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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Rev. 4/21/26

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		Mackinac 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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Rev.11/6/26

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 Lavender Simple Syrup, Lemon Juice, Club Soda and Mint	*	*	*
Madras Cranberry Juice, Orange Juice and Club Soda	*	*	*
Signature Cocktails			
Love Potion Rum, Triple Sec, Orange Juice, Pineapple Juice, Grenadine and Starry	*	*	*
The Blushing Bride Vodka, Cranberry Juice, Club Soda and Lime Garnish	*	*	*
Kindred Spirits Whiskey, Ginger Ale, Bitters and Lemon Garnish	*	*	*
Cherry Bourbon Lemonade Bourbon, Lemonade and Tart Cherry Juice	*	*	*
Drunk in Love Raspberry Vodka, Sparking Wine and Cranberry Juice	$1 per drink	*	*
Moscow Mule Vodka, Ginger Beer, Lime Juice and Lime Garnish	$1 per drink	*	*
French 75 Gin, Simple Syrup, Lemon Juice, Topped with Sparkling Wine and Lemon Garnish	$2 per drink	*	*
Peach Bourbon Arnold Palmer Peach Bourbon, Lemonade and Iced Tea	$2 per drink	$1 per drink	*
Peach Bellini Prosecco and Peach Nectar	$2 per drink	$1 per drink	*
Margarita Classic Margarita, On the Rocks with Lime	$6 per drink	$3 per drink	$2 per drink
Espresso Martini (minimum order of 50) 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 Rum, Ginger Beer and Lemonade	$1 per drink	*	*
Planters' Punch Dark Rum, Lemonade, Starry and Bitters	$2 per drink	$1 per drink	*
Michigan Maple Sour 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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Rev. 10/1/2026

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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