



Banquet

MENU

245 South Eton Street • Birmingham, Michigan 48009

Phone: (248) 647-7774 • Fax: (248) 647-1289

WWW.BIGROCKCHOPHOUSE.COM

Welcome to Big Rock Chophouse

From the moment our guests walk through the solid oak doors, the masculine ambiance is unmistakable. The aroma of hearty steaks fills the restaurant, while the sultry sounds of jazz enliven the crowd. It's hard to imagine that only a few decades ago, Birmingham's Big Rock Chophouse was a port for travelers across the country.

The Stone Terrace/Patio

Our largest banquet room, appropriately named the Stone Terrace, is located in the front of the restaurant and has an adjacent outdoor patio. The Stone Terrace, with its grapevine lights and topiaries, sets the mood for groups of up to 80 guests for dining and up to 125 for cocktail parties. Use of the adjacent patio is subject to availability, weather and additional rates. Please inquire.

Got Rocks Diamond Crown Cigar Lounge

Located upstairs inside the acclaimed Big Rock Chophouse, Got Rocks Diamond Crown Cigar Lounge is one of Metro Detroit's most popular martini and cigar bars. It's one of the few places around where guests can enjoy a juicy steak while drinking scotch and smoking their favorite cigar!

Perfect for a variety of business or social occasions, Got Rocks Diamond Crown Cigar Lounge provides a uniquely stylish and intimate backdrop for bridal showers, bachelor/bachelorette parties, rehearsal dinners, holiday gatherings, fundraisers and corporate business events. Available nightly, Got Rocks Diamond Crown Cigar Lounge can be rented out for groups up to 80 people. Entertain clients over cocktails, cigars and our signature menu, including mouth-watering filet mignon in the cigar bar's relaxed and sophisticated setting that also features a private outdoor patio.

The Cascade Room

The Cascade Room, with its unique sky mural and decor reminiscent of the railroad era, can accommodate 40 guests at booths and tables for lunch or dinner events and is adjacent to our Main Floor Bar and Dining Room.

The Boulder Wine Cellar

Whether you want to enjoy an intimate lunch or dinner with family and friends or your business associates, our exclusive private party room seats up to 32 guests for lunch and dinner or 40 guests for a hors d'oeuvres reception. Big Rock Chophouse's Boulder Wine Cellar offers a separate cozy dining area with its own personality. Grape vines frame the entrance. Cave drawings adorn the walls. French oak wine tables provide seating for guests.

The Gazebo

The perfect place to host an event for up to 30 guests, whether it is an hors d'oeuvres reception, rehearsal dinner, bridal shower or just a friendly gathering. The gazebo is an outdoor, open-air, covered space and the use of it is weather permitting.

Big Rock Chophouse Banquet Information Sheet

(Off-site catering is available – inquire within for menus and pricing)

Menu Selection

Any party of twenty or more must have a limited menu with host provided main course counts. Your final food and beverage selections are due 14 days prior to your event, and considered definite at that time. The final guest count is due seven business days prior to your function. **You will be charged for your guaranteed number.** We will substitute main courses for vegetarian, religious, or medical reasons and request notification at the time of your selections.

Room Charges

A \$500 room charge will be required for the Stone Terrace or Got Rocks Cigar Lounge; \$250 for other areas.

Advanced Deposit

There is a \$250 to \$1,000 deposit to guarantee specific private dining rooms. ***Deposits are non-refundable.**

Tax & Service Charges

All food and beverage is subject to a 20% service charge and a 6% sales tax. ***No outside food or beverages allowed. Cakes must be prepared by Big Rock Chophouse's Pastry Chef.**

Linen & Decorations

Use of our standard white linen and white napkins is at no extra charge. Any other linen must be rented by the host. Flowers, balloons or any other decorations are not supplied by the restaurant and are subject to our approval. We will be happy to recommend talented and reliable people to help you with your needs.

***Please note: no tape, taper candles, glitter or confetti of any kind is allowed in the restaurant.**

Audio Visual Equipment

A screen is available for rent for an additional \$75 fee. Projector and laptop, as well as any other A/V must be brought in by the client. Wireless mic available in Stone Terrace room only.

Parking

Big Rock Chophouse is valet parking only, which you can choose to host for your guests at \$7 per car or your guests can pay for valet on their own. We do not have any self parking on site.

Bar Arrangements

Open bar: Drinks will be rung up on a bill which will be paid at the end of the function.

Bar Package: Can be found on page 9 and 10 of the menu.

Big Rock Banquet Appetizers

(Minimum of 20 orders of each)

- Spinach and Artichoke Dip with Crostinis\$3 (2oz portion)
- Spinach & Artichoke Tarts\$3 (each)
- Sautéed Wild Bleu Mushroom Tarts.....\$3 (each)
- Vegetarian Spring Rolls\$3 (each)
- ○ Twice Baked Mini Yukon Golds with Sour Cream, Cheddar & Chives\$3 (2oz portion)
- Baby Spinach & Feta Spanakopita\$3 (each)
- ○ Tomato, Mozzarella Caprese Kabob.....\$3 (each)
- Pear and Almond Brie in Phyllo\$4 (each)
- Assorted Pizza Vegetarian and Meat.....\$5 (each)
- ○ Assorted Fresh Vegetables and Dip.....\$4 (per person)
- ○ Assorted Fruit (Seasonal)\$6 (per person)
- Assorted Domestic and Imported Cheeses with Crackers\$5 (per person)
- Iced Jumbo Shrimp with Cocktail Sauce and Lemon\$5 (each)
- *Oysters on the Half Shell.....\$3 (each)
- *Oysters ‘Rock Style’\$3.25 (each)
- Big Rock Spicy Buffalo Shrimp\$3 (2oz portion)
- Mini Maryland Crab Cakes with Remoulade.....\$4 (each)
- Coconut Shrimp\$4 (each)
- Crispy Fried Calamari with Lemon-Caper Sauce.....\$3 (2oz portion)
- House Smoked Salmon with Seaweed Salad\$4 (2oz portion)
- House Smoked Salmon Rilletes with Crisp French Bread.....\$3 (each)
- Lemongrass Seared Tuna with Seaweed Salad.....\$5 (2oz portion)
- *Mini Sliced Beef Tenderloin or House Smoked Salmon Sandwiches\$5 (each)
- Boneless Buffalo Chicken with Bleu Cheese and Celery\$3 (2oz portion)
- *Cajun Steak Bites with Chop Sauce.....\$4 (2oz portion)
- *Lamb Chops Single Cut Greek Style\$5 (each)
- Tandoori Chicken Satay with Thai Mango Salsa.....\$3 (each)
- Chicken Potstickers\$3 (each)
- Cornflake Crusted Chicken\$3 (3oz portion)

○ = Vegetarian

□ = Gluten Free

*This menu item contains raw or partially cooked animal products.

Regarding the safety of these items, written information is available.

Big Rock Banquet Desserts

(Priced per person)

Raspberry Chocolate Crunch Torte\$10

Chocolate Ganache Cake\$10

Vanilla Cheesecake\$8

Ice Cream and Sorbet.....\$6

Mini Package: Three Miniature Pastries, Cookies, Brownies
with Coffee & Tea\$12

Deluxe Package: Three Miniature Pastries, Mini Crème Brulee,
Chocolate Truffles, Fresh Fruit & Berries Platter, Cookies, Brownies
with Coffee & Tea\$16

Grand Sweets Table: Miniature French Pastries, Cookies, Brownies,
Chocolate Covered Fruits, Chocolate Mousse Cups, Mini Crème Brulee,
Chocolate Truffles, Flans, Cheesecake, Gateaux,
Fresh Fruit & Berries Platter with Coffee and Tea\$25

Ice Cream Station: Vanilla and Chocolate Ice Cream,
Caramel & Chocolate Sauce, Oreos, Reese's, M&M's,
Sprinkles, Whipped Cream, Cherries.....\$12

Flambé Station: A Choice of Bananas Foster or Cherries Jubilee
Vanilla Ice Cream and Assorted Toppings\$14

*There is a \$100 Chef Attendant Fee per 75 guests for the flambé station.
These stations are only available in Stone Terrace and Got Rocks.*

Coffee & Tea

Coffee\$4

Cappuccino with Biscotti\$5

Espresso\$4

Soft Drinks\$4

Tea.....\$4

Specialty Teas\$4

Business Lunch Package

****\$27 Per Person**

Includes:

- Bread Basket
- Mixed Green Salad
- White Cheddar - Roasted Garlic Mashed Potatoes
- Steamed Seasonal Vegetables
- Coffee & Tea
- Soft Drinks

Selections of Entrees:

(choice of up to three)

- **Chicken Marsala:** with a Marsala Wine Sauce & Wild Mushrooms
- **Chicken Piccata:** with a Lemon, Garlic and White Wine Sauce Sautéed with Artichokes & Capers
- ***Grilled Salmon:** Beurre Blanc, Capers and Tomatoes
- ***6oz. Filet with Chop Sauce** (\$10 upcharge)
- **Vegetarian Entree:** Chef's Choice

Dessert Selections:

(choice of one)

- Lemon or Berry Sorbet garnished with a cookie
- Vanilla Ice Cream with chocolate or strawberry sauce
- Plates of Assorted Cookies & Brownies served on your table
- Vanilla Cheesecake
- Fruit Cobbler

Main course counts must be supplied seven business days prior to function.

We require 1 server for every 15 guests for all daytime events. A \$100 per server fee or 20% gratuity will apply; whichever is greater the day of the event.

**This menu item contains raw or partially cooked animal products.
Regarding the safety of these items, written information is available.*

***Please note: 6% sales tax and 20% service charge not included. NO substitutions.*

Shower Luncheon Packages

Option 1

****\$23 per person**

Includes:

- Bread Basket
- Muffins
- Soup du Jour (seasonal)

Entree:

• The Bounty Salad:

Grilled Chicken with Apples, Walnuts, Michigan Cherries, and Strawberries on Mixed Greens Served with Raspberry Vinaigrette.

Substitute Grilled Salmon for \$2

Choice of One Dessert:

- Cookies & Brownies
- Sorbet Garnished with a Cookie

Also Includes:

- Coffee, Tea & Soft Drinks

Option 2

****\$31 per person**

Includes:

- Bread Basket
- Muffins
- Mixed Green Salad
- Mashed Potatoes
- Seasonal Vegetables

Passed Appetizers: (2 per person)

- Vegetarian Spring Rolls
- Spinach & Artichoke Heart

Choice of One Entree:

• *Grilled Salmon:

Beurre Blanc, Capers and Tomatoes

• Chicken Picatta

Lemon, Garlic and White Wine Sauce, Artichoke Hearts and Capers

Choice of One Dessert:

- Chocolate Ganache Cake
- Vanilla Cheesecake

Also Includes:

- Coffee, Tea & Soft Drinks

Main course counts must be supplied seven business days prior to function.

We require 1 server for every 15 guests for all daytime events. A \$100 per server fee or 20% gratuity will apply; whichever is greater the day of.

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Corporate Banquet Packages

Option 1

**\$43 per person

Includes:

- Bread Basket
- Choice of Potato
- Choice of Vegetable

Choice of soup or salad:

- Mushroom Bisque
- Caesar Salad with Traditional Dressing
- Mixed Green Salad with Cucumber, Carrot, Tomato & Balsamic Vinaigrette or Ranch Dressing

Choice of One Entree:

- ***Grilled Salmon**
Beurre Blanc, Capers and Tomatoes
- **Amish Chicken**
Natural Chicken Jus
- **Vegetarian Entree**
Chef's Choice

Also Includes:

- Seasonal Fruit Cobbler or Brownie Sundae
- Coffee & Tea
- Soft Drinks

Option 2

**\$50 per person

Includes:

- Bread Basket
- Choice of Potato
- Choice of Vegetable

Choice of soup or salad:

- Mushroom Bisque
- Caesar Salad with Traditional Dressing
- Mixed Green Salad with Cucumber, Carrot, Tomato & Balsamic Vinaigrette or Ranch Dressing

Choice of One Entree:

- ***6oz Filet with Chop Sauce**
- ***Grilled Salmon**
Beurre Blanc, Capers and Tomatoes
- **Amish Chicken**
Natural Chicken Jus
- **Vegetarian Entree**
Chef's Choice

Also Includes:

- Seasonal Fruit Cobbler, Brownie Sundae, or Vanilla Cheesecake
- Coffee & Tea
- Soft Drinks

Option 3

**\$65 per person

Includes:

- Bread Basket
- Choice of Potato
- Choice of Vegetable

Hors d'oeuvres:

- Cornflake Crusted Chicken
- Wild Mushroom & Maytag Bleu Cheese Tart
- Smoked Salmon, Yuzu Ponzu
- Calamari with Lemon-Caper Sauce

Choice of soup or salad:

- Mushroom Bisque
- Caesar Salad with Traditional Dressing
- Mixed Green Salad with Cucumber, Carrot, Tomato & Balsamic Vinaigrette or Ranch Dressing

Choice of One Entree:

- ***8oz Filet with Chop Sauce**
- ***Grilled Salmon**
Beurre Blanc, Capers and Tomatoes
- **Amish Chicken**
Natural Chicken Jus
- **Vegetarian Entree**
Chef's Choice

Also Includes:

- Raspberry Chocolate Crunch Torte, Chocolate Ganache Cake, Brownie Sundae, or Vanilla Cheesecake
- Coffee & Tea
- Soft Drinks

Option 4

**\$75 per person

Includes:

- Bread Basket
- Choice of Potato
- Choice of Vegetable

Hors d'oeuvres:

- Seared Tuna with Seaweed Salad
- Chilled Poached Shrimp Cocktail
- Calamari with Lemon-Caper Sauce
- Wild Mushroom & Maytag Bleu Cheese Tart

Choice of soup or salad:

- Mushroom Bisque
- Caesar Salad with Traditional Dressing
- Mixed Green Salad with Cucumber, Carrot, Tomato & Balsamic Vinaigrette or Ranch Dressing

Choice of One Entree:

- ***12oz Filet with Chop Sauce**
- ***Grilled Salmon**
Beurre Blanc, Capers and Tomatoes
- **Amish Chicken**
Natural Chicken Jus
- **Vegetarian Entree**
Chef's Choice

Also Includes:

- Raspberry Chocolate Crunch Torte, Chocolate Ganache Cake, Brownie Sundae, or Vanilla Cheesecake
- Coffee & Tea
- Soft Drinks

Options 3 and 4 can be prepared as a combination plate.

Side Dishes Available:

Potato (choice of one with main course):

- White Cheddar-Roasted Garlic Mashed Potatoes
- Gratin Layered Potatoes
- Oven Roasted Potatoes

Vegetables (choice of one with main course):

- Steamed Broccoli
- Seasonal Vegetable Medley
- Steamed Asparagus

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Hors d'oeuvres Packages

(20 guest minimum)

Standard Package	\$30 per guest (1 Hour Service)
	\$40 per guest (1.5 Hour Service)
	\$50 per guest (2 Hour Service)

Choice of 6 selections (to be served on a station):

- International Cheese Display
- Vegetarian Spring Rolls
- Spinach and Artichoke Tarts
- Spinach and Artichoke Dip with Crostini
- Twice Baked Mini Yukon Golds
- Assorted Pizza
- Wild Bleu Mushroom Tarts
- Baby Spinach & Feta Spanakopita
- Pear and Almond Brie in Phyllo
- Tomato, Mozzarella Caprese
- Crispy Fried Calamari with Lemon-Caper Sauce
- Big Rock Spicy Buffalo Shrimp
- House Smoked Salmon with Seaweed Salad
- Chicken Potstickers
- *Cajun Beef Tips with Chop Sauce
- *Mini Sliced Beef Tenderloin Sandwiches, served cold
- Tandoori Chicken Satay with Thai Mango Salsa
- Cornflake Crusted Chicken
- Boneless Buffalo Chicken
- Crab Cakes
- Coconut Shrimp
- Beef Wellington
- Beef Tenderloin Meatballs

Deluxe Package	\$35 per guest (1 Hour Service)
Includes Standard Package Plus	\$45 per guest (1.5 Hour Service)
Pasta with two sauces: Marinara, Alfredo or Cajun Cream	\$55 per guest (2 Hour Service)
Includes: Garlic Bread	

Mini Package: Three Miniature Pastries, Cookies, Brownies
with Coffee & Tea\$12

Deluxe Package: Three Miniature Pastries, Mini Crème Brulee,
Chocolate Truffles, Fresh Fruit & Berries Platter, Cookies, Brownies
with Coffee & Tea\$16

Grand Sweets Table: Miniature French Pastries, Cookies, Brownies,
Chocolate Covered Fruits, Chocolate Mousse Cups, Mini Crème Brulee,
Chocolate Truffles, Flans, Cheesecake, Gateaux,
Fresh Fruit and Berries Platter with Coffee & Tea\$25

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Banquet Bar Options

Open bar (All bar prices are based on a two-hour minimum)

Premium Pop Bar

- A variety of regular and diet sodas, fruit juices and sparkling waters

\$12 per person (2 hours) each additional hour \$1 per person

Beer / Wine / Pop Bar

- A variety of regular and diet sodas, craft beer and house wines

\$18 per person (2 hours) each additional hour \$6 per person

Standard Bar

- Svedka Vodka & Flavors, New Amsterdam Gin, Bacardi Rum, Jack Daniels, Jose Cuervo, Dewar's White Label, Christian Brothers Brandy, Jim Beam, Canadian Mist
- **House wines:** Chardonnay, Cabernet, Blend, Sauvignon Blanc, Rosé
- Craft Beer
- Regular and Diet Sodas

\$22 per person (2 hours) each additional hour \$10 per person

Deluxe Bar

- Tito's Vodka, Stolichnaya Vodka + Flavors, New Amsterdam Gin, Bacardi Rum, Camarena Silver Tequila, Captain Morgan, Jack Daniels, Dewar's White Label, Christian Brothers Brandy, Jim Beam, Canadian Mist, Anzac Cognac, Bulleit Bourbon
- **House wines:** Chardonnay, Cabernet, Blend, Sauvignon Blanc, Rosé
- Craft Beer
- Regular and Diet Sodas

\$26 per person (2 hours) each additional hour \$12 per person

Banquet Bar Options (continued)

Premium Bar

- Grey Goose Vodka, Stolichnaya Vodka Flavors, Bombay Sapphire Gin, Dewars 12yr, Crown Royal, Hennessy VS Cognac, Cabo Wabo Silver, Evan Williams Bourbon, B+B Brandy (Deluxe Package brands included)
- **Wine selections:** Chardonnay, Cabernet, Blend, Sauvignon Blanc, Rosé
- Craft Beer
- Regular and Diet Sodas

\$31 per person (2 hours) each additional hour \$14 per person

**A wine list is available for your dining pleasure.

We will be happy to assist you in selecting the appropriate wines for your menu.

Champagne Toast

With open bar:.....\$3 per person

Miscellaneous Beverages

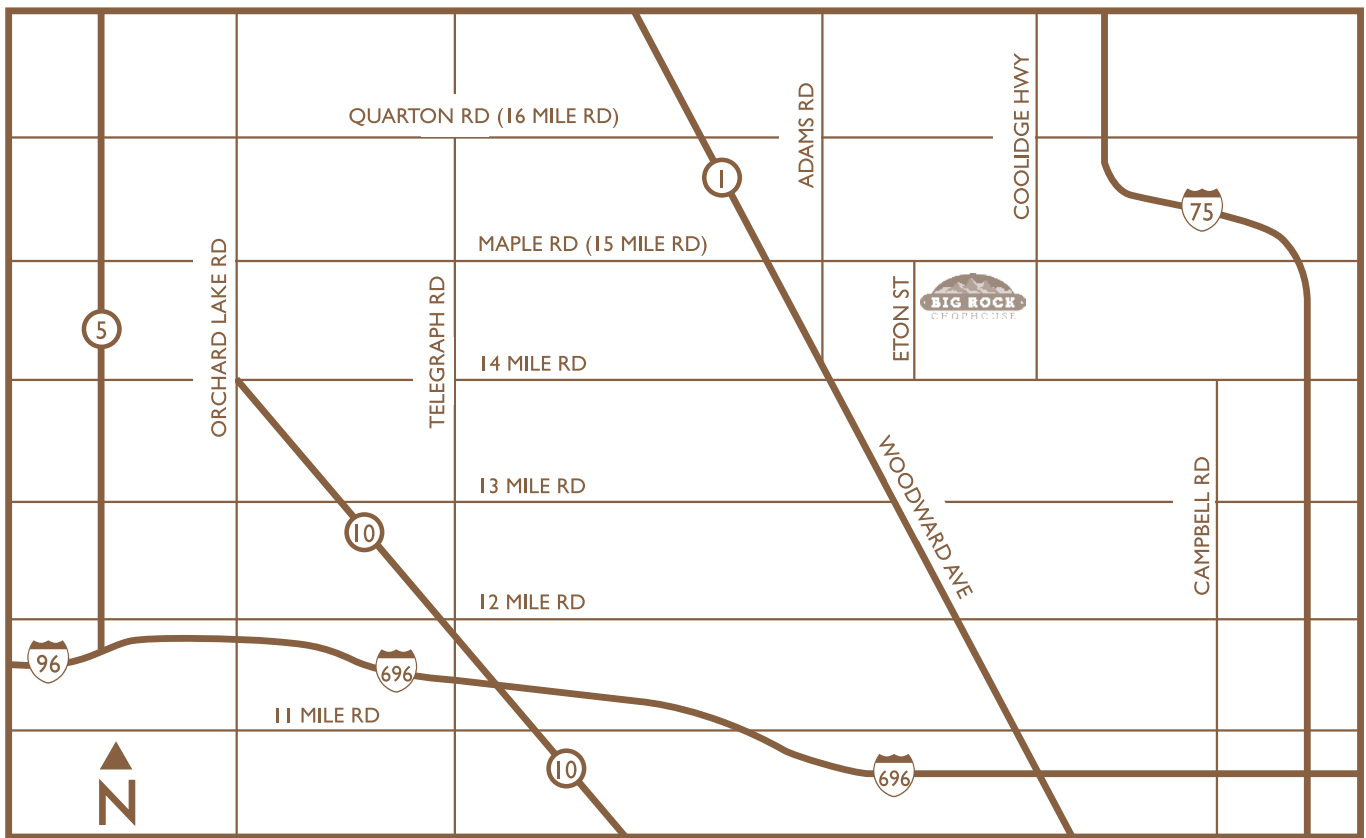
Mimosa Bar.....\$12 per person

Bloody Mary Bar:\$12 per person

- Bars must be consecutive hours and cannot be divided.
- All prices are based on room minimums and entire attendance guarantee.
- Customer has use of room 1/2 hour longer than bar package.
- Packages available in Got Rocks Diamond Crown Cigar Lounge at additional cost.
- Prices are subject to 20% gratuity and 6% sales tax.

Map

Big Rock Chophouse, located in the historic Birmingham train station, is easily accessible from the east and west sides of Metropolitan Detroit. Whether you want to host an intimate dinner for your family and friends, plan a memorable shower or reception, or are simply looking for a distinctive backdrop for your annual company event, Big Rock Chophouse can help you celebrate any occasion in style. Featuring six vivid and picturesque settings – The Gazebo, Boulder Wine Cellar, Got Rocks Diamond Crown Cigar Lounge, Cascade Room, Outdoor Patio and Stone Terrace – Big Rock Chophouse can customize gatherings for 10-400 guests.



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Big Rock Chophouse Banquet Contract

Thank you for joining us for your special celebration. Please guarantee this reservation with a credit card number and signature. The deposit payment of \$250-\$500 (\$1,000 for specific rooms or during peak/holiday times) will be processed immediately and will be applied towards your balance the day of your event. If the contract and confirmation letter are not signed and returned by the due date listed all meeting space will be released for resale.

PLEASE NOTE: THE DEPOSIT AND ANY ADVANCED PAYMENTS ARE NON-REFUNDABLE.

Please fill this form out completely and fax to: (248) 647-1289, or email to your Catering Manager.

Name: _____

Company name and/or function: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: (Daytime) _____

(Evening) _____ (Cell) _____

E-mail: _____ Fax: _____

Date of party: _____ Time of function: _____

Number of guests attending: _____

Room location: _____

Credit card #: _____ Type of card: _____

Name as it appears on card: _____ Zip: _____

Security code: _____ Exp. date: _____

We require 1 server for every 15 guests for all daytime events. A \$100 per server fee or 20% gratuity will apply; whichever is greater the day of the event. Any party of twenty or more must have a limited menu with host provided main course counts. Your final food and beverage selections are due 14 days prior to your event, and considered definite at that time. The final guest count is due seven business days prior to your function. **You will be charged for your guaranteed number.** We will substitute main courses for vegetarian, religious, or medical reasons and request notification at the time of your selections.

The undersigned acknowledges and accepts this contract and all stipulations included in this banquet menu, and agrees to comply with the same.

Signature: _____ Date: _____

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**** Please note prices are subject to change. ** (2019 Prices)**

