

## *Happily Ever After Package*

### ENVISION

White Table Linen

White Napkins

Round Tables of Eight

Dance Floor

Risers for the Head Table or DJ/Band

Cake Cutting and Service

Chair Covers and Sashes in Variety of Colors

Lighted Backdrop (10ft)

Up Lighting Canisters for Accent Lighting (8)

### EXPERIENCE

Menu Tasting of Two Entrées for up to Four Guests

Dedicated Wedding Specialist to Assist in Detailing Onsite Events

### SAVOR

Three Passed or Stationed Hors d'oeuvres

Plated Dinner with Two Entrée Selections

### CELEBRATE

Four Hours of Open Call Brand Bar Service

Champagne and Sparkling Juice Toast

### SPECIAL ACCOMMODATIONS

Complimentary King Guestroom for Bride and Groom with Champagne and Chocolate Covered Strawberries

Discounted Guestroom Rates  
(based on availability)

Complimentary Parking for all Guests

Three Hilton Honor Points for every dollar spent on Food and Beverage up to 50,000 Points (excludes tax and service charge)

## *Happily Ever After: Reception*

### **HORS D'OEUVRES** | *Select Three*

#### **CHILLED** |

Ahi Tuna Wonton

Beef Tenderloin Crostini

Caprese Skewers

Cheese & Cracker Display

Fresh Fruit Display

Fresh Vegetable Display

Shrimp Cocktail Shooters

Tomato Bruschetta with Garlic Crostini

#### **WARM** |

Bacon Wrapped Scallops

Chicken or Beef Teriyaki Satay

Meatballs- BBQ, Swedish and Sweet or Sour

Mini Beef Wellington with Dijon Mustard

Mini Crab Cakes with Red Pepper Aioli

Spinach & Artichoke Stuffed Mushrooms

#### **ENHANCE | STATIONS**

*\$75 chef's fee applies to all Stations.*

*One chef per 75 guests.*

*Quantity based on 30-35 servings per item*

Rosemary Garlic Prime Rib Au Jus | \$325

Honey Dijon Glazed Ham | \$200

Herb Roasted Turkey Breast | \$150

BBQ Rubbed Pork Loin | \$150

#### **ENHANCE | ACTION STATIONS**

*\$75 chef's fee applies to all Stations.*

*One chef per 75 guests. Prices listed per guest.*

Pasta Station | \$10

Mashed Potato Bar | \$11

#### **CHILDREN'S MENU** |

*Ages 3 - 12 years only please*

Sparkling Juice Toast

Fresh Fruit Cocktail or  
Garden Salad with a Choice of Dressing

Choice of Entrée:

Chicken Fingers | Cheeseburger |

Macaroni & Cheese

Non-alcoholic Beverages

## *Happily Ever After: Dinner*

### **SALAD** | *Select One*

#### **MIXED GREEN SALAD** |

Mixed Greens with Cucumbers, Tomatoes, Carrots and Croutons.

*Served with a selection of two dressings*

#### **CAESAR SALAD** |

Fresh Romaine lettuce, Parmesan cheese and House Caesar dressing

### **ENTRÉES** | *Select Two*

#### **POULTRY**

##### **CRANBERRY & SAGE CHICKEN** |

Cranberry and Sage Stuffing with Michigan Apple Cider Demi

##### **ARTICHOKE & SPINACH CHICKEN** |

Artichoke and Spinach filling with Chicken Pan Jus

#### **BEEF**

##### **KOBE BEEF SIRLOIN** |

Grilled Kobe Sirloin with Red Wine Demi

##### **FILET MIGNON** |

6 oz Herb Seared Beef Tenderloin with Red Wine Demi

#### **FISH**

##### **GRILLED SALMON** |

Bay of Fundy Salmon with Brown Butter & Caper Sauce

##### **SHRIMP SKEWERS** |

Herb Grilled Shrimp Skewers with White Wine Citrus Butter Sauce

#### **VEGETARIAN**

##### **PASTA PRIMAVERA** |

Roasted Seasonal Vegetables served over Pasta with Tomato Marinara Sauce

##### **ROASTED VEGETABLE STIR FRY** |

Roasted Seasonal Vegetables served over a bed of Wild Blend Rice

*Entrées may be selected from any of the above listed items, or any of the items listed in the **Together Forever or Time to Celebrate Packages***

#### **HAPPILY EVER AFTER PACKAGE:**

**\$60.00 PER ADULT** 21+

**\$40.00 PER TEEN** 13-20 years

**\$20.00 PER CHILD** 3-12 years

*Duo Plated Dinner ~ + \$5.00 per person*

*Two Entrée Buffet ~ + \$10.00 per person*

*\*Package without Alcohol Included:  
\$50.00 per Adult. Teen & Children pricing remain as listed*

## *Together Forever Package*

### ENVISION

White Table Linen

White Napkins

Round Tables of Eight

Dance Floor

Risers for the Head Table or DJ/Band

Cake Cutting and Service

Chair Covers and Sashes in Variety of Colors

Lighted Backdrop(10ft)

### EXPERIENCE

Menu Tasting of Two Entrées for up to Four Guests

Dedicated Wedding Specialist to Assist in Detailing Onsite Events

### SAVOR

Three Passed or Stationed Hors d'oeuvres

Plated Dinner with Two Entrée Selections

### CELEBRATE

Three Hours of Open House Brand Bar

Champagne and Sparkling Juice Toast

### SPECIAL ACCOMMODATIONS

Complimentary King Guestroom for Bride and

Groom with Champagne and Chocolate

Covered Strawberries

Discounted Guestroom Rates

*(based on availability)*

Complimentary Parking for all Guests

One Hilton Honor Points for every dollar spent on Food and Beverage up to 50,000 Points (excludes tax and service charge)

## *Together Forever : Reception*

### **HORS D'OEUVRES** | *Select Three*

#### **CHILLED**

Ahi Tuna Wonton

Caprese Skewers

Cheese & Cracker Display

Fresh Fruit Display

Fresh Vegetable Display

Shrimp Cocktail Shooters

Tomato Bruschetta with Garlic Crostini

#### **WARM**

Chicken or Beef Teriyaki Satay

Meatballs- BBQ, Swedish and Sweet or Sour

Mini Crab Cakes with Red Pepper Aioli

Spinach & Artichoke Stuffed Mushrooms

Wild Mushroom & White Cheddar Tartlets

#### **ENHANCE | STATIONS**

*\$75 chef's fee applies to all Stations.*

*One chef per 75 guests.*

*Quantity based on 30-35 servings per item*

Rosemary Garlic Prime Rib Au Jus | \$325

Honey Dijon Glazed Ham | \$200

Herb Roasted Turkey Breast | \$150

BBQ Rubbed Pork Loin | \$150

#### **ENHANCE | ACTION STATIONS**

*\$75 chef's fee applies to all Stations.*

*One chef per 75 guests. Prices listed per guest.*

Pasta Station | \$10

Mashed Potato Bar | \$11

#### **CHILDREN'S MENU** |

*Ages 3 - 12 years only please*

Sparkling Juice Toast

Fresh Fruit Cocktail or

Garden Salad with a Choice of Dressing

Choice of Entrée:

Chicken Fingers | Cheeseburger |

Macaroni & Cheese

Non-alcoholic Beverages

## *Together Forever : Dinner*

### **SALAD** | *Select One*

#### **MIXED GREEN SALAD** |

Mixed Greens with Cucumbers, Tomatoes, Carrots and Croutons.

*Served with a selection of two dressings*

#### **CAESAR SALAD** |

Fresh Romaine lettuce, Parmesan cheese and House Caesar dressing

### **ENTRÉES** | *Select Two*

#### **POULTRY**

##### **GRILLED CHICKEN** |

Herb Grilled Chicken Breast with Artichoke, Sun Dried Tomatoes and Smoked Mozzarella

##### **HERB CHICKEN** |

Herb Seared Chicken Breast with Mushroom Marsala, White Wine Butter, or Herb Cream Sauce

##### **CHICKEN PARMIGIANO** |

Parmesan Crusted Chicken Breast with Marinara Sauce and Parmesan Cheese

#### **BEEF**

##### **KOBE BEEF SIRLOIN** |

Grilled Kobe Sirloin with Red Wine Demi

##### **FLANK STEAK** |

Herb Grilled, thinly sliced Flank Steak with Red Wine Demi

#### **FISH**

##### **GRILLED SALMON** |

Bay of Fundy Salmon with Brown Butter and Caper Sauce

##### **SEARED HALIBUT** |

Pan-seared with your choice of either Lemon Herb or Tomato Tarragon Beurre Blanc

#### **VEGETARIAN**

##### **PASTA PRIMAVERA** |

Roasted Seasonal Vegetables served over Pasta with Tomato Marinara Sauce

##### **ROASTED VEGETABLE STIR FRY** |

Roasted Seasonal Vegetables served over Wild Blend Rice

#### **TOGETHER FOREVER PACKAGE:**

**\$50.00 PER ADULT** 21+

**\$30.00 PER TEEN** 13-20 years

**\$17.00 PER CHILD** 3-12 years

*Duo Plated Dinner ~ + \$5.00 per person*

*Two Entrée Buffet ~ + \$10.00 per person*

*\*Package without Alcohol Included:*

*\$40.00 per Adult. Teen & Children pricing remain as listed*

## *Time to Celebrate Package*

### **ENVISION**

White Table Linen

White Napkins

Round Tables of Eight

Dance Floor

Risers for the Head Table or DJ/Band

Cake Cutting and Service

### **EXPERIENCE**

Menu Tasting of Two Entrées for up to Four Guests

Dedicated Wedding Specialist to Assist in Detailing Onsite Events

### **SAVOR**

Cheese & Cracker Display

Fresh Vegetable Display with Dip

Plated Dinner with Two Entrée Selections

### **CELEBRATE**

Three Hours of Open House Brand Bar

Champagne and Sparkling Juice Toast

### **SPECIAL ACCOMMODATIONS**

Complimentary King Guestroom for Bride and Groom

Discounted Guestroom Rates

*(based on availability)*

Complimentary Parking for all Guests

One Hilton Honor Points for every dollar spent on Food and Beverage up to 50,000 Points (excludes tax and service charge)

## *Time to Celebrate : Dinner*

### **SALAD** | *Select One*

#### **MIXED GREEN SALAD**

Mixed Greens with Cucumbers, Tomatoes, Carrots and Croutons.

*Served with a selection of two dressings*

#### **CAESAR SALAD**

Fresh Romaine lettuce, Parmesan cheese and House Caesar dressing

### **ENTRÉES** | *Select Two*

#### **POULTRY**

##### **HERB CHICKEN** |

Herb Seared Chicken Breast with Mushroom Marsala, White Wine Butter, or Herb Cream Sauce

##### **CARIBBEAN CHICKEN** |

Spice Rubbed Chicken Breast with Mango Salsa

##### **CHICKEN PARMIGIANO** |

Parmesan Chicken Breast with Marinara Sauce and Parmesan Cheese

#### **BEEF**

##### **TOP ROUND** |

Slow Roasted Sirloin, sliced and served with Wild Mushroom Demi

#### **PORK**

##### **HERB PORK LOIN** |

Herb Rubbed Pork Loin with Pine Nut and Raisin Demi Glaze

#### **FISH**

##### **SEARED HALIBUT** |

Pan-seared with your choice of either Lemon Herb or Tomato Tarragon Beurre Blanc

#### **VEGETARIAN**

##### **ROASTED VEGETABLE STIR FRY** |

Roasted Seasonal Vegetables served over Wild Blend Rice

##### **PASTA PRIMAVERA** |

Roasted Seasonal Vegetables served over Pasta with Tomato Marinara sauce

#### **TIME TO CELEBRATE PACKAGE:**

**\$40.00 PER ADULT** 21+

**\$20.00 PER TEEN** 13-20 years

**\$15.00 PER CHILD** 3-12 years

*Duo Plated Dinner ~ + \$5.00 per person*

*Two Entrée Buffet ~ + \$10.00 per person*

*\*Package without Alcohol Included:*

*\$30.00 per Adult. Teen & Children pricing remain as listed*

## *Beverages*

### **LIQUOR**

*Bourbon/Whiskey*  
*Seagram's*  
*Scotch*  
*Vodka*  
*Gin*  
*Rum*  
  
*Tequila*  
*Liqueur*

### **HOUSE**

Canadian Club  
Jack Daniel's  
Clan MacGregor  
Pinnacle  
Pinnacle  
Cruzan  
  
Sauza  
Kahlua

### **CALL**

Jim Beam  
Makers Mark  
Cutty Sark  
Stoli  
Bombay  
Bacardi  
Captain Morgan  
Suaza  
Kahlua

### **PREMIUM**

Gentleman Jack  
  
Dewar's  
Absolut  
Beefeaters  
Appleton Estate  
Captain Morgan  
Jose Cuervo  
Bailey's

### **NATIONAL DOMESTIC**

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Labatt Blue/Labatt Light  
Non-Alcoholic: O'Doul's

### **PREMIUM**

Blue Moon  
Heineken  
Corona  
Sam Adams

### **MICHIGAN**

IPA  
Stout  
Porter  
Lager  
Fruit

### **SYCAMORE LANE WINE**

White Zinfandel  
Chardonnay  
Merlot  
Cabernet  
Sauvignon  
Moscato  
Riesling

### **PUNCH STATION**

Punch bowls are sold by the gallon and serve approximately 20 cups per gallon

Minimum purchase of three (3) gallons

Punch Attendant is available upon request: \$40

### **CITRUS FRUIT PUNCH**

Fruit Punch, Orange Juice and Sprite \$26.00

### **SPARKLING LEMONADE PUNCH**

Lemonade and Sprite \$26.00

### **SEASONAL FRUIT PUNCH**

Apple Cider, Cranberry or Pineapple Juice & Sprite \$26.00

### **CHAMPAGNE PUNCH**

\$60.00

## Build Your Own Package

### ENTRÉES |

All Entrées include Mixed Greens Salad, Warm Rolls and Butter, Chef's Selection Fresh Vegetable, Chef's Selection of Potato or Rice, Coffee, Decaffeinated Coffee and Water

### POULTRY |

HERB CHICKEN	\$24.00
GRILLED CHICKEN	\$24.00
CARIBBEAN CHICKEN	\$24.00
CHICKEN PARMIGIANO	\$24.00
CRANBERRY & SAGE CHICKEN	\$26.00
ARTICHOKE & SPINACH CHICKEN	\$26.00

### VEGETARIAN |

PASTA PRIMAVERA	\$24.00
VEGETABLE STIR FRY	\$24.00

### BEEF & PORK |

TOP ROUND	\$24.00
BRAISED SHORT RIB	\$24.00
HERB PORK LOIN	\$24.00
KOBE BEEF SIRLOIN	\$28.00
FILET MIGNON	\$40.00

### FISH |

SEARED HALIBUT	\$26.00
GRILLED SALMON	\$26.00
SHRIMP SKEWERS	\$26.00

**\*UPGRADE TO TWO ENTRÉE BUFFET ~ADD \$10.00 PER PERSON**

*(Based on highest priced Entrée)*

## Bar Options

### HOSTED HOURLY BAR:

	PREMIUM	CALL	HOUSE
THREE HOURS:	\$28.00	\$23.00	\$20.00
FOUR HOURS:	\$34.00	\$29.00	\$24.00
ADDITIONAL HOUR:	\$7.00	\$6.00	\$5.00

### HOSTED BAR (PER DRINK):

PREMIUM BRANDS: \$7.00	CALL BRANDS: \$6.00	HOUSE BRANDS: \$5.00
NATIONAL DOMESTIC: \$4.00	IMPORTED: \$5.00	MICHIGAN: \$5.00
COGNACS & LIQUERS: \$7.00	HOUSE WINE: \$6.00	SOFT DRINKS: \$2.00

### CASH BAR:

PREMIUM BRANDS: \$8.00	CALL BRANDS: \$7.00	HOUSE BRANDS: \$6.00
NATIONAL DOMESTIC: \$5.00	IMPORTED: \$6.00	MICHIGAN: \$6.00
COGNACS & LIQUERS: \$8.00	HOUSE WINE: \$7.00	SOFT DRINKS: \$2.50

**BARTENDER FEE = \$100 PER BARTENDER (cash bars only)**

## Details

### **BALLROOM RENTAL COSTS**

#### **RECEPTION**

Our Grand Ballroom seats up to 250 people and has a rental fee of \$800.00. If a smaller space is desired, fee will be based on ballroom size and availability. *Please contact our Sales Managers for further details.*

#### **CEREMONY**

You have an option of having your Wedding Ceremony on site. The ceremony fee is determined on space requested and availability. *Please contact our Sales Managers for further details.*

#### **FOOD AND BEVERAGE MINIMUM**

All events are subject to a Food and Beverage minimum. For Saturday events, our Grand Ballroom has a minimum of \$7,000.00 in food and beverage revenue that must be spent at your function. This minimum does not include room rental, service charges, tax and labor charge, audio visual or any other miscellaneous charges incurred. Food and Beverage minimums may vary depending on size of space and date of function. *Please contact our Sales Managers for further details.*

#### **SERVICE CHARGE & TAX**

All Food, Beverage and Miscellaneous Charges are Subject to 20% Service Charge and 6% Sales Tax. Service Charges and Sales Taxes are Subject to Change.

#### **DEPOSITS AND PAYMENTS**

Deposit of \$800.00 is required at the time of booking. This deposit is non-refundable. Deposit schedule will be determined at time of booking. The final estimated payment is due 10 business days before the wedding.

#### **FINAL GUARANTEE**

All final guarantees for weddings must be provided 10 business days prior to the wedding. The final guarantee number is not subject to reduction after the numbers are due.

#### **GUEST ROOMS**

We are pleased to secure an allotment of sleeping rooms for your guests at a preferred rate if you so desire. These rates will apply for the weekend of your wedding. We will release these rooms for sale to the general public one month prior to your guests' arrival. *Please contact our Sales Managers for further details and rates.*

#### **PARKING**

Complimentary on-site event and overnight parking is available.