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

Assorted Local Breads with Butter

Entrée Selections (select 1)
Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

Grilled Chicken Breast (GF) $84.00 per person
Michigan Dried Cherry-Port Sauce

Herb Crusted Chicken & Grilled Salmon $94.00 per person
Fennel Slaw Lemon Beurre Blanc

Pretzel Crusted Chicken $86.00 per person
Stout-Mustard Sauce

Braised Beef Short Rib & Maple Bourbon Chicken (GF) $98.00 per person
Bourbon-Peppercorn Reduction

Grilled Salmon (GF) $89.00 per person
Fennel Slaw, Lemon Beurre Blanc

Grilled Petite Filet & Pretzel Crusted Chicken $102.00 per person
Stout Reduction

Roasted Red Snapper (GF) $90.00 per person
Orange Thyme Beurre Blanc

Grilled Petite Filet & Potato Crusted Whitefish (GF) $106.00 per person
Whole Grain Mustard Demi

Hoisin Glazed Beef Short Rib $96.00 per person
Garlic-Ginger Reduction

Grilled Petite Filet & Herb Crusted Salmon $106.00 per person
Pinot Noir Reduction

Grilled Filet Mignon (GF) $103.00 per person
Wild Mushroom Ragout, Pinot Reduction

Pan Seared Petite Filet & Shrimp Scampi (GF) $108.00 per person
Roasted Garlic Reduction

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

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.

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 and are not available with dual entrées.

Above prices are subject to 6% sales tax and 23% service charge.
Prices and policies are subject to change.

Rev 3/29/2021
# 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*

**Assorted Local Breads with Butter**

**Entrée Selections** (select 1)  
*Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pretzel Crusted Chicken Stout-Mustard Sauce</td>
<td>$101.00</td>
</tr>
<tr>
<td>Grilled Salmon (GF) Fennel Slaw, Lemon Beurre Blanc</td>
<td>$104.00</td>
</tr>
<tr>
<td>Roasted Red Snapper (GF) Orange Thyme Beurre Blanc</td>
<td>$105.00</td>
</tr>
<tr>
<td>Hoisin Glazed Beef Short Rib Garlic-Ginger Reduction</td>
<td>$111.00</td>
</tr>
<tr>
<td>Grilled Filet Mignon (GF) Wild Mushroom Ragout, Pinot Reduction</td>
<td>$118.00</td>
</tr>
<tr>
<td>Herb Crusted Chicken &amp; Grilled Salmon Fennel Slaw, Lemon Beurre Blanc</td>
<td>$109.00</td>
</tr>
<tr>
<td>Braised Beef Short Rib &amp; Maple Bourbon Chicken (GF) Bourbon-Peppercorn Reduction</td>
<td>$113.00</td>
</tr>
<tr>
<td>Grilled Petite Filet &amp; Pretzel Crusted Chicken Stout Reduction</td>
<td>$115.00</td>
</tr>
<tr>
<td>Grilled Petite Filet &amp; Potato Crusted Whitefish (GF) Whole Grain Mustard Demi</td>
<td>$121.00</td>
</tr>
<tr>
<td>Grilled Petite Filet &amp; Herb Crusted Salmon Pinot Noir Reduction</td>
<td>$121.00</td>
</tr>
</tbody>
</table>

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*

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.*

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 and are not available with dual entrées.

*Above prices are subject to 6% sales tax and 23% service charge.*  
*Prices and policies are subject to change.*

Rev 3/29/2021
Legacy Wedding Reception and Dinner Package

Classic Bar Package, 4-hours
Includes Classic Beer, Wine and Liquor, See Beverage Menus for Details

Butler-Passed Hors d’Oeuvres
Zingerman’s Goat Cheese with Roasted Beet on Hobo Bread
Charred Honey Ancho Baby Lamb Chops (GF)
Mini Pulled Chicken Tacos with Spicy Avocado Cream (GF)
Mini Maine Lobster Pot Pie with Truffled Cauliflower

Premium Displayed Hors d’Oeuvres
Walnut Grove Cheese and Charcuterie Board

Champagne Toast

Premium Salad Course (select 1)
Roasted Pear and Bibb  Michigan-Inspired  Lovett Wedge

Soup Course (select 1)
Gazpacho  Roasted Tomato Basil  Butternut Squash

Intermezzo Course
Lemon, Lime, Mango or Raspberry Sorbet
Custom ice bowl presentation, additional $15.00 each

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 & Maple Bourbon Chicken (GF)
Bourbon-Peppercorn Reduction  $161.00 per person

Pan Seared Petite Filet & Scampi (GF)
Roasted Garlic Reduction  $169.00 per person

Grilled Petite Filet & Pretzel Crusted Chicken
Stout Reduction  $164.00 per person

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

Grilled Petite Filet & Herb Crusted Salmon
Pinot Noir Reduction  $167.00 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
Signature Sweet Station with Fresh Fruit Display, Butler-Passed Signature Sweets, Deluxe Zingerman’s Coffee Station

Afterglow Menu (select 1)
Taco Bar  Coney Bar  Pan Pizza Station

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 with dual entrées are not available.

Rev 3/28/2021
# Signature Wedding Package Upgrades

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

<table>
<thead>
<tr>
<th><strong>Bar Package Upgrades</strong> <em>(priced per person)</em></th>
<th><strong>4-hours</strong></th>
<th><strong>4.5-hours</strong></th>
<th><strong>5-hours</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Bar Package</td>
<td>Included</td>
<td>$2.50</td>
<td>$5.00</td>
</tr>
<tr>
<td>Premium Bar Package</td>
<td>$5.00</td>
<td>$8.00</td>
<td>$11.00</td>
</tr>
<tr>
<td>Super Premium Bar Package</td>
<td>$11.00</td>
<td>$14.00</td>
<td>$17.00</td>
</tr>
<tr>
<td>Michigan Bar Package</td>
<td>$6.00</td>
<td>$10.00</td>
<td>$13.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Wine Service with Dinner</strong> <em>(priced per person)</em></th>
<th><strong>Offered Once</strong></th>
<th><strong>Offered Twice</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic</td>
<td>$4.00</td>
<td>$6.00</td>
</tr>
<tr>
<td>Premium</td>
<td>$5.00</td>
<td>$7.00</td>
</tr>
<tr>
<td>Super Premium</td>
<td>$8.00</td>
<td>$12.00</td>
</tr>
</tbody>
</table>

## 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

<table>
<thead>
<tr>
<th></th>
<th><strong>$5.00 per person</strong></th>
<th><strong>Roasted Butternut Squash</strong></th>
<th><strong>$6.00 per person</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Sorbet</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sorbet in Ice Bowl</td>
<td>$18.00 per person</td>
<td>Five Onion Soup</td>
<td>$8.00 per person</td>
</tr>
</tbody>
</table>

### Premium Salad Upgrades

<table>
<thead>
<tr>
<th></th>
<th><strong>$3.00 per person</strong></th>
<th><strong>Caprese Salad</strong></th>
<th><strong>$4.00 per person</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lovett Wedge</td>
<td><strong>$4.00 per person</strong></td>
<td>Michigan-Inspired Salad</td>
<td><strong>$5.00 per person</strong></td>
</tr>
</tbody>
</table>

### Premium Salad Upgrades

<table>
<thead>
<tr>
<th></th>
<th><strong>$8.00 per person</strong></th>
<th><strong>Classic Coffee Station</strong></th>
<th><strong>$3.00 per person</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef’s Fruit Cobbler Station</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ice Cream Sundae Bar</td>
<td><strong>$8.00 per person</strong></td>
<td>Deluxe Coffee Station</td>
<td><strong>$5.00 per person</strong></td>
</tr>
<tr>
<td>Butler-Passed Sweet Sampler</td>
<td><strong>$9.00 per person</strong></td>
<td>Warming Station with Cordials</td>
<td><strong>$8.00 per person</strong></td>
</tr>
</tbody>
</table>

### Dessert & Coffee Stations

<table>
<thead>
<tr>
<th></th>
<th><strong>$5.00 per person</strong></th>
<th><strong>Mini Slider Station</strong></th>
<th><strong>$7.00 per person</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Baked Pretzel Sticks</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Donuts and Cider Stations</td>
<td><strong>$6.00 per person</strong></td>
<td>Taco Bar</td>
<td><strong>$9.00 per person</strong></td>
</tr>
</tbody>
</table>

### Afterglow Stations

Add Fresh Seasonal Berry to Champagne Toast  $1.00 per person
Upgrade Classic Champagne Toast to L. Mawby “Sex or Enza Prosecco”  $1.00 per person
Premium Himalayan Salted Butter for Bread Service  $1.00 per person
Hobo Bread Favors  $10.00 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 reserved alcohol
Above prices are subject to 6% sales tax and 23% service charge. Prices and policies are subject to change.