**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*

<table>
<thead>
<tr>
<th>Entrée Selections</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pretzel Crusted Chicken</td>
<td>$88.00</td>
</tr>
<tr>
<td>Stout-Mustard Sauce</td>
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</tr>
<tr>
<td>Grilled Chicken Breast (GF)</td>
<td>$89.00</td>
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<tr>
<td>Michigan Dried Cherry-Port Sauce</td>
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<tr>
<td>Grilled Salmon (GF)</td>
<td>$95.00</td>
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<tr>
<td>Fennel Slaw, Lemon Beurre Blanc</td>
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<tr>
<td>Roasted Red Snapper (GF)</td>
<td>$95.00</td>
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<tr>
<td>Orange Thyme Beurre Blanc</td>
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<tr>
<td>Hoisin Glazed Beef Short Rib</td>
<td>$107.00</td>
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<tr>
<td>Garlic-Ginger Reduction</td>
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<tr>
<td>Grilled Filet Mignon (GF)</td>
<td>$119.00</td>
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<tr>
<td>Wild Mushroom Ragout, Pretzel Crusted Chicken</td>
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</tr>
<tr>
<td>Herb Crusted Chicken &amp; Grilled Salmon</td>
<td>$97.00</td>
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<tr>
<td>Fennel Slaw, Lemon Beurre Blanc</td>
<td></td>
</tr>
<tr>
<td>Braised Beef Short Rib &amp; Maple Bourbon Chicken (GF)</td>
<td>$103.00</td>
</tr>
<tr>
<td>Bourbon-Peppercorn Reduction</td>
<td></td>
</tr>
<tr>
<td>Braised Beef Short Rib &amp; Grilled Salmon (GF)</td>
<td>$104.00</td>
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<tr>
<td>Bourbon-Peppercorn Reduction</td>
<td></td>
</tr>
<tr>
<td>Grilled Petite Filet &amp; Pretzel Crusted Chicken</td>
<td>$115.00</td>
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<tr>
<td>Stout Reduction</td>
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<tr>
<td>Grilled Petite Filet &amp; Potato Crusted Whitefish (GF)</td>
<td>$119.00</td>
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<tr>
<td>Whole Grain Mustard Demi</td>
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<tr>
<td>Grilled Petite Filet &amp; Herb Crusted Salmon</td>
<td>$123.00</td>
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<tr>
<td>Pinot Noir Reduction</td>
<td></td>
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</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 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 with a maximum increase of $10 to the lower priced entrée. Choice menus are not available with dual entrées.

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

Rev 8/12/2022
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

- Pretzel Crusted Chicken $103.00 per person
  Stout-Mustard Sauce

- Grilled Salmon (GF) $110.00 per person
  Fennel Slaw, Lemon Beurre Blanc

- Roasted Red Snapper (GF) $110.00 per person
  Orange Thyme Beurre Blanc

- Hoisin Glazed Beef Short Rib $122.00 per person
  Garlic-Ginger Reduction

- Grilled Filet Mignon (GF) $134.00 per person
  Wild Mushroom Ragout, Pinot Reduction

- Herb Crusted Chicken & Grilled Salmon $122.00 per person
  Fennel Slaw, Lemon Beurre Blanc

- Braised Beef Short Rib & Maple Bourbon Chicken (GF) $119.00 per person
  Bourbon-Peppercorn Reduction

- Braised Beef Short Rib & Grilled Salmon (GF) $119.00 per person
  Bourbon-Peppercorn Reduction

- Grilled Petite Filet & Pretzel Crusted Chicken $130.00 per person
  Stout Reduction

- Grilled Petite Filet & Potato Crusted Whitefish (GF) $134.00 per person
  Whole Grain Mustard Demi

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 with a maximum increase of $10 to the lower priced entrée. Choice menus are not available with dual entrées.

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Rev. 8/12/2022
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 $164.00 per person

Grilled Petite Filet & Pretzel Crusted Chicken
Stout Reduction $176.00 per person

Grilled Petite Filet & Herb Crusted Salmon
Pinot Noir Reduction $184.00 per person

Pan Seared Petite Filet & Scampi (GF)
Roasted Garlic Reduction $180.00 per person

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

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 are priced on the highest-priced entrée with a maximum increase of $10 to the lower priced entrée. Choice menus are not available with dual entrées.

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Rev. 8/12/2022
Signature Wedding Package Upgrades
Our hot list of package enhancements
See full menu for all options and details

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

<table>
<thead>
<tr>
<th>Wine Service with Dinner (priced per person)</th>
<th>Offered Once</th>
<th>Offered Twice</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
- Sorbet $5.50 per person
- Sorbet in Ice Bowl $18.00 per person
- Roasted Butternut Squash $6.00 per person
- Five Onion Soup $8.00 per person

Premium Salad Upgrades
- Caesar Salad $3.00 per person
- Michigan-Inspired Salad $3.00 per person
- Caprese Salad $4.00 per person
- Lovett Wedge $4.00 per person

Dessert & Coffee Stations
- Chef’s Fruit Cobbler Station $8.00 per person
- Ice Cream Sundae Bar $8.00 per person
- Butler-Passed Sweet Sampler $9.00 per person
- Classic Coffee Station $3.00 per person
- Deluxe Coffee Station $5.00 per person
- Warming Station with Cordials $8.00 per person

Afterglow Stations
- Soft Baked Pretzel Sticks $5.50 per person
- Donuts and Cider Stations $6.00 per person
- Mini Slider Station $7.00 per person
- Taco Bar $9.00 per person

Delightful Details
- Add Fresh Seasonal Berry to Champagne Toast $1.00 per person
- Upgrade Classic Champagne Toast to L. Mawby “Sex $1.50 per person
- Premium Himalayan Salted Butter for Bread Service $1.00 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 be served alcohol
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