



The Union Club

Since 1872... Where Bonds are Forged.

Wedding Packages

The Union Club's stately crest and grand clubhouse speak clearly of prestige and precedent. Throughout our handsome corridors, up our marble staircase, from the corners of our richly paneled Reading Room, and across our spacious Ballroom echo the voices of the luminaries who have shaped The Union Club since our founding in 1872. The Union Club continuously endeavors to provide unrivaled facilities and impeccable service consistent with our traditional emphasis on gracious hospitality and timeless elegance.

The Union Club's staff is delighted to assist you with every detail, catering to your wedding needs. We can help you custom design a menu to suit both your budget and your tastes. Our Beverage Manager is available to recommend wines to complement your menu selections. Our staff can also assist in the further selection of floral arrangements, audio-visual equipment and other amenities. Our legendary service will ensure that your experience will be a memorable one.

To make the planning of your special day easier for you, The Union Club has provided a select group of all-inclusive Wedding Packages. With this option, couples can pair together a Dinner Package and a Beverage Package, each from a choice of three offerings. Dinner Packages offer hors d'oeuvres, salad and entrée options; while the Beverage Packages offer an open bar for cocktailing and after dinner service as well as wine with dinner.

Prices are for weddings taking place in 2010.

All Packages Include the Following:

- Valet Parking
- Coffee & Tea Service
- White Floor-Length Tablecloths and White Napkins
- Wedding Cake Cutting and Plating
- Complimentary Day Use of a Guest Room
- Service Charge & Tax
- Food Tasting including 4 Hors d'Oeuvres, 2 Salads and 4 Entrées.
(Additional items may be purchased at menu prices)



PLATINUM WEDDING DINNER PACKAGE

\$90 per person

Hors d'Oeuvres

Selection of Three to Six types from the DELUXE hors d'oeuvres list
(Total of 4 pieces per person)

Salad

Please select one

Artichoke & Roasted Peppers
baby greens with oregano vinaigrette

Toasted Walnut & Dried Cherry
baby greens with raspberry vinaigrette

Tomato and Fresh Mozzarella
with basil, cracked black pepper, balsamic reduction and extra virgin olive oil

Charred Pear Salad
arugula, parmigiano-reggiano, aged prosciutto, chestnut honey vinaigrette

Entrées

All entrées include a Starch and Vegetable

Filet Mignon (8oz) *served with bordelaise sauce*

Filet Mignon (5oz) and Gulf Shrimp *with garlic butter*

Filet Mignon (5oz) and Maryland Crab Cake *with nantua sauce*

Cold Water Lobster Tail (6oz) *brushed with roasted garlic butter*

Herb Crusted Rack of Lamb *with rosemary demi-glace*

Tournedos of Beef Tenderloin *with pinot noir sauce*

Veal Oscar *with king crabmeat, asparagus, and hollandaise sauce*

Sea Bass (seasonal) *with fire roasted tomato coulis*

Domestic Grouper (seasonal) *with veal reduction*

Blackened Yellowfin Tuna *pineapple mango salsa*

Grilled Alaskan Halibut *with ice wine nage*



GOLD WEDDING DINNER PACKAGE

\$80 per person

\$83 per person (for a combination plate of two entrées below)

Hors d'Oeuvres

Selection of Three to Six types from the STANDARD hors d'oeuvres list
(Total of 4 pieces per person)

Salad

Please select one

Traditional Caesar Salad

romaine lettuce, parmesan cheese and house made garlic croutons with traditional caesar dressing

Wedge Salad

iceberg lettuce wedge, frizzled red onions, bacon bits, tomato, cucumber with choice of dressing

House Salad

mixed greens, tomato, cucumber, carrot and radish and choice of dressing

Dressings

(please select one)

- | | | |
|-------------------------|-----------------------------|-------------------------------------|
| ➤ Buttermilk Ranch | ➤ Herb Balsamic Vinaigrette | ➤ Low-Fat Tomato Basil Vinaigrette, |
| ➤ Danish Bleu Cheese | ➤ Honey French | ➤ Low-Fat Pear Vinaigrette |
| ➤ Raspberry Vinaigrette | ➤ Thousand Island | ➤ Stone Ground Honey Mustard |
| | ➤ Creamy Herb Vinaigrette | |

Entrées

All entrées include a starch and vegetable

Broiled Lemon Sole *with lemon caper red pepper sauce*

Broiled Salmon Fillet *with chardonnay chive crème*

Sautéed Great Lakes Walleye *with lemon-dill tartar sauce*

Grilled Swordfish *with lemon lime cilantro butter*

Boneless Cornish Hen *with cornbread stuffing and glace de poulet*

Chicken Monterey *with tarragon shrimp, tomato cream sauce*

Pork Tenderloin Medallions *with sauce moutarde*

5 oz Filet Mignon *served with bordelaise sauce*

Black Peppercorn Crusted Roast Sirloin *with roasted shallot sauce*
(Minimum of 15 orders, cannot be tasted)

Roast Prime Rib *with au jus and horseradish sauce*
(Minimum of 15 orders, cannot be tasted)

Braised Beef Short Rib *with red wine demi glace*



SILVER WEDDING DINNER PACKAGE

\$ 65 per person

\$ 68 per person (for a combination plate of two entrées below)

Hors d'Oeuvres

Selection of Three to Six types from the STANDARD hors d'oeuvres list
(Total of 4 pieces per person)

Salad

Please select one

Traditional Caesar Salad

romaine lettuce, parmesan cheese and house made garlic croutons with traditional caesar dressing

House Salad

mixed greens, tomato, cucumber, carrot and radish and choice of dressing

Dressings

(please select one)

- ✦ Buttermilk Ranch
- ✦ Danish Bleu Cheese
- ✦ Raspberry Vinaigrette

- ✦ Herb Balsamic Vinaigrette
- ✦ Honey French
- ✦ Thousand Island
- ✦ Creamy Herb Vinaigrette

- ✦ Low-Fat Tomato Basil Vinaigrette,
- ✦ Low-Fat Pear Vinaigrette
- ✦ Stone Ground Honey Mustard

Entrées

All entrées include a starch and vegetable

Baked Flounder Florentine *with hollandaise sauce*

Broiled Boston Scrod *with herb vinaigrette*

Crab Stuffed Tilapia *with tomato tarragon crème*

Mahi Mahi *with cracked black pepper and honey mustard glaze*

Chicken Florentine *with julienne vegetables and mornay sauce*

Chicken Marsala *with wild mushroom marsala sauce*

Chicken Parmigiana *with herb linguine and marinara sauce*

Chicken Piccata *with lemon caper sauce*

Beef Bistro Tender (6oz) *with horseradish demi glaze*

Roasted Top Sirloin *with bordelaise sauce*

Pan Seared Pork Chop *with yellow fig chutney*



Silver and Gold Dinner Packages - Hors d'Oeuvres Choices

Please select 3 to 6 different choices

STANDARD COLD HORS D'OEUVRES

Apricot, Goat Cheese and Walnut
in a phyllo cup

Smoked Salmon Mousse
in cucumber cup

Chopped Egg & Asparagus Crostini

Jarlsberg Cheese Canapè
with sun-dried cherry

Herb Cheese Profiterole

Chicken Salad Fruit Tartlette

Crab Salad Canapè

Roast Sirloin Wrapped Asparagus
with horseradish dipping sauce

Antipasto Salad
in phyllo cup

Truffled Deviled Egg

Grilled Chicken Vegetable Tartlette

Assorted Bruschetta

STANDARD HOT HORS D'OEUVRES

Vegetable Spring Roll
with sweet and sour sauce

Coconut Crusted Chicken
with sweet and sour sauce

Fennel Sausage in Puff Pastry
with hot mustard

Spinach Spanikopita
with saffron aioli

Assorted Mini Quiche
with red pepper mayonnaise

Shrimp Spring Roll
with red plum dipping sauce

Smoked Chicken Quesadilla
with salsa and sour cream

Lobster Cobbler

Asparagus & Asiago
in crispy phyllo

Ginger Chicken Sate
with Thai peanut sauce

Open-Face Mini Reuben
on rye with Russian sauce

Bacon Wrapped Water Chestnuts
in maple glaze (2 per order)

Deep Fried Ravioli
with marinara sauce

Vegetable Curry Samosa
with mango chutney



Platinum Dinner Package - Hors d'Oeuvres Choices

Please select 3 to 6 different choices

DELUXE COLD HORS D'OEUVRES

Roast Beef Tenderloin Jardiniere
with horseradish cream

Shrimp Dijonnaise Canapé
with julienne vegetables

**Grilled Chicken, Cilantro
& Avocado Tartlette**

Pastrami Smoked Salmon
with caper, red onion and dill

Goat Cheese, Artichoke & Roasted Pepper
in phyllo cup

Crab Salad Canapé

DELUXE HOT HORS D'OEUVRES

Beef Tenderloin Teriyaki Brochette
with bell peppers

Poached Atlantic Salmon
with asparagus and herb cheese

Coconut Crusted Shrimp
with red plum dipping sauce

Smoked Salmon with Caviar
on toast round

Maryland Crab Cake
with nantua sauce

Portabello Mushroom Purse
with garlic chive crème fraiche

Baked Oysters Rockefeller
topped with gruyere cheese

Petite Beef Wellington
with rosemary demi-glace

Raspberry & Brie
baked en croute

Maryland Crab Stuffed Mushroom Cap
with béarnaise sauce

Peking Duck Egg Roll
with sweet and sour sauce

Blackened Chicken Skewer
with creole remoulade sauce

Maine Lobster Tartlette
with tomato basil relish

Bacon Wrapped Shrimp
with sesame ginger glaze

Grilled Ahi Tuna
pineapple mango salsa

Hong Kong Shrimp Roll
with red plum dipping sauce

Breaded Artichoke Hearts with Boursin
with ranch dipping sauce



PLATINUM WEDDING BEVERAGE PACKAGE

\$42 per person

Package includes:

- *Open Bar for 4 hours with the liquors listed below. (additional hours may be purchased)*
- *Wine Pour with Entrée (choice of one white and one red)*
- *Choice of 2 Red and 2 White wines to be poured at the bars (from list below)*
- *Bottled Beer (select up to 4 from list below)*
- *Complimentary Bottle of Moët & Chandon, Cuvée Dom Pérignon Champagne for the Bride and Groom*

Four Hours Total Bar Service:

For Example - one hour for cocktails and hors d'oeuvres three hours of open bar service after dinner.

Liquors Included

*Bombay Sapphire Gin
Tanqueray Ten Gin
Ketel One Vodka
Grey Goose Vodka
Bacardi Silver Rum
Captain Morgan Rum*

*Chivas Regal Scotch
Johnny Walker Black Scotch
Gentleman Jack
Crown Royal
Canadian Club Classic
Makers Mark*

Wine Choices

*Cabernet Sauvignon
Merlot
Shiraz
Pinot Noir*

*Viognier
Chardonnay
Sauvignon Blanc
Pinot Grigio
White Zinfandel*

Beer Choices

*Budweiser
Bud Light
Miller Lite
Bass
Harp*

*Stella Artois
Great Lakes Brewing, Dortmunder
Heineken
Amstel Light*

- *This package can be extended beyond the 4 hours for an additional \$4 per person-per hour based on your final guarantee count.*
- *A champagne toast can be added from the list provided starting at \$4 per person.*
- *The only exceptions to the bar packages are children ordering from the children's menu.*



GOLD WEDDING BEVERAGE PACKAGE

\$36 per person

Package includes:

- *Open Bar for 4 hours with the liquors listed below. (additional hours may be purchased)*
- *Wine Pour with Entrée (choice of one white and one red)*
- *Choice of 2 Red and 2 White wines to be poured at the bars (from list below)*
- *Bottled Beer (select up to 3 from list below)*
- *Complimentary Bottle of Moët & Chandon, Cuvée Dom Pérignon Champagne for the Bride and Groom*

Four Hours Total Bar Service:

For Example - one hour for cocktails and hors d'oeuvres three hours of open bar service after dinner.

Liquors Included

*Absolut Vodka
Stolichnaya Vodka
Beefeater Gin
Tanqueray Gin
Bacardi Silver Rum
Captain Morgan Rum*

*Dewar's Scotch
J&B Scotch
Jack Daniels
Canadian Club
Old Granddad Bourbon
Seagram's VO*

Wine Choices

*Cabernet Sauvignon
Merlot
Shiraz*

*Chardonnay
Sauvignon Blanc
Pinot Grigio
White Zinfandel*

Beer Choices

*Budweiser
Bud Light
Miller Lite*

*Molson Canadian
Heineken
Amstel Light*

- *This package can be extended beyond the 4 hours for an additional \$4 per person-per hour based on your final guarantee count.*
- *A champagne toast can be added from the list provided starting at \$4 per person.*
- *The only exceptions to the bar packages are children ordering from the children's menu.*



SILVER WEDDING BEVERAGE PACKAGE

\$32 per person

Package includes:

- *Open Bar for 4 hours with the liquors listed below. (additional hours may be purchased)*
- *Wine Pour with Entrée (choice of one white and one red)*
- *Choice of 2 Red and 2 White wines to be poured at the bars (from list below)*
- *Bottled Beer (select up to 3 from list below)*
- *Complimentary Bottle of Moët & Chandon, Cuvée Dom Pérignon Champagne for the Bride and Groom*

Four Hours Total Bar Service:

For Example - one hour for cocktails and hors d'oeuvres three hours of open bar service after dinner.

Liquors Included

*Bacardi Silver Rum
Captain Morgan Rum
Canadian Mist Whiskey
Cutty Sark Scotch
Old Forrester Bourbon*

*Paramount Gin
Seagram's Gin
Korski Vodka
Smirnoff Vodka*

Wine Choices

*Cabernet Sauvignon
Chardonnay
Merlot*

*Sauvignon Blanc
White Zinfandel*

Beer Choices

*Budweiser
Bud Light
Michelob Ultra*

*Miller Lite
Molson Canadian*

- *This package can be extended beyond the 4 hours for an additional \$4 per person-per hour based on your final guarantee count.*
- *A champagne toast can be added from the list provided starting at \$4 per person.*
- *The only exceptions to the bar packages are children ordering from the children's menu.*



ADDITIONAL BAR ITEMS

These items can be added to any of the Beverage Packages.
All prices include Service Charge and Tax.

Champagne\Sparkling Wines

	<u>Price per bottle</u>	<u>Price per person</u>
Moet & Chandon, Cuvee Dom Perignon	\$230	\$29
Veuve Cliquot, Yellow Label	\$93	\$12
Schramsberg, Blanc de Blanc	\$71	\$9
Domaine Chandon, Brut	\$45	\$6
Gruet Blanc de Noir	\$38	\$5
Domaine Saint Vincent, Brut	\$32	\$4
Jacob's Creek, Sparkling Rosè	\$32	\$4

Individual Bottles of liquor can be added to any package. They will be charged based on the actual consumption of that liquor.



CHILDREN'S MEALS

(12 and under)

\$16 per child

- *Price Includes: Dinner, Beverages, Cake Plating, Service Charge and Tax.*
- *Children ordering from this menu will not be charged for the Beverage Package.*

Please select one salad and one entrée to be served to everyone.

Salad

House Salad

mixed greens, tomato, cucumber, carrot and radish with choice of dressing

Applesauce

Cole Slaw

Entrées

Chicken Fingers

served with french fries, ketchup and honey mustard dipping sauces

Macaroni and Cheese

baked elbow macaroni and creamy cheese

Grilled Hamburger

served with french fries and ketchup

Grilled Cheeseburger

served with french fries and ketchup

Grilled Cheese Sandwich

served with french fries and ketchup

Kid's Pasta

penne pasta tossed with tomato sauce



VENDOR MENU

\$32 per person

- *Price Includes: Dinner, Beverages, Service Charge, Parking and Tax*
- *Vendors have a parlor on the second floor where they can relax and take their breaks*
- *Vendors are **not** permitted to consume alcoholic beverages*
- *Assorted soft drinks and bottled water will be provided for them in a parlor located on the second floor*

Delicatessen Buffet

*Fine selection of shaved premium deli meats, and cheeses with assorted breads
Condiments include tomatoes, lettuce, relishes, mustard and mayonnaise*

Choice of Three Salads:

Grilled Vegetable Couscous Salad

Fresh Vegetable Pasta Salad with Herb Vinaigrette

Fresh Fruit Medley

Caesar Salad

Tossed Garden Salad

Marinated Greek Vegetable Salad

Grilled Chicken Tortellini Salad

Redskin Potato Salad

Roma Tomato, Cucumber and Fresh Mozzarella Salad

Dessert:

Assortment of Cookies & Brownies



ADDITIONAL CHARGES

Sundries

- ✦ These charges apply as requested.
- ✦ All items will be charged 7.75% sales tax.

PA System (Includes One Wireless Microphone)	\$ 50
Extra Microphone	\$ 25
Riser (Per 4' x 7' Section)	\$ 15
Piano Rental	\$ 100
Dance Floor.....	\$ 350
Votive Candles (Each)	\$ 1.25

Room Charges

There is no charge for the use of;
The Reading Room, Grille Room, 1st Floor Bar, 1st Floor Lobby, Ballroom or Wedgwood Room.

There is a \$500 fee to use the Main Dining Room.

Saturday Weddings

All Saturday Weddings require a minimum food and beverage charge of \$12,000.

Club Opening Fee (Waived for current Union Club Members) \$600

Credit Card Payment

Credit Cards are accepted for payment from both Members and Non-Members.

Credit Cards accepted:

MasterCard
Visa
American Express
Discover
Diner's Club

A \$10 processing fee will be charged for each transaction.

