

spartan signature catering

2012 Spartan Club Wedding Package

-wedding package includes-

- ◇ hors d' oeuvres
 - fresh pineapple fruit tree with cinnamon sour cream dip, international & domestic cheese display with assorted crackers & French baguettes, and array of fresh vegetable crudite with ranch dip
- ◇ open bar service for up to four hours, featuring: call brands, premium & varietal wines, Michigan & imported beer, domestic beer, and assorted sodas
- ◇ champagne toast
- ◇ menu selection of your choice
- ◇ cake cutting and service
- ◇ modern centerpieces
- ◇ white, floor-length table linen and selection of linen napkins
- ◇ coffee service throughout the event
- ◇ dance floor
- ◇ complete reception arrangements
- ◇ professional service staff

the wedding package requires a minimum of 50 people

special pricing for young adults and children

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Plated Dinner Selections

all served dinners are accompanied with
choice of salad selection, fresh rolls with butter,
freshly brewed regular & decaffeinated coffee,
and a selection of fine teas

Included Dinner Salad Selections

- Gathered Field Greens** candied pecans, crumbled goat cheese with red wine vinaigrette
Classic Caesar Salad crisp romaine lettuce, garlic croutons, parmesan cheese, & Caesar dressing
Spinach Salad roasted red pepper, red onion, Romano cheese, toasted pine nuts, and sweet balsamic dressing
Mixed Berry Salad bibb lettuce, mixed berries, toasted almonds with raspberry vinaigrette
Steakhouse Wedge Salad iceberg wedge with cherry tomatoes, shredded carrots, and bleu cheese crumbles with ranch dressing
Firecracker Salad radicchio cup, mixed greens, trio of bell peppers, cherry tomatoes with smoked paprika vinaigrette
Spartan Signature House Salad radicchio cup, mixed greens, tomato and cucumber relish, parmesan olive croutons with sweet balsamic vinaigrette

Poultry Selections

Breast of Chicken Marsala
chicken breast seasoned and pan-seared
with a wild mushroom Marsala sauce
creamy polenta
fresh steamed broccolini
\$56

Pan Roasted Quail
quail with hard cider pan sauce
root vegetable stuffing
haricot verts
\$60

Grilled Jerk Chicken
grilled jerk chicken topped with
mango salsa
paprika roasted sweet potatoes
sweet corn and okra
\$56

Pan-Roasted Airline Chicken
Michigan cider brandy sauce with
wilted baby spinach, leeks, bacon,
and beets
roasted fingerling potatoes
\$58

Chef's Chicken Cordon Bleu
chicken breast wrapped in ham, then breaded and pan-fried, topped with Swiss cheese
& Dijon cream sauce
mashed red skin potatoes
haricot verts
\$60

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Wild Mushroom Chicken Roulade

chicken breast stuffed with
wild mushroom mousse served with a
Marsala cream sauce
duchess potatoes
asparagus and squash hash
\$57

Chicken Parmesan

breaded chicken breast with
marinara sauce
orzo pasta
Italian vegetable medley
\$56

Chicken Piccata

pan-seared breast of chicken lightly
dusted with seasoned flour served with
lemon caper sauce
potato gnocchi with white wine, sage,
and Romano cheese
garlic broccolini and roasted
tomato medley
\$55

Garlic and Rosemary Braised Chicken

bone-in chicken braised with garlic,
rosemary, and white wine
sage gnocchi
haricot verts
\$55

Rigatoni Chicken Marsala

pulled chicken breast with wild mushrooms, garlic, and basil
topped with a creamy
Marsala parmesan sauce
\$55

Pork and Beef Selections

Roasted Pork Tenderloin

pecan crusted with
sweet pork demi glace
root vegetable stuffing
braised Swiss chard
\$56

Breaded Pork Chop

pork chop breaded with roasted
Michigan apple and sweet potato,
topped with a cherry brandy glaze
seasonal fresh vegetables
\$58

Rack of Lamb

oven-roasted rack of lamb topped with mint pomegranate au jus
white truffle mashed potatoes
roasted seasonal vegetables
\$65

Ribeye Steak

with rosemary red wine demi glace
roasted fingerling potatoes
green beans almondine
\$58

Grilled Flat Iron Steak

wild mushroom sauce
roasted fingerling potatoes
steamed broccolini
\$56

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Stuffed Flank Steak
spinach, mushrooms, onions, and
herbed bread crumbs
with a red wine demi glace
roasted red skin potatoes
roasted root vegetables
\$56

Grilled 8oz Filet Mignon
woodland mushroom sauce
whipped garlic mashed potatoes
asparagus and squash hash
\$62

Duo Selections

**Pan-Roasted Petite Filet Mignon and
Herb Breaded Chicken Breast**
topped with pinot noir demi and
Boursin cheese
dauphinoise potatoes
wild mushroom, fresh pepper,
and French bean medley
\$62

**Chef Cut Strip Steak and
Balsamic Glazed Salmon**
with brandy butter demi glace and
crispy onions
potato croquets
chef selection of vegetables
\$62

**Petite 6oz Filet of Beef and
Chicken Wellington**
pinot noir demi
duchess potatoes
roasted asparagus spears and
cherry tomatoes
\$64

**Flank Steak Medallions and
Shrimp Scampi**
two grilled steak medallions with herb
butter served with shrimp in a
white wine butter sauce
herb rice pilaf
asparagus & squash hash
\$70

Seafood Selections

Sautéed Canadian Walleye
wilted baby leaf spinach and leeks
chardonnay butter sauce
mashed potatoes
\$55

Blackened Ahi Tuna
lemon scented demi glace
dirty rice
stuffed tomato
\$60

Cilantro Marinated Jumbo Prawns
creamy pepper jack sauce
tomato couscous
fresh steamed broccolini
\$65

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Balsamic Glazed Salmon
grilled salmon fillet
topped with crispy onions
roasted garlic fingerling potatoes
Italian summer squash medley
\$58

Pecan Crusted Catfish
catfish fillet coated in pecan breading
then pan-fried and topped with a
tomato okra lemon sauce
dirty rice
\$55

Fish and Chips
beer battered cod loins with caper
tartar sauce
potato wedges
sweet corn niblets
\$50

Pan-Seared and Roasted Halibut
tomato, lemon, & fennel beurre blanc
creamy mushroom risotto
snow peas with red pepper
\$58

Vegetarian Selections

Roasted Vegetable Goulash
tomato ragout over spaetzle
\$55

Grilled Vegetable Paella
with basil-tomato slaw
\$58

Individual Polenta Pizzas

Polenta crust topped with caramelized onions, roasted red pepper, dried tomatoes,
artichokes, mushrooms and goat cheese
\$54

Wild Mushroom Strudel

puff pastry topped with a trio of exotic mushrooms & roasted red pepper coulis
julienne of seasonal vegetables
\$58

Gnocchi Romano

gnocchi with a smoked tomato sauce,
shiitake mushrooms, asparagus tips,
and pecorino Romano
\$58

Vegetarian Pot Pie
mixed vegetable ratatouille served in a
puff pastry bouche cup
\$55

Penne Pasta
with wild and domestic mushroom
ragout
\$54

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Spinach and Mushroom Ravioli
with Tuscan white bean and
sun-dried tomato sauce
\$57

Risotto
baby spinach, roasted garlic,
mushrooms, asparagus, and
oven roasted tomatoes
\$58

Chilaquiles
corn tortillas tossed in salsa and cheese, then baked to perfection served with black
beans and cilantro sour cream
\$56

Children's Menu

served with fruit cup
-select one option-

Macaroni and Cheese
with green beans

Pecan Crusted Chicken Strips
with mashed potatoes and buttered corn

All Beef Hot Dog
with french fries and baby carrots

Bacon Cheeseburger
with french fries and green beans

Four Cheese Ravioli
with choice of marinara or alfredo sauce and broccoli florets
\$11.25

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Dinner Buffet Selections

Hot Soup Addition to Any Buffet:

broccoli and cheddar soup \$1.50 minestrone soup \$2 egg drop soup \$2
vegetarian roasted tomato basil bisque \$1.50
grilled chicken and rosemary soup \$1.50 Southwestern chicken tortilla soup \$1.50
potato and leek soup \$2 butternut squash bisque \$2.50 shrimp bisque \$1.50
New England clam chowder \$2.50 soup of your choice \$2.25

The Asian Buffet

Chinese cole slaw

Chinese pasta salad with
sesame garlic dressing

marinated cucumber and pepper salad
with black sesame seeds atop mixed
greens

sweet and sour ginger chicken with
lemon pepper crust

beef and broccoli stir-fry

vegetable spring rolls with plum sauce
and Chinese mustard sauce

steamed white rice

vegetable stir-fry

assorted rolls and butter

freshly brewed coffees and a selection of
fine teas
\$55

The Spartan Stadium Buffet

mesclun mixed greens, dried Michigan
cherries, goat cheese, shaved fennel, and
lemon tarragon vinaigrette

Tuscan white bean salad with rosemary
infusion

fire-grilled pork loin topped with glazed
peaches and a bourbon honey drizzle

pan-roasted chicken breast with wilted
spinach and a white wine pan sauce

orecchiette pasta with mushroom
ragout, arugula, and freshly grated
parmesan cheese

thyme roasted Yukon gold potatoes

grilled and roasted vegetables with
balsamic drizzle

assorted rolls and butter

freshly brewed coffees and a selection of
fine teas
\$55

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Italian Dinner Buffet

antipasto platter: grilled vegetables, Kalamata olives, artichokes, grilled peppers,
mushrooms, provolone,
and salami

classic Caesar salad of crisp romaine lettuce, garlic croutons, parmesan cheese, and
creamy Caesar dressing

fresh mozzarella, roasted tomatoes, and basil chiffonade with balsamic drizzle

traditional chicken parmesan

pan-seared lemon tilapia with leeks and tomato fennel sauce

pan-fried Italian sausage contadina

Italian stuffed flank steak with red wine demi glace

rigatoni with a mushroom Marsala cream sauce

creamy polenta with gorgonzola
topped with ratatouille vegetables

garlic bread sticks and butter

freshly brewed coffees and a selection of fine teas
\$57

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Coast to Coast Buffet

iceberg lettuce, bleu cheese crumbles, crisp Applewood smoked bacon, and honey
mustard vinaigrette

Minnesota wild rice salad with apples and brown sugar

Florida orange and California walnut salad with citrus vinaigrette

St. Louis style bbq baby back ribs slow roasted with maple barbeque sauce

striped bass crusted with macadamia nuts and mango cream sauce

southern fried chicken with Louisiana onion gravy on the side

Idaho potato gnocchi with
parmesan butter and sage sauce

Carolina red & sweet potato mashers

steamed Michigan asparagus
American harvest vegetable medley

assorted rolls and butter

freshly brewed coffees and a selection of fine teas
\$58

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The Spartan Signature Buffet

mixed greens with dried cranberries,
cherry tomatoes, toasted pecans, and
balsamic vinaigrette dressing

baby spinach with mixed berries,
toasted almonds, and goat cheese with
raspberry vinaigrette dressing

fresh melon with sweet zinfandel syrup

tender beef brisket with caramelized
onion and horseradish demi glace

chicken breast with tomato basil butter
sauce

balsamic & maple glazed fillet of salmon
with crispy onions

gnocchi with parmesan brown butter
sage sauce

green beans almondine

dauphinoise potatoes

assorted rolls and butter

freshly brewed coffees and a selection of
fine teas

\$60

The Fire Starter Buffet

grilled and marinated fresh seasonal
vegetable platter with a selection of
olives, smoked chipotle hummus,
smoked tomato, and tomatillo salsa
tri-color tortilla chips

iceberg wedge and tomato salad served
with ranch dressing

smoked pepper loin of pork
spartan signature barbeque sauce

panko crusted salmon
whole grain mustard cream sauce

fire-grilled rib eye steak
cabernet sauvignon demi glace

wild mushroom polenta

smoked paprika sweet potato wedges

fried okra and smoked tomato sauce

assorted rolls and butter

freshly brewed coffees and a selection of
fine teas

\$65

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The Mediterranean Feast

Mediterranean couscous salad with fresh herbs

sun-dried tomato tapenade, hummus
crostini, and pita chips

Greek salad of romaine hearts, tomato, Kalamata olives, feta, and Greek dressing

sliced fresh fruits and berries of the season with cinnamon sour cream dip

Iberian style roasted chicken with
sun-dried tomatoes, Kalamata olives,
and grilled artichokes
smoked tomato sauce

Mediterranean flank steak
marinated in lemon & garlic

cilantro basil crusted salmon fillet
with lemon beurre blanc

penne pasta tossed with a basil pesto garlic sauce, roasted peppers, and olives

mushroom orzo pilaf

ratatouille de Provence

assorted rolls and butter

freshly brewed coffees and a selection of fine teas
\$60

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The Stations priced per person

Salad Creation

mesclun greens, baby spinach and iceberg lettuce with bacon, tomato, onion, cucumber, smoked cheddar, feta, bleu cheese, olives, sliced almonds, dried cherries, and croutons
served with choice of raspberry and balsamic vinaigrette, ranch, and Caesar dressings
\$4.50

Cheese Fondue

includes choice of:
spinach cheese or beer cheese fondue
served with a fresh vegetable crudité, assorted breads and bread sticks
\$10

Pepper Crusted Tenderloin of Beef
served with wild mushroom demi glace and petite rolls
*carved by a uniformed chef
\$10

Herb Roasted Turkey Breast
served with Michigan cherry sauce, cranberry cream cheese spread, and petite rolls
*carved by a uniformed chef
\$4.50

Scampi-Land
jumbo shrimp sautéed with garlic, white wine and citrus juices
*prepared by a uniformed chef
\$8

**uniformed attendant fee of \$25 per attendant, number required based on number of guests

Caribbean Style BBQ Pork Loin
Served with pineapple mango salsa and petite rolls
*carved by a uniformed chef
\$7.50

Pasta Station

Chef selection of pastas prepared with choice of two sauces:
marinara, alfredo, pesto cream, aglio olio, or tomato vodka
sautéed with fresh vegetables
\$5
enhancement: chicken, shrimp and grilled Portobello mushroom
\$11
*prepared by a uniformed chef

Stir-Fry Station

traditional sauté
with fresh vegetables, chicken and shrimp
and stir-fried rice
*prepared by a uniformed chef
\$9.50

Mashed Potato Martini Bar
includes cheese and herb mashed red skins, roasted garlic mashed Yukon potatoes, and mashed sweet potatoes
served with toppings of sour cream, cheddar cheese, bacon pieces, fresh chives, brown sugar, honey-butter, and veal demi glace
\$5
**served by a uniformed attendant

*uniformed chef fee of \$75 per chef, number required based on station selection and number of guests

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Displays

International and Domestic

Cheese Display

with assorted crackers and French bread

\$180 (serves 50)

\$100 (serves 25)

Garden Fresh Crudité

seasonal vegetable platter with
buttermilk ranch dip

\$120 (serves 50)

Fresh Fruit Platter

seasonal fresh fruits with
cinnamon sour cream dip

\$165 (serves 50)

Fresh Pineapple Tree

an array of seasonal fruits displayed on
kebobs, presented on a three foot high
tree with fresh palms, and served with
cinnamon sour cream dip

\$250.00 (serves 50)

*An order for more than 50 people will
consist of one tree and fruit platters.

Smoked Seafood Display

salmon lox, Michigan lake trout, and
petite shrimp served with traditional
accompaniments

\$275 (serves 50)

Antipasto Display

salami, spicy capicola, prosciutto,
mortadella, and parmesan marinated
olives, roasted peppers, grilled
mushrooms and asparagus

\$225 (serves 50)

Breads and Spreads

hummus, olive tapenade,
warm spinach and artichoke dip,
walnut cinnamon honey butter, and
roasted garlic and rosemary
infused olive oil

freshly baked artisan breads

\$125 (serves 50)

Roasted Vegetable Platter

roasted red and yellow peppers,
zucchini, yellow squash, roma tomatoes,
eggplant, and mushrooms, served with
roasted garlic aioli

\$150 (serves 50)

Baked Brie en Croûte

garnished with candied nuts and fresh
berries

served with assorted crackers

\$110 (serves 25)

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Dessert Stations

priced per person

Chef's Miniature Dessert Station

miniature cheesecakes, assorted petit fours, double chocolate mousse, assorted truffles, and chocolate dipped strawberries
fresh berries with cinnamon sour cream dip
freshly brewed coffee with lemon zest, whipped cream, and shaved chocolate
\$10

Shortcake Station

glazed fresh strawberries, vanilla cream, berry coulis, and whipped cream over buttery shortcake
\$8

Bananas Foster

bananas sautéed in butter, dark rum and sugar, then served over vanilla whipped chocolate mousse
*prepared by a uniformed chef
\$8

Late Night Snacks

priced per fifty pieces

MSU Hot Dog Bar

all beef dogs, ketchup, mustard, onion and relish
\$200

Warm, Soft Pretzels

warm cheese and mustard
\$150

Mini Deep Dish Pizzas

assortment – pepperoni, cheese, sausage and mushroom
\$95

Nacho Bar

ground beef, tortilla chips, salsa, guacamole, warm cheese, green onion, black beans, diced tomatoes, sour cream, shredded lettuce, and jalapenos
\$80

Spartan Signature Sliders

choice of: pulled pork, pulled chicken, or hamburgers.
ketchup, mustard, mayo, BBQ sauce, pickles and cheese
\$250

Loaded French-Fry Bar

house-made french-fries
bacon, cheese, chives, chili, and sour cream
\$200

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Cold Hors d'Oeuvres

priced per fifty pieces

Miniature Desserts
assorted cheesecakes, petit
fours, chocolate mousse,
truffles, and chocolate
dipped strawberries
\$135

Jumbo Gulf Shrimp
with cocktail sauce and
lemon wedges
\$200

Curried Chicken Salad
in English cucumber cups
\$100

Roasted Asparagus
wrapped with
prosciutto ham
\$100

Goat Cheese Truffle
red grapes with goat
cheese and a spiced
pistachio crust
\$90

Citrus Salmon Nachos
salmon salsa atop
tortilla chips
with crème fraiche
\$95

**Prosciutto and Arugula
Wrapped Melon**
\$100

**Cajun Bay Shrimp and
Mango**
on a short crust tartlet
\$100

**Tomato and Polenta
Tartlets**
\$95

**Roma Tomato Caprese
Platter**
with fresh mozzarella and
fresh basil
\$100

**Pancetta and Wild
Mushrooms**
on toasted baguettes with
smoked cheddar
\$85

**Mediterranean
Skewers**
cherry tomato, mozzarella,
olive, and artichoke with
olive oil drizzle
\$90

**Black Sesame Crusted
Ahi Tuna**
on a won ton crisp with
wasabi cream
\$150

Miniature Toast Points
with caramelized apples,
fennel and orange cream
\$100

**Smoked Salmon
Tartare**
with avocado cream on
toasted bagel chips
\$150

**Jumbo Scallops on
Toast Points**
with citrus cilantro
remoulade
\$200

Tea Sandwiches
dill cucumber, cherry duck
breast, and horseradish
smoked trout
\$95

Grilled Vegetables
with Boursin cheese in
crispy phyllo cups
\$85

**Roasted Mushroom
and Gorgonzola**
on a polenta triangle
\$95

**Cherry Braised Duck
with Goat Cheese**
on a sweet potato chip
\$100

**Hickory Smoked Ham
Crostini**
with Maytag bleu cheese
\$85

**Chipotle Goat Cheese
and Roasted Pepper
Crostini**
\$100

Smoked Trout Crostini
with grilled fennel and red
onion
\$95

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Hot Hors d'Oeuvres priced per fifty pieces

Vegetarian Samosas
with curried yogurt dip
\$110

Roasted Meatballs
with brandy pepper sauce
\$85

Crab Rangoons
with sweet and sour sauce
\$90

**Herb Breaded Chicken
Drumettes**
honey drizzle
\$85

**Buffalo Style Chicken
Wings**
with bleu cheese dip
\$85

**Miniature Beef
Wellington**
with rosemary demi glace
\$145

Shrimp Kebobs
with andouille sausage
\$85

**Pecan Crusted
Chicken Strips**
with mango chutney
\$85

Chicken Satay
with spicy peanut sauce
\$100

**Bacon Wrapped
Scallops**
with spicy aioli
\$150

**Cheese Quesadilla
Trumpets**
with guacamole and salsa
\$100

**Chicken and Cashew
Spring Rolls**
with chili dipping sauce
\$100

**Mini Maryland
Crab Cakes**
with sauce remoulade
\$175

**BBQ Chicken and
Pepper Kebobs**
with a teriyaki glaze
\$95

**Rosemary & Garlic
Grilled Lamb Chops**
with mint and pesto aioli
\$200

**Cheese and Mushroom
Ravioli**
with herb breading and
marinara sauce
\$110

**Beef or Chicken
Empanadas**
with fresh mild salsa
\$100

Vegetable Pot Stickers
with hoisin dipping sauce
\$120

Spanikopita
with spinach and
feta filling
\$90

**Shrimp and Sweet
Potato Cakes**
with chipotle cream
\$150

**Zucchini Fritters with
Feta Cheese
dill Sauce**
\$95

**Spicy Roasted Red
Pepper and Manchego
Risotto Balls**
\$100

**Asparagus and
Smoked Mozzarella
Risotto Balls**
\$100

**Tomato, Fresh
Mozzarella and Basil
Risotto Balls**
\$100

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Wine & Liquor Service

Call Brands

Jim Beam, Jack Daniels, Seagrams Seven, Canadian Club, Johnnie Walker Red, Dewar's White Label, Smirnoff, Absolut, Beefeater, Tanqueray, Bacardi Silver, Captain Morgan's Spiced Rum, Quervo Gold, Christian Brothers Brandy, Kahlua, Amaretto di Saronno, Bailey's Irish Cream, Frangelico

Varietal & Premium Wines

Canyon Road & Premium Labels

Cabernet Sauvignon, Sauvignon Blanc, Chardonnay, Merlot, White Zinfandel
Black Star Farms Pinot Gris, Elderton Tantalus Shiraz Cabernet

*All Banquet Menu Wine Selections and The State Room Wine List are subject to availability.
Wines from our wine lists are charged per open bottle; only house varietal wines are available by the glass.

Domestic Beer, Michigan and Imported Beer

Budweiser, Bud Light, Miller Lite, MI Brewing Company, Heineken, Labatt Blue

****Wedding Package includes four hours of open bar****

To enhance package with fifth hour, select from options below:

Hosted Hourly Bar (priced per person)

To Include: Call Brands, Varietal & Premium Wines, Michigan & Imported Beer, Domestic Beer, Soda & Juice

Additional Hour \$4.00

Hosted Bars are subject to applicable service charge and sales tax

Hosted Consumption Bar (priced per drink)

Call Brands	\$5.00
Varietal Wines	\$5.00
Premium Varietal Wines	\$6.00
Michigan & Imported Beer	\$4.75
Domestic Beer	\$4.25
Soda & Juice	\$2.50

Hosted Bars are subject to applicable service charge and sales tax

Cash Bar (priced per drink)

Call Brands	\$5.25
Varietal Wines	\$5.25
Premium Varietal Wines	\$6.25
Michigan & Imported Beer	\$5.00
Domestic Beer	\$4.50
Soda & Juice	\$2.75

Cash Bar prices are inclusive of sales tax

Cognacs, Cordials and Liqueurs Bar

In addition to a hosted bar	\$5.50
In addition to a cash bar	\$5.75

Courvoisier VS, Hennessy, VS Chambord, Drambuie, Grand Marnier, Sambuca Romano

Non-Alcoholic and Spirited Punches – Per Gallon

Non-Alcoholic Punch \$35 Mimosa \$55 Bloody Mary or Screwdriver \$75

Bartender Fees and Requirements

A \$75.00 bartender fee will be assessed on each Hosted Consumption or Cash Bar when sales do not exceed \$250.00 per bar.

A \$25.00 fee will apply on each Hosted Consumption or Cash Beer and/or Wine Service when sales do not exceed \$150.00 per bar.

All bars require the service of a bartender. One bartender will be scheduled for every 100 guests.

If additional bartenders are requested, a fee of \$75.00 per bartender will be assessed.

Spartan signature catering reserves the right to refuse alcohol beverage service to an individual or group. Alcoholic beverage service will not exceed five hours per event. Alcoholic beverages will not be served after 1:00 a.m. or prior to 12:00 noon on Sunday.

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Wine Selections

Michigan White, Blush and Sparkling Wines

Bel Lago Chardonnay \$26 - Black Star Arcturos Barrel Aged Chardonnay \$25
Bowers Harbor Vineyards Unwooded Chardonnay \$23
Black Star Farms Arcturos Capella Vineyards Pinot Gris \$22
Bowers Harbor Pinot Grigio \$23 - Brÿs Estate Vineyard & Winery Gewürztraminer \$26
Peninsula Cellars Manigold Vineyard Gewurztraminer \$28
Black Star Arcturos Semi-Dry Riesling \$24 - Chateau Grand Traverse Dry Riesling \$22
Bowers Harbor Vineyards Pinot Noir Rosé \$26
L. Mawby Cremant Sparkling Wine \$32 - L. Mawby Blanc de Blanc \$27

Michigan Red Wines

Bel Lago Pinot Noir \$30
Black Star Farms Arcturos Pinot Noir \$33 - Bowers Harbor Vineyards Dijon Clone Pinot Noir \$31
Bel Lago Red Table Wine \$28 - Black Star Farms Leorie Vineyard Merlot Cabernet Franc \$44
Bowers Harbor Vineyards 2896 Langley Vineyard \$44

White, Blush and Sparkling Wine

Chateau Ste Michelle Columbia Valley Chardonnay \$22
Guenoc Lake County Chardonnay \$24
Heron California Chardonnay \$23 - Kendall-Jackson VR California Chardonnay \$25
Wente "Morning Fog" Livermore Valley Chardonnay \$23
Wishing Tree Unoaked Western Australia Chardonnay \$24
Chateau Ste Michelle Columbia Valley Riesling \$23
Josef Leitz Dragonstone Rheingau Riesling \$25
A-Mano Pinot Grigio \$22
King Estate Oregon Pinot Gris \$27
Chateau Ste Michelle Horse Heaven Sauvignon Blanc \$26
Kim Crawford Marlborough Sauvignon Blanc \$27 - E. Guigal Côtes du Rhône Rose \$23
Domaine Ste Michelle Brut \$22 - Gloria Ferrer Blanc de Noir \$27
Marches di Gresy Moscato D'Asti \$23 - Pierre-Jouet Grand Brut Champagne \$59
Veuve Clicquot Ponsardin Brut Champagne \$73

Red Wine

BV Napa Cabernet Sauvignon \$27
Chateau Ste Michelle Columbia Valley Cabernet Sauvignon \$25
Columbia Crest Grand Estate Cabernet Sauvignon \$23
Guenoc Lake County Cabernet Sauvignon \$24 - Heron California Cabernet Sauvignon \$23
Kendall-Jackson VR California Cabernet Sauvignon \$31
Wente "Southern Hills" Livermore Valley Cabernet Sauvignon \$23
Columbia Crest Grand Estate Merlot \$23
Heron Vin de Pays d'Oc Merlot \$23
Kendall-Jackson VR California Merlot \$31 - Wente "Sandstone" Livermore Valley Merlot \$23
BV Coastal Estates California Pinot Noir \$23
Heron Vin de Pays d'Oc Pinot Noir \$23 - Kim Crawford Marlborough Pinot Noir \$26
D'Arenberg Footbolt McLaren Vale Shiraz \$28 - Wishing Tree Western Australia Shiraz \$22
Francis Ford Coppola Director's Cut Dry Creek Valley Zinfandel \$32
Ravenswood Old Vines Zinfandel \$24 - Wishing Tree Western Australia Cabernet Merlot \$22

*All Banquet Menu Wine Selections and The State Room Wine List are subject to availability.
Wines from our wine lists are charged per open bottle; only house varietal wines are available by the glass.

spartan signature catering

Catering Policies:

Event Requirements:

All event requirements, menu, and beverage selections, should be confirmed no later than 14 days prior to the event date. Changes in event requirements within 12 hours of scheduled starting time will be subject to additional service charges.

Billing and Deposits:

A non-refundable deposit be required at the time of the definite booking, based on the nature of the function. All cancellations must be received in writing. Accounts are to be paid in full, upon receipt of the billing. An unpaid balance is subject to a finance charge. Charges are expected to be settled prior to the event. Charges will automatically be applied to a credit card number or imprint on file. The credit card will also be used for any incidental charges incurred during the event.

Guarantee Policy:

A minimum guarantee of attendance must be received three full business days prior to the event. This is the minimum number for which you will be charged. spartan signature catering will provide seating and food for 5% above the designated guarantee count, not to exceed ten (10) in number. An increase in guaranteed attendance will be accepted up to a maximum of 24 hours prior to the event, subject to product availability. The high estimate listed on the Banquet Event Order will apply as the guarantee if not revised three full business days prior to the event. Positively no reductions in guarantee will be accepted less than two full business days prior to the event.

Cancellation Policy and Reduction Policy:

By signing the contract, you agree to pay a cancellation fee or reduction fee for the loss of business. The cancellation fee and reduction fee are outlined in your contract and will be due and payable upon invoice. The cancellation policy does not affect any non-refundable deposit, which must be paid under the Contract.

Food and Beverage Service:

All food and beverage must be supplied by spartan signature catering. No food or beverage (alcoholic and non-alcoholic) is permitted to be brought into the Spartan Club by a guest(s). No food prepared and served by spartan signature catering will be permitted to leave the premises. Alcoholic beverage service will not exceed five hours per event at the Spartan Club.

Equipment, Materials and Decorations:

Due to the limited storage facilities: materials, equipment and decorations will need to be removed at the conclusion of your event. Glass enclosures are required for any candles. Glitter, confetti or metallic chips are not permitted. Decorations may not be hung from the ceiling or walls.

Labor/Bartender Charges:

A labor charge of \$50.00 will be assessed for events of less than 20 people. A bartender fee of \$75.00 will be assessed on each Hosted or Cash Bar when sales do not exceed \$250.00 per bar, or when an additional bartender is required. A \$25.00 fee for each Hosted or Cash Beer and/or Wine Service, will apply, when sales do not exceed \$150.00 per bar. Spartan signature catering does not supply bar service to functions unless catering service has been contracted in conjunction to the bar service.

spartan signature catering

Pricing:

An applicable service charge and the Michigan State sales tax are additional to all food and beverage prices quoted. All Food and Beverage prices are subject to change per market fluctuation with notification. Substitution and Multiple Entrée Selections One entrée will be served per event. Substitutions may be made for dietary or religious purposes as long as the number of substitute entrees number less than 10% of the guarantee. Any substitute entrees must be confirmed at time of guarantee or an additional charge for the dietary entrée, as well as, the ordered entrée, will be assessed. If multiple entrée selections are ordered, a \$1.00 multiple entrée charge will be assessed for each selection when two entrees are ordered. If three entrees are ordered, a \$2.00 multiple entrée charge will be assessed for each entrée selection. Multiple entrée selections will be prepared for the guarantee only (no 5% overage). Any change of entrée at time of the event will be charged, in addition to, the entrees guaranteed and prepared. The client will be responsible for providing nametags or place cards, which indicate entrée selections.

Banquet Room Liability:

Spartan signature catering reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged to the representative making the arrangements, based on actual repair or replacement cost. Labor charges will apply to functions if more than standard cleanup is required at the close of the function. Decorations, posters, signs, or banners may not be hung in the Spartan Club.

Alcohol Service Policy:

In keeping with our commitment to responsible service of alcohol in a university setting, spartan signature catering: A) card all guests who appear to be under the age of 25; B) not serve alcoholic beverages to guests without proper ID; and C) Not serve doubles, shots, shooters or multiple liquor drinks containing more than three liquors (i.e. Long Island Iced Tea). Single drinks will be dispensed to patrons. The Banquet Manager of spartan signature catering reserves the right to refuse alcoholic beverage service to an individual or group. In addition, alcoholic beverage service will not exceed five hours per event.

Contracted Liability:

Performance of the agreement is contingent upon the ability of spartan signature catering management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions or travel, transportation, foods, beverages or management preventing or interfering with performance. In no event will spartan signature catering be liable for the loss of profit or consequential damages whether based on breach of contracts, warranty or otherwise.