

EVENTS BY VERITAS

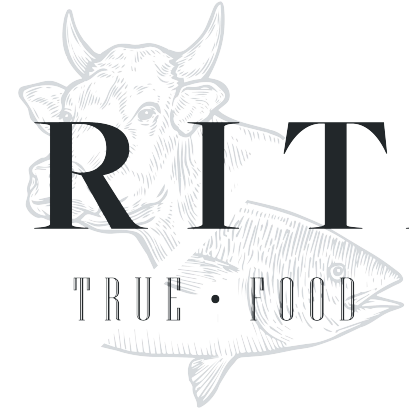
TRUTH IN HOSPITALITY



BREAKFAST

VERITAS

TRUE • FOOD



BREAKFAST | CONTINENTAL

CONTINENTAL | \$19

Chilled Orange, Apple, Cranberry, Grapefruit and Tomato Juices

Coffee, Decaffeinated Coffee and Hot Tea Service

Seasonal Fruit and Berries

Selection of Morning Pastries and Assorted Muffins

Sweet Butter and Fruit Preserves

MID MICHIGAN CONTINENTAL | \$22

Chilled Orange, Apple, Cranberry, Grapefruit and Tomato Juices

Coffee, Decaffeinated Coffee and Hot Tea Service

Seasonal Fruit and Berries

Selection of Morning Pastries and Assorted Muffins

Fresh Bagels with Accoutrements and Toaster Station

Sweet Butter, Whipped Cream Cheese and Fruit Preserves

Assorted Regular and Greek Yogurts

HEALTHY FIT CONTINENTAL | \$24

Chilled Orange, Apple, Cranberry, Grapefruit and Tomato Juices

Coffee, Decaffeinated Coffee and Hot Tea Service

Seasonal Fruit and Berries

Create Your Own Parfait with House-made Vanilla Yogurt and Granola

Hard Boiled Cage Free Eggs

Whole Wheat English Muffins with Almond Butter, Nutella and Fruit Preserves

NutriGrain Bars

All prices are subject to 23 percent service charge and 6 percent sales tax.

BREAKFAST | BUFFETS

FIT START BREAKFAST | \$25

Chilled Orange, Apple, Cranberry, Grapefruit and Tomato Juices

Caffeinated Coffee, Decaffeinated Coffee and Hot Tea Service

Seasonal Fruit and Berries

Wheat and Quinoa Cakes, Agave and Local Maple Syrup

Sweet Cream Butter

Whole Grain Breads

Assorted Regular and Greek Yogurts

Chicken Sausage

Egg Whites with Kale, Sundried Tomatoes and Fontina Cheese

Minimum of 25 guests. An additional \$7 per person surcharge will apply for groups under 25 guests.

All prices are subject to 23 percent service charge and 6 percent sales tax.

BREAKFAST | BUFFETS

IRISH HILLS BUFFET | \$27

Chilled Orange, Apple, Cranberry, Grapefruit and Tomato Juices

Caffeinated Coffee, Decaffeinated Coffee and Hot Tea Service

Soft Scrambled Eggs with White Cheddar Cheese and Chives

Selection of Morning Pastries and Assorted Muffins

- Pick One:

Crispy Yukon Gold Potatoes, Caramelized Onions, Basil

-or-

Roasted Breakfast Potatoes with Sweet Peppers, Aioli and Chimichurri on the side

- Breakfast Meats - Pick Two:

Applewood Smoked Bacon, Cured Ham, Link Sausage or

Chicken Sausage

Assorted Regular and Greek Yogurts

Seasonal Fruit and Berries

Egg Beaters Available Upon Request

VERITAS BREAKFAST BUFFET | \$30

Chilled Orange, Apple, Cranberry, Grapefruit and Tomato Juices

Caffeinated Coffee, Decaffeinated Coffee and Hot Tea Service Soft

Scrambled Eggs with White Cheddar Cheese and Chives

Quiche Lorraine

Croissant with Cage Free Eggs, Dearborn Ham and Smoked Gouda

- Pick One:

Crispy Yukon Gold Potatoes, Caramelized Onions, Basil

-or-

Roasted Breakfast Potatoes with Sweet Peppers, Aioli and Chimichurri on the side

- Breakfast Meats - Pick Two:

Applewood Smoked Bacon, Cured Ham, Link Sausage or Chicken

Sausage

Selection of Morning Pastries and Assorted Muffins

Brioche French Toast

Assorted Regular and Greek Yogurts

Seasonal Fruit and Berries

Minimum of 25 guests. An additional \$7 per person surcharge will apply for groups under 25 guests.

All prices are subject to 23 percent service charge and 6 percent sales tax.

BREAKFAST | STATIONS

OMELET STATION | \$12

Omelets made to order

Cage Free Eggs, Egg Whites and Egg Beaters

Dearborn Ham, Applewood Smoked Bacon, Link Sausage
and Chicken Sausage

Mushrooms, Sun-Dried Tomatoes, Onions, Peppers and Baby
Spinach

Cabot Cheddar and Triple Cheese Blends

WAFFLE STATION | \$12

Buttermilk Waffles made to order

Michigan Maple Syrup and Seasonal Fruit Puree

Roasted Pecans

Vanilla Bean Whipped Cream

Dried Michigan Cherries, Fresh Strawberries and Blueberries

Powdered Sugar

CREPE STATION | \$12

French Style Crepes made to order

Seasonal Fruit

Gruyere Cheese

Dearborn Ham

Vanilla Bean Whipped Cream

Powdered Sugar

Whipped Cream Cheese

Nutella

Minimum of 25 guests. An additional \$7 per person surcharge will apply for groups under 25 guests.

Attendant required - \$125 per attendant. Maximum of 100 guests. Maximum of two hours.

All prices are subject to 23 percent service charge and 6 percent sales tax.

BREAKFAST | PLATED

All Entrées Include:

Chilled Orange Juice

Caffeinated Coffee, Decaffeinated Coffee and Hot Tea Service

Seasonal Fruit

Selection of Morning Pastries, Sweet Butter and Fruit Preserves

ENTREES

Breakfast Bowl with Baked Egg Whites, Tomato Florentine, Quinoa, Sautéed Kale and a Whole Wheat English Muffin | \$22

Soft Scrambled Eggs with White Cheddar Cheese and Chives, Applewood Smoked Bacon, Link Sausage and Crispy Yukon Gold Potatoes, Caramelized Onions, Basil | \$23

Brioche French Toast with Warm Fruit Compote, Michigan Maple Syrup, Honey Butter and Applewood Smoked Bacon | \$23

Cabot Cheddar Cheese Grits, Locally Made Sausage, Maple Glazed Apples and Poached Farm Eggs on Sourdough Toast | \$23

House-made Grobbel's Corned Beef Hash, Poached Farm Eggs and Lemon Chive Hollandaise on Toast | \$26

Petite Filet Mignon, Roasted Wild Mushrooms, Bearnaise Sauce, Poached Farm Eggs and Crisp Breakfast Potatoes with Caramelized Onions | \$29

All prices are subject to 23 percent service charge and 6 percent sales tax.

BREAKFAST | A LA CARTE

Steel Cut Oatmeal with Raisins, Brown Sugar, Whole, Low Fat, Skim and Vanilla Soy Milk | \$4 per person

Crispy Yukon Gold Potatoes, Caramelized Onions, Basil | \$4 per person

Soft Scrambled Eggs with White Cheddar Cheese, Chives and Crème Fraiche on the side | \$5 per person

Parfait with House-made Vanilla Yogurt and Granola | \$5 each

- Breakfast Meats – Pick Two:

- Applewood Smoked Bacon, Cured Ham, Link Sausage or Chicken Sausage | \$5 per person

- Oatmeal Berry Pancakes with Whipped Butter and Warm Michigan Maple Syrup | \$5 per person

- House-made Buttermilk Biscuits and Fennel Sausage Gravy | \$5 per person

- English Muffin with Cage Free Eggs and Mild Cheddar | \$6 each

- Vanilla Bean French Toast with Nutella | \$6 per person

- House-made Grobbel's Corned Beef Hash | \$6 per person

Croissant with Cage Free Eggs, Dearborn Ham and Smoked Gouda | \$7 each

Whole Wheat English Muffin with Egg Whites, Brie, Tomato Jam and Baby Spinach | \$7 per person

Panini with Cage Free Eggs, Fig, Prosciutto and Provolone | \$7 each

House Smoked Salmon with Classical Accoutrements and Fresh Bagels | \$8 per person

Classic Eggs Benedict | \$8 per person

Fresh Bagels with Accoutrements of Cream Cheese and Fruit Preserves with a Toaster Station | \$36 per dozen

Assorted Muffins | \$36 per dozen

Assorted Morning Pastries | \$36 per dozen

Assorted Regular and Greek Yogurts | \$36 per dozen

Individually Boxed Kellogg's Cereals with Whole, Low Fat, Skim; Vanilla and Chocolate Soy Milk | \$36 per dozen

All prices are subject to 23 percent service charge and 6 percent sales tax.

BREAKFAST | BRUNCH

VERITAS BRUNCH | \$40

Chilled Orange, Apple, Cranberry, Grapefruit and Tomato Juices

Illy Caffeinated Coffee, Illy Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

Seasonal Fruit and Berries

Individually Boxed Kellogg's Cereals with Whole, Low Fat, Skim; Vanilla and Chocolate Soy Milk

House Smoked Salmon with Classical Accoutrements and Fresh Bagels

Cured Meats, Artisanal Cheese and Fig Preserves

Caesar Salad, Sarvecchio Cheese, Sourdough Croutons

Omelets made to order

Crispy Yukon Gold Potatoes, Caramelized Onions, Basil

Breakfast Meats - Pick Two:

- Applewood Smoked Bacon, Cured Ham, Link Sausage or Chicken Sausage

Choice of Ham, Turkey or Smoked Pork Loin with Au Gratin Potatoes and Asparagus

Selection of Morning Pastries and Assorted Muffins

Sweet Butter, Honey and Fruit Preserves

Trio of Petite Desserts

***Minimum of 25 guests. An additional \$7 per person surcharge will apply for groups under 25 guests.
Attendant required - \$125 per attendant. Maximum of 100 guests. Maximum of two hours.***

All prices are subject to 23 percent service charge and 6 percent sales tax.

BREAKS

VERITAS

TRUE • FOOD



BREAKS | MORNING

DUNK TANK | \$7

Fresh Donuts

Half Pints of Milk - Whole, Low Fat, Skim; Vanilla and Chocolate Soy Milk

UPTOWN | \$9

Vanilla Yogurt

House-made Granola

Mixed Dried Fruits

Salted Almonds

Assorted Muffins

Half Pints of Milk - Whole, Low Fat, Skim; Vanilla and Chocolate Soy Milk

FRUIT BREAK | \$8

Whole Seasonal Fruit

Seasonal Fruit and Berries

Yogurt Mango Dipping Sauce

All prices are subject to 23 percent service charge and 6 percent sales tax.

BREAKS | AFTERNOON

AFTERNOON FIESTA! | \$13

Tortilla Chips

Salsa

Guacamole

Warm Queso Dip

Watermelon Agua Fresca

Pineapple Skewers with Chile and Lime

Ask about our margarita enhancement to pair with this break

MAKE YOUR OWN TRAIL MIX | \$12

Assorted Nuts

Mixed Dried Fruits

Yogurt Covered Raisins

Candy Covered Chocolate

Mini Pretzels

TIME FOR CUPCAKES | \$12

Red Velvet with Cream Cheese Icing

Vanilla with Buttercream Icing

Chocolate with Dark Chocolate Icing

Half Pints of Milk- Whole, Low Fat, Skim; Vanilla and Chocolate Soy Milk

THE COOKIE JAR | \$12

Fresh, Oven Baked Cookies: Peanut Butter, Chocolate Chunk and Snickerdoodles

Platinum Blondie Bars with Macadamia Nuts and White Chocolate

Half Pints of Milk - Whole, Low Fat, Skim; Vanilla and Chocolate Soy Milk

All prices are subject to 23 percent service charge and 6 percent sales tax.

BREAKS | AFTERNOON

SUNDAE SCHOOL | \$13

Guernsey Vanilla Ice Cream with Assorted Toppings of Whipped Cream, Sprinkles, Oreo Pieces, Toffee, Crumbled Peanut Butter Cups; Chocolate, Caramel and Strawberry Sauces
Root Beer Floats and Creamsicle Floats

***Attendant required - \$125 per attendant. Maximum of 100 guests.
Maximum of two hours.***

CRAVING FOOD BREAK | \$14

Great Lakes Potato Chips and Onion Dip
Warm Soft Pretzels with Cheese Fondue and Honey Mustard
Snack Mix
Lightly Buttered Popcorn
Peanut Brittle
Chocolate Covered Pretzels
Cracker Jacks
Assorted Michigan Made Sodas

HAPPY HOUR BEER AND PRETZEL BREAK | \$14

Soft Baked Bavarian Pretzels
Pimento Beer Cheese
Assortment of Mustard Dipping Sauces
Local Micro Brews | 6 ounce serving

CHEESE AND WINE BREAK | \$14

Selection of Everyday Favorites and Artisan Quality Cheeses
Selection of House Wines | 3.5 ounce servings
Ask about additional wine enhancements to pair with this break

All prices are subject to 23 percent service charge and 6 percent sales tax.

BREAKS | AFTERNOON

SUSHI BREAK | \$22 Sashimi

Maki Rolls
California Rolls
Veggie Rolls
Spicy Tuna Rolls

STREET TACO BREAK | \$14

El Milagro Corn Tortillas
Chicken Tinga
Pork Carnitas
House-made Tortilla Chips and Salsa
Cilantro and Onion

*Minimum of 25 guests. An additional \$7 per person surcharge will apply for groups under 25 guests.
Attendant required: \$125 per attendant. Maximum of 100 guests. Maximum of two hours.*

All prices are subject to 23 percent service charge and 6 percent sales tax.

BREAKS | WELLNESS

INSPIRE WELLNESS BREAK | \$9

Create Your Own Parfait with House-made Vanilla Yogurt and Granola

Sliced Fruit

Kind Bars

- Pick one:
 - Cucumber-Mint
 - or-
 - Citrus Infused Water

REVIVE WELLNESS BREAK | \$13

Create Your Own Parfait with House-made Vanilla Yogurt and Granola

Sliced Fruit

Salad Kabobs

Vegetable Crudites

Hummus and Pita Chips

- Pick one:
 - Cucumber-Mint
 - or-
 - Citrus Infused Water

ENERGIZE WELLNESS BREAK | \$18

Kind Bars

Individual Greek Yogurts

Flax Seeds

Whole Almonds

Sunflower Seeds

Whole Bananas

Individual Seasonal Kale Salads

Vegetable Root Chips

- Pick one:
 - Cucumber-Mint
 - or-
 - Citrus Infused Water

All prices are subject to 23 percent service charge and 6 percent sales tax.

BREAKS | SNACKS A LA CARTE

Assorted Candy Bars | \$3 each
Warm Soft Pretzels with Cheese and Mustard | \$3 each
Assorted Mixed Nuts | \$3 each
Great Lakes Potato Chips with Onion Dip | \$3 each
Individual Bags of Chips and Pretzels | \$3 each
Yogurt Covered Raisins | \$3 each
Assorted Regular and Greek Yogurts | \$3 each
Whole Seasonal Fruit | \$3 each
Lightly Buttered | \$4 each
House-made Ice Cream Sandwiches | \$4 each
Granola Bars | \$4 each
Assortment of Locally Packaged Trail Mixes | \$5 each
Vegetable Crudités with Buttermilk Ranch | \$4 each
Fruit Skewers with Yogurt Mango Dipping Sauce | \$4 each
Assorted Muffins | \$36 per dozen
Assorted Cookies – Peanut Butter, Chocolate Chip, Oatmeal Scotchies | \$36 per dozen
Toasted Rice and Marshmallow Treats | \$36 per dozen
Assortment of Brownies and Cookies | \$36 per dozen
Assortment of Brownies and Blondies | \$40 per dozen

All prices are subject to 23 percent service charge and 6 percent sales tax.

BREAKS | REFRESHMENTS A LA CARTE

Coffee Flavor Enhancements | \$2 per person

Half pints of Milk- Whole, Low Fat, Skim; Vanilla and Chocolate Soy Milk | \$4 each

Assorted Pepsi Beverages to include Soft Drinks, Gatorade, Lemonade, Sparkling Flavored Waters and Pure Leaf Iced Teas | \$4 each

Bottled Water | \$4 each

Individual Fruit Juice - Assorted Varieties | \$4 each

Assorted Starbucks Canned Drinks | \$5 each

Sparkling Water | \$5 each

Rockstar Energy Drink | \$5 each

Cucumber-Mint Infused Water | \$40 per gallon

Citrus Infused Water | \$40 per gallon

Hot Tea | \$50 per gallon

Unsweetened Iced Tea | \$50 per gallon

Hot Chocolate | \$60 per gallon

Hot Cider | \$60 per gallon

Caffeinated and Decaffeinated Coffee | \$62 per gallon

All prices are subject to 23 percent service charge and 6 percent sales tax.

BREAKS | DAY BEVERAGE SERVICE

All Day Cold Beverage Service | \$17 per person

Assorted Pepsi Beverages to include Soft Drinks, Gatorade,
Lemonade, Sparkling Flavored Waters and Pure Leaf Iced Teas
Bottled Water

Up to eight hours of service

All Day Hot and Cold Beverage Service | \$21 per person

Caffeinated and Decaffeinated Coffee
A Selection of Hot Tea
Sweeteners and Milk
Assorted Pepsi Beverages to include Soft Drinks, Gatorade,
Lemonade, Sparkling Flavored Waters and Pure Leaf Iced Teas
Bottled Water

Up to eight hours of service

Half Day Cold Beverage Service | \$9 per person

Assorted Pepsi Beverages to include Soft Drinks, Gatorade, Lemonade, Sparkling
Flavored Waters and Pure Leaf Iced Teas
Bottled Water

Up to four hours of service

Half Day Hot and Cold Beverage Service | \$14 per person

Caffeinated and Decaffeinated Coffee
A Selection of Hot Tea
Sweeteners and Milk
Assorted Pepsi Beverages to include Soft Drinks, Gatorade, Lemonade, Sparkling
Flavored Waters and Pure Leaf Iced Teas
Bottled Water

Up to four hours of service

All prices are subject to 23 percent service charge and 6 percent sales tax.

LUNCH

VERITAS

TRUE • FOOD



LUNCH | CHILLED PLATED

All Chilled Entrées Include:

Choice of One Dessert

Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

Artisan Bread and Butter

SALAD ENTREES

Spinach Salad, Sliced Apples, Applewood Smoked Bacon, Shaved Red Onion, Hard Boiled Egg, Dijon Vinaigrette *GF* | \$26

- Pick One Enhancement: Chicken | \$6 , Salmon or Tuna | \$8

Chop Chop Chicken Salad, , Shredded Chicken, Napa Cabbage, Mango, Carrots, Peanuts, Fried Wontons, Cilantro, Miso Vinaigrette *GF* | \$29

Cobb Salad with Applewood Smoked Bacon, Cherry Tomatoes, Hard Boiled Egg, Grilled Chicken, Bleu Cheese, Avocado and Buttermilk Ranch Dressing *GF* | \$30

Seared Ahi Tuna with Bok Choy, Pineapple, Cabbage, Macadamia Nuts, Cilantro, Red Onion, Teriyaki *GF* | \$30

Wood Grilled Steak Salad, Iceberg Lettuce, Spinach, Arugula, Blue Cheese, Crispy Shallots, Red Onions, Roasted Tomatoes, Caramelized Onion Vinaigrette *GF* | \$31

GF | Gluten Free

All prices are subject to 23 percent service charge and 6 percent sales tax.

LUNCH | CHILLED PLATED

All Chilled Entrées Include:

Choice of One Dessert

Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

SANDWICH ENTREES

BLT Panini with Applewood Smoked Bacon, Sun-Dried Tomato Mayonnaise, Hearts of Romaine and Avocado with Pickled Vegetables and

Great Lakes Potato Chips | \$24

Grilled Chicken Breast Wrap, Hearts of Romaine, Peppered Bacon, Mustard and Sun-Dried Tomato Mayonnaise on a Whole Wheat Lahvosh

with Great Lakes Potato Chips | \$25

Roasted Beef Tenderloin, Brie Cheese, Caramelized Onion and Leaves of Arugula on a French Baguette with Pickled Vegetables and Great

Lakes Potato Chips | \$26

All prices are subject to 23 percent service charge and 6 percent sales tax.

LUNCH | HOT PLATED

All Hot Entrées Include:

Choice of One Luncheon Starter

Choice of One Dessert

Artisan Bread and Butter

Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

STARTERS: Pick One

- *Soups*

Roasted Mushroom Soup with Fine Herbs and White Truffle Oil

Potato and Leek Soup with Applewood Smoked Bacon and Chives

Butternut Squash Bisque with Local Maple Syrup and Rye Croutons

Vegetable Minestrone Soup with Herbed Local Goat Cheese

Market Inspired Seasonal Soup

- *Salads*

Roasted Beet Salad, Field Greens, Candied Pecans, Local Chèvre and Orange Fennel Vinaigrette

Spinach Salad, Sliced Apples, Applewood Smoked Bacon, Shaved Red Onion, Hard Boiled Egg, Dijon Vinaigrette

Caesar Salad, Hearts of Romaine, Sarvecchio Cheese, Sourdough Croutons, Creamy Caesar Dressing

Green Salad, Shaved Carrots, Cherry Tomatoes, Radishes, Cucumbers, Lemon Vinaigrette

Endive with, Arugula, Radichhio, Blue Cheese, Walnuts, Red Onions, Balsamic Syrup, Olive Oil

All prices are subject to 23 percent service charge and 6 percent sales tax.

LUNCH | HOT PLATED

All Hot Entrees Include:

Choice of One Luncheon Starter

Choice of One Dessert

Artisan Bread and Butter

Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

ENTREES

- *Seafood*

Grilled Faroe Island Scottish Salmon, Garlic Mashed Potatoes, Seasonal Vegetables *GF* | \$32

Grilled Mahi Mahi, Teriyaki Sauce, Wasabi Mashed Potatoes, Seasonal Vegetables *GF* | \$36

Blackened Swordfish, Brazillian Black Beans, Garlic Rice, Hearts of Palm and Tomato Salad *GF* | \$38

Ginger Soy Ahi Tuna, Lemongrass Shrimp Cream, Wasabi Mashed Potatoes, Cilantro, Scallions | \$38

Mustard Crusted Rainbow Trout, Garlic Mashed Potatoes, Mushroom Nage, Roasted Tomato | \$32

- *Poultry*

Bone-In Chicken Breast, Garlic Mashed Potatoes, Roasted Brussels Sprouts, White Wine Cream Sauce | \$29

Bone-In Chicken Breast, Delmonico Potatoes, Roasted Sweet Peppers, Broccolini and Romesco Sauce | \$29

Herb Crusted Chicken Breast , Mushroom Risotto, Fresh Cherry Tomato Sauce | \$30

Rosemary Roasted Chicken Breast, Truffled Whipped Potatoes, Wild Mushrooms, Braised Leeks and Maderia Jus *GF* | \$32

All prices are subject to 23 percent service charge and 6 percent sales tax.

LUNCH | HOT PLATED

All Hot Entrées Include:

Choice of One Luncheon Starter

Choice of One Dessert

Artisan Bread and Butter

Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

ENTREES

- *Beef and Pork*

Ancho Crusted Pork Loin, Brazillian Black Beans, Garlic Rice, and Pico de Gallo *GF* | \$34

Wood Grilled Pork Chop, Bourbon Apple Compote, Red Potato and Brussels Sprouts Hash and Pan Jus *GF* | \$34

Barbecue Spice Rubbed Flank Steak, Sweet Corn and New Potato Hash, Chimichurri and Pickled Red Onion *GF* | \$34

Grilled Top Sirloin Steak Teriyaki, Braised Bok Choy, Wasabi Mashed Potatoes | \$35

Petite Filet, Roasted Mushrooms, Seasonal Vegetables, Red Wine Demi Glace | \$36

- *Vegan*

Roasted Cauliflower Steak, Mushroom Risotto, Cherry Tomato Relish *GF* | \$28

Quinoa and Cheddar Stuffed Pepper, Braised Black Beans and Garlic Rice, Chipotle Salsa *GF* | \$28

Apple and Wild Rice Stuffed Butternut Squash, Walnuts, Balsamic Syrup *GF* | \$29

Sesame Crusted Tofu, Sticky Rice, Stir Fry Vegetables, Teriyaki, *GF* | \$29

Southwest Black Bean Cake, Corn and Tomato Relish, Roasted Green Chili Sauce *GF* | \$29

GF | Gluten Free

All prices are subject to 23 percent service charge and 6 percent sales tax.

LUNCH | DESSERTS

DESSERTS

Choice of one dessert included in plated lunch menu price

Lemon Tart

Vanilla Bean Pot du Crème with Seasonal Fruit

Tiramisu

Chocolate Flourless Cake with Vanilla Cream and Raspberries

Cheesecake with Seasonal Sauces and Garnishes

Red Velvet Cake, Cream Cheese Icing, Chocolate Sauce

Angel Food Cake, Strawberry Sauce, Candied Almonds, Vanilla Chantilly

Chocolate Torte, Coffee Crème Anglaise

Combine Three Dessert Selections to Create a Trio of Petite Desserts | \$6 per person

All prices are subject to 23 percent service charge and 6 percent sales tax.

LUNCH | BOARD ROOM A LA CARTE

Perfect for up to 15 guests. Preorders will be taken the morning of the meeting and delivered to the meeting room at specified time. Menus will be provided to guests two hours prior.

Seasonal Soup and Petite Salad | \$13

Shrimp Po Boy, Shredded Lettuce, Tomatoes, Creole Remoulade | \$18

Club Sandwich with Turkey, Ham, Applewood Smoked Bacon, Hearts of Romaine, Mayonnaise and Sourdough Bread with Great Lakes Potato Chips | \$18

Spinach Salad , Sliced Apples, Applewood Smoked Bacon, Shaved Red Onion, Hard Boiled Egg, Dijon Vinaigrette | \$18

Tempura Tuna Roll with Spicy Mayo, Avocado, and Cucumber | \$18

VERITAS French Dip, Shaved Prime Rib, Swiss Cheese, Caramelized Onions, Horseradish Cream | \$20

Burger with Caramelized Onions, Cabot Cheddar, Brioche Bun and Truffle Aioli with Great Lakes Potato Chips | \$20

Grilled Lavash Wrap with Tomato Hummus, Bibb lettuce, Fresh Tomato, Avocado, Grilled Onion, Pickled Carrots, Sweet Peppers, Roasted Sweet Potato and Lemon Vinaigrette | \$16

All prices are subject to 23 percent service charge and 6 percent sales tax.

LUNCH | BUFFETS

SOUP, SALAD, AND SANDWICH BUFFET | \$29

Buffet Includes:

Great Lakes Potato Chips
Assortment of Cookies, Brownies and Blondies
Artisan Bread and Butter
Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

SOUPS: Pick One

Mediterranean Tomato and Vegetable Soup
Potato and Leek Soup with Applewood Smoked Bacon and Chives Roasted
Mushroom Soup with Fine Herbs and White Truffle Oil Butternut Squash
Bisque with Local Maple Syrup and Rye Croutons

SALADS: Pick One

Mixed Greens, Cherry Tomato, Carrots, Radish, English Cucumber and Lemon Vinaigrette
Caesar Salad, Sarvecchio Cheese, Sourdough Croutons
Spinach Salad, Sliced Apples, Applewood Smoked Bacon, Shaved Red Onion, Hard Boiled Egg, Dijon Vinaigrette
Roasted Beet Salad, Field Greens, Candied Pecans, Local Chèvre and Orange Fennel Vinaigrette
Napa Cabbage, Pineapple, Red Onion, Carrots, Peanuts, Fried Wontons, Miso Vinaigrette

SANDWICHES: Pick Two

BLT Panini Applewood Smoked Bacon with Iceberg, Avocado, and Mayo
Chicken Basil Panini with Marinated Fresh Mozzarella and Sweet Peppers on Italian Bread
Smoked Turkey Wrap with Cabot Cheddar Cheese, Field Greens and Pesto Mayo on Whole Wheat Lavosh
Dearborn Ham, Swiss Cheese, Lettuce, Tomato and Dijonnaise on Sourdough Bread
Grobbe's Corned Beef Reuben with Swiss, Vinegar Slaw and Russian Dressing on Rye
Grilled Vegetable Wrap with Herbed Goat Cheese and Balsamic, Spinach on Whole Wheat Lavosh

All prices are subject to 23 percent service charge and 6 percent sales tax.

LUNCH | BUFFETS

TASTE OF MEXICO BUFFET |\$34

Chicken Tortilla Soup with Avocado, Queso Fresco and Cilantro Hearts
of Romaine, Roasted Red Pepper and Jicama Salad with Queso
Fresco and Chipotle Ranch Dressing
Black Bean and Corn Salad with Cumin and Cilantro

-Pick One:

Adobo Grilled Flank Steak
or
Chicken Fajitas
or
Mixed Vegetable Fajitas

Shredded Romaine, Four Cheese Blend, Guacamole, Sour Cream and
Pico de Gallo
Warm Flour and Corn Tortillas
Corn Tortilla Chips
Mexican Rice with Cilantro
Dark Chocolate Flan
Tres Leches Cake
Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and
Hot Tea Service

TASTE OF HOME BUFFET |\$36

- Pick One:
- Potato and Leek Soup with Applewood Smoked Bacon and Chives
-or-

Chef's Market Inspired Seasonal Soup

Caesar Salad, Sarvecchio Cheese, Sourdough Croutons, Creamy Caesar Dressing Pasta Salad
with Tomatoes, Cucumbers, Olives, Oregano Vinaigrette

Choose two meats-

Garlic Herb Roasted Bone-in Chicken
or

Great Lakes White Fish with Lemon Herb Butter

or

Mama's Meat Loaf with Applewood Smoked Bacon

Broccoli with Parmesan and Butter

Garlic Smashed Redskin Potatoes

Apple Crisp with Oatmeal Topping, Whipped Cream

Double Chocolate Brownie Bars

Artisan Bread and Butter

Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

Minimum of 25 guests. An additional \$7 per person surcharge will apply for groups under 25

guests. All prices are subject to 23 percent service charge and 6 percent sales tax.

LUNCH | BUFFETS

DELI LUNCH BUFFET | \$36

Potato Salad with Mayo, Grain Mustard, Celery Seed, Scallions

Field Greens with Radishes, English Cucumbers, Carrots, Cherry Tomatoes, Buttermilk Ranch Dressing

Albacore Tuna Salad with Lemon, Capers and Kosher Dill Pickles

Curried Chicken Salad with Toasted Almonds and Raisins

Dearborn Ham, Smoked Turkey, Genoa Salami, Roast Beef

Selection of Sliced Sandwich Cheeses and Condiments

Hearts of Romaine, Tomato, Onion, Pickles, Mustard and Mayo

Sliced Breads and Mixed Rolls

Great Lakes Potato Chips

Double Chocolate Brownies

Lemon Bars

Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

Buffet Enhancement - Market Inspired Seasonal Soup | \$4 per person

Minimum of 25 guests. An additional \$7 per person surcharge will apply for groups under 25 guests.

All prices are subject to 23 percent service charge and 6 percent sales tax.

LUNCH | BUFFETS

ROSE CITY BBQ | \$36

Spinach Salad , Sliced Apples, Applewood Smoked Bacon, Shaved Red Onion, Hard Boiled

Egg, Dijon Vinaigrette

GRB Sriracha BBQ Sauce

Cole Slaw

14 hour BBQ Beef Brisket

North Carolina Style Pulled Pork

Hickory Smoked Baked Beans

Brioche Slider Buns

Cabot Cheddar Mac and Cheese, Caramelized Onions and Bacon

Cider Braised Collard Greens

Cornbread and Honey Butter

Assorted Brownies and Cookies

Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

BRAZILLIAN BUFFET | \$36

Hearts of Palm Salad

Pao de Queijo- cheese bread

Feigao- pork braised black beans

Garlic Rice

Grilled Picanha Steak with Farofa

Chicken Stroganoff with Potato Crispys

Brigadeiros- chocolate kisses

Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and

Hot Tea Service

***Minimum of 25 guests. An additional \$7 per person surcharge will apply for groups under 25 guests.
Price includes attendant fee.***

All prices are subject to 23 percent service charge and 6 percent sales tax.

LUNCH | BUFFETS

TASTE OF THE MEDITERRANEAN BUFFET | \$37

Antipasti Platter, Cured Meats, Cheeses and Olives

Marinated and Grilled Vegetables

Caesar Salad, Sarvecchio Cheese, Sourdough Croutons, Creamy Caesar Dressing

Fresh Ciliegine Mozzarella with Basil Pesto

Chicken Cacciatore

Mama Mucci's Cheese Ravioli, Garlic Cream Sauce

Grilled Salmon with Lemon, Olives and Capers

Tiramisu with Chocolate, Marscapone and Espresso

Vanilla Bean Greek Yogurt Panna Cotta

Flourless Chocolate Cake

Artisan Bread and Butter

Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

Minimum of 25 guests. An additional \$7 per person surcharge will apply for groups under 25 guests.

All prices are subject to 23 percent service charge and 6 percent sales tax.

LUNCH | BAGGED LUNCHES

BAGGED LUNCH | \$23

All Bagged Lunches Include:

Seasonal Whole Fruit

Great Lakes Potato Chips

Chocolate Chip Cookies

COMPOSED SALADS: Pick One

Seasonal Fruit and Berry Salad

Penne Pasta Salad

Potato Salad with Mayo, Grain Mustard, Celery Seed, Scallions

Kale Caesar Salad with Parmesan and Sourdough Croutons

SANDWICHES AND WRAPS: Pick Up to Three

Smoked Turkey with Cabot Cheddar Cheese, Field Greens and Pesto Mayo on Sourdough Bread

Dearborn Ham, Swiss Cheese, Lettuce, Tomato and Dijonnaise on Sourdough Bread

Roast Beef, Caramelized Onions, Horseradish Mayo, Arugula on Rye Bread

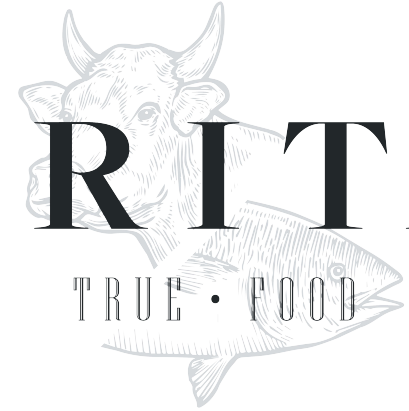
Grilled Vegetable Wrap with Herbed Goat Cheese and Balsamic, Spinach on Whole Wheat Lavosh

All prices are subject to 23 percent service charge and 6 percent sales tax.

DINNER

VERITAS

TRUE • FOOD



DINNER | PLATED

All Entrees Include:

Choice of One Dinner Starter
Choice of One Dessert
Artisan Bread and Butter
Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea
Service

STARTERS: Pick One

Hot Soups

Potato and Leek Soup with Applewood Smoked Bacon and Chives
Wild Mushroom Bisque Soup with Fines Herbes and White Truffle Oil
Roasted Butternut Squash Soup with Local Maple Syrup and Rye Croutons
Vegetable Minestrone
Market Inspired Seasonal Soup

Chilled Soups

Tomato Gazpacho with Feta Cheese
Chilled English Pea Soup with Mint and White Truffle Oil
Market Inspired Seasonal Chilled Soup

Salads

Mixed Greens, Cherry Tomato, Carrots, Radish, English Cucumber and Lemon Vinaigrette
Caesar Salad, Sarvecchio Cheese, Sourdough Croutons
Spinach Salad, Sliced Apples, Applewood Smoked Bacon, Shaved Red Onion, Hard Boiled Egg, Dijon Vinaigrette
Roasted Beet Salad, Field Greens, Candied Pecans, Local Chèvre and Orange Fennel Vinaigrette
Napa Cabbage, Pineapple, Red Onion, Carrots, Peanuts, Fried Wontons, Miso Vinaigrette

All prices are subject to 23 percent service charge and 6 percent sales tax.

DINNER | PLATED

ENTREES -

Meat

Herb Brined Chicken Breast, Leek Fondue, Roasted Yukon Gold Potatoes and Chicken Jus *GF* | \$44

Herb Brined Chicken Breast, Roasted Mushrooms, Soft Polenta and Aged Sherry Reduction *GF* | \$44

Wood-Grilled Pork Chop, Apple Bourbon Compote, Garlic Mashed Potatoes, Broccolini *GF* | \$45

Roasted Boneless Pork Loin, Polenta Soufflé, Broccolini and Rosemary Jus *GF* | \$45

Red Wine-Braised Beef Short Rib, Roasted Root Vegetables, Potato Puree and Natural Jus *GF* | \$53

Wood Fire-Grilled Filet of Beef, Garlic Mashed Potatoes, Sautéed Spinach and Demi Glace *GF* | \$70

Wood Fire-Grilled Filet of Beef, Truffle Whipped Potatoes, Roasted Mushrooms and Merlot Reduction *GF* | \$70

Roasted Rack of Lamb, Braised White Beans, Cider Braised Kale and Pistou Broth *GF* | \$72

Duets

Filet of Beef and Herb Brined Chicken Breast, Brown Butter Smashed Redskin Potatoes, Green Beans and Tarragon Cream *GF* | \$70

Filet of Beef and Wood-Fire Grilled Salmon, Grilled Asparagus, Herb Roasted Potatoes and Citrus Sauce *GF* | \$72

Filet of Beef and Dungeness Crab Cake, Asparagus Spears and Whole Grain Mustard Sauce | \$73

Frenched Rack of Lamb and Butter Poached Lobster Tail, Grilled Summer Vegetables and Red Wine Reduction *GF* | \$89

GF | Gluten Free

All prices are subject to 23 percent service charge and 6 percent sales tax.

DINNER | PLATED

Seafood

Grilled Faroe Island Scottish Salmon, Sweet Corn and Potato Hash, Bearnaise Sauce GF| \$47

Grilled Mahi Mahi, Teriyaki Sauce, Wasabi Mashed Potatoes, Seasonal Vegetables GF | \$ 52

Blackened Swordfish, Brazillian Black Beans, Garlic Rice, Hearts of Palm and Tomato Salad GF| \$ 52

Ginger Soy Ahi Tuna, Lemongrass Shrimp Cream, Wasabi Mashed Potatoes, Cilantro, Scallions GF| \$ 58

Mustard Crusted Rainbow Trout, Garlic Mashed Potatoes, Mushroom Nage, Roasted Tomato | \$47

1/2 Maine Lobster, Butter-poached, Lobster Risotto, Truffle Oil, Roasted Tomato, Fine Herbs GF| \$65

Vegan

Roasted Cauliflower Steak, Mushroom Risotto, Cherry Tomato Relish GF | \$40

Quinoa and Cheddar Stuffed Pepper, Braised Black Beans and Garlic Rice, Chipotle Salsa GF | \$39

Apple and Wild Rice Stuffed Butternut Squash, Walnuts, Balsamic Syrup GF | \$39

Sesame Crusted Tofu, Sticky Rice, Stir Fry Vegetables, Teriyaki, GF | \$39

Southwest Black Bean Cake, Corn and Tomato Relish, Roasted Green Chili Sauce GF| \$39

INTERMEZZO ENHANCEMENTS:

Sparkling Shooter | \$2 Seasonal Fruit Sorbet | \$2 House-made Sorbet with Sparkling Wine | \$4

GF | Gluten Free

All prices are subject to 23 percent service charge and 6 percent sales tax.

DINNER | DESSERTS

DESSERTS

Choice of One Included in Plated Dinner Menu Price

Puff Pastry Napoleon with Seasonal Berries and Vanilla Chantilly

Vanilla Cheesecake with Raspberries

Chocolate Stout Cake with Chocolate Mousse and Salted Caramel

Flourless Chocolate Cake with Whip Cream and Strawberry Sauce

Brazilian Brigadeiros

Passion Mousse Torte, Mango Nectar and White Chocolate Sauce

Chocolate Pot Du Crème, Brown Sugar Cream

Toasted Pound Cake, Lemon Cream and Blueberry Compote

Combine Three Dessert Selections to Create a Trio of Petite Desserts | \$6
per person

All prices are subject to 23 percent service charge and 6 percent sales tax.

DINNER | PLATED PRE-FIXE DINNER

PRE-FIXE DINNER | \$75

Ahi Tuna Poke, sticky rice, sesame soy dressing, scallions, ginger, nori, chile threads

Wedge Salad, Iceberg Lettuce, Applewood Smoked Bacon, Tomato, Buttermilk Ranch

Wood Fire-Grilled Filet of Beef Tenderloin, Truffle Potato Puree, Asparagus and Demi Glace

Chocolate Pot du Creme, Brown Sugar Cream

Artisan Bread and Butter

Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

All prices are subject to 23 percent service charge and 6 percent sales tax.

DINNER | FAMILY STYLE

FAMILY STYLE | \$65

Served Individually

Market Inspired Seasonal Soup

- Pick One:

Green Salad, Field Greens, Cherry Tomato, Cucumbers, Carrots, Radishes, Lemon Vinaigrette

-or-

Caesar Salad, Hearts of Romaine Lettuce, Sarvecchio Cheese, Creamy Caesar Dressing

Served Family Style

Roasted Salmon with Lemon Herb Butter and Capers

Grilled Tenderloin with Red Wine Reduction Sauce

- Pick One:

Soft Polenta, Garlic Whipped Potatoes or Caramelized Onion Risotto

Chef's Seasonal Vegetables

Collection of Three Petite Desserts

Artisan Bread and Butter

Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

All prices are subject to 23 percent service charge and 6 percent sales tax.

DINNER | BUFFETS

VERITAS BUFFET | \$63

Mixed Greens, Cherry Tomato, Carrots, Radish, English Cucumber and Lemon Vinaigrette

Roasted Beet Salad, Frisee, Candied Pecans, Local Chèvre and Orange Fennel Vinaigrette

Brown Butter Green Beans with Lemon

- Pick Two:

- Cabernet Braised Beef Short Rib with Roasted Potatoes and Herbs

- or-

- Blackened Salmon with Garlic Herb Fettucine

- or-

- Rosemary Pork Loin with Sage-Cornbread Dressing and Apple Jus

Cheesecake with Seasonal Fruit

Flourless Chocolate Cake with Vanilla Cream and Raspberries

Artisan Bread and Butter

Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

Minimum of 25 guests. An additional \$7 per person surcharge will apply for groups under 25 guests.

All prices are subject to 23 percent service charge and 6 percent sales tax.

DINNER | BUFFETS

JACKSON BUFFET | \$69

Caesar Salad, Hearts of Romaine, Sarvecchio Cheese, Sourdough Croutons, Creamy Caesar Dressing

Spinach Salad, Sliced Apples, Applewood Smoked Bacon, Shaved Red Onion, Hard Boiled Egg, Dijon Vinaigrette

Citrus and Beet Salad, Farm Greens and Simple Vinaigrette

Mama Muccis Pasta with Ragu Bolognaise and Parmesan

Cavatappi Pasta with Garlic Cream and Charred Broccoli

- Pick Two Hand Carved For You:

- Roasted New York Strip Sirloin with Horseradish Crème

- or-

- Roasted Atlantic Salmon with Dill Hollandaise Sauce

- or-

- Turkey Breast with Citrus and Honey Glaze

Yukon Smashed Potato

Chef's Seasonal Vegetables

Chef's Selection of Petite Desserts

Artisan Bread and Butter

Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

***Minimum of 25 guests. An additional \$7 per person surcharge will apply for groups under 25 guests.
Chef attended station available for \$125.***

All prices are subject to 23 percent service charge and 6 percent sales tax.

DINNER | STROLLING DINNER

ROSE CITY STROLLING DINNER CELEBRATION| \$90

Strolling Dinner Includes:

Artisan Bread and Butter

Caffeinated Coffee, Decaffeinated Coffee and Hot Tea Service

Appetizers

Lake Michigan Whitefish Dip, capers, grilled bread

Wood-grilled Prawns, Vietnamese Cabbage Salad, Chili Mayo,

Wood-Grilled Steak Skewers, Truffle Potato Puree, Bordelaise Sauce, Chives

Collection of Hand Rolled Sushi, Maki with Pickled Ginger, Wasabi, Soy Sauce

Lemon Sole Ceviche with Tortilla Chips

Action Station- Chef attended

Pasta- shrimp, grilled steak chicken, sausage, peppers,

cherry tomatoes, broccoli,

marinara, garlic cream,

Risotto- asparagus, mushrooms, bacon, truffle oil, parmesan

Salad Station

Marinated and Grilled Vegetables

Napa Cabbage, Pineapple, Red Onion, Carrots, Peanuts, Fried

Wontons, Miso Vinaigrette

Spinach Salad, Sliced Apples, Applewood Smoked Bacon, Shaved Red

Onion, Hard Boiled Egg, Dijon Vinaigrette

Antipasti Display, Cured Meats, Cheese and Condiments with Marinated

Olives and Artisan Bread

Dessert Station

Buttermilk Panna Cotta with Seasonal Fruit

Dark Chocolate Pot du Cremes with Brown Sugar Cream

Minimum of 25 guests. An additional \$7 per person surcharge will apply for groups under 25 guests.

All prices are subject to 23 percent service charge and 6 percent sales tax.

RECEPTION



RECEPTION | HORS D'OEUVRES

CHILLED HORS D'OEUVRES

Chef's Selection of Raw or Cooked Sushi, Soy Sauce, Pickled Ginger, Wasabi | 4 Pieces per person | \$18 per person

Miniature Vegetable Summer Roll, Peanut Sauce and Lime | \$48 per dozen

Bruschetta with Tapenade, Tomato Confit and Parsley Pesto | \$48 per dozen

Vegetable Crudités with Buttermilk Ranch Dressing | \$48 per dozen

Peppadew Pepper Stuffed with Dungeness Crab and Chèvre | \$48 per dozen

Apples and Manchego Cheese Wrapped with Country Ham and Arugula | \$48 per dozen

Petite Mozzarella Skewer with Pesto and Balsamic Syrup | \$48 per dozen

Smoked Chicken Salad with Caramelized Onions on Toast | \$48 per dozen

Bacon Crostini , Whipped Ricotta, Arugula Salad and Balsamic Syrup | \$48 per dozen

Gulf Shrimp with Horseradish, Cocktail Sauce and Lemon | \$60 per dozen

Gulf Shrimp with Spicy Mayo and Scallions | \$60 per dozen

Deviled Eggs with Candied Bacon and Sriracha \$48 per dozen

Smoked Salmon Pinwheel, Herb Cream Cheese | \$60 per dozen White Fish Mousse,

Oysters on the Half Shell with Traditional Accompaniments | \$60 per dozen

Charred Beef Tenderloin with Bleu Cheese and Truffled Arugula | \$60 per dozen

Crab Salad with Lemon and Cucumber | \$72 per dozen

Ahi Tuna Cube, Avocado Tartaré, Ponzu and Sesame | \$72 per dozen

Yellow Fin Poke Bites, Sushi Rice, Macadamia Nuts and Soy Ginger Marinade | \$72 per dozen Maine "Lobster Roll"

on Mini Bun with Hearts of Romaine | \$72 per dozen

All prices are subject to 23 percent service charge and 6 percent sales tax.

RECEPTION | HORS D'OEUVRES

All prices are subject to 23 percent service charge and 6 percent sales tax.

RECEPTION | HORS D'OEUVRES

HOT HORS D'OEUVRES

Stuffed Yukon Gold Potatoes with Truffle and Chives | \$48 per dozen

Brioche Angus Slider, Grilled Onion, White Cheddar and Special Sauce | \$48 per dozen

Crispy Cauliflower with Ginger Glaze | \$48 per dozen

BBQ Meatballs, Sausage and | \$48 per dozen

Parmesan Meatballs with Marinara and Basil | \$48 per dozen

White Cheddar Gougères with Country Ham and Honey | \$48 per dozen

Petite Crab Cakes with Charred Lime Aioli and Roasted Corn Salsa | \$60 per dozen

Crispy Pork Belly with Caramelized Fennel and Mustard | \$60 per dozen

Lamb "Lollipops" with Vintage Port Reduction and Black Mission Figs | \$60 per dozen

Shaved Beef Tenderloin on Baguette Toast, Dijon Aioli, Radish and Roasted Pepper Salad | \$60 per dozen

Smoked Trout Croquettes with Spicy Remoulade | \$72 per dozen

Lobster Risotto Arancini | \$72 per dozen

SHOOTERS

Tomato and Basil with Cabot Cheddar Grilled Cheese | \$60 per dozen Sweet

Pea with Mint and White Truffle Oil | \$60 per dozen

All prices are subject to 23 percent service charge and 6 percent sales tax.

RECEPTION | DISPLAYS

ARTISAN CHEESE DISPLAY

Selection of Everyday Favorites and Artisan Quality Cheeses with Nuts, Dried Fruits, Toasted Baguette and Crackers Small (25 guests) | \$250 per platter
Large (50 guests) | \$475 per platter

MARKET VEGETABLE DISPLAY

Selection of Seasonal Vegetables with Buttermilk Ranch
Small (25 guests) | \$250 per platter
Large (50 guests) | \$475 per platter

SEASONAL FRUIT DISPLAY | \$6

Fresh Fruits and Berries with Honey Greek Yogurt

BRUSCHETTA DISPLAY | \$12

Olive Tapenade with Goat's Cheese
Roasted Garlic Hummus
Wild Mushrooms Duxelle
Tomato, Mozzarella and Basil Pesto
Rustic Crackers and Baguette Crostini

HOUSE SMOKED SALMON DISPLAY | \$12

Traditional Accompaniments
Lemon Crème Fraiche and Capers
Rye Toast Points

ANTIPASTI DISPLAY | \$13

Marinated and Grilled Vegetables
Cured Meats and Condiments
Artisan Cheeses and Preserves
Marinated Olives
Rustic Crackers and Baguette Crostini

CHILLED SEAFOOD DISPLAY | \$19

Tuna Tartare with Avocado, Yuzu and Soy
Poached Gulf Shrimp with Cocktail Sauce
Mussels with Curry-Lemongrass Broth
Oysters with Pink Peppercorn Mignonette

Minimum of 25 guests. An additional \$7 per person surcharge will apply for groups under 25 guests.

All prices are subject to 23 percent service charge and 6 percent sales tax.

RECEPTION | ACTION STATIONS

"MAC" AND CHEESE ACTION STATION | \$14

Rigatoni "Mac" and Cheese

Assorted Toppings: Cabot White Cheddar, Caramelized Onions, Roasted Mushrooms, Truffle Oil, Parmesan, Scallions, Applewood Smoked Bacon, Peas, Crumbled Bleu Cheese, Spiced Breadcrumbs and Chorizo

- Pick One Enhancement: Chicken | \$6, Salmon or Crab | \$8

GUACAMOLE ACTION STATION | \$15

Guacamole

Braised Black Beans

Chorizo Queso Dip

Corn Tortilla Chips

Queso Fresco

Assorted Salsas to Include: Salsa Verde, Pico de Gallo and

Chipotle

SLIDER ACTION STATION | \$15

Char Crusted Beef, Pulled Pork Sliders and Garden Burger on Brioche Buns
Hearts of Romaine, Sliced Tomato, Caramelized Onions, White Cheddar,
Mustard, Ketchup, Sliced Dill Pickles, Sweet Pickles and Red Onion
Sweet and Tangy Barbecue Sauce, Aioli and Dijon

BREWERY ACTION STATION | \$16

Bavarian Pretzels with Beer Cheese and Celery

Chronic Fries, Brown Butter, Bacon, Rosemary, Parmesan, Balsamic
Syrup

Apple Salad, Cabot Cheddar, Cider Vinaigrette, Arugula, Candied
Pecans

BBQ Pulled Pork Sliders, Cole Slaw, BBQ Sauce

Bacon Jam Sliders, Blue Cheese, Arugula

Rueben Fritters, Russian Dressing, Sauerkraut

Attendant required- \$125 per attendant. Maximum of 100 guests. Maximum of two hours.

All prices are subject to 23 percent service charge and 6 percent sales tax.

RECEPTION | ACTION STATIONS

SALAD ACTION STATION | \$16

Caesar Salad, Romaine, Sarvecchio Cheese, Sourdough
Croutons

Roasted Beet Salad, Field Greens, Candied Pecans, Local
Chèvre and Orange Fennel Vinaigrette

Chop Chop Chicken Salad, Napa Cabbage, Carrots, Peanuts,
Mango, Crispy Wontons, Cilantro, Miso Vinaigrette

- Pick One Enhancement: Chicken | \$6, Salmon or Shrimp | \$8

PASTA ACTION STATION | \$18

- Pick Three:

Ziti with Brussels Sprouts, Maytag Fondue and Pancetta

-or-

Cavatappi with Caramelized Butternut Squash, Local Chèvre and Toasted
Pumpkin Seeds

-or-

Ravioli with Ricotta, Sautéed Spinach, Fresh Sage and Lemon

-or-

Penne Pasta with San Marzano Tomato Sauce, Pecorino, Fennel and
Balsamic Roasted Onion

- Pick One Enhancement: Chicken | \$6, Salmon or Shrimp | \$8

ASIAN INSPIRED ACTION STATION | \$19

Vegetable Spring Rolls with Sweet and Sour and Hot Chinese Mustard

Vegetable Stir Fry with Ginger-Soy Glaze

Garlic Roasted Chicken

Chili Sesame Shrimp

Hunan Governor's Sauce

Jasmine Rice

Attendant required- \$125 per attendant. Maximum of 100 guests. Maximum of two hours.

All prices are subject to 23 percent service charge and 6 percent sales tax.

RECEPTION | ROASTED AND CARVED FOR YOU

ROASTED AND CARVED FOR YOU

Honey Glazed Dearborn Ham, Honey Mustard and Spicy Sweet Barbecue Sauce | \$10

Mojo Brined Pork Loin, Chipotle Glaze and Chimichurri Sauce | \$11

Roasted Turkey Breast with Cranberry Compote and Sage Aioli | \$11

Slow Roasted Atlantic Salmon in Puff Pastry, Roasted Mushrooms and Dill Crème Fraiche | \$14

Peppercorn Roasted Prime Rib with Whole Grain Mustard and Horseradish Cream | \$17

Roasted Tenderloin of Beef, Bordelaise and Chimichurri Sauce | \$20

All Carving Stations Include:

Artisan Bread and Butter

Sides

Your Choice of Sides | \$6 each

Garlic Whipped Potatoes

Sourdough Herb Stuffing

Redskin Potatoes with Salsa Verde

Soft Polenta

Yukon Gold Potatoe and Cheddar Gratin

Mac and Cheese with Cheddar and Caramelized Onions

Broccolini with Fresh Parmesan

Honey Glazed Carrots and Pearl Onions

Sweet Corn, Potato, and Red Pepper Hash

Cider Braised Kale

Rosemary Roasted Root Vegetables

Grilled Seasonal Vegetables

***Minimum of 25 guests. An additional \$7 per person surcharge will apply for groups under 25 guests.
Attendant required- \$125 per attendant. Maximum of 100 guests. Maximum of two hours.***

All prices are subject to 23 percent service charge and 6 percent sales tax.

RECEPTION | DESSERT DISPLAYS

ICE CREAM ACTION STATION | \$8

- Pick Three: Chocolate, Vanilla, Peanut Butter, Black Cherry, Mint Chocolate Chip

Assorted Toppings to include: Peanut Butter Cup Crumble, Oreo Pieces, Crushed Toffee, Rainbow Sprinkles, Toasted Pecans and Whipped Cream

Attendant required - \$125 per attendant. Maximum of 100 guests. Maximum of two hours.

DESSERT ACTION STATION | \$9

- Pick One:
Banana Fosters
-or-
Cherries Jubilee

Served with Guernsey Vanilla Ice Cream

Attendant required - \$125 per attendant. Maximum of 100 guests. Maximum of two hours.

PREMIERE PETITE DESSERT DISPLAY | \$12

Italian Almond Cake with Seasonal Compote

Chocolate Silk with Sugared Pecans

Fresh Berries with Candied Lime

Assorted Tea Cookies

Caffeinated Coffee, Decaffeinated Coffee and Hot Tea Station

SIGNATURE PETITE DESSERT DISPLAY | \$16

Chocolate Silk with Sugared Pecans

Passion Fruit Torte

Chocolate Pot Du Crème

Cheesecake

Angel Food Cake, Fresh Berries and Vanilla Chantilly

Caffeinated Coffee, Decaffeinated Coffee and Hot Tea Station

All prices are subject to 23 percent service charge and 6 percent sales tax.

BEVERAGES



BEVERAGE | WINE BY THE BOTTLE

WHITE WINES

RED WINES

CABERNET SAUVIGNON

Bin 616 - California | \$34

Robert Mondavi Private Selection Bourbon Barrel – California | \$37

Unparalleled – California | \$38

Simi - Alexander Valley | \$46

Joseph Carr – Napa Valley, California | \$54

X Winery - Napa Valley, California | \$59

Shady Lane | Cabernet Franc – Michigan | \$49

PINOT NOIR

Bin 616 - California | \$34

MacMurray Ranch - Central Coast | \$44

Shady Lane - Michigan | \$49

MERLOT

Simi - Alexander Valley | \$50

ZINFANDEL

Starry Night - Lodi | \$40

MALBEC RESERVA

Terrazas de los Andes - Mendoza | \$40

SYRAH

Spell Bound Petite - Lodi | \$42

RED BLEND

Sengenis Dara – Spain | \$40

Unparalleled Tuscan Blend | Tuscany | \$38

Ask your event manager for custom options.

All prices are subject to 23 percent service charge and 6 percent sales tax..

BEVERAGE | WINE BY THE BOTTLE

SPARKLING WINES

CHAMPAGNE

Duval Leroy - France | \$87

Veuve Clicquot - France | \$110

BRUT

M. Lawrence GR - Michigan | \$35

Schoenheitze - Cremant D'Alsace | \$50

Chandon - California | \$52

PROSECCO

Da Luca Prosecco | \$30

ASTI SPUMANTE

Tosti - Piedmonte | \$30

OTHER WINES

WHITE ZINFANDEL

Terra D'Oro - California | \$60

ROSÉ

Unparalleled Cuvée – France | \$38

NON-ALCOHOLIC

St. Julian Sparkling Grape Juice | \$20

Ask your event manager for custom options.

All prices are subject to 23 percent service charge and 6 percent sales tax.

BEVERAGE | SILVER CONSUMPTION BAR

SILVER BRANDS

Liquor | \$7
House Wine | \$7
Domestic Beer | \$4.50
Imported Beer | \$5.50
Micro Brews | \$6
Cordial | \$8
Fruit Juices | \$3
Soft Drinks | \$3
Bottled Water | \$3
Sparkling Wine | \$30

Vodka - Titos
Scotch - Chivas Regal - 12
Gin - Tanqueray
Bourbon – Jim Beam
Whiskey – Jack Daniels
Rum - Captain Morgan
Tequila - 1800 Silver
Cordials – Kahlua, Disaronno, Baileys, Grand Marnier and Courvoisier VS
Sparkling Wine – Da Luca Prosecco

SILVER WINES

Bin 616 Chardonnay
Bin 616 Sauvignon Blanc
Bin 616 Cabernet Sauvignon
Bin 616 Pinot Noir
Leelanau Cellars Moscato

DOMESTIC BEERS

Budweiser, Bud Light, Miller Lite,
Buckler (non-alcoholic)

IMPORTED BEERS

Stella Artois and Heineken

MICROBREW BEERS

Grand River Brewery and Founders

\$100 set-up fee per bar. Veritas to set one bar per 100 guests. Beverage prices are subject to current sales tax and 23% service charge. All bars include garnishes, club soda, tonic water and ginger ale. Ask your event manager for custom options.

All prices are subject to 23 percent service charge and 6 percent sales tax.

BEVERAGE | PLATINUM CONSUMPTION BAR

PLATINUM BRANDS

Liquor | \$9
Platinum Wine | \$9
Domestic Beer | \$4.50
Imported Beer | \$5.50
Micro Brews | \$6
Cordial | \$8
Fruit Juices | \$3
Soft Drinks | \$3
Bottled Water | \$3
Sparkling Wine | \$30

Vodka - Grey Goose
Scotch - JWB Label - 12
Gin - Bombay Sapphire
Bourbon - Maker's Mark
Whiskey - Crown Royal
Rum - Bacardi Silver
Tequila - Patron Silver
Cordials - Kahlua, Disaronno, Baileys, Grand Marnier and Courvoisier VS
Sparkling Wine - Da Luca Prosecco

PLATINUM WINES

Silver Palm Chardonnay
Duck Horn Sauvignon Blanc
Simi Alexander Valley Cabernet Sauvignon
Andy Macmurray Pinot Noir
LangeTwins Moscato

DOMESTIC BEERS

Budweiser, Bud Light, Miller Lite, Buckler
(non-alcoholic)

IMPORTED BEERS

Stella Artois and Heineken

MICROBREW BEERS

Founders and New Holland

\$100 set-up fee per bar. Veritas to set one bar per 100 guests. Beverage prices are subject to current sales tax and 23% service charge. All bars include garnishes, club soda, tonic water and ginger ale. Ask your event manager for custom options.

All prices are subject to 23 percent service charge and 6 percent sales tax.

BEVERAGE | SILVER CASH BAR

SILVER BRANDS

Liquor | \$8
House Wine | \$8
Domestic Beer | \$5
Imported Beer | \$6
Micro Brews | \$7
Cordial | \$10
Fruit Juices | \$3
Soft Drinks | \$3
Bottled Water | \$3
Sparkling Wine | \$35

Vodka - Titos
Scotch - Chivas Regal - 12
Gin - Tanqueray
Bourbon – Jim Beam
Whiskey – Jack Daniels
Rum - Captain Morgan
Tequila - 1800 Silver
Cordials - Kahlua, Disaronno, Baileys, Grand Marnier and Courvoisier VS
Sparkling Wine - Da Luca Prosecco

SILVER WINES

Bin 616 Chardonnay
Bin 616 Sauvignon Blanc
Bin 616 Cabernet Sauvignon
Bin 616 Pinot Noir
Leelanau Cellars Moscato

DOMESTIC BEERS

Budweiser, Bud Light, Miller Lite,
Buckler (non-alcoholic)

IMPORTED BEERS

Stella Artois and Heineken

MICROBREW BEERS

Founders and New Holland

\$100 set-up fee per bar. Veritas to set one bar per 100 guests. Beverage prices are subject to current sales tax and 23% service charge. All bars include garnishes, club soda, tonic water and ginger ale. Ask your event manager for custom options.

All prices are subject to 23 percent service charge and 6 percent sales tax.

BEVERAGE | PLATINUM CASH BAR

Liquor | \$10
Platinum Wine | \$8
Domestic Beer | \$5
Imported Beer | \$6
Micro Brews | \$7
Cordial | \$10
Fruit Juices | \$3
Soft Drinks | \$3
Bottled Water | \$3
Sparkling Wine | \$35

PLATINUM BRANDS

Vodka - Grey Goose
Scotch - JWB Label - 12
Gin - Bombay Sapphire
Bourbon - Maker's Mark
Whiskey - Crown Royal
Rum - Bacardi Silver
Tequila - Patron Silver
Cordials - Kahlua, Disaronno, Baileys, Grand Marnier and
Courvoisier VS
Sparkling Wine - Da Luca Prosecco

PLATINUM WINES

Silver Palm Chardonnay
Duck Horn Sauvignon Blanc
Simi Alexander Valley Cabernet Sauvignon
Andy MacMurray Pinot Noir
LangeTwins Moscato

DOMESTIC BEERS

Budweiser, Bud Light, Miller Lite, Buckler
(non-alcoholic)

IMPORTED BEERS

Stella Artois and Heineken

MICROBREW BEERS

Founders and New Holland

\$100 set-up fee per bar. Veritas to set one bar per 100 guests. Beverage prices are subject to current sales tax and 23% service charge. All bars include garnishes, club soda, tonic water and ginger ale. Ask your event manager for custom options.

All prices are subject to 23 percent service charge and 6 percent sales tax.

BEVERAGE | PACKAGE BAR

Hourly Packages Include:

Cocktail, Wine, Domestic Beer, Imported Beer, Microbrew Beer, Assorted Soft Drinks and Bottled Water

SILVER PACKAGE BAR

One Hour | \$19

Two Hours | \$25

Three Hours | \$29

Four Hours | \$33

Five Hours | \$37

Six Hours | \$41

Seven Hours | \$45

PLATINUM PACKAGE BAR

One Hour | \$22

Two Hours | \$28

Three Hours | \$32

Four Hours | \$36

Five Hours | \$40

Six Hours | \$44

Seven Hours | \$48

\$100 set-up fee per bar. Veritas to set one bar per 100 guests. Beverage prices are subject to current sales tax and 23% service charge. All bars include garnishes, club soda, tonic water and ginger ale. Ask your event manager for custom options.

All prices are subject to 23 percent service charge and 6 percent sales tax.

AUDIO VISUAL



AUDIO VISUAL | PRESENTATION PACKAGES

SMALL MEETING ROOM LCD PROJECTOR PACKAGE | \$225

60" or 96" Tripod Screen or Boardroom Screen
3,000 Lumens LCD Projector
Cart with Power
6' VGA Cable

MEETING ROOM LCD PROJECTOR PACKAGE | \$500

10' x 10' Screen
4,000 lumens LCD Projector
Cart with Power
25' VGA Cable

60" LED TV PACKAGE | \$395

60" LED Flat Screen TV
Monitor Stand
Power Strip
25' VGA Cable

LCD SUPPORT PACKAGE-MEETING ROOMS |

\$125
Guest Provided Projector and Laptop
Cart with Power
60" or 96" Tripod Screen
6' VGA Cable

All prices are subject to 23 percent service charge and 6 percent sales tax.

AUDIO VISUAL | PROJECTIONS, COMPUTER AND VIDEO EQUIPMENT

SCREENS AND DRESS KITS

Boardroom Screen | \$30

Tripod Screen | \$30

10' x 10' Cradle Screen | \$65

5' x 9' Fastfold Screen with Dress Kit | \$220

7' x 12' Fastfold Screen with Dress Kit | \$265

9' x 16' Fastfold Screen with Dress Kit | \$310

PROJECTORS

LCD (3,000 Lumens) | \$195-*Smaller Meeting Rooms Only*

LCD (4,000 HD Lumens) | \$400

LCD (12,000 HD Lumens) with Lens | \$1,400

COMPUTER AND VIDEO EQUIPMENT

25' VGA Cable | \$25

50' VGA Cable | \$25

DVD/VCR Player | \$65

Wireless Presentation Remote | \$75

Distribution Amplifier (RGB or VGA) | \$75

Perfect Cue | \$100

Speaker Timer | \$125

Spider Pod | \$125

Laptop Computer | \$220

24" LED Monitor | \$115

42" Speaker Confidence Monitor with Stand | \$325

60" LED Flat Screen TV with Rolling Stand | \$395

75" LED Flat Screen TV with Rolling Stand | \$775

All prices are subject to 23 percent service charge and 6 percent sales tax.

AUDIO VISUAL | PROJECTIONS, COMPUTER AND VIDEO EQUIPMENT

COMPUTER AND VIDEO EQUIPMENT – TECHNICIAN REQUIRED

Aja Ki Pro | \$275

SD Video Switcher Package | \$275

HD Video Switcher Package | \$475

Professional HD Camera Package | \$1,000

Digital Recording | Call for Pricing

Video Conferencing | Call for Pricing

All prices are subject to 23 percent service charge and 6 percent sales tax.

AUDIO VISUAL | AUDIO EQUIPMENT AND TELECOMMUNICATION

AUDIO

Microphone Stands (Tabletop, Boom or Floor) | \$10

Handheld or Podium Microphone | \$30

Direct Box | \$30

Patch to House Sound | \$30

Clear Com Headsets | \$30

Condenser Microphone | \$40

CD Player | \$45

Mixer (16 Channel) | \$70

Clear Com Base Station | \$80

Mixer (12 channel) | \$55

Mixer (32 channel) | \$90

Wireless Microphone (Handheld or Lavalier) | \$125

CD Recorder | \$125

Press Mult | \$130

AUDIO – TECHNICIAN REQUIRED

15" JBL Two Speaker Package | \$250

15" JBL Four Speaker Package | \$550

15" JBL Six Speaker Package | \$750

15" JBL Eight Speaker Package | \$950

Digital Recording | Call for Pricing

Digital Audio Packages Available with Drive Rack EQ and Remote Interface

Any two or more audio sources will require a mixer.

Any three or more audio sources will require an audio operator.

All prices are subject to 23 percent service charge and 6 percent sales tax.

AUDIO VISUAL | AUDIO EQUIPMENT AND TELECOMMUNICATION

TELECOMMUNICATION

Polycom Speaker Phone with Microphones and DID Phone Line (Required for Outside Dialing) | \$200

Wired High Speed Internet | \$150 per day

Simple Wireless High Speed Internet (>25 People) | \$8 per Person

Simple Wireless High Speed Internet (>26-50 People) | \$6 per Person

Simple Wireless High Speed Internet (> 51-100 People) | \$4 per Person

Superior Wireless High Speed Internet (>25 People) | \$10 per Person

Superior Wireless High Speed Internet (>26-50 People) | \$8 per Person

Superior Wireless High Speed Internet (>51-100 People) | \$6 per Person

MATV Feed | \$150

Internet for Large Groups | Call for Pricing

PBX Port Audio Teleconferencing Unit | \$185 *Technician Required*

All prices are subject to 23 percent service charge and 6 percent sales tax.

AUDIO VISUAL | MISCELLANEOUS

MISCELLANEOUS

Poster Putty | \$5.50

Flipchart Stand Only | \$15

Laser Pointer | \$20

Whiteboard | \$40

Corkboard | \$25

Flipchart with Markers | \$35

Flipchart (Sticky Backed) with Markers | \$45

Banner Hang | \$30

POWER

Extension Cord | \$15

Power Strip | \$15

Cart with Power | \$40

Grey Box (3x20 Amp Circuits) | \$90

100 Amp Single Phase | \$200 *House Electrician Required*

100 Amp Three Phase | \$400 *House Electrician Required*

AUDIO VISUAL LABOR RATES

Audio, Video, Lighting and Camera Engineer | \$85 per Hour

House Electrician | \$75 per Hour

STAGING

Hang Points | \$75

Scissor Lift | \$225

Velour Pipe and Drape | \$12.50 per foot - *Available in Black, Blue, White and Gray*

LIGHTING

Follow Spot | \$80

LED Flood Lights | \$90

Lepricon Light Package | \$475

Stage Décor and Custom Lighting- Available Upon Request

All labor rates are billed per hour with a two hour minimum.

All prices are subject to 23 percent service charge and 6 percent sales tax.

AUDIO VISUAL | MISCELLANEOUS

CHANDELIER ENHANCEMENTS

10' Long Beaded Columns | \$50 each

12' Long Beaded Lines | \$50 each

10' Long Beaded Spirals | \$50 each

Minimum of Four

LED Lights Can be Added to Each Column

PRODUCTION AUDIO, VIDEO AND LIGHTING

Veritas Events can provide production quality audio, lighting and video systems to support every event from small meetings to large scale events and social galas. Please contact us for a customized proposal. Media files (PowerPoint presentations, logos, videos) should be sent in advance for downloading, transferring, testing and rehearsal. AV rehearsals must be scheduled at least one hour prior to doors opening.

HOUSE LIGHTING

The ballroom has a lighting system with presets. These presets are in place to accommodate a wide variety of different events. If you would like to customize these presets for your event, please contact your Event Manager.

All labor rates are billed per hour with a two hour minimum.

All prices are subject to 23 percent service charge and 6 percent sales tax.

AUDIO VISUAL | MISCELLANEOUS

AV TERMS AND CONDITIONS

A complete line of audio visual aids are available through our Audio Visual department. All audio visual equipment must be handled through Veritas. All personally owned laptops and projectors are allowed with prior authorization from the Event Manager. Veritas is not responsible or liable for personal audio visual equipment. Equipment may be cancelled without charge 48 hours prior to scheduled event. All rented equipment is applicable to a 6% sales tax and a 23% service charge. All audio visual on-site add-ons will require a signature prior to installation. No allowances will be made for equipment ordered but not used. For liability and safety, Veritas Events requires that all power be supplied by the Audio Visual department. When three or more audio sources are needed a technician will be required. Price includes delivery, set-up and on-site support. No partial day rentals.

CUSTOM PACKAGES

We are delighted to create customized packages for your special event. To discuss your audio visual requirements, ask your Event Manager.

All labor rates are billed per hour with a two hour minimum.

All prices are subject to 23 percent service charge and 6 percent sales tax.

GENERAL INFORMATION

GENERAL INFORMATION

100% SMOKE FREE POLICY

Veritas is a 100% smoke free environment. In an effort to provide every guest with a comfortable, clean, fresh and healthy accommodation we have a strictly enforced non-smoking policy. Smoking is not permitted within 25 feet of the building entrance or anywhere on our property. Please advise your attendees of this policy. Violators of this policy will be fined up to \$250.00.

DECORATIONS

Arrangements for floral centerpieces, special props and entertainment may be made through an outside vendor. Please inform your Event Manager of any special arrangements made with an outside vendor. All decorations must meet with the approval of the Michigan Fire Department. Veritas will not permit the affixing of any items to the walls or ceilings of the rooms unless written approval is given by the Events Department. Terms of décor guidelines will be further established in your contract.

BANQUET/EVENT GUARANTEE

The Group will have all menu selections completed no later than thirty (30) days prior to the event. The Group will also notify the Event Manager of the final count no later than five (5) working days prior to the event, or the expected number will be used. This number will be your guarantee and is not subject to reduction. We will set and prepare food for 3% over the guarantee.

GENERAL INFORMATION

FOOD AND BEVERAGE

It is our policy not to permit food and beverages to be brought into or removed from our function rooms. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the premises, we will require that beverages be dispensed only by servers and bartenders. Our alcoholic beverages license requires we (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in our judgment, appears intoxicated.

Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

MULTIPLE ENTREES

Choose one or two entrees for the menu price. Choose three or more entrees for the highest priced menu item.

MENU TASTINGS

Tastings are offered for your event of 150 guests or more. We require at least one week notice to prepare for a tasting. Please limit the tasting to four attendees. Additional attendees beyond the four will be billed at \$40.00 per person plus the applicable service charge and taxes (up to six total guests). You are welcome to choose two salads and/or soups, two entrees and two desserts to taste. Hors d'oeuvres are not included in the tasting. Please contact your Event Manager to schedule your tasting.

PAYMENT

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your contract.

GENERAL INFORMATION

GENERAL INFORMATION

Our printed menus are for your inspiration and general reference. Our Events staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Event Manager.

SECURITY

We may require security officers for certain events. Only approved Security firms may be used.

AUDIO VISUAL

A complete line of audio visual aids are available through our in house Audio Visual Department. All audio visual equipment must be handled through Veritas Events. All personally owned laptops and projectors are allowed with prior authorization from the Sales Manager. We are not responsible or liable for personal AV equipment. Equipment may be cancelled without charge 48 hours prior to scheduled event.. All rented equipment is applicable to a 6% sales tax and a 22% service charge. All audio visual on-site additions will require a signature prior to installation. No allowances will be made for equipment ordered but not used. For liability and safety, we require that all power be supplied by the Audio Visual department when three or more audio sources are needed and technician will be required. Price includes delivery, set up and on-site support. No partial day rentals.

ELECTRICAL CHARGES

Electrical needs exceeding the existing 120 volt/20 amp wall plug must be arranged in advance and will be charged accordingly. Additionally, installing/labor charges and rental of necessary equipment will be assessed. All equipment must have UL listing. Information outlining power capabilities as well as appropriate engineering charges is available through your Event Manager.

GENERAL INFORMATION

SERVICE CHARGE AND SALES TAX

A 23% service charge and 6% sales tax will be added to all food and beverage, as well as any audio visual equipment charges. Room setup fees are subject to the state sales tax.

PACKAGE DELIVERY

We will not accept packages more than three days prior to your function date and notification of deliveries must be in writing. Shipments must include: Company/Group Name, your Representative's Name, Return Address and Date of Function. Veritas Events will not assume any responsibility for the damage or loss of merchandise sent to the building for storage. Handling charges will be assessed based on volume.

LABOR CHARGES

Carvers, station attendants, additional food and cocktail servers are available at a minimum fee of \$125 per attendant. An additional \$7 per person surcharge will apply to certain buffet prices for groups under 25 guests.

LIQUOR LAWS AND REGULATIONS

Veritas Events is committed to a policy of providing legal, proper and responsible hospitality. The sale and service of alcoholic beverages is regulated by the Michigan State Liquor Commission. Veritas, as licensee, is responsible for administration of these regulations. It is our policy that liquor may not be brought into the building for use in banquet or hospitality functions.

Michigan State Liquor Laws permit alcoholic beverage service from 7:00am through 2:00am Monday through Saturday and 12:00pm through 2:00am on Sunday.