

ERIE CLUB PRIVATE FUNCTIONS

Use of Facilities

Our facilities are available to Erie Club members and their sponsored guests. Members sponsoring guest functions must confirm their sponsorship via written notice or phone (in person) to the Erie Club, and a deposit may be applicable.

Room Rental

Banquet Room Fees for member-sponsored events vary. The Banquet Planner will be happy to quote room prices upon request. If a deposit is required for a member-sponsored guest and the event is cancelled at least one (1) month prior to the function date, the deposit will be reimbursed in full. If the function is cancelled less than one (1) month in advance, the deposit will be forfeit unless another function can be found to fill the date.

Gratuity and Tax

Twenty (20) percent gratuity and six (6) percent sales tax apply to all member-sponsored functions (sales tax does not apply to alcohol sales). Sales tax must be charged unless the member sponsor is tax-exempt (tax exempt number to be provided in advance for our reporting requirements).

Guest Numbers

Groups of 13-20 are required to order from a limited menu (3 choices). Parties over 20 require a "set menu" with menu choices set no less than four (4) business days in advance of the event, and menu counts guaranteed no less than three (3) business days in advance. The minimum number of guests for a Saturday Luncheon function is fifty (50). The Erie Club is closed on Sundays and Management reserves the right to approve all Sunday Functions.

Restrictions

Unless otherwise noted, function groups are restricted to the designated area(s) that have been reserved for the function. No food or beverage will be allowed in or out of the Erie Club without prior Management approval.

Event Attendance Guarantees

To ensure proper service, the Erie Club requires a guaranteed guest count no later than three (3) business days prior to the event. Your guaranteed number is the number of guests that the Erie Club will set for and the minimum number for which you will be billed. Increases or decreases of guarantees within 3 business days can be accommodated only by prior management approval.

Menus

Enclosed for your consideration are suggested menu selections. We will be happy to discuss custom menus as well.

Member/Contact Person Initial: _____

Room Arrangements

Banquet room designs and table setup designs are provided in this planner for your convenience. The amounts of tables per room and number of seats per table vary with rooms. The Banquet Planner can assist in determining seating arrangements and room layout for your function. The Erie Club reserves the right to adjust table sizes in the event that the guest count changes.

Dress Code

Business Casual attire is permitted throughout the Erie Club with the exception of the Main Dining Room, where jacket and tie is required for men and appropriate dress is required for women. Blue jeans (and other denim clothing), sweatshirts/pants and t-shirts are not permitted.

Members/Contact Persons are responsible to inform all guests of dress code guidelines; guests improperly attired will not be admitted to the Club.

Music

Should you desire music for your event, you may contract with your own musicians, however please advise them to contact the Erie Club for instructions on how to enter the Club and for electrical or other requirements. The Erie Club can provide a piano (Tuning Fee may apply).

Technology Features

The Erie Club can assist you with audio-visual requirements. Please find a listing of available equipment enclosed in this planner. Please provide a minimum of three (3) business days notice when requesting equipment.

Florist

Should you desire flowers for your event, the Erie Club can suggest florists that are familiar with the Club. Please inform your florist to contact the Club for delivery arrangements.

Valet Parking

The Erie Club features Valet Parking for all regular business days. Saturday luncheon functions requiring valet parking may include an applicable fee.

Special Events

Our Chef would be happy to create a Custom Menu to fit the Theme of your next Special Event. Not sure what you'd like? Allow the Chef to prepare a sampling of choices. The cost is \$35 plus the cost of food.

Leftover Foods Policy

Leftover foods may be taken by the customer when specific amounts of items have been purchased (example: 2 pieces per person hors d'oeuvres, party with guaranteed guest count of 20 ordering Strip Steak meals, etc.). Leftover foods may not be taken by the customer when price is based per person instead of per item of food (example: luncheon or dinner buffets, carving stations, tapas bars, etc.)

Member/Contact Person Initial: _____

TECHNOLOGY FEATURES:

***The Banquet Planner can assist in reserving equipment and determining pricing.**

Erie Club Equipment:

**Tripod Screen
Adjustable Projector Table
Color Television
VHS VCR Player
Standing Podium with Microphone
Easels & Flipcharts (\$10 fee applies for flipcharts)**

Video Equipment:

**Laser Pointer
35mm Slide Projector
Overhead Projector
High Brightness Overhead Projector
Computer Projectors**

Audio Equipment:

**Microphone Table Stand
Microphone Floor Stand
Microphone Floor Stand with Boom
Handheld Microphone
Lavalier Microphone
Wireless Handheld Microphone
Wireless Lavalier Microphone
CD Player
JBL Speaker with Stand
Anchor Tabletop Podium with Sound
Anchor Powered Speaker with Microphone
Anchor Powered Speaker w/ Wireless Mic**

Specialty Equipment:

**Fog Machine
*Other Specialty Equipment available upon request**

ERIE CLUB BANQUET SETUP STYLES:

Theatre Style

Classroom Style

**Classroom Style
(slanted)**

U-Shape

Open Square

State Table

Round Tables

ERIE CLUB LOCATION MAP

Directions to the Erie Club:

From the West (Cleveland):

1. Take I-90 East to I-79 North
2. Proceed North on I-79 to 12th Street East Exit
3. Proceed East on 12th St. to Peach St. (approx. 1.5 mi.)
4. Turn left (North) on Peach St., proceed North to 6th St.
5. Turn Left (West) on 6th St.
6. After turning left on 6th St., Erie Club is 1st Driveway on the Right.

From the East (Buffalo):

1. Take I-90 West to I-79 North
2. Follow steps 2 through 6 of "From the West" directions.

From the South (Pittsburgh):

1. Take I-79 North to 12th Street East Exit.
2. Follow steps 2 through 6 of "From the West" directions.

Breakfast:

Continental Breakfast:

Fruit & Cheese Danish
Mini Muffins
Breakfast Breads
Coffee Cakes
Bagels & Croissants
Fresh Fruit
Chilled Orange Juice
Freshly-Brewed Coffee & Tea
\$8.50 per person

Traditional Breakfast:

A la carte or buffet breakfast meals may be set up upon request. The Banquet Planner and/or Executive Chef can assist with menu choices.

Menu Suggestions:

French Toast
Belgian Waffles with Fresh Fruit & Berries
Pancakes
Smoked Salmon & Cream Cheese
Canadian Bacon
Link Sausage
Sugar Cured Ham
Toasted Breads
(white, wheat, rye, cinnamon, english muffins)
Home Fries
Hash Browns
Assorted Jams, Jellies & Peanut Butter
Cream Cheese & Yogurt

BREAKS:

Beverage Break:

Freshly-Brewed Coffee (regular & decaf)
Fine Selection of Teas
Assorted Soda Pop & Ice Water
\$4.50 per person

Afternoon Break:

Fresh-Baked Cookies
Freshly-Brewed Coffee (regular & decaf)
Fine Selection of Teas
Assorted Soda Pop & Ice Water
\$5.75 per person
add Mixed Nuts & Goldfish Crackers
\$2.50 per person

AFTERNOON TEA

“Low Teas” \$4.50 per person:
Selection of Pastries & Fine Teas

“High Teas” \$6.50 per person:
Selection of Tea Sandwiches, Pastries & Fine Teas

Tea Sandwiches:

Curried Crabmeat on Endive

Smoked Chicken & Mango Salad on Brioche

Deviled Ham Rillete on Cornbread Muffin with Sweet Pickles

Smoked Salmon & Salmon Mousse on Pretzel Baguette with Watercress

Rare Roast Beef & Blue Cheese rolled in soft Lahvosh with Cranberry

Grilled Vegetable on Focaccia, Chick Pea “Mayonnaise” & Black Olives

Pastries:

A Variety Available – the Banquet Planner & Chef may assist in selection

LUNCHEONS

ENTRÉE SALADS:

All salads come with Freshly-Baked Rolls & Butter,

Grilled Chicken Caesar \$9

Marinated in Herbs & Olive Oil, Caesar Dressing

Caesar without chicken.....\$7

Fattoush Salad \$7

Vine-ripe tomatoes, cucumbers, red onion, Feta Cheese, Pita croutons,
Fresh Mint, Romaine Lettuce and Citrus Vinaigrette.

Turkey a L'Orange \$8

Mixed Greens, Turkey, Orange Segments, Cranberry-Orange Vinaigrette

Louis Salad \$10.50

Mixed Greens, Grape Tomatoes, Crabmeat, Shrimp, Lorenzo Dressing

Fresh Fruit Plate \$9

Seasonal Fruits served with Pineapple Cream Cheese

Tea Sandwiches & Melba Sauce

Tossed Greens \$4

Assorted Greens with tomatoes, cucumbers, radishes, bell peppers

Add the following to any salad:

Grilled Chicken \$2 Shrimp \$6 Seared Ahi Tuna \$4

LUNCHEON ENTREES:

all entrees served with fresh vegetables

Grilled Swordfish \$12.50

Creole Mustard Sauce

Broiled Virginia Spots English-Style \$12.50

Grilled Paillard of Chicken Breast \$10

Port Wine-Green Peppercorn Sauce

Broiled Tenderloin Steak \$14

Bearnaise Sauce

Chicken Cassandra \$10

Wild Rice

Vegetarian Luncheon Plate \$9.50

LUNCHEON SANDWICH BUFFETS

Soup & Cold Cut Buffet \$11.50 per person:

Soups du Jour (2)

Assorted Cold Cuts

(turkey, ham, roast beef, corned beef, salami)

Assorted Cheeses

(american provolone, swiss)

Assorted Breads, Relish Tray, Lettuce, Tomato, Shaved Red Onion

Potato Chips & Pasta Salad

Assorted Cookies

Soup & Deluxe Sandwich Buffet \$13.50 per person:

Soups du Jour (2)

Assorted Premium Sandwiches:

all varieties provided unless otherwise requested

Italian Hoagie on Baguette

(salami, ham, provolone, swiss, arugula, tomato, red onion)

Shaved Ham & Swiss on Pretzel Bread

(lettuce & tomato)

Smoked Turkey & Meunster Cheese on Sourdough

(bibb lettuce & tomato)

Roast Beef & Swiss Cheese on Pumpernickel

(romaine lettuce, tomato & shaved onion)

Chicken Salad on Croissant

(arugula & plum tomatoes)

Deli-Style Shaved Pastrami & Swiss on Kaiser Roll

(shaved onion)

Relish Tray, Lettuce, Tomato, Shaved Red Onion

Potato Chips & Pasta Salad

Assorted Cookies

COLD HORS D'OEUVRES

Vegetable Crudite \$1.25 per person

Crisp Raw Vegetables served with Ranch-Style Dip.

Fresh Fruit \$1.50 per person

Assorted Seasonal Sliced Fruit

Cheese Display \$2.25 per person

Assorted Cheeses displayed with Crackers and Club-Made Flatbreads.

Smoked Salmon Display \$2.25 per person

served with appropriate garnishes.

Seared Ahi Tuna Display \$10 per person

Sesame Sea Salad, Pickled Ginger, Wasabi, Ponzu Sauce

Tapas Board \$6 per person

**Assorted Cured Meats, Cheeses, Olives, Roasted Peppers & Relishes
add assorted dips \$2.50 per person**

The following hors d'oeuvres are individually priced per piece:

Seafood Hors D'Oeuvres:

- Chilled Jumbo Shrimp with Red & Pink Sauce Sauce (market price)**
- Assorted Sushi/Sashimi, Pickled Ginger, Wasabi & Mustard Sauce \$1.95**
- Salmon Mousse on Potato with Crème Fraiche \$2**
- Fried Mini-Egg Rolls with Plum Sauce \$1.95**
- Crabmeat Mousse on Endive Spear \$2.25**
- Salmon Pinwheel with Horseradish Cream on Pumpernickel Bread \$2.25**
- Pot Stickers with Soy Dipping Sauce \$1.95**
- Salmon Pastrami on Pumpernickel with Fennel Slaw & Hot Mustard \$2.25**
- Smoked Salmon Tartar on Sesame Lahvosh \$2.25**
- Clams or Oysters on the ½-Shell \$2.25**
- Oyster "Shooter" with Flavored Vodka \$2.85**
- Caviar on Brioche with Sour Cream \$2.85**
- Crabmeat a la Hoelzel \$3 per person**

Beef & Meat Hors D'Oeuvres:

- Steak Tartar on Endive Spear \$2.25**
- Beef & Arugula with Roasted Tomato Roulade \$2.25**

Assorted Canapes & Cold Hors D'Oeuvres:

- Prosciutto-Wrapped Pear with Cream Cheese \$2**
- Fresh Fruit Kebabs \$2**
- Crisp Croustade with Blue Chevre & Balsamic-Marinated Tomatoes \$2**
- Prosciutto-Wrapped Asparagus \$2**
- Buffalo Mozzarella with Sundried Tomato Pesto on Baguette \$2**
- Ratatouille on Focaccia Bread with Parmesan Cheese \$2**
- Chilled Marinated Artichoke Hearts wrapped with Portobello Mushroom \$2**
- Pistachio-Crusted Grapes with Cream Cheese or Blue Cheese \$2**
- California Rolls with Sweet Soy Dipping Sauce \$2.25**

HOT HORS D'OEUVRES

The following hors d'oeuvres are individually priced per piece:

Seafood Hors D'Oeuvres:

- Crabmeat-Stuffed Mushrooms \$2.25
- Swordfish Kebab with Pineapple \$2.25
- Scallop Rumaki \$2.25
- Lobster Pernod Sauté \$2.85
- Lobster Romano with Lemon Butter \$2.85
- Shrimp & Andouille Skewers \$2.85
- Mini Crabcake with Remoulade Sauce \$2.85

Beef & Meat Hors D'Ouevres:

- Meatballs: Swedish, Sweet & Sour or Traditional Barbecue \$1.25
- Chicken Liver Rumaki \$1.50
- Princess Pouches with Chicken & Smoked Cheese \$2
- Sausage-Stuffed Mushroom \$2
- Cajun Chicken Toothpick Skewer \$2
- Herb Chicken with Portobello Mushroom \$2
- Assorted Dim Sum (Pork, Shrimp, Chicken) \$2
- Pecan & Bran-Crusted Chicken \$1.25
- Phyllo Pouches with Blue Cheese & Dried Beef \$2
- Duck Sausage on Toasted Baguette with Orange Butter \$2.25
- Lamb Kebab Skewer with Sweet Peppers \$2.25
- Beef Wellington with Béarnaise Sauce \$2.25
- Spicy Black Angus Beef Hollandaise \$2.25
- Mini Lamb Chops with Mint Gastrique \$2.85

Assorted Canapes & Hot Hors D'Ouevres:

- Artichokes Romano with Roasted Garlic Mayonnaise \$2
- Egg Rolls with Sweet-Sour Sauce or Plum Sauce \$2
- Assorted Mini-Quiche \$2
- Water Chestnut Rumaki \$1.25
- Artichoke Rumaki \$1.25
- Maui Onion & Gruyere Tartlettes \$1.25
- Pot Stickers with Soy Dipping Sauce \$2
- Gorgonzola with Spinach & Chopped Walnuts on Bruschetta \$2
- Grilled Vegetables en Phyllo \$2

DINNER ENTREES

Served with choice of House, Fattoush or Caesar Salad,
Freshly-Baked Rolls, Starch & Vegetables
Functions with multiple entrees-choose 1 starch & vegetable for all entrees

Seafood Entrees:

Sautéed Virginia Spots \$29.50
Grilled Swordfish \$30
Grilled Salmon with Creole Mustard Sauce \$26
Baked Lemon Sole English-Style \$26
Pan-Roasted Fillet of Halibut \$29
Pan-Seared Salmon Fillet with Tomato-Basil Vinaigrette \$26
Maryland Lump Crabcakes \$28
mushrooms & shallots or smoked bell pepper cream

Chicken Entrees:

Grilled Paillard of Chicken Breast with Tomato Basil Vinaigrette \$25
Roast Breast of Chicken with Cornbread, Apple & Sausage Stuffing \$25
Grilled Breast of Chicken with Oven-Dried Tomato Sauce \$25
Breast of Chicken Cassandra \$26
green peppercorn sauce, julienne of leeks, virginia ham, mushrooms

Lamb Entrees:

Rack of Lamb Persillade with Natural Jus \$36
Grilled Lamb Chops with Herb Crust & Roasted Garlic Sauce \$36
Grilled Lamb Chops with Cognac Demi-Glace \$36
Medallions of Lamb with Green Peppercorn Sauce \$36

Veal Entrees:

Veal Chops Oscar with Béarnaise Sauce \$30
Grilled Veal Chop with Morel Cream Sauce \$30
Tournedos of Veal Sauté with Roasted Shallot Sauce \$29
Grilled Veal Chop with Smoked Corn Sauce \$30
Roast Loin of Veal with Crabmeat Etouffée \$30

Beef Entrees:

Broiled Filet Mignon with Sauce Béarnaise \$30
Broiled Filet, Honey Mustard-Pine Nut Natural Demi-Glace \$30
Broiled Filet, Shiitake Mushroom Bordelaise \$31
Tournedos of Beef, Roquefort Crust, Shallot Demi-Glace \$29
Tournedos of Beef, Sautéed Maryland Crabmeat, Sauce Charon \$32

Vegetarian Entrees:

Medley of Chick Peas, Tomatoes, Eggplant, Squash, Spicy Curry Sauce \$23
Lentil Ragout, Fried Zucchini, Stewed Kohlrabi,
Baby Carrots, Curried Tomato Coulis \$23
Curried Eggplant-Tomato Tart, Vegetables, Stewed Butternut Squash \$23
Crisp Saffron Rice & Dried Cherry Strudel, Cucumber-Yogurt Sauce \$23
Portobello Mushroom Stack with Arugula, Roasted Tomato,
Grilled Vegetables & Roasted Pepper Coulis \$23

Starches:

Rice

pilaf, steamed, oriental, pecan, 3-grain

Red Bliss Potatoes

fine herbs, roasted, parslid

Whipped Potatoes

duchess, garlic, truffled

Baked Potatoes

twice-baked, baked

Dauphinoise Potatoes

thinly-sliced potatoes layered with roasted garlic cream & gruyere cheese

Fondant Potatoes

tourneed & butter-roasted in chicken stock

Chateau Potato

oven-roasted tourneed potatoes tossed in fresh herbs & oil

Vegetables:

Carrots

steamed, sliced, vichy, herbed, baby

Broccoli

polonaise, buttered, pine nuts & bread crumbs

Asparagus

carrots julienne, buttered, wild mushrooms

Haricot Verts

buttered, almonds, julienne of carrots

Medley of Garden Vegetables

steamed, stir-fried, buttered

STATION FUNCTIONS

\$35 fee applies to chef-attended food stations

Salad Station - \$3.50 per person:

Seafood Salad, Chicken Cashew Salad, Tuna Nicoise, Shrimp Salad, Sliced Tomato Salad with Buffalo Mozzarella, Sweet & Sour Cole Slaw, Marinated "5-Grill" Vegetables, Marinated Rice Salad with Feta Cheese

Pasta Station - \$5.50 per person:

includes garlic toast, crushed peppercorn & parmesan cheese

Pastas :

Penne, Cheese Tortellini, Ravioli (meat or cheese), Agnolotti

Sauces-choose 2:

Red or White Clam, Marinara, Alfredo, Ragu Bolognese, Basil Pesto, Sundried Tomato Pesto, Dijon Cream with Artichoke Hearts, Wild Mushroom Cream Sauce

Caviar Station – market price:

market price according to choice of beluga/ossetra or american/trout caviar, includes creme fraiche, chopped eggs, chopped onion & rye toast points

**Assorted Caviars on Ice "Socles"
Chef-Attended Bellini Station**

Carved Meats Station:

**Beef Tenderloin \$12.50 per person
Roast Breast of Turkey \$7 per person
Top Round of Beef \$10 per person
Salmon en Croute with Watercress Sauce \$6.50 per person
assorted rolls, condiments & relish tray**

Dessert Stations:

**Assorted Petite Pastries \$6.50 per person
lemon rolls, mini cream puffs, petit-fours, eclairs, chocolate-covered strawberries**

**Assorted Cakes \$6 per person
chocolate, lemon & n.y. cheesecake, chocolate, carrot, cherry almond**

**Assorted Pies \$5 per person
apple, dutch apple, cherry, peach, key lime, pumpkin,
banana or chocolate cream, mixed berry**

**Assorted Mousses \$4 per person
chocolate, white chocolate, lemon, raspberry, cappuccino**

**Viennese Coffee & Tea \$2.50 per person
candied orange & lemon rinds, cinnamon sticks, shaved chocolate, whipped cream**

DINNER BUFFETS

Dinner Buffets Include Freshly-Baked Rolls & Dessert, (Minimum 25 people)
\$30 per person

Garden-Fresh Salads (choose 2):

Tossed Greens, Fattoush, Traditional Caesar, Waldorf, Lentil, Bean,
Marinated Cucumber, Marinated Artichoke, Truffled Potato, Quinoa,
Beet with Orange Vinaigrette, Cucumber-Tomato, Pasta, Taboullah,
Grilled Vegetable

Entrées (choose 2):

Oven-Poached Salmon, Mustard Dill Glaze
Pan-Seared Sea Scallops
Hoisin-Glazed Tenderloin of Pork
Grilled Chicken Salad with Granny Smith Apples & Roasted Walnuts
Pepper-Crusted Tenderloin of Beef with 3-Grain Mustard Sauce
Smoked Duck Breast with Cranberry BBQ Glaze
Smoked Loin of Lamb
Smoked Chicken with Arugula

Sides:

choose 1 item from the list below or 1 starch and vegetable from page 13

- *Gnocchi with Herb-Marinaded Julienne Vegetables
with chardonnay cream or garlic aioli
- *Antipasta Salad
- *Bowtie Pasta with Pine Nuts, Sundried Tomatoes, Sliced
Mushrooms, Pineapple & Balsamic Vinaigrette
- *Orzo with Kiln-Dried Cherries & Toasted Almonds
- *Lentil & Potato Salad
- *Haricot Verts with Lemon Vinaigrette
- *Mint-Scented Taboullah Salad
- *Ratatouille Vinaigrette

Desserts (choose 1):

Strawberries Grand Marnier
Crème Brulee with Fresh Cream & Berries
Fresh Fruit
Ice Cream with Cookie Wafer
Chocolate Surrender Cake

A La Carte Dessert Selections:

Classic Crème Brulée \$6
with whipped cream & berries

Chocolate Pecan Pie \$6
vanilla sauce & fruit compote

Flavored Crème Brulée \$6
with whipped cream & berries

Cheesecake \$6
marinated strawberries

Strawberries Grand Marnier \$6
fresh strawberries tossed with Grand Marnier orange liqueur

Medley of Seasonal Fresh Fruit \$4.50

Pies \$5
apple, dutch apple, cherry, peach, key lime, pumpkin,
banana or chocolate cream, mixed berry

Cakes \$6
chocolate, lemon & n.y. cheesecake, chocolate, carrot, cherry almond

Mousses \$4.50
chocolate, white chocolate, lemon, raspberry, cappuccino

BEVERAGE SERVICE

Cocktail service is available on a price-per-drink or per-bottle basis.

Selections and pricing as follows:

(“Highball” refers to a mixed drink, such as gin and tonic, rum and coke, etc.

“Rocks” refers to a liquor over ice drink, such as a Martini, Manhattan, etc.)

Wine by the bottle arrangements may be made with our Sommelier

House Brands

Highball: \$3.25 Rocks: \$5 Bottle: \$55

Premium & Deluxe Premium Brands

Examples of each category:

Vodka-Absolut, Stoli; Gin-Tanqueray, Beefeater; Rum-Myers’s, Mount Gay;

Whiskey-Canadian Club, Black Velvet; Scotch-Dewar’s, J & B;

Bourbon-Jim Beam, Jack Daniels

Single Malt Scotches, Single Barrel Bourbons, etc.

Priced per brand

Cordials

Bailey’s, Kahlua, Sambuca, Amaretto di Saronno, Drambuie,
Grand Marnier, Irish Mist, etc.

From \$6.50

Wines

House Wine (glass): \$4

House Wine (carafe): \$22

House Champagne (glass): \$6.50

House Champagne (187mL “split”): \$7.50

Soft Drinks

Soda Pop: fountain-\$1.50, can-\$1.75

Juices: \$2.25 Saratoga Sparkling Water: \$2.25

Specialty Items

Punch with Alcohol: \$45/gallon

Champagne Punch: \$55/gallon

Fruit Punch (non-alcoholic): \$25/gallon

ERIE CLUB BANQUET PLANNER

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