



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

Pretzel Crusted Chicken **\$88.00 per person**
Stout-Mustard Sauce

Herb Crusted Chicken & Grilled Salmon
Fennel Slaw Lemon Beurre Blanc **\$97.00 per person**

Grilled Chicken Breast (GF) **\$89.00 per person**
Michigan Dried Cherry-Port Sauce

Braised Beef Short Rib & Maple Bourbon Chicken (GF)
Bourbon-Peppercorn Reduction **\$103.00 per person**

Grilled Salmon (GF) **\$95.00 per person**
Fennel Slaw, Lemon Beurre Blanc

Braised Beef Short Rib & Grilled Salmon (GF)
Bourbon-Peppercorn Reduction **\$104.00 per person**

Roasted Red Snapper (GF) **\$95.00 per person**
Orange Thyme Beurre Blanc

Grilled Petite Filet & Pretzel Crusted Chicken
Stout Reduction **\$115.00 per person**

Hoisin Glazed Beef Short Rib **\$107.00 per person**
Garlic-Ginger Reduction

Grilled Petite Filet & Potato Crusted Whitefish (GF)
Whole Grain Mustard Demi **\$119.00 per person**

Grilled Filet Mignon (GF) **\$119.00 per person**
Wild Mushroom Ragout, Pinot Reduction

Grilled Petite Filet & Herb Crusted Salmon
Pinot Noir Reduction **\$123.00 per person**

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.*

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 Stout-Mustard Sauce	\$103.00 per person	Herb Crusted Chicken & Grilled Salmon Fennel Slaw, Lemon Beurre Blanc	\$112.00 per person
Grilled Salmon (GF) Fennel Slaw, Lemon Beurre Blanc	\$110.00 per person	Braised Beef Short Rib & Maple Bourbon Chicken (GF) Bourbon-Peppercorn Reduction	\$118.00 per person
Roasted Red Snapper (GF) Orange Thyme Beurre Blanc	\$110.00 per person	Braised Beef Short Rib & Grilled Salmon (GF) Bourbon-Peppercorn Reduction	\$119.00 per person
Hoisin Glazed Beef Short Rib Garlic-Ginger Reduction	\$122.00 per person	Grilled Petite Filet & Pretzel Crusted Chicken Stout Reduction	\$130.00 per person
Grilled Filet Mignon (GF) Wild Mushroom Ragout, Pinot Reduction	\$134.00 per person	Grilled Petite Filet & Potato Crusted Whitefish (GF) Whole Grain Mustard Demi	\$134.00 per person

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

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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**

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

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

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

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

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

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Signature Wedding Package Upgrades

Our hot list of package enhancements
See full menu for all options and details

Bar Package Upgrades (priced per person)	4-hours	4.5-hours	5-hours
Classic Bar Package	Included	\$2.50	\$5.00
Premium Bar Package	\$5.00	\$8.00	\$11.00
Super Premium Bar Package	\$11.00	\$14.00	\$17.00
Michigan Bar Package	\$6.00	\$10.00	\$13.00

Wine Service with Dinner (priced per person)	Offered Once	Offered Twice
Classic	\$4.00	\$6.00
Premium	\$5.00	\$7.00
Super Premium	\$8.00	\$12.00

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	Roasted Butternut Squash	\$6.00 per person
Sorbet in Ice Bowl	\$18.00 per person	Five Onion Soup	\$8.00 per person

Premium Salad Upgrades

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

Dessert & Coffee Stations

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

Afterglow Stations

Soft Baked Pretzel Sticks	\$5.50 per person	Mini Slider Station	\$7.00 per person
Donuts and Cider Stations	\$6.00 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	