



*Graham*  
BANQUET & EVENT CENTER

## WEDDING MENU & BAR PACKAGES

Note: Price Redacted. Please see current menu for updated pricing.







# Thank You

Contact Info:

Heather McDonald

P. (517) 224-5616

C. (517) 231-5925

Main Contact: [info@grahambanquetcenter.com](mailto:info@grahambanquetcenter.com)

Thank you for choosing Graham Banquet Center for your special event! The following menu offers a wide selection of options from our skilled staff! So, get ready for your mouth to never forget the superb taste!

We are allergy friendly. Please inform us of any food allergies your guests may have.

Final head count and payment is due 2 weeks before your event.

All includes 18% Service Fee and 6% Sales Tax.



## Graham Banquet Center Food and Bar Policy:

All food and beverage must be purchased through Graham Banquet Center. Wedding cakes and desserts are the only exceptions. Food and beverage cost is subject to change depending on market conditions at any time. Any leftovers will be disposed of at Graham Banquet Center sole discretion.

You and your guests will enjoy Graham Banquet Center's fine foods with our all-inclusive wedding menu. This package is hands free for our customers, their family, and friends. We understand when planning a wedding not everyone wants a hands-on approach. We care about our customers, and it shows in our quality of our food and service. This package has it all so you can relax on your wedding day.

### Attendants:

We normally provide 4-6 attendants and will set-up the buffet line or plate your meals and bus your tables after dinner. If you wish to have more attendants there is a charge of \$15/hour per attendant, with a minimum of 4 hours.

### Includes:

Set-up and clean-up of items with buffet linen, plated meals, chafing dishes and serving utensils. Basic white China, polyester napkins (white, ivory, or black), glassware and silverware. Food is set-up 30 minutes prior to scheduled dinner time if buffet.

### Minimums:

The minimum number of guests for this menu is 100 and is subject to sales tax (6%) and service fee of (18%).

### Rules & Restrictions:

Graham Banquet Center is fully licensed and insured. We do not box-up leftover food in to-go containers. Leftover food, if there is any, will be disposed of at the discretion of Graham Banquet Center. Trash removal is our responsibility. Also, we do not set-up or serve your desserts brought in by another source.

### Reservation Fee and Payments:

A reservation fee of half our property rental is required to reserve your wedding date at the time of signing our contract. This will be deducted from the final bill and is non-refundable. A second payment of 50% of your invoice is due 90 days prior to your event. A final head count will be due 2 weeks before your event. At that time your invoice will be revised accordingly, and your final payment will be due.

**Accepted Payment Methods:**

Check, Cash or Debit/Credit Card – Visa, MasterCard, Discover, and American Express.  
(Payment with a credit card will be subject to a 3% processing fee)  
Checks are payable to: Graham Banquet Center

**Consultation:**

A consultation will be the next step once a contract is signed. This can be scheduled any time, but no later than 6 months before your event. We'll go over your food, beverage, timeline and more. Head count can decrease by 15%, but not below minimum requirement. Refunds will not be given for guests who do not attend.

**Performance:**

Graham Banquet Center 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 or municipal) regulations and/or restrictions upon travel or transportation, availability of food and/or beverage, riots, national emergencies, Acts of God, force majeure, weather and other causes whether enumerated herein or not, which are beyond the reasonable control of and prevent or interfere with the performance of Graham Banquet Center.



## Hot - Hors D' Oeuvres

### Jumbo Shrimp Cocktail

Jumbo chilled tail-on shrimp, with cocktail sauce and lemon wedges. (50 Pieces)

### Coconut Shrimp

Battered shrimp coated with flaked sweetened coconut. Served with one sauce - Cajun marmalade or Pina Colada sauce. (50 Pieces)

### Boneless Chicken Wings

Breaded chicken bites served with your choice of two of the following sauces: BBQ, Buffalo, Sweet and Sour, or Ranch. (50 Pieces)

### Meatballs

Your choice of BBQ, Swedish, Sweet and Sour or Marinara. (50 Servings)

### Vegetable Spring rolls

Filled with cabbage, celery, mushrooms, carrots, and water chestnuts and seasoned with a touch of soy sauce. (50 Pieces)

### Potato Skins

Homemade potato skins topped with cheddar cheese, bacon and green scallions. Served with sour cream. (50 Pieces)

### Spinach and Artichoke Dip

A creamy blend of soft white cheese, artichokes, sauteed spinach, red pepper and garlic. *Served with bread.* (Serves 50)

### Hummus & Mini Pita Bread

Your choice of traditional hummus made with garlic and chickpeas or roasted red pepper hummus. (Serves 50)

Note: If you would like to host an hors d'oeuvres only function, we require you offer at least four items at three pieces per person.

# Cold - Hors D' Oeuvres

## PARTY TRAYS

### Fresh Vegetables & Dip

Seasonal vegetables served with a creamy ranch dip.

Small (Serves 50) Large (Serves 200)

Medium (Serves 100)

### Fresh Fruit Display

Seasonal fresh fruit.

Small (Serves 50) Large (Serves 200)

Medium (Serves 100)

### Assorted Cheese & Crackers

An arrangement of traditional and gourmet cheese. Served with select crackers.

Small (Serves 25) Medium (Serves 50)

### Meat & Cheese Tray

Our traditional arrangement of gourmet cheese paired with slices of salami, pepperoni, and beef sticks. Served with select crackers. (Serves 50)

### Gnocchi Salad

Gnocchi with salami, fresh spinach, mozzarella cheese balls, sun dried tomatoes, and basil with a light dressing. (Serves 50)

### Relish Tray

A sampling of our pickled favorites! Stuffed olives, black olives, kalamata olives, pickle spears, cheese stuffed peppadews and pepperoncini. (Serves 50)

### Assorted Bread Tray

A selection of our favorites; garlic herb focaccia, holey whole wheat, cheddar jalapeno and Italian sourdough. Served with assorted butters and dipping oils (Serves 50)

### Bruschetta

Freshly diced tomatoes and garlic tossed in balsamic vinegar topped with olive oil and Asiago cheese. (Serves 50)

## Buffet Dinner Entrees

Buffet or Plated Includes: one starch, one vegetable, one salad and fresh baked rolls and butter.

- Add \$1/person for each additional starch, vegetable, or salad. (Buffet Only)
- Children 2-10 years may choose buffet at ½ price or choose one kid's meal from the "Kids Menu". More than 5 children will be charged a plated fee of \$2/person.
- Vegetarian meals of 6 or less will be plated. If you have 7 or more then it will be an additional entrée added to your buffet.
- Plated Entrees add \$2/Person
- Entrée Options are Chicken, Turkey, Beef, Pork, Seafood or Vegetarian.

Choice of 1 Entrée

Choice of 2 Entrée

Choice of 3 Entrée

Duo Plates

### CHICKEN

#### Boneless Grilled Chicken Thighs

Grilled and marinated with a Teriyaki glazed or bourbon glaze.

#### Chicken Marsala

Grilled Chicken breast with a rich mushroom demi glaze.

#### Chicken Madeira

Grilled Chicken breast with mushrooms and asparagus in a rich, buttery, madeira wine sauce.

#### Great Lakes Chicken

Grilled Chicken breast topped with a white wine cream sauce with dried cherries, apples, and pecans. Topped the creamed brie.

#### Autumn Chicken

Grilled Chicken breast with a Michigan apple demi-glaze, bacon, and caramelized onions.

#### Tuscan Chicken

Grilled Chicken breast with creamy white herb sauce, spinach and roasted red peppers.

#### Chicken Marsala

Chicken breast with a rich mushroom demi glaze.

#### Chicken Ziegenfuss

Chopped white chicken breast, with celery, onion, sage, cream cheese wrapped in a puffed pastry. Drizzled with a creamy chicken and sage gravy.

### Champagne Chicken Breast

Breaded chicken breast topped with a creamy champagne reduction.

### Garlic & Rosemary Chicken

Grilled Chicken breast marinated in rosemary, garlic with a creamy rosemary sauce.

### Chicken Parmesan

Parmesan breaded chicken breast topped with marinara.

*(May be served with Spaghetti in place of a starch; \$1.25/person extra.)*

## **TURKEY**

### Roasted Turkey Breast

Turkey breast basted with thyme, butter, and white wine sauce.

### Rosemary Peach Glazed Turkey

Sliced turkey breast with a rosemary and peach reduction.

## **BEEF**

### Grilled Filet Mignon

Seasoned and grilled to perfection. *(Caramelized onions or mushrooms \$2.49/person extra.)*

### Carved Prime Rib

Prime Rib seared, seasoned and slow roasted to medium. Served with au jus and horseradish sauce.

### New York Strip Steak

Seasoned and cured beef strip steak, grilled. Topped with a rosemary demi-glace.

### Tenderloin Beef Tips

Pieces of tenderloin marinated in either teriyaki or Cajun seasoning.

### Sirloin Steak *(Caramelized onions or mushrooms extra.)*

Sirloin Iron 6 oz. steak seasoned and grilled to perfection.

### London Broil

Flank steak marinated and grilled with a robust bordelaise sauce.



## PORK

### Honey Glazed Ham

Honey Glazed Ham Slices

### Rosemary Demi-Glaze Pork Tenderloin

Roasted pork tenderloin with rosemary and rosemary demi-glaze.

### Pulled Pork

Pork roast cooked low and slow until tender. Can be served with 2 choice sauces: BBQ, Honey BBQ, Carolina Tangy Gold or Honey Mustard.

## SEAFOOD

### Salmon Filet

Grilled salmon filet served blackened, Bourbon glaze or topped with herbed garlic butter.

### Chimichurri Grilled Salmon

Grilled salmon filet marinated with a piquant sauce. (Spicy - chili pepper flakes).

### Grilled Mahi Mahi

Grilled Mahi Mahi topped with pineapple salsa.

## VEGETARIAN

### Stuffed Manicotti

Large Shell pasta filled with parsley, ricotta and Romano cheese with basil marinara sauce and mozzarella cheese.

### Vegetarian Lasagna

A white sauce vegetarian lasagna layered with assorted roasted vegetables, mozzarella, ricotta, and Swiss cheese.

### Veggie Stir Fry

Blend of Asian inspired vegetables with teriyaki sauce, served over rice.

### Veggie Osso Bucco

Carrots, seasonal mushrooms, pearl onions, and brussel sprouts slowly braised and served over garlic redskin mashed potatoes.

### Grilled Broccolini

Grilled broccolini with peppers sauteed in garlic and olive oil served over rice.

## Entrée Sides

*All meals are served with one starch, one vegetable, one salad option and fresh baked bread and butter.  
Select one from each category below. Add /person for additional starch, vegetable, or salad. (Buffet Only)*

### STARCHES

#### Dauphinoise Potatoes (V,GF)

Thinly sliced potatoes in a rich white cheese sauce.

#### Creamy Cheddar Au Gratin Potatoes (V,GF)

Thinly sliced potatoes in a rich Au Gratin sauce with creamy cheddar cheese.

#### Garlic Mashed Potatoes (V,GF)

Yukon Gold whipped potatoes with cream and garlic, sprinkled with chives.

#### Loaded Mashed Potatoes (V,GF)

Mashed Potatoes with cheddar cheese, bacon, green onions, and cream.

#### Roasted Red Potatoes (V,GF)

Redskin potatoes cubed and tossed in herbs and olive oil.

#### Rice Pilaf

A fluffy made rice with onion, celery, butter and chicken stock.

#### Wild Rice Blend

Seasoned blend of long grain wild rice.

#### Buttery Herb Stuffing

Chicken and herb seasoned stuffing; pairs well with turkey, chicken, ham or beef.

## VEGETABLES

### Roasted Green Beans (V,GF)

Fresh green beans oven roasted in herbed olive oil. (Almonds add \$.50/guest)

Custom vegetable selections below, add to the entrée price. Vegetables below are not included.

### Country Style Green Beans (GF)

Green beans with bacon and onions.

### Fire Roasted Corn (V,GF)

Fire roasted corn with peppers and seasoning.

### Oven Roasted Brussel Sprouts (V,GF)

Oven roasted brussel sprouts with bacon and onions.

### Roasted Summer Blend (V,GF)

Fresh chopped zucchini, yellow squash, baby carrots, broccoli, green beans, red onion, and red peppers oven roasted in herbed olive oil.

Green Bean Casserole Green beans blended with creamy mushroom sauce and topped with crispy onion straws and baked.

### California Blend (GF)

Steamed baby carrots, florets of broccoli and cauliflower, tossed in an herbed garlic butter.

## SALADS

### Garden Tossed

(Served with two dressings)

A blend of spring mix and romaine, sliced cucumber, red onion, grape tomatoes, croutons, and cheese.

### Caesar (GF)

(Served with Caesar Dressing)

Crisp romaine, croutons, and parmesan cheese. Caesar dressing recommended.

### Michigan Cherry (GF) (Add \$1/person)

(Served with Apple & Rasp. Vinaigrette)

Mixed greens, sun-dried cherries, candied walnuts, and feta cheese. Apple vinaigrette recommended.

### Mediterranean Garden (V,GF)

(Served with two dressings)

Mixed Greens, tomatoes, cucumbers, kalamata olives, garbanzo beans, bell peppers and feta cheese.

**Dressings:** Caesar, French, Italian, Honey Dijon, Ranch, Apple Vinaigrette or Raspberry Vinaigrette, Champagne Vinaigrette.

## Rolls

### Artisan Rolls

A premium assortment of French dinner rolls, seeded French dinner rolls, rustic rolls and wheat rolls.

### Parkerhouse Rolls

Soft fresh baked rolls.

### Corn Muffin

Corn muffin with a sweet maize taste.

### Corn Cake

Deliciously moist and sweet corn cake. Served by the scoop!

## Jalapeno Corn Cake

Our corn cake but with a kick of heat. Served by the scoop!

## **Special Meals**

### Vegetarians, Children, Food Allergies

Our packages include accommodations for your guests with special dietary needs. Ask your wedding consultant for details.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## **Kids Menu (Ages 2-10)**

- All kids' meal entrees and sides must be the same.
- Kids menu may be offered with buffet or plated meals.
- Children ages 2-10 are ½ off the buffet price.

*\*Each option comes with 2 sides. Applesauce, Smiley Fries, Fruit Cup or Steamed Broccoli*

## Mac-N-Cheese

### Pizza (Cheese or Pepperoni)

### Hot Dog & Bun

Served with ranch and ketchup for dipping.

### Chicken Fingers

Served with ranch and ketchup for dipping.



## Themed Buffet

### Taco Buffet (Served with sour cream, salsa, nacho cheese sauce & guacamole)

Your choice of seasoned ground beef or seasoned shredded chicken.  
Served with soft tortillas, shredded cheddar cheese, lettuce, tomato, onion, jalapenos, black olives, chives, and tortilla chips. Includes refried beans and Spanish rice.

### Pasta Buffet (Served with alfredo, marinara and vodka sauce)

Your choice of one of the following - penne, rigatoni, cavatappi, or linguine noodles.  
Sliced chicken breast, meatballs and served with a Caesar salad & dressing, steamed broccoli, fresh baked bread and butter.

### Mac & Cheese Buffet

Creamy macaroni and three cheese blends, topped with cheddar cheese. Served with toppings of bacon, sliced breaded chicken tenders, sauteed smoke sausage, pulled pork and green onions on the side. Accompanied with garden tossed salad.

### Pizza Buffet

\*Assorted Pizzas Served with Marinara and Ranch Dressing.  
BBQ chicken: BBQ Chicken, Red Onions, Jalapenos, Sriracha Cream Drizzle.  
Sausage & Fresh Basil: Italian sausage, Fresh Basil Leaves.  
Triple Cheese  
Meat Lovers: Pepperoni, Sausage, Bacon and Ham.  
Vegetarian: Roasted Red Peppers, Onions, Mushrooms and Black Olives.  
Garden Tossed Salad, Fruit Salad and Fresh Garlic Bread Sticks.

### Build Your Own Sandwiches

Dressings: Mayo, Yellow Mustard, Dijon Mustard, Garlic Aioli, Creamy Sriracha Spread, Herbed Olive Oil, and Basil Pesto.

Bread: White, Wheat, Pumpernickel, Sourdough, and Ciabatta Rolls

Romain Lettuce Leaves (V, GF)

Toppings: Sliced Dill Pickles, Banana Peppers, Roasted Red Peppers, White Onion, Tomatoes and Arugula

Meats: Ham, Turkey, Roast Beef, Salami, Capicola, Pepperoni

Sliced Cheeses: Colby, American, Pepper Jack, Cheddar, Provolone, and Muenster

Salads: Garden Tossed Salad, Fruit Salad, Potato Salad, Pasta Salad

Sides & More: Baked Beans with brown sugar and bacon (or coleslaw) and Fresh Baked Bread & Butter

## Late Night Snacks

*Your guests are sure to devour these late-night snacks after getting their groove on the dance floor.*

### Ala Cart Pizza

Specialty Pizza below (Serves 10-12 slices)

Meat Lovers: Pepperoni, Sausage, Bacon, and Ham.

BBQ Chicken: BBQ Chicken, Red Onions, Jalapeños, and Sriracha Cream Drizzle.

Vegetarian: Roasted Red Peppers, Onions, Mushrooms and Black Olives.

The Vito: Italian Sausage, Roasted Red Peppers, and Fresh Basil.

Cheese Pizza (Serves 10-12 slices)

Pepperoni Pizza (Serves 10-12 slices)

### Sub Bar (50 Servings)

Turkey and ham sliced thin and piled high on our delicious bread and topped with cheddar cheese, provolone, lettuce, and tomato. Served with mayonnaise and mustard.

### Nacho Chips & Salsa Bar (Served with salsa, nacho cheese sauce, and jalapenos)

Lightly seasoned Nacho Chips.

### Popcorn Bar

Freshly popped popcorn served with select seasonings: Ranch, Jalapeño, White Cheddar.

## Bar Packages, Policy Highlights & Options



### Policy

- *Prices are subject to change without notice.*
- *All alcohol pricing applies to each person over 21 years of age, regardless if they will consume alcohol or not.*
- *Our listing prices are calculated that not everyone will be drinking.*
- *All bar packages must run consecutive hours.*
- *No outside alcohol is allowed on the property. Additional charges will be given if found.*
- *All bar packages below switch to a cash bar once bar package time expires.*
- *Regardless of package chosen we will have a full bar available for cash/card sales.*
- *Quantity of bar staff allotted to an event is at the sole discretion of Graham Banquet Center. Requests for additional bar tenders will result in an additional fee of \$75.00 per bartender. All other special requests will be priced individually (This includes His/Her drinks).*
- *For the safety of your guests Graham Banquet Center does not permit any bar open more than 8 hours.*
- *Graham Banquet Center has a no shot policy and doubles are permitted as a cash/card purchase only.*

### Wine:

Red Wine - Merlot, Pinot Noir, Cabernet Sauvignon

White Wine – Pinot Grigio, Moscato, Chardonnay, White Zinfandel, Sauvignon Blanc

Beer: *(Two options with bar packages below)* Budweiser, Bud Light, Miller, Miller Lite, Coors, Coors Light, Labatt, Labatt Light, Killian's.

*Other flavors are custom quoted.*

Additional any 3<sup>rd</sup> option beer flavor may be added to bar packages for \$325 each.

Mixers: Orange Juice, Cranberry Juice, Pineapple Juice, Soda, Tonic, Triple Sec, Sweet & Sour, Lime Juice, Grenadine, Sour Apple, Blue Curacao, Red Sangria, White Sangria, Margarita, Bloody Mary, and Prickly Pear.

Pepsi Products: Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Ginger Ale, Alert (\$2/person), Pink Lemonade.

Additional Drinks at Water Station: Lemonade, and Raspberry Iced Tea.

## Bridal Suite & Groom Suite Drinks

**Mimosas – Verdi Spumanti** Champagne & Orange Juice

**Mixed Drinks** – See Cash Bar Pricing.

**Canned Beer**– Options below (12 Pk or 24 Pk)

## Bar Packages Continued

### Coffee, Tea & Soda

- *Host is charged for each guest under 21 only. Bar packages below include coffee, tea & soda.*

### Cash Bar

- *Requirements below don't apply if you have a bar package and switch to cash.  
(Example – 6 Hour Standard Bar, then 2-hours cash)*
- *Cash bar only must meet a \$800 total, and \$15/hr. per bartender(s). Client is to pay the difference to meet the minimum at the end of the night. A card must be on file for payment.*
- *Coffee, Tea & Soda with a cash bar is \$3.25/person.*

Mixed Drinks: Basic      Standard      Premium

Beer:

All House Wine: bottle and per glass

### Non-Alcohol Bar

- This is for our couples that don't want any alcohol served at their event.
- Pepsi products, coffee, raspberry iced tea, regular lemonade and pink lemonade, house juices and milk.

### Champagne

Verdi Spumante

Asti Spumante

Verdi Raspberry Sparkletini

Verdi Apple Sparkletini

Verdi Strawberry Sparkletini

Sparkling Juice (no alcohol)

Drappier Brut Rose Signature

Vevue Cliequot Yellow Label

Dom Perignon Brut

Louis Roederer "Cristal"

## Bar Packages Continued

### Basic Bar

- Includes all house wines, two beer options and bartender(s)

4 Hour          6 Hour          8 Hour  
5 Hour          7 Hour

*Nikolai Vodka, Heaven Hill Gin, Port Royal Rum, Northern Lights Whiskey, Barton Long Island Mix, Admiral Nelson Rum, Lauder's Scotch, Conquistador Tequila, Kalua, Evan Williams Bourbon. All house wines and two beer options.*

### Standard Bar

- Includes all house wines, two beer options and bartender(s)

4 Hour          6 Hour          8 Hour  
5 Hour          7 Hour

*Tito's Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Canadian Club Whiskey, Jose Cuervo Silver, Seagram's VO, Southern Comfort, Jack Daniels, Dewar's White Label, Jim Beam, Amaretto, Bailey's, Butterscotch Schnapps, Malibu Coconut Rum, Peachtree Schnapps, Hot Damn Schnapps, Peppermint Schnapps and Truly on tap. All house wines and two beer options.*

### Premium Bar

- Includes all house wines, two beer options and bartender(s)

4 Hour          6 Hour          8 Hour  
5 Hour          7 Hour

*Hennessy VS, Kettle One Vodka, Kettle One Citroen, Kettle One Orange, Grey Goose, Grey Goose Cherry, Patron Silver, Tequila Rose, Godiva Chocolate, Bombay Sapphire Gin, Johnnie Walker Red Label, Crown Royal, Crown Royal Apple, Jameson Irish Whiskey, Maker's Mark, Melon Schnapps, Cruzan Mango Rum, Screwball, and Truly on tap. All house wines and two beer options.*

### Beer & Wine Bar Package

- Includes all house wines, two beer options and bartender(s)

4 Hour          6 Hour          8 Hour  
5 Hour          7 Hour





## 2,000+ Pieces of Decor Included for Free

The largest array (by far) of wedding decor at any Michigan venue.

Large ceremony pieces including artificial floral, arbor, barrels, wood cross and more.

Upscale centerpieces, lanterns, LED candlesticks, table numbers, faux greenery and floral, dessert display items and so much more.

All inventory available to be viewed online soon- no guessing at what's in stock.

### Linen Upgrade & Additional Rentals

*\*All prices subject to 6% Sales Tax*

*Rental items are subject to availability.*

### Round Tablecloths

*Included in room rental.*

*(White, Ivory or Black)*

*72" Square Polyester*

*90" Round*

*120" Round (Floor Length)*

### Cocktail Table Includes Linen

(white only) floor length polyester linen.

### Up lighting

\$ Package with 10 Lights

\$ (per light) Additional Up Lights

### Banquet Tablecloths

\$ 90"x132" (6' Floor Length)

\$ 90"x156" (8' Floor Length)

### Chiavari Chairs (Mahogany Included)

