



Tasting Reservation Sheet

2019

Thank you for selecting The Gem Theatre or Colony Club as your wedding venue!

ONE tasting is complimentary for up to 6 guests (including the bride and groom). Any additional guests are \$25 per person. Payment needs to be coordinated with your Wedding Sales Manager prior to your tasting.

- Please fill out the **Tasting Sheet** on Page 2 & 3 of this document and submit it to your Wedding Sales Manager. Once your Manager has received your form she will complete your reservation. All reservations will receive a confirmation.
- There is a maximum capacity of 50 guests for each tasting date. Your Sales Manager will confirm date availability.

Tasting Location:

Gem Theatre
333 Madison
Detroit, MI 48226

Reservation Time:

- 6:00pm 1st Seating Century Grille Dining Room at **The Gem Theatre**
- 7:00pm 2nd Seating Century Grille Dining Room at **The Gem Theatre**

- Please park in the Gem Theatre Garage located on Brush Street directly behind the Gem Theatre. Tell the attendant you are attending a Tasting. Walk around to the single set of double doors and a Door Host will greet you and direct you to the Event Manager for check in.
- Please arrive at The Gem Theatre's Century Grille Dining Room in time for your scheduled seating.

Tasting Dates 2019:

2019 Dates

- Wednesday, February 6th
- Thursday, February 7th
- Wednesday, March 6th
- Wednesday, March 13th
- Thursday, April 11th
- Wednesday, May 15th
- Thursday, May 16th
- Wednesday, June 12th
- Wednesday, July 10th
- Thursday, July 11th
- Wednesday, August 14th
- Thursday, August 15th
- Tuesday, September 10th
- Wednesday, September 11th
- Wednesday, November 13th
- Thursday, November 14th
- Wednesday, December 18th
- Thursday, December 19th

Tasting Reservation Sheet

Gem Theatre & Colony Club

Wedding Date:	Venue: Gem or Colony
Bride/Groom's Name:	Cell:
Bride/Groom's Name:	Cell:
Tasting Date:	Seating: 6:00pm or 7:00pm
# of Guests Attending Tasting ____	Package: Madison or Grand

Please Circle (3) entrées to taste from the Package you have contracted. You cannot select Entrees from a Package you have not contracted.

Madison Package	Grand Package
Filet Mignon (8 oz) A char-grilled filet topped with a demi-glace mushroom sauce served with whipped potatoes (GF)	Chef's Signature Century Crab Cakes (2) topped with Chipotle sauce paired with Filet Mignon (5 oz.) served with whipped potatoes
Herb Roasted Chicken Marinated with balsamic vinegar, Dijon, honey, lemon and garlic, pan seared and topped with herbed chicken broth and served with whipped potatoes (GF)	Herb Roasted Chicken Marinated with balsamic vinegar, Dijon, honey, lemon and garlic, pan seared and topped with herbed chicken broth paired with Filet Mignon (5 oz.) served with whipped potatoes (GF)
Salmon Filet Roasted salmon served with capered Champagne sauce served with rice pilaf	Salmon Filet Roasted salmon served with capered Champagne Sauce paired with Filet Mignon (5 oz.) served with whipped potatoes (GF)
Swordfish Steak (8oz.) Rubbed with herb and spices, Char grilled and topped with a zesty mango pineapple salsa served with rice pilaf (GF)	Swordfish Steak (5 oz.) Rubbed with herb and spices, Char grilled and topped with a zesty mango pineapple salsa Filet Mignon (5 oz.) served with whipped potatoes (GF)
Chef's Signature 12 oz. New York Strip Steak Served in a brandied demi-glace topped with frizzled onions, whipped potatoes and Chef's selection of fresh vegetable (GF)	Jumbo Shrimp Scampi in light lemon butter paired with Filet Mignon (5 oz.) served with whipped potatoes (GF)
Vegetarian 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	Vegetarian 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
Vegan Avocado Penne Pasta – chic pea penne pasta, cherry tomatoes, basil, garlic in an avocado sauce topped with a seared Tofu (GF)	Vegan Avocado Penne Pasta – chic pea penne pasta, cherry tomatoes, basil, garlic in an avocado sauce topped with a seared Tofu (GF)

Please make Package appropriate Appetizer Selections. All appetizers must be pre-selected prior to your tasting. There will be no exceptions made for additional appetizers or changes of your selections at the time of your tasting. Due to custom selections, we cannot accommodate changes day-of to your tasting menu.

Madison Package	Grand Package
<p>PLEASE CIRCLE 6 TO SAMPLE</p> <p>Buffalo Chicken Spring Roll Ginger Chicken Spring Roll Coconut Chicken Skewer Cheeseburger Puff Italian Sausage En Croute Crostini with Boursin Cheese and Sliced Tenderloin Black Pepper Pork & Chive Shao Mai Loaded Potato Spring Roll Crab Rangoon Spinach & Brie Wonton Artichoke Beignet Spanakopita Pesto-Stuffed Mushrooms, Asian Chicken Lollipops (station or boneless on a skewer) Coconut Shrimp Miniature Century Crab Cakes</p> <p>Chilled Appetizers</p> <p>Cucumbers and Hickory Smoked Salmon Caprese Skewers with fresh Mozzarella, basil and cherry tomato Cream Cheese & Chive Cherry Tomato Tropical Fruit Kabobs Roasted Vegetable Dip with Toasted Pita Points Prosciutto and Fontinella Cheese wrapped Asparagus Roulade of Tenderloin with Wild Mushroom Cream Cheese</p>	<p>PLEASE CIRCLE 6 TO SAMPLE</p> <p>Ginger Chicken Dumpling Tandoori Chicken Skewer Honey Sriracha Chicken Meatball Chicken Mascarpone Ravioli Spicy Italian Flatini Vietnamese Meatball Skewer Candied Bacon Pork Belly Prosciutto & Leak Mac n Cheese Bites Shrimp & Grit Cakes Scallop in Bacon Baked Brie & Raspberry Bite Brie & Pear Phyllo Purse Spinach Pesto Puff Wild Mushroom Arancini Goat Cheese Pistachio Wrapped Grapes Miniature Chicken Wellington Miniature Beef Wellington</p> <p>Chilled Appetizers</p> <p>Martini Jumbo Shrimp Cocktail Cucumbers and Hickory Smoked Salmon Caprese Skewers with fresh Mozzarella, basil and cherry tomato Cream Cheese & Chive Cherry Tomato Tropical Fruit Kabobs Roasted Vegetable Dip with Toasted Pita Points Prosciutto and Fontinella Cheese wrapped Asparagus Roulade of Tenderloin with Wild Mushroom Cream Cheese</p>

The following miniature desserts will be available to taste for all contracted packages:

Chocolate Pudding Cake - Michigan Bumpy Cake – Lemon Bars – Assorted Cheesecake Lollipops

Desserts may be added a la carte to the Madison Package. Please reference our event packet on our website for pricing. For the Grand Package, you may select the Dessert Station as your Late Night Snack.

Wine Selections at Colony Club & Gem Theatre

- **Included** with all Wedding Packages: All Premium Bar Packages include Proverb Cabernet Sauvignon & Chardonnay, Grand Traverse Riesling & Angeline Sauvignon Blanc.
- **Not Included** with all Packages: a dinner wine pour.

Wine Add-On's:

House Wine Package

Proverb Cabernet Sauvignon & Chardonnay
Dinner Wine Pour: \$3 per person

California Wine Package

Joel Gott Cabernet Sauvignon & Chardonnay
Dinner Wine Pour: \$4 per person
Dinner Wine Pour & Bar Upgrade: \$8 per person

Michigan Wine Package

Fenn Valley Meritage Red Blend – Fennville, Michigan
Aurora Cellars White Blend – Lake Leelanau, Michigan
Dinner Wine Pour: \$4 per person
Dinner Wine Pour & Bar Upgrade: \$8 per person