









This package is designed for the perfect pair. With a four-hour hosted bar, butler-passed hors d'oeuvres, champagne toast for all guests, three-course meal, wedding cake, complimentary parking, complimentary coat check, and overnight accommodations for the bride and groom, we've included everything essential for the celebration of your dreams and a wedding you'll remember for the rest of your lives.

INCLUDES: Four-hour hosted bar
Butler-passed appetizers
Champagne toast
Overnight accommodations for the wedding couple
Traditional buttercream wedding cake

Butler-Passed Appetizers (choice of 4)

Caprese Brochette
Shrimp Tempura with Sweet Chili Sauce
Mini Beef Wellington with
Mushroom Demi-Glace
Orange Ginger-Glazed Chicken Meatball
Smoked Turkey with
Cranberry on Corn Muffin
Shrimp Eggroll
Four Cheese Mac and Cheese Bite
Herbed Goat Cheese Crostini with
Sun Dried Michigan Cherries

Four-Hour Hosted Bar

Tier One Spirits
Seagram's 7, Jim Beam Bourbon, Dewar's
Scotch, Beefeater Gin, Cuervo Tequila,
Bacardi Light Rum, Absolut Vodka,
Captain Morgan's Spiced Rum, Paul
Masson Brandy, Tito's Vodka, Premium
Wines and House Champagne Toast,
Domestic and Imported Beer, Soft Drinks

Salad (choice of 1)

Caesar Salad with Romaine Lettuce, Herbed Croutons, Shaved Parmesan Cheese

Baby Leaf Spinach with Goat Cheese, Golden Raisins, Pine Nuts, Sun-Dried Tomato Vinaigrette

Kale, Arugula, Romaine, Cucumber, Dried Cranberries, Sunflower Seeds, White Balsamic Vinaigrette

Endive Mixed Greens, Pear, Candied Walnuts, Crumbled Bleu Cheese, Balsamic Vinaigrette









ENTRÉES

Serve up something that will leave your guests coming back for seconds. Choose from a wide variety of entrées, all prepared by our award-winning chefs that will satisfy even the most sophisticated palate. If you don't see something you'd like, our chefs can personalize a menu just for you.

\$110 / person

MotorCity Steak Diane

Roasted Sirloin Flank Steak, Diane Sauce

Chicken Oscar

Asparagus Tips, Maryland Lump Crab, Hollandaise

Grilled Salmon

Togarashi and Ginger Sauce

Crab-Stuffed Flounder

with Hollandaise

Pecan-Crusted Chicken

Roasted Fig Sauce

Michigan Chicken

Stuffed with Brioche Bread Crumbs, Michigan Dried Cherries, Root Vegetables, topped with Apple Rum Glace

\$120 / person

Grilled New York Strip Steak

Crumbled Bleu Cheese, Grilled Marinated Tomatoes, Cabernet Wine Reduction

Boneless Short Rib

Root Vegetable Demi-Glaze

Duet of Grilled Petit Filet

Caramelized Onions, Bourbon Demi-Glaze, Paired with Sea Bass with Honey Sesame Glaze

Duet of Pan-Seared,

Roasted Filet of Beef

Paired with Crab-Stuffed Flounder, Hollandaise

Duet of Beef Short Rib

Root Vegetable Demi-Glace, Paired with Vernors™ BBQ-Glazed Salmon





DESSERT ENHANCEMENTS

Make your day even sweeter with upgrades to your wedding package that include a wide array of delectable desserts and Starbucks® coffee. Whatever you're craving, we've got something for you. It's like a sugarcoated happily ever after with a cherry on top.

Americana

Flourless Chocolate Cake
Lemon Bars
Warm Apple Caramel Bread Pudding
New York Cheesecake with Berry Compote
Chocolate Mousse with Fresh Raspberries
Key Lime Tarts
Chocolate Strawberries
Salted Caramels
Add \$18 / person

Butler-Passed Mini Desserts (choice of 3)

Mini Milkshakes*
Mini Chocolate Cups with Raspberry Mousse
Chocolate-Dipped Strawberries
Assorted Cheesecake Bites
Lemon Bars
Peanut Butter Bars
Mini Tiramisu Glasses
Add \$12 / person

International Dessert Buffet

Chocolate Cups with Raspberry Mousse
Espresso Tiramisu in Chocolate Cups
Vanilla Bean Crème Brûlée
Dark Chocolate Fondue with Cubed Cake,
Sweet Cookies, Pretzels, Strawberries,
Marshmallows
Framboise [Raspberry Cheesecake]
Raspberry Liqueur Cups and Truffles
Lemon Blood Orange Panna Cotta
Brandied Cherry Marquise
Mini Cannoli
Add \$22 / person







RECEPTION ENHANCEMENTS

For those who settle for nothing but the absolute best, choose from a list of upgrades that includes everything from a shrimp display to a sushi station with your own performance chef.

Cheese & Fruit Display

Elaborate Display of Imported, Domestic, and Artisan Cheese with Fresh Grapes, Seasonal Berries, Baguettes, Sourdough, Lavash, Breadsticks, and Mixed Crackers Small (25 guests) add \$335 Medium (50 guests) add \$600 Large (100 guests) add \$1,200

Sushi Performance Station

Sushi, Nigiri, Sashimi, Wasabi, Pickled Ginger, Soy Sauce Add \$20 / person \$200 performance chef fee



Dips and Spread Station

Roasted Red Pepper Bruschetta, Mixed Olive Tapenade, Housemade Hummus, Tabouleh, Crispy Pita, Baguette, Crackers Add \$18 / person

Antipasto Station

Sopressata, Mortadella, Dry-Cured Capicola, Fresh Mozzarella with Vine-Ripened Tomatoes, Basil Oil Fontina, Gorgonzola, Provolone, Shaved Parmesan, Marinated Artichokes, Mixed Olives with Fresh Herbs, Baguettini, Ciabatta, Focaccia Add \$18 / person

Seafood Display

Jumbo Shrimp on Crushed Ice, Oyster Shooters, Shrimp Tempura, Crab Cakes, Served with Appropriate Sauces, Garnishes Add \$22 / person



We can't make the night last forever, but we can help it last a little longer. Whether you'd like to add bar hours, upgrade to a Tier Two bar, or just enjoy wine service with dinner, there are plenty of options to keep the party going. And going. And going.

BEVERAGE ENHANCEMENTS

Additional Bar Hours
Add \$10 / person / hour

Cordials

Kahlua, Courvoisier, Baileys, Frangelico, Grand Marnier Add \$10 / drink

Wine Service with Dinner \$48 / bottle

Late Night Snack Options

Please ask for details.

Upgrade Bar (Tier Two)

Crown Royal Blend
Jack Daniels Whiskey
Johnnie Walker Black Label Scotch
Tanqueray Gin
Cuervo 1800 Silver Tequila
Captain Morgan's Spiced Rum
Bacardi Light Rum
Grey Goose Vodka
Tito's Vodka
Remy VSOP
Ultra Premium Wines
Domestic and Imported Beer
Add \$10 / person

EVENT ENHANCEMENTS

Ceremony

Includes private room, stage, and sound Starting at \$1,000

Brunch

Continue the celebration the next day with brunch. Please ask for details.







