

Premium Wedding Package

The Platinum Bar Package

Platinum bar brands with all the necessary mixers and garnishes for five hours
and a champagne toast for all guests

Hors D'oeuvres

Choice of Three (3) - Butler Passed or Tabled

- Fresh Sliced Fruit
- Imported & Domestic Cheese and Crackers
- Vegetable Crudit  with dipping sauces
- Brie and Raspberries in Phyllo
- Chicken Satay with Olive Tapenade
- Bruschetta
- Spring Rolls with sweet and sour sauce
- Grilled Focaccia with Capicola & garlic
- Spanakopita with lemon garlic aioli

Dinner Selection

Garden Salad, Michigan Salad, or Caesar Salad and Choice of 2 Dressings
Fresh Baked Tea Cup Bread with Honey Cinnamon Butter

Duet Plated Entr es

Petite Filet Mignon - chargrilled and served with Boulder Pointe zip sauce
Choice of Chicken Entr e - see Main Dinner for Selections
Accompanied by Choice of Starch and Choice of Vegetable

Special dietary meals available by request at no additional charge

Late Night Snack

Assorted Homemade Pizza and Breadsticks with marinara and ranch for dipping

Your Special Evening - \$74.95 per person

Package includes the following:

White or Ivory Floor Length Linens
Choice of Colored Napkins
Private Bridal Suite
Cake Cutting and Serving
6 Hour Room Rental and Set-Up

Minimum guest counts apply

All prices are subject 6% MI Sales Tax and 20% Service Charge. Prices are subject to change.

*Consuming raw and under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.