2036 ROCHESTER ROAD, ROYAL OAK, MI 48073 248-548-7500







# BREAKFAST/BRUNCH

## The Skins Breakfast | \$3.95

100% Colombian Coffee and Orange Juice

## Red Run Continental | \$8

Assorted Breakfast Pastries, Bagels, Butter, Preserves, Cream Cheese, Orange Juice, Apple Juice, Regular and Decaf Coffee

#### Traditional Breakfast Buffet | \$19.95

Assorted Breakfast Pastries, Butter, Preserves, Cream Cheese, Scrambled Eggs, Sausage, Bacon, Hash Browns, Potatoes, Orange Juice, Apple Juice, Assorted Herbal Teas, Regular and Decaf Coffee

Mimosa or Bloody Mary Beverage Service \$10 (per person)

## BRUNCH

## Red Run Traditional | \$30

Choice of Eggs: Scrambled, Eggs Benedict, Quiche or Scrambled with Peppers, Onions, and Cheese; Choice of Bacon or Sausage; Choice of French Toast or Pancakes with Warm Maple Syrup; Sliced Fresh Fruit, Breakfast Pastries, Mixed Green Salad, Chef's Choice of Two Gourmet Salads, Chef's Selection of Fish Entrée, Chicken Entrée and Pasta Entrée, Chef's Selection of Potato and Seasonal Vegetables

## Buffet Additions (per person)

Omelet Station \$7 | Sliced Seasonal Fruit \$5 Granola & Yogurt \$3 | French Toast \$3 Pancakes \$3 | Hard Boiled Eggs \$1

Chef Fee: \$100



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# LUNCHEON SALADS

## Seasonal Spinach with Berries Salad | \$17

Baby Spinach topped with Berries, Walnuts, Red Onion and Feta Cheese, served with Raspberry Vinaigrette Dressing

### Debi Salad | \$20

Romaine topped with fresh Raspberries, Sugared Walnuts, Red Onions, and Crumbled Bleu Cheese, served with Raspberry Vinaigrette Dressing

### Red Run Caesar Salad | \$15

Chopped Romaine tossed with our Special Caesar Dressing, Herb Garlic Croutons, and Parmesan Cheese

#### Salad Trio | \$20

Tuna Salad, Chicken Salad and Egg Salad wrapped in Bibb and Romaine Lettuce, served with Seasonal Fruit

## Pecan Salad | \$20

Mixed Field Greens topped with Cheddar Cheese, Julienne Apples, Dried Michigan Cherries and Toasted Pecans, served with Honey Poppy Seed Dressing

## Maurice Salad | \$18

Julienne Ham, Turkey, Swiss and Cheddar on a Bed of Crisp Lettuce with Sweet Gherkins, Tomato and Hard Boiled Eggs, tossed with Homemade Maurice Dressing

## Quiche | \$17

Bacon, Shallot, Vegetarian or Gruyere Quiche served with Seasonal Fruit or Composed Salad

## Salad Accompaniments (per person)

Grilled Chicken \$7 | Grilled Shrimp \$10 Grilled Salmon \$10 | Grilled Tenderloin \$10









# LUNCHEON ENTRÉE OPTIONS

Served with choice of Soup or House Salad, fresh vegetable, appropriate starch

### Chicken Forestiere | \$20

Sautéed Chicken topped with Demi Herb Mushroom Sauce

#### Chicken Piccata | \$20

Traditionally prepared with Capers and Lemon Beurre Blanc

### Herb Dijon Panko Chicken | \$20

Breaded Chicken topped with Spinach, Artichokes, Roasted Red Peppers and Dijon Veloute

## Petite Black Angus Filet | \$24

4oz. Filet served with Starch and Vegetables

### New York Style Strip Steak | \$24

Char-Grilled 10oz NY Strip topped with our Zip Sauce, served on a Bed of Mashed Potatoes with Fresh Vegetables

## **Broiled Whitefish** | \$24

Wild Rice Blend, Capers and Wild Mushrooms

### Asian Salmon | \$24

Served with Korean BBQ Sauce and Asian Slaw; includes Chef's Selection of Starch and Vegetables

### Caper and Leek Salmon | \$24

Grilled Salmon topped with Caper & Leek Sauce

## Shrimp Scampi | \$20

Black Tiger Shrimp, Peppers & Onions, Herbs and Angel Hair Pasta tossed in Scampi Sauce

## Vegetarian Pasta | \$16

Sautéed Seasonal Vegetables tossed with Marinara Sauce

# LUNCHEON BUFFETS

Minimum of 25

## Par 3 Deli Buffet | \$20

Chef's selection of two Soups, Garden Salad with an array of Condiments and Dressings, Chef's assorted Gourmet Salads, Deli Platter with an assortment of Deli Meats, Cheeses, Breads, Condiments, Homemade Cookies, Rolls and Coffee Service

## Par 3 Deli Buffet | \$23

Chef's selection of two Soups, Rolls and Butter, Three Seasonal Greens, Gourmet Toppings, Grilled Chicken, Grilled Salmon, three Housemade Dressings Homemade Cookies and Brownies

## Signature Luncheon Buffet | \$29

Chef's Selection of two Soups, Mixed Green Salad, two Prepared Salads, Grilled Salmon, Chicken Piccata, Green Bean Almondine, Roasted Potatoes, Homemade Cookies and Brownies Add Herb Crusted Slow Roasted Sirloin \$3.00 per person

## Par 3 Deli Buffet | \$12

Assorted Pre-made Sandwiches including Roast Beef, Ham, Turkey, or Vegetarian served with a Bag of Chips, Pickle, Cookie or Brownie, Bottled Water or Canned Soda

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# DINNER BUFFETS

Minimum of 25 people

#### Deluxe Dinner Buffet | \$50

Bread Basket, Tomato and Mozzarella Platter, Garden Salad, Fresh Fruit Salad, Grilled Vegetables with Couscous, Marinated Sliced Pork Loin, Chicken Piccata, Salmon, Whipped Potatoes, French Green Beans, choice of Cookies and Brownies

## Red Run Dinner Buffet | \$50

Bread Basket, Salad, Hummus and Pita Bread, Tomato and Mozzarella Salad, Carved Beef Tenderloin, Chicken Piccata, Red Run Crusted Whitefish, Grilled Asparagus, Dauphinoise Potatoes, Strawberry Cheesecake and Chocolate Mousse Torte

## South of the Border Dinner Buffet | \$50

Southwest Salad, Marinated Grill Chicken, Shredded Steak, Beef, Bean and Cheese Burritos, Spanish Rice, Warm Flour Tortillas, Green and Yellow Peppers, Jalapenos, Onion, Shredded Lettuce, Fresh Salsa, Guacamole and Sour Cream No Substitutions

## Texan BBQ Dinner Buffet | \$50

Southwest Salad, Creamy Coleslaw, Potato Salad, Fresh Fruit Salad, Texas BBQ Brisket, Slow-Cooked BBQ Baby Back Ribs, Southern Fried Chicken, Cornbread, Baked Beans, Fried Potatoes, Corn on the Cob, Pecan Pie and choice of Cookies

# CARVING STATIONS

Minimum of 25 people

#### Chef Carved and Served- \$100 Chef Fee Applies

Beef Tenderloin with Whole Grain Mustard, Horseradish Sauce and Petite Baguettes \$17
Prime Rib with Au jus, Horseradish Sauce and Warm Rolls \$16
Texas Brisket with Horseradish Sauce and Jalapeno Cornbread \$16
Oven Roasted Turkey Breast with Honey Mustard, Cranberry Aioli and Petite Baguettes \$9
Herb De Provence Pork Loin with Black Cherry BBQ Sauce, Dijon Mustard and Petite Baguettes \$11



# STATIONS (CONTINUED)

#### Pasta Station | \$12.95

Minimum of 25 people

#### Choice of Three Pastas:

Portabella Ravioli, Penne, Tri-Color Tortellini, Bowtie, Ravioli, Cheese Ravioli, Ziti

#### Choice of Three Sauces:

Red Clam, Pesto, Marinara, Alfredo, Bolognese, Gorgonzola Cream and Oil with Garlic Served with Garlic Bread and Shaved Parmesan

#### Upgrades:

Caesar Salad \$5, Chicken \$7, Italian Sausage \$6, Shrimp \$9

## Salad Station | \$10.95

Minimum of 25 people

Romaine lettuce with assorted Condiments, Dressings and assorted Gourmet Salads

#### Salad Accompaniments

Grilled Tenderloin \$9 per person Grilled Shrimp \$9 per person Grilled Salmon \$9 per person Grilled Chicken \$7 per person

#### Potato Bar Station | \$12

Add-on only station

#### Potatoes:

Yukon Gold, Whipped Sweet Potato, Smashed Red Skins Mixers:

Caramelized Onions, Bacon, Cheddar & Pepper Jack Cheese, Scallions, Broccoli, Sour Cream, Chives

#### Sauces:

Cheddar, Mushroom Ragout, Bleu Cheese, Beef Gravy

Make it an Action Station when adding a \$100 Chef Fee

## Risotto Station | \$15

Add-on only station

Italian Arborio Rice, Artichoke Hearts, Asparagus, Wild Mushrooms, English Peas, Bell Peppers, Bacon, Spinach, Caramelized Onion, Garlic, Parmesan Reggiano, Pesto, Chicken, Pancetta, Shrimp

## Strolling Dinner | \$50

Minimum of 50

Combine any three Stations for a Wonderful Strolling Dinner



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# HORS D'OEUVRES SELECTIONS BY THE DOZEN

Minimum of 3 Dozen

#### Cold Hors d'oeuvres

Shrimp Cocktail Shooter \$40
Fresh Mozzarella Tomato Basil Skewer \$36
Crispy Chicken Fried Wontons \$36
Smoked Salmon with whipped Lemon Ricotta Cheese \$36
Tenderloin Croustade, Horseradish Mousse, Crispy Onions \$48
Prosciutto wrapped Asparagus with whipped Boursin Cheese \$36
Cucumber Cups with Dill Mousse \$30
Assorted Deviled Eggs \$30
Bruschetta \$30

#### Hot Hors d'oeuvres

Stuffed Mushrooms \$36

Spinach and Artichoke Heart Spanakopita \$30

Vegetable Spring Rolls with Sweet Chili Glaze \$30

Smoked Chicken Quesadilla \$36

Teriyaki Glazed Sesame Chicken \$36

Bacon-Wrapped Water Chestnuts \$36

Crispy Coconut Shrimp with Rum Pineapple Dipping Sauce \$48

Beef Satay with Chili Pepper Soy Glaze \$48 Swedish or BBQ Meatballs \$36

Boursin Stuffed Artichokes \$36

Beef Wellington \$48

Lamb Chops \$36

Italian Sausage Skewer \$36



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## EVENT HORS D'OEUVRES PACKAGE

One Hour Pre-function Service - select 4 about 5 pieces per person - passed or displayed \$15

One Hour Pre-function Service - select 6 about 7 pieces per person - passed or displayed \$21

#### Cold Hors d'oeuvres

Shrimp Cocktail Shooter
Fresh Mozzarella Tomato Basil Skewer
Smoked Salmon with Whipped Lemon Ricotta Cheese
Prosciutto wrapped Asparagus with whipped Boursin Cheese
Assorted Deviled Eggs
Bruschetta
Crispy Chicken Wontons
Tenderloin Croustade, Blue Cheese and Caramelized Onions
Cucumber Cups with Dill Mousse

#### Hot Hors d'oeuvres

Stuffed Mushrooms
Spinach and Artichoke Heart Spanakopita Vegetable
Spring Rolls with Sweet Chili Glaze
Smoked Chicken Quesadilla
Teriyaki Glazed Sesame Chicken
Bacon-Wrapped Water Chestnuts
Crispy Coconut Shrimp with Rum Pineapple Dipping Sauce
Swedish or BBQ Meatballs
Beef Wellington



# EVENT PACKAGE ADDITIONS

## **Antipasto Platter**

Sliced Hard Salami, Soppressata, Prosciutto, Spicy Capicola, Marinated Mozzarella, Basil Roasted Tomatoes, Herb Infused EVOO, Fire Roasted Peppers, Marinated Artichokes, Olives, Pickled Vegetables, Crusty Bread Sticks, Baguettes and Gourmet Crackers

Small \$150 (serves about 15)
Medium \$350 (serves about 35)
Large \$500 (serves about 50)

#### **Cheese Board**

Select Imported and Domestic Cheeses, Grapes,

Berries and assorted Crackers

Small \$105 (serves about 15)
Medium \$220 (serves about 35)
Large \$325 (serves about 50)

## Seasonal Crudité Display

Market price

#### House Smoked Salmon

Tomatoes, Capers, Red Onion, Boursin Cheese, Baguettes and Croustades \$9

### **Shrimp Display**

Cocktail Sauce and Lemons \$3 per piece

## Miniature Dessert Display | \$15

## Seasonal Crudité Display

Crisp Raw Vegetables served with Ranch and

Roquefort Dips

Small. \$60 (serves about 15)
Medium \$140 (serves about 35)
Large \$220 (serves about 50)

## Seasonal Crudité Display

Market price

## EVENT PACKAGE AFTERGLOW

#### Slider Station

Sliders, Chips, and Condiments \$3

#### Pizza Station

Assorted Toppings \$3

#### **Coney Station**

Hot Dogs, Chili, Cheese and assorted Condiments \$5



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# BEVERAGE SELECTIONS

Red Run Golf Club will tailor a bar to your needs. If you are planning an open bar with no restrictions, it is recommended that you budget approximately \$30-\$35 per person. Consumption bars are measured by the ounce; you are only charged for the amount that is consumed. Red Run Golf Club does not allow shots.

#### House Brands | \$130

Crystal Palace Vodka, Crystal Palace Gin, Castillo Rum, Jim Beam, Lauder's Scotch, Malibu Rum, Ten High Bourbon, Pancho Villa Tequila

#### Call Brands | \$160

Smirnoff Vodka, Absolute Vodka, Canadian Club, Seagram's VO, Jeremiah Weed, Sky Vodka, Tito's Vodka, Bombay Gin, Southern Comfort, Jim Beam, J & B, Wild Turkey, Malibu Rum, Bacardi Rum, Captain Morgan

#### Premium Brands | \$190

Ketel One Vodka, Bombay Sapphire, Stoli Vodka, Jack Daniels, George Dickel, Valentine Vodka, Dewars, Tanqueray Gin, Bushmills, Johnny Walker Red, Johnny Walker Black, Jameson, Kahlua, Bailey's

## **Super Premium Brands** | \$210

Chopin Vodka, Crown Royal, Belvedere Vodka, Gentleman Jack, Hendrick's Gin, Knob Creek, Basil Hayden, Patron Silver, Johnny Walker Black, Maker's Mark, Hanger Vodka, Ciroc Vodka, Grey Goose Vodka, Chivas Regal Scotch

#### Domestic Beer | \$5.50

Budweiser, Bud Lite, Miller Light

## Imported Bottled Beer | \$6.50

Heineken, Amstel, Molson, Labatt, Labatt Blue Light, Corona, Oberon, Seasonal, Two Hearted Ale

We also can provide micro-brews, draft beer and other specific beers upon request.

## Canned Soda | \$3

### **Champagne & Sparkling Wine**

Red Run House Champagne \$30 Jean Louis Brut Champagne \$35 Domaine Carneros Brut 2012 by Taittinger \$47

#### Red Run House Tier

Chardonnay \$32 | Moscato \$32

Merlot \$32 I Cabernet Sauvignon \$32

#### Red Run Premium Tier

Kendall Jackson Chardonnay, California \$35 Whitehaven Pinot Grigio, Italy \$41 Meiomi Pinot Noir, Oregon \$45 Columbia Crest H3 Merlot, Columbia Valley \$35 Decoy Cabernet, California \$45

#### Red Run Featured Tier

Decoy by Duckhorn Chardonnay, Sonoma County \$35 Groth Sauvignon Blanc, Napa Valley \$37 Santa Margarita Pinot Grigio, Italy \$47 Napa Cellars Pinot Noir, Napa Valley \$40 Simi Merlot, Sonoma County \$36 Quilted Cabernet Sauvignon, Napa Valley \$59

Additional Wines, as well as Ports and Cognacs, are available to enhance your meal; please ask your event coordinator for further details.

Punch | \$65 Per Gallon Alcohol-Free Punch | \$46 Per Gallon

Prices include all setup and mixers.
(a 6% sales tax and 20% gratuity apply)
One bartender per 100 persons is recommended to ensure the best guest service.

A \$75 bartender fee will apply for each bartender.







## DESSERT SELECTIONS

## Sander's Hot Fudge Cream Puff | \$5.95

Cream Puff filled with your choice of Ice Cream and topped with Sander's Hot Fudge

### **Hot Fudge Brownie** | \$5.95

Chocolate Brownie, Chocolate Ice Cream and Hot Fudge Topped with Whipped Cream & Cherry

## New York Style Cheesecake | \$5.95

Choice of fresh Strawberry, Raspberry, Blueberry, Hot Fudge or Caramel toppings; Cheesecake also available in different flavors

Old Fashion Carrot Cake | \$5.95

## Big Apple Pie | \$5.95

Drizzled with a warm Caramel Apple Bourbon Sauce

### Cookies or Brownies | \$18 per dozen

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, and Cinnamon Sugar

#### Ice Cream or Sorbet | \$2.95

## Berry Martini | \$5.95

Berries and Chambord Custard, garnished with Chocolate Pirouette Cookie

# DESSERT STATIONS

#### Grand Dessert Table | \$14.95

Whole Tortes, Cheesecake, assorted Tart and Pies, Miniature Pastries and assorted Cookies

#### Bananas Foster | \$7.95

Staff will help you choose from several Gourmet Toppings to add to this Classic Dessert

## Miniature Dessert Display | \$12

Pecan Diamonds, Eclairs, Mousse Cups, Cheesecakes, Chocolate Dipped Fruit, Chocolates, Assorted Cookies, Freshly Brewed Regular and Decaf Coffee

#### Ice Cream Sundae Bar | \$10

Two Ice Cream flavors and an array of Toppings; our Staff will scoop the Ice Cream

## **Coffee Station | \$4.95**

Coffee served with Flavored Syrups, Whipped Cream, shaved White & Dark Chocolate, Orange Zest, Rock Sugar Sticks, Brown Sugar and Cherries

# BANQUET POLICIES

### **Non Member Sponsored Events**

All non-member events must be sponsored by a Red Run Golf Club member in good standing. A letter of this pledge is required in order to secure any date.

#### **Deposits and Payments**

A non-refundable deposit of \$250(day)/\$500 (night) is required to confirm the final date for sponsored functions. Additionally, an amount representing 90% of the estimated final bill is required for all functions over \$5000, due one (1) week prior to the event. Both of these payments are applied to the final total.

#### **Booking Procedures**

To ensure the accurate communication of information, you will work with the event coordinator while planning your event. Your event coordinator must be notified of meal selection, an approximate number of guests, room arrangements, equipment requests, and all details a minimum of four (4) weeks prior to your event.

#### **Event Cancellation**

All cancellations will forfeit the paid initial deposit or be charged the initial deposit for immediate payment. Additional charges apply according to the following schedule:

120 days to 45 days, deposit & 25% of estimated revenue 45 days to 30 days, deposit & 50% of estimated revenue 30 days to 10 days, deposit & 75% of estimated revenue 10 days or less, deposit & 100% of estimated revenue

#### **Guest Guarantee**

A guaranteed number of guests is required no less than one (1) week prior to the event. All charges will be based on this number or the actual number served, whichever is greater.

## **Estimated Room Capacities**

Boardroom 10
Pub 1914 64
Private Dining Room 50
Formal Dining Room 64
Ballroom without Dance Floor 175
Ballroom with Dance Floor 130
Grand Ballroom 250
Outdoor Patio 200-500
Ladies Veranda 24 (winter months only)
Entire Clubhouse-varies by event



#### **Dress Code**

A collared shirt is required for gentlemen attending all events held at Red Run Golf Club. Please inform your guests of this policy.

#### **Additional Fees**

Michigan State sales tax of 6% and a gratuity of 20% will be added to all food and beverage items only. A room fee of \$2.50 per person will also be added to every event of 50 or more persons. Every sponsored event under 50 persons is subject to a minimum service fee of \$50.00.

Use of the Club for an outdoor ceremony or event is subject to a service fee of \$250.

#### Menu Selection

In order to serve you and your guests efficiently, entrée selections must be determined at least (7) seven business days prior to your event for groups over 20 people. There are no additional fees for offering up to two different menu selections for your guests. Limited menus are available for groups of over 15 to 30 people. Every attempt will be made to honor special dietary requests.

#### **Event Extras**

LCD Projector \$50 Projection Screen \$15 6 Hour DJ from Elite Entertainment \$995 Photo Booth \$595

#### \*No Charge for Items Below

Podium and Microphone, Projector Cart, Wireless Internet throughout the Clubhouse \*We have the above-listed equipment on-site in limited quantities. If you have additional audio/visual needs, our event coordinator will be glad to help. You may also bring in your own equipment; however, please advise us of your specific needs during the planning process.

#### Valet Services

Valet Services are mandatory for events of 50 or more people. Rates are as follows: 50 - 99 people...\$75 | 100 - 149 people...\$100 Over 150 people...\$150

Valet charges are for service only and **do not include** gratuity. Gratuities are the responsibility of the individual.