



SILVER GARDEN
EVENTS CENTER

Wedding Menu



Thank you for considering Silver Garden Events Center!

Our venue is enriched with history and tradition. We feature two **EXTRAORDINARY** ballrooms and an outdoor garden with gazebo and waterfall. The Mystic Ballroom is uniquely designed with **BREATHTAKING** stained glass in hues of blue, green, amber and red. The Grande Ballroom has a classic charm with **DRAMATIC** drapery and floor to ceiling windows. The Garden Gazebo with waterfall is **PICTURESQUE** and ideal for a ceremony.

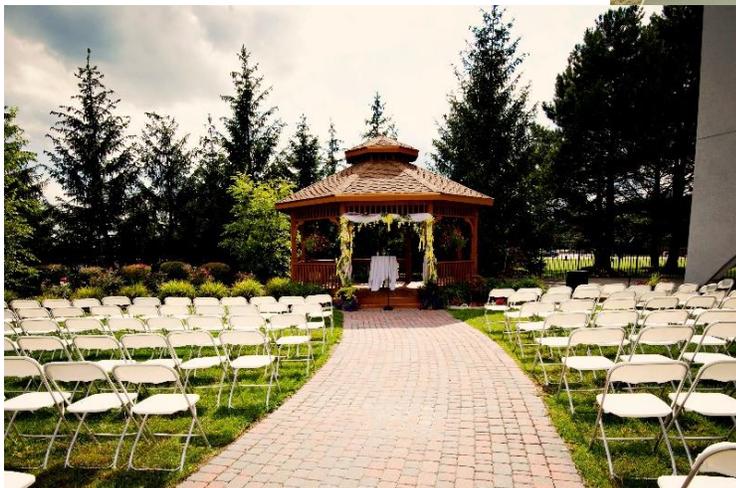
*Our Team looks forward to working with you to make
Your Wedding, Your Dream, Your Way!*



*Mystic
Ballroom*



*Grande
Ballroom*



*Garden
Gazebo*

Room Rental & Ceremony Information

Room Rental: A time block of six-hours is reserved for weddings. The room rental fee is \$500, which includes reception tables, chairs, traditional table linens, standard china, stemware, silverware, dance floor, set-up, clean-up, Event Coordination and Event Manager to oversee your special day.

Food & Beverage Minimums: *Full Facility Rental: starting at \$18,000*

- **Saturday: April – December (Except November)**
 - **Grande Ballroom: starting at \$9,000**
 - **Mystic Ballroom: starting at \$12,000**
- **Saturday: January – March & November**
 - **Grande Ballroom: starting at \$7,000**
 - **Mystic Ballroom: starting at \$9,000**
- Sunday - Friday: Year Round
 - Grande Ballroom: 100 Guest Minimum
 - Mystic Ballroom: 200 Guest Minimum

Ceremony Rental: An \$800 fee is required for your ceremony service. This fee includes up to 200 standard ceremony chairs, use of the Garden Room, set-up and clean-up. The fee is \$1,000 for 201-300 guests and \$1,200 for 301-400 guests. Ceremony space will be determined based on availability.

- Outdoor Garden Ceremony: Includes electrical for a DJ and white vinyl chairs
- Mystic Indoor Banquet Room Ceremony: The Mystic would be set with the chairs in theater style rows on the Lower Level with banquet tables on the Upper Level.
- Grande Indoor Banquet Room Ceremony: The Grande would be set for your dinner and guests would sit at their table.

A two-hour rehearsal will be scheduled within (2) weeks of the wedding date.

Rain Back up Plan: Indoors in your reserved ballroom.

- Grande Ballroom: Guests will sit at their assigned table.
- Mystic Ballroom: Guests will sit at their assigned seat or we can set the lower level with chairs.

Room Capacity: *Plated Service*

Ballroom	Square Footage	Room Capacity Banquet Rounds
Mystic	8,000 sq.ft.	200-400 Guests
Grande	4,550 sq.ft.	100-200 Guests

Retainer Fee: A \$2,000 Retainer fee is required to reserve space and to confirm your date. The retainer fee is considered a down payment and is applied toward the final invoice. In the event of a cancellation, all Retainer fees are non-refundable. Please see the Cancellation section of your contract for more information. A payment schedule will be provided at the time of booking.

Security Deposit: We will charge \$250 towards your wedding. This \$250 is refundable after your wedding as long as the contract has been followed. Please see the contract for all policies and information.

Included with all Wedding Packages

- Traditional White Table Linens
- Your Choice of Color and Standard Fold for In-House Napkins
- Traditional White Chair Covers and Your Choice of Color Sash
- Choice of Blushing Bride or Something Blue Specialty Cocktail for (1)-Hour Reception
 - Champagne Toast for the Head Table Guests
 - Cutting & Serving of your Wedding Cake
- One Complimentary Tasting for Two (Scheduled in Spring or Fall)
- Appointments to Personalize and Plan Your Wedding (As Needed)



Standard Linen (Above)

Floor Length Linen (Right)

Gold Charger & Napkin Ring (Below)



Great Additions

- Floor Length White, Ivory or Black Table Linens - \$15 per table
 - Black or Ivory Standard Table Linens - \$2 per table
 - Specialty Napkin Folds - \$1 per napkin
 - Gold Napkin Rings - \$1 each
 - Gold or Silver Charger Plates - \$2 each
 - Mystic Starry Night Lights - \$100
 - Trio of Glass Cylinder Vases with Floating Candles - \$15 per table
 - Lighted Columns – A set of 6 at alternating heights - \$100 per set
 - Up-Lighting in your choice of primary colors - \$100 for 4, \$200 for 8
 - Screen & Projector - \$125 (you would supply the presentation and laptop)
 - Coat Check Attendant - \$75 per attendant (1 per 200 guests)
 - Garden Room (not in conjunction with a ceremony) – based on availability - \$250
 - Your Choice of Color Chair Cover and Sash or Spandex Upgrade - \$2 per chair
 - Lobby Monitor or Outdoor Electronic Marquee Message - \$25 per day

Menu Planning Guidelines

Wedding Finalization

All final details (final menu, floor plan, vendor list, and timeline) are due (30) days prior to your wedding date with final guest count and payment due (10) business days prior to the wedding date. **For a plated meal, a place card and table designation is required.**


Guest Name Table #

B
Guest Name Table #

Assigned Seating is mandatory. Place Cards with Menu Designations must be provided for all Choice Menus and must be completed prior to the wedding date.

Plated meals may provide guests with up to (3) entrée selections to choose from at no additional charge (two protein options and one vegetarian). An additional charge per person will be added to each additional entrée selection.

Family Style meals: you may choose (2) entrée selections and a pasta choice.

Advance notice for Special Dietary requests will be honored.

Specific requests are subject to additional charges.

Day of Special Meal requests subject to availability and additional fees.

Children's Meals

Available with All Wedding Packages

A children's menu is available for ages (3-12). \$20 per child.

Chicken Tenders, Mac 'n' Cheese, Applesauce
& Unlimited Soft Drinks and Assorted Juices.

Children (2) and under are complimentary.

Sapphire Wedding Package

\$60 per Person for Individual Plated Service (inclusive of tax & service fees)

\$63 per Person for Family-Style or Duet Plated Service (inclusive of tax & service fees)

Five-Hour Beverage Services Package

Standard Brand Liquors from our Beverage List

Domestic House Beer & Wines

Mixers, Juice, Soft Drinks and Garnishes

Coffee & Hot Tea

(Bar upgrades available)

One-Hour Cocktail Reception

*Hand-Passed Appetizers ~ **Choice of Two:***

Fruit & Cheese Skewers, Crudit  Shooters with Ranch or Hummus

Goat Cheese Stuffed Mushrooms, or All Beef Meatballs with Choice of Sauce: Mongolian, Barbecue, or Swedish

First Course

Garden Salad Drizzled with Signature House Vinaigrette

Warm Rolls with Butter

Main Course

Each entree has been carefully paired with Chef's specially selected side dishes to compliment your palate.

Substitutions are available for a nominal increase.

Selections:

Cilantro Lime Chicken

Cilantro Lime Marinated Chicken drizzled with Lime Crema and topped with Pico de Gallo

Presented atop a Bed of Rice Pilaf accompanied by Roasted Corn and Black Beans

Chicken Marsala

Pan-Seared Chicken smothered in Sweet Marsala Sauce and Mushrooms

Presented with Parmesan Whipped Potatoes and Seasoned Green Beans

Herb Roasted Chicken Breast

Seasoned & Roasted Chicken Breast with Garlic Herb Reduction

Presented with Garlic Mashed Redskins and Roasted Broccoli

Fork-Tender Pot Roast

Sliced Pot Roast with Mushroom Wine Sauce

Presented atop Parmesan Whipped Potatoes accompanied by Buttered Carrots

Korean Barbecue Short Ribs

Sweet and Savory Korean-Style Short Ribs

Presented with Wild Rice and Seasoned Green Beans

Mediterranean Tilapia

Seasoned Tilapia drizzled with Garlic Butter topped with Blistered Tomatoes and Spinach

Presented with Wild Rice Pilaf and Seasoned Green Beans

Baked Atlantic Cod

Tender and Flaky Atlantic Cod Topped with Lemon Parsley Butter

Presented with Wild Rice Pilaf and Zucchini Medley

Duet Plate Options:

Chicken Marsala & Pot Roast

Pan Seared Chicken Breast with Sweet Marsala Wine Sauce and Mushrooms

Paired with Pot Roast in a Mushroom Wine Sauce

Served with Oven Roasted Yukon Potatoes and Buttered Carrots

Stuffed Chicken Florentine & Barramundi Fillet (pictured below)

Sliced Chicken Breast Stuffed with Spinach, Feta, and Tomatoes and drizzled with Lemon Wine Sauce

Paired with Barramundi Fillet in a Lemon Caper Wine Sauce topped with Blistered Tomato and Spinach

Served with Wild Rice Pilaf and Seasoned Green Beans

(See Vegan Cuisine for Vegan Options)

Finalé

Complimentary Cake Cutting



Emerald Wedding Package

\$77 per Person for Individual Plated Service (inclusive of tax & service fees)
\$80 per Person for Family-Style or Duet Service (inclusive of tax & service fees)

Five-Hour Beverage Services Package

Premium Brand Liquors from our Beverage List
Domestic House Beer & Wines
Mixers, Juice, Soft Drinks and Garnishes
Coffee & Hot Tea

(Bar upgrade available)

One-Hour Cocktail Reception

*Hand-Passed Appetizers ~ **Choice of Three:***

Fruit & Cheese Skewers, Crudit  Shooters with Ranch or Hummus
Goat Cheese Stuffed Mushrooms, or All Beef Meatballs with Choice of Sauce: Mongolian, Barbecue, or Swedish

First Course

*Michigan Salad Drizzled with Raspberry Vinaigrette
Warm Rolls with Butter*

Main Course

*Each entree has been carefully paired with Chef's specially selected side dishes to compliment your palate.
Substitutions are available for a nominal increase.*

Selections:

Wild Mushroom Chicken

*Roasted Chicken Breast topped with Creamy Wild Mushroom Wine Sauce
Presented with Oven Roasted Yukon Potatoes and Zucchini Medley*

Stuffed Chicken Florentine

*Sliced Chicken Breast Stuffed with Spinach, Feta, and Tomatoes and Drizzled with Lemon Wine Sauce
Presented with Wild Rice Pilaf and Roasted Lemon Cauliflower*

Seared Beef Tenderloin au Poivre

*Peppered Beef Tenderloin (cooked medium) topped with creamy au Poivre Sauce
Presented with Oven Roasted Yukon Potatoes and Seasoned Green Beans*

Herb Tenderloin with Demi-Glace

*Herb Crusted Tenderloin (cooked medium) topped with Wild Mushroom Demi-Glace
Presented with Garlic Mashed Redskin Potatoes and Roasted Broccoli*

Barramundi Fillet

*Mild Flavored, Flaky Barramundi Fillet topped with Lemon Wine Sauce,
Capers, Spinach, and Blistered Tomatoes
Presented with Rice Pilaf and Roasted Broccoli*

Hawaiian Barbecue Salmon

*Salmon Fillet Glazed with Hawaiian Barbecue Sauce topped with Pineapple Salsa
Presented with Basmati Rice and Steamed Broccoli*

Lemon Dill Salmon

*Garlic Dill Marinated Salmon with Creamy Lemon Dill Sauce
Presented with Wild Rice Pilaf and Lemon Roasted Cauliflower*

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Duet Plate Options:

Korean Short Ribs & Hawaiian Barbecue Salmon

Sweet and Savory Korean-Style Short Ribs

*Paired with Salmon Fillet glazed with Hawaiian Barbecue Sauce and topped with Pineapple Salsa
Presented with Wild Rice and Steamed Broccoli*

Wild Mushroom Chicken & Tenderloin au Poivre

Oven Roasted Chicken Smothered in a Creamy Wild Mushroom Sauce

Paired with Peppered Tenderloin with Creamy au Poivre Sauce

Presented with Garlic Mashed Redskins and Zucchini Medley

Savory Roasted Chicken Breast & Tenderloin with Demi-Glace

Seasoned and Roasted Chicken Breast with Garlic Herb Reduction

Paired with Herb Encrusted Beef Tenderloin topped with Wild Mushroom Demi-Glace

Presented with Parmesan Whipped Potatoes and Roasted Broccoli

(See Vegetarian Cuisine for Vegetarian Options)

Finalé

Complimentary Cake Cutting

Pasta Options

Available with Family Style

Choice of Pasta: Penne, Rotini, or Farfalle

Choice of Sauce: Alfredo, Marinara, House Garlic Pesto or Palomino

Add a Family Style Pasta to Plated Meal Service - \$3++ per person

Vegetarian Cuisine

Substitute any Wedding Package Entrée with Option Below

* Denotes Gluten Free Option

Gluten Free Pasta – Add \$2++ per person

Mediterranean Couscous

Toasted Israeli Couscous Sautéed in Olive Oil and Minced Garlic

Tossed with Blistered Tomato, Mushrooms, and Wilted Spinach

Finished with a Squeeze of Fresh Lemon Juice

*** Quinoa Primavera**

White Quinoa with Seasonal Roasted Vegetables Tossed in Olive Oil and Minced Garlic

Spaghetti Marinara & Meatballs

Spaghetti Tossed with Fresh Marinara Sauce finished with House Made Vegan Meatballs

Sprinkled with Parsley and Vegan Parmesan Cheese

Pesto Pasta with Grilled Vegetables

Linguine Pasta tossed in a Bright Lemon Pesto finished with Grilled Seasonal Vegetables

Cocktail Reception

Priced per person

**Tray Passed: \$75 Attendant Fee for 100 Guests and per Item
(Maximum Service Time 1 hour)**

Cold

Crudité Shooters <i>Your Choice of Ranch, Hummus, or Half of Each</i>	\$4.00
Fruit & Cheese Skewer <i>Strawberry, Grapes, Cheddar, Smoked Gouda, Colby Jack</i>	\$4.00
Gazpacho Shooters <i>Cold Tomato Cucumber Soup finished with Basil and Olive Oil</i>	\$4.00
Bruschetta <i>Balsamic Basil Tomatoes spread onto a Toasted Crostini and Finished with Fresh Parmesan</i>	\$4.00
House-made Fresh Summer Rolls <i>Fresh Vegetables Wrapped in Rice Paper with choice of Peanut <u>or</u> Thai Chili Sauce</i>	\$5.00
Antipasto Skewers <i>Fresh Mozzarella, Grape Tomato, Grilled Artichoke, Salami, Olive, with Basil Balsamic Vinaigrette</i>	\$5.00
Shrimp Cocktail Shooters <i>Jumbo Shrimp Poached in White Wine and Red Pepper Flakes with Tangy Cocktail Sauce</i>	\$6.00
Smoked Whitefish Mousse on Toasted Crostini	\$6.00
Salmon Cucumber Rolls <i>Smoked Salmon and Dill Cream Cheese Rolled up in Thinly Sliced Cucumber</i>	\$6.00

All food and beverage selections are subject to a taxable 19% service charge and 6% Michigan Sales tax.

Cocktail Reception

Priced per person

**Tray Passed: \$75 Attendant Fee for 100 Guests and per Item
(Maximum Service Time 1 hour)**

Hot

Goat Cheese Stuffed Mushrooms <i>Mushroom Caps Filled with Goat Cheese and Fresh Thyme</i>	\$4.00
Homemade Spring Rolls <i>Crispy Spring Rolls Filled with Bean Sprouts, Carrots, and Onions with Thai Chili Sauce</i>	\$4.00
Elote Shooters <i>Roasted Corn, Mayonnaise, Crema, Ancho Chili Powder, Garlic, Cotija Cheese and Cilantro</i>	\$4.00
Mongolian Beef Satay	\$5.00
Greek Meatballs with Tzatziki Sauce <i>House-Made Meatballs with Feta, Spinach, and Onion with a Dollop of Fresh Tzatziki</i>	\$5.00
Teriyaki Chicken Skewers with Pineapple and Peppers	\$5.00
Honey Ginger Grilled Salmon Skewer	\$6.00
Mini Lasagna Roll-Ups <i>Fried, topped with marinara sauce and fresh basil</i>	\$6.00
Mini Crab Cakes with Cajun Remoulade	\$6.00
Citrus Herb Shrimp Skewers	\$6.00

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Late Night Menu

Menu selections are served at stations and priced per person.

A minimum of one half of total guest count is required

Assorted Hand-made Pizza Station

Choice of (2): Cheese, Pepperoni or Vegetarian

\$5.00

American Station *(pictured below)*

*Cheeseburger Sliders, Mini Coney Dogs & Potato Chips
Served with Lettuce, Tomatoes, Onions, Ketchup,
Mustard and Pickles*

\$7.00

Mexican Station

Taco and Nacho Bar

*Choice of One Meat (Chicken or Ground Beef) Flour Tortillas,
Corn Tortillas, Tortilla Chips, Nacho Cheese, Pico de Gallo,
Lettuce and Sour Cream*

\$7.00

Italian Station

*Meatballs in Marinara Sauce, Bosco Sticks and Fried Ravioli
Served with Marinara Dipping Sauce, Grated Parmesan
and Crushed Red Pepper*

\$8.00



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Desserts

*Price Per Person

Cookies or Brownies \$3

Chocolate Dipped Strawberries \$3
***Gluten Free*

Assorted Mini Cannoli \$5

Assorted Mini French Macarons \$6

Pick Three Flavors: Vanilla, Red Velvet, Lemon, Sea Salt Caramel, Orange Cream, Double Chocolate
***Gluten Free*

Assorted Dessert Shooters \$6 (pictured below)

Pick Two Flavors: Oreo Mudslide, Salted Caramel Cheesecake, Lemon Creme, Strawberry Shortcake, White Chocolate Raspberry

Assorted Mini Cheesecakes \$6

Deluxe Dessert Display \$14

Chef's Choice Assortment of the Aforementioned Desserts



Gluten Free Dessert Options

Flourless Chocolate Torte \$6
Drizzled with Raspberry Reduction

Miniature Pavlova \$6
Miniature Nests of Meringue Filled with Whipped Cream and Fresh Berry Medley

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Beverage Services Menu

*Additional Hour \$5.00 per person
Tray Passed \$1.50 per person additional
Additional Bartender \$125*

Non-Alcoholic Package: \$5.00 per person
Unlimited Soft Drinks and Assorted Juice
Includes 1 Attendant per 150 guests

Beer & Wine Package: \$11.95 per person
WINE: Chardonnay, Moscato, Cabernet and Merlot
BEER: Budweiser Products
Includes Bartender, Unlimited Soft Drinks, and Assorted Juice

Standard Bar Package: \$14.95 per person
LIQUOR: Vodka, Gin, Rum, Whiskey, Bourbon,
Scotch, Brandy and Peach Schnapps
WINE: Chardonnay, Moscato, Cabernet and Merlot
BEER: Budweiser Products
Includes Bartender, Unlimited Soft Drinks,
Assorted Juices, Appropriate Mixers and Fruit Garnish

Premium Bar Package: \$17.95 per person
LIQUOR: Tito's, Beefeater, Bacardi Light, Captain Morgan,
Canadian Club, Jim Beam, Famous Grouse,
Sauza Tequila and Peach Schnapps
WINE: Chardonnay, Moscato, Cabernet and Merlot
BEER: Budweiser Products
Includes Bartender, Unlimited Soft Drinks,
Assorted Juices, Appropriate Mixers and Fruit Garnish

Top Shelf Bar Package: \$20.95 per person
LIQUOR: Kettle One, Bombay Sapphire, Bacardi Light, Captain Morgan,
Crown Royal, Jack Daniels, Jim Beam, Chivas Regal, Hennessy,
1800 Silver, Peach Schnapps, Baileys and Kahlua
WINE: Chardonnay, Moscato, Cabernet and Merlot
BEER: Budweiser Products
Includes Bartender, Unlimited Soft Drinks,
Assorted Juices, Appropriate Mixers and Fruit Garnish

Additional bar items can be priced upon request.

*Silver Gardens will only serve alcohol to guests that are **age 21 and older with proper identification**. Under no conditions will shots of alcohol be allowed or outside alcohol be permitted on site.

Taxable service fees and Michigan sales tax are included in all of our wedding package pricing.