



INTERNATIONAL BANQUET CENTER

# *Wedding Menus*

400 Monroe Street Detroit, MI 48226 | ph: 313-963-1400 | fx: 313-963-2236  
[internationalbanquets.com](http://internationalbanquets.com)

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## Weddings in The Grand Ballroom

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Venue Capacity - 450 main & 200 Balcony

Minimum Wedding Guarantee

Friday - \$17,000.00

Saturday - \$22,000.00

Sunday - \$15,000.00

Monday - Thursday \$15,000.00

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Ceremony fee \$3,000.00

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## Weddings in The Beaubien Room

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Venue Capacity - 120 sit down or 200 Strolling

Minimum Wedding Guarantee

Friday - \$10,000.00

Saturday - \$12,000.00

Sunday - \$8,000.00

Monday - Thursday - \$8,000.00

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Ceremony fee \$3,000.00

Private menu tasting with couple - each additional guest is \$40.00

Special menu pricing for children under 12

Discounted overnight accommodations for guests at the  
Atheneum Suites Hotel

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## Wedding Package One

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~ Complimentary Valet Parking & Coat Check ~

### Butler Passed Hors D'Oeuvres

**Beef Tenderloin Canopes**  
with horseradish cream  
**Black Forest Mushroom Tartlets**

**Spring Roll Bites**  
with Thai dipping sauce  
**SpicyTuna Cucumber Bites**

Champagne Toast for all guests • Five Hour Hosted Premium Bar

### Salads

**Spring Greens w/French Goat Cheese**  
Heirloom cherry tomato, cucumber wedges,  
candied walnut, white balsamic dressing

~or~

**Caesar**  
House made dressing with garlic croutons,  
shaved parmesan

### Entree

~ Choice of One ~

#### Roast Chicken

Apricot Rosemary Glaze

or

#### Roast Chicken Breast

On a bed of warm wilted greens, topped with a lemon veloute

or

#### Filet Mignon

Garnished with fried shoe string onions, wild mushroom, bordelaise sauce

or

#### Beef Wellington

Classic Beef Wellington with a wild mushroom duxelle and spinach  
with a rich demi-glace wrapped in puff pastry

or

#### Norwegian Salmon

Champagne, leek & carrot Sauce

Vegetarian & Vegan upon request • Halal Meats upon request \$6.00 per-person

### ~ Family Style Pasta ~

**Penne Pasta Bolognese -or- Farfalle Alfredo** \$6.00 per guest

### Vegetables

~choice of one~

**Broccoli Spears Parmesan -or- Green Beans -or- Asparagus Dill Butter**

### Starch

~choice of one~

**Three Cheese Potatoes -or- GrecianStyle Potatoes -or- Anna Potatoes**

Artisan rolls & whipped butter

### Wedding Cake

to serve all guests

\$115.00 per guest

Split fee \$10.00

## Wedding Package Two

~ Complimentary Valet Parking & Coat Check ~

### Butler Passed Hors D'Oeuvres

**Beef Tenderloin Canopes**  
with horseradish cream  
**Black Forest Mushroom Tartlets**

**Spring Roll Bites**  
with Thai dipping sauce  
**SpicyTuna Cucumber Bites**

Champagne Toast for all guests • Five Hour Hosted Premium Bar

### Salads

**Spring Greens w/French Goat Cheese**  
Heirloom cherry tomato, cucumber wedges,  
candied walnut, white balsamic dressing

~or~

**Caesar**  
House made dressing with garlic croutons,  
shaved parmesan

### Entree

Dual Entree of

#### Filet Mignon & Roast Chicken

Filet mignon garnished with fried shoe string onions, wild mushroom, bordelaise sauce  
& Roast chicken breast on a bed of warm wilted greens, topped with a lemon veloute

-or-

#### Filet Mignon & Grilled Salmon

Filet mignon garnished with fried shoe string onions, wild mushroom, bordelaise sauce  
& Norwegian salmon Champagne, leek & carrot Sauce

Vegetarian & Vegan upon request • Halal Meats upon request \$6.00 per-person

### ~ Family Style Pasta ~

**Penne Pasta Bolognese -or- Farfalle Alfredo** \$6.00 per guest

### Vegetables

~choice of one~

**Broccoli Spears Parmesan -or- Green Beans -or- Asparagus Dill Butter**

### Starch

~choice of one~

**Three Cheese Potatoes -or- GrecianStyle Potatoes -or- Anna Potatoes**

Artisan rolls & whipped butter

### Wedding Cake

to serve all guests

**\$125.00 per guest**

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## Dessert Selections

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### Tiramisu

Yellow cake soaked in espresso and kahlua with a mascarpone cheese filling topped with whipped cream and cocoa powder

### New York Style Cheesecake

Topped with fresh strawberry coulis or a menage of fresh berries

### German Chocolate

Toasted pecan filling with chocolate buttercream

### Key Lime Pie

Served with raspberry coulis

### Carrot Cake

Cream cheese frosting

\$12.00 per person

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## Dessert Displays

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### Customized Sweets Table

With an assortment of miniature pastries and petit fours, tortes, fresh fruit and berries

\$16.00 per guest

### Miniature Pastry Display

\$12.00 per guest

### Gourmet CoffeeStation

Flavored coffee syrups, fresh whipped cream, chocolate shavings, cinnamon sticks, flavored creamers and rock candy stirrers

\$10.00 per guest

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## After Glow Stations

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### Sliders

Beef patties with all the toppings, served with fries

\$12.00 per guest

### Buffalo Chicken Sliders

With bleu cheese & all the toppings, served with fries

\$12.00 per guest

### Coneys

Hot dogs with all the toppings, served with chili & fries

\$12.00 per guest

### Pizzas

Meat lovers, Vegetarian & 3 cheese

\$25.00 per pizza

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## Children's Meals

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### Chicken Fingers

French fries

\$25.00

### Mini Cheeseburgers

French fries

\$25.00

### Mac & Triple Cheese

\$25.00

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## Hosted Bar Packages

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### Premium

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### Liquor

Dewars White Label Scotch, Jack Daniels, Canadian Club, Tito's  
(Ciroc flavored vodka on request) Tanqueray, Bacardi, Captain Morgan, Christian Brothers Brandy,  
Hennessy VS, Patron Silver, Patron Anejo, Peach Schnapps, Southern Comfort, Crown Royal

### Beer

Budweiser, Bud Light, Heineken, Miller, Labatt, Labatt Light, Modelo

Non-alcoholic beer - O'Doul's

Canadian & Michigan beers on request

### Wine

Copper Ridge Cabernet, Red & White Zinfandel

Sodas and juices

### Super Premium

Includes premium selections

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Grey Goose, Baileys, Crown Royal, Glenlivet, Johnny Walker Black,  
Remy Martin VSOP, Don Julio Silver & Anejo, Grand Marnier  
Includes cordials & cognac

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## Wine List

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### House Wine

Chardonnay, Cabernet Sauvignon, Merlot  
\$30.00 per bottle

### White Wines

Copper Ridge Chardonnay \$35  
Clos du Bois \$45

### Red Wines

Copper Ridge Merlot \$35  
Clos du Bois \$45

### Champagne & Sparkling Wines

Veuve Clicquot Gold Label, France \$250  
Moet & Chandon Nectar France \$175  
Moet & Chandon White, France \$175  
Housechamp Tott's \$50.00



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## Private Event Policy

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Our staff looks forward to providing you and your guests outstanding food and beverage service in our unique venues.

### Deposit & Payments

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A minimum deposit is required with signed contract to hold a date. final count and payment in full must be received (10 days) prior to date of event. credit card payments will be charged a 3% service fee.

### Provisions

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International banquet center with state of michigan liquor laws, alcohol cannot be brought into the facility.

### Audio-Visual

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Complete audio-visual equipment and services are available with event solutions, inc.  
(248) 585-0404

### Overnight Accomodations

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Your event manager can also assist you in the setting of a block of rooms at atheneum suite hotel adjacent to the international center.

### Conduct

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Our facility reserves the right to refuse booking events which in our discretion are deemed inappropriate. Client agrees to be responsible for any damages to the property and will be charged to the client or its representative. We are not responsible for loss or damage to personal property brought into the premises by client or guests.

we reserve the right not to serve any guest under the influence of alcohol or unlawful substances and request that the person vacate premises. identification for younger adults is required.

### Smoking Policy

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Smoking is prohibited in all areas of this building facility

## DIRECTIONS TO THE INTERNATIONAL CENTER & ATHENEUM SUITE HOTEL

FROM DETROIT METROPOLITAN AIRPORT  
TAKE I-94(FORD FREEWAY) EAST TO I-75 SOUTH  
TAKE I-75 SOUTH TO 375 SOUTH (DOWNTOWN EXIT)  
TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE  
IS TWO BLOCKS UP THE SERVICE DRIVE  
TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)  
TURN RIGHT ON BRUSH AVENUE  
THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE  
THE ADDRESS IS 1000 BRUSH AVENUE

FROM I-96 (JEFFRIES FREEWAY)  
TAKE I-96 EAST TO I-75 NORTH  
I-75 NORTH TO 375 SOUTH (DOWNTOWN EXIT)  
TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE  
IS TWO BLOCKS UP THE SERVICE DRIVE  
TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)  
TURN RIGHT ON BRUSH AVENUE  
THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE  
THE ADDRESS IS 1000 BRUSH AVENUE

FROM I-75 (FISHER FREEWAY) SOUTHBOUND  
TAKE I-75 SOUTH TO 375 SOUTH (DOWNTOWN EXIT)  
TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE  
IS TWO BLOCKS UP THE SERVICE DRIVE  
TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)  
TURN RIGHT ON BRUSH AVENUE  
THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE  
THE ADDRESS IS 1000 BRUSH AVENUE

FROM I-75 (FISHER FREEWAY) NORTHBOUND  
TAKE I-75 NORTH TO 375 SOUTH (DOWNTOWN EXIT)  
TAKE 375 SOUTH TO THE LAFAYETTE EXIT::LAFAYETTE IS TWO  
BLOCKS UP THE SERVICE DRIVE  
TURN RIGHT ONTO LAFAYETTE TO BRUSH AVENUE (3RD BLOCK)  
TURN RIGHT ON BRUSH AVENUE  
THE ATHENEUM IS ON THE CORNER OF BRUSH & LAFAYETTE  
THE ADDRESS IS 1000 BRUSH AVENUE

