



## Package I

**4 ½ hour reception - \$119 per person**

**Children & vendors - \$75**

### **4 hour premium wedding bar**

**Liquor:** Tito's/Pinnacle Vodka, Bacardi Rum, Beefeater Gin, Dewars Scotch,  
Jim Beam Bourbon, Canadian Club

**Wine:** Chardonnay, Cabernet, Moscato, White Zinfandel

**Beer:** Bottled Budweiser & Bud Light

### **Dinner service**

Roostertail signature chicken dish paired with our garden fresh salad, vegetable, starch, dinner rolls,  
and customer's wedding cake cut & served

OR

Choice of 3 entrées, 2 salads, 1 vegetable, 1 starch, rolls, and customer's wedding cake cut & served

### **Also included with your Roostertail Fairytail™ wedding**

Champagne toast for the head table

Day-of-wedding coordinator

Flat screen TVs for digital slide shows

30 custom designer linens

Professional in-house event specialist

Free self parking

Outdoor patio

Roostertail fountains (weather permitting)

LED lighting effects

Silver chiavari chairs

Wedding cake cutting service

Ceremony sites available (ask for details)

Applicable tax & 24% gratuity

\*2017 Winter/Spring prices - room minimums may apply

**313-822-1234 • 100 Marquette Dr, Detroit, MI 48214**



## Package II

**5 hour reception - \$134 per person**

**Children & vendors - \$75**

### **4 ½ hour premium plus wedding bar**

**Liquor:** Tito's/Absolut Vodka, Jack Daniels, Captain Morgan, Bacardi, Beefeater Gin, Canadian Club Whiskey, Dewar's Scotch, Jim Beam Bourbon

**Wine:** Chardonnay, Cabernet, Moscato, White Zinfandel, Sauvignon Blanc

**Beer:** Bottled Budweiser & Bud Light

### **Dinner service**

Roostertail signature chicken dish paired with our garden fresh salad, vegetable, starch, dinner rolls, and customer's wedding cake cut & served

OR

Choice of 3 entrées, 2 salads, 1 vegetable, 1 starch, rolls, and customer's wedding cake cut & served

### **Also included with your Roostertail Fairytail™ wedding**

Champagne toast for the head table  
Day-of-wedding coordinator  
Flat screen TVs for digital slide shows  
30 custom designer linens  
Professional in-house event specialist  
Free self parking

Outdoor patio  
Roostertail fountains (weather permitting)  
LED lighting effects  
Silver chiavari chairs  
Wedding cake cutting service  
Ceremony sites available (ask for details)

Applicable tax & 24% gratuity

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## Package III

**5 hour reception - \$149 per person**

**Children & vendors - \$75**

**4½ hour deluxe wedding bar**

**Liquor:** Tito's/Absolut, Grey Goose, Jack Daniels, Captain Morgan, Bacardi, Beefeater Gin, Canadian Club Whiskey, Dewar's Scotch, Jim Beam Bourbon

**Wine:** Chardonnay, Cabernet, Moscato, White Zinfandel, Pinot Grigio

**Beer:** Bottled Budweiser, Bud Light, (2) Craft beer selections

**Gourmet beginnings package hors d'oeuvres**

4 butler-passed hot hors d'oeuvres - 1 hour service

**Vegetable crudité's with dip**

Assorted hand-cut vegetable display accompanied by our house vegetable dips

**Plated or buffet dinner service**

Roostertail signature chicken dish paired with our garden fresh salad, vegetable, starch, dinner rolls, and customer's wedding cake cut & served

OR

Choice of 3 entrées, 2 salads, 1 vegetable, 1 starch, dinner rolls, and customer's wedding cake cut & served

**Also included with your Roostertail Fairytail™ wedding**

Champagne toast for the head table

Day-of-wedding coordinator

Flat screen TVs for digital slide shows

30 custom designer linens

Professional in-house event specialist

Free self parking

Outdoor patio

Roostertail fountains (weather permitting)

LED lighting effects

Silver chiavari chairs

Wedding cake cutting service

Ceremony sites available (ask for details)

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## Package IV

**5 ½ hour reception - \$229 per person**

**Children & vendors - \$75**

### **5 hour deluxe wedding bar**

**Liquor:** Grey Goose, Jack Daniels, Captain Morgan, Bacardi, Tanqueray, Crown Royal, Dewar's White Label Scotch, Jim Beam Bourbon, Jose Cuervo Especial, Baileys, Kahlúa

**Wine:** Chardonnay, Cabernet, Moscato, White Zinfandel, Pinot Grigio

**Beer:** Budweiser, Bud Light, Heineken, Corona, Atwater Brewery, Detroit Alt Beer

### **5 butler-passed hot & cold hors d'oeuvres**

#### **Dual entrée plated dinner**

Your choice of chicken and salmon or filet mignon and chicken,  
served with Roostertail classic Caesar salad, vegetable, starch & dinner rolls

#### **Roostertail sweet table**

Whole & sliced cakes, tortes, pies, miniature pastries, & fresh fruit

#### **Flaming coffee bar**

After dinner cordials, flaming 151 Bacardi Rum, regular/decaf coffee,  
cinnamon sticks, lemon & orange zest, topped with whipped cream and shaved chocolate

#### **Late night snack**

Your choice of hand-passed gourmet snack

#### **Valet & hosted coat check**

#### **Also included with your Roostertail Fairytail™ wedding**

Champagne toast for the head table

Day-of-wedding coordinator

Flat screen TVs for digital slide shows

30 custom designer linens

Professional in-house event specialist

Free self parking

Outdoor patio

Roostertail fountains (weather permitting)

LED lighting effects

Silver chiavari chairs

Wedding cake cutting service

Ceremony sites available (ask for details)

Applicable tax & 24% gratuity

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## COLD HORS D'OEUVRES UPGRADES

### **Fresh seasonal fruit - \$375**

Wedges of chef's choice seasonal fruits  
(serves 50)

### **Cascading cheese & vegetable display - \$425**

Boursin, brie, havarti, smoked gouda, cheddar, baby swiss, bleu, pepper jack, chevre, danish bleu,  
& St. Andre served gourmet crackers, assorted fresh crudités with dip  
Included in Package III  
(serves 50)

### **Antipasto display - \$650**

Includes fresh & marinated vegetables Jardinière, domestic & imported cheeses,  
salami cornets with cheese mousse & balsamic glazed asparagus wrapped in prosciutto.  
A selection of deli meats to include mortadella, capicola, salami & air-dried sausage,  
accompanied by crostini, crackers, baguettes, & our homemade dip  
(serves 50)

## ROOSTERTAIL RAW BAR UPGRADES

Roostertail recommends 3 ½ pieces per person  
with dinner and hors d'oeuvres package

Deluxe jumbo shrimp on ice - \$5 per piece  
Belon oysters on a half shell with a mignonette sauce - \$5 per piece  
Jonah crab claws - market price  
Shrimp shooter - \$7 per piece

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# **HOT HORS D'OEUVRES UPGRADES**

1 hour hand-passed service

Choose three hors d'oeuvres to be added to full service dinners

## **Starter**

Included in package III

\$12 per person

Sweet & sour meatballs

Cocktail franks in a puff pastry

Assorted bite-size quiche

Vegetarian chinese spring rolls with a plum sauce

Miniature open-faced grilled reuben sandwiches (turkey or corned beef)

Buffalo style chicken wings

## **Romance**

\$18 per person

Roast tenderloin crostini served with a horseradish whip

Redskin potatoes stuffed with bacon, scallions & cheddar cheese, accompanied by sour cream

Tomato & onion bruschetta served on crisp italian bread

Tempura chicken skewers with a spicy orange-ginger sauce

Silver dollar broiled mushroom caps stuffed with spinach & feta

## **Cosmopolitan**

Choice of five

Included in package IV

\$29 per person

Seared scallops

Roast tenderloin canapé served with a horseradish whip

Marinated asparagus spears wrapped in phyllo & asiago cheese

Jumbo shrimp shooter with chiffonade greens, spicy cocktail sauce & lemons

Cured, smoked Atlantic salmon with lemon & dill-infused boursin cheese

Petite crab cakes with a cajun remoulade sauce

California rolls with wasabi, gari shoga & soy sauce

Tomato bisque with grilled cheese wedge

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# PLATED DINNER SUGGESTIONS

All entrées include salad, vegetable, starch & dessert

## Salads

### Traditional salad

Crisp iceberg & romaine lettuces garnished with sugar sweet grape tomatoes, cucumber slices & homemade buttermilk ranch dressing

### Exotic field greens with kale

Strawberry slices, mandarin orange segments, crisp tortilla straws with raspberry vinaigrette

### Classic Roostertail Caesar salad

Chopped romaine lettuce served with homemade caesar dressing, shaved parmesan cheese & croutons

## Entrée

### Signature boneless breast of stuffed chicken

Boneless breast of chicken, Jus Lie, artichokes, caramelized vidalia onions & basil chiffonade

## Vegetable selection

### Stir-fry

Seasonal stir-fry vegetables sautéed with extra virgin olive oil & garlic

### Green beans amandine

Fresh green beans steamed to perfection & toasted almonds, tossed in creamy fresh butter

### Batonnet of vegetables

Broccoli, garden fresh zucchini, yellow summer squash, and a succulent mix of bell peppers sautéed with extra virgin olive oil & garlic

### Baby carrots & snow pea pods

A touch of golden honey flavors these tender pea pods mixed with sweet baby carrots

## Starch selection

Smashed redskin potatoes with sweet roasted garlic puree

Spice-rubbed redskin potatoes (roasted or boiled)

Canadian wild rice pilaf with crisp bacon and scallions

Parmesan-crusting mashed potatoes

# **PLATED DINNER UPGRADES**

## **Entrée upgrades**

**Dijon & herb encrusted seasonal fish, lobster beurre blanc**

**\$18 per person**

**Grilled stuffed Provimi pork chop with florentine or traditional corn bread**

**\$24 per person**

**New York strip steak (8-10 oz.) & “Siciliano” ammoglio sauce**

**\$32 per person**

**Dual ½ roast rack of lamb persillade served with rosemary & sweet roasted garlic sauce**

**\$34 per person**

**Char-grilled prime center-cut filet mignon (8 oz.)**

**\$36 per person**

## **Dual entrée upgrades**

**Char-grilled prime center-cut (6 oz.) filet mignon & boneless breast of chicken (8 oz.) stuffed with your choice of spinach & boursin cheese or Michigan apple & cherry stuffing**

**\$35 per person**

**Char-grilled prime center-cut (6 oz.) filet mignon & two herb marinated jumbo shrimp**

**\$49 per person**

**Char-grilled prime center-cut (6 oz.) filet mignon & broiled Maine cold water lobster tail**

**Price based on market value**

## **Salad, vegetable, & starch upgrades**

**Baby spinach salad with red onion, dried cherries, julienne pears with apple cider vinaigrette**

**\$6 per person**

**Kahlua-marinated acorn squash (april-december)**

**\$7 per person**

**Steamed asparagus spears with hollandaise sauce (june-october)**

**\$6 per person**

*Applicable tax & 24% gratuity. Winter/Spring 2017 prices. Room minimums may apply.*



# DINNER BUFFET SUGGESTIONS

## Select buffet

Included in package I, II & III

1 ½ - hour service

Assorted fresh breads & rolls with whipped butter  
Two salads, three entrées, one vegetable, one starch  
Customer's wedding cake cut & served

## Salads

Creamy or vinaigrette-style coleslaw ● tossed garden salad with choice of two dressings ●  
pasta salad ● homemade Caesar salad ● greek salad ● spinach salad with apple cider vinaigrette ●  
exotic field greens with roasted honey & raspberry dressing

## Entrées

Stuffed chicken ● baked ziti with italian sausage ● caramelized onions, spinach & asiago cheese ●  
beef tenderloin stir-fry ● hoisin glaze baked or breaded whitefish ● tilapia or cod ● lasagna bolognese ●  
vegetarian lasagna ● breast of chicken with sun-dried tomatoes ● portobello mushrooms with a  
lemon-garlic glaze ● chicken piccata ● hickory smoked pork loin with a mustard sauce ● roasted turkey  
slices with a cranberry-orange compote ● spice-rubbed top sirloin, crispy onions with a bordelaise sauce ●  
tortellini primavera in a creamy alfredo sauce

## Vegetables & starches

Garden vegetable medley ● steamed green beans "amandine" ● orange & honey braised carrots ●  
buttered Florida sweet corn (seasonal) ● garlic or plain redskin mashed potatoes ●  
roasted or boiled redskin potatoes ● scalloped potatoes ● savory bread & sage stuffing ●  
new potatoes with parmesan cheese, butter & parsley

## Gourmet buffet upgrade

\$33 per person

Beef carving with culinary tenant, three salads, three entrées, one vegetable, one starch, pasta selection,  
customer's wedding cake cut & served or Roostertail "Slice of Life" sweet table

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# CLASSIC STROLLING SUPPER UPGRADE

2-hour service

## Garden salad bar

\$8 per person

A make-it-yourself salad bar with fresh garden greens, tomatoes, scallions, Spanish onions, green peppers, carrots, homemade croutons, chopped eggs, olives, pepperoni, garbanzo beans, real bacon bits, and other seasonal vegetables, served with a selection of salad dressings

## Pasta di roma

\$9 per person

Cooked in the room by a chef's assistant, we offer a variety of flavorful pastas including fettuccine, spinach & cheese tortellini. Both of which are dressed in our signature red sauce with meatballs, or homemade alfredo. Lastly, garlic bread & freshly grated parmesan are available to accent each dish

## Mediterranean table

\$9 per person

A medley of Mediterranean dishes displayed with whole fruits & vegetables, hummus, tabouli, spinach, spanakopita, pita bread, black olives, and marinated artichoke hearts with a variety of crackers & breads

## Asian stir fry

\$9 per person

Large woks with sizzling oil ready to fry up your favorite far eastern delicacies. Strips of succulent chicken breasts, fried rice, mushrooms, crisp noodles, bamboo shoots, water chestnuts, and bean sprouts. Crispy wontons, with hot & sour plum sauce complete this oriental delight

All prices are based on a minimum of 200 guests.  
Minimum three culinary staff at \$150 each

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Applicable tax & 24% gratuity. Winter/Spring 2017 prices. Room minimums may apply.

# **CLASSIC STROLLING SUPPER UPGRADE, cont'd**

2-hour service

## **Spice-rubbed roast beef carving**

\$12 per person

Slowly oven-roasted to perfection, our choice top rounds are sliced in the room by a chef's assistant. Served with an assortment of fresh bakery rolls & breads, along with a selection of condiments. Served with the Roostertail's signature garlic-smashed mashed potatoes

## **Pan-fried lake trout**

\$14 per person

Fresh Idaho lake trout filets battered in seasoned flour, then sautéed in light oil, until tender and sweet. Served with lemon wedges and tartar sauce & accompanied by crispy, seasonal stir-fried vegetables

## **Crab cake sauté**

\$16 per person

Hand-made crab cakes prepared on a flat top grill in the room by an experienced member of our culinary staff, and served with spicy mustard

## **Petite filet flambé**

\$17 per person

2-3 oz. petite filets are marinated, seasoned, then flambéed to perfection with cognac, which is overseen by our chef. Accompanied by garlic-smashed mashed potatoes, assorted condiments, and silver dollar rolls

All prices are based on a minimum of 200 guests.

Minimum three culinary staff at \$150 each

NOTICE: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Applicable tax & 24% gratuity. Winter/Spring 2017 prices. Room minimums may apply.

# DESSERT UPGRADES

## Plated desserts

### New York cheese cake

\$7 per person

### Bananas Foster & cherry jubilee

\$11 per person

### Flambéed crepes suzette with fruit

\$12 per person

## Dessert displays

### Slice of life sweet table

\$19 per person

Chef's selection of whole & sliced cakes, pies, tortes, mini pastries, oversized cookies & brownies

### Roostertail sweet table

Included in package IV

\$23 per person

Whole cakes, tortes, pies, oversized cookies & brownies and fresh fruit

### Deluxe sweet table

\$29 per person

Whole & sliced cakes, tortes, pies, miniature pastries, fresh fruit, flambéed crepes suzette, and Bananas Foster with vanilla ice cream

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# BEVERAGE SELECTIONS

## Roostertail deluxe service

**Liquor:** Tito's/Absolut, Grey Goose, Jack Daniels, Captain Morgan, Bacardi, Beefeater Gin, Canadian Club Whiskey, Dewar's Scotch, Jim Beam Bourbon

**Wine:** Chardonnay, Cabernet, Moscato, White Zinfandel, Pinot Grigio

**Beer:** Bottled Budweiser, Bud Light

**Other:** Assorted sodas & sparkling water

2 hour bar (\$28), 2 ½ hour bar (\$34), 3 hour bar (\$40), 3 ½ hour bar (\$46), 4 hour bar (\$52), 4 ½ hour bar (\$58)

## Premium service

**Liquor:** Tito's/Pinnacle vodka, Bacardi Rum, Beefeater Gin, Dewars Scotch, Jim Beam Bourbon, Canadian Club

**Wine:** Chardonnay, Cabernet, Moscato, White Zinfandel

**Beer:** Bottled Budweiser & Bud Light

**Other:** Assorted sodas & sparkling water

2 hour bar (\$24), 2 ½ hour bar (\$27), 3 hour bar (\$33), 3 ½ hour bar (\$39), 4 hour bar (\$45), 4 ½ hour bar (\$51)

## Beer & wine service

A variety of bottled beer, Chardonnay, White Zinfandel, Cabernet, Moscato & Pinot Grigio

2 hour bar (\$18), 2 ½ hour bar (\$24), 3 hour bar (\$30), 3 ½ hour bar (\$36), 4 hour bar (\$42), 4 ½ hour bar (\$48)

## Premium juice, soda & daiquiris service

A variety of fruit & vegetable juices, sodas, and sparkling water

**Frozen virgin cocktails:** strawberry daiquiris & and piña coladas ( 2-hour service)

2 hour bar (\$17), 2 ½ hour bar (\$23), 3 hour bar (\$28), 3 ½ hour bar (\$32), 4 hour bar (\$37), 4 ½ hour bar (\$42)

## Premium juice, soda & water service

A variety of fruit & vegetable juices, sodas, and sparkling water

2 hour bar (\$12), 2 ½ hour bar (\$16), 3 hour bar (\$20), 3 ½ hour bar (\$24), 4 hour bar (\$28), 4 ½ hour bar (\$32)

Bars must be running for consecutive hours, no dividing breaks. No shots are allowed.

Each additional ½ hour of bar service exceeding our 4 ½ hour maximum will be charged an additional \$14++ per person. This applies to any of the above selected packages. The \$14 per person service charge will be applied to the original quoted guest count, not the remaining guests during the applicable time.

If bar services are extended the night of the event, an additional \$850 labor charge will be applied in addition to the appropriate bar charges

# **SPECIALTY BEVERAGE SERVICE**

## **Martini cocktail hour**

\$12 per person

Premium vodkas, olives galore, and large martini glasses on ice

## **After-dinner cordial service**

\$9 per person

House selection of cordials, liqueurs and cognacs

## **Flaming coffee service**

\$9 per person (included in package IV)

After-dinner cordials, flaming 151 Bacardi Rum, regular/decaf coffee, cinnamon sticks, lemon & orange zest, topped with whipped cream and shaved chocolate

## **Deluxe combination of all 3 specialty beverage services**

\$28 per person

## **Eye openers**

### **Mimosa**

\$8 per person

Fresh orange juice and sparkling champagne served by a Roostertail guest host

### **The Bloody Mary spectacular**

\$12 per person

Premium vodka selections, great mixes, spicy sauces, fresh horseradish, & celery stalks in each glass

### **Moscow Mule**

\$15 per person

High quality vodka & spicy ginger beer garnished with lime & served in traditional copper mugs

## **Other selections**

### **Champagne toast**

\$6 per person

With open bar service only - a Roostertail Fairytail™ wedding tradition  
(complimentary service for head table bridal party)

### **Craft beer**

\$9 per person (included in package IV)

A variety of handcrafted, Detroit-brewed beers

All specialty services are priced per person for one hour of service.  
Specialty services must be used with a minimum of two hours of open bar service.

Bars must be running for consecutive hours, no dividing breaks. No shots are allowed.

Each additional ½ hour of bar service exceeding our 4 ½ hour maximum will be charged an additional \$14++ per person. This applies to any of the above selected packages. The \$14 per person service charge will be applied to the original quoted guest count, not the remaining guests during the applicable time.

If bar services are extended the night of the event, an additional \$850 labor charge will be applied in addition to the appropriate bar charges

# MIDNIGHT SNACK UPGRADES

Included in package IV

## **Mini beef sliders**

\$8 per person  
(Hand-passed)

## **American Coney Island**

\$7 per person

Station to include National Coney Island Sauce, 100% all-beef hot dogs, and assorted condiments such as diced onions, ketchup, mustard & relish  
(Hand-passed or stationed)

## **Pizza**

\$7 per person

Toppings to include pepperoni, sausage, ham, bacon, mushrooms, green peppers & onions  
(Hand-passed)

## **Kitchen omelets**

\$12 per person

Assorted fresh vegetables, chopped onion, chopped ham, chopped bacon, shrimp, crab & assorted cheeses

## **Late night snacks**

\$11 per person

Bite-sized burritos, bite-sized tacos, buffalo wings, cocktail franks in puff pastries

## **Gyro station**

\$9 per person

Seasoned oven-roasted lamb, shredded lettuce, homemade tzatziki sauce, diced tomatoes & onions, wrapped in warm, fresh pita bread  
(Hand-passed or stationed)

## **Chinese boxes**

\$8 per person

Bed of fried rice accompanied by your choice of mini chicken fingers in a sweet & sour sauce or chinese vegetable roll

## **Waffle station**

\$9 per person

Made to order waffles with your choice of cereal batter & fresh toppings

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