



# 2023-2024

## PACKAGES



Welcome to Grecian Center. We Care and it shows...Thank you for inquiring about hosting your event at the Grecian Center The Grecian Center Banquet Facility is pleased and honored to make your most memorable occasion or special event into everything you want it to be. We are happy to assist you in planning that special event. We are here to help you in any way we can to make sure your planned event is executed with not only our full attention and passion to make sure your guests have the exact experience, in mind and beyond, but to also make sure all of our clients are able to breathe easy, in regards to the ambiance of the Grecian Center We bring a tradition of excellence, planning and expertise to make your event the celebration you want and expect from Downriver's Finest Banquet Facility. The Grecian Center has established traditions of memorable events serving our guests and over exceeding their expectations. Our Chef has created an excellent array of menu selections with the highest level of quality along with value to accommodate a wide spectrum of events. We pride ourselves on giving genuine and personal service to elate many magical moments while attending to details in a seamless fashion. We include the appropriate table settings, white full length table cloths and napkins. Banquet chairs covers can be purchased for an additional charge of \$3.00 per chair, which includes the bands. As a courtesy we will cut, plate and serve your event cake at no additional fee. Not planning on drinking as much? We also offer flexible card bars and consumption bars which you can set a spending limit for the bar and once you hit that limit, we can switch to a card bar or close your running tab. There are options perfect for any budget! The Grecian Center is known for a vast array of events targeting various budgets, there is something for everyone here! After you have reviewed the enclosed information, please feel free to contact us at (734) 282-5700 so that we may set up an appointment for you to tour our banquet facility and discuss specifics. We look forward to hearing from you regarding your special event. Thank you for your consideration





**Fr. Karamanos Park provides great photo opportunities in many spots like the pavilion and stage, gazebo, flower gardens, fountain pond, or bridge!**

## ***OUTDOOR CELEBRATIONS***

- Concession Building( air conditioned offered additional charge\$75) with Full Indoor Restrooms.**
- Family Reunions, Class Reunions, or Company Picnics; we have a huge playground area for the kids.**
- 350 Guest Capacity!**

## ***PARK CATERED EVENTS***

- The Main Pavilion is available for catered events by the Grecian Center and can accommodate up to 350 guests.**
- Outdoor events setup provided by the Grecian Center to include: linens, appropriate flatware, dishes, beverage cups & all necessary utensils.**
- Buffet style Menus, Hors D'oeuvres and Beverage Packages are all available in the park.**

## ***CEREMONIES***

***Included: Unity Candle table, & One Rehearsal scheduled by the Grecian Center Ceremony Coordinator***

***We offer three slot times a day for Ceremonies:***

***12:00pm-1:00pm (Discounted Rate)***

***3:00pm-4:00pm***

***5:30pm-6:30pm***

***Ceremony Only \$1,850***

***Ceremony with Grecian Center Hosted Reception \$1,500***





## **DINNER PLATED SELECTIONS**

All Prices are per Person

All Entrees Include Garden Tossed Salad with your choice of dressing. Dinner Rolls

### **MEDALLIONS OF TENDERLOIN, SAUCE BORDELAISE**

A tender Beef Filet, grilled and served with a rich Bordelaise Sauce.

**Market Price**

### **PRIME RIB AU JUS**

Garlic and Rosemary Rubbed Prime Rib with Red Wine Mushroom Sauce

**\$33**

### **NEW YORK STRIP STEAK**

Seasoned and Char-Grilled, Served with a Red Wine Mushroom Demi Glace

**\$35**

### **ROASTED CORNISH HEN**

Paprika Roasted Cornish Hen with Vegetables

**\$26**

### **VEAL PARMESAN**

The cutlets are breaded, fried, and then baked to perfection with tomato sauce and cheese

**\$27**

### **BAKED SALMON, LEMON DILL SAUCE**

Grilled Marinated Fresh Scottish Salmon Filet Topped with a Butter & a Dill Lemon Cream Sauce

**\$30**

All Prices are Subject to 6% Michigan Sales Tax & 21% Service Charge.

Prices are Subject to Change

We can also customize a menu for you  
Additional Room Fee





### **CHICKEN MARSALA**

Herb Grilled Chicken Breast Topped with Sautéed Mushrooms & Finished with a White Wine Lemon Caper Sauce

**\$33**

### **CHICKEN PICCATA**

Lightly Floured and Sautéed, Topped with a Lemon Artichoke & Caper Sauce

**\$33**

### **CHICKEN FLORENTINE**

Golden brown chicken breasts, topped with a creamy mushroom, spinach and parmesan cheese sauce

**\$31**

### **CHICKEN CHAMPAGNE**

smothers chicken breasts in mushrooms, sautéed in champagne and butter

**\$34**

### **DIJON AND WALNUT ENCRUSTED PORK TENDERLOIN**

Slow Roasted Pork Loin Encrusted with Dijon Mustard and Toasted Walnuts, Served with a Natural Pork Gravy

**\$27**

### **ROAST LOIN OF PORK, APPLE RAISIN STUFFING**

Slow Roasted Pork Loin Stuffed with an Apple, Cranberry and Cream Cheese Stuffing & Served with an Apple Cider Glaze

**\$29**

All Prices are Subject to 6% Michigan Sales Tax & 21% Service Charge.

Prices are Subject to Change

We can always customize a menu for you  
Additional Room Fee





**FILET MIGNON**

Flame Seared and Served with a Zip Sauce  
MARKET PRICE

**BAKED WHITE FISH, LEMON PEPPER SAUCE**

Almond Breaded White Fish, Pan-Seared and Served with Fresh  
Grapes, Toasted Almonds, Fresh Parsley & a Lemon Cream Sauce  
MARKET

**PETITE FILET WITH LOBSTER TAIL**  
MARKET PRICE

**PETOTE FILET WITH CHICKEN PICATTA**  
MARKET PRICE

**SHRIMP OR CRAB STUFFED FILET MIGNON BERNAISE**  
MARKET PRICE

Side Dishes

**(Please Select One)**

Potatoes Au Gratin  
Whipped Sweet Potatoes  
Roasted Garlic Whipped Potatoes  
Baked Potato with Sour Cream and Chives  
Rice Pilaf  
Rosemary Roasted Red Skins

Vegetables

**(Please Select One)**

Garden Blend Vegetables  
Buttered Golden Corn  
Green Beans Almondine  
Buttered or Glazed Baby Carrots  
Green Beans w/Mushrooms  
Steamed Broccoli w/Butter

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Additional Room Fee







# **BUFFET & FAMILY STYLE** **DINNERS**

Prices are per Person

**All meals include Dinner Rolls**  
**Regular and Decaffeinated Coffee, Tea**

## **DELUXE SALAD BAR**

Served As Guests Arrive

Chef's Choice Seasonal Salad, Pasta Salad, Red Skin Potato Salad, Fresh Cut Vegetable Display with Dip, Garden Tossed Salad with an Array of Fresh Toppings, A Selection of Homemade Dressings

## **ENTREES**

Southwest Beef Brisket Flambé w/Au Jus, Top Round of Beef Flambé w/Au Jus, Extra Large, Meatballs w/Choice of Sauce, Ground Beef Stuffed Cabbage, Dearborn Ham Applejack Grecian Center Marinated Roast Chicken, Chicken Champagne, Lemon Vodka Chicken, Chicken Parmesan, Chicken Breast & Pomodoro Crème, Italian Sausage with Peppers and Onions, Baked Cod with Garlic Cream Sauce, Dearborn Polish Sausage w/ Sauerkraut

## **Side Dishes**

**(Please Select One)**

American Rice Pilaf, Whipped Potatoes with Gravy, Garlic Whipped Potatoes w/ Gravy, Whipped Sweet Potatoes w/Topping, Roasted Redskin Potatoes, Potatoes Au Gratin, Macaroni and Cheese, Spanish Rice, Pasta Alfredo, Mostaccioli

## **Vegetables**

**(Please Select One)**

Garden Blend, Green Beans with Mushrooms & Onions, Green Beans Almondine Butter or Glazed Baby Carrots, Buttered Corn

## **Pasta**

**(Please Select One)**

Mostaccioli or Alfredo

## **DINNER BUFFET**

**Two Entrée \$33**

**Three Entrée \$36**

**Four Entrée \$39**

## **FAMILY STYLE**

**Two Entrée \$36**

**Three Entrée \$39**

**Four Entrée \$43**

## **SOMETHING SPECIAL** **(Additional Per Person)**

Carved Prime Rib of Beef Flambé	\$5
Cajun Seared Pork Loin	\$3
House Smoked Pork Loin	\$3
Creole Chicken & Shrimp	\$5
Chicken & Wild Mushrooms	\$4
Chicken Pesto--Mornay	\$3
Chicken Florentine	\$3
Stuffed Jumbo Shells	\$3
Gulf Shrimp Etouffé	\$4
Shrimp and Seafood Pasta	\$3
Carved Turkey	\$5



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Prices are Subject to Change  
We can always customize a menu for you



## STANDARD BRIDAL BUFFET

Standard Bar. Music by our in house DJ/Emcee, Fireworks & Dancing on a Cloud for your first dance, Up-Lighting around the Reception Room, Chair Covers with bands, Full Length Specialty Linen and select color Napkins. 4 Hour Photobooth with unlimited prints for your guest and a Memory Book.

Cake Cut & Plate Bridal Party Champagne Toast, Free Parking

MENU Fresh Brewed Coffee, Tea and & Soft Drinks

Select Two Butler Passed Hors 'D Oeuvres: Roasted Pesto Mushroom Caps, Mini Spring Rolls, Fried Parmesan Artichokes, Miniature Quiche, Or pick one appetizer display Assorted Domestic and Imported Cheeses with Crackers Fresh Cut Vegetables with Ranch Dip Fruit and Cheese Platter with Crackers Spinach Dip with Cracker Assortment

Garden Salad bar included upon guest arrival Select one: American Rice Pilaf Whipped Potatoes with Gravy Garlic Whipped Potatoes w/ Gravy Whipped Sweet Potatoes w/Topping Roasted Redskin Potatoes Potatoes, Au Gratin Macaroni and Cheese Spanish Rice Select one: Garden Blend Green Beans with Mushrooms & Onions Green Beans Almondine Butter or Glazed Baby Carrots Buttered Corn Select two: Southwest Beef Brisket Flambé w/Au Jus Top Round of Beef Flambé w/Au Jus Extra Large Meatballs w/Choice of Sauce Ground Beef Stuffed Cabbage Dearborn Ham Applejack Grecian Center Marinated Roast Chicken Chicken Champagne Lemon Vodka Chicken Chicken Parmesan Chicken Breast & Pomodoro Crème Italian Sausage with Peppers and Onions Baked Cod with Garlic Cream Sauce Dearborn Polish Sausage w/ Sauerkraut Pasta with Meat or Marinara Sauce Pasta Primavera w/ Alfredo Sauce Shaggy Pasta w/ Pepperoni & Spinach-white or red sauce Dessert Display with, Éclairs, Cream Puffs, Mini Cannoli's and assorted Mini Cakes

\$110 Per Person all Inclusive Minimum 100 Guests  
Additional Room Fee Applies







## **DELUXE BRIDAL BUFFET**

**Call Bar, Music by our in house DJ/EMCEE, Fireworks & Dancing on a cloud for your first dance, Up-Lighting around the Reception Room with Projected Custom Monogram. Chair Covers with bands or Chiavari Chairs, Full Length Specialty Linen, select color Napkins, Specialty Head Table Design, Custom Back Drop & Chargers 4 Hour Photobooth complete with Props and Memory Book. Cake Cut & Plate Bridal Party Champagne Toast, Free Parking**

### **MENU**

**Fresh Brewed Coffee, Tea and Soft Drinks**

**Select Two Butler Passed Hors 'D Oeuvres:**

Roasted Pesto Mushroom Caps, Mini Spring Rolls, Fried Parmesan Artichokes, Miniature Quiche, Coconut Chicken, Coconut Shrimp, Mini Spring rolls,

**Or pick one appetizer display**

Assorted Domestic and Imported Cheeses with Crackers

Fresh Cut Vegetables with Ranch Dip

Fruit and Cheese Platter with Crackers

Spinach Dip with Cracker Assortment

**DELUXE SALAD BAR UPON ARRIVAL**

**Select one:**

*American Rice Pilaf*

*Whipped Potatoes with Gravy*

*Garlic Whipped Potatoes w/ Gravy*

*Whipped Sweet Potatoes w/Topping*

*Roasted Redskin Potatoes*

*Potatoes Au Gratin*

*Macaroni and Cheese*

*Spanish Rice*

**Select one:**

*Garden Blend*

Green Beans with Mushrooms & Onions

Green Beans Almondine

Butter or Glazed Baby Carrots

Buttered Corn

**Select two:**

Southwest Beef Brisket Flambé w/Au Jus

Top Round of Beef Flambé w/Au Jus

Extra Large Meatballs w/Choice of Sauce

Ground Beef Stuffed Cabbage

Dearborn Ham Applejack

Grecian Center Marinated Roast Chicken

Chicken Champagne

Lemon Vodka Chicken

Chicken Parmesan

Chicken Breast & Pomodoro Crème

Italian Sausage with Peppers and Onions

Baked Cod with Garlic Cream Sauce

Dearborn Polish Sausage w/ Sauerkraut

**Select One:**

Pasta with Meat or Marinara Sauce

Pasta Primavera w/ Alfredo Sauce

Shaggy Pasta w/ Pepperoni & Spinach-white or red sauce

Dessert Display with, Éclairs, Cream Puffs, Mini Cannoli's and assorted Mini Cakes

Late Night Snack

**\$125 Per Person all Inclusive Minimum 100 Guests**

Prices are Subject to Change

Additional Room Fee Applies





## ***PREMIUM BRIDAL BUFFET***

Premium. Music by our DJ, Fireworks, & dancing on a cloud for your first dance, Coat Check or Valet. Up-Lighting around the Reception Room with Projected Custom Monogram. Chair Covers with Sash or Chiavari Chairs, Full Length Specialty Linen, Select Color Napkins, Specialty Head Table Design, Custom Back Drop & Chargers. 4 Hour Photobooth complete with Props and Memory Book. In House Centerpieces. Cake Cut & Plate. Bridal Party Champagne Toast, Free

Parking

### **MENU**

#### **Fresh Brewed Coffee, Tea and Soft Drinks**

#### **Select Two Butler Passed Hors 'D Oeuvres:**

Roasted Pesto Mushroom Caps, Mini Spring Rolls, Fried Parmesan Artichokes, Miniature Quiche, Coconut Chicken, Coconut Shrimp, Bacon Wrapped Scallops, Mini Spring Rolls

#### **Or pick one appetizer display**

Assorted Domestic and Imported Cheeses with Crackers  
Fresh Cut Vegetables with Ranch Dip  
Fruit and Cheese Platter with Crackers  
Spinach Dip with Cracker Assortment

#### **DELUXE SALAD BAR UPON ARRIVAL**

##### **Select one:**

*American Rice Pilaf*  
*Whipped Potatoes with Gravy*  
*Garlic Whipped Potatoes w/ Gravy*  
*Whipped Sweet Potatoes w/Topping*  
*Roasted Redskin Potatoes*  
*Potatoes Au Gratin*  
*Macaroni and Cheese*

##### **Spanish Rice**

##### **Select one:**

*Garden Blend*  
*Green Beans with Mushrooms & Onions*  
*Green Beans Almondine*  
*Butter or Glazed Baby Carrots*  
*Buttered Corn*

##### **Select two:**

*Southwest Beef Brisket Flambé w/Au Jus*  
*Top Round of Beef Flambé w/Au Jus*  
*Extra Large Meatballs w/Choice of Sauce*  
*Ground Beef Stuffed Cabbage*  
*Dearborn Ham Applejack*  
*Grecian Center Marinated Roast Chicken*  
*Chicken Champagne*  
*Lemon Vodka Chicken*  
*Chicken Parmesan*  
*Chicken Breast & Pomodoro Crème*  
*Italian Sausage with Peppers and Onions*  
*Baked Cod with Garlic Cream Sauce*  
*Dearborn Polish Sausage w/ Sauerkraut*

##### **Select one:**

*Pasta with Meat or Marinara Sauce*  
*Pasta Primavera w/ Alfredo Sauce*

Dessert Display with, Éclairs, Cream Puffs, Mini Cannoli's and assorted Mini Cakes  
Late Night Pizza or Taco Bar.

**\$150 Per Person all Inclusive Minimum 100 Guests**  
**Additional Room Fee Applies**





## **HORS D' OEUVRES**

**Choose Two for \$7.00 or Choose Three for \$9.00**

**Prices are per Guest and Prices are Based on One Hour of Service in Addition to Enhance Your Dinner**

**An average reception preceding dinner, 6 to 8 pieces per person**

Roasted Pesto Mushroom Caps, Mini Quiches, Fried Parmesan Artichoke.  
Spanakopita, Bruschette, Coconut Chicken Tenders. Spring Rolls

### **Chilled Selection** **100 Pieces Per Tray**

Assorted Canapés \$120 Fruit Kabobs \$100, Mini Bagels w/ Smoked Salmon  
& Dilled Cream Cheese \$200 Fire Roasted Artichoke Salad \$65 Coleslaw \$65  
Crabmeat Dip with Assortment Of Crackers \$150 Whole Poached Salmon  
\$150 Peel and Eat Shrimp Bowl Market Scallops Wrapped in Bacon \$185

### **Hot Selection** **100 Pieces Per Tray**

Calamari Frittie \$150 Buffalo Wings \$95 Swedish (or) Italian Meatballs Chicken  
or Beef Wellington 100 Miniature Quiche Spinach Pie 100 Potato Skins Hot  
Stuffed Peppers \$75 Stuffed Mushrooms \$145 Chicken Kabobs \$150 Rumaki  
\$120

The following room charges may apply for cocktail receptions only:

Parthenon .....	\$1500
Apollo .....	\$800
Park .....	\$500

Hors D'oeuvres Receptions max 4 Hours

All Prices are Subject to 6% Michigan  
Sales Tax & 21% Service Charge.  
Prices are Subject to Change





## **APPETIZER DISPLAYS**

Priced per Guest and Prices

### **INTERNATIONAL CHEESE SELECTION**

An Assortment of Imported and Domestic Cheese  
Served with Gourmet Crackers

**\$6**

### **Seasonal Fresh Fruits & Berries**

**\$6**

### **Vegetable Crudités**

**\$5**

### **TRIO DISPLAY**

Fresh Fruits and Berries / International Cheese Se-  
lection / Vegetable Crudités

**\$15**

### **Antipasto Tray, Assortment of Cold Cuts, Cheeses, Condiments and Crackers**

**\$6**

### **SPINACH DIP WITH CRACKERS**

A Herbed Cream Cheese Blend Served with Sliced  
Baguettes

**\$7**

All Prices are Subject to 6% Michigan  
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Prices are Subject to Change





## **LATE NIGHT PACKAGES**

Prices are per Person

### **NACHO BAR**

Warm Tortilla Chips, Ground Beef, Nacho Cheese, Diced Tomatoes, Jalapeno's, Shredded Lettuce, Black Olives, Salsa & Sour Cream

**\$8**

### **PIZZA BAR**

Pizza

**\$7**

**\$20 per Large Pizza with One Topping**

### **CONEY STATION WITH FRIES**

All Beef Hot Dogs, Nacho Cheese, Chili, Mustard, Diced Onions, Relish & Ketchup

**\$8**

### **APPETIZER STATION**

Chicken Wings with Appropriate Sauces, Cheese Sticks with Marinara, & Loaded Potato Skins

**\$15**

### **SLIDER BAR**

All Beef Angus Patties, Cheddar, Swiss and American Cheese, Sliced Red Onion, Sliced Tomato, Shredded Lettuce, Brioche Buns, Appropriate Condiments & French Fries

**\$8**

### **TACO BAR**

Fresh Sautéed Ground Beef, Diced, Cheddar Cheese, Sour Cream, Salsa, Lettuce, Tomatoes & Soft and Hard Shell Tortillas

**\$10**

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### **DELUXE INTERNATIONAL COFFEE AND TEA DISPLAY**

Fresh Brewed French Roast, Assorted Fresh Brewed Coffee Flavors and Decaf Coffee  
Assorted Tazo Tea  
Rock Candy Sticks  
Assorted Syrup Flavors  
Assorted Flavored Creamers  
Cinnamon Sticks  
Belgian Dark Chocolate Shavings  
Sugar Cubes  
Chocolate Peppermint Sticks  
**\$6 Per**  
**\$8 add Cordials with attendant**

### **DELUXE ICE CREAM BAR**

Vanilla, Strawberry and Chocolate Ice Cream, Mini Marshmallows, Maraschino Cherries, M & M's, Peanuts, Strawberry topping, Chocolate Syrup, Warm Caramel, Sprinkles, Chocolate Jimmies, Crushed Butterfinger, Whipped Cream, Crushed Oreos, Bananas, Vanilla Wafers & Ice Cream Cones.

**\$7 Per Person**

### **Special Sweets (Additional Per Person)**

**Fudge Brownies with Choice of Ice Cream \$4**  
**Chocolate, Vanilla or Strawberry Mousse \$5**  
**Ice Cream or Sherbet Can Be Served W/ Your Cake \$3**

### **Mini Dessert Bar**

**Baklava**  
**Cappuccino Tort**  
**Carrot Cake**  
**Cheese Cake with Fruit**  
**Cannoli**  
**\$7 Per Person**  
**\$8 Enhance with Fruit**

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## **BAR PACKAGES**

Prices are per Person

The Bar Package Hours Selected Must be Consecutive

\$175 per bartender (recommend 1 per 100 guest)

INCLUDE:

Assorted Soda, Tonic, Assorted Juices, Roses Lime Juice, Bloody Mary Mix, Sweet & Sour Mix, Fruit Garnishes, Sweet Vermouth & Dry Vermouth

### **SOCIAL BAR**

Bud Light  
Labatt Blue  
Merlot  
Cabernet  
Pino Noir  
Pinot Grigio  
Chardonnay  
Moscato

**\$12 for Five 1/2 Hours**

### **STANDARD BAR**

Mohawk Vodka  
Gibley's Gin  
Ron Rico Rum  
Royal Canadian Whiskey  
Lauders Scotch  
Giro Silver Tequila  
Heaven Hill Bourbon  
Includes Social Bar

**\$14 for Five 1/2 Hours**

### **YOU CALL BAR**

Skyy Vodka  
Beefeater Gin  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Jose Cuervo Gold Tequila  
Canadian Club Whiskey  
Jim Beam Bourbon  
J&B Scotch  
Kahlua  
Dekuyper Products  
Bailey's Irish Cream  
Includes Social Bar

**\$16 for Five 1/2 Hours**

### **PREMIUM BAR**

Grey Goose Vodka  
Cîroc Vodka  
Bombay Sapphire Gin  
Johnnie Walker Red Scotch  
Crown Royal Whiskey  
Makers Mark Scotch  
Jack Daniels Whiskey  
Hennessy VS  
Chivas Regal Scotch  
Disaronno Amaretto  
Dekuyper Products  
Includes Social/You Call Bar

**\$18 for Five 1/2 Hours**

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## **CONSUMPTION BAR & CARD** **BAR**

Consumption Bars and Cash Bars Reflect the Actual Number of Drinks Served

There is a Bartender fee of **\$125**

Events over 100 Guests Require an Additional Bartender and Thereafter one per 100 Guests.

Cash Bars require a Cashier Fee of **\$75**

Bottled Water	<b>\$1</b>
Soft Drinks	<b>\$2</b>
Juice	<b>\$2</b>
Sparkling Water	<b>\$3</b>
Domestic Beer	<b>\$4</b>
Imported Beer	<b>\$4</b>
House Wine	<b>\$6</b>
Standard Bar Cocktails	<b>\$5</b>
You Call Bar Cocktails	<b>\$7</b>
Premium Bar Cocktails	<b>\$9</b>

### **BEVERAGE ENHANCEMENT OPTIONS**

Fruit Punch	<b>\$32</b> per Gallon
Lemonade	<b>\$28</b> per Gallon
Sparkling Wine Punch	<b>\$45</b> per Gallon
Mimosa	<b>\$74</b> per Gallon
Sparkling Wine Toast	<b>\$4</b> per Person
Champagne Toast	<b>\$5</b> per Person
Ice Luge	<b>\$550</b> Each
Grecian Center Martini (20 servings)	<b>\$150</b> per Gallon
Signature Cocktail (20 servings)	<b>\$75</b> per Gallon

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## **WINE LIST**

### **HOUSE WINES**

#### **CANYON ROAD WHITE WINE**

Chardonnay  
Sauvignon Blanc  
Pinot Grigio  
Moscato  
White Zinfandel

#### **CANYON ROAD RED WINE**

Cabernet Sauvignon  
Merlot  
Pinot Noir

**\$6.00** per Glass or **\$21.00** per Bottle

**Special Orders are Welcomed  
upon availability with  
Four Weeks Advance Notice**





## Add On or Upgrade Options

**TABLE CLOTHS**  
Crushed Taffeta, Pleated Champagne, White  
Lace or Pin tuck  
\$15.00-\$30.00 per table

**SEQUIN TABLE OVERLAY**  
Silver, Diamond or Lace  
\$25 per table

**SATIN TABLE RUNNERS**  
\$8 Per

**SEQUIN TABLE RUNNERS**  
Gold, Red, Black, Silver or Chocolate  
\$12 per table

**TABLE NUMBERS**  
Stand- \$1 per table  
Basic Numbers- \$1 per table  
Specialty Numbers- \$2 per table

**CHIVARI CHAIRS**  
White, Silver or Gold  
\$8 per chair

**CHAIR COVERS WITH A SASH**  
\$3 per person

**CHAIR COVERS WITH A BAND OR  
DIAMOND BUCKLE**  
\$4 per person

**DJ SERVICE**  
\$1500

**DANCING ON A CLOUD**  
\$850

**DAY OF COORDINATOR**  
\$1200

**4 HOUR PHOTOBOOTH**  
\$500

**4 HOUR PHOTOBOOTH WITH A  
GREENSCREEN**  
\$600

**BACK DROPS**  
\$500.00—\$800.00

**CENTERPIECES**  
\$35.00-\$65.00 per table

**WHOLE ROOM PIPE & DRAPE**  
\$1000—\$1500.00

**CENTERPIECE SPOTLIGHT**  
\$40 per spotlight

**MONOGRAM**  
\$250

**UP LIGHTING**  
\$499

**VALET**  
\$700

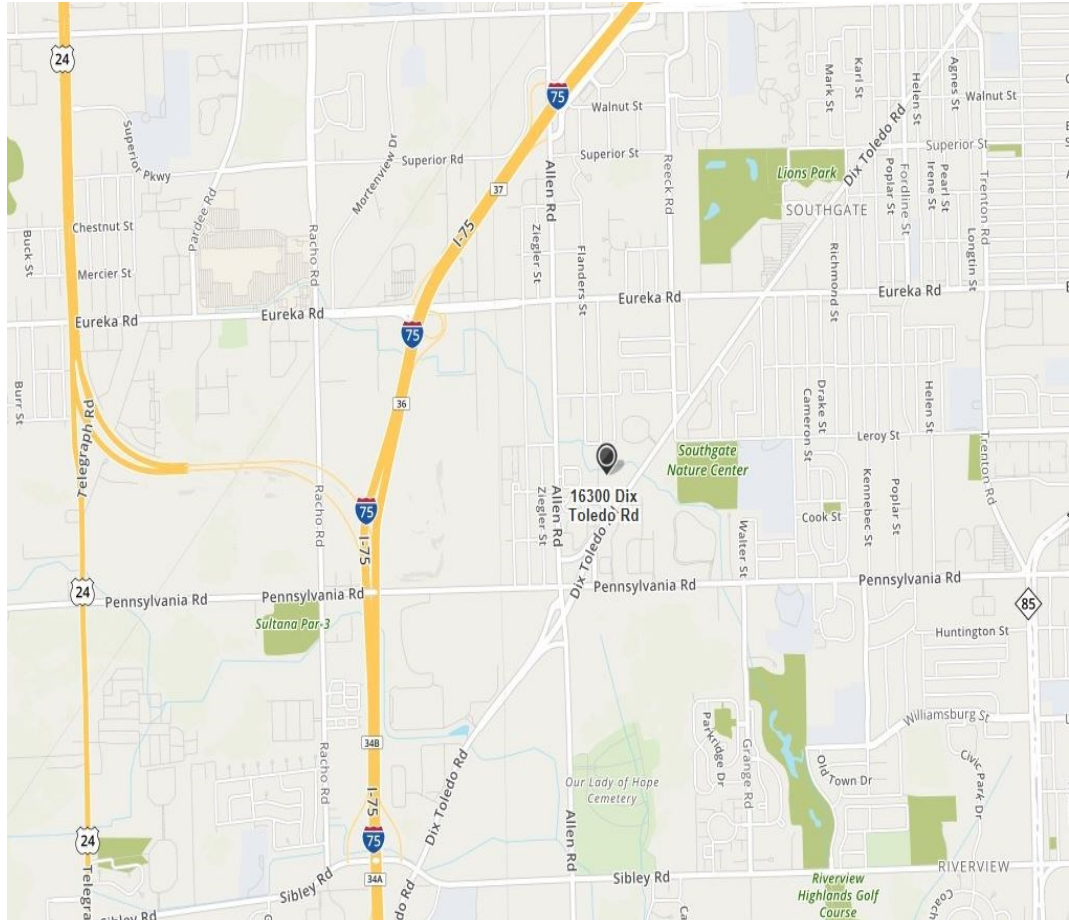
**COAT CHECK**  
\$150 per 100 people

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## Directions to The Grecian Center



**We are conveniently located on Dix-Toledo Road,  
South of Eureka and North of Pennsylvania Road.**





GrecianCenterGC



<https://www.facebook.com/thegreciancenter/>

We are always announcing  
specials on our  
Facebook Page! Check it out!

**Charity Bronson**  
**General Managers**  
**16300 Dix Toledo RD**  
**Southgate, Michigan 48195**  
**O 734-282-5700 |**  
**C 313-671-2722**  
**cbronsongc@gmail.com**  
**[www.Greciancenter.com](http://www.Greciancenter.com)**

