# Beverage Packages and Brands

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

<table>
<thead>
<tr>
<th>Package Type</th>
<th>3-hours</th>
<th>4-hours</th>
<th>5-hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Bar Package</td>
<td>$22</td>
<td>$27</td>
<td>$32</td>
</tr>
<tr>
<td>Premium Bar Package</td>
<td>$26</td>
<td>$32</td>
<td>$38</td>
</tr>
<tr>
<td>Super Premium Bar Package</td>
<td>$32</td>
<td>$38</td>
<td>$44</td>
</tr>
<tr>
<td>Michigan Bar Package</td>
<td>$28</td>
<td>$34</td>
<td>$40</td>
</tr>
<tr>
<td>Prohibition Bar Package (non-alcoholic, all ages)</td>
<td>$18</td>
<td>$21</td>
<td>$24</td>
</tr>
</tbody>
</table>

**In your beverage order, please include: Pepsi Products Assorted Juices Triple Sec Mixers**

**In your order for the Prohibition Bar Package, please include:** Iced Tea, Fresh Lemonade, Bubbly, Faygo Bottles, Perrier, Ginger Beer, Soda, Juice and Bottled Water

## Youth Non-Alcoholic
*(under 21 years)*

<table>
<thead>
<tr>
<th>Package Type</th>
<th>3-hours</th>
<th>4-hours</th>
<th>5-hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Youth Non-Alcoholic</td>
<td>$10</td>
<td>$13</td>
<td>$16</td>
</tr>
</tbody>
</table>

## House Brands

|------------|---------------|----------------|------------------|-------------|-------------|----------------|-------------------|---------------|------------------------|-----------------|---------------------|----------------------|-----------------------------|----------------------|------------------------|-----------------------------|----------------|-----------------|------------------------|------------------------|------------------|-----------------|----------------|----------------|------------------------|------------------------|

## Premium Brands

|------------|---------------|----------------|------------------|-------------|-------------|----------------|-------------------|---------------|------------------------|---------------------|---------------------|------------------------|-----------------|----------------------|----------------|----------------|-----------------|-----------------|-----------------|-----------------|----------------|----------------|------------------------|------------------------|

## Super Premium Brands

<table>
<thead>
<tr>
<th>Brand Type</th>
<th>Pepsi Products</th>
<th>Assorted Juices</th>
<th>Triple Sec Mixers</th>
<th>Ginger Beer</th>
<th>Miller Lite</th>
<th>Molson Canadian</th>
<th>Michigan Microbrews</th>
<th>Non-Alcoholic</th>
<th>Crown Royal Special Reserve Whiskey</th>
<th>Chardonnay</th>
<th>Michigan Red &amp; White Wines</th>
<th>Michigan Sparkling Wine</th>
</tr>
</thead>
</table>

## Michigan Brands

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

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**Beverage Packages required for all weddings**

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

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

Rev. 1/18/2018
Pre-Ceremony Refreshment Stations

Graciousness and hospitality- it’s all in the details

30-minute service, minimum 20 guests

**Cool & Refreshing**
- Flavored Water Station $2.00 per guest
- Butler-Passed Champagne and Macaroons $7.50 per guest

**Warm Welcome**
- Hot Chocolate and Shortbread Station $5.50 per guest

**Items recommended for your wedding party & family (early arrivals):**

**Cold Self-Serve Beverages**
- Assorted Pepsi Soft Drinks and Bottled Water $3.00 each
- Michigan Microbrews $5.75 each

**Better Made Potato Chips**
- $2.00 per bag

**Assorted Jumbo Cookies**
- $30.00 per dozen

**Bar Mix or Mixed Nuts**
- Small (serves 10) $16.50 each
- Large (serves 25) $27.50 each

**Sandwich Platter**
- Chef’s Assorted Mini Sandwiches, Fresh Fruit, Chips, Pretzels and Self-Serve Water Station $270 (serves up to 20)

**Artisanal Platter**
- An assortment of Cured Meats, Local Cheeses, Marinated Artichokes, Roasted Peppers, Kalamata Olives and Pickled Red Onions Accompanied by Crackers and Baguette Slices $270 (serves up to 20)

**Mediterranean Platter**
- Hummus, Vegetable Crudités and Pita Chips $100 (serves up to 20)

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Rev. 1/18/2018
Signature Cocktails & Bar Stations
Signature cocktails customize your event - Sip, Sip Hooray!

Signature Bar Stations
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:* Our custom Champagne Bar offers Rosemary French 75s, Chambord Champagne Cocktails, Assorted Fresh Fruit and Mimosas. Sparkling wines include Enza Prosecco, L. Mawby “Sex”, Wycliff and Freixenet Cava.

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

*The philosophic wine for your discerning guest list:* Our Craft Whiskey & Bourbon Stations features Michigan Maple Sours, Manhattan, Old Fashioned and Whiskey Sours. Featuring Jim Beam Bourbon, Crown Royal Special Reserve, Woodford Reserve Distiller Select, Two James Whiskey, Bulliet Rye and Makers 46 Bourbon.

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

Warming Station
$5.00 per person for 1-hour, $2.00 each additional hour

*Give everyone that warm feeling inside:* Our Warming Station serves Hot Chocolate, Regular and Decaf Coffee and Hot Cider (seasonal) with Rumchata, Irish Whiskey, Marshmallow Vodka, Spiced Rum, served with Real Whipped Cream

Ice Presentations

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

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# Signature Cocktails & Bar Stations
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:

## Signature Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>House</th>
<th>Premium</th>
<th>Super Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pucker-up</strong></td>
<td></td>
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</tr>
<tr>
<td>Grapefruit Juice, Rosemary Infused Simple Syrup, Club Soda and Lemon &amp; Cherry Garnish</td>
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<tr>
<td><strong>Love Potion</strong></td>
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<tr>
<td>Rum, Triple Sec, Orange Juice, Pineapple Juice, Grenadine and Sierra Mist</td>
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<tr>
<td><strong>The Blushing Bride</strong></td>
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<tr>
<td>Vodka, Cranberry Juice, Club Soda and Lime Garnish</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Whiskey Cooler</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whiskey, Sweet and Sour Mix, Orange Juice, Club Soda and Lemon and Lime Garnish</td>
<td></td>
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<td></td>
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<tr>
<td><strong>French 75</strong></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Gin, Simple Syrup, Lemon Juice, Topped with Sparkling Wine and Lemon Twist Garnish</td>
<td>$2</td>
<td></td>
<td></td>
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<tr>
<td><strong>Moscow Mule</strong></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Vodka, Ginger Beer, Lime Juice and Mint Leaf Garnish</td>
<td>$2</td>
<td></td>
<td></td>
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</tbody>
</table>

## Vintage Signature Cocktails (based on historic recipe)

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>House</th>
<th>Premium</th>
<th>Super Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Planters' Punch</strong></td>
<td>$2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dark Rum, Grenadine, Pineapple, Orange Juice, Club Soda and Fruit Garnish</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>The Jersey Lightning</strong></td>
<td>$2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Applejack Brandy, Sweet Vermouth, Lime Juice and Lime Garnish</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td><strong>Pimm's Cup</strong></td>
<td>$3</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pimm’s, Lemonade, Soda Water and Cucumber Garnish</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>The Edison</strong></td>
<td>$3</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Irish Whiskey, Coffee, Sugar Cube, and Topped with Whipped Cream</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Michigan Maple Sour</strong></td>
<td>$3</td>
<td></td>
<td></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>The Calvin</strong></td>
<td>$4</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Amber Rum, Amaretto and Sarsaparilla</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Cordials

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>House</th>
<th>Premium</th>
<th>Super Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td>RumChata, Amaretto di Saronno, Baileys, Chambord, Kahlua and Frangelico</td>
<td>$5</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Small Batch Recipes</strong> (3-gallon minimum)</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>House</th>
<th>Premium</th>
<th>Super Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Margarita</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>This Margarita is a Perfect Mixture, with or without salt, of Tequila, Lime and a Touch of Orange</td>
<td>$42</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Sangria</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Traditional Red Wine Punch livened up with Fresh Fruit and Sparkled with Soda Water</td>
<td>$42</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Denotes available within bar package

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# The Henry Ford Wine Selection

## Red Wines

**Cabernet Sauvignon**
- Canyon Road, California: $20.00
- 10 Span, California: $28.00
- Sterling Vineyards, Napa Valley: $38.00
- Hahn, Central Coast: $40.00
- Clos du Bois, Sonoma: $42.00
- Kendall-Jackson, Sonoma: $56.00
- Franciscan Estate, Napa Valley: $64.00
- Joseph Carr, Napa Valley: $76.00

**Merlot**
- Canyon Road, California: $20.00
- Columbia Crest Grand Estate, Washington: $31.00
- Sterling Vineyards, Napa Valley: $38.00
- Hahn, Monterey: $40.00
- Kendall-Jackson, Sonoma: $56.00
- Ferrari-Carano, California: $60.00

**Pinot Noir**
- 10 Span, California: $28.00
- Mark West, California: $30.00
- Hahn, Monterey: $38.00
- Carmel Road, Monterey: $46.00
- Bouchaine, Carneros: $68.00

**Other Reds**
- Ravenswood Zinfandel, Lodi: $35.00
- Gascon Malbec, Mendoza, Argentina: $38.00
- Dona Paula “Smoked” Mendoza Red Blend, Argentina: $42.00
- Penfolds Bin 28 Shiraz, Australia: $44.00
- Two Hands ‘Angel’s Share’ Shiraz, Australia: $78.00

## White Wines

**Chardonnay**
- Canyon Road, California: $20.00
- 10 Span, California: $28.00
- Sterling Vineyards, Napa Valley: $38.00
- Hahn, Monterey: $40.00
- Clos du Bois, North Coast, Sonoma: $42.00
- Kendall-Jackson, Sonoma: $42.00
- Ferrari-Carano, California: $55.00
- Cutrer, Russian River Ranches, Sonoma: $86.00

**Pinot Grigio**
- Joel Gott, Oregon: $34.00
- Santa Margherita, Italy: $51.00

**Sauvignon Blanc**
- Dark Horse, California: $32.00
- Sterling Vineyards, Napa Valley: $38.00
- Chasing Venus, New Zealand: $42.00
- St. Supery, Napa Valley: $60.00

**Rose**
- Chateau Ste Michelle, Columbia Valley: $28.00
- D’Orsay Rose, Provence, France: $38.00

**Michigan Wines**
- Black Star Farms White: $28.00
- Black Star Farms Red: $33.00
- L. Mawby, “Detroit”, Sparkling: $35.00
- L. Mawby, “Sex”, Sparkling: $42.00
- Black Star Farms, Arcturos Pinot Gris: $42.00
- Black Star Farms, Arcturos Pinot Noir: $63.00

## Champagne and Sparkling Wines

- William Wycliff, NV, California: $24.00
- Luccio, Moscato d’Asti, Italy: $26.00
- Cava Freixnet Spain: $34.00
- Enza Prosecco, NV, Italy: $36.00
- Chandon Estates, NV, Napa Valley: $58.00
- Möet and Chandon, Imperial, France: $98.00

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