

PRIVATE EVENTS

FORBES

HOSPITALITY





BREAKFAST

Buffets	6
Buffet Enhancements	8
Action Stations.....	10
Plated Breakfast.....	12
Brunch Menu	14

BEVERAGES & BREAKS

Beverages	18
Breaks	18

LUNCH

Plated Light Lunch	22
Plated Hot Lunch	24
Buffets	26
Boxed Lunch	32

RECEPTION & DINNER

Appetizers	36
Reception Displays	38
Action Stations	40
Plated Dinner	43
Plated Duo Entrees	46
Dinner Buffet	48
Desserts	50
Dessert Action Stations	50
Afterglow Stations	52

BAR

Premium Bar Selections	56
Bar Add-Ons	58

CAPACITIES, RENTAL RATES, & MINIMUMS

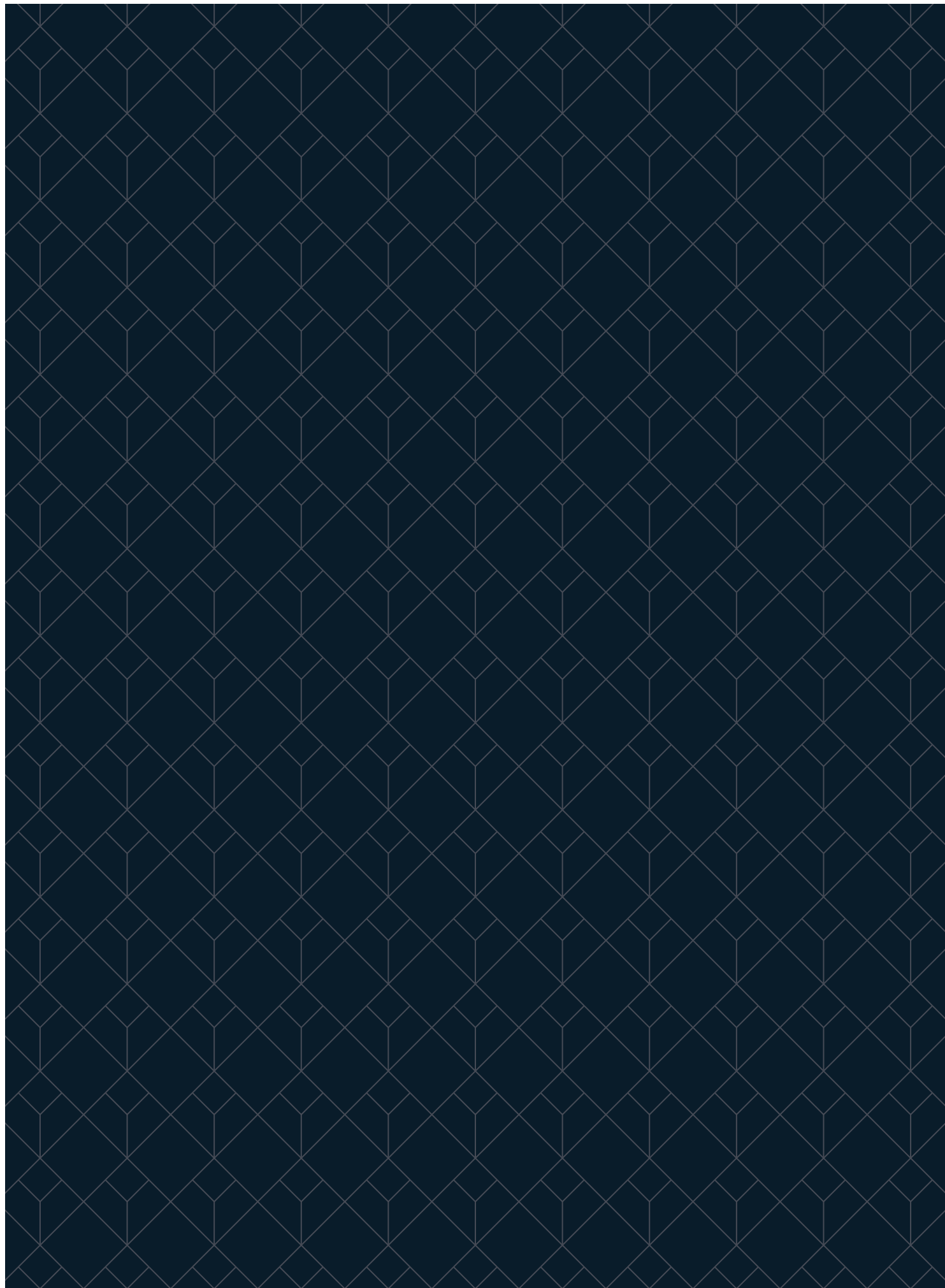
Gem Theatre	62
Colony Club	64
Elwood Bar & Grill	68

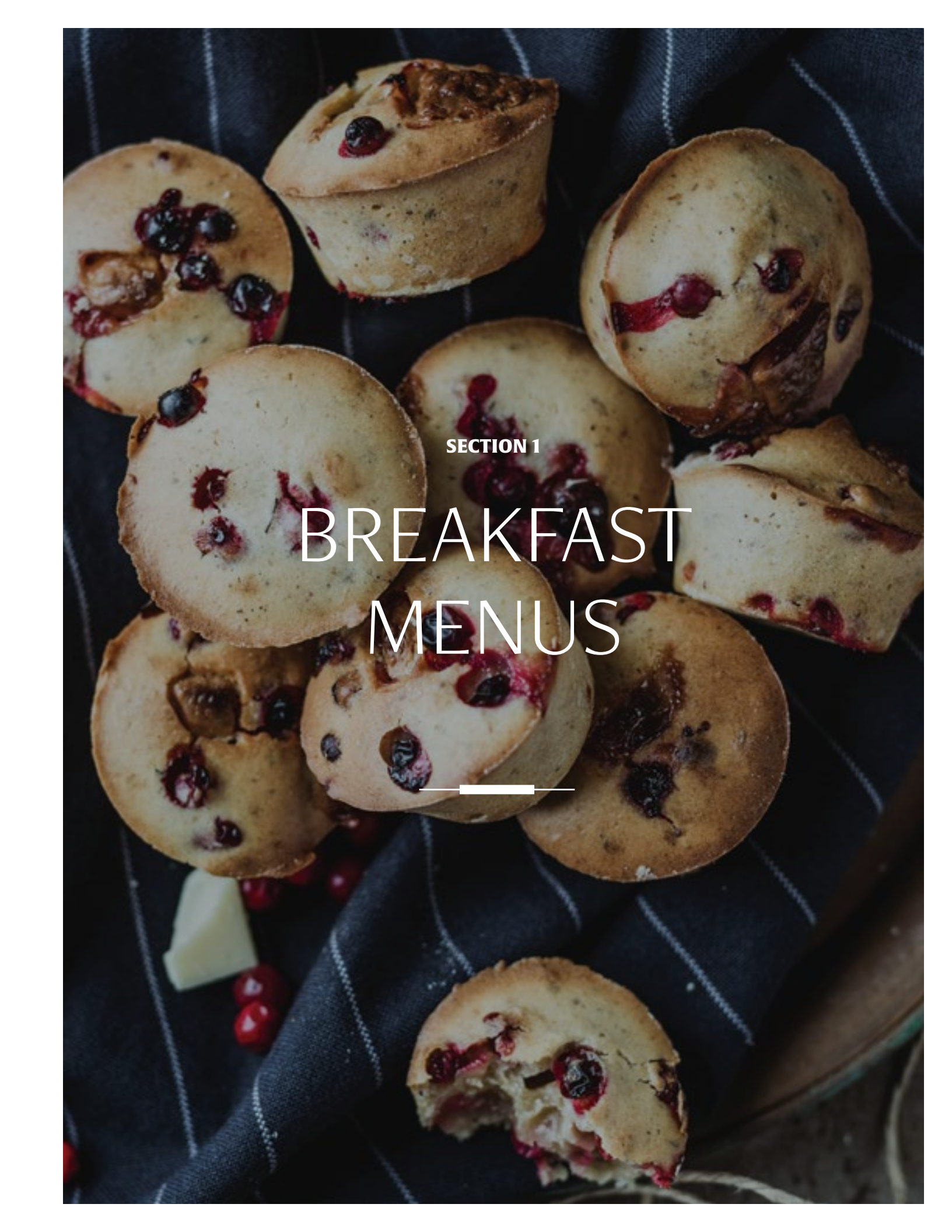
FLOOR PLANS

Gem Theatre Floor Plans	72
Colony Club Floor Plans	76

EVENT POLICIES

Forbes Hospitality Private Event Policies	82
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SECTION 1

BREAKFAST MENUS



BREAKFAST BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

CONTINENTAL BUFFET\$23.00 PER PERSON

Sliced Seasonal Fruit

Yogurt Parfaits with Berries
& House Made Granola

Assortment of Mini Breakfast Pastries

Butter & Fruit Preserves

Orange, Cranberry & Grapefruit Juice

Great Lakes Coffee Roasting Company Coffee,
Decaffeinated Coffee, & Assorted Bigelow Teas

HEALTHY EATING BUFFET\$27.00 PER PERSON

Sliced Seasonal Fruit

Yogurt Parfaits with Berries & House Made Granola

Assortment of Mini Breakfast Pastries

Cottage Cheese

Hard Boiled Eggs

Oatmeal with Raisins, Brown Sugar,
with Skim or Whole Milk on the side

Butter & Fruit Preserves

Orange, Cranberry & Grapefruit Juice

Great Lakes Coffee Roasting Company Coffee,
Decaffeinated Coffee, & Assorted Bigelow Teas

CLASSIC BREAKFAST BUFFET\$33.00 PER PERSON

Sliced Seasonal Fruit

Yogurt Parfaits with Berries
& House Made Granola

Scrambled Eggs with
Crème Fraiche & Chives

CHOICE OF:

Applewood Smoked Bacon, Turkey
Sausage Links, OR Detroit Sausage Links

Cubed Breakfast Potatoes with Fresh Herbs

Assortment of Mini Breakfast Pastries

Butter & Fruit Preserves

Orange, Cranberry & Grapefruit Juice

Great Lakes Coffee Roasting Company Coffee,
Decaffeinated Coffee, & Assorted Bigelow Teas





BREAKFAST BUFFET ENHANCEMENTS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

BAGEL STATION\$16.00 PER PERSON

- | | |
|---|------------------|
| Assorted Sliced Bagels
(Gluten Free Sliced Bread to be Provided) | Capers |
| Mashed Avocado | Sliced Cucumbers |
| Everything Bagel Seasoning | Pickled Onions |
| Soft Boiled Eggs | Sliced Tomatoes |
| | Chopped Dill |

ADD: SMOKED SALMON \$7.50 PER PERSON

OATMEAL STATION\$6.00 PER PERSON

- | | |
|--|-------------------|
| Steel Cut Oatmeal
(Made Vegan with Almond Milk) | Brown Sugar |
| Golden Raisins | Skim & Whole Milk |
| Sliced Banana | |

BREAKFAST BLT SANDWICH\$8.00 PER PERSON

Toasted Whole Wheat Bread with
Bacon, Egg, Lettuce, Tomato & Mayonnaise

HARD BOILED EGGS\$2.00 PER PERSON

2 Eggs Per Person





BREAKFAST BUFFET ACTION STATIONS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

WAFFLE STATION*\$11.00 PER PERSON

HOUSE MADE WAFFLES SERVED WITH:

- Maple Syrup
- Soft Whipped Butter
- Fresh Whipped Cream
- Strawberry Compote
- Sliced Bananas
- Chocolate Chips

Optional Add: Fried Chicken \$8.00 PER PERSON

OMELET STATION*\$14.00 PER PERSON

REGULAR EGGS & EGG WHITES SERVED WITH:

- Cheddar, Swiss & Feta Cheeses
- Diced Mushroom
- Bell Peppers
- Onion
- Tomato
- Spinach
- Avocado
- Crumbled Sausage
- Diced Bacon
- Diced Ham

* +\$125 Chef Attendant Fee





PLATED BREAKFAST

MINIMUM ORDER - 25 GUESTS

CLASSIC PLATED BREAKFAST\$27.00 PER PERSON

Scrambled Eggs with Crème Fraiche & Chives

CHOICE OF:

Applewood Smoked Bacon, Turkey

Sausage Links, OR Detroit Sausage Links

Cubed Breakfast Potatoes with Fresh Herbs

Sliced Fruit Side

Basket of Assorted Mini Breakfast
Muffins & Croissants

Sweet Butter & Fruit Preserves

Orange, Cranberry & Grapefruit Juice

Great Lakes Coffee Roasting Company Coffee,
Decaffeinated Coffee, & Assorted Bigelow Teas

QUICHE PLATED BREAKFAST\$38.00 PER PERSON

CHOICE OF QUICHE:

■ Spinach, Grilled Zucchini, Red Bell
Pepper, Onion & Goat Cheese

■ Ham & Cheddar

■ Bacon, Caramelized Onion, & Gruyere

Breakfast Salad with Arugula, Asparagus,
& Avocado & a Lemon Vinaigrette

Sliced Fruit Side

Basket of Assorted Mini Breakfast
Muffins & Croissants

Sweet Butter & Fruit Preserves

Orange, Cranberry & Grapefruit Juice

Great Lakes Coffee Roasting Company Coffee,
Decaffeinated Coffee, & Assorted Bigelow Teas

FRENCH TOAST PLATED BREAKFAST\$23.00 PER PERSON

Brioche French Toast with
Whipped Butter & Maple Syrup

CHOICE OF:

Applewood Smoked Bacon, Turkey

Sausage Links, OR Detroit Sausage Links

Sliced Fruit Side

Orange, Cranberry & Grapefruit Juice

Great Lakes Coffee Roasting Company Coffee,
Decaffeinated Coffee, & Assorted Bigelow Teas





BRUNCH MENU

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

CUSTOM BRUNCH\$57.00 PER PERSON

① INCLUDES:

Sliced Seasonal Fruit

Assortment of Mini Breakfast Pastries

Sweet Butter & Fruit Preserves

Cubed Breakfast Potatoes with Fresh Herbs

Orange, Cranberry & Grapefruit Juice

Great Lakes Coffee Roasting Company Coffee, Decaffeinated Coffee, & Assorted Bigelow Teas

② CHOOSE ONE EGG:

Scrambled Eggs with Crème Fraiche & Chives

CHOICE OF QUICHE:

- Spinach, Grilled Zucchini, Red Bell Pepper, Onion & Goat Cheese
- Ham & Cheddar
- Bacon, Caramelized Onion, & Gruyere

Eggs Benedict

③ CHOOSE ONE:

Buttermilk Pancakes, Served with Whipped Butter & Maple Syrup

House Made Waffles, Served with Whipped Butter & Maple Syrup

Brioche French Toast, Served with Whipped Butter & Maple Syrup

Biscuits & Gravy

④ CHOOSE ONE PROTEIN:

Fried Chicken with Whipped Potatoes with Sauce

Chicken Piccata with Linguine

Herb Roasted Chicken with Rice Pilaf

⑤ CHOOSE ONE SALAD:

Breakfast Salad with Arugula, Asparagus, & Avocado & a Lemon Vinaigrette

Caesar Salad

⑥ CHOOSE TWO PROTEINS:

Applewood Smoked Bacon

Canadian Bacon

Turkey Sausage Links

Detroit Sausage Links

⑦ DESSERTS:

Assorted Miniature Desserts

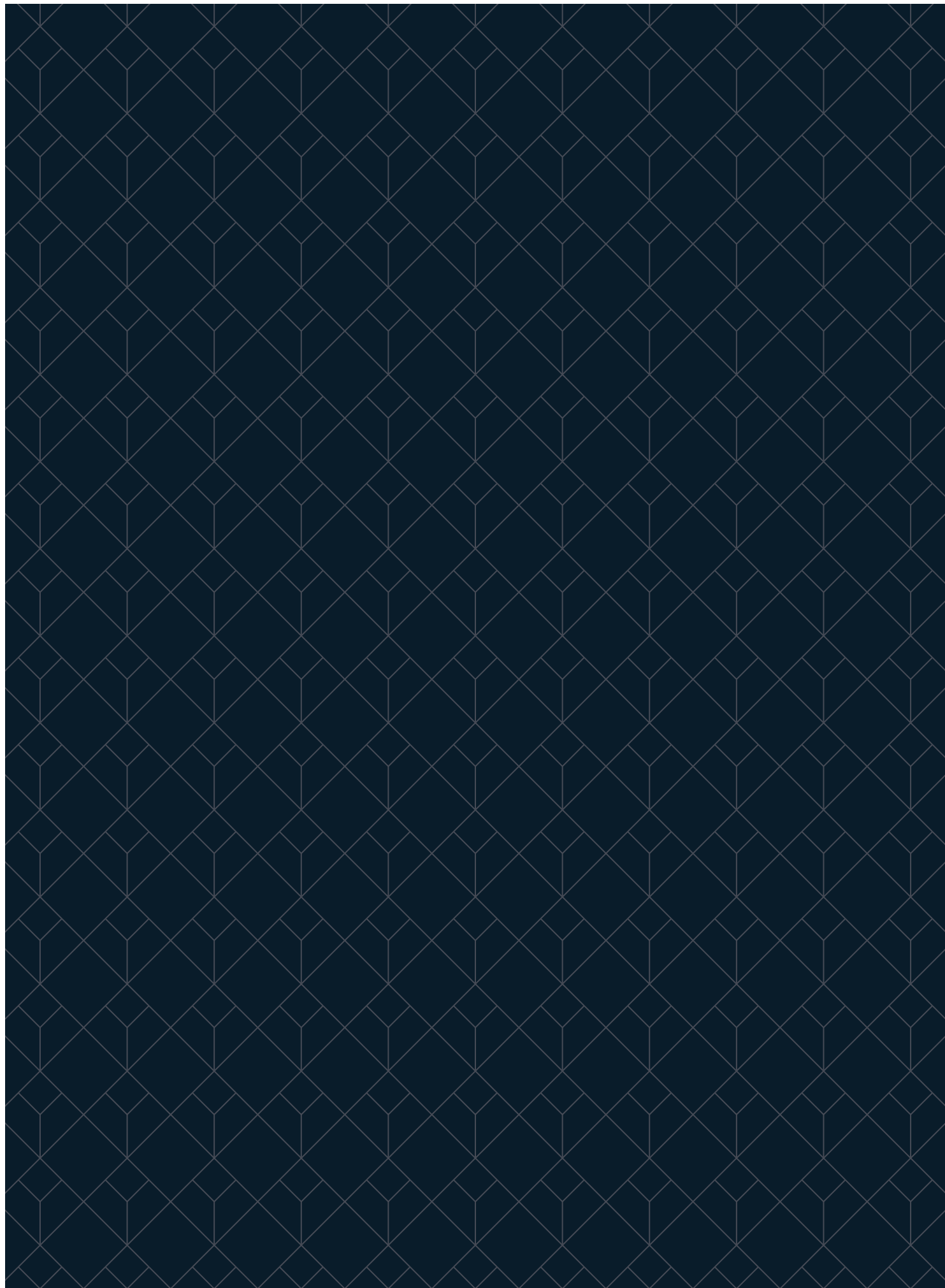
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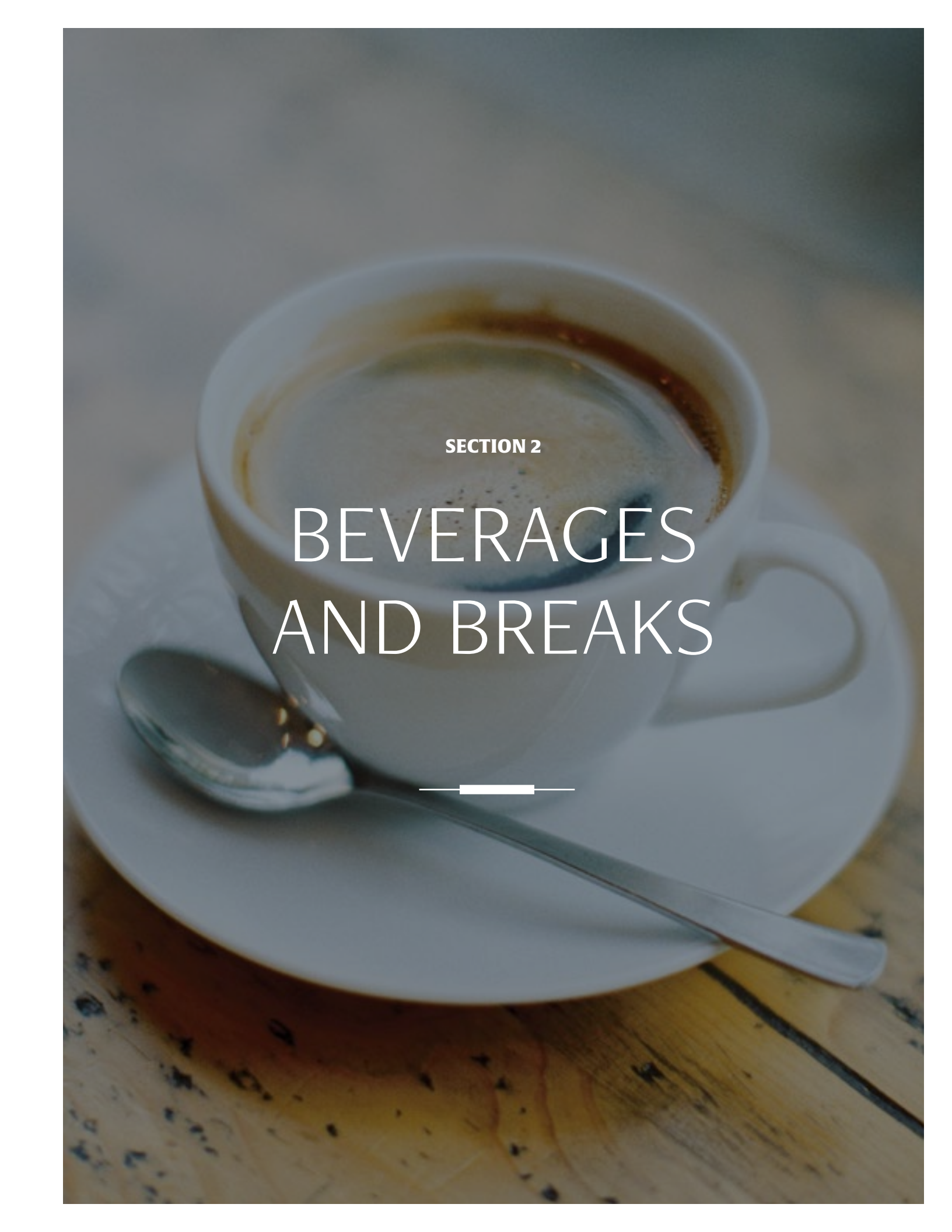
MIMOSAS, BELLINI'S & BLOODY MARY BAR\$13.00 PER DRINK

Titos or Kettle One Vodka with Bacon, Shrimp, Celery Stalk, Olive Skewer, Pickled Asparagus, Celery Salt Rim

Champagne, Orange Juice, Peach Juice





A high-quality photograph of a white ceramic cup filled with a frothy coffee beverage, topped with a dusting of brown powder. The cup sits on a matching white saucer, with a silver spoon resting on the saucer's rim. The entire set is placed on a light-colored wooden surface with visible grain and knots. The image is slightly desaturated, giving it a calm, artistic feel. Overlaid on this image is the text for the section header.

SECTION 2

BEVERAGES AND BREAKS



BEVERAGES

ASSORTED SOFT DRINKS (Coke, Diet Coke, Sprite).....	\$4.00 PER BOTTLE
SAN PELLEGRINO SPARKLING WATER.....	\$5.00 PER BOTTLE
FIJI BOTTLED WATER	\$5.00 PER BOTTLE
RED BULL (Regular and Sugar Free)	\$5.00 PER BOTTLE
ICE TEA.....	\$40.00 PER GALLON
LEMONADE	\$40.00 PER GALLON
FRESHLY BREWED COFFEE & TEA	\$48.00 PER GALLON

BREAKS - AM

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

HOMEMADE SMOOTHIES.....	\$5.00 PER PERSON
Peanut Butter Banana, Strawberry Acai, Green Goddess	
HOMEMADE PARFAIT	\$5.00 PER PERSON
With Berries, Greek Yogurt, and Granola	
HOMEMADE GRANOLA BARS	\$4.00 PER PERSON
HOMEMADE ASSORTED MUFFINS	\$3.00 PER PERSON
Blueberry, Banana Nut, Apple Cinnamon	
SLICED FRUIT	\$9.00 PER PERSON
INDIVIDUAL LOW-FAT YOGURTS	\$5.00 PER PERSON
ASSORTED WHOLE FRUIT	\$4.00 PER PERSON
Apples, Oranges, Bananas	

BREAKS - PM

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

HOMEMADE PRETZEL BITES WITH BEER CHEESE.....\$5.00 PER PERSON

HOMEMADE POTATO CHIPS WITH DIPPING SAUCE\$4.00 PER PERSON

HOMEMADE CHOCOLATE CHIP COOKIES\$4.00 PER PERSON

HOMEMADE OATMEAL COOKIES\$4.00 PER PERSON

HOMEMADE BROWNIES & BLONDIES\$4.00 PER PERSON

HOMEMADE BREAKFAST CEREAL BARS

Rice Krispie Treats, Fruity Pebbles, Cinnamon Toast Crunch\$4.00 PER PERSON

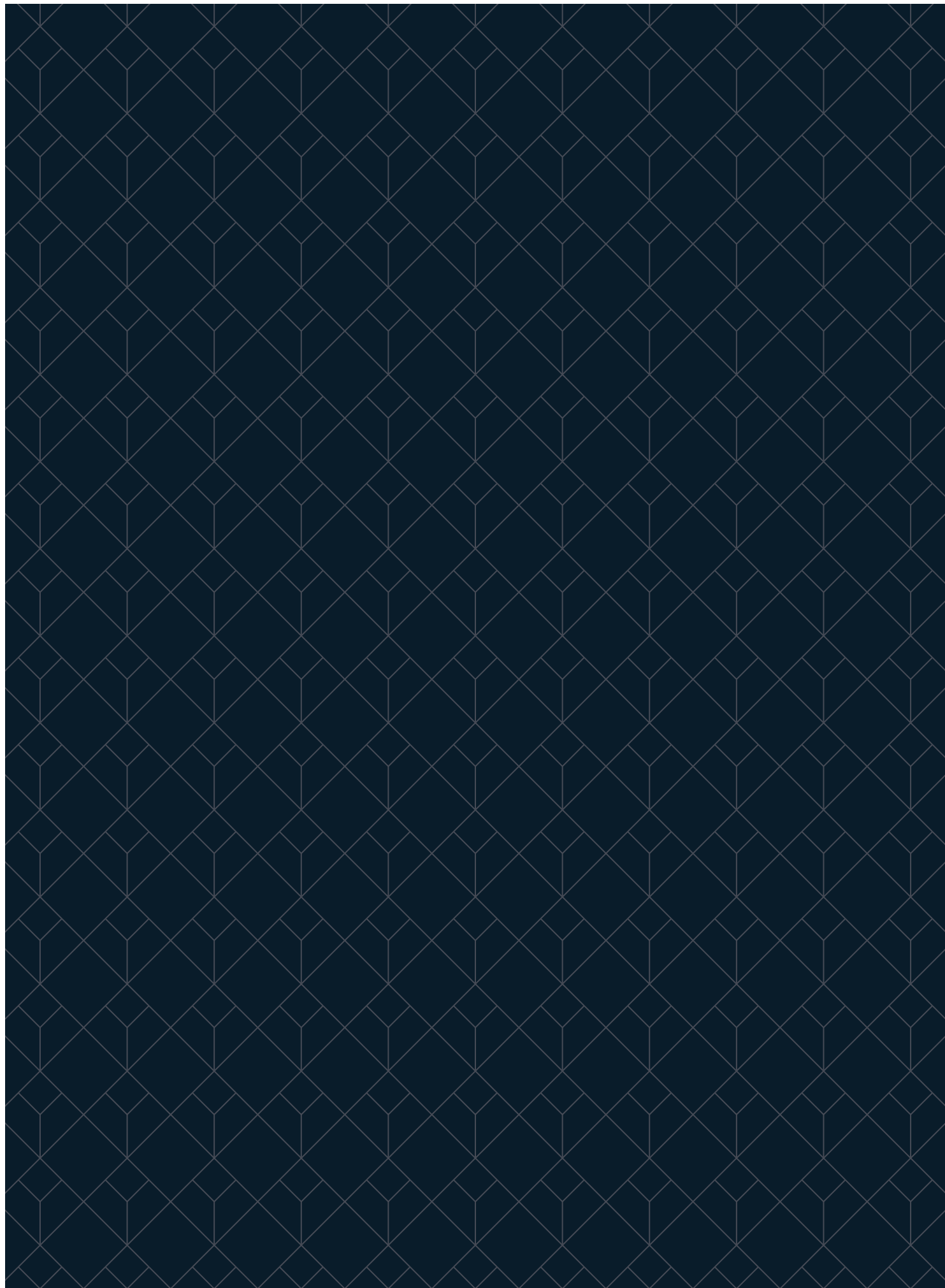
MEDITERRANEAN BREAK.....\$8.00 PER PERSON

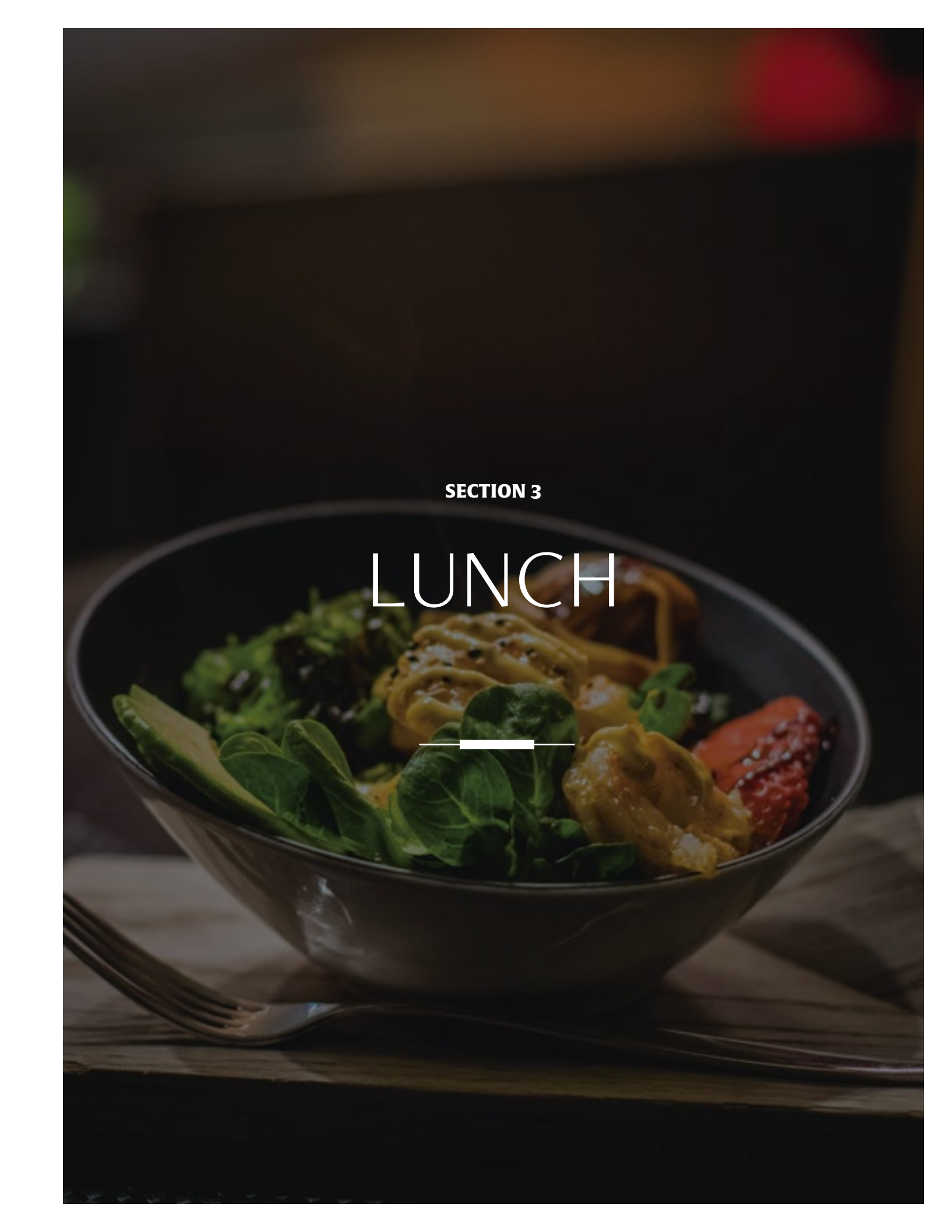
Hummus, Pita Chips, Carrots, Celery, Cucumber, Bell Pepper

CANDY COUNTER\$7.00 PER PERSON

Reese's Peanut Butter Cups, M&Ms, Snickers, Kit Kats





A dark, moody photograph of a bowl of food, likely a salad or a bowl of noodles, with various ingredients like greens, avocado, and tomatoes. The bowl is dark and sits on a wooden surface. A fork is visible in the foreground. The background is blurred, showing some warm light. The text 'SECTION 3' is centered above the bowl, and 'LUNCH' is centered over the bowl itself, with a small white horizontal line below it.

SECTION 3

LUNCH



PLATED LIGHT LUNCH

MINIMUM ORDER - 25 GUESTS

All Light Lunches Served with Rolls & Butter, Choice of Dessert: Chocolate Mousse, Carrot Cake or Assorted Berries and Whipped Cream, and Great Lakes Roasting Company Coffee, Decaffeinated Coffee, and Assorted Bigelow Teas

SALMON OR TUNA NICOISE SALAD\$28.00 PER PERSON

Grilled Salmon or Yellowfin Tuna, Served on a Bed of Spring Mix with Boiled Eggs, Redskin Potatoes, Red Onions, Baby Green Beans, Capers, and Olives with House Vinaigrette

SOUTHWEST GRILLED CHICKEN SALAD\$27.00 PER PERSON

Grilled Chicken Breast, Served with Mixed Greens, Fire Roasted Corn, Red and Yellow Peppers, Black Beans, Diced Tomatoes, Avocado, Shredded Cheddar Cheese, and Tortilla Strips with Creamy Cilantro Lime Vinaigrette

GRILLED CHICKEN STRAWBERRY & FETA SALAD\$27.00 PER PERSON

Grilled Chicken Breast, Served with Mixed Greens, Sliced Strawberries, Sliced Avocado, Crumbled Feta with Balsamic Vinaigrette

GRILLED SHRIMP SALAD\$24.00 PER PERSON

Grilled Shrimp, Served with Chopped Romaine Lettuce, Diced Red, Yellow and Green Peppers, Sliced Cucumbers and Cherry Tomatoes with Honey Mustard Vinaigrette

CHICKEN OR SALMON CAESAR SALAD\$25.00 PER PERSON

Grilled Chicken Breast or Salmon Filet, Served with Chopped Romaine Lettuce, Shaved Parmesan, and Garlic Croutons with House Caesar Dressing





PLATED HOT LUNCH

MINIMUM ORDER - 25 GUESTS

All Hot Lunches Served with Rolls & Butter, Choice of: House Tuscan or Caesar Salad, Choice of Dessert: Chocolate Mousse, Carrot Cake or Assorted Berries and Whipped Cream, and Great Lakes Roasting Company Coffee, Decaffeinated Coffee, and Assorted Bigelow Teas

HERB ROASTED CHICKEN (GF)\$38.00 PER PERSON

Chicken Breast Marinated with Balsamic Vinegar, Dijon, Honey, Lemon, and Garlic, Topped with an Herbed Chicken Broth and Served with Fingerling Potatoes and Fresh Seasonal Vegetables

CHICKEN PICCATA\$35.00 PER PERSON

Boneless Skinless Chicken Breast with Artichoke Hearts, Capers, White Wine, Butter and Lemon Juice, Served with Herbed Linguini and Fresh Seasonal Vegetables

GRILLED SALMON\$39.00 PER PERSON

Jail Island Salmon, Chargrilled and Topped with Champagne Caper Sauce and Served with Whipped Potatoes and Fresh Seasonal Vegetables

HALIBUT (GF)\$56.00 PER PERSON

Halibut Filet Pan Seared and Topped with Lemon Beurre Blanc Sauce and Served with Wild Mushroom Risotto and Fresh Seasonal Vegetables

PETIT FILET MIGNON\$55.00 PER PERSON

Filet Mignon, Chargrilled and Topped with an Herbed Butter Sauce and Served with Garlic Whipped Potatoes and Fresh Seasonal Vegetables

HANGAR STEAK\$49.00 PER PERSON

Hangar Steak, Chargrilled and Topped with Chimichurri Sauce and Served with Herbed Fingerling Potatoes and Fresh Seasonal Vegetables

EGGPLANT NAPOLEON.....\$32.00 PER PERSON

Lightly Breaded Eggplant, Sliced Layered with Roasted Zucchini, Yellow Squash, Roasted Red Pepper, Provolone, Swiss and Sautéed Spinach, Topped with Roasted Tomato Sauce, Shaved Parmesan and Served with Herbed Linguini

BAKED CAULIFLOWER STEAK\$32.00 PER PERSON

Thick Cut Cauliflower Steak Brushed with Olive Oil, Fresh Herbs, Sea Salt and Red Pepper Flakes, Served with Pinto Beans, Sautéed Spinach and Assorted Peppers





LUNCH BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

All Hot Lunch Buffets Served with Rolls & Butter and Great Lakes Roasting Company Coffee, Decaffeinated Coffee, and Assorted Bigelow Teas

HOT LUNCH BUFFET\$48.00 PER PERSON

① CHOOSE ONE SOUP:

Tomato Bisque
Broccoli Cheddar
Cream of Mushroom

② CHOOSE ONE:

Caesar Salad (Chopped Romaine Lettuce, Shaved Parmesan & Garlic Croutons with Caesar Dressing)
Mixed Greens & Arugula Salad (Cucumber, Cherry Tomato, Radish, Carrots & House Vinaigrette)
Arugula, Watermelon & Feta with Balsamic Vinaigrette

③ CHOOSE ONE:

Pasta Salad
Bean Salad
Goat Cheese & Beet Salad

④ INCLUDES:

Sliced Beef Tenderloin

⑤ CHOOSE ONE:

Herb Roasted Chicken
Chicken Sorrentino
Grilled Salmon with Mustard Sauce
Parmesan Crusted Cod with Roasted Garlic Cream Sauce

⑥ CHOOSE ONE:

Garlic Whipped Potatoes
Roasted Fingerling Potatoes
Rice Pilaf
Wild Mushroom Risotto with Peas

⑦ CHOOSE ONE:

Roasted Asparagus
Greens Beans
Broccolini
Roasted Brussels Sprouts
Roasted Carrots

⑧ CHOOSE ONE:

Chocolate Chip & Oatmeal Cookies
Brownies
Sliced Fruit





LUNCH BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

ELWOOD BAR & GRILL BUFFET\$31.00 PER PERSON

Includes: Rolls & Sweet Butter, Mixed Greens & Arugula Salad (Cucumber, Cherry Tomato, Radish, Carrots and House Vinaigrette), Dill Pickle Spears, French Fries, and Great Lakes Roasting Company Coffee & Decaffeinated Coffee & Assorted Bigelow Teas

① CHOOSE ONE:

Tomato Bisque

Beef Chili

② CHOOSE THREE SANDWICHES:

PHILLY STEAK & CHEESE

Thinly Sliced Ribeye Steak, Served with Grilled Onions and Peppers and Topped with Swiss Cheese on a Crusty Sub Roll

SOUTHERN FRIED CHICKEN SANDWICH

Buttermilk Breaded Crispy Fried Chicken Breast Topped with Shredded Lettuce, Diced Pickles, and Mayo, Served on a Soft Brioche Bun

PIEDMONTESE HOT DOG

Plain or with Chili and Onions

BLACK BEAN BURGER

Served with Lettuce, Onion, Tomato, Chipotle Mayo, and Swiss Cheese

BUFFALO CHICKEN WRAP

Elwood Chicken Fingers Topped with Crumbled Bleu Cheese, Franks Red Hot Sauce, Shredded Lettuce and Tomatoes, Wrapped in Lavash. Served with Ranch Dressing

THE ELWOOD BURGER

Our Own Chophouse Prime Hamburger, Served with Lettuce, Tomato, Pickles and Onions

BUFFALO CHICKEN FINGERS

Battered Chicken Breast Strips Marinated in Franks Red Hot Sauce, Served with Ranch or Barbecue Sauce

③ CHOOSE ONE:

CHOCOLATE CHIP & OATMEAL COOKIES

BROWNIES





LUNCH BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

DELI LUNCH BUFFET\$30.00 PER PERSON

Includes: Rolls & Sweet Butter, Great Lakes Roasting Company Coffee & Decaffeinated Coffee & Assorted Bigelow Teas

① CHOOSE ONE:

Tomato Bisque
Broccoli Cheddar
Cream of Mushroom

② CHOOSE ONE:

Caesar Salad
(Chopped Romaine Lettuce, Shaved Parmesan
& Garlic Croutons with Caesar Dressing)

Mixed Greens & Arugula Salad
(Cucumber, Cherry Tomato, Radish,
Carrots & House Vinaigrette)

③ CHOOSE ONE:

Pasta Salad

Bean Salad

Goat Cheese & Beet Salad

④ CHOOSE ONE:

Chicken Salad

Tuna Salad

⑤ INCLUDES:

Sourdough, Wheat & Rye Breads
(GF Option Included)

SLICED DELI MEATS:

Ham, Turkey, Pastrami, & Salami

COLD GRILLED VEGETABLES TO INCLUDE:

Asparagus, Eggplant & Bell Peppers

SERVED WITH:

Cheddar Cheese, Swiss,
Mustard, Mayonnaise, Tomato, Pickles,
Lettuce, Red Onion

⑥ CHOOSE ONE:

Chocolate Chip & Oatmeal Cookies

Brownies





BOXED LUNCH

MINIMUM ORDER - 25 GUESTS

All Boxed Lunches Served with Melon Fruit Cup, Bag of Potato Chips and Chocolate Chip Cookie

CHOOSE TWO SANDWICHES\$20.00 PER PERSON

GRILLED VEGETABLE WRAP

Grilled Zucchini, Yellow Squash, Roasted Red Peppers, Mushrooms, Feta Cheese and Sauteed Spinach Wrapped in a Lavash

CHICKEN SALAD WRAP

House Made Chicken Salad with Mayo, Celery, Green Apples, and Onions Wrapped in a Lavash

TUNA SALAD WRAP

House Made White Albacore Tuna Blended with Celery, Onions, Dijon Mustard and Mayo Wrapped in a Lavash

ITALIAN SANDWICH ON BAGUETTE ROLL

Capocollo, Salami, Prosciutto, Lettuce, Tomato, Onions, Provolone Cheese and an Italian Vinaigrette on a Mini Baguette Roll

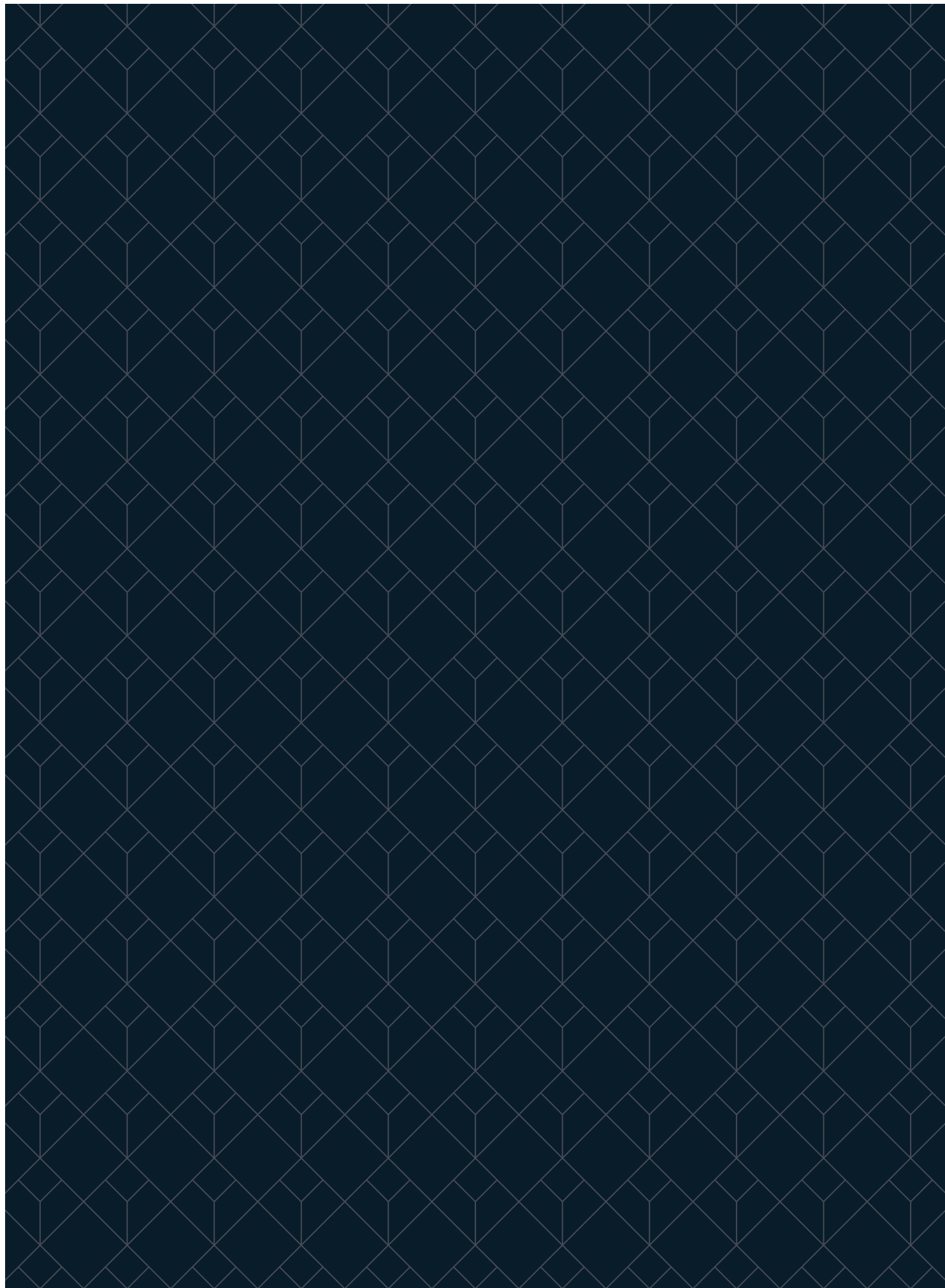
CORNERED BEEF AND SWISS ON ONION ROLL

Kosher Corned Beef, Baby Swiss Cheese, Mayo, and Spicy Mustard on a Mini Onion Roll

MIXED GREENS & ARUGULA SALAD

Cucumber, Cherry Tomato, Shaved Radish, Shaved Carrots and House Vinaigrette with Grilled Chicken Breast







SECTION 4

RECEPTION AND DINNER



APPETIZERS - DISPLAYED OR PASSED

MINIMUM ORDER - 50 PIECES PER APPETIZER

HOT APPETIZERS \$3.50 PER PIECE		
BUFFALO CHICKEN SPRING ROLL	SPANAKOPITA	PROSCIUTTO & LEEK MAC N CHEESE BITES
CHICKEN SPRING ROLL WITH GINGER PLUM SAUCE	PESTO STUFFED MUSHROOMS	SHRIMP & GRIT CAKES
COCONUT CHICKEN SKEWER	COCONUT SHRIMP	SCALLOP IN BACON GF
CHEESEBURGER PUFF	MINIATURE BEEF WELLINGTON	BAKED BRIE & RASPBERRY BITE
ITALIAN SAUSAGE EN CROUTE	GINGER CHICKEN DUMPLING	BRIE & PEAR PHYLLO PURSE
BLACK PEPPER PORK & CHIVE SHAO MAI	TANDOORI CHICKEN SKEWER	SPINACH PESTO PUFF
LOADED POTATO SPRING ROLL	HONEY SRIRACHA CHICKEN MEATBALL	WILD MUSHROOM ARANCINI
CRAB RANGOON	CHICKEN MASCARPONE RAVIOLI	MINIATURE CHICKEN WELLINGTON
SPINACH & BRIE WONTON	SPICY ITALIAN FLATINI	MINIATURE CRAB CAKES (\$6 PER PIECE)
ARTICHOKE BEIGNET	CANDIED BACON PORK BELLY GF	IMPOSSIBLE MEATBALL WITH SWEET AND SOUR SAUCE VEGAN

COLD APPETIZERS \$3.50 PER PIECE		
CUCUMBERS & HICKORY SMOKED SALMON GF	ROASTED VEGETABLE DIP WITH TOASTED PITA POINTS	CAPRESE SKEWER GF
CROSTINI WITH BOURSIN CHEESE & SLICED TENDERLOIN	PROSCIUTTO & FONTINELLA CHEESE WRAPPED ASPARAGUS GF	GOAT CHEESE PISTACHIO WRAPPED GRAPES GF
CREAM CHEESE & CHIVE CHERRY TOMATO GF	ROULADE OF TENDERLOIN WITH WILD MUSHROOM CREAM CHEESE GF	JUMBO SHRIMP COCKTAIL (\$6 PER PIECE) GF





RECEPTION DISPLAYS

MINIMUM ORDER - 25 GUESTS

DOMESTIC CHEESE & FRUIT DISPLAY **\$12.00 PER PERSON**
Select Domestic Cheese, Seasonal Fresh Fruit and Assorted Crackers

IMPORTED & DOMESTIC CHEESE & FRUIT DISPLAY **\$17.00 PER PERSON**
Smoked Gouda, Irish Cheddar, Manchego,
Select Domestic Cheeses, Fresh Fruit and Assorted Crackers

GOURMET VEGETABLES DISPLAY **\$14.00 PER PERSON**
Assorted Baby Vegetables, Grilled Asparagus, Haricot Verts,
Grilled Mushrooms, Roasted Red Peppers, Creamy Garlic Herbed Aioli

ANTIPASTO DISPLAY **\$19.00 PER PERSON**
Thinly Sliced Genoa Salami, Shaved Prosciutto, Pepperoni, Provolone
Cheese, Cantaloupe, Red Grapes, Marinated Artichoke Hearts, Olives,
Grilled Baby Vegetables, Roasted Almonds, Roasted Focaccia Bread

SEAFOOD DISPLAY..... **\$40.00 PER PERSON**
Jumbo Shrimp, Oysters, Crab Claws, Mini Bottles of Tabasco,
Cocktail Sauce, Mignonette Sauce

Total of 5 pieces per person

SALMON DISPLAY..... **\$19.00 PER PERSON**
Whole Poached Salmon, Assorted Cocktail Breads, Chopped Egg,
Chopped Red Onion, Capers and Diced Tomatoes

SHRIMP DISPLAY..... **\$12.00 PER PERSON**
Jumbo Shrimp with Cocktail Sauce

Total of 2 pieces per person





SMALL PLATE ACTION STATIONS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS*

SLICED TENDERLOIN OF BEEF CARVING STATION \$29.00 PER PERSON
Beef Tenderloin, Crusty Rolls & Butter, Horseradish Sauce, Sautéed Wild Mushrooms

PRIME RIB CARVING STATION \$24.00 PER PERSON
Certified Black Angus Prime Rib Rubbed with Fresh Garlic, Herbs & Spices
and Roasted Medium Rare Served with Au Jus, Horseradish, & Horseradish Sauce

LAMP CHOP CARVING STATION MARKET PRICE
Colorado Domestic Lamb Rack Rubbed with Our Blend of Olive Oil, Basil,
Garlic, Shallots, and Fresh Rosemary, Roasted Medium Rare and Served
with a Minted Demi-Glace and Mint Jelly

WHOLE TURKEY BREAST CARVING STATION \$20.00 PER PERSON
Halal Roasted Whole Turkey Breast, Natural Au Jus,
Fresh Cranberry Orange Relish, Crusty Rolls and Butter

STUFFED PORK LOIN CARVING STATION \$20.00 PER PERSON
Pork Loin Stuffed with Assorted Dried Fruits, Pan Seared and Baked
Golden Brown and Served with a Natural Cider and Pork Sauce



* +\$125 Chef Attendant Fee

ENHANCEMENT ACTION STATIONS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS

MASHED POTATO STATION

BUILD YOUR OWN \$11.00 PER PERSON

CHOOSE TWO

Yukon Gold Mashed Potatoes with Garlic

Mashed Sweet Potato

Tater Tots

Accompanied with: Caramelized Onions, Cremini Mushrooms, Sour Cream, Chives, Glazed Bacon, Chopped Ham, Cheddar, Smoked Gouda

MAC AND CHEESE STATION

BUILD YOUR OWN \$15.00 PER PERSON

Pasta Shells Blended with Cheddar and Mozzarella Cheese and Baked to Creamy Goodness

Accompanied with: Crumbled Sausage, Chopped Applewood Smoked Bacon, Chopped Ham, Fried Rock Shrimp, Jalapenos, Chives, Crispy Fried Onions, Seasoned Breadcrumbs, Truffle Oil, Hot Sauce, Ranch, Garlic Powder, Cayenne Pepper

PASTA STATION* \$18.00 PER PERSON

Penne Pasta

Accompanied with: Sliced Italian Sausage, Grilled Chopped Chicken, Sauteed Rock Shrimp, Asparagus, Mushrooms, Bell Peppers, Artichoke Hearts, Green Onions, Grape Tomatoes, Chopped Parsley, Alfredo Sauce, Pomodoro Sauce, Olive Oil, Truffle Oil, Grated Parmesan Cheese, Red Pepper Flakes

STATION ENHANCEMENTS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS

CAESAR SALAD \$6.00 PER PERSON

MIXED GREENS AND ARUGULA SALAD \$8.00 PER PERSON

Cucumber, Cherry Tomato, Shaved Radish, Shaved Carrots, and House Vinaigrette

ROASTED ASPARAGUS & CARROTS \$6.00 PER PERSON

GREEN BEANS ALMONDINE \$4.00 PER PERSON

ROASTED BROCCOLINI & BELL PEPPERS \$8.00 PER PERSON



PLATED DINNER

MINIMUM ORDER - 25 GUESTS

All Plated Dinners Served with Rolls & Butter, Choice of Salad, Choice of Dessert: Chocolate Mousse, Carrot Cake or Assorted Berries and Whipped Cream, and Great Lakes Roasting Company Coffee, Decaffeinated Coffee, and Assorted Bigelow Teas

① CHOOSE ONE SALAD:

TUSCAN SALAD

Romaine & Mixed Greens, Green Pepper, Cucumber, Hard Boiled Egg, Chic Peas, and Fresh Tomato Served with House Vinaigrette Dressing

TRADITIONAL CAESAR SALAD

Tossed Romaine Lettuce, Croutons, Parmesan Cheese, Lemon Juice and Caesar Dressing

POACHED PEAR SALAD (+\$5.00 PER PERSON)

Poached Pear on Bibb Lettuce, Gorgonzola Cheese, Raspberries, Oranges and Candied Pecans Served with Balsamic Vinaigrette

② CHOICE OF UP TO TWO ENTREES:

(VEGETARIAN AND VEGAN OPTION AUTOMATICALLY INCLUDED)

HERB ROASTED CHICKEN (GF) \$41.00 PER PERSON

Chicken Breast Marinated with Balsamic Vinegar, Dijon, Honey, Lemon, and Garlic, Topped with an Herbed Chicken Broth and Served with Fingerling Potatoes and Fresh Seasonal Vegetables

CHICKEN PICCATA \$41.00 PER PERSON

Boneless Skinless Chicken Breast with Artichoke Hearts, Capers, White Wine, Butter and Lemon Juice, Served with Herbed Linguini and Fresh Seasonal Vegetables

SAN REMO CHICKEN \$41.00 PER PERSON

Boneless Skinless Chicken Breast Stuffed with Prosciutto, Provolone Cheese, Fresh Sage, Baked to Perfection, Served with Alfredo Linguini and Topped with a Honey Riesling Sauce and Fresh Seasonal Vegetables

AUTUMN CHICKEN \$41.00 PER PERSON

Breaded Boneless Skinless Chicken Breast Stuffed with Fuji Apples, Fontina Cheese and Cranberries, Baked Golden Brown with a Cranberry Wine Sauce, Sliced and Served on Chicken Risotto with Fresh Seasonal Vegetables



PLATED DINNER (cont.)

CHICKEN LOMBARDY \$41.00 PER PERSON

Breaded Boneless Skinless Chicken Breast Stuffed with Wild Mushrooms, Parsley, Celery, Parmesan and Mozzarella Cheese, Baked, Sliced and Served with Garlic and Herbed Linguini and Topped with Lemon Cream Sauce and Fresh Seasonal Vegetables

CHICKEN SORRENTINO..... \$41.00 PER PERSON

Chicken Scallopini Sauteed with Eggplant, Prosciutto, and Mozzarella Cheese in a Light Wine Sauce with a Touch of Tomato and Served with Herbed Linguini and Fresh Seasonal Vegetables

GRILLED SALMON \$42.00 PER PERSON

Jail Island Salmon Chargrilled and Topped with Champagne Caper Sauce and Served with Whipped Potatoes and Fresh Seasonal Vegetables

HALIBUT (GF) \$60.00 PER PERSON

Halibut Filet Topped with Lemon Beurre Blanc Sauce and Served with Wild Mushroom Risotto and Fresh Seasonal Vegetables

ENCRUSTED WALLEYE..... \$44.00 PER PERSON

Lake Superior Walleye, Parmesan Crusted with Roasted Garlic Cream Sauce, Served with Rice, and Fresh Seasonal Vegetables

MARYLAND CRAB CAKES \$69.00 PER PERSON

4 Jumbo Lump Crabmeat, Blended with Peppers, Onions, Old Bay Seasoning and Eggs, Breadcrumbs, Sauteed until Golden Brown, Served with Rice Pilaf and Drizzled with a Chipotle Aioli and Garnished with Fresh Leeks and served with Fresh Seasonal Vegetables

SHRIMP SCAMPI..... \$44.00 PER PERSON

5 Jumbo Shrimp, Sauteed with Olive Oil, Capers, Garlic, White Wine, and Lemon Juice, Presented on Herbed Linguini and Served with Fresh Seasonal Vegetables

TWIN LOBSTER TAILS MARKET PRICE

2 South African or Australian Coldwater Lobster Tails Brushed with Seasoned Butter and Herbs and Baked and Served with Whipped Potatoes and Fresh Seasonal Vegetables

FILET MIGNON \$59.00 PER PERSON

Filet Mignon, Chargrilled and Topped with an Herbed Butter Sauce and Served with Garlic Whipped Potatoes and Fresh Seasonal Vegetables

BEEF WELLINGTON \$64.00 PER PERSON

Center Cut Certified Black Angus Tenderloin Coated with Mushroom Duxelles and Wrapped in Puff Pastry and Baked Until Golden Brown, Served with a Mushroom Sauce and Served with Whipped Potatoes and Fresh Seasonal Vegetables

CHEF'S SIGNATURE NEW YORK STRIP STEAK\$61.00 PER PERSON

Chargrilled and Presented with a Brandied Demiglace and Frizzled Onions
and Served with Whipped Potatoes and Fresh Seasonal Vegetables

HANGAR STEAK\$55.00 PER PERSON

Hangar Steak, Chargrilled and Topped with Chimichurri Sauce and
Served with Herbed Fingerling Potatoes and Fresh Seasonal Vegetables

VEAL SORRENTINO\$52.00 PER PERSON

Veal Scallopini Sautéed with Eggplant, Prosciutto Ham, and Mozzarella
Cheese in a Light Wine Sauce with a Touch of Tomato and Served with
Herbed Linguini and Fresh Seasonal Vegetables

VEAL LOIN\$64.00 PER PERSON

Grilled Veal Loin Chops with a Basil Garlic Rub and Shaved Parmesan on a Bed
of Arugula Drizzled with Balsamic Vinaigrette and Pan Roasted Roma Tomatoes
and Served with Roasted Fingerling Potatoes and Fresh Seasonal Vegetables

LAMP CHOPS MARKET PRICE

3 Colorado Lamb Chops Rubbed with Olive Oil and Herb Mix, Chargrilled, and
Topped with a Mint Demi-glace and Served with Wild Mushroom Risotto and
Fresh Seasonal Vegetables

EGGPLANT NAPOLEON (VEGETARIAN)\$35.00 PER PERSON

Lightly Breaded Eggplant Slices, Layered with Roasted Zucchini, Yellow Squash,
Roasted Red Pepper, Provolone, Swiss and Sautéed Spinach, Topped with Roasted
Tomato Sauce and Shaved Parmesan, and Served with Herbed Linguini

BUTTERNUT SQUASH RAVIOLI (VEGETARIAN)\$27.00 PER PERSON

Butternut Squash Ravioli Prepared with Brown Butter Sage Sauce and Served
with Fresh Seasonal Vegetables

BAKED CAULIFLOWER STEAK (VEGAN, GF)\$35.00 PER PERSON

Thick Cut Cauliflower Steak, Brushed with Olive Oil, Fresh Herbs, Sea Salt and
Red Pepper Flakes, Served with Pinto Beans, Sautéed Spinach and Assorted Peppers

AVOCADO PENNE PASTA (VEGAN, GF)\$27.00 PER PERSON

Chickpea Penne Pasta Tossed in Avocado Sauce, Served with Roasted
Cherry Tomatoes, and Marinated Tofu Cutlets Garnished with Fresh Basil



PLATED DUO ENTREES

MINIMUM ORDER - 25 GUESTS

All Plated Dinners Served with Rolls & Butter, Choice of Salad, Choice of Dessert: Chocolate Mousse, Carrot Cake or Assorted Berries and Whipped Cream, and Great Lakes Roasting Company Coffee, Decaffeinated Coffee, and Assorted Bigelow Teas

① CHOOSE ONE SALAD:

TUSCAN SALAD

Romaine & Mixed Greens, Green Pepper, Cucumber, Hard Boiled Egg, Chic Peas, and Fresh Tomato Served with House Vinaigrette Dressing

TRADITIONAL CAESAR SALAD

Tossed Romaine Lettuce, Croutons, Parmesan Cheese, & Caesar Dressing

POACHED PEAR SALAD (+\$5.00 PER PERSON)

Poached Pear on Bibb Lettuce, Gorgonzola Cheese, Raspberries, Oranges and Candied Pecans Served with Balsamic Vinaigrette

② CHOICE OF ONE DUET ENTREE:

(VEGETARIAN AND VEGAN OPTION AUTOMATICALLY INCLUDED)

FILET & CHICKEN BREAST\$56.00 PER PERSON

Filet Mignon Chargrilled and Topped with an Herbed Butter Sauce Paired with a Chicken Breast Marinated with Balsamic Vinegar, Dijon, Honey, Lemon and Garlic, Topped with an Herbed Chicken Broth

JUMBO CRAB CAKE & FILET\$87.00 PER PERSON

4 Jumbo Lump Crabmeat, Blended with Peppers, Onions, Old Bay Seasoning and Eggs, Breadcrumbs, Sauteed until Golden Brown, Served with Rice Pilaf and Drizzled with a Chipotle Aioli and Garnished with Fresh Leeks and served with Fresh Seasonal Vegetables

FILET & LOBSTER TAIL MARKET PRICE

Filet of Tenderloin Topped with a Beef Demi-glace Paired with a Coldwater Lobster Tail Topped with Seasoned Butter, Salt, Pepper and Paprika, Baked

FILET & GRILLED SALMON\$57.00 PER PERSON

Grilled Filet Mignon Paired with a Petite Grilled Salmon Filet

CHICKEN BREAST & GRILLED SALMON\$46.00 PER PERSON

Herb Roasted Breast of Chicken Paired with a Petite Grilled Salmon Filet

CHICKEN BREAST & ENCRUSTED WALLEYE.....\$46.00 PER PERSON

Herb Roasted Breast of Chicken Paired with a Parmesan & Herbed Panko Encrusted Fresh Walleye Filet





DINNER BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS*

DINNER BUFFET\$66.00 PER PERSON

Includes: Rolls & Sweet Butter, Great Lakes Roasting Company
Coffee & Decaffeinated Coffee & Assorted Bigelow Teas

1 CHOOSE ONE:

Caesar Salad (Chopped Romaine
Lettuce, Shaved Parmesan & Garlic
Croutons with Caesar Dressing)

Mixed Greens & Arugula Salad
(Cucumber, Cherry Tomato, Radish,
Carrots & House Vinaigrette)

Arugula, Watermelon and Feta
with Balsamic Vinaigrette

2 INCLUDES:

Butternut Squash Ravioli with
Brown Butter Sage Sauce

Prime Rib Carving Station Served
with Au Jus and Horseradish Cream

3 CHOOSE ONE:

Herb Roasted Chicken

Chicken Sorrentino

Chicken Piccata

4 CHOOSE ONE:

Grilled Salmon with Mustard Sauce

Parmesan Crusted Walleye

Halibut topped with Lemon Beurre Blanc Sauce

5 CHOOSE ONE:

Garlic Whipped Potatoes

Roasted Fingerling Potatoes

Au Gratin Potatoes

Wild Mushroom Risotto with Peas

6 CHOOSE ONE:

Roasted Asparagus & Carrots

Greens Beans Almondine

Roasted Broccolini & Bell Peppers

Roasted Brussels Sprouts

7 CHOOSE ONE:

Chocolate Mousse

Carrot Cake

Assorted Berries and Whipped Cream

* +\$125 Chef Attendant Fee





DESSERTS

MINIMUM ORDER - 25 GUESTS

Total of 3 pieces per person

CHOICE OF THREE MINIATURES — \$10.00 PER PERSON

CHOICE OF SIX MINIATURES — \$16.00 PER PERSON

MINIATURE DESSERT SELECTIONS

- Fruit Tart
- Key Lime Tart
- Raspberry Tart
- Lemon Tart
- Chocolate Coconut Truffle
- Michigan Bumpy Cake
- Cream Puffs
- Lemon Bars
- Cappuccino Brownies
- Chocolate Cannoli
- Almond Vanilla Cannoli
- Chocolate Eclairs
- White Chocolate & Raspberry Parfait
- Key lime Pie Parfait
- Chocolate Lover's Delight Parfait
- Triple Berry Parfait
- Strawberry & Cream Parfait
- House Made Chocolate Chip Cookies
- Chocolate Covered Strawberries

DESSERT ACTION STATIONS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS

SANDERS HOT FUDGE CREAM PUFF \$10.00 PER PERSON*

Includes Cream Puffs, Vanilla Bean Ice Cream,
Whipped Cream, Sander's Hot Fudge Sauce

ICE CREAM BROWNIE SUNDAE BAR \$8.00 PER PERSON*

Includes Brownies, Vanilla Bean Ice Cream, Sander's Hot
Fudge Sauce, Strawberry and Caramel Topping, Whipped
Cream, Cherries, M&M's, Sprinkles, Oreos

* +\$125 Chef Attendant Fee





AFTERGLOW STATIONS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOURS

Must Be Purchased in Combination with Other Reception or Dinner Selections

HOME RUN SLIDER STATION\$7.00 PER PERSON

Miniature All-beef Hamburgers with and without American Cheese,
Served with Chopped Onions, Relish, Ketchup, Mustard and French Fries

DETROIT CONEY DOG STATION\$7.00 PER PERSON

All-beef Hot Dogs, All-beef Chili (without Beans), Chopped Onions,
Relish, Ketchup, Mustard and French Fries

GERMAN PRETZEL STATION\$7.00 PER PERSON

Served Warm with Zesty Dipping Sauces, Mild Cheddar Cheese,
Jalapeno Cheddar and Honey Mustard Sauce

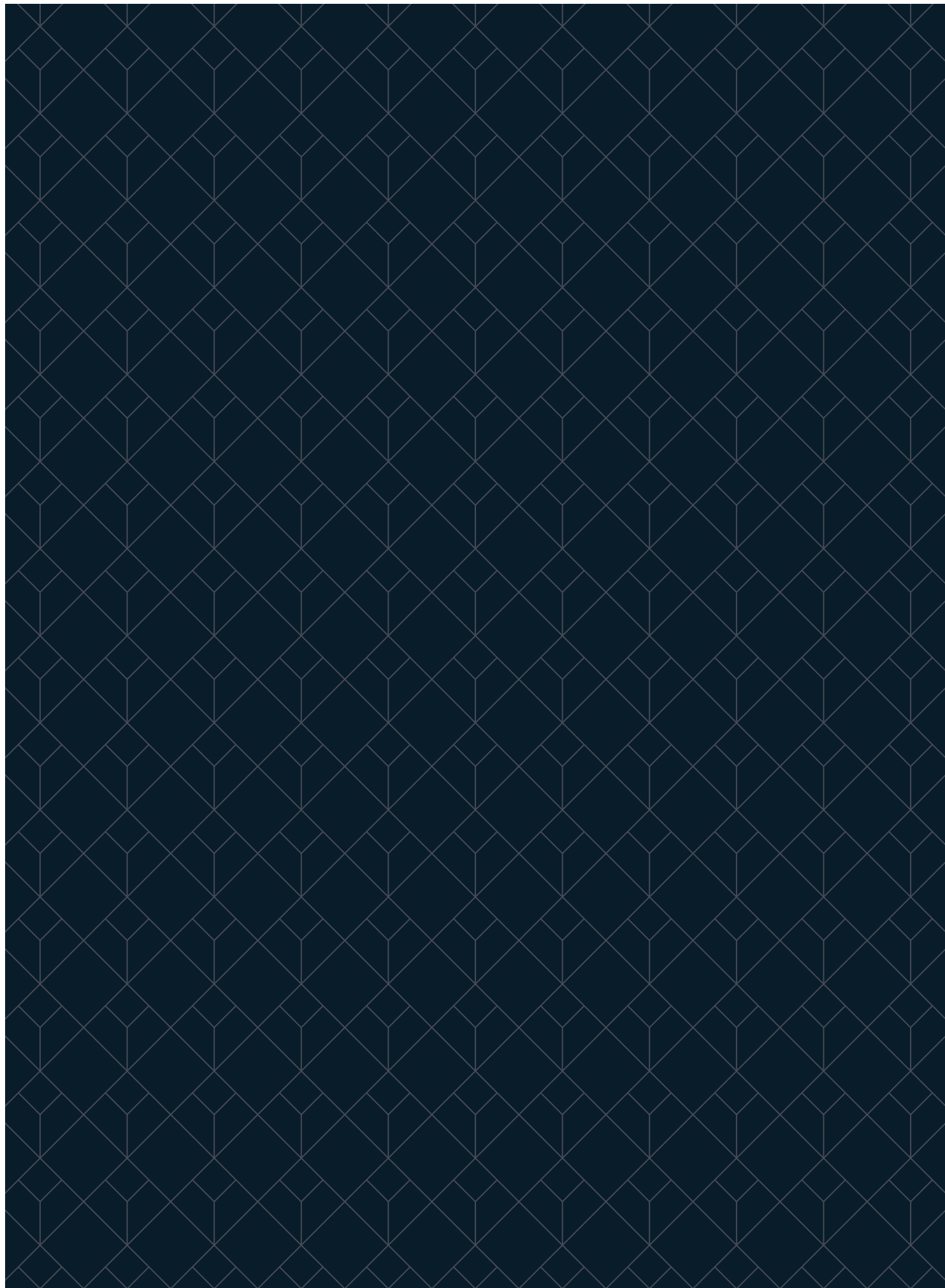
FLATBREAD PIZZA STATION\$7.00 PER PERSON

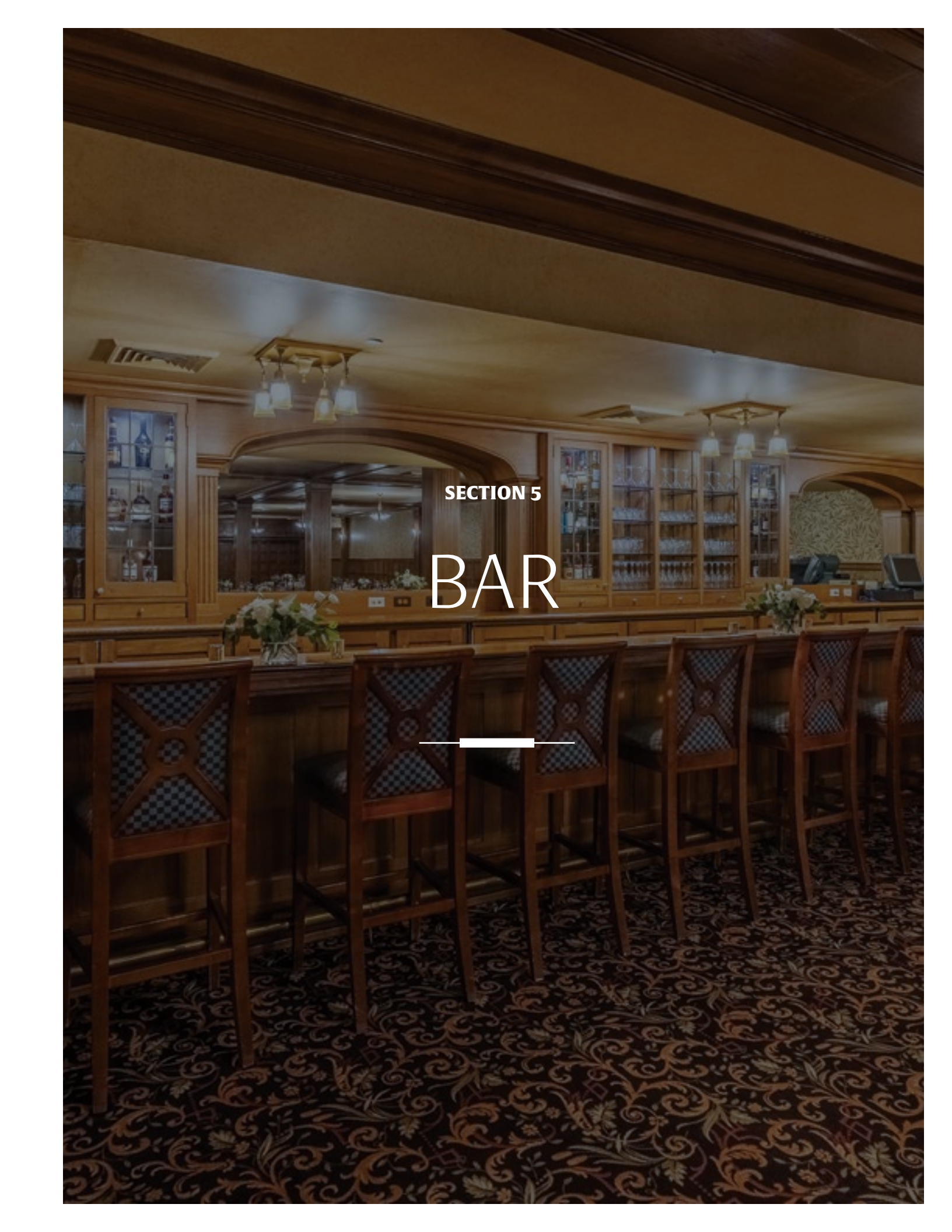
House Made Cheese, Pepperoni & Vegetable Pizzas

CHICKEN TENDERS & FRIES\$7.00 PER PERSON

Fries, Ketchup, Barbeque Sauce and Ranch Dressing





A photograph of a bar interior. The bar is made of wood and has a curved back. Behind the bar are glass display cases filled with bottles and glasses. The ceiling is wood-paneled with decorative beams. The floor is covered with a dark, patterned carpet. In the foreground, there are several wooden bar stools with a checkered pattern on the backrest. A small white horizontal line is positioned below the word 'BAR'.

SECTION 5

BAR



PREMIUM BAR SELECTIONS

MAXIMUM BAR TIME: 5 HOURS

WINE

DARK HORSE: CABERNET SAUVIGNON, PINOT NOIR, CHARDONNAY AND SAUVIGNON BLANC

ARTE LATINO: CAVA BRUT CHAMPAGNE

BEER

BUD LIGHT, LABATTS, CORONA, MICHELOB ULTRA, STELLA ARTOIS AND O'DOULS

VODKA

TITOS, KETEL ONE

BOURBON

BULLEIT BOURBON, MAKER'S MARK

WHISKEY

JACK DANIEL'S, CROWN ROYAL

SCOTCH

JOHNNY WALKER BLACK

GIN

BOMBAY, HENDRICK'S

TEQUILA

TRES AGAVE

RUM

BACARDI, CAPTAIN MORGAN

LIQUEURS

TRIPLE SEC, PEACH SCHNAPPS, BAILEY'S IRISH CREAM, KAHLUA

COGNAC

HENNESSY VS



PREMIUM SPONSORED BAR

\$16 FOR THE FIRST HOUR + \$6 FOR EACH ADDITIONAL HOUR OR \$10 PER DRINK TICKET

BEER & WINE SPONSORED BAR

\$12 FOR THE FIRST HOUR + \$4 FOR EACH ADDITIONAL HOUR OR \$7 PER DRINK TICKET





BAR ADD-ON'S & UPGRADES

For wine pours with dinner, please choose one red and one white to be offered to guests tableside. Includes 1 glass per person. Additional Decoy varietals available, please inquire for pricing.

CRAFT BEER & SELTZER PACKAGE — \$7.00 PER PERSON

BELL'S TWO HEARTED, **BLUE MOON BELGIAN WHITE**,
ATWATER DIRTY BLONDE, **ASSORTED WHITE CLAW FLAVORS**

HOUSE WINE SELECTIONS

DARK HORSE - Chardonnay
DARK HORSE - Sauvignon Blanc
DARK HORSE - Cabernet Sauvignon
DARK HORSE - Pinot Noir

Wine Pour with Dinner Service **\$4.00 PER PERSON**

MID-TIER WINE

SEA SUN - Chardonnay and Pinot Noir
13 CELSIUS - Sauvignon Blanc
BONANZA - Cabernet Sauvignon

Wine Pour with Dinner Service **\$7.00 PER PERSON**

Bar Upgrade **\$7.00 PER PERSON**

Wine Pour with Dinner Service + Bar Upgrade **\$13.00 PER PERSON**

TOP-TIER WINE

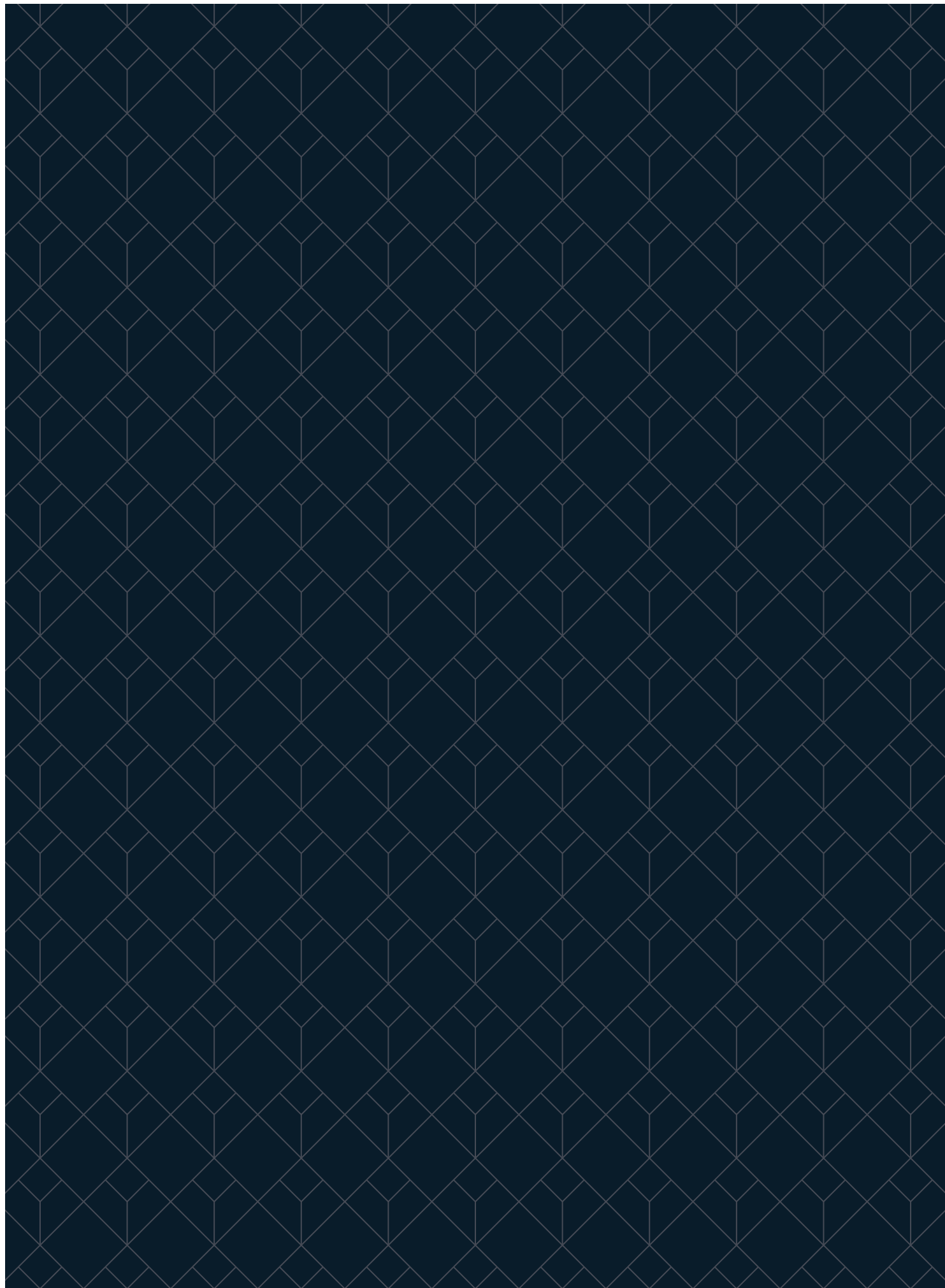
DECOY - Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc

Wine Pour with Dinner Service **\$10.00 PER PERSON**

Bar Upgrade **\$10.00 PER PERSON**

Wine Pour with Dinner Service + Bar Upgrade **\$18.00 PER PERSON**





SECTION 6

CAPACITIES, RENTAL RATES, & MINIMUMS



ESTD. 1903

GEM THEATRE

VENUE RATES & FEES

VENUES	RENTAL RATES & FEES
GEM THEATRE	\$2,000 PER DAY
CENTURY THEATRE	\$800 PER DAY
CENTURY CLUB	\$500 PER DAY
CENTURY DINING ROOM	\$500 PER DAY
TERRACE*	COMPLIMENTARY

MINIMUM EVENT SPEND

MONDAY-THURSDAY	\$5,000
FRIDAY	\$10,000
SATURDAY	\$15,000
SUNDAY	\$7,000

Rental Rates, Food, Beverage, Tax & Service Charge all go towards the Minimum Event Spend. The Terrace and lobbies are not private locations but common spaces available to all guests unless a building buyout is contracted.

*Available for use with other room rentals. Set-Up & Clean-Up Fees range in price depending on event set-up

ESTD. 1903

GEM THEATRE

VENUE CAPACITIES

	GEM THEATRE	CENTURY THEATRE	CENTURY CLUB	CENTURY DINING ROOM	TERRACE
BANQUET	200	160	75	250	60
RECEPTION	225	150	150	300	250
CABARET	196	192	—	—	—
THEATRE	450	196	—	—	—
CLASSROOM	108	126	—	—	—
CONFERENCE	36	48	50	—	—
CRESCENT ROUND	120	96	—	—	—
HOLLOW SQUARE	30	60	—	—	—
U-SHAPE	48	51	—	—	—
SQ. FT	3,000	1,656	2,072	3,690	2,650
DIMENSIONS	40'x47'	36'x46'	37'x56'	45'x82'	L SHAPED
HEIGHT	30' 11"	13' 7"	10'x7"	9'x5"	—



ESTD. 1928

COLONY CLUB



GRAND BALLROOM

VENUE RATES & FEES	
GRAND BALLROOM	\$2,500
PETITE BALLROOM	\$1,500
MONTCALM ROOM*	COMPLIMENTARY
PARK AVENUE ROOM*	COMPLIMENTARY
COLONY CLUB BUILDING BUYOUT	\$6,500

MINIMUM EVENT SPEND	
MONDAY-THURSDAY	\$8,000
FRIDAY	\$19,000
SATURDAY	\$26,000
SUNDAY	\$14,000

Rental Rates, Food, Beverage, Tax & Service Charge all go towards the Minimum Event Spend. The lobby entrance and public spaces are not private but common space available to all guests unless a building buyout is contracted.

*Available for use with Grand Ballroom Rental

ESTD. 1928

COLONY CLUB

GRAND BALLROOM

VENUE CAPACITIES

	GRAND BALLROOM	HALL	MEZZANINE	LOBBY FOYER	MONTCALM ROOM	PARK AVENUE ROOM
BANQUET	350	—	70	—	—	—
RECEPTION	400	90	105	50	150	110
THEATRE	300	—	—	—	—	—
CLASSROOM	195	—	—	—	—	—
CONFERENCE	72	—	—	—	—	—
CRESCENT ROUND	150	—	—	—	—	—
HOLLOW SQUARE	90	—	—	—	—	—
U-SHAPE	78	—	—	—	—	—
SQ. FT	3,960	1,080	1,300	1,275	1,800	1,365
DIMENSIONS	45'x88'	15'x72'	18'x72'	L SHAPED	40'x45'	35'x39'
HEIGHT	20' 11"	8' 6"	10'x0"	12'x2"	9'x5"	8'x7"



ESTD. 1928

COLONY CLUB



PETITE BALLROOM

MINIMUM EVENT SPEND	
MONDAY-THURSDAY	\$5,000
FRIDAY	\$10,000
SATURDAY	\$12,000
SUNDAY	\$8,000

Rental Rates, Food, Beverage, Tax & Service Charge all go towards the Minimum Event Spend. The lobby entrance and public spaces are not private but common space available to all guests unless a building buyout is contracted.

*Available for use with Grand Ballroom Rental

ESTD. 1928

COLONY CLUB

PETITE BALLROOM

VENUE CAPACITIES				
	NORTH SIDE	SOUTH SIDE	LOBBY	RECEPTION
BANQUET	120	—	70	—
RECEPTION	120	75	105	45
THEATRE	150	—	—	—
CLASSROOM	60	—	—	—
CONFERENCE	30	—	—	—
CRESCENT ROUND	72	—	—	—
HOLLOW SQUARE	42	—	—	—
U-SHAPE	36	—	—	—
SQ. FT	1,300	920	1,300	550
DIMENSIONS	30'x43'	20'x46'	18'x72'	19'x29'
HEIGHT	14' 2"	14' 8"	10'x0"	11'x2"



ESTD. 1936

ELWOOD BAR & GRILL

VENUE RATES & FEES

VENUES	RENTAL RATES & FEES
ELWOOD BAR & GRILL DINING ROOM	\$1,000
ELWOOD BAR & GRILL PATIO*	COMPLIMENTARY

VENUE CAPACITIES

	ELWOOD BAR & GRILL DINING ROOM	ELWOOD BAR & GRILL PATIO
BANQUET	80	180
RECEPTION	125	400
SQ. FT	1380	4300
DIMENSIONS	23'x60'	U SHAPED
HEIGHT	14' 0"	OPEN

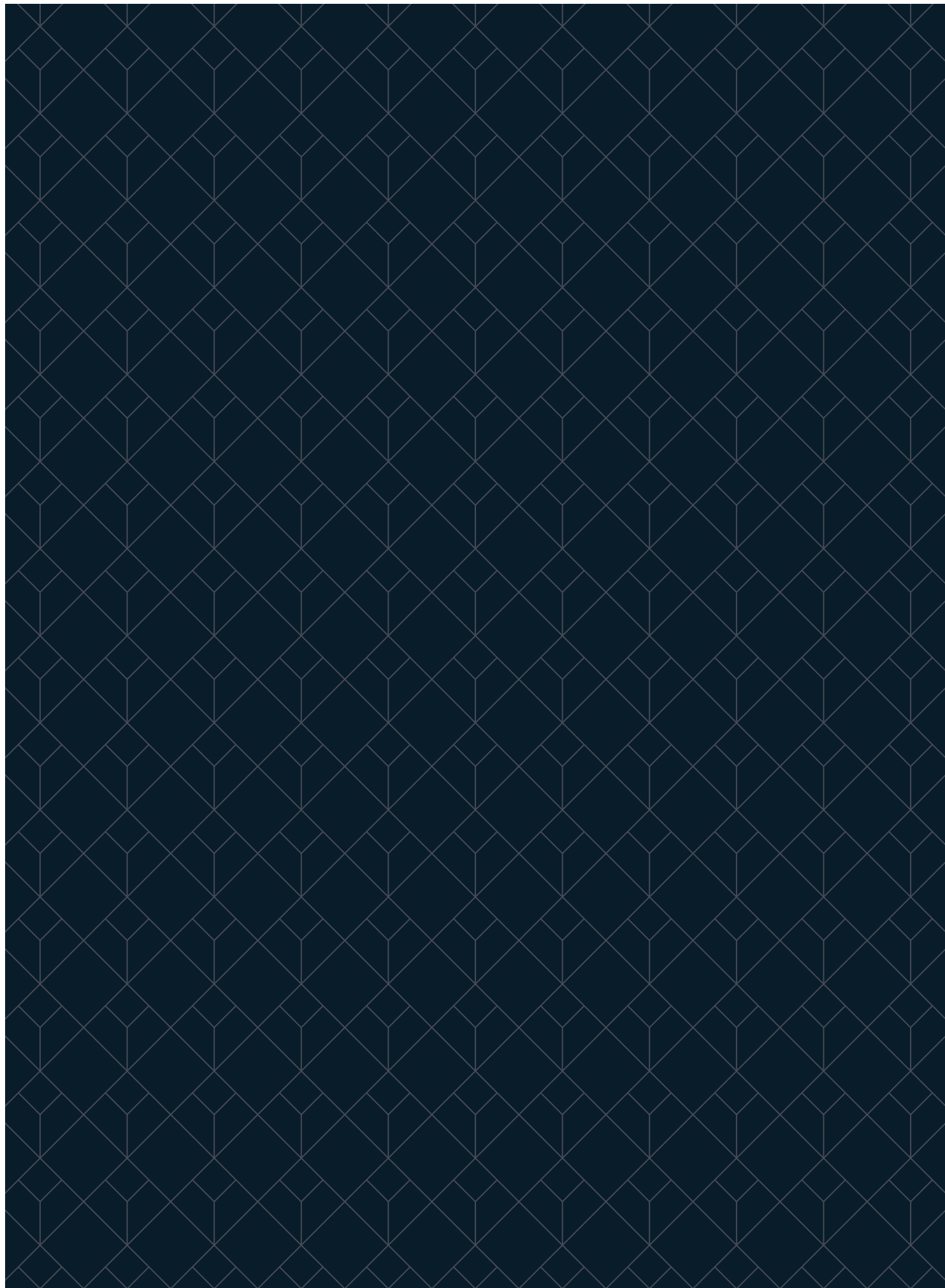
MINIMUM EVENT SPEND

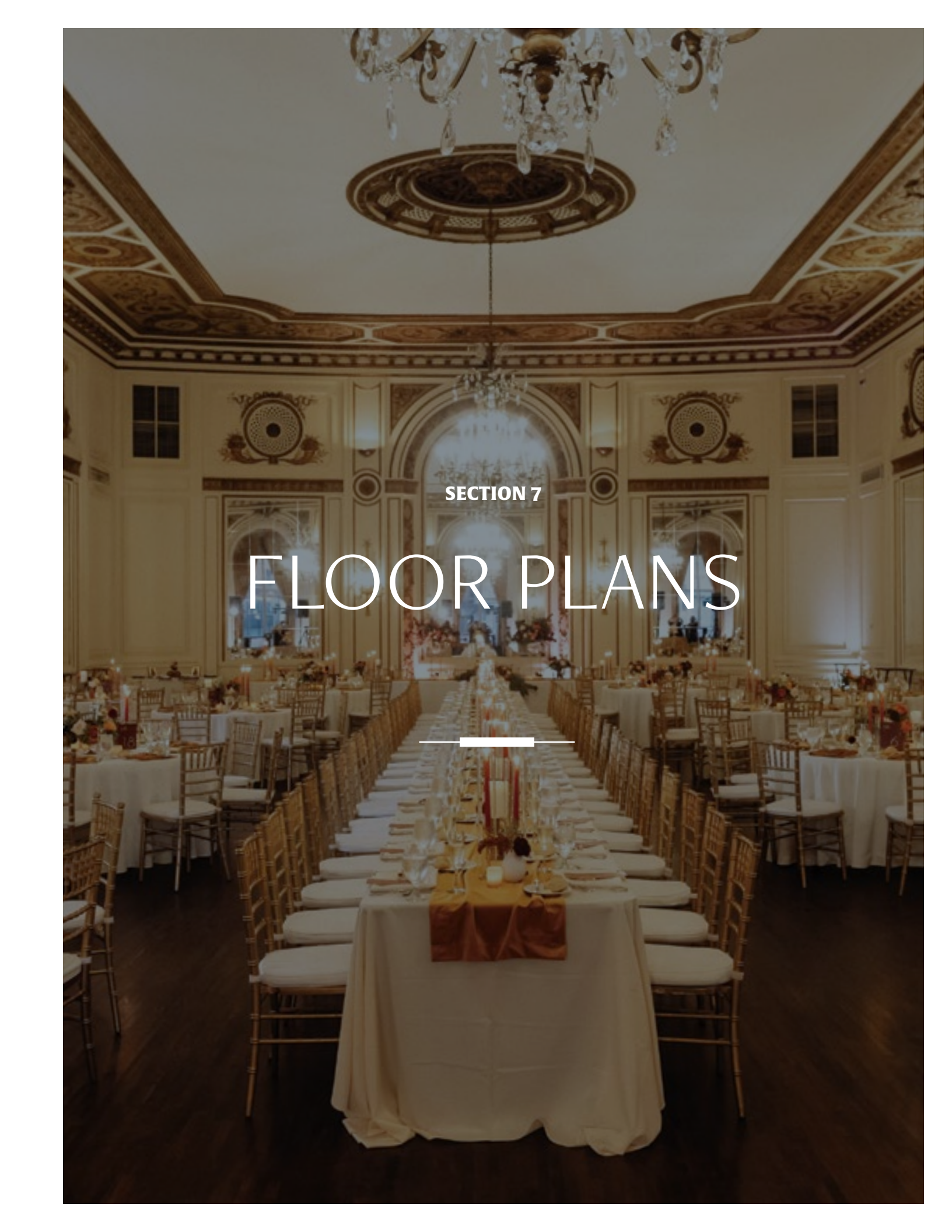
MONDAY-SUNDAY	\$4,000
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Rental Rates, Food, Beverage, Tax & Service Charge all go towards the Minimum Event Spend. The Elwood Bar & Grill is not available during event days at Comerica Park and Ford Field.

*Available for use with dining room rental.





A photograph of a grand, ornate ballroom. The room features a high ceiling with a large, circular, ornate chandelier and a smaller chandelier hanging from the center. The walls are decorated with intricate moldings and large arched windows. The floor is dark wood. Long tables are set with white tablecloths, gold chairs, and centerpieces. The text "SECTION 7" is overlaid in the center.

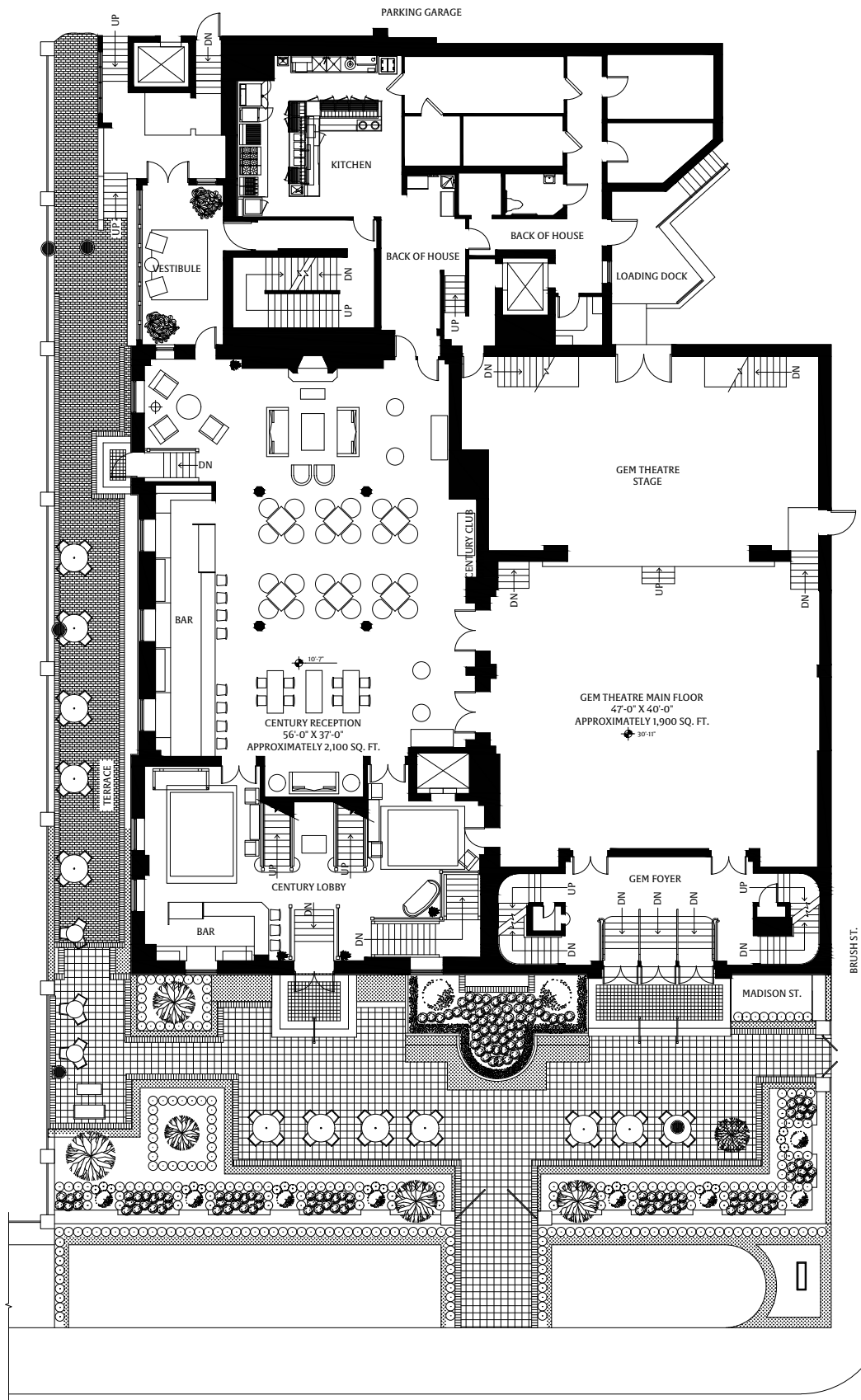
SECTION 7

FLOOR PLANS



GEM THEATRE — GEM THEATRE & CENTURY CLUB

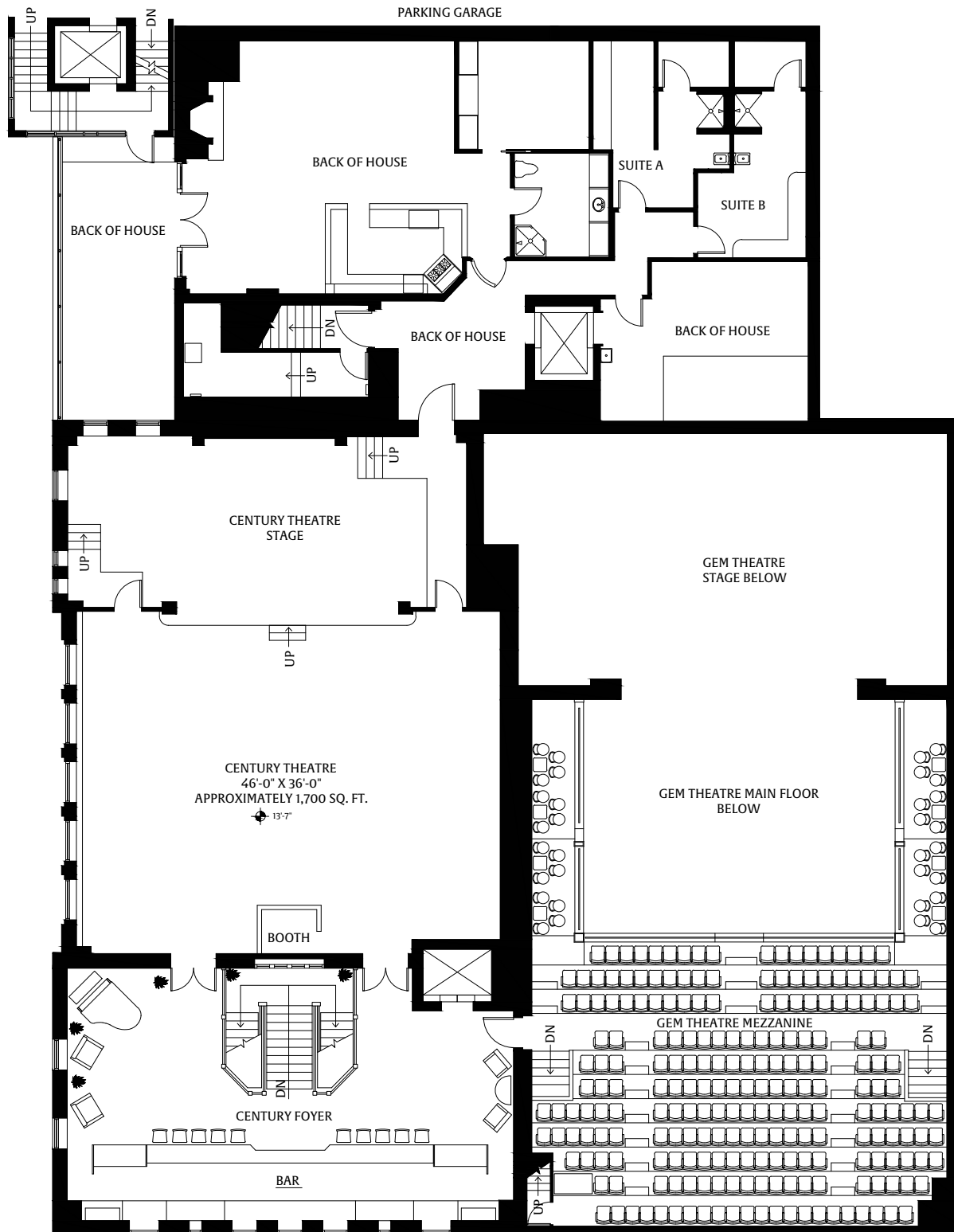
FORBES PRIVATE EVENTS

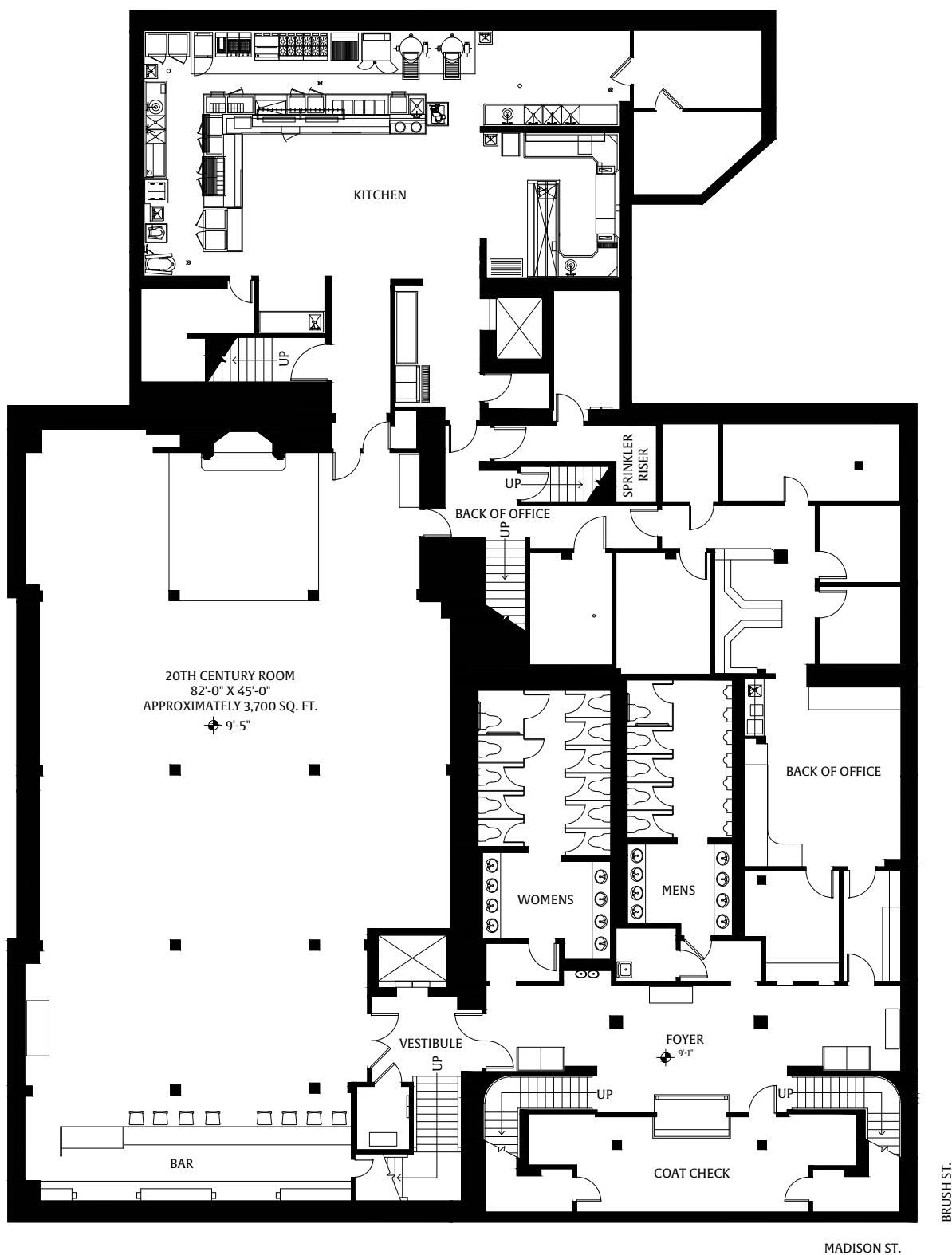


GEM THEATRE — CENTURY THEATRE & GEM THEATRE MEZZANINE



FORBES PRIVATE EVENTS



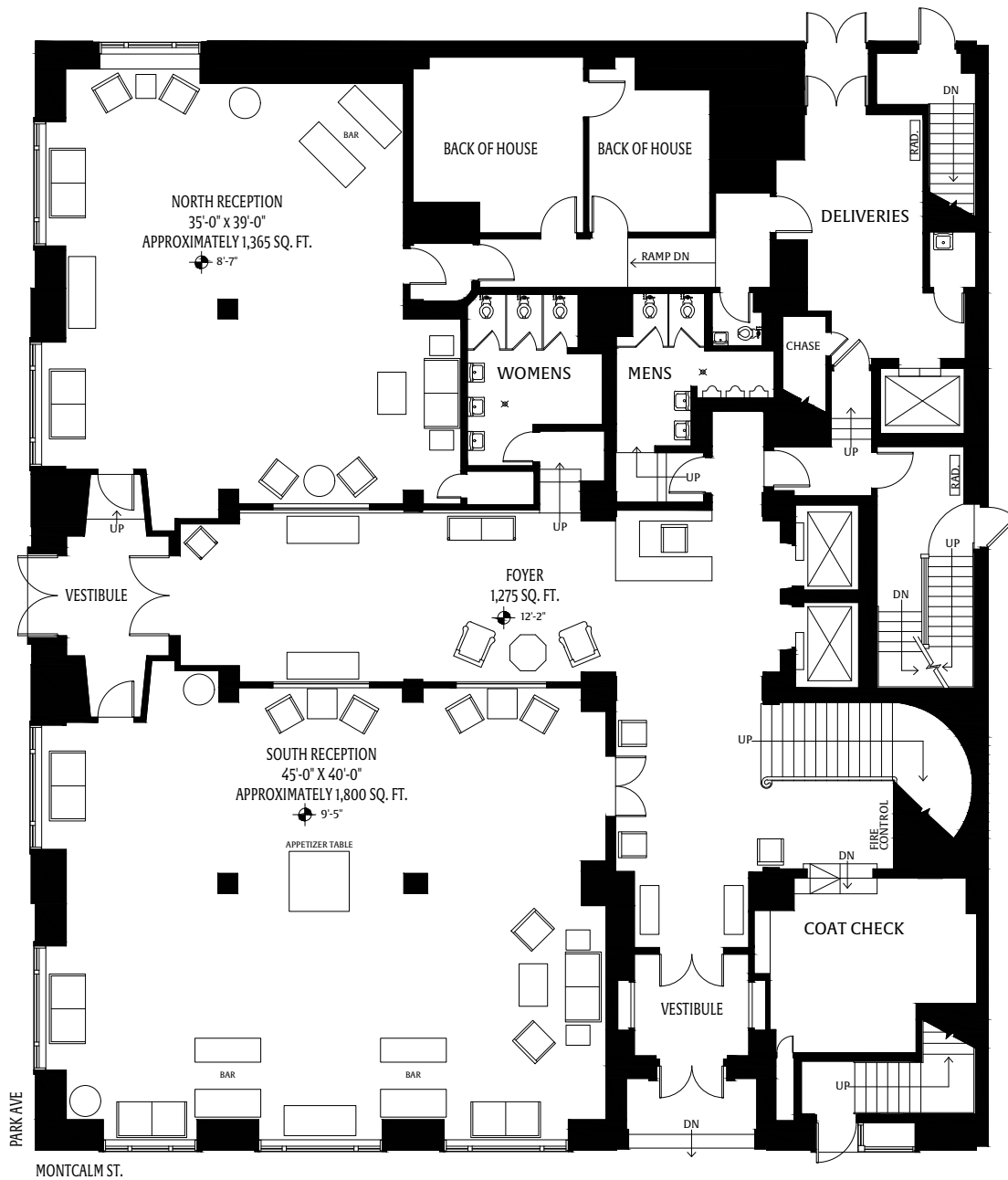






COLONY CLUB — MONTCALM & PARK AVENUE ROOMS

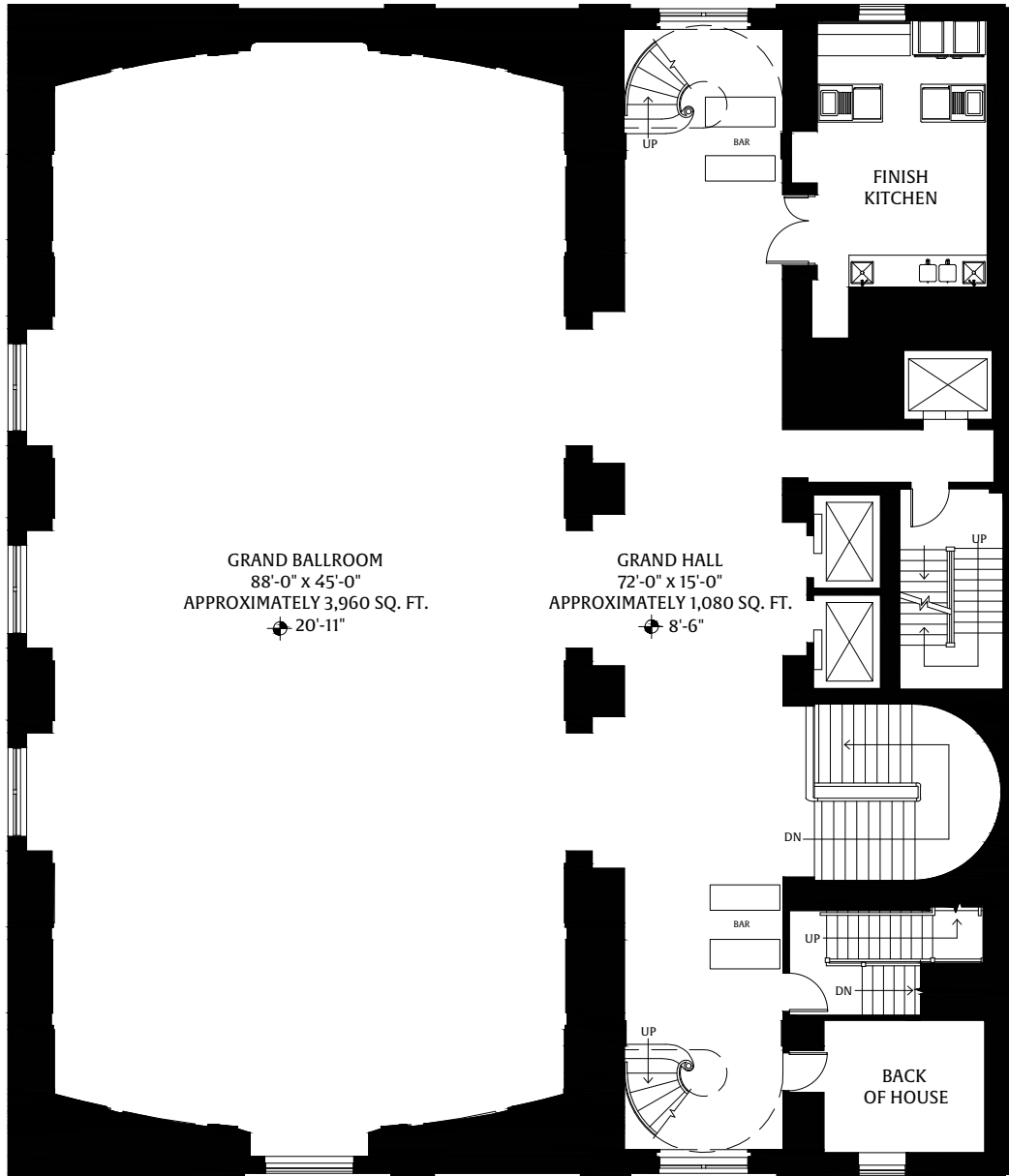
FORBES PRIVATE EVENTS



COLONY CLUB — GRAND BALLROOM



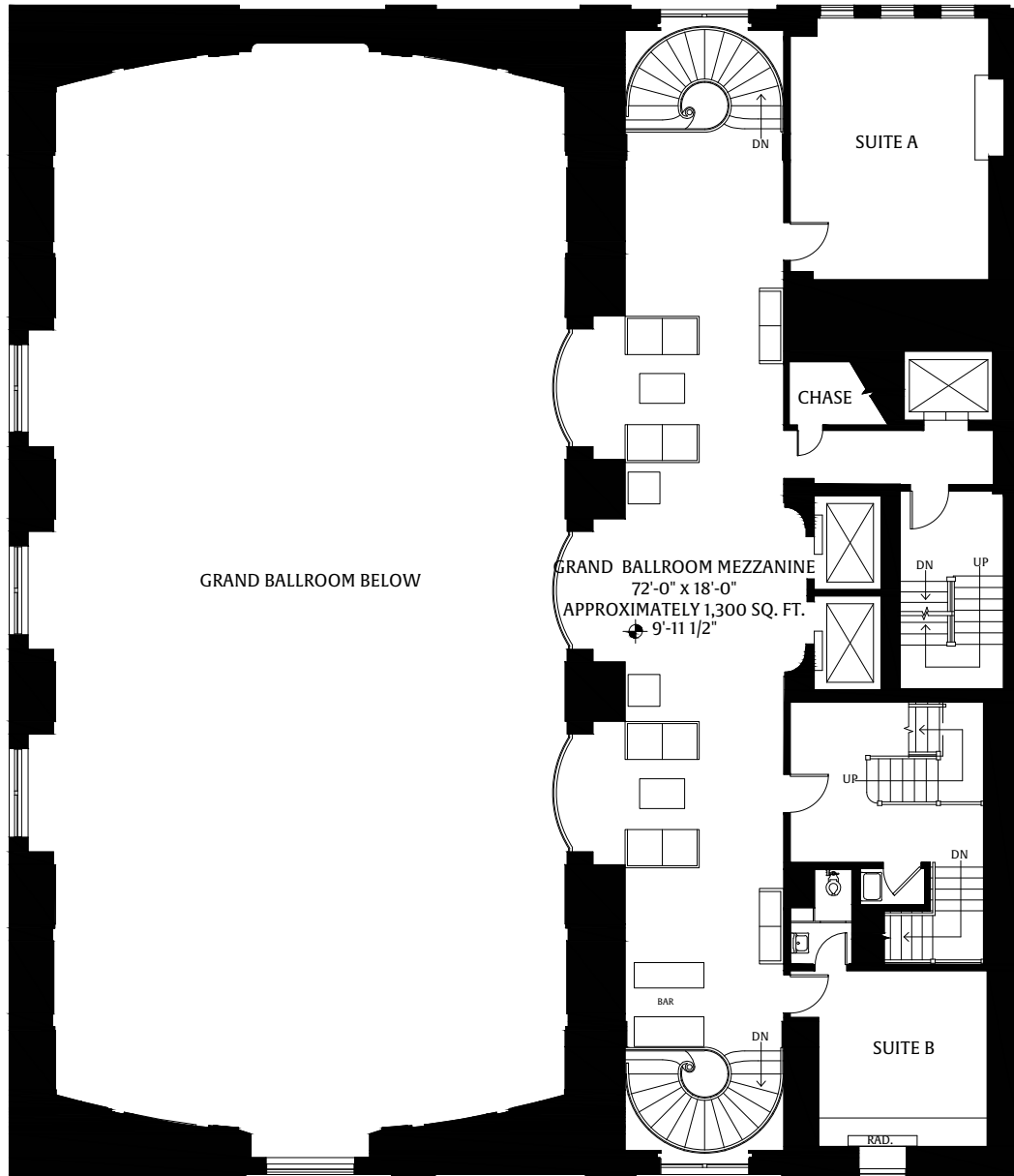
FORBES PRIVATE EVENTS





COLONY CLUB — GRAND BALLROOM MEZZANINE

FORBES PRIVATE EVENTS

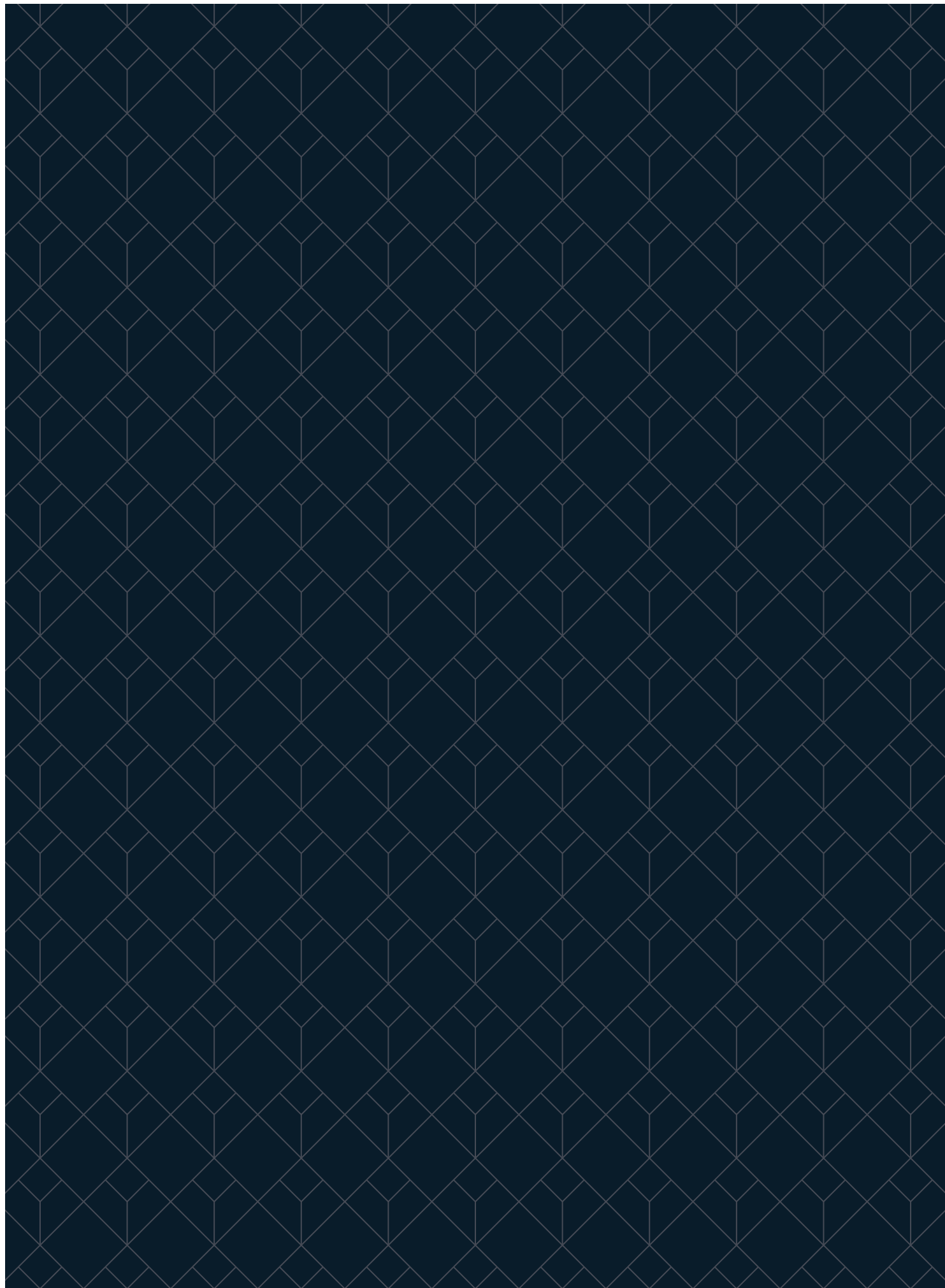


COLONY CLUB — PETITE BALLROOM



FORBES PRIVATE EVENTS





SECTION 8

EVENT POLICIES



FORBES HOSPITALITY PRIVATE EVENT POLICIES

It is our privilege to assist in the planning of your special event. Our staff looks forward to providing you and your guests with outstanding food and beverage service in our historic and unique venues. You can assist us by reviewing the following policies to assure that we have discussed all items necessary to produce a successful and memorable event.

DEPOSITS AND PAYMENTS

A minimum deposit of \$500-\$2,000, made payable to either the Twentieth Century, Inc., Colony Club Entertainment or Elwood Bar & Grill, and a signed contract are required to hold a date. The final count and payment in full must be received one week (7 days) prior to the date of the event. All payments are non-refundable. We will gladly accept your payment by cash, check or credit card. Credit card payments will be charged an additional 2.5% service fee.

PRIVATE EVENTS

The Gem Theatre and Colony Club exclusively hosts private events and not events that are ticketed to the public. The Elwood Bar & Grill hosts private events on NON-Stadium event days.

PROVISIONS

Forbes Hospitality is the sole provider of food and beverage service.

BAR TABS

Sponsored bar or consumption bar tabs must be arranged through the Event Sales Department in advance of the event. A 24% Service Charge will be added to all bar tabs. Must have credit card on file prior to your event.

ALCOHOL SERVICE

Alcohol must be supplied by the respective venue in accordance with the State of Michigan liquor laws. Any specialty alcohol ordered for an event is NOT allowed to leave the premise after the event.

GUARANTEES

Menu selections must be determined two weeks prior to the date of the event. Guaranteed guest count must be provided one week (7 days) prior to the date of the event. Meals for any guests over and above the final guaranteed count will result in additional billing. In the event your guest count decreases, you will be responsible for the entire room rental and guaranteed food and beverage costs, but not less than the minimum guarantee stated in the contract.

ROOM AND LABOR POLICIES

Your selected room is reserved for the contracted time only, with additional charges required for extensions in excess of 15 minutes beyond contracted arrival and departure times. All labor is inclusive with the event. A \$500 reset charge will be owed for client's modifications to the setup, should changes be requested once the setup has been completed.

TAXES AND SERVICE CHARGE

All food and beverage are subject to a 6% sales tax and a 24% service charge. Groups requesting tax exemption must provide the Event Sales Department with their Federal tax identification number and form at the time the event is booked.

CONDUCT OF EVENT

Forbes Hospitality reserves the right to refuse booking events, which at its sole discretion are considered inappropriate for the venue. The client agrees to be responsible for any damage to the premises charged to the client and/or authorized event representative. Forbes Hospitality is not responsible for loss or damage to any personal property brought onto the premises by clients or guests.

PERFORMANCE

Performance of this agreement shall be excused if such performance is prevented or impaired due to any disputes, strikes, accidents, government requisitions, restrictions upon travel, transportation, food, beverage or supplies or any other cause beyond the control of Forbes Hospitality. In no event shall Forbes Hospitality be responsible for the client's loss or to the collateral or consequential damages.

BUILDING ACCESS

All events are limited to the use of the contracted rooms. Access to other areas of the building is strictly prohibited. The Gem Theatre and Colony Club are not exclusive but may have events on-going in other rooms. All lobbies and restrooms are public space.

SMOKING POLICY

Smoking is prohibited in all areas within the buildings. Smoking is allowed on the Gem Theatre's Terrace and outside of Colony Club under the canopy and on the side of the Elwood Bar & Grill.



TERMINATION

Notwithstanding any provision of this agreement to the contrary, the parties recognize and agree that there may be situations under which the performance of this agreement would be inimical to the public welfare and safety.

If Forbes Hospitality in its sole discretion, shall have reasonable cause to believe that the holding of the event or activities may endanger the public welfare, safety and reputation of the business, it is then empowered to terminate this agreement and cancel the activities contemplated herein, either before or during the event upon such notice as may be practical under the circumstances.

In the event of termination pursuant to this provision, the client shall have neither right to nor any claim to a refund or consequential damages against Forbes Hospitality.

PLACE CARDS

Place cards are required for all events with multiple entrée selections. Guests must have a place card with their name, table number and symbol delineating their entrée selection.

END OF EVENING PROCEDURES

Guests will be allowed an additional 15 minutes of time after the bar closes. The room is available to the host for an additional 1 hour to load-out. All host and vendor items brought into the building must be removed the night of the event within 1 hour of the contracted event end time. Forbes Hospitality is not responsible for any items left overnight.

A band has one hour following the contracted reception end time to complete the breakdown and vacate the premises. An additional \$300 labor charge will be billed to the client and due the night of the event should additional load-out time be required.

HOUSE LINEN

Standard house table linen is black or ivory.

PARKING

Parking for the Gem Theatre and Elwood Bar & Grill is located at The Gem Garage at 1901 Brush St., Detroit, MI 48226 and is adjacent to the buildings. Parking for the Colony Club is located at the Comerica Garage at 50 W. Montcalm St., Detroit, MI 48201 and is adjacent to the Colony Club.





This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

FORBES HOSPITALITY THANKS YOU

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TO DISCUSSING YOUR
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