# Signature Wedding Reception Package

Your once in a lifetime reception menu includes:

Trio of butler passed hors d'oeuvres

Premium hors d'oeuvres display

Champagne toast for all guests

Two course plated meal service

Coffee service with dinner

Cake cutting service

4-hour classic bar

**Starting at**
**$120 per person**
Based on entrée selection

**Save $10-$15 per person on select Fridays & Sundays year-round; and select Saturdays in January-March**

Food & beverage minimum and facility fee required at all venues.
Above prices are subject to 6% sales tax and 24% service charge.
Availability, prices, and policies are subject to change.

Rev. 11/6/26

# Butler Passed Hors d'Oeuvres

One hour service

Please select three hors d'Oeuvres to be passed butler-style

| Select 1 | Select 1 | Select 1 |
|---|---|---|
| Red Lentil Cake, Hummus, Crisp Garlic, Zaatar (VG & GF) | Chicken Caesar Canape | Crab Cake, Lime Chili Mayonnaise |
| Vegetable Spring Roll, Sweet Chili Mustard (VG & DF) | Coconut Jerk Chicken, Ginger Sauce | Michigan Smoked Whitefish, Roasted Corn, Crispy Shallot |
| Tomato-Basil Bruschetta, Parmesan Toast (V) | Antipasto Skewer with Mozzarella, Salami, Kalamata Olive, Tomato, Basil (GF) | Smoked Salmon Savory Cone, Chive Lemon Cream Cheese, Micro Celery |
| Wild Mushrooms, Brie Cream, Phyllo Cup (V) | Korean Beef, Asian Slaw, Crisp Wonton (DF) | Spicy Ahi Tuna, Avocado, Wonton Chip |
| Spicy Vegetable Samosas, Mint Yogurt Dip (V) | Beef Shawarma Skewer, Grape Tomato, Coriander-Jalapeno Tahini (GF & DF) | Sesame-Seared Tuna, Wasabi Cream, Pickled Ginger (GF) |

## Additional Options

Priced per piece, minimum 50% of guest count

Mini Pulled Chicken Taco, Spicy Avocado Cream (GF) | $3.75
Tandoori Chicken Skewer, Mango Chutney (GF) | $3.50
Michigan Apple Butter and Dried Cherry Brie Tart (V) | $3.50
"Pigs-in-a-Blanket", Whole Grain Mustard | $3.50
Prosciutto Wrapped Melon with Mint (GF & DF) | $3.50
Tomato Soup Shooter, Mini Truffle Grilled Cheese Crouton (V) | $3.75
Pork Pot Sticker, Plum Sauce | $3.75
Shrimp Cocktail Shooter, Bloody Mary Sauce, Horseradish (GF & DF) | $3.75
Seared Scallop St. Jacques Shooter, Mushroom Cream Sauce (GF) | $4.00
Lamb Gyro, Tzatziki Sauce | $4.00
Charred Honey Ancho Baby Lamb Chops (GF) | $5.00

V - Vegetarian, VG - Vegan, GF - Gluten Free, DF - Dairy Free
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# Premium Hors d'Oeuvres Display

One hour service. One display included.
Upgrades and additions are priced per person

**Benson Bruschetta Bar**
Grilled and Roasted Vegetables, Tomato Basil Relish, Olive Tapenade, Marinated White Beans, Pickled Vegetables, Lemon-Basil Shrimp, Herb-Mozzarella Fondue with Local Breads and Grissini Breadsticks

**Main Street Mezza Display**
Hummus, Baba Ghanouj, Stuffed Grape Leaves, Grilled Asparagus with Lemon and Olive Oil, Tabbouleh, Marinated Olives, Garlic Sauce, Fresh Pita Bread and Grilled Flatbread

**Traditional Combination Display**
Select two of the following

**Vegetable Crudités with Ranch and Hummus**
Cucumber, Summer Squash, Zucchini, Carrots, Celery, Broccoli, Tomatoes, Ranch and Hummus

**Fresh Seasonal Fruit Display**
Sliced Cantaloupe, Honey Dew, Pineapple, Fresh Berries

**Gourmet Cheeses with Crackers**
Boursin, Cheddar, Double Cream Brie, Cotswold, Swiss, Dill Havarti, and Crackers

**Walnut Grove Cheese and Charcuterie Board | $6**
Selection of Local and Imported Cheeses, Soppressata, Capicola, Dried Salami, Grilled Artichokes, Dried Fruits and Nuts, Grapes, Slow Jam Preserves, Dried Cherry Mustard, and Assorted Country Breads and Crackers

## Additional Option

Full guest count required

**Shellfish Display | $40**
Ice Display with Jumbo Shrimp,
Crab and Lobster Cocktail Mini Martinis. Red Snapper Ceviche,
Chilled Mussels. Horseradish Cocktail Sauce, Lemons,
Mignonette, Tabasco Sauce

***Ask about a custom ice carving***

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# Soup, Salad & Intermezzo Courses

Up to one selection per course
Upgrades are priced per person

## Salad Course

**Market Green Salad (VG, GF, DF)**
Local Mixed Greens, Baby Tomatoes, Cucumbers, Radishes, Drizzled with White Balsamic Dressing

**Crisp Romaine Salad (VG, GF, & DF)**
Romaine Lettuce, Cucumbers, Red Bell Peppers, Carrots, Garbanzo Beans with
Celery Seed Vinaigrette

**Caesar Salad (V) | $3**
Romaine Lettuce with House-Made Caesar Dressing, Parmesan Cheese, Croutons and Tomato Garnish

**Michigan-Inspired Salad (V & GF) | $5**
Local Mixed Lettuces with Asiago Cheese, Dried Cherries, Toasted Walnuts with
Maple Balsamic Dressing

**Roasted Pear and Bibb Salad (V & GF) | $5**
Roasted Bosc Pear Stuffed with Herb Boursin Cheese, Bibb Lettuce, Candied Walnuts with
Port Wine Reduction

**Assorted Local Breads with Butter**
**Upgrade to Premium Himalayan Salted Butter | $2.50**
**Add Challah Bread | $2.00**

## Intermezzo Course

**Sorbet | $7**
Chef Paired Fruit Sorbet

## Soup Course

**Roasted Tomato Basil Bisque (V & GF) | $6**
Slow-Roasted Vine-Ripened Tomatoes

**Roasted Butternut Squash (V & GF) | $6**
Brown Sugar and Spices

**Wine Pour with Dinner**
*Single pour; Priced per person*
Classic | $6
Premium | $8
Super Premium | $10

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# Entrée Selections

Package price based on entrée selection

Entrées are paired with chef's selection of an appropriate starch and fresh seasonal vegetables

**Herb Seared Chicken (GF) | $120**
Roasted Cipollini Onions, Rosemary Demi-Glace

**Grilled Chicken Breast (GF) | $120**
Michigan Dried Cherry Port Sauce

**Basil Parmesan Crusted Chicken | $120**
Lemon Artichoke Sauce

**Pretzel Crusted Chicken | $120**
Stout Dijon Sauce

**Horseradish Crusted Whitefish | $125**
Lemon Caper White Wine Sauce

**Grilled Verlasso Salmon (GF) | $126**
Cassis Onion Marmalade, Roasted Garlic Cream

**Seared Red Snapper (GF) | $126**
Tomato Butter Sauce

**Braised Beef Short Rib (GF) | $140**
Roasted Garlic Reduction

**Grilled Filet Mignon (GF) | $155**
Shiitake Fricassee, Madeira Wine Sauce

**Tournedos of Beef (GF) | $162**
Five Mushroom Ragout, Madeira Wine Sauce

**Alternate choice menu option**

Choice menus are available with up to two entrées

- Individual dietary, vegan/vegetarian requests and children's meals do not count as one of your two selections

Choice menus will incur a $4 increase to each entrée

Require final count with selections, seating chart and escort cards provided by client at least 10 days prior to the event

We are happy to help with gluten free, dairy-free, halal, kosher and allergy concerns in the planning process.

## Vegan Options

**Baja Potato Lentil Cakes (VG, GF & DF)**
Seared Cumin Scented Potato-Lentil Cakes, Black Bean and Corn Succotash, Pico de Gallo, Roasted Poblano Coulis Sauce and Fried Corn Tortillas

**Classic Ratatouille (VG, GF & DF)**
Roasted Eggplant, Squash, Zucchini, Bell Peppers, Red Onions, Roasted Tomato Coulis and White Bean Ragout

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# Duet Entrée Selections

Package price based on entrée selection
Alternate choice menus are not available with duet entrée

Entrées are paired with chef's selection of an appropriate starch
and fresh seasonal vegetables

**Herb Seared Chicken and**
**Grilled Salmon (GF) | $128**
Lemon Artichoke Sauce

**Grilled Chicken Breast and**
**Seared Red Snapper (GF) | $129**
Tomato Butter Sauce

**Braised Beef Short Rib and**
**Pretzel Crusted Chicken | $135**
Stout Dijon Sauce

**Braised Beef Short Rib and**
**Herb Seared Chicken (GF) | $135**
Port Wine Sauce

**Braised Beef Short Rib and**
**Grilled Salmon (GF) | $136**
Bourbon-Peppercorn Reduction

**Grilled Petite Filet and**
**Basil Parmesan Crusted Chicken | $150**
Shiitake Fricassee, Madeira Wine Sauce

**Grilled Petite Filet and**
**Horseradish Crusted Whitefish | $154**
Roasted Garlic Jus

**Pan Seared Petite Filet and**
**Shrimp Scampi (GF) | $154**
Roasted Garlic Jus

**Grilled Petite Filet and**
**Grilled Salmon (GF) | $157**
Five Mushroom Ragout, Madeira Wine Sauce

**Surf & Turf, Grilled Petite Filet and**
**Lobster Tail (GF) | Market Price**

**Children's Meal | $30**

Available for children age 12 and under

Chicken fingers, fries, vegetable,
fruit cup with milk
Non-Alcoholic bar service

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# Dessert & Coffee

Priced per person. Must be ordered for full guest count

## Dessert Stations

Stations have a 90 minute service presentation

**Signature Sweets | $19**
Mixed Berry Gluten Free Crisps Served Warm in Cast-Iron Skillets and Real Whipped Cream, S'mores Tartlets, Pina Colada Tartlets, Mini Cheesecake Bombs, Signature Wavy Cake Cones, Grand Marnier White Chocolate Mousse, Bananas Foster Pudding, Chocolate-Hazelnut Beignets

**Ice Cream Sundae Bar | $10**
Vanilla, Strawberry and Chocolate Guernsey Ice Cream with Warm Strawberry, Chocolate Fudge and Caramel Sauces. Toppings Include Oreo Cookie Crumbs, Chocolate Chips, Heath Bar Crunch, Coconut, M&Ms, Sprinkles, Peanuts, Whipped Cream and Cherries

**Downtown Desserts | $18**
Ice Cream Floats Made from Assorted Faygo®; Wavy Cake Carving; Cream Puff Station with Hot Fudge, Guernsey Ice Cream and Assorted Toppings

**Chef's Fruit Cobbler Station | $10**
Apple, Mixed Berry and Chef's Seasonal Gluten Free Crisps Served Warm in Cast-Iron Skillets and Real Whipped Cream
**Add Guernsey Vanilla Ice Cream | $3**

**Slab Brownie Martini Bar | $10.50**
Triple Chocolate Brownie with Choice of Milk, Bittersweet and Gianduja Ganache. Toppings Include Toasted Coconut, Almonds, Hazelnuts, Pineapple, Strawberries, Toffee Crunch, Marshmallows, and Chow Mein Noodles

**Faygo® Floats | $8.50**
Guernsey Ice Cream Floats Made from Assorted Faygo®

**Add Fresh Seasonal Fruit to any Dessert Station | $6.50**

## Family Style Dessert Platter

Platters are served to tables after dinner service

**Miniature Sweets | $100 per table** (serves up to 10)
Pina Colada Tartlets, Mini Cheesecake, Tuxedo Chocolate Mousse Cup, and Wavy Cake Tart

**Fresh Seasonal Fruit | $85 per table** (serves up to 10)
Chef's Selection of Fresh Seasonal Fruit

## Coffee Station

Stations have a two hour service presentation

**Classic Coffee Station | $3**
Freshly Brewed Gourmet Zingerman's Coffee and Fine Herbal Teas Served with Cream, Soy Milk and Sugar

**Deluxe Coffee Station | $5**
Includes Classic offerings plus Flavored Creams, Whipped Cream and Chocolate Shavings

**Warming Station | $10**
Includes Deluxe offerings plus your choice of Hot Chocolate or Hot Cider. Bailey's, Kahlúa, Irish Whiskey and Spiced Rum added to Bar

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# Afterglow Stations

Priced per person
Stations have a 60 minute service presentation and must be ordered for minimum 2/3 of guest count

**Soft Baked Pretzel Sticks | $8**
Cinnamon Sugar, Garlic Parmesan and Salted Soft Baked Pretzel Sticks Served with Vanilla Cream Cheese, Marinara, Honey Mustard, Spicy Ranch, and Cheddar Ale Dipping Sauces

**Mini Slider Station* | $12**
Certified Angus Beef Mini Sliders with Cheese and Caramelized Onions, Ketchup, Mustard and Pickles
**Add Better Made Potato Chips | $2**
**Add Tater Tots | $2**

**Coney Bar* | $10**
Dearborn Hot Dogs, Brown's Buns, Detroit Coney Chili, and Ketchup, Mustard and Onions
**Add Better Made Potato Chips | $2**
**Add Tater Tots | $2**

**Flatbread Pizza Station* | $10**
Cheese, Pepperoni & Cheese, and Chef's Seasonal Vegetables & Cheese

**Taco Bar* | $12**
Soft Locally Made Flour Tortillas, Seasoned Beef, Ancho Chicken, Vegetarian Refried Beans, Tomatoes, Lettuce, Pico de Gallo, Cheese, Sour Cream, Cilantro and Limes
**Add Corn Chips & Guacamole | $3**

**Nacho Totcho Bar | $12**
Classic Tater Tots, Tortilla Chips, Seasoned Ground Beef, Warm Nacho Cheese, Shredded Cheddar Cheese, Sour Cream, Crumbled Bacon, Jalapenos and Pico de Gallo

**Chicken and Waffles | $16**
Southern Style Chicken Fritters, Belgian Waffles, Warm Maple Syrup, Hot Sauce and Ranch

**Artisan Pizza* | $16**
*Margarita* with Mozzarella, Basil and Tomato Sauce
*Vegetarian* with Caramelized Onions, Artichokes, Baby Spinach and Green Olives
*Meat Lovers* with Pepperoni, Bacon, and Sausage
*BBQ Chicken* with Grilled Chicken, Tangy BBQ, Mozzarella, Cheddar, Bacon and Red Onions

*Ask about gluten free options

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# Beverage Packages and Brands

Upgrades are priced per person

| Bar Packages | 4-hours | 4.5-hours | 5-hours |
|---|---|---|---|
| **Classic Bar Package** | Included | $5 | $10 |
| **Premium Bar Package** | $5 | $10 | $15 |
| **Super Premium Bar Package** | $11 | $16 | $21 |
| **Michigan Bar Package** | $7 | $10 | $15 |

## Classic Brands

| Standards | Beer | Liquor | Wine |
|---|---|---|---|
| Pepsi Products | Miller Lite | Canadian Club Whiskey | Chardonnay |
| Guernsey Lemonade | Yuengling Traditional | Jim Beam Bourbon | Cabernet Sauvignon |
| Assorted Juices | Michigan Microbrews | Beefeater Gin | Still Moscato |
| Triple Sec | Non-Alcoholic | Dewar's Scotch | |
| Mixers | | Bacardi Silver Rum | |
| | | Smirnoff Vodka | |
| | | E&J Brandy | |

## Premium Brands

| | | | |
|---|---|---|---|
| Pepsi Products | Miller Lite | Crown Royal Whiskey | Chardonnay |
| Guernsey Lemonade | Yuengling Traditional | Maker's Mark Bourbon | Cabernet Sauvignon |
| Assorted Juices | Michigan Microbrews | Bombay Sapphire Gin | Still Moscato |
| Triple Sec | Non-Alcoholic | Chivas Regal Scotch | Pinot Noir |
| Mixers | White Claw | Bacardi Spiced Rum | Sauvignon Blanc |
| Ginger Beer | | Bacardi Silver Rum | Sparkling Wine |
| | | Tito's Handmade Vodka | |
| | | Milagro Silver Tequila | |
| | | Courvoisier VS Cognac | |

## Super Premium Brands

| | | | |
|---|---|---|---|
| Pepsi Products | Miller Lite | Crown Royal XO Whiskey | Chardonnay |
| Guernsey Lemonade | Yuengling Traditional | Woodford Reserve Bourbon | Cabernet Sauvignon |
| Assorted Juices | Michigan Microbrews | Tanqueray No. Ten Gin | Still Moscato |
| Triple Sec | Non-Alcoholic | Johnnie Walker Black Blended Scotch | Pinot Noir |
| Mixers | White Claw | Kraken Black Spiced Rum | Sauvignon Blanc |
| Ginger Beer | | Bacardi 8 Rum | Sparkling Wine |
| | | Grey Goose Vodka | |
| | | Milagro Silver Tequila | |
| | | Hennessy VSOP Cognac | |

## Michigan Brands

| | | | |
|---|---|---|---|
| Faygo Products | Michigan Microbrews | Traverse City Whiskey Co. Cherry Whiskey | Michigan Red & White Wines |
| Guernsey Lemonade | Non-Alcoholic | Traverse City Whiskey Co. Bourbon | Michigan Sparkling Wine |
| Assorted Juices | | Detroit City Gin | |
| Triple Sec | | Mackinaw Island Rum | |
| Mixers | | Two James Vodka | |
| Ginger Beer | | | |

**Standard Mixers & Juices**

Cranberry Juice, Pineapple Juice, Orange Juice,
Pink Grapefruit Juice, Lemon Juice,
Lime Juice, Tonic, Soda Water
Pepsi, Diet Pepsi, Starry, Bitters,
Grenadine, Sour Mix, Vermouth

**Non-Alcoholic Bar $10 Discount***

Iced Tea, Guernsey Lemonade, Bubly,
Faygo Bottles, Assorted Juices,
Ginger Beer, Soda, Bottled Water

*Cannot be combined with any other discounts

In accordance with Michigan State Law:
Absolutely no outside beverages permitted and guests must be 21 years or older with valid ID to be served alcohol
No Shots of Alcohol will be served
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# Signature Cocktails

Select up to two (2) with your bar package

Priced per drink based on your package level

| | Classic | Premium | Super Premium |
|---|---|---|---|
| **Signature Mocktails** | | | |
| **Lavender Mint Lemonade**<br>Lavender Simple Syrup, Lemon Juice, Club Soda and Mint | * | * | * |
| **Madras**<br>Cranberry Juice, Orange Juice and Club Soda | * | * | * |
| **Signature Cocktails** | | | |
| **Love Potion**<br>Rum, Triple Sec, Orange Juice, Pineapple Juice, Grenadine and Starry | * | * | * |
| **The Blushing Bride**<br>Vodka, Cranberry Juice, Club Soda and Lime Garnish | * | * | * |
| **Kindred Spirits**<br>Whiskey, Ginger Ale, Bitters and Lemon Garnish | * | * | * |
| **Cherry Bourbon Lemonade**<br>Bourbon, Lemonade and Tart Cherry Juice | * | * | * |
| **Drunk in Love**<br>Raspberry Vodka, Sparking Wine and Cranberry Juice | $1 per drink | * | * |
| **Moscow Mule**<br>Vodka, Ginger Beer, Lime Juice and Lime Garnish | $1 per drink | * | * |
| **French 75**<br>Gin, Simple Syrup, Lemon Juice, Topped with Sparkling Wine and Lemon Garnish | $2 per drink | * | * |
| **Peach Bourbon Arnold Palmer**<br>Peach Bourbon, Lemonade and Iced Tea | $2 per drink | $1 per drink | * |
| **Peach Bellini**<br>Prosecco and Peach Nectar | $2 per drink | $1 per drink | * |
| **Margarita**<br>Classic Margarita, On the Rocks with Lime | $6 per drink | $3 per drink | $2 per drink |
| **Espresso Martini** (minimum order of 50)<br>Vanilla Vodka, Kahlua, Baileys and Cold Brew | $8 per drink | $6 per drink | $4 per drink |
| **Vintage Signature Cocktails** (based on historic recipe) | | | |
| **Ginger Lemon Punch**<br>Rum, Ginger Beer and Lemonade | $1 per drink | * | * |
| **Planters' Punch**<br>Dark Rum, Lemonade, Starry and Bitters | $2 per drink | $1 per drink | * |
| **Michigan Maple Sour**<br>Traverse City Bourbon, Lemonade, Maple Syrup and Maraschino Cherry Garnish | $3 per drink | $2 per drink | $1 per drink |
| **Cordials** | | | |
| **Amaretto, Baileys, Chambord, Kahlua and Frangelico** | $5 per drink | $4 per drink | $3 per drink |

**Ask about our Seasonal Signature Cocktails**

* Denotes available within bar package

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# Wine List

Priced per bottle; 3 bottle minimum
30-day notice required

## Red Wines

### Cabernet Sauvignon

| | |
|---|---|
| Canyon Road, California **(C)** | $30 |
| Trinity Oaks, California **(P)** | $36 |
| Sterling Vineyards, California | $45 |
| Clos du Bois, Sonoma | $46 |
| Franciscan Estate | $58 |
| Coppola Director's Cut, Sonoma Valley **(SP)** | $60 |
| Treana, Paso Robles, California | $70 |

### Merlot

| | |
|---|---|
| Canyon Road, California | $30 |
| Columbia Crest Grand Estate, Washington | $48 |
| Sterling Vineyards, Napa Valley | $65 |
| Markham, Napa Valley | $70 |

### Pinot Noir

| | |
|---|---|
| Trinity Oaks, California **(P)** | $36 |
| Mark West, California | $45 |
| Carmel Road, Monterey **(SP)** | $50 |
| Bella Glos, Monterey | $60 |

## Alcohol Removed Wines

| | |
|---|---|
| Luminara Cabernet Sauvignon, Napa Valley | $45 |
| Luminara Chardonnay, Napa Valley | $45 |
| Luminara Sparkling, Napa Valley | $45 |

## Champagne and Sparkling Wines

| | |
|---|---|
| William Wycliff, NV, California **(P, SP)** | $30 |
| Bricco Riella Moscato d'Asti | $36 |
| La Marca Prosecco, Italy | $50 |
| Chandon Estates, NV, Napa Valley | $70 |
| Moet and Chandon, Imperial, France | $120 |
| Veuve Clicquot Yellow Label Brut, France | $175 |

## White Wines

### Chardonnay

| | |
|---|---|
| Canyon Road, California **(C)** | $30 |
| Trinity Oaks, California **(P)** | $36 |
| Sterling Vineyards, Napa Valley | $46 |
| Clos du Bois, Sonoma | $46 |
| Kendall-Jackson, Sonoma | $50 |
| Kunde, Sonoma Valley **(SP)** | $50 |
| Ferrari-Carano, California | $60 |

### Pinot Grigio

| | |
|---|---|
| Joel Gott, Oregon | $45 |
| Santa Margherita, Italy | $75 |

### Sauvignon Blanc

| | |
|---|---|
| Ava Grace, California **(P)** | $36 |
| Chasing Venus, New Zealand | $48 |
| Sea Cove, New Zealand **(SP)** | $50 |
| Markham, Napa Valley | $65 |

## Rose and Other Whites

| | |
|---|---|
| Stemmari Still Moscato **(C, P, SP)** | $40 |
| Chateau Ste Michelle Rose, Columbia Valley | $40 |

## Michigan Wines

| | |
|---|---|
| Black Star Farms White **(M)** | $44 |
| Black Star Farms Red **(M)** | $44 |
| Grand Traverse Riesling **(M)** | $45 |
| L. Mawby, "Detroit," Sparkling **(M)** | $45 |
| L. Mawby, "Sex," Sparkling | $55 |
| Black Star Farms, Arcturos Pinot Gris | $46 |
| Black Star Farms, Arcturos Pinot Noir | $68 |

### Wine Pour with Dinner

*Single pour; Priced per person*

Classic | $6

Premium | $8

Super Premium | $10

Request for wines not listed are special order. If available through The Henry Ford's local distributors, special orders can be facilitated a minimum of 45 days in advance. Case minimums will apply.

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