



## Tasting Reservation Sheet

We are flattered you have selected 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.

6:00pm	First Seating	Century Grille Dining Room at <b>The Gem Theatre</b>
7:00pm	Second Seating	Century Grille Dining Room at <b>The Gem Theatre</b>

Please arrive at The Gem Theatre's Century Grille Dining Room in time for your scheduled seating. Please fill out the form found on Page 2 & 3 of this document and submit to your Wedding Sales Manager. Once your Manager has received your form they will input your information into our system to complete your reservation. All reservations will receive a confirmation.

***There is a maximum capacity we can allow for each tasting. Your Sales Manager will confirm if the tasting date you have chosen is available.***

### ***Tasting Dates 2017- 2018***

- Wednesday, August 16<sup>th</sup>
  - Thursday, August 17<sup>th</sup>
  - Tuesday, September 12<sup>th</sup>
  - Wednesday, November 15<sup>th</sup>
  - Thursday, November 16<sup>th</sup>
  - Thursday, December 21<sup>st</sup>
  - Thursday, December 28<sup>th</sup>
  - Wednesday, April 11<sup>th</sup>
  - Thursday, April 12<sup>th</sup>
  - Wednesday, May 16<sup>th</sup>
  - Thursday, May 17<sup>th</sup>
  - Wednesday, June 13<sup>th</sup>
  - Wednesday, July 11<sup>th</sup>
  - Thursday, July 12<sup>th</sup>
  - Wednesday, August 15<sup>th</sup>
  - Thursday, August 16<sup>th</sup>
  - Tuesday, September 11<sup>th</sup>
  - Wednesday, September 12<sup>th</sup>
  - Wednesday, November 14<sup>th</sup>
  - Thursday, November 15<sup>th</sup>
  - Thursday, December 20<sup>th</sup>
  - Thursday, December 27<sup>th</sup>
- 2018 Dates**
- Wednesday, January 3<sup>rd</sup>
  - Thursday, January 4<sup>th</sup>
  - Wednesday, February 7<sup>th</sup>
  - Thursday, February 8<sup>th</sup>
  - Wednesday, March 7<sup>th</sup>
  - Thursday, March 15<sup>th</sup>

# Tasting Reservation Sheet

## Gem Theatre and Colony Club

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

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
<b>Filet Mignon (8 oz.)</b> <i>A char-grilled filet topped with a demi-glace mushroom sauce served with whipped potatoes (GF)</i>	<b>Chef's Signature Century Crab Cakes (2)</b> <i>topped with Chipotle sauce paired with Filet Mignon (5 oz.) served with whipped potatoes</i>
<b>Herb Roasted Chicken</b> <i>Marinated with balsamic vinegar, dijon, honey, lemon and garlic, pan seared and topped with herbed chicken broth and served with whipped potatoes (GF)</i>	<b>Herb Roasted Chicken</b> <i>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)</i>
<b>Salmon Filet</b> <i>Roasted salmon served with capered Champagne sauce served with rice pilaf (GF)</i>	<b>Salmon Filet</b> <i>Roasted salmon served with capered Champagne Sauce paired with Filet Mignon (5 oz.) served with whipped potatoes (GF)</i>
<b>Swordfish Steak (8oz.)</b> <i>Rubbed with herb and spices, Char grilled and topped with a zesty mango pineapple salsa served with rice pilaf (GF)</i>	<b>Swordfish Steak (5 oz.)</b> <i>Rubbed with herb and spices, Char grilled and topped with a zesty mango pineapple salsa</i> <b>Filet Mignon (5 oz.)</b> <i>served with whipped potatoes (GF)</i>
<b>Prime Rib</b> <i>Served with natural au jus served with whipped potatoes (GF)</i>	<b>Jumbo Shrimp Scampi</b> <i>in light lemon butter paired with Filet Mignon (5 oz.) served with whipped potatoes (GF)</i>
<b>Vegetarian Eggplant Napoleon</b> <i>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</i>	<b>Vegetarian Eggplant Napoleon</b> <i>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</i>

**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. Because these are custom selections we unfortunately cannot accommodate changes day-of your tasting.**

Madison Package	Grand Package
<p><b>PLEASE CIRCLE 6 TO SAMPLE</b></p> <p>Roulade of Beef Tenderloin with Wild Mushroom Cream Cheese</p> <p>Buffalo Chicken Spring Roll</p> <p>Ginger Chicken Spring Roll</p> <p>Coconut Chicken Skewer,</p> <p>Cheeseburger Puff,</p> <p>Italian Sausage En Croute,</p> <p>Crostini with Boursin Cheese and Sliced Tenderloin,</p> <p>Black Pepper Pork &amp; Chive Shao Mai,</p> <p>Loaded Potato Spring Roll,</p> <p>Crab Rangoon,</p> <p>Spinach &amp; Brie Wonton,</p> <p>Artichoke Beignet, Spanakopita,</p> <p>Cream Cheese &amp; Chive Cherry Tomato,</p> <p>Pesto-Stuffed Mushrooms,</p> <p>Asian Chicken Lollipops (station or boneless on a skewer)</p> <p>Coconut Shrimp</p> <p>Miniature Century Crab Cakes</p>	<p><b>PLEASE CIRCLE 6 TO SAMPLE</b></p> <p>Martini Jumbo Shrimp Cocktail,</p> <p>Ginger Chicken Dumpling</p> <p>Tandoori Chicken Skewer</p> <p>Honey Sriracha Chicken Meatball</p> <p>Chicken Mascarpone Ravioli</p> <p>Spicy Italian Flatini</p> <p>Vietnamese Meatball Skewer</p> <p>Candied Bacon Pork Belly</p> <p>Proscuitto &amp; Leak Mac n Cheese Bites</p> <p>Shrimp &amp; Grit Cakes</p> <p>Scallop in Bacon</p> <p>Baked Brie &amp; Raspberry Bite</p> <p>Brie &amp; Pear en Croute</p> <p>Spinach Pesto Puff</p> <p>Wild Mushroom Arancini</p> <p>Goat Cheese Pistachio Wrapped Grapes</p> <p>Miniature Chicken or Beef Wellington</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. You may select the dessert station to be your Late Night Snack that is included in the Grand Package**

# Wine Options at Colony Club & Gem Theatre

Wine will be offered at your tasting to sample. All Premium Bar Packages include Rawson Retreat Cabernet Sauvignon & Chardonnay, Grand Traverse Riesling & Sauvignon Blanc.

Please keep in mind, to add on a wine pour service for your event would be an upgrade to your package. This is not included in the Madison or Grand Packages. Please find our pricing in regards to wine below if you wish to add this a la carte to your event contract.

## Wine Upgrades:

### House Wine Package

Rawson Retreat 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