

A decorative frame consisting of two overlapping hexagons, one slightly offset from the other, creating a star-like shape. The frame is drawn with thin, light brown lines. Two green, leafy branches with small, rounded leaves are positioned on the left and right sides, partially overlapping the frame. The background is plain white.

BEACON HILL
&
BRENTWOOD
2022 | 2023

WEDDING PACKAGES

INCLUDES:

Traditional Antipasto Display
Five Hour Ultimate Bar with Champagne Toast
Garden Salad with House Made Dressings & Fresh Bread
Late Night Pizza Snack
Chiavari Chairs
Floor Length Linens

CHOOSE ONE DINNER SERVICE:

Plated Chicken Entrée

Friday: \$66
Saturday: \$73
Sunday: \$63

Duet Plated Filet & Chicken

Friday: \$72
Saturday: \$79
Sunday: \$69

Three Entrée Buffet

Friday: \$69
Saturday: \$76
Sunday: \$66

Plated Meals include Chef's selection of starch & seasonal vegetable.
Ask your server about menu items that are cooked to order. Consuming raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Friday & Sunday discounts require 100 adult guest minimum.
Prices do not reflect 6% sales tax and 20% operations fee.

PLATED DINNERS

SINGLE ENTRÉE

Bacon & Smoked Gouda Chicken	\$37
Chicken Madeira	\$37
Chicken Piccata	\$37
Chicken Tosca	\$37
Raspberry Chicken	\$37
Atlantic Salmon	\$41
8 oz. Filet Mignon	\$46

DUET PLATE

5 oz. Filet Mignon & Chicken	\$44
5 oz. Filet Mignon & Shrimp	\$46
5 oz. Filet Mignon & Salmon	\$48

Plated meals include family style garden salad with house dressings, fresh bread and Chef's selection of starch & seasonal vegetable.

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BUFFET DINNERS

ENTRÉES

Atlantic Salmon (GF)

Fresh seared Atlantic salmon filet on a bed of spinach and topped with a chili glaze

Bacon & Smoked Gouda Chicken

Crispy breaded chicken breast topped with a smoked Gouda cream sauce & chopped bacon

BBQ Pork Loin

Slow roasted tender shaved pork loin tossed in sweet BBQ sauce served over mac & cheese and topped with crispy onions

Chicken Madeira

Herb roasted chicken breast topped with a savory three onion Madeira wine sauce

Chicken Tosca

Parmesan & egg encrusted chicken breast topped with fresh tomato garlic relish

Chicken Piccata (GF)

Seared chicken breast with artichokes, capers, lemons, garlic, parsley & white wine sauce

Italian Sausage & Peppers (GF)

Mild Italian sausage served with tomato basil sauce on bed of caramelized onions & bell peppers

Raspberry Chicken

Chicken breast topped with a raspberry Melba sauce, fresh raspberries & toasted almonds

Includes family style garden salad with house dressings and fresh bread. Ask your server about menu items that are cooked to order. Consuming raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices do not reflect 6% sales tax and 20% operations fee.

BUFFET DINNERS

Shrimp Scampi

Classic Creole shrimp tossed in a white wine & garlic sauce served over farfalle pasta

Sliced Sirloin

Slow roasted sirloin of beef topped with mushroom sirloin glaze

Carved Prime Rib or Striploin

Slow roasted whole prime rib or striploin served with Au jus, creamy horseradish and prepared horseradish

(add \$6 per guest)

PASTA Select One

Your Choice of Penne, Rigatoni, Farfalle or Fettucine topped with your choice of Tomato basil sauce, Alfredo sauce, Meat sauce, Pesto Crème or Parmesan garlic butter

VEGETABLE Select One

Roasted Broccoli tree with Balsamic glaze, Roasted Zucchini and Summer Squash, Green Beans, Buttered Corn or Chef's Choice of Seasonal Vegetable Medley

POTATO Select One

Lyonnais Potatoes, Herb Roasted Redskins, Butter & Parsley Redskins, Tater Tot Poutine, Baked Idaho & Sweet Potatoes or Yukon Gold Mashed Potatoes

TWO ENTRÉE \$35 THREE ENTRÉE \$39

Includes family style garden salad with house dressings and fresh bread.
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HORS D'OEUVRES

Italian Style Meatballs	\$120 per 100
Traditional Bruschetta	\$150 per 100
Caprese Skewers	\$150 per 100
Vegetable Spring Rolls	\$150 per 100
Shrimp Cocktail Shooters	\$165 per 100
Chicken Satay	\$210 per 100
Crab Cakes	\$235 per 100

May be served butler style or on display

DISPLAYS

Fresh & Grilled Vegetable Crudité	\$5 per guest
Assorted Cheeses & Crackers	\$6 per guest
Traditional Antipasto	\$10 per guest

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BEVERAGES

ULTIMATE BAR

Add these liquors to the Premium Bar.

Ketel One, Captain Morgan's, Tanqueray, Maker's Mark, Jack Daniels, Crown Royal, Chivas, Grand Marnier, Jose Quervo, Bailey's Irish Cream & Kahlua

Two Red, One White & One Blush Wines

Draft Beer - Choose Two

Budweiser, Bud Light, Miller Lite, Labatt Blue, Labatt Blue Light, Bell's Two Hearted or Samuel Adam's Boston Lager

\$27 per guest

PREMIUM BAR

Tito's, Bacardi, Seagram's Extra Dry Gin, Seagram's 7 Crown, Jim Beam, Canadian Club, Johnnie Walker Red, DeKuyper Peach Schnapps & DiAmore Amaretto

One Red, One White & One Blush Wines

Draft Beer - Choose Two

Budweiser, Bud Light, Miller Lite, Labatt Blue or Labatt Blue Light

\$22 per guest

Mimosas	\$2 per glass
Fresh Fruit Garnish Display for an additional	\$50
Soda & Juice Bar	\$5 per guest
Champagne Service	\$20 per bottle
Non-alcoholic Punch	\$25 per bowl
Spiked Punch	\$75 per bowl

Specialty Beer Selections

Available for an additional fee.

We do not serve shots for your safety. All bars not to exceed five hours, closed ½ hour during dinner and last ½ hour of the hall rental. Prices do not reflect 6% sales tax and 20% operations fee. Beacon Hill & Brentwood reserve the right to monitor bar service in compliance with the Michigan Liquor Control Commission regulations.

DESSERT

CAKE COMPLIMENTS

Cream Puffs, Mini Eclairs, Mini Cannoli or Mousse Cup

Minimum of 50 items per selection

\$1 per item

Assorted Cupcakes	\$3 per item
Cannoli	\$3 per item
Chocolate Covered Strawberries	\$4 per item
Fresh Baked Cookie Display	\$4 per guest
Seasonal Fresh Fruit Display	\$5 per guest
Pastry Display	\$6 per guest
add fresh fruit	\$2 per guest
Grand Dessert Display	\$15 per guest

LATE NIGHT OFFERINGS

Fresh Made Pizza	\$120 per 100
Mini Tacos with Salsa & Cilantro	\$250 per 100
Sour Cream	
Sliders (Burger, Chicken or Meatball)	\$350 per 100

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BEACON HILL
&
BRENTWOOD
SHOWERS
&
SPECIAL EVENTS

PLATED MEALS

Shower | Event

Chicken Salad Croissant with Fresh Fruit Garnish

\$15 per guest

Chicken Caesar Salad

The traditional recipe with crisp romaine lettuce, fresh croutons, parmesan cheese & Caesar dressing. Served with freshly baked bread

\$16 per guest

Michigan Cherry Salad

Grilled chicken breast served with mixed greens, red onion, grape tomatoes, dried cherries, toasted walnuts, topped with blue cheese. Served with fresh bread & raspberry vinaigrette

\$18 per guest

Pasta Primavera

Farfalle tossed in a parmesan herb cream sauce with fresh seasonal vegetables. Served with garden salad & fresh bread

\$18 per guest

Grilled chicken or shrimp available for an additional \$2 per guest

Soup & Salad Sampler

Cup of soup, mini croissant, chicken salad served on a bed of lettuce, petite Caesar salad with parmesan crisp & fresh fruit

\$20 per guest

Chicken Scaloppini

Your choice of Bacon & Smoked Gouda, Madeira, Raspberry, Tosca or Piccata & served with chef's selections of starch & vegetable. Preceded with a garden salad & fresh bread

\$21 per guest

All meals include coffee, tea & soft drinks. All events must conclude by 4:00 pm.
Prices do not reflect 6% sales tax and 20% operations fee.

BUFFET MEALS

Shower | Event

Assorted Flat Bread Wraps

Fresh vegetables, smoked turkey, honey ham, flavored mayonnaise, & assorted cheeses, wrapped in flavored flatbread. Served with pasta salad, Cole slaw, pickles, potato chips & freshly baked cookies

\$18 per guest

Breakfast Buffet

Fresh fruit display, scrambled eggs, breakfast meats, French toast with warm maple syrup, breakfast potatoes & assorted pastries

\$18 per guest

Fresh Salad Bar

Chef's choice of six assorted salads with a variety of toppings & house made dressings. Served with fresh bread & a relish tray

\$19 per guest

Brunch Buffet

Fresh fruit, scrambled eggs, breakfast meats, French toast with warm maple syrup, Lyonnaise potatoes, seasonal vegetable medley, Raspberry chicken, garden salad with house dressing, fresh bread & muffins

\$25 per guest

All meals include coffee, tea & soft drinks. Buffet for groups of 50 or more. All events must conclude by 4:00 pm.

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