



regal ballroom special occasion package

the inn at st. john's is pleased to provide this special package approach to wedding reception planning.

our comprehensive regal ballroom wedding package includes the following:

4 ½ hour call brand bar

premium and super premium brand bar upgrades are available

hors d'oeuvres

choose four hors d'oeuvres selections to be passed butler-style

champagne toast

for all of your guests

dinner

please select up to two entrée options for your guests
entrée choice determines pricing for package

chair covers

installation and removal included

complimentary overnight accommodations for the bride and groom

our regal ballroom special occasion package includes overnight accommodations
for the bride and groom at the beautiful inn at st. john's

the regal ballroom special occasion package is \$65 per guest and is available for use according to the following guidelines:

january through april – package is available in all four ballrooms on friday, saturday or sunday

may through december – package is available in the judea and galilee ballrooms on any day
as well as the grande ballroom on friday or sunday

a guaranteed minimum of 100 guests is required

*a complimentary tasting is offered for the bride and groom.
tasting events take place multiple times per year.*

hors d'oeuvres selections

please choose 4 varieties of passed hors d'oeuvres (4 pieces per person)

sun-dried tomato tapenade, chèvre, puff pastry cup
mini caprese salad, basil crostini
spanikopita

coconut chicken tenders
vegetable springrolls
miniature chicken wellington

soup/salad selections

chef's signature seasonal greens
red onion marmalade, ciabatta crisp,
blackberry-balsamic vinaigrette

romaine caesar salad
garlic-anchovy dressing, shaved parmesan,
herb croutons (*add \$3*)

roasted butternut squash soup
spiced crème fraîche (*add \$3*)

optional intermezzo

"bellini"- pink champagne sorbet,
mango coulis (*add \$4*)

zinfandel sorbet, berry coulis (*add \$4*)

lemon sorbet, blood orange puree (*add \$4*)

entrée selections

all entrée selections will be accompanied by seasonally appropriate vegetables, dinner rolls, coffee and tea

herb-crust chicken breast
wild rice-dried fruit timbale,
creole mustard cream sauce

red wine braised chicken "coq au vin"
ragout of bacon, carrot, pearl onion, mushrooms,
boursin whipped potato, red wine natural jus

pan-seared filet of beef
wild mushroom crepe, scallion whipped potatoes,
madeira wine reduction (*add \$7*)

roasted atlantic salmon
chive buttermilk whipped potatoes, baby spinach-
fresh tomato, aged sherry vinaigrette

grilled portobella-vegetable stack
marinated portobella, roasted red pepper, eggplant,
squash, polenta, balsamic glaze

mushroom-foie gras crusted filet of beef
crisp buttered pastry, gorgonzola whipped potato,
port wine syrup (*add \$9*)

duet plated entrée selections

pan-seared petit filet of beef,
pan-seared salmon
scallion whipped potatoes, buttered herb natural jus
(*add \$8*)

**petit filet of beef, michigan dried cherry-
walnut crusted chicken breast**
yukon gold potato terrine, cherry-trebbiano grape
reduction (*add \$8*)

herb-crust chicken breast,
pan-seared salmon
chive buttermilk whipped potatoes,
aged sherry vinaigrette (*add \$7*)

beverage service

call brand bar *(included in package)*

smirnoff vodka, beefeater gin, bacardi rum, j&b scotch, canadian club whiskey, jim beam bourbon, josé cuervo especial tequila, house wines, budweiser and labatt's brand beers, soft drinks

beverage upgrade to premium *(add \$2)*

absolut vodka, bombay gin, bacardi rum, captain morgan spiced rum, dewar's scotch, canadian club whiskey, jack daniels bourbon, josé cuervo traditional tequila, house wines, budweiser and labatt's brand beers, soft drinks

beverage upgrade to super premium *(add \$4)*

grey goose vodka, bombay sapphire gin, bacardi rum, captain morgan spiced rum, glen livet scotch, crown royal whiskey, knobs creek bourbon, suaza comemorativo tequila, house wines, budweiser, bud light, heinekin and amstel light beers and soft drinks

gourmet coffee station *(add \$4)*

to include regular and decaffeinated coffee, chocolate shavings, cinnamon sticks, flavored creams, whipped cream, rock candy sticks, chocolate mint sticks and flavored syrups

sweet additions

chocolate fountain

\$6

flowing dark chocolate, fresh cut pineapple, strawberries, marshmallows, rice krispy treats, salty pretzel rods, potato chips, oreos, shortbread cookies, biscotti
(must be based on 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)

chocolate-dipped strawberries

\$36

(per dozen)

sweet endings

\$13

chocolate-dipped strawberries, fruit tartlets, cannolis, mini pastries, assorted chocolate mousse cups, mini cookies, assorted tortes, cakes, cheesecakes,
(must be based on at least 75% of guaranteed number of guests)

pastry lovers extravaganza

\$17

crème brûlée, mixed berries, cubed melons, chocolate-dipped strawberries, tiramisu, cannolis, mini pastries, chocolate mousse cups, mini cookies, sacher torte, lemon mist torte, cashew torte, apricot royal torte, seasonal cheesecake, fruit tartlets
(must be based on at least 75% of guaranteed number of guests)

late night snacks

the munchies

\$4

pizza rolls, mini reubens, quesadilla rolls

last call

\$6

traditional sliders, coneys, detroit chili, mustard, chopped onions, house-made chips

pizza pizza

\$4

assorted fresh baked pizzas, cheese-filled breadsticks, marinara dipping sauce

south of the border

\$4

tortilla chips, warm spiced queso, guacamole, jalapeño sour cream, salsa, jalapeño poppers