

THE  
COMMUNITY HOUSE  
BIRMINGHAM

**2022 WEDDING PACKAGE**

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BIRMINGHAM

**WEDDING PACKAGE**

**HORS D'OEUVRES RECEPTION**  
(Served for One Hour)

Choice of Three Passed Hors d'Oeuvres

**CHAMPAGNE TOAST**

**SALAD COURSE**  
(Choice of One Salad)

**PLATED ENTREE**  
(Choice of Three Entrees paired with Choice of Starch and Vegetable)

**CAKE CUTTING**  
Compliments of The Community House  
Fresh Berries *(Add \$2.50 per person)*

**FRESHLY BREWED UNCOMMON COFFEE ROASTERS COFFEE AND TEA**

**BAR SERVICE**  
(Five Hour Open Bar)  
Deluxe Liquor and Wine Package, Domestic and Imported Beer,  
Soft Drinks, Juices and Sparkling Water

Premium Liquor and Wine Package (add \$7.00 per person)

Add a Sixth Hour of Bar Service  
\$7.00 per person for Deluxe Brands  
\$8.00 per person for Premium Brands

Bar includes two bartenders and can accommodate up to 175 guests

**\$150 per person**

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Ask your server about menu items that are cooked to order or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Price is subject to 24 percent service charge and does not include applicable room rental. A server fee of \$125 will apply if the guest count drops below 20 attendees. Buffet can be displayed for up to two hours. For dietary restrictions and special allergan request, please speak with your sales manager.

**All Pricing and Products are Subject to Change Based on Availability.**  
**Prices Not Inclusive of Taxes and Service Charge.**

380 South Bates Street | Birmingham, Michigan 48009 | 248.644.5832 | [communityhouse.com](http://communityhouse.com)

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**PLATINUM BAR**

(Included for Five Hours with Purchase of Wedding Package)

Zim's Vodka • Bacardi Rum • Captain Morgan Spiced Rum  
Tanqueray Gin • Jack Daniels Whiskey  
Bulleit Bourbon • Dewar's White Label Scotch • Milagro Silver

Beer Selection

Miller Light • Dos Equis • Bell's Two Hearted Ale  
Founders Solid Gold Lager  
Rotating Selection of Ciders and Seltzers

Wine Selection

Cupcake Chardonnay OR Cupcake Pinot Grigio  
Cupcake Rose  
Cupcake Cabernet Sauvignon OR Cupcake Merlot

**DIAMOND BAR**

(Additional \$16 per person for Five Hours)  
(Includes Platinum Beer and Wine Offerings)

Grey Goose Vodka • Mt. Gay Black Barrel Rum  
Chairman's Reserved Spiced Rum • Hendrick's Gin  
High West Campfire Whiskey  
Detroit City Rye Whiskey Bootleg • Buffalo Trace Bourbon  
Johnnie Walker Black Scotch • Casamigos Blanco  
(Includes two seasonal cocktails)

**BAR ENHANCEMENTS**

**BYOBP**

**"Build Your Own Bar Package"**

(Pricing will vary. Contact your Sales Manager for further details.)

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## PASSED HORS D'OEUVRES

### Vegetarian

Beet Pickled Egg with Pickle, Celery and Aioli

Twice Baked Potato with Cheddar, Chive and Sour Cream

Garlic Hummus with Carrot and Cucumber

Grape Leaves with Rice, Lemon and Garlic

### Seafood

Shrimp Cocktail with Cocktail sauce and Lemon (shooter)

Charred Octopus with Peppadew and Fennel

Buttermilk Fried Oyster with Cornmeal Crust, Lemon and Saffron

Ceviche with Seasonal Seafood, Tomato, Cucumber and Jalapeno  
*Seasonal (Price May Vary Based on Market)*

Oysters (1/2 shell) with Lemon Mignonette  
*Seasonal (Price May Vary Based on Market)*

Seared Tuna Wonton with Wasabi Ginger Aioli  
*Seasonal (Price May Vary Based on Market)*

### Meat

Fried Chicken with Spices and Pickle

Tenderloin Crostini with Arugula Pesto, Parm and Pickled Onion

Short Rib Tart with Chevre and Orange

Charcuterie and Cheese Skewer  
*(24 person minimum)*

*Choice of:*

Spanish Chorizo (Palacios) with Manchego and Pickled Pepper  
Finochiona (Tempesta) with Mozzarella and Kalamata  
Whiskey Salami (Creminelli) with Aged Cheddar and Pickled Mustard Seed  
Saucisson Sec (OP) with Bleu Cheese and Balsamic Fig

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## PLATED DINNER ENTREES

*Includes Warm Rolls and Butter Rosette*

### STANDARD ENTREES

#### **Lemon Panko Chicken Breast**

Lemon Scented Panko, Pan Fried

#### **Chicken Confit**

Leg and Thigh, Pan Roasted, Chicken Glace

#### **Berkshire Pork Osso Bucco**

Carolina Mustard

#### **Beef Short Rib**

Balsamic Demi

#### **Faroe Island Salmon**

Wasabi Grapefruit Ponzu

#### **Twice Cooked Eggplant**

(not served with choice of Starch and Vegetable)

Tomato Lemon Tahini, Slow Cooked Onion, Black Beluga Lentils

#### **Roasted Cauliflower Steak**

(not served with choice of Starch and Vegetable)

Roasted Tomatoes, Chickpeas, Zhoug

#### **Cauliflower Gnocchi**

(not served with choice of Starch and Vegetable)

Ricotta, Golden Raisins, Brussels Sprouts, Harissa Brown Butter

#### **House-Made Pasta**

(not served with choice of Starch and Vegetable)

*(choice of sauce: marinara, meat (pork or beef), mushroom ragout, alfredo, or arabiatta)*

Spaghetti, Fettucine or Pappardelle

Ravioli – Ricotta, Wild Mushroom, Pumpkin *(Add \$12.00 per person)*

Lasagna – Meat or Vegetarian *(Add \$12.00 per person)*

## ENHANCED ENTREES

### **Prime Beef Filet, 6 Oz.**

Lavender Butter

*(Add \$10.00 per person, Wagyu add \$20.00 per person)*

### **Lamb Shank**

Hummus, Demi

*(Add \$10.00 per person)*

### **Lamb Chops**

Hummus, Demi

*(Add \$20.00 per person)*

### **Half Lobster**

Tarragon Butter

*(Add \$10.00 per person)*

### **Market Fish**

*Seasonal (Price May Vary Based on Market)*

## **SALAD**

*(choice of)*

### STANDARD SALADS

#### **Arugula**

Roasted Beets, Bulgarian Feta, Cucumber, Kalamata, Tomato and Mint Vinaigrette

#### **Caesar**

Kale, Aged Parmesan, Sourdough Croutons, Anchovies and Caesar

### ENHANCED SALADS

#### **Chopped**

Romaine, Chickpeas, Cucumber, Red Onion, Tomato, Point Reyes Blue and Buttermilk Vinaigrette

*(Add \$2.00 per person)*

#### **Burrata**

Arugula, Roasted Tomato, Pickled Hungarian Pepper, Sourdough and Balsamic Vinaigrette

*(Add \$2.00 per person)*

#### **Fattoush**

Romaine, Cabbage, Tomato, Onion, Mint, Bulgarian Feta, Crispy Pita and Sumac Vinaigrette

*(Add \$2.00 per person)*

#### **Quinoa**

Shaved Brussels Sprouts, Chevre, Dried Apricots, Pickled Onion, Pepita and Sherry Vinaigrette

*(Add \$2.00 per person)*

## **STARCH**

*(choice of)*

### **STANDARD STARCHES**

Guernsey Buttermilk Mashed Potato  
Potato Onion Latke  
Sweet Potato Mash  
Almond Cilantro Rice  
Parmesan Polenta  
Coconut Risotto  
Vanilla Bean Jasmine Rice  
Black Beluga Lentils

### **ENHANCED STARCHES**

Saffron Garlic Bomba Rice *(Add \$2.00 per person)*  
Farro Risotto *(Add \$2.00 per person)*  
Gnocchi *(Add \$2.00 per person)*  
Pasta *(Add \$2.00 per person)*

## **VEGETABLES**

*(choice of)*

### **STANDARD VEGETABLES**

Crispy Brussels Sprouts  
Roasted Root Vegetables  
Braised Greens  
Braised Peas

### **ENHANCED VEGETABLES**

Tomato Fennel Relish *(Add \$2.00 per person)*  
Wild Mushroom Conserva *(Add \$2.00 per person)*  
Wakame *(Add \$2.00 per person)*  
Grilled Asparagus *(Add \$2.00 per person)*

## DESSERTS

*(Minimum of Two Dozen per Flavor)*

### Cookies

*Choice of*

Chocolate Chip Sea Salt, Chocolate Cherry Walnut, Double Chocolate Chip, Oatmeal Blueberry  
Pistachio Orange Shortbread or Pecan Maple Shortbread

*\$30.00 per dozen*

### Brownies

*Choice of*

Double Chocolate or Peanut Butter & Jelly Blondie

*\$30.00 per dozen*

### Bars

*Choice of*

Lemon, Grapefruit or Lime Coconut

*\$30.00 per dozen*

### Cheesecake

Seasonal

*9" (12 slices) \$60.00*

### Cake

*Choice of*

Vanilla, Chocolate, Berry or Almond  
Buttercream – Citrus, Coffee or Vanilla Bean

*½ sheet 50 ppl \$150.00*

### Crepe Brulee

*Choice of*

Vanilla Bean, Chocolate or Lavender

*Per dozen \$60.00*

### Profiteroles

Vanilla Bean w/Chocolate Ganache

*Per Dozen, \$30.00*

### Pies

*Choice of*

Apple, Pecan, Salted Maple, Blueberry, Key Lime or Lemon Meringue

*9" (6 slices) \$40.00, per Pie*

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## LATE NIGHT STATIONS

*(20 person minimum)*

*Below options are stationed and unmanned*

*Options may be passed for an additional \$2.00 per person*

### Mac & Cheese

Green Onion, Bacon and Pickled Jalapeno

*\$8.00 per person*

### Sliders (select 2)

Cheeseburger – American Cheese with sides: Lettuce, Tomato, Onion and Pickle

Spicy Chicken – Lettuce and Gochujang Aioli

Pulled Pork – Slaw, BBQ Sauce and Mustard BBQ

Caprese – Marinated Tomato, Fresh Mozzarella, Basil and Balsamic Vinaigrette

*\$12.00 per person*

Crab Cake – Lemon Dill Aioli *(Add \$5.00 per person)*

### Fries (select 2)

Regular

Sweet Potato

Onion Rings

Tater Tots

Chips

All above come with: Ketchup, Honey Mustard, Chipotle BBQ and Avocado Crema

*\$8.00 per person*

### Coneys

Chili, Cheese Sauce, Mustard, Ketchup, Onion, Relish and Pickled Jalapeno

*\$10.00 per person*

### Pizza

Choice of toppings *(Up to 3)*

Pepperoni, Bacon, Italian Sausage, Ham, Grilled Chicken

Mushroom, Onion, Bell Pepper, Olives, Pineapple, Spinach or Tomatoes

*\$8.00 per person*

*Additional toppings \$.50 per person*

### Nachos

Choice of meat (one): Ground Beef, Grilled Chicken, Pulled Pork

Queso Blanco, Guacamole, Pico de Gallo, Hot Salsa

Pickled Jalapeno, Shredded Lettuce and Sour Cream

*\$8.00 per person*

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