

Once-in-a-Lifetime Wedding Package

Classic Bar Package, 4-hours

Includes Classic Beer, Wine and Liquor, See Beverage Menus for Details

Menlo Hors d'Oeuvres Package

Includes Premium Display and Trio of Butler-Passed Hors d'Oeuvres

Champagne Toast

Salad Course

Market Greens with Baby Tomatoes, Cucumbers, Radishes
Drizzled with White Balsamic Dressing (VG, GF, DF)

Assorted Local Breads with Butter

Entrée Selections (select 1)

Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

Herb Seared Chicken (GF) \$91.00 per person
Roasted Cipollini Onions, Rosemary Demi-Glace

Herb Seared Chicken & Grilled Salmon (GF) \$100.00 per person
Lemon Artichoke Sauce

Grilled Chicken Breast (GF) \$92.00 per person
Michigan Dried Cherry Port Sauce

Braised Beef Short Rib & Pretzel Crusted Chicken \$106.00 per person
Port Wine Sauce

Grilled Verlasso Salmon (GF) \$98.00 per person
Cassis Onion Marmalade, Roasted Garlic Cream

Braised Beef Short Rib & Herb Seared Chicken (GF) \$106.00 per person
Port Wine Sauce

Seared Red Snapper (GF) \$98.00 per person
Tomato Butter Sauce

Braised Beef Short Rib & Grilled Salmon (GF) \$107.00 per person
Bourbon-Peppercorn Reduction

Braised Beef Short Rib (GF) \$110.00 per person
Roasted Garlic Reduction

Grilled Petite Filet & Basil Parmesan Crusted Chicken \$119.00 per person
Shiitake Fricassee, Madeira Wine Sauce

Grilled Filet Mignon (GF) \$123.00 per person
Shiitake Fricassee, Madeira Wine Sauce

Grilled Petite Filet & Grilled Salmon (GF) \$126.00 per person
Five Mushroom Ragout, Madeira Wine Sauce

Chef's Selection of Vegan/Vegetarian Entrée available

Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee
Assortment of Fine Herbal Teas

Wedding Cake Service

Client-Supplied Wedding Cake Cut and Served with Signature Garnish

See Signature Wedding Package Upgrades and full menus to customize your wedding

VG - Vegan, GF - Gluten Free, DF - Dairy Free

We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.
Bar/Beverage Package required for all social events.

Dual entrées are recommended to offer your guests multiple/alternate proteins. Alternate choice menus are available with up to two entrées and require final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event. Choice menus are priced on the highest-priced entrée with a maximum increase of \$10 to the lower priced entrée. Choice menus are not available with dual entrées.

*Above prices are subject to 6% sales tax and 24% service charge.
Availability, prices, and policies are subject to change.*

History-Making Wedding Package

Classic Bar Package, 4-hours

Includes Classic Beer, Wine and Liquor, See Beverage Menus for Details

Menlo Hors d'Oeuvres Package

Includes Premium Display and Trio of Butler-Passed Hors d'Oeuvres

Champagne Toast

Salad Course

Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing (VG, GF, DF)

Assorted Local Breads with Butter

Entrée Selections (select 1)

Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

Herb Seared Chicken (GF) \$111.00 per person
Roasted Cipollini Onions, Rosemary Demi-Glace

Herb Seared Chicken & Grilled Salmon (GF) \$120.00 per person
Lemon Artichoke Sauce

Grilled Verlasso Salmon (GF) \$118.00 per person
Cassis Onion Marmalade, Roasted Garlic Cream

Braised Beef Short Rib & Herb Seared Chicken (GF) \$126.00 per person
Port Wine Sauce

Seared Red Snapper (GF) \$118.00 per person
Tomato Butter Sauce

Braised Beef Short Rib & Grilled Salmon (GF) \$127.00 per person
Bourbon-Peppercorn Reduction

Braised Beef Short Rib (GF) \$130.00 per person
Roasted Garlic Reduction

Grilled Petite Filet & Basil Parmesan Crusted Chicken \$139.00 per person
Shiitake Fricassee, Madeira Wine Sauce

Grilled Filet Mignon (GF) \$143.00 per person
Shiitake Fricassee, Madeira Wine Sauce

Grilled Petite Filet & Grilled Salmon (GF) \$146.00 per person
Five Mushroom Ragout, Madeira Wine Sauce

Chef's Selection of Vegan/Vegetarian Entrée available

Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee
Assortment of Fine Herbal Teas

Wedding Cake Service

Client-Supplied Wedding Cake Cut and Served

Signature Desserts (select 1)

Signature Sweets Downtown Desserts

Afterglow Menu (select 1)

Soft Baked Pretzel Sticks Coney Bar Pan Pizza Station

See Signature Wedding Package Upgrades and full menus to customize your wedding

VG - Vegan, GF - Gluten Free, DF - Dairy Free

We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.
Bar/Beverage Package required for all social events.

Dual entrées are recommended to offer your guests multiple/alternate proteins. Alternate choice menus are available with up to two entrées and require final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event. Choice menus are priced on the highest-priced entrée with a maximum increase of \$10 to the lower priced entrée.

Choice menus are not available with dual entrées.

*Above prices are subject to 6% sales tax and 24% service charge.
Availability, prices, and policies are subject to change.*

Legacy Wedding Reception and Dinner Package

Classic Bar Package, 4-hours

Includes Classic Beer, Wine and Liquor, See Beverage Menus for Details

Edison Hors d'Oeuvres Package

Includes Premium Display and Quartet of Butler-Passed Hors d'Oeuvres

Additional Premium Butler-Passed Hors d'Oeuvres (select 1)

Charred Honey Ancho Baby Lamb Chops (GF)

Seared Scallop St. Jacques Shooter, Mushroom Cream Sauce (GF)

Shrimp Cocktail Shooter, Bloody Mary Sauce, Horseradish (DF & GF)

Champagne Toast

Premium Salad Course (select 1)

Roasted Pear and Bibb Michigan-Inspired Lovett Wedge

Intermezzo Course

Lemon, Lime, Mango or Raspberry Sorbet

Assorted Local Breads with Premium Himalayan Salted Butter

Entrée Selections (select 1)

Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

Braised Beef Short Rib & Herb Seared Chicken (GF)
Port Wine Sauce **\$166.00 per person**

Grilled Petite Filet & Grilled Salmon (GF)
Five Mushroom Ragout, Madeira Wine Sauce
\$186.00 per person

Grilled Petite Filet & Basil Parmesan Crusted Chicken
Shiitake Fricassee, Madeira Wine Sauce
\$179.00 per person

Surf & Turf, Grilled Petite Filet & Lobster Tail (GF)
Truffle Beurre Blanc **Market Price**

Pan Seared Petite Filet & Scampi (GF)
Roasted Garlic Jus **\$183.00 per person**

Chef's Selection of Vegan/Vegetarian Entrée available

Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee
Assortment of Fine Herbal Teas

Wedding Cake Service

Client-Supplied Wedding Cake Cut and Served with Signature Garnish

After-Dinner Inspiration Served with Fresh Fruit (select 1)

Signature Sweets Downtown Desserts

Deluxe Zingerman's Coffee Station

Afterglow Menu (select 1 station and 1 add on)

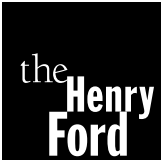
Stations: Mini Slider Station Coney Bar Pan Pizza Station

Add Ons: Tater Tots Better Made Potato Chips

See Signature Wedding Package Upgrades and full menus to customize your wedding

We are happy to help with vegan, gluten-free (GF), halal, kosher and allergy concerns in the planning process. Bar/Beverage Package required for all social events. Final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event. Choice menus are priced on the highest-priced entrée with a maximum increase of \$10 to the lower priced entrée. Choice menus are not available with dual entrées.

*Above prices are subject to 6% sales tax and 24% service charge.
Availability, prices, and policies are subject to change.*



Signature Wedding Package Upgrades

Our hot list of package enhancements
See full menu for all options and details

Bar Package Upgrades (priced per person)	4-hours	4.5-hours	5-hours
Classic Bar Package	Included	\$2.50	\$5.00
Premium Bar Package	\$5.00	\$8.00	\$11.00
Super Premium Bar Package	\$11.00	\$14.00	\$17.00
Michigan Bar Package	\$7.00	\$10.00	\$13.00

Wine Service with Dinner (priced per person)	Offered Once	Offered Twice
Classic	\$4.00	\$6.00
Premium	\$5.00	\$7.00
Super Premium	\$8.00	\$12.00

Hors d'Oeuvres Package Upgrades

Upgrade to Edison Hors d'Oeuvres Package \$5.00 per person
Includes Elevated Premium Display and Quartet of Butler-Passed Hors d'Oeuvres

Intermezzo or Soup Course

Sorbet	\$5.50 per person	Roasted Butternut Squash	\$6.00 per person
		Five Onion Soup	\$8.00 per person

Premium Salad Upgrades

Caesar Salad	\$3.00 per person	Michigan-Inspired Salad	\$5.00 per person
Caprese Salad	\$4.00 per person	Lovett Wedge	\$5.00 per person

Dessert & Coffee Stations

Chef's Fruit Cobbler Station	\$9.00 per person	Classic Coffee Station	\$3.00 per person
Ice Cream Sundae Bar	\$9.00 per person	Deluxe Coffee Station	\$5.00 per person
Butler-Passed Sweet Sampler	\$9.00 per person	Warming Station with Cordials	\$8.00 per person

Afterglow Station

Soft Baked Pretzel Sticks	\$6.50 per person	Mini Slider Station	\$7.50 per person
Donuts and Cider Stations	\$6.00 per person	Taco Bar	\$9.50 per person

Delightful Details

Add Fresh Seasonal Berry to Champagne Toast	\$1.00 per person
Upgrade Classic Champagne Toast to L. Mawby "Sex"	\$1.50 per person
Premium Himalayan Salted Butter for Bread Service	\$1.00 per person
Ask about a Seasonal Signature (Craft) Cocktail	

*Absolutely no outside food or beverages permitted, and guests must be 21 years or older with valid ID to be served alcohol.
Above prices are subject to 6% sales tax and 24% service charge. Availability, prices, and policies are subject to change.*