

Weddings



DIAMOND
CENTER

www.diamondbanquetcenter.com





Jewel Wedding Package

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

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

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

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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EHG1323



Diamond Buffet 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*

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

*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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seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*



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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seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



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.