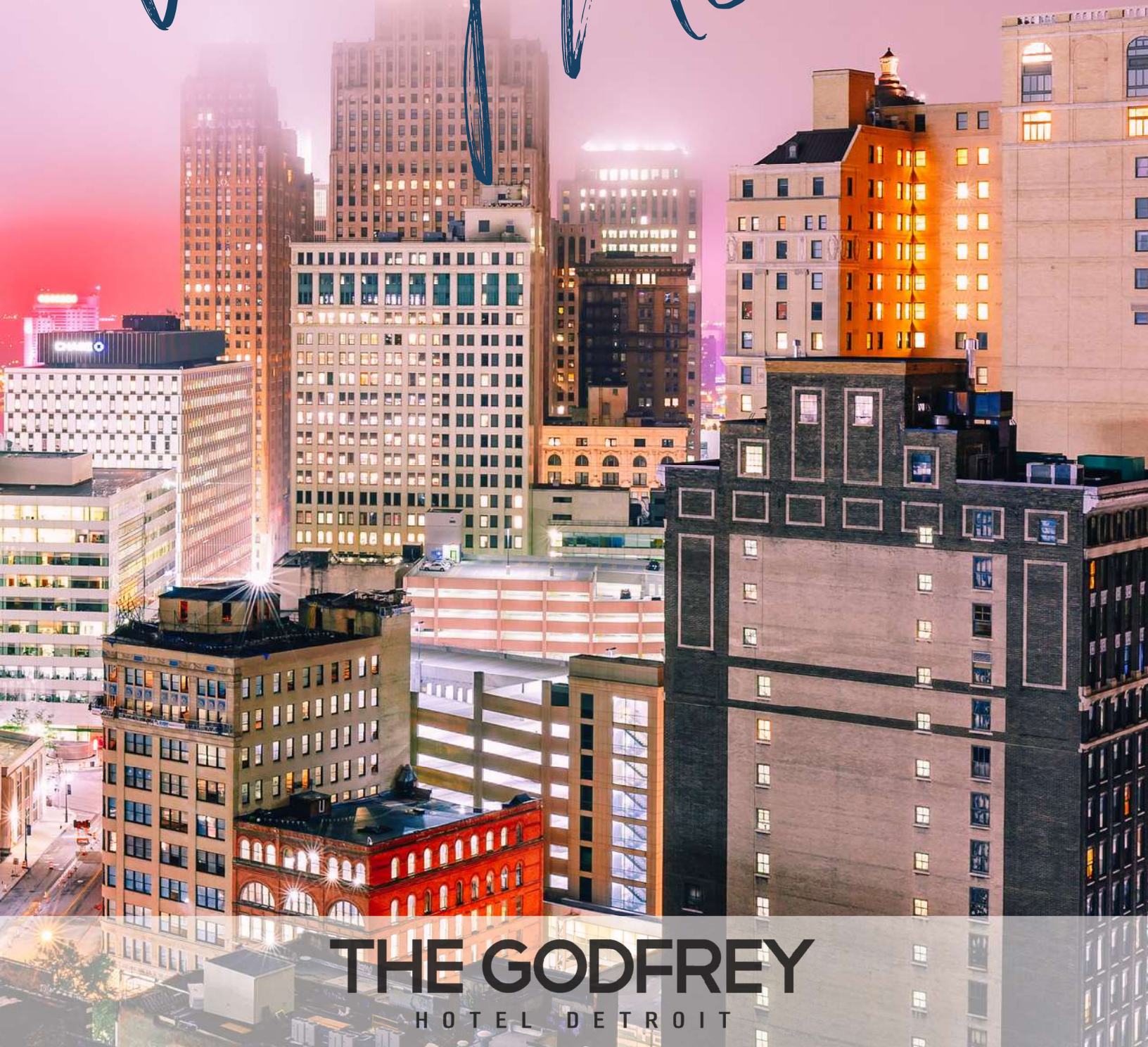


Wedding Menu



THE GODFREY
HOTEL DETROIT

THE GODFREY

H O T E L D E T R O I T

Reception Package

includes...

- One Hour of Four Passed Hors d'oeuvre
- Plated Salad Course
- Two Plated Entrée Choices (plus vegetarian option)
- Champagne Toast
- Coffee and Tea Service
- Four Hour Signature Bar
- Certified Bartenders
- Waived Room Rental for Reception Space
- Complimentary Wedding Night Hotel Room
- White or Black Table Linen
- Linen Napkins in Standard Colors
- 24' x 24' Dance Floor
- Complimentary Cake Cutting
- Discounted Guest Room Rates, Based on Availability

package pricing based on entrée(s) chosen,
starting at \$155 per person

THE GODFREY



 313.385.0000

 1401 Michigan Ave, Detroit MI 48216

 GodfreyHotelDetroit.com

 [godfreyhoteldetroit](https://www.instagram.com/godfreyhoteldetroit)

hors d'oeuvre

Select Four for One Hour Cocktail Service

OR

Two Displays

fish & shellfish

chilled gulf shrimp cocktail
with cocktail sauce & lemon

prawn parfait
with avocado mousse, passion
fruit and espelette pepper

tuna and white bean melts
with fresh basil and farmers
cheese

mini lobster rolls
with coconut vinaigrette,
passionfruit and cilantro

oysters on the half
with preserved lemon
vinaigrette

tuna poke
with compressed cucumber,
jalapeno and puffed rice

maryland crab cakes
with spicy mayonnaise and basil

meat

ham and melon
shiso compressed melon,
prosciutto

prime beef tartare
parmesan crisps, calabrian chili

prime beef skewers
with house steak sauce

beef sliders
with dubliner cheese, dijonnaise

crispy pork belly sliders
with belly BBQ sauce and
pickled slaw

short rib beignets
with horsey crème

fried chicken skewers
with caviar

vegetarian

mushroom crostini
toasted baguette slices with wild
mushroom,

housemade ricotta and saba
toasted brioche with brie cheese,
fig, marcona almonds

escarNO skewers
braised mushrooms with herb
butter

vegetable fritters
with herb aioli

roasted beet tartare
on a parm crisp with goat cheese
and walnut

pimento cheese deviled eggs
with candied jalapeno

mini cups of parmesan fries
with aioli

displays

meat

local and house made charcuterie with seasonal pickles, housemade mustard and bread

cheese

domestic and imported assortment of cheese, with house jam, olives, nuts and crackers

veg

with carrot hummus, french onion dip, pub cheese

fresh

seasonal platter of fresh fruit

soup or salad

Served tableside with fresh bread and butter. Select one.

soups

chefs seasonal soup of the day

chilled tomato and melon gazpacho

smoked tomato soup
with guernsey cream

broccoli and cheddar soup

vegan ribolita stew
with pine nut pesto

sweet corn vichyssoise
jumbo lump crab and pimento peppers +\$4 PP

lobster bisque
tarragon powder, lemon verbena +\$4 PP

salads

signature salad
bibb lettuce, fine herb buttermilk dressing, radish, crostini

chopped salad
romaine, herb vinaigrette, chickpea, salami, mild pepper, red onion, provolone

seasonal tomato salad
caponata, straciatella, pine nuts

sprouted grain salad
lemon vinaigrette, cucumber, radish, feta

caesar salad
black garlic ceasar dressing, charred lemon, herbed croutons

mixed green salad
red wine vinaigrette, radish, carrot, haricot vert, croutons

entrées

Select Two Meat-Based + One Vegetarian

meat

not your grandmother's pot roast

braised short rib, robuchon pomme puree, glazed
seasonal veg, au jus, \$165

steak frites

beef jus, caramelized shallot butter, \$175

bone in porkchop

sweet polenta, braised maitake mushroom, pork jus, \$170

ny strip steak

pomme puree, hollandaise, seasonal vegetables, \$175, add crab \$16

filet mignon

pomme puree, hollandaise, seasonal vegetables, \$180
add crab, \$16

fish & seafood

seared salmon

navet cream, marcona almond, blood orange reduction, \$175

atlantic cod

root vegetables, preserved lemon, smoked chowder sauce, \$170

poultry

crispy skin chicken

asparagus puree, roasted asparagus, chicken jus, \$160

airline chicken breast

asparagus puree, roasted asparagus, chicken jus, \$160

vegetarian

cacio pepe bucatini

asparagus, spring onion, pecorino, \$155

potato gnocchi

parmesan cream, seasonal vegetables, \$155

vegetarian risotto

watercress, summer squash, squash blossoms, \$155

Late night snack

Late night snacks

ye old tiger stadium station- \$28

all beef mini franks, fully loaded mini nachos,
soft pretzels and cheese, kettle corn

michigan state fair- \$26

funnel cakes, deep fried oreos, mini corn dogs,
chocolate covered marshmallows

za station- \$24

garden salad, choice of two housemade pizzas,
pepperoni rolls and sauces

sweets stations

s'mores station- \$18

housemade marshmallow,
assortment of chocolates, graham
crackers

mini dessert station- \$22

rotating assortment of delectables

dessert enhancements

seasonal fruit tart

seasonal cheesecake

flourless chocolate cremeux cake

assorted pastries

chocolate covered strawberries

wedding cakes available

ask for more flavors and options!

Bar Packages

Four Hour Bar Service and Bartender Fees included.
Additional hours available at \$6 per person per hour, not to exceed six hours total.

all bars include:

soft drinks
coke, diet, sprite,
ginger ale

juices
orange, pineapple,
cranberry, grapefruit

mixers
ginger beer, simple syrup,
grenadine, lemon juice, lime
juice, bloody mary mix

garnishes
lemons, limes, oranges,
cherries, olives

signature bar

Included with Wedding Package

spirits

conciere vodka	cazadores anejo
conciere bourbon	1800 silver
whiskey	bailey's irish cream
conciere silver rum	kahlua liqueur
four roses bourbon	grand marnier
crown royal whiskey	
dewar's scotch	

beer

choose two domestic

blue moon
budweiser
bud light
miller lite

choose one craft

atwater dirty blonde
bell's two hearted
atwater detroit pale ale

choose one import

corona
guinness
labatt blue
stella artois

wine

choose two red wines

- elouan pinot noir
- croix st martin bordeaux rouge
- joel gott cabernet sauvignon
- domaine de chateaumarcot cotes du rhone

choose two white/rose wines

- torresella pinot grigio
- fossil point chardonnay
- emmolo sauvignon blanc
- good harbor late harvest riesling
- bieler 'sabine' rose

**choose one
sparkling wine**

- decoy sparkling brut
- m bonnamy cremant de loire brut
- la marca prosecco

premium bar

Add \$6 per person

spirits

grey goose vodka	cazadores anejo
aviation gin	don julio blanco
captain morgan	bailey's irish cream
jack daniels bourbon	kahlua liqueur
tullamore dew irish	grand marnier
dewar's scotch	

beer

choose two domestic

blue moon
budweiser
bud light
miller lite

choose one craft

atwater dirty blonde
bell's two hearted
atwater detroit pale ale

choose one import

corona
guinness
labatt blue
stella artois

wine

choose two red wines

- benton lane pinot noir
- elizabeth spencer cabernet sauvignon
- château la nerthe 'les cassagnes' côtes du rhône
- tenuta di nozzole chianti classico
- guada al tasso 'il bruciato' super tuscan rosso
- napa quilt cabernet sauvignon

**choose two
white/rose wines**

- santa margherita pinot grigio
- elizabeth spencer sauvignon blanc
- lioco chardonnay
- michele chiarlo 'nivole' moscato d'asti

**choose one
sparkling wine**

- mawby sparkling blanc brut
- gerard bertrand crémant de limoux blanc
- french blue crémant de bordeaux rosé

Luxe bar

Add \$12 per person

spirits

ketel one vodka	casamigos reposado
grey whale gin	don julio blanco
kasama rum	bailey's irish cream
bulleit bourbon	kahlua liqueur
woodford reserve	grand marnier
jameson irish whiskey	hennessy vs
johnny walker black label	

beer

choose two domestic

blue moon
budweiser
bud light
miller lite

choose one craft

atwater dirty blonde
bell's two hearted
atwater detroit pale ale

choose one import

corona
guinness
labatt blue
stella artois

wine

choose two red wines

- flowers pinot noir
- château cantin saint-emilion
- domaine de la solitude châteauneuf-du-pape
- g.d. vajra albe barolo
- paul hobbs 'crossbarn' cabernet sauvignon
- elizabeth spencer cabernet sauvignon

**choose two
white/rose wines**

- domaine drouhin-vaudon chablis ac
- far niente chardonnay
- stags leap winery sauvignon blanc
- chateau de sancerre
- hampton water rose

**choose one
sparkling wine**

- drappier carte d'or brut
- moët & chandon imperial brut
- j vineyards brut rose