



The Wyndgate Country Club



Luncheon Packages

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General Information

SERVICE: All luncheon packages/menus are to be served by 2:30 p.m.

DEPOSIT: A check deposit of \$250 for showers, or \$500 for business luncheons 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. No Exceptions.

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 & licensed bakery. **No home goods allowed.** We require a cake cutting charge of \$2 per person.

CHILDREN'S MEALS: Children of the ages 3-10 have the option of a children's meal, consisting of chicken tenders, mac & cheese, french fries & fresh fruit cup for \$20.00 (6% sales tax and 20% service additional) per child. This must be ordered at the time of the menu selection.

DRESS CODE: Denim clothing of any type or color, shorts above the mid-thigh, tank tops, t-shirts or sweatshirts will not be allowed in the clubhouse at any time. This includes all visits to The Wyndgate by vendors, guests, friends & family. 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 plans must be submitted no later than 14 days prior to the event date as well. Late submissions & changes could result in extra fees. Any changes after the 14 days are not guaranteed.

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 personal check, cashier's check, certified check or money order. All credit/debit card payments are subject to a 3% convenience fee.

Misc. Rentals & Additions

Room Rentals are required for all non-members or non-sponsored patrons. All showers will have the room rental for (3) hours with an additional hour before hand to decorate as needed- unless discussed otherwise*.

Room rental includes; *Event Coordinator, floor length white or ivory table linens, linen napkins, complete set-up and clean-up, china, silverware & glassware, professional banquet servers & bartenders.*

Patriot Ballroom (seats 280)- \$1,500

The Jefferson (seats 90)- \$500

The Washington (seats 50)- \$300

Cake Cutting & Service Fee-	\$2 per person
Valet (required)-	\$2 per person
Coat Check-	\$100 per staff
Chair Covers (assorted colors/options)	\$3.50+ per person
Chiavari Chair Rental (assorted colors w/ pad)	\$5-\$8 per person
Colored Linen Napkins	\$1 per person

**All rental items/specialty linens may be subject to a delivery fee.*

**Colored & Specialty Linens, Chair Rentals— *Available upon request, ask your Event Sales Director for specific details and requests. No outside or personal linens permitted.*





Breakfast Displays

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

\$14 PER PERSON

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

LIGHT & FIT

\$18 PER PERSON

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

MICHIGAN BIG BREAKFAST

\$20 PER PERSON

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

EXECUTIVE BREAKFAST

\$26 PER PERSON

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

Breakfast Additions!

May be added to any breakfast or lunch displays.

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

Assorted Bagels

toasted assorted bagels with individual cream cheese & butter +2

Bacon & Sausage

thick cut double smoked bacon, sausage links +\$4

Morning Pastries

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

Vegetable Quiche

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

Smoked Salmon Platter

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.



Stationed Brunch Package

Under 40 guests add \$5 per person. Service for display is a 90 minute duration.

Includes:

Chef Attended Omelet Station

Made to order omelets– guests choice of assorted ingredients (\$150 Chef fee, per 50 guests)

Assorted Petite Croissants

BLT, Tuna Salad, Cucumber & Herb Cream Cheese

Choice of (1): Belgian Waffles, Blueberry Pancakes, French Toast served with Warm Maple Syrup

Smoked Salmon Platter

capers, red onion, hard boiled egg, diced tomato, chive infused crème fraiche, dill cream cheese

Caprese Salad Display

Fresh Fruit & Mixed Berry Display

Coffee & Tea Station

Orange Juice, Cranberry Juice, & Water

Your Choice of (3) Additional Sides:

Thick Cut Smoked Bacon

Sausage Links

Fresh Baked Morning Muffins & Danishes

Bagels with Cream Cheese & Butter

Fresh Garden Vegetable Display with Ranch & Bleu Cheese Dip

Yogurt

Parfait

Additional Accompaniments

Chef Attended Honey Baked Ham Carving Station \$12 per person + \$150 Chef fee

Chef Attended Prime Rib Carving Station \$14 per person + \$150 Chef fee

Tomato Bruschetta Crostini's \$36 per dozen (2 dozen minimum)

Bloody Mary Shrimp Cocktail Shooters \$36 per dozen (2 dozen minimum)

Strawberry & Goat Cheese Tarts \$36 per dozen (2 dozen minimum)

Chocolate Covered Strawberries \$32 per dozen (3 dozen minimum)

Assorted Macaroons \$34 per dozen (3 dozen minimum)

Petite Fours \$36 per dozen (3 dozen minimum)

Choice of House Baked Cupcakes- \$4 per standard cupcake or \$1.50 per mini cupcake (3 dozen minimum)

***Add Open Wine/Beer/Mimosa & Soft Drinks Bar 2.5 hours** for \$14 per person– *Bottled Domestic Beer, Chardonnay, Moscato, Cabernet, Champagne Mimosas, Coke products*

\$36 per person

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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, 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 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



Passed Hors d' Oeuvres

Hors d' Oeuvres are butler passed for a duration of 60 minutes.

Choose three options- \$18.00 per person

Choose four options- \$22.00 per person

Vegetable Spring Rolls

yuzu wasabi sweet chili

Dozen- \$36

GF Stuffed Mushroom Caps

italian sausage, feta cheese

Dozen- \$36

Tomato Bruschetta

fresh basil, shaved parmesan, grilled crostini

Dozen- \$36

Wild Mushroom Bruschetta

wild mushroom duxelle, herb goat cheese, garlic grilled crostini

Dozen- \$36

GF Caprese Skewers

ciliegine mozzarella, cherry tomato, fresh basil, balsamic reduction

Dozen- \$36

Strawberry Goat Cheese Tart

goat cheese, fresh strawberry, pistachio, balsamic strawberry jam

Dozen- \$36

GF Chicken Satay

thai peanut glaze, scallions, coconut sweet chili sauce

Dozen- \$42

Chicken Lemongrass Potsticker

yuzu wasabi sweet chili

Dozen- \$42

GF Chicken Agave Tostadas

agave shredded chicken, refried bean, pico de gallo, queso fresco, Mexican crema, micro-cilantro, mini corn tortilla

Dozen- \$42

Coconut Shrimp

apricot horseradish sauce

Dozen- \$48

*Sesame Crusted Ahi Tuna

seaweed salad, siracha aioli, micro-cilantro, fried wonton crisp

Dozen- \$48

GF Shrimp Cocktail Shooter (or Bloody Mary!)

citrus poached shrimp, spicy cocktail sauce, lemon wedge, chives

Dozen- \$48

*Tenderloin Crostini

rare shaved beef tenderloin, pickled onion, gorgonzola, chipotle aioli, micro greens

Dozen- \$55

Crab Cake

mini Maryland style crab cakes, dill remoulade sauce, chives

Dozen- \$55

Smoked Salmon Crostini

house-smoked Aukra salmon mousse, herb grilled crostini, dill cream

Dozen- \$48

GF *Lamb Chop Lollipops

grilled Mediterranean marinated lamb chops, chimichurri sauce

-Add \$3 per person upgrade

Dozen- \$66



All prices are subject to a 20% service charge, and 6% MI sales tax. All menu items and prices are subject to availability. Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illness. *Items marked with an asterisk may be cooked to order.



Stationed Hors d' Oeuvres

All stations are displayed for a duration of 60 minutes. Price is per person based off your final guaranteed number.



Artisan Cheese & Charcuterie Display

sharp cheddar, gouda, Havarti, gorgonzola, goat cheese, genoa salami, Beeler's ham, prosciutto, assorted mustards, honey, fruit preserves, assorted crackers and pretzel rods

\$12 per person

GF Chilled Seafood Display

citrus poached shrimp, oysters on the half shell, Jonah crab slaw, spicy cocktail sauce, fresh horseradish, mustard mignonette sauce

\$20 per person **Inquire about an ice display!*

GF Sushi Display

California rolls, tuna rolls, shrimp rolls, salmon rolls, cucumber & avocado rolls, seaweed salad, pickled ginger, wasabi, soy sauce, chopsticks

\$12 per person

GF Seasonal Fresh Fruit Display

sliced pineapple, honeydew, cantaloupe, kiwi, strawberries, seasonal berries, grapes, spiced rum yogurt dipping sauce

\$6 per person

GF Garden Vegetable Display

English cucumbers, carrot sticks, celery sticks, broccoli, cauliflower, cherry tomatoes, ranch & bleu cheese dip, roasted garlic hummus.

\$6 per person

Mediterranean Display

roasted garlic hummus, tabbouleh salad, baba ganoush, stuffed grape leaves, olives, roasted peppers, grilled pita bread, fried pita chips

\$10 per person





Shower Package

Soup Course

Select one option to be served to all guests.
Accompanied with fresh warm baked rolls & butter

Rustic Chicken Noodle

garnished with fresh herbs

GF Toscana Sausage & Lentil

parmesan cheese & fresh herbs

GF Loaded Potato Soup

sour cream, cheddar, chives

GF Charred Heirloom Tomato & Basil Bisque

basil cream, herb croutons, shaved parmesan

GF Butternut Squash Bisque

spiced cream, candied walnuts

GF Wild Mushroom Bisque

porcini cream, chives

Lobster Bisque

buttered lobster meat, crème fraiche, fresh herbs

Upgrade \$4 per person

Salad or Sandwich Course

Select one option to be served to all guests.
Sandwiches are served with homemade potato chips or seasonal fresh fruit

Caesar Salad

herb grilled chicken breast, chopped romaine, fresh parmesan, garlic croutons, traditional Caesar dressing

Upgrade to grilled salmon \$3 per person

House Salad

herb grilled chicken breast, baby mix greens, cherry tomatoes, carrot, cucumber, garlic croutons

Upgrade to grilled salmon \$3 per person

GF Harvest Spinach Salad

herb grilled chicken breast, baby spinach, goat cheese, candied walnuts, dry cherries, fresh strawberries & blue berries, mix berry vinaigrette

Upgrade to grilled salmon \$3 per person

GF The Wyndgate Salad

herb grilled chicken breast, artisan mixed greens, dried cherries, gorgonzola crumbles, pickled onions, spiced apple cider vinaigrette

Upgrade to grilled salmon \$3 per person

Chicken Salad Croissant

petite croissant, house made chicken salad, mix greens, sliced tomato

Tuna Salad Croissant

petite croissant, house made tuna salad, mix greens, sliced tomato

Turkey Club Wrap

sliced turkey breast, bacon, mix greens, sliced tomato, avocado aioli, ciabatta bread

Vegetarian Wrap

marinated grilled vegetables, fresh mozzarella, roasted red peppers, mix greens, sliced tomato, basil aioli, garden vegetable wrap

Includes cake cutting & service fee!

\$25 per person *Includes soft drinks, coffee & hot tea service

Package is for showers only, and must be served by 2:00 p.m. All prices are subject to a 20% service charge, and 6% MI sales tax. All menu items and prices are subject to availability.



Plated Lunch

Soup or Salad

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

Upgrade to both 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, 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 & Basil Bisque

basil cream, herb croutons, shaved parmesan

GF Wild Mushroom Bisque

sautéed wild mushroom, porcini cream, chive oil

New England Clam Chowder

Italian Wedding Soup

mini meatballs, acini de pepe, spinach, shaved parmesan

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 with entrée's.

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 Northern Atlantic Salmon

grilled Norwegian salmon, scallion whipped potatoes, caper-dill lemon beurre blanc sauce

\$30 per person

GF Caprese Chicken

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

\$28 per person

***Herb Grilled Petite Filet**

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

\$34 per person

GF Modern Piccata

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

\$28 per person



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Lunch Display

Beginnings

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 OR Chicken

grilled protein of your choice, 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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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
TRADITIONAL CHEESECAKE	\$8
TURTLE BROWNIE SUNDAE	\$8
CINNAMON SWIRL BREAD PUDDING	\$8





Beverage Enhancements

WINE SERVICE

Your choice of our house wine to be offered to each guest during your event.

Minimum of one bottle of each per table.

\$25 per bottle

**Specialty bottles upon request for an upcharge rate*



CHAMPAGNE TOAST

House champagne, one glass per guest.

\$6 per person

**Specialty bottles upon request for an upcharge rate*



SPECIALTY COCKTAILS

Bloody Mary	\$8 per drink
Mimosa	\$8 per drink
Spiked Fruit Punch	\$48 per gallon (serves approx. 20)
Non-Alcoholic Punch	\$34 per gallon (serves approx. 20)
Red Sangria	\$175 for 3 gallons (serves approx. 35)





Our 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. Many of the following vendors offer exclusive incentives for The Wyndgate clients, so make sure you mention that you are a Wyndgate Bride.

CATEGORY	COMPANY	TELEPHONE	WEB CONTACT
Officiant for Ceremony	Max Amstutz	810-434-5866	
	Mark P. Ephraim	248-880-7308	www.weddingofficiantmarkpephraim.com
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	Pianist
Photography	Ray Anthony Photography	866-867-6733	rayanthonyphoto.com
	Elite Entertainment	248-415-4800	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.rochesterlimos.com
Hair & Makeup	A Fresh Look	248-884-5656	a.fresh.look.spa@gmail.com
	Bridal Beauty on Location	734-697-8529	www.bridalbeautydetriot.com
	Oliver Simone Salon– Sara	248-266-6782	www.sarabain.weebly.com
Photo Booth	ShutterBooth	248-545-6460	www.shutterbooth.com
	Motor City Selfie	619-519-1410	info@motorcityselfie.com
	Or any of the above DJ companies*		
Coffee Bar	Cappuccino Man	248-330-1727	Elliot@cappuccinoman.com
Carriages	Pinecrest Carriages	810-667-2721	www.pinecrestpercheronsandcarriageservice.com