



SETTING THE STAGE FOR A SUCCESSFUL EVENT

Located in the heart of downtown Detroit, the Atheneum offers creative catering options and personalized service for an unparalleled experience. In addition to our flexible and dynamic multi-service spaces with state of the art audiovisual and videoconferencing capabilities, our catering team is on-hand to help ensure that your event is a success.

Healthy, delicious world-class cuisine keeps your guests refreshed and energized throughout the day. Within walking distance to Comerica Park, Ford Field, Huntington Place, and many local businesses and corporations, this location is the pulse of the city.

LIFESTYLE™

Preferred
HOTELS & RESORTS

Catering 2024

(313)-962-2323 | [ATHENEUMSUITES.COM](https://atheneumsuites.com)



BREAKFAST OPTIONS

Breakfast Options

PLATED BREAKFAST OPTIONS

All Plated Breakfasts are designed for sixty minutes of service.

Plated Breakfast includes: Freshly Brewed Regular,
Decaffeinated Coffee & Assorted Herbal Teas, Assorted Juices

TRADITIONAL • \$19 per guest

Scrambled Eggs served with Breakfast Potatoes
Choice of Bacon or Turkey Sausage

BLUEBERRY BUTTERMILK PANCAKES • \$19 per guest

with Sliced Seasonal Fruit
Choice of Bacon or Turkey Sausage

FRENCH TOAST • \$19 per guest

Brioche French Toast
Choice of Bacon or Turkey Sausage
Served with Maple Syrup

BREAKFAST BUFFETS

All Breakfast Buffets are designed for sixty minutes of service.

Minimum of 18 guests

Breakfast Buffets include Freshly Brewed Regular, Decaffeinated
Coffee & Assorted Herbal Teas,
Assorted Juices

(Note: food items are not transferable to refreshment breaks.)

CLASSIC • \$18 per guest

Muffins, Danish, and Bagels
Cream Cheese, Preserves, Whipped Butter
Sliced Fresh Fruit Platter
Selection of Cereal & Milk

‘A’ HEALTHY START • \$19 per guest

Greek Yogurt, Granola
Seasonal Berries
Muffins and Croissants
Preserves and Whipped Butter

RISE AND SHINE • \$26 per guest

Sliced Fresh Fruit
Danish and Croissants
Scrambled Eggs
Breakfast Potatoes, Bacon
French Toast with Maple Syrup

Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request
Prices subject to change

Breakfast Options

ENHANCEMENTS

Breakfast enhancements are available as additions to any breakfast service

OATMEAL • \$6 per guest

To include: Fresh Berries, Brown Sugar, Cream, Dried Fruit, Toasted Nuts

BREAKFAST SANDWICH • \$7 per guest

Minimum of 6 per order

Wolferman's English Muffin, Fried Egg, Cheddar Cheese, Sausage Pattie

OMELETTE ACTION STATION* • \$7 per guest

Selection of Ingredients including:

Tomato, Mushroom, Ham, Cheddar, Gruyere, Feta, Spinach, Red Onion and Bell Pepper

*Action stations are subject to a chef attendant fee of \$150 per station

Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
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Prices subject to change

Brunch Buffet

BRUNCH BUFFET

Brunch Buffets are designed for ninety minutes of service. Minimum of 18 guests Brunch includes Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Juices

(Note: food items are not transferable to refreshment breaks.)

Included: Bacon, Choice of Turkey or Pork Sausage, Breakfast Potatoes, Sliced Seasonal Fruit Platter, Assorted Yogurts, Granola, Blueberry Muffins, Bagels and Croissants.

AND

Smoked Salmon Plate with Accoutrement

Scrambled Eggs with Crème Fraiche

Quiche

Brioche French Toast with Fruit

Oatmeal and Brown Sugar

Biscuits and Sausage Gravy

Chicken Carbonara with Mushrooms

Lobster Ravioli with Sugo

Beef Tenderloin with Chimichurri

Salmon with Lemon Dill Sauce

Ham and Potato Hash

Roasted Garlic and Olive Oil Broccolini

Select Two for \$37

Select Three for \$42

Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request
Prices subject to change

Brunch Buffet

ENHANCEMENTS

Breakfast enhancements are available as additions to any breakfast service.

GOURMET COFFEE STATION • \$8 per guest

Freshly Brewed Regular, Decaffeinated Coffee,
Assorted Herbal Teas, Hot chocolate,
Whipped Cream, Chocolate Shavings, Sugar Cubes, Flavored
Syrups

BREAKFAST SANDWICH • \$7 per guest

Minimum of 6 per sandwich
Wolferman's English Muffin, Fried Egg, Cheddar Cheese,
Sausage Patty

OMELETTE ACTION STATION * • \$7 per guest

Selection of ingredients including:
Tomato, Mushroom, Ham, Gruyere, Cheddar, Feta, Spinach, Red
Onion, Bell Pepper

*Action stations are subject to a chef attendant fee of
\$150 per station

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Prices subject to change



SPECIALTY BREAKS

Specialty Breaks

Breaks are designed for 30 minutes of service and are priced per person unless otherwise noted
Minimum of 15 people.

HEALTH NUT • \$14 per guest

Whole Fruits
Granola and Yogurt
Assorted Nuts
Seasonal Berries

SWEET AND SALTY • \$15 per guest

Chocolate Brownies
Rice Krispies Treats
Bagged Popcorn
Bagged Pretzels
Fresh Baked Cookies

HUMMUS LOVERS • \$16 per guest

Roasted Garlic Hummus
Classic Tzatziki
Grilled Pita
Crudites with Ranch

EASTERN MARKET • Domestic \$20 per guest ~ Imported \$25 per guest

Seasonal Fresh Fruit
Assortment of Cheeses Assortment of Cured Meat
Grilled Baguette
Crudites with Hummus and Ranch

BREAK ENHANCEMENTS

\$24 per dozen

Assorted Danish Assorted
Bagels Blueberry Muffins
Assorted Greek Yogurt
Seasoned Whole Fruits
Assorted Granola Bars

Individual Bags of Trail Mix Fresh
Baked Cookies Chocolate
Brownies
Bags of M&M's
Individual Bags of Better Made Chips, Pretzels, or
Popcorn
Kind Bars

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Food Displays

The platters can be combined and adjusted to accommodate more guests or special request. Pricing is per person with a minimum of 15 guests

FRUIT • \$7 per guest
Sliced Seasonal Fruits

GREEK • \$13 per guest
Hummus
Spicy Feta Dip
Tzatziki
Pita Chips

SWEET TOOTH • \$13 per
guest Macaroons
Mini Cupcakes
Rice Krispies Treats

CHARCUTERIE • Imported \$15 per guest
Selection of Domestic Cured Meats, Assorted Cheeses
Grilled Baguette
Gherkin Pickles
Truffled Honey Dijon

FROMAGE • Domestic \$9 per guest ~ Imported \$13 per guest
Selection of Cheeses
Grilled Baguette Gherkin
Pickles

CRUDITE • \$8 per guest
Sliced Crudites
Ranch Dressing
Chips & Salsa

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LUNCH OPTIONS

LIFESTYLE™

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Plated Lunch

All Plated Lunches are designed for sixty minutes of service.

Lunches include a roll, whipped salted butter

Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas

(Note: food items are not transferable to refreshment breaks.)

STARTER

Select One

MIXED GREENS

Carrot, Red Onion, Tomato, Cucumber

Choice of: Balsamic, Bleu Cheese, Caesar or Ranch Dressing

ROMAINE

Cherry Tomato, Parmesan, Red Onion

Choice of: Balsamic, Bleu Cheese, Caesar or Ranch Dressing

MAIN

Select Two

BBQ CHICKEN • \$25

Boneless Chicken Breast, BBQ Sauce, Grilled
Corn with Cilantro Crema, Patatas Bravas

SLIDERS • \$19

Bourbon Caramelized Onion, Pickles,
Cheddar, Fries

CHICKEN PICCATA • \$24

White Wine Lemon Caper Sauce, Roasted
Yukon Potato, Asparagus

CHICKEN MARSALA • \$24

Mushroom & Wine Sauce, Mashed Yukon
Potato, Broccolini

CHEESE RAVIOLI • \$24

Roasted Cherry Tomatoes, Wilted Arugula,
Parmigiano Reggiano

PETITE FILET • \$32

Chimichurri, Roasted Yukon Potato,
Harissa Heirloom Carrots

BEEF KEBAB • \$25

Hummus, Rice Pilaf, Grilled Vegetables

FAROE SALMON • \$29

Roasted Asparagus, Orzo Pasta, Beurre Blanc Sauce

MAHI MAHI • \$25

Rice Pilaf, Pineapple Salsa

CAULIFLOWER STEAK • \$20

Caponata, Greek Feta, Wilted Spinach, Oregano

DESSERT

Select One

CHOCOLATE CAKE

with Chocolate Sauce

CHEESECAKE BRULÉE

with Seasonal Fruit Topping

Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing

Vegetarian/Vegan/Gluten Free Options Available Upon Request

Prices subject to change

Plated Salad

All Plated Salads are designed for sixty minutes of service.

Lunches include a roll, whipped salted butter

Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas

(Note: food items are not transferable to refreshment breaks.)

CAESAR • \$22

Romaine, Lemon Zest, Herbed Crouton, Parmigiano, Caesar Dressing

WEDGE • \$22

Iceberg, Grape Tomato, Chive, Bacon Lardon, Crumbled Bleu Cheese,
Soft Boiled Egg, Bleu Cheese Dressing

CHOPPED • \$22

Romaine, Carrot, Cucumber, Tomato, Red Onion, Radish,
Hard-Boiled Egg, Chèvre, Balsamic Vinaigrette

CAPRESE • \$22

Tomato, Mozzarella, Balsamic Reduction, Olive Oil, Basil

MICHIGAN • \$22

Mixed Green, Honeycrisp Apple, Toasted Pecan, Dried Michigan Cherry,
Bleu Cheese Crumble, Raspberry Vinaigrette

SALAD ENCHANTEMENTS

Grilled Chicken \$6 ~ Shrimp \$8 ~ Salmon \$10

DESSERT

CHEESECAKE BRULÉE

with Seasonal Fruit Topping

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Vegetarian/Vegan/Gluten Free Options Available Upon Request
Prices subject to change

Boxed Lunches

All Boxed Lunches are designed for sixty minutes of service.
Boxed Lunches include Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas
Pasta Salad, Kettle Chips, Whole Fruit, Cookie
(Note: food items are not transferable to refreshment breaks.)

Choice of Two

ROASTED VEGETABLE • \$17 per guest
Red Bell Pepper, Asparagus, Mushroom, Provolone Cheese,
Garlic Hummus, Arugula, Lavash Wrap

ROASTED TURKEY • \$19 per guest
Thin sliced Roast Turkey Breast with Bacon, Swiss, Lettuce,
Tomato & Mayo on Toasted Sourdough

HAM AND CHEESE WRAP • \$19 per guest
Thin sliced Ham and Swiss Cheese, Mixed Greens,
Dijon Mustard, Fresh Herbs, Lavash Wrap

CHICKEN SALAD • \$19 per guest
Chicken Salad with White Raisins and Red Onion,
Chiffonade Romaine, Toasted Wheat

BISTRO ROAST BEEF • \$21 per guest
Roast Beef and Gruyere Cheese with
Caramelized Onion and Arugula on a Soft Roll

*Additional choices; add \$3 per person

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Prices subject to change

Lunch Buffet

All Lunch Buffets are designed for sixty minutes of service.

Minimum of 18 guests

Lunches include Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas

(Note: food items are not transferable to refreshment breaks.)

DELI • \$31 per guest

House Salad with Ranch Dressing and Balsamic
Potato Salad, Whole Fruit, Chips, Pretzels
Assorted Meats: Turkey, Roast Beef, Ham
Assorted Cheeses: Swiss, Cheddar
Assorted Bread: White, Wheat, Rye, Sourdough
Mayonnaise, Mustard, Dill Pickles
Brownies and Cookies

SOUTHWEST • \$37 per guest

House Salad with Ranch Dressing and Balsamic
Dynamite Shrimp Salad
Chips and Salsa
BBQ Chicken Quesadilla
Rice and Beans
Beef Tacos with Onion and Cilantro

OR

Baja Shrimp Tacos with Chipotle, Avocado
Churros with Rum Creme Sauce

MEDITERRANEAN • \$38 per guest

Greek Salad with Greek Dressing and Balsamic
Grilled Pita
Roasted Garlic Hummus with Crudites
Moussaka (Eggplant or Lamb)
Spanakopita,
Greek Rice
Chicken Lemonato
Lemon Cake

STADIUM • \$34 per guest

House Salad with Ranch Dressing and Balsamic
Nachos with Cheese
Macaroni Salad
Selection of Fruits, Chips, Pretzels, Beef Chili
French Fries
Beef Sliders with Onions, Cheese and Pickles
Hot Dogs with Onions, Relish, Ketchup, Mustard
Assorted Cupcakes

ITALIAN • \$35 per guest

Rolls
Chopped Italian Salad with Balsamic Vinaigrette
Caprese Salad with Balsamic Glaze
Antipasto Pasta Salad
Chicken Piccata
Meatballs in Tomato Arrabiatta
Italian Lemon Cake

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Prices subject to change



MEETING PACKAGES

Meeting Packages

HARMONIE PARK EXECUTIVE PACKAGE

All Lunch Buffets are designed for sixty minutes of service. Minimum of 18 guests.

Lunch includes rolls, whipped salted butter

Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas.

(Note: food items are not transferable to refreshment breaks.)

BREAKFAST

Muffins, Danish, Croissants,

Sliced Seasonal Fruit, Preserves & Butter

MID-MORNING BREAK

Bags of Assorted Trail Mix Assorted

Granola Bars Assorted Greek

Yogurts

LUNCH - DELI BUFFET

House Salad with Ranch and Balsamic Vinaigrette

Potato Salad, Whole Fruits, Chips, Pretzels

Turkey, Roast Beef, Ham

Assorted Cheese: Swiss, Cheddar

Assorted Breads: White, Wheat, Rye, Sourdough

Mayonnaise, Mustard, Dill Pickles

Dessert: Brownies and Cookies

MID-AFTERNOON BREAK

Crudites

Roasted Garlic

Hummus

Classic Tzatziki

\$50 per guest

Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing

Vegetarian/Vegan/Gluten Free Options Available Upon Request

Prices subject to change

Meeting Packages

CAMPUS MARTIUS EXECUTIVE PACKAGE

All Plated Lunches are designed for sixty minutes of service.

Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas , Assorted Sodas

Lunches include a roll, whipped salted butter

(Note: food items are not transferable to refreshment breaks.)

BREAKFAST

Muffins, Danish, Bagels, Sliced Seasonal Fruit, Cream
Cheese, Preserves & Butter

MID-MORNING BREAK

Granola, Yogurt Parfaits Individual
Bags of Trail Mix

PLATED LUNCH

Lunch serve with Mixed Green Salad with Ranch and Balsamic vinaigrette Select Two:

BBQ CHICKEN

Boneless Chicken Breast, BBQ Sauce, Seasonal
Vegetables with Cilantro Crema, Patatas Bravas

CHICKEN PICCATA

Garlic Spinach, Broccolini, Lemon Sauce, Mashed Yukon Potato

CAVATAPPI PASTA

Palomino Sauce, Fried Eggplant, Confit Bell Pepper, Mozzarella

BEEF KABOB

Hummus, Rice, Grilled Vegetables, Pita

CHEESE RAVIOLI

Wilted Spinach

DESSERT

Select One:

Chocolate Cake

Cheesecake Brulee with Seasonal Topping

MID-AFTERNOON BREAK

Warm Jumbo Soft Pretzels accompanied with warm nacho cheese
and mustards

\$62 per guest

Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing

Vegetarian/Vegan/Gluten Free Options Available Upon Request

Prices subject to change

Meeting Packages

GREEKTOWN EXECUTIVE PACKAGE

All Buffets are designed for sixty minutes of service. Minimum 18 guests
Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas , Assorted Sodas

(Note: food items are not transferable to refreshment breaks.)

BREAKFAST

Sliced Fresh Fruit
Danish and Croissant
French Toast with Maple Syrup

Scrambled Egg
Breakfast Potatoes
Choice of: Bacon or Sausage

MID-MORNING BREAK

Assorted Flavored Yogurts and Granola
Assorted Muffins
Trail Mix

BUFFET LUNCH

Greek Salad with Greek Dressing and Balsamic
Grilled Pita
Roasted Garlic Hummus with Crudites
Moussaka (Eggplant or Lamb)
Spanakopita
Greek Rice
Chicken Lemonato
Lemon Cake

MID-AFTERNOON BREAK

Assortment of Cheeses
Grilled Baguette
Seasonal Fresh Fruit

Chocolate Brownies
Rice Krispies Treats
Fresh Baked Cookies

\$71 per guest

*Please note, a Service Charge of 22% and 6% sale tax will be added to all food and beverage pricing.
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DINNER OPTIONS

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Reception

HORS D'OEUVRES

HOT

Minimum order of 2 dozen per item

Bone-In BBQ and Buffalo Chicken Wings \$34

BBQ Meatballs Topped with Scallion \$34

Vegetable Spring Rolls with Sweet Thai Chili Sauce \$32

Pan Seared Lamb Loin with Hummus & Pita Toast \$42

Spinach & Feta Triangles \$32

Sesame Chicken Satay with Thai Peanut Sauce \$34

Mediterranean Antipasto Skewers \$34

Coconut Fried Shrimp \$32

COLD

Minimum order of 2 dozen per item

Tomato & Garlic Bruschetta with Balsamic Reduction \$32

Shrimp Cocktail Shooter with Cocktail Sauce \$32

Mushroom Crostini \$32

Prosciutto di Parma Wrapped Melon \$32

Smoked Salmon with Lemon Crème Fraiche \$38

Beef Tenderloin Vol-au-Vent with Mascarpone \$36

Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing. Vegetarian/Vegan/Gluten Free Options Available Upon Request
Prices subject to change

Plated Dinner

DINNER SELECTIONS

All Plated Dinners are designed for sixty minutes of service.

Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas

Dinners include a roll, whipped salted butter and a choice of:

STARTER

Select One

MIXED GREEN SALAD

Carrot, Tomato, Cucumber, Red
Onion, Crumbled Feta Cheese

WEDGE SALAD

Heirloom Tomato, Red Onion,
Crumbled Bleu Cheese, Bacon Bits

Choice of: Balsamic, Bleu Cheese, Caesar, or Ranch Dressing

MAIN

Select Two

CHEESE RAVIOLI • \$37 per guest

Roasted Cherry Tomatoes, Wilted Arugula, Parmigiano
Reggiano

CAVATAPPI • \$39 per guest

Pomodoro Sauce with Eggplant, Confit Bell
Pepper, Mozzarella

CHICKEN PICCATA • \$46 per guest

White Wine Lemon Caper Sauce, Roasted Yukon
Potato, Asparagus

CHICKEN MARSALA • \$47 per guest

Mushroom and Wine Sauce, Roasted Yukon
Potato, Broccolini

RACK OF LAMB • \$58 per guest

Parsley Potato, Tomato Provencal, Lamb Jus

CURRY CAULIFLOWER STEAK • \$39 per guest

Tomato Caponata, Greek Feta, Wilted Spinach, Oregano

SCOTTISH SALMON • \$50 per guest

Roasted Asparagus, Orzo, Tomato Piccalilli,
Beurre Blanc

SCALLOP • \$47 per guest

Garlic Yukon Potato, Broccolini, Beurre Blanc

8 oz FILET • \$63 per guest

Truffled Roasted Yukon Potato, Grilled
Asparagus, Steak Sauce

SHORT RIB • \$55 per guest

Garlic Yukon Mashed Potato, Roasted Asparagus,
Honey Glazed Carrots, Au Jus

DESSERT

Select One

CHOCOLATE CAKE

With Chocolate Sauce

CHEESECAKE BRULÉE

With Seasonal Fruit Topping

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Vegetarian/Vegan/Gluten Free Options Available Upon Request

Prices subject to change

Dinner Buffet

DINNER BUFFETS

Selection of two salads, two entrees, vegetable, starch and dessert.

All Dinner Buffets are designed for sixty minutes of service. Minimum of 18 guests.

Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas

Dinners include a roll, whipped salted butter and a choice of:

MIXED GREEN SALAD

Carrot, Tomato, Cucumber, Red
Onion, Crumbled Feta Cheese

GREEK SALAD

Beet, Romaine, Kalamata, Feta, Red Onion, Tomato,
Cucumber, Chickpea, Creamy Greek Dressing

SALAD

Select Two

WEDGE SALAD

Heirloom Tomato, Red Onion, Crumbled Bleu
Cheese, Bacon Bits

ORZO PASTA SALAD

Carrot, Tomato, Cucumber, Red Onion, Crumbled
Feta Cheese

MAIN

Select Two

CHICKEN LEMONATO

Chicken Jus

CHICKEN MARSALA

Mushroom and Wine Sauce

SCOTTISH SALMON

Buerre Blanc

SHRIMP

White Wine Dijon Sauce

BEEF TENDERLOIN

Demi-Glace

VEGETABLE

Chef's Choice

STARCH

Chef's Choice

DESSERT

Select One

CHOCOLATE CAKE

With Chocolate Sauce

CHEESECAKE BRULÉE

With Seasonal Fruit Topping

\$71 per guest

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Vegetarian/Vegan/Gluten Free Options Available Upon Request

Prices subject to change



BEVERAGE PACKAGES

Beverage Packages

NON-ALCOHOLIC BEVERAGES

HOSTED BEVERAGES

Freshly Brewed Coffee, Decaffeinated, Assorted Herbal Teas, Assorted Sodas

Half Day (4 hours) \$12 per guest

Full Day (8 hours) \$24 per guest

HOSTED CONSUMPTION

Hosted consumption reflects the actual number of drinks served. Charges are based on consumption.

Sodas \$4

Fiji Bottled Still Water \$5

Pellegrino Sparkling Water \$6?

Juice \$5

BY THE GALLON

Flavored Water \$35

Mint ~ Lemon ~ Lime ~ Cucumber

Iced Tea, Lemonade, or Punch \$35

Mint ~ Lemon ~ Lime ~ Cucumber

Coffee & Tea \$35

Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing.
Prices subject to change

Bar Packages

A taxable fee of \$200 will be applied for each bartender, one bartender per 75 guests

CONSUMPTION BAR

Hosted consumption bars reflect the actual number of drinks served. Charges are based on consumption.
When selecting a bar please select only one liquor tier.

PREMIUM BRANDS

Mixed Drinks \$8
Domestic Beer \$5
House Wine \$9
Soda \$4

SUPER PREMIUM BRANDS

Mixed Drinks \$11
Import Beer \$6
Craft Beer \$9
Premium Wine \$12

HOSTED BAR PRICING

PREMIUM BRANDS

1 Hour \$18 per guest
Each additional hour \$10

SUPER PREMIUM BRANDS

1 Hour \$22 per guest
Each additional hour \$14

CASH BAR

PREMIUM BRANDS

Mixed Drinks \$8
Domestic Beer \$5
House Wine \$9
Soda \$4

SUPER PREMIUM BRANDS

Mixed Drinks \$11
Import Beer \$6
Craft Beer \$9
Premium Wine \$12

Hosted/Consumption Premium Bar Include:

Beefeater Gin, Dewar's White Label Scotch, Bacardi Superior Rum, Jim Beam Bourbon, Canadian Club Whiskey, Tito's Vodka, El Jimador Tequila, Martel VS Cognac, Budweiser, Bud Light, Miller Light, Labatt Blue, Labatt Blue Light, House Cabernet, House Chardonnay, Sparkling Wine, Soda, Juices, Mixers.

Super Premium Package Bar includes:

Bombay Sapphire, Gin, Captain Morgan Spiced Rum, Johnnie Walker, Black Scotch, Iron Fish, Michigan Bourbon, Crown Royal Whiskey, Chopin Vodka, Jose Cuervo Gold Tequila, Courvoisier VSOP, Cognac. Budweiser, Bud Light, Miller Lite, Labatt Blue, Shorts Huma Lupa Licious, Blue Moon. Premium Cabernet, Premium Chardonnay. Sparkling Wine, Soda, Juices, Mixers.

In accordance with the laws of the State of Michigan, Atheneum Suites Hotel is the only licensee authorized to purchase, sell or service alcoholic beverages on the premises.
Alcoholic beverages are not permitted to be brought into the Atheneum Suites Hotel from outside licensed premises, nor are they permitted to leave the premises.
Some brands listed in packages may be replaced with a comparable brand.



ROOM DIMENSIONS

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Room Dimensions

ROOM	SQ. FT.	DIMENSIONS	CEILING	STROLLING	SITDOWN	THEATER	CLASSROOM	U-SHAPE	CONFERENCE
Hermes	1800	34x53	8'	125	90	150	90	40	45
Sophocles	665	35x19	8'	40	30	50	30	25	30
Euripides	1330	38x35	8'	70	70	56	40	25	25
Pericles	815	17x48	9'	50	40	50	30	20	25
Aristoteles	403	15x26	8'	-	20	35	20	15	15
Socrates	403	15x26	8'	-	20	35	20	15	15
Plato	403	15x26	8'	-	-	-	-	-	12
Symposia	1350	36x38	10'	80	65	-	-	-	-