



MEDOVUE HALL WEDDINGS 2023

Medovue Hall is located next to The English Inn on the 15- acre estate owned by The Nelson Family. The original owner, Mr. Irving J. Reuter, the first general manager of Oldsmobile, named his treasure "Medovue." The pastoral rolling meadows and winding Grand River were a perfect setting to build his private home, now The English Inn, Restaurant, and Pub.

From the marble foyer in the grand entrance to Medovue Hall to the elegant fixtures and furnishings, you will find this to be a unique and charming facility set among our formal English gardens, a charming croquet court and meditative walking paths. Take a step back in time and enjoy the magic of Medovue.

CEREMONIES

Situated along the lovely wooded banks of the Grand River, our beautiful Pergola offers the ultimate venue for a perfect outdoor ceremony. Surrounded by a breathtaking garden and twinkling fountain together with the symphonic sounds of the Grand River, the Pergola helps create a wonderful and memorable ceremony location.

RECEPTIONS

Medovue Hall offers the option of either a daytime or evening reception. To assist you in planning your wedding day, we have designed inclusive wedding packages. These packages are an excellent idea for those of you who wish to know exactly what your costs will be for your special day.

If you prefer, we will also assist you in planning a customized event with a la carte pricing. Our goal is to create a wonderful memory that will be treasured for years to come.



WEDDING PACKAGES

The English Inn and Medovue Hall is proud to offer you the following wedding packages, all of which include:

- ❖ A display of cut fruit and cheeses served with gourmet crackers
- ❖ Choice of entrée
- ❖ Non-alcoholic beverages
- ❖ Champagne toast for all guests
- ❖ Cake service
- ❖ Formal attire service staff
- ❖ Use of Medovue Hall, per event
- ❖ White linens and skirting
- ❖ All china and glassware

Our goal at The English Inn is to help create a wedding reception that is exactly what you have dreamed and hoped for all of your life. We have designed these packages to assist you in planning and have created our menus and special touches to please you.

Throughout our years of experience, we have found that these menu items and packages are the most popular selections that we have served. If there is a particular food item that you would like to complete your event or something special that you do not see on our menus, please do not hesitate to ask us for assistance.

BOOKING INFORMATION CALENDAR

TODAY book your reception, sign contract, and submit \$1500 deposit
6 MONTHS PRIOR an additional \$1000 deposit is due (Saturday evening events)
90 DAYS PRIOR estimated 50% balance due
30 DAYS PRIOR all final set-up and menu arrangements/details made
10 DAYS PRIOR Final Guest Count due
72 HOURS PRIOR Final payment due



DINNER RECEPTION SILVER PACKAGE

69 PER PERSON

This package includes wine service with dinner, one bottle per 5 guests, and a champagne toast for everyone.

THE ENGLISH INN SALAD

Mixed baby greens, house-made balsamic vinaigrette dressing, black olive tapenade, walnuts, goat cheese crouton

Freshly baked rolls served with butter, appropriate starch, and seasonal vegetable accompany every entrée.

CHOICE OF ONE ENTRÉE FROM THE FOLLOWING SELECTIONS:

CHICKEN MARSALA

Chicken, mushroom, sweet marsala wine sauce

BAKED COD FLORENTINE

Light lemon scented breadcrumb encrusted
New England cod, spinach mornay sauce

LEMON CAPER CHICKEN

Chicken breast, lemon-caper butter sauce

BONE-IN PORK CHOP

Half pound pork chop, sauce Robert

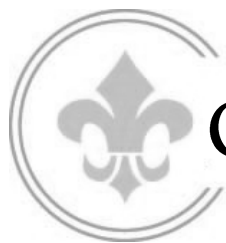
PRINCESS CHICKEN

Chicken breast, fresh asparagus, white wine cream sauce

NORTH ATLANTIC SALMON

Fillet of salmon, classic béarnaise sauce

All prices subject to 20% Service Charge and 6% Michigan Sales Tax



DINNER RECEPTION

GOLD PACKAGE

79 PER PERSON

This package includes 3 hours House Stock open bar,
and a champagne toast for everyone.

THE ENGLISH INN SALAD

Mixed baby greens, house-made balsamic vinaigrette dressing,
black olive tapenade, walnuts, goat cheese crouton

Freshly baked rolls served with butter, appropriate starch, and
seasonal vegetable accompany every entrée.

CHOICE OF ONE ENTRÉE FROM THE FOLLOWING SELECTIONS:

QUEEN FILET MIGNON

Center cut Angus beef tenderloin, red wine demi-glace

LOBSTER STUFFED WALLEYE

Walleye, lobster mousse, lobster cream

ROASTED HALF DUCK

Duck legs and thighs, Michigan sour cherry compote

PETITE FILET MIGNON & CHICKEN COMBINATION

Chicken breast, petite center cut Angus beef tenderloin, aioli,
red wine demi-glace

PRIME RIB OF BEEF

Prime rib of beef, au jus, Yorkshire pudding, horseradish sauce

CORNISH GAME HEN

Cornish game hen, apple raisin herb stuffing,
spicy apple glaze

All prices subject to 20% Service Charge and 6% Michigan Sales Tax



DINNER RECEPTION

PLATINUM PACKAGE

89 PER PERSON

This package includes 4 hours House Stock open bar,
and a champagne toast for everyone.

THE ENGLISH INN SALAD

Mixed baby greens, house-made balsamic vinaigrette dressing,
black olive tapenade, walnuts, goat cheese crouton

Freshly baked rolls served with butter, appropriate starch, and
seasonal vegetable accompany every entrée.

CHOICE OF ONE ENTRÉE FROM THE FOLLOWING SELECTIONS:

CHICKEN OSCAR

Chicken breast, crab meat, fresh green asparagus, classic hollandaise sauce

KING FILET MIGNON

Center cut Angus beef tenderloin, red wine demi-glace

RACK OF LAMB

Olive oil, cracked black pepper, dijon-thyme scented demi-glace

LOBSTER TAIL

Broiled lobster tail, drawn butter, lemon

BEEF WELLINGTON

beef tenderloin, mushroom duxelle, prosciutto, puff pastry, demi-glace

PETITE FILET MIGNON & SALMON COMBINATION

Center cut Angus beef tenderloin,
salmon filet, red wine demi-glace, classic Béarnaise sauce

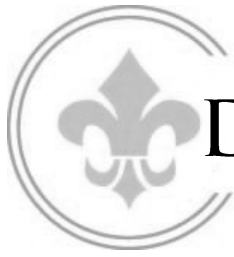
FILET MIGNON & CHICKEN COMBINATION

Chicken breast, center cut Angus beef tenderloin, aioli,
red wine demi-glace

PETITE FILET MIGNON & DUCK COMBINATION

Center cut Angus beef tenderloin,
roasted quarter duck, red wine demi-glace, Michigan Cherry sauce

All prices subject to 20% Service Charge and 6% Michigan Sales Tax



DINNER RECEPTION DIAMOND PACKAGE

99 PER PERSON

This package includes wine service with dinner, one bottle per 5 guests, 4 hours House Stock open bar with two craft beers from our beer list, a champagne toast for everyone, and one late night snack.

THE ENGLISH INN SALAD

Mixed baby greens, house-made balsamic vinaigrette dressing, black olive tapenade, walnuts, goat cheese crouton

Freshly baked rolls served with butter, appropriate starch, and seasonal vegetable accompany every entrée.

CHOICE OF ONE ENTRÉE FROM THE FOLLOWING SELECTIONS:

CHICKEN OSCAR

chicken breast, crab meat, fresh green asparagus, classic hollandaise sauce

KING FILET MIGNON

center cut Angus beef tenderloin, red wine demi-glace

NEW YORK STRIP STEAK

center cut Angus beef New York Strip, red wine demi-glace, herb compound butter

RACK OF LAMB

olive oil, cracked black pepper, dijon-thyme scented demi-glace

LOBSTER TAIL

broiled lobster tail, drawn butter, lemon

FILET MIGNON & SALMON COMBINATION

center cut Angus beef tenderloin, salmon filet, red wine demi-glace, classic Béarnaise sauce

FILET MIGNON & CHICKEN COMBINATION

chicken breast, center cut Angus beef tenderloin, aioli, red wine demi-glace

FILET MIGNON & DUCK COMBINATION

center cut Angus beef tenderloin, roasted quarter duck, red wine demi-glace, Michigan Cherry sauce

CLASSIC SURF AND TURF
(36 ADDITIONAL PER PERSON)
center cut angus beef tenderloin, broiled lobster tail,
red wine demi-glace, drawn butter, lemon

**CHOICE OF ONE LATE NIGHT SNACK FROM THE
FOLLOWING SELECTIONS:**

MINI PIZZAS
Sourdough crust, cheese, pepperoni

POTATO SKINS
Cheese, bacon, green onion, sour cream

HAM AND SWISS SLIDERS
Ham, Swiss, sweet rolls

SOFT PRETZELS
Cheese sauce, assorted mustards

**CHOICE OF TWO CRAFT BEERS FROM THE
FOLLOWING SELECTIONS:**

BELL'S OBERON (SEASONALLY)

BELL'S TWO HEARTED ALE

BELL'S OFFICIAL

BREWERY VIVANT FARMHAND

All prices are subject to 20% Service Charge and 6% Michigan Sales Tax



Our brunch package is available 11:00am-3:00pm.

This package includes a champagne toast for everyone.

Your choice of Chef's Quiche or Frittata served with twice-baked potatoes, sautéed vegetables, and your choice of ham, bacon or sausage.

THE ENGLISH INN SALAD

Mixed baby greens, house-made balsamic vinaigrette dressing, black olive tapenade, walnuts, goat cheese crouton

Freshly baked rolls with butter are served with brunch.

CHOICE OF ONE OF THE FOLLOWING BRUNCH ENTREES:

CLASSIC QUICHE LORRAINE

eggs, cream, bacon, Swiss cheese

BROCCOLI AND CHEDDAR QUICHE

eggs, cream, fresh broccoli, and cheddar cheese

VEGETARIAN QUICHE

seasonal fresh vegetables, eggs, cream

ASPARAGUS FRITTATA

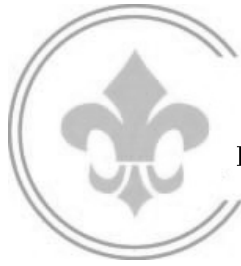
mushroom, asparagus, Swiss cheese

GREEK FRITTATA

black olives, tomatoes, goat cheese, Mediterranean seasonings

*We can also create your own quiche or frittata using your favorite ingredients.
Ask your Event Manager for more details.*

All prices are subject to 20% Service Charge and 6% Michigan Sales Tax



APPETIZERS

Priced per 50 servings unless otherwise noted

BRUSCHETTA

sliced rustic bread, tomatoes,
mozzarella, balsamic glaze
188

TARTE FLAMBÉ

pastry shell, herbed cream cheese,
bacon, onion
200

SMOKED SALMON SPREAD

smoked salmon, dill cream cheese,
crackers
215

JUMBO STUFFED MUSHROOMS

spinach, bacon, swiss, parmesan
188

ENGLISH INN CRAB SPREAD

crabmeat, cheese, red pepper, herbs,
served warm with crackers
215

SPINACH AND ARTICHOKE DIP

cheese, artichoke hearts, fresh spinach,
served warm with toast points
175

LOBSTER CAKES

lobster claw meat, scallops, onions,
bell peppers
325

FOIE GRAS

goose liver pate, canapé, berry preserves
market price

CRANBERRY PEACH CANAPE

peach compote, dried cranberries,
cream cheese
188

JUMBO SHRIMP COCKTAIL

on ice with lemon wedges
and cocktail sauce
225

MINI BEEF WELLINGTON

tenderloin of beef, mushroom duxelle,
puff pastry
275

SCALLOPS WRAPPED IN BACON

sea scallops, bacon
300

ASSORTMENT OF MINI SANDWICHES

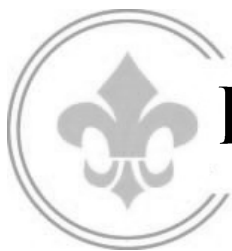
silver dollar rolls, ham, turkey,
roast beef, cheeses
200

RELISH & VEGETABLE DISPLAY

Fresh vegetables, assorted pickles and olives,
dipping sauce
200

MIXED NUTS & MINTS

gourmet mixed nuts, after dinner mints
125



BEVERAGE SERVICE

Our House Stock Open Bar includes the following liquors, wines, and domestic beers

MIXED DRINKS

Vodka	Gordons
Gin	Gordons
Rum	Bacardi Light
Scotch	Lauder's
Whiskey	Seagrams 7
Bourbon	Jim Beam

Appropriate mixers and garnishes included

WINE

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato

BEER

Coors, Coors Light (bottled)

NON-ALCOHOLIC

Soft drinks, lemonade, iced tea, coffee

*Custom liquors, wine, and beer may be added to your bar. Ask your event coordinator for information and pricing

CRAFT BEER BY THE CASE

Bell's Two Hearted	\$168.00
Bell's Official	\$168.00
Bell's Oberon (seasonal)	\$168.00
Bell's Lager of the Lakes Bohemian Pilsner	\$168.00
Brewery Vivant Farmhand	\$192.00

*Don't see your favorite listed? We are happy to place a custom order for you.

Pricing may vary

ON CONSUMPTION/TALLIED BAR

Once all hours of your package open bar have been used, you may extend bar service for another hour. Charges are based on the actual number of drinks served and prices are as follows:

House Brands	8.00
Call Brands	9.00
Premium Brands	10.00
House Wines	7.00
Domestic Beers	5.00



WEDDING CEREMONY

Holding your wedding ceremony here at The English Inn is the perfect way to add a touch of elegance to your special day.

The Pergola on the Grand River is an ideal setting for your outdoor ceremony. We encourage you and the wedding party to do a rehearsal before the big event and will schedule a time to do so that is appropriate for all individuals involved.

Outdoor ceremony fees include maintenance of the gardens and grounds. Electricity is available at the Pergola for any musicians you may have selected to play at your ceremony. We will also be happy to set up a unity table at the Pergola or address any other needs you may have.

Ceremonies are scheduled only for those couples who have selected The English Inn or Medovue Hall as the site for their wedding reception.

CEREMONY PRICING

Friday	\$375.00
Saturday	\$500.00
Sunday	\$375.00

Monday through Thursday all ceremonies are \$300.00, time slots negotiable.

CHAIR SET UP & UTILIZATION fee is \$1.50 per chair for all ceremonies.

If the weather does not allow for an outdoor ceremony, it will take place in the room you have reserved for your reception, ceremony fee will still apply.

DÉCOR Birdseed and rice may not be used for any ceremonies, bubbles are allowed outside. Natural flower petals may be used outside and silk petals inside.

REHEARSAL Included in the ceremony fee is a one hour rehearsal scheduled according to availability. The rehearsal is directed by the person performing the ceremony and the wedding party. English Inn staff will not be on-site. Any questions pertaining to your ceremony will be discussed prior to your rehearsal.

TRANSPORTATION to the Pergola is not provided by The English Inn, but guests may be driven in cars to the Pergola.

Please see your Event Manager for more information regarding ceremonies.



A LA CARTE PRICING

Use of Medovue Hall	1000 per event
Medovue Hall All-Day Upgrade	1500 per event
Linen and Skirting Fee	1 per person
China & Glassware	2 per person
Cake Service	2 per person
Non-alcoholic Bar	8 per person
Coffee and Tea	2.95 each
Cash Bar	\$75.00 bartender fee/hour
Plated Brunch Meal	28
Children's Chicken fingers with French fries	13

CHOICE OF ENTREES:

Prime Rib of Beef	41
Filet Mignon	52
Baked Cod Florentine	29
Princess Chicken	28
Pecan Encrusted Pork Tenderloin	31
Lemon Caper Chicken	28
New York Strip Steak	50
North Atlantic Salmon	32
Roasted Half of Duckling	52
Filet Mignon and Chicken Combination	58
Cornish Game Hen	36
Chicken Oscar	37
Chicken Marsala	28
Lobster Filet Mignon	58
Filet Mignon and Salmon Combination	65
Filet and Duck Combination	74
Rack of Lamb	54
Beef Wellington	49
Lobster Tail	Market price
Surf and Turf	Market price

These a la carte entrée prices include our house salad,
fresh baked rolls with butter and proper accompaniments.



ADDITIONAL INFORMATION

Round tables are provided for guest seating and seat up to ten people per table. Skirted tables may include a head table, cake table, gift table, guest book table, place card table, appetizer table, and tables needed by a D.J. or other entertainment.

The capacity of Medovue Hall is approximately 200 guests. As specialty tables are added, the seating capacity decreases.

Tables, chairs, standard white linens and napkins, skirting, dishware, and glassware are included in all packages. We will set up and teardown these items. You are responsible for the set up and teardown of any décor and all items brought in.

A room diagram will be provided for you to plan your seating arrangement. We ask that you supply your own place cards and table numbers.

No outside catering is allowed. Wedding cakes are the only exception.

We do not have private changing rooms for the bride and groom. We recommend reserving overnight rooms if you wish to get ready on-site.

Both levels of Medovue Hall are accessible by wheelchair, and restrooms are also fully accessible. There is an elevator to both levels.

Your dance floor may be used as a ceremony back up with guests seated at dinner tables.

A microphone is available if needed for any special toasts or announcements you wish to make during your reception.

When children are in attendance, they must be under adult supervision. This is both for the comfort and safety of the children and out of respect for your other guests.

If you choose a reception package for your guests, the children's package price is \$42 per child.

Vegetarian and special dietary meals may be substituted for any adult meals at no additional charge. Advance notice is required.

A food tasting is included for you to taste the entrée you have selected for your reception dinner. If undecided, you may choose two entrees to taste complimentary. Tastings are scheduled with your event coordinator and based on availability.

Room blocks are available for on-site weddings. The English Inn features 20 overnight rooms with 6 rooms located in the main house and 14 rooms in cottages around the property. Ask your event coordinator for additional information.

THE ENGLISH INN AND MEDOVUE HALL CONTRACT

By signing this contract, you agree to all of the terms & conditions contained herein.

1. A \$1500.00 non-refundable deposit is due at the time of the initial booking.
2. For a Saturday evening event an additional \$1000.00 non-refundable deposit is due 6 months prior to your event.
3. 50% of your estimated balance will be due 90 days prior to your event. This is a non-refundable deposit.
4. Any additional deposits made toward your event are non-refundable.
5. If your event is impacted by medical pandemic deposits will be able to be transferred to an alternate date.
6. The remaining estimated balance is due no later than 72 hours prior to your event.
7. Final minimum guest count and menu selections must be submitted to The English Inn 10 days prior to your event. You will be charged for the minimum guest count.
8. One entrée selection must be made for all guests. Vegetarian and special dietary-needs entrees are available, as are children's meals. These items must be ordered 10 days prior to your event.
9. We will be prepared to serve 5% over your guest count, but cannot guarantee identical meal service for more than that.
10. The minimum revenue, in food and beverage sales before tax and gratuity, to reserve Medovue Hall are as follows:

Saturday evening	Saturday afternoon	Friday evening	Sunday	Monday - Thursday
\$11,000.00	\$5,500.00	\$5,500.00	\$5,500.00	\$2,000.00
11. All food and beverages are subject to 6% Michigan sales tax and 20% service charge.
12. All food and beverages must be purchased through The English Inn. No food or beverages may be removed from The English Inn according to state health regulations. Wedding cakes are the only exception.
13. Menu and package prices are guaranteed 90 days prior to your event.
14. Medovue Hall scheduling is as follows: Daytime events are scheduled starting as early as 10:00 am and concluding no later than 4:00 pm. Evening events are also scheduled starting as early as 6:00 pm and concluding by 12:00 am. The time of use for each event is six hours, unless an all-day upgrade has been added. Evening events will have access to begin setting up no earlier than 4:30pm.
15. Medovue Hall and The English Inn are non-smoking facilities.
16. The English Inn reserves the right to refuse alcohol service to any guest or all guests. Shots are not available, and will not be served. **Proper current identification is required for all guests who are of legal drinking age.**
17. The event sponsor will be responsible for protection of walls, furnishings, furniture, and carpeting, both during preparations and throughout continuation of activities. Any damage or loss will be billed to the event sponsor. Birdseed, rice, glitter, and confetti are not permitted. Bubbles are for outdoor use only.
18. Adult supervision is required for all aged children at all times during any event inside the facility and outside on the grounds.
19. Medovue Hall and The English Inn will not be liable for loss, theft or damage to property belonging to event participants nor liable for any injury or damage to persons or property sustained on English Inn property.
20. The English Inn shall not be liable for non-performance of this contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (federal, state and municipal) regulations and/or restrictions upon travel or transportation, availability of food and /or beverages, riots, national emergencies, Acts of God, and other causes whether enumerated herein or not are beyond the reasonable control of, and prevent or interfere with, the performance of The English Inn and Medovue Hall.
21. The English Inn does not have cooler space to store your flowers or wedding cake.
22. Alcoholic beverages not purchased from The English Inn are not allowed on the property, with the exception of in overnight rooms.
23. There will be a supervisor scheduled specifically for your event; any pre-approved early set up is at the sole responsibility of the guest.

☐ I have added an all-day upgrade to my event ☐ I have declined an all-day upgrade for my event

*An all-day upgrade is exclusivity to Medovue Hall and not exclusive to the grounds.

☐ I have reserved a block of rooms for my event ☐ I have declined a room block for my event

Event Name _____ Date of Event _____ Estimated Guest Count _____

Time for Use _____ Guest/Deposit Signature _____ Date _____

The English Inn/Medovue Hall Representative _____