

DINNER

Dining at the DAC offers members and guests a place to connect and experience culinary excellence and personal attention to detail in a distinct variety of settings.





HORS D'OEUVRES

Chef's choice of the finest seasonal flavors. Pre-dinner hors d'oeuvres are offered for one hour prior the event. Prices are adjusted accordingly for longer receptions.

BUTLER-PASSED HORS D'OEUVRES

Assorted hot and cold hors d'oeuvres

\$17.75/Person

Assorted hot and cold hors d'oeuvres with poached shrimp

\$21.00/Person

AMUSE-BOUCHE

HUMMUS & ROASTED RED PEPPER COULIS

\$5.50/Person

Vegetarian | Served with Pita chips

SMOKED CHICKEN BREAST

\$5.50/Person

Served with quinoa salad with apples, pecans

HOUSE SMOKED SALMON CAPER DILL CHEESE MOUSSE

\$5.50/Person

Served with red onion marmalade, baguette chips

CHERRY TOMATO WITH CURRY HUMMUS, COCONUT CASHEW TABBOULEH

\$5.50/Person

Vegetarian

CAMPARI TOMATO WITH FRESH RICOTTA CHEESE

\$5.50/Person

Vegetarian | Served with roasted bell peppers, fried basil leaf, balsamic syrup

ACCOMPANIMENTS

CHEESE DISPLAY

\$8.75/Person

Assorted domestic and imported varieties, crackers, fresh fruit garnish

CRUDITÉS & DIPPING SAUCE

\$7.75/Person

Assorted fresh vegetables, dipping sauce

SEASONAL FRESH FRUIT DISPLAY

\$7.75/Person

Variety of sliced seasonal fruit, dipping sauce

Client is required to provide a place card for each person indicating entrée selection. Entrée counts are due 5 business days prior to the event. Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

SOUP

House made daily selections from the DAC saucier

SOUP DU JOUR	<i>\$5.50/Person</i>
SEASONAL INFLUENCE	<i>\$7.75/Person</i>
LOBSTER BISQUE	<i>\$8.75/Person</i>

SALADS

DAC HOUSE	<i>\$6.75/Person</i>
Mixed greens, julienne carrots, crumbled bleu cheese, Roma tomato, red onion, honey-cider dressing	

BABY SPINACH LOLLA ROSA	<i>\$7.75/Person</i>
Orange segments, dried cranberries, candied pecans, red onion, Laura Chenel's chèvre, raspberry-maple vinaigrette	

BABY SPINACH ARUGULA & ENDIVE	<i>\$7.75/Person</i>
Peeled tomato cup, gorgonzola, pancetta, sautéed croustade, balsamic vinaigrette	

TRAVERSE CITY	<i>\$7.25/Person</i>
Bibb & radicchio, dried cherries, Granny Smith apple, celery, toasted walnuts, gruyère-bacon bruschetta, raspberry vinaigrette	

DAC SIGNATURE	<i>\$7.25/Person</i>
Mixed greens, cumin spiced almonds, seedless grapes, golden raisins, red onion, French feta, poppy seed vinaigrette	

CAESAR	<i>\$7.00/Person</i>
Romaine, garlic-parmesan croutons, Parmigiana-Reggiano, red onion, Caesar dressing	

INTERMEZZO SORBET

CHOICE OF	<i>\$4.50/Person</i>
Champagne-Citrus, Grapefruit, Mango, Raspberry	

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ENTRÉE SELECTIONS

Main course selections include chef's choice of starch & vegetable, house baked rolls & butter, regular & decaffeinated coffee, and herbal hot teas.

BEEF

Iowa Premium Black Angus Beef. Cooked to medium rare with a full red center

ROAST BEEF TENDERLOIN	<i>\$48.00/Person</i>
Cabernet wine shallot jus lie, horseradish béchamel, beet relish	
FILET MIGNON	<i>\$49.50/Person</i>
Char-grilled 8 oz. tenderloin steak, mushroom jus lie	
PAN SEARED FILET & FOIE GRAS	<i>\$59.00/Person</i>
Duckling foie gras medallion, Madeira wine glaze	
CHAR GRILLED 14OZ NEW YORK STRIP	<i>\$55.00/Person</i>
Maître d'hôtel butter, DAC steak sauce	
GRILLED FLANK STEAK CHIMICHURRI	<i>\$45.25/Person</i>
Argentine herb marinated 8oz. flank steak, tomato-onion sauce	
FILET NORTHERN CALIFORNIA	<i>\$50.50/Person</i>
Boursin stuffed, sun-dried tomatoes, leek, fresh basil, roasted garlic cloves, Beaujolais wine jus lie	

POULTRY

Farm to Table

LEMON ROSEMARY ROAST CHICKEN	<i>\$39.50/Person</i>
Trussed young chicken, vegetable matignon, sherry wine poultry glaze	
MICHIGAN CHICKEN	<i>\$39.50/Person</i>
Basil-havarti stuffed breast, poultry glaze, sherry wine, mushrooms	
CHICKEN VERMONT	<i>\$39.50/Person</i>
Sautéed almond encrusted breast, maple cream sauce, dried apple chip	
CHICKEN TOSCA	<i>\$38.50/Person</i>
Sautéed parmesan-herb battered breast, mozzarella, tomato-basil sauce, parmesan crisp	

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VEAL & LAMB

Niman Farms

PANCETTA PERSILLADE ROAST VEAL LOIN *\$50.25/Person*

Herb & garlic crumb crusted loin, Italian cured bacon, veal jus lie

VEAL VALLE D'AOSTA *\$49.25/Person*

Sautéed basil scaloppini, prosciutto, fontina, sherry veal glaze

LAMB DUO *Market price*

Roast rosemary-infused Colorado lamb chop, lamb kofta, lamb jus lie, tomato-current chutney, grilled pita bread

NEW ZEALAND ROAST RACK OF LAMB PROVENÇAL *Market price*

Port wine jus lie, dried currant-onion chutney

FRESH SEAFOOD

HONEY MUSTARD GLAZED ATLANTIC SALMON *\$39.50/Person*

Sweet white wine Dijon, warm cucumber slaw

POACHED ATLANTIC SALMON *\$40.50/Person*

Basil wine cream, potato-leek mousseline, sautéed spinach, Shiitake mushrooms

PANKO CRUSTED GREAT LAKES SAUTEED WHITEFISH *\$37.50/Person*

Lemon-ginger butter sauce, chili vinaigrette

POTATO CRUSTED ATLANTIC STRIPED SEA BASS *Market price, seasonal*

Pan seared, lemon-dill beurre blanc, red onion marmalade

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ENTRÉE SELECTION

Includes chef's choice of starch & vegetable, house baked rolls & butter, regular & decaffeinated coffee, and herbal hot teas.

PASTA

HOUSE-MADE SPINACH PASTA *\$25.50/Person*

Virgin olive oil, garlic, fresh basil, tomato concasse

With dijon-basil chicken *\$35.25/Person*

With marinated shrimp *\$41.75/Person*

PORTOBELLO MUSHROOM RAVIOLI *\$28.00/Person*

Roasted squash purée, sautéed spinach, onion, garden vegetables

CHEESE TORTELLINI *\$28.00/Person*

Spinach, onion, fresh fennel, vodka tomato sauce

VEGETARIAN

VEGAN NAPOLEON *\$35.25/Person*

Cabernet-balsamic braised Portobello mushroom,
truffled Yukon Gold potato-leek mousseline,
roasted parsnip, carrot & fig compote, winter squash medley

PORTOBELLO TRIO *\$35.25/Person*

Portobello wellington, pecan pâté, chive spaghetti squash, Portobello ravioli with braised greens & onion, roasted butternut squash velouté, grilled Portobello, roast vegetable roulade, red bell pepper coulis

BAKED STUFFED BABY EGGPLANT (VEGAN) *\$35.25/Person*

Quinoa vegetable pilaf, sautéed spinach & onion, , coconut-cilantro curry, red bell pepper coulis, grilled asparagus, roasted roma tomato

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ENTRÉE SELECTION

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DUETS

ROAST CYPRUS CHICKEN BREAST & PARMA PROSCIUTTO WRAPPED SHRIMP Spinach, French feta & artichoke stuffed, lemon velouté	<i>\$46.25/Person</i>
CHICKEN VALLE D'AOSTA & PANKO CRUSTED WHITEFISH Lemon butter sauce, chili vinaigrette	<i>\$46.25/Person</i>
CHAR-GRILLED FILET MIGNON & BUTTER POACHED MAINE LOBSTER TAIL Cremini mushroom béchamel, cabernet jus	<i>Market price</i>
FILET MIGNON & ATLANTIC SALMON Pan-seared steak, broiled salmon cutlet, caramelized shallot-tarragon veal glaze	<i>\$55.00/Person</i>
PAN-SEARED FILET & PANKO CRUSTED CRAB CAKE Cabernet wine jus, sun-dried tomato & sweet gherkin rémoulade	<i>\$56.00/Person</i>
PAN-SEARED FILET & PORCINI CRUSTED DIVER SCALLOP Cabernet jus, mushroom cream	<i>\$56.00/Person</i>

GLUTEN FREE

Free of wheat, barley, rye, soy and malt vinegar.

PAN-SEARED BLACK FILET MIGNON Tomato confit, gruyère, truffle oil	<i>\$49.50/Person</i>
CALYPSO GRILLED BREAST OF CHICKEN Honey-citrus butter, tropical fruit salsa	<i>\$38.50/Person</i>

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DINNER BUFFET

\$46.25/Person

*Buffet service is for 1.5 hours, requires a minimum of 25 guests and \$100 chef carving fee.
Service includes house baked rolls & butter, regular & decaffeinated coffee, and herbal hot teas.*

DAC HOUSE SALAD

Mixed greens, julienne carrots, crumbled bleu cheese, Roma tomato, red onion, balsamic vinaigrette, honey-cider, ranch and bleu cheese dressings

DINNER BUFFET | *COMPLETE WITH ONE FISH & ONE POULTRY ENTRÉE

FARFALLE PASTA SALAD

Slivered vegetables, broccoli, sweet basil vinaigrette

FRESH FRUIT

COTTAGE CHEESE

GREEK POTATO SALAD

PENNE PASTA WITH ALFREDO & MARINARA SAUCE

SIDES | CHOOSE ONE

Hummus, Tabbouleh & Pita Chips

Hummus Tasting

Butternut squash hummus, coconut basmati rice tabbouleh, pickled tomato

ROAST BARON OF BEEF

Carved or Pre-sliced

Mushroom jus lie, horseradish cream

FISH ENTRÉE | CHOOSE ONE

Panko Crusted Whitefish

Lemon caper sauce, tomato-fennel, olive relish

Honey - Dijon Glazed Atlantic Salmon

Cucumber-tomato slaw, lemon couscous

Honey Almond Panko Crusted Rushing Waters Trout

Citrus beurre blanc, orange, pickled red pearl onion & arugula salad

POULTRY ENTRÉE | CHOOSE ONE

Pan Seared Breast of Lemon Rosemary Chicken

Poultry glaze, turmeric tomato crema, three grain asiago pilaf

Chicken Marsala

Sautéed breast of chicken, marsala wine, mushrooms

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DINNER BUFFET CONTINUED

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STARCH | CHOOSE ONE

Baked Gratin Potatoes

Roasted Redskin Potatoes

Herb butter

Additional \$1.50/Person

Roast Yukon Gold Potatoes

Parmesan cheese, olive oil, crushed red pepper

VEGETABLE | CHOOSE ONE

Seasonal Vegetable Medley

Green Bean Almondine

Green Beans, Carrots & Cauliflower

Additional \$1.50/Person

DESSERT

DAC Traditional Rice Pudding

House-Made Cookies & Brownies

BUFFET ENHANCEMENTS

BABY SPINACH & ARUGULA SALAD

\$2.25/Person

Compressed watermelon, golden raisins, toasted walnuts, feta,
white balsamic vinaigrette

GRILLED VEGETABLE PLATTER

\$6.50/Person

Asparagus, zucchini, summer squash, red bell pepper, baby eggplant,
crispy tempura, haricots verts, baby carrots, citrus vinaigrette

ROASTED BEET

\$5.25/Person

Mâche & frisée, roasted beet, orange segments, toasted pine nuts,
boursin mousse, citrus vinaigrette

GLUTEN-FREE VEGETABLE LASAGNA

\$7.50/Person

Goat cheese, tomato-basil coulis, frisée, basil

DAUPHINOISE

\$1.60/Person

Bernaise, cabernet mushroom jus lie

ASPARAGUS & BABY CARROTS

\$1.60/Person

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BUFFET ENHANCEMENTS

\$100 attendant fee per station

ATLANTIC SALMON EN CROÛTE CARVING STATION Spinach-scallop mousseline, herb crepes, creole mustard fumet	<i>\$8.50/Person</i>
DUROC ROAST PORK LOIN CARVING STATION Rosemary, garlic, lemon, red wine pork jus, cremini mushrooms, tomato chutney	<i>\$5.35/Person</i>
PAN-FRIED CRAB CAKES Chardonnay cream, caper rémoulade, borage cress	<i>\$10.75/Person</i>
PAN ROASTED BREAST OF CHICKEN Wild mushroom mélange, basil cream, potato mousseline, haricots verts	<i>\$3.25/Person</i>
ROAST ANGUS BEEF TENDERLOIN CARVING STATION Bernaise, cabernet mushroom jus lie	<i>\$9.75/Person</i>

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DELUXE DESSERTS

KEY LIME TART Chantilly cream, raspberries, toasted coconut, white chocolate, raspberry coulis	<i>\$7.75/Person</i>
MICHIGAN APPLE PUFF Cinnamon ice cream, cream puff shell, Granny Smith apple-raisin compote, caramel butter sauce, toasted walnuts	<i>\$6.75/Person</i>
FAMOUS RICE PUDDING A DAC tradition. Cream pudding, raisins, hint of citrus & cinnamon	<i>\$6.75/Person</i>
STRAWBERRY KIWI Lemon pastry cream, tart strawberries and kiwi, Chantilly cream, white chocolate ganache, strawberry coulis	<i>\$7.50/Person</i>
HAZELNUT PRALINE CHOCOLATE MOUSSE PYRAMID Chocolate velvet, vanilla cookie crust, gold leaf, white chocolate cigarette russe, raspberry & passion fruit coulis	<i>\$7.75/Person</i>
DESSERT TRIO Dark chocolate pot de crème, chantilly cream, Petite strawberry shortcake, strawberry coulis, Lemon meringue tart, raspberries	<i>\$9.00/Person</i>
CRÈME BRÛLÉE Vanilla cream custard, caramel crack, berries, chocolate ruisse	<i>\$6.75/Person</i>
MILK CHOCOLATE AMARETTO POT DE CRÈME Chantilly cream, raspberries, chocolate dentelle, orange biscotti	<i>\$7.50/Person</i>
CARROT CAKE Walnuts, cinnamon, cream cheese frosting, marzipan carrots	<i>\$7.50/Person</i>
MOCHA CARAMEL DOME Caramel-coffee mousse, brownie, vanilla cookie crust, caramel sauce, crème anglaise, raspberries, dark chocolate ganache	<i>\$8.50/Person</i>

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DESSERT STATIONS

SWEETS TABLE

Assorted miniature French pastries, cookies, brownies, fresh fruit platter, house blend coffee, hot tea

\$16.50/Person, minimum 30

DELUXE SWEET TABLE

Assorted miniature French pastries, cookies, brownies, fresh fruit platter, assorted tortes, cakes, flan, house blend coffee, hot tea

\$20.25/Person, minimum 30

SUNDAE BAR

House-made chocolate & vanilla ice cream, Chantilly cream, Maraschino cherries, sprinkles, m&m's, Oreo, Strawberry, hot fudge & caramel

\$11.75/Person, minimum 30

\$100 attendant fee

CHERRIES JUBILEE

Dark cherries, sugar, kirsch flambé, house-made vanilla ice cream

\$14.50/Person, minimum 30

\$100 attendant fee

BANANAS FOSTER

Sautéed bananas, rum, brown sugar, banana liqueur, house-made vanilla ice cream

\$14.50/Person, minimum 30

\$100 attendant fee

DESSERT CRÊPES

Chocolate ganache, citrus sauces, fresh berries, Nutella, chocolate nibs

\$14.50/Person, minimum 30

\$100 attendant fee

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AFTERGLOWS

BREAKFAST SANDWICHES

Sausage, egg, cheese, house-made honey white rolls

\$5.35/Person, 1/Person

HARMONIE PARK SLIDERS

American cheese, caramelized onion, traditional condiments

\$6.50/Person, 1/Person

CONY STATION

Detroit chili, New York style mustard, onions, Philadelphia style sauerkraut, traditional condiments

\$6.50/Person, 1.5/Person

WARM COOKIE ICE CREAM SANDWICHES

Freshly baked chocolate chunk & peanut butter cookies, house-made vanilla bean & chocolate ice cream

\$9.00/Person

\$100 attendant fee

HOUSE-MADE DEEP DISH PIZZA

Choice of cheese, pepperoni, vegetarian, meat lovers and supreme

\$38/Pizza, 16 slices

IRISH LAST CALL

Assorted petite roast meat & cheese sandwiches

Irish soda bread with country butter, fruit preserves, orange marmalade

\$32/Dozen

\$3.25/Person

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BAR SELECTIONS

Charged upon consumption

PREMIUM BRANDS	\$7.75/Glass	HOUSE CHAMPAGNE	\$28.00/Bottle
ULTRA PREMIUM BRANDS	\$10.00/Glass	FRUIT JUICE	\$2.50/Each
DOMESTIC BEER	\$4.25/Glass	MINERAL WATER	\$2.50/Each
IMPORTED BEER	\$5.00/Each	CORDIALS & COGNACS	Varies
HOUSE WINE	\$28.00/Bottle	HUMMERS	\$50/Pitcher

PREMIUM COCKTAILS & WINE

TITO'S HANDMADE VODKA & STOLICHNAYA VODKA
BACARDI LIGHT & CAPTAIN MORGAN RUM
DEWAR'S & J&B SCOTCH
CANADIAN CLUB & SEAGRAM'S V.O. WHISKEY
BEEFEATER & TANQUERAY GIN
JACK DANIEL'S TENNESSEE WHISKEY
HENNESSEY V.S. COGNAC
JOSE CUERVO TEQUILA
RESERVE SAINT MARC'S CHARDONNAY, SAUVIGNON, CABERNET SAUVIGNON & MERLOT
VEUVE DU VERNAY BRUT, FRANCE

ULTRA PREMIUM COCKTAILS & WINE

GREY GOOSE & BELVEDERE & KETEL ONE VODKA
CRUZAN SINGLE BARREL RUM
TANQUERAY 10 & BOMBAY SAPPHIRE
GLEN LIVET & JOHNNIE WALKER BLACK SCOTCH
CROWN ROYAL RESERVE WHISKEY
MAKER'S MARK BOURBON & GENTLEMEN JACK TENNESSEE WHISKEY
REMY MARTIN VSOP COGNAC
JOSE CUERVO ESPECIAL TEQUILA
PENFOLD CHARDONNAY, MERLOT & CABERNET-SHIRAZ
VEUVE DU VERNAY BRUT, FRANCE

\$100 bartender fee applies to each bar. The charge is waived if bar sales exceed \$350. A \$100 three-hour cashier charge applies to each non-hosted bar. The charge will not be waived. Additional service is \$15/Hour. Bars cannot exceed 5.5 hours but can be closed during dinner with added wine service to increase length. DAC can refuse serving any guest at any point during the event.

BAR PACKAGES

PREMIUM BRANDS

4.5 hour bar	\$36.00/Person
5.5 hour bar	\$41.75/Person

ULTRA PREMIUM BRANDS

4.5 hour bar	\$44.00/Person
5.5 hour bar	\$52.00/Person

PREMIUM COCKTAILS & WINE

TITO'S HANDMADE VODKA & STOLICHNAYA VODKA
BACARDI LIGHT & CAPTAIN MORGAN RUM
DEWAR'S & J&B SCOTCH
CANADIAN CLUB & SEAGRAM'S V.O. WHISKEY
BEEFEATER & TANQUERAY GIN
JACK DANIEL'S TENNESSEE WHISKEY
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BANQUET WINE LIST

EXTRA AND DRY CHAMPAGNE & SPARKLING

Moet and Chandon Imperial, Epernay	\$95
Domaine Chandon Blanc De Noirs, Napa	\$42
Domaine Carneros Brut, Carneros	\$56
Veuve Cliquot Yellow Label, Reims	\$98
Moet and Chandon Dom Perignon, Epernay	\$280

LIGHT & CRISP WHITE

Max Ferd, Richter Mulheimer Sonnenlay Riesling, Mosel	\$38
Santa Margherita Pinot Grigio, Italy	\$49
Ferrari-Carano Fume Blanc, Sonoma	\$42
Conundrum, California	\$51

MEDIUM BODIED WHITE

Domaine Moutard Diligen Chablis, Macon	\$42
Talbott Kali Hart Chardonnay, Monterey, 2013	\$46
Jermann Pinot Grigio, Friuli-Venezia Giulia	\$54
Sequoia Grove Chardonnay, Carneros	\$46
Cloudy Bay Sauvignon Blanc, Marlborough	\$67

FULL BODIED WHITE

Cakebread Sauvignon Blanc, Napa	\$58
Louis Latour Montagny 1er Cru la Grande Roche 2015	\$46
Keenan Winery Chardonnay, Spring Mountain District	\$65
Celani Family Vineyards Chardonnay, Napa	\$72
Chalk Hill Chardonnay, Chalk Hill	\$39

HOUSE WHITE WINES

Reserve Saint Marc Chardonnay	\$28
Penfold's Rawson's Retreat Chardonnay	\$28
La Petite Vigne Chardonnay	\$28
Benvolio Pinot Grigio	\$28
Reserve Saint Marc Sauvignon Blanc	\$28
Veuve du Vernay Brut, France	\$28

BANQUET WINE LIST CONTINUED

LIGHT RED

Antonin Rodet Pinot Noir, Bourgogne	\$40
Lemelson Vineyards Thea's Selection Pinot Noir, Willamette Valley	\$65

MEDIUM BODIED RED

Ridge Three Valleys Zinfandel Blend, Sonoma 2012	\$63
Marquees De Riscal Reserva, Rioja	\$40
Rutherford Hill Merlot, Napa	\$50
Hall Cabernet Sauvignon, Napa 2012	\$75

FULL BODIED RED

Terrazas Reserva Malbec, Mendoza 2013	\$46
Carr Cabernet Sauvignon, Napa	\$60
Luca Malbec, Medonza	\$60
Querciabella Chianti Classico, Toscana	\$68
Duckhorn Merlot, Napa	\$94
Keenan Winery Cabernet, Spring Mountain District	\$89
Frank Family Cabernet Sauvignon, Napa	\$92
Silverado Vineyards Cabernet Sauvignon, Napa	\$88
Cedar Knoll Vineyard Co, Cabernet Sauvignon, Napa	\$78
Shafer Vineyards Merlot, Napa	\$98
Stags Leap Artemis Cabernet Sauvignon, Napa	\$120

HOUSE RED WINES

Reserve Saint Marc Cabernet	\$28
Penfold's Rawson's Retreat Cabernet-Shiraz	\$28
La Petite Vigne Cabernet	\$28
Reserve Saint Marc Merlot	\$28
Penfold's Rawson's Retreat Merlot	\$28
La Petite Vigne Merlot	\$28
Red Diamond Pinot Noire	\$28
Red Diamond Malbec	\$28
Placido Chianti	\$28

GENERAL INFORMATION

- Your final attendance (guaranteed count) is due five business days before the event. You will be charged for either the guaranteed or actual number of guests served – whichever is higher. If you do not offer a guaranteed count, the estimated attendance from the contract will be applied.
- If you offer guests a choice between two and three separate entrées:
 - A \$3/Person fee will be assessed (additional \$1/each additional selection).
 - You are required to provide a place card for each guest indicating selected entrée.
 - Final guaranteed number of each entrée is required five business days before the event.
- In addition to planning your event, your catering rep will assist with floral arrangements, ice sculptures, entertainment, linens, photography and more.
- Outside food and beverage is not permitted.
- Rental fee applies to each banquet room reservation. Fee varies with room type and event length.
- Each banquet room reservation requires a minimum food and beverage fee.
- Menu prices are subject to change but will be confirmed four months prior your event. Menu prices are subject to 22 percent service fee and 6 percent tax.
- Alcohol must be supplied by the DAC in strict accordance with state regulations and the MLCC. Staff will restrict alcohol if excessive consumption.
- Both a non-refundable deposit and signed contract are required to secure your event date.
- Event cancellation fees:
 - 24 hours in advance subject to 100 percent fee
 - 2-3 business days in advance subject to 90 percent fee
 - 4-30 days in advance subject to 75 percent fee
 - 31-90 days in advance subject to 50 percent fee
 - 91 days or more in advance subject to 30 percent fee
- Parking is \$12/Car valet or \$10/Car self park and subject to change. You may cover guest parking in advance.
- Guests must follow the DAC dress code: No denim of any style or color. Professional business attire includes business suits, sports coats and ties for men or skirt and pant suits and dresses for women. Children ages 14 or older must follow dress code.
- Liability for property damage will be charged to member sponsoring the event. Outside groups are subject to DAC policies and procedures. DAC is not responsible for any property left on site. Cellular phones may be used only in the first floor elevator lobby, study area on 1M, all third floor hallways, Abbey lobby, overnight rooms and member suites.

