

# 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 3<sup>rd</sup> 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 6<sup>th</sup> floor provided rest, while card rooms, salons, squash and badminton courts on the 5<sup>th</sup> 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 2<sup>nd</sup> and 3<sup>rd</sup> 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](http://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](http://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

<b>Rental Capacities</b>	<b>Seated</b>	<b>Cocktail</b>
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 <sup>st</sup> 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

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

### **Rental Rates**

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

### **Minimums**

3 <sup>rd</sup> Floor Grand Ballroom Friday	\$18,000.00
3 <sup>rd</sup> Floor Grand Ballroom Saturday	\$24,000.00
3 <sup>rd</sup> Floor Grand Ballroom Sunday	\$14,000.00
4 <sup>th</sup> Floor Ballroom Friday	\$10,000.00
4 <sup>th</sup> Floor Ballroom Saturday	\$12,000.00
4 <sup>th</sup> 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](mailto: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)  
Bratant 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 Kebab – 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

<b>Choice of Three Miniatures</b>	<b>\$5.00 per person</b>
<b>Choice of Five</b>	<b>\$7.00 per person</b>
<b>Choice of Seven</b>	<b>\$9.00 per person</b>

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

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

<b>Wine:</b>	Penfolds Rawson's Retreat, Cabernet Sauvignon and Chardonnay, Piesporter
<b>Beer:</b>	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](http://www.mikestaff.com)

Pro DJ Services  
(313) 884-0130  
[www.pdjsinc.com](http://www.pdjsinc.com)

Urban Kris Productions  
(248) 761-6900  
[www.urbankris.com](http://www.urbankris.com)

Lorio-Ross Sterling Entertainment  
(248) 398-9711  
[www.lorioross.com](http://www.lorioross.com)

### **Miscellaneous**

Chair Cover and Linens  
(800) 260-1030 (Ask for DeVonna)  
[www.linenhero.com](http://www.linenhero.com)

Display Group  
(313) 965-3344  
[www.displaygroup.com](http://www.displaygroup.com)

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

Luxe Event Linens  
(248) 822-9400  
[www.luxeeventlinen.com](http://www.luxeeventlinen.com)

### **Transportation**

A-1 Transportation  
(248) 541-6660  
[www.a1transportation.net](http://www.a1transportation.net)

Aristocat Worldwide Transportation  
(586) 574-0700  
[www.aristocattransportation.com](http://www.aristocattransportation.com)

Mary Ann Productions  
(248) 601-9586  
[www.maprodj.com](http://www.maprodj.com)

Music Box Productions  
(586) 790-1519  
[www.musicboxproductionsinc.com](http://www.musicboxproductionsinc.com)

Panache  
(800) 991-0925  
[www.panache.com](http://www.panache.com)

Casinos Wild - Gaming  
(313) 274-2850  
[www.casinoswild.com](http://www.casinoswild.com)

ShutterBooth  
(248) 545-6460  
[info@shutterbooth.com](mailto:info@shutterbooth.com)

Java Java (Espresso)  
(586) 556-5282  
[www.caffebaronwheels@yahoo.com](http://www.caffebaronwheels@yahoo.com)

Lavdas Limousines  
(586) 574-2350  
[www.lavdas.com](http://www.lavdas.com)

## **Hotels**

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

Marriott Ren Cen  
(313) 568-8000  
[www.marriott.com](http://www.marriott.com)

Atheneum Suites Hotel with Shuttle  
(Ask for Michael)  
(313) 962-2323  
[www.atheneumsuites.com](http://www.atheneumsuites.com)

Ferry Street Inn  
(313) 871-6000  
[www.ferrystreetinn.com](http://www.ferrystreetinn.com)

Hilton Garden Inn  
(313) 967-0900  
[www.hiltongardeninn.com](http://www.hiltongardeninn.com)

Greektown Casino Hotel  
(313) 223-2999  
[www.greektowncasino.com](http://www.greektowncasino.com)

## **Floral**

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

Emerald City Designs  
Farmington Hills  
(248) 474-7077  
[www.emeraldcitydesigns.com](http://www.emeraldcitydesigns.com)

Blumz-  
Detroit & Ferndale  
(313) 964-5777  
(248) 398-5130  
[www.blumz.com](http://www.blumz.com)

Blossoms  
Birmingham  
(248) 644-4411  
[www.blossomsbirmingham.com](http://www.blossomsbirmingham.com)

Vivianos  
St. Clair Shores  
(586) 293-0227  
[www.viviano.com](http://www.viviano.com)

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

Petite Fleur Events  
(313) 467-9453  
[www.petitfleurvents.com](http://www.petitfleurvents.com)