



WEDDINGS

Event planning at the DAC offers start-to-finish service with a personal and professional touch, bringing your vision to life.



SOPHISTICATED

\$112/Person

\$109/Person DAC Member Pricing

Includes 4.5-hour premium bar service; white, floor-length table linens and napkins; votive candles; catering and first impression services (doormen, concierge, coat room & more). Use of Main Dining Room and Reading Room, or equivalent space; discount rate bridal suite and overnight rooms, occupancy minimum applies; dance floor; guestbook podium. Minimum 150 guests required.

BUTLER-PASSED HORS D'OEUVRES

Assorted hot and cold hors d'oeuvres

SALAD | CHOOSE ONE

DAC House

Mixed greens, julienne carrots, crumbled bleu cheese, Roma tomato, red onion, honey-cider dressing

Caesar

Romaine, garlic-parmesan croutons, Parmigiana-Reggiano, red onion, Caesar dressing

ENTRÉE | CHOOSE ONE, SERVED WITH STARCH & VEGETABLE

Lemon Rosemary Roast Chicken

Trussed young chicken, vegetable matignon, sherry wine poultry glaze

Chicken Tosca

Sautéed Parmesan-herb-battered breast, mozzarella, tomato-basil sauce, Parmesan crisp

Chicken Vermont

Sautéed almond encrusted breast, maple cream sauce, dried apple chip

Michigan Chicken

Basil-Havarti-stuffed breast, poultry glaze, sherry wine, mushrooms

HOUSE-MADE CUSTOM WEDDING CAKE

Buttercream frosting crafted by the executive pastry chef

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

MEMORABLE

\$115/Person

\$110/Person DAC Member Pricing

Includes 4.5-hour premium bar service; white, floor-length table linens and napkins; votive candles; catering and first impression services (doormen, concierge, coat room & more). Use of Main Dining Room and Reading Room, or equivalent space; discount rate bridal suite and overnight rooms, occupancy minimum applies; dance floor; guestbook podium. Minimum 150 guests required.

BUTLER-PASSED HORS D'OEUVRES

Assorted hot and cold hors d'oeuvres

PLATED SALAD

DAC House

Mixed greens, julienne carrots, crumbled bleu cheese, Roma tomato, red onion, honey-cider dressing

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

Farfalle Pasta Salad

Slivered vegetables, broccoli, sweet basil vinaigrette

Hummus, Tabbouleh & Pita Chips

Greek Potato Salad

Fresh Fruit & Cottage Cheese

Roast Baron of Beef

Mushroom jus lie, horseradish cream

Pennette Pasta with Alfredo & Marinara sauce

Roasted Redskin Potatoes

Seasonal Vegetable Medley

FISH ENTRÉE | CHOOSE ONE

Panko Crusted Whitefish

Lemon caper sauce, tomato fennel, and olive relish

Honey - Dijon Glazed Atlantic Salmon

Cucumber-tomato slaw, lemon couscous

POULTRY ENTRÉE | CHOOSE ONE

Pan Seared Breast of Lemon Rosemary Chicken

Poultry galze, turmeric tomato crema, three grain asiago pilaf

Chicken Marsala

Sautéed breast of chicken, marsala wine, mushrooms

HOUSE-MADE CUSTOM WEDDING CAKE

Buttercream frosting crafted by the executive pastry chef

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

ELEGANT

\$130/Person
\$125/Person DAC Member Pricing

Includes 5.5-hour premium bar service; white, floor-length table linens and napkins; votive candles; catering and first impression services (doormen, concierge, coat room & more). Use of Main Dining Room and Reading Room, or equivalent space; discount rate bridal suite and overnight rooms, occupancy minimum applies; dance floor; guestbook podium. Minimum 150 guests required.

BUTLER-PASSED HORS D'OEUVRES

Assorted hot and cold hors d'oeuvres passed for one hour

SALAD | CHOOSE ONE

DAC House

Mixed greens, spinach, carrot julienne, crumbled bleu cheese, Roma tomato, red onion, honey-cider dressing

Caesar

Crisp romaine, garlic Parmesan croutons, Parmigiano-Reggiano cheese, red onion, Caesar dressing

ENTRÉE | CHOOSE ONE, SERVED WITH STARCH & VEGETABLE

Roast Beef Tenderloin

Cabernet wine shallot jus lie, horseradish béchamel sauce, beet relish

Filet Mignon

Char-grilled 8 oz. tenderloin steak, mushroom jus lie

HOUSE-MADE CUSTOM WEDDING CAKE

Fondant icing crafted by the executive pastry chef

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.



Photo by Kristen Taylor & Co

UNFORGETTABLE

\$145/Person

\$140/Person DAC Member Pricing

Includes 5.5-hour premium bar service; white, floor-length table linens and napkins; votive candles; catering and first impression services (doormen, concierge, coat room & more). Use of Main Dining Room and Reading Room, or equivalent space; discount rate bridal suite and overnight rooms, occupancy minimum applies; dance floor; guestbook podium. Minimum 150 guests required.

BUTLER-PASSED HORS D'OEUVRES & SHRIMP

Chilled shrimp, assorted hot and cold hors d'oeuvres passed for one hour

CHAMPAGNE TOAST

DAC SIGNATURE

Mixed greens, cumin-spiced almonds, seedless grapes, golden raisins, red onion, French feta, poppy seed vinaigrette

INTERMEZZO SORBET

ENTRÉE | CHOOSE ONE, SERVED WITH STARCH & VEGETABLE

Filet Mignon & Diver Scallop

Pan-seared filet mignon, cabernet wine jus, porcini-crusted diver scallop, wild mushroom cream

Filet Mignon & Atlantic Salmon

Pan-seared filet mignon, broiled salmon cutlet, caramelized shallot, tarragon veal glaze

Filet Mignon & Panko-Crusted Crab Cake

Pan-seared filet mignon, cabernet wine jus, sun-dried tomato, sweet gherkin rémoulade

HOUSE-MADE CUSTOM WEDDING CAKE

Fondant icing crafted by the executive pastry chef

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

ENCHANTED STROLLING RECEPTION

\$142/Person

\$138/Person DAC Member Pricing

Package is designed to last for two hours. Chef will choose the highest-quality, seasonal hot and cold hors d'oeuvres. Includes 5.5-hour premium bar service; white, floor-length table linens and napkins; votive candles; catering and first impression services (doormen, concierge, coat room & more). Use of Main Dining Room and Reading Room, or equivalent space; discount rate bridal suite and overnight rooms, occupancy minimum applies; dance floor; guestbook podium. Minimum 150 guests required.

COCKTAIL PARTY DISPLAY

Assorted hot and cold hors d'oeuvres, vegetable crudités & dipping sauce, imported and domestic cheese selection, crackers, fresh fruit garnish

CAESAR SALAD STATION

Crisp romaine, grated parmesan, garlic croutons, Roma tomato, red onion, Caesar dressing, marinated chicken satay

COOKING STATION

Pan-seared jumbo scallops, champagne wine fumet, garlic mashed red skin potato

MACARONI & CHEESE

Garnished with roast Andouille sausage, crispy fried red river onion, Applewood smoked bacon, garlic panko fried rock shrimp

ROAST ANGUS BEEF TENDERLOIN CARVING STATION

Bernaise, cabernet mushroom jus lie

COFFEE & TEA STATION

House-brewed regular and decaffeinated coffee, assorted hot tea selection

HOUSE-MADE CUSTOM WEDDING CAKE

Fondant icing crafted by the executive pastry chef

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

CHERISHED

\$170/Person
\$165/Person DAC Member Pricing

Includes 5.5-hour ultra premium bar service; white, floor-length table linens and napkins; votive candles; catering and first impression services (doormen, concierge, coat room & more). Use of Main Dining Room and Reading Room, or equivalent space; discount rate bridal suite and overnight rooms, occupancy minimum applies; dance floor; guestbook podium. Minimum 150 guests required.

BUTLER-PASSED HORS D'OEUVRES & SHRIMP

Chilled shrimp, assorted hot and cold hors d'oeuvres passed for one hour

CHAMPAGNE TOAST

AMUSE BOUCHE

A delightful bite before the meal

LOBSTER BISQUE

DAC SIGNATURE

Mixed greens, cumin-spiced almonds, seedless grapes, golden raisins, red onion, French feta, poppy seed vinaigrette

INTERMEZZO SORBET

ENTRÉE | SERVED WITH STARCH & VEGETABLE

Filet Mignon & Butter Poached Maine Lobster Tail
Cremini mushroom béchamel, cabernet jus

HOUSE-MADE CUSTOM WEDDING CAKE

Fondant icing crafted by the executive pastry chef

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.



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

BUTLER-PASSED HORS D'OEUVRES & SHRIMP

Assorted hot and cold hors d'oeuvres with poached shrimp

\$21.00/Person

AMUSE-BOUCHE

HUMMUS & ROASTED RED PEPPER COULIS

Vegetarian | Served with Pita chips

\$5.50/Person

SMOKED CHICKEN BREAST

Served with Quinoa salad with apples, pecans

\$5.50/Person

HOUSE SMOKED SALMON CAPER DILL CHEESE MOUSSE

Served with red onion marmalade, baguette chips

\$5.50/Person

CHERRY TOMATO WITH CURRY HUMMUS, COCONUT CASHEW TABBOULEH

Vegetarian

\$5.50/Person

CHERRY TOMATO WITH FRESH RICOTTA CHEESE

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

\$5.50/Person

ACCOMPANIMENTS

CHEESE DISPLAY

Assorted domestic and imported varieties, crackers, fresh fruit garnish

\$8.75/Person

CRUDITÉS & DIPPING SAUCE

Assorted fresh vegetables, dipping sauce

\$7.75/Person

SEASONAL FRESH FRUIT DISPLAY

Variety of sliced seasonal fruit, dipping sauce

\$7.75/Person

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

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

SALADS

DAC HOUSE Mixed greens, julienne carrots, crumbled bleu cheese, Roma tomato, red onion, honey-cider dressing	<i>\$6.75/Person</i>
BABY SPINACH LOLLA ROSA Orange segments, dried cranberries, candied pecans, red onion, Laura Chenel's chèvre, raspberry-maple vinaigrette	<i>\$7.75/Person</i>
BABY SPINACH ARUGULA & ENDIVE Peeled tomato cup, gorgonzola, pancetta, sautéed croustade, balsamic vinaigrette	<i>\$7.75/Person</i>
TRAVERSE CITY Bibb & radicchio, dried cherries, Granny Smith apple, celery, toasted walnuts, gruyère-bacon bruschetta, raspberry vinaigrette	<i>\$7.25/Person</i>
DAC SIGNATURE Mixed greens, cumin-spiced almonds, seedless grapes, golden raisins, red onion, French feta, poppy seed vinaigrette	<i>\$7.25/Person</i>
CAESAR Romaine, garlic-parmesan croutons, Parmigiana-Reggiano, red onion, Caesar dressing	<i>\$7.00/Person</i>

INTERMEZZO SORBET

CHOICE OF Champagne-Citrus, Grapefruit, Mango, Raspberry	<i>\$4.50/Person</i>
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Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

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, unless otherwise requested

ROAST BEEF TENDERLOIN *\$48.00/Person*

Cabernet wine shallot jus lie, horseradish béchamel, beet relish

FILET MIGNON *\$49.50/Person*

Char-grilled 8 oz. tenderloin steak, mushroom jus lie

PAN SEARED FILET & FOIE GRAS *\$59.00/Person*

Duckling foie gras medallion, Madeira wine glaze

CHAR GRILLED 14OZ NEW YORK STRIP *\$55.00/Person*

Maître d'hôtel butter, DAC steak sauce

FILET NORTHERN CALIFORNIA *\$50.50/Person*

Boursin stuffed, sun-dried tomatoes, leek, fresh basil, roasted garlic cloves, Beaujolais wine jus lie

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 SAUTÉED WHITEFISH *\$37.50/Person*

Lemon-ginger butter sauce, chili vinaigrette

PAN-SEARED HAWAIIAN AHI TUNA *\$48.00/Person*

Mint, basil, ginger, habanero chili mojo, grilled pineapple relish

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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.

VEAL & LAMB

Niman Farms

NEW ZEALAND ROAST RACK OF LAMB PROVENÇAL Port wine jus lie, dried currant-onion chutney	<i>Market price</i>
PANCETTA PERSILLADE ROAST VEAL LOIN Herb & garlic crumb crusted loin, Italian cured bacon, veal jus lie	<i>\$50.25/Person</i>
VEAL VALLE D'AOSTA Sautéed basil scaloppini, prosciutto, fontina, sherry veal glaze	<i>\$49.25/Person</i>
SAUTÉED VEAL LOIN MEDALLIONS & WILD MUSHROOM CHÈVRE Mushroom medley, sherry wine, veal glaze, goat cheese	<i>\$49.50/Person</i>

POULTRY

Farm to Table

LEMON ROSEMARY ROAST CHICKEN Half of trussed young chicken, vegetable matignon, sherry wine poultry glaze	<i>\$39.50/Person</i>
MICHIGAN CHICKEN Basil-havarti stuffed breast, poultry glaze, sherry wine, mushrooms	<i>\$39.50/Person</i>
CHICKEN VERMONT Sautéed almond encrusted breast, maple cream sauce, dried apple chip	<i>\$39.50/Person</i>
CHICKEN TOSCA Sautéed parmesan-herb battered breast, mozzarella, tomato-basil sauce, parmesan crisp	<i>\$36/Person</i>
ROASTED CHICKEN CYPRUS Spinach, French feta & artichoke stuffed, lemon velouté	<i>\$38.50/Person</i>
CHICKEN VALLE D'AOSTA Italian prosciutto stuffed cutlet, fresh basil, fontina, lemon butter	<i>\$39.50/Person</i>

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

ENTRÉE SELECTION

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

DUETS

SAUTÉED CHICKEN & SHRIMP SCAMPI *\$46.00/Person*

White wine, garlic, chardonnay wine poultry glaze, tarragon froth

PAN-SEARED FILET & PORCINI CRUSTED DIVER SCALLOP *\$56.00/Person*

Cabernet jus, mushroom cream

PAN-SEARED FILET & PANKO CRUSTED CRAB CAKE *\$56.00/Person*

Cabernet wine jus, sun-dried tomato & sweet gherkin rémoulade

CHICKEN VALLE D'AOSTA & PANKO CRUSTED WHITEFISH *\$46.25/Person*

Lemon butter sauce, chili vinaigrette

CHAR-GRILLED FILET & BUTTER POACHED MAINE LOBSTER TAIL *Market price*

Cremini mushroom béchamel, cabernet jus

FILET MIGNON & ATLANTIC SALMON *\$55.00/Person*

Pan-seared steak, broiled salmon cutlet, caramelized shallot-tarragon veal glaze

GRILLED FILET & PESTO JUMBO SHRIMP *\$54.00/Person*

Cabernet wine jus lie

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

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

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

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



WEDDING CAKES

RASPBERRY BLANC TORTE

Three layer yellow chiffon, two layer white chocolate & raspberry mousse, white chocolate buttercream

BITTERSWEET RASPBERRY TORTE

Three layer chocolate chiffon, two layer chocolate mousse, fresh raspberries, vanilla buttercream

LEMON-RASPBERRY TORTE

Four layer lemon yellow chiffon, raspberry preserves, lemon curd, vanilla buttercream

BAILEYS WHITE CHOCOLATE TORTE

Three layer yellow chiffon, Baileys, simple syrup, two layer Baileys & white chocolate Bavarian, buttercream

WHITE CHOCOLATE STRAWBERRY TORTE

Three layer yellow chiffon, white chocolate mousse, strawberry Bavarian, vanilla buttercream

STRAWBERRY POPPY SEED TORTE

Three layers of lemon poppy seed chiffon, two layers of pastry cream, sliced strawberries, Chantilly cream

EUROPEAN CHOCOLATE MOUSSE TORTE

Three layer Kahlúa chocolate chiffon, two layer Brandy chocolate mousse, buttercream

AUTUMN LEAF TORTE

Three layer yellow chiffon, Meyers Rum, chocolate mousse, fresh raspberries, buttercream

PRIMAVERA TORTE

Two layer yellow chiffon, one layer pastry cream, assorted fresh fruit, buttercream

BITTERSWEET CHERRY TORTE

Three layer chocolate chiffon, two layer chocolate mousse, Kirsch, griottine cherries, buttercream

MOCHA HAZELNUT TORTE

Three layer chocolate chiffon, two layer hazelnut meringue, two layer mocha buttercream, mocha buttercream

STRAWBERRY FOREST CAKE

Three layer chocolate chiffon, two layer chocolate mousse, sliced strawberries, rum, chocolate buttercream

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

MIDNIGHT SNACKS

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

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

BAR SELECTIONS

Charged upon consumption

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

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
CRISTALINO BRUT, CAVA

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
JP CHENET

\$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

HENNESSEY V.S. COGNAC

JOSE CUERVO TEQUILA

RESERVE SAINT MARC'S CHARDONNAY, SAUVIGNON, CABERNET SAUVIGNON & MERLOT

CRISTALINO BRUT, CAVA

ULTRA PREMIUM COCKTAILS & WINE

GREY GOOSE & BELVEDERE & KETEL ONE VODKA

CRUZAN SINGLE BARREL RUM

TANQUERAY IO & 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

JP CHENET

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

BANQUET WINE LIST

EXTRA AND DRY CHAMPAGNE & SPARKLING

Moët and Chandon Imperial, Epernay	\$95
Domaine Chandon Blanc De Noirs, Napa	\$42
Domaine Carneros Brut, Carneros	\$56
Veuve Cliquot Yellow Label, Reims	\$98
Moët 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
Cristalino Champagne	\$28
JP Chenet Champagne	\$30

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

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

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

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 representative can 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.