Once-in-a-Lifetime Wedding Package

Classic Bar Package, 4-hours
See Beverage Menus for details, signature drinks, wine service with dinner and premium options

Menlo Hors d’Oeuvres Package
Includes Premium Display and Trio of Butler-Passed Hors d’Oeuvres
See Hors d’Oeuvres Menus for details and upgrade options

Champagne Toast

Salad Course
Market Greens with Baby Tomatoes, Cucumbers, Radishes
Drizzled with White Balsamic Dressing
Upgrade to Caesar Salad $3.00 per person or Michigan-Inspired Salad $5.00 per person

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 Dessert and Afterglow Stations for additional options and delights

GF - Gluten Free

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

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. Choice menus with dual entrées are not available.

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

Rev 12/30/2020
History-Making Wedding Package

Classic Bar Package, 4-hours
See Beverage Menus for details, signature drinks, wine service with dinner and premium options

Menlo Hors d’Oeuvres Package
Includes Premium Display and Trio of Butler-Passed Hors d’Oeuvres
See Hors d’Oeuvres Menus for details and upgrade options

Champagne Toast

Salad Course
Market Greens with Baby Tomatoes, Cucumbers, and Radishes
Drizzled with White Balsamic Dressing
Upgrade to Caesar Salad $3.00 per person or Michigan-Inspired Salad $5.00 per person

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>Entree Selection</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Pretzel Crusted Chicken &amp; Stout-Mustard Sauce</td>
<td>$101.00 per person</td>
</tr>
<tr>
<td>Grilled Salmon (GF) &amp; Fennel Slaw, Lemon Beurre Blanc</td>
<td>$104.00 per person</td>
</tr>
<tr>
<td>Roasted Red Snapper (GF) &amp; Orange Thyme Beurre Blanc</td>
<td>$105.00 per person</td>
</tr>
<tr>
<td>Hoisin Glazed Beef Short Rib &amp; Garlic-Ginger Reduction</td>
<td>$111.00 per person</td>
</tr>
<tr>
<td>Grilled Filet Mignon (GF) &amp; Wild Mushroom Ragout, Pinot Reduction</td>
<td>$118.00 per person</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Entree Selection</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb Crusted Chicken &amp; Grilled Salmon &amp; Fennel Slaw, Lemon Beurre Blanc</td>
<td>$109.00 per person</td>
</tr>
<tr>
<td>Braised Beef Short Rib &amp; Maple Bourbon Chicken (GF) &amp; Bourbon-Peppercorn Reduction</td>
<td>$113.00 per person</td>
</tr>
<tr>
<td>Grilled Petite Filet &amp; Pretzel Crusted Chicken &amp; Stout Reduction</td>
<td>$115.00 per person</td>
</tr>
<tr>
<td>Grilled Petite Filet &amp; Potato Crusted Whitefish (GF) &amp; Whole Grain Mustard Demi</td>
<td>$121.00 per person</td>
</tr>
<tr>
<td>Grilled Petite Filet &amp; Herb Crusted Salmon &amp; Pinot Noir Reduction</td>
<td>$121.00 per person</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

GF - Gluten Free

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

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. Choice menus with dual entrées are not available.

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

Rev 12/30/2020
Legacy Wedding Reception and Dinner Package

Classic Bar Package, 4-hours
See Beverage Menus for details, signature drinks, wine service with dinner and premium options

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

<table>
<thead>
<tr>
<th>Braised Beef Short Rib &amp; Maple Bourbon Chicken (GF) Bourbon-Peppercorn Reduction $161.00 per person</th>
<th>Pan Seared Petite Filet &amp; Scampi (GF) Roasted Garlic Reduction $169.00 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Petite Filet &amp; Pretzel Crusted Chicken Stout Reduction $164.00 per person</td>
<td>Surf &amp; Turf, Grilled Petite Filet &amp; Lobster Tail (GF) Truffle Beurre Blanc Market Price</td>
</tr>
<tr>
<td>Grilled Petite Filet &amp; Herb Crusted Salmon Pinot Noir Reduction $167.00 per person</td>
<td>Chef’s Selection of Vegan/Vegetarian Entrée available</td>
</tr>
</tbody>
</table>

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
GF - Gluten Free
We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process. Bar/Beverage Package (required)

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 12/30/2020