

Winter Wedding CELEBRATION 2024

Reserve our Winter Wedding Celebration Package for select Fridays, Saturdays, and Sundays from January 1 - March 31, 2024, and take advantage of the following added perks!

Starting at \$99 per person ++



Winter Wedding Package

Exclusive Ballroom Rental Pricing
Ivory Damask Floor Length Table
Linens with Ivory Napkins
Complimentary Cake Cutting
LED Up Lighting Included



Let's Celebrate

Enjoy one complimentary
added enhancement from the following
Champagne Toast
After Dinner Coffee & Baileys Station
Late-Night Pizza Station
(Pizza Station Applies For 50% of Guest Count)



Take The Elevator Home

Complimentary overnight stay in a luxury category guest room the night of the wedding.

Note* special room block rates available for your guests

Available Fridays - Sundays, January 1 - March 31, 2024 only. Not valid on previously booked events. Food and beverage minimums apply. Menus are subject to a 24% taxable service fee and 6% Michigan sales tax.



2024 Winter Wedding Celebration Package

Our Winter Wedding Celebrations Package includes a selection of tray passed appetizers, choice of entrée, RPH salad, fresh baked artisan rolls, butter rosettes, chef's selection starch & vegetable, freshly brewed coffee, assorted herbal teas, and a four-hour premium bar.

Tray Passed Appetizers

Vegetarian Spring Rolls Chicken & Wild Mushroom Phyllo Tomato Bruschetta Beef Wellington

Premium Bar

(Four-Hour)

Liquor

Absolute Vodka, Beefeater Gin, Bacardi Rum, Dewar's Scotch, Sauza Silver Tequila, Jim Beam Bourbon, Jack Daniel's Whiskey, Canadian Club Whiskey, Captain Morgan Rum

Beer

Labatt Blue, Bud Light, Bell's Two Hearted, Stella Artois, N/A Beer, Hard Seltzer

House Wine

Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Pinot Noir

Soft Drinks

Pepsi, Diet Pepsi, Starry, Schweppes Ginger Ale

150 Per Bartender

One Bartender Required For Every 125 Guests

Entrée Selections

(Choice of One)

Chicken Rochester 99

Roasted Boneless Chicken Breast Filled with Spinach Florentine, Tarragon Mushroom Sauce

Lemon Artichoke Chicken 99

Roasted Boneless Chicken Breast Filled with Goat Cheese, Artichoke, Lemon Zest, Champagne Herb Cream

Filet* & Chicken 112

Petit Filet of Beef—Balsamic Glaze, Cipollini Onion, Forest Mushroom Compote Panko Breaded Chicken—Orange Scallion and Ginger Butter Sauce

Braised Beef Short Rib & Chicken 110

Beef Short Rib—Cipollini Onion Compote

Herb Roasted Chicken—White Wine Lemon Butter Sauce

Filet* & Salmon 112

Pan Seared Petit Filet of Beef—Steak Diane Sauce Slow Roasted Salmon—Tomato-Caper Beurre Blanc

All prices are subject to a 24% taxable service fee and 6% sales tax. All menu items and prices are subject to availability and market price adjustment. Valid for available Fridays—Sundays January 1—March 31, 2024.

Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of foodborne illnesses.

*Items marked with an asterisk may be cooked to order.