

Atrium Special Occasion Package



our 2023 atrium special occasion package includes the following:

4 ½ hour super premium brand bar
butler-style passed hors d' oeuvres
vegetable crudité display
champagne toast
plated dinner
gourmet coffee station
cake cutting and service
white table linens and white napkins
complimentary executive suite wedding night accommodations
for the bride and groom

chair covers available for an additional \$5 per chair
chiavari chairs available for an additional \$7 per chair

january - april

fridays from \$95 per guest*
saturdays from \$120 per guest

may - december

fridays from \$123 per guest
saturdays from \$138 per guest

**note: menu selections for winter fridays will be made from the winter friday atrium package.
suite accommodations are subject to availability. this package is available for use in our atrium.
menu offerings are subject to change and will be confirmed upon final selection with your special event manager.
a complimentary tasting is offered for the bride and groom.*



The Inn at St. John's

HOTEL | GOLF | RECEPTIONS | EVENTS

44045 FIVE MILE ROAD, PLYMOUTH, MICHIGAN
PHONE 734.414.0600 WWW.THEINNATSTJOHNS.COM

hors d'oeuvres selections

*please select five hors d'oeuvres selections to be passed butler-style,
based on five pieces per person*

curried chicken-sundried fruit salad, toasted almonds, light pastry cup

crisp coconut chicken tenders, mango chutney dipping sauce

thai chicken satay, peanut glaze

asiago chicken blossom

beef tenderloin encroûte, mushrooms, boursin cheese, puff pastry*

beef tenderloin satay, thai peanut glaze

mini short rib taco, cilantro sour cream, tomato salsa

open-faced lobster pancetta club

porcini dusted scallop, mango salsa

pan-seared maryland crab cakes, lemon caper remoulade

whipped chèvre-sundried tomato tapenade, light pastry cup

cured tuna carpaccio, crisp wonton, miso-wasabi aioli*

mini caprese salad, basil crostini

crisp vegetable spring rolls, sweet chili dipping sauce

spanakopita, feta-spinach in phyllo

goat-cheddar grilled cheese, brioche charred tomato bisque shooter

forest mushroom flatbread, artisan brie, wild leeks

pear and brie in phyllo, almond

salad selections

please select one for all guests

season's best mixed greens

sliced cucumber, baby tomato, white balsamic-sundried tomato vinaigrette

taste of michigan salad

mixed baby greens, dried michigan cherries, candied walnuts, bleu cheese flan, local riesling vinaigrette

hand tossed romaine caesar salad

garlic-herb ciabatta crostini, shaved parmesan, house-made caesar dressing

fresh tomato caprese salad (add \$3)

seasonal tomatoes, fresh marinated baby mozzarella, arugula, basil infused olive oil, balsamic syrup

**ask your event manager/server about menu items that are cooked to order or served raw.
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

25% service charge and 6% sales tax will be applied to all food, beverage and rental pricing. all prices are subject to change without notice.

rev 1/21/2022

atrium special occasion package.

page 2 of 8

entrée selections

you may select up to two options for your guests. (note that individual dietary or vegan/vegetarian requests do not need to count as one of your two selections.)

all entrée selections will be accompanied by dinner rolls, coffee and tea

| | |
|--|-----------------|
| chicken marsala | included |
| braised cippolini onion, buttermilk whipped potatoes, wild mushroom sauté, broccolini, white truffle marsala jus | |
| herb chicken picatta | included |
| citrus-herb marinade, golden fingerling potatoes, baby carrots, crisp capers, lemon-thyme velouté | |
| slow-roasted chicken breast | included |
| boursin whipped potatoes, haricot vert, roasted red pepper, roasted garlic cream sauce | |
| fresh herb-buttery brioche-cruste chicken breast | included |
| gruyère dauphinoise potato, haricot vert, classic chicken velouté | |
| roasted portobella-red pepper tian | included |
| warm orzo timbale, tomato – olive oil emulsion, balsamic glaze | |
| farmers' market roasted vegetable purse | included |
| thin crisp pastry shell, pine nut pesto polenta, heirloom tomato-olive oil emulsion | |
| mediterranean grouper | add \$5 |
| crisp chive risotto cake, marinated artichokes, shallot confit, roasted red peppers, beurre rouge | |
| bourbon-glazed akura salmon* | add \$5 |
| roasted sweet potato- brussel sprouts sauté, cipollini onions, cilantro-orange butter, makers mark bourbon-ginger glaze | |
| pan-seared akura salmon* | add \$5 |
| yukon gold-chèvre cheese potato terrine, baby carrots, citrus sea salt, lemon thyme beurre blanc | |
| five-hour-braised boneless short rib | add \$12 |
| parsnip-potato purée, pan-roasted vegetables, roasted red pepper, eggplant, squash, pine nut pesto polenta, balsamic glaze | |
| cast iron-seared filet mignon* | add \$15 |
| white cheddar-chive whipped potato, asparagus, roasted red pepper, natural jus | |
| truffle-mushroom-cruste center-cut filet mignon* | add \$15 |
| sarladaise potatoes, pinot noir reduction, creamed leeks, chive oil | |
| bleu cheese-stuffed center-cut filet mignon | add \$15 |
| crisp zucchini-potato terrine, layered roasted vegetables, cabernet sauvignon jus | |
| slow-roasted rack of lamb* | add \$18 |
| fresh thyme-rosemary crust, sweet and spicy roasted garlic jam, root vegetable terrine | |

**ask your event manager/server about menu items that are cooked to order or served raw.*

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

25% service charge and 6% sales tax will be applied to all food, beverage and rental pricing. all prices are subject to change without notice.

rev 1/21/2022

atrium special occasion package.

page 3 of 8

duet entrée selections

| | |
|---|----------|
| truffle-mushroom-crusted petite filet mignon, creole crab cake* cajun rémoulade, roasted garlic whipped potatoes, natural veal jus | add \$18 |
| center-cut petite filet mignon, pan-seared akura salmon* yukon gold-chèvre cheese potato terrine, mushroom duxelle parcel, demi glace, baby carrots, citrus sea salt, lemon thyme beurre blanc | add \$15 |
| petite filet mignon, skewer of garlic herb shrimp* yukon gold potato terrine, grilled asparagus, balsamic peppercorn reduction | add \$15 |
| five-hour-braised boneless short rib, slow-roasted chicken breast boursin whipped potatoes, haricot vert, roasted red pepper, natural jus, roasted garlic cream sauce, balsamic glaze | add \$12 |
| brioche-crusted chicken breast, pan-seared akura salmon* guyère dauphinoise potato, haricot vert, classic chicken velouté, lemon thyme beurre blanc | add \$12 |
| center-cut petite filet mignon, slow-roasted chicken breast* white cheddar-chive whipped potato, asparagus, roasted red pepper, natural veal jus | add \$15 |
| brioche-fresh herb chicken breast, skewer of herb-garlic shrimp* guyère dauphinoise potato, haricot vert, classic chicken velouté | add \$15 |

children's plate

available for children age 12 and under

chicken tenders, fries, fruit cup and soda bar **\$26**

**ask your event manager/server about menu items that are cooked to order or served raw.
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

25% service charge and 6% sales tax will be applied to all food, beverage and rental pricing. all prices are subject to change without notice.

rev 1/21/2022

atrium special occasion package.

page 4 of 8

additional reception displays

based on one hour of service

| | | | |
|---|-----------------|---|------------------------|
| vegetable crudités | included | combination display | \$15 |
| raw crisp vegetables, sundried tomato hummus, peppercorn-herb ranch, creamy blue cheese | | <i>pick two of the following to make up your combination display:</i> | |
| fresh-cut seasonal fruit display | \$9 | vegetable crudités | |
| seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce | | raw crisp vegetables, sundried tomato hummus, peppercorn-herb ranch, creamy blue cheese dipping sauce | |
| garden vegetables display | \$9 | fresh-cut seasonal fruit display | |
| raw, braised, marinated, roasted vegetables, pita bread, hummus | | seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce | |
| chef's hearth baked breads display | \$9 | artisanal display of domestic block cheeses | |
| spinach-artichoke dip, roasted garlic hummus, tapenade, herbed chèvre, cured olives, pine nut pesto, whipped butter | | cheddar, swiss, peppered goat cheese, vermont blue, fresh grapes, hearth-baked breads, gourmet crackers | |
| artisanal display of domestic block cheeses | \$10 | sushi display* | \$16 |
| cheddar, swiss, peppered goat cheese, vermont blue, fresh grapes, hearth-baked breads, gourmet crackers | | <i>(based on four pieces per person)</i> | |
| mezze station | \$13 | california rolls, cucumber-avocado roll, barbeque eel roll, philly roll, wasabi, pickled ginger, soy sauce | |
| sliced hard salami, soppressata, prosciutto, spicy capicola, marinated fresh mozzarella, herb-infused extra virgin olive oil, fire-roasted peppers, marinated artichokes, olives, assorted pickled vegetables | | zingerman's creamery display | \$17 |
| focaccia, ciabatta, baguette crostini, gourmet crackers | | selection of local artisan cheeses to include, but not limited to detroit street brick, fresh goat cheese, mozzarella, pimento spread and other seasonal offerings, assorted jams & jellies, sliced fresh bread, gourmet crackers | |
| mashed potato bar | \$12 | chilled shellfish display* | \$ market price |
| creamy yukon gold potatoes, maple sweet potatoes, roasted garlic, crispy bacon, chives, boursin cheese, cheddar, red wine jus, candied pecans, whipped butter | | jumbo shrimp, jonah crab claws, fresh oysters on the half shell, horseradish, cocktail sauce, mustard sauce, lemons, tabasco sauce | |
| | | artisan slider station | \$17 |
| | | grilled short rib slider, boursin cheese, watercress, griddled pretzel roll | |
| | | lofty burger, house brisket grind, grilled onion, aged cheddar cheese, brioche bun | |
| | | black bean vegetarian slider, baby spinach, herb aioli, griddled english muffin | |
| | | tony packo pickles, ketchup, mustard | |
| | | house-made potato chips | |

**ask your event manager/server about menu items that are cooked to order or served raw.*

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

25% service charge and 6% sales tax will be applied to all food, beverage and rental pricing. all prices are subject to change without notice.

rev 1/21/2022

atrium special occasion package.

page 5 of 8

sweet additions

based on one hour of service

gourmet coffee station **included**
regular and decaffeinated segafredo brand coffee, hot chocolate, hot herbal teas,
chocolate shavings, whipped cream, sugar cubes, flavored syrups

chocolate fountain **\$10**
flowing dark chocolate, fresh cut pineapple, strawberries, marshmallows, rice krispy treats,
salty pretzel rods, potato chips, oreo pieces, shortbread cookies, crushed peanuts,
mini peanut butter chips, crushed graham crackers
(must be based on at least 75% of guaranteed number of guests)

sweet endings **\$16**
chocolate-dipped strawberries, lemon bars, mini linzer tort, fruit tartlets, cannolis,
assorted chocolate mousse cups, mini cookies and brownies
(must be based on at least 75% of guaranteed number of guests)

pastry lovers extravaganza **\$19**
crème brûlée, fresh mixed fruit, chocolate-dipped strawberries, cannolis, individual “shot glass desserts”,
chocolate mousse cups, mini cookies, macarons, petit fours, assorted chocolate-dipped pretzel rods, s’mores
kabobs, lemon bars, mini linzer torte, fruit tartlets
(must be based on at least 75% of guaranteed number of guests)

bite-size dessert table **\$10**
mini pastries, mousse cups, mini cookies, mini house-made brownies
(must be based on guaranteed number of guests)

cherries jubilee station **\$10**
flambéed cherries, kirsch liqueur, vanilla bean gelato
(station attendant(s) required; one attendant per 100 guests at \$100.00 per attendant)
(must be based on at least 75% of guaranteed number of guests)

bananas foster station **\$10**
fresh bananas flambéed, rum banana liqueur, brown sugar, vanilla bean gelato
(station attendant(s) required; one attendant per 100 guests at \$100.00 per attendant)
(must be based on at least 75% of guaranteed number of guests)

by the dozen

| | | | |
|--|------|------------------------|------|
| petit fours | \$42 | chocolate truffle cups | \$38 |
| macarons | \$42 | cannoli | \$40 |
| cakepops | \$48 | lemon bars | \$38 |
| chocolate-dipped strawberries | \$48 | mini fruit tartlets | \$38 |
| assorted chocolate-dipped pretzel rods | \$38 | chocolate eclairs | \$42 |
| s’mores kabobs | \$46 | | |

**ask your event manager/server about menu items that are cooked to order or served raw.
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

25% service charge and 6% sales tax will be applied to all food, beverage and rental pricing. all prices are subject to change without notice.

rev 1/21/2022

atrium special occasion package.

page 6 of 8

afterglow selections

based on one hour of service

must be based on at least 50% of guaranteed number of guests

| | | | |
|---|------|---|-----------------|
| munchies | \$8 | mac n' cheese | \$9 |
| warm seasoned mixed nuts, house-made chips, sour cream & onion dip, pretzel sticks, herbed mustard | | five-cheese gemelli, vermont white cheddar cavatappi, bacon, chili, shredded cheese, green onion, crispy onion, broccoli, peas, tomato, jalapeños | |
| pizza bar | \$8 | french fry station | \$9 |
| assorted fresh baked pizzas, garlic bread sticks | | traditional and sweet potato fries, onion rings, tater tots, roasted garlic aioli, ketchup, stadium mustard, barbeque sauce | |
| nacho bar | \$8 | belgian waffles | \$9 |
| tortilla chips, warm spiced queso, guacamole, jalapeño, sour cream, salsa (make it a soft taco bar with seasoned ground beef, soft taco shells, add \$3) | | strawberry chutney, whipped cream, warm maple syrup | |
| coney & sliders | \$9 | three-foot subs | (per sub) \$240 |
| slider-size dogs, coney chili, mustard, mini cheeseburgers, hamburgers, house-made chips | | (30 servings) served with house-made chips. choose: | |
| cheese fondue station | \$8 | roast beef , cheddar cheese, horseradish mayo, caramelized onions | |
| warm melted cheese, soft pretzels, pretzel sticks, cubed artisanal breads | | genoa salami , ham, provolone, shredded lettuce, tomato, pepperoncini, italian dressing | |
| chicken tenders & fries | \$11 | turkey club , bacon, swiss cheese, tomato, lettuce, whole grain mustard, mayo | |
| traditional fries, barbeque sauce and creamy ranch | | | |

**ask your event manager/server about menu items that are cooked to order or served raw.
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

25% service charge and 6% sales tax will be applied to all food, beverage and rental pricing. all prices are subject to change without notice.

rev 1/21/2022

atrium special occasion package.

page 7 of 8

beverage service

bartender fees included with your package

super premium bar *(included in your package)*

tito's, beefeater, cruzan rum, johnny walker red, jim beam, jack daniels, seagrams 7, jose cuervo, captain morgan, kahlua, emmets cream, amaretto, sycamore lanes wines, budweiser, bud light, labatt blue, bells two-hearted, stella artois and soft drinks

upgrade to trinity oaks wines and grand traverse semi-dry riesling for \$3 per guest

upgrade to joel gott wines for \$4 per guest

upgrade to ultra premium bar *(add \$4)*

belvedere, tanqueray, cruzan rum, glenmorangie, captain morgan, crown royal, jack daniels, makers mark bourbon, tres agave tequila, di saronno, kahlua, bailey's, trinity oaks wines, grand traverse semi-dry riesling, budweiser, bud light, labatt blue, bell's seasonal, bell's two-hearted, stella artois and soft drinks

upgrade to joel gott wines for \$3 per guest

add additional one hour of bar service time *(\$5 per guest)*

add additional half hour of bar service time *(\$3 per guest)*

wine pour with dinner *(add \$6)*

house wine; selection of cabernet, merlot, chardonnay or pinot grigio

additional wines available. please see your catering manager for selections and pricing.

**ask your event manager/server about menu items that are cooked to order or served raw.
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

25% service charge and 6% sales tax will be applied to all food, beverage and rental pricing. all prices are subject to change without notice.

rev 1/21/2022

atrium special occasion package.

page 8 of 8