



All-Inclusive Wedding Packages

Your special celebration at the sparkling new SeaGate Convention Centre will be nothing short of spectacular. We know how important your special day is and we can help transform any space into your vision. Our fabulous new 16,000 sq. ft. ballroom can be configured to the exact size you need, from 150 guests to 400 or even 800.

Our wedding packages are all-inclusive and individual place settings include silverware, glassware and china. Our new ballroom features an excellent sound system and a 30'x30' dance floor is included. There's no seperate room charge or setup/teardown cost. Depending on the number of guests at your reception, some minimum charges may apply.

DESIGNATED EVENT COORDINATOR

One of our experienced coordinators will be your designated personal contact to help ensure all the details --large & small-are covered. Your coordinator will be on-site to work with your designated suppliers to create a beautifully orchestrated reception.

LINENS

Included are black or white linens for all guest tables, head tables, food & beverage tables and bistro tables.

You may choose to upgrade the linens by selecting special colors that match your overall theme.

BRIDAL TASTING

We'd like to welcome you to a Complimentary Tasting to showcase our culinary expertise! Choose the entrees you'd like to taste or you can have our Catering Coordinator design a custom menu just for you.

COMPLIMENTARY CHAMPAGNE TOAST FOR THE HEAD TABLE

We'll help you start the celebration on this important day with a champagne toast for all members of your entire bridal party.

FOUR HOURS OF PREMIUM BAR SERVICE

Our professional bar staff will charm your guests while serving the most popular brands of premium spirits.

Also included are domestic and imported beer, house red and white wines and assorted soft drinks.





Wedding Package includes

- Artisanal Fruit, Vegetable and Cheese Platter
- 4 Hour Open Deluxe Bar
- Champagne Toast for the Head table

Buffet Dinner Service
\$85.00 per person

Upgrade to a plated dinner for an additional \$10.00 per person

Prices based on a food & beverage minimum of \$10,000 for Ballroom A or \$15,000 for Ballrooms AB. All menu items subject to a 19% service charge and applicable state and local sales tax.

Hors D'Oeuvres (Choose One)

Each Additional Hors D'oeuvre \$5/guests

Cucumber-Dill Canapes

Vegetable Spring Rolls with Duck Sauce

Caprese Skewers

Tomato Basil Bruschetta Spanakopita Shrimp Cocktail

Salad (Choice of One)

House Salad - Spring Mix Greens, Shredded Carrots, Sliced Cucumbers and Grape Tomatoes. Served with Ranch Dressing and Balsamic Vinaigrette

Caesar Salad - Crisp Romaine, Grape Tomatoes, Shredded Parmesan Cheese and House Made Croutons. Served with Ranch and Caesar Dressings

Michigan Salad - Mixed Greens, Dried Michigan Cherries, Red Onion and Feta Crumbles served with Raspberry Vinaigrette Dressing

Sides (Choice of Two)

Parsley Buttered Roasted Yukon Potatoes

Garlic Whipped Potatoes

Long Grain Wild Rice Blend

Fresh Vegetable Medley of Broccoli, Cauliflower and Baby Carrots tossed in Herbed Olive Oil

Garlic Haricot Verts Steamed Broccoli

Roasted Heirloom Carrots with Honey Butter Glaze Toasted Orzo Pasta with Summer Vegetables

Entrees (Choice of Two)

All Entrees served with Rolls and Butter

Pan-seared Chicken Breast with White Wine Mushroom Sauce

Stuffed Chicken Breast with Wild Rice Blend & Cream Cheese stuffing, Supreme Sauce

Pan-seared Salmon with Roasted Peppers, Fresh Herbs & Lemon Caper Sauce

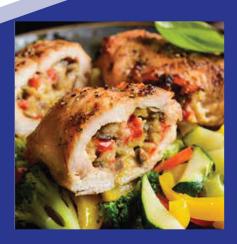
Portabella-filled Ravioli served with sautéed Leeks, Sundried Tomatoes & Roasted Garlic Cream Sauce

Prime Rib of Beef with Red Wine Demi-Glace and Horseradish Cream

Cider-glazed Pork Loin with Crumbled Bacon, Roasted Apples & Dried Fruit









Late Night Snack Add-On Options

\$4.00 per guest, per item

Chips & Dip — Housemade Potato Chips and Tortilla Chips with a variety of dipping sauces: French Onion, Pico de Gallo, Guacamole

Marco's Pizzas – Cheese and Pepperoni

Soft Pretzel Bites – Served with warm Cheese Dip, Sweet Maple Glaze and Honey Mustard dipping sauces **Crunch & Munch** – Variety of snack favorites: Popcorn, Pretzel rods, Chex Mix and Cracker Jack







Kids Menu (Choice of One)
Chicken Tenders and Mac & Cheese

\$22.00 per child (ages 2-12 years)

Spaghetti with Meatballs served with Marinara Sauce or Buttered Noodles





Bridal Suite Packages

Serves 5-8 People

SNACKS

Seasonal Cut Fruit Bowl \$45

Mini Sandwich Platter \$50 12 sandwiches: turkey, ham, grilled chicken breast with cheese, lettuce, tomato and condiments

Market Fresh Vegetable Platter \$47 Crisp vegetables served with traditional hummus, pita chips and ranch dip

Crunchy Snack Pack \$35
Kettle chips and house made dip, pretzel twists, and popcorn boxes

Charcuterie Platter \$75
Assorted meats, domestic cheese and fruit

BEVERAGES

12 Pack Aquafina Bottled Water \$35
12 Pack Canned Pepsi Products \$22
1 Gallon Coffee \$18
Regular or Decaf
Creamer and Sugar

WINE

Proverb Chardonnay \$21
La Crema Chardonnay \$44
Seven Daughters Moscato \$30
Beringer White Zinfadel \$19
Kendall Jackson Rose \$32
Proverb Cabernet \$21
Kendall Jackson Cabernet \$44
Proverb Merlot \$21
Estancia Pinot Noir \$41
19 Crimes Red Blend \$28

BEER

6 Pack Assorted Bud Light Seltzer \$32

6 Pack Bottled Domestic Beer \$26Budweiser, Bud Light, Michelob Ultra, Miller Lite

6 Pack Bottled Import Beer \$32 Heineken, Corona, Stella Artois

6 Pack Bottled Craft Beer \$36 Kona Big Wave, Maumee Bay Glasshopper IPA, Columbus Brewing Co. IPA

MIXED DRINKS

Mimosa Bar \$90 (serves 8 people)

1 Bottle of Prosecco, Orange Juice, Garnishments

Bloody Mary Bar \$140 (serves 12 people) 1 Bottle of Tito's Handmade Vodka,

2 Bottles Bloody Mary Mix, Garnishments





BEER, WINE & SODA



House Wines

Chardonnay, White Zinfandel, Cabernet Sauvignon

Domestic and Import Beers

Budweiser, Bud Light, Michelob Ultra, Labatt Blue, Yuengling, Corona

Pepsi Soft Drinks & Aquafina Bottled Water

- 4 Hours: \$4 less per guest
- 5 Hours: \$1 additional per guest

DELUXE BAR

Spirits

Absolut Vodka, Bacardi Rum, Bombay Gin, J&B Scotch, Jim Beam Bourbon, Canadian Club Whiskey

House Wines

Chardonnay, White Zinfandel and Cabernet Sauvignon

Domestic and Import Beers

Budweiser, Bud Light, Michelob Ultra, Labatt Blue, Yuengling, Corona

Pepsi Soft Drinks & Aquafina Bottled Water, Bottle Juices and Mixers

**Add Premium Liquor to Deluxe Bar: \$2 per guest per liquor

- 4 Hours: Included in Package
- 5 Hours: Additional \$5 per guest

PREMIUM BAR

Spirits

Tito's Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Dewar's Scotch, Tanqueray Gin, Crown Royal Whiskey, Jack Daniels Whiskey, Maker's Mark Bourbon

Select Wines

Chardonnay, White Zinfandel and Cabernet Sauvignon

Domestic and Import Beers

Budweiser, Bud Light, Michelob Ultra, Labatt Blue, Yuengling, Corona

- 4 Hours: Additional \$6 per guest
- 5 Hours: Additional \$11 per quest

