

the
INTERNATIONAL BANQUET CENTER
—  —

Wedding Banquet Menu

Setting the Stage for a Successful Event

Located in the heart of Detroit's Greektown and adjacent to the newly renovated Atheneum Suites Hotel, this complex features one of the most beautiful & unique ballrooms in the Metro- Detroit area. With twenty-two foot vaulted ceilings, dome skylights and a circular balcony overlooking the main ballroom, this hidden treasure with a view of the city is a fabulous venue for an elegant wedding or social gathering.

Within walking distance to Comerica Park, Ford Field, Cobo Hall, Compuware, General Motors Headquarters and across the street from Greektown Casino and the People Mover, this location is the pulse of the city.

So the next time you are looking to host a business or social event, allow our experienced staff to "set the stage."

GENERAL ARRANGEMENTS

- 2 WEEKS PRIOR TO EVENT - FINAL MENU SELECTIONS
 - 4 DAYS PRIOR TO EVENT - FINAL GUEST COUNT / FINAL BALANCE DUE
 - WE ALLOW 5% OVERAGE ON GUEST COUNT. THIS COUNT WILL BE YOUR MINIMUM GUARANTEE AND IS NOT SUBJECT TO REDUCTION
 - FINAL PAYMENT CAN BE PAID WITH A CASHIERS CHECK, CREDIT CARD OR CASH.
- WE DO NOT ACCEPT PERSONAL CHECKS.
- THE NUMBER OF TABLES REQUESTED IS ALSO DUE ONE WEEK PRIOR TO YOUR EVENT SO THAT A FINAL ROOM DIAGRAM MAY BE CREATED FOR YOU.
 - ANY CHANGES ON DAY OF EVENT WILL BE SUBJECT TO AN ADDITIONAL \$200 SETUP FEE

FOOD & BEVERAGE

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A TAXABLE 18% SERVICE CHARGE (22% FOR WEDDINGS) AND A 6% MICHIGAN STATE SALES TAX. THE MENUS PROVIDED ARE SUGGESTIONS. WE WOULD BE PLEASED TO CREATE A CUSTOM MENU TO YOUR SPECIFIC TASTE. WE ASK THAT YOU PLEASE LIMIT THE NUMBER OF GUESTS AT YOUR TASTING TO 4.

- STANDARD SERVICE INCLUDES ONE SERVER PER TWO TABLES. - IF YOU'D LIKE ONE SERVER PER TABLE THERE IS AN 8 HOUR MINIMUM @ \$22/HR PER SERVER.
- WEDDING CEREMONY SETUP FEE: \$1,000

DECORATION & VENDOR REGULATIONS

DECORATIONS OR DISPLAYS BROUGHT INTO THE INTERNATIONAL CENTER MUST BE APPROVED BY YOUR EVENT MANAGER PRIOR TO YOUR EVENT. ALL DECORATIONS AND DISPLAYS MUST COMPLY WITH THE CITY OF DETROIT FIRE CODES. BANNERS OR DISPLAYS MAY NOT BE ATTACHED TO ANY STATIONARY WALL, FLOOR OR CEILING UNLESS APPROVED IN ADVANCE. GLITTER, CONFETTI, SILLY STRING, BUBBLES AND DANCE FLOOR DUST ARE NOT PERMITTED IN ANY ROOM. AN ADDITIONAL CLEANING CHARGE WILL BE ADDED IF THESE ITEMS ARE USED.

VENDORS MUST SET UP DURING CONTRACTED TIMES ONLY. ALL DECORATIONS AND RENTAL ITEMS MUST BE REMOVED FROM YOUR ROOM UPON THE CONCLUSION OF YOUR EVENT.

AUDIOVISUAL

COMPLETE AUDIOVISUAL EQUIPMENT AND SERVICES ARE AVAILABLE FOR YOUR EVENT. PLEASE NOTIFY YOUR EVENT MANAGER OF ANY EQUIPMENT YOU MAY NEED.

COAT CHECK

HOSTED COAT CHECK IS AVAILABLE FOR YOUR EVENT WITH A CHARGE OF \$2 PER PERSON.

OVERNIGHT ACCOMMODATIONS

YOUR EVENT MANAGER CAN ALSO ASSIST YOU WITH SETTING UP A ROOM BLOCK AT THE ALL SUITE ATHENEUM HOTEL LOCATED ADJACENT TO THE INTERNATIONAL CENTER. DISCOUNTED ROOM RATES WILL BE RESERVED EXCLUSIVELY FOR YOU AND YOUR GUESTS.

PARKING

VALET PARKING IS AVAILABLE THROUGH THE ATHENEUM SUITES HOTEL FOR A DISCOUNTED RATE. SELF PARKING IS AVAILABLE IN SEVERAL CITY LOTS AND STRUCTURES

OTHER ATTRACTIONS

THE INTERNATIONAL CENTER BUILDING IS ADJACENT TO THE ATHENEUM SUITE HOTEL AS WELL AS FISHBONE'S RESTAURANT

SECURITY

THE INTERNATIONAL CENTER IS NOT RESPONSIBLE FOR DAMAGE TO OR LOSS OF MERCHANDISE AND ARTICLES BROUGHT TO THE HOTEL PRIOR TO OR FOLLOWING YOUR FUNCTION.



THE INTERNATIONAL CENTER

400 MONROE ST. DETROIT MI 48226
PH: 313-963-1400 • FX: 313-963-2236
INTERNATIONALBANQUETS.COM
APPOINTMENTS AVAILABLE UPON REQUEST

OFFICE HOURS

MONDAY - FRIDAY: 8AM-6PM
SATURDAY: 10AM-2PM
SUNDAY: CLOSED

SOPHIE PLASTIRAS
SALES MANAGER
313-963-1400 X 235
SPLASTIRAS@INTERNATIONALBANQUETS.COM

JASON HILL
FOOD & BEVERAGE SALES MANAGER
313-963-1400 X 1248
JHILL@INTERNATIONALBANQUETS.COM

DERRICK COLLINS
FOOD & BEVERAGE SALES MANAGER
313-963-1400 X 247
DCOLLINS@INTERNATIONALBANQUETS.COM

Room Dimensions



ROOM	SQ. FT.	DIMENSIONS	CEILING HEIGHT	RECEPTION	BANQUET	THEATER STYLE	CLASSROOM STYLE	U-SHAPE	CONFERENCE
APHRODITE	2,660	35 x 76	10'	250	180	200	75	30	30
HERMES	1,800	34 x 53	8'	125	90	150	90	40	45
SOPHOCLES	665	35 x 19	8'	40	40	50	35	25	30
EURIPIDES	685	36 x 19	8'	40	40	40	30	25	25
ARISTOTELES	403	15½ x 26½	8'		30	35	20	15	15
SOCRATES	403	15½ x 26½	8'		30	35	20	15	15
PLATO	403	15½ x 26½	8'		30	35	20	15	15
OLYMPUS	2,400	62 x 39	8'	100	100	40		30	30
OLYMPUS I	1,300	39 x 32	8'	80	80	20		20	20
OLYMPUS II	1,100	39 x 30	8'	80	80	20		20	20
BALLROOM	10,800	136 x 80	24'	900	500	350	250	90	90
BALCONY	6,500		9'	200	200				

* EACH ROOM REQUIRES A NON-REFUNDABLE DEPOSIT WHEN BOOKED.
 PRICES VARY BASED ON DATE AND TIME OF EVENT.

Room Rentals & Deposits



ROOM	MON-SUN-DAYTIME RENTAL:DEPOSIT	MON-THUR-EVENING RENTAL:DEPOSIT	FRIDAY EVENING RENTAL:DEPOSIT	SATURDAY EVENING RENTAL:DEPOSIT	SUNDAY EVENING RENTAL:DEPOSIT
SOPHOCLES	\$850: DEP \$400	\$1,200: DEP \$600	\$1,200: DEP \$600	\$1,200: DEP \$600	\$1,200: DEP \$600
EURIPIDES	\$850: DEP \$400	\$1,200: DEP \$600	\$1,200: DEP \$600	\$1,200: DEP \$600	\$1,200: DEP \$600
ARISTOTELES	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300
SOCRATES	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300
PLATO	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300	\$600: DEP \$300
HERMES	\$1,500: DEP \$750	\$1,500: DEP \$750	\$2,000: DEP \$1,000	\$3,500: DEP \$1,500	\$2,000: DEP \$1,000
APHRODITE	\$2,000: DEP \$1,000	\$2,000: DEP \$1,000	\$5,000: DEP \$2,000	\$8,000: DEP \$3,000	\$4,000: DEP \$1,500
OLYMPUS	\$1,000: DEP \$500	\$1,000: DEP \$500	\$2,000: DEP \$1,000	\$3,500: DEP \$1,500	\$2,000: DEP \$1,000
BALLROOM	\$5,000: DEP \$2,000	\$5,000: DEP \$2,000	\$15,000: DEP \$3,000	\$18,000: DEP \$4,000	\$10,000: DEP \$2,000
BALCONY	\$5,000: DEP \$2,000	\$5,000: DEP \$2,000	\$15,000: DEP \$3,000	\$18,000: DEP \$4,000	\$10,000: DEP \$2,000

* EACH ROOM REQUIRES A NON-REFUNDABLE DEPOSIT WHEN BOOKED.

PRICES VARY BASED ON DATE AND TIME OF EVENT. PRICES INCLUDE
FOOD & BEVERAGE.

International Center Wedding Packages



Included In Your Wedding Package:

Complimentary Suite for Bride & Groom

Special Room Rates for Out-of-Town Guests at the Athenaeum

Complimentary Valet Parking

Limited Butler Passed Hors D'oeuvres

Champagne Toast

Butler Passed Wine Service

5-Hour Bar

Complimentary Cake Cutting

Complimentary Set-up & Tear Down Fee

Skirted Cake & Gift Table

Wireless Microphone

Wedding Package One



Reception

Butler Passed Hors D'oeuvres

BEEF TENDERLOIN CANAPES WITH PEPPERCORN BUTTER
TOMATO BASIL BRUSCHETTA
BELGIAN ENDIVE WITH SMOKED SALMON AND BOURSIN CHEESE
SPRING ROLLS WITH PLUM SAUCE

Champagne Toast

Dinner

Entrees

~CHOICE OF ONE~

MIXED GREEN SALAD SERVED WITH CHOICE OF TWO DRESSINGS
WARM ROLLS WITH WHIPPED BUTTER
SAUTEED CHICKEN PICCATA WITH GARLIC LEMON CAPER SAUCE
OR
SLICED BEEF TENDERLOIN WITH A WILD MUSHROOM BORDELAISE SAUCE
SERVED WITH STARCH AND VEGETABLE

Dessert Table & Coffee Service

Wine Service with Dinner

Five Hour Hosted Standard Bar

\$71.00 PER PERSON + 22% SERVICE CHARGE & 6% SALES TAX

Wedding Package Two



Reception

Butler Passed Hors D'oeuvres

BEEF TENDERLOIN CANAPES WITH PEPPERCORN BUTTER
TOMATO BASIL BRUSCHETTA
BELGIAN ENDIVE WITH SMOKED SALMON AND BOURSIN CHEESE
SPRING ROLLS WITH PLUM SAUCE

Champagne Toast

Dinner

Entrees

MIXED GREEN SALAD SERVED WITH CHOICE OF TWO DRESSINGS
WARM ROLLS WITH WHIPPED BUTTER
DUEL ENTREE OF SLICED BEEF TENDERLOIN WITH A WILD MUSHROOM BORDELAISE SAUCE
AND SAUTEED CHICKEN PICCATA WITH GARLIC LEMON CAPER SAUCE
SERVED WITH STARCH AND VEGETABLE

Dessert Table & Coffee Service

Wine Service with Dinner

Five Hour Hosted Premium Bar

\$85.00 PER PERSON + 22% SERVICE CHARGE & 6% SALES TAX

Wedding Package Three



Reception

Butler Passed Hors D'oeuvres

SHRIMP KIWI SALAD
TOMATO BASIL BRUSCHETTA
LUMP CRAB WITH AVOCADO AND GINGER ON BELGIAN ENDIVE
GRILLED DUCK BREAST WITH SEARED PEACHES
ON A TOASTED FRENCH BAQUETTE

Champagne Toast

Dinner

Entrees

BIBB LETTUCE WITH MANDARIN ORANGES, BLEU CHEESE AND MARINATED TOMATOES
WARM ROLLS WITH WHIPPED BUTTER
8 OZ. FILET MIGNON ON A BED OF BRAISED SWEET ONIONS WITH A SHIITAKE ZIP SAUCE
ASPARAGUS BUNDLES OR HARICOTS VERTS
ANNA POTATOES

Dessert Table & Coffee Service

Wine Service with Dinner

Five Hour Hosted Premium Bar

\$90.00 PER PERSON + 22% SERVICE CHARGE & 6% SALES TAX

Butler Passed or Display Hors D'oeuvres



Silver Selections

WILD MUSHROOM TARTLET
WITH SMOKED GOUDA
THAI SESAME CHICKEN FINGERS WITH CHILI DIPPING SAUCE
CRISPY SPRING ROLLS WITH PLUM SAUCE
COCKTAIL FRANKS IN PASTRY
VEGETARIAN PIZZA MINIATURES
BUFFALO CHICKEN WINGS
REUBEN QUESADILLA
ROASTED TOMATO BASIL BRUSCHETTA
SWEET ONION POTATO CAKES WITH SOUR CREAM AND CHIVES
CURRIED CHICKEN SALAD IN PUFF PASTRY
CALAMARI FRITTERS WITH COCONUT RUM SAUCE
ASSORTED MINI QUICHE CANAPES
FETA CHEESE, ARTICHOKE & KALAMATA OLIVE TART
BELGIAN ENDIVE WITH SCOTTISH SALMON AND PEPPERED CREAM CHEESE
SKEWER OF MARINATED FETA & GREEN OLIVES
\$36.00 PER DOZEN

Gold Selections

CANDIED SEA SCALLOPS RUMAKI
COCONUT FRIED SHRIMP WITH PIÑA COLADA SAUCE
BABY BACK RIBS WITH ZESTY BBQ SAUCE
STUFFED MUSHROOMS WITH CRAB MEAT AND LEMON SAUCE
STUFFED MUSHROOMS WITH SAVORY ITALIAN SAUSAGE & MARINARA SAUCE
ORIENTAL BEEF SATAY WITH TERIYAKI GLAZE
STUFFED MUSHROOM WITH SPINACH, FETA CHEESE AND LEMON SAUCE
SESAME THAI CHICKEN SATAY WITH SPICY PEANUT DIP
ICED SHRIMP WITH CLASSIC COCKTAIL SAUCE
STUFFED GRAPE LEAVES WITH TZADZIKI SAUCE
ANDOUILLE SAUSAGE EN CROUTE
SPINACH FETA CHEESE TRIANGLES
LOBSTER AND CHEDDAR POTATO SKINS
CRAB CROQUETTES
\$42.00 PER DOZEN

Butler Passed or Display Hors D'oeuvres



Platinum Selections

ICED COLOSSAL SHRIMP SERVED WITH CLASSIC COCKTAIL SAUCE
LOBSTER BEIGNETS WITH CAJUN MAYONNAISE DIP
MINIATURE MORROCAN LAMB KEBOB WITH DILL YOGURT SAUCE
LOBSTER MARTINI IN A CHAMPAGNE CREAM SAUCE
GRILLED MINIATURE LAMB CHOPS
BLACK PEPPER ENCRUSTED BEEF TENDERLOIN
ON A CROSTINI WITH BLEU CREAM CHEESE
SCOTTISH SMOKED SALMON PINWHEELS WITH CREAM CHEESE
LOBSTER STUFFED PEPPERS - YELLOW, ORANGE & SWEET RED BABY
BELL PEPPERS WITH ONION, MOZZARELLA CHEESE AND BREAD CRUMBS
\$60.00 PER DOZEN

Butler Passed or Sushi Display



Maki Vegetarian Rolls

CUCUMBER ROLL, AVOCADO CUCUMBER ROLL, ASPARAGUS ROLL, SPICY TOFU ROLL, A2C ROLL
\$15.00 PER DOZEN

Maki Sushi
\$25.00 PER DOZEN

Tuna Roll

THIN LAYER OF WASABI WITH FRESH TUNA

Tuna Avocado Roll

FRESH TUNA STRIPS WITH AVOCADO

Salmon Roll

THIN LAYER OF WASABI WITH FRESH SALMON

Salmon Avocado Roll

FRESH SALMON STRIPS WITH AVOCADO

Spicy Scallop Roll

SPICY SAUCE WITH SMALL SCALLOPS

California Roll

IMITATION CRAB, AVOCADO AND CUCUMBER
TOPPED WITH MASAGO

Spicy Tuna Roll

CHOPPED TUNA WITH SPICY SAUCE AND MASAGO

Boston Roll

SHRIMP, LETTUCE AND CUCUMBER

Philadelphia Roll

SALMON, CREAM CHEESE, CUCUMBER AND ASPARAGUS

Premium Sushi Rolls

\$30.00 PER DOZEN

Salmon Tsutumi Roll

MASAGO, CRAB MEAT, ASPARAGUS, AVOCADO AND CUCUMBER
TOPPED WITH FRESH SALMON

Shrimp Fashion Roll

COOKED SHRIMP, LETTUCE, CUCUMBER
AVOCADO, TOMATO AND ASPARAGUS

Rainbow Roll

CALIFORNIA ROLL WITH FRESH TUNA,
WHITEFISH AND AVOCADO

Specialty Displays



MINIMUM 50 PEOPLE

Fresh Seasonal Fruit

SERVED WITH RASPBERRY CHANTELLE SAUCE

\$250.00

Lobster Fondue

CHILLED COLDWATER TAIL WITH A GRUYERE
COGNAC DIPPING SAUCE

\$300.00

Cheese Display

ASSORTMENT OF DOMESTIC CHEESES AND CRACKERS

\$250.00

Vegetable Crudites

GARDEN FRESH VEGETABLES SERVED WITH RANCH DIP

\$150.00

International Cheese Board

IMPORTED CHEESES SERVED WITH AN ASSORTMENT
OF CRACKERS AND CURED MEATS

\$325.00

Whole Brie En Croute

WRAPPED IN PHYLLO PASTRY WITH
RASPBERRY SAUCE AND TOASTED ALMONDS

\$150.00

Scottish Salmon

SERVED WITH ONIONS, CAPERS,
CREAM CHEESE, PUMPERNICKLE BREAD

\$350.00

Whole Smoked Norwegian Salmon

SALMON IS SMOKED IN HOUSE AND SERVED
WITH SWEET ONIONS, CAPERS, CREAM CHEESE

\$375.00

Antipasto Display

A MEDITERRANEAN BLEND OF OLIVES, FETA
CHEESE, GRILLED VEGETABLES AND CURED MEATS

\$275.00

Iced Seafood Bar

CRAB CLAWS, ICED JUMBO SHRIMP, SEA SCALLOPS,
SEVICHE, OYSTERS ON THE HALF SHELL WITH
COCKTAIL SAUCE, LEMON AND HORSERADISH

\$400.00

Stations



EACH ITEM SERVES 50 PEOPLE

Roasted Whole Tom Turkey with Homemade Cranberry Sauce

SERVED WITH ROLLS AND CONDIMENTS

\$225.00

Herb Encrusted Roast Tenderloin of Beef

SERVED WITH HORSERADISH SAUCE,
DIJON MUSTARD AND BREAD ROLLS

\$325.00

Herb Encrusted Prime Rib of Beef

SERVED WITH NATURAL AU JUS, HORSERADISH
SAUCE AND BREAD ROLLS

\$325.00

Roasted Rack of Lamb

ENCRUSTED WITH PECANS AND FRESH HERBS
MINT SAUCE

\$600.00

Roast Pork Loin

CAJUN STYLE PORK LOIN WITH AN APRICOT GLAZE
HOMEMADE APPLESAUCE

\$230.00

Mediterranean Dips & Spreads

BABA GHANOUJ, TABOULI, HUMMUS, TSATSIKI SAUCE
TOASTED PITA BREAD

\$150.00

Honey Glazed Ham

SERVED WITH CAJUN MAYONNAISE,
MUSTARD AND BREAD ROLLS

\$250.00

Pasta Station

FARFALLE AND MINI PENNE PASTA SAUTEED IN
OLIVE OIL AND GARLIC SERVED WITH CLAM,
MARINARA, PESTO CREAM OR BOLOGNESE SAUCES
GARLIC CIABATTA BREAD

\$12.00 PER PERSON

Stations



Asian

STIR FRIED CHICKEN, BEEF & CHINESE VEGETABLES
IN A TERIYAKI SAUCE, & FRIED RICE

\$14.00

Mashed Potato Bar

A SELECTION OF GARLIC MASHED AND SWEET
POTATOES SERVED WITH COUNTRY GRAVY AND
ASSORTED TOPPINGS IN MARTINI GLASSES

\$7.00

Fajita

SOUTHWESTERN BEEF AND CHICKEN WITH PEPPERS,
ONIONS, GUACAMOLE, SALSA, SOUR CREAM
AND SHARP CHEDDAR SERVED WITH WARM
SOFT TORTILLAS AND SPANISH RICE

\$15.00

Mediterranean Shrimp

SHRIMP SAUTEED IN OLIVE OIL AND
GARLIC WITH A RICH PROVENCALE SAUCE
GARLIC CIABATTA BREAD

\$20.00

Salad Bar

MIXED FIELD GREENS, GARLIC CROUTONS, BACON BITS,
TOMATOES, CHEESE, GRATED EGGS, OLIVES, SPROUTS,
TOASTED PINE NUTS & CHOICE OF DRESSINGS

\$9.00

Sushi Bar

SPICY TUNA ROLLS, CALIFORNIA ROLLS, SALMON
AND ASSORTED SASHIMI PRESENTED WITH WASABI,
SOY SAUCE AND PICKLED GINGER

\$20.00

Mardi Gras

CHICKEN OR SHRIMP JAMBALAYA, CATFISH BEIGNETS WITH A CAJUN MAYONNAISE,
SEARED CAJUN CHICKEN BREAST WITH SWEET PEPPERS AND ONIONS

\$22.00

Plated Appetizers



Wild Mushroom Napoleon

WITH PARSLEY & CRUMBED BLEU CHEESE SAUCE

\$10.00

Citrus Poached Shrimp

WITH GRILLED ASPARAGUS

\$13.00

Pan Seared Sea Scallops

WITH POLENTA CAKE & TOMATO BASIL JUS

\$16.00

Jumbo Shrimp Cocktail

CLASSIC COCKTAIL SAUCE

\$12.00

Lobster Ravioli

CHAMPAGNE LEEK SAUCE AND
SHAVED PARMESAN CHEESE

\$15.00

Maine Lobster Medallions

WITH HARIGOT VERT, MACHE
LEAVES & CAVIAR CREAM

\$20.00

Wild Mushroom Phylo Purse

SERVED ON A BED OF BASIL POLENTA

\$10.00

Carpaccio of Smoked Salmon

WITH ONIONS, CAPPERS & CREAM CHEESE
TOASTED PUMPERNICKLE BREAD

\$10.00

Plated Fish & Seafood Dinner Selections



Salads

~CHOICE OF ONE~

Mixed Green Salad

RANCH AND ITALIAN DRESSING

Caesar Salad

WITH GARLIC CROUTONS

Mixed Baby Greens with Roasted Pear

WALNUTS AND ROQUEFORT
VINAGRETTE DRESSING

Classic Greek Salad

ADDITIONAL \$1.50 PER PERSON

Michigan Cherry Salad

FIELD GREENS WITH DRIED CHERRIES,
PECANS AND GORGONZOLA
ADDITIONAL \$1.50 PER PERSON



Atlantic Salmon

BAKED & TOPPED WITH LEMON CAPER SAUCE,
BROCCOLI SPEARS, PARMESAN SEASONED OVEN
ROASTED POTATOES
\$28.00

Tilapia

SAUTEED WITH LEMON TARRAGON BUTTER, RICE
PILAF ALMONDINE, FRENCH GREEN BEANS
\$30.00

Chilean Sea Bass

BAKED CHILEAN SEA BASS ENCRUSTED
WITH PARMESAN CHEESE AND JAPANESE BREAD
CRUMBS TOPPED WITH LUMP CRAB MEAT, CHAMPAGNE
LEEK SAUCE, ASPARAGUS AND RICE PILAF ALMONDINE
\$32.00

Thyme Grilled Prawns

JUMBO PRAWNS OVER A BED OF ISRAELI
COUSCOUS, BABY VEGETABLES
\$36.00

Sesame Crusted Tuna

SESAME CRUSTED TUNA WITH SWEET SOY EMULSION,
JASMINE RICE, ASPARAGUS
\$32.00

Plated Chicken Dinner Selections



Salads

~CHOICE OF ONE~

Mixed Green Salad

RANCH AND ITALIAN DRESSING

Caesar Salad

WITH GARLIC CROUTONS

Mixed Baby Greens with Roasted Pear

WALNUTS AND ROQUEFORT
VINAGRETTE DRESSING

Classic Greek Salad

ADDITIONAL \$1.50 PER PERSON

Michigan Cherry Salad

FIELD GREENS WITH DRIED CHERRIES,
PECANS AND GORGONZOLA
ADDITIONAL \$1.50 PER PERSON



Mediterranean Roast Chicken

AIRLINE CHICKEN BREAST SAUTEED WITH
WHITE WINE, GARLIC AND TOPPED WITH A LEMON
OREGANO SAUCE, SEASONED OVEN ROASTED POTATOES
AND VEGETABLE MEDLEY

\$30.00

Chicken Breast Florentine

STUFFED WITH SPINACH & CHEESE ENCRUSTED WITH
FRESH HERBS AND JAPANESE BREAD CRUMBS AND
FINISHED WITH A LEMON DILL SAUCE

\$30.00

Pan Roasted Chicken Breast

SHIITAKE MUSHROOM SAUCE AND
BRAISED SPINACH, RICE PILAF

\$30.00

Chicken Piccata

MUSHROOM CAPER GLAZE, THREE
CHEESE POTATOES, ASPARAGUS

\$30.00

Mushroom Stuffed Chicken Breast

WITH PORCINI MUSHROOMS SERVED WITH POLENTA
CATI, CARMELIZED CIPPOLINI ONIONS AND FINISHED
WITH POCHINI SAUCE, THREE GRAIN WILD RICE

\$32.00

Almond Pesto Chicken

ALMOND PESTO CRUSTED FREE RANGE CHICKEN
BREAST WITH GARLIC MASHED POTATOES AND
BRAISED BABY VEGETABLES

\$32.00

Plated Beef, Lamb & Pork Dinner Selections



Salads

~CHOICE OF ONE~

Mixed Green Salad

RANCH AND ITALIAN DRESSING

Caesar Salad

WITH GARLIC CROUTONS

Mixed Baby Greens with Roasted Pear

WALNUTS AND ROQUEFORT
VINAGRETTE DRESSING

Classic Greek Salad

ADDITIONAL \$1.50 PER PERSON

Michigan Cherry Salad

FIELD GREENS WITH DRIED CHERRIES,
PECANS AND GORGONZOLA
ADDITIONAL \$1.50 PER PERSON



Eight Ounce Filet Mignon

ON A BED OF ROASTED SWEET ONIONS FINISHED WITH
A BLACK FOREST MUSHROOM BORDELAISE SAUCE,
SEASONED OVEN ROASTED POTATOES AND BROCCOLI

\$39.00

Herb Encrusted Prime Rib of Beef

SLOW ROASTED WITH NATURAL AU JUS
AND HORSERADISH SAUCE, THREE CHEESE
POTATOES AND ASPARAGUS

\$35.00

Grilled Lamb Chops (4)

GRECIAN STYLE GRILLED LAMB CHOPS WITH LEMON
ROASTED POTATOES & FRESH GREEN BEANS

\$35.00

Grilled Pork Loin

SAUTEED PORK LOIN MEDALLIONS WITH A
CHANTERELLE MUSHROOM DEMI GLAZE, THREE
CHEESE SCALLOPED POTATOES AND ASPARAGUS

\$32.00

Lamb Shank

LAMB SHANK WITH MOROCCAN COUSCOUS
& STEWED VEGETABLES

\$32.00

Cabernet Braised Short Ribs

BEEF SHORT RIBS FINISHED WITH CABERNET
SAUCE, RUSTIC VEGETABLE MEDLEY
& WHIPPED ROSEMARY POTATOES

\$30.00

Plated Duet Dinner Selections



Salads

~CHOICE OF ONE~

Mixed Green Salad

RANCH AND ITALIAN DRESSING

Caesar Salad

WITH GARLIC CROUTONS

Mixed Baby Greens with Roasted Pear

WALNUTS AND ROQUEFORT
VINAGRETTE DRESSING

Classic Greek Salad

ADDITIONAL \$1.50 PER PERSON

Michigan Cherry Salad

FIELD GREENS WITH DRIED CHERRIES,
PECANS AND GORGONZOLA
ADDITIONAL \$1.50 PER PERSON



Chicken & Salmon

GRILLED CHICKEN BREAST WITH LEMON OREGANO
GLAZE AND BAKED SALMON WITH ROASTED
TOMATOES AND CAPERS, RICE PILAF, ASPARAGUS

\$36.00

Petit Filet Mignon & Shrimp Scampi

PETIT FILET MIGNON WITH WILD MUSHROOM
BORDELAISE SAUCE AND SHRIMP SCAMPI

\$47.00

Chicken & Sliced Beef Tenderloin

WINGED CHICKEN BREAST WITH TARRAGON
REDUCTION SAUCE AND SLICED BEEF TENDERLOIN
WITH WILD MUSHROOM BORDELAISE SAUCE,
ROASTED POTATOES AND VEGETABLE MEDLEY

\$36.00

Grilled Pork Loin & Colossal Shrimp

PORK LOIN MEDALLIONS IN A MARSALA SAUCE, GRILLED
COLOSSAL SHRIMP SERVED WITH HARICOT VERTS AND
ROSEMARY GRUYERE MASHED POTATOES, VEGETABLE
MEDLEY

\$36.00

Plated Duet Dinner Selections (continued)



*Chilean Sea Bass & Herb Encrusted
Beef Tenderloin*

CHILEAN SEA BASS WITH LUMP CRAB AND
CHAMPAGNE LEEK SAUCE AND SLICED BEEF
TENDERLOIN WITH BORDELAISE SAUCE

\$47.00

*Sliced Veal Medallions &
Grilled Sea Scallops*

VEAL MEDALLIONS WITH A CHANTERELLE
MUSHROOM DEMI GLAZE AND BACON WRAPPED
SEA SCALLOPS SERVED ROSEMARY SPETZEL AND AN
ASSORTMENT OF PETIT VEGETABLES

\$51.00

Petit Filet & Roasted Maine Lobster Tail

BEEF FILET WITH A MERLOT REDUCTION AND ROASTED MAINE LOBSTER
WITH LOBSTER CREAM SAUCE, ASPARAGUS AND ROASTED POTATOES

MARKET PRICE

Dinner Buffets



Dinner Buffet include bread rolls, a selection of three salads, three entrees, a vegetable, a starch, a customized sweets table, coffee & tea.

Salads

~CHOICE OF THREE~

Mixed Green Salad

WITH RANCH AND VINAIGRETTE DRESSINGS

Classic Greek Salad

WITH A CREAMY OREGANO DRESSING
ADDITIONAL \$1.50 PER PERSON

Caesar Salad

WITH GARLIC CROUTONS

Bontie Pasta Salad

WITH SPRING VEGETABLES IN A BASIL VINAIGRETTE

Spinach Salad

WITH BACON, EGG, PARMESAN AND A
WARM BACON DRESSING

Country Style Potato Salad

DICED IDAHO POTATOES, ONIONS, CELERY AND EGGS
IN A ZESTY MAYONNAISE DRESSING

Michigan Cherry Salad

FIELD GREENS WITH DRIED CHERRIES, PECANS AND GORGONZOLA
ADDITIONAL \$1.50 PER PERSON

Dinner Buffets



Entrees

~CHOICE OF THREE~

Chicken Piccata

THINLY SLICED BREAST WITH A GARLIC
MUSHROOM CAPER GLAZE

Salmon Filet

LEMON DILL SAUCE

Roasted Turkey

HOMEMADE DRESSING AND COUNTRY GRAVY

Baked Chicken

WITH ROSEMARY APPLE GLAZE

Herb Encrusted Prime Rib

NATURAL AU JUS
AND HORSERADISH SAUCE

Savory Sausage Pasta Bake

WITH PARMESAN AND FETA

Grilled Flank Steak

MUSHROOM LEEK SAUCE

Pork Loin Medallions

MARSALA SAUCE

Vegetables

~CHOICE OF ONE~

VEGETABLE MEDLEY, BROCCOLI SPEARS PARMESAN,
GREEN BEANS WITH SAUTEED ONIONS, ASPARAGUS SPEARS

Starch

~CHOICE OF ONE~

SEASONED OVEN ROASTED POTATOES, RICE PILAF ALMONDINE,
THREE CHEESE POTATOES, THREE GRAIN WILD RICE WITH SWEET PEPPERS

Customized Sweets Table

ASSORTED TORTES, CHEESECAKES & MINIATURE PASTRIES

\$45.00 PER PERSON

Family Style Dinner



Family Style Dinner includes choice of three entrees, pasta, salad, vegetable, starch and bread rolls,, Also includes a miniature petit four selection, coffee & tea.

Salads

~CHOICE OF ONE~

Mixed Green Salad

RANCH AND ITALIAN DRESSING

Classic Greek Salad

CREAMY OREGANO DRESSING

@ 1.50 PER PERSON

Entrees

~CHOICE OF TWO~

Herb Encrusted Beef Tenderloin

SLICED WITH WILD MUSHROOM BORDELAISE SAUCE

Savory Sausage Pasta Bake

WITH PARMESAN & FETA

Chicken Piccata

MUSHROOM CAPER GLAZE

Grilled Flank Steak

MUSHROOM LEEK SAUCE

Salmon Filet

LEMON DILL SAUCE

Vegetarian Lasagna

SPRING VEGETABLES, SPINACH, MUSHROOMS,
MOZZARELLA AND FETA CHEESE IN A SWEET
BASIL PESTO SAUCE

Family Style Dinner (continued)



Pasta

~CHOICE OF ONE~

Penne Pasta

MARINARA OR BOLOGNESE SAUCE

Bonnie Pasta

WITH A CREAMY PESTO SAUCE OR
GARLIC CLAM SAUCE

Vegetables

~CHOICE OF ONE~

STEAMED VEGETABLE MEDLEY, BROCCOLI SPEARS PARMESAN
GREEN BEANS WITH SAUTEED ONIONS, ASPARAGUS WITH SWEET RED BELL PEPPERS

Starch

~CHOICE OF ONE~

SEASONED OVEN ROASTED POTATOES, RICE PILAF ALMONDINE
THREE GRAIN WILD RICE WITH SWEET PEPPERS, THREE CHEESE POTATOES

Miniature Petit Four Selection

\$45.00 PER PERSON

CUSTOMIZED SWEETS TABLE
ADDITIONAL \$7.00 PER PERSON

Family Style Greek Feast



*Our Greek Feast includes salad, two entrees, vegetable, starch,
Greek bread, a rich assortment of Greek pastries, coffee & tea.*

Antipasto Display

ASSORTED GRILLED VEGETABLES, IMPORTED MEDITERRANEAN OLIVES,
FETA CHEESE, GRAPE LEAVES AND TOASTED PITA BREAD WITH TSATSIKI SAUCE

Salads

~CHOICE OF ONE~

Greek Salad

MIXED GREENS WITH BEETS, ONIONS, TOMATOES, KALAMATA OLIVES
AND TOPPED WITH FETA CHEESE AND PEPPERONCINI

Traditional Village Salad

TOMATOES, CUCUMBERS AND PEPPERONCINI TOPPED
WITH KALAMATA OLIVES AND FETA CHEESE

First Course

~CHOICE OF FOUR~

Spinach Pie

SHEETS OF DELICATE PHYLLO DOUGH LAYERED WITH
A DELICIOUS SPINACH AND FETA CHEESE FILLING

Pastitso

GROUND MEAT AND MACARONI BAKE, GRATED CHEESE & COVERED
WITH A RICH BÉCHAMEL SAUCE

Family Style Greek Feast (continued)



Grilled Chicken Kabobs

MARINATED WITH LEMON AND OREGANO

Roasted Leg of Lamb

ENCRUSTED WITH FRESH HERBS & NATURAL A JUS

Grilled Tilapia

LEMON BUTTER SAUCE

Vegetable & Starch

GREEK STYLE PEAS

OR

GREEN BEANS WITH STEWED TOMATOES & HERBS

&

LEMON ROASTED POTATOES

OR

RICE PILAF

Assorted Greek Pastries

LOUKOUMATHES, BAKLAVA, BOUGATSA, KIDAIFI & KARITHOPITA

ASSORTED GREEK COOKIES

\$44.00 PER PERSON

Grilled Lamb Chops

TWO PER PERSON, MARINATED AND SEASONED

ADDITIONAL **\$10.00** PER PERSON

Family Style Italian Feast



*Our Italian Feast includes bread rolls, salad, two entrees, vegetable and starch.
Also includes a rich assortment of Italian pastries, coffee & tea.*

Antipasto Display

ASSORTED GRILLED VEGETABLES, IMPORTED MEDITERRANEAN OLIVES,
MOZZARELLA CHEESE, CURED ITALIAN MEATS AND TOASTED CIABATTA BREAD

Salads

~CHOICE OF ONE~

Caesar Salad

WITH HOMEMADE GARLIC CROUTONS

OR

Mixed Field Greens

WITH TOMATOES, CARROTS, TOASTED PINE NUTS,
ASIAGO CHEESE IN A LIGHT BALSAMIC VINAIGRETTE

OR

Arugula Salad

WITH TOASTED PINE NUTS AND THINLY SLICED PARMEGIANO-REGGIANO
TOSSED IN A LIGHT OLIVE OIL AND LEMON VINAIGRETTE
ADDITIONAL \$1.50 PER PERSON

Entrées

~CHOICE OF THREE~

Lasagna Verde

SPINACH LASAGNA MADE WITH RICOTTA CHEESE, A RICH SAVORY SAUSAGE RAGU
AND THEN TOPPED WITH A CREAMY BÉCHAMEL SAUCE

Family Style Italian Feast (continued)



Pork Loin Marsala

TENDER PORK LOIN IN A MARSALA WINE SAUCE WITH PORCINI MUSHROOMS

Chicken Piccata

SAUTEED BREAST OF CHICKEN WITH MUSHROOMS,
CAPERS AND BABY ARTICHOKE

Veal Scallopine

VEAL MEDALLIONS SAUTÉED WITH WHITE WINE, MUSHROOMS,
ROASTED TOMATOES, PROSCIUTTO AND FONTINA CHEESE

Grilled Atlantic Salmon

GRILLED ATLANTIC SALMON WITH A CITRUS GLAZE

Beef Tenderloin

BEEF TENDERLOIN AU POIVRE WITH A SHIITAKE
MUSHROOM AND A SWEET SHERRY SAUCE

Vegetables

BROCCOLINI WITH EXTRA VIRGIN OLIVE OIL AND GARLIC
OR
ASPARAGUS WITH LEMON BUTTER AND PARMESAN CHEESE

Starch

PENNE PASTA WITH MARINARA SAUCE
OR
ROASTED POTATOES

Assorted Italian Pastries

BISCOTTI, AMARETTO COOKIES, CANNOLIS & TIRAMISU

\$48.00 PER PERSON

Dessert Selections



Flourless Amaretto Chocolate Cake

OUR FAVORITE INDULGENCE - CHOCOLATE. THIS TEMPTING DESSERT IS CONVERTED FROM SINNER TO SAINT AND THEN BACK AGAIN AS THIS FLOURLESS CHOCOLATE CAKE HAS ITS SOFT CENTER FILLED WITH AMARETTO LIQUOR AND BAVARIAN MOUSSE

Dried Fruit Rice Pudding

THIS TRADITIONAL RICE PUDDING RECIPE MIXES DRIED FRUITS AND SPICES WITH ARBORIO RICE WHICH IS THEN WRAPPED IN A DELICATE WONTON FOR A PLAYFUL TWIST ON EAST MEETS WEST

Tiramisu

YELLOW CAKE SOAKED IN ESPRESSO AND KAHLUA WITH A MASCARPONE CHEESE FILLING TOPPED WITH WHIPPED CREAM & COCOA POWDER

New York Style Cheesecake

TOPPED WITH FRESH STRAWBERRY COULIS OR A MENAGE OF FRESH BERRIES

Black Forest Torte

CHOCOLATE CHIFFON WITH DARK CHERRIES, WHIPPED CREAM AND CHOCOLATE SHAVINGS SERVED WITH A CREAM ANGLAISE

Key Lime Pie

SERVED WITH RASPBERRY COULIS

Caramelized Apple Crepes

CRISP APPLES ARE GENTLY CARAMELIZED WITH FALL SPICES SUCH AS CINNAMON, VANILLA AND GINGER THEN DELICATELY FOLDED INTO AN ARTFULLY CRAFTED CREPE ACCOMPANIED WITH HOMEMADE CREME ANGLESE TO WARM THE SPIRITS ON THE CHILLIEST OF FALL EVENINGS

Chocolate Mousse Torte

CHOCOLATE CHIFFON FILLED WITH KAHLUA LACED CHOCOLATE MOUSSE AND A CHOCOLATE GLAZE

Customized Sweets Table

WITH AN ASSORTMENT OF MINIATURE PASTRIES AND PETIT FOURS, TORTES, FRESH FRUIT AND BERRIES
\$13.00 PER PERSON

Miniature Pastry Display

\$9.00 PER PERSON

Chocolate Fondue Fountain

MINIMUM 50 PEOPLE

BELGIAN CHOCOLATE SERVED WITH FRESH FRUITS, PRETZEL RODS, MARSHMALLOWS, COOKIES AND ALL OF YOUR DIPPING TREATS
\$8.00 PER PERSON

Gourmet Coffee Station

FLAVORED COFFEE SYRUPS, FRESH WHIPPED CREAM, CHOCOLATE SHAVINGS, CINNAMON STICKS, FLAVORED CREAMERS AND ROCK CANDY STIRRERS
\$6.00 PER PERSON

Hosted Standard & Premium Bar Packages



Standard

ONE HOUR **\$12.00**

EACH ADDITIONAL HOUR IS **\$6.00**

Standard Bar

CLAN MCGREGOR, JIM BEAM, NEWPORT, SMIRNOFF VODKA
SEAGRAM GIN, CASTILLO LIGHT RUM, CHRISTIAN BROTHERS BRANDY,
SOUTHERN COMFORT, JOSE CUERVO TEQUILLA, PEACH SCHNAPPS

BUDWEISER, BUD LIGHT, MILLER GENUINE DRAFT, MILLER LITE
NON-ALCOHOLIC BEER

CABERNET, COPPERIDGE CHARDONNAY, WHITE ZINFANDEL

SODAS AND JUICES

Premium

ONE HOUR **\$14.00**

EACH ADDITIONAL HOUR IS **\$7.00**

Premium Bar

DEWARS WHITE LABEL SCOTCH, JACK DANIELS, CANADIAN CLUB, ABSOLUT
TANQUERAY, BACARDI, CAPTAIN MORGAN, CHRISTIAN BROTHERS BRANDY
JOSE CUERVO TEQUILLA, 1800 TEQUILLA, PEACH SCHNAPPS, SOUTHERN COMFORT

BUDWEISER, BUD LIGHT, HEINEKEN, LABATT BLUE
AMSTEL LIGHT, NON-ALCOHOLIC BEER

WHITE ZINFANDEL, CLOS DU BOIS RED ZINFANDEL, CLOS DU BOIS CHARDONNAY

SODAS AND JUICES

Super Premium

ONE HOUR **\$17.00**

EACH ADDITIONAL HOUR IS **\$9.00**

Super Premium Bar

GREY GOOSE, HENNESSY, BAILEYS, CROWN ROYAL, MARTELL
INCLUDES CORDIALS & COGNAQ

Hosted & Cash Bar Packages



Cash Bar

BARTENDER @ \$125.00 EACH
CASHIER @ \$100.00 EACH

Standard

MIXED DRINKS - \$6.00, WINE - \$5.00
BEER - \$5.00, SODAS AND JUICES - \$3.00

Premium

CORDIALS AND COGNAC - \$9.00, MIXED DRINKS - \$8.00, WINE - \$7.00
BEER - \$6.00, IMPORT BEER - \$7.00, SODAS AND JUICES - \$3.00



Hosted Beer, Wine & Soda Bar

BARTENDER @ \$125.00 EACH
CASHIER @ \$100.00 EACH

Standard

ASSORTED SODAS AND JUICES, CHARDONNAY, MERLOT, ZINFANDEL, BUDWEISER,
BUD LIGHT, MILLER GENUINE DRAFT, MILLER LITE, NON-ALCOHOLIC BEER

TWO HOURS - \$14.00, THREE HOURS - \$16.00, FOUR HOURS - \$18.00
FIVE HOURS - \$20.00, SIX HOURS - \$22.00

Premium

ASSORTED SODAS AND JUICES, CHARDONNAY, RED ZINFANDEL, WHITE ZINFANDEL,
BUDWEISER, HEINEKEN, LABATT BLUE, MILLER LITE, NON-ALCOHOLIC BEER

TWO HOURS - \$16.00, THREE HOURS - \$18.00, FOUR HOURS - \$20.00
FIVE HOURS - \$22.00, SIX HOURS - \$24.00

Wine List



House Wine

CHARDONNAY, CABERNET SAUVIGNON, MERLOT
\$20.00 PER BOTTLE

White Wines

CHARDONNAY, FAT BASTARD, FRANCE \$30
CHARDONNAY, TOASTED HEAD, CALIFORNIA \$35
CHARDONNAY, KENDALL JACKSON VINTNERS RESERVE, CALIFORNIA \$34
PINOT GRIGIO, KRIS, ALTO ADIGE, ITALY \$30
PINOT GRIGIO, BOTTEGA VINAIN, TRENTINO, ITALY \$40
WHITE ZINFANDEL, BERINGER \$18

Red Wines

CABERNET SAUVIGNON, STERLING VINTNERS COLLECTIONS \$34
CABERNET SAUVIGNON, J. LOHR ESTATES, CALIFORNIA \$34
PINOT NOIR, REX GOLIATH, CALIFORNIA \$30
MERLOT, BLACKSTONE, CALIFORNIA \$32
CABERNET, FRANCIS-COPPOLA, "DIAMOND," NAPA \$45
SHIRAZ, PALANDRI, WESTERN AUSTRALIA \$40

Champagne & Sparkling Wines

DOM PERIGNON "ROSE", FRANCE \$400
DOM PERIGNON, FRANCE \$200
VEUVE CLICQOUT "GOLD LABEL", FRANCE \$110
MOET & CHANDON "NECTAR", FRANCE \$90
MOET & CHANDON "WHITE STAR", FRANCE \$90
MARTINI & ROSSI, ASTI SPUMANTE, PIEDMONT \$27

Audio-Visual Equipment & Services



ANY EQUIPMENT ORDERED LESS THAN 48 HOURS IN ADVANCE IS SUBJECT TO A \$35.00 RUSH FEE. EXTENSIVE AUDIO-VISUAL EQUIPMENT SETUP MAY BE SUBJECT TO ADDITIONAL FEES. TECHNICIANS ARE AVAILABLE, WITH ADVANCE NOTICE, AT A COST OF

Technicians

MONDAY - FRIDAY	8AM-5PM	\$52.00
	5PM-MIDNIGHT	\$78.00
	MIDNIGHT-6AM	\$104.00
SATURDAY	6AM-MIDNIGHT	\$78.00
	MIDNIGHT-6AM	\$104.00
SUNDAY	ALL DAY	\$104.00



MIN CALLS BETWEEN 8AM & 4PM, M-F WILL BE 4 HOURS
MIN CALLS BETWEEN 4PM & 8AM, M-F ALL DAY SAT. & SUN WILL BE 3HRS

VIDEO PROJECTORS MAY BE ORDERED FROM OUR A/V COMPANY (PRICES RANGE FROM \$250-\$500 DEPENDENT ON SPECIFIC EQUIPMENT REQUIRED), HOWEVER THE BANQUET DEPARTMENT CANNOT BE RESPONSIBLE FOR THE SETUP OF THIS EQUIPMENT

CLIENT IS RESPONSIBLE FOR ALL CHARGES UNLESS AN A/V IS CANCELLED
48 HOURS PRIOR TO THE FUNCTION.



LCD & DLP PROJECTORS

LCD DATA (XGA) 1100 LUMENS	\$300.00
LCD/DLP DATA (XGA) 1800-2000 LUMENS	\$400.00
LCD CHRISTIE L6 (XGA) 5200 LUMENS	\$800.00

SCREENS & DRAPES

70" X 70" TRIPOD	\$20.00
8' X 8' TRIPOD	\$30.00
10' X 10' ROLLER	\$60.00
6' X 8' FRONT FAST-FOLD	\$160.00
6' X 8' REAR FAST-FOLD	\$190.00
7.5' X 10' FRONT FAST-FOLD	\$200.00
7.5' X 10' REAR FAST-FOLD	\$250.00
9' X 12' FRONT FAST-FOLD	\$300.00
9' X 12' REAR FAST-FOLD	\$350.00

Audio-Visual Equipment & Services



SOUND EQUIPMENT

WIRELESS UHF MIC	\$150.00
ALL GENERAL PURPOSE MICS	\$30.00
ANCHOR LIBERTY SPEAKER SYSTEM	\$150.00
EV 12 CHANNEL MIXER	\$100.00
MACKIE 1202-1402 MIXER	\$100.00

MEETING ROOM AIDS

TELEPHONE LINE (PER LINE)	\$150.00
PHOTOCOPIES (PER COPY)	\$ 0.50
FLIPCHART WITH MARKERS	\$30.00
WHITE MARKER BOARD WITH STAND	\$50.00
CORK BULLETIN BOARD WITH STAND	\$50.00

ACCESSORIES

WIRELESS MOUSE	\$60.00
VGA DISTRIBUTION AMP, 1 X 2	\$50.00
LASER POINTER	\$35.00
EASEL	\$30.00
CHART STAND	\$30.00
VHS RECORDER	\$60.00
DVD PLAYER/RECORDER	\$60.00
CD PLAYER	\$60.00
4 CHANNEL MIXER	\$60.00
24 CHANNEL PRESS FEED	\$150.00
POLYCOM CONFERENCE PHONE	\$150.00

ADDITIONAL SERVICES

VENDOR OR EXHIBIT TABLES	\$35.00
ICE CARVINGS (ADDITIONAL CHARGES MAY BE INCURRED BASED ON DESIGN)	\$350.00
CAKE CUTTING FEE (PER PERSON)	\$2.00
COAT CHECK (PER PERSON)	\$2.00
PARKING CHARGES (PLEASE ASK YOUR SALES MANGER)	TBD
VOTIVE CANDLES WITH MIRRORS (PER TABLE)	\$10.00
DANCE FLOOR	\$350.00
PIPE & DRAPE (PER PANEL)	\$50.00
WEDDING ARBOR CEREMONY DISPLAY	\$350.00
WEDDING CAKE ARBOR DISPLAY	\$150.00

DIRECTIONS TO THE INTERNATIONAL CENTER & ATHENEUM SUITE HOTEL

FROM DETROIT METROPOLITAN AIRPORT
 TAKE I-94 (FORD FREEWAY) EAST TO I-75 SOUTH
 TAKE I-75 SOUTH TO 375 SOUTH (DOWNTOWN EXIT)
 TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE
 IS TWO BLOCKS UP THE SERVICE DRIVE
 TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)
 TURN RIGHT ON BRUSH AVENUE
 THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE
 THE ADDRESS IS 1000 BRUSH AVENUE

FROM I-75 (FISHER FREEWAY) SOUTHBOUND
 TAKE I-75 SOUTH TO 375 SOUTH (DOWNTOWN EXIT)
 TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE
 IS TWO BLOCKS UP THE SERVICE DRIVE
 TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)
 TURN RIGHT ON BRUSH AVENUE
 THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE
 THE ADDRESS IS 1000 BRUSH AVENUE

FROM I-96 (JEFFRIES FREEWAY)
 TAKE I-96 EAST TO I-75 NORTH
 I-75 NORTH TO 375 SOUTH (DOWNTOWN EXIT)
 TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE
 IS TWO BLOCKS UP THE SERVICE DRIVE
 TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)
 TURN RIGHT ON BRUSH AVENUE
 THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE
 THE ADDRESS IS 1000 BRUSH AVENUE

FROM I-75 (FISHER FREEWAY) NORTHBOUND
 TAKE I-75 NORTH TO 375 SOUTH (DOWNTOWN EXIT)
 TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE IS TWO
 BLOCKS UP THE SERVICE DRIVE
 TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)
 TURN RIGHT ON BRUSH AVENUE
 THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE
 THE ADDRESS IS 1000 BRUSH AVENUE

The INTERNATIONAL CENTER

