### 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>Classic 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>
<tr>
<td>Youth Non-Alcoholic (under 21-years)</td>
<td>$10</td>
<td>$13</td>
<td>$16</td>
</tr>
</tbody>
</table>

**Classic Brands**

- **Standards**
  - Pepsi Products
  - Assorted Juices
  - Triple Sec
  - Mixers
  - Ginger Beer
  - Miller Lite
  - Molson Canadian
  - Michigan Microbrews
  - Non-Alcoholic

- **Beer**
  - Canadian Club Whiskey
  - Jim Beam Bourbon
  - Beefeater Gin
  - Dewar’s Scotch
  - Bacardi Silver Rum
  - Smirnoff Vodka
  - E&J Brandy

- **Liquor**

- **Wine**
  - Chardonnay
  - Cabernet Sauvignon
  - Moscato

**Premium Brands**

- Pepsi Products
- Assorted Juices
- Triple Sec
- Mixers
- Ginger Beer
- Miller Lite
- Molson Canadian
- Michigan Microbrews
- Non-Alcoholic
- Sam Adams

- Crown Royal Whiskey
- Maker’s Mark Bourbon
- Bombay Sapphire Gin
- Chivas Regal Scotch
- Captain Morgan Spiced Rum
- Bacardi Silver Rum
- Tito’s Handmade Vodka
- Courvosier VS Cognac

**Super Premium Brands**

- Crown Royal Special Reserve Whiskey
- Woodford Reserve Bourbon
- Tanqueray No. Ten Gin
- Johnnie Walker Black Blended Scotch
- Captain Morgan Spiced Rum
- Bacardi 8 Rum
- Grey Goose Vodka
- Remy Martin VSOP Cognac

**Michigan Brands**

- Faygo Products
- Assorted Juices
- Triple Sec
- Mixers
- Ginger Beer
- Michigan Microbrews
- Non-Alcoholic

- Two James 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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*Beverage Packages required for all weddings*

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Rev. 12/8/2020
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, Bulliet 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, Kaluha, Irish Whiskey and Spiced Rum to enhance your drink.

Ice Presentations

<table>
<thead>
<tr>
<th>Ice Carving</th>
<th>$375.00 Each</th>
</tr>
</thead>
<tbody>
<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 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:

**Signature Cocktails**

**Pucker-up**
Grapefruit Juice, Rosemary Infused Simple Syrup, Club Soda and Lemon & Cherry Garnish

**Love Potion**
Rum, Triple Sec, Orange Juice, Pineapple Juice, Grenadine and Sierra Mist

**The Blushing Bride**
Vodka, Cranberry Juice, Club Soda and Lime Garnish

**Whiskey Cooler**
Whiskey, Sweet and Sour Mix, Orange Juice, Club Soda and Lemon and Lime Garnish

**French 75**
Gin, Simple Syrup, Lemon Juice, Topped with Sparkling Wine and Lemon Twist Garnish

**Moscow Mule**
Vodka, Ginger Beer, Lime Juice and Mint Leaf Garnish

**Vintage Signature Cocktails** (based on historic recipe)

**Planters' Punch**
Dark Rum, Grenadine, Pineapple, Orange Juice, Club Soda and Fruit Garnish

**The Jersey Lightning**
Applejack Brandy, Sweet Vermouth, Lime Juice and Lime Garnish

**Pimm's Cup**
Pimm's, Lemonade, Soda Water and Cucumber Garnish

**The Edison**
Irish Whiskey, Coffee, Sugar Cube, and Topped with Whipped Cream

**Michigan Maple Sour**
Traverse City Bourbon, Lemonade, Maple Syrup and Maraschino Cherry Garnish

**The Calvin**
Amber Rum, Amaretto and Sarsaparilla

**Cordials**
RumChata, Amaretto di Saronno, Baileys, Chambord, Kahlua and Frangelico

*Denotes available within bar package

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# The Henry Ford Wine Selection

## Red Wines

<table>
<thead>
<tr>
<th>Red Wines</th>
<th>White Wines</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cabernet Sauvignon</strong></td>
<td><strong>Chardonnay</strong></td>
</tr>
<tr>
<td>Canyon Road, California (C)</td>
<td>Canyon Road, California (C)</td>
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<tr>
<td>10 Span, California (P)</td>
<td>10 Span, California (P)</td>
</tr>
<tr>
<td>Sterling Vineyards, Napa Valley</td>
<td>Sterling Vineyards, Napa Valley</td>
</tr>
<tr>
<td>Hahn, Central Coast (SP)</td>
<td>Hahn, Monterey (SP)</td>
</tr>
<tr>
<td>Clos du Bois, Sonoma</td>
<td>Clos du Bois, North Coast, Sonoma</td>
</tr>
<tr>
<td>Kendall-Jackson, Sonoma</td>
<td>Kendall-Jackson, Sonoma</td>
</tr>
<tr>
<td>Franciscan Estate, Napa Valley</td>
<td>Ferrari-Carano, California</td>
</tr>
<tr>
<td>Joseph Carr, Napa Valley</td>
<td>Cutter, Russian River Ranches, Sonoma</td>
</tr>
<tr>
<td><strong>Merlot</strong></td>
<td></td>
</tr>
<tr>
<td>Canyon Road, California (C)</td>
<td>Joel Gott, Oregon</td>
</tr>
<tr>
<td>Columbia Crest Grand Estate, Washington</td>
<td>Santa Margherita, Italy</td>
</tr>
<tr>
<td>Sterling Vineyards, Napa Valley</td>
<td></td>
</tr>
<tr>
<td>Hahn, Monterey (SP)</td>
<td></td>
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<tr>
<td>Kendall-Jackson, Sonoma</td>
<td></td>
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<tr>
<td>Ferrari-Carano, California</td>
<td></td>
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<tr>
<td><strong>Pinot Noir</strong></td>
<td></td>
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<tr>
<td>10 Span, California (P)</td>
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<tr>
<td>Mark West, California</td>
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<tr>
<td>Hahn, Monterey</td>
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<tr>
<td>Carmel Road, Monterey</td>
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<tr>
<td>Bouchaine, Carneros</td>
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<tr>
<td><strong>Other Reds</strong></td>
<td></td>
</tr>
<tr>
<td>Ravenswood Zinfandel, Lodi</td>
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<tr>
<td>Gascon Malbec, Mendoza, Argentina</td>
<td></td>
</tr>
<tr>
<td>Dona Paula “Smoked” Mendoza Red Blend, Argentina</td>
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<tr>
<td>Penfolds Bin 28 Shiraz, Australia</td>
<td></td>
</tr>
<tr>
<td>Two Hands ‘Angel’s Share’ Shiraz, Australia</td>
<td>$78.00</td>
</tr>
<tr>
<td><strong>Champagne and Sparkling Wines</strong></td>
<td></td>
</tr>
<tr>
<td>William Wycliff, NV, California</td>
<td></td>
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<tr>
<td>Luccio, Moscato d’Asti, Italy</td>
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<tr>
<td>Cava Freixenet Spain</td>
<td></td>
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<tr>
<td>Enza Prosecco, NV, Italy</td>
<td></td>
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<tr>
<td>Chandon Estates, NV, Napa Valley</td>
<td></td>
</tr>
<tr>
<td>Möet and Chandon, Imperial, France</td>
<td>$80.00</td>
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<tr>
<td><strong>Pinot Grigio</strong></td>
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<tr>
<td>Joel Gott, Oregon</td>
<td>$34.00</td>
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<tr>
<td>Santa Margherita, Italy</td>
<td>$51.00</td>
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<tr>
<td><strong>Sauvignon Blanc</strong></td>
<td></td>
</tr>
<tr>
<td>Dark Horse, California</td>
<td>$32.00</td>
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<tr>
<td>Sterling Vineyards, Napa Valley</td>
<td></td>
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<tr>
<td>Chasing Venus, New Zealand</td>
<td></td>
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<tr>
<td>St. Supery, Napa Valley</td>
<td>$60.00</td>
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<tr>
<td><strong>Rose</strong></td>
<td></td>
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<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><strong>Michigan Wines</strong></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, Arcturos Pinot Gris</td>
<td>$42.00</td>
</tr>
<tr>
<td>Black Star Farms, Arcturos Pinot Noir</td>
<td>$63.00</td>
</tr>
<tr>
<td><strong>Wine Service with Dinner</strong></td>
<td></td>
</tr>
<tr>
<td>(priced per person)</td>
<td></td>
</tr>
<tr>
<td>Classic (C)– Offered Once</td>
<td>$4.00</td>
</tr>
<tr>
<td>Classic (C)– Offered Twice</td>
<td>$6.00</td>
</tr>
<tr>
<td>Premium (P)– Offered Once</td>
<td>$5.00</td>
</tr>
<tr>
<td>Premium (P)– Offered Twice</td>
<td>$7.00</td>
</tr>
<tr>
<td>Super Premium (SP)– Offered Once</td>
<td>$8.00</td>
</tr>
<tr>
<td>Super Premium (SP)– Offered Twice</td>
<td>$12.00</td>
</tr>
</tbody>
</table>

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

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Rev. 1/19/2021
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.12/21/2020