



Banquet Information

(Effective date January 22, 2019)

269 963-0966

Room Reservations

Thank you for considering Clara's on the River for your upcoming private function. To plan your event at Clara's, please contact the management staff by telephone at (269) 963-0966 during the hours of 10am to 11am, or 2pm to 4pm Monday through Saturday to check on room availability. It is important that you reserve the date of the function with as much notice as possible. A deposit is required to reserve your function date and time.

We will discuss your menu and other special needs when making your reservation. We can provide a wide variety of services from casual luncheon meetings, to formal receptions and dinners. Our award-winning Breakfast Buffet is also available on Sundays from 10 am to 2 pm. The private Banquet Room accommodates up to sixty guests with an additional patio area for cocktails or picnics during good weather months.

Deposit, Minimums and Room Charge

A deposit of \$100 will be required to reserve your function date and time. A minimum food and beverage charge not including tax and gratuities of \$250 for lunch (11am to 4pm), and \$300 for dinner service (4pm to close) is required for use of Clara's Banquet Room for an event duration of up to two hours. The deposit will be applied towards the bill at final settlement. If the food and beverage totals do not equal these minimums, the difference will be applied to the final bill as a room charge. An additional \$50 per hour room charge will be applied to all events lasting over two hours.

Menu Selection

Your menu selection from this guide should be finalized with Clara's on the River at least two weeks in advance. We will be happy to accommodate special dietary needs with advance notice. A conformation detail of the upcoming event will be provided for your reference, which will list all catering arrangements and applicable charges.

Food and Beverage Policy

Clara's on the River must supply all food and beverages. Upon completion of the event, all extra food and beverage remains the property of Clara's on the River and cannot be taken with you.

However, wedding cakes and birthday cakes may be provided by outside vendors and cake leftovers are yours to take home.

Guarantees and Cancellations

A final guarantee of the number of guests is required two weeks prior to your event. We will prepare meals for that number, and depending on the menu selection, we may be able to accommodate a few "last minute" additions. If no final guarantee is received, we will consider the number indicated on the original event forms to be the correct and guaranteed number of guests. Billing will be based on the final guaranteed number of guests, or the number of meals served, whichever is higher. Clara's on the River reserves the right to adjust prices and menus for groups less than twenty persons. In the event of a cancellation, notification is required a minimum of two weeks prior to the event and your \$100 deposit will be refunded. If cancellations are made after this period, the deposit is non-refundable, and any expenses incurred will be billed.

Other Services

You may wish to consider flowers and other table decorations to enhance the appearance of your event. You may have these items delivered to Clara's on the River from local suppliers and we will place them on the tables at no charge. Decorations, and how they are affixed, must be approved by Clara's on the River to prevent damage to the property. Rental of other special equipment can also be arranged with local suppliers. All outside rental charges and fees must be handled directly between the customer and the local supplier.

Alcoholic Beverages and Policies

Clara's on the River offers a wide selection of beer, wine and spirits. Our complete beverage menu is available via waitpersons from our main bar.

We reserve the right to restrict the service of alcohol in compliance with the policies of Clara's on the River and the State of Michigan. Alcoholic beverages must remain inside Clara's on the River or within the fenced-in patio area. No one under the age of 21, or without proper identification, will be allowed alcoholic beverages. Drinking to excess, whether the person will be driving or not, will not be allowed. We ask that you share in the strict enforcement of these policies.

Event Schedule and Duration

To insure the best possible food quality, please adhere to the pre-arranged service schedule. Based on past experience, we will plan an ample time allotment of two hours for your event duration. Please be aware that there may be another function scheduled in the facility after your event. Consequently the schedule must be followed. If more than two hours is required for your group, please check for the availability of additional time and arrange for this necessity when booking your party to prevent any scheduling conflicts. An additional \$50 per hour room charge past two hours reserved duration will be applied to your bill.

Terms of Payment

Payment is due upon completion of the function. All prices are subject to 6 percent Michigan sales tax. Food and beverage prices are subject to an 18 percent service charge.

All food and beverage prices are subject to change without notice. Prices can be guaranteed for your group up to 30 days in advance.

For further information, please contact:

*Clara's on the River
Attn. Management Staff
44 McCamly Street N
Battle Creek, MI 49017
Voice (269) 963-0966
Fax (269) 963-4750*

LUNCHEON SUGGESTIONS

Salads and Sandwiches

Select one or up to three from the list below. An item count of each food item will be necessary when calling in your final menu totals two weeks prior to your event.

All salads are served with a sweet and buttery yeast roll.

All sandwiches are served with your choice of one side: fruit medley, coleslaw or black beans with rice.

Beverage service is included. To add a dessert selection, please refer to the dessert section of this guide.

For a heartier meal, add a cup of soup for \$3.99 per person.

Grilled Chicken Caesar Salad \$13.99

A bowl of fresh romaine lettuce topped with parmesan cheese, croutons, red onion, Caesar dressing and charbroiled chicken Hawaiian.

Clara's Chef Salad \$14.49

A mound of tossed greens topped with crumbled bacon, turkey, ham, cheddar, provolone, black olives, croutons, diced egg, tomato, and dressing choice.

Cobb Salad \$13.99

A San Francisco salad with bands of crumbled bacon, diced chicken breast, cheddar cheese, diced boiled egg, black olives, tomato, diced avocado, and bleu cheese crumbles.

Southern Fried Chicken Salad \$14.99

Southern fried chicken strips and bacon pieces on top of tossed greens, cheddar cheese, diced egg and diced tomato with a sweet honey mustard ranch dressing.

Spinach Salad \$13.99

A bowl of fresh spinach greens, sunflower nuts, provolone cheese, bacon bits, fresh mushrooms, eggs, croutons and bacon dressing.

Polynesian Tuna Melt \$11.69

Flaky albacore tuna (dolphin safe) tossed with pineapple, mayonnaise, onions, celery and special seasonings on two English muffin halves. Topped with melted cheddar cheese and grilled pineapple rings.

Turkey Club Croissant \$13.99

Roasted turkey, Swiss cheese, bacon, lettuce tomato and mayonnaise on a large flaky croissant.

Chicken Hawaiian Sandwich Deluxe

\$12.99

Our famous specially marinated charbroiled chicken breast topped with crisp bacon strips, melted Swiss cheese, lettuce and tomato. Served on an onion bun with mayonnaise on the side.

Prime Connection \$16.99

Tender sliced prime rib, served on a bakery sub bun with sautéed mushrooms, melted pepper jack cheese, mayonnaise on the side, and au jus for dipping.

Soup And Half Sandwich \$12.29

Choose One of: •Reuben •Turkey Reuben •B.L.T •Polynesian Tuna Melt •Health Club •Chicken Walnut Sandwich •Vegetarian Sandwich
And One of: Soup of the Day, Broccoli Cheese Soup, or Black Bean Soup.

DESSERT SUGGESTIONS

Add dessert to your luncheon or dinner entree selection

Fudge Brownie with chocolate sauce (without nuts) \$2.99

Black Tie Chocolate Layer Cake \$6.99

Mile High Chocolate Mousse Pie \$6.59

Key Lime Pie \$4.99

Reese's Chocolate Peanut Butter Cake \$6.59

Lemon Mousse 3-Layer Cake \$6.59

Gourmet Turtle Cheesecake \$6.59

Cheesecake with Strawberries \$5.49

Clara's Carrot Cake \$6.99

The above prices are subject to 6% Michigan sales tax and an 18% service charge

LUNCHEON DELI BUFFETS

11am to 4pm

Standard Deli Buffet \$13.99 per person

There is a required minimum of 25 guests.

*Coleslaw and Fresh Fruit
Ham, Turkey and Roast Beef
American and Swiss cheese
Sliced Tomatoes, Red Onions and Leaf Lettuce
Assorted Condiments
Assorted Breads and Rolls
Choice of one: Brownie, Cookies, or Rice Crispy Treat
Beverage Service*

Gourmet Deli Buffet \$16.59 per person

There is a required minimum of 25 guests.

Salads Choice of two:

*Coleslaw
Fresh Fruit Medley
Caesar Salad
Tossed Greens Salad*

Cheeses Choice of two:

*American
Swiss
Mozzarella
Cheddar
Pepper Jack*

Meats Choice of three:

*Roast Beef
Smoked Ham
Roast Turkey
Corned Beef
Polynesian Tuna Salad
Chicken Walnut Salad*

Also included:

*Black Bean or Broccoli Cheese Soup
Sliced tomatoes, Red Onions and Leaf Lettuce
Assorted Condiments
Assorted Breads and Rolls
Choice of one: Brownie, Cookies, or Rice Crispy Treat
Beverage Service*

The above prices are subject to 6% Michigan sales tax and an 18% service charge

LIGHTER HOT ENTRÉE SUGGESTIONS

11am till close

\$16.99 per person (except where noted)

Select one or up to three from the list below. An item count of each food item will be necessary when calling in your menu count totals two weeks prior to your event.

These entrees an appropriate starch, a sweet and buttery yeast roll, and a choice of one of the following: a house salad, a small Caesar salad, or a cup of soup. Beverage service is included (milk, juice, alcoholic beverages are additional).

To add a dessert selection, please refer to the dessert section of this guide.

Club Car Chicken Hawaiian

One chicken breast marinated in pineapple juice, soy sauce and sweet white wine and charbroiled to perfection.

Fettuccine Alfredo

Fettuccine noodles tossed lightly in cream, Parmesan and spices. Served with a mozzarella stuffed breadstick.

Manicotti

Baked egg pasta stuffed with a delicately seasoned ricotta and Parmesan cheese filling, covered with marinara sauce and provolone cheese. Served with a mozzarella stuffed breadstick.

Meat Lasagna

Tender lasagna noodles stacked high between ricotta, provolone, cottage, and parmesan cheeses and spicy tomato sauce, sausage, and mushrooms. Served with a mozzarella stuffed breadstick.

Baked Whitefish

Fresh-caught from the Great Lakes. Seasoned with Old Bay spice.

Club Car Top Sirloin (add \$3.00)

A sensible six-ounce choice top sirloin steak charbroiled to medium-rare.

Cajun Meatloaf

A zesty twist on the traditional. Spiced homemade meatloaf smothered in Cajun mushroom gravy, topped with onion crisps, beside mashed potatoes.

Quiche

Baked in a pastry shell filled with rich cream and cheese custard and combined with fresh ingredients. Choose from Lorraine or Seafood Quiche. Served with fresh fruit.

The above prices are subject to 6% Michigan sales tax and an 18% service charge

HORS D'OEUVRES

Our management staff will be happy to assist you in planning your next reception or office party. We have a large selection of hot or cold hors d'oeuvres, snacks and sweets. As these items are meant to proceed another course, beverages are not included with these selections only. There is a required minimum of 25 guests.

Hot Hors D'oeuvres:

*Buffalo Wings
Barbecue Meatballs
Quiche
Nine Layer Dip and Corn Chips
Bacon & Cheddar Potato Skins
Spinach and Crab Dip with Tortilla Chips
Gourmet Pizza Squares*

Cold Hors D'oeuvres:

*Assorted Vegetables and Dip
Seasonal Fresh Fruit Tray with Amaretto Whipped Cream
Ham and Boursin Cheese on Rye Points
Deluxe Cheese and Cracker Tray
Deviled Eggs*

Prices for Hot and Cold Hors D'oeuvres

Prices are to precede a dinner, not to replace dinner. (If you wish for a "finger food" buffet add \$1.00 to the prices below. Beverages are additional.)

Choose any three:
\$9.99 per person

Choose any four:
\$10.49 per person

Choose any five:
\$10.99 per person

Choose any six:
\$11.49 per person

Choose any seven:
\$11.99 per person

SNACKS

Party Mix \$9.00 per pound
Potato Chips and Dip \$9.00 per pound
Tortilla Chips and Salsa \$9.00 per pound

The above prices are subject to 6% Michigan sales tax and an 18% service charge

DINNER SUGGESTIONS

Entrees

Select one or up to three from the list below. An item count of each food item will be necessary when calling in your menu count totals two weeks prior your event.

All Dinners are served with an appropriate starch and our large house salad of: fresh tossed greens, diced provolone, diced pepperoni, croutons and red onion with choice of dressing, and a sweet and buttery yeast roll. Beverage service is included (milk, juice, alcoholic beverages are additional).

Pete's Pride \$24.99

A ten-ounce center-cut top sirloin, juicy and flavorful, charbroiled to your choice.

Filet Béarnaise \$35.59

A thick cut eight-ounce charbroiled filet cooked to order. Served with a tarragon béarnaise sauce.

Slow-Roasted/Char-Broiled Ribeye \$25.99

House slow-roasted and seasoned rib-eye is then sliced to 10-ounces and char-broiled to your choice of medium-rare or above. Served with horseradish sauce.

Charbroiled Pork Chops \$21.79

Two eight-ounce charbroiled center cut pork chops. Served with apple sauce.

Char-Broiled Honey Mustard Salmon \$21.99

A charbroiled salmon fillet basted with a honey and stone ground mustard glaze and topped with a grilled pineapple ring.

Baked Salmon Dijonaise \$21.99

Eight ounces of baked cold water salmon topped with a dill dijonaise sauce.

Maui Mahi-Mahi \$21.99

Mahi-Mahi spiced with lime and ginger, then char-broiled. Topped with a jalapeño mango salsa.

Chicken Hawaiian \$18.99

Two six-ounce chicken breasts marinated in pineapple juice, soy sauce and sweet white wine and charbroiled to perfection.

Grilled Chicken Cordon Bleu \$18.99

A chicken breast marinated in soy sauce and white wine, charbroiled and topped with bacon, ham, melted Swiss cheese and mornay sauce.

Chicken Marsala \$21.99

Breaded chicken breasts, sautéed mushrooms in a sweet Marsala wine and cream sauce. Served over garden rice.

DESSERT SUGGESTIONS

Add dessert to your dinner entree selection

Fudge Brownie with chocolate sauce (without nuts) \$2.99

Black Tie Chocolate Layer Cake \$6.99

Mile High Chocolate Mousse Pie \$6.59

Key Lime Pie \$4.99

Reese's Chocolate Peanut Butter Cake \$6.59

Lemon Mousse 3-Layer Cake \$6.59

Gourmet Turtle Cheesecake \$6.59

Cheesecake with Strawberries \$5.49

Clara's Carrot Cake \$6.99

The above prices are subject to 6% Michigan sales tax and an 18% service charge

DINNER BUFFET SUGGESTIONS

Gourmet Dinner Buffet \$28.99 per person

Create your own buffet by choosing from the selection below. There is a required minimum of 25 guests. All buffets include sweet and buttery yeast rolls, a dessert selection from below, and beverage service.

Salads (choose two)

Tossed Salad with choice of dressing
Caesar Salad
Spinach Salad with Creamy Bacon Dressing
Fresh Fruit Medley
Coleslaw

Entrees (choose two)

Carved Top Round of Beef	Maui Mahi-Mahi with Mango Salsa
Carved Honey Baked Ham	Baked Norwegian Salmon with Dill Sauce
Grilled Chicken Cordon Bleu Mornay	Grilled Honey Mustard Salmon
Grilled Pork Chops	Fried Shrimp

Accompaniments (choose one)

Fettucinne Alfredo
Quiche Lorraine
Pasta Primavera

Potatoes and Rice (choose one)

Baked Potatoes
Garden Rice

Vegetables (choose one)

Green Beans Almondine
Roasted Vegetables

Dessert Selections (choose one)

Layer Cake
Key Lime Pie
Cheesecake with Strawberries

The above prices are subject to 6% Michigan sales tax and an 18% service charge