

2019 Remaining Dates Package



*we invite you to take advantage of special "last call" pricing for remaining 2019 dates.
this specially priced package includes the following:*

4 ½ hour premium brand bar

butler-style passed hors d' oeuvres

champagne toast

plated dinner

cake cutting and service

chair covers

chiavari chairs available for an additional \$4 per chair

complimentary executive suite wedding night accommodations for the bride and groom

complimentary room rental

white table linens & napkins

\$65 per guest

this package is available for use in our galilee and judea ballrooms as well as our grande ballroom.

this special package is not available for use in our atrium.

this offer may be combined with our friday wedding specials for even greater savings.

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.

remaining dates special is not available for previously booked events. event must be booked after 3/4/19.



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*

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

salad course

season's best mixed greens

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

taste of michigan salad (add \$2)

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

hand-tossed romaine caesar salad (add \$2)

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

**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.*

*24% service charge and 6% sales tax will be applied to all food, beverage and rental pricing. all prices are subject to change without notice.
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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

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-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	
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, cipollini 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	

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duet entrée selections

center cut-petite filet mignon, slow-roasted chicken breast*	add \$10
white cheddar-chive whipped potato, asparagus, roasted red pepper, natural veal jus	
five hour-braised boneless short rib, slow-roasted chicken breast	add \$10
boursin whipped potatoes, haricot vert, roasted red pepper, natural jus, roasted garlic cream sauce, balsamic glaze	
brioche-cruste chicken breast, pan-seared akura salmon*	add \$10
gruyère dauphinoise potato, haricot vert, classic chicken velouté, lemon thyme beurre blanc	
brioche-fresh herb chicken breast, skewer of herb-garlic shrimp	add \$10
gruyère dauphinoise potato, haricot vert, classic chicken velouté	
center-cut petite filet mignon, pan-seared akura salmon*	add \$13
yukon gold-chèvre cheese potato terrine, mushroom duxelle parcel, demi glace, baby vegetables, citrus sea salt, lemon thyme beurre blanc	

children's plate

available for children age 12 and under

chicken tenders, fries, fruit cup and soda bar	\$26
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additional reception displays

based on one hour of service

vegetable crudités	\$7	combination display	\$10
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	\$7	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	
garden vegetables display	\$7	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	\$7	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, creamy brie, fresh grapes garnish, hearth-baked breads, gourmet crackers	
artisanal display of domestic block cheeses	\$8	sushi display*	\$12
cheddar, swiss, peppered goat cheese, vermont blue, creamy brie, fresh grapes garnish, hearth-baked breads, gourmet crackers		<i>(based on four pieces per person)</i>	
mezze station	\$10	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 at additional cost. see your event manager for details.)</i>	
focaccia, ciabatta, baguette crostini, gourmet crackers		zingerman's creamery display	\$13
bruschetta display	\$14	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	
red wine-mushroom bruschetta, chèvre crostini		chilled shellfish display*	\$ market price
grilled pineapple – jalapeno, maui bread crostini		jumbo shrimp, jonah crab claws, fresh oysters on the half shell, horseradish, cocktail sauce, mustard sauce, lemons, tabasco sauce	
tomato – avocado, basil pomodoro, tunisian olive tapenade, grilled focaccia, flatbread crackers, toasted sourdough, parmesan cheese, olive oil, aged balsamic vinegar		artisan slider station	\$15
mashed potato bar	\$9	grilled short rib slider, boursin cheese, watercress, griddled pretzel roll	
creamy yukon gold potatoes, maple sweet potatoes, roasted garlic, crispy bacon, chives, boursin cheese, cheddar, red wine jus, candied pecans, whipped butter		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 **\$6**

regular and decaffeinated segafredo brand coffee, hot chocolate, tazo brand hot teas,
chocolate shavings, whipped cream, sugar cubes, flavored syrups
(must be based on at least 75% of guaranteed number of guests)

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 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 **\$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

petit fours	\$39	chocolate truffle cups	\$36
macaroons	\$39	cannoli	\$38
cheesecake lollipops	\$42	lemon bars	\$36
chocolate-dipped strawberries	\$36	mini fruit tartlets	\$36
assorted chocolate-dipped pretzel rods	\$36	chocolate eclairs	\$39
s’mores kabobs	\$42		\$42

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afterglow selections

based on one hour of service

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

munchies	\$7	mac n' cheese	\$8
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	\$7	french fry station	\$8
assorted fresh baked pizzas, garlic bread sticks		traditional and sweet potato fries, onion rings, tater tots, roasted garlic aioli, tabasco pepper ketchup, stadium mustard, barbeque sauce	
nacho bar	\$7	belgian waffles	\$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)		strawberry chutney, whipped cream, warm maple syrup	
coney & sliders	\$8	three-foot subs	(per sub) \$200
slider-size dogs, coney chili, mustard, mini cheeseburgers, hamburgers, house-made chips		(30 servings) served with house-made chips. choose:	
cheese fondue station	\$7	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	\$10	turkey club , bacon, swiss cheese, tomato, lettuce, whole grain mustard, mayo	
traditional fries, 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 \$3)*

tito's, beefeater, cruzan rum, johnny walker red, 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 \$5)*

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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regal ballroom special occasion package

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