our 2020 atrium special occasion package includes the following:

4 ½ hour super premium brand bar
butler-style passed hors d’oeuvres
champagne toast
plated dinner
gourmet coffee station
cake cutting and service
complimentary executive suite wedding night accommodations
for the bride and groom
white table linens and white napkins
chair covers available for an additional $4 per chair
chiavari chairs available for an additional $5 per chair

January - April
fridays from $72 per guest*
saturdays from $92 per guest

May - December
fridays from $94 per guest
saturdays from $104 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.
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, ginger teriyaki marinade*
- 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

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 $2)
  seasonal tomatoes, fresh marinated baby mozzarella, arugula, basil infused olive oil, balsamic syrup
- portobella carpaccio-baby spinach salad (add $2)
  bleu cheese, toasted hazelnuts, roasted bell peppers, artichokes, pinot noir vinaigrette

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rev 12/13/2019
atrium special occasion package.
**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 vegetables, 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-crusted 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 $3
crisp chive risotto cake, marinated artichokes, shallot confit, roasted red peppers, beurre rouge

bourbon-glazed akura salmon* add $3
roasted sweet potato- brussel sprouts sauté, cippolini onions, cilantro-orange butter, makers mark bourbon-ginger glaze

pan-seared akura salmon* add $3
yukon gold-chèvre cheese potato terrine, baby vegetables, citrus sea salt, lemon thyme beurre blanc

five-hour-braised boneless short rib add $8
parsnip-potato purée, pan-roasted vegetables, roasted red pepper, eggplant, squash, pine nut pesto polenta, balsamic glaze

cast iron-seared filet mignon* add $10
white cheddar-chive whipped potato, asparagus, roasted red pepper, natural jus

turkey-mushroom-crusted center-cut filet mignon* add $12
sarladaise potatoes, pinot noir reduction, creamed leeks, chive oil

bleu cheese-stuffed center-cut filet mignon add $12
crisp zucchini-potato terrine, layered roasted vegetables, cabernet sauvignon jus

slow-roasted rack of lamb* add $15
fresh thyme-rosemary crust, sweet and spicy roasted garlic jam, root vegetable terrine

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rev 12/13/2019
**duet entrée selections**

**truffle-mushroom-crusted petite filet mignon, creole crab cake***
cajun rémoulade, roasted garlic whipped potatoes, natural veal jus  
add $15

**center-cut petite filet mignon, pan-seared akura salmon***
yukon gold-chèvre cheese potato terrine, mushroom duxelle parcel, demi glace,  
 baby vegetables, citrus sea salt, lemon thyme beurre blanc  
add $13

**petite filet mignon, skewer of garlic herb shrimp***
yukon gold potato terrine, grilled asparagus, balsamic peppercorn reduction  
add $12

**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 $10

**brioche-crusted chicken breast, pan-seared akura salmon***
gruyère dauphinoise potato, haricot vert, classic chicken velouté, lemon thyme beurre blanc  
add $12

**children’s plate**
*available for children age 12 and under*

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

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

**based on one hour of service**

<table>
<thead>
<tr>
<th>Display</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Crudités</td>
<td>$7</td>
</tr>
<tr>
<td>Raw crisp vegetables, sundried tomato hummus, peppercorn-herb ranch, creamy blue cheese</td>
<td></td>
</tr>
<tr>
<td>Fresh-Cut Seasonal Fruit Display</td>
<td>$7</td>
</tr>
<tr>
<td>Seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce</td>
<td></td>
</tr>
<tr>
<td>Garden Vegetables Display</td>
<td>$7</td>
</tr>
<tr>
<td>Raw, braised, marinated, roasted vegetables, pita bread, hummus</td>
<td></td>
</tr>
<tr>
<td>Chef’s Hearth Baked Breads Display</td>
<td>$7</td>
</tr>
<tr>
<td>Spinach-artichoke dip, roasted garlic hummus, tapenade, herbed chèvre, cured olives, pine nut pesto, whipped butter</td>
<td></td>
</tr>
<tr>
<td>Artisanal Display of Domestic Block Cheeses</td>
<td>$8</td>
</tr>
<tr>
<td>Cheddar, swiss, peppered goat cheese, vermont blue, creamy brie, fresh grapes garnish, hearth-baked breads, gourmet crackers</td>
<td></td>
</tr>
<tr>
<td>Mezze Station</td>
<td>$10</td>
</tr>
<tr>
<td>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, focaccia, ciabatta, baguette crostini, gourmet crackers</td>
<td></td>
</tr>
<tr>
<td>Bruschetta Display</td>
<td>$14</td>
</tr>
<tr>
<td>Red wine-mushroom bruschetta, chèvre crostini grilled pineapple-jalapeno, maui bread crostini tomato-avocado, basil pomodoro, tunisian olive tapenade, grilled focaccia, flatbread crackers, toasted sourdough, parmesan cheese, olive oil, aged balsamic vinegar</td>
<td></td>
</tr>
<tr>
<td>Mashed Potato Bar</td>
<td>$9</td>
</tr>
<tr>
<td>Creamy yukon gold potatoes, maple sweet potatoes, roasted garlic, crispy bacon, chives, boursin cheese, cheddar, red wine jus, candied pecans, whipped butter</td>
<td></td>
</tr>
<tr>
<td>Combination Display</td>
<td>$10</td>
</tr>
</tbody>
</table>

*Pick two of the following to make up your combination display:

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<tr>
<td>Sushi Display*</td>
<td>$12</td>
</tr>
</tbody>
</table>

*(based on four pieces per person)*

California rolls, cucumber-avocado roll, barbeque eel roll, philly roll, wasabi, pickled ginger, soy sauce

*(Sushi chef available. See your event mgr. for details & costs.)*

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<tbody>
<tr>
<td>Zingerman’s Creamery Display</td>
<td>$13</td>
</tr>
<tr>
<td>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 &amp; jellies, sliced fresh bread, gourmet crackers</td>
<td></td>
</tr>
<tr>
<td>Chilled Shellfish Display*</td>
<td>$15</td>
</tr>
</tbody>
</table>

*Market price*

Jumbo shrimp, Jonah crab claws, fresh oysters on the half shell, horseradish, cocktail sauce, mustard sauce, lemons, tabasco sauce

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<tbody>
<tr>
<td>Artisan Slider Station</td>
<td>$15</td>
</tr>
<tr>
<td>Grilled short rib slider, boursin cheese, watercress, grilled pretzel roll, lofty burger, house brisket grind, grilled onion, aged cheddar cheese, brioche bun black bean vegetarian slider, baby spinach, herb aioli, grilled english muffin Tony packo pickles, ketchup, mustard house-made potato chips</td>
<td></td>
</tr>
</tbody>
</table>

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Atrium Special Occasion Package.
sweet additions
based on one hour of service

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

chocolate fountain $8
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 $14
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 $17
crème brûlée, fresh mixed fruit, chocolate-dipped strawberries, individual tiramisu cups, cannolis, individual “shot glass desserts”, chocolate mousse cups, mini cookies, 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 $7
mini pastries, assorted chocolate mousse cups, mini cookies, mini house-made brownies
(must be based on guaranteed number of guests)

cherries jubilee station $9
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 $9
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

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>petit fours</td>
<td>$39</td>
</tr>
<tr>
<td>macarons</td>
<td>$39</td>
</tr>
<tr>
<td>cheesecake lollipops</td>
<td>$42</td>
</tr>
<tr>
<td>chocolate-dipped strawberries</td>
<td>$36</td>
</tr>
<tr>
<td>assorted chocolate-dipped pretzel rods</td>
<td>$36</td>
</tr>
<tr>
<td>s’mores kabobs</td>
<td>$42</td>
</tr>
<tr>
<td>chocolate truffle cups</td>
<td>$36</td>
</tr>
<tr>
<td>cannoli</td>
<td>$38</td>
</tr>
<tr>
<td>lemon bars</td>
<td>$36</td>
</tr>
<tr>
<td>mini fruit tartlets</td>
<td>$36</td>
</tr>
<tr>
<td>chocolate eclairs</td>
<td>$39</td>
</tr>
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</table>

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rev 12/13/2019 atrium special occasion package.
afterglow selections
based on one hour of service
must be based on at least 50% of guaranteed number of guests

munchies $7
warm seasoned mixed nuts,
house-made chips, sour cream & onion dip,
pretzel sticks, herbed mustard

pizza bar $7
assorted fresh baked pizzas, garlic bread sticks

nacho bar $7
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)

conesys & sliders $8
slider-size dogs, coney chili, mustard,
mini cheeseburgers, hamburgers,
house-made chips

cheese fondue station $7
warm melted cheese, soft pretzels,
pretzel sticks, cubed artisanal breads

chicken tenders & fries $10
traditional fries, ketchup, barbeque sauce and
creamy ranch

mac ‘n’ cheese $8
five-cheese gemelli, vermont white cheddar
cavatappi, bacon, chili, shredded cheese, green
onion, crispy onion, broccoli, peas, tomato,
jalapeños

french fry station $8
traditional and sweet potato fries,
onion rings, tater tots, roasted garlic aioli,
tabasco pepper ketchup, stadium mustard,
barbeque sauce

belgian waffles $7
strawberry chutney, whipped cream,
warm maple syrup

three-foot subs (per sub) $200
(30 servings)
served with house-made chips. choose:
roast beef, cheddar cheese,
horseradish mayo, caramelized onions
genoa salami, ham, provolone,
shredded lettuce, tomato, pepperoncini,
italian dressing
turkey club, bacon, swiss cheese, tomato, lettuce,
whole grain mustard, mayo

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**beverage service**
*bartender fees included with your package*

**super premium bar** *(included in your package)*
tito’s, beefeater, cruzan rum, johnny walker red, 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 $2)*
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*

**martini bar** *(7 per drink)*
includes a variety of flavored vodkas and an assortment of gins accompanied by a customized menu

**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.*

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