



WEDDING RECEPTION PACKAGE

Pricing

\$62.00
per person

\$42.00
under age 21

\$20.00
under age 10

Minimum Requirement: 80 guests
Maximum Capacity: 300 guests
6 percent Michigan Sales Tax
is additional

Includes

Six Hours of Facility Rental

Use of the main dining room, entire lobby and outside patio for your reception.

Additional charges apply for indoor or outdoor wedding ceremonies.

Complete Dinner Service (Served Plated or Buffet)

Plated Service: Select one entrée from: Lemon Sage Chicken, Champagne Chicken, Chicken Marsala, Asian Salmon or Medallions of Pork. \$5 additional per person for choice of: Chicken and Shrimp Pasta, Filet Mignon, Prime Rib or Filet, and Salmon Mixed Grill.

Buffet Service: Select two entrées from our Buffet page.

4 Hours of Open Bar Service

Includes premium-brand liquors, beer, wine and soft drinks.

Complimentary Champagne Toast for All Guests

All Gratuity, Service Charges, Waitstaff and Bartender Fees

Full China Service, Table Linens and Skirting

Dance Floor up to 21' x 21'



WELCOME

Congratulations on Your Engagement!

The MEC is a favorite choice in Southeast Michigan to host your upcoming wedding or reception. Sitting on over 25 acres, we offer a convenient location in the heart of Troy with ample parking for your guests. Our 25,000-square-foot facility provides a dramatic lobby with a winding staircase up to the mezzanine, formal dining room, auditorium and a beautiful patio in a parklike setting. This exclusive environment, along with our dedicated staff, will ensure a first class-experience for you and your guests. For your convenience, we offer either a la carte or full package pricing for receptions.

Venue Rental (for a la carte pricing)

Reception \$895.00

Includes the use of the lobby and dining room for your reception. Full china service with white linen tablecloths and white or colored napkins is included. Custom linens are extra. Dance floor is included, along with adequate time for setup or decorations.

Wedding Ceremony \$895.00

Includes the use of either the north garden patio or the auditorium for your wedding ceremony. Also includes the use of bride and groom ready rooms on the day of the event as well as a time for a wedding rehearsal.

Culinary Experience

You and your guests deserve the best, which is why our service and attention to detail are always first class. Serve up to 300 guests a formal plated meal or a traditional buffet-style meal from our expansive menu. Our in-house culinary team emphasizes excellence in preparing creative and tasty delights, and our courteous waitstaff will ensure that your entire dining experience is memorable. Contact one of our event managers for further details.

Hotel Accommodations

For your out-of-town guests, the MEC has special reduced rates available with local hotels. Please see our listing of area hotels available on our website.



Location

Directions

Located on the southeast corner of Square Lake Road and Crooks Road in Troy.

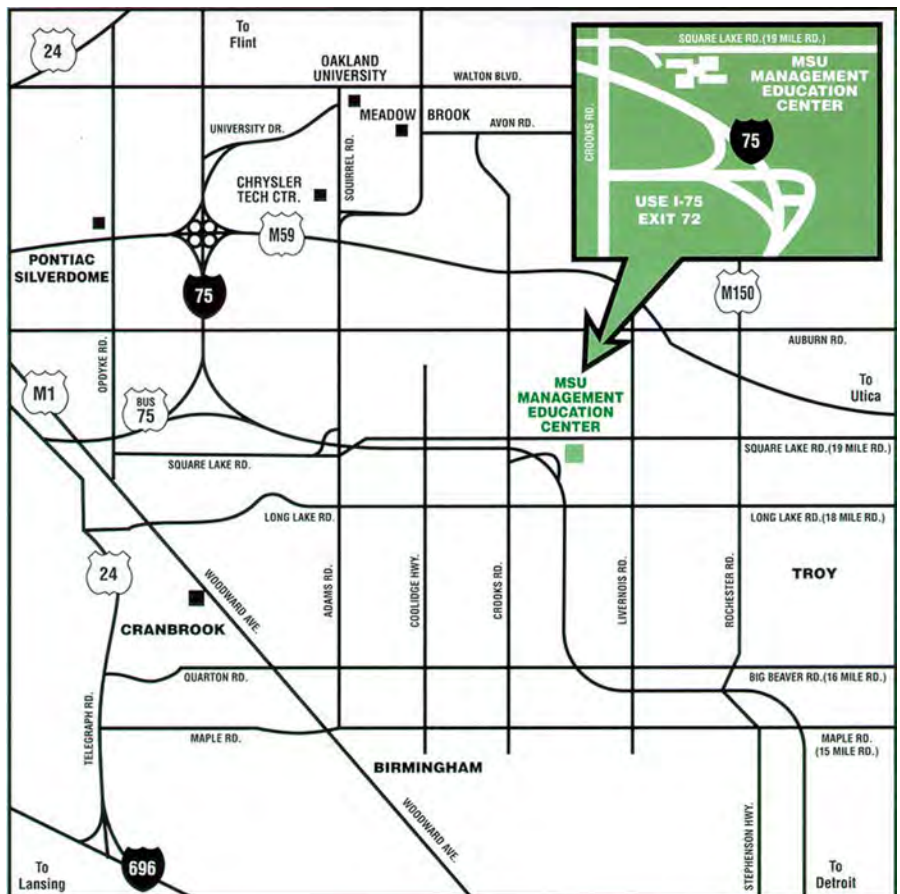
From I-75 take Exit 72 for Crooks Road.

At the end of the exit ramp turn right and go 1/2 mile north on Crooks Road to the intersection of Square Lake Road.

Turn right onto Square Lake Road and head east.

Our driveway is the first one on the right-hand side.

Parking is free and conveniently located very close to the building.

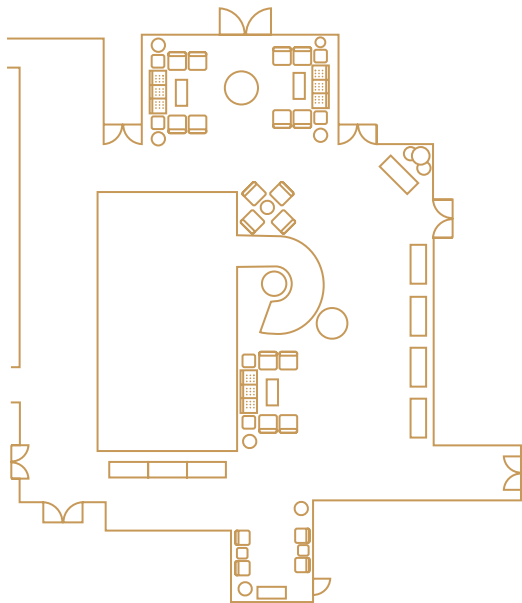




Lobby and Dining Room

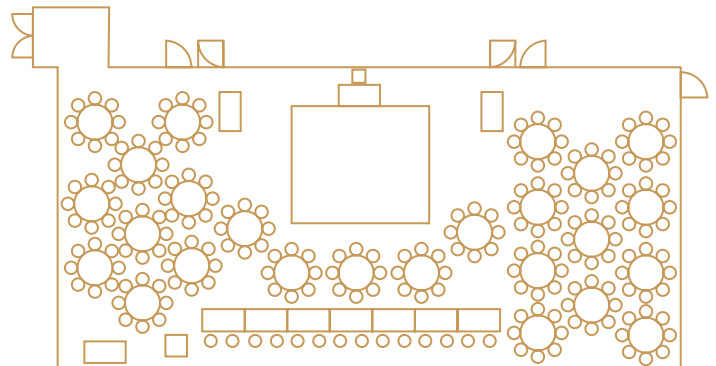
Main and North Lobbies

Both the north and main lobby areas are located in the central part of the MEC and are easily accessible from the dining room. The spiral staircase, high vaulted wood ceilings and the attractive use of art make the lobbies an ideal location for your receiving line, reception, cocktails, hors d'oeuvres, dancing or photographs.



Dining Room

The combination of our courteous waitstaff, white or colored linens, table skirting and matching place settings will add that extra touch to your dining experience. The dining room can serve as one large room that can accommodate up to 304 guests. When adding a dance floor, the seating is reduced to a maximum of 224 guests. Below is an example of a typical reception layout with a dance floor.





Reception Specialties

CHEESE AND CRACKERS	\$3.95	PEPPER-SMOKED SALMON PLATTER	\$117.00
An assortment of domestic cheeses served with crackers and fruit garnish		A fillet of pepper-smoked salmon served with chive garlic spread and crackers. Serves 35	
FRUIT PLATTER	\$3.40	POACHED ATLANTIC SALMON	\$137.00
An assortment of freshly cut seasonal fruits artfully displayed		A beautiful display of a whole Atlantic salmon accompanied by capers, finely diced Bermuda red onion, egg and crackers. Serves 35	
VEGETABLE PLATTER	\$3.75	ASSORTED CANAPES	\$62.50
Assorted fresh vegetable crudité's and dip		Chef's choice variety of hot and cold hors d'oeuvres attractively displayed using an assortment of meats, vegetables, cheeses, fruits, breads and seafood (50 pieces per order)	
SPINACH ARTICHOKE DIP	\$37.75	SHRIMP BOWL	\$127.50
Served with seasoned bread and crackers, serves 25 people		Choice of grilled or served on ice with a snappy cocktail sauce and lemon wedges. (50 pieces per order)	
IMPORTED CHEESE, FRUIT AND VEGETABLE TABLE	\$8.60	DELUXE DESSERT TABLE	\$8.10
A beautiful display of international cheeses, fresh fruit and vegetables served with crackers and decorative breads. <i>Minimum order of 50</i>		An extravaganza of whole tortes, cheesecakes, flans, trifles, homemade mousse, and chocolate-dipped strawberries and assorted cookies. <i>Minimum order of 50</i>	
ANTIPASTO PLATTER	\$8.40	VIP COFFEE SERVICE	\$4.05
Assorted marinated olives, cured meats, cheeses and tortellini skewers		A variety of flavored coffees and teas plus chocolate shavings, cinnamon, sugar cubes and whipped cream	
MEDITERRANEAN PLATTER	\$6.40		
Traditional hummus, tapenade and herbed feta. Served with pita bread, seasoned bread and vegetable garnish. <i>Minimum order of 25</i>			
ASSORTED BRIE EN CROUTE PLATTER	\$6.40		
An assortment of French Brie, baked and served with crackers. <i>Minimum order of 25</i>			

The carving stations, potato bar and pasta station are all served by our chef. For each chef-attended station, an additional chef service fee will be charged at \$45 per 60 minutes.

*Item contains, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have a medical condition.



Reception Specialties

EXECUTIVE STANDARD\$11.70

Select three items from the menu on the right. Six pieces per person. *Minimum order is 20 people*

EXECUTIVE DELUXE\$14.25

Select four items from the menu on the right. Eight pieces per person. *Minimum order is 20 people*

Chicken Cornucopia Quesadilla

A cone-shaped mini floured tortilla filled with smoked chicken and cheese

Chicken or Beef Satay

Hoisin-marinated chicken or beef with a sweet garlic chili sauce

Chicken Bites

Choice of Italian, coconut or buttermilk fried golden brown, served with appropriate sauces

BBQ or Swedish Meatballs

Meatballs with barbeque sauce or a rich beef and sour cream sauce

Bacon-Wrapped Dates

Dates stuffed with cream cheese and almonds

Mini Crustless Quiche

Individual servings of vegetable and cheese quiche

Stuffed Mushroom Caps

A variety of silver dollar mushroom caps filled with Italian sausage, spinach, and cheese or crab

Spanakopita

Spinach and feta cheese in a flaky phyllo triangle

Beef Roulade

Seasoned steak rolled around julienne vegetables, then sliced and served atop a spicy mustard sauce on a sesame seed cracker

All prices quoted are per person unless otherwise noted and are subject to 20 percent gratuity and 6 percent Michigan sales tax.

*Item contains, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have a medical condition.



Dinners

All plated entrées include salad, roll, vegetable, potato or rice, and beverage. Please select one entrée, one salad, one vegetable and one side from the following options. Beverages served with dinner include the choice of coffee, hot or iced tea, soft drinks, milk or water. For dessert, we will cut and serve your wedding cake free of charge. Add a scoop of ice cream or a garnish sauce for \$1.30.

Entrées

LEMON SAGE CHICKEN..... \$20.35
A chicken breast encrusted with a lemon Parmesan breading baked and sauced with a sage beurre blanc sauce

CHAMPAGNE CHICKEN \$21.40
Seared marinated chicken breasts with fresh naval orange segments and grapes in a champagne cream sauce

CHICKEN MARSALA \$24.45
A seared chicken breast served with sautéed wild mushrooms and Marsala wine sauce

BEEF, SCALLOPS AND CHICKEN* \$34.20
Beef tenderloin served with roasted garlic au jus accompanied by seared scallops and a rosemary grilled chicken breast

CHICKEN AND SHRIMP PASTA \$25.70
Garlic parsley linguini tossed with tomato and goat cheese sauce, topped with a spicy marinated chicken breast and shrimp

ASIAN SALMON \$24.45
Sesame soy marinated salmon fillet baked and served with mango salsa

FILLET AND SALMON MIXED GRILL* \$27.80
Herb-encrusted beef tenderloin fillet with mushroom sauce, paired with seared Atlantic salmon with a dill beurre blanc sauce

BROILED FILET MIGNON* \$27.30
Center-cut fillet served with herbed brandy sauce garnished with a fluted mushroom cap

PRIME RIB* \$27.30
Slow-roasted herb-crust prime rib with au jus and a horseradish-chive sauce

MEDALLIONS OF PORK \$22.45
Medallions of pork tenderloin served with a fruit chutney

Salads

Baby Mixed Greens
Strawberry Romaine
Caprese
Caesar

Vegetables

Maple Ginger Baby Carrots
Haricots Vert with Tarragon Butter
Mixed Baby Vegetables
Broccoli
Roasted Mixed Vegetables

Sides

Wild Rice Pilaf
Roasted Redskins with Caramelized Onion
Herbed Angel Hair Pasta
Rosemary Sweet Potato

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Buffets

Please select two or three entrées (maximum of one chef-carved station), two salads, one vegetable and one side from the following buffet options. All buffets include roll and beverage. Beverages served with buffets include the choice of coffee, hot or iced tea, soft drinks, milk or water. For dessert, we will cut and serve your wedding cake free of charge. Add a scoop of ice cream or garnish sauce for \$1.30. Minimum order for the buffet is 75 people.

Entrées

Buffet with Two Entrées\$28.90

Buffet with Three Entrées\$34.25

CHICKEN MARSALA

A seared chicken breast served with sautéed wild mushrooms and Marsala wine sauce

CHICKEN PICCATTA

Seared breast of chicken with a light lemon-caper beurre blanc sauce, accented with artichokes and mushrooms

SOUTHWESTERN CHICKEN

A grilled marinated chicken breast garnished with a fresh black bean salsa and cilantro sour cream

CHICKEN TORTELLINI

Tri-color cheese tortellini tossed with fresh basil, sun-dried tomatoes, Kalamata olives and feta cheese. Topped with a grilled chicken breast

PRIME RIB*

Chef carved, herb encrusted, served with au jus and a horseradish-chive sauce

SALMON BEURRE BLANC

Herbed seasoned Atlantic salmon fillet finished with a dill beurre blanc sauce

ROTISSERIE TURKEY

Roasted savory turkey breast carved by our chef and served with a variety of sauces and condiments

PORK LOIN

A slow-roasted herb-encrusted pork loin served with a variety of sauces and condiments

Salads

Orzo Roasted Vegetable
Caesar Salad
Fruit Salad
Cobb Salad
Kale Quinoa Salad
Traverse City Salad

Vegetables

Broccoli
Haricots Vert with Tarragon Butter
Maple Ginger Baby Carrots
Mixed Baby Vegetables
Roasted Mixed Vegetables

Sides

Wild Rice Pilaf
Mardi Gras Orzo
Herbed Angel Hair Pasta
Roasted Redskins with Caramelized Onion
Rosemary Sweet Potato

All prices quoted are per person unless otherwise noted and are subject to 20 percent gratuity and 6 percent Michigan sales tax.

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Wine and Cocktails

Name-Brand Liquors	\$5.00
Beer	\$4.00
Wine (Company-Sponsored Open Bar)	\$4.50
Wine (Cash Bar)	\$4.00
First Hour for Each Bartender	\$50.00
Each Additional Hour Per Bartender	\$25.00
Each Bar Waitstaff Per Hour	\$15.00

For quality service, the MEC plans for one bartender and one bar waitstaff for every 50 guests. We are happy to add any special-request items you may have (additional charges may apply).

LIQUOR:

Tito's Vodka	Canadian Club Whiskey
Grey Goose	Captain Morgan Rum
Absolut Vodka	Bacardi Rum
Tanqueray Gin	Kahlua
Dewar's Scotch	Maker's Mark Bourbon
Jack Daniels Single Barrel Rye	Baileys Irish Cream

BEER:

Sam Adams Lager (Regular and Light)	Founders All Day IPA
Blue Moon Belgian	Bell's Two Hearted Ale
Heineken	Dark Horse Brown Ale
Founders Centennial IPA	Dark Horse Amber Ale
	Oberon Ale (seasonal)

WINES BY THE BOTTLE

We feature Canyon Road House Wines by the glass

WHITE WINE

PINOT GRIGIO, MONTEVINA	\$19.00
Dry, Rich and Fruity – San Joaquin, California	
CHARDONNAY, MAIN STREET	\$17.00
Medium-Dry, Full-Bodied – Santa Barbara, California	
CHARDONNAY ESTANCIA	\$23.00
Dry, Rich and Flavorful – Monterey, California	
CHARDONNAY, CLOS DU BOIS	\$35.00
Dry, Full-Bodied, Barrel Fermented – Alexander Valley, California	
CHARDONNAY, FRANCISCAN	\$35.00
Dry, Rich, Tropical Fruit Flavors – Napa Valley, California	
SAUVIGNON BLANC, MARKHAM	\$22.00
Dry, Light and Crisp – Napa Valley, California	
POUILLY-FUISSIE, JOSEPH DROUHIN	\$35.00
Dry, Rich and Elegant – Burgundy, France	
JOHANNISBERG RIESLING, GOOD HARBOR	\$17.00
Semidry, Light and Fruity – Michigan	



Wine and Cocktails

RED WINES

CABERNET SAUVIGNON, CONCANNON	\$17.00
Dry, Full-Bodied and Complex – Livermore Valley, California	
CABERNET SAUVIGNON, LOUIS MARTINI	\$23.00
Dry, Rich and Flavorful – California	
CABERNET SAUVIGNON, SIMI	\$42.50
Dry, Rich and Full-Bodied – Sonoma, California	
MERLOT, CASA LAPOSTOLLE	\$18.00
Dry, Medium-Bodied, Soft and Smooth – Rapel Valley, Chile	
MERLOT, GLASS MOUNTAIN	\$21.00
Dry, Medium-Bodied, Soft and Smooth – Rapel Valley, Chile	
MERLOT, RUTHERFORD HILL	\$42.00
Dry, Rich and Smooth – Napa Valley, California	
CHIANTI CLASSICO, ROCCA DELLE MACIE	\$20.00
Dry, Fruity and Well-Balanced – Italy	
PINOT NOIR, ESTANCIA	\$26.00
Dry, Medium-Bodied and Elegant – Monterey, California	

BLUSH WINES

WHITE ZINFANDEL, MONTEVINA	\$17.00
Medium-Dry, Soft and Fruity – California	

CHAMPAGNE AND SPARKLING WINES

BRUT CORDON NEGRO, FREIXENET	\$19.00
Dry, Full-Bodied, in Black Frosted Bottles – Spain	
BRUT, CHANDON	\$33.50
Dry, Full-Bodied and Flavorful – Napa Valley, California	
SPUMANTE, MARWOOD	\$17.00
Semidry, Light and Fruity – Italy	

NONALCOHOLIC

BRUT, SUTTER HOME	\$15.00
Nonalcoholic Sparkling Wine – Dry and Fruity	
CHARDONNAY, SUTTER HOME	\$15.00
Nonalcoholic White Wine – Soft and Fruity – California	
WHITE ZINFANDEL, SUTTER HOME	\$15.00
Nonalcoholic Blush Wine – Semidry, Light and Fruity – California	

RESERVATIONS AND PAYMENTS

Reservation and Payment # 1

At the time you confirm your reservation you will be required to:

- A) Sign a copy of this policy page stating that you have read and understand all policies.
- B) Sign a rental confirmation for the use of the facility.
- C) Make a \$1,000 non-refundable deposit to confirm the use of the venue for your event.

Until all three of these requirements are met, your reservation is not considered confirmed and is subject to cancellation.

Payment # 2

Ten full business days (Monday-Friday) prior to your event, you will be required to make a payment in full covering all charges on your account as of that date.

Payment # 3

After your event, a summary invoice will be generated showing all charges and payments on your account including any charges incurred on the day of your event. Invoices will be forwarded to the person listed on the confirmation unless you direct us otherwise. Any remaining balance will be due upon your receipt of this invoice. Payments can be made by cash, check or credit card.

LIABILITIES

The named person on the reservation confirmation will be held liable for any and all damages to the facilities by their guests or independent contractors. The Management Education Center will not assume liability for any personal property, merchandise or equipment left on the premises.

CANCELLATIONS

All cancellations are subject to a cancellation charge of your deposit of \$1,000. If you reschedule your event to another date we may waive all cancellation charges. If you miss a scheduled payment or do not sign the Policy and Confirmation documents, your reservation is subject to being canceled.

PRICING

The facility use rental rate indicated on your signed confirmation is guaranteed and will not be increased. Other prices quoted are subject to change to meet increased operating costs. Patron agrees to pay such increased prices and to accept reasonable substitutions.

FOOD AND BEVERAGE

The Management Education Center does not allow food or beverages to be brought into, or taken from, the facility by our guests, except for your wedding cake. Food and beverages must be consumed on the premises.

When ordering food and beverage services, we must have your menu selections three full weeks prior to your function. A final guaranteed guest count is required 10 full business days prior to your function. You will be charged for the guaranteed number or the actual number of guests served, whichever is greater. All food and beverage services are subject to 20 percent gratuity and 6 percent Michigan sales tax.

DECORATIONS

The Management Education Center will allow adequate time in advance of your reception for setup and decorations. After your event, all decorations will need to be removed that day unless other arrangements have been made. Please note, we do not allow the use of glitter or any decorations that are hung from the chandeliers.

SMOKING

All MSU property is tobacco free. All forms of tobacco and e-cigarettes are prohibited. Your cooperation is appreciated.

EQUIPMENT RENTALS

All equipment rentals are subject to 6 percent Michigan use tax.

I HAVE READ, UNDERSTAND AND AGREE TO THE ABOVE POLICIES.

Signed: _____ Date: _____

Event: _____ Date: _____



811 W Square Lake Rd.
Troy, MI 48098
MECTroy.com



Management Education Center
Broad College of Business
MICHIGAN STATE UNIVERSITY