

Thank you for your interest in Black River Country Club and Banquet Center. We pride ourselves in offering the finest quality food and beverage packages at competitive prices along with a most pleasing atmosphere. Please take a moment to meet with one of our event coordinators to discuss your event details and view our facility.

We look forward to having the opportunity of serving you.

Black River Country Club and Banquet Center
3300 Country Club Drive
Port Huron, MI 48060
(810) 982-9595
banquets@blackrivergolfclub.com

We encourage you to personally experience the spectacular views of the river and golf course from each of our banquet rooms. One of our event coordinators would be happy to discuss our high quality food and beverage packages and competitive pricing with you. Our professional staff believes that attention to detail is important and is readily available to help you plan your event and attend to all your special needs. It begins when we first meet and doesn't end until your day is complete.

Ceremony space is available, both outside and in, if you wish to officiate on the premises. Our very large dance floor (24' x 42') provides excellent space for everyone to dance and enjoy their evening.

We are happy to accommodate special needs by offering vegetarian meals as well as children's meals at discounted rates. Custom menus are available by request.

Our reception packages include golf for four, cake cutting and service, complete table set-up, linen, table skirting and clean up. Should you desire a weekday or Sunday date, we are happy to offer reduced rates on select items. We can also offer special packages for bridal showers, rehearsal dinners, and bachelor/bachelorette parties when you hold your wedding reception at Black River Country Club.

Experience Black River Country Club for any size event you may be planning. From 10 to 275 guests, we will make your event a memorable one for years to come.

CHAIR COVERS & LINEN

Chair Covers: \$3.00 each installed

Chair Covers w/ Sash: \$3.50 each installed

Colored Napkin: \$.50 each

Floor length tablecloths and overlays are available by request (charges do apply)

RENTALS

Mailbox w/key \$25.00

9 Light Candelabra (1 pair) \$75.00

5 Light Candelabra (1 pair) \$50.00

Silver Candelabra decorated w/candles \$35.00

Silver Candelabra undecorated \$25.00

Lighted Arch w/choice of garland \$50.00

Lighted Topiaries \$50.00 each or \$90.00 pair

40" Pedestals \$10.00 each or \$15.00 pair

40" Pedestals with Ferns \$25.00 each or \$40.00 pair

6' Pedestals \$15.00 each or \$25.00 pair

6' Pedestals with Ferns \$30.00 each or \$50.00 pair

Curved White Balustrade \$35.00 pair

48" White Balustrade \$40.00

Pedestals w/Flower Urns \$90.00 pair

Flower Urns \$25.00 each or \$40.00 pair

Fern Urns \$20.00 each or \$35.00 pair

Octagon Mirrors \$1.50 each

34" Ivy Topiaries \$15.00 each or \$25.00 pair

ROOM CHARGES

Patio Room: \$50.00 per 3 hours (accommodates up to 25 guests)

Riggin Room: \$75.00 per 3 hours (accommodates up to 50 guests)

Formal Dining Room: \$100.00 per 3 hours (accommodates up to 100 guests)

Ball Room: \$150.00 per 3 hours (accommodates up to 175 guests)

Ball Room charge does not apply to receptions exceeding 100 persons

Ceremony Fee: \$550.00 with reception booking / \$750.00 ceremony only
(Coordinator, rehearsal, preparation area, 100 white wedding chairs, set-up and indoor alternative site included)

We are pleased to offer all contracted events the opportunity to try a sampling of select menu options prior to the event for a nominal charge. The following guidelines apply:

Buffet menu

Up to 6 people can be invited to attend the taste testing (includes Bride & Groom)

The meals are served family style.

The following items can be selected for sampling:

2 entrees, 2 starches, 2 vegetables & 2 salads per tasting (based on availability determined by chef)

Items not available for tasting: Steamship round of beef, roast prime rib, meat or vegetarian lasagna, roast turkey, boneless pork loin, dessert items, appetizer items

\$5.00 per person (Beverages & Gratuity are not included)

Entrée menu

Up to 6 people can be invited to attend the taste testing (includes Bride & Groom)

The meals are served by individual plates.

The following items can be selected for sampling:

2 entrees, 2 starches, 2 vegetables & 2 salads per tasting (based on availability determined by chef)

Items not available for tasting: Roast prime rib, surf & turf, stuffed pork loin

\$10.00 per person* (Beverages & Gratuity are not included)

*Filet Mignon, Filet & Shrimp, Filet & Salmon, and Lamb Chops are charged at \$15.00 each.

An ideal time to schedule your taste testing is Saturday early afternoon. Please allow up to two weeks to schedule your taste testing.

Taste testings will not be scheduled from January – March.

*Prices do not reflect a 20% Service Charge and Michigan Sales Tax
(Prices Are Subject to Change)*

Bar service will operate for a period of five (5) consecutive hours, ending no later than 12:00 a.m.

House Bar

\$10.00 per person

Vodka
Gin
Light Rum
Whiskey
Scotch
Peach Schnapps
Chappela

Draft Beer

Chardonnay
White Zinfandel
Cabernet Sauvignon

Champagne

Cook's: \$9.95
Great Western: \$14.95
Tosti Asti Spumante: \$16.95
Korbel: \$19.95
Mum's: \$49.95

Cash Bar

*\$175.00 set up fee is required
Some restrictions apply*

Premium Bar

\$12.00 per person

Absolute
Tanqueray
Bacardi Light
Captain Morgan
Canadian Club
Seagrams Seven Crown
Jim Beam
Jack Daniels
Southern Comfort
Dewars
Peach Schnapps
Kahlua

Draft Beer

Chardonnay
Piesporter
White Zinfandel
Cabernet Sauvignon
Merlot

Additional Bar Time

House Bar: \$2.00 p/person
Second hour: \$1.00 p/person
Premium Bar: \$3.00 p/person
Second hour: \$2.00 p/person

Wine & Beer: \$1.50 p/person
Second hour: \$1.00 p/person

Wine and Beer

\$7.00 per person

Pop & Juice

Draft Beer

Chardonnay
Piesporter
White Zinfandel
Cabernet Sauvignon
Merlot

Pop & Juice

\$4.25 per person

Additional Beverages

Fruit Punch: \$1.00 per person
Mimosa: \$3.00 per person

Black River Country Club monitors bar service in compliance with the State of Michigan and reserves the right to limit consumption for any reason. Guests under the age of 21 will not consume any alcoholic beverage.

Valid picture ID is required

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Dessert Selections

Gourmet Carrot Cake

Rich with the flavor of fresh carrots, pineapple, and walnuts - layered with cream cheese frosting.

\$5.25

Symphony Cheesecake

A layer of rich cheesecake, topped with a light chocolate ganache.

\$5.25

Vanilla Bean Cheesecake

Creamy cheesecake enhanced with Madagascar vanilla bean paste.

\$5.25

Black Tie Decadent Chocolate Cake

Rich chocolate brownie layered with creamy white chocolate filling, topped with moist chocolate cake and velvet fudge icing.

\$5.00

Raspberry Mascarpone Torte

Layers of vanilla sponge cake and creamy mascarpone cheese mousse topped with a sweet red raspberry mirror.

\$5.50

Key Lime Pie

Creamy key lime filling in a graham cracker crust

\$2.75

Apple or Cherry Pie

\$1.75

Cheesecake

A lighter version served with your choice of cherry or strawberry topping.

\$2.50

Mousse

Chocolate, strawberry or white chocolate

\$1.50

Black River Cream Puff

A light pastry shell encases vanilla bean ice cream with Saunders hot fudge.

\$3.25

Dessert Tables

Miniature Cream Puffs or Eclairs

\$9.00 per dozen

Gourmet Petit Fors

\$18.00 per dozen

Cannoli

\$12.00 per dozen

Truffle Bon Bons

\$10.00 per dozen

Chocolate Dipped Strawberries

\$2.00 per person

Chocolate Fountain

\$3.00 per person

Dessert Table by Black River

Let us design a selection of desserts

\$8.50 per person

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Hors de 'Oeuvres

Hot

6-8 Pieces per person for each hour is suggested.

The prices indicated are per dozen

| | | | |
|-----------------------|---------|----------------------------|---------|
| Crab Cake Bites | \$13.50 | Crab Stuffed Mushroom Caps | \$15.50 |
| Mini Mixed Quiche | \$12.00 | Egg Roll and Plum Sauce | \$15.00 |
| Buffalo Chicken Wings | \$13.00 | Fried Chicken Tenders | \$13.75 |
| Beef Brochettes | \$18.00 | Swedish or BBQ Meatballs | \$7.50 |
| Chicken Brochettes | \$18.00 | Coconut Shrimp | \$21.00 |
| Shrimp Brochettes | \$18.00 | | |

Bruschetta ...\$1.25 per person
Carved Sirloin of Beef ...\$3.50 per person

Mashed Potato Martini Bar

Garlic smashed red skins served in martini glasses with your choice of six sides:
Cheddar cheese · Salsa · butter · gravy · sour cream · chives · bacon bits
red peppers · mushrooms · black or green olives
\$3.00 per person

Cold

The prices indicated are per person.

Wraps

Blackened Salmon, Portabella Mushroom, and Smoked Ham ...\$2.50

Imported & Domestic Cheese & Sausage...\$2.50

Imported & Domestic Cheese & Crackers...\$2.25

Spinach Artichoke Dip & Pita Chips...\$2.00

Select Vegetables & Ranch Dip...\$1.75

Select Seafood

Oyster Rockefeller ...\$21.00 per dozen
Jumbo Shrimp Cocktail ...\$21.00 per dozen
Smoked Salmon Tray ...\$150.00 each

Butler Style Hors de 'Oeuvres: \$50.00/hour

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Beef Entrees

Filet Mignon

Broiled 8 oz center cut filet
\$28.95

Roast Prime Rib

Slow roasted 12oz prime rib
with au jus
\$24.95

New York Strip Steak

Char-grilled 12oz center sirloin
with demi glaze
\$26.95

Poultry Entrees

Chicken Cordon Bleu

Swiss cheese & imported ham
stuffed chicken breast with cream
sauce-house specialty
\$22.95

Chicken Piccata

Boneless breast of chicken
sautéed with white wine,
artichoke and mushroom
\$21.95

Chicken Marsala

Sautéed breast of chicken with
Marsala wine sauce and
mushroom
\$21.95

Combination Entrees

Surf and Turf

Broiled 6oz center cut filet with
lobster tail
Market Price

Filet and Shrimp Scampi

Broiled 6oz center cut filet with
three sautéed shrimp scampi
\$28.95

Filet and Salmon

Broiled 6oz center cut filet with
char-grilled salmon and dill sauce
\$28.95

Tenderloin and Chicken

Sliced roast tenderloin and
boneless breast of chicken with
Madeira sauce
\$25.95

Chicken Breast and Shrimp

Boneless breast of chicken char-
grilled and three skewered
shrimp
\$23.95

French Cut Lamb Chops

Marinated, broiled lamb chops
\$28.95

Stuffed Pork Loin

Baked center cut loin with house
made dressing
\$22.95

Beverage

Coffee & Hot Tea

Seafood Entrees

Grilled Salmon

Broiled 8oz Atlantic salmon
with dill sauce
\$22.95

White Fish

Baked 10oz Lake Superior
whitefish with lemon and tartar
sauce
\$20.95

Vegetarian Entrees

Stuffed Portabella

Portabella mushroom stuffed with
zucchini, tomato and cheese
\$17.95

Mushroom Ravioli

Ravioli stuffed with mushroom
with palamino sauce
\$17.95

Salad

(select one)
Tossed Garden • Caesar

Vegetable

(select one)
Green Bean Amandine,
California Blend, House Blend,
Glazed Baby Carrots

Starch

(select one)
Herb Roasted Red Skins
Baked Potato
Rice Pilaf

*Select two (2) entrees. Add fresh fruit salad or penne pasta w/marinara sauce for \$1.00 each.
Included is your choice of salad, starch and vegetable, rolls & butter.*

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DINNER BUFFET

(minimum 30 guests)

SALADS

(Select 3)

*Tossed Garden Salad • Caesar Salad • Fresh Fruit Salad • Rainbow Rotini Salad
Tomato, Cucumber & Red Onion Salad • Potato Salad • Cole Slaw*

Warmed Dinner Rolls and Butter

PASTA

Penne with Marinara Sauce

ENTREES

(Select 2)

*Roasted Marinated Chicken
Sliced Roast Sirloin
Italian Sausage with Peppers & Onions
Polish Sausage with Sauerkraut
Meat or Vegetarian Lasagna*

*Sliced Roast Turkey
Broiled White Fish
Honey Baked Ham
Boneless Roast Loin of Pork*

STARCH

(Select 1)

*Mashed Potatoes with Gravy
Potatoes Au Gratin
Herb Roasted Red Skins
Rice Pilaf
Sage Dressing*

VEGETABLES

(Select 2)

*Green Bean Amandine
Sweet Corn Niblets
Prince Edward Blend
California Blend*

DESSERT

Select One: Chocolate Cake • Chocolate Mousse • Strawberry Mousse

BEVERAGES

Coffee & Hot Tea

| | |
|----------------------------|----------------|
| <i>Saturday</i> | <i>\$23.95</i> |
| <i>Friday & Sunday</i> | <i>\$19.95</i> |
| <i>Monday – Thursday</i> | <i>\$16.95</i> |

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DELUXE DINNER BUFFET

(minimum 50 guests)

SALADS

(Select 4)

*Tossed Garden Salad • Caesar Salad • Fresh Fruit Salad • Rainbow Rotini Salad
Tomato, Cucumber & Red Onion Salad • Potato Salad • Cole Slaw*

Warmed Dinner Rolls and Butter

PASTA

Penne with Marinara Sauce

CARVED ENTREES

(Select 1)

*Steamship Round of Beef Au Jus
Prime Rib (Add \$3.00 p/p)*

ENTREES

(Select 2)

*Chicken Piccata
Roasted Marinated Chicken
Sliced Roast Sirloin
Italian Sausage with Peppers & Onion
Polish Sausage with Sauerkraut*

*Meat or Vegetarian Lasagna
Sliced Roast Turkey
Broiled White Fish
Honey Glazed Ham
Boneless Roast Loin of Pork*

STARCH

(Select 1)

*Mashed Potatoes with Gravy
Potatoes Au Gratin
Herb Roasted Red Skins
Rice Pilaf
Sage Dressing*

VEGETABLES

(Select 2)

*Green Bean Amandine
Sweet Corn Niblets
Prince Edward Blend
California Blend*

DESSERT

Select One: Chocolate Cake • Chocolate Mousse • Strawberry Mousse

BEVERAGES

Coffee & Hot Tea

| | |
|----------------------------|----------------|
| <i>Saturday</i> | <i>\$25.95</i> |
| <i>Friday & Sunday</i> | <i>\$23.95</i> |
| <i>Monday – Thursday</i> | <i>\$21.95</i> |

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