

Timeless Weddings Begin Here



ITALIAN
AMERICAN
CULTURAL
SOCIETY

Make Your Event

Special
&

Your Day a Time to

Remember



Ceremony

\$1000 Reception on Premises

\$1500 Reception off Premises

Our picturesque waterfront setting will be the perfect place to hold your wedding ceremony. The newly upgraded space is designed for the couple who wants to keep it simple and enjoy their day with family and friends. We include a private trellis for your ideal ceremony, where you are able to decorate in any vision you may have for your perfect day. Let us cater to you, it's what we do best.

**Ceremony includes 1 Hour Rental of Outdoor or Indoor Space
plus 1 Hour of Setup Time and 1 Hour of Rehearsal**

*** Day of Ceremony Coordinator \$500**



Packages

Diamond

Family Style Saturday \$91.00

Friday \$86.00 / Sunday \$81.00

Six Hour Room Rental

Six Hour Platinum Bar

Specialty Butler Passed Hors d'Oeuvres

Beef Tenderloin

Choice of Chicken

Champagne Toast for All

Fruit and Pastry Table

Cake Cutting and Serving

Late Night Snack

Colored Napkins

White, Black, or Ivory Floor Length

Linens

Grand Head Table

Charger (Gold or Silver)

Duet Plate Filet Mignon \$7

Chivari Chairs

Uplighting

2024 Price Increase \$1.00

Sunday Weddings will be a 5 hour hall rental

All Events Subject to a 6% Sales Tax & 18% Service Charge



Emerald

Family Style Dinner Saturday \$73.00

Friday \$68.00 / Sunday \$61.00

Six Hour Room Rental	Late Night Snacks
Six Hour Premium Bar	Colored Napkins
Butler Passed Hors d'Oeuvres	White, Black, or Ivory Floor Length Linen
Champagne Toast For All	Chair Covers with Sash
Cake Cutting & Serving	White, Black, or Ivory Backdrop

Ruby

Family Style Dinner Saturday \$61.00

Friday \$56.00 / Sunday \$51.00

Six Hour Room Rental	Colored Napkins
Six Hour House Bar	White, Black, or Ivory Floor Length Linen
Champagne Toast for Head Table	Chair Covers with Sash
Cake Cutting & Serving	White, Black, or Ivory Backdrop

2024 Price Increase \$1.00

Sunday Weddings will be a 5 hour hall rental

All Events Subject to a 6% Sales Tax & 18% Service Charge



Family Style

Dinner Rolls, Coffee, Tea, & Soft Drinks

Salad

Choice of One:

Garden Salad

Topped with tomato, cucumber, & red onion served with our creamy balsamic vinaigrette

Caesar Salad

Crisp romaine hearts, garlic croûtons, parmesan, & house made Caesar dressing

Antipasto Salad *\$1.00

Fresh greens with Italian meat, cheese, black olives, tomatoes, & pepperoncinis

Entrées

Choice of Two:

Meat

Roasted Sirloin of Beef

Slow roasted, topped with mushroom zip

Herb Roasted Pork Tenderloin

Marinated in garlic, rosemary, & natural au jus

Beef Tenderloin Tips *\$3.00

Slow roasted tenderloin tips in mushroom zip

Beef Tenderloin *\$6.00

Slow roasted, served in natural au jus

Chicken

Chicken Piccata

Sautéed chicken breast with capers & artichoke hearts in a lemon & white wine sauce

Chicken Marsala

Chicken breast sautéed with mushrooms & Marsala wine

Chicken Florentine

Lightly breaded breast of chicken with a champagne spinach cream sauce

Fish

Whitefish or Cod

Lemon Herb Topping

Salmon *\$3.00

Pan seared or grilled with lemon beurre blanc

*Vegetarian items available upon request

Vegetarian

Eggplant Parmesan



Pasta & Risotto

Choice of One:

Pasta with Choice of:

Meat Sauce

Tomato Basil

Palomino

Alfredo

Primavera

Fresh seasonal vegetables over bow-tie, with oil & garlic

Risotto Milanese

Italian rice, finished with saffron & parmesan

Mushroom Asparagus Risotto

Italian rice, finished with fresh mushrooms & crisp asparagus

Add \$1.00 each

Gnocchi, Tortellini, or Ravioli

Vegetable

Choice of One:

Broccoli Limone

Fresh steamed broccoli with lemon butter

Fresh Green Beans

Fresh steamed green beans with butter & garlic

Seasonal Vegetable Medley

Roasted fresh seasonal vegetables

Asparagus *\$1.00

Steamed asparagus with garlic butter

Potato

Choice of One:

Herb Roasted Potato

Blend of fresh herbs

Garlic Parmesan Redskin Potato

Redskins with parmesan, parsley, garlic, & butter

Anna Potato *\$1.00

Thinly sliced potato poached in chicken stock & butter

Dutchess *\$2.00

Whipped potato infused with fresh herbs & garlic



Hors d'Oeuvres

Butler Passed

Choice of Three:

\$5.00

Beef Wellington

Assorted Bruschetta

Arancini

Mini Italian Meatballs

Portobello Mushroom Puff

Toasted Ravioli

Antipasto Skewers

Chicken Siciliano Tenders

Eggplant Rollatini

Upgrade Selection or Add on

Shrimp Cocktail \$2/\$4

Coconut Shrimp \$2/\$4

Crab Cakes \$3/\$5

Lamb Chop \$3/\$5

Antipasto Table

\$7.00

Sliced Italian Meats & Cheeses

Marinated Roasted Peppers

Artichokes & Olives

Fresh Mozzarella Tomato & Basil

Artisan Breads & Crackers

Also Includes Choice of Four:

Spinach & Artichoke Dip

Italian Sausage

Chicken Siciliano Tenders

Mini Italian Meatballs

Arancini

Portobello Mushroom Puff

Calamari Frito

Assorted Bruschetta

Toasted Ravioli

Eggplant Rollatini

Upgrade Selection or Add on

Smoked Salmon \$2/\$4

Shrimp Cocktail \$2/\$4

Crab Cakes \$3/\$5

Coconut Shrimp \$2/\$4

Braised Short Ribs \$3/\$5



Bar Selections

House

Vodka
Rum
Gin
Whiskey
Bourbon Scotch
Triple Sec
Peach Schnapps
Wine Selection
Moscato
Chardonnay
Pinot Noir
Cabernet
Draft Beer
Bud Light & Labatt Blue

Premium

\$7.00
Absolut Vodkas
Tito's Vodka
Bacardi Rum
Captain Morgan
Beefeater Gin
Tanqueray Gin
Canadian Club
Jack Daniels
Jim Beam
Dewars Scotch
Peach Schnapps
Triple Sec
Wine Selection
Moscato, Chardonnay,
Pinot Noir, Cabernet
Draft Beer
Bud Light & Labatt Blue

Platinum

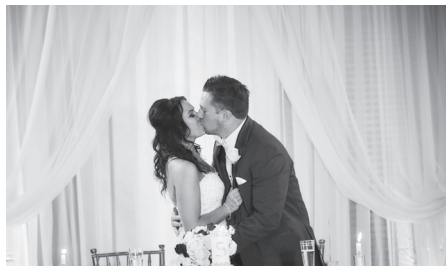
\$11.00
Grey Goose Vodka
Tito's Vodka
Bacardi Rum
Captain Morgan
Tanqueray Gin
Bombay Sapphire
Canadian Club
Crown Royal
Jack Daniels
Woodford Reserve
Johnny Walker Black
Hennessy
Cuervo 1800
Wine Selection
Pinot Grigio, Chardonnay,
Moscato, Pinot Noir, Cabernet
Draft Beer
Bud Light, Labatt Blue
Choice of Craft Beer or Seltzer
(Restrictions apply)

Bar Upgrades

Espresso & Cappuccino Bar \$4.00

“Our Espresso Bar features premium espresso beans ground fresh and brewed to order. Hot steamed milk is added to the espresso to create cappuccino's & lattes. Each served with your choice of fresh whipped cream, shaved chocolate curls, sugar swizzle sticks, and assortment of flavored syrups”

**Red Bull Available; Please Ask For Pricing*



Additional Selections

Soups

\$2.00

Italian Wedding

Chicken stock, pastina noodles, mini Italian meatballs

Minestrone

Italian vegetable soup with northern beans & pasta

Cream of Broccoli

A rich & flavorful soup filled with fresh broccoli florets

Desserts

Fruit & Pastry Table \$8.00

Selection of seasonal fresh fruit, homemade mini Italian pastries, parfaits & chocolate covered strawberries

Ice Cream Sundae Bar \$3.00

Vanilla, chocolate, & spumoni featured with a variety of toppings & sauces

S'more Table \$4.00

Classic & chocolate graham crackers served with a variety of chocolate & marshmallows

Cider & Donuts \$5.00

Selection of Michigan donuts and fresh apple cider

Selection homemade mini Italian pastry trays \$4.00

Late Night Snacks

\$5.00

Pizza

Deep dish Italian style pizza topped with cheese & pepperoni

Coney Bar

Dearborn Hot Dogs, National Chili, with cheese & fries

Sliders

Angus ground beef, grilled & topped with American cheese & fries

Chicken & Waffles

Crispy fried chicken tenders with soft sugared waffles & syrup



Upgrades

Hedge Wall
\$250

Grand Piano
\$150

Chiavari Chairs
\$5.00 (200 or more) • \$6.00 (under 200)

Chargers
(Gold or Silver)
\$1.00

Neon Sign
reading ‘Happily Ever After’
\$75

Uplighting
\$20.00 per light

Grand Head Table
\$150
(includes two tiered backdrop with uplighting)

Wall to Wall Drapery
\$10.00 per ft

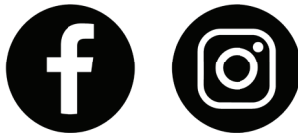
Champagne Toast
\$2.00 per person

Screen and Projector

“Showcase live wedding pictures or create your personalized slide show.”
\$50 or \$25 each

Notes





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