

Atrium Special Occasion Package



our 2021 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 \$4 per chair
chiavari chairs available for an additional \$5 per chair

january - april

fridays from \$74 per guest*
saturdays from \$96 per guest

may - december

fridays from \$98 per guest
saturdays from \$110 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, 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

**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.

rev 12/8/2020

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 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-crust 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, 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	
truffle-mushroom-crust 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	

menu items are subject to change without notice.

**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.

rev 12/8/2020

atrium special occasion package.

page 3 of 8

duet entrée selections

- truffle-mushroom-crusted petite filet mignon, creole crab cake*** add \$15
cajun rémoulade, roasted garlic whipped potatoes, natural veal jus
- 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
- petite filet mignon, skewer of garlic herb shrimp*** add \$12
yukon gold potato terrine, grilled asparagus, balsamic peppercorn reduction
- 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-crusted chicken breast, pan-seared akura salmon*** add \$12
gruyère dauphinoise potato, haricot vert, classic chicken velouté, lemon thyme beurre blanc
- center-cut petite filet mignon, slow-roasted chicken breast*** add \$10
white cheddar-chive whipped potato, asparagus, roasted red pepper, natural veal jus
- brioche-fresh herb chicken breast, skewer of herb-garlic shrimp*** add \$10
gruyère dauphinoise potato, haricot vert, classic chicken velouté

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.*

*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.
rev 12/8/2020 atrium special occasion package. page 4 of 8*

additional reception displays

based on one hour of service

vegetable crudités	included	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 <i>(sushi chef available. see your event mgr. for details & cost.)</i>	
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	\$13
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	
bruschetta display	\$14	chilled shellfish display*	\$ market price
red wine-mushroom bruschetta, chèvre crostini, grilled pineapple-jalapeño, maui bread crostini, tomato-avocado, basil pomodoro, tunisian olive tapenade, grilled focaccia, flatbread crackers, toasted sourdough, parmesan cheese, olive oil, aged balsamic vinegar		jumbo shrimp, jonah crab claws, fresh oysters on the half shell, horseradish, cocktail sauce, mustard sauce, lemons, tabasco sauce	
mashed potato bar	\$9	artisan slider station	\$15
creamy yukon gold potatoes, maple sweet potatoes, roasted garlic, crispy bacon, chives, boursin cheese, cheddar, red wine jus, candied pecans, whipped butter		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.

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.
rev 12/8/2020 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, 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

petit fours	\$39	chocolate truffle cups	\$36
macarons	\$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		

**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.

rev 12/8/2020

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	\$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, ketchup, 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.*

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.

rev 12/8/2020

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, 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.

**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.
rev 12/8/2020 *atrium special occasion package.* page 8 of 8