

# Signature Wedding Reception Package

Your once in a lifetime reception menu includes:

- Trio of butler passed hors d'oeuvres
- Premium hors d'oeuvres display
- Champagne toast for all guests
- Two course plated meal service
- Coffee service with dinner
- Cake cutting service
- 4-hour classic bar

**Starting at  
\$115 per person**  
Based on entrée selection

**Save \$10-\$15 per person on select Fridays & Sundays year-round;  
and select Saturdays in January-March**

Food & beverage minimum and facility fee required at all venues.  
Above prices are subject to 6% sales tax and 24% service charge.  
Availability, prices, and policies are subject to change.



# Butler Passed Hors d'Oeuvres

One hour service

Please select three hors d'Oeuvres to be passed butler-style

## Select 1

Avocado, Cilantro Tomato Pico,  
Corn Chip (VG, GF & DF)

Vegetable Spring Roll, Sweet  
Chili Mustard (VG & DF)

Tomato-Basil Bruschetta,  
Parmesan Toast (V)

Wild Mushrooms, Brie Cream,  
Phyllo Cup (V)

Spicy Vegetable Samosas, Mint  
Yogurt Dip (V)

## Select 1

Chicken Caesar Canape

Coconut Jerk Chicken, Ginger  
Sauce

Antipasto Skewer with  
Mozzarella, Salami, Kalamata  
Olive, Tomato, Basil (GF)

Korean Beef, Asian Slaw, Crisp  
Wonton (DF)

Beef Shawarma Skewer, Grape  
Tomato, Coriander-Jalapeno  
Tahini (GF & DF)

## Select 1

Crab Cake, Lime Chili  
Mayonnaise

Michigan Smoked Whitefish,  
Roasted Corn, Crispy Shallot

Smoked Salmon Savory Cone,  
Chive Lemon Cream Cheese,  
Micro Celery

Spicy Ahi Tuna, Avocado,  
Wonton Chip

Sesame-Seared Tuna, Wasabi  
Cream, Pickled Ginger (GF)

## Additional Options

Priced per piece, minimum 50% of guest count

Mini Pulled Chicken Taco, Spicy Avocado Cream (GF) | \$3.75

Tandoori Chicken Skewer, Mango Chutney (GF) | \$3.50

Michigan Apple Butter and Dried Cherry Brie Tart (V) | \$3.50

• "Pigs-in-a-Blanket", Whole Grain Mustard | \$3.50

• Prosciutto Wrapped Melon with Mint (GF & DF) | \$3.50

• Tomato Soup Shooter, Mini Truffle Grilled Cheese Crouton (V) | \$3.75

Pork Pot Sticker, Plum Sauce | \$3.75

Shrimp Cocktail Shooter, Bloody Mary Sauce, Horseradish (GF & DF) | \$3.75

Seared Scallop St. Jacques Shooter, Mushroom Cream Sauce (GF) | \$4.00

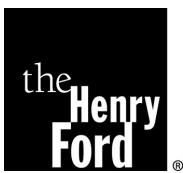
Lamb Gyro, Tzatziki Sauce | \$4.00

Charred Honey Ancho Baby Lamb Chops (GF) | \$4.25

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

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# Premium Hors d'Oeuvres Display

One hour service. One display included.  
Upgrades and additions are priced per person

## Benson Bruschetta Bar

Grilled and Roasted Vegetables, Tomato Basil Relish, Olive Tapenade, Marinated White Beans, Pickled Vegetables, Lemon-Basil Shrimp, Herb-Mozzarella Fondue with Local Breads and Grissini Breadsticks

## Main Street Mezza Display

Hummus, Baba Ghanoush, Stuffed Grape Leaves, Grilled Asparagus with Lemon and Olive Oil, Medjool Dates, Marcona Almonds, Garlic Sauce, Tabouleh and Fresh Pita Bread

## Traditional Combination Display

Select two of the following

### Vegetable Crudités with Ranch and Hummus

Cucumber, Summer Squash, Zucchini, Carrots, Celery, Broccoli, Tomatoes, Ranch and Hummus

### Fresh Seasonal Fruit Display

Sliced Cantaloupe, Honey Dew, Pineapple, Fresh Berries

### Gourmet Cheeses with Crackers

Boursin, Cheddar, Double Cream Brie, Cotswold, Swiss, Dill Havarti, and Crackers

## Walnut Grove Cheese and Charcuterie Board | \$5

Selection of Local and Imported Cheeses, Soppressata, Capicola, Dried Salami, Grilled Artichokes, Dried Fruits and Nuts, Grapes, Slow Jam Preserves, Dried Cherry Mustard, and Assorted Country Breads and Crackers

## Additional Option

Full guest count required

### Shellfish Display | \$40

- Ice Display with Jumbo Shrimp,
- Crab and Lobster Cocktail Mini Martinis. Red Snapper Ceviche,
- Chilled Mussels. Horseradish Cocktail Sauce, Lemons,
- Mignonette, Tabasco Sauce

\*\*\*Ask about a custom ice carving\*\*\*

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# Soup, Salad & Intermezzo Courses

Up to one selection per course

Upgrades are priced per person

## Salad Course

### Market Green Salad (VG, GF, DF)

Local Mixed Greens, Baby Tomatoes, Cucumbers, Radishes, Drizzled with White Balsamic Dressing

### Crisp Romaine Salad (VG, GF, & DF)

Romaine Lettuce, Cucumbers, Red Bell Peppers, Carrots, Garbanzo Beans with Celery Seed Vinaigrette

### Caesar Salad (V) | \$3

Romaine Lettuce with House-Made Caesar Dressing, Parmesan Cheese, Croutons and Tomato Garnish

### Michigan-Inspired Salad (V & GF) | \$5

Local Mixed Lettuces with Asiago Cheese, Dried Cherries, Toasted Walnuts with Maple Balsamic Dressing

### Roasted Pear and Bibb Salad (V & GF) | \$5

Roasted Bosc Pear Stuffed with Herb Boursin Cheese, Bibb Lettuce, Candied Walnuts with Port Wine Reduction

### Assorted Local Breads with Butter

Upgrade to Premium Himalayan Salted Butter | \$2.50

Add Challah Bread | \$2.00

## Intermezzo Course

### Sorbet | \$7

Chef Paired Fruit Sorbet

### Soup Course

### Roasted Tomato Basil Bisque (V & GF) | \$6

Slow-Roasted Vine-Ripened Tomatoes

### Roasted Butternut Squash (V & GF) | \$6

Brown Sugar and Spices



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# Entrée Selections

Package price based on entrée selection

Entrées are paired with chef's selection of an appropriate starch and fresh seasonal vegetables

## **Herb Seared Chicken (GF) | \$115**

Roasted Cipollini Onions, Rosemary Demi-Glace

## **Grilled Verlasso Salmon (GF) | \$121**

Cassis Onion Marmalade, Roasted Garlic Cream

## **Grilled Chicken Breast (GF) | \$115**

Michigan Dried Cherry Port Sauce

## **Seared Red Snapper (GF) | \$121**

Tomato Butter Sauce

## **Basil Parmesan Crusted Chicken | \$115**

Lemon Artichoke Sauce

## **Braised Beef Short Rib (GF) | \$133**

Roasted Garlic Reduction

## **Pretzel Crusted Chicken | \$115**

Port Wine Sauce

## **Grilled Filet Mignon (GF) | \$146**

Shiitake Fricassee, Madeira Wine Sauce

## **Horseradish Crusted Whitefish | \$120**

Lemon Caper White Wine Sauce

## **Tournedos of Beef (GF) | \$147**

Five Mushroom Ragout, Madeira Wine Sauce

### **Alternate choice menu option**

Choice menus are available with up to two entrées

◆ Individual dietary, vegan/vegetarian requests and children's meals do not count as one of your two selections

Choice menus will incur a \$4 increase to each entrée

Require final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event



We are happy to help with gluten free, dairy-free, halal, kosher and allergy concerns in the planning process.

### **Vegan Options**

#### **Baja Potato Lentil Cakes (VG, GF & DF)**

Seared Cumin Scented Potato-Lentil Cakes, Black Bean and Corn Succotash, Pico de Gallo, Roasted Poblano Coulis Sauce and Fried Corn Tortillas

#### **Classic Ratatouille (VG, GF & DF)**

Roasted Eggplant, Squash, Zucchini, Bell Peppers, Red Onions, Roasted Tomato Coulis and White Bean Ragout

# Duet Entrée Selections

Package price based on entrée selection

Alternate choice menus are not available with duet entrée

Entrées are paired with chef's selection of an appropriate starch and fresh seasonal vegetables

**Herb Seared Chicken and  
Grilled Salmon (GF) | \$123**

Lemon Artichoke Sauce

**Grilled Petite Filet and  
Basil Parmesan Crusted Chicken | \$142**

Shiitake Fricassee, Madeira Wine Sauce

**Grilled Chicken Breast and  
Seared Red Snapper (GF) | \$124**

Tomato Butter Sauce

**Grilled Petite Filet and  
Horseradish Crusted Whitefish | \$146**

Roasted Garlic Jus

**Braised Beef Short Rib and  
Pretzel Crusted Chicken | \$129**

Port Wine Sauce

**Pan Seared Petite Filet and  
Shrimp Scampi (GF) | \$146**

Roasted Garlic Jus

**Braised Beef Short Rib and  
Herb Seared Chicken (GF) | \$129**

Port Wine Sauce

**Grilled Petite Filet and  
Grilled Salmon (GF) | \$149**

Five Mushroom Ragout, Madeira Wine Sauce

**Braised Beef Short Rib and  
Grilled Salmon (GF) | \$130**

Bourbon-Peppercorn Reduction

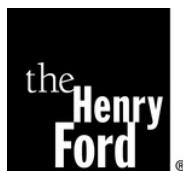
**Surf & Turf, Grilled Petite Filet and  
Lobster Tail (GF) | Market Price**



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# Dessert & Coffee

Priced per person. Must be ordered for full guest count

## Dessert Stations

Stations have a 90 minute service presentation

### Signature Sweets | \$19

Mixed Berry Gluten Free Crisps Served Warm in Cast-Iron Skillets and Real Whipped Cream, S'mores Tartlets, Pina Colada Tartlets, Mini Cheesecake Bombs, Signature Wavy Cake Cones, Grand Marnier White Chocolate Mousse, Bananas Foster Pudding, Chocolate-Hazelnut Beignets

### Downtown Desserts | \$18

Ice Cream Floats Made from Assorted Faygo®; Wavy Cake Carving; Cream Puff Station with Hot Fudge, Guernsey Ice Cream and Assorted Toppings

### Slab Brownie Martini Bar | \$10.50

Triple Chocolate Brownie with Choice of Milk, Bittersweet and Gianduja Ganache. Toppings Include Toasted Coconut, Almonds, Hazelnuts, Pineapple, Strawberries, Toffee Crunch, Marshmallows, and Chow Mein Noodles

**Add Fresh Seasonal Fruit to any Dessert Station | \$6.50**

## Family Style Dessert Platter

Platters are served to tables after dinner service

### Miniature Sweets | \$10

Pina Colada Tartlets, Mini Cheesecake, Tuxedo Chocolate Mousse Cup, and Wavy Cake Tart

### Fresh Seasonal Fruit | \$8.50

Chef's Selection of Fresh Seasonal Fruit

## Classic Coffee Station | \$3

Freshly Brewed Gourmet Zingerman's Coffee and Fine Herbal Teas Served with Cream, Soy Milk and Sugar

## Deluxe Coffee Station | \$5

Includes Classic offerings plus Flavored Creams, Whipped Cream and Chocolate Shavings

## Warming Station | \$8

Includes Deluxe offerings plus your choice of Hot Chocolate or Hot Cider. Bailey's, Kahlúa, Irish Whiskey and Spiced Rum added to Bar

## Coffee Station

Stations have a two hour service presentation

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Rev. 8/7/25

# Afterglow Stations

Priced per person

Stations have a 60 minute service presentation and must be ordered for minimum 2/3 of guest count

## **Soft Baked Pretzel Sticks | \$6.50**

Cinnamon Sugar, Garlic Parmesan and Salted Soft Baked Pretzel Sticks Served with Vanilla Cream Cheese, Marinara, Honey Mustard, Spicy Ranch, and Cheddar Ale Dipping Sauces

## **Mini Slider Station\* | \$8**

Certified Angus Beef Mini Sliders with Cheese and Caramelized Onions, Ketchup, Mustard and Pickles

**Add Better Made Potato Chips | \$1**

**Add Tater Tots | \$2**

## **Coney Bar\* | \$8**

Dearborn Hot Dogs, Brown's Buns, Detroit Coney Chili, and Ketchup, Mustard and Onions

**Add Better Made Potato Chips | \$1**

**Add Tater Tots | \$2**

## **Flatbread Pizza Station | \$8**

Cheese, Pepperoni & Cheese, and Chef's Seasonal Vegetables & Cheese

## **Taco Bar\* | \$10**

Soft Locally Made Flour Tortillas, Seasoned Beef, Ancho Chicken, Vegetarian Refried Beans, Tomatoes, Lettuce, Pico de Gallo, Cheese, Sour Cream, Cilantro and Limes

**Add Corn Chips & Guacamole | \$3**

## **Nacho Totcho Bar | \$11**

Classic Tater Tots, Tortilla Chips, Seasoned Ground Beef, Warm Nacho Cheese, Shredded Cheddar Cheese, Sour Cream, Crumbled Bacon, Jalapenos and Pico de Gallo

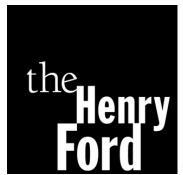
## **Chicken and Waffles | \$16**

Southern Style Chicken Fritters, Belgian Waffles, Warm Maple Syrup, Hot Sauce and Ranch

## **Artisan Pan Pizza | \$16**

*Margarita* with Mozzarella, Basil and Tomato Sauce  
*Vegetarian* with Caramelized Onions, Artichokes, Baby Spinach and Green Olives  
*Meat Lovers* with Pepperoni, Bacon, and Sausage  
*BBQ Chicken* with Grilled Chicken, Tangy BBQ, Mozzarella, Cheddar, Bacon and Red Onions

\*Ask about gluten free options



# Beverage Packages and Brands

Upgrades are priced per person

Bar Packages	4-hours	4.5-hours	5-hours
<b>Classic Bar Package</b>	Included	\$5	\$10
<b>Premium Bar Package</b>	\$5	\$10	\$15
<b>Super Premium Bar Package</b>	\$11	\$16	\$21
<b>Michigan Bar Package</b>	\$7	\$10	\$15

## Classic Brands

### Standards

Pepsi Products  
Assorted Juices  
Triple Sec  
Mixers

### Beer

Miller Lite  
Molson Canadian  
Michigan Microbrews  
Non-Alcoholic

### Liquor

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

### Wine

Chardonnay  
Cabernet Sauvignon  
Riesling

## Premium Brands

Pepsi Products  
Assorted Juices  
Triple Sec  
Mixers  
Ginger Beer

Miller Lite  
Molson Canadian  
Michigan Microbrews  
Non-Alcoholic  
White Claw

Crown Royal Whiskey  
Maker's Mark Bourbon  
Bombay Sapphire Gin  
Chivas Regal Scotch  
Bacardi Spiced Rum  
Bacardi Silver Rum  
Tito's Handmade Vodka  
Milagro Silver Tequila  
Courvoisier VS Cognac

Chardonnay  
Cabernet Sauvignon  
Riesling  
Pinot Noir  
Sauvignon Blanc  
Sparkling Wine

## Super Premium Brands

Pepsi Products  
Assorted Juices  
Triple Sec  
Mixers  
Ginger Beer

Miller Lite  
Molson Canadian  
Michigan Microbrews  
Non-Alcoholic  
White Claw

Crown Royal Special Reserve Whiskey  
Woodford Reserve Bourbon  
Tanqueray No. Ten Gin  
Johnnie Walker Black Blended Scotch  
Kraken Black Spiced Rum  
Bacardi 8 Rum  
Grey Goose Vodka  
Milagro Silver Tequila  
Hennessy VSOP Cognac

Chardonnay  
Cabernet Sauvignon  
Riesling  
Pinot Noir  
Sauvignon Blanc  
Sparkling Wine

## Michigan Brands

Faygo Products  
Assorted Juices  
Triple Sec  
Mixers  
Ginger Beer

Michigan Microbrews  
Non-Alcoholic

Two James Whiskey  
Traverse City Whiskey Co. Cherry Whiskey  
Traverse City Whiskey Co. Bourbon  
Detroit City Gin  
Rusted Crow Rum  
Two James Vodka

Michigan Red & White Wines  
Michigan Sparkling Wine

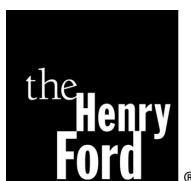


In accordance with Michigan State Law:

Absolutely no outside beverages permitted and guests must be 21 years or older with valid ID to be served alcohol  
No Shots of Alcohol will be served

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Rev. 1/7/26



# Signature Cocktails

Select up to two (2) with your bar package  
Priced per drink based on your package level

## Signature Mocktails

### Lavender Mint Lemonade

Lavender Simple Syrup, Lemon Juice, Club Soda and Mint

Classic	Premium	Super Premium
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\* \* \*

### Madras

Cranberry Juice, Orange Juice and Club Soda

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## Signature Cocktails

### Love Potion

Rum, Triple Sec, Orange Juice, Pineapple Juice, Grenadine and Starry

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### The Blushing Bride

Vodka, Cranberry Juice, Club Soda and Lime Garnish

\* \* \*

### Kindred Spirits

Whiskey, Ginger Ale, Bitters and Lemon Garnish

\* \* \*

### Drunk in Love

Raspberry Vodka, Sparkling Wine and Cranberry Juice

\$1 per drink \* \*

### Moscow Mule

Vodka, Ginger Beer, Lime Juice and Lime Garnish

\$1 per drink \* \*

### French 75

Gin, Simple Syrup, Lemon Juice, Topped with Sparkling Wine and Lemon Garnish

\$2 per drink \* \*

### Peach Bourbon Arnold Palmer

Peach Bourbon, Lemonade and Iced Tea

\$2 per drink \$1 per drink \*

### Peach Bellini

Prosecco and Peach Nectar

\$2 per drink \$1 per drink \*

### Margarita

Classic Margarita, On the Rocks with Lime

\$6 per drink \$3 per drink \$2 per drink

## Vintage Signature Cocktails (based on historic recipe)

### Ginger Lemon Punch

Rum, Ginger Beer and Lemonade

\$1 per drink \* \*

### Planters' Punch

Dark Rum, Lemonade, Starry and Bitters

\$2 per drink \$1 per drink \*

### Michigan Maple Sour

Traverse City Bourbon, Lemonade, Maple Syrup and Maraschino Cherry Garnish

\$3 per drink \$2 per drink \$1 per drink

## Cordials

### Amaretto, Baileys, Chambord, Kahlua and Frangelico

\$5 per drink	\$4 per drink	\$3 per drink
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\* Denotes available within bar package

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Rev. 4/22/25

## Red Wines

### Cabernet Sauvignon

Canyon Road, California <b>(C)</b>	\$26
Trinity Oaks, California <b>(P)</b>	\$32
Sterling Vineyards, California	\$40
Hahn, Monterey <b>(SP)</b>	\$42
Clos du Bois, Sonoma	\$42
Kendall-Jackson, Sonoma	\$56
Treana, Paso Robles, California	\$60
Franciscan Estate	\$64

### Merlot

Canyon Road, California	\$26
Columbia Crest Grand Estate, Washington	\$33
Sterling Vineyards, Napa Valley	\$40
Hahn, Monterey	\$42
Kendall-Jackson, Sonoma	\$56
Markham, Napa Valley	\$60

### Pinot Noir

Trinity Oaks, California <b>(P)</b>	\$32
Mark West, California	\$32
Hahn, Monterey <b>(SP)</b>	\$40
Carmel Road, Monterey	\$46
Bella Glos, Monterey	\$70

### Other Reds

Ravenswood Zinfandel, Lodi	\$37
Gascon Malbec, Mendoza, Argentina	\$40
Dona Paula 'Smoke" Mendoza Red Blend, Argentina	\$42
Penfolds Bin 28 Shiraz, Australia	\$44
Two Hands 'Angel's Share Shiraz, Australia	\$78

## Champagne and Sparkling Wines

William Wycliff, NV, California <b>(P, SP)</b>	\$26
Arte Latino Cava, Spain	\$28
La Marca Prosecco, Italy	\$36
Caposaldo Moscato	\$40
Chandon Estates, NV, Napa Valley	\$58
Moet and Chandon, Imperial, France	\$98

## White Wines

### Chardonnay

Canyon Road, California <b>(C)</b>	\$26
Trinity Oaks, California <b>(P)</b>	\$32
Sterling Vineyards, California	\$40
Hahn, Monterey <b>(SP)</b>	\$42
Clos du Bois, Sonoma	\$42
Kendall-Jackson, Sonoma	\$42
Ferrari-Carano, California	\$55
Cutrer, Russian River Ranches, Sonoma	\$86

### Pinot Grigio

Joel Gott, Oregon	\$36
Santa Margherita, Italy	\$51

### Sauvignon Blanc

Ava Grace, California, <b>(P, SP)</b>	\$30
Sterling Vineyards, California	\$40
Chasing Venus, New Zealand	\$42
Markham, Napa Valley	\$55

### Rose

Chateau Ste Michelle, Columbia Valley	\$30
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## Michigan Wines

Grand Traverse Riesling <b>(C, P, SP)</b>	\$30
Black Star Farms White	\$30
Black Star Farms Red	\$35
L. Mawby, "Detroit," Sparkling	\$37
L. Mawby, "Sex," Sparkling	\$42
Black Star Farms, Arcturos Pinot Gris	\$42
Black Star Farms, Arcturos Pinot Noir	\$63

### Wine Pour

### with Dinner

*Single pour; Priced per person*

Classic (C) | \$6

Premium (P) | \$8

Super Premium (SP) | \$10

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Rev. 8/20/25