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>
</tbody>
</table>

**Prohibition Bar Package** *(non-alcoholic, all ages)*

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

<table>
<thead>
<tr>
<th>Package</th>
<th>4-hours</th>
<th>4.5-hours</th>
<th>5-hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prohibition Bar Package</td>
<td>$21</td>
<td>$22.50</td>
<td>$24</td>
</tr>
</tbody>
</table>

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

**Classic Brands**

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

**Premium Brands**

<table>
<thead>
<tr>
<th>Standards</th>
<th>Beer</th>
<th>Liquor</th>
<th>Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepsi Products</td>
<td>Miller Lite, Molson Canadian, Michigan Microbrews, Non-Alcoholic</td>
<td>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</td>
<td>Chardonnay, Cabernet Sauvignon, Moscato, Pinot Noir, Sparkling Wine</td>
</tr>
<tr>
<td>Assorted Juices</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Triple Sec Mixers</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ginger Beer</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Super Premium Brands**

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

**Michigan Brands**

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

Beverage Packages required for all weddings/social events

*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. 6/15/2021
**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**
  - Ice Carving $375.00 Each
  - Ice Bottle Holder $375.00 Each
  - Custom Ice Bar $2,500 Each

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

### Signature Mocktails

<table>
<thead>
<tr>
<th>Name</th>
<th>Classic</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>
<td>Grapefruit Juice, Rosemary Infused Simple Syrup, Club Soda and Lemon &amp; Cherry Garnish</td>
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<tr>
<td><strong>Madras</strong></td>
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<tr>
<td>Cranberry Juice, Orange Juice and Club Soda</td>
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</tbody>
</table>

### Signature Cocktails

<table>
<thead>
<tr>
<th>Name</th>
<th>Classic</th>
<th>Premium</th>
<th>Super Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Love Potion</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rum, Triple Sec, Orange Juice, Pineapple Juice, Granadine and Sierra Mist</td>
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<tr>
<td><strong>The Blushing Bride</strong></td>
<td></td>
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<tr>
<td>Vodka, Cranberry Juice, Club Soda and Lime Garnish</td>
<td></td>
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<td></td>
</tr>
<tr>
<td><strong>Kindred Spirits</strong></td>
<td></td>
<td></td>
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<tr>
<td>Whiskey, Ginger Ale, Bitters and Lemon Twist Garnish</td>
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<tr>
<td><strong>Drunk in Love</strong></td>
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<td></td>
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<tr>
<td>Raspberry Vodka, Sparkling Wine and Cranberry Juice</td>
<td></td>
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<td></td>
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<tr>
<td><strong>Moscow Mule</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vodka, Ginger Beer, Lime Juice and Lime Garnish</td>
<td>$1 Per drink</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>French 75</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gin, Simple Syrup, Lemon Juice, Topped with Sparkling Wine and Lemon Twist Garnish</td>
<td>$2 Per drink</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Peach Bourbon Arnold Palmer</strong></td>
<td></td>
<td>$1 Per drink</td>
<td></td>
</tr>
<tr>
<td>Peach Bourbon, Lemonade and Iced Tea</td>
<td></td>
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<tr>
<td><strong>Peach Bellini</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Prosecco and Peach Nectar</td>
<td>$2 Per drink</td>
<td>$1 Per drink</td>
<td></td>
</tr>
</tbody>
</table>

### Vintage Signature Cocktails

<table>
<thead>
<tr>
<th>Name</th>
<th>Classic</th>
<th>Premium</th>
<th>Super Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Ginger Lemon Punch</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rum, Ginger Beer and Lemonade</td>
<td>$1 Per drink</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Planters’ Punch</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dark Rum, Lemonade, Sierra Mist and Bitters</td>
<td>$2 Per drink</td>
<td>$1 Per drink</td>
<td></td>
</tr>
<tr>
<td><strong>Michigan Maple Sour</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Traverse City Bourbon, Lemonade, Maple Syrup and Maraschino Cherry Garnish</td>
<td>$3 Per drink</td>
<td>$2 Per drink</td>
<td>$1 Per drink</td>
</tr>
</tbody>
</table>

### Cordials

<table>
<thead>
<tr>
<th>Name</th>
<th>Classic</th>
<th>Premium</th>
<th>Super Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amaretto di Saronno, Baileys, Chambord, Kahlua and Frangelico</td>
<td>$5 Per drink</td>
<td>$4 Per drink</td>
<td>$3 Per drink</td>
</tr>
</tbody>
</table>

*Denotes available within Bar package

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**Ask about our Seasonal Signature Cocktails**

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## The Henry Ford Wine Selection

### Red Wines

**Cabernet Sauvignon**
- Canyon Road, California (C) $24.00
- 10 Span, California (P) $30.00
- Sterling Vineyards, Napa Valley $38.00
- Hahn, Central Coast (SP) $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 $24.00
- 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 (P) $30.00
- Mark West, California $30.00
- Hahn, Monterey (SP) $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 (C) $24.00
- 10 Span, California (P) $30.00
- Sterling Vineyards, Napa Valley $38.00
- Hahn, Monterey (SP) $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 Freixenet Spain $34.00
- Josh Cellars Prosecco, Italy $36.00
- Chandon Estates, NV, Napa Valley $58.00
- Möet and Chandon, Imperial, France $98.00

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

- Classic (C) – Offered Twice $4.00
- Premium (P) – Offered Twice $5.00
- Super Premium (SP) – Offered Twice $12.00

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

Additional Fees May Apply in The Lodge at Christie & Main

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Rev. 8/2/2021
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 Beverages
- Assorted Pepsi Soft Drinks and Bottled Water $3.00 each
- Michigan Microbrews* $6.00 each
- Black Cherry White Claw* $6.00 each
- Classic Sparkling Wine* $24.00 per bottle

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

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

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

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*Server Required for Alcohol Service at $50 per 2 hours

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Rev. 3/29/2021