Dream Wedding Package
Available only on Select Fridays and Sundays in Henry Ford Museum, Lovett Hall and Eagle Tavern
Sorry, no substitutions

Classic Bar Package, 4-hours
See Beverage Menus for details, signature drinks, wine service with dinner and premium options
Upgrade to a 5-hour Classic Bar Package or a 4-hour Premium Bar Package for $5.00 per person

Hors d’Oeuvres (1 hour)
Display of Gourmet Cheese and Fruit

Butler Passed Hors d’Oeuvres (select 3)
Tomato-Basil Bruschetta on Parmesan Toast
Crab Cake, Lime Chili Mayonnaise
Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)
Chipotle Chicken Corn Cup with Lime-Cilantro Cream
Wild Mushrooms with Brie Cream in Phyllo Cup
Tandoori Chicken Skewer with Mango Chutney

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.

Grilled Chicken Breast (GF) $75.00 per person
Michigan Dried Cherry-Port Sauce
Miso Glazed Chicken & Black Cod (GF)
Ginger Reduction, Pineapple Salsa $83.00 per person

Pretzel Crusted Chicken $76.00 per person
Stout Mustard Sauce
Herb Crusted Chicken & Grilled Salmon
Fennel Slaw, Lemon Beurre Blanc $85.00 per person

Maple Brined Grilled Pork Chop (GF) Dried Cherry Sauce $79.00 per person
Braised Beef Short Rib & Maple Bourbon Chicken (GF)
Bourbon-Peppercorn Reduction $91.00 per person

Grilled Salmon (GF) $80.00 per person
Fennel Slaw, Lemon Beurre Blanc
Braised Beef Short Rib & Pretzel Crusted Chicken
Stout-Mustard Sauce $92.00 per person

Hoisin Glazed Beef Short Ribs $89.00 per person
Garlic Ginger Reduction
Grilled Petite Filet & Herb Crusted Salmon
Pinot Noir Reduction $98.00 per person

Chef’s Selection of Vegan/Vegetarian Entrée available

Beverages
Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Fine Herbal Teas and Iced Tea

Wedding Cake Service
Client-Supplied Wedding Cake Cut and Served with Signature Mini Macaroon Garnish

See our Dessert and Afterglow Stations for upgrades and additional course offerings

VG - Vegan, V - Vegetarian, GF - Gluten Free, DF - Dairy Free

We are happy to help with vegan, gluten-free, kosher and allergy concerns in the planning process. 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. Choice menus with dual entrées are not available.

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