

THE HISTORIC Gem & Colony EVENTS

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The Historic Gem Theatre

Detroit's record-breaking Little Gem



The Historic Gem and Century Theatres and Century Grille have a history of breaking records. Built in 1903 by the Twentieth Century Association, a group of civic and philanthropic minded women, the Century Club set a precedent even before a brick was laid, holding Detroit's first building permit issued in a woman's name. The building opened at the corner of Columbia and Witherell streets on December 26, 1903.

In 1927, the Century Club completed construction of its adjoining building, the Little Theatre of Detroit.

From the beginning, the Little Theatre broke new ground, opening with the first foreign film shown in Detroit, *Cyrano De Bergerac*. The small theatre continued to show artistic and foreign films until the Great Depression when The Twentieth Century Club disbanded and the Little Theatre and Century Club were lost to foreclosure. The Century Club Building operated as a restaurant under various names until the 1950's when it was known as The Russian Bear. Over the years, the Little Theatre changed names, ownership, and uses, operating as a movie theatre (Rivoli, Drury Lane, Cinema and Europa), a repertory theatre (The Vanguard) and finally as an adult movie and burlesque theatre (The Gem) until its closure in 1978.

Soon after, developer Charles Forbes purchased the entire building, bringing the Gem and Century under single ownership again. In 1990, Mr. Forbes began a complete restoration of the Gem Theatre, using archive photos, re-creation of the original carpeting found in the building, historical chandeliers and theatre seats from the demolished Ambassador Theatre in St. Louis. The theatre reopened on December 31, 1991 as The Gem Theatre with the musical review, *The All Night Strut!*

In 1997, the theatre again closed. Faced with demolition for the construction of Comerica Park, Mr. Forbes negotiated a plan to save the historic structure by relocating it to the corner of Madison and Brush streets. On November 10, 1997 the Gem Theatre completed its five-block journey, breaking the 1986 Guinness Book World Record as *the heaviest building ever moved on wheels*. Once relocated, the Forbes family began renovation on the Century Club facility. Using photos from the building's 1903 opening, the facility was restored to its original Arts and Craft style, while preserving architectural artifacts from several demolished downtown buildings. You can see these artifacts in the Pewabic tile from the YWCA pool located under the bar in the Century lobby, leaded glass from the YWCA behind the Century bars, the limestone balustrade which originally lined the top of the YWCA now located along the building's outdoor patio, and the beautiful stained glass window from the YWCA chapel, now located on the Century staircase.

Today, the building is one of Detroit's most intimate and charming venues for corporate events and weddings.



History of the Colony Club

"The women of our city have endeavored to keep pace with its growth, and we see in this structure now being built, another added evidence of our desire to advance with the changing times. Much has been done in the past for the men of our city, but today we are doing constructive things for the women as well."

– **Mrs. Charles Horton Metcalf, Colony Club President, 1928.**

When the historic Women's Colony Club of Detroit opened in November 1929 it was one of four women's clubs in the area surrounding what is now Detroit's Entertainment District. Located within four blocks of the Colony Club at Park Avenue and Montcalm, were the YWCA, located at Montcalm and Witherell, the Century Club, located at Witherell and Columbia and the Women's City Club, located at Elizabeth Street and Park Avenue. The increase in buildings commissioned by and for women reflected changing and exciting times in the City and the nation.

The Colony Club building was commissioned in June 1927 to be a seven-story home for the Club's members. The building was designed by renowned Detroit architects, Smith, Hinchman and Grylls, and was one of the first buildings built by the firm Walbridge-Aldinger. A Georgian style building of red brick, limestone with iron grillwork, its relatively simple lines and form reflected the members' desire for gentle elegance and style. The interior of the building is highlighted by the 3rd floor's impressive Louis XVI ballroom. Painted in Versailles cream and gilt, the room is considered to be one of the City's finest and has recently been fully restored to its original magnificence.

The women of the Colony Club used their building for a variety of functions. From three small shops on the ground level to the beautiful and modern solarium on the roof, the Club proved to be a retreat for the City's active women. Sixteen sleeping rooms on the 6th floor provided rest, while card rooms, salons, squash and badminton courts on the 5th floor were popular spots for recreation and socializing. The building included a full service kitchen, large and private dining rooms and men's smoking lounges on the 2nd and 3rd floors. Men, of course, were not allowed above the ballroom level unless they were employed as part of the Club's management and service staff.

By 1933, the Colony Club faced economic hardship and, along with two of the other women's clubs, the building fell into foreclosure and the women of the Club disbanded. From 1933 through the 1960's, the building housed a variety of businesses until being purchased by the United Auto Workers.

After functioning as the Detroit headquarters for the UAW in the 1960's, the building changed hands once again and became the home of the Wayne County Community College. In 1984 developer and preservationist Charles Forbes bought the Colony Club and leased it to the Detroit Police Department to house the Police Academy. Extensive renovation of the building began prior to Super Bowl XL in 2006. Today, Colony Club is one of Detroit's most sought after venues for private events and weddings.

Parking

The Gem Theatre

333 Madison Ave. Detroit MI
Event Office: (313) 463-4215
www.gemtheatre.com

The Gem and Century Theatres are located at 333 Madison Avenue and Brush Street. We are located next to the Detroit Athletic Club, near Comerica Park and Ford Field. The Gem Theatre Parking Garage is located on Brush Street between the Gem Theatre and The Elwood Bar and Grill, across the street from the Ford Field Box Office.

When hosting an event at the Gem Theatre:

Gem Theatre Event Day Parking: \$10 per car (Pre-paid parking ONLY)

Gem Theatre Non-Event Day Parking: \$5 per car (Pre-paid parking ONLY)

(Pricing is subject to change based on local events)

Valet is only available on Non-Event Days at Comerica Park and Ford Field. Total Valet pricing includes the price per car plus the price of valet labor. The cost of valet labor is based on the amount of guests attending the event. The pricing is as follows:

150 guests or less, 6 attendants	\$750
150-175 guests, 7 attendants	\$850
175-200 guests, 8 attendants	\$900
200-250 guests, 9 attendants	\$950
250-300 guests, 10 attendants	\$1050

The Colony Club

2310 Park Avenue, Detroit MI
Event Office: (313) 463-4215
www.colonyclubdetroit.com

The Colony Club is on the corner of Park Avenue and Montcalm across the street from the Town Pump. The Colony Club is one block west of the Fox Theatre and one block south of the I-75 service drive. Park Avenue is a one way street running North to South. The Fox Theatre garage is located directly behind the Colony Club and off of the I-75 service drive and Montcalm. The Fox Theatre garage is owned and operated by Olympia Development. When hosting an event at the Colony Club please estimate \$12 per parking spot. Olympia Development does not guarantee parking pricing until one week prior to the date of the event. Due to the M-1 rail and the new hockey arena construction, we do not recommend valet.

Gem Theatre & Colony Club 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 of a \$500 deposit check, made payable to either the Twentieth Century, Inc. or Colony Club 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.

Provisions – The Gem Theatre and Colony Club are the sole providers of food and beverage service, with a limited number of kosher meals being the only exceptions. The Gem Theatre and Colony Club reserves the right to monitor all events to assure compliance with its policies and established beverage laws.

Bar Tabs – To open a bar tab, guests may present a credit card to the Event Manager to open a bar tab at the beginning of the event. No bar tabs will be billed unless a previous arrangement has been made with the Event Sales Department. A 21% Service Charge is added to all bar tabs.

Alcohol Service – Shots of alcohol are not available for consumption. In accordance with the State of Michigan liquor laws, alcohol cannot be brought into the facility. No Wine Favors are allowed under any circumstances. Any alcohol brought into the facility will be confiscated and discarded by the Gem Theatre and Colony Club staff. If a guest does not have proper identification, the Gem Theatre and Colony Club reserves the right to refuse service.

Guarantees – Menu selections must be determined two weeks prior to the date of the event. Guaranteed guest count should 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. Should your anticipated guest count decrease in excess of 20%, you will be responsible for the entire room rental and 80% of the expected 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 \$350 reset charge will be owed for client's modifications to the setup should changes be requested once the setup has

been completed. Both Colony Club and the Gem Theatre are not exclusive and may have events on-going in other rooms. All lobbies and restrooms are public areas.

Taxes and Gratuities – All food and beverages are subject to a 6% sales tax and a 21% gratuity. Groups requesting tax exemption must provide the Gem Theatre and Colony Club with their Federal tax identification number at the time the event is booked.

Conduct of Event - The Gem Theatre and Colony Club reserves the right to refuse booking events, which at its sole discretion are considered inappropriate for the Gem Theatre and Colony Club. The client agrees to be responsible for any damage to the premises charged to the client and/or authorized event representative. The Gem Theater and Colony Club is not responsible for loss or damage to any personal property brought onto the premises by clients or guests. The client agrees that The Gem Theatre and Colony Club reserves its right not to serve any person under the influence of alcohol or unlawful substances and/or to request that such persons vacate the premises. In addition, it is Gem Theatre and Colony Club's policy to require proper identification from younger adults prior to serving alcohol. If a guest does not have identification, the Gem Theatre and Colony Club reserves the right to refuse service.

Private Events – The Gem Theatre and Colony Club exclusively hosts private events and not events that are ticketed to the public. The only exception to this rule, are non-profit events that are ticketed to a targeted audience via invitation.

Performance - Performance of this agreement on the party of the Gem Theatre and Colony Club 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 the Gem Theatre and Colony Club. In no event shall the Gem Theatre and Colony Club 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.

Smoking Policy – Smoking is prohibited in all areas of the Gem Theatre and Colony Club buildings. Smoking is allowed on the Gem Theatre's garden patio and outside of Colony Club under the canopy.

Door Host - A door host will be provided to greet guests at no additional charge.

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. The Gem Theatre and Colony Club shall in its sole discretion be 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, it shall have reasonable cause to believe that the holding of such activities may endanger the public welfare, safety and or reputation of the business. In the event of termination pursuant to this provision, the client shall have neither right to

nor any claim to damages against the Gem Theatre and Colony Club. In addition, the client will receive no refund.

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 event time after the bar closes until the lights go up. The room is available for an additional 30 minutes to load-out. All host and vendor items brought into the building must be removed the night of the event within an hour of the bar closing. The Gem Theatre and Colony Club are 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.

Gem Theatre Capacities, Rental Rates & Minimums

Rental Capacities	Seated	Cocktail
The Gem Theatre	450	500
Century Grille	100	150
Lower Level Dining Room	200	275
The Century Theatre	200	300
Entire Gem Theatre Building		600-800 guests

Rental Rates

The Gem Theatre	\$1,500.00
PLUS \$3,000.00 Food & Beverage Minimum	
The Century Theatre	\$800.00
PLUS \$3,000.00 Food & Beverage Minimum	
Century Grille Dining Room - 1 st Floor	\$350.00
Minimum of 50 Guests for food & beverage service	
Lower Level Dining Room	\$350.00
Minimum of 50 guests for food & beverage service	
Garden Patio <i>(when renting another space)</i>	N/C

Minimums

Any room at the Gem Theatre has	
Friday Minimum	\$10,000.00
Saturday Minimum	\$15,000.00
Gem Theatre Building Rental Buy Out	\$6,000.00

The Garden Patio and lobbies are not private locations but common spaces available to all guests.

Colony Club Room Capacities, Rental Rates & Minimums

Rental Capacities	Seated	Cocktail
1 st floor Lobby North & South Rooms		300
3 rd Floor Grand Ballroom	400	800
4 th Floor Ballroom	150	250

Rental Rates

1 st floor Lobby (When renting a ballroom)	N/C
3 rd Floor Grand Ballroom Weekday	\$1,000.00
3 rd Floor Grand Ballroom Weekend	\$2,000.00
4 th Floor Ballroom Weekday	\$1,000.00
4 th Floor Ballroom Weekend	\$1,500.00
Colony Club Rental Buy Out	\$6,000.00

Minimums

3 rd Floor Grand Ballroom Friday	\$18,000.00
3 rd Floor Grand Ballroom Saturday	\$24,000.00
3 rd Floor Grand Ballroom Sunday	\$14,000.00
4 th Floor Ballroom Friday	\$10,000.00
4 th Floor Ballroom Saturday	\$12,000.00
4 th Floor Ballroom Sunday	\$8,000.00

Rental Pricing Includes

The Gem Theatre

Tables

- Century Grille provides 52” round tables that seat 6-8 guests per table.
- Lower Level provides 60” round tables that seat 8-10 guests per table.
- Gem Theatre provides 24” square tables that seat 4 guests per table.
- Gem Theatre provides 60” round tables that seat 8-10 guests per table.
- Tall Cocktail Tables 36” round (up to 6 per venue)

Chairs

- All rooms at the Gem Theatre provide a Mahogany chivari chair with an ivory chair cushion.
- Additional charges will apply for using alternative tables and/or chairs.

The Colony Club

Tables

- Colony Club provides 60” round tables that seat 8-10 guests per table.
- Tall Cocktail Tables 36” round (up to 6 per venue).

Chairs

- Colony Club provides Antique gold chivari chairs with ivory chair cushions.

House Linen

- Table linen - Ivory or Black
- Napkin Linen – Sandlewood or Black
- Specialty linen is the responsibility of the contracted party.

Registration Tables

- 6 ft. tables with black linen \$42 per table

Easels

- Complimentary (up to two).

Standard Labor Guidelines

Included With All Events

- One On-Site Event Manager per Function
- One Door Host
- One Bartender/Runner per 100 Guests (Maximum of 4)
- One Server per 25 Guests for Appetizers
- One Server per 25 Guests for Buffet Service
- One Server per 24 Guests for Table Service

Supplemental Labor

- Bartender or Server \$100.00

All labor hours are based on the total time of the function, plus two hours for setup and one hour for cleanup. In the event that a function requires additional setup and cleanup times, additional fees will apply. A floor plan is requested (diagrams on our website) one week prior to the event. Modifications to the floor plan are subject to increased labor charges.

Technical Equipment and Labor

The Gem Theatre

Projection Package on either Gem or Century Theatre Stage

10 x 14 ft Screen or 7 x 10 ft Screen with a dress kit

Rear LCD Projection

Podium & Microphone

Cordless Microphone

Use of Gem Theatre Dressing Rooms

House Light & Sound (excluding additional microphones, monitors & mixers)

Tech Support

(4 hour minimum)

\$1,500.00

The Colony Club

Projection Package for Colony Club

16 x 8 ft Platform

(2) 52" Flat Screens on Stands

LCD Projection

Podium & Microphone

Cordless Microphone

Tech Support

(4 hour minimum)

\$1,650.00

Technical Equipment

Microphones	\$100
52" Flat Screens with stands	\$350
8 x 8 Pull Screen	\$50
LCD Projector	\$350
Remote	\$100
Switcher	\$100
Portable Sound System	\$300
Gem Piano Tuning	\$150
Gem Piano Moving	\$300
Up Lighting (6 Light Package)	\$225
Gem Theatre Patio Red Carpet	\$500

Tech Labor

Tech Director	\$350 (4 hour Minimum)
Tech Assistant	\$250 (4 hour Minimum)
Tech Director Labor (over package)	\$35 an hour
Tech Assistant Labor	\$25 an hour

Tech Policies:

Please confirm all entertainment and/or program details with our Technical Director Mario Consiglio Cell: (586) 292-4649 or mconsiglio@gemtheatre.com prior to your event. All Entertainment must be self-contained and provide or rent sound equipment.

Breakfast Buffets

Continental Breakfast Buffet - \$12 per person

Assorted chilled juices
Yogurt Parfaits with fresh fruit and granola
Detroit bagels served warm
Cream cheese, butter and fruit preserves
Freshly brewed coffee and tea assortment

Classic All-American Breakfast Buffet - \$16 per person

Assorted chilled juices
Yogurt Parfaits with fresh fruit and granola
Fresh Detroit bagels served warm
Cream cheese, butter and fruit preserves
Scrambled eggs
Bacon and Sausage (Turkey bacon & sausage optional)
Bradant Potatoes
Freshly brewed coffee and tea assortment

A La Carte Selection

- Assorted chilled juices, coffee and tea assortment \$5.00 per person
- Whole fruit bowl \$4.00 per person
- Detroit Bagels, cream cheese, butter and fruit preserves \$6.00 per person
- New York Style Bacon, Egg and Cheese on a Roll \$7.00 per person
- Breakfast Burrito, scrambled egg, sliced boiled potatoes, Monterey Jack cheese, sliced avocados, Mexican chorizo
Wrapped in a flour tortilla \$9.00 per person

Brunch Buffets

Madison Avenue Brunch - \$35.00 per person

Sliced fresh fruit and berries

Tuscan Salad served with mixed greens, green pepper, hard boiled egg, chick peas, and fresh tomato served with house vinaigrette dressing

Scrambled eggs

Crisp bacon (Turkey bacon optional)

Brabant potatoes

Detroit Bagels with cream cheese

Breakfast bread assortment

Butter and fruit preserves

Sliced smoked salmon with onions

Capers and tomatoes

Fresh seasonal vegetable

Herb Roasted Chicken Breast

Baked Pesto Linguine served with pine nuts, red pepper and shaved Parmesan cheese

Fresh fruit trifle

Assorted house made Oatmeal Raisin and Chocolate Chip Cookies

Assortment of chilled juices

Freshly brewed coffee and tea assortment

Refreshment Break Service

Beverage Break - \$3.00 per person

Freshly brewed coffee and tea assortment
Assorted canned sodas and bottled water

Afternoon Quencher - \$7.00 per person

Freshly brewed coffee and tea selection
Assorted canned sodas and bottled water
Assorted house made cookies
Basket of fresh whole fruit

T.G.I. Break Time - \$9.00 per person

Freshly brewed coffee and tea assortment
Assorted canned sodas and bottled water
Organic Clif Bars or Kind Bars
Basket of whole fruit
Miniature bags of Skinny Pop Popcorn

Lunch Plated Entrees

All plated entrees are served with a Tuscan salad, freshly baked rolls and butter, served with Chef suggested vegetable and starch

Entrée Selections

- **Petite Filet 5 oz.** chargrilled and served with house made mushroom sauce, served with Chef suggested vegetable and whipped potatoes \$26
- **Roasted Salmon** lightly seasoned Canadian Salmon fillet topped in champagne sauce, served with Chef suggested vegetables and fresh herb Linguine \$22
- **Freshwater Arctic Char** seasoned and topped with a mustard dill cream sauce, served Chef suggested vegetables and fresh herb Linguine \$24
- **Chicken Spiedini** - boneless flash sautéed chicken breast topped with a lemon cream sauce and capered olives, served with Chef suggested vegetable and fresh herb Linguine \$24
- **Eggplant Napoleon** – Lightly breaded rounds of eggplant layered with roasted zucchini, yellow squash, roasted red pepper, and sautéed spinach topped with a roasted tomato sauce and shaved Parmesan cheese, served with Linguine and vegetable du jour \$20
- **Vegetable Vegan Stir Fry** – with kale, green beans, yellow squash, sliced carrots, and red pepper served over steamed white rice and drizzled with a balsamic vinegar reduction \$20

Two hour soft drink service plus coffee & tea station Included

Box Lunches

All box lunches served in a disposable Brown Box Container- All lunches are descriptively labeled

The Detroiter- \$18

Mini (half) Sandwich, Turkey, Provolone cheese and lettuce
Mustard and Mayo served on the side
Grilled Chicken Italian Pasta Salad, multi colored rotini pasta, grilled chicken breast, tomato, cucumber and olive oil vinaigrette
12oz. portion served chilled
Individually packaged pita chips
Small plastic container of hummus
Small bag of packed carrots
House made Oatmeal Raisin or Chocolate Chip Cookies
Wrapped in Red Checked wax paper, served with disposable utensils wrapped in a napkin

The Mid-Town - \$16

Choice of Roasted Chicken Salad served with lettuce and tomato wrapped in a spinach lavash, or Grilled Vegetables with Harvarti Cheese wrapped in a tomato lavash
or Mini Turkey Club Sandwich served on rye bread with Smoked Turkey, Turkey Bacon, lettuce and tomato
Mayo served in on the side
Better Made Chips
Small individual container of Fresh Fruit Salad
Housemade Cappuchino Brownie individually wrapped
Wrapped in Red Checked wax paper, served with disposable utensils wrapped in a napkin

Add-On: Assorted flavors of Good Humor Ice Cream Bars- **\$2**

All Box Lunches come with assorted canned sodas and bottled water

Lunch Buffets
(Minimum of 50 guests required)

The Company's Choice - \$18

Miniature Honey Ham and Smoked Turkey Sandwiches
Served on whole wheat with lettuce, tomato and cut into quarters
Mayo and Mustard served on the side
House Garden Salad served with house vinaigrette
Greek Pasta Salad with black olives, green pepper, and Feta Cheese
Small bags of Better Made Potato Chips & Pretzels
Freshly baked Oatmeal Raisin and Chocolate Chip Cookies

Mexican Siesta- \$18

Fresh Tortilla Chips, Salsa, Melted Cheese and Black Olives
White Basmati Rice and Black Beans with fresh lime juice and mild Tahullah Sauce
Fresh Guacamole with fresh lime and rock salt
Fresh ground Turkey Tacos with lettuce, tomato, and shredded cheddar cheese
Individually wrapped in wax paper
Fresh Fruit Salad
Raspberry and Lemon Sorbet
Tray of Almond Cookies

The Grand Circus - \$25 per person

Carved Prime Rib of Beef
Chicken Piccata with white wine, lemon and capers
Whipped potatoes
Tuscan salad
Herbed orzo pilaf
Chef's choice seasonal vegetable
Fresh baked rolls with butter
Chocolate and Vanilla Cannoli's

Brush Street Lunch - \$28 per person

Roast Prime Rib of Beef
Grilled Salmon in a champagne sauce
Spring Pasta Primavera Salad
Baked herbed linguine with pesto, pine nuts and shaved Parmesan cheese
House Garden Salad served with house vinaigrette
Roasted Red Skin Potatoes
Chef's choice vegetable
Miniature Dessert Station, assorted Cheesecake Lollipops, Molten Chocolate Lava, Lemon & Raspberry Tarts

Two hour soft drink service plus coffee & tea station Included

Dinner Plated Entrees

All plated entrees are served with a Tuscan salad, freshly baked rolls and butter with a choice of starch and vegetable

Entrée Selections

- Chef's Signature Prime Rib of Beef 12 oz. served with natural au jus, whipped potatoes and Chef's selection of fresh vegetable \$35
- Prime Filet Mignon 8 oz. served with a wild mushroom sauce, whipped potatoes and Chef's selection of fresh vegetable \$37
- Freshwater Arctic Char seasoned and topped with a mustard dill cream sauce, fresh herb Linguine and Chef's selection of fresh vegetable \$32
- Roasted Salmon Filet and served with a Champagne sauce, fresh herb Linguine and Chef's selection of fresh vegetable \$32
- Parmesan Crusted Halibut rubbed with Dijon and crusted with Parmesan, herbs and crispy fried onions, whipped potatoes and Chef's selection of fresh vegetable \$34
- Chicken Spiedini - boneless flash sautéed chicken breast topped with a lemon cream sauce and capered olives, fresh herb linguine and Chef's selection of vegetable \$32
- Eggplant Napoleon – Lightly breaded rounds of eggplant layered with roasted zucchini, yellow squash, roasted red pepper, and sautéed spinach topped with a roasted tomato sauce and shaved Parmesan cheese, served with linguini and vegetable du jour \$29
- Vegetable Vegan Stir Fry – with kale, green beans, yellow squash, sliced carrots, and red pepper served over steamed white rice and drizzled with a balsamic vinegar reduction \$29

Two hour soft drink service plus coffee & tea station Included

Dinner Duo Entrees

All plated entrees are served with a Tuscan salad, freshly baked rolls and sweet butter, suggested starch and seasonal vegetable

Duo Entrees

- **Roasted Salmon Filet** roasted and served with Champagne sauce paired with Filet Mignon 5 oz. chargrilled and served with wild mushroom sauce - \$42
- **Parmesan Crusted Halibut** rubbed with Dijon and crusted with Parmesan herbs and crispy fried onions paired with a Prime Filet Mignon 5 oz. topped with a mushroom sauce - \$42
- **Chef's Signature Century Crab Cakes** topped with Chipotle sauce paired with Prime Filet Mignon 5 oz. chargrilled and topped with a mushroom sauce - \$42
- **Australian Coldwater Lobster Tail** lightly seasoned and broiled with garlic butter paired with a Prime Filet Mignon topped with a mushroom sauce – Market Price

Two hour soft drink service plus coffee & tea station Included

Family Reunion Menus

Chicken Dinner Buffet - \$25 per person

Fresh Garden salad with Italian vinaigrette
Assorted rolls and butter
Baked Chicken with fresh herbs
Traditional Whipped Potatoes
Fresh seasonal vegetables
House made Cookies

Gem Frequent Diners Choice - \$27 per person

Caesar Salad
Assorted rolls and butter
Italian style Beef Lasagna
Spiedini Chicken with lemon/basil sauce
Herb roasted redskin potatoes
Dutch apple cobbler served warm with
Vanilla Bean Ice Cream

Tailgate Buffet - \$28 per person

Hamburgers and Cheeseburgers
Hot dogs (all beef) with Detroit chili (no bean)
Served with condiments and relish tray
Better Made Potato Chip Bags
All American Potato Salad
Poppy Seed Creamy Coleslaw
House Made Oatmeal Raisin and Chocolate Chip Cookies
Assorted Good Humor Ice Cream Bars

Two hour soft drink service plus coffee & tea station Included

Bat and Bar Mitzvah Specialized Menu

Plated dinner selection from Dinner Menus (pricing varies) in addition to:

Children's Buffet - \$19.95 per person

Nancy's Chicken Fingers

Mini Slider with/without American cheese

Mini cheese pizzas

French Fries

Ice Cream Sundae Bar - \$9.00 per person

Vanilla bean ice cream

Sanders Hot Fudge, Caramel and Strawberry topping

Whipped cream

Cherry

Assorted sprinkles, Gummy Bears, and M & M's

Appetizers

Prices are based on two pieces per item ordered

Warm Appetizers

Prosciutto wrapped scallops	\$7.50
Pesto stuffed mushrooms	\$4.00
Carved Colorado lamb chops	\$7.50
Vegetable Quesadillas	\$4.00
Flatbread Cheese Pizza	\$4.00
Spanakopita (similar to miniature Spinach Pie)	\$4.50
Coconut Shrimp	\$5.00
Miniature Century Crab Cakes	\$5.00
Asian Spring rolls with apricot-pineapple sauce	\$4.00
Spinach and Artichoke Dip with crusty bread	\$5.00
Miniature Quiche	\$4.00
Miniature Chicken or Beef Wellington	\$5.00
Asian Chicken Lollipops (similar to chicken wings)	\$4.50
Asian Chicken Lollipops (boneless served on a skewer)	

Chilled Appetizers

Cucumbers with Hickory Smoked Salmon	\$4.00
Pesto Brie on toasted banquette	\$4.00
Caprese Skewers with fresh Mozzarella, basil, and cherry tomato	
Tropical Fruit Kabobs	\$4.00
Roasted Vegetable dip with toasted pita points	\$3.50
Roulade of Tenderloin with Chipotle and Cilantro filling	\$4.00
Prosciutto and Fontinella Cheese wrapped asparagus	\$5.00
Martini Jumbo Shrimp Cocktail with lemon & cocktail sauce	\$6.00

New Items

- Sushi- California Rolls served with soy sauce and wasabi \$4.00
- Pigs in a Blanket served with mustard (Beef or Pork) \$4.00
- Asian Style Pot Stickers (Pork Dumplings) served with soy sauce \$3.50
- Buffalo Bill Roll –Chicken dressed with buffalo sauce & blue cheese \$4.00
 Wrapped in a crispy wonton served with blue cheese dressing

Artistic Displays

Imported Specialty Cheese Display (Manchango, Gouda, Roquefort)	\$4.75
Domestic cheese display	\$3.50
Three Tiered Cheese and Fruit or Vegetable Display	\$4.25
Chilled Vegetable Crudités Display with garlic herb dip	\$4.25
Traditional Jumbo Shrimp Cocktail (325 pieces)	\$350.00
Choice of 4 - \$4 Appetizers	\$14 per person
Choice of 4 - \$5 Appetizers	\$18 per person

New Appetizer Displays

- **Mediterranean Station** served with Chickpea hummus, Tabouli, olives, Provolone cheese, red grapes, fresh strawberries, sliced cucumbers, pita chips and quartered Greek pita- \$7
- **Mexican Chip Station** – blue and yellow corn Tortilla chips served with fresh Pico de gallo, Guacamole with fresh lime and rock salt, and Black Bean corn salsa- \$6
- **Warm Pretzel Station** with cheddar cheese & honey mustard dipping sauces- \$6
- **Antipasto Station** – Thinly sliced Genoa salami, Shaved Prosciutto, Pepperoni, Provolone cheese, Cantaloupe, red grapes, Marinated artichoke hearts, Olives, Grilled deli vegetables, Roasted almonds, Toasted Focaccia Bread- \$7

Appetizer and Dinner Receptions

Welcome Reception - \$26 per person

Appetizer Display

Mediterranean Station served with Chickpea hummus, Tabouli, Olives
Provolone cheese, red grapes, strawberries, sliced cucumbers, pita chips and quartered Greek pita

Warm selections

Miniature Spinach Pies
Miniature Chicken Wellington
Flatbread Cheese Pizza
Asian Spring Rolls served with an apricot pineapple sauce

Dessert

Tray of Shatila Baklava
House Coffee & Tea Station

Honors Reception - \$36 per person

Appetizer Display

Antipasto Station – Thinly sliced Genoa salami, Shaved Prosciutto, Pepperoni, Provolone cheese, Cantaloupe, red grapes, Marinated artichoke hearts, Olives, Grilled deli vegetables, Roasted almonds, Toasted Focaccia Bread

Coconut Shrimp
Miniature Chicken Wellington
Pesto Stuffed Mushrooms

Pasta Station

Fresh Linguine Pasta
Tomato Pomodoro Sauce with onion and garlic
Fresh Basil Pesto with red pepper and pine nuts
Fresh Turkey Italian Sausage served on the side
Shaved Parmesan Cheese
Extra Virgin Olive Oil
House Made Garlic Bread

Desserts

East Side Chocolate and Vanilla Cannolis
Lemon & Raspberry Miniature Tarts
Gem Deluxe Coffee & Tea Station

Gem Strolling Buffet - \$36 per person

Three Tiered Domestic Cheese & Fresh Fruit Display
Grilled Vegetable Display with creamy garlic herb dip
Pesto Stuffed Mushroom Appetizer
Herb roasted (boneless) Chicken Breast
Baked Pesto Linguine with red pepper, pine nuts and shaved Parmesan Cheese
Carved Prime Rib Rib of Beef served au jus, horseradish sauce, and assorted crusty rolls
Chef's Vegetable Medley
Miniature Dessert Station served with
Cheesecake Lollipops, Molten Chocolate Lava and Tart Lemon Bars

Colony Club Strolling Buffet - \$38 per person

Antipasto Station – Thinly sliced Genoa salami, Shaved Prosciutto, Pepperoni, Cantaloupe,
Marinated artichoke hearts, Olives, Grilled deli vegetables, Roasted almonds, Toasted
Focaccia Bread
Tuscan salad
Carved Prime Rib of Beef served with au jus, horseradish sauce and crusty rolls
Chef's Vegetable Medley
Roasted Redskin Potatoes
Assorted miniature pastries
Ruby's miniature lemon tarts
Cappuccino brownies

Creative Strolling Buffet - \$49 per person

Artistic Display

Domestic cheese and crackers with fresh fruit garnish
Baked Brie with sliced banquette
Spinach artichoke dip with crusty bread

Passed Appetizers

Miniature Century signature crab cakes
Sun dried tomato and goat cheese puffs
Tequila and lime marinated grilled chicken skewers
Pesto stuffed mushrooms
Miniature Beef Wellington

Pasta Station

Fettuccine, Rigatoni
Marinara, pesto & mushroom cream sauces
Roasted vegetable medley
Chargrilled chicken breast
Italian herb meatballs
Garlic shrimp

Salad

Century Grille Caesar

Carved Whole Roasted Turkey

Homemade gravy
Cranberry orange relish, mustard sauce
Brandied demi-glace
Assortment of rolls

Steamship Top Round of Beef

Sliced and served with
condiments and crusty rolls

Desserts

Cappuccino brownies
Miniature cheesecakes
Miniature pastries

Deluxe Coffee Station

Gourmet coffee & tea selection
House made cocoa
Chocolate Jimmies
Whipped cream
Cinnamon sticks
Rock candy swizzle sticks
Assorted coffee flavoring

Detroit Themed Strolling Reception

\$55 per person

Home Run Slider and Coney Dog Station

Miniature all-beef hamburgers with and without American cheese

Sides of chopped onions, relish, ketchup and mustard

Crispy curly fries served in paper cups under heat lamps

All beef hot dogs with no bean beef chili

Greek town Station

Hummus – chick peas, olive oil, and lemon juice served with warm pita points

Stuffed Grape Leaves – prime ground meat, rice and spices wrapped in fresh grape leaves

Traditional Greek Salad – crispy lettuce, tomatoes, Feta cheese, olives, beets, peppers, cucumbers, served with Greek dressing on the side

Chicken Kebob – marinated and broiled chicken breast skewers with green peppers and onions served with rice and vegetables

Vegetarian Moussaka – layers of eggplant, zucchini, potatoes and tomatoes blended with Feta cheese, Greek seasoning with Béchamel sauce.

Station display with assorted olives, Feta cheese, peppers and Greek bread

Mexican Town Station - Chosen ingredients sautéed and placed in a warm tortilla for each guest

Tri-colored corn tortilla chips served with fresh salsa and guacamole

Mexican rice

Steamed flour tortilla fajitas

Choice of grilled chicken, shrimp or beef

Grilled red and green peppers, onions

Shredded Cheddar cheese, sour cream

Pico de Gallo and corn relish with fresh cilantro

Desserts

Sanders Hot Fudge Cream Puff – vanilla bean ice cream served between a sliced cream puff topped with Sanders hot fudge, whipped cream and cherry

Boston Coolers – Detroit's Vernor's Ginger Ale topped with vanilla bean ice cream, whipped cream and cherry

Gourmet Coffee and Tea Station

Specialty Strolling Stations

Home Run Slider and Coney Dog Station - \$14 per person

Miniature all-beef hamburgers with and without American cheese
Sides of chopped onions, relish, ketchup and mustard
Crispy curly fries served in paper cups under heat lamps
All beef hot dogs with no bean beef chili

Greek town Station - \$25.00 per person

Hummus – chick peas, olive oil, and lemon juice served with warm pita points
Stuffed Grape Leaves – prime ground meat, rice and spices wrapped in fresh grape leaves
Traditional Greek Salad – crispy lettuce, tomatoes, Feta cheese, olives, beets, peppers, cucumbers, served with Greek dressing on the side
Chicken Kebob – marinated and broiled chicken breast skewers with green peppers and onions served with rice and vegetables
Vegetarian Moussaka – layers of eggplant, zucchini, potatoes and tomatoes blended with Feta cheese, Greek seasoning with Béchamel sauce.
Station display with assorted olives, Feta cheese, peppers and Greek bread

Mexican Town Station - \$15 per person. Chosen ingredients sautéed and placed in a warm tortilla for each guest

Tri-colored corn tortilla chips served with fresh salsa and guacamole
Mexican rice
Steamed flour tortilla fajitas
Choice of grilled chicken, shrimp or beef
Grilled red and green peppers, onions
Shredded Cheddar cheese, sour cream
Pico de Gallo and corn relish with fresh cilantro

Pasta Station - \$15 per person

Fettuccine, Rigatoni
Marinara, pesto & mushroom cream sauces
Roasted vegetable medley
Chargrilled chicken breast
Italian herb meatballs
Garlic shrimp

Primo Antipasto Station - \$12 per person

Sliced Roma tomatoes
Assortment of grilled vegetables
Marinated white bean salad
Assorted olives
Roasted bell peppers
Lemon relish
Caponata
Marinated artichokes
Roasted garlic cloves, fresh basil
Tomato/olive tapenade
Shaved Pecorino Romano and Reggiano Parmesan
Aged balsamic vinegar
Extra virgin olive oil

Balthazar Iced Seafood Station – Market price

Oysters on the half shell
Cherrystone clams on the half shell
Jumbo shrimp with cocktail sauce
Snow crab claws

Carving Stations

Carving Attendant required for all carving stations **\$100**

Carved Turkey - \$12 per person

Whole roasted turkey breast
Cranberry and orange relish
Mustard sauce
Home-style gravy
Miniature croissants, assortment of rolls

Carved Tenderloin of Beef - \$16 per person

Whole prime tenderloin
Béarnaise sauce
Mushroom Cabernet sauce
Brandied Demi-Glace
Assortment of rolls

Lamb Station - \$17 per person

Carved lamb racks
Madeira and minted berry sauce
Caramelized onions

Chilled Salmon Station - \$15 per person

Cured Gravlox, Scottish-smoked salmon or whole poached salmon
Assorted cocktail breads
Chopped egg
Minced red onion
Capers
Tomatoes
Chive cream cheese

Deluxe Coffee Station - \$5.50 per person

French roast select coffee
Whipped cream
Cinnamon sticks
Chocolate Jimmies
Coffee flavoring
Rock candy stirrers
Orange and lemon peel

Desserts

Sanders Hot Fudge Cream Puff – \$6.00 per person - Vanilla bean ice cream served between a sliced cream puff topped with Sanders hot fudge, whipped cream and cherry

Boston Coolers –\$5.00 per person - Detroit’s Vernor’s Ginger Ale topped with vanilla bean ice cream, whipped cream and cherry

Ice Cream Sundae Station - \$7.00 per person – Vanilla bean ice cream topped with Sanders hot fudge, caramel or strawberry toppings, whipped cream and cherry

Miniature Desserts

Choice of Three Miniatures	\$5.00 per person
Choice of Five	\$7.00 per person
Choice of Seven	\$9.00 per person

Chocolate molten lava
Bumpy cake
Lemon Bars
Cheesecake lollipops
Cannoli’s
Éclairs

Lemon tarts
Key Lime tarts
Raspberry tarts
Cream puffs
Cappuccino brownies
Chocolate truffle

Ruby’s Chocolate Cups
Chocolate lemon cream cup
Chocolate raspberry cream cup
Chocolate coffee cream cup
Assorted Fresh Fruit Display

Premium Bar Selections

Wine:	Penfolds Rawson's Retreat, Cabernet Sauvignon and Chardonnay, Piesporter
Beer:	Bud, Bud Light, Miller Lite, Labatts, Heineken, Corona
Vodka:	Ketel One, Stoli, Stoli Vanilla, Stoli Raspberry
Bourbon:	Jim Beam, Southern Comfort
Whiskey:	Jack Daniel's, Crown Royal, Canadian Club
Scotch:	Dewar's, Johnny Walker Black
Gin:	Tanqueray, Bombay
Brandy:	Christian Brothers
Tequila:	Jose Cuervo
Rum:	Barcardi, Captain Morgan
Liqueurs:	Triple Sec, Peach Schnapps, Kahlua, Bailey's
Cognac:	Hennessy VS

Sponsored Bar
\$13 for the first hour
\$4 for each additional hour
Drink ticket
\$8 per drink ticket
6 hour maximum

Beer and Wine Bar

Wine:	Penfolds Rawson's Retreat, Cabernet Sauvignon and Chardonnay, Piesporter
Beer:	Bud, Bud Light, Miller Lite, Labatts

Sponsored Bar
\$11 for the first hour
\$3 for each additional hour
Drink ticket
\$6 per drink ticket
6 hour maximum

Soft Drinks

\$2 for the first hour
\$1 for each additional hour
6 hour maximum
Sept 2013

Preferred Vendor List

DJs & Entertainment

Mike Staff Productions
(248) 689-0777
www.mikestaff.com

Pro DJ Services
(313) 884-0130
www.pdjsinc.com

Urban Kris Productions
(248) 761-6900
www.urbankris.com

Lorio-Ross Sterling Entertainment
(248) 398-9711
www.lorioross.com

Miscellaneous

Chair Cover and Linens
(800) 260-1030 (Ask for DeVonna)
www.linenhero.com

Display Group
(313) 965-3344
www.displaygroup.com

About Face (Make-Up)
(248) 399-1339

Luxe Event Linens
(248) 822-9400
www.luxeeventlinen.com

Transportation

A-1 Transportation
(248) 541-6660
www.a1transportation.net

Aristocat Worldwide Transportation
(586) 574-0700
www.aristocattransportation.com

Mary Ann Productions
(248) 601-9586
www.maprodj.com

Music Box Productions
(586) 790-1519
www.musicboxproductionsinc.com

Panache
(800) 991-0925
www.panache.com

Casinos Wild - Gaming
(313) 274-2850
www.casinoswild.com

ShutterBooth
(248) 545-6460
info@shutterbooth.com

Java Java (Espresso)
(586) 556-5282
www.caffebaronwheels@yahoo.com

Lavdas Limousines
(586) 574-2350
www.lavdas.com

Hotels

Westin Book Cadillac
(Ask For Jennifer)/ No Shuttle
(313) 442-1600
www.bookcadillacwestin.com

Marriott Ren Cen
(313) 568-8000
www.marriott.com

Atheneum Suites Hotel with Shuttle
(Ask for Michael)
(313) 962-2323
www.atheneumsuites.com

Ferry Street Inn
(313) 871-6000
www.ferrystreetinn.com

Hilton Garden Inn
(313) 967-0900
www.hiltongardeninn.com

Greektown Casino Hotel
(313) 223-2999
www.greektowncasino.com

Floral

Bellisario Florist
Eastpointe & Birmingham
(586) 773-7070
Ralph@bellisarioflorist.com

Emerald City Designs
Farmington Hills
(248) 474-7077
www.emeraldcitydesigns.com

Blumz-
Detroit & Ferndale
(313) 964-5777
(248) 398-5130
www.blumz.com

Blossoms
Birmingham
(248) 644-4411
www.blossomsbirmingham.com

Vivianos
St. Clair Shores
(586) 293-0227
www.viviano.com

Thrifty Florist
Ph: (248) 386-8900
david.calcaterra@tfenterprises.com

Petite Fleur Events
(313) 467-9453
www.petitfleurvents.com