

## 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 12<sup>th</sup> St. to Peach St. (approx. 1.5 mi.)
4. Turn left (North) on Peach St., proceed North to 6<sup>th</sup> St.
5. Turn Left (West) on 6<sup>th</sup> St.
6. After turning left on 6<sup>th</sup> St., Erie Club is 1<sup>st</sup> 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 12<sup>th</sup> 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

## LUNCHEONS

### ENTRÉE SALADS:

All salads come with Freshly-Baked Rolls & Butter,

Grilled Chicken Caesar \$9.50

Marinated in Herbs & Olive Oil, Caesar Dressing

Caesar without chicken.....\$7.50

Fattoush Salad \$7.50

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

Rockwell Salad \$9.50

Mixed Greens, Chicken, Apples, Walnuts, Blue Cheese, Poppyseed Dressing

Louis Salad \$11

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 \$2.50    Shrimp \$6.50    Seared Ahi Tuna \$4.75

### LUNCHEON ENTREES:

all entrees served with fresh vegetables

Grilled Swordfish \$12.50

Creole Mustard Sauce

Broiled Virginia Spots English-Style \$13.50

Andouille Sausage & Cornbread-Stuffed Chicken Breast \$10

Cajun cream sauce

Broiled Tenderloin Steak \$14

Bearnaise Sauce

Herb-Roasted Chicken Breast \$10

Marsala Mushroom Demi-Glace

Vegetarian Luncheon Plate \$9.50

## **LUNCHEON 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**

### **Hot Luncheon Buffet \$14.50 per person**

**Garden Greens Salad**

**Fresh Rolls**

**Entrée – (choose 1):**

**Pan-Roasted Fillet of Salmon with Tomato-Basil Vinaigrette**

**Grilled Breast of Chicken with Wild Mushroom Sauce**

**Broiled Tenderloin Steak with Béarnaise Sauce**

**Choice of Vegetable and Starch (see page 12 for choices)**

**Chocolate Chip Cookies or Brownies**

## **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  
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  
Mini Ahi Tuna Sandwich with Avocado, Cilantro & Wasabi Mayonnaise \$3.75

### **Assorted Canapes & Cold Hors D'Oeuvres:**

Prosciutto-Wrapped Pear with Cream Cheese \$2  
Fresh Fruit Kebabs \$2  
Prosciutto-Wrapped Asparagus \$2  
Buffalo Mozzarella with Sundried Tomato Pesto on Baguette \$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 (vegetarian or ahi tuna) \$2.25  
Fresh Mozzarella & Tomato Skewers with Balsamic Drizzle \$2.25  
Steak Tartar on Endive Spear \$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 Romano with Lemon Butter \$2.85
- Shrimp & Andouille Skewers \$2.85
- Mini Crabcake with Remoulade Sauce \$2.85

### Beef & Meat Hors D'Oeuvres:

- 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
- Pecan & Bran-Crusted Chicken \$1.25
- Beef Wellington with Béarnaise Sauce \$2.25
- Spicy Black Angus Beef Hollandaise \$2.25
- Mini Lamb Chops with Mint Gastrique \$2.85
- Mini Burger with Cheddar Cheese, Plum Tomato, Crispy Onions & Horseradish Mayonnaise \$3.50
- Mini Chicken Sandwich with Marinara & Provolone Cheese \$3.25

### Assorted Canapes & Hot Hors D'Oeuvres:

- Artichokes Romano with Roasted Garlic Mayonnaise \$2
- Egg Rolls with Sweet-Sour Sauce or Plum Sauce \$2
- Assorted Mini-Quiche \$2
- Fried Mini-Egg Rolls with Plum Sauce \$1.95
- Water Chestnut Rumaki \$1.25
- Pot Stickers with Soy Dipping Sauce (chicken, shrimp or pork)
- Artichoke Rumaki \$1.25
- Maui Onion & Gruyere Tartlettes \$1.25
- 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 \$32  
Grilled Swordfish \$32  
Grilled Salmon with Creole Mustard Sauce \$29  
Baked Lemon Sole English-Style \$29  
Pan-Roasted Fillet of Halibut \$32  
Pan-Seared Salmon Fillet with Tomato-Basil Vinaigrette \$29  
Maryland Lump Crabcakes \$32.50  
mushrooms & shallots or smoked bell pepper cream

### **Chicken Entrees:**

Andouille Sausage & Cornbread-Stuffed Chicken Breast \$28  
Grilled Breast of Chicken with Oven-Dried Tomato Sauce \$26  
Herb-Roasted Breast of Chicken with Marsala Mushroom Demi-Glace \$26

### **Lamb Entrees:**

Rack of Lamb Persillade with Natural Jus \$38  
Grilled Lamb Chops with Herb Crust & Roasted Garlic Sauce \$38  
Grilled Lamb Chops with Cognac Demi-Glace \$38  
Medallions of Lamb with Green Peppercorn Sauce \$38

### **Veal Entrees:**

Veal Chop Oscar with Béarnaise Sauce \$37.50  
Grilled Veal Chop with Morel Cream Sauce \$34  
Tournedos of Veal Sauté with Roasted Shallot Sauce \$32  
Grilled Veal Chop with Smoked Corn Sauce \$34  
Roast Loin of Veal with Crabmeat Etouffée \$34

### **Beef Entrees:**

Broiled Filet Mignon with Sauce Béarnaise - market price  
Broiled Filet, Honey Mustard-Pine Nut Natural Demi-Glace - market price  
Broiled Filet, Shiitake Mushroom Bordelaise - market price  
Tournedos of Beef, Roquefort Crust, Shallot Demi-Glace \$32  
Tournedos of Beef, Sautéed Maryland Crabmeat, Sauce Charon \$35

### **Vegetarian Entrees:**

Medley of Chick Peas, Tomatoes, Eggplant, Squash, Spicy Curry Sauce \$24  
Lentil Ragout, Fried Zucchini, Stewed Kohlrabi,  
Baby Carrots, Curried Tomato Coulis \$24  
Curried Eggplant-Tomato Tart, Vegetables, Stewed Butternut Squash \$24  
Crisp Saffron Rice & Dried Cherry Strudel, Cucumber-Yogurt Sauce \$24  
Portobello Mushroom Stack with Arugula, Roasted Tomato,  
Grilled Vegetables & Roasted Pepper Coulis \$24

**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

## **DINING STATIONS**

\$35 fee applies to chef-attended food stations

### **Pasta Station - \$10 per person:**

**Chef-attended Made-to-Order Pasta Station**

**Pasta (choose 1):**

**Penne, Bowtie, Cheese Tortellini**

**Alfredo, Marinara & Roasted Garlic Olive Oil Sauces  
Roasted Italian Sweet Sausage, Grilled Chicken Breast, Titi Shrimp,  
Grilled Vegetables, Spinach, Tomatoes, Black Olives, Mushrooms,  
Grated Parmesan Cheese, Red Pepper Flakes, Cracked Black Pepper  
& Toasted Garlic Bread**

### **Carved Meats Station:**

**Beef Tenderloin \$14 per person**

**Roast Breast of Turkey \$8 per person**

**Top Round of Beef \$12 per person**

**Salmon en Croute with Watercress Sauce \$8 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**

**Semi-Sweet Chocolate Dipping Station \$6.50 per person**

**warm chocolate with an array of dipping goodies including marshmallows,  
pretzels rods, oreo cookies, bananas, strawberries & pineapple chunks**

**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 (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

### **\*Upgrade your salad with a choice of the following (add \$3):**

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

### **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 Leg of Lamb

Smoked Chicken with Arugula

### **Starch & Vegetable (choose 1 each from page 12):**

### **Dessert (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, Stolli; 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**

**Erie Club**  
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