# Beverage Packages and Brands

## Bar Packages (select 1, priced per person)

<table>
<thead>
<tr>
<th>Package</th>
<th>4-hours</th>
<th>4.5-hours</th>
<th>5-hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Bar Package</td>
<td>$27</td>
<td>$29.50</td>
<td>$32</td>
</tr>
<tr>
<td>Premium Bar Package</td>
<td>$32</td>
<td>$35</td>
<td>$38</td>
</tr>
<tr>
<td>Super Premium Bar Package</td>
<td>$38</td>
<td>$41</td>
<td>$44</td>
</tr>
<tr>
<td>Michigan Bar Package</td>
<td>$34</td>
<td>$37</td>
<td>$40</td>
</tr>
<tr>
<td>Prohibition Bar Package (non-alcoholic, all ages)</td>
<td>$21</td>
<td>$22.50</td>
<td>$24</td>
</tr>
</tbody>
</table>

*Iced Tea, Guernsey Lemonade, Bubly, Faygo Bottles, Ginger Beer, Soda, Juice and Bottled Water*

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## Classic Brands

### Standards

<table>
<thead>
<tr>
<th>Products</th>
<th>Beer</th>
<th>Liquor</th>
<th>Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepsi Products</td>
<td>Miller Lite</td>
<td>Canadian Club Whiskey</td>
<td>Chardonnay</td>
</tr>
<tr>
<td>Assorted Juices</td>
<td>Molson Canadian</td>
<td>Jim Beam Bourbon</td>
<td>Cabernet Sauvignon</td>
</tr>
<tr>
<td>Triple Sec Mixers</td>
<td>Michigan Microbrews</td>
<td>Beefeater Gin</td>
<td>Riesling</td>
</tr>
<tr>
<td></td>
<td>Non-Alcoholic</td>
<td>Dewar's Scotch</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Bacardi Silver Rum</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Smirnoff Vodka</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>E&amp;J Brandy</td>
<td></td>
</tr>
</tbody>
</table>

### Premium Brands

<table>
<thead>
<tr>
<th>Products</th>
<th>Beer</th>
<th>Liquor</th>
<th>Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepsi Products</td>
<td>Miller Lite</td>
<td>Crown Royal Whiskey</td>
<td>Chardonnay</td>
</tr>
<tr>
<td>Assorted Juices</td>
<td>Molson Canadian</td>
<td>Maker's Mark Bourbon</td>
<td>Cabernet Sauvignon</td>
</tr>
<tr>
<td>Triple Sec Mixers</td>
<td>Michigan Microbrews</td>
<td>Bombay Sapphire Gin</td>
<td>Riesling</td>
</tr>
<tr>
<td>Ginger Beer</td>
<td>Non-Alcoholic</td>
<td>Chivas Regal Scotch</td>
<td>Pinot Noir</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Captain Morgan Spiced Rum</td>
<td>Sauvignon Blanc</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Bacardi Silver Rum</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Tito’s Handmade Vodka</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Milagro Silver Tequila</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Courvoisier VS Cognac</td>
<td></td>
</tr>
</tbody>
</table>

### Super Premium Brands

<table>
<thead>
<tr>
<th>Products</th>
<th>Beer</th>
<th>Liquor</th>
<th>Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepsi Products</td>
<td>Miller Lite</td>
<td>Crown Royal Special Reserve Whiskey</td>
<td>Chardonnay</td>
</tr>
<tr>
<td>Assorted Juices</td>
<td>Molson Canadian</td>
<td>Woodford Reserve Bourbon</td>
<td>Cabernet Sauvignon</td>
</tr>
<tr>
<td>Triple Sec Mixers</td>
<td>Michigan Microbrews</td>
<td>Tanqueray No. Ten Gin</td>
<td>Riesling</td>
</tr>
<tr>
<td>Ginger Beer</td>
<td>Non-Alcoholic</td>
<td>Johnnie Walker Black Blended Scotch</td>
<td>Pinot Noir</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Captain Morgan Spiced Rum</td>
<td>Sauvignon Blanc</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Bacardi 8 Rum</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Grey Goose Vodka</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Milagro Silver Tequila</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Remy Martin VSOP Cognac</td>
<td></td>
</tr>
</tbody>
</table>

### Michigan Brands

<table>
<thead>
<tr>
<th>Products</th>
<th>Beer</th>
<th>Liquor</th>
<th>Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Faygo Products</td>
<td>Michigan Microbrews</td>
<td>Two James Whiskey</td>
<td>Michigan Red &amp; White Wines</td>
</tr>
<tr>
<td>Assorted Juices</td>
<td>Non-Alcoholic</td>
<td>Traverse City Whiskey Co. Bourbon</td>
<td>Michigan Sparkling Wine</td>
</tr>
<tr>
<td>Triple Sec Mixers</td>
<td></td>
<td>Detroit City Gin</td>
<td></td>
</tr>
<tr>
<td>Ginger Beer</td>
<td></td>
<td>Rusted Crow Rum</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Two James Vodka</td>
<td></td>
</tr>
</tbody>
</table>

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## Signature Wedding Packages include Classic 4-hour Bar, upgrade based on price variance

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

Rev. 8/12/2022
Signature Cocktails & Bar Enhancements
Signature cocktails customize your event ~ Sip, Sip Hooray!

**Bar Enhancements**
Unique and independent bar offered during your bar package service

**‘Bubbly’ Bar**
$5.00 per person for 1-hour, $2.00 each additional hour

Add an element of sparkle and celebration to your event with our custom Champagne Bar offers an assortment of Bubbles including Sweet, Dry and Pink Sparkling Wines. Custom cocktails available will include the French 125, Bellini and two seasonal creations. Served with a variety of assorted fruit juices, garnishes and liquors.

Recommended: Mirrored or Specialty Bar Front starting at $400 each

**Craft Whiskey & Bourbon Station**
$6.00 per person for 1-hour, $3.00 each additional hour

Our Craft Whiskey & Bourbon Stations features Michigan Maple Sours, Manhattans, Old Fashioned and Whiskey Sours. Featuring Crown Royal Special Reserve, Woodford Reserve Distiller Select, Two James Whiskey, Bulleit Rye, Makers 46 Bourbon and Glenlivet 12.

Recommended: Ice Cubes $150 per 50; Luxardo Maraschino Cherries $60 per 20

**Sangria Station**
$6.00 per person for 1-hours, $2.00 each additional hour

Our Sangria Station features our house made Classic Red and White Sangrias along with a seasonal Sangria; Spring/Summer Rose Sangria or Fall/Winter Mulled Wine Sangria. All Sangrias served with fresh fruit garnishes.

**Warming Station**
$8.00 per person for 2-hours

Our Warming Station serves Regular and Decaf Zingerman’s Coffee, Assorted Teas served with Cream, Flavored Creams, Soy Milk, Sugar, Whip Cream and Chocolate Shavings as well as your choice of Hot Chocolate or Hot Cider. Plus, Bailey’s, Kahlua, Irish Whiskey and Spiced Rum to enhance your drink.

**Ice Presentations**

<table>
<thead>
<tr>
<th>Ice Carving</th>
<th>Starting at $375.00 Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Bottle Holder</td>
<td>Starting at $375.00 Each</td>
</tr>
<tr>
<td>Custom Ice Bar</td>
<td>Starting at $2,500 Each</td>
</tr>
</tbody>
</table>

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Rev. 12/7/2021
Signature Cocktails & Bar Enhancements
Signature cocktails customize your event – Sip, Sip Hooray!

Select up to two (2) with your Bar Package; priced per drink based on your package level:

<table>
<thead>
<tr>
<th>Signature Cocktails</th>
<th>Classic</th>
<th>Premium</th>
<th>Super Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Signature Mocktails</strong></td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Pucker-up</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Grapefruit Juice, Rosemary Infused Simple Syrup, Club Soda and Lemon &amp; Cherry Garnish</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Madras</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Cranberry Juice, Orange Juice and Club Soda</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Signature Cocktails</strong></td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Love Potion</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Rum, Triple Sec, Orange Juice, Pineapple Juice, Grenadine and Sierra Mist</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>The Blushing Bride</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Vodka, Cranberry Juice, Club Soda and Lime Garnish</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kindred Spirits</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Whiskey, Ginger Ale, Bitters and Lemon Twist Garnish</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Drunk in Love</td>
<td>$1 Per drink</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Raspberry Vodka, Sparkling Wine and Cranberry Juice</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Moscow Mule</td>
<td>$1 Per drink</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Vodka, Ginger Beer, Lime Juice and Lime Garnish</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>French 75</td>
<td>$2 Per drink</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Gin, Simple Syrup, Lemon Juice, Topped with Sparkling Wine and Lemon Twist Garnish</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peach Bourbon Arnold Palmer</td>
<td>$2 Per drink</td>
<td>$1 Per drink</td>
<td>0</td>
</tr>
<tr>
<td>Peach Bourbon, Lemonade and Iced Tea</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peach Bellini</td>
<td>$2 Per drink</td>
<td>$1 Per drink</td>
<td>0</td>
</tr>
<tr>
<td>Prosecco and Peach Nectar</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Vintage Signature Cocktails (based on historic recipe)</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ginger Lemon Punch</td>
<td>$1 Per drink</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Rum, Ginger Beer and Lemonade</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Planters’ Punch</td>
<td>$2 Per drink</td>
<td>$1 Per drink</td>
<td>0</td>
</tr>
<tr>
<td>Dark Rum, Lemonade, Sierra Mist and Bitters</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Michigan Maple Sour</td>
<td>$3 Per drink</td>
<td>$2 Per drink</td>
<td>$1 Per drink</td>
</tr>
<tr>
<td>Traverse City Bourbon, Lemonade, Maple Syrup and Maraschino Cherry Garnish</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Cordials</strong></td>
<td>$5 Per drink</td>
<td>$4 Per drink</td>
<td>$3 Per drink</td>
</tr>
<tr>
<td>Amaretto di Saronno, Baileys, Chambord, Kahlua and Frangelico</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Denotes available within bar package

Ask about our Seasonal Signature Cocktails

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Absolutely no outside beverages permitted and guests must be 21 years or older with valid ID to be served alcohol
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Rev. 12/7/2021
# The Henry Ford Wine Selection

**Red Wines**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon</td>
<td></td>
</tr>
<tr>
<td>Canyon Road, California (C)</td>
<td>$24.00</td>
</tr>
<tr>
<td>10 Span, California (P)</td>
<td>$30.00</td>
</tr>
<tr>
<td>Sterling Vineyards, Napa Valley</td>
<td>$38.00</td>
</tr>
<tr>
<td>Hahn, Central Coast (SP)</td>
<td>$40.00</td>
</tr>
<tr>
<td>Clos du Bois, Sonoma</td>
<td>$42.00</td>
</tr>
<tr>
<td>Kendall-Jackson, Sonoma</td>
<td>$56.00</td>
</tr>
<tr>
<td>Franciscan Estate</td>
<td>$64.00</td>
</tr>
<tr>
<td>Treana, Paso Robles, California</td>
<td>$60.00</td>
</tr>
<tr>
<td>Merlot</td>
<td></td>
</tr>
<tr>
<td>Canyon Road, California</td>
<td>$24.00</td>
</tr>
<tr>
<td>Columbia Crest Grand Estate, Washington</td>
<td>$31.00</td>
</tr>
<tr>
<td>Sterling Vineyards, Napa Valley</td>
<td>$38.00</td>
</tr>
<tr>
<td>Hahn, Monterey</td>
<td>$40.00</td>
</tr>
<tr>
<td>Kendall-Jackson, Sonoma</td>
<td>$56.00</td>
</tr>
<tr>
<td>Markham, Napa Valley</td>
<td>$60.00</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td></td>
</tr>
<tr>
<td>10 Span, California (P)</td>
<td>$30.00</td>
</tr>
<tr>
<td>Mark West, California</td>
<td>$30.00</td>
</tr>
<tr>
<td>Hahn, Monterey (SP)</td>
<td>$38.00</td>
</tr>
<tr>
<td>Carmel Road, Monterey</td>
<td>$46.00</td>
</tr>
<tr>
<td>Bella Glos, Monterey</td>
<td>$70.00</td>
</tr>
<tr>
<td>Other Reds</td>
<td></td>
</tr>
<tr>
<td>Ravenswood Zinfandel, Lodi</td>
<td>$35.00</td>
</tr>
<tr>
<td>Gascon Malbec, Mendoza, Argentina</td>
<td>$38.00</td>
</tr>
<tr>
<td>Dona Paula “Smoked” Mendoza Red Blend, Argentina</td>
<td>$42.00</td>
</tr>
<tr>
<td>Penfolds Bin 28 Shiraz, Australia</td>
<td>$44.00</td>
</tr>
<tr>
<td>Two Hands ‘Angel's Share’ Shiraz, Australia</td>
<td>$78.00</td>
</tr>
<tr>
<td>Champagne and Sparkling Wines</td>
<td></td>
</tr>
<tr>
<td>William Wycliff, NV, California</td>
<td>$24.00</td>
</tr>
<tr>
<td>Arte Latino Cava, Spain</td>
<td>$26.00</td>
</tr>
<tr>
<td>La Marca Prosecco, Italy</td>
<td>$34.00</td>
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<tr>
<td>Caposaldo Moscato</td>
<td>$38.00</td>
</tr>
<tr>
<td>Chandon Estates, NV, Napa Valley</td>
<td>$58.00</td>
</tr>
<tr>
<td>Moët and Chandon, Imperial, France</td>
<td>$98.00</td>
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</tbody>
</table>

**White Wines**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay</td>
<td></td>
</tr>
<tr>
<td>Canyon Road, California (C)</td>
<td>$24.00</td>
</tr>
<tr>
<td>10 Span, California (P)</td>
<td>$30.00</td>
</tr>
<tr>
<td>Sterling Vineyards, Napa Valley</td>
<td>$38.00</td>
</tr>
<tr>
<td>Hahn, Monterey (SP)</td>
<td>$40.00</td>
</tr>
<tr>
<td>Clos du Bois, North Coast, Sonoma</td>
<td>$42.00</td>
</tr>
<tr>
<td>Kendall-Jackson, Sonoma</td>
<td>$42.00</td>
</tr>
<tr>
<td>Ferrini-Carano, California</td>
<td>$55.00</td>
</tr>
<tr>
<td>Cutrer, Russian River Ranches, Sonoma</td>
<td>$86.00</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td></td>
</tr>
<tr>
<td>Joel Gott, Oregon</td>
<td>$34.00</td>
</tr>
<tr>
<td>Santa Margherita, Italy</td>
<td>$51.00</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td></td>
</tr>
<tr>
<td>Ava Grace, California (P, SP)</td>
<td>$28.00</td>
</tr>
<tr>
<td>Sterling Vineyards, Napa Valley</td>
<td>$38.00</td>
</tr>
<tr>
<td>Chasing Venus, New Zealand</td>
<td>$42.00</td>
</tr>
<tr>
<td>Markham, Napa Valley</td>
<td>$55.00</td>
</tr>
<tr>
<td>Rose</td>
<td></td>
</tr>
<tr>
<td>Chateau Ste Michelle, Columbia Valley</td>
<td>$28.00</td>
</tr>
<tr>
<td>D’Orsay Rose, Provence, France</td>
<td>$38.00</td>
</tr>
<tr>
<td>Michigan Wines</td>
<td></td>
</tr>
<tr>
<td>Black Star Farms White</td>
<td>$28.00</td>
</tr>
<tr>
<td>Black Star Farms Red</td>
<td>$33.00</td>
</tr>
<tr>
<td>L. Mawby, “Detroit”, Sparkling</td>
<td>$35.00</td>
</tr>
<tr>
<td>L. Mawby, “Sex”, Sparkling</td>
<td>$42.00</td>
</tr>
<tr>
<td>Black Star Farms, Arcturus Pinot Gris</td>
<td>$42.00</td>
</tr>
<tr>
<td>Black Star Farms, Arcturus Pinot Noir</td>
<td>$63.00</td>
</tr>
<tr>
<td>Grand Traverse Riesling (C, P, SP)</td>
<td>$28.00</td>
</tr>
</tbody>
</table>

**Wine Service with Dinner** (priced per person)

- **Classic (C)**– Offered Once: $4.00
- **Classic (C)**– Offered Twice: $6.00
- **Premium (P)** – Offered Once: $5.00
- **Premium (P)**– Offered Twice: $7.00
- **Super Premium (SP)** – Offered Once: $8.00
- **Super Premium (SP)**– Offered Twice: $12.00

*Option* Wine Service Offered Throughout Dinner - Based on Consumption; See Event Manager

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Rev. 8/11/2022