

WEDDING PACKAGE MENU



For additional information and menu options contact:

Susan Barnaart, Event Coordinator 269-331-9543 susan@walldorffbrewpub.com

Congratulations on your engagement!

The Walldorff is committed to providing superior service with unequaled value. Our packages have been prepared to aid you in simplifying the planning process with at-a-glance pricing based on your projected guest count. All taxes, fees and service charges are included. Packages prices do not include alcohol. Substitutions or additions to any package are subject to additional fees.

A minimum guarantee of 100 guests is required for our packages. Alternative options for events numbering less than 100 guests can be discussed with the event coordinator.

A deposit equaling 10% of your chosen package price is required at the time of final booking to reserve the ballroom for your desired date.

Silver Package - \$25.00 per guest

Prices include the following:

Rental Fee	Use of tables, chairs and table service, set up prior to event, break down after event, and cleaning/maintenance of the ballroom after event.	
Linens	Square table covers for guest tables (90 x 90) in white, ivory or black with 8 napkins (choose from 25 colors), rectangle to-the-floor table covers in white, ivory or black for banquet and head tables.	
Staff	Staffing for your event as deemed appropriate by Walldorff management.	
Buffet	Includes soft drinks, coffee and garlic bread. Garden or Caesar salad. Choice of two entrees: Traditional lasagna Vegetable pasta primavera Pasta alfredo penne Chicken Florentine bowtie pasta Three cheese tortellini with bolognaise sauce Baked ziti with Italian sausage & marinara Chicken, herb and ricotta stuffed shells with a basil pesto alfredo	
Cake Cutting	Your cake will be cut and plated by Walldorff staff.	
Тах	Michigan 6% sales tax.	
Gratuity	Gratuity of 18% on all food and beverages.	

No alcoholic beverages are included in this package. Alcoholic beverages may be added – prices vary based on your selections. Additional gratuity of 18% will be added to all alcoholic purchases.

Modifications/substitutions may be allowed; however, additional charges may be assessed based on your selections.

Gold Package - \$35.00 per guest

Prices include the following:

Rental Fee	Use of tables, chairs and table service, set up prior to event, break down after event, and cleaning/maintenance of the ballroom after event.		
Linens	Square table covers for guest tables (90 x 90) in white, ivory or black with 8 napkins (choose from 25 colors), rectangle to-the-floor table covers in white, ivory or black for banquet and head tables, chair covers in white, ivory or black, chair sashes (color/fabric selections are limited).		
Staff	Staffing for your event as deemed appropriate by Walldorff management.		
Hors d'oeuvres	Combination tray.		
Buffet	Includes soft drinks, coffee and dinner rolls. Choice of salad: Garden salad Coleslaw Choice of two sides: BBQ baked beans Baked potatoes Baked potatoes Buttered corn Broccoli & cauliflower Choice of two entrees: Braised sirloin beef tips with onion and mushrooms Herb roasted pork loin with au jus Butter crumb baked cod Swiss steak Chicken Marsala Wood grilled BBQ chicken breast		
Cake Cutting	Your cake will be cut and plated by Walldorff staff.		
Tax	Michigan 6% sales tax.		
Gratuity	Gratuity of 18% on all food and beverages.		

No alcoholic beverages are included in this package. Alcoholic beverages may be added – prices vary based on your selections. Additional gratuity of 18% will be added to all alcoholic purchases.

Modifications/substitutions may be allowed; however, additional charges may be assessed based on your selections.

Platinum Package - \$40.00 per guest

Prices include the following:

i Renidi ree - i	ables, chairs and table service, set up prior to event, break down after event, and /maintenance of the ballroom after event.	
Linens rectangle chair cov	Square table covers for guest tables (90 x 90) in white, ivory or black with 8 napkins, rectangle to-the-floor table covers in white, ivory or black for banquet and head tables, chair covers in white, ivory or black, chair sashes. Napkins and sashes are available in a wide variety of colors and fabrics; however, some fabrics are subject to additional charges.	
Staff Staffing	Staffing for your event as deemed appropriate by Walldorff management.	
Hors d'oeuvres Combine	ation tray, one hot and one cold hors d'oeuvre.	
Choice of Choice of Reds Reds Au g Wild Choice of Gree Gree Calif Choice of Gree Choice of Gr	soft drinks, coffee and dinner rolls. If garden or Caesar salad If starch: Iskin smashers with bacon & cheddar Herb roasted Yukon gold potatoes Iratin potatoes Roasted garlic & Boursin whipped potatoes Isk brown rice pilaf If vegetable: If vegetable: If two entrees: In roasted breast of turkey with pan gravy Itsed Bavarian ham with maple mustard glaze Itsed sirloin beef tips with onion and mushrooms Iter roast beef with savory Espagnole sauce Itsed New York strip loin of beef with mushroom peppercorn glaze Itsed on the same of the same of the sauce Itsed New York strip loin of beef with mushrooms Iter roasted wood grilled chicken with roasted tomato sauce Itsed New York strip loin of beef with mushrooms Iter roasted beef with marsala with button mushrooms Iter roasted beef with marsala with button mushrooms Iter roasted book loin with apple & dried cherry chutney sauce Iter port of the same of	
Cake Cutting Your cake	e will be cut and plated by Walldorff staff.	
Tax Michigan	n 6% sales tax.	
Gratuity Gratuity	of 18% on all food and beverages.	

No alcoholic beverages are included in this package. Alcoholic beverages may be added – prices vary based on your selections. Additional gratuity of 18% will be added to all alcoholic purchases.

Modifications/substitutions may be allowed; however, additional charges may be assessed based on your selections.

The Fine Print:

Prices are not guaranteed. Any increases in food costs, rentals, delivery fees or service charges as imposed upon the Walldorff by any outside vendor are subject to change at any time and will be absorbed by the client/renter. Whenever possible, notification of such changes will be given in a timely fashion to the client.

The Walldorff realizes that the planning and budgeting of a wedding can be intimidating even without last minute changes. We will do our best to assist you in making your event as stress free as possible.

Susan Barnaart, Event Coordinator