

*the*  
INTERNATIONAL BANQUET CENTER  
—  —

*Wedding Banquet Menu*

Setting the Stage for a Successful Event

Located in the heart of Detroit's Greektown and adjacent to the newly renovated Atheneum Suites Hotel, this complex features one of the most beautiful & unique ballrooms in the Metro- Detroit area. With twenty-two foot vaulted ceilings, dome skylights and a circular balcony overlooking the main ballroom, this hidden treasure with a view of the city is a fabulous venue for an elegant wedding or social gathering.

Within walking distance to Comerica Park, Ford Field, Cobo Hall, Compuware, General Motors Headquarters and across the street from Greektown Casino and the People Mover, this location is the pulse of the city.

So the next time you are looking to host a business or social event, allow our experienced staff to "set the stage."



## GENERAL ARRANGEMENTS

- 2 WEEKS PRIOR TO EVENT - FINAL MENU SELECTIONS
  - 4 DAYS PRIOR TO EVENT - FINAL GUEST COUNT / FINAL BALANCE DUE
  - WE ALLOW 5% OVERAGE ON GUEST COUNT. THIS COUNT WILL BE YOUR MINIMUM GUARANTEE AND IS NOT SUBJECT TO REDUCTION
  - FINAL PAYMENT CAN BE PAID WITH A CASHIERS CHECK, CREDIT CARD OR CASH.
- WE DO NOT ACCEPT PERSONAL CHECKS.
- THE NUMBER OF TABLES REQUESTED IS ALSO DUE ONE WEEK PRIOR TO YOUR EVENT SO THAT A FINAL ROOM DIAGRAM MAY BE CREATED FOR YOU.
  - ANY CHANGES ON DAY OF EVENT WILL BE SUBJECT TO AN ADDITIONAL \$200 SETUP FEE

## FOOD & BEVERAGE

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A TAXABLE 18% SERVICE CHARGE (22% FOR WEDDINGS) AND A 6% MICHIGAN STATE SALES TAX. THE MENUS PROVIDED ARE SUGGESTIONS. WE WOULD BE PLEASED TO CREATE A CUSTOM MENU TO YOUR SPECIFIC TASTE. WE ASK THAT YOU PLEASE LIMIT THE NUMBER OF GUESTS AT YOUR TASTING TO 4.

- STANDARD SERVICE INCLUDES ONE SERVER PER TWO TABLES. - IF YOU'D LIKE ONE SERVER PER TABLE THERE IS AN 8 HOUR MINIMUM @ \$22/HR PER SERVER.
- WEDDING CEREMONY SETUP FEE: \$1,000

## DECORATION & VENDOR REGULATIONS

DECORATIONS OR DISPLAYS BROUGHT INTO THE INTERNATIONAL CENTER MUST BE APPROVED BY YOUR EVENT MANAGER PRIOR TO YOUR EVENT. ALL DECORATIONS AND DISPLAYS MUST COMPLY WITH THE CITY OF DETROIT FIRE CODES. BANNERS OR DISPLAYS MAY NOT BE ATTACHED TO ANY STATIONARY WALL, FLOOR OR CEILING UNLESS APPROVED IN ADVANCE. GLITTER, CONFETTI, SILLY STRING, BUBBLES AND DANCE FLOOR DUST ARE NOT PERMITTED IN ANY ROOM. AN ADDITIONAL CLEANING CHARGE WILL BE ADDED IF THESE ITEMS ARE USED.

VENDORS MUST SET UP DURING CONTRACTED TIMES ONLY. ALL DECORATIONS AND RENTAL ITEMS MUST BE REMOVED FROM YOUR ROOM UPON THE CONCLUSION OF YOUR EVENT.

## AUDIOVISUAL

COMPLETE AUDIOVISUAL EQUIPMENT AND SERVICES ARE AVAILABLE FOR YOUR EVENT. PLEASE NOTIFY YOUR EVENT MANAGER OF ANY EQUIPMENT YOU MAY NEED.

## COAT CHECK

HOSTED COAT CHECK IS AVAILABLE FOR YOUR EVENT WITH A CHARGE OF \$2 PER PERSON.

## OVERNIGHT ACCOMMODATIONS

YOUR EVENT MANAGER CAN ALSO ASSIST YOU WITH SETTING UP A ROOM BLOCK AT THE ALL SUITE ATHENEUM HOTEL LOCATED ADJACENT TO THE INTERNATIONAL CENTER. DISCOUNTED ROOM RATES WILL BE RESERVED EXCLUSIVELY FOR YOU AND YOUR GUESTS.

## PARKING

VALET PARKING IS AVAILABLE THROUGH THE ATHENEUM SUITES HOTEL FOR A DISCOUNTED RATE. SELF PARKING IS AVAILABLE IN SEVERAL CITY LOTS AND STRUCTURES

## OTHER ATTRACTIONS

THE INTERNATIONAL CENTER BUILDING IS ADJACENT TO THE ATHENEUM SUITE HOTEL AS WELL AS FISHBONE'S RESTAURANT

## SECURITY

THE INTERNATIONAL CENTER IS NOT RESPONSIBLE FOR DAMAGE TO OR LOSS OF MERCHANDISE AND ARTICLES BROUGHT TO THE HOTEL PRIOR TO OR FOLLOWING YOUR FUNCTION.



## THE INTERNATIONAL CENTER

400 MONROE ST. DETROIT MI 48226

PH: 313-963-1400 • FX: 313-963-2236

INTERNATIONALBANQUETS.COM

APPOINTMENTS AVAILABLE UPON REQUEST

## OFFICE HOURS

MONDAY - FRIDAY: 8AM-6PM

SATURDAY: 10AM-2PM

SUNDAY: CLOSED

SOPHIE PLASTIRAS

SALES MANAGER

313-963-1400 X 235

SPLASTIRAS@INTERNATIONALBANQUETS.COM

JASON HILL

FOOD & BEVERAGE SALES MANAGER

313-963-1400 X 1248

JHILL@INTERNATIONALBANQUETS.COM

DERRICK COLLINS

FOOD & BEVERAGE SALES MANAGER

313-963-1400 X 247

DCOLLINS@INTERNATIONALBANQUETS.COM

## *Room Dimensions*



ROOM	SQ. FT.	DIMENSIONS	CEILING HEIGHT	RECEPTION	BANQUET	THEATER STYLE	CLASSROOM STYLE	U-SHAPE	CONFERENCE
APHRODITE	2,660	35 x 76	10'	250	180	200	75	30	30
HERMES	1,800	34 x 53	8'	125	90	150	90	40	45
SOPHOCLES	665	35 x 19	8'	40	40	50	35	25	30
EURIPIDES	685	36 x 19	8'	40	40	40	30	25	25
ARISTOTELES	403	15½ x 26½	8'		30	35	20	15	15
SOCRATES	403	15½ x 26½	8'		30	35	20	15	15
PLATO	403	15½ x 26½	8'		30	35	20	15	15
OLYMPUS	2,400	62 x 39	8'	100	100	40		30	30
OLYMPUS I	1,300	39 x 32	8'	80	80	20		20	20
OLYMPUS II	1,100	39 x 30	8'	80	80	20		20	20
BALLROOM	10,800	136 x 80	24'	900	500	350	250	90	90
BALCONY	6,500		9'	200	200				

\* EACH ROOM REQUIRES A NON-REFUNDABLE DEPOSIT WHEN BOOKED.  
 PRICES VARY BASED ON DATE AND TIME OF EVENT.

## *Room Rentals & Deposits*



ROOM	MON-SUN-DAYTIME RENTAL:DEPOSIT	MON-THUR-EVENING RENTAL:DEPOSIT	FRIDAY EVENING RENTAL:DEPOSIT	SATURDAY EVENING RENTAL:DEPOSIT	SUNDAY EVENING RENTAL:DEPOSIT
SOPHOCLES	\$850: DEP \$400	\$1,200: DEP \$600	\$1,200: DEP \$600	\$1,200: DEP \$600	\$1,200: DEP \$600
EURIPIDES	\$850: DEP \$400	\$1,200: DEP \$600	\$1,200: DEP \$600	\$1,200: DEP \$600	\$1,200: DEP \$600
ARISTOTELES	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300
SOCRATES	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300
PLATO	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300
HERMES	\$1,500: DEP \$750	\$1,500: DEP \$750	\$2,000: DEP \$1,000	\$3,500: DEP \$1,500	\$2,000: DEP \$1,000
APHRODITE	\$2,000: DEP \$1,000	\$2,000: DEP \$1,000	\$5,000: DEP \$2,000	\$8,000: DEP \$3,000	\$4,000: DEP \$1,500
OLYMPUS	\$1,000: DEP \$500	\$1,000: DEP \$500	\$2,000: DEP \$1,000	\$3,500: DEP \$1,500	\$2,000: DEP \$1,000
BALLROOM	\$5,000: DEP \$2,000	\$5,000: DEP \$2,000	\$15,000: DEP \$3,000	\$18,000: DEP \$4,000	\$10,000: DEP \$2,000
BALCONY	\$5,000: DEP \$2,000	\$5,000: DEP \$2,000	\$15,000: DEP \$3,000	\$18,000: DEP \$4,000	\$10,000: DEP \$2,000

\* EACH ROOM REQUIRES A NON-REFUNDABLE DEPOSIT WHEN BOOKED.

PRICES VARY BASED ON DATE AND TIME OF EVENT. PRICES INCLUDE

FOOD & BEVERAGE.

*International Center Wedding Packages*



*Included In Your Wedding Package:*

*Complimentary Suite for Bride & Groom*

*Special Room Rates for Out-of-Town Guests at the Athenaeum*

*Complimentary Valet Parking*

*Limited Butler Passed Hors D'oeuvres*

*Champagne Toast*

*Butler Passed Wine Service*

*5-Hour Bar*

*Complimentary Cake Cutting*

*Complimentary Set-up & Tear Down Fee*

*Skirted Cake & Gift Table*

*Wireless Microphone*

*Wedding Package One*



*Reception*

*Butler Passed Hors D'oeuvres*

BEEF TENDERLOIN CANAPES WITH PEPPERCORN BUTTER  
TOMATO BASIL BRUSCHETTA  
BELGIAN ENDIVE WITH SMOKED SALMON AND BOURSIN CHEESE  
SPRING ROLLS WITH PLUM SAUCE

*Champagne Toast*

*Dinner*

*Entrees*

~CHOICE OF ONE~

MIXED GREEN SALAD SERVED WITH CHOICE OF TWO DRESSINGS  
WARM ROLLS WITH WHIPPED BUTTER  
SAUTEED CHICKEN PICCATA WITH GARLIC LEMON CAPER SAUCE  
OR  
SLICED BEEF TENDERLOIN WITH A WILD MUSHROOM BORDELAISE SAUCE  
SERVED WITH STARCH AND VEGETABLE

*Dessert Table & Coffee Service*

*Wine Service with Dinner*

*Five Hour Hosted Standard Bar*

**\$71.00** PER PERSON + 22% SERVICE CHARGE & 6% SALES TAX

## *Wedding Package Two*



### *Reception*

#### *Butler Passed Hors D'oeuvres*

BEEF TENDERLOIN CANAPES WITH PEPPERCORN BUTTER  
TOMATO BASIL BRUSCHETTA  
BELGIAN ENDIVE WITH SMOKED SALMON AND BOURSIN CHEESE  
SPRING ROLLS WITH PLUM SAUCE

#### *Champagne Toast*

### *Dinner*

#### *Entrees*

MIXED GREEN SALAD SERVED WITH CHOICE OF TWO DRESSINGS  
WARM ROLLS WITH WHIPPED BUTTER  
DUEL ENTREE OF SLICED BEEF TENDERLOIN WITH A WILD MUSHROOM BORDELAISE SAUCE  
AND SAUTEED CHICKEN PICCATA WITH GARLIC LEMON CAPER SAUCE  
SERVED WITH STARCH AND VEGETABLE

#### *Dessert Table & Coffee Service*

#### *Wine Service with Dinner*

#### *Five Hour Hosted Premium Bar*

**\$85.00** PER PERSON + 22% SERVICE CHARGE & 6% SALES TAX

*Wedding Package Three*



*Reception*

*Butler Passed Hors D'oeuvres*

SHRIMP KIWI SALAD  
TOMATO BASIL BRUSCHETTA  
LUMP CRAB WITH AVOCADO AND GINGER ON BELGIAN ENDIVE  
GRILLED DUCK BREAST WITH SEARED PEACHES  
ON A TOASTED FRENCH BAQUETTE

*Champagne Toast*

*Dinner*

*Entrees*

BIBB LETTUCE WITH MANDARIN ORANGES, BLEU CHEESE AND MARINATED TOMATOES  
WARM ROLLS WITH WHIPPED BUTTER  
8 OZ. FILET MIGNON ON A BED OF BRAISED SWEET ONIONS WITH A SHIITAKE ZIP SAUCE  
ASPARAGUS BUNDLES OR HARICOTS VERTS  
ANNA POTATOES

*Dessert Table & Coffee Service*

*Wine Service with Dinner*

*Five Hour Hosted Premium Bar*

\$90.00 PER PERSON + 22% SERVICE CHARGE & 6% SALES TAX

*Butler Passed or Display Hors D'oeuvres*



*Silver Selections*

WILD MUSHROOM TARTLET  
WITH SMOKED GOUDA  
THAI SESAME CHICKEN FINGERS WITH CHILI DIPPING SAUCE  
CRISPY SPRING ROLLS WITH PLUM SAUCE  
COCKTAIL FRANKS IN PASTRY  
VEGETARIAN PIZZA MINIATURES  
BUFFALO CHICKEN WINGS  
REUBEN QUESADILLA  
ROASTED TOMATO BASIL BRUSCHETTA  
SWEET ONION POTATO CAKES WITH SOUR CREAM AND CHIVES  
CURRIED CHICKEN SALAD IN PUFF PASTRY  
CALAMARI FRITTERS WITH COCONUT RUM SAUCE  
ASSORTED MINI QUICHE CANAPES  
FETA CHEESE, ARTICHOKE & KALAMATA OLIVE TART  
BELGIAN ENDIVE WITH SCOTTISH SALMON AND PEPPERED CREAM CHEESE  
SKEWER OF MARINATED FETA & GREEN OLIVES  
\$36.00 PER DOZEN

*Gold Selections*

CANDIED SEA SCALLOPS RUMAKI  
COCONUT FRIED SHRIMP WITH PIÑA COLADA SAUCE  
BABY BACK RIBS WITH ZESTY BBQ SAUCE  
STUFFED MUSHROOMS WITH CRAB MEAT AND LEMON SAUCE  
STUFFED MUSHROOMS WITH SAVORY ITALIAN SAUSAGE & MARINARA SAUCE  
ORIENTAL BEEF SATAY WITH TERIYAKI GLAZE  
STUFFED MUSHROOM WITH SPINACH, FETA CHEESE AND LEMON SAUCE  
SESAME THAI CHICKEN SATAY WITH SPICY PEANUT DIP  
ICED SHRIMP WITH CLASSIC COCKTAIL SAUCE  
STUFFED GRAPE LEAVES WITH TZADZIKI SAUCE  
ANDOUILLE SAUSAGE EN CROUTE  
SPINACH FETA CHEESE TRIANGLES  
LOBSTER AND CHEDDAR POTATO SKINS  
CRAB CROQUETTES  
\$42.00 PER DOZEN

*Butler Passed or Display Hors D'oeuvres*



*Platinum Selections*

ICED COLOSSAL SHRIMP SERVED WITH CLASSIC COCKTAIL SAUCE  
LOBSTER BEIGNETS WITH CAJUN MAYONNAISE DIP  
MINIATURE MORROCAN LAMB KEBOB WITH DILL YOGURT SAUCE  
LOBSTER MARTINI IN A CHAMPAGNE CREAM SAUCE  
GRILLED MINIATURE LAMB CHOPS  
BLACK PEPPER ENCRUSTED BEEF TENDERLOIN  
ON A CROSTINI WITH BLEU CREAM CHEESE  
SCOTTISH SMOKED SALMON PINWHEELS WITH CREAM CHEESE  
LOBSTER STUFFED PEPPERS - YELLOW, ORANGE & SWEET RED BABY  
BELL PEPPERS WITH ONION, MOZZARELLA CHEESE AND BREAD CRUMBS  
\$60.00 PER DOZEN

*Butler Passed or Sushi Display*



*Maki Vegetarian Rolls*

CUCUMBER ROLL, AVOCADO CUCUMBER ROLL, ASPARAGUS ROLL, SPICY TOFU ROLL, A2C ROLL  
\$15.00 PER DOZEN

*Maki Sushi*  
\$25.00 PER DOZEN

*Tuna Roll*

THIN LAYER OF WASABI WITH FRESH TUNA

*Tuna Avocado Roll*

FRESH TUNA STRIPS WITH AVOCADO

*Salmon Roll*

THIN LAYER OF WASABI WITH FRESH SALMON

*Salmon Avocado Roll*

FRESH SALMON STRIPS WITH AVOCADO

*Spicy Scallop Roll*

SPICY SAUCE WITH SMALL SCALLOPS

*California Roll*

IMITATION CRAB, AVOCADO AND CUCUMBER  
TOPPED WITH MASAGO

*Spicy Tuna Roll*

CHOPPED TUNA WITH SPICY SAUCE AND MASAGO

*Boston Roll*

SHRIMP, LETTUCE AND CUCUMBER

*Philadelphia Roll*

SALMON, CREAM CHEESE, CUCUMBER AND ASPARAGUS

*Premium Sushi Rolls*

\$30.00 PER DOZEN

*Salmon Tsutumi Roll*

MASAGO, CRAB MEAT, ASPARAGUS, AVOCADO AND CUCUMBER  
TOPPED WITH FRESH SALMON

*Shrimp Fashion Roll*

COOKED SHRIMP, LETTUCE, CUCUMBER  
AVOCADO, TOMATO AND ASPARAGUS

*Rainbow Roll*

CALIFORNIA ROLL WITH FRESH TUNA,  
WHITEFISH AND AVOCADO

## Specialty Displays



MINIMUM 50 PEOPLE

### *Fresh Seasonal Fruit*

SERVED WITH RASPBERRY CHANTELLE SAUCE

\$250.00

### *Lobster Fondue*

CHILLED COLDWATER TAIL WITH A GRUYERE  
COGNAC DIPPING SAUCE

\$300.00

### *Cheese Display*

ASSORTMENT OF DOMESTIC CHEESES AND CRACKERS

\$250.00

### *Vegetable Crudité's*

GARDEN FRESH VEGETABLES SERVED WITH RANCH DIP

\$150.00

### *International Cheese Board*

IMPORTED CHEESES SERVED WITH AN ASSORTMENT  
OF CRACKERS AND CURED MEATS

\$325.00

### *Whole Brie En Croute*

WRAPPED IN PHYLLO PASTRY WITH  
RASPBERRY SAUCE AND TOASTED ALMONDS

\$150.00

### *Scottish Salmon*

SERVED WITH ONIONS, CAPERS,  
CREAM CHEESE, PUMPERNICKLE BREAD

\$350.00

### *Whole Smoked Norwegian Salmon*

SALMON IS SMOKED IN HOUSE AND SERVED  
WITH SWEET ONIONS, CAPERS, CREAM CHEESE

\$375.00

### *Antipasto Display*

A MEDITERRANEAN BLEND OF OLIVES, FETA  
CHEESE, GRILLED VEGETABLES AND CURED MEATS

\$275.00

### *Iced Seafood Bar*

CRAB CLAWS, ICED JUMBO SHRIMP, SEA SCALLOPS,  
SEVICHE, OYSTERS ON THE HALF SHELL WITH  
COCKTAIL SAUCE, LEMON AND HORSERADISH

\$400.00

## Stations



EACH ITEM SERVES 50 PEOPLE

### *Roasted Whole Tom Turkey with Homemade Cranberry Sauce*

SERVED WITH ROLLS AND CONDIMENTS

**\$225.00**

### *Herb Encrusted Roast Tenderloin of Beef*

SERVED WITH HORSERADISH SAUCE,  
DIJON MUSTARD AND BREAD ROLLS

**\$325.00**

### *Herb Encrusted Prime Rib of Beef*

SERVED WITH NATURAL AU JUS, HORSERADISH  
SAUCE AND BREAD ROLLS

**\$325.00**

### *Roasted Rack of Lamb*

ENCRUSTED WITH PECANS AND FRESH HERBS  
MINT SAUCE

**\$600.00**

### *Roast Pork Loin*

CAJUN STYLE PORK LOIN WITH AN APRICOT GLAZE  
HOMEMADE APPLESAUCE

**\$230.00**

### *Mediterranean Dips & Spreads*

BABA GHANOUJ, TABOULI, HUMMUS, TSATZIKI SAUCE  
TOASTED PITA BREAD

**\$150.00**

### *Honey Glazed Ham*

SERVED WITH CAJUN MAYONNAISE,  
MUSTARD AND BREAD ROLLS

**\$250.00**

### *Pasta Station*

FARFALLE AND MINI PENNE PASTA SAUTEED IN  
OLIVE OIL AND GARLIC SERVED WITH CLAM,  
MARINARA, PESTO CREAM OR BOLOGNESE SAUCES  
GARLIC CIABATTA BREAD

**\$12.00 PER PERSON**

## *Stations*



### *Asian*

STIR FRIED CHICKEN, BEEF & CHINESE VEGETABLES  
IN A TERIYAKI SAUCE, & FRIED RICE

**\$14.00**

### *Mashed Potato Bar*

A SELECTION OF GARLIC MASHED AND SWEET  
POTATOES SERVED WITH COUNTRY GRAVY AND  
ASSORTED TOPPINGS IN MARTINI GLASSES

**\$7.00**

### *Fajita*

SOUTHWESTERN BEEF AND CHICKEN WITH PEPPERS,  
ONIONS, GUACAMOLE, SALSA, SOUR CREAM  
AND SHARP CHEDDAR SERVED WITH WARM  
SOFT TORTILLAS AND SPANISH RICE

**\$15.00**

### *Mediterranean Shrimp*

SHRIMP SAUTEED IN OLIVE OIL AND  
GARLIC WITH A RICH PROVENCALE SAUCE  
GARLIC CIABATTA BREAD

**\$20.00**

### *Salad Bar*

MIXED FIELD GREENS, GARLIC CROUTONS, BACON BITS,  
TOMATOES, CHEESE, GRATED EGGS, OLIVES, SPROUTS,  
TOASTED PINE NUTS & CHOICE OF DRESSINGS

**\$9.00**

### *Sushi Bar*

SPICY TUNA ROLLS, CALIFORNIA ROLLS, SALMON  
AND ASSORTED SASHIMI PRESENTED WITH WASABI,  
SOY SAUCE AND PICKLED GINGER

**\$20.00**

### *Mardi Gras*

CHICKEN OR SHRIMP JAMBALAYA, CATFISH BEIGNETS WITH A CAJUN MAYONNAISE,  
SEARED CAJUN CHICKEN BREAST WITH SWEET PEPPERS AND ONIONS

**\$22.00**

*Plated Appetizers*



*Wild Mushroom Napoleon*

WITH PARSLEY & CRUMBED BLEU CHEESE SAUCE

\$10.00

*Citrus Poached Shrimp*

WITH GRILLED ASPARAGUS

\$13.00

*Pan Seared Sea Scallops*

WITH POLENTA CAKE & TOMATO BASIL JUS

\$16.00

*Jumbo Shrimp Cocktail*

CLASSIC COCKTAIL SAUCE

\$12.00

*Lobster Ravioli*

CHAMPAGNE LEEK SAUCE AND  
SHAVED PARMESAN CHEESE

\$15.00

*Maine Lobster Medallions*

WITH HARIGOT VERT, MACHE  
LEAVES & CAVIAR CREAM

\$20.00

*Wild Mushroom Phylo Purse*

SERVED ON A BED OF BASIL POLENTA

\$10.00

*Carpaccio of Smoked Salmon*

WITH ONIONS, CAPPERS & CREAM CHEESE  
TOASTED PUMPERNICKLE BREAD

\$10.00

## Plated Fish & Seafood Dinner Selections



### Salads

~CHOICE OF ONE~

#### *Mixed Green Salad*

RANCH AND ITALIAN DRESSING

#### *Caesar Salad*

WITH GARLIC CROUTONS

#### *Mixed Baby Greens with Roasted Pear*

WALNUTS AND ROQUEFORT  
VINAGRETTE DRESSING

#### *Classic Greek Salad*

ADDITIONAL \$1.50 PER PERSON

#### *Michigan Cherry Salad*

FIELD GREENS WITH DRIED CHERRIES,  
PECANS AND GORGONZOLA  
ADDITIONAL \$1.50 PER PERSON



#### *Atlantic Salmon*

BAKED & TOPPED WITH LEMON CAPER SAUCE,  
BROCCOLI SPEARS, PARMESAN SEASONED OVEN  
ROASTED POTATOES  
\$28.00

#### *Tilapia*

SAUTEED WITH LEMON TARRAGON BUTTER, RICE  
PILAF ALMONDINE, FRENCH GREEN BEANS  
\$30.00

#### *Chilean Sea Bass*

BAKED CHILEAN SEA BASS ENCRUSTED  
WITH PARMESAN CHEESE AND JAPANESE BREAD  
CRUMBS TOPPED WITH LUMP CRAB MEAT, CHAMPAGNE  
LEEK SAUCE, ASPARAGUS AND RICE PILAF ALMONDINE  
\$32.00

#### *Thyme Grilled Prawns*

JUMBO PRAWNS OVER A BED OF ISRAELI  
COUSCOUS, BABY VEGETABLES  
\$36.00

#### *Sesame Crusted Tuna*

SESAME CRUSTED TUNA WITH SWEET SOY EMULSION,  
JASMINE RICE, ASPARAGUS  
\$32.00

## Plated Chicken Dinner Selections



### Salads

~CHOICE OF ONE~

#### *Mixed Green Salad*

RANCH AND ITALIAN DRESSING

#### *Caesar Salad*

WITH GARLIC CROUTONS

#### *Mixed Baby Greens with Roasted Pear*

WALNUTS AND ROQUEFORT  
VINAGRETTE DRESSING

#### *Classic Greek Salad*

ADDITIONAL \$1.50 PER PERSON

#### *Michigan Cherry Salad*

FIELD GREENS WITH DRIED CHERRIES,  
PECANS AND GORGONZOLA  
ADDITIONAL \$1.50 PER PERSON



#### *Mediterranean Roast Chicken*

AIRLINE CHICKEN BREAST SAUTEED WITH  
WHITE WINE, GARLIC AND TOPPED WITH A LEMON  
OREGANO SAUCE, SEASONED OVEN ROASTED POTATOES  
AND VEGETABLE MEDLEY

\$30.00

#### *Chicken Breast Florentine*

STUFFED WITH SPINACH & CHEESE ENCRUSTED WITH  
FRESH HERBS AND JAPANESE BREAD CRUMBS AND  
FINISHED WITH A LEMON DILL SAUCE

\$30.00

#### *Pan Roasted Chicken Breast*

SHIITAKE MUSHROOM SAUCE AND  
BRAISED SPINACH, RICE PILAF

\$30.00

#### *Chicken Piccata*

MUSHROOM CAPER GLAZE, THREE  
CHEESE POTATOES, ASPARAGUS

\$30.00

#### *Mushroom Stuffed Chicken Breast*

WITH PORCINI MUSHROOMS SERVED WITH POLENTA  
CATI, CARMELIZED CIPPOLINI ONIONS AND FINISHED  
WITH POCHINI SAUCE, THREE GRAIN WILD RICE

\$32.00

#### *Almond Pesto Chicken*

ALMOND PESTO CRUSTED FREE RANGE CHICKEN  
BREAST WITH GARLIC MASHED POTATOES AND  
BRAISED BABY VEGETABLES

\$32.00

## *Plated Beef, Lamb & Pork Dinner Selections*



### *Salads*

~CHOICE OF ONE~

#### *Mixed Green Salad*

RANCH AND ITALIAN DRESSING

#### *Caesar Salad*

WITH GARLIC CROUTONS

#### *Mixed Baby Greens with Roasted Pear*

WALNUTS AND ROQUEFORT  
VINAGRETTE DRESSING

#### *Classic Greek Salad*

ADDITIONAL \$1.50 PER PERSON

#### *Michigan Cherry Salad*

FIELD GREENS WITH DRIED CHERRIES,  
PECANS AND GORGONZOLA  
ADDITIONAL \$1.50 PER PERSON



#### *Eight Ounce Filet Mignon*

ON A BED OF ROASTED SWEET ONIONS FINISHED WITH  
A BLACK FOREST MUSHROOM BORDELAISE SAUCE,  
SEASONED OVEN ROASTED POTATOES AND BROCCOLI

\$39.00

#### *Herb Encrusted Prime Rib of Beef*

SLOW ROASTED WITH NATURAL AU JUS  
AND HORSERADISH SAUCE, THREE CHEESE  
POTATOES AND ASPARAGUS

\$35.00

#### *Grilled Lamb Chops (4)*

GRECIAN STYLE GRILLED LAMB CHOPS WITH LEMON  
ROASTED POTATOES & FRESH GREEN BEANS

\$35.00

#### *Grilled Pork Loin*

SAUTEED PORK LOIN MEDALLIONS WITH A  
CHANTERELLE MUSHROOM DEMI GLAZE, THREE  
CHEESE SCALLOPED POTATOES AND ASPARAGUS

\$32.00

#### *Lamb Shank*

LAMB SHANK WITH MOROCCAN COUSCOUS  
& STEWED VEGETABLES

\$32.00

#### *Cabernet Braised Short Ribs*

BEEF SHORT RIBS FINISHED WITH CABERNET  
SAUCE, RUSTIC VEGETABLE MEDLEY  
& WHIPPED ROSEMARY POTATOES

\$30.00

*Plated Duet Dinner Selections*



*Salads*

~CHOICE OF ONE~

*Mixed Green Salad*

RANCH AND ITALIAN DRESSING

*Caesar Salad*

WITH GARLIC CROUTONS

*Mixed Baby Greens with Roasted Pear*

WALNUTS AND ROQUEFORT  
VINAGRETTE DRESSING

*Classic Greek Salad*

ADDITIONAL \$1.50 PER PERSON

*Michigan Cherry Salad*

FIELD GREENS WITH DRIED CHERRIES,  
PECANS AND GORGONZOLA  
ADDITIONAL \$1.50 PER PERSON



*Chicken & Salmon*

GRILLED CHICKEN BREAST WITH LEMON OREGANO  
GLAZE AND BAKED SALMON WITH ROASTED  
TOMATOES AND CAPERS, RICE PILAF, ASPARAGUS

\$36.00

*Petit Filet Mignon & Shrimp Scampi*

PETIT FILET MIGNON WITH WILD MUSHROOM  
BORDELAISE SAUCE AND SHRIMP SCAMPI

\$47.00

*Chicken & Sliced Beef Tenderloin*

WINGED CHICKEN BREAST WITH TARRAGON  
REDUCTION SAUCE AND SLICED BEEF TENDERLOIN  
WITH WILD MUSHROOM BORDELAISE SAUCE,  
ROASTED POTATOES AND VEGETABLE MEDLEY

\$36.00

*Grilled Pork Loin & Colossal Shrimp*

PORK LOIN MEDALLIONS IN A MARSALA SAUCE, GRILLED  
COLOSSAL SHRIMP SERVED WITH HARICOT VERTS AND  
ROSEMARY GRUYERE MASHED POTATOES, VEGETABLE  
MEDLEY

\$36.00

*Plated Duet Dinner Selections (continued)*



*Chilean Sea Bass & Herb Encrusted  
Beef Tenderloin*

CHILEAN SEA BASS WITH LUMP CRAB AND  
CHAMPAGNE LEEK SAUCE AND SLICED BEEF  
TENDERLOIN WITH BORDELAISE SAUCE

**\$47.00**

*Sliced Veal Medallions &  
Grilled Sea Scallops*

VEAL MEDALLIONS WITH A CHANTERELLE  
MUSHROOM DEMI GLAZE AND BACON WRAPPED  
SEA SCALLOPS SERVED ROSEMARY SPETZEL AND AN  
ASSORTMENT OF PETIT VEGETABLES

**\$51.00**

*Petit Filet & Roasted Maine Lobster Tail*

BEEF FILET WITH A MERLOT REDUCTION AND ROASTED MAINE LOBSTER  
WITH LOBSTER CREAM SAUCE, ASPARAGUS AND ROASTED POTATOES

MARKET PRICE

## *Dinner Buffets*



*Dinner Buffet include bread rolls, a selection of three salads, three entrees, a vegetable, a starch, a customized sweets table, coffee & tea.*

### *Salads*

~CHOICE OF THREE~

#### *Mixed Green Salad*

WITH RANCH AND VINAIGRETTE DRESSINGS

#### *Classic Greek Salad*

WITH A CREAMY OREGANO DRESSING  
ADDITIONAL \$1.50 PER PERSON

#### *Caesar Salad*

WITH GARLIC CROUTONS

#### *Bontie Pasta Salad*

WITH SPRING VEGETABLES IN A BASIL VINAIGRETTE

#### *Spinach Salad*

WITH BACON, EGG, PARMESAN AND A  
WARM BACON DRESSING

#### *Country Style Potato Salad*

DICED IDAHO POTATOES, ONIONS, CELERY AND EGGS  
IN A ZESTY MAYONNAISE DRESSING

#### *Michigan Cherry Salad*

FIELD GREENS WITH DRIED CHERRIES, PECANS AND GORGONZOLA  
ADDITIONAL \$1.50 PER PERSON

## Dinner Buffets



### Entrees

~CHOICE OF THREE~

#### *Chicken Piccata*

THINLY SLICED BREAST WITH A GARLIC  
MUSHROOM CAPER GLAZE

#### *Salmon Filet*

LEMON DILL SAUCE

#### *Roasted Turkey*

HOMEMADE DRESSING AND COUNTRY GRAVY

#### *Baked Chicken*

WITH ROSEMARY APPLE GLAZE

#### *Herb Encrusted Prime Rib*

NATURAL AU JUS  
AND HORSERADISH SAUCE

#### *Savory Sausage Pasta Bake*

WITH PARMESAN AND FETA

#### *Grilled Flank Steak*

MUSHROOM LEEK SAUCE

#### *Pork Loin Medallions*

MARSALA SAUCE

### Vegetables

~CHOICE OF ONE~

VEGETABLE MEDLEY, BROCCOLI SPEARS PARMESAN,  
GREEN BEANS WITH SAUTEED ONIONS, ASPARAGUS SPEARS

### Starch

~CHOICE OF ONE~

SEASONED OVEN ROASTED POTATOES, RICE PILAF ALMONDINE,  
THREE CHEESE POTATOES, THREE GRAIN WILD RICE WITH SWEET PEPPERS

### *Customized Sweets Table*

ASSORTED TORTES, CHEESECAKES & MINIATURE PASTRIES

**\$45.00** PER PERSON

## *Family Style Dinner*



*Family Style Dinner includes choice of three entrees, pasta, salad, vegetable, starch and bread rolls,, Also includes a miniature petit four selection, coffee & tea.*

### *Salads*

~CHOICE OF ONE~

#### *Mixed Green Salad*

RANCH AND ITALIAN DRESSING

#### *Classic Greek Salad*

CREAMY OREGANO DRESSING

@ 1.50 PER PERSON

### *Entrees*

~CHOICE OF TWO~

#### *Herb Encrusted Beef Tenderloin*

SLICED WITH WILD MUSHROOM BORDELAISE SAUCE

#### *Savory Sausage Pasta Bake*

WITH PARMESAN & FETA

#### *Chicken Piccata*

MUSHROOM CAPER GLAZE

#### *Grilled Flank Steak*

MUSHROOM LEEK SAUCE

#### *Salmon Filet*

LEMON DILL SAUCE

#### *Vegetarian Lasagna*

SPRING VEGETABLES, SPINACH, MUSHROOMS,  
MOZZARELLA AND FETA CHEESE IN A SWEET  
BASIL PESTO SAUCE

*Family Style Dinner (continued)*



*Pasta*

~CHOICE OF ONE~

*Penne Pasta*

MARINARA OR BOLOGNESE SAUCE

*Bonnie Pasta*

WITH A CREAMY PESTO SAUCE OR  
GARLIC CLAM SAUCE

*Vegetables*

~CHOICE OF ONE~

STEAMED VEGETABLE MEDLEY, BROCCOLI SPEARS PARMESAN  
GREEN BEANS WITH SAUTEED ONIONS, ASPARAGUS WITH SWEET RED BELL PEPPERS

*Starch*

~CHOICE OF ONE~

SEASONED OVEN ROASTED POTATOES, RICE PILAF ALMONDINE  
THREE GRAIN WILD RICE WITH SWEET PEPPERS, THREE CHEESE POTATOES

*Miniature Petit Four Selection*

\$45.00 PER PERSON

CUSTOMIZED SWEETS TABLE  
ADDITIONAL \$7.00 PER PERSON

## *Family Style Greek Feast*



*Our Greek Feast includes salad, two entrees, vegetable, starch,  
Greek bread, a rich assortment of Greek pastries, coffee & tea.*

### *Antipasto Display*

ASSORTED GRILLED VEGETABLES, IMPORTED MEDITERRANEAN OLIVES,  
FETA CHEESE, GRAPE LEAVES AND TOASTED PITA BREAD WITH TSATSIKI SAUCE

### *Salads*

~CHOICE OF ONE~

#### *Greek Salad*

MIXED GREENS WITH BEETS, ONIONS, TOMATOES, KALAMATA OLIVES  
AND TOPPED WITH FETA CHEESE AND PEPPERONCINI

#### *Traditional Village Salad*

TOMATOES, CUCUMBERS AND PEPPERONCINI TOPPED  
WITH KALAMATA OLIVES AND FETA CHEESE

### *First Course*

~CHOICE OF FOUR~

#### *Spinach Pie*

SHEETS OF DELICATE PHYLLO DOUGH LAYERED WITH  
A DELICIOUS SPINACH AND FETA CHEESE FILLING

### *Pastitso*

GROUND MEAT AND MACARONI BAKE, GRATED CHEESE & COVERED  
WITH A RICH BÉCHAMEL SAUCE

*Family Style Greek Feast (continued)*



*Grilled Chicken Kabobs*

MARINATED WITH LEMON AND OREGANO

*Roasted Leg of Lamb*

ENCRUSTED WITH FRESH HERBS & NATURAL A JUS

*Grilled Tilapia*

LEMON BUTTER SAUCE

*Vegetable & Starch*

GREEK STYLE PEAS

OR

GREEN BEANS WITH STEWED TOMATOES & HERBS

&

LEMON ROASTED POTATOES

OR

RICE PILAF

*Assorted Greek Pastries*

LOUKOUMATHES, BAKLAVA, BOUGATSA, KIDAIFI & KARITHOPITA

ASSORTED GREEK COOKIES

**\$44.00** PER PERSON

*Grilled Lamb Chops*

TWO PER PERSON, MARINATED AND SEASONED

ADDITIONAL **\$10.00** PER PERSON

# *Family Style Italian Feast*



*Our Italian Feast includes bread rolls, salad, two entrees, vegetable and starch.  
Also includes a rich assortment of Italian pastries, coffee & tea.*

## *Antipasto Display*

ASSORTED GRILLED VEGETABLES, IMPORTED MEDITERRANEAN OLIVES,  
MOZZARELLA CHEESE, CURED ITALIAN MEATS AND TOASTED CIABATTA BREAD

## *Salads*

~CHOICE OF ONE~

### *Caesar Salad*

WITH HOMEMADE GARLIC CROUTONS

OR

### *Mixed Field Greens*

WITH TOMATOES, CARROTS, TOASTED PINE NUTS,  
ASIAGO CHEESE IN A LIGHT BALSAMIC VINAIGRETTE

OR

### *Arugula Salad*

WITH TOASTED PINE NUTS AND THINLY SLICED PARMEGIANO-REGGIANO  
TOSSED IN A LIGHT OLIVE OIL AND LEMON VINAIGRETTE  
ADDITIONAL \$1.50 PER PERSON

## *Entrées*

~CHOICE OF THREE~

### *Lasagna Verde*

SPINACH LASAGNA MADE WITH RICOTTA CHEESE, A RICH SAVORY SAUSAGE RAGU  
AND THEN TOPPED WITH A CREAMY BÉCHAMEL SAUCE

*Family Style Italian Feast (continued)*



*Pork Loin Marsala*

TENDER PORK LOIN IN A MARSALA WINE SAUCE WITH PORCINI MUSHROOMS

*Chicken Piccata*

SAUTEED BREAST OF CHICKEN WITH MUSHROOMS,  
CAPERS AND BABY ARTICHOKE

*Veal Scallopine*

VEAL MEDALLIONS SAUTÉED WITH WHITE WINE, MUSHROOMS,  
ROASTED TOMATOES, PROSCIUTTO AND FONTINA CHEESE

*Grilled Atlantic Salmon*

GRILLED ATLANTIC SALMON WITH A CITRUS GLAZE

*Beef Tenderloin*

BEEF TENDERLOIN AU POIVRE WITH A SHIITAKE  
MUSHROOM AND A SWEET SHERRY SAUCE

*Vegetables*

BROCCOLINI WITH EXTRA VIRGIN OLIVE OIL AND GARLIC  
OR  
ASPARAGUS WITH LEMON BUTTER AND PARMESAN CHEESE

*Starch*

PENNE PASTA WITH MARINARA SAUCE  
OR  
ROASTED POTATOES

*Assorted Italian Pastries*

BISCOTTI, AMARETTO COOKIES, CANNOLIS & TIRAMISU

**\$48.00 PER PERSON**

## Dessert Selections



### *Flourless Amaretto Chocolate Cake*

OUR FAVORITE INDULGENCE - CHOCOLATE. THIS TEMPTING DESSERT IS CONVERTED FROM SINNER TO SAINT AND THEN BACK AGAIN AS THIS FLOURLESS CHOCOLATE CAKE HAS ITS SOFT CENTER FILLED WITH AMARETTO LIQUOR AND BAVARIAN MOUSSE

### *Dried Fruit Rice Pudding*

THIS TRADITIONAL RICE PUDDING RECIPE MIXES DRIED FRUITS AND SPICES WITH ARBORIO RICE WHICH IS THEN WRAPPED IN A DELICATE WONTON FOR A PLAYFUL TWIST ON EAST MEETS WEST

### *Tiramisu*

YELLOW CAKE SOAKED IN ESPRESSO AND KAHLUA WITH A MASCARPONE CHEESE FILLING TOPPED WITH WHIPPED CREAM & COCOA POWDER

### *New York Style Cheesecake*

TOPPED WITH FRESH STRAWBERRY COULIS OR A MENAGE OF FRESH BERRIES

### *Black Forest Torte*

CHOCOLATE CHIFFON WITH DARK CHERRIES, WHIPPED CREAM AND CHOCOLATE SHAVINGS SERVED WITH A CREAM ANGLAISE

### *Key Lime Pie*

SERVED WITH RASPBERRY COULIS

### *Caramelized Apple Crepes*

CRISP APPLES ARE GENTLY CARAMELIZED WITH FALL SPICES SUCH AS CINNAMON, VANILLA AND GINGER THEN DELICATELY FOLDED INTO AN ARTFULLY CRAFTED CREPE ACCOMPANIED WITH HOMEMADE CREME ANGLESE TO WARM THE SPIRITS ON THE CHILLIEST OF FALL EVENINGS

### *Chocolate Mousse Torte*

CHOCOLATE CHIFFON FILLED WITH KAHLUA LACED CHOCOLATE MOUSSE AND A CHOCOLATE GLAZE

### *Customized Sweets Table*

WITH AN ASSORTMENT OF MINIATURE PASTRIES AND PETIT FOURS, TORTES, FRESH FRUIT AND BERRIES

**\$13.00** PER PERSON

### *Miniature Pastry Display*

**\$9.00** PER PERSON

### *Chocolate Fondue Fountain*

MINIMUM 50 PEOPLE

BELGIAN CHOCOLATE SERVED WITH FRESH FRUITS, PRETZEL RODS, MARSHMALLOWS, COOKIES AND ALL OF YOUR DIPPING TREATS

**\$8.00** PER PERSON

### *Gourmet Coffee Station*

FLAVORED COFFEE SYRUPS, FRESH WHIPPED CREAM, CHOCOLATE SHAVINGS, CINNAMON STICKS, FLAVORED CREAMERS AND ROCK CANDY STIRRERS

**\$6.00** PER PERSON

## *Hosted Standard & Premium Bar Packages*



### *Standard*

ONE HOUR **\$12.00**

EACH ADDITIONAL HOUR IS **\$6.00**

### *Standard Bar*

CLAN MCGREGOR, JIM BEAM, NEWPORT, SMIRNOFF VODKA  
SEAGRAM GIN, CASTILLO LIGHT RUM, CHRISTIAN BROTHERS BRANDY,  
SOUTHERN COMFORT, JOSE CUERVO TEQUILLA, PEACH SCHNAPPS

BUDWEISER, BUD LIGHT, MILLER GENUINE DRAFT, MILLER LITE  
NON-ALCOHOLIC BEER

CABERNET, COPPERIDGE CHARDONNAY, WHITE ZINFANDEL

SODAS AND JUICES

### *Premium*

ONE HOUR **\$14.00**

EACH ADDITIONAL HOUR IS **\$7.00**

### *Premium Bar*

DEWARS WHITE LABEL SCOTCH, JACK DANIELS, CANADIAN CLUB, ABSOLUT  
TANQUERAY, BACARDI, CAPTAIN MORGAN, CHRISTIAN BROTHERS BRANDY  
JOSE CUERVO TEQUILLA, 1800 TEQUILLA, PEACH SCHNAPPS, SOUTHERN COMFORT

BUDWEISER, BUD LIGHT, HEINEKEN, LABATT BLUE  
AMSTEL LIGHT, NON-ALCOHOLIC BEER

WHITE ZINFANDEL, CLOS DU BOIS RED ZINFANDEL, CLOS DU BOIS CHARDONNAY

SODAS AND JUICES

### *Super Premium*

ONE HOUR **\$17.00**

EACH ADDITIONAL HOUR IS **\$9.00**

### *Super Premium Bar*

GREY GOOSE, HENNESSY, BAILEYS, CROWN ROYAL, MARTELL  
INCLUDES CORDIALS & COGNAQ

## *Hosted & Cash Bar Packages*



### *Cash Bar*

BARTENDER @ \$125.00 EACH  
CASHIER @ \$100.00 EACH

### *Standard*

MIXED DRINKS - \$6.00, WINE - \$5.00  
BEER - \$5.00, SODAS AND JUICES - \$3.00

### *Premium*

CORDIALS AND COGNAC - \$9.00, MIXED DRINKS - \$8.00, WINE - \$7.00  
BEER - \$6.00, IMPORT BEER - \$7.00, SODAS AND JUICES - \$3.00



## *Hosted Beer, Wine & Soda Bar*

BARTENDER @ \$125.00 EACH  
CASHIER @ \$100.00 EACH

### *Standard*

ASSORTED SODAS AND JUICES, CHARDONNAY, MERLOT, ZINFANDEL, BUDWEISER,  
BUD LIGHT, MILLER GENUINE DRAFT, MILLER LITE, NON-ALCOHOLIC BEER

TWO HOURS - \$14.00, THREE HOURS - \$16.00, FOUR HOURS - \$18.00  
FIVE HOURS - \$20.00, SIX HOURS - \$22.00

### *Premium*

ASSORTED SODAS AND JUICES, CHARDONNAY, RED ZINFANDEL, WHITE ZINFANDEL,  
BUDWEISER, HEINEKEN, LABATT BLUE, MILLER LITE, NON-ALCOHOLIC BEER

TWO HOURS - \$16.00, THREE HOURS - \$18.00, FOUR HOURS - \$20.00  
FIVE HOURS - \$22.00, SIX HOURS - \$24.00

## *Wine List*



### *House Wine*

CHARDONNAY, CABERNET SAUVIGNON, MERLOT  
\$20.00 PER BOTTLE

### *White Wines*

CHARDONNAY, FAT BASTARD, FRANCE \$30  
CHARDONNAY, TOASTED HEAD, CALIFORNIA \$35  
CHARDONNAY, KENDALL JACKSON VINTNERS RESERVE, CALIFORNIA \$34  
PINOT GRIGIO, KRIS, ALTO ADIGE, ITALY \$30  
PINOT GRIGIO, BOTTEGA VINAIN, TRENTINO, ITALY \$40  
WHITE ZINFANDEL, BERINGER \$18

### *Red Wines*

CABERNET SAUVIGNON, STERLING VINTNERS COLLECTIONS \$34  
CABERNET SAUVIGNON, J. LOHR ESTATES, CALIFORNIA \$34  
PINOT NOIR, REX GOLIATH, CALIFORNIA \$30  
MERLOT, BLACKSTONE, CALIFORNIA \$32  
CABERNET, FRANCIS-COPPOLA, "DIAMOND," NAPA \$45  
SHIRAZ, PALANDRI, WESTERN AUSTRALIA \$40

### *Champagne & Sparkling Wines*

DOM PERIGNON "ROSE", FRANCE \$400  
DOM PERIGNON, FRANCE \$200  
VEUVE CLICQOUT "GOLD LABEL", FRANCE \$110  
MOET & CHANDON "NECTAR", FRANCE \$90  
MOET & CHANDON "WHITE STAR", FRANCE \$90  
MARTINI & ROSSI, ASTI SPUMANTE, PIEDMONT \$27

## *Audio-Visual Equipment & Services*



ANY EQUIPMENT ORDERED LESS THAN 48 HOURS IN ADVANCE IS SUBJECT TO A \$35.00 RUSH FEE. EXTENSIVE AUDIO-VISUAL EQUIPMENT SETUP MAY BE SUBJECT TO ADDITIONAL FEES. TECHNICIANS ARE AVAILABLE, WITH ADVANCE NOTICE, AT A COST OF

### *Technicians*

MONDAY - FRIDAY	8AM-5PM	\$52.00
	5PM-MIDNIGHT	\$78.00
	MIDNIGHT-6AM	\$104.00
SATURDAY	6AM-MIDNIGHT	\$78.00
	MIDNIGHT-6AM	\$104.00
SUNDAY	ALL DAY	\$104.00



MIN CALLS BETWEEN 8AM & 4PM, M-F WILL BE 4 HOURS  
MIN CALLS BETWEEN 4PM & 8AM, M-F ALL DAY SAT. & SUN WILL BE 3HRS

VIDEO PROJECTORS MAY BE ORDERED FROM OUR A/V COMPANY (PRICES RANGE FROM \$250-\$500 DEPENDENT ON SPECIFIC EQUIPMENT REQUIRED), HOWEVER THE BANQUET DEPARTMENT CANNOT BE RESPONSIBLE FOR THE SETUP OF THIS EQUIPMENT

CLIENT IS RESPONSIBLE FOR ALL CHARGES UNLESS AN A/V IS CANCELLED  
48 HOURS PRIOR TO THE FUNCTION.



### LCD & DLP PROJECTORS

LCD DATA (XGA) 1100 LUMENS	\$300.00
LCD/DLP DATA (XGA) 1800-2000 LUMENS	\$400.00
LCD CHRISTIE L6 (XGA) 5200 LUMENS	\$800.00

### SCREENS & DRAPES

70" X 70" TRIPOD	\$20.00
8' X 8' TRIPOD	\$30.00
10' X 10' ROLLER	\$60.00
6' X 8' FRONT FAST-FOLD	\$160.00
6' X 8' REAR FAST-FOLD	\$190.00
7.5' X 10' FRONT FAST-FOLD	\$200.00
7.5' X 10' REAR FAST-FOLD	\$250.00
9' X 12' FRONT FAST-FOLD	\$300.00
9' X 12' REAR FAST-FOLD	\$350.00

## *Audio-Visual Equipment & Services*



### SOUND EQUIPMENT

WIRELESS UHF MIC	\$150.00
ALL GENERAL PURPOSE MICS	\$30.00
ANCHOR LIBERTY SPEAKER SYSTEM	\$150.00
EV 12 CHANNEL MIXER	\$100.00
MACKIE 1202-1402 MIXER	\$100.00

### MEETING ROOM AIDS

TELEPHONE LINE (PER LINE)	\$150.00
PHOTOCOPIES (PER COPY)	\$ 0.50
FLIPCHART WITH MARKERS	\$30.00
WHITE MARKER BOARD WITH STAND	\$50.00
CORK BULLETIN BOARD WITH STAND	\$50.00

### ACCESSORIES

WIRELESS MOUSE	\$60.00
VGA DISTRIBUTION AMP, 1 X 2	\$50.00
LASER POINTER	\$35.00
EASEL	\$30.00
CHART STAND	\$30.00
VHS RECORDER	\$60.00
DVD PLAYER/RECORDER	\$60.00
CD PLAYER	\$60.00
4 CHANNEL MIXER	\$60.00
24 CHANNEL PRESS FEED	\$150.00
POLYCOM CONFERENCE PHONE	\$150.00

### ADDITIONAL SERVICES

VENDOR OR EXHIBIT TABLES	\$35.00
ICE CARVINGS (ADDITIONAL CHARGES MAY BE INCURRED BASED ON DESIGN)	\$350.00
CAKE CUTTING FEE (PER PERSON)	\$2.00
COAT CHECK (PER PERSON)	\$2.00
PARKING CHARGES (PLEASE ASK YOUR SALES MANGER)	TBD
VOTIVE CANDLES WITH MIRRORS (PER TABLE)	\$10.00
DANCE FLOOR	\$350.00
PIPE & DRAPE (PER PANEL)	\$50.00
WEDDING ARBOR CEREMONY DISPLAY	\$350.00
WEDDING CAKE ARBOR DISPLAY	\$150.00

# DIRECTIONS TO THE INTERNATIONAL CENTER & ATHENEUM SUITE HOTEL

FROM DETROIT METROPOLITAN AIRPORT  
 TAKE I-94 (FORD FREEWAY) EAST TO I-75 SOUTH  
 TAKE I-75 SOUTH TO 375 SOUTH (DOWNTOWN EXIT)  
 TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE  
 IS TWO BLOCKS UP THE SERVICE DRIVE  
 TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)  
 TURN RIGHT ON BRUSH AVENUE  
 THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE  
 THE ADDRESS IS 1000 BRUSH AVENUE

FROM I-75 (FISHER FREEWAY) SOUTHBOUND  
 TAKE I-75 SOUTH TO 375 SOUTH (DOWNTOWN EXIT)  
 TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE  
 IS TWO BLOCKS UP THE SERVICE DRIVE  
 TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)  
 TURN RIGHT ON BRUSH AVENUE  
 THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE  
 THE ADDRESS IS 1000 BRUSH AVENUE

FROM I-96 (JEFFRIES FREEWAY)  
 TAKE I-96 EAST TO I-75 NORTH  
 I-75 NORTH TO 375 SOUTH (DOWNTOWN EXIT)  
 TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE  
 IS TWO BLOCKS UP THE SERVICE DRIVE  
 TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)  
 TURN RIGHT ON BRUSH AVENUE  
 THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE  
 THE ADDRESS IS 1000 BRUSH AVENUE

FROM I-75 (FISHER FREEWAY) NORTHBOUND  
 TAKE I-75 NORTH TO 375 SOUTH (DOWNTOWN EXIT)  
 TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE IS TWO  
 BLOCKS UP THE SERVICE DRIVE  
 TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)  
 TURN RIGHT ON BRUSH AVENUE  
 THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE  
 THE ADDRESS IS 1000 BRUSH AVENUE

## The INTERNATIONAL CENTER

