



# Hilton Garden Inn<sup>TM</sup>

Ann Arbor





# WELCOME TO THE HILTON GARDEN INN ANN ARBOR!

Dear Guest,

Welcome! At the Hilton Garden Inn Ann Arbor, we know how important it is to have a successful event take place. From special occasions to big meetings and celebrations, at Hilton Garden Inn we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff who are committed to creating a successful event for you and your guests. We have created a menu that can be easily customized to fit your individual needs and strive to incorporate fresh, local ingredients in all of our menu options. We seek to institute an array of different dining options and offer an exquisite dining experience that will satisfy a variety of different palates.

Thanks for making us a part of your plans,  
and welcome to  
Hilton Garden Inn Ann Arbor!

1401 Briarwood Circle  
Ann Arbor, Michigan 48108  
734-327-6400  
[www.annarbor.hgi.com](http://www.annarbor.hgi.com)

 **Hilton**  
**Garden Inn**<sup>™</sup>  
Ann Arbor



# MEETING PACKAGE

## EXECUTIVE MEETING PACKAGE

29 PER PERSON

Build your own breakfast and lunch buffets from the following options:

### BREAKFAST BUFFET

*Includes Regular Coffee and Orange Juice*

#### (CHOOSE 3)

Assorted Muffins  
Assorted Bagels and Cream Cheeses  
Cinnamon Rolls  
Banana Bread  
Hard Boiled Eggs  
Assorted Yogurts  
Assorted Sliced Fruit  
Whole Fruit  
Steel Cut Oatmeal with Toppings

### LUNCH BUFFET

*Includes Rolls, Chef Choice Dessert, Iced Tea, and Lemonade*

#### STARTER (CHOOSE 1)

House Salad with Two Dressings  
Chicken Tortilla Soup  
Broccoli Cheddar Soup  
Tomato Bisque  
Chicken and Rice Soup

#### ENTREE (CHOOSE 2)

Citrus Grilled Chicken  
Whole Herb Roasted Chicken  
Teriyaki Glazed Salmon  
Blackened Walleye  
Portabella Mushroom Steaks  
Vegetable Lasagna  
Burgundy Braised Beef Tips  
Apple Braised Pork Loin

#### SIDES (CHOOSE 2)

Italian Pasta Salad  
Creamy Potato Salad  
Creamy Cole Slaw  
Rosemary Roasted Red Potatoes  
Mashed Potatoes  
Roasted Asparagus and Peppers  
Seasonal Vegetable Medley  
Steamed Broccoli and Carrots  
Homemade Macaroni and Cheese  
Wild Rice Pilaf  
Buttered Corn

*A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.*



# À LA CARTE BEVERAGES

## ALL DAY BEVERAGE SERVICE

PER PERSON

15

*Regular and Decaffeinated Coffee, Assorted Hot Teas,  
Regular and Diet Sodas, Bottled Water, and Fruit Juices*

EACH

Bottled Water	3
Regular and Diet Canned Sodas	3
Regular and Diet Bottled Sodas	3.5
Bottled Fruit Juices	3.5
Gatorade	4
Red Bull Energy Drink	4
Sparkling Water	4
Starbucks Frappuccino	5
Assorted Hot Tea Station	25

PER GALLON

Iced Tea, Lemonade, or Fruit Punch	35
Regular and Decaffeinated Coffee	40
Apple Cider	40

PER PERSON

Iced Tea and Lemonade Station	4
Hot Chocolate Bar	3

*A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.*



# BREAKFAST TABLES

PER PERSON

## GRAIN GOODNESS

12

English Muffins

Steel Cut Oatmeal

Dried Cranberries, Sliced Almonds, Brown Sugar

Vanilla Yogurt, Granola, and Fruit Parfait Station

Includes Seasonal Berries

Assorted Bagels and Cream Cheeses

Orange and Cranberry Juice

Assorted Hot Teas, Regular and Decaffeinated Coffee

## CONTINENTAL CRAVING

14

Nature Valley Granola Bars

Assorted Pastries

Hard Boiled Eggs

Muffins and Bagels

Butter, Cream Cheese, and Preserves

Assorted Sliced Fruit

Orange and Apple Juice

Assorted Hot Teas, Regular and Decaffeinated Coffee

## WOLVERINE WAKE UP

17

Scrambled Cheese Eggs

Roasted Red Potatoes

Applewood Smoked Bacon

Cinnamon Rolls

Orange and Apple Juice

Assorted Hot Teas, Regular and Decaffeinated Coffee

## MAIN STREET DELIGHT

24

Scrambled Eggs

Scrambled Eggs with Spinach and Cheese

Savory Sausage Links

Applewood Smoked Bacon

Roasted Red Potatoes

Cinnamon Rolls, Muffins, and Bagels

Sliced Fruit

Vanilla Yogurt

Orange and Cranberry Juice

Assorted Hot Teas, Regular and Decaffeinated Coffee

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# À LA CARTE BREAKFAST

## PER PERSON

Yogurt Cups	1.5
Assorted Cereals with Milk	1.5
Roasted Red Breakfast Potatoes	2
Scrambled Eggs	2
Hard Boiled Eggs	2
Biscuits and Sausage Gravy	3
Steel Cut Oatmeal with Toppings	4
Applewood Smoked Bacon	5
Savory Sausage Links	5
Fruit, Yogurt, and Granola Parfait Station	6
Bagels, Lox, Cream Cheese, and Toppings	12

Assorted Local Bagels and Cream Cheeses	25 per dozen
Assorted Large Donuts	27 per dozen
Assorted Muffins and Danishes	27 per dozen
Cinnamon Rolls	27 per dozen
Croissants with Butter and Preserves	30 per dozen
Fruit Salad	35 per bowl
Assorted Sliced Fruit	35 per platter

## CHEF ATTENDED ACTION STATIONS

Pancake Station	4
French Toast Station	4
Waffle Station	6
Omelet Station	7

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# MORNING BREAKS

PER PERSON

## **SUPERIOR MORNING**

10

Bananas  
Assorted Muffins  
Mini Strawberry, Blueberry, and Peach Smoothies  
Regular Coffee

## **HURON MORNING**

10

Banana Bread  
Homemade Cinnamon Streusel Coffee Cake  
Assorted Sliced Fruit  
Regular Coffee

## **MICHIGAN MORNING**

10

Fruit Kabobs with Vanilla Yogurt Dip  
Nature Valley Granola Bars  
Vegetable Crudités with Garden Ranch Dip  
*Tricolored Peppers, Carrots, Celery,  
Cherry Tomatoes, Cucumbers, Broccoli*  
Regular Coffee

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# À LA CARTE ITEMS

Whole Fresh Fruit	2 each
Assorted Granola Bars	3 each
Individual Smart Pop Popcorn Bags	3 each
Individual Great Lakes Chip Bags	3.5 each
Salted Pretzels	20 per bowl
Potato Chips	20 per bowl
Chex Mix	23 per bowl
Fruit Salad	35 per bowl
Assorted Sliced Fruit	35 per platter
Roasted Red Pepper Hummus and Pita Chips	5 per person
Guacamole and Salsa with Tortilla Chips	5 per person
Creamy Queso and Salsa with Homemade Tortilla Chips	5 per person
Trail Mix Station	6 per person
Popcorn Machine- Serves up to 25 people	30 per hour

## DECADENT DESSERTS

## PER DOZEN

Brownies	25
Assorted Cookies	25
Blondies	25
Lemon Bars	25
Assorted Cupcakes	30
Strawberry Shortcake	30
Mini Fruit Cheesecakes	30
Apple Crumble	30
Mini Pie Tarts	30
Cannolis	35
Chocolate Covered Strawberries	35

## DESSERT BUFFET

## PER PERSON

Choice of Six (6) Decadent Desserts	10
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# AFTERNOON BREAKS

PER PERSON

## STATE STREET SNACKS

13

Artisanal Cheese Board with Honey and Almonds  
Vegetable Crudités with Garden Ranch Dipping Sauce  
Fried Kettle Chips with Chipotle Sour Cream

## CINEMA BREAK

14

Fresh Buttered and Plain Popcorn  
Kernel Season's Popcorn Seasonings  
Jumbo Soft Pretzels with Warm Queso  
Movie Theater Boxed Candy

## YOGURT, GRANOLA & FRESH FRUIT STATION

15

Vanilla Yogurt  
Seasonal Berries  
Vegetable Crudités with Garden Ranch Dip  
Assorted Sliced Fruit  
Granola

## PURE MICHIGAN

15

Kar's Sweet and Salty Trail Mix  
Zingerman's Peanut Brittle  
Assorted Great Lakes Chips  
Assorted Faygo Soda

## TOASTED TORTILLA

16

Fresh Tortilla Chips  
Homemade Guacamole  
Fresh Pico de Gallo  
Creamy Queso  
Fruit Filled Empanadas  
Fresh Sliced Fruit

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# DELI CASE

PER PERSON  
LUNCH/DINNER

## BOX SANDWICHES

20 / 22

*Includes: Italian Pasta Salad, Apples or Oranges, Cookie, Bottled Water, and Condiments*

### CHOOSE FROM:

Oven Roasted Beef, Roasted Peppers, and Fresh Mozzarella Cheese  
on a Kaiser Roll

Lean Turkey Breast and Provolone Cheese with Cranberry Aioli on  
a Croissant

Shaved Ham, Swiss Cheese, Sliced Pickles and Onion on  
Multi Grain Bread

Grilled Squash, Roasted Peppers, Arugula, and Provolone Cheese  
on Ciabatta Bread

Chicken Salad or Tuna Salad on a Croissant

## ARBOR DELI

18 / 20

*Includes Iced Tea and Lemonade*

Sliced Ham, Turkey and Roast Beef

Choice of Chicken Salad or Tuna Salad

Assortment of Cheeses, Breads, and Rolls

Traditional Sandwich Condiments

Choice of 2: House, Pasta, Potato or Fruit Salad

Assorted Great Lakes Chip Bags

Cookies and Brownies

## IT'S A WRAP

20 / 22

*Includes Iced Tea and Lemonade*

Roasted Turkey with Provolone Cheese in a Sun-Dried Tomato Tortilla

Chicken Bacon Club with Cheddar Cheese in a Flour Tortilla

Balsamic Grilled Vegetables with Feta Cheese in a Spinach Tortilla

Choice of 2: House, Pasta, Potato Salad, or Fruit Salad

Blondies and Brownies

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# SPECIALTY TABLES

PER PERSON  
LUNCH/DINNER  
18 / 22

## ITALIAN KITCHEN

*Includes Iced Tea and Lemonade*

Italian Wedding Soup  
Tossed Caesar Salad  
Fettuccine and Bowtie Pasta  
Marinara and Alfredo Sauces  
Italian Grilled Chicken Breast  
Italian Meatballs  
Grilled Zucchini and Yellow Squash  
Garlic Focaccia Bread  
Mini Fruit Cheesecakes

## GARDEN FUSION

23 / 27

*Includes Iced Tea and Lemonade*

Peanut Chicken  
Teriyaki Flank Steak  
Salmon Cakes  
Vegetable Stir Fry  
*Broccoli, Carrots, Mini Corn, Pea Pods, and Onion*  
White Rice  
Red Curry Noodles  
Fortune Cookies

## DIAG SALAD BAR

23 / 26

*Includes Iced Tea and Lemonade*

Choice of Broccoli and Cheddar Soup or Black Bean Chili  
Field Greens, Baby Spinach, and Chopped Romaine

*Cucumber, Cherry Tomatoes, Carrot, Green and Red Pepper,  
Croutons, Hard Boiled Egg, Blueberries, Strawberries, Broccoli,  
Shredded Cheese, Blue Cheese, Sliced Almonds, Candied Pecans,  
Craisins, Grilled Chicken, and Chopped Bacon*

Ranch, Balsamic Vinaigrette, and Raspberry Vinaigrette  
Baked Potato with Toppings  
Rolls and Whipped Butter  
Strawberry Shortcake

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# SPECIALTY TABLES

PER PERSON  
LUNCH/DINNER  
25 / 29

## **SOUTHWEST STATION**

*Includes Iced Tea and Lemonade*

Soft and Hard Corn and Flour Tortillas

Shredded Southwestern Grilled Chicken

Choice of Seasoned Ground Beef, Turkey, or Chorizo

*Toppings Include: Cilantro, Onions, Sour Cream, Cheddar Cheese, Jalapeños,*

*Pickled Red Onions, Black Olives, Lettuce, and Assorted Hot Sauces*

Cilantro Lime Rice and Black Beans

Homemade Pico de Gallo and Guacamole

Fresh Tortilla Chips and Queso

Fruit Filled Empanadas

**SUBSTITUTE STEAK FOR ADDITIONAL \$2.00**

## **MIDWEST MITTEN**

26 / 30

*Includes Iced Tea and Lemonade*

Grilled Steak Skewers

Grilled Chicken Skewers

Roasted Red Potatoes

Vegetable Medley

Fruit Salad

Homemade Macaroni & Cheese

Lemon Bars

## **GREAT LAKES BBQ**

28 / 32

*Includes Iced Tea and Lemonade*

**CHOICE OF 2 MEATS. ADD ADDITIONAL MEAT OPTION FOR \$5.00**

*Includes 3 Homemade BBQ Sauces: Sweet, Spicy, and Blueberry*

Blueberry BBQ Ribs

Shredded Chicken

Pulled Pork

Fresh Fruit Salad

Creamy Cole Slaw

Homemade Macaroni & Cheese

Baked Beans

Seasonal Cobbler

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# PLATED

INCLUDES CHOICE OF GARDEN OR CAESAR SALAD,  
ASSORTED DINNER ROLLS, CHEF'S CHOICE DESSERT,  
ICED TEA, AND LEMONADE

PER PERSON  
LUNCH/DINNER

## PASTA PRIMAVERA

15 / 19

Penne Pasta Tossed with Sautéed Zucchini, Summer Squash, Carrots, Broccoli, and a Chili Flake and Garlic Olive Oil Sauce

## EGGPLANT TOWER

18 / 22

Sautéed Eggplant Topped with Marinara Sauce, Goat Cheese, Parsley, and Peppers. Served with a Side of Roasted Squash.

## BRAISED APPLE PORK LOIN

20 / 24

Slow Roasted Pork Tenderloin with an Apple Infused Sauce. Served with Mashed Potatoes and Roasted Asparagus with a Red Pepper Garnish.

## LEMON GRILLED CHICKEN

22 / 26

Citrus Marinated Chicken with Béchamel. Served with a Cranberry Walnut Quinoa Rice Blend and Warm Spinach and Artichokes.

## ITALIAN CHICKEN

22 / 26

Parmesan Crusted Chicken Served with a Michelangelo Sauce, Garlic Mashed Potatoes, and Broccoli Crowns.

## CEDAR PLANK GRILLED SALMON

24 / 28

Herb Seasoned Salmon Roasted on a Cedar Plank with Lemons. Served with a Rice and Quinoa Blend and Sautéed Seasonal Vegetables.

## HERB GRILLED BEEF SKEWER

29 / 33

A Skewer of Seasoned Beef Tenderloin, Peppers, and Onions. Served with a Side of Brussel Sprouts, Butternut Squash, Balsamic Glaze and Cous Cous.

## TENDER FILET MIGNON

36 / 40

Filet Mignon Served with a Burgundy Sauce. Paired with Rosemary Roasted Red Potatoes and Broccolini.

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# CREATE YOUR OWN TABLE

## AND À LA CARTE ACCOMPANIMENTS

PER PERSON  
LUNCH / DINNER  
26 / 35

### CHOICE OF:

2 Entrees  
2 Sides  
Salad  
Soup  
Assorted Dinner Rolls with Whipped Butter  
Chef Choice Dessert  
Iced Tea and Lemonade

### CHOICE OF:

3 Entrees  
3 Sides  
Salad  
Soup  
Assorted Dinner Rolls with Whipped Butter  
Chef Choice Dessert  
Iced Tea and Lemonade

34 / 43

### ADDITIONAL A LA CARTE PRICING

PER PERSON

SOUP	2
VEGETABLE	3
STARCH	4
SALAD	AS MARKED

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# TABLE ITEMS

## SOUPS

Beef and Barley	Roasted Corn Chowder
Tomato Bisque	Chicken Pot Pie Soup
Broccoli Cheddar	Black Bean Chili (Vegan or Meat)
Vegetable	Italian Wedding
Loaded Baked Potato	Chicken and Rice

## SALADS

	PER PERSON		PER PERSON
House	2	Italian Pasta	2
Caesar	3	Creamy Potato	3
Greek	3	Caprese	3
Harvest	3	Mixed Fruit	3
Spinach	3	Creamy Coleslaw	2
		Garbanzo Salad	3

## ENTREES

Citrus Chili Grilled Chicken
Whole Herb Roasted Chicken
Southern Fried Chicken
Cornish Hen
Grilled Salmon
Blackened Walleye
Shrimp Scampi with Spaghetti Pasta
Garlic and Herb Grilled Ribeye
Burgundy Braised Beef Tips
Beef Mostaccioli
Barbecue Pulled Pork Loin
Braised Apple Pork
Vegetable Lasagna
Eggplant Parmesan
Portabella Mushroom Ravioli

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# TABLE ITEMS

## VEGETABLES

Balsamic Glazed Roasted Brussel Sprouts  
Steamed Broccoli and Carrots  
Steamed Green Beans  
Roasted Asparagus and Peppers  
Sautéed Zucchini and Squash  
Roasted Root Vegetables-Carrots, Turnips, Parsnips  
Seasonal Vegetable Medley  
Buttered Corn

## STARCH

Baked Beans  
Wild Rice Pilaf  
Parmesan Cheese Risotto  
Sweet Potato Mash  
Mashed Potatoes  
Homemade Macaroni and Cheese  
Fettuccine Alfredo Noodles  
Rosemary Roasted Red Potatoes  
Twice Baked Potato  
Cheesy Potato Bake

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# STARTERS

## DISPLAYED APPETIZERS

	PER PERSON
Fresh Seasonal Fruit and Berries	4
Gourmet Vegetable Crudites with Garden Ranch Dip	4
Artisanal Cheese and Cracker Board with Honey and Almonds	5.5
Charcuterie Board with Meats and Cheeses	6.5

## RECOMMENDED SERVINGS:

*Light: 4-6 pieces per person*

*Heavy: 6-10 pieces per person*

**\$70 FOR 25 PIECES**

**\$130 FOR 50 PIECES**

**\$250 FOR 100 PIECES**

Macaroni & Cheese Bites

Spanakopita

Tomato-Basil Bruschetta on Crostini

Wild Mushroom Crostini

Stuffed Button Mushrooms

Goat Cheese and Caramelized Red Pepper on Crostini

Cherry Tomato, Basil and Mozzarella Skewers

Vegetable Crudite Shooters

Coconut Shrimp

Shrimp Cocktail

Mini Salmon Cakes

Mini Crab Cakes with Chipotle Aioli

Thai Chicken Skewers with Peanut Sauce

Mini Chicken Pot Pies

Tossed Chicken Wings

Mini Teriyaki Beef Kabob

Cheeseburger Sliders (Passed Only)

Mini Beef Wellingtons

Turkey Meatballs with Cranberry Bourbon Sauce

Pork Pot Stickers

*A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.*



# ACTION STATIONS

15 GUEST MINIMUM

PER PERSON

## TACO STATION

15

Marinated Shredded Chicken, Cilantro, and Seasoned Ground Beef with Sautéed Onions and Peppers, Pico de Gallo, Salsa, Guacamole, Shredded Cheese, Sour Cream, Jalapeños, and Hard Corn Shell and Soft Flour Tortillas

## SLIDER STATION

15

Beef Patties, Sliced Pickles, Assorted Cheeses, Shredded Lettuce, Sliced Tomatoes, Sliced Red Onions, Mayo, Mustard, Ketchup, and Slider Buns

## MASHED POTATO MARTINI BAR

15

Gold Mashed and Sweet Potatoes, Bacon, Grilled Chicken, Broccoli, Green Onion, Brown Sugar, Butter, Candied Walnuts, Sour Cream, and Shredded Cheese

## NACHO BAR

15

Tortilla Chips, Southwest Shredded Chicken, Seasoned Ground Beef, Sliced Black Olives, Sliced Jalapeños, Diced Tomatoes, Diced Onions, Shredded Lettuce, Shredded Cheddar, Queso Cheese, Sour Cream, Hot Sauce, and Guacamole

## CHEF ATTENDED

### GRILLED CHEESE STATION

9

Swiss, Muenster, American, Gouda, and Cheddar Cheeses. Chopped Basil, Tomato Aioli, White, Wheat, Rye, and Texas Toast

### PASTA STATION

10

Pesto, Red, and Alfredo Sauce, Penne and Bowtie Noodles, Tomato, Mushroom, Chicken, Bacon, Broccoli, Chopped Basil, Feta, Mozzarella, and Parmesan Cheeses

### STIR FRY STATION

12

Sliced Chicken, Beef, and Shrimp, Squash, Zucchini, Mushroom, Tomato, Onion, Tri Colored Peppers, Sesame Oil, Baby Corn, Bamboo Shoots, Rice, and Noodles

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# CARVING STATIONS

CARVING STATIONS REQUIRE A  
\$50 CHEF ATTENDANT FEE PER STATION

INCLUDES SILVER DOLLAR ROLLS

## PRICING AND SERVINGS

### **BROWN SUGAR GLAZED HAM**

Served with Honey Mustard

140

SERVES 45-50

### **HERB ROASTED PORK LOIN**

Served with Apple Compote and Blueberry BBQ Sauce

110

SERVES 35-40

### **ROASTED TURKEY**

Served with Gravy and Cranberry Chutney

135

SERVES 30-35

### **STEAMSHIP ROUND OF BEEF**

Served with Aus Jus and Horseradish Sauce

750

SERVES 140-180

### **FLANK STEAK**

Served with Bourbon Sauce and Chimichurri

200

SERVES 20-25

### **HERB ROASTED SALMON**

Served with Dill Aioli and Stone Ground Mustard

250

SERVES 20-25

### **PRIME RIB**

Served with Aus Jus and Horseradish Sauce

380

SERVES 20-25

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# COCKTAILS

ALL ALCOHOLIC BEVERAGES REQUIRE A  
BARTENDER FOR A FEE OF \$50.00 PER HOUR

## PER DRINK

House Liquor	6
Premium Liquor	7
Domestic Beer	5
Craft and Imported Beer	6
House Wine	6
Premium Wine	7
Soda	3

## PACKAGE BAR

### HOUSE SELECTIONS

\$10.00 Per Person for the First Hour  
\$7.00 Per Person for Each Additional Hour

Pinnacle Vodka  
Tanqueray Gin  
Cruzan Rum  
Cruzan 9 Spiced Rum  
Sauza Tequila  
Grant's Reserve Scotch  
Jim Beam Whiskey  
Seagram's 7 Whiskey  
Domestic Beer  
Choice of (3) House Wines  
Coca Cola Products

### PREMIUM SELECTIONS

\$13.00 Per Person for the First Hour  
\$10.00 Per Person for Each Additional Hour

Johnny Walker Black Scotch

Tito's Vodka

Grey Goose Vodka

Bombay Sapphire Gin

Hendricks Gin

Bacardi Superior Rum

Captain Morgan Rum

Patron Silver Tequila

Knob Creek Whiskey

Crown Royal Whiskey

Jameson Irish Whiskey

Craft and Imported Beer

Choice of Any (5) Wines

Coca Cola Products

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# WINE

ALL ALCOHOLIC BEVERAGES REQUIRE A  
BARTENDER FOR A FEE OF \$50.00 PER HOUR

## HOUSE WINE

## PER BOTTLE

Trinity Oaks, Chardonnay (CA)	20
Trinity Oaks, Pinot Grigio (CA)	20
Sutter Home, White Zinfandel (CA)	20
Trinity Oaks, Merlot (CA)	20
Trinity Oaks, Cabernet Sauvignon (CA)	20
Menage A Trois, Red Blend (CA)	30

## PREMIUM WINE

Chateau Ste. Michelle, Riesling (WA)	29
Murphy-Goode, Sauvignon Blanc (CA)	33
Kendall-Jackson, Chardonnay (CA)	35
Placido Pinot Grigio (IT)	40
Mer Soliel Silver Unoaked Chardonnay (CA)	45
14 Hands, Cabernet Sauvignon (WA)	29
Dona Paula "Los Carlos," Malbec (ARG)	29
Columbia Crest Estates, Merlot (CA)	29
Parducci, Pinot Noir (CA)	33
Sea Glass, Pinot Noir (CA)	33
Conundrum Red Blend (CA)	40

## SPARKLING WINE

Michelle Brut (WA)	45
Macchio Prosecco (IT)	50
Moet & Chandon (FRA)	95

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