



# Once-in-a-Lifetime Wedding Package

## Classic Bar Package, 4-hours

*Includes Classic Beer, Wine and Liquor, See Beverage Menus for Details*

## Menlo Hors d'Oeuvres Package

*Includes Premium Display and Trio of Butler-Passed Hors d'Oeuvres*

## Champagne Toast

### Salad Course

Market Greens with Baby Tomatoes, Cucumbers, Radishes  
Drizzled with White Balsamic Dressing (VG, GF, DF)

Assorted Local Breads with Butter

### Entrée Selections (select 1)

Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

**Herb Seared Chicken (GF) \$98.00 per person**  
Roasted Cipollini Onions, Rosemary Demi-Glace

**Herb Seared Chicken & Grilled Salmon (GF)**  
Lemon Artichoke Sauce **\$107.00 per person**

**Grilled Chicken Breast (GF) \$99.00 per person**  
Michigan Dried Cherry Port Sauce

**Braised Beef Short Rib & Pretzel Crusted Chicken**  
Port Wine Sauce **\$113.00 per person**

**Grilled Verlasso Salmon (GF) \$105.00 per person**  
Cassis Onion Marmalade, Roasted Garlic Cream

**Braised Beef Short Rib & Herb Seared Chicken (GF)**  
Port Wine Sauce **\$113.00 per person**

**Seared Red Snapper (GF) \$105.00 per person**  
Tomato Butter Sauce

**Braised Beef Short Rib & Grilled Salmon (GF)**  
Bourbon-Peppercorn Reduction **\$114.00 per person**

**Braised Beef Short Rib (GF) \$117.00 per person**  
Roasted Garlic Reduction

**Grilled Petite Filet & Basil Parmesan Crusted Chicken**  
Shiitake Fricassee, Madeira Wine Sauce  
**\$126.00 per person**

**Grilled Filet Mignon (GF) \$130.00 per person**  
Shiitake Fricassee, Madeira Wine Sauce

**Grilled Petite Filet & Grilled Salmon (GF)**  
Five Mushroom Ragout, Madeira Wine Sauce  
**\$133.00 per person**

**Chef's Selection of Vegan/Vegetarian Entrée available**

### Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee  
Assortment of Fine Herbal Teas

### Wedding Cake Service

Client-Supplied Wedding Cake Cut and Served

***See Signature Wedding Package Upgrades and full menus to customize your wedding***

VG - Vegan, GF - Gluten Free, DF - Dairy Free

We are happy to help with vegan, gluten-free, halal, kosher and allergy concerns in the planning process.  
Bar/Beverage Package required for all social events.

Dual entrées are recommended to offer your guests multiple/alternate proteins. Alternate choice menus are available with up to two entrées and require final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event. Choice menus are priced on the highest-priced entrée with a maximum increase of \$10 to the lower priced entrée. Choice menus are not available with dual entrées.

*Above prices are subject to 6% sales tax and 24% service charge.  
Availability, prices, and policies are subject to change.*

# History-Making Wedding Package

## Classic Bar Package, 4-hours

*Includes Classic Beer, Wine and Liquor, See Beverage Menus for Details*

## Menlo Hors d'Oeuvres Package

*Includes Premium Display and Trio of Butler-Passed Hors d'Oeuvres*

## Champagne Toast

### Salad Course

Market Greens with Baby Tomatoes, Cucumbers, and Radishes  
Drizzled with White Balsamic Dressing (VG, GF, DF)

Assorted Local Breads with Butter

### Entrée Selections (select 1)

Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

**Herb Seared Chicken (GF) \$120.00 per person**  
Roasted Cipollini Onions, Rosemary Demi-Glace

**Herb Seared Chicken & Grilled Salmon (GF) \$129.00 per person**  
Lemon Artichoke Sauce

**Grilled Verlasso Salmon (GF) \$127.00 per person**  
Cassis Onion Marmalade, Roasted Garlic Cream

**Braised Beef Short Rib & Herb Seared Chicken (GF) \$135.00 per person**  
Port Wine Sauce

**Seared Red Snapper (GF) \$127.00 per person**  
Tomato Butter Sauce

**Braised Beef Short Rib & Grilled Salmon (GF) \$136.00 per person**  
Bourbon-Peppercorn Reduction

**Braised Beef Short Rib (GF) \$139.00 per person**  
Roasted Garlic Reduction

**Grilled Petite Filet & Basil Parmesan Crusted Chicken \$148.00 per person**  
Shiitake Fricassee, Madeira Wine Sauce

**Grilled Filet Mignon (GF) \$152.00 per person**  
Shiitake Fricassee, Madeira Wine Sauce

**Grilled Petite Filet & Grilled Salmon (GF) \$155.00 per person**  
Five Mushroom Ragout, Madeira Wine Sauce

**Chef's Selection of Vegan/Vegetarian Entrée available**

### Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee  
Assortment of Fine Herbal Teas

### Wedding Cake Service

Client-Supplied Wedding Cake Cut and Served

### Signature Desserts (select 1)

Signature Sweets     Downtown Desserts

### Afterglow Menu (select 1)

Soft Baked Pretzel Sticks     Coney Bar     Pan Pizza Station

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# Legacy Wedding Reception and Dinner Package

## Classic Bar Package, 4-hours

*Includes Classic Beer, Wine and Liquor, See Beverage Menus for Details*

## Edison Hors d'Oeuvres Package

Includes Premium Display and Quartet of Butler-Passed Hors d'Oeuvres

### Additional Premium Butler-Passed Hors d'Oeuvres (select 1)

Charred Honey Ancho Baby Lamb Chops (GF)

Seared Scallop St. Jacques Shooter, Mushroom Cream Sauce (GF)

Shrimp Cocktail Shooter, Bloody Mary Sauce, Horseradish (DF & GF)

## Champagne Toast

### Premium Salad Course (select 1)

Roasted Pear and Bibb Michigan-Inspired Lovett Wedge

### Intermezzo Course

Lemon, Lime, Mango or Raspberry Sorbet

Assorted Local Breads with Premium Himalayan Salted Butter

### Entrée Selections (select 1)

Our chef pairs each entrée with an appropriate starch and fresh seasonal vegetables

**Braised Beef Short Rib & Herb Seared Chicken (GF)**  
Port Wine Sauce **\$176.00 per person**

**Grilled Petite Filet & Grilled Salmon (GF)**  
Five Mushroom Ragout, Madeira Wine Sauce  
**\$196.00 per person**

**Grilled Petite Filet & Basil Parmesan Crusted Chicken**  
Shiitake Fricassee, Madeira Wine Sauce  
**\$189.00 per person**

**Surf & Turf, Grilled Petite Filet & Lobster Tail (GF)**  
Truffle Beurre Blanc **Market Price**

**Pan Seared Petite Filet & Scampi (GF)**  
Roasted Garlic Jus **\$193.00 per person**

**Chef's Selection of Vegan/Vegetarian Entrée available**

## Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee  
Assortment of Fine Herbal Teas

## Wedding Cake Service

Client-Supplied Wedding Cake Cut and Served

### After-Dinner Inspiration Served with Fresh Fruit (select 1)

Signature Sweets    Downtown Desserts

## Deluxe Zingerman's Coffee Station

### Afterglow Menu (select 1 station and 1 add on)

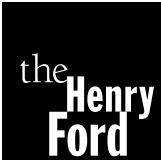
Stations:    Mini Slider Station    Coney Bar    Pan Pizza Station

Add Ons:    Tater Tots    Better Made Potato Chips

*See Signature Wedding Package Upgrades and full menus to customize your wedding*

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# Signature Wedding Package Upgrades

Our hot list of package enhancements  
See full menu for all options and details

<b>Bar Package Upgrades</b> (priced per person)	<b>4-hours</b>	<b>4.5-hours</b>	<b>5-hours</b>
Classic Bar Package	Included	\$5.00	\$10.00
Premium Bar Package	\$5.00	\$10.00	\$15.00
Super Premium Bar Package	\$11.00	\$16.00	\$21.00
Michigan Bar Package	\$7.00	\$12.00	\$17.00

<b>Wine Service with Dinner</b> (priced per person)	<b>Offered Once</b>
Classic	\$6.00
Premium	\$8.00
Super Premium	\$10.00

## Hors d'Oeuvres Package Upgrades

Upgrade to Edison Hors d'Oeuvres Package \$5.00 per person  
*Includes Elevated Premium Display and Quartet of Butler-Passed Hors d'Oeuvres*

## Intermezzo or Soup Course

Sorbet	\$6.00 per person	Roasted Butternut Squash	\$6.00 per person
		Five Onion Soup	\$8.00 per person

## Premium Salad Upgrades

Caesar Salad	\$3.00 per person	Michigan-Inspired Salad	\$5.00 per person
Caprese Salad	\$4.00 per person	Lovett Wedge	\$5.00 per person

## Dessert & Coffee Stations

Chef's Fruit Cobbler Station	\$10.00 per person	Deluxe Coffee Station	\$5.00 per person
Ice Cream Sundae Bar	\$10.00 per person	Warming Station with Cordials	\$8.00 per person

## Afterglow Station

Soft Baked Pretzel Sticks	\$6.50 per person	Mini Slider Station	\$8.00 per person
Pan Pizza Station	\$8.00 per person	Taco Bar	\$10.00 per person

## Delightful Details

Add Fresh Seasonal Berry to Champagne Toast	\$2.00 per person
Upgrade Classic Champagne Toast to L. Mawby "Sex"	\$1.50 per person
Premium Himalayan Salted Butter for Bread Service	\$2.00 per person
Ask about a Seasonal Signature (Craft) Cocktail	

*Absolutely no outside food or beverages permitted, and guests must be 21 years or older with valid ID to be served alcohol.  
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