

Signature Wedding

Reception Package

Your once in a lifetime reception menu includes:

Trio of butler passed hors d'oeuvres

Premium hors d'oeuvres display

Champagne toast for all guests

Two course plated meal service

Coffee service with dinner

Cake cutting service

4-hour classic bar

Starting at

\$120 per person

Based on entrée selection

**Save \$10-\$15 per person on select Fridays & Sundays year-round;
and select Saturdays in January-March**

Food & beverage minimum and facility fee required at all venues.

Above prices are subject to 6% sales tax and 24% service charge.

Availability, prices, and policies are subject to change.



Butler Passed Hors d'Oeuvres

One hour service

Please select three hors d'Oeuvres to be passed butler-style

Select 1

Red Lentil Cake, Hummus,
Crisp Garlic, Zaatar (VG & GF)

Vegetable Spring Roll, Sweet
Chili Mustard (VG & DF)

Tomato-Basil Bruschetta,
Parmesan Toast (V)

Wild Mushrooms, Brie Cream,
Phyllo Cup (V)

Spicy Vegetable Samosas, Mint
Yogurt Dip (V)

Select 1

Chicken Caesar Canape

Coconut Jerk Chicken, Ginger
Sauce

Antipasto Skewer with
Mozzarella, Salami, Kalamata
Olive, Tomato, Basil (GF)

Korean Beef, Asian Slaw, Crisp
Wonton (DF)

Beef Shawarma Skewer, Grape
Tomato, Coriander-Jalapeno
Tahini (GF & DF)

Select 1

Crab Cake, Lime Chili
Mayonnaise

Michigan Smoked Whitefish,
Roasted Corn, Crispy Shallot

Smoked Salmon Savory Cone,
Chive Lemon Cream Cheese,
Micro Celery

Spicy Ahi Tuna, Avocado,
Wonton Chip

Sesame-Seared Tuna, Wasabi
Cream, Pickled Ginger (GF)

Additional Options

Priced per piece, minimum 50% of guest count

Mini Pulled Chicken Taco, Spicy Avocado Cream (GF) | \$3.75

Tandoori Chicken Skewer, Mango Chutney (GF) | \$3.50

Michigan Apple Butter and Dried Cherry Brie Tart (V) | \$3.50

"Pigs-in-a-Blanket", Whole Grain Mustard | \$3.50

Prosciutto Wrapped Melon with Mint (GF & DF) | \$3.50

Tomato Soup Shooter, Mini Truffle Grilled Cheese Crouton (V) | \$3.75

Pork Pot Sticker, Plum Sauce | \$3.75

Shrimp Cocktail Shooter, Bloody Mary Sauce, Horseradish (GF & DF) | \$3.75

Seared Scallop St. Jacques Shooter, Mushroom Cream Sauce (GF) | \$4.00

Lamb Gyro, Tzatziki Sauce | \$4.00

Charred Honey Ancho Baby Lamb Chops (GF) | \$5.00

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

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Premium Hors d'Oeuvres Display

One hour service. One display included.

Upgrades and additions are priced per person

Benson Bruschetta Bar

Grilled and Roasted Vegetables, Tomato Basil Relish, Olive Tapenade, Marinated White Beans, Pickled Vegetables, Lemon-Basil Shrimp, Herb-Mozzarella Fondue with Local Breads and Grissini Breadsticks

Main Street Mezza Display

Hummus, Baba Ghanouj, Stuffed Grape Leaves, Grilled Asparagus with Lemon and Olive Oil, Tabbouleh, Marinated Olives, Garlic Sauce, Fresh Pita Bread and Grilled Flatbread

Traditional Combination Display

Select two of the following

Vegetable Crudités with Ranch and Hummus

Cucumber, Summer Squash, Zucchini, Carrots, Celery, Broccoli, Tomatoes,
Ranch and Hummus

Fresh Seasonal Fruit Display

Sliced Cantaloupe, Honey Dew, Pineapple, Fresh Berries

Gourmet Cheeses with Crackers

Boursin, Cheddar, Double Cream Brie, Cotswold, Swiss, Dill Havarti, and Crackers

Walnut Grove Cheese and Charcuterie Board | \$6

Selection of Local and Imported Cheeses, Soppressata, Capicola, Dried Salami, Grilled Artichokes, Dried Fruits and Nuts, Grapes, Slow Jam Preserves, Dried Cherry Mustard, and Assorted Country Breads and Crackers

Additional Option

Full guest count required

Shellfish Display | \$40

- Ice Display with Jumbo Shrimp,
- Crab and Lobster Cocktail Mini Martinis. Red Snapper Ceviche,
- Chilled Mussels. Horseradish Cocktail Sauce, Lemons,
- Mignonette, Tabasco Sauce

Ask about a custom ice carving

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Soup, Salad & Intermezzo Courses

Up to one selection per course
Upgrades are priced per person

Salad Course

Market Green Salad (VG, GF, DF)

Local Mixed Greens, Baby Tomatoes, Cucumbers, Radishes, Drizzled with White Balsamic Dressing

Crisp Romaine Salad (VG, GF, & DF)

Romaine Lettuce, Cucumbers, Red Bell Peppers, Carrots, Garbanzo Beans with Celery Seed Vinaigrette

Caesar Salad (V) | \$3

Romaine Lettuce with House-Made Caesar Dressing, Parmesan Cheese, Croutons and Tomato Garnish

Michigan-Inspired Salad (V & GF) | \$5

Local Mixed Lettuces with Asiago Cheese, Dried Cherries, Toasted Walnuts with Maple Balsamic Dressing

Roasted Pear and Bibb Salad (V & GF) | \$5

Roasted Bosc Pear Stuffed with Herb Boursin Cheese, Bibb Lettuce, Candied Walnuts with Port Wine Reduction

Assorted Local Breads with Butter

Upgrade to Premium Himalayan Salted Butter | \$2.50

Add Challah Bread | \$2.00

Intermezzo Course

Sorbet | \$7

Chef Paired Fruit Sorbet

Soup Course

Roasted Tomato Basil Bisque (V & GF) | \$6

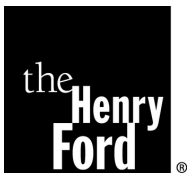
Slow-Roasted Vine-Ripened Tomatoes

Roasted Butternut Squash (V & GF) | \$6

Brown Sugar and Spices

Wine Pour with Dinner	
Single pour; Priced per person	
Classic	\$6
Premium	\$8
Super Premium	\$10

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Entrée Selections

Package price based on entrée selection

Entrées are paired with chef's selection of an appropriate starch
and fresh seasonal vegetables

Herb Seared Chicken (GF) | \$120

Roasted Cipollini Onions, Rosemary Demi-Glace

Grilled Verlasso Salmon (GF) | \$126

Cassis Onion Marmalade, Roasted Garlic Cream

Grilled Chicken Breast (GF) | \$120

Michigan Dried Cherry Port Sauce

Seared Red Snapper (GF) | \$126

Tomato Butter Sauce

Basil Parmesan Crusted Chicken | \$120

Lemon Artichoke Sauce

Braised Beef Short Rib (GF) | \$138

Roasted Garlic Reduction

Pretzel Crusted Chicken | \$120

Stout Dijon Sauce

Grilled Filet Mignon (GF) | \$151

Shiitake Fricassee, Madeira Wine Sauce

Horseradish Crusted Whitefish | \$125

Lemon Caper White Wine Sauce

Tournedos of Beef (GF) | \$152

Five Mushroom Ragout, Madeira Wine Sauce

Alternate choice menu option

Choice menus are available with up to two entrées

- ◆ Individual dietary, vegan/vegetarian requests and children's meals do not count as one of your two selections

Choice menus will incur a \$4 increase to each entrée

Require final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event



We are happy to help with gluten free, dairy-free, halal, kosher and
allergy concerns in the planning process.

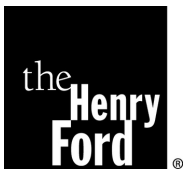
Vegan Options

Baja Potato Lentil Cakes (VG, GF & DF)

Seared Cumin Scented Potato-Lentil Cakes, Black Bean and Corn Succotash, Pico de Gallo, Roasted Poblano Coulis Sauce and Fried Corn Tortillas

Classic Ratatouille (VG, GF & DF)

Roasted Eggplant, Squash, Zucchini, Bell Peppers, Red Onions, Roasted Tomato Coulis and White Bean Ragout



Duet Entrée Selections

Package price based on entrée selection

Alternate choice menus are not available with duet entrée

Entrées are paired with chef's selection of an appropriate starch
and fresh seasonal vegetables

**Herb Seared Chicken and
Grilled Salmon (GF) | \$128**
Lemon Artichoke Sauce

**Grilled Petite Filet and
Basil Parmesan Crusted Chicken | \$147**
Shiitake Fricassee, Madeira Wine Sauce

**Grilled Chicken Breast and
Seared Red Snapper (GF) | \$129**
Tomato Butter Sauce

**Grilled Petite Filet and
Horseradish Crusted Whitefish | \$151**
Roasted Garlic Jus

**Braised Beef Short Rib and
Pretzel Crusted Chicken | \$134**
Stout Dijon Sauce

**Pan Seared Petite Filet and
Shrimp Scampi (GF) | \$151**
Roasted Garlic Jus

**Braised Beef Short Rib and
Herb Seared Chicken (GF) | \$134**
Port Wine Sauce

**Grilled Petite Filet and
Grilled Salmon (GF) | \$154**
Five Mushroom Ragout, Madeira Wine Sauce

**Braised Beef Short Rib and
Grilled Salmon (GF) | \$135**
Bourbon-Peppercorn Reduction

**Surf & Turf, Grilled Petite Filet and
Lobster Tail (GF) | Market Price**



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Dessert & Coffee

Priced per person. Must be ordered for full guest count

Dessert Stations

Stations have a 90 minute service presentation

Signature Sweets | \$19

Mixed Berry Gluten Free Crisps Served Warm in Cast-Iron Skillets and Real Whipped Cream, S'mores Tartlets, Pina Colada Tartlets, Mini Cheesecake Bombs, Signature Wavy Cake Cones, Grand Marnier White Chocolate Mousse, Bananas Foster Pudding, Chocolate-Hazelnut Beignets

Ice Cream Sundae Bar | \$10

Vanilla, Strawberry and Chocolate Guernsey Ice Cream with Warm Strawberry, Chocolate Fudge and Caramel Sauces. Toppings Include Oreo Cookie Crumbs, Chocolate Chips, Heath Bar Crunch, Coconut, M&Ms, Sprinkles, Peanuts, Whipped Cream and Cherries

Downtown Desserts | \$18

Ice Cream Floats Made from Assorted Faygo®; Wavy Cake Carving; Cream Puff Station with Hot Fudge, Guernsey Ice Cream and Assorted Toppings

Chef's Fruit Cobbler Station | \$10

Apple, Mixed Berry and Chef's Seasonal Gluten Free Crisps Served Warm in Cast-Iron Skillets and Real Whipped Cream

Add Guernsey Vanilla Ice Cream | \$3

Slab Brownie Martini Bar | \$10.50

Triple Chocolate Brownie with Choice of Milk, Bittersweet and Gianduja Ganache. Toppings Include Toasted Coconut, Almonds, Hazelnuts, Pineapple, Strawberries, Toffee Crunch, Marshmallows, and Chow Mein Noodles

Faygo® Floats | \$8.50

Guernsey Ice Cream Floats Made from Assorted Faygo®

Add Fresh Seasonal Fruit to any Dessert Station | \$6.50

Family Style Dessert Platter

Platters are served to tables after dinner service

Miniature Sweets | \$100 per table (serves up to 10)

Pina Colada Tartlets, Mini Cheesecake, Tuxedo Chocolate Mousse Cup, and Wavy Cake Tart

Fresh Seasonal Fruit | \$85 per table (serves up to 10)

Chef's Selection of Fresh Seasonal Fruit

Coffee Station

Stations have a two hour service presentation

Classic Coffee Station | \$3

Freshly Brewed Gourmet Zingerman's Coffee and Fine Herbal Teas Served with Cream, Soy Milk and Sugar

Deluxe Coffee Station | \$5

Includes Classic offerings plus Flavored Creams, Whipped Cream and Chocolate Shavings

Warming Station | \$8

Includes Deluxe offerings plus your choice of Hot Chocolate or Hot Cider. Bailey's, Kahlúa, Irish Whiskey and Spiced Rum added to Bar

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Rev. 8/26/26



Afterglow Stations

Priced per person

Stations have a 60 minute service presentation and must be ordered for minimum 2/3 of guest count

Soft Baked Pretzel Sticks | \$8

Cinnamon Sugar, Garlic Parmesan and Salted Soft Baked Pretzel Sticks Served with Vanilla Cream Cheese, Marinara, Honey Mustard, Spicy Ranch, and Cheddar Ale Dipping Sauces

Mini Slider Station* | \$12

Certified Angus Beef Mini Sliders with Cheese and Caramelized Onions, Ketchup, Mustard and Pickles

Add Better Made Potato Chips | \$2

Add Tater Tots | \$2

Coney Bar* | \$10

Dearborn Hot Dogs, Brown's Buns, Detroit Coney Chili, and Ketchup, Mustard and Onions

Add Better Made Potato Chips | \$2

Add Tater Tots | \$2

Flatbread Pizza Station* | \$10

Cheese, Pepperoni & Cheese, and Chef's Seasonal Vegetables & Cheese

Taco Bar* | \$12

Soft Locally Made Flour Tortillas, Seasoned Beef, Ancho Chicken, Vegetarian Refried Beans, Tomatoes, Lettuce, Pico de Gallo, Cheese, Sour Cream, Cilantro and Limes

Add Corn Chips & Guacamole | \$3

Nacho Totcho Bar | \$12

Classic Tater Tots, Tortilla Chips, Seasoned Ground Beef, Warm Nacho Cheese, Shredded Cheddar Cheese, Sour Cream, Crumbled Bacon, Jalapenos and Pico de Gallo

Chicken and Waffles | \$16

Southern Style Chicken Fritters, Belgian Waffles, Warm Maple Syrup, Hot Sauce and Ranch

Artisan Pizza* | \$16

Margarita with Mozzarella, Basil and Tomato Sauce

Vegetarian with Caramelized Onions, Artichokes, Baby Spinach and Green Olives

Meat Lovers with Pepperoni, Bacon, and Sausage

BBQ Chicken with Grilled Chicken, Tangy BBQ, Mozzarella, Cheddar, Bacon and Red Onions

*Ask about gluten free options

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Rev. 6/17/26



Beverage Packages and Brands

Upgrades are priced per person

Bar Packages	4-hours	4.5-hours	5-hours
Classic Bar Package	Included	\$5	\$10
Premium Bar Package	\$5	\$10	\$15
Super Premium Bar Package	\$11	\$16	\$21
Michigan Bar Package	\$7	\$10	\$15

Classic Brands

Standards	Beer	Liquor	Wine
Pepsi Products Assorted Juices Triple Sec Mixers	Miller Lite Yuengling Traditional Michigan Microbrews Non-Alcoholic	Canadian Club Whiskey Jim Beam Bourbon Beefeater Gin Dewar's Scotch Bacardi Silver Rum Smirnoff Vodka E&J Brandy	Chardonnay Cabernet Sauvignon Riesling

Premium Brands

Pepsi Products Assorted Juices Triple Sec Mixers Ginger Beer	Miller Lite Yuengling Traditional Michigan Microbrews Non-Alcoholic White Claw	Crown Royal Whiskey Maker's Mark Bourbon Bombay Sapphire Gin Chivas Regal Scotch Bacardi Spiced Rum Bacardi Silver Rum Tito's Handmade Vodka Milagro Silver Tequila Courvoisier VS Cognac	Chardonnay Cabernet Sauvignon Riesling Pinot Noir Sauvignon Blanc Sparkling Wine
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Super Premium Brands

Pepsi Products Assorted Juices Triple Sec Mixers Ginger Beer	Miller Lite Yuengling Traditional Michigan Microbrews Non-Alcoholic White Claw	Crown Royal XO Whiskey Woodford Reserve Bourbon Tanqueray No. Ten Gin Johnnie Walker Black Blended Scotch Kraken Black Spiced Rum Bacardi 8 Rum Grey Goose Vodka Milagro Silver Tequila Hennessy VSOP Cognac	Chardonnay Cabernet Sauvignon Riesling Pinot Noir Sauvignon Blanc Sparkling Wine
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Michigan Brands

Faygo Products Assorted Juices Triple Sec Mixers Ginger Beer	Michigan Microbrews Non-Alcoholic	Two James Whiskey Traverse City Whiskey Co. Cherry Whiskey Traverse City Whiskey Co. Bourbon Detroit City Gin Rusted Crow Rum Two James Vodka	Michigan Red & White Wines Michigan Sparkling Wine
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Standard Mixers & Juices
Cranberry Juice, Pineapple Juice, Orange Juice, Pink Grapefruit Juice, Lemon Juice, Lime Juice, Tonic, Soda Water Pepsi, Diet Pepsi, Starry, Bitters, Grenadine, Sour Mix, Vermouth

Non-Alcoholic Bar \$10 Discount*
Iced Tea, Guernsey Lemonade, Bubly, Faygo Bottles, Assorted Juices, Ginger Beer, Soda, Bottled Water
* Cannot be combined with any other discounts

In accordance with Michigan State Law:

Absolutely no outside beverages permitted and guests must be 21 years or older with valid ID to be served alcohol

No Shots of Alcohol will be served

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Rev. 6/17/26



Signature Cocktails

Select up to two (2) with your bar package
Priced per drink based on your package level

Signature Mocktails

Lavender Mint Lemonade

Lavender Simple Syrup, Lemon Juice, Club Soda and Mint

Classic

*

Premium

*

Super
Premium

*

Madras

Cranberry Juice, Orange Juice and Club Soda

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Signature Cocktails

Love Potion

Rum, Triple Sec, Orange Juice, Pineapple Juice, Grenadine and Starry

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The Blushing Bride

Vodka, Cranberry Juice, Club Soda and Lime Garnish

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Kindred Spirits

Whiskey, Ginger Ale, Bitters and Lemon Garnish

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Drunk in Love

Raspberry Vodka, Sparkling Wine and Cranberry Juice

\$1
per drink

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Moscow Mule

Vodka, Ginger Beer, Lime Juice and Lime Garnish

\$1
per drink

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French 75

Gin, Simple Syrup, Lemon Juice, Topped with Sparkling Wine and Lemon Garnish

\$2
per drink

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Peach Bourbon Arnold Palmer

Peach Bourbon, Lemonade and Iced Tea

\$2
per drink

\$1
per drink

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Peach Bellini

Prosecco and Peach Nectar

\$2
per drink

\$1
per drink

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Margarita

Classic Margarita, On the Rocks with Lime

\$6
per drink

\$3
per drink

\$2
per drink

Espresso Martini

\$8
per drink

\$6
per drink

\$4
per drink

Vintage Signature Cocktails (based on historic recipe)

Ginger Lemon Punch

Rum, Ginger Beer and Lemonade

\$1
per drink

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Planters' Punch

Dark Rum, Lemonade, Starry and Bitters

\$2
per drink

\$1
per drink

*

Michigan Maple Sour

Traverse City Bourbon, Lemonade, Maple Syrup and Maraschino Cherry Garnish

\$3
per drink

\$2
per drink

\$1
per drink

Cordials

Amaretto, Baileys, Chambord, Kahlua and Frangelico

\$5
per drink

\$4
per drink

\$3
per drink

* Denotes available within bar package



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Rev. 7/30/26



Wine List

Priced per bottle

Red Wines

Cabernet Sauvignon

Canyon Road, California (C)	\$26
Trinity Oaks, California (P)	\$32
Sterling Vineyards, California	\$40
J. Lohr, Seven Oaks (SP)	\$42
Clos du Bois, Sonoma	\$42
Kendall-Jackson, Sonoma	\$56
Treana, Paso Robles, California	\$60
Franciscan Estate	\$64

Merlot

Canyon Road, California	\$26
Columbia Crest Grand Estate, Washington	\$33
Sterling Vineyards, Napa Valley	\$40
J. Lohr, Los Osos	\$42
Kendall-Jackson, Sonoma	\$56
Markham, Napa Valley	\$60

Pinot Noir

Trinity Oaks, California (P)	\$32
Mark West, California	\$32
J. Lohr, Falcon's Perch (SP)	\$40
Carmel Road, Monterey	\$46
Bella Glos, Monterey	\$70

Alcohol Removed Wines

Luminara Cabernet Sauvignon, Napa Valley	\$45
Luminara Chardonnay, Napa Valley	\$45
Luminara Sparkling, Napa Valley	\$45

Champagne and Sparkling Wines

William Wycliff, NV, California (P, SP)	\$26
Arte Latino Cava, Spain	\$28
La Marca Prosecco, Italy	\$45
Caposaldo Moscato	\$40
Chandon Estates, NV, Napa Valley	\$58
Moet and Chandon, Imperial, France	\$98

White Wines

Chardonnay

Canyon Road, California (C)	\$26
Trinity Oaks, California (P)	\$32
Sterling Vineyards, California	\$40
J. Lohr, Riverstone (SP)	\$42
Clos du Bois, Sonoma	\$42
Kendall-Jackson, Sonoma	\$42
Ferrari-Carano, California	\$55

Pinot Grigio

Joel Gott, Oregon	\$36
Santa Margherita, Italy	\$51

Sauvignon Blanc

Ava Grace, California, (P, SP)	\$30
Sterling Vineyards, California	\$40
Chasing Venus, New Zealand	\$42
Markham, Napa Valley	\$55

Rose

Chateau Ste Michelle, Columbia Valley	\$30
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Michigan Wines

Grand Traverse Riesling (C, P, SP)	\$30
Black Star Farms White	\$30
Black Star Farms Red	\$35
L. Mawby, "Detroit," Sparkling	\$37
L. Mawby, "Sex," Sparkling	\$42
Black Star Farms, Arcturos Pinot Gris	\$42
Black Star Farms, Arcturos Pinot Noir	\$63

Wine Pour with Dinner

Single pour; Priced per person

Classic | \$6

Premium | \$8

Super Premium | \$10

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