



The Wyndgate Country Club



Meeting Packages

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General Information

DEPOSIT: A check deposit of \$250 for events 30 people or less and \$500 for over 30 people or multi-day events, along with a completed contract is required to reserve the space & confirm your date. Deposits are considered a down payment on the event & will be applied toward the final invoice. In the event of a cancellation, all deposits are non-refundable, but are transferrable to another preferred date.

F&B SERVICES: The Wyndgate is required to provide all food & beverage services. You are permitted to bring in a cake or specialty desserts from an established bakery. No home goods allowed. We require a cake cutting charge of \$2 per person.

DRESS CODE: Proper Dress Code: Business Attire Required. Denim clothing of any type or color, shorts above the mid-thigh, tank tops, t-shirts or sweatshirts will not be allowed on the property or in the club house at any time. This includes all visits to The Wyndgate by guests, and outside vendors.. The Wyndgate has all rights to ask any guests who do not follow dress code to leave the property.

FINALIZATIONS: A final and guaranteed attendance figure is required for all functions 14 days prior to the event date. Floor plan requests and adjustments must be submitted no later than 7 days prior to the event date as well. Late submissions & changes will result in extra fees. Any changes after the 7 days are not guaranteed. No changes after the final floor plan as been submitted.

BILLING: All final details & payment are due no later than 14 days prior to your event date. At that time, an invoice will be presented to you. All charges will be based upon the guarantee. A 6% sales tax & 20% service charge on food & beverage will apply. All payments must be in the form of a business check, cashier's check, certified check or money order. All credit/debit card payments are subject to a 3% convenience fee.

ROOM RENTALS: are required for all non-members or non-sponsored patrons.

Included with your booking; *Event Coordinator, floor length white or ivory table linens, colored linen napkins of your choice, complete set- up and clean-up, china, silverware & glassware, professional banquet servers & bartenders.*

Also included: Complimentary Wireless Microphone, Complimentary Podium Usage, Complimentary Wi-Fi

Patriot Ballroom (seats 280)- \$1,500— *Waived with 100 guests +*

The Jefferson (seats 90)- \$500

The Washington (seats 50)- \$300

The Divided Fairway (seats 25)- \$200



Misc. Rental Information

| | |
|---|------------------------------------|
| Valet (required)- | \$2 per person |
| Coat Check- | \$100 per attendee, per 100 guests |
| Chair Covers (assorted colors/options) | \$3.50+ per person |
| Specialty Chair Rental | \$5-\$8 per person |
| Colored Linen Napkins | Included with food package! |
| <i>*Colored Linens & Specialty Linens —</i> | |
| <i>*Available upon request, Ask for more details</i> | |
| <i>*All rental items/specialty linens may be subject to a delivery fee.</i> | |





Day Package

\$42 per person

30 person minimum.

Meeting Amenities

Upper level room rental includes; Complimentary wireless mic, complimentary usage of podium, complimentary Wi-Fi, complimentary A/V screen and table for projector, white or ivory linens, colored napkin of your choice, choice of room floor plan; *Rounds, Captains table, U-Shape, Crescent, or Conference*,

All Day Beverage Station:

Includes, Regular & Decaf Coffee, Lemonade, Ice Tea, Coke, Diet, and Water

Breakfast Upon Guest Arrival:

Continental Breakfast Display:

toasted bagels, morning pastries & muffins, seasonal sliced fruit and berries, individual cream cheese, & butter, Regular & Decaf Coffee, OJ, & Ice Water

Lunch Buffet- Choice of:

All American– Hamburgers, Hot Dogs, Creamy Homemade Macaroni & Cheese, Mix Green Salad, Potato Salad, Potato Chips, topping accompaniments & condiments

Deli Style– Assortment of Turkey/Bacon Club, Ham & Cheese, and Tuna wraps, Mix Green Salad, Broccoli Salad, Cole Slaw, and Potato Chips

Pizzeria– Assorted Pizza's, 4 Cheese Ravioli, Mix Green Salad with Ranch & Italian Dressing, Garlic Herb Bread Sticks, Marinara, (GF pizza is available upon request for no additional charge!)

The Wyndgate- Wyndgate Salad, Chef's Choice Vegetable, (2) Entrees:

GF *Modern Piccata*: pan fried chicken breast, sautéed mushrooms, crispy pancetta, buttered Yukon potatoes, caper lemon butter sauce, fresh herbs

**Ginger Soy Salmon*: ginger soy glazed salmon, edamame fried rice, stir fry Asian vegetables, blood orange sweet chili sauce

Mid-Break Snack:

Assorted Cookies & Fudge Brownies



Price & packages are subjected to a 20% service charge & 6% sales tax.



Breakfast Spreads

All breakfast displays include freshly brewed coffee, fresh orange juice, sliced seasonal fruit & berry display for a 60 minute duration.

All displays under 40 guests add \$3 per person.

CONTINENTAL BREAKFAST

\$12 PER PERSON

toasted bagels, morning pastries, morning muffins, whipped cream cheese, whipped butter,

LIGHT & FIT

\$16 PER PERSON

assorted cereal bowls, Greek yogurt cups, oatmeal station, granola & energy bars

MICHIGAN BIG BREAKFAST

\$18 PER PERSON

scrambled eggs, bacon, sausage links, crispy hash browns, Belgian waffles, warm syrup, mix berry compote, whipped cream

EXECUTIVE BREAKFAST

\$23 PER PERSON

toasted bagels, morning pastries, whipped cream cheese, whipped butter, smoked salmon display, traditional eggs benedict



Breakfast Additions

May be added to any of the above breakfast display packages.

Vanilla Bean French Toast

cinnamon swirl French toast, warm maple syrup **+\$3**

Blueberry Pancakes

fresh buttermilk blueberry pancakes, warm syrup, whipped cream **+\$3**

Breakfast Sandwiches

Sausage patties, scrambled egg, American cheese, english muffin **+\$4**

Breakfast Burritos

chopped sausage, peppers & onions, cheddar cheese, english muffin **+\$4**

Bacon & Sausage

thick cut double smoked bacon, sausage links **+\$3**

Morning Pastries

assortment of bagels, muffins and morning danishes **+\$3**

Vegetable Quiche

garden vegetables, whole eggs, cheddar cheese **+\$3**

Smoked Salmon Display

capers, red onion, egg whites, diced tomato, chive infused crème fraiche, dill cream cheese **\$125 per platter**



*Denotes menu items cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Price is subjected to a 20% service charge & 6% sales tax.



Brunch Display

\$32 per person

Brunch display includes; coffee, hot tea, fresh orange juice, soft drinks, and a seasonal sliced fruit & berry displayed for a 60 minute duration. Under 40 guests add \$4 per person.

Choose two beginning choices

Caesar Salad

chopped romaine, fresh parmesan, garlic croutons, traditional Caesar dressing

Mix Green Salad

artisan mix greens, cherry tomatoes, shaved carrot, sliced cucumber, shredded cheddar, garlic croutons, balsamic vinaigrette

GF The Wyndgate Salad

Artisan mixed greens, dried cherries, gorgonzola crumbles, pickled onions, candied walnuts spiced apple cider vinaigrette

GF Harvest Spinach Salad

Baby spinach, goat cheese, dried cherries, fresh blueberries, toasted almonds, raspberry white balsamic vinaigrette

Rustic Chicken Noodle

garnished with fresh herbs

GF Tomato & Basil Bisque

basil cream, herb croutons, shaved parmesan

GF Loaded Potato Soup

sour cream, cheddar, chives

Italian Wedding Soup

chicken broth, spinach, mini pork meatballs, acini di pepe pasta, accompanied with grated parmesan

GF Scrambled Eggs

scrambled eggs, cheddar cheese, chives

Seasoned Roasted Breakfast Potatoes

Main Entrées

Choose three options to be served to all guests

GF Caprese Chicken

herb grilled chicken breast, fresh mozzarella, sun-dried tomatoes, roasted red skins, pesto cream sauce

*Ginger Soy Salmon

Ginger soy glazed salmon, edamame fried rice, stir fry Asian vegetables, blood orange sweet chili sauce

GF *Lemon Artichoke Salmon

grilled salmon, goat cheese, wild rice pilaf, sun-dried tomato & artichoke beurre blanc, balsamic reduction

Four Cheese Vegetarian Ravioli

steamed cheese ravioli, roasted zucchini & squash, roasted red peppers, shaved parmesan, tomato basil sauce, balsamic reduction, fresh herbs

Vegetarian Enchiladas

black bean burger, sautéed peppers and onions, verde enchilada sauce, Mexican blended cheese, green onion

Breakfast Burritos

chopped sausage, peppers & onions, cheddar cheese, tomato wrap

Morning Pastries , Bagels & Muffins Assortment

whipped butter & whipped cream cheese

Bacon & Sausage

thick cut double smoked bacon and sausage links

Traditional Eggs Benedict

toasted English muffin, country sliced ham, poached egg, hollandaise sauce

Smoked Salmon Eggs Benedict

toasted english muffin, smoked salmon, poached egg, caper-dill hollandaise sauce **+\$3 per person**

Smoked Salmon Display

capers, red onion, egg whites, diced tomato, chive infused crème Fraiche, dill cream cheese **+\$3 per person**

Vegetable Quiche

garden vegetables, whole eggs, cheddar cheese

Vanilla Bean French Toast

cinnamon swirl French toast, warm maple syrup

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Plated Lunch Entrée

Served before 3:00 p.m.

Soup or Salad

Choice of one option to be served to all guests. *Served with fresh warm baked rolls, and butter.*

Upgrade to Soup & Salad- Add \$3 per person

Caesar Salad

chopped romaine, fresh parmesan, garlic croutons, traditional Caesar dressing

House Salad

baby mix greens, cherry tomatoes, carrot, cucumber, cheddar cheese, garlic croutons

GF The Wyndgate Salad

artisan mixed greens, dried cherries, gorgonzola crumbles, pickled onions, spiced apple cider vinaigrette

Rustic Chicken Noodle

garnished with fresh herbs

GF Charred Heirloom Tomato Bisque

basil cream, herb croutons, shaved parmesan

GF Wild Mushroom Bisque

sautéed wild mushroom, porcini cream, chive oil

Main Entrées

Choose one option to be served to all guests.

All plated entrée's are lunch portions and are served with chef's choice of vegetable, Coffee, hot tea and soft drinks are included

GF Tuscan Chicken

pan seared chicken stuffed with prosciutto and fontina cheese, roasted garlic whipped potatoes, rosemary wild mushroom cream sauce, roasted red pepper garnish
\$28 per person

Four Cheese Vegetarian Ravioli

steamed cheese ravioli, roasted zucchini & squash, roasted red peppers, shaved parmesan, tomato basil sauce, balsamic reduction, fresh herbs
\$26 per person

Herb Crusted Chicken Breast

panko crusted free-range chicken breast, cherry wild rice pilaf, whole grain mustard cream sauce
\$28 per person

GF Lemon Artichoke (Chicken OR Salmon)

pan seared airline chicken breast, marinated artichoke sun-dried tomato ragout, goat cheese, chive whipped potatoes, garden vegetable medley, lemon beurre blanc

GF Northern Atlantic Salmon

grilled Norwegian salmon, roasted garlic whipped potatoes, caper-dill lemon beurre blanc sauce
\$30 per person

GF Caprese Chicken

herb grilled chicken breast, sundried tomato tapenade, fresh mozzarella, herb roasted red skin potatoes, fried basil, caper-dill lemon beurre blanc sauce, balsamic reduction
\$28 per person

*Herb Grilled Petite Filet

Sliced petite filet, sautéed wild mushrooms, smashed red skin potatoes, whiskey peppercorn demi glace
\$34 per person



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Lunch Display

Beginnings

Served before 3:00 p.m.

Choice of two options to be served to all guests. *Served with fresh warm baked rolls, and butter.*

Caesar Salad

chopped romaine, fresh parmesan, garlic croutons, traditional Caesar dressing

Mix Green Salad

artisan mix greens, cherry tomatoes, shaved carrot, sliced cucumber, shredded cheddar, garlic croutons, balsamic vinaigrette

GF The Wyndgate Salad

Artisan mixed greens, dried cherries, gorgonzola crumbles, pickled onions, spiced apple cider vinaigrette

GF Harvest Spinach Salad

Baby spinach, goat cheese, dried cherries, fresh strawberries and blueberries, toasted almonds, raspberry white balsamic vinaigrette

Rustic Chicken Noodle

garnished with fresh herbs

GF Tomato & Basil Bisque

basil cream, herb croutons, shaved parmesan

GF Loaded Potato Soup

sour cream, cheddar, chives

Main Entrées

Choose two options to be served to all guests.

All main entrée's are served with chef's choice of vegetable, Coffee, hot tea and soft drinks are included with entrée's.

GF Modern Piccata

pan fried chicken breast, sautéed mushrooms, crispy pancetta, buttered Yukon potatoes, caper lemon butter sauce, fresh herbs

GF Caprese Chicken

herb grilled chicken breast, fresh mozzarella, sun-dried tomatoes, roasted red skins, pesto cream sauce

*Ginger Soy Salmon

Ginger soy glazed salmon, edamame fried rice, stir fry Asian vegetables, blood orange sweet chili sauce

*Slow Roasted Pork Loin

herb pork tenderloin, rosemary sweet potato wedges, dijon mustard cream sauce

GF *Lemon Artichoke Salmon

grilled salmon, goat cheese, wild rice pilaf, sun-dried tomato & artichoke beurre blanc, balsamic reduction

*Herb Grilled Petite Filet

Sliced petite filet, sautéed wild mushrooms, smashed red skin potatoes, whiskey peppercorn demi glace

Four Cheese Vegetarian Ravioli

steamed cheese ravioli, roasted zucchini & squash, roasted red peppers, shaved parmesan, tomato basil sauce, balsamic reduction, fresh herbs

Vegetarian Enchiladas

Black bean burger, sautéed peppers and onions, verde enchilada sauce, Mexican blended cheese, green onion

Includes Dessert- house- baked cookies & fudge brownies

\$34 per person

All displays under 30 guests add \$3 per person.

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Strolling Stations

50 person minimum.

Strolling Stations

Strolling stations can be added to a dinner display or with a minimum of three station selections they can stand alone.

Mediterranean Mezze Station

mini traditional gyros, grilled chicken souvlaki skewers, house made hummus, tabbouleh, baba ganoush, assorted olives. Feta cheese, marinated artichokes, warm pita bread, mini Greek salads in mini to-go boxes

\$16 per person

Gourmet Slider Station

cheeseburger angus beef sliders, BBQ pulled pork sliders, vegetarian black bean sliders, three flavors of house made potato chips

\$16 per person

Mashed Potato Station

creamy Boursin & chive Yukon smashed, traditional buttery Idaho whipped potatoes, maple infused mashed sweet potatoes, bacon, scallions, sour cream, cheddar cheese, candied walnuts, whipped butter

\$12 per person

Seafood Station

steamed snow crab legs & drawn butter, fried calamari with spicy arribiatta sauce, pan fried lake perch and accompaniments

\$32 per person

Artisan Pizza Station

Sicilian style supreme pizza, traditional pepperoni pizza, gluten-free garden vegetable pizza, mozzarella stuffed breadsticks

\$12 per person

Fresh Station

Caprese platters, grilled garden vegetable platters, roasted beet & goat cheese platters, mini Wyndgate salads in mini to-go boxes, crispy avocado fries

\$14 per person

Street Vendor Station

Detroit style coney dogs, ancho grilled steak & chicken tacos, build your own loaded French fries, chocolate filled churros, warm pretzels with assorted mustards

\$15 per person

Macaroni & Cheese Bar

creamy house-made macaroni & cheese, with assorted toppings and accompaniments to fit your favorite flavors!

bacon, fried chicken, broccoli, red onion, green onion, diced tomato, jalapeno, assorted cheese, hot sauces, BBQ sauce,

\$12 per person

Live Action Stations

All live actions stations require an attendant per station, per 100 guests. Stations are displayed for 90 minutes

Beef Tenderloin Carving Station

Brazilian marinated beef tenderloin, warm sliced brioche rolls, horseradish cream, chimichurri, assorted mustards

\$14 per person

Prime Rib Carving Station

butter herb rubbed prim rib, warm sliced brioche rolls, natural jus, zip sauce, horseradish cream, assorted mustards

\$14 per person

Holiday Carving Station

herb roasted turkey, honey glazed ham, warm sliced brioche rolls, turkey gravy, cranberry sauce, assorted mustards

\$12 per person

Asian Inspired Stir Fry Station

Mongolian style beef, gluten-free general Tso chicken, traditional Asian vegetables stir-fry, steamed jasmine rice in Chinese style to-go boxes

\$14 per person

Chef attendants are \$150 per chef. All prices are subject to a 20% service charge, and 6% MI sales tax. All menu items and prices are subject to availability. Con-

suming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illness.



Beverage Packages

1/2 DAY BEVERAGE STATION (4 hours)

\$7 per person

Regular & Decaf Coffee, Hot Tea, Lemonade, Ice Tea, Coke, Diet, Sprite, Water, Creamers, Sugar Packets

FULL DAY BEVERAGE STATION

\$10 per person

Regular & Decaf Coffee, Hot Tea, Lemonade, Ice Tea, Coke, Diet, Sprite, Water, Creamers, Sugar Packets



GOURMET COFFEE BAR

Additional \$4 per person to your beverage package.

Regular & Decaf Coffee, Hot Chocolate, Assorted Coffee Syrups, Cinnamon, Sugar Swizzle Sticks, Whipped Cream

Alcoholic Beverages

SELECT BAR (4 hours)

\$ 40 per person

Additional hour(s) \$4 per person

Smirnoff, Bacardi, Beefeater, Canadian Club, Jim Beam, J&B, Jose Cuervo, Peach Schnapps, domestic & imported beer, house wine; Chardonnay, Pinot Grigio, Merlot, Cabernet, non-alcoholic Coke products, mixers & garnishes

OPEN PREMIUM BAR (4 hours)

\$45 per person

Additional hour(s) \$5 per person

Titos, Bacardi, Captain Morgan, Dewars, Tanqueray, Jack Daniels, Jim Beam, Jose Cuervo, Peach Schnapps, select cordials, domestic & imported beer, house wine; Chardonnay, Pinot Grigio, Merlot, Cabernet, non-alcoholic Coke products, mixers & garnishes

OPEN BEER & WINE (4 hours)

\$25 per person

Additional hour(s) \$3 per person

domestic & imported beer, house red & white wine, coffee, tea, water, lemonade & soft drinks

TABLE SIDE WINE SERVICE

Your choice of one red and one white house wine to be offered to each guest during dinner service. Minimum of two bottles per table.

\$25 per bottle

*Specialty bottles & Champagne available upon request for an upcharge rate

SPECIALTY COCKTAIL ENHANCEMENTS

Spiked Fruit Punch \$48- 3 gallons (serves approx. 30)

Non-Alcoholic Punch \$34- 3 gallons (serves approx. 30)

Sangria \$175- 3 gallons (serves approx. 30)

MICHIGAN CRAFT BEER ADD-ON

Additional \$5 per person to your open bar package.

*Based on seasonal availability, We will do our best to accommodate requests with what is available at that time.



Desserts, Displays & Additions!

Dessert displays are presented for a duration of 60 minutes, and are priced per person.

SWEET TOOTH

house baked 3-bite cookies, assorted chocolate brownies, mini fresh fruit tarts

\$10 PER PERSON

DETROIT'S FINEST

ice cream station with assorted toppings, warm sanders hot fudge, assorted Faygo pop floats

\$12 PER PERSON

THE GRAND

individual miniature pastries, fresh torts & cheesecakes, seasonal sliced fruit & homemade cookies

\$13 PER PERSON

BELGIAN CHOCOLATE CASCADE

a display of fresh seasonal fruits & berries, gourmet mini pastries, homemade cookies, mini cakes & tortes, cream puffs & assorted delicate treats displayed around our four-tier tower of cascading chocolate, ready to skewer & dip

\$15 PER PERSON

PASTRY LOVERS

mini vanilla bean crème brulee, chocolate covered cannoli, mini fruit tarts, chocolate mousse cups, assorted mini pastries

\$18 PER PERSON

PASTRIES BY THE DOZEN

| | | | |
|--|------|--------------------|------|
| CHOCOLATE COVERED STRAWBERRIES | \$32 | PETITE FOURS | \$36 |
| DELUXE CHOCOLATE STRAWBERRIES | \$42 | MACAROONS | \$34 |
| MINI CHEESECAKE ASSORTMENT | \$38 | BAKLAVA | \$36 |
| MINI CAKE ASSORTMENT | \$34 | CAKE POPS | \$34 |
| CHOCOLATE COVERED CANNOLI | \$38 | THREE-BITE COOKIES | \$34 |
| CHOCOLATE DIPPED COOKIES | \$42 | GANACHE BROWNIES | \$36 |
| LOCAL CIDER MILL DOUGHNUTS (SEASONALLY BASED) | \$22 | | |

PLATED DESSERTS

| | |
|------------------------------|-----|
| VANILLA BEAN CRÈME BRULEE | \$8 |
| SALTED CARAMEL CHEESECAKE | \$8 |
| TURTLE BROWNIE SUNDAE | \$8 |
| CINNAMON SWIRL BREAD PUDDING | \$8 |





Preferred Vendors

The Wyndgate Suggests the utilization of the following professionals for your upcoming event. Top in their field of expertise, these industry experts have been hand-selected to complement and enhance your occasion for any event. The Wyndgate does not receive any benefits from the businesses' or people contained in this directory. This list is provided only as a service and intended as a convenience for our clients.

| CATEGORY | COMPANY | TELEPHONE | WEB CONTACT |
|----------------------------|-------------------------------------|--------------|-------------------------------------|
| Florist/Décor | Bellisario Florist | 586-773-7070 | www.bellisarioflorist.com |
| | Love Story Events | 586-255-4229 | www.royaltylinensandevents.com |
| | Flowers of the Forest | 248-499-9409 | flowersoftheforest.office@gmail.com |
| Music DJ's | Ultimate Sounds Entertainment | 810-334-3535 | www.theultimatesounds.com |
| | Elite Entertainment | 586-415-4800 | weddingsbyelite.com |
| | Elysium | 586-203-8575 | www.elysiumwed.com |
| Live Music | Alex Shier– Acoustic/Vocals | 810-531-0262 | Facebook |
| | Dan Dombrowski | 248-219-1606 | <i>Pianist</i> |
| Photography | Ray Anthony Photography | 866-867-6733 | rayanthonyphoto.com |
| | Scott Green– Elite Entertainment | 248-672-1792 | weddingsbyelite.com |
| | Wendy Thibodeau Photography | 810-531-2455 | www.wendythibodeau.com |
| | Arising Images | 586-944-7736 | www.arisingimages.com |
| | Mike Staff Productions | 248-689-0777 | www.mikestaff.com |
| Bakeries | Christine's Cakes & Pastries | 586-566-5545 | www.christinescakesandpastries.com |
| | Arnold's Home Of Sweets | 586-565-0104 | www.arnoldshomeofsweets.com |
| | A Slice of Heaven Cakes– by Kristin | 810-937-8663 | sliceofheavencake@gmail.com |
| | Sweet & Savory Bake Shop | 248-628-4210 | www.sweetandsavoryonline.com |
| Hotels | Troy Marriott | 248-680-9797 | www.marriott.com |
| | Springhill Suites | 248-475-4700 | www.marriott.com |
| | Royal Park Hotel | 248-453-8782 | www.royalparkhotel.net |
| | Hilton Suites Auburn Hills | 248-334-2222 | www.hilton.com |
| Transportation | Wilson Luxury Limousines | 248-682-4360 | www.wilsonlimos.com |
| | Rochester Limousine LLC | 248-289-6665 | www.rochester limos.com |
| | Lavdas Limousine (shuttles) | 586-574-2350 | www.lavdas.com |
| Photo Booth | Shutterbooth | 248-545-6460 | www.shutterbooth.com |
| | Motor City Selfie | 619-519-1410 | info@motorcityselfie.com |
| Coffee Bar | Cappuccino Man | 248-330-1727 | Elliot@cappuccinoman.com |
| Misc. Entertainment | Happy Brushes Clown & More | 586-943-6606 | www.happybrushes.com |
| | Casinos Wild– Charity Casino | 313-274-2850 | Wildcasino@aol.com |
| | Wahl Tents & Rentals | 586-493-0563 | www.wahl tents.com |
| | Mobile Dueling Pianos– Frank | 586-834-8893 | www.mobileduelingpianos.com |