

Grande Ballroom Special Occasion Package



our 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

chair covers

chiavari chairs available for an additional \$4 per chair

complimentary executive suite wedding night accommodations for the bride and groom

april – december fridays	\$77 per guest
april – december saturdays	\$85 per guest
january – march saturdays	\$77 per guest

*special discounted pricing is available for friday winter weddings.
see your catering manager for details.*

a complimentary tasting is offered for the bride and groom.

this package is available for use in our grande ballroom.

menu items are subject to change without notice.



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

whipped chèvre, sundried tomato tapenade, light pastry cup

crisp coconut chicken tenders, mango chutney dipping sauce

thai chicken satay, peanut glaze

mini caprese salad, basil crostini

crisp vegetable spring rolls, sweet chili dipping sauce

spanakopita, feta—spinach in phyllo

spiced chicken wontons

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

**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.**

*22% 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
all entrée selections will be accompanied by dinner rolls, coffee and tea*

fresh herb – panko crusted chicken breast wild rice – sundried fruit timbale, haricot vert, classic chicken velouté	included
slow-roasted chicken breast boursin whipped potatoes, haricot vert, roasted red pepper, roasted garlic cream sauce	included
roasted portobella – red pepper tian warm orzo timbale, tomato—olive oil emulsion, balsamic glaze	included
modern chicken coq au vin red wine – bacon – mushroom – onion braised airline chicken breast, crisp confit of boneless leg meat, chèvre – olive oil whipped potato, natural sauce reduction	add \$3
fresh herb – buttery brioche-crusted chicken breast gruyère dauphinoise potato, haricot vert, classic chicken velouté	add \$3
mediterranean grouper crisp chive risotto cake, marinated artichokes, shallot confit, roasted red peppers, beurre rouge	add \$3
pan seared atlantic salmon scallion whipped potatoes, sweet onion-tomato jam, asparagus, caramelized shallot vinaigrette	add \$3
5ive-hour-braised boneless short rib parsnip-potato purée, pan roasted vegetables, roasted red pepper, eggplant, squash, pine nut pesto polenta, balsamic glaze	add \$8
cast-iron seared filet mignon white cheddar-chive whipped potato, asparagus, roasted red pepper, natural jus	add \$10

duet entrée selections

center cut petite filet mignon, slow-roasted chicken breast white cheddar – chive whipped potato, asparagus, roasted red pepper, natural veal jus	add \$10
brioche – fresh herb crusted chicken breast, pan-seared salmon warm orzo timbale, haricot vert, classic chicken velouté	add \$10
brioche – fresh herb chicken breast, skewer of herb – garlic shrimp gruyère dauphinoise potato, haricot vert, classic chicken velouté	add \$10
center cut petite filet mignon, pan seared salmon, caramelized parmesan polenta, grilled asparagus, roasted red pepper, natural jus	add \$13

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additional reception displays

based on one hour of service

vegetable crudités	\$7	mashed potato bar	\$9
raw crisp vegetables, sundried tomato hummus, peppercorn - herb ranch, creamy blue cheese		creamy yukon gold potatoes, maple sweet potatoes, roasted garlic, crispy bacon, chives, boursin cheese, cheddar, red wine jus, candied pecans, whipped butter	
fresh-cut seasonal fruit display	\$7	sushi display	\$12
seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce		<i>(based on four pieces per person)</i>	
garden vegetables display	\$7	california rolls, cucumber - avocado roll, barbeque eel roll, philly roll, wasabi, pickled ginger, soy sauce	
raw, braised, marinated, roasted vegetables, pita bread, hummus		<i>(sushi chef available at additional cost. see your event manager for details.)</i>	
chef's hearth baked breads display	\$7	zingerman's creamery display	\$13
spinach - artichoke dip, roasted garlic hummus, tapenade, herbed chèvre, cured olives, pine nut pesto, whipped butter		selection of local artisan cheeses to include, but not limited to detroit street brick, fresh goat cheese, smoked mozzarella, pimento spread and other seasonal offerings, assorted jams & jellies, sliced fresh bread, gourmet crackers	
artisanal display of domestic block cheeses	\$8	chilled shellfish display	\$ market price
cheddar, swiss, peppered goat cheese, vermont blue, creamy brie, fresh grapes garnish, hearth-baked breads, gourmet crackers		jumbo shrimp, jonah crab claws, fresh oysters on the half shell, horseradish, cocktail sauce, mustard sauce, lemons, tabasco sauce	
mezze station	\$10	grand sushi display	\$17
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>(based on six pieces per person)</i>	
focaccia, ciabatta, baguette crostini, gourmet crackers		assorted sushi to include california rolls, cucumber - avocado roll, barbeque eel roll, philly roll, nigiri, futomaki rolls, wasabi, pickled ginger, soy sauce, seaweed salad	
bruschetta display	\$14	<i>(sushi chef available at additional cost. see your event manager for details.)</i>	
red wine - mushroom bruschetta, chèvre crostini		artisan slider station	\$15
grilled pineapple - jalapeno, maui bread crostini		grilled short rib slider, boursin cheese, watercress, griddled pretzel roll	
tomato - avocado, basil pomodoro, tunisian olive tapenade, grilled focaccia, flatbread crackers, toasted sourdough, parmesan cheese, olive oil, aged balsamic vinegar		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 in your package**
regular and decaffeinated segafredo brand coffee, hot chocolate, tazo brand hot 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 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-dipped strawberries	\$36
macaroons	\$39	assorted chocolate-dipped pretzel rods	\$36
cheesecake lollipops	\$42	s’mores kabobs	\$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	\$6	cheese fondue station	\$6
warm seasoned mixed nuts, house-made chips, sour cream & onion dip, pretzel sticks, herbed mustard		warm melted cheese, soft pretzels, pretzel sticks, cubed artisanal breads	
pizza bar	\$6	three-foot subs	(per sub) \$150
assorted gourmet fresh baked pizzas, garlic bread sticks		(30 servings) served with house-made chips. choose: roast beef , cheddar cheese, horseradish mayo, caramelized onions	
nacho bar	\$6	genoa salami , ham, provolone, shredded lettuce, tomato, pepperoncini, italian dressing	
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)		turkey club , bacon, swiss cheese, tomato, lettuce, whole grain mustard, mayo	
coney & sliders	\$8	french fry station	\$8
slider-size dogs, coney chili, mustard, mini cheeseburgers, hamburgers, house-made chips		traditional and sweet potato fries, onion rings, tater tots, roasted garlic aioli, tabasco pepper ketchup, stadium mustard, barbeque sauce	
belgian waffles	\$6		
strawberry chutney, whipped cream, warm maple syrup			

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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, sam adams 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)*

absolut, 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, sam adams 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, sam adams 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 and pinot grigio

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