

*Timeless Weddings Begin Here*



Make Your Event

*Special*  
*&*

Your Day a Time to

*Remember*



## *Ceremony*

\$1000 Reception on Premises

\$1500 Reception off Premises

**Our picturesque waterfront setting will be the perfect place to hold your wedding ceremony. The newly upgraded space is designed for the couple who wants to keep it simple and enjoy their day with family and friends. We include a private trellis for your ideal ceremony, where you are able to decorate in any vision you may have for your perfect day. Let us cater to you, it's what we do best.**

**Ceremony includes 1 Hour Rental of Outdoor or Indoor Space  
plus 1 Hour of Setup Time and 1 Hour of Rehearsal**

**\* Day of Ceremony Coordinator \$500**



# Packages

## Diamond

**Family Style Saturday \$96.00**

*Friday \$91.00 / Sunday \$86.00*

**Six Hour Room Rental**

**Colored Napkins**

**Six Hour Platinum Bar**

**White, Black, or Ivory Floor Length**

**Specialty Butler Passed Hors d'Oeuvres**

**Linen**

**Beef Tenderloin**

**Grand Head Table**

**Choice of Chicken**

**Charger (Gold or Silver)**

**Champagne Toast for All**

**Duet Plate Filet Mignon \$7**

**Fruit and Pastry Table**

**Chivari Chairs**

**Cake Cutting and Serving**

**Uplighting**

**Late Night Snack**

*2024 Price Increase \$1.00*

*Sunday Weddings will be a 5 hour hall rental*

*All Events Subject to a 6% Sales Tax & 18% Service Charge*





## *Emerald*

***Family Style Dinner Saturday \$78.00***

*Friday \$73.00 / Sunday \$66.00*

**Six Hour Room Rental**

**Late Night Snacks**

**Six Hour Premium Bar**

**Colored Napkins**

**Butler Passed Hors d'Oeuvres**

**White, Black, or Ivory Floor Length Linen**

**Champagne Toast For All**

**Chair Covers with Sash**

**Cake Cutting & Serving**

**White, Black, or Ivory Backdrop**

***2024 Price Increase \$1.00***

***Sunday Weddings will be a 5 hour hall rental***

***All Events Subject to a 6% Sales Tax & 18% Service Charge***



# Family Style

Dinner Rolls, Coffee, Tea, & Soft Drinks

## Salad

*Choice of One:*

### **Garden Salad**

Topped with tomato, cucumber, & red onion  
served with our creamy balsamic vinaigrette

### **Caesar Salad**

Crisp romaine hearts, garlic croûtons,  
parmesan, & house made Caesar dressing

### **Antipasto Salad \*\$1.00**

Fresh greens with Italian meat, cheese,  
black olives, tomatoes, & pepperoncinis

## Entrées

*Choice of Two:*

### **Meat**

#### **Roasted Sirloin of Beef**

Slow roasted, topped with  
mushroom zip

#### **Herb Roasted Pork Tenderloin**

Marinated in garlic, rosemary,  
& natural au jus

#### **Beef Tenderloin Tips \*\$3.00**

Slow roasted tenderloin tips in  
mushroom zip

#### **Beef Tenderloin \*\$6.00**

Slow roasted, served in natural au jus

### **Chicken**

#### **Chicken Piccata**

Sautéed chicken breast with  
capers & artichoke hearts in a  
lemon & white wine sauce

#### **Chicken Marsala**

Chicken breast sautéed with  
mushrooms & Marsala wine

#### **Chicken Florentine**

Lightly breaded breast of chicken with  
a champagne spinach cream sauce

### **Fish**

#### **Whitefish or Cod**

Lemon Herb Topping

#### **Salmon \*\$3.00**

Pan seared or grilled with  
lemon beurre blanc

\*Vegetarian items  
available upon request

### **Vegetarian**

Eggplant Parmesan



## *Pasta & Risotto*

*Choice of One:*

**Pasta with Choice of:**

**Meat Sauce**

**Tomato Basil**

**Palomino**

**Alfredo**

**Primavera**

Fresh seasonal vegetables over bow-tie, with oil & garlic

**Risotto Milanese**

Italian rice, finished with saffron & parmesan

**Mushroom Asparagus Risotto**

Italian rice, finished with fresh mushrooms & crisp asparagus

**Add \$1.00 each**

**Gnocchi, Tortellini, or Ravioli**

## *Vegetable*

*Choice of One:*

**Broccoli Limone**

Fresh steamed broccoli with lemon butter

**Fresh Green Beans**

Fresh steamed green beans with butter & garlic

**Seasonal Vegetable Medley**

Roasted fresh seasonal vegetables

**Asparagus \*\$1.00**

Steamed asparagus with garlic butter

## *Potato*

*Choice of One:*

**Herb Roasted Potato**

Blend of fresh herbs

**Garlic Parmesan Redskin Potato**

Redskins with parmesan, parsley, garlic, & butter

**Anna Potato \*\$1.00**

Thinly sliced potato poached in chicken stock & butter

**Dutchess \*\$2.00**

Whipped potato infused with fresh herbs & garlic



# Hors d'Oeuvres

## Butler Passed

*Choice of Three:*

Beef Wellington  
Assorted Bruschetta  
Arancini  
Mini Italian Meatballs  
Portobello Mushroom Puff  
Toasted Ravioli  
Antipasto Skewers  
Chicken Siciliano Tenders  
Eggplant Rollatini

*Upgrade Selection or Add on*

Shrimp Cocktail \$2/\$4  
Coconut Shrimp \$2/\$4  
Crab Cakes \$3/\$5  
Lamb Chop \$3/\$5

Charcuterie Station  
\$250 set up \$4 per person

## Antipasta Table

Sliced Italian Meats & Cheeses  
Marinated Roasted Peppers  
Artichokes & Olives  
Fresh Mozzarella Tomato & Basil  
Artisan Breads & Crackers

*Also Includes Choice of Four:*

Spinach & Artichoke Dip  
Italian Sausage  
Chicken Siciliano Tenders  
Mini Italian Meatballs  
Arancini  
Portobello Mushroom Puff  
Calamari Frito  
Assorted Bruschetta  
Toasted Ravioli  
Eggplant Rollatini

*Upgrade Selection or Add on*

Smoked Salmon \$2/\$4  
Shrimp Cocktail \$2/\$4  
Crab Cakes \$3/\$5  
Coconut Shrimp \$2/\$4  
Braised Short Ribs \$3/\$5





# Bar Selections

## Premium

Absolut Vodka  
Tito's Vodka  
Bacardi Rum  
Captain Morgan  
Beefeater Gin  
Tanqueray Gin  
Canadian Club  
Jack Daniels  
Jim Beam  
Josi Cuervo  
Dewars Scotch  
Peach Schnapps  
Triple Sec  
  
Wine Selection  
*Moscato, Chardonnay,  
Pinot Noir, Cabernet*  
  
Draft Beer  
*Bud Light & Labatt Blue*

## Platinum

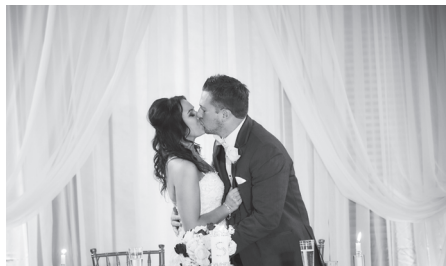
Grey Goose Vodka  
Tito's Vodka  
Bacardi Rum  
Captain Morgan  
Tanqueray Gin  
Bombay Sapphire  
Canadian Club  
Crown Royal  
Jack Daniels  
Woodford Reserve  
Johnny Walker Black  
Hennessey  
Cuervo 1800  
  
Wine Selection  
*Pinot Grigio, Chardonnay,  
Moscato, Pinot Noir, Cabernet*  
  
Draft Beer  
*Bud Light, Labatt Blue  
Choice of Craft Beer or Seltzer  
(Restrictions apply)*

## Bar Upgrades

### Espresso & Cappuccino Bar \$4.00

"Our Espresso Bar features premium espresso beans ground fresh and brewed to order. Hot steamed milk is added to the espresso to create cappuccino's & lattes. Each served with your choice of fresh whipped cream, shaved chocolate curls, sugar swizzle sticks, and assortment of flavored syrups"

*\*Red Bull Available; Please Ask For Pricing*



# *Additional Selections*

## *Soups*

\$2.00

### **Italian Wedding**

Chicken stock, pastina noodles, mini Italian meatballs

### **Minestrone**

Italian vegetable soup with northern beans & pasta

### **Cream of Broccoli**

A rich & flavorful soup filled with fresh broccoli florets

## *Desserts*

### **Fruit & Pastry Table \$8.00**

Selection of seasonal fresh fruit, homemade mini Italian pastries, parfaits & chocolate covered strawberries

### **Ice Cream Sundae Bar \$3.00**

Vanilla, chocolate, & spumoni featured with a variety of toppings & sauces

### **S'more Table \$4.00**

Classic & chocolate graham crackers served with a variety of chocolate & marshmallows

### **Cider & Donuts \$5.00**

Selection of Michigan donuts and fresh apple cider

**Selection homemade mini Italian pastry trays \$4.00**

## *Late Night Snacks*

\$5.00

### **Pizza**

Deep dish Italian style pizza topped with cheese & pepperoni

### **Coney Bar**

Dearborn Hot Dogs, National Chili, with cheese & fries

### **Sliders**

Angus ground beef, grilled & topped with American cheese & fries

### **Chicken & Waffles**

Crispy fried chicken tenders with soft sugared waffles & syrup



Upgrades

Hedge Wall  
\$250

Grand Piano  
\$150

Chiavari Chairs  
\$5.00 (200 or more) • \$6.00 (under 200)

Chargers  
(Gold or Silver)  
\$1.00

Neon Sign  
reading ‘Happily Ever After’  
\$75

Uplighting  
\$20.00 per light

Grand Head Table  
\$150  
*(includes two tiered backdrop with uplighting)*

Wall to Wall Drapery  
\$10.00 per ft

Champagne Toast  
\$2.00 per person

Screen and Projector  
“Showcase live wedding pictures or create your personalized slide show.”  
\$50 or \$25 each

Notes

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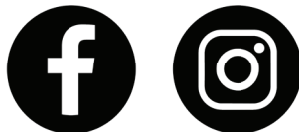
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