

# Weddings and Banquets

~ 20 person minimum ~

~Entrée pricing reflects 2 accompaniments, salad, bread and butter, and all buffet equipment~

## MAIN DISH - (1 entrée - \$25/person, 2 entrée - \$32/person, 3 entrée \$39/person)

### Beef

Beef Bourguignon	Beef Brochette	Marinated Beef Tips
Meatballs	Pot Roast	Whole Roasted Tenderloin (add \$5)
Prime Rib (add \$5)	Latin Skirt Steak	Herb Marinated Skirt Steak
Asian Flank Steak	Traditional Short Ribs (add \$3)	Asian Short Ribs (add \$3)
Whole Roasted Strip Loin (add \$2)		

### Chicken

Italian Stuffed Chicken	Mediterranean Stuffed	Southwest Stuffed Chicken
Chicken and Portabella	Island Chicken	Black Bean Chicken
BBQ Chicken Combo	Michigan Classic	Chicken Picatta
Chicken Marsala	Chicken Satay	Pesto Chicken
Cerveza Chili Chicken	Dimitri's Chicken	Lemon-Thyme Chicken
Parmesan Crusted Chicken	Pecan Chicken	

### Pork

Pork Tenderloin	Stuffed Pork Loin	Southwest Pork Tenderloin
Asian Pork Tenderloin	Pork Combo	Center Cut Pork Chop
Porchetta		

### Seafood

Grilled Salmon	Sesame Salmon	Blackened Salmon
Seared Salmon	Lake Superior Whitefish (add \$2)	Pretzel Crusted Walleye (add \$2)
Garlic Shrimp Scampi	Fresh Michigan Trout (add \$2)	Ruby Red Trout (add \$2)
Mediterranean Cod	New England Cod Cakes	Seared Arctic Char

### Vegetarian/Vegan

Portabella Wellington	Wild Mushroom Polenta	Vegetable Roulade
Butternut Squash Ravioli	Vegetarian Lasagna	Goat Cheese Crouton
Curried Cauliflower	Chickpea Cake	

### Pasta

Macaroni and Cheese	Traditional Lasagna	Penne with Sauce
Farfalle Primavera	Fettuccini Chevre	Cavateppi Rustico
Truffle Funghi Linguini		

## Accompaniments - (choose 2 – add \$4/person for each additional side)

Jasmine Rice Pilaf	Green Beans	Multigrain Salad
Santa Fe Dirty Rice Pilaf	Asparagus	Italian Pasta Salad
Potato Onion Pie	Fresh Corn	Traditional Potato Salad
Creamy Herb Polenta	Ratatouille	Southwest Potato Salad
Thyme-Garlic Smashed Redskin Potato	Stir Fried Vegetables	German Potato Salad
Truffle Mashed Potato	Bourbon Glazed Carrots	Mediterranean Couscous Salad
Herb Roasted Redskin	Grilled Vegetable Display	Black Bean & Fresh Corn Salad
Creamy Orzo Pasta	Vegetable Medley	Roasted Seasonal Vegetables
Garlic Mashed Potato	Succotash	Roasted Brussel Sprouts
Sweet Potato Hash	Macaroni and Cheese	Cilantro Lime Rice

## Salad - (choose 1 – add \$2/person for plated - add \$4/person for each additional salad)

Michigan Cherry Salad	Greek Salad	Strawberry Spinach Salad
Apple Fennel Chopped Salad	Sesame Ginger Asian Salad	Garden Salad
Caesar Salad	Warm Mushroom	Bacon Lover's Salad

~ Staffing is required ~

Service Staff - \$23/hour, Bartender - \$25/hour, Supervisor - \$30/hour, Chef - \$35/hour

## **N/A BEVERAGE:**

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- **Coffee and Hot Tea Station** **\$3.00 per person**  
(Creamer, flavored syrups, assorted sweeteners, disposables cups)
- **Assorted Soda** (coke, diet, sprite) **\$1.50 per person**
- **Iced Tea, Punch or Lemonade** (5-gallon estimate) **\$15.00 per gallon**
- **Bottled Water** **\$1.00 per person**
- **Unlimited Ice** (includes bar and table water service) **\$250.00**

## **DISPOSABLES:**

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- **Set includes-** dinner plate, knife, fork, spoon, and napkin **\$2.00 per person**
- **Add additional course** – plate, fork, cocktail napkin **\$1.00 per person**
- **Beverage and Bar Cups** **\$1.00 per person**

## **CHINA: \$0.75 Per Unit**

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- Dinner Plate
- Salad Plate
- Bread Plate
- Appetizer Plate
- Dessert Plate
- Coffee Mug

## **GLASSWARE: \$0.85 Per Unit**

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- Water Goblet
- N/A Beverage
- Beer Glass
- Multi-Purpose Wine Glass
- Champagne Flute
- Rocks Glass

## **FLATWARE: \$0.75 Per Unit**

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- Dinner Knife
- Dinner Fork
- Dinner Spoon
- Salad Knife
- Salad Fork
- Appetizer Fork
- Dessert Fork

## **BAR SERVICE & EQUIPMENT:**

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**TIPS Certified Bartender:** \$25/hour (1 Bartender per 75 guests)

**Beer and Wine Service:** **\$5.50 per person**

Includes – unlimited ice, assorted soda, bottled water, service equipment, cocktail napkins and straws

**Full Bar Service:** **\$6.50 per person**

Includes – unlimited ice, assorted soda, bottled water, lemon and lime garnish, cranberry and orange juice, soda and tonic water, service equipment, cocktail napkins and straws

**Additional Mixers and Garnish** – for specialty drinks and a customized menu, pricing subject to menu selections

## **LINEN TABLECLOTHS AND NAPKINS:**

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### **Tablecloths**

#### **132" - Round**

White \$16.00  
Black or Ivory \$20.00

#### **156 x 90- Rectangle**

White \$8.00  
Black or Ivory \$10.00

#### **120" - Round**

White \$14.00  
Black or Ivory \$18.00

#### **120x52 - Rectangle**

White \$6.00  
Black or Ivory \$8.00

#### **90" – Round**

White \$12.00  
Black or Ivory \$16.00

### **Napkins**

White \$.25 per napkin  
Colored \$.30 per napkin

\*A color swatch is available for reference.

***\*An additional 5% service charge will be added for the rental of china, glassware, flatware or bar packages. This includes the service of transport, set up and breakdown of equipment.***

## **POLICIES AND PROCEDURES**

### **1. DEPOSIT**

A twenty percent (20%) deposit of the estimated contract cost is due at the time of booking. This is a non-refundable deposit which secures our services for your event.

### **2. FINAL PAYMENT**

Final Payment will be due ten (10) days prior to the event date. We accept cash, check and all major credit/debit cards. A three percent (3%) processing fee will be applied to all payments processed with a card.

Payment for any additional charges, incurred on the day of the event, is due within 48 business hours after completion.

### **3. COST**

Due to the fluctuating cost of food items, menu prices are subject to change within fourteen (14) days of the event. When a drastic change in the menu ingredient cost occurs, CLIENT has two options.

3.2. CLIENT will pay the additional cost based on the current adjusted price

3.3. Substitute other menu items to maintain the agreed upon cost.

### **4. SERVICE CHARGE**

There will be a twenty (20%) Service Charge for all events, unless otherwise specified. This is not a gratuity, however at the CLIENT's discretion, any gratuity received will go directly to the service staff.

### **5. GUEST COUNT**

Final Guest Count, not subject to reduction, is due ten (10) days prior to the event date. Any additional guest after the stated period is subject to extra charges as may be imposed by the CATERER.

CLIENT will only be charged for the guaranteed number of guests served. If there is more guests attending than the guaranteed guest count, the CATERER will charge the CLIENT accordingly.

### **6. FOOD QUANTITY**

CATERER will prepare between five- ten percent (5%-10%) overage based on the final number of guest count registered by CLIENT. Part of this overage is to include food for the catering staff. CLIENT will not be charged for this.

### **7. LEFTOVERS**

In accordance with appropriate Health Codes, CATERER reserves the right to discard any leftover food items, after the agreed upon event timetable, where there is a reasonable risk for foodborne illness to occur. Any other leftover foods that do not bear risk will be packaged and placed in a proper storage environment.

### **8. TIME**

CLIENT will be billed for additional staff hours for any time extension beyond the prior agreed upon time. Estimation of hours worked is based on travel, set up, execution of event, breakdown, and clean up.

8.2 If event is booked on a holiday weekend, labor will be billed at double time pay.

### **9. CHANGE OF EVENT DATE or VENUE**

CATERER will apply the entire balance of CLIENT's deposits and prepayments towards the contract if the event switches dates or venues. This is subject to CATERER's availability. All costs are subject to change.

### **10. RENTALS**

CATERER may provide all or part the rental items for the event. However, certain items may incur restocking & cancellation fees. If CATERER arranges rentals, for the CLIENT, through a rental company, any loss or damage to any rentals will be billed to CLIENT after the event.

### **11. CANCELLATION BY: CLIENT / VENUE / ACTS OF GOD**

All prepayments are returned in full, less the twenty percent (20%) deposit and any other rental deposits placed by CATERER, if the event is cancelled by CLIENT, the venue or by an act of God, 90 days or more, from the event date.

11.2. If the event is cancelled, within eighty-nine (89) days of the event date, all deposits and prepayments are forfeited in full.

11.3. If CATERER is able to re-book the date with a similar event, all prepayments and deposits are returned in full less the twenty percent (20%) deposit and any other rental deposits placed by CATERER.

#### 12. DAMAGE

CATERER assumes no responsibility for ANY damage or loss of merchandise, alcohol, equipment, furniture, clothing or other valuables prior to, during or after the event. CATERER will do everything possible to ensure that all of CLIENT's supplies, rentals and equipment are cared for and maintained in good working order and without damage.

12.2. When providing the location for the event, the CLIENT, understands that accidents/breakage and/or damage may sometimes occur. CATERER will not be liable for any damage or loss, unless specifically caused by the willful negligent actions or conduct of CATERER or its employees.

#### 13. CATERER LIABILITY:

CLIENT absolves CATERER from any third-party claims, except for actions caused by CATERER and/or negligence of its employees. Such claims to amount to a maximum amount of USD Two hundred (\$ 200.00) only.

#### 14. INSURANCE:

CATERER maintains General Liability, Worker's Compensation and Alcohol/ Liquor Liability Insurance. CLIENT must also purchase their own liability insurance for the day of the event.

#### 15. TAXES

CLIENT will be charged the applicable current rate for all services rendered as determined by the concerned government body.

#### 16. UNLAWFUL ACTIVITIES:

The CLIENT will comply with all the laws of the United States of America and the State of Michigan, all municipal ordinances and all lawful orders of police and fire departments and will not do anything on the event premises in violation of any laws, ordinances, rules or orders. If unlawful activities should occur on the premises, and the event is cancelled, there will be no refund of any kind from CATERER to CLIENT.

#### 17. AMENDMENT AND SUPPLEMENT

Any amendment and supplement to this Agreement shall come into force only after a written agreement is signed by both parties five (5) days before the event/function date. The amendment and supplement duly executed by both parties shall be part of this Agreement and shall have the same legal effect as this Agreement.

#### 18. GOVERNING LAW

This Agreement shall be governed by and construed in accordance with the laws of the USA.