



INTERNATIONAL BANQUET CENTER

*Social Evening  
Menus*

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



## INTERNATIONAL BANQUET CENTER

### CORPORATE & SOCIAL EVENTS IN THE LAFAYETTE ROOM

Lafayette room capacity			
Conference	Class room	Rounds	Theater
18	32	32	70

Minimum food & beverage Guarantee	
Friday	\$2,000.00
Saturday	\$2,500.00
Sunday	\$2,000.00
Monday - Thursday	\$1,500.00

a minimum guarantee is the minimum amount that needs to be spent which includes food & beverages, 6% sales tax and 26% service charge

### CORPORATE & SOCIAL EVENTS IN THE MONROE ROOM

Monroe room capacity			
Conference	Class room	Rounds	Theater
24	40	40	90

Minimum food & beverage Guarantee	
Friday	\$2,000.00
Saturday	\$2,500.00
Sunday	\$2,000.00
Monday - Thursday	\$1,500.00

a minimum guarantee is the minimum amount that needs to be spent which includes food & beverages, 6% sales tax and 26% service charge



## INTERNATIONAL BANQUET CENTER

### CORPORATE & SOCIAL EVENTS IN THE BEAUBIEN ROOM

Beaubien room capacity		
Sit down w/dance floor	Sit down w/no dance floor	Strolling Reception
150	200	300

Minimum food & beverage Guarantee	
Friday	\$10,000.00
Saturday	\$12,000.00
Sunday	\$8,000.00
Monday - Thursday	\$3,500.00

a minimum guarantee is the minimum amount that needs to be spent which includes food & beverages, 6% sales tax and 26% service charge

### CORPORATE & SOCIAL EVENTS IN THE GRAND BALLROOM

Grand Ballroom capacity					
Strolling	Sit down	Theater	Classrom	U-Shape	Conference
900	500	350	250	90	90
Balcony capacity					
400	200				

Minimum food & beverage Guarantee	
Friday	\$17,000.00
Saturday	\$22,000.00
Sunday	\$15,000.00
Monday - Thursday	\$6,000.00

a minimum guarantee is the minimum amount that needs to be spent which includes food & beverages, 6% sales tax and 26% service charge

## BUTLER PASSED OR DISPLAY HORS D'OEUVRES

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### GOLD

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Black Forest Mushroom Tartlet with Goat Cheese & Sweet Onion

Thai Sesame Chicken Fingers with Chili Dipping Sauce

Spring Roll Bites with Thai dipping sauce

Reuben Quesadilla

Tomato Basil Bruschetta

Calamari Fritters with Coconut Rum Sauce

Spicy tuna cucumber bites

Catfish Beignets

Chicken wings with hot or sticky sauce

Lamb pita Bites

Spinach triangles

\$43.00 per dozen

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### PLATINUM

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Iced Shrimp Served with Classic Cocktail Sauce

Grilled Miniature Lamb Chops

Tuna poke martinis

Beef tenderloin canapes

Coconut Fried Shrimp with Pina Colada Sauce

Stuffed Mushrooms Thermidor

\$65.00 per dozen

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### SUSHI

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Maki Vegetarian Rolls

Cucumber Roll, Avocado Cucumber Roll, A2C Roll

\$20.00 per dozen

Maki Sushi

Chopped spicy tuna roll, Philadelphia Roll, California roll

\$22.00 per dozen

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## SPECIALTY DISPLAYS

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### Fresh Fruit

Raspberry Chantilly Sauce

\$6.50 per guest

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### Cheese & Charcuterie Board Display International & Domestic

Assortment of cheeses, Italian cured meats & crackers

\$15.00 per guest

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### Antipasto Display

Toasted pita Greek Olives, Feta Cheese, Grilled Vegetables & Italian cured meats

\$12.00 per guest

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### Vegetable Crudites

Fresh Vegetables Served with ranch

\$8.00 per guest

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## ATTENDED DISPLAYS

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Minimum 50 Guests

Attendant \$150.00

### Norwegian Salmon

Whole Smoked Salmon and lox served with cream cheese,  
capers, sweet onions, assorted crackers

\$600.00

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### Herb Encrusted Tenderloin of Beef

Natural Au Jus, soft brioche rolls, condiments

\$40.00 per guest

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## STATIONS

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Minimum 50 guests

Attendant \$150.00

### ASIAN



Stir fried chicken, beef & oriental vegetables in Asian ginger sauce, fried rice

\$20.00 per guest

### FAJITA



Southwestern beef & chicken with roasted peppers, onions, guacamole, salsa, sour cream & sharp cheddar with warm soft tortillas, Spanish rice

\$20.00 per guest

### POTATO



Whipped yukon gold potatoes with country gravy,

Sweet potato wedges assorted toppings

\$10.00 per guest

### SALAD



Mixed Field Greens, baby spinach, Roasted Beets, Chick Peas, Sugar Snap Peas, Feta cheese, cheddar cheese, Garlic Croutons, Bacon Bits, Tomatoes, Grated Eggs, Olives, Walnuts, Ranch & Balsamic vinaigrette

\$14.00 per guest

### PASTA



- Choice of 2 -

Bow Tie pasta with pesto cream sauce

penne pasta with bolognaise sauce

bow tie pasta, roasted vegetables in garlic & olive oil

served with focaccia garlic bread

\$10.00 per guest

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## DINNER ENTRÉES

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All entrees are served with choice of salad, vegetable, starch

Split Fee \$10.00 per guest

### Salad

#### Spring Greens with French Goat Cheese

Heirloom cherry tomato, cucumber wedges, candied walnut, white balsamic dressing

-or-

#### Caesar

House made dressing with garlic croutons, shaved parmesan

### Roast Chicken

-Sauce selection-

#### Apricot Rosemary Glaze

-or-

#### Airline Chicken

on a bed of warm wilted greens, topped with a lemon velouté

**\$42.00**

### Sautéed Chicken

-Sauce selection-

#### Piccata

with mushrooms & capers

-or-

#### Marsala

with shiitake mushrooms

**\$40.00**

### Seafood

-Sauce selection-

**Champagne beurre blanc** -or- **Champagne lobster sauce**

**\$45.00**

### Gluten free Salmon

Poached in clam broth, leeks & carrots

**\$45.00**

### Family Style Pasta

**Penne pasta Bolognese** -or- **Farfalle Alfredo**

served with focaccia garlic bread

**\$6.00 per guest**

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## DINNER ENTRÉES

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### Beef

#### Roast Tenderloin Sliced

Herb encrusted, wild mushroom bordelaise sauce

**\$50.00**

#### Filet Mignon

Wild mushroom bordelaise

**\$54.00**

#### Beef Wellington

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

**\$60.00**

### DUAL ENTRÉES

#### Sliced Tenderloin & Chicken Breast

Wild mushroom bordelaise, tarragon sauce, Beurre Blanc with leeks & carrots

**\$55.00**

#### Sliced Tenderloin & Grilled Salmon

Wild mushroom bordelaise, tarragon sauce, Beurre Blanc with leeks & carrots

**\$60.00**

#### Filet Mignon & Grilled Salmon

Zip demi sauce, Salmon with a spinach tarragon

**\$60.00**

### Vegetarian

**Roast sweet potato on cured lentils** topped with corn & black bean confé

**\$36.00**



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## DINNER BUFFETS

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Selection of three salads, three entrees, one vegetable and starch  
Artisan Rolls & whipped butter, coffee & tea

### Salads

**Mixed Green** with ranch and balsamic vinaigrette dressings

**Caesar** with garlic croutons

**Spinach** Crumbled bacon, egg, parmesan tomatoes, house balsamic

**Bowtie Pasta** with Roasted vegetables in a basil vinaigrette

**Country Style Potato** Diced red skins potatoes, egg,  
onions, celery in a zesty mayonnaise dressing

### Entrées

#### Chicken Piccata

Shiitake mushroom lemon caper Beurre Blanc

#### Salmon Filet

Leeks & carrot champagne sauce

#### Roast Chicken

Rosemary apricot sauce

#### Prime Rib - Sliced

Natural Au Jus, Horseradish cream sauce

#### Atlantic Cod

Encrusted with lemon panko and parmesan cheese, Provençal sauce

### Vegetables

**Broccoli spears** parmesan, green beans, asparagus dill butter

### Starch

Grecian style potatoes, three grain rice, three cheese potatoes

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**\$60.00 per guest**

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## FAMILY STYLE ENTRÉES

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Selection of three salads, three entrees, one vegetable and starch  
Artisan Rolls & whipped butter, coffee & tea

### Salads

- Choice of one -

**Mixed Green** with ranch and balsamic vinaigrette dressings  
**Caesar** with garlic croutons

### Entrées

**Herb encrusted beef tenderloin sliced**  
Wild mushroom bordelaise sauce

**Chicken Piccata**  
Mushroom caper lemon sauce  
**Norwegian maple glazed salmon**

### Pasta

- Choice of one -

**Penne pasta with Bolognese**  
**Bowtie pasta alfredo with roasted vegetables, served with focaccia garlic bread**

### Vegetables

- Choice of one -

**Roast vegetable medley, broccoli spears parmesan, green beans with sauteed onions**

### Starch

- Choice of one -

**Grecian potatoes, three cheese potatoes, lemon rice pilaf, garlic mashed potatoes**

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**\$60.00 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

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**\$12.00 per guest**

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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 COFFEE STATION**

**Flavored Coffee Syrups, Fresh Whipped Cream, Chocolate Shavings,  
Cinnamon Sticks, Flavored Creamers and Rock Candy Stirrers**

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**\$10.00 per guest**

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## AFTER GLOW STATIONS

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### **Sliders cheeseburger**

Pickles, mustard & ketchup, on a soft brioche bun served with fries

**\$12.00 per guest**

### **Coneys Hot Dogs**

With all the trimmings, served with chili & fries

**\$12.00 per guest**

### **Buffalo Chicken Sliders**

Bleu cheese & all the toppings, served with fries

**\$12.00 per guest**

### **Pizzas**

**Meat lovers, grilled vegetarian & 3 cheese**

**\$25.00 per pizza**

## **CHILDRENS MEALS**

**Chicken fingers & French fries**

**\$25.00**

**Mini cheeseburgers & French fries**

**\$25.00**

**Mac & Triple cheese**

**\$25.00**

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**CASH BAR**

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**Bartender @ \$200.00 each**

**PREMIUM**

**Cordials and Cognac - \$14.00**

**Mixed Drinks - \$12.00**

**Wine - \$10.00**

**Beer - \$8.00**

**Import Beer - \$9.0**

**Sodas & Juices -\$5.00**

**HOSTED BEER, WINE & SODA BAR**

**Bartender @ \$200.00 each**

**PREMIUM**

**Assorted Sodas & Juices**

**Chardonnay, Red Zinfandel, White Zinfandel**

**Budweiser, Heineken, Miller Lite, Non-Alcoholic Beer**

**Two Hours - \$24.00**

**Three Hours - \$28.00,**

**Four Hours - \$30.00**

**Five Hours - \$32.00**

**Six Hours - \$34.00**

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## HOSTED BAR PACKAGES

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### PREMIUM

One Hour \$14.00 - Each Additional Hour is \$8.00

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, Budweiser, Bud Light, Heineken, Miller, Labatt, Labatt Light, Modelo, Non Alcoholic Beer - O'Doul's Canadian and Michigan Beers on Request, Copper Ridge Cabernet, Red & White Zinfandel, Sodas & Juices

### SUPER PREMIUM

Includes Premium Selections

One Hour \$16.00 - Each Additional Hour is \$10.00

Grey Goose, Baileys, Crown Royal, Glenlivet, Johnny Walker black, Remy Marin SVOP, Don Julio Silver & Anejo, Grand Marnier Includes Cordials & Cognac, Clos du Bois Chardonnay, Cabernet, Sodas & Juices, Miller, Budweiser, Bud Light, Heineken, Modelo, Labatt. Labatt light Non Alcoholic Beer - O'Doul's

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## WINE LIST

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### House wines

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



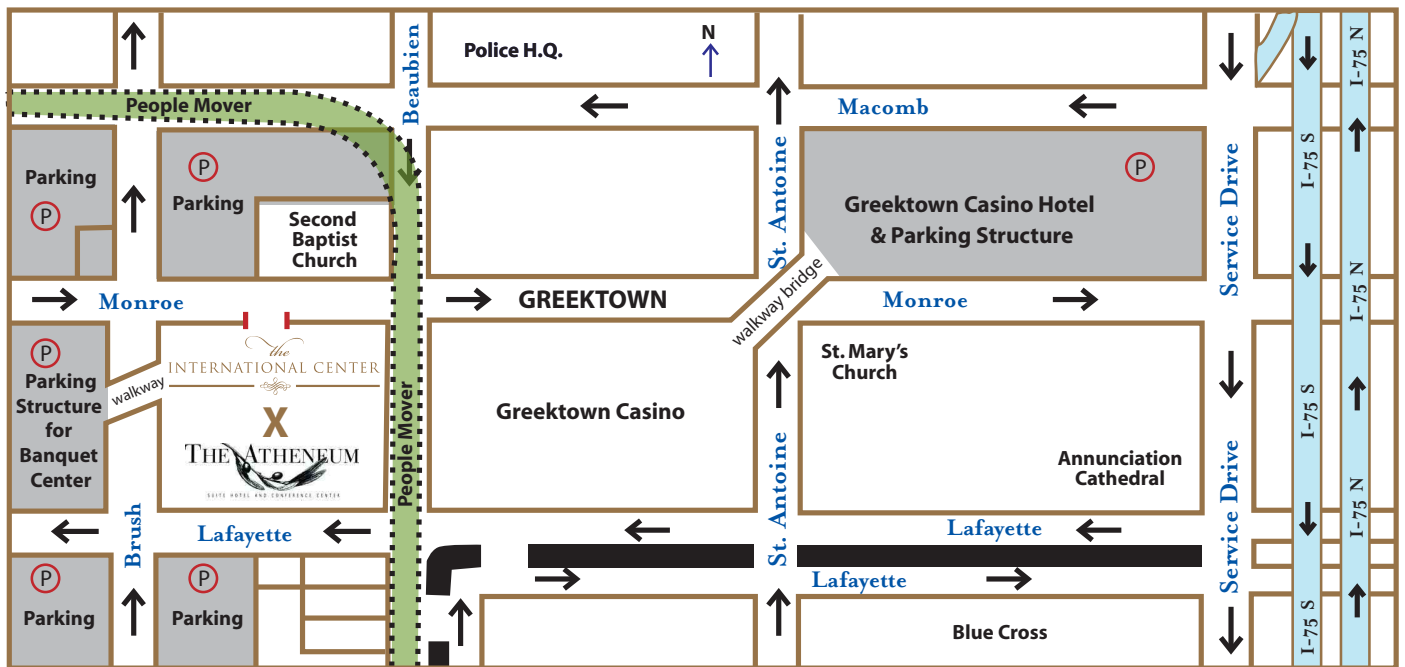
## DIRECTIONS TO THE INTERNATIONAL CENTER & ATHENEUM SUITE HOTEL

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



P Public Parking
  People Mover Track
  I-75 Expressway

→ Signifies One-Way Street