

Timeless Weddings Begin Here



Make Your Event

*Special
&*

Your Day a Time to

Remember



Ceremony

\$1,000 Reception on Premises

\$1,500 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 \$106.00

Friday \$101.00 / Sunday \$96.00

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

2025 Price Increase \$1.00

Sunday Weddings will be a 5 hour hall rental

All Events Subject to a 6% Sales Tax & 19% Service Charge



Emerald

Family Style Dinner Saturday \$88.00

Friday \$83.00 / Sunday \$76.00

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

2025 Price Increase \$1.00

Sunday Weddings will be a 5 hour hall rental

All Events Subject to a 6% Sales Tax & 19% 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
Spanakopita

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 Fee

\$2.50 per person

Antipasta Table

\$8.00

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

Also Includes Choice of Three:

Spinach & Artichoke Dip
Italian Sausage
Tortellini Palomino
Mini Italian Meatballs
Arancini

Portobello Mushroom Puff
Calamari Frito
Assorted Bruschetta
Toasted Ravioli
Pasta Prima Vera

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

Platinum

Grey Goose
Tito's
Bombay Sapphire
Tanqueray
Bacardi
Captain Morgan
Jack Daniels
Crown Royal
Woodford Reserve
Hennessey
Johnny Walker Black
Patron
Amaretto DiSaronno

Wine Selection
Cabernet, Pinot Noir,
Pinot Grigio, Moscato,
Sauvignon Blanc

Draft Beer
Bud Light, Labatt Blue
Choice of Craft Beer
(Restrictions apply)

Premium

Absolut
Tito's
Beefeater
Tanqueray
Bacardi
Captain Morgan
Jack Daniels
Jim Beam
Canadian Club
Seagram's 7
Dewers
Jose Cuervo

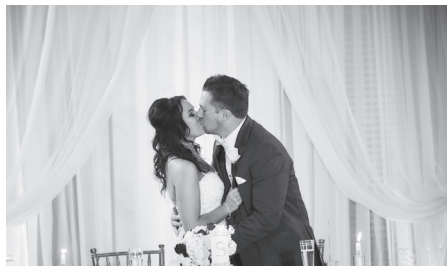
Wine Selection
Cabernet, Pinot Noir,
Pinot Grigio, Moscato,
Sauvignon Blanc

Draft Beer
Bud Light & Labatt Blue

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"



Additional Selections

Soups

\$2.50

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

Pastry Trays

Selection homemade mini Italian pastry trays \$4.00

Late Night Snacks

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 Tenders & Fries

Crispy fried chicken tenders with fries



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
‘Happily Ever After’
\$75

Uplighting
\$20.00 per light

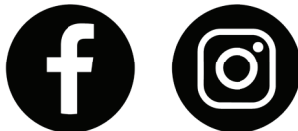
Grand Head Table
\$150
(includes two tiered backdrop with uplighting)

Wall to Wall Drapery
\$10.00 per ft

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

Notes





43843 Romeo Plank Road | Clinton Twp. | Michigan | 48038 | 586.421.5155

Email: Banquet@IACSONline.com | Website: IACSWeddingBanquets.com