



## **special occasion wedding package**

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

*our comprehensive special occasion wedding package includes the following:*

### **4 ½ hour premium brand bar**

super premium and ultra premium brand bar upgrades are available

### **hors d'oeuvres**

choose six 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

### **cake cutting**

cake cutting and service included

### **gourmet coffee station**

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

### **complimentary overnight accommodations for the bride and groom**

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

### **chair covers available for an additional \$4 per chair**

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

## **hors d'oeuvres selections**

*please choose 6 varieties of passed hors d'oeuvres (6 pieces per person)*

### **chilled delights:**

mini caprese salad, basil crostini  
hummus, kalamata olive, phyllo crisp  
sun-dried tomato tapenade, chèvre,  
puff pastry cup  
gorgonzola mousse, plumped dried cherry,  
crisp edible spoon  
antipasto “on a stick”

### **warm delights:**

spanikopita  
coconut chicken tenders  
vegetable springrolls  
miniature chicken wellington  
wild mushroom tart

## **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)*

### **blue cheese wedge**

crisp iceberg lettuce, blue cheese crumbles,  
chopped bacon, champagne vinaigrette

### **michigan baby spinach salad**

dried michigan cherries,  
candied walnuts, gorgonzola flan,  
white balsamic vinaigrette *(add \$3)*

### **charred tomato bisque**

cilantro sour cream *(add \$3)*

## **optional intermezzo**

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

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

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

### entrée selections

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

<b>seven spice roasted half lamb rack</b> pine nut-roasted garlic risotto cake, basil-mint pesto	<b>\$91</b>
<b>mushroom-foie gras crusted filet of beef</b> crisp buttered pastry, gorgonzola whipped potato, port wine syrup	<b>\$89</b>
<b>pan-seared filet of beef</b> wild mushroom crepe, scallion whipped potatoes, madeira wine reduction	<b>\$86</b>
<b>michigan dried cherry-walnut crusted chicken breast</b> yukon gold potato terrine, cherry-trebbiano grape reduction	<b>\$75</b>
<b>red wine braised chicken “coq au vin”</b> ragout of bacon, carrot, pearl onion, mushrooms, boursin whipped potato, red wine natural jus	<b>\$75</b>
<b>herb-crusted chicken breast</b> wild rice-dried fruit timbale, creole mustard cream sauce	<b>\$75</b>
<b>roasted atlantic salmon</b> chive buttermilk whipped potatoes, baby spinach–fresh tomato, aged sherry vinaigrette	<b>\$75</b>
<b>citrus crusted mahi mahi</b> wild rice-dried fruit timbale, blood orange crème	<b>\$75</b>
<b>grilled portobella-vegetable stack</b> marinated portobella, roasted red pepper, eggplant, squash, polenta, balsamic glaze	<b>\$75</b>

### duet entrée selections

<b>petit filet of beef, cold water lobster tail</b> yukon gold potato terrine, red wine reduction	<b>market price</b>
<b>pan-seared petit filet of beef, pan-seared salmon</b> scallion whipped potatoes, buttered herb natural jus	<b>\$86</b>
<b>petit filet of beef, michigan cherry- walnut crusted chicken breast</b> yukon gold potato terrine, cherry-trebbiano grape reduction	<b>\$86</b>
<b>herb-crusted chicken breast, pan-seared salmon</b> chive buttermilk whipped potatoes, aged sherry vinaigrette	<b>\$82</b>

## sweet additions

<b>chocolate fountain</b>	<b>\$6</b>
flowing dark chocolate, fresh cut pineapple, strawberries, marshmallows, rice krispy treats, salty pretzel rods, potato chips, oreos, shortbread cookies, biscotti <i>(must be based on guaranteed number of guests)</i>	
<b>sweet endings</b>	<b>\$13</b>
chocolate-dipped strawberries, fruit tartlets, cannolis, mini pastries, assorted chocolate mousse cups, mini cookies, assorted tortes, cakes, cheesecakes <i>(must be based on at least 75% of guaranteed number of guests)</i>	
<b>pastry lovers extravaganza</b>	<b>\$17</b>
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 <i>(must be based on at least 75% of guaranteed number of guests)</i>	
<b>bite-sized dessert table</b>	<b>\$7</b>
mini pastries, assorted chocolate mousse cups, mini cookies, mini house-made brownies <i>(must be based on guaranteed number of guests)</i>	
<b>petit fours platter</b>	<b>\$5</b>
assorted petit fours, miniature pastries <i>designed to share with the table</i> <i>(must be based on guaranteed number of guests)</i>	
<b>chocolate-dipped strawberries (per dozen)</b>	<b>\$36</b>

## individual plated dessert options

<b>mocha latte torte</b>	<b>\$5</b>
chocolate fudge cake, espresso mousse	
<b>raspberry passion fruit torte</b>	<b>\$5</b>
raspberry mousse, passion fruit creme	
<b>tiramisu</b>	<b>\$5</b>
ladyfinger cookies, espresso-mascarpone mousse	
<b>country apple crisp</b>	<b>\$5</b>
caramel roasted apples, toasted granola	
<b>dessert trio</b>	<b>\$8</b>
mini fresh berry tart, mini grand marnier cheesecake, white chocolate-dipped pecan fudge brownie	

## **additional reception displays**

*based on one hour of service*

*a \$35 fee will be added to groups of less than 35*

<b>chilled shellfish display</b>	<b>\$595</b>
<i>jumbo shrimp, jonah crab claws, fresh oysters on the half shell horseradish, cocktail sauce, mustard sauce, lemons, tabasco sauce (each display accommodates 35 guests)</i>	
<b>garden vegetables display</b>	<b>\$250</b>
<i>raw, braised, marinated, roasted vegetables, pita bread, hummus (each display accommodates 35 guests)</i>	
<b>vegetable crudités</b>	<b>\$150</b>
<i>raw crisp vegetables, sundried tomato hummus, peppercorn-herb ranch, creamy blue cheese (each display accommodates 35 guests)</i>	
<b>artisanal display of domestic block cheeses</b>	<b>\$200</b>
<i>cheddar, swiss, peppered goat cheese, vermont blue, creamy brie, fresh grapes garnish, hearth-baked breads, gourmet crackers (each display accommodates 35 guests)</i>	
<b>fresh cut seasonal fruit display</b>	<b>\$245</b>
<i>seasonal melons, tropical pineapple, grapes, fresh berry garnish spiced rum dipping sauce (each display accommodates 35 guests)</i>	
<b>sushi display</b>	<b>\$325</b>
<i>california rolls, cucumber-avocado roll, barbeque eel roll, philly roll, wasabi, pickled ginger, soy sauce (each display accommodates 35 guests; based on 4 pieces per person)</i>	
<b>chef's hearth baked breads display</b>	<b>\$195</b>
<i>spinach-artichoke dip, roasted garlic hummus, tapenade, herbed chèvre, cured olives, pine nut pesto, whipped butter (each display accommodates 35 guests)</i>	
<b><u>late night snacks</u></b>	
<b>the munchies</b>	<b>\$4</b>
<i>pizza rolls, mini reubens, quesadilla rolls</i>	
<b>last call</b>	<b>\$6</b>
<i>traditional sliders, coneys, detroit chili, mustard, chopped onions, house-made chips</i>	
<b>pizza pizza</b>	<b>\$4</b>
<i>assorted fresh baked pizzas, cheese-filled breadsticks, marinara dipping sauce</i>	
<b>south of the border</b>	<b>\$4</b>
<i>tortilla chips, warm spiced queso, guacamole, jalapeño sour cream, salsa, jalapeño poppers</i>	

## beverage service

### **premium brand bar** *(included in package)*

smirnoff vodka, beefeater gin, bacardi rum, cutty sark scotch, canadian club whiskey, jim beam bourbon, sauza extra gold tequila, hiram walker amaretto, house wines, budweiser and labatt's brand beers, soft drinks

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

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

### **beverage upgrade to ultra premium** *(add \$4)*

grey goose vodka, absolut vodka, bombay sapphire gin, bacardi rum, captain morgan spiced rum, johnny walker black label scotch, crown royal whiskey, jack daniels whiskey, makers mark bourbon, sauza conmemorativo tequila, di saronno amaretto, house wines, budweiser, bud light, sam adams, sam adams seasonal and corona beers, soft drinks

### **add cordials to any bar package** *(\$6 per drink)*

bailey's, amaretto, kahlua, dom b&b, frangelico, drambuie, chambord, grand marnier

### **martini bar** *(\$7 per drink)*

includes a variety of imported flavored vodkas and gins  
comes complete with a customized menu

## wine list

**montevina** pinot grigio, california

**casa lapostolle** sauvignon blanc, chile

**toasted head** chardonnay, california

**mirassou** pinot noir, sonoma

**montevina** merlot, california

**trivento** cabernet sauvignon, monterey

**melini chianti**, central italy

**estancia** sauvignon blanc, monterey

**maso canali** pinot grigio, trentino

**hahn estates** chardonnay, monterey

**deloach** pinot noir, california

**sonoma junction** cabernet, sonoma

**lockwood** cabernet sauvignon, monterey

**ruffino classico** chianti, italy

**sonoma vineyards** sauvignon blanc, sonoma

**terra d'oro** pinot grigio, santa barbara county

**sonoma cutrer** chardonnay, russian river valley

**cloudline** pinot noir, oregon

**souverain** merlot, alexander valley

**louis m martini** cabernet sauvignon, napa valley

*please see your catering manager for pricing*