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 **The Gem Theatre**
7:00pm	Second Seating	Century Grille Dining Room at **The Gem Theatre**

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 2016- 2017

- Thursday, December 22nd
- Thursday, December 29th
- Wednesday, January 4th
- Thursday, January 5th
- Wednesday, February 15th
- Thursday, February 16th
- Wednesday, March 8th
- Thursday, March 9th
- Wednesday, April 5th
- Thursday, April 6th
- Tuesday, May 9th
- Wednesday, May 10th
- Wednesday, June 21st
- Wednesday, July 19th
- Thursday, July 20th
- Wednesday, August 16th
- Thursday, August 17th
- Thursday, September 7th
- Wednesday, November 15th
- Thursday, November 16th
- Thursday, December 21st
- Thursday, December 28th

Tasting Reservation Sheet

Gem Theatre and 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* **(GF)**	**Salmon Filet** *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)**
Prime Rib *Served with natural au jus served with whipped potatoes* **(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*

Please make Package appropriate Appetizer Selections.

If you have the Madison Package you are able to sample all of the Madison Appetizers.
If you have the Grand Package you are able to sample all of the Grand Appetizers in addition to (2) appetizers of your choice from the Madison Package.

Madison Package	Grand Package
Chilled Appetizers Roulade of Beef Tenderloin with Wild Mushroom Cream Cheese, Roulade of Beef Tenderloin with Chipotle and Cilantro Filling, Caprese Skewer, California Sushi Roll served with wasabi	**Chilled Appetizers** Martini Jumbo Shrimp Cocktail, Cucumbers with Hickory Smoked Salmon, Prosciutto and Fontinella Wrapped Asparagus
Warm Appetizers Pesto Stuffed Mushrooms, Asian Chicken Lollipops, Coconut Shrimp, Spring Rolls with Apricot-Pineapple Sauce, Miniature Century Crab Cakes, Heirloom Tomatoes with Fresh Basil Bruschetta,	**Warm Appetizers** Flatbread Cheese Pizza, Spanakopita (similar to Spinach Pie), Miniature Quiche, Miniature Chicken Wellington, Miniature Beef Wellington,

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

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

Wine will be offered at your tasting to sample. However, 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:

All Premium Bar Packages include Rawson Retreat Cabernet Sauvignon & Chardonnay

Additions:

Dinner HOUSE Wine Pour: $4 per person

Joel Gott Cabernet Sauvignon & Chardonnay

Dinner Wine Pour: $6 per person

Dinner Wine Pour Plus Bar Upgrade: $10 per person