

# Weddings



DIAMOND  
CENTER

[www.diamondbanquetcenter.com](http://www.diamondbanquetcenter.com)





## *Jewel Wedding Package*

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### *Hors d'Oeuvres*

*A Selection of Artisan Cheese, Flat Breads and Crackers*

*Assortment of Fresh, Crisp Seasonal Vegetables with Buttermilk Ranch and Yogurt Cucumber Dipping Sauces*

## **Plated Dinner Service**

*Served with Chef's Choice of Accompaniments ▪ Homemade Artisan Rolls with Whipped Butter ▪ Regular and Decaffeinated Coffee and Tea Service*

### *Salad Selection*

#### **Mixed Greens Salad**

*Grape Tomatoes, Cucumbers, Carrots and Radishes*

*Selection of Two-Dressings*

### *Entrée Selection*

*Select One*

#### **Chicken Marsala**

*Marsala Wine Sauce*

#### **Savory Lemon Pepper Chicken**

*Creamy Lemon Pepper Sauce*

#### **Chicken Piccata**

*Lemon Butter Caper Sauce, Artichokes*

#### **Tangerine-Honey-Chipotle Chicken Breast**

### *Standard Bar*

*Smirnoff Vodka, Beefeater Gin, Jim Beam Bourbon, Bellows Rum,*

*Johnny Walker Red Scotch, Christian Brothers Brandy, Seagram's 7 Crown Whiskey and Peachtree Schnapps*

*Red & White Wine, Domestic & Imported Bottled Beer, Soda & Bottled Water, Appropriate Mixers & Bar Fruit*

*5 Hour Bar ▪ Bartender Labor \$200.00 per Attendant ▪ Estimate One Bartender per 100 Guests*

**\$82.00 per Guest**

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*Vegetarian Selection Available upon Request ▪ Complimentary Cutting and Serving of Clients Specialty Wedding Cake*

*Wedding Package Includes Banquet Room Rental, Dance Floor, White Linens and White Napkins,*

*Votive Candles and an Onsite Bridal Party Hospitality Suite*

*Prices are subject to 23% service charge and 6% Michigan sales tax. All prices are subject to change without notice.*

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*



## *Silver Wedding Package*

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### *Hors d' Oeuvres*

A Display of Domestic & Imported Cheeses & Cured Meats, Flat Breads and Crackers  
Assortment of Hand cut & Arranged Fresh Melon, Tropical Fruit & Berries  
Assortment of Fresh, Crisp Seasonal Vegetables with Buttermilk Ranch and Yogurt Cucumber Dipping Sauces

## **Plated Dinner Service**

Served with Chef's Choice of Accompaniments ▪ Homemade Artisan Rolls with Whipped Butter ▪ Regular and Decaffeinated Coffee and Tea Service

### *Salad Selection*

#### **Mixed Greens Salad**

Grape Tomatoes, Cucumbers, Carrots and Radishes  
Selection of Two-Dressings

### *Entrée Selection*

Select Two

#### **Chicken Marsala**

Marsala Wine Sauce

#### **Savory Lemon Pepper Chicken**

Creamy Lemon Pepper Sauce

#### **Sesame Ginger Salmon**

Caramelized Hoisin Glaze & Toasted Sesame Seeds

#### **Slow Roasted Prime Rib**

Thyme Infused Au Jus

### *Standard Bar*

Smirnoff Vodka, Beefeater Gin, Jim Beam Bourbon, Bellows Rum,  
Johnny Walker Red Scotch, Christian Brothers Brandy, and Seagram's 7 Crown Whiskey  
Red & White Wine, Domestic & Imported Bottled Beer, Soda & Bottled Water, Appropriate Mixers & Bar Fruit  
5 Hour Bar ▪ Bartender Labor \$200.00 per Attendant ▪ Estimate One Bartender per 100 Guests

Champagne Toast

**\$93.00 per Guest**

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Vegetarian Selection Available upon Request ▪ Complimentary Cutting and Seroing of Clients Specialty Wedding Cake  
Wedding Package Includes Banquet Room Rental, Dance Floor, White Linens and White Napkins,  
Votive Candles and an Onsite Bridal Party Hospitality Suite

Prices are subject to 23% service charge and 6% Michigan sales tax. All prices are subject to change without notice.

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## *Gold Wedding Package*

### *Butler Passed Hors d'Oeuvres*

#### **Vegetable Spring Roll**

*Sweet Chili Dipping Sauce*

#### **Shrimp Cocktail**

*Cocktail Sauce, Lemon*

#### **Sesame Chicken Skewer**

*Mandarin Ginger Sauce*

*A Display of Domestic & Imported Cheeses & Cured Meats, Flat Breads and Crackers*

*Assortment of Hand cut & Arranged Fresh Melon, Tropical Fruit & Berries*

*Assortment of Fresh, Crisp Seasonal Vegetables with Buttermilk Ranch and Yogurt Cucumber Dipping Sauces*

## **Plated Dinner Service**

*Served with Chef's Choice of Accompaniments ▪ Homemade Artisan Rolls with Whipped Butter ▪ Regular and Decaffeinated Coffee and Tea Service*

### *Salad Selection*

#### **Mixed Greens Salad**

*Grape Tomatoes, Cucumbers, Carrots and Radishes*

*Selection of Two-Dressings*

### *Entrée Selection*

*Select Two*

#### **Chicken Marsala**

*Marsala Wine Sauce*

#### **Savory Lemon Pepper Chicken**

*Creamy Lemon Pepper Sauce*

#### **Sesame Ginger Salmon**

*Caramelized Hoisin Glaze & Toasted Sesame Seeds*

#### **Slow Roasted Prime Rib**

*Thyme Infused Au Jus*

### *Late Night Snack*

*Variety of Cheese and Pepperoni Pizza*

### *Deluxe Bar*

*Absolut Vodka, Bombay Gin, Jack Daniels Old # 7 Whiskey, Bacardi Superior Rum, Captain Morgan Spiced Rum, Dewar's White Label Scotch, Hennessy VS Cognac, and Canadian Club Whiskey*

*Red and White Wine, Domestic and Imported Bottled Beer, Soda & Bottled Water, Appropriate Mixers & Bar Fruit  
5 Hour Bar ▪ Bartender Labor \$200.00 per Attendant ▪ Estimate One Bartender per 100 Guests*

*Champagne Toast*

**\$112.00 per Guest**

*Vegetarian Selection Available upon Request ▪ Complimentary Cutting and Serving of Clients Specialty Wedding Cake  
Wedding Package Includes Banquet Room Rental, Dance Floor, White Linens and White Napkins,  
Votive Candles and an Onsite Bridal Party Hospitality Suite*

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## *Platinum Wedding Package*

### *Butler Passed Hors d' Oeuvres*

#### **Vegetable Spring Roll**

*Sweet Chili Dipping Sauce*

#### **New England Shrimp Roll**

*Petite Brioche Roll, Poached Shrimp, Lemon Tarragon Aioli*

#### **Billionaire Bacon Bite**

*Brown Sugar Glaze*

*A Display of Domestic & Imported Cheeses & Cured Meats, Flat Breads and Crackers*

*Assortment of Hand cut & Arranged Fresh Melon, Tropical Fruit & Berries*

*Assortment of Fresh, Crisp Seasonal Vegetables with Buttermilk Ranch and Yogurt Cucumber Dipping Sauces*

## **Duet Plated Dinner Service**

*Served with Chef's Choice of Accompaniments ▪ Homemade Artisan Rolls with Whipped Butter ▪ Regular and Decaffeinated Coffee and Tea Service*

### *Salad Selection*

#### **Traverse City Salad**

*Mesclun Greens, Candied Pecans, Port Soaked Cherries, Bleu Cheese, Shaved Red Onions ▪ Balsamic Vinaigrette*

### *Entrée Selection*

*Select One*

#### **Beef Filet and Lemon Pepper Chicken**

*Rich Demi Glacé & Lemon Pepper Sauce*

#### **Braised Short Rib and Atlantic Salmon**

*Cabernet Sauce*

#### **Lemon Pepper Chicken and Herb Roasted Shrimp**

*Lemon Pepper Sauce*

#### **Braised Short Rib and Chicken Marsala**

*Cabernet Sauce & Marsala Wine Sauce*

### *Late Night Snack*

*Variety of Individual Cheese and Pepperoni Pizzas*

### *Premium Bar*

*Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Goslings Dark Rum,*

*Johnny Walker Black Scotch, Hennessy VS Cognac, Crown Royal Whiskey*

*Red and White Wine, Domestic and Imported Bottled Beer, Soda & Bottled Water, Appropriate Mixers & Bar Fruit*

*5 Hour Bar ▪ Bartender Labor \$200.00 per Attendant ▪ Estimate One Bartender per 100 Guests*

*Champagne Toast*

*\$128.00 per Guest (Market Price for Filet Entree)*

*Vegetarian Selection Available upon Request ▪ Complimentary Cutting and Serving of Clients Specialty Wedding Cake*

*Wedding Package Includes Banquet Room Rental, Dance Floor, White Linens and White Napkins,*

*Votive Candles and an Onsite Bridal Party Hospitality Suite*

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## *Diamond Buffet Wedding Package*

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### *Hors d'Oeuvres*

*A Variety of Domestic & Imported Cheeses, Flat Breads and Crackers  
Assortment of Fresh Sliced Fruits and Berries with Crème Fraîche*

### **Dinner Buffet**

*Served with Chef's Choice of Accompaniments ▪ Homemade Artisan Rolls with Whipped Butter ▪ Regular and Decaffeinated Coffee and Tea Service*

### *Salad Selections*

#### **Mixed Greens Salad**

*Grape Tomatoes, Cucumbers, Carrots and Radishes  
Selection of Two-Dressings*

#### **Traverse City Salad**

*Mesclun Greens, Candied Pecans, Port Soaked Cherries, Bleu Cheese, Shaved Red Onions ▪ Balsamic Vinaigrette*

### *Buffet Selections*

#### **Savory Lemon Pepper Chicken**

*Creamy Champagne Sauce*

#### **Braised Beef Tips**

*Wild Mushroom Demi Glace*

#### **Herb Mashed Potatoes or Roasted Redskins**

#### **Vegetable Medley or Green Beans**

### *Standard Bar*

*Smirnoff Vodka, Beefeater Gin, Jim Beam Bourbon, Bellows Rum,  
Johnny Walker Red Scotch, Christian Brothers Brandy, Seagram's 7 Crown Whiskey and Peachtree Schnapps  
Red & White Wine, Domestic & Imported Bottled Beer, Soda & Bottled Water, Appropriate Mixers & Bar Fruit  
5 Hour Bar ▪ Bartender Labor \$200.00 per Attendant ▪ Estimate One Bartender per 100 Guests*

#### *Champagne Toast*

**\$93.00 per Guest**

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*Vegetarian Selection Available upon Request ▪ Complimentary Cutting and Serving of Clients Specialty Wedding Cake  
Wedding Package Includes Banquet Room Rental, Dance Floor, White Linens and White Napkins,  
Votive Candles and an Onsite Bridal Party Hospitality Suite*

*Prices are subject to 23% service charge and 6% Michigan sales tax. All prices are subject to change without notice.*

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## *Family Style Wedding Package*

### *Hors d'Oeuvres*

A Variety of Domestic & Imported Cheeses, Flat Breads and Crackers  
Assortment of Fresh Sliced Fruits and Berries with Crème Fraîche

## **Family Style Dinner Service**

Served with Chef's Choice of Accompaniments ▪ Homemade Artisan Rolls with Whipped Butter ▪ Regular and Decaffeinated Coffee and Tea Service

### *Salad Selection*

#### **Mixed Greens Salad**

Grape Tomatoes, Cucumbers, Carrots and Radishes  
Selection of Two-Dressings

### *Second Course*

#### **Penne Pasta with Meat or Marinara Sauce**

### *Third Course*

#### **Savory Lemon Pepper Chicken**

*Creamy Lemon Pepper Sauce*

#### **Beef Short Rib**

*Wild Mushroom Demi*

**Roasted Vegetable Medley or Green Beans**  
**Roasted Redskin Potatoes or Garlic Herb Mashed Potatoes**

### *Standard Bar*

Smirnoff Vodka, Beefeater Gin, Jim Beam Bourbon, Bellows Rum,  
Johnny Walker Red Scotch, Christian Brothers Brandy, Seagram's 7 Crown Whiskey and Peachtree Schnapps  
Red & White Wine, Domestic & Imported Bottled Beer, Soda & Bottled Water, Appropriate Mixers & Bar Fruit  
5 Hour Bar ▪ Bartender Labor \$200.00 per Attendant ▪ Estimate One Bartender per 100 Guests

*Champagne Toast*

**\$99.00 per Guest**

Vegetarian Selection Available upon Request ▪ Complimentary Cutting and Serving of Clients Specialty Wedding Cake  
Wedding Package Includes Banquet Room Rental, Dance Floor, White Linens and White Napkins,  
Votive Candles and an Onsite Bridal Party Hospitality Suite

Prices are subject to 23% service charge and 6% Michigan sales tax. All prices are subject to change without notice.

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## *Kids Wedding Package*

*Ages 13 and Under*

### **Plated Dinner**

*Chicken Fingers with Dipping Sauce*

*French Fries and Fruit Cup*

*Cookie and Soda Service*

*\$20.00 per Guest*

## *Wedding Enhancements*

### **Sweets Display**

*Fresh Seasonal Fruit with Chocolate Covered Strawberries*

*Chef's Assortment of Petit Pastries, Cakes and Tortes*

*Assorted Cookies and Brownies*

*\$11.95 per Guest*

### **Chocolate Covered Strawberries**

*\$2.95 per Guest*

### **Specialty Truffles and Favors**

*Starting at \$2.95 per Guest*

### **Late Night Snack**

*Mozzarella Cheese Sticks with Marinara Sauce, Pizza Bites,*

*Buffalo Chicken Spring Rolls with Bleu Cheese Dipping Sauces*

*\$9.95 per Guest*

### **Bar Upgrades**

**Deluxe Bar**      *\$8.00 Additional per Guest*

*Absolut Vodka, Bombay Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jack Daniels Old # 7 Whiskey, Dewar's White Label Scotch, Hennessy VS Cognac, Canadian Club Whiskey and Peachtree Schnapps*

**Premium Bar**      *\$9.00 Additional per Guest*

*Grey Goose Vodka, Bombay Sapphire Gin, Pyrat XO Reserve Rum, Maker's Mark Bourbon, Johnny Walker Black Scotch, Hennessy VS Cognac, Crown Royal Whiskey and Peachtree Schnapps*

### **Additional One Hour Bar**

**Standard** *\$7.00 per Guest* ▪ **Deluxe** *\$8.00 per Guest* ▪ **Premium** *\$9.00 per Guest*

***We Can't Wait to Assist You!***

EHG1323

*Prices are subject to 23% service charge and 6% Michigan sales tax. Prices and Items are Subject to Change Without Notice Due to Availability. The Sale of Alcoholic Beverages is Controlled by the State of Michigan Liquor Control Commission.*

*The Package Bar Services are NOT to be Misconstrued as Unlimited Consumption of Alcoholic Beverages. Our Bartenders are Trained and Instructed to Ask for Photo Identification (when necessary), NOT to Serve Anyone That Appears to be Intoxicated, NOT to Serve Shots or Multiple Drinks to One Guest.*