bowl

Specialty Salads

Served with Cup of Soup, Rolls, Butter, Coffee, and Hot Tea

Available with Grilled or Blackened Chicken \$5, Chicken or Tuna Salad \$3, Shrimp Salad \$8, Grilled or Blackened Salmon \$8

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

Garden

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

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. \$20

Mandarin

Romaine and Spinach with Red Peppers, Almonds, Water Chestnuts, Mandarin Oranges and Pineapple Served with a Mandarin Orange Sesame-Ginger Dressing \$20

Traverse City

Baby Spinach, Crumbled Bleu Cheese, Sun Dried Cherries and Walnuts Tossed with Onion Poppy Seed Dressing \$20

Caesar

Romaine Lettuce with Asiago Cheese, Seasoned Parmesan Croutons Served with Creamy Caesar Dressing \$20

Duet

Tuna Salad or Chicken Salad and Fresh Fruit Served on a Spring Mix Lettuce with Raspberry Vinaigrette \$20

Harvest

Organic Field Greens, Caramelized Pecans, Red Onion, Fresh Roasted Beets and Topped with Goat Cheese. \$20

Cobb

Romaine and Iceberg, Grilled Chicken, Bacon, Cheddar Cheese, Hard Boiled Eggs, Black Olives, Tomatoes, Bleu Cheese and Avocado. Served with Honey Mustard Dressing \$24

Shrimp Louie

Romaine and Iceberg Lettuce Topped with Jumbo Shrimp, Hard Boiled Egg, Tomato and Black Olives Served with Shrimp Louie Dressing \$25

Maurice

Shredded Iceberg Lettuce with Ham, Turkey and Swiss Cheese Served with our own Maurice Dressing \$22

Plated Entrees

Served with Garden Salad or Cup of Soup, Starch, Vegetable, Rolls, Butter, Coffee, and Hot Tea

Poultry

Chicken Marsala

Mushroom Marsala Wine Sauce
\$32

Chicken Piccata

Lemon Caper Sauce
\$32

Chicken Chevre

Goat Cheese, Roasted
Peppers and Pine Nuts
\$35

Honey Mustard Chicken

Honey Mustard Glaze
\$32

Chicken Asiago

Lightly Breaded and Served with
Marinara Sauce
\$35

Chicken in Puff Pastry

Prosciutto and Provolone Served
with Artichoke Sauce
\$35

Beef, Pork and Veal

New York Strip

14 oz. Center Cut NY Strip
\$54

Sautéed Pork Medallions

Coarse Grain Mustard Sauce or a
Mild Country Mustard Sauce \$37

Veal Marsala

Marsala Wine Sauce
\$37

Roasted Pork Tenderloin

Teriyaki and Pineapple Glaze
\$37

Filet Mignon

8 oz. Cut Grilled to Perfection and
Served with Demi-Glaze
\$59

Veal Piccata

Lemon Caper Sauce
\$37

Pasta

Served with Garden Salad or Cup of Soup, Rolls, Butter, Coffee, and 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
\$29

Fettuccine Primavera

Fettuccine Tossed with Fresh Garden
Vegetables, Garlic and Olive Oil
\$26

Quiche

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

Lorraine

Bacon, Onion and Swiss Cheese
\$22

Seafood

Rock Shrimp, Spinach and Mozzarella Cheese
\$23

Chicken

Chicken, Asparagus and Asiago Cheese
\$22

Spinach

Spinach, Feta Cheese and Caramelized Onions
\$22

Plated Entrees (Continued)

Served with Garden Salad or Cup of Soup, Starch, Vegetable, Rolls, Butter, Coffee, and Hot Tea

Seafood

Tilapia

Beurre Blanc Sauce
\$37

Whitefish

Pine Nut Crust and Lemon
Thyme Sauce
\$36

Pickrel

Pine Nut Crusted with
Lemon Vinaigrette
\$38

Grilled Salmon

Teriyaki Glaze or Spinach
Florentine Sauce
\$37

Salmon En Croute

Stuffed with a Mushroom Duxelle
Served with a Light Baby Shrimp
and Spinach Sauce
\$42

Shrimp Scampi

Six Gulf Shrimp Sautéed with
Garlic, Shallots and White Wine
\$39

Sides for Plated Entrees

Starch

Mashed Potatoes
Roasted Red Skin Potatoes
Wild Rice

Vegetables

Green Bean Almandine
Candied Carrots
Broccoli

Desserts

No outside dessert can be brought in. All food, except cake, must be provided by the club.

Hot Fudge Sundae

\$8

Hot Fudge Brownie Sundae

\$8

Caramel Apple Pie

\$9

Strawberry Cheesecake

\$6

White Chocolate Mousse

\$9

Lemon Meringue Pie

\$6

Hot Fruit Cobbler

\$8

Sorbet

\$5

Vanilla Ice Cream

\$5

Chocolate Cream Puff Tower (Serves approx. 60) \$150

Cookie or Brownie Platter \$36 per dozen

Chocolate Covered Strawberries \$30 per dozen

Sundae Bar Chocolate and Vanilla Ice Cream with Hot Fudge and all the Toppings
\$14 per person (Minimum of 25 Guests)

Dessert Buffet Assorted Pies, Cakes, Pastries, Chocolate Dipped Strawberries, Tortes and Flans
\$17 per person (Minimum of 25 Guests). Dessert buffet will be charged according to final guest count.

Wedding Packages

Grande Wedding Package

Fruit, Cheese, and Vegetable Display
5 Hot Appetizers
Rolls and Butter
Cup of Soup
Garden Salad, Signature Salad, or Traverse City Salad
Two Plated Entrees or a Duet Plate
Starch and Vegetable
Complimentary Cake Cutting
Champagne Toast for Head Table
Coffee, Hot Tea, and Soft Drinks
\$95 per person (plus tax and gratuity)

Prestige Wedding Package

Fruit, Cheese, and Vegetable Display
3 Hot Appetizers
Rolls and Butter
Garden Salad or Signature Salad
Two Plated Entrees
Starch and Vegetable
Complimentary Cake Cutting
Champagne Toast for Head Table
Coffee, Hot Tea, and Soft Drinks
\$65 per person (plus tax and gratuity)

Heathers Wedding Package

Choice of Fruit, Cheese, or Vegetable Display
Rolls and Butter
Garden Salad
Choice of Honey Mustard Chicken, Chicken Piccata, or Chicken Marsala
Choice of Salmon Teriyaki, Salmon Florentine, or Oven Roasted Whitefish
Starch and Vegetable
Complimentary Cake Cutting
Coffee, Hot Tea, and Soft Drinks
\$50 per person (plus tax and gratuity)

Ceremony Information

Main Dining Room – \$250 Fee

Room set for reception.
Guests to sit at their tables.
Ceremony location in front of fire place.

Patio - \$1,200 Fee

Seating for 50 guests, with additional standing room.
Club to provide chairs.
Set up and break down.
Some assistance with ceremony.

Pool - \$2,200 Fee

Minimum count of 100 guests required.
Seating up to 175 guests.
Club to provide chairs.
Set up and break down.
Some assistance with ceremony.

Duet Plates

Served with Garden Salad or Cup of Soup, Starch, Vegetable, Rolls, Butter, Coffee, Hot Tea, and Soft Drinks

Chicken and Salmon

Chicken Piccata, Marsala or Honey Mustard with
6 oz Salmon with Teriyaki Glaze or Spinach Florentine Sauce \$42

Filet and Chicken

6 oz Filet of Beef with a Demi-Glace with
Chicken Marsala, Piccata or Honey Mustard \$65
(Additional \$4 Per Person for Grande Wedding)

Filet and Salmon

6 oz Filet of Beef with a Demi-Glace with
6 oz Salmon with Teriyaki Glaze or Spinach Florentine Sauce \$69
(Additional \$10 Per Person for Grande Wedding)

Filet and Sea Scallops

6 oz Filet of Beef with a Demi-Glace with
Jumbo Sea Scallops Marinated with Lime and Fresh Ginger \$74
(Additional \$13 Per Person for Grande Wedding)

Filet and Jumbo Coconut Shrimp

6 oz. Filet of Beef with a Demi-Glace with
Jumbo Shrimp Sautéed in a Citrus Butter or Coconut Shrimp \$79
(Additional \$13 Per Person for Grande Wedding)

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. All bars must close by midnight. Additional hours will be based upon the final guaranteed guest count. Our bar packages run up to 5 hours.

House Label – \$35 Per Person –vodka, gin, scotch, bourbon, whiskey, rum, tequila, coffee liquor, Irish cream liquor, domestic draft and bottled beer, house wines

Premium Label – \$40 Per Person – 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 – \$45 Per Person – 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

Open Bar / 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+	Domestic Beer	\$3.00+	Soft Drinks	\$2.50
Premium Liquor	\$8.00+	Imported Beer	\$4.00+	Coffee & Tea	\$2.75
Wine	\$6.00+	Draft Beer	\$3.00+	Juice	\$3.00
Champagne	\$7.00+	Seasonal Draft Beer	\$6.00+		

Punch

Mimosa Punch orange juice, champagne	\$195
Champagne Punch sprite, champagne, cherry juice	\$175
Fruit Punch orange, grapefruit, cranberry, apple, pineapple juices; sprite, ginger ale	\$100

*2 Gallons Serves Approx. 50 Glasses *

Non-Alcoholic Bar Service

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

Cash Bars Available - drinks are priced on a consumption basis.
A fee is required of \$50 per hour with a \$500 minimum spend.

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.

Kid's Meal

\$15 Per Child

Unlimited Soft Drinks
12 Years and Under

Choice of 1 Entrée:

Cheeseburger
Hot Dog
Hamburger
Chicken Strips
Cheese Pizza
Pepperoni Pizza
Grilled Cheese
Peanut Butter and Jelly
Buttered Noodles

Choice of 1 Side:

French Fries
Onion Rings
Chips

Choice of 1 Dessert:

Hot Fudge Sundae
Hot Fudge Brownie Sundae
Ice Cream
Chocolate Chip Cookies
Brownies

School Function Buffet

\$28 per person (room fee and tip included)

Soft drinks, coffee, and hot tea included

No alcohol available (even for adults 21 or older)

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

Choose 1 Salad:

Garden Salad
Pasta Salad
Potato Salad
Coleslaw

Choose 1 Vegetable:

Green Beans
Broccoli
Carrots

Choose 1 Entrée:

Chicken Marsala
Chicken Piccata
Whitefish
Honey Ham
Roasted Turkey
Chicken Stir Fry

Choose 1 Pasta Sauce:

Pasta with
Marinara or Alfredo Sauce

Choose 1 Starch:

Wild Grain Rice
Roasted Red Skin Potatoes
Mashed Potatoes

Choose 1 Dessert:

Bring a Cake, We Waive Fee
Cookies & Brownies Platter

Small Group Packages

Valid for Parties in the Boardroom and Executive Room Only

Rolls and Butter, Coffee, Hot Tea, and Soft Drinks Included

Custom Printed Menu Card Provided for Guests to Pick 1 of the 2 Entrée Options During the Event

Luncheon Package I

Choose 1:

Soup du jour or Garden Salad

Choose 2:

Heathers Signature Salad with Chicken,
Harvest Salad with Chicken, Mandarin Salad with Chicken,
Cobb Salad, Traverse City Salad, Shrimp Louie,
Caesar Salad with Chicken, Quiche Lorraine,
Chicken Quiche, Seafood Quiche, Spinach Quiche,
Farfalle Pasta with or without Chicken

Dessert

Chef's Featured Mini Dessert or Bring Your Own Cake,
Fee Waived

\$29 per person

Luncheon Package II

Choose 2:

Petite Mandarin Salad,
Petite Traverse City Salad,
Petite Maurice Salad,
Petite Cobb Salad,
Cup of Soup and ½ Chicken or Tuna Salad Sandwich,
Triple Decker Club Sandwich,
Tuna Salad Sandwich,
Chicken Salad Sandwich,
Hamburger,
Turkey Burger

\$23 per person

Dinner Package I

Choose 1:

Soup du jour or Garden Salad

Choose 2:

Farfalle Pasta with Chicken, Fettuccine Primavera,
Chicken Piccata, Chicken Marsala,
Honey Mustard Chicken, Grilled Teriyaki Salmon,
Grilled Salmon with Spinach Florentine Sauce,
Roasted Pork Tenderloin with a Teriyaki Pineapple Glaze

Dessert

Chef's Featured Mini Dessert or Bring Your Own Cake,
Fee Waived

\$39 per person

Dinner Package II

Choose 1:

Soup du jour or Garden Salad

Choose 2:

Farfalle Pasta with Chicken,
Fettuccine Primavera,
Chicken Piccata,
Chicken Marsala,
Honey Mustard Chicken

Dessert

Bring Your Own Cake, Fee Waived

\$35 per person

Mini Dessert Options:

Hot Fudge Sundae, Brownie Sundae, Sorbet, Crème Brulee, Ice Cream

Plated Shower Luncheon Packages

Meal Counts Needed Prior to Event.
Rolls, butter, coffee, hot tea, and soft drinks included.

Heathers Party Package

Choose 1 Starter:

Soup du jour or Garden Salad

Choose Up to 2 Entrees:

Quiche Lorraine
Chicken Quiche
Spinach Quiche
Farfalle Pasta with Chicken
Mandarin Salad with Chicken
Traverse City Salad with Chicken
Caesar Salad with Chicken
Chicken Marsala
Honey Mustard Chicken
Chicken Piccata

Choose 1 Dessert:

Chocolate Chip Cookies
Brownies
Sorbet
Vanilla Ice Cream
You Bring a Cake, We Waive Cake Fee

\$32 per person

Premier Party Package

Choose 1 Punch to be Passed Upon Arrival:

Mimosa, Champagne Punch, or Fruit Punch

Choose 1 Starter:

Soup du jour or Garden Salad

Choose Up to 2 Entrees:

Quiche Lorraine
Chicken Quiche
Spinach Quiche
Seafood Quiche
Farfalle Pasta with Chicken
Mandarin Salad with Chicken
Cobb Salad
Traverse City Salad with Chicken
Caesar Salad with Chicken
Shrimp Louie Salad
Chicken Marsala
Honey Mustard Chicken
Chicken Piccata
Whitefish

Choose 1 Dessert:

White Chocolate Mousse
Chocolate Chip Cookies
Brownies
Sorbet
Vanilla Ice Cream
You Bring a Cake, We Waive Cake Fee

\$44 per person

Golf Outings

Golf Outing Packages: 60 Golfers Maximum

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

9-hole Package \$47 per person

18-hole Package \$67 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

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

Boxed Lunch

Deli Sandwich
Potato Chips
Cookies or Brownies
Soft Drink
\$17 per person

Basic Barbecue

Hot Dog
Hamburgers
Choice of 2 Sides
Rolls
Cookies or Brownies
Soft Drinks
\$20 per person

Deluxe Barbecue

Choice of 2 Entrées
Choice of 3 Sides
Rolls
Cookies or Brownies
Soft Drinks
\$25 per person

Entrees

Hot Dogs
Kielbasa
Hamburgers
Barbecue Chicken
Baby Back Ribs *additional \$7 per person

Sides

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

Driving Directions

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.