



Baby and Bridal Shower Menu

Renaissance Shower Package Accompaniments

White, Ivory, or Black 8 pointe linens
White, Ivory, Black, or Taupe Napkins
Lemonade, Starbucks Coffee and Tazo Tea
Cake Cutting Fee
Facility Rental Fee
Hotel Candle Centerpiece

Amethyst Plated Lunch Package

Choice of one starter accompanied by rolls and butter:

Tomato Basil Soup, Parmesan Croutons
Broccoli Cheddar Soup

Select One Entrée Salad:

Grilled Chicken Caesar Salad
Herb Marinated Chicken Breast, Romaine hearts,
Parmesan Croutons, Smoked onion, lemon zest
or
Grilled Chicken Toasted Farm Salad
Herb Marinated Chicken Breast, Mixed Greens, Dried Cherries, Cantalet Cheese,
Grilled Apples, Candied Walnuts, Shallot Vinaigrette

\$18.00 Per Person

Pearl Plated Lunch Package

Choice of one starter accompanied by rolls and butter:

Tomato Basil Soup, Parmesan Croutons
Potato Latke, Crème Fraîche
Green Salad: Mixed Greens, Cucumbers, Tomatoes, Carrots, with Shallot Vinaigrette

Select 1 Entrée:

Dijon-Parmesan Crusted Chicken Breast, Lemon Caper Butter Sauce
Whipped Potatoes, Seasonal Vegetable
or
Grilled Salmon, Maître d Butter, Grilled Lemon, Wild Rice, Seasonal Vegetable

24.00 Per Person

(vegetarian or vegan entrée can be added as additional entree)

6% sales tax and 22% taxable service charge will apply to all banquet charges



Shower Package Enhancements

Assorted Domestic and Imported Cheese Display | \$10 per person

Michigan Pinconning Cheddar Cheese, Boursin, Peppercorn Crusted Goat Cheese Log, Maytag Bleu, St. Andre, Sliced Baguette, Assorted Crackers, Lavendar Honey, Bacon Caramel Sauce, Sweet Onion Jam, Spiced Nuts, Dried Fruit

Vegetable Display | \$7 per person

Cucumber Yogurt, Dill Cream, Sun-Dried Tomato Cream

Fresh Fruit Display | \$8 per person

Seasonal Fruit and Berries with Pastry Cream, Mint Yogurt, Ginger Whipped Cream

Chocolate Dipped Display | \$7 per person

Dipped pretzel sticks, strawberries, assorted pastry shop cookies, assorted brownies, Rice Krispies treats, marshmallows, Oreo cookies

Cider and Doughnuts (seasonal) | \$8 per person

Local apple cider, cinnamon, powdered sugar and plain doughnuts, caramel sauce, and apple wedges

Gourmet Coffee Bar | \$5 per person

Starbucks Regular and Decaf Coffee, vanilla, hazelnut and caramel syrups chocolate mint sticks, vanilla cigarette cookies, chocolate Sauce, whipped cream, cinnamon sticks, and chocolate shavings

Hot Chocolate Bar | \$5 per person

House made hot chocolate, house made marshmallows, whipped cream, chocolate shavings, and cinnamon

House Red or White Wine with Lunch Service \$30 per bottle, based on consumption

Assorted Soft Drinks \$3 each

Champagne Punch, Orange Juice, Pineapple Juice, Champagne, garnish Rosemary & Raspberry \$60 per gallon approximately 14-16 servings per gallon

Mimosas \$60 per gallon approximately 14-16 servings per gallon

Red Sangria \$60 per gallon approximately 14-16 servings per gallon

Renaissance Sparkling Punch, pineapple, cranberry, sierra mist, and grenadine (non alcoholic) \$38 per gallon

Create Your Own Mimosa:

Bartender Fee | \$100 per 75 guests

House Sparkling Wine \$30 per bottle

Add the Following carafes of juice: Orange, Cranberry, Pineapple \$15 each

Fruit Garnish, raspberries, strawberries, pineapple, and orange slices \$30 per platter

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Additional Information

Menus

One main selection and a second vegetarian/vegan selection is included in the package. Should you decide to offer three entrée choices to your guests ahead of time, there will be an additional \$2 per person fee applied to each entrée.

Your Event Manager will coordinate with Chef for any dietary restrictions such as allergies and gluten free to confirm the best options.

If you offer multiple entrée choices, you must provide place cards for your guests which indicate their selection and a list of guests table number, names and how many entrée types per table.

Children's Menus are available at \$16 per child.

Final guest count, entrée break down, and payment are required 72 business hours prior to the event date.

You may supply a cake from an outside licensed vendor.

All pricing is subject to 6% state sales tax and 22% taxable service charge.

Outside Food

Outside food and beverage is not allowed other than the exception of a Cake/Cupcakes from a licensed bakery and pre packaged favors.

Please contact Catering Sales Manager for exceptions for cultural desserts and note that if approved, a minimum charge of \$3.00 per person, per item will apply

Outside Beverage

No outside beverage is allowed.

