



*Private Party
Event Menus*

*All prices are based on a per person rate, unless otherwise noted.
6% Michigan Sales Tax and 20 % gratuity not included in pricing*

Facility Rental

*Non Sponsored Event
\$500*

*Member Sponsored Event
\$250*

The facility rental fee includes use of the facility during the agreed upon time frame.

Included in our rental fee

- *Use of the room on the day of your event beginning at 10:00am*
- *White or Cream colored linen & napkins*
- *Wait staff & Bartenders to serve your guests*
- *Table skirting*
- *Set Up/Clean Up*
- *Use of Centerpieces*
- *Cake cutting by our culinary team*

Optional Upgrades

<i>Colored Napkins</i>	<i>\$.50 each</i>
<i>Colored Table Cloths</i>	<i>\$2.00 each</i>
<i>Butler for hors d'ouvres</i>	<i>\$20 per server (1 server per 50 guests)</i>

Duck Lake Country Club is not responsible for setting or removing table runners/overlays, chair covers, centerpieces, party favors, place cards, or other decorations supplied or rented by host and/or outside vendors.

Duck Lake Country Club does not permit the affixing of anything to the walls, ceiling, or floors with nails, push pins, staples, tape or any other substance without approval from the General Manager.

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Cold Hors D'oeuvres

Fresh Vegetable & Relish Tray w/ Peppercorn Ranch Dip

25ppl - \$70.00 50ppl - \$115.00 100ppl - \$175.00 200ppl - \$285.00

Domestic Cheese Display w/ Crackers

25ppl - \$95.00 50ppl - \$175.00 100ppl - \$285.00 200ppl - \$350.00

Imported Cheese Display w/ Crackers

25ppl - \$115.00 50ppl - \$200.00 100ppl - \$285.00 200ppl - \$450.00

Seasonal Fresh Fruit Display

25ppl - \$115.00 50ppl - \$175.00 100ppl - \$285.00 200ppl - \$400.00

South of the Border Tray

25ppl - \$90.00 50ppl - \$175.00 100ppl - \$285.00 200ppl - \$400.00

Fruit & Cheese Kabobs

50ppl - \$115.00

Assorted Finger Sandwiches

\$1.25 per piece

Chilled Jumbo Shrimp w/ Cocktail Sauce & Lemon

\$3.00 per piece

Smoked Salmon Platter w/ French Bread Croutons

\$3.75 per person

Anti Pasto Platter

\$3.75 per person

Assorted Canapes

\$1.50 per piece

Deviled Eggs Dijonaise

\$1.50 per piece

Prosciutto Wrapped Melon Wedge

\$1.75 per piece

Ham & Scallion Pinwheels

\$.75 per piece

Hot Hors D'oeuvres

Teriyaki Marinated Beef Tenderloin Skewers

\$1.75 per piece

Skewered Chicken Sate

\$1.50 per piece

Louisiana Crab Cakes w/ Stone Ground Mustard Sauce

\$3.00 per piece

Coconut Shrimp w/ Orange Marmalade Sauce

\$2.50 per piece

Spanakopitta

\$1.75 per piece

Sausage or Seafood Stuffed Mushroom Caps

Sausage 50ppl - \$115.00 Seafood 50ppl - \$150.00

Sweet Baby Ray BBQ Meatballs

50ppl - \$90.00

Honey Bitten Wings

50ppl - \$150.00

Egg Rolls w/ Toasted Sesame Sauce

\$1.75 per piece

Mozzarella Cheese Sticks w/ Marinara Sauce

\$1.25 per piece

Jalapeno Poppers w/ Pepper Jam

\$1.50 per piece

Chicken Strips w/ Ranch Dressing

50ppl - \$150.00

Spinach Crab Artichoke Dip w/ Toasted French Bread Croutons

50ppl - \$150.00

Breaded Mushrooms w/ Horseradish Ranch Dip

50ppl - \$150.00

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Luncheon Buffet

Create Your Own

One Entrée - \$15.00 / person Two Entrée - \$18.50 / person

Soups and Salads

Choose One Soup & Two Salads or Three Salads

Chicken Noodle Potato Leek Tomato Basil
Clam Chowder (add \$1.75/person) Potato & Cheddar

Tossed Garden Salad w/ Three Dressings Potato Salad
Tortellini Pasta Salad Sour Cream & Chive Potato Salad
Creamy Cole Slaw Macaroni Salad

Vegetables

Choose no More Than Two

California Blend Dill Glazed Baby Carrots Green Beans Almondine
Peaches & Cream Corn w/ Snow Peas Baby Peas w/ Mushrooms
Zucchini & Summer Squash in Herb Butter

Starches

Choose no More Than Two

Herb Roasted Redskin Potatoes Roasted Garlic Smashed Redskin Potatoes
Buttered Herb Egg Noodles Wild Rice Pilaf Blend Brown Rice Pilaf
Idaho Baked Potato w/ Sour Cream & Chives Hashed Brown Au Gratin

Entrees

Carved Top Round of Beef Au Jus
Beef Tips w/ Mushrooms & Onion on Egg Noodles
Chicken Marsala
Ricotta Stuffed Pasta Shells w/ Marinara Sauce
Beef or Vegetable Lasagna
Butter Crumb Cod Fillets
Chicken Oscar (add \$1.25/person)
Caesar Salad (chicken or steak)

Desserts

Assorted Cakes or Pies Cookies and Brownies

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Lunch Buffets

Deli Buffet

\$11.95 per person

Tossed Garden salad w/ Three Dressings
Sliced Assorted Deli Meats
Cheddar, Swiss, & American Cheeses
Lettuce, Tomato, Pickles, & Onion
Mustard & Mayonnaise
White, Wheat, & Rye Breads
Assorted Cookies & Brownies

Golf Outing Buffet #1

\$14.95 per person

Polish Sausage & Hot Dogs w/ Grilled Peppers & Onions
Hamburgers & Grilled Chicken Sandwiches
Cole Slaw, Pasta, & Potato Salad, Chips, Whole Fresh Fruit
Apple & Cherry Pie

Golf Outing Buffet #2

\$16.50 per person

Tossed Garden Salad w/ Three Dressings & Fresh Baked Rolls
Homemade Chili, BBQ Pork, BBQ Ribs, & Grilled Chicken Sandwiches
Whole Fresh Fruit, Chips & Dip
Apple & Cherry Pie

Turn Lunches

Sack Lunch

\$9.95 per person

Ham & Smoked Turkey Sandwiches, Chips, Brownie, & Fresh Fruit

Small Deli Lunch

\$9.00 per person

Assorted Sliced Deli Meats, Deli Salad, Assorted Breads, Chips & Brownies or Cookies

Grilled Lunch

\$8.50 per person

Hamburgers & Hot Dogs, Chips, Deli Salad, & Brownies or Cookies

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Dinner Buffet

Create Your Own

One Entrée - \$18.50 /person Two Entrée - \$22.00 / person
Three Entrée - \$24.00 / person

Soups & Salads

Choose One Soup & two Salads or Three Salads

Broccoli & Cheddar Potato Leek Tomato Basil Vegetable Beef
Clam Chowder (add \$1.75/person) Lemon Chicken & Rice Chicken Noodle

Tossed Garden or Caesar Salad Salad Bar w/ 5 Toppings & Three Dressings
Potato salad Italian Rotelli Pasta Baby Pea & Peanut Salad
Creamy Cole Slaw Macaroni Salad Fresh Fruit Bowl

Vegetables

Choose no More Than Two

California Blend Dill Glazed Baby Carrots Green Beans Almondine (bacon & onions)
Peaches & Cream Corn w/ Snow Peas Baby Peas w/ Mushrooms
Zucchini & Summer Squash in Herb Butter

Starches

Choose no More Than Two

Herb Roasted Redskin Potatoes Roasted Garlic Smashed Redskin Potatoes
Buttered Herb Fettuccine Wild Rice Pilaf Blend Brown Rice Pilaf
Idaho Baked Potato w/ Sour Cream & Chives Hashed brown Au Gratin

Entrees

Grilled Chicken w/ Herb Champagne Sauce
Chicken Oscar w/ Hollandaise Sauce
Chicken Amaretto w/ Toasted Almonds
Chicken Marsala
Chicken Wellington
Roast Tom Turkey w/ Sage Stuffing & Natural Gravy
Bourbon Honey Glazed Ham
Roast Pork Loin w/a Vidalia Onion Glaze
Broiled Icelandic Cod w/ Grapes, Almonds, & Champagne Sauce
Broiled Whitefish Almondine

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Dinner Buffet Entrees Continued on Next Page

Dinner Buffet Entrees Continued

Broiled Orange Roughy w/ Buttered Bread Crumbs
Tempura Battered Cod w/ Tatar Sauce & Lemon
Shrimp Fettuccini Alfredo
Ricotta Stuffed Pasta Shells w/ Marinara Sauce
Fettuccini Pasta Primavera
Cheese Tortellini in Alfredo Sauce
Vegetable Stir Fry on Basmati Rice
Beef Stir Fry on Basmati Rice
Rosemary Beef Tips on Buttered Egg Noodles
Apple Soy Ginger Marinated London Broil Au Jus w/ Sherried Mushrooms
Carved Round of Beef Au Jus w/ Horseradish Sauce
Carved Prime Rib of Beef Au Jus (add \$4.00/person)
Carved Tenderloin of Beef w/ Béarnaise Sauce (add \$5.00/ person)

Dessert Selections

\$2.50 per person (choose one)

Strawberry Topped Cheesecake
Apple or Cheery Pie
Assorted Pies, Cookies, & Brownies
Hot Fudge Cake w/ Whipped Cream (add \$1.00)
Ice Cream Sundae Bar
Peppermint Stick Ice Cream Sundae
Bananas Foster or Bananas Foster Cheesecake (add \$.75/person)
Bananas Foster May be Flamed in Dining Room for no Additional Charge

Dinner Buffets Include Crusty Dinner Rolls w/ Butter

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Plated Dinner Entrees

No More Than Two Selections

Southern Fried Chicken

\$15.00

Roasted Chicken

One Half Chicken Roasted w/ Cider Maple Sauce

\$17.50

Grilled Chicken Fettuccini Alfredo

Char Grilled Strips of Chicken on a Bed of Pasta Tossed in Alfredo Sauce

\$17.50

Chicken Cavatappi

Grilled Chicken Sliced, Tossed w/ Cavatappi Pasta & a Boursin Cheese Cream

\$18.00

Prime Rib

Slow Roasted 12 oz. Cut of Prime Rib of Beef Served Au Jus

\$20.00

Chicken Amaretto

Chicken Breast Sautéed w/ Garlic, Shallots, Toasted Almonds, & Amaretto Liqueur

\$20.50

Chicken California

Chicken Topped w/ Grilled Peppers, Asparagus, Melted Provolone Cheese, & a Light Dill Sauce

\$20.50

Apple Soy Marinated London Broil

Sliced & Served Au Jus, Topped w/ Sliced Sherried Mushrooms

\$21.00

Chicken Oscar

Sautéed, Topped w/ Crab, Asparagus, & Hollandaise sauce

\$21.50

Char Grilled Swordfish

Served w/a Roasted Red Bell Pepper Cream

\$22.00

Lemon Sole

Lemon Sole Stuffed w/a Crab & Mushroom Dressing, Topped w/ Hollandaise Sauce

\$22.00

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Plated Dinner Entrees Continued

Skewered Gulf Shrimp

Jumbo Shrimp Char Grilled w/ Garlic & Olive Oil, Brushed w/ an Asian Peanut Sauce
\$22.50

Roast Pork Loin Wyoming

Stuffed w/ Spinach & Pine Nuts, Served w/a Wild Mushroom Demi glaze
\$22.50

Char Grilled Salmon

Atlantic Salmon Filet Char Grilled & topped w/ a Dill Flavored Hollandaise Sauce
\$23.00

Char Grilled Filet Mignon

Served w/ Béarnaise sauce
\$6oz. - \$23.00 8oz. - \$27.50

Roast Tenderloin

Slow Roasted Tenderloin of Beef, Sliced & Topped w/ Béarnaise Sauce
\$27.50

Alaskan King Crab Legs

Steamed, Served w/ Lemon & Drawn Butter
Market Price

Cold Water Lobster Tail

Broiled, Served w/ Lemon & Drawn Butter
Market Price

*Dinner Entrees Include Tossed Garden salad or Caesar salad,
Vegetable & Starch Choices, & Crusty Dinner Rolls w/ Butter.
A Soup May Be Served w/ an Added Cost of \$1.75/person.*

***Combination Plates Are Available (limit two entrée selections)
Please Ask For Details & Pricing***

Dessert Selections May Be Made From the Dinner Buffet Section

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All Inclusive Bar Service

-per person / per hour -

* Full Service Upgrades *

To upgrade to super call liquors, add \$2.00 per person, per liquor selection

All Inclusive Bar (Full Service/Rail Liquors)

Domestic draft beer (select one), our five house wine selections, soft drinks, and rail liquors are available for the **consecutive** hourly Time period of your choice listed below.

Any Guest over 21

3 hours	\$14.95
4 hours	\$15.95
5 hours	\$17.95
6 hours	\$20.95
Guests under 21	\$ 2.00

All Inclusive Bar (Full Service Call Liquors)

Domestic draft beer (select one), our five house wine selections, soft drinks, and call liquors are available for the **consecutive** hourly time period of your choice listed below.

Any Guest over 21

3 hours	\$16.95
4 hours	\$17.95
5 hours	\$19.95
6 hours	\$22.95
Guests under 21	\$ 2.00

All Rail Liquor

Bacardi Rum
Captain Morgan Spiced Rum
Jack Daniel's Whiskey
Jim Beam Bourbon
Parrot Bay Rum
Peach Schnapps
Burnett's Gin
Smirnoff Vodka

Call Liquor

Absolute Vodka
Jose Quervo Tequila
Dewar's Scotch
Southern Comfort
Tanqueray Gin
Maker's Mark Bourbon

Super Call Liquor

Bailey's Irish Cream
Crown Royal
Grey Goose Vodka
Kalua

All Inclusive (Beer, Wine and Soda)

Domestic draft beer (select one), our five house wine selections and soft drinks are available for the **consecutive** hourly time period of your choice listed below.

Any Guest over 21

3 hours	\$7.95
4 hours	\$8.95
5 hours	\$9.95
6 hours	\$11.95
Guests under 21	\$ 2.00

Keg Beer:

Miller Lite, Miller High Life, Miller Genuine Draft, Labatt Blue Labatt Blue Light, Bud Light, Budweiser, Bud Select 55, Michelob Amber Bock

Wine

Cabernet Sauvignon, Chardonnay, Merlot, Piesporter and White Zinfandel.

Soda

Pepsi Products

Champagne (Priced Per bottle): Cook's \$12.00 Andre's \$12.00 Sparkling Juice \$5.00

All other special requests, including champagne toast or table wine service, will be priced individually.

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