

# Grande Ballroom Special Occasion Package



our 2023 grande ballroom special occasion package includes the following:

4 ½ hour premium brand bar

butler-style passed hors d' oeuvres

champagne toast

plated dinner

cake cutting and service

gourmet coffee station

white table linens & napkins plus chair covers

*chiavari chairs available for an additional \$6 per chair*

complimentary executive suite wedding night accommodations for the bride and groom

january – april

fridays from \$85 per guest\*  
saturdays from \$95 per guest  
sundays from \$85 per guest\*

may - december

fridays from \$95 per guest  
saturdays from \$110 per guest  
sundays from \$95 per guest

*\* luxury suite upgrade are included in our winter friday and sunday grande ballroom promotions. ask for details.*

*suite accommodations are subject to availability. this package is available for use in our grande ballroom.*

*sunday pricing not valid for memorial day or labor day holiday weekends.*

*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 four hors d'oeuvres selections to be passed butler-style,  
based on four 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**, peanut glaze

**whipped chèvre, sundried tomato tapenade**, light pastry cup

**mini caprese salad**, basil crostini

**crisp vegetable spring rolls**, sweet chili dipping sauce

**spanakopita**, feta-spinach in phyllo

**pear and brie in phyllo**, almond

### salad course

**season's best mixed greens**

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

**taste of michigan salad** (add \$3)

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

**hand-tossed romaine**

**caesar salad** (add \$3)

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.*

## entrée selections

*you may select up to two options for all 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*

<b>chicken marsala</b> braised cippolini onion, buttermilk whipped potatoes, wild mushroom sauté, broccolini, white truffle marsala jus	<b>included</b>
<b>herb chicken picatta</b> citrus-herb marinade, golden fingerling potatoes, baby carrots, crisp capers, lemon-thyme velouté	<b>included</b>
<b>slow-roasted chicken breast</b> boursin whipped potatoes, haricot vert, roasted red pepper, roasted garlic cream sauce	<b>included</b>
<b>fresh herb-buttery brioche-crust chicken breast</b> gruyère dauphinoise potato, haricot vert, classic chicken velouté	<b>included</b>
<b>roasted portobella-red pepper tian</b> warm orzo timbale, tomato-olive oil emulsion, balsamic glaze	<b>included</b>
<b>mediterranean grouper</b> crisp chive risotto cake, marinated artichokes, shallot confit, roasted red peppers, beurre rouge	<b>add \$5</b>
<b>bourbon-glazed akura salmon*</b> roasted sweet potato- brussel sprouts sauté, cipollini onions, cilantro-orange butter, makers mark bourbon-ginger glaze	<b>add \$5</b>
<b>pan-seared akura salmon*</b> yukon gold-chèvre cheese potato terrine, baby carrots, citrus sea salt, lemon thyme beurre blanc	<b>add \$5</b>
<b>five hour-braised boneless short rib</b> parsnip-potato purée, pan roasted vegetables, roasted red pepper, eggplant, squash, pine nut pesto polenta, balsamic glaze	<b>add \$12</b>
<b>cast-iron seared filet mignon*</b> white cheddar-chive whipped potato, asparagus, roasted red pepper, natural jus	<b>add \$15</b>

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**duet entrée selections**

<b>center-cut petite filet mignon, slow-roasted chicken breast*</b>	add \$15
white cheddar-chive whipped potato, asparagus, roasted red pepper, natural veal jus	
<b>five-hour-braised boneless short rib, slow-roasted chicken breast</b>	add \$12
boursin whipped potatoes, haricot vert, roasted red pepper, natural jus, roasted garlic cream sauce, balsamic glaze	
<b>brioche-cruste chicken breast, pan-seared akura salmon*</b>	add \$12
gruyère dauphinoise potato, haricot vert, classic chicken velouté, lemon thyme beurre blanc	
<b>brioche-fresh herb chicken breast, skewer of herb-garlic shrimp</b>	add \$15
gruyère dauphinoise potato, haricot vert, classic chicken velouté	
<b>center-cut petite filet mignon, pan seared akura salmon*</b>	add \$15
yukon gold - chèvre cheese potato terrine, mushroom duxelle parcel, demi glace, baby carrots, citrus sea salt, lemon thyme beurre blanc	

**children's plate**

*available for children age 12 and under*

<b>chicken tenders, fries, fruit cup and soda bar</b>	<b>\$26</b>
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## additional reception displays

based on one hour of service

<b>vegetable crudités</b>	<b>\$9</b>	<b>combination display</b>	<b>\$15</b>
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>	
<b>fresh-cut seasonal fruit display</b>	<b>\$9</b>	<b>vegetable crudités</b>	
seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce		raw crisp vegetables, sundried tomato hummus, peppercorn-herb ranch, creamy blue cheese	
<b>garden vegetables display</b>	<b>\$9</b>	<b>fresh-cut seasonal fruit display</b>	
raw, braised, marinated, roasted vegetables, pita bread, hummus		seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce	
<b>chef's hearth baked breads display</b>	<b>\$9</b>	<b>artisanal display of domestic block cheeses</b>	
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	
<b>artisanal display of domestic block cheeses</b>	<b>\$10</b>	<b>sushi display*</b>	<b>\$16</b>
cheddar, swiss, peppered goat cheese, vermont blue, fresh grapes, hearth-baked breads, gourmet crackers		<i>(based on four pieces per person)</i>	
<b>mezze station</b>	<b>\$13</b>	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		<i>(sushi chef available for an additional cost. see your event manager for details.)</i>	
focaccia, ciabatta, baguette crostini, gourmet crackers		<b>zingerman's creamery display</b>	<b>\$17</b>
<b>mashed potato bar</b>	<b>\$12</b>	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	
creamy yukon gold potatoes, maple sweet potatoes, roasted garlic, crispy bacon, chives, boursin cheese, cheddar, red wine jus, candied pecans, whipped butter		<b>chilled shellfish display*</b>	<b>\$ market price</b>
		jumbo shrimp, jonah crab claws, fresh oysters on the half shell, horseradish, cocktail sauce, mustard sauce, lemons, tabasco sauce	
		<b>artisan slider station</b>	<b>\$17</b>
		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	

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**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 cookies, shortbread cookies, mini peanut butter chips, crushed graham crackers

*(minimum of 75 guests or \$150 Additional Fee)*

**sweet endings** **\$16**

chocolate-dipped strawberries, lemon bars, mini linzer torte, fruit tartlets, cannolis, assorted chocolate mousse cups, mini cookies & 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, assorted chocolate 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, black cherry zinfandel 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, rum butter gelato, 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**

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

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## afterglow selections

*based on one hour of service*

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

<b>munchies</b>	\$8	<b>mac 'n' cheese</b>	\$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	
<b>pizza bar</b>	\$8	<b>cheese fondue station</b>	\$9
assorted gourmet fresh baked pizzas, garlic bread sticks		warm melted cheese, soft pretzels, pretzel sticks, cubed artisanal breads	
<b>nacho bar</b>	\$8	<b>french fry station</b>	\$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)		traditional and sweet potato fries, onion rings, tater tots, roasted garlic aioli, ketchup, stadium mustard, barbeque sauce	
<b>coney &amp; sliders</b>	\$9	<b>three-foot subs</b>	(per sub) \$240
slider-size dogs, coney chili, mustard, mini cheeseburgers, hamburgers, house-made chips		(30 servings) served with house-made chips. choose: <b>roast beef</b> , cheddar cheese, horseradish mayo, caramelized onions	
<b>belgian waffles</b>	\$8	<b>genoa salami</b> , ham, provolone, shredded lettuce, tomato, pepperoncini, italian dressing	
strawberry chutney, whipped cream, warm maple syrup		<b>turkey club</b> , bacon, swiss cheese, tomato, lettuce, whole grain mustard, mayo	
<b>chicken tender &amp; fries</b>	\$11		
traditional fries, ketchup, barbeque sauce and creamy ranch			

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## **beverage service**

*bartender fees included with your package.*

### **premium brand bar** *(included in package)*

smirnoff, beefeater, cruzan rum, cutty sark, jim beam, seagrams 7, sauza gold, kahlua, emmets cream, amaretto, sycamore lane wines, budweiser, bud light, labatt blue, stella artois and soft drinks

*upgrade to trinity oaks wines for \$3 per guest*

*upgrade to joel gott wines for \$4 per guest*

### **beverage upgrade to super premium** *(add \$4)*

tito's, beefeater, cruzan rum, johnny walker red, jim beam, jack daniels, seagrams 7, jose cuervo, captain morgan, kahlua, emmets cream, amaretto, sycamore lane 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*

### **beverage upgrade to ultra premium** *(add \$6)*

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 and pinot grigio

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

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