

weddings

BY RENAISSANCE® HOTELS



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OUR HOTEL

The ceremony and reception are just the beginning. Let the romance continue.

Imagine a gorgeous honeymoon suite with champagne, chocolate-covered strawberries and breakfast in bed.

Choose from our romantic honeymoon packages, available at more than 150 hotels and resorts worldwide, for a unique destination wedding.

PARKING

As part of the wedding package, complimentary self-parking is available at the hotel. Valet parking at the Ballroom entrance can be arranged for an additional cost by your Event Manager.

GUEST COUNT

Your final guarantee of attendance is due 72 business hours prior to the event. After that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

SERVICE CHARGE AND SALES TAX

A 22% taxable service charge and Michigan state sales tax of 6% will be added to all food and beverage charges as well as any audiovisual equipment charges and function room set-up/rental fees.

MENU TASTING

Once a contract is signed, The Renaissance Baronette would be delighted to offer a menu tasting for Weddings with a \$7,500 minimum. The tasting will be arranged 8-10 weeks prior to your Wedding and is limited to four guests. This will be arranged by your Event Manager.



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RELAX AND ENJOY.

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

Your Rehearsal Dinner is the beginning of your wedding festivities and a wonderful way to welcome guests from near and far. We welcome the opportunity to host this special event, and whether it's a plated dinner or cocktail reception you have in mind, our Certified Wedding Planner will work with you to ensure its success.

REHEARSAL DINNER

There are several venues throughout the hotel that will provide the perfect atmosphere. Pair that with one of our delicious menus and your guests are sure to be delighted!

Toasted Oak Grill and Market

Toasted Oak Grill Market features a local menu with a focus on fresh and original ingredients.

Grand Oak 1

An elegant portion of the Ballroom, which will seat up to 100 guests.

Grand Oak 2,3,4

An elegant portion of the Ballroom, which will seat up to 200 guests.

Grand Oak Ballroom

Our Stunning Ballroom, which will seat up to 300 guests.

Northern Red

An intimate banquet room just off the first floor, which will seat up to 50 guests.



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IT'S ABOUT TRADITION.

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

CEREMONY

Our elegant ballroom, glass pre-function room, ballroom terrace and intimate garden offer the perfect backdrop for your ceremony. We have several flexible options.

For Outdoor Ceremony:

Our beautiful outdoor terrace can accommodate up to 280 guests. There is a \$400 rental fee for this service and outdoor chairs would need to be rented at an additional charge.

Our Intimate garden can accommodate up to 100 guests for your ceremony. There is a \$400 rental fee for this service and outdoor chairs would need to be rented at an additional charge.

For Indoor Ceremony:

Grand Oak 3, 4 can accommodate up to 150 guests for your ceremony. There is a \$400 rental fee for this ceremony room.

Grand Oak 2,3,4 can accommodate up to 280 guests for your ceremony. There is a \$800 rental fee for this ceremony room.

After the ceremony, while your guests are enjoying the cocktail hour, we will re-set the ceremony space and use the entire ballroom for the reception.



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DISCOVER RENAISSANCE SIGNATURE DETAILS.

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guest rooms to private pre-reception areas, breathtaking indoor and outdoor ceremony and reception venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guestbooks. Renaissance can create a day that's special for everyone.

Wedding Package Details

Included

- 5 Hour Premium Bar*
- Starbucks Coffee and Tazo Tea
- Champagne or Sparkling Cider Toast
- Candle Centerpiece and Votive Candles
- Polyester, Spandex, Banquet or Rouge Chair Covers with Colored Sash
- Votive Candles for Cocktail Tables
- White, Black, or Ivory Floor Length Table Linens
- White, Black, Ivory, or Taupe Napkins
- Gift, Cake, Place cards, and Guestbook Tables
- Table Numbers and Stands
- Cake-Cutting Service
- Modern Dance Floor and Custom Staging for Entertainment
- Complimentary Parking for the Wedding Guests
- Deluxe Junior Suite Accommodations for the Bride and Groom, including Gift on Wedding Night
- Special Room Rates for Wedding Guests

**5 Hour Premium Bar Package included for Renaissance Plated Package Only. Bar can be added to Buffet & Food Station Packages For Additional Cost.*



Renaissance Plated Wedding Package

Choice of 4 Passed Hors d' Oeuvres from the below list . Passed butler style.

Cold Hors D' Oeuvres

Grilled n' chilled fruit skewer, strawberry, pineapple and honeydew, lime marinade, vanilla yogurt drizzle

Bruschetta, toasted baguette, roasted tomato, Manchego

Poached shrimp, gazpacho , cucumber

Ahi Tuna, sesame, crisp wonton, wasabi cream, scallion salad

Goat cheese mousse tartlets, roasted red peppers, pine nuts

Hot Hors D' Oeuvres

Twice baked redskin potato, house smoked maple bacon, cheddar cheese, chive

Grilled cheese, Boursin, gruyere, sweet tomato jam

BLT, petite tenderloin, frisee, roasted tomato, horseradish cream

Thai chicken satay, peanut sauce drizzle, scallion

Arancini, wild mushrooms, Boursin, parmesan, onion jam

Grilled Artichoke Canapé, creamed spinach, parmesan

Braised chicken cassoulet, white bean, vegetable, kielbasa, baguette

Crab cake, remoulade sauce **(Add \$3)**

Scallop, bacon, gremolata **(Add \$3)**

Choice of one Starter Course from below list
Accompanied by Rolls and Butter.

Starter (choice of one)

Minestrone Soup, white bean, vegetable, kale

Tomato Basil Soup, vine ripe tomatoes, cream, basil oil

Wild Mushroom Cream Soup , white truffle oil **(Add \$3)**

Garden Salad, mixed greens, carrots, cherry tomato, cucumber, shallot vinaigrette

Fuji Apple Salad, mixed greens, vanilla apples, spiced nuts, dried fruit, fuji apple vinaigrette

Arugula Salad, quinoa, kasha, apple, pickled grape reduction

Toasted Farm Salad, mixed greens, dried tart cherries, Cantalet cheese, candied Walnuts, shallot vinaigrette **(Add \$3)**

Caprese, tomato, mozzarella, red onion, basil vinaigrette, Balsamic reduction **(Add \$3)**



Plated Reception Entrees

Choice of two Entrees or one Duet Plate

Penne Pasta, herb roasted vegetables, tomato sauce, parmesan **\$81 per guest**

Cauliflower Steak, balsamic reduction, charred tomato, grilled asparagus **\$81 per guest**

Wild Mushroom Risotto, parmesan cheese, herb oil **\$81 per guest**

Herb Roasted Amish Chicken Breast, chicken jus , french beans, roasted garlic potatoes **\$85 per guest**

Dijon Parmesan Crusted Chicken Breast, chardonnay caper butter sauce, broccolini, roasted red skins **\$85 per guest**

Michigan Apple-Wood Grilled Atlantic Salmon, hoisin glaze, bok choy, white rice, pickled radish **\$85 per guest**

Grilled Bistro Tenderloins, Marchand de Vin, spicy broccolini, herb roasted potato **\$87 per guest**

Smoked Airline Chicken Breast, orange thyme glaze, braised greens, Chipotle grits **\$87 per guest**

Milk Brined Chicken Breast, chicken jus, roasted vegetable cous cous, apricot remoulade **\$87 per guest**

Grilled Flat Iron, mushroom chimichurri, smoked red skin potatoes, spicy broccolini **\$89 per guest**

Pork Loin, Michigan cherry cognac sauce , smoked pear, kale, fig and blackberry compote **\$89 per guest**

Blackened Mahi Mahi, etouffée, white rice **\$89 per guest**

Braised Short Rib, Marchand de Vin , polenta, asparagus, apple endive salad **\$92 per guest**

Grilled Angus Filet Mignon 8 oz., rosemary demi, robuchon potato, asparagus **\$104 per guest**

Striped Bass- herb panko, crab chowder, micro green **Market Price**

Duet Entrees

Duet of Dijon Parmesan Crusted Chicken Breast, chardonnay caper butter sauce paired with Michigan Apple-Wood Grilled Atlantic Salmon, maître d butter, broccolini, roasted red skin potatoes **\$84 per guest**

Duet of Grilled Bistro Tenderloins, Marchand de Vin paired with Dijon Parmesan Crusted Chicken Breast, chardonnay caper butter sauce, broccolini, roasted red skin potatoes **\$86 per guest**

Duet of Grilled Angus Filet Mignon, rosemary demi paired with Michigan Apple-Wood Grilled Atlantic Salmon, maître d butter, french beans, roasted red skin potatoes **\$94 per guest**

Duet of Grilled Angus Filet Mignon, rosemary demi paired with Dijon-Parmesan Crusted Chicken Breast, chardonnay caper butter sauce, french beans, roasted red skin potatoes **\$94 per guest**

*Additional Duets Available – Ask Catering Sales Manager for Details
A customary 22% Taxable Service Charge & 6% Sales Tax will be added to prices.
All pricing is subject to change without prior notice.*



Renaissance Buffet Dinner

Appetizer Displays

Assorted Domestic and Imported Cheese Display-

Michigan
Pinconning cheddar, Boursin, peppercorn crusted goat cheese,
Maytag blue, St. Andre, sliced baguette, assorted crackers,
lavender honey, bacon caramel sauce, sweet onion jam, spiced nuts and dried fruit

Vegetable display- grilled asparagus, zucchini , yellow squash,
fresh broccoli, cauliflower florettes, carrot, cucumber, celery sticks, roasted red pepper, sweet onion marmalade,
tomato confit, basil pesto, ranch and whipped garlic cream cheese

Salads – Select Two

Caesar Salad- romaine hearts, smoked red onions, lemon zest, house made croutons, Caesar dressing

Toasted Farm Salad- mixed greens, dried tart cherries, Cantalete cheese, grilled Michigan apples, candied walnuts, shallot vinaigrette

Garden Salad- mixed greens, carrots, cherry tomatoes, cucumber, shallot vinaigrette

Arugula Salad- quinoa, kasha, apple, pickled grape dressing

Entrees

Grilled 4oz. Roasted Petite Tenderloin, rosemary demi

Braised Short Ribs, Marchand de Vin

Michigan Apple-Wood Grilled Atlantic Salmon, hoisin glaze and pickled radish

Grilled Trout, maitre d' butter, grilled lemon

Dijon-Parmesan Crusted Chicken Breast, chardonnay caper butter sauce

Smoked Chicken Breast, orange thyme glaze

Penne Pasta, herb roasted vegetables, parmesan (tomato or cream sauce)

Rigatoni Ala Forno, rigatoni pasta, mozzarella pearls, basil, sauce bolognese

Starches – Select One

Garlic Whipped Potatoes
Chipotle Grits
Roasted Redskin Potatoes
Herb Roasted Fingerling Potatoes
Potato Gratin
Wild Rice

Vegetables – Select One

Grilled Asparagus
Lemon Zest Haricot vert,
Maitre d' butter
Herb Roasted Vegetables
Pickled Corn Succotash
Spicy Broccolini
Parmesan Braised Greens

Additional Starch or Vegetable (Add \$3)

Renaissance Two Entree Buffet Dinner \$51*

Renaissance Three Entree Buffet Dinner \$56*

**Bar Packages Priced Separately. See Page 12 for Details*

A customary 22% Taxable Service Charge & 6% Sales Tax will be added to prices. All pricing is subject to change without prior notice.



Renaissance Food Stations Menu

Petite Salad Station* - Select One

Caesar Salad, romaine hearts, smoked red onions, lemon zest, house made croutons, Caesar dressing

Toasted Farm Salad, mixed greens, dried tart cherries, Cantalet cheese, grilled Michigan apples, candied walnuts, shallot vinaigrette

Garden Salad, mixed greens, carrots, cherry tomatoes, cucumber, shallot vinaigrette

Arugula Salad, quinoa, kasha, apple, pickled grape dressing

Entrée Station ** - Select One

Slow Roasted New York Strip Loin Carving Station, red wine sauce, horseradish cream, caraway beer mustard, assorted rolls

Herb Roasted Michigan Farm Raised Turkey Breast, Michigan cherry mustard, cranberry chutney, Toasted Oak cornbread muffins

Roasted Pork Loin, house-made beer mustard, mustard cream, red wine sauce, and assorted rolls

Sides - Select Two

Garlic Whipped Potatoes
Chipotle Grits
Roasted Redskin Potatoes
Herb Roasted Fingerling Potatoes
Potato Gratin
Wild Rice

Grilled Asparagus, Lemon Zest
Haricot Vert, Maitre d' butter
Herb Roasted Vegetables
Pickled Corn Succotash
Spicy Broccolini, Parmesan
Braised Greens

Specialty Stations – Select One

Pasta Station*

Grilled chicken breast, Cavatappi, parmesan cream
Foraged mushroom, penne, basil pesto cream, sun-dried tomatoes
Rigatoni al Forno, rigatoni, mozzarella pearls, basil, sauce bolognese

House Made Sausage Station

Kielbasa, smoked hunters, spicy italian, and seasonal sausage selection, whole grain mustard, caraway beer mustard, sweet onion jam, German potato salad

Potato Bar*

Garlic whipped potatoes, sweet potato puree, baked redskin potatoes, assorted toppings - bacon, chives, cheddar cheese, toasted pecans and coconut, sour cream, caramelized onions, whipped butter, mini marshmallows

Cheese Bar

Cheddar-Ale fondue with Zingerman's sourdough bread and baguettes, warm Raclette with boiled potatoes and gherkins, baked Martin Colette Brie wrapped in puff pastry, with dried fruit, spiced nuts, raspberry preserves and ginger-orange marmalade

Stir Fry**

Chicken, white rice, bean sprouts, bell pepper, carrot, bamboo shoots, baby corn, tofu, broccoli, mushrooms, snow peas, teriyaki sauce and sweet and sour sauce

Stationed Reception Menu \$72/person

Bar Packages Priced Separately. See Page 12 for Details

* Chef attendant is optional - \$75.00 per Chef (1 Chef per 50 Guests)

** Chef attendant required - \$100.00 per Chef (1 Chef per 100 Guests)

A customary 22% Taxable Service Charge & 6% Sales Tax will be added to prices. All pricing is subject to change without prior notice.



Sweets

Miniature Pastry Display

Assorted petite pastries to include, Baklava, Bumpy Cake, assorted chocolate mousse shooters, crème brulee spoons, campfire smores spoons, chocolate covered strawberries, cheesecake lollipops \$12

Cakes and Pies

Assorted cheesecakes, New York cheesecake, chocolate decadence cake, warm apple pie, assorted pastry shop cookies, assorted brownies, large éclairs, fruit tarts in a phyllo shell, chocolate "Mud Kiss" \$12

Chocolate Dipped

Dipped pretzel sticks, strawberries, assorted pastry shop cookies, assorted brownies, Rice Krispies treats, marshmallows, Oreo cookies \$7

Dip Your Own Chocolate (100 Person Minimum)

Chocolate Fountain with dipping assortment to include, pretzel sticks, strawberries, pineapple, marshmallows, graham crackers, Oreo cookies, pastry shop cookies, Nilla wafers \$10

A Little Bit of Everything

Chocolate covered strawberries, chocolate covered pretzel, chocolate covered Rice Krispies treats, chocolate covered Oreos, pastry shop cookies, brownies, assorted baklava, sliced melon, New York style cheesecake, apple pie \$16
(5 Pieces person)

Make your own Smores Bar

Assortment of graham crackers, Jet-Puffed Marshmallows, house made marshmallows, chocolate ganache sauce, Hershey's chocolate bars. \$12

Display of Fruit

Assorted sliced melons, pineapple, tropical fruit, fresh seasonal berries and assorted seasonal fruits with honey whipped cream cheese, vanilla pastry cream, chocolate ganache and Chantilly cream \$10

Gourmet Coffee Bar

Starbucks Regular and Decaf Coffee, vanilla, hazelnut and caramel syrups, chocolate mint sticks, vanilla cigarette cookies, chocolate sauce, whipped cream, cinnamon sticks, chocolate shavings \$5

Cider and Doughnuts (seasonal)

Local apple cider, cinnamon, powdered sugar and plain doughnuts, caramel sauce, and apple wedges \$8

Hot Chocolate Bar

House made hot chocolate, house made marshmallows, whipped cream, chocolate shavings, cinnamon \$5

*Prices based upon 4 Pieces per person unless otherwise noted
A customary 22% Taxable Service Charge & 6% Sales Tax will be added to prices.
All pricing is subject to change without prior notice.*



Late Night Snacks

Classic Sliders

Hamburgers and Cheese Burgers, butter pickle, ketchup, brioche bun \$ 5

Assorted Sliders

Classic Burger, bleu cheese, sweet onion jam
Braised BBQ Pork, apple slaw on a pretzel bun
Southwest Chicken, guacamole, black bean spread \$8

Coney Dogs

Buns, dogs, chili, chopped onion, ketchup, mustard, relish, cheddar cheese \$5

Flatbread Pizzas

Margherita (tomato, mozzarella, basil)
Salume (house made Italian sausage, prosciutto ham, Toscano salami)
Hawaiian (Duroc Country Ham, Pineapple, Smoked red onions) \$6

Nacho Bar

Build your own nachos, ground beef, black bean puree, guacamole, salsa, black olives, cheddar cheese, tortilla chips, sour cream, scallions \$5

Cookies and Milk

Individual milk "shooters", assorted pastry shop cookies \$5

*Prices based on One Hour of Food Service
A customary 22% Taxable Service Charge & 6% Sales Tax will be added to prices.
All pricing is subject to change without prior notice.*



Bar Service

Premium Brands (Included with Plated Reception Packages)

Liquors: Smirnoff vodka, Beefeater gin, Cruzan rum, Jim Beam whiskey, Cutty Sark scotch, Sauza Gold tequila
Bottled Beer (choice of 2): Budweiser, Bud Light, Labatt, Miller Lite
Wine: House Chardonnay and Cabernet

Super Premium Brands \$5/person

Liquors: Tito's vodka, Tanqueray Gin, Captain Morgan rum, Bacardi rum, Buffalo Trace bourbon, Dewar's scotch, Jose Cuervo tequila
Bottled Beer (choice of 2): Budweiser, Bud Light, Labatt, Miller Lite
Wine(choice of 2); House chardonnay, Pinot Grigio, Merlot, and Cabernet
One Signature Cocktail

Ultra Premium Brands \$10/person

Liquors: Grey Goose vodka, Bombay Sapphire gin, Bacardi rum, Captain Morgan rum, Crown Royal bourbon, Johnnie Walker Red scotch, Milagro Reposado tequila
Bottled Beer (choice of 3): Budweiser, Bud Light, Labatt, Miller Lite, Amstel Light, Heineken, Corona
Wine (choice of 2): Ultra Premium Wine Selections change seasonally. Contact Event Manager for seasonal selections
Two Signature Cocktails

Pure Michigan Brands \$10/person

Included in Pure MI Package

Liquors: Valentine Vodka, New Holland Knickerbocker Gin, New Holland Huron Rum, Long Road Whiskey
*Bottled Beer: New Holland Full Circle, Bells Amber, Bells Two Hearted
*Wine: Château Grand Traverse Semi Dry Riesling, Château Grand Traverse Silhouette Red, Château Grand Traverse Chardonnay
**Michigan beer and wine subject to seasonal availability*

Beverage Enhancements Cordials \$8/Drink

Cordials: Kahlua coffee liquor, Baileys Irish cream, Cointreau, Disaronno

House Wine Service with Dinner \$6/person

Add Two Local Michigan Beers to Bar Package

\$4/per person

Arbor Brewing Co. Bollywood Blonde
Atwater Dirty Blonde
Atwater Vanilla Java Porter
Atwater Lager
Bell's Two Hearted Ale
New Holland Full Circle
Founders Porter
Shorts Huma-Lupa-Licious
Shorts Soft Parade
Bells Oberon

**Please note that all Michigan Beers are subject to seasonal availability*

MARTINI BAR \$8 /person

Includes three Hanger One Vodka flavors, and two hand crafted martinis

Bar Packages Per Hour

***For Buffet & Food Station Packages**

Premium Brands First Hour \$13/person
\$6/person per hour up to 5 hours
Super Premium Brands First Hour \$14/person
\$7 per person per hour up to 5 hours
Ultra Premium Brands & Pure Michigan Brands
First Hour \$16/person
\$8/person per hour up to 5 hours
Domestic Beer & Wine Only First Hour \$9/person
\$4/person per hour up to 5 hours
Michigan Beer & Wine Only First Hour \$12/person
\$6/person per hour up to 5 hours

*1 Bartender per 100 guests included in Wedding Bar Packages. Additional Bartenders are available at \$100 per bartender
A customary 22% Taxable Service Charge & 6% Sales Tax will be added to all banquet prices.
5 hours of Premium Bar Service included with Plated Reception Packages only.
Buffet & Food Station Receptions will be charged per hour per person over 21 years of age.*



Additional Information

Popular Add On's

For \$2 more person plus \$225 delivery and set up fee we can add chivari chairs for your event!

For \$6 more per person we can add on your choice of color in the poly floor length linen, choice of poly napkin color as well as Polyester, Spandex, Banquet or Rouge Chair Covers with Colored Sash

Ceremony

We would be honored to host your ceremony at the Baronette Renaissance. We can accommodate up to 300 guests in two sections of our ballroom. After the ceremony, while your guests are enjoying the cocktail hour, we will re-set the ceremony space and use the entire ballroom for the reception. There is a \$400 rental fee per section of our Ballroom for this service.

Our beautiful outdoor terrace or intimate garden are also available for your ceremony. There is a \$400 rental fee for this service and outdoor chairs would need to be rented at an additional charge. Please let us know if you will need additional set up items for your ceremony (stage, microphones, etc). Contact Catering Sales Manager for outdoor ceremony options.

Rehearsals

We will accommodate rehearsals on a space available basis. We will confirm the room and time no sooner than four weeks prior to the wedding date.

Menus

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. 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.

We are pleased to offer you the opportunity to experience our Chef's unique food. Wedding menu tastings are complimentary for the bride, groom and up to two additional guests (with contracted \$7,500 minimum).

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

You may supply a wedding cake from an outside licensed vendor.

Meals Include Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Teas.

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 Wedding Cake/Cupcakes. Please contact Catering Sales Manager for exceptions and note that if approved, charges will apply.

Outside Beverage

No outside beverage is allowed.

Vendors

We can offer you our preferred vendor list, or you may work with any licensed/insured vendor of your choice.

Vendor meals are \$49 per vendor and include non-alcoholic beverages.

Coat Check

Coat check services are available for a fee of \$100 per 100 guests.

Ballroom Minimums

There is a \$15,000 food and beverage minimum guarantee (before service charge & tax) to reserve the ballroom for a Saturday Evening. There is a \$7,500 food and beverage minimum guarantee (before service charge & tax) to reserve the ballroom for a Friday or Sunday Evening. The Baronette Renaissance off peak wedding season is January through April. Should you reserve the ballroom for your wedding during these months there may be additional incentives available. Peak dates will have higher minimums. Contact your Catering Sales Manager for more information. **2018 Minimums will increase by \$1,000

Ballroom Room Rental

\$800.00

Courtesy Hold, Contract and Deposit

It will be our pleasure to place a courtesy hold on your wedding date for a maximum of one week (7 days). Please request this of your Catering Sales Manager.

If you decided to host your wedding with the Baronette Renaissance, the contract will be due one week (7 days) from when it is sent to you along with an initial deposit. The initial, non-refundable deposit is \$1,500 and may be in the form of cash, check, or credit card.

Preferred Vendors

Photographers

Christopher Belli Photography
christopherbelliphotography.com
(586)219-0063

Craig David Butler Studio
craigdavidbutler.com
(734)560-3115

Kristen Taylor & Co.
http://kristentaylor.com/
248.677.4760

Justin Munter Photography
justinmunterphoto.com
(248)245-5925

Robert Bruce Photography
robertbrucephoto.com
(248)336-9301

Design/Floral

The Flower Alley
25914 Novi Rd
Novi, Mi 48377
www.thefloweralley.com
(248)305-9190

Emerald City Designs
24590 North Industrial Dr.,
Farmington Hills, MI 48335
www.emeraldcitydesigns.com
(248)474-7077

Top That Event
33174 Capitol Street
Livonia, MI 48150
www.topthatevent.com
(855)867-8428

Blumz By JR DESIGNS
503 E. Nine Mile Road
Ferndale, MI 48220
Jerome@blumz.com
www.blumz.com
(248)398-5130

Cake

Bella e Dolce Cakes
www.bellaedolce.com
(248) 295-1500

Videographers

Blue Racer Productions
blueracerproductions.com
blueracerproductions@gmail.com

Epic Motion
epicmotion.com
(866)408-3742

Lighting

The Lighting Guy
Kimberly Reynolds
www.TheLightingGuy.net
(866)377-2618

Linen/Chair Covers/Chiavari Chairs

Fabulous Events
6251 Orchard Lake Road
Sugartree Plaza
West Bloomfield, MI 48322
www.fabulousevents.com
(877)200-2424

Chair Covers & Linens
DeVonna Snowden
25914 John R. Rd.,
Madison Heights, MI 48071
www.LinenHero.com
(800)260-1030

Luxe Event Linen
1715 Stutz
Troy, MI 48084
www.luxeeventlinen.com
(248)822-9400

Ceremony Officiant

Hulbee
Stephen Hulbert
(586)291-6293
http://hul-bee.com/

Mark P. Ephraim
(248)880-7308
markpephraim@gmail.com

Valet

Star Trax Events
www.startrax.com
(248) 263-6300

Event Planners/Day of Coordinators

Party Assurance
Pat Blackwell
partyassurance@aol.com
(248)366-6778

Laura Davis and Co.
306 S. Washington Ave., Suite 203
Royal Oak, MI 48067
www.lauradavisandco.com
(248)591-0160

Two Foot Creative
Principal Event Planner
Ana Skidmore
(734)709-6656
ana@twofootcreative.com

Melissa Marie Events
melissamevents@gmail.com
Melissamarieevents.com
(248)881.9111

Music

Mike Staff Productions
1934 Livernois
Troy, MI 48083
(248)689-0777

Elysium Wedding Entertainment
(586)203-8575
elysium@elysiumwed.com

Mary Ann Productions
ma@maprodj.com
(248)601-9586

Bands

E3 DETROIT
www.E3Detroit.com
Derek@e3detroit.com
Dan Rafferty Band, First Call in the D, and Still Rain
888.406.9011

Tuxes

The Tux Shop on Woodward
33423 S. Woodward Avenue
Birmingham, MI 48009
www.thetuxshoponwoodward.com
(248)664-5055