Huntington Club
2015 Wedding Package

Wedding Package Includes:
Priced Per Person

• Hors d’Oeuvres
  International and Domestic Cheese Display with Assorted Crackers and French Bread | Fresh Fruit Platter Including Chocolate Dipped Strawberries | Sun-Dried Tomato Bruschetta (One Per Person)

• Four Hours of Hosted Bar Service
  To Include: Call Brands | Varietal Wines | Premium Varietal Wines | Michigan & Imported Beer | Domestic Beer | Soda & Juice

• Bridal Party Limited Access to Club Level Seating for Photographs.*

• Champagne Toast

• Menu Selection of your Choice

• Cake Cutting and Service

• Modern Centerpieces

• Floor-Length White Table Linen

• A Selection of Linen Napkins

• Coffee Service Throughout the Event

• Dance Floor

• Complete Reception Arrangements

• Professional Service Staff

Special Pricing for Young Adults & Children Available

The Wedding Package Requires a Minimum of 50 Guests
*See Sales Manager for Details

Please add applicable service charge and state sales tax to all food and beverage items. 2015
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
All Served Dinners Include a Choice of Salad | Fresh Rolls with Butter | Freshly Brewed Coffee and a Selection of Fine Teas

**Included Dinner Salad Selections** (Select One)
- **Gathered Field Greens** with Candied Pecans, Crumbled Goat Cheese and Red Wine Vinaigrette
- **Classic Caesar Salad** of Crisp Romaine, Garlic Croutons, Parmesan Cheese and Caesar Dressing
- **Spinach Salad** with Roasted Red Pepper, Red Onion, Romano Cheese, Toasted Almonds and Balsamic Dressing

**Poultry Selections**

**Wild Mushroom Chicken** $62
Seasoned Chicken Pan-Fried and Topped with a Wild Mushroom Marsala Wine Sauce | Polenta Cakes | Fresh Steamed Broccolini

**Chef’s Chicken Cordon Bleu** $65
Chicken Breast with Ham and Swiss Cheese, Breaded and Pan-Fried, Topped a Dijon Cream Sauce | Mashed Redskin Potatoes | Haricot Verts

**Chicken Parmesan** $62
Chicken Breast Breaded and Oven Baked, Topped with Marinara Sauce and Mozzarella Cheese | Orzo Pasta | Italian Vegetable Medley

**Garlic and Rosemary Braised Chicken** $66
Airline Chicken Braised with Garlic, Rosemary and White Wine | Sage Gnocchi | Haricot Verts

**Iberian Chicken** $66
Airline Chicken Marinated in Olives, Tomatoes, Herbs and Wine | Herb Rice Pilaf | Broccolini with Roasted Tomatoes

**Root Vegetable and Apple Chicken Roulade** $62
Chicken Breast Stuffed with Root Vegetable and Apples, Breaded and Topped with a Cider Demi Glace | Duchess Potatoes | Haricot Vert with Caramelized Onions and Roasted Red Peppers

**Pan-Seared Airline Chicken** $65
Airline Chicken Pan-Seared with Wilted Baby Spinach, Leeks, Bacon and Beets, Topped with a Michigan Cider Brandy Sauce | Roasted Fingerling Potatoes

**Michigan Chicken** $62
Grilled Chicken Breast with Michigan Cherry Sauce | Rosemary Roasted Red Skin Potatoes | Fresh Steamed Broccolini

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
All Served Dinners Include a Choice of Salad | Assorted Rolls and Butter | Freshly Brewed Coffee and a Selection of Fine Teas

Plated Dinner Selections

**Pork and Beef Selections**

Roasted Pork Tenderloin $60  
Pecan Crusted Tenderloin Topped with Red Onion Marmalade and Pork Demi Glace  
Root Vegetable Stuffing | Braised Swiss Chard

Grilled Flat Iron Steak $60  
Grilled Flat Iron Steak with a Wild Mushroom Sauce | Roasted Fingerling Potatoes | Steamed Broccoli

Stuffed Flank Steak $62  
Flank Steak Rolled with Spinach, Mushrooms, Onions and Herbed Bread Crumbs, Topped with a Red Wine Demi Glace | Roasted Red Skin Potatoes | Roasted Root Vegetables

Rib-Eye Steak $65  
Grilled Steak with Rosemary Red Wine Demi Glace | Roasted Fingerling Potatoes | Green Beans Almondine

Grilled 8oz Filet Mignon $70  
Grilled Filet Topped with a Woodland Mushroom Sauce | Mashed Potatoes | Asparagus and Squash Hash

Bone-In Pork Chop $65  
Pork Chop Rubbed with Cocoa, Coffee and Paprika, Topped with Red Eye Gravy | Garlic Smashed Red Skin Potatoes | Sautéed Broccoli with Oven Roasted Grape Tomatoes

**Seafood Selections**

Pan-Seared Trout $58  
Pan-Seared Trout Topped with Compound Rosemary Lemon Butter | Herb Rice Pilaf | Broccoli with Roasted Tomatoes

Balsamic Glazed Salmon $62  
Balsamic Glazed Salmon Fillet Topped with Crispy Onions | Roasted Fingerling Potatoes | Italian Squash Medley

Pistachio Crusted Whitefish $60  
Whitefish Fillet with Pistachio Crust and Coconut Béchamel Sauce | Cumin and Scallion Rice Pilaf | French Beans

Cilantro Marinated Jumbo Prawns $70  
Jumbo Prawns Marinated in a Cilantro, Garlic and Lime Marinade, Topped with Creamy Pepper Jack Sauce | Tomato Couscous | Fresh Steamed Broccoli

Sautéed Canadian Walleye $58  
Sautéed Walleye Topped with Chardonnay Butter Sauce | Baby Spinach and Leeks | Mashed Potatoes

Blackened Ahi Tuna $65  
Cajun Blackened Seared Ahi Tuna with Lemon Demi Glace | Jasmine Rice | Stuffed Tomato

---

Please add applicable service charge and state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
Plated Dinner Selections

All Served Dinners Include a Choice of Salad | Assorted Rolls and Butter | Freshly Brewed Coffee and a Selection of Fine Teas

**Duo Selections**

**Petite Filet Mignon and Herb Breaded Chicken Breast** $70
Pan-Roasted Filet Mignon and a Herb Breaded Chicken Breast Served in Pinot Noir Demi and Boursin Cheese Sauces | Dauphinoise Potatoes | Wild Mushroom, Pepper and French Bean Medley

**Petite Flat Iron Steak and Shrimp Scampi** $72
Grilled Flat Iron Steak with Herb Butter Served with Shrimp in a White Wine Butter Sauce | Herb Rice Pilaf | Asparagus and Squash Hash

**Chef Cut Strip Steak and Glazed Salmon** $70
Strip Steak with a Brandy Butter Demi Glace and a Balsamic Glazed Salmon Fillet, Topped with Crispy Onions | Potato Croquettes | Chef Selection Vegetables

**6oz Filet of Beef and Chicken Wellington** $72
Grilled Filet with Chicken and Duxelles Wrapped in Puff Pastry, Topped with Pinot Noir Demi | Duchess Potatoes | Roasted Asparagus Spears and Grape Tomatoes

**Vegetarian Selections**

**Chilaquiles** $58
Oven Baked Corn Tortillas Tossed with Tomato Salsa and Cheddar Cheese | Cilantro Sour Cream | Black Beans

**Three Cheese Macaroni** $54
Pasta Tossed with Herbed Goat Cheese, Sharp Cheddar Cheese and Parmesan Cheese, Dusted with Rosemary, Thyme and Sage

**Gnocchi Romano** $60
Gnocchi Tossed with Parmesan Butter, Sage, Sun-Dried Tomatoes, Mushrooms and Romano Cheese

**Spinach and Mushroom Ravioli** $60
Spinach and Mushroom Ravioli | Tuscan White Bean and Sun-Dried Tomato Sauce

**Wild Mushroom Strudel** $58
Puff Pastry Stuffed with a Trio of Exotic Mushrooms Topped with a Roasted Red Pepper Coulis and a Julienne of Seasonal Vegetables

**Risotto** $60
Risotto with Baby Spinach, Mushrooms, Asparagus and Oven Roasted Tomatoes

**Roasted Vegetable Goulash** $55
Roasted Vegetable Medley, Tomato Ragout and Spaetzle
Plated Dinner Selections

All Served Dinners Include a Choice of Salad | Assorted Rolls and Butter | Freshly Brewed Coffee and a Selection of Fine Teas

Gluten and Major Eight Allergen-Free Selections

Dumplings $60
Seasonal Dumplings with Seasonal Puree and Slaw

Creamy Polenta $60
Creamy Polenta with Spanish Bean Cakes, Pico de Gallo and Avocado

Sweet Potato and Quinoa Croquettes $56
Sweet Potato, Quinoa, Caramelized Onions and Peppers, atop a Coconut Tomato Sauce

Butternut Squash and Fig Ravioli $58
Rice Flour Ravioli Served atop Baby Kale with Maple Tomato Sauce

Hearts of Palm Cakes $60
Vegan Hearts of Palm Cakes atop Braised Greens with a Cajun “Cream”

Plated Children’s Dinner Selections

All Served Children’s Dinners Include a Fruit Cup | Assorted Rolls and Butter
*Select One Option* (Nine Years Old and Under)

Macaroni and Cheese $15
Macaroni and Cheese | Green Beans

Pecan Crusted Chicken Strips $15
Pecan Crusted Chicken Strips | Mashed Potatoes | Buttered Corn Niblets

All Beef Hot Dog $12
All Beef Hot Dog | French Fries | Baby Carrots

Bacon Cheeseburger $15
Bacon Cheeseburger | French Fries | Green Beans

Four Cheese Ravioli $14
Choice of Marinara or Alfredo Sauce | Broccoli Florets

Please add applicable service charge and state sales tax to all food and beverage items 2015
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
Please add applicable service charge and state sales tax to all food and beverage items.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Garden Fresh Crudités $125 (serves 50) or $65 (serves 25) | Buttermilk Ranch Dip

Roma Tomato Caprese Platter $100 (serves 50)
Roma Tomatoes with Fresh Mozzarella and Fresh Basil | Balsamic Drizzle

Smoked Seafood Display $300 (serves 50)
Salmon Lox | MI Lake Trout | Petite Shrimp | Served with Traditional Accompaniments

Enhanced Smoked Seafood Display $400 (serves 50)
Salmon Lox | MI Lake Trout | Petite Shrimp | Whole Poached Salmon | Served with Traditional Accompaniments

Antipasto Display $230 (serves 50)
Salami | Spicy Capicola | Prosciutto | Mortadella | Parmesan Cheese | Marinated Olives | Roasted Peppers | Grilled Mushrooms and Asparagus | Mustarda

Breads and Spreads $130 (serves 50)
Hummus | Olive Tapenade | Warm Spinach and Artichoke Dip | Walnut Cinnamon Honey Butter | Roasted Garlic and Rosemary Infused Olive Oil | Assorted Artisan Breads and Pita Chips

Roasted Vegetable Platter $150 (serves 50)
Roasted Red and Yellow Peppers | Zucchini | Yellow Squash | Roma Tomatoes | Eggplant | Mushrooms | Roasted Garlic Aioli and Served Cold

Baked Brie en Croute $125 (serves 25)
Brie Garnished with Candied Nuts and Fresh Berries | Assorted Crackers

Desserts

Miniature Desserts $140
Assorted Cheesecakes | Petit Fours | Chocolate Mousse | Truffles | Chocolate Dipped Strawberries

Individual Strawberry Shortcakes $150
Housemade Shortcake | Fresh Strawberries | Whipped Cream | Mint | Caramel Sauce

Self Serve Dessert Stations Priced Per Person

Ice Cream Sundae Bar $8.50
MSU Dairy Store Vanilla and Chocolate Ice Cream | Chocolate Sauce | Caramel Sauce | Crushed Strawberries | Crushed Peanuts | Sprinkles | Whipped Cream | Maraschino Cherries

Chef's Miniature Dessert Station $8
Miniature Cheesecakes | Assorted Petit Fours | Double Chocolate Mousse | Assorted Truffles | Chocolate Dipped Strawberries | Fresh Berries with Cinnamon Sour Cream Dip | Freshly Brewed Coffee with Lemon Zest | Whipped Cream | Shaved Chocolate

Please add applicable service charge and state sales tax to all food and beverage items

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
**Vegetarian**
- **Goat Cheese Truffle $100** | Red Grapes Rolled in Goat Cheese and Spiced Pistachios
- **Tomato and Polenta Tartlets $125** | Roma Tomato Stuffed with Polenta, Topped with Cilantro Cream
- **Roasted Apple, Goat Cheese, Micro Arugula, Caramel Vinaigrette Flatbread $100**
- **Chipotle Goat Cheese and Roasted Pepper Crostini $95** | Chipotle Goat Cheese and Roasted Pepper Served on Crostini
- **Phyllo Cups with Vegetables $90** | Phyllo Cups Filled with Boursin Cheese and Grilled Vegetables
- **Basil Gelee Cups $120** | Basil Gelee | Mozzarella Pears | Tomatoes | Balsamic Cream
- **Pimento Cheese with Breadsticks $95** | Whipped Pimento Cheese | MSU Dairy Cheddar Cheese | Crunchy Mini Breadsticks
- **Mediterranean Skewers $95** | Cherry Tomato, Mozzarella, Olive and Artichoke Hearts with Olive Oil Drizzle
- **Watermelon Globes $200** | Watermelon | Roasted Cherry Tomatoes | Micro Basil | Honey Vinaigrette

**Poultry**
- **Cherry Braised Duck with Goat Cheese $125** | Duck and Goat Cheese Served on Sweet Potato Chips
- **Open Faced Lettuce Wraps $110** | Smoked Chicken | Sliced Almonds | Scallions | Vinaigrette | Atop Iceberg Lettuce
- **Curried Chicken Salad $110** | Curried Chicken Salad in English Cucumber Cups

**Pork**
- **Roasted Asparagus $110** | Roasted Asparagus Wrapped with Prosciutto Ham
- **Pancetta and Wild Mushrooms $100** | Italian Bacon, Wild Mushrooms and Smoked Cheddar on Toasted Baguettes
- **Mini Antipasto Cups $95** | Roasted Vegetables | Tortellini | Assorted Cheeses | Salami
- **Pork Belly Kebobs $150** | Pork Belly | Roasted Jalapeno | Watermelon | Lime Wedge

**Seafood**
- **Smoked Trout Crostini $100** | Smoked Trout with Grilled Fennel and Red Onion Served on Crostini
- **Shrimp Ceviche Shooters $ MARKET PRICE** | Roasted Vegetables | Rock Shrimp | Lime | Cilantro | Corn Salad
- **Shrimp Cocktail Spoons $ MARKET PRICE** | Classic Shrimp Cocktail Presented in a Spoon
- **Black Sesame Crusted Ahi Tuna $150** | Crusted Ahi Tuna on a Won Ton Crisp, Topped with Wasabi Cream
- **Citrus Salmon Nachos $125** | Citrus Salmon Salsa Served on Tortilla Chips with Crème Fraiche
- **Smoked Salmon Tartare $150** | Smoked Salmon Tartare with Avocado Cream on Toasted Bagel Chips
- **Jumbo Gulf Shrimp $ MARKET PRICE** | Shrimp with Cocktail Sauce and Lemon Wedges
- **Mini Nicoise Salad Cups $100** | Tuna | Green Beans | Hard Boiled Eggs | Tomatoes | Onions | Capers | Olives | Potatoes
- **Chili and Crab Tostada $100** | Crab and Chilies Topped with Fresh Mint, Served on a Tostada

**Combinations**
- **Tea Sandwiches $100** | Dill Cucumber | Cherry Duck Breast | Horseradish Smoked Trout

---

Please add applicable service charge and state sales tax to all food and beverage items 2015
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
Vegetarian
Zucchini Cakes with Feta Cheese $100 | Fried Zucchini with Feta Cheese and Dill Sauce
Cheese Quesadilla Trumpets $100 | Cheese Quesadilla Rolled into Trumpets with Guacamole and Salsa
Vegetarian Samosas $100 | Samosa Pockets with Curried Yogurt Dip
Spanikopita $100 | Spinach and Feta Phyllo Triangles
Vegetable Pot Stickers $125 | Pot Stickers with Hoisin Dipping Sauce
Risotto Balls $100 | Risotto, Chopped Asparagus, Mushrooms, and Mozzarella with Smooth Marinara Sauce
Mushroom Florentine $100 | Mushroom Caps Filled with a Delicate Blend of Spinach, Brie and Spices

Poultry
Chicken Satay Skewers $110 | Chicken Skewers with Spicy Peanut Sauce
Country Chicken Strips $120 | Country Breaded Chicken Strips with Honey Mustard
Pecan Crusted Chicken Strips $120 | Pecan Crusted Chicken Strips with Pomegranate BBQ Sauce
BBQ Chicken and Pepper Kebobs $100 | Kebobs with a Teriyaki Glaze
Chicken and Cashew Spring Rolls $100 | Fried Spring Rolls with Chili Dipping Sauce
Buffalo Fried Chicken Wings $100 | Chicken Wings with Bleu Cheese Dip
Tuscan Grilled Chicken Brochettes $100 | Kalamata Olive & Tomato Diablo Sauce
Cherry Duck Dumplings $125 | Braised Duck Wrapped in Dumpling Dough with Chili Basil Dipping Sauce

Pork and Lamb
Rosemary & Garlic Grilled Lamb Chops $225 | Lamb Chops with Mint Pesto Aioli
Crispy Five Spice Asian Ribs with Wasabi Rice Puffs $125
Shrimp and Sausage Kebobs $100 | Shrimp, Andouille Sausage and Pepper Kebobs
Mini Lamb Gyros $125 | Mini Pita, Braised Lamb Shank and a Tzatziki Sauce

Beef
Mini Beef Tamales $115 | Shredded Beef | Queso Fresca | Cilantro Sour Cream
House-made Reuben Puffs $100 | Corned Beef | Sauerkraut | Swiss Wrapped in Puff Pastry | 1000 Island
Miniature Beef Wellington $165 | Beef Wellington Wrapped in Puff Pastry with Rosemary Demi Glace
Roasted Meatballs $100 | Angus Beef Meatballs with Brandy Pepper Sauce *Minimum Order of 100 Pieces Required.
Kobe Beef Sliders $120 | Kobe Beef | Pickle | Crispy Shallots
Irish Dinner Croquettes $110 | Corned Beef, Bubble and Squeak with a Horseradish Cream

Seafood
Crab Rangoon’s $100 | Fried Crab Rangoon’s with Sweet and Sour Sauce
Shrimp and Sausage Kebobs $ MARKET PRICE | Shrimp, Andouille Sausage and Pepper Kebobs
Bacon Wrapped Scallops $150 | Jumbo Scallops Wrapped with Bacon, Spicy Aioli
Petite Maryland Crab Cakes $180 | Crab Cakes with Remoulade

Please add applicable service charge and state sales tax to all food and beverage items. 2015
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Snacks and Stations Priced Per 50 Pieces

Hot Dog Bar $210 | All Beef Hot Dogs | Buns | Ketchup | Brown & Yellow Mustard | Onion | Relish

Warm, Soft Pretzels $160 | Soft Pretzels | Warm Cheese | Mustard

Pizza Bread Station $225 | Cheese Bread with Pizza Sauce | Pepperoni | Sausage | Vegetables

Spartan Signature Sliders $265 | Choice of One Selection: Either Pulled Pork, Pulled Chicken or Hamburgers | Ketchup | Brown & Yellow Mustard | Mayo | BBQ Sauce | Pickles | Cheese | Mini Buns

Mini Brisket Station $230 | Sliced Beef Brisket | Horseradish Sauce | Crispy Onions | Mini Buns

Loaded French–Fry Bar $210 | House-Made French Fries | Ketchup | Bacon Crumbles | Cheese | Chives | Chili | Sour Cream

Nacho Bar $135 | Ground Beef | Warm Cheese | Green Onion | Black Beans | Diced Tomatoes | Jalapenos | Shredded Lettuce | Guacamole | Salsa | Sour Cream | Tri-Color Tortilla Chips

Chips and Dip $85 | Kettle Chips | Bloody Mary Dip | Bacon and Bleu Cheese Dip | Garlic Dill Dip

Macaroni & Cheese Station $235 | Macaroni & Cheese | Chopped Bacon | Diced Chicken | Sautéed Mushrooms | Dungeness Crab | Meatballs

Breadsticks $60 | Cheese-Stuffed Breadsticks Topped with Garlic Butter | Marinara Sauce

Chocolate Dipped Strawberries $135 | Fresh Strawberries Dipped in Assorted Chocolates and Rolled with Assorted Toppings

À La Carte Snack Items

Sparty Sugar Cookies $2/Each
Individual Bags of Chips $1.25/Each
Individual Bags of White Cheddar Popcorn $1.25/Each
Individual Bags of Pretzels $1.25/Each
Mixed Nuts $15/per Pound

Punch and Water Service

Fruit Punch $1.50/per Person*
Cranberry & Pineapple Punch $2/per Person*
Ginger Ale, Pineapple and Lemon Punch $2/per Person*
Flavored Water Station $2/per Person Choice of One Flavor: Cucumber, Mint, and Lime | Summer Melon | Fresh Berry

*Punch Presented in a Punch Bowl

Please add applicable service charge and state sales tax to all food and beverage items 2015
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
Alcohol Service

*The Wedding Package Includes Four Hours of Hosted Bar Service*
To Enhance Your Package with One Additional Hour Select An Option Below:

Hosted Additional Hour Bar $4.00
Priced Per Person
To Include: Call Brands | Varietal Wines | Premium Varietal Wines | Michigan & Imported Beer | Domestic Beer | Soda & Juice
Hosted Bars are Subject to Applicable Service Charge and Sales Tax

Hosted Consumption Bar
Priced Per Drink
Call Brands $5.00 | Varietal Wines $4.75 | Premium Varietal Wines $5.75 | Michigan & Imported Beer $5.50 |
Domestic Beer $4.75 | Soda & Juice $2.50
Hosted Bars are Subject to Applicable Service Charge and Sales Tax

Cash Bar
Priced Per Drink
Call Brands $6.00 | Varietal Wines $5.00 | Premium Varietal Wines $6.00 | Michigan & Imported Beer $6.00 |
Domestic Beer $5.00 | Soda & Juice $3.00
Cash Bars are Inclusive of Service Charge and Sales Tax

Call Brands
Jim Beam | Jack Daniels | Seagrams Seven | Canadian Club | Johnnie Walker Red | Dewar’s White Label | Smirnoff | Absolut |
Beefeater | Tangueray | Bacardi Silver | Captain Morgan’s Spiced Rum | Cuervo Gold | Christian Brothers Brandy | Kahlua | Amaretto di Saronno | Bailey’s Irish Cream | Frangelico

Varietal & Premium Wines
Canyon Road & Premium Labels
Cabernet Sauvignon | Sauvignon Blanc | Chardonnay | Merlot | White Zinfandel |
Black Star Farms Pinot Gris | Bombing Range Red
*All Wine Selections are subject to change*

Domestic, Michigan & Imported Beer
Budweiser | Bud Light | Miller Lite | Seasonal MI Beer | Heineken | Labatt Blue

Cognacs, Cordials & Liqueurs Bar
In Addition to a Cash Bar $6.00 | In Addition to a Hosted Bar on Consumption $5.75 |
Courvoisier VS | Hennessy VS | Chambord | Drambuie | Grand Marnier | Sambuca Romano

Spirited Punches – per Gallon
Mimosa $55 | Bloody Mary or Screwdriver $75

Bartender Fees and Requirements
A $75.00 Bartender Fee will be Assessed on Hosted or Cash Bar When Sales do not Exceed $250.00 per Bar | A $25.00 Fee will be Assessed on Hosted or Cash Beer and/or Wine Station/Service When Sales do not Exceed $150.00 per Bar | All Bars Require the Service of a Bartender | One Bartender will be Scheduled for Every 100 Guests | If Additional Bartenders are Requested, a Fee of $75.00 per Bartender will be Assessed | Spartan Signature Catering Reserves the Right to Refuse Alcohol Beverage Service to an Individual or Group | Alcohol Beverage Service will not Exceed Five Hours per Event

Please add applicable service charge and state sales tax to all food and beverage items  2015
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
Michigan White, Blush and Sparkling Wines
Black Star Farms Arcturos Barrel Aged Chardonnay $34
Bowers Harbor Vineyards Unwooded Chardonnay $29
Black Star Farms Arcturos Semi-Dry Riesling $30
Round Barn Semi-Dry Riesling $29
Fenn Valley Dry Riesling $28
Mawby Blanc de Blanc Sparkling Wine $39

Michigan Red Wines
Bel Lago Pinot Noir $41
Black Star Farms Arcturos Pinot Noir $41
Shady Lane Pinot Noir $34
Fenn Valley ‘Capriccio’ Red Wine $25

White, Blush and Sparkling Wine
Poppy Monterey Chardonnay $29
Chateau Ste Michelle Columbia Valley Chardonnay $25
Kendall Jackson VR California Chardonnay $28
Dr. Thanisch Sofia’s Riesling, Mosel, Germany $34
Elk Cove Willamette Pinot Grigio $34
Joseph Mellot Destinea French Sauvignon Blanc $27
Domaine Ste Michelle Brut $27
Martini and Rossi D’Asti $27
Veuve Clicquot Ponsardin Brut Champagne $88

Red Wine
Chateau Ste Michelle Columbia Valley Cabernet Sauvignon $33
d’Arenberg Stump Jump McLaren Vale Shiraz $27
Ravenswood Old Vines Zinfandel $28
Edna Valley Cabernet Sauvignon $30
Justin Paso Robles Cabernet $46
Charles Smith Velvet Devil Washington State Merlot $30
Santa Julia Reserva Mendoza Malbec $30
Castle Rock Carneros Pinot Noir $30
Chateau Cluzan Bordeaux, France $30
Wedding Catering Policies

Event Requirements - All event requirements, menu, and beverage selections; should be confirmed no later than 14 days prior to the event date. Changes in event requirements within 12 hours of scheduled starting time will be subject to additional service charges.

Billing and Deposits - A non-refundable deposit be required at the time of the definite booking, based on the nature of the function. All cancellations must be received in writing. Accounts are to be paid in full, upon receipt of the billing. An unpaid balance is subject to a finance charge. Charges are expected to be settled prior to the event. Charges will automatically be applied to a credit card number or imprint on file. The credit card will also be used for any incidental charges incurred during the event.

Guarantee Policy - A preliminary (minimum) guarantee of attendance must be received six full business days prior to the event. This is the minimum number for which you will be charged. Increases in guaranteed attendance will be accepted up to a maximum of 24 hours prior to the event, subject to product availability. Spartan Signature Catering will provide 5% above the designated guaranteed count, not to exceed ten in number (see pricing for exceptions). The high estimate listed on the Banquet Event Order will apply as the guarantee if not revised three full business days prior to the event. Positively no reductions in guarantee will be accepted less than six full business days prior to the event.

Cancellation Policy and Reduction Policy - By signing the contract, you agree to pay a cancellation fee or reduction fee for the loss of business. The cancellation fee and reduction fee are outlined in your contract and will be due and payable upon invoice. The cancellation policy does not affect any non-refundable deposit, which must be paid under the contract.

Food and Beverage Service - All food and beverage must be supplied by Spartan Signature Catering. No food or beverage (alcoholic and non-alcoholic) is permitted to be brought into the Huntington Club by a guest(s). No food prepared and served by Spartan Signature Catering will be permitted to leave the premises. Alcoholic beverage service will not exceed five hours per event at the Huntington Club.

Equipment, Materials and Decorations - Due to limited storage: materials, equipment and decorations will need to be removed at the conclusion of your event. Glass enclosures are required for any candles. Glitter, confetti or metallic chips are not permitted. Decorations may not be hung from the ceiling or walls.

Labor/Bartender Charges - A bartender fee of $75.00 will be assessed on each Hosted or Cash Bar when sales do not exceed $250.00 per bar, or when an additional bartender is required. A $25.00 fee for each Hosted or Cash Beer and/or Wine Service, will apply, when sales do not exceed $150.00 per bar.

Pricing - An applicable service charge and Michigan State sales tax are additional to all food and beverage prices quoted. All Food and Beverage prices are subject to change per market fluctuation with notification. One entrée will be served per event. Substitutions may be made for dietary or religious purposes as long as the substituted entrees are less than 10% of the total guaranteed entrees. Any substitute entrees must be confirmed at the time of guarantee or an additional charge for the substituted entrée, as well as, the ordered entrée, will be assessed.

If multiple entrée selections are ordered, a $1.00 multiple entrée charge will be assessed for each selection when two entrees are ordered. If three entrees are ordered, a $2.00 multiple entrée charge will be assessed for each entrée selection. Multiple entrée selections will be prepared for the guarantee only (no 5% overage). Any change of entrée at time of the event will be charged, in addition to, the entrees guaranteed and prepared. The client will be responsible for providing place cards, which indicate entrée selections.

Continued on Next Page
Wedding Catering Policies

Banquet Room Liability - Spartan Signature Catering reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged to the representative making the arrangements, based on actual repair or replacement cost. Labor charges will apply to functions if more than standard cleanup is required at the close of the function. Decorations, posters, signs, or banners may not be hung in the Huntington Club.

Alcohol Service Policy - In keeping with our commitment to responsible service of alcohol in a university setting, Spartan Signature Catering will: A) card all guests who appear to be under the age of 25; B) not serve alcoholic beverages to guests without proper ID; and C) Not serve doubles, shots, shooters or multiple liquor drinks containing more than three liquors (i.e. Long Island Iced Tea). Single drinks will be dispensed to patrons. The Banquet Manager of Spartan Signature Catering reserves the right to refuse alcoholic beverage service to an individual or group. In addition, alcoholic beverage service will not exceed five hours per event.

Contracted Liability - Performance of the agreement is contingent upon the ability of spartan signature catering management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions or travel, transportation, foods, beverages or management preventing or interfering with performance. In no event will Spartan Signature Catering be liable for the loss of profit or consequential damages whether based on breach of contracts, warranty or otherwise.

Turf Maintenance - The turf at Spartan Stadium is under the care and maintenance of the Michigan State University Athletic Department. They determine the care and maintenance schedule for the turf. If they deem it necessary to perform maintenance of the turf during this event, no compensation will be arranged.

Parking - Athletic Venue Spaces have priority booking and parking privileges by Michigan State University Athletic Programs. In the event of a campus special event or athletic function, MSU Athletic Programs determine if they will be booking said space; an alternative space will be arranged for your event elsewhere on campus based on availability. Complimentary parking is not guaranteed in the event of a campus special event or athletic function. There will be no compensation arranged because of this situation.