

MGM GRAND DETROIT
Weddings

Elegant Wedding Package

Four Hour Hosted Name Bar

Smirnoff Vodka, Seagram's Gin, Bacardi Silver Rum, Jim Beam Bourbon
Captain Morgan's Spiced Rum, Jack Daniel's Whisky,
Canadian Club Whisky, Dewar's Scotch, Jose Cuervo Tequila
Wine, Domestic And Imported Beers, Juices, Sodas And Bottled Water
+\$8 Per Person For Each Additional Hour

Passed Hors d'Oeuvres

(Choose Four)

Tomato Basil Bruschetta
Boursin Cheese Tart, Sweet Tomato Jam
Mediterranean Olive Salad, Herb And Goat Cheese Mousse, Tomato Cone
Strawberry And Spicy Fig Compote, Candied Walnut, Endive
Wild Mushroom Tart With Gruyere Crust
Spinach, Artichoke, Phyllo Cups
Better Made Potato Chip Crusted Chicken, Honey Mustard
Lobster Cobbler With Dijon Cream And Gruyere Streusel
Stuffed Baby Mushroom Cap, Bacon, Goat Cheese, Sweet Tomato

Champagne Toast

Three Course Dinner

To Begin

Local Michigan Greens, Herb Roasted Tomatoes, Asparagus, Toasted Pine Nuts,
White Balsamic Vinaigrette

Main Entrée

Herb Grilled French Cut Chicken Breast, Roasted Garlic Polenta, Broccolini, Chicken Jus Lie
Herb Grilled Salmon, Lemon Whipped Potato, Haricot Vert With Port Poached Onions, Dill Butter
Braised Beef Short Rib, Horseradish Mashed Potatoes, Thyme, Roasted Tomato, Natural Reduction
Roasted Vegetable Eggplant Roulade (Vegan And Gluten Free),
Quinoa And Wild Grain Pilaf, Balsamic Tomato Fondue
Herb Garlic Grilled Filet, Blue Cheese Potato Pave, Caramelized Onion And Mushroom, Au Poive Sauce
(+\$13 Per Person)
Seared Filet And Grilled Salmon, Butter Whipped Potato, Grilled Asparagus,
Herb Jus And Lemon Caper Butter
(+\$13 Per Person)

Dessert

Custom Designed Three Tier Wedding Cake
To Include Selected Flavor Cake And Buttercream

Extravagant Wedding Package

Four Hour Hosted Name Bar

Smirnoff Vodka, Seagram's Gin, Bacardi Silver Rum, Jim Beam Bourbon
Captain Morgan's Spiced Rum, Jack Daniel's Whisky,
Canadian Club Whisky, Dewar's Scotch, Jose Cuervo Tequila
Wine, Domestic And Imported Beers, Juices, Sodas And Bottled Water
+\$8 Per Person For Each Additional Hour

Passed Hors d'Oeuvres

(Choose Four)

Tomato Basil Bruschetta
Boursin Cheese Tart, Sweet Tomato Jam
Mediterranean Olive Salad, Herb And Goat Cheese Mousse, Tomato Cone
Strawberry And Spicy Fig Compote, Candied Walnut, Endive
Chili Cured Beef Carpaccio, Salsa Verde, Crisp Tortilla
Sesame Tuna Tartar, Avocado Mousse, Pickled Cucumber, Micro Cilantro
Wild Mushroom Tart, With Gruyere Crust
Spinach, Artichoke, Phyllo Cups
Mini Roasted Vegetable Quiche
Better Made Potato Chip Crusted Chicken, Honey Mustard
Lobster Cobbler With Dijon Cream And Gruyere Streusel
Stuffed Baby Mushroom Cap, Bacon, Goat Cheese, Sweet Tomato
Traditional Crab Cake, Chive Cream

Champagne Toast

Four Course Dinner

Appetizers

(Choose One)

Heirloom Tomato, Marinated Fresh Mozzarella, Grilled Ciabatta, Arugula, Black Olive Tapenade
Jumbo Lump Crab Cake, Tomato Caper Relish, Herb Aioli, Grilled Lemon

To Begin

Leaf Lettuce, Arugula And Curly Endive, Marcona Almonds,
Manchego Cheese, Sweet Pickled Red Onions, Marinated Olives, Sherry Vinaigrette

Main Entrée

Herb Grilled French Cut Chicken Breast, Roasted Garlic Polenta, Broccolini, Chicken Jus Lie
Roasted Breast Of Chicken Stuffed With Spinach And Sundried Tomato, Pesto Risotto, Baby Carrot,
Roasted Garlic Cream
Pan Seared Walleye, Bacon-Fingerling Lyonnaise, Grilled Asparagus, Sauce Choron
Herb Grilled Salmon, Lemon Whipped Potato, Haricot Vert With Port Poached Onions, Dill Butter
Braised Beef Short Rib, Horseradish Mashed Potatoes, Thyme, Roasted Tomato, Natural Reduction
Roasted Vegetable Eggplant Roulade (Vegan And Gluten Free), Quinoa And Wild Grain Pilaf,
Balsamic Tomato Fondue
Herb Garlic Grilled Filet, Blue Cheese Potato Pave, Caramelized Onion And Mushroom, Au Poive Sauce
(+\$13 Per Person)
Seared Filet And Grilled Salmon, Butter Whipped Potato, Grilled Asparagus,
Herb Jus And Lemon Caper Butter
(+\$13 Per Person)

Dessert

Custom Designed Three Tier Wedding Cake
To Include Appropriate Flavor Cake And Buttercream

Wedding Package Upgrades

Four Hour Premium Bar

Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum, Maker's Mark Bourbon,
Captain Morgan's Spiced Rum, Jack Daniel's Whisky, Crown Royal Whisky,
Johnnie Walker Black Label Scotch, Patrón Silver Tequila
Wine, Domestic And Imported Beers, Juices, Sodas And Bottled Water
+\$10 Per Person
+\$10 Per Person For Each Additional Hour

Four Hour Luxe Bar

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Woodford Reserve Bourbon,
Captain Morgan's Spiced Rum, Jack Daniel's Whisky, Gentleman Jack,
12 Year Glenlivet Scotch, Patrón Reposado Tequila
Wine, Domestic And Imported Beers, Juices, Sodas And Bottled Water
+\$12 Per Person
+\$12 Per Person For Each Additional Hour

Cocktail Reception Upgrades

Vegetable Crudités
Marinated And Grilled Vegetables, Asparagus, Mushroom, Artichoke, Zucchini, Squash, Carrots,
Roasted Pepper Dip, Hummus, Buttermilk Ranch Dressing
+\$950 Per Large Platter (Per 100 Guests)

Global Artisan Cheeses
Sera Fina Herb Cheese, Miniature Brie, Fresh Goat Cheese, Aged Manchego,
Denmark Bleu, American, Cheddar And Swiss, Fresh Strawberries And Grapes, Dried Fruit
Candied Pecans, Assorted Crackers
+\$1100 Per Large Platter (Per 100 Guests)

Maryland Crab Cake Station (Chef Attended)
Eastern Shore Crab Cakes, Sweet And Spicy Pickle Remoulade,
New Potato And Asparagus Salad With Citrus Vinaigrette
+\$22 Per Person

Dinner Upgrades

Soup Course

Wild Mushroom, Chive Crème Fraiche +\$8 Per Person
Roasted Butternut Squash Puree, Candied Pecans +\$8 Per Person
Tomato, Bacon, Fresh Herbs +\$8 Per Person
French Onion Soup, Crouton, Gruyere Gratin +\$8 Per Person

Intermezzo

Champagne Strawberry Sorbet
+\$5 Per Person

Main Entrée Additions

Grilled Shrimp +\$10 Per Person (3pc)
Butter Poached Lobster +\$30 Per Person (1pc)

Dessert Upgrades

Bananas Foster Station (Chef Attended)

Sliced Bananas, Brown Sugar, Rum, Vanilla Bean Gelato

+\$15 Per Person

Platinum Sweet Dessert Table

Chef 'S Selection Assorted Mini Pastries To Include: Tiramisu, Raspberry Sacher, Assorted Cheesecake Pops, Mixed Berry Fruit Tarts, Chocolate Raspberry Tarts, Mini Cannoli

Sliced Fresh Fruit And Berries

Accompanied By Freshly Brewed Coffee,
Decaffeinated Coffee And Assorted Hot Teas

+\$18 Per Person

Diamond Dessert Table

Chef 'S Selection Assorted Mini Pastries To Include: Tiramisu, Raspberry Sacher, Assorted Cheesecake Pops, Mixed Berry Fruit Tarts, Pecan Squares, Raspberry Vanilla Verrine, Chocolate Tulip Cups, Pear And Apple Caramel Verrine, Warm House Made Bread Pudding With Vanilla Bean Sauce

Sliced Fresh Fruit And Berries

Accompanied By Freshly Brewed Coffee,
Decaffeinated Coffee And Assorted Hot Teas

+24 Per Person

MGM Grand Detroit Dessert Table

Chef 'S Selection Assorted Mini Pastries To Include: Tiramisu, Raspberry Sacher, Assorted Cheesecake Pops, Mixed Berry Fruit Tarts, Raspberry Vanilla Verrine, Raspberry Vanilla Verrine, Chocolate Tulip Cups, Pear And Apple Caramel Verrine, Exotic Fruit Parfait, Key Lime Tarts, Assorted French Macaroons, Chocolate Dipped Strawberries, Warm Sugar Free Bread Pudding Or Chocolate Bread Pudding

Sliced Fresh Fruit And Berries

(Choose One)

Whole Tortes To Include: Chocolate Cheesecake Mousse Torte,
Caramel Mocha Gateau, Carrot Pineapple Torte, Chocolate Decadence Torte

Accompanied By Freshly Brewed Coffee, Decaffeinated Coffee And Assorted Teas

+28 Per Person

Chocolate Dipped Strawberries

Fresh Strawberries Dipped In White And Dark Chocolate

+48 Per Dozen

Late Night Snack

Prime Beef Sliders, House Made Bun
\$5 Per Piece

Detroit Style Square Pizza Station (Choose Three)

Pepperoni And Sweet Italian Sausage

Blt - Bacon, Fresh Tomato, Romaine, Ranch

Pesto Ricotta - Sliced Tomato, Sweet Italian Sausage, Basil, Caramelized Onion

Barbecue Chicken - Grilled Chicken, Bbq Sauce, Charred Corn, Grilled Red Onion

Wild Mushroom - Cremini, Shiitake, Oyster Mushrooms, Arugula, Red Onion, Goat Cheese

Mediterranean - Artichokes, Kalamata Olives, Peppers, Scallions, Goat Cheese, Red Pepper Flake

Quarto Formaggi - Basil Mascarpone, Mozzarella, Parmesan, Asiago

+\$15 Per Person

National Coney Island Hot Dogs and Chili

Yellow Mustard, Onions, Pickle Relish, Cheese Sauce

+\$10 Per Person

Late Night Snack Served For One Hour

Breakfast Package

Individual Bottles of Orange and Grapefruit Juices

Seasonal Fresh Fruit And Berries

Blueberry, Banana Nut And Apple Cinnamon Muffins, Honey Butter And Preserves

Scrambled Eggs, Cheddar Cheese, Chives, Home Style Diced Breakfast Potatoes,

Peppers And Scallions, Country Breakfast Sausage

28

All Prices Are Subject To 6% Sales Tax And 22% Service Charge

Food And Beverage Pricing Is Subject To Change Without Prior Notification

Pricing Can Be Guaranteed Up To Three Months Prior To The Function,

If Requested And Confirmed In Writing

Information

Complimentary Wedding Suite

For Weddings Of 100 Guests Or More, MGM Grand Detroit Will Provide A Complimentary Luxury Corner Suite, Valued At \$499 Per Night, For The Night Of Your Wedding

Guest Rooms

We Are Pleased To Offer A Discounted Group Rate To Room Blocks Consisting Of 10 Rooms Or More

Parking

MGM Grand Detroit Will Provide Complimentary Parking To All Event Attendees And Hotel Guests
Self Parking In Our Hotel And Gaming Parking Structure Is Complimentary
(Traditional Value Of Overnight Parking Is \$50 Per Day)
(Traditional Value Of Event Parking Is \$25 Per Day)

Coat Check

Coat Check Is Available At No Charge From *October 1st Through May 1st*
If You Require Coat Check *May 2nd Through September 30th* A Charge Of
\$150 Per Attendant Will Be Applied To Your Master Account
(1 Attendant Per 100 Guests Is Recommended)

Banquet Room

MGM Grand Detroit Includes All Tables, Chairs, Table Linens, Dance Floor, Stage, Room Rental, Dishes, Stemware And Flatware At No Additional Charge

Food And Beverage

MGM Grand Detroit Must Provide All Food And Beverage

Menu Tasting

For Weddings Of 200 Guests Or More, MGM Grand Detroit Will Provide
A Complimentary Menu Tasting For Up To Six Guests
Tastings Will Take Place Six To Eight Weeks Prior To The Wedding Date
Tuesday Through Friday At Noon
Tasting Must Be Scheduled At Least Two Weeks In Advance

Ceremony Fee

MGM Grand Detroit Is Able To Host Ceremonies

\$500 - \$1500

Audio Visual

MGM Grand Detroit Is Pleased to Work With Our Exclusive On Site AV Provider Encore Event Technologies.
Enhance The Look And Feel Of Your Wedding With A Variety Of Audio,
Video And Lighting Equipment Services. For Pricing, Information And Quotes
Please Contact Encore Event Technologies Directly, Which Will be Billed Separately.

Advance Deposit

MGM Grand Detroit Requires A 30% Non-Refundable Deposit Based
On The Food & Beverage Minimum Revenue Requirement Due
At The Time Of Signing The Contract

We Require That 100% Of The Remaining Estimated Bill Be Paid
No Later Than ***Fourteen (14)*** Working Days Prior To The Function Date

Custom Designed Wedding Cake

Cake

Chocolate Cake
Yellow Cake
Red Velvet Cake

Filling And Icing

Vanilla Buttercream (Un-Refrigerated)
Chocolate Ganache (Un-Refrigerated)
Cream Cheese Icing (Un-Refrigerated)
Chocolate Mousse (Refrigerated)
White Chocolate Mousse (Refrigerated)

Buttercream And Mousse May Be Flavored Upon Guest's Request
With Approval Of Pastry Kitchen

Refrigerated And Un-Refrigerated Items Cannot Be Combined On The Same Cake



MGM GRAND DETROIT

ETHNIC WEDDINGS

Ethnic Wedding Package

Ceremony Fee

\$1500

Hospitality Outside Catering Fee

\$25 per person

Breakfast Outside Catering Fee

\$25 per person

Luncheon Outside Catering Fee

\$25 per person

Dinner Outside Catering Fee

\$50 per person

Outside Catering Policy

Outside catering is allowed at MGM Grand Detroit for specialized, ethnic cuisine only. The outside caterer must be approved by the MGM Grand Detroit Catering Manager and will be required to sign a hold harmless agreement and provide a copy of the along with copy of insurance certificate at least one week prior to the event with MGM Grand Detroit listed as an additional insured.

Our outside catering fee is \$25 per person for breakfast, lunch and hospitality events

\$50 per person for buffet, family-style or plated dinner

Only ONE (1) Caterer Per Event will be allowed

Any combination of a buffet, family-style or plated dinner served will be an additional fee per person

The outside catering fee includes all tables, chairs, table linens, dance floor, stage, room rental, dishes, stemware, flatware, use of our banquet kitchen, all equipment needed for the menu and an MGM Grand Detroit Chef on staff for assistance in the kitchen.

Parking

MGM Grand Detroit will provide complimentary parking to all event attendees and hotel guests

Self parking in our hotel and gaming parking structure is complimentary

(traditional value of overnight parking is \$50 per day)

(traditional value of event parking is \$35 per day)

Coat Check

Coat check is available at no charge from October 1st through May 1st

If you require coat check May 2nd through September 30th a charge of

\$150 per attendant will be applied to your master account

(1 attendant per 100 guests is recommended)

Hospitality Room

\$500 Room Rental for your hospitality room (value of \$2500)

Food and Beverage may be ordered from MGM Grand Detroit in advance through the approved vendor

Continental Breakfast

individual bottles of orange, grapefruit juices

seasonal fresh fruit and berries

house made breakfast danish and croissants

honey butter and preserves

assorted individual yogurts

freshly brewed coffee, decaffeinated coffee and assorted teas

\$25 per person

Morning-Sun Breakfast Buffet

individual bottles of orange, grapefruit and tomato juices

seasonal fresh fruit and berries

house made breakfast danish, croissants and sliced breakfast breads

honey butter and preserves

assorted individual yogurts

scrambled eggs, cheddar cheese, chives

home style diced breakfast potatoes, peppers and scallions

cherry wood smoked bacon, country breakfast sausage

freshly brewed coffee, decaffeinated coffee and assorted teas

\$33 per person

A La Carte

freshly brewed coffee and assorted tea

\$65 per gallon

sliced fresh fruit

\$10 per person

assorted muffins – blueberry, bran, banana nut

\$36 per dozen

fresh bagels, flavored cream cheeses

\$36 per dozen

freshly baked butter, almond, chocolate croissants, fruit filled danish

\$40 per dozen

Desserts

MGM Grand Detroit Wedding Cake

custom designed wedding cake

\$9 per person

platinum sweet dessert table

chef's selection assorted mini pastries to include:

tiramisu, raspberry sacher, assorted cheesecake pops,
mixed berry fruit tarts, chocolate raspberry tarts, mini cannoli

sliced fresh fruit and berries

accompanied by freshly brewed coffee, decaffeinated coffee and assorted teas

\$18 per person

diamond dessert table

chef's selection assorted mini pastries to include:

tiramisu, raspberry sacher, assorted cheesecake pops,
mixed berry fruit tarts, pecan squares,
raspberry vanilla verrine, chocolate tulip cups,
pear and apple caramel verrine,
warm house made bread pudding with vanilla bean sauce

sliced fresh fruit and berries

accompanied by freshly brewed coffee, decaffeinated coffee and assorted teas

\$24 per person

MGM Grand Detroit dessert table

chef's selection assorted mini pastries to include:

tiramisu, raspberry sacher, assorted cheesecake,
mixed berry fruit tarts, raspberry vanilla verrine,
raspberry vanilla verrine, chocolate tulip cups,
pear and apple caramel verrine, exotic fruit parfait, key lime tarts,
assorted french macaroons, chocolate dipped strawberries, chocolate tulip cups
warm sugar free bread pudding or chocolate bread pudding

(choose one)

whole tortes to include: chocolate cheesecake mousse torte

caramel mocha gateau, carrot pineapple torte, chocolate decadence torte

sliced fresh fruit and berries

accompanied by freshly brewed coffee, decaffeinated coffee and assorted teas

\$28 per person

chocolate dipped strawberries

fresh strawberries dipped in white and dark chocolate

\$48 per dozen

all prices are subject to 6% sales tax and 22% service charge

food and beverage pricing is subject to change without prior notification

pricing can be guaranteed up to three months prior to the function, if requested and confirmed in writing
consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness

Bar Offerings

Four Hour Package Name Bar

smirnoff vodka, seagram's gin
bacardi silver rum, jim beam bourbon
captain morgan's spiced rum, jack daniel's whisky
canadian club whisky, dewar's scotch
jose cuervo tequila

wine, domestic and imported beers, juices, sodas and bottled waters

\$35 per person + \$8 per person for each additional hour

Four Hour Package Premium Bar

absolut vodka, tanqueray gin
bacardi silver rum, maker's mark bourbon
captain morgan's spiced rum, jack daniel's whisky
crown royal whisky, johnnie walker black label scotch
patrón silver tequila

wine, domestic and imported beers, juices, sodas and bottled waters

\$40 per person + \$10 per person for each additional hour

Four Hour Package Luxe Bar

grey goose vodka, bombay sapphire gin
Bacardi silver rum, woodford reserve bourbon
captain morgan's spiced rum, jack daniel's whisky
chivas regal whisky, glenlivet 12 year old scotch
patrón reposado tequila

wine, domestic and imported beers, juices, sodas and bottled waters

\$45 per person + \$12 per person for each additional hour

Bar Offerings

On Consumption

Hosted Name Bar

smirnoff vodka, seagram's gin
bacardi silver rum, jim beam bourbon
captain morgan's spiced rum, jack daniel's whisky
canadian club whisky, dewar's scotch
jose cuervo tequila

\$8 per drink

wine

\$7 per drink

imported beers

\$7 per drink

domestic beers

\$6 per drink

juices, sodas

\$5 per drink

bottled waters

\$4 per drink

Hosted Premium Bar

absolut vodka, tanqueray gin
bacardi silver rum, maker's mark bourbon
captain morgan's spiced rum, jack daniel's whisky
crown royal whisky, johnnie walker black label scotch
patrón silver tequila

\$10 per drink

wine

\$7 per drink

imported beers

\$7 per drink

domestic beers

\$6 per drink

juices, sodas

\$5 per drink

bottled waters

\$4 per drink

Hosted Luxe Bar

grey goose vodka, bombay sapphire gin
10 cane rum, woodford reserve bourbon
captain morgan's spiced rum, jack daniel's whisky
chivas regal whisky, glenlivet 12 year old scotch
patrón reposado tequila

\$12 per drink

wine

\$7 per drink

imported beers

\$7 per drink

domestic beers

\$6 per drink

juices, sodas

\$5 per drink

bottled waters

\$4 per drink

all prices are subject to 6% sales tax and 22% service charge

food and beverage pricing is subject to change without prior notification
pricing can be guaranteed up to three months prior to the function, if requested and confirmed in writing

Custom Designed Wedding Cake

Cake

Chocolate Cake

Yellow Cake

Red Velvet Cake

Filling and Icing

Vanilla Buttercream (un-refrigerated)

Chocolate Ganache (un-refrigerated)

Cream Cheese Icing (un-refrigerated)

Chocolate Mo

usse (refrigerated)

White Chocolate Mousse (refrigerated)

Buttercream and Mousse may be flavored upon guest's request
with approval of pastry kitchen

Refrigerated and un-refrigerated items cannot be combined on the same cake

