

Detroit – Livonio/Novi

ROYAL SPLENDOR WEDDING PACKAGE

Five Hour Hosted Bar Featuring Call Brand Beverages

Hors D' Oeuvres Reception

Champagne Toast

Gourmet Plated Entrée

Complimentary Wedding Cake Cutting Service

Overnight Accommodations for the Bride & Groom

Discounted Group Room Rates with Personal On-Line Group Page

Special Discounts or Enhancements for Friday, Sunday, or Holiday Events PACKAGE PRICES FROM \$58.00 / PP

HORS D'OEUVRES RECEPTION

DISPLAY HORS D' OEUVRES Domestic & Imported Cheese Display Fresh Vegetable Tray with Dip

PASSED HORS D'OEUVRES

Select 2

Asian Pot Stickers | Beef Satay | Chicken Satay with Asian Dipping Sauce | Crab Filled Mushroom Caps | Crab Rangoon | Miniature Quiche | Pea Pods Stuffed with Herbed Borsin Cheese | Potato Latkes | Smoked Salmon Mousse on Cucumber | Spanakopita Triangles | Tomato Gorgonzola Brochette | Vegetarian Spring Rolls

DINNER SALADS

Select One

VICTOR PARK SALAD

Baby Greens with Sun-Dried Cherries, Pine Nuts, Mandarin Oranges and Sliced Red Onion Lightly Tossed with Raspberry Vinaigrette

MIXED FIELD GREEN SALAD

Mixed Field Greens with Roma Tomatoes, Cucumber, Sliced Red Onion & Carrot Served with Your Choice of Traditional Ranch Dressing or Herb Vinaigrette



All items are subject to a 22% Service Charge and 6% Sales Tax. Prices Subject to Change. 19525 VICTOR PARKWAY, LIVONIA, MI 48152 | 734-426-6000 | WWW.LIVONIAEMBASSYSUITES.COM



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ENTRÉE SELECTIONS

CHICKEN CITRONE

Citrus Marinated Chicken Breast Served with a Light Citrus Cream Sauce \$58.00

HARVEST GRAIN CHICKEN

Chicken Breast Hand Breaded, Baked & Topped with Michigan Cherry Butter \$60.00

CHICKEN TUSCANY

Chicken Breast Stuffed with Spinach, Ham & Provolone Cheese Drizzled with a Chardonnay Beurre Blanc

\$60.00

CHICKEN WELLINGTON

Chicken Breast Topped with a Wild Mushroom Sauce Wrapped in a Puff Pastry \$60.00

AUTUMN PORK LOIN

Cider Marinated Roast Loin of Pork Topped with a Dried Fruit Chutney \$58.00

ATLANTIC SALMON

Served with a Cool House Made Dill Sauce \$62.00

LAKE SUPERIOR WHITEFISH

Lightly Seasoned & Baked to Perfection \$58.00

BEGGARS PURSE

Puff Pastry Shell with Fresh Seasonal Vegetables Mozzarella Cheese & Sun Dried Tomatoes \$58.00

FILET MIGNON

Served with Merlot Demi Glace' **\$69.00**

NEW YORK STRIP STEAK

Served with Balsamic Herb Butter \$62.00

ROAST PRIME RIB OF BEEF

Herb Crusted Served with Au Jus & Horseradish Sauce **\$62.00**

CHICKEN & SHRIMP DUET

Herb Marinated Breast of Chicken Citrus Grilled Shrimp **\$69.00**

FILET & SHRIMP DUET

6 oz Filet with Merlot Demi Glace' Citrus Grilled Shrimp **\$72.00**

FILET & SALMON DUET

6 oz Filet with Merlot Demi Glace' Served with Grilled Salmon **\$72.00**

FILET & CHICKEN DUET

6 oz Filet Served with Mandarin Chicken **\$70.00**

RACK OF LAMB

Served with Fresh Mint Reduction \$75.00



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ENHANCEMENTS

BEVERAGES

SELECT BRANDS

Vodka – Smirnoff Rum – Bacardi Gin – Beefeaters Bourbon – Jim Beam Whiskey – Seagram's 7 Scotch – Dewar's White Label Tequila – Cuervo Gold Triple Sec Budweiser Budweiser Light Labatt's

Standard with Package

PREMIUM BRANDS

Vodka – Absolute Rum – Mount Gay Gin – Tanqueray Bourbon – Jack Daniels Whiskey – Canadian Club Scotch – Johnny Walker Red Tequila – Cuervo Gold Triple Sec Budweiser – Budweiser Light Labatt's – Heineken Kahlua Bailey's Irish Cream

Additional \$9.00 per person

SUPER PREMIUM BRANDS

Vodka – Ketel One Rum – Myers Platinum Gin – Bombay Sapphire Bourbon – Markers Mark Whiskey – Crown Royal Scotch – Johnny Walker Black Tequila – Patron Triple Sec Budweiser – Budweiser Light Labatt's – Heineken Kahlua Bailey's Irish Cream Amaretto Frangelico

Additional \$11.00 per person

HORS D' OEUVRES OF DISTINCTION

Shrimp Cocktail – **\$4.25 per person** Scallops Wrapped in Bacon – **\$3.95 per person** Smoked Duck Purse – **\$3.75 per person** Crostini with Goat Cheese, Pink Pepper & Arugula – **\$3.50 per person**

HOUSE MADE SOUPS

A Unique Addition to your Event Select One Corn & Clam Chowder Italian Wedding Soup Seafood Chowder Tomato Basil \$3.95 per person

SPECIALTY STATIONS

Provide a Fashionable Enhancement to your Event Brochette Station – **\$4.25 per person** Lettuce Wrap Station – **\$6.95 per person** Mash Potato Station – **\$7.95 per person** Pasta Station – **\$7.95 per person** Shrimp Station – **\$11.50 per person**





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LATE NIGHT OFFERINGS

PIZZA POSSIBILITIES

The Possibilities are Endless! Select Two Toppings Per Pizza Pepperoni, Ham, Italian Sausage Bacon, Chicken Breast, Mushrooms Onions, Tomatoes, Pineapple Black Olives, Green Pepper Banana Peppers, Anchovies

\$4.50 per person

MUCHO NACHOS

Make your own Nacho Station Tri Colored Tortilla Chips Spicy Beef & Zesty Chicken Diced Tomatoes & Chopped Onions Jalapenos, Salsa, Sour Cream Hot Queso & Green Onions

\$4.95 per person

ROLL UP THE RED CARPET

End your special evening with Lavish Wrap Sandwiches Select Three Roll Up Sandwiches in Lavish Bread

Ham & Cheese, Club, BLT Chicken Pecan Salad, Seafood Salad Chicken Salad, Tuna Salad Portobello & Roasted Red Pepper or Roasted Vegetable Served with Potato Chips

\$4.95 per person

BREAKFAST BURRITO STATION

It's Never Too Late for Breakfast! Quick & Easy to Eat Breakfast Burritos Mild Taco Meat Scrambled with Farm Fresh Eggs Topped with Salsa & Cheese Wrapped in a Warm Flour Tortilla

\$4.50 per person

THE CONEY STATION

A Tribute to Late Nights in the Motor City Coney Station with All-Beef Hot Dogs House Made Chili, Shredded Cheese Chopped Onions & Mustard Served with Hot Crisp French Fries

\$4.95 per person

