



2019 WEDDING MENU

24800 Jefferson Ave., St. Clair Shores, MI 48080

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Please contact Kim Renteria-Dix at 586-771-0511
or Kim@BlossomHeathInn.com for Pricing!

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Bronze Wedding Package Buffet

Available Fridays and Sundays Only
Room Rental Fee: \$500

Buffet Dinner Prices

Includes a fresh bakery basket with butter, garden salad with dressing, three chef-selected cold side salads, one vegetable, one starch, one pasta and your choice of entrees

One Entrée

Two Entrees

Three Entrees

See page 6 for Full Buffet Menu Selections

Bronze Wedding Package Includes

- White Skirting for all Rectangle Tables
 - White Guest Table Linens
 - Colored Linen Napkins
- Complete China and Silverware Service
 - Uniformed Waitstaff
- Cake Cutting & Plating Service
- Self Service Beverage Station: Pepsi Products, Coffee, and Tea
 - Beverage Attendant

Create your custom wedding menu using the Bronze Package!

Add:

- Hors D'Oeuvres (page 8)
 - Late Night Snack (page 9)
 - Custom Bar Package (page 10)
- and more!

Silver Wedding Package: Plated or Buffet

Fridays: 100 guest minimum required. Saturdays: 150 guest minimum required.

Plated Dinner Prices

Includes a pre-dressed salad course, bakery basket with butter, your choice of entrée, one vegetable, and one starch

Single Entrée: Chicken

Single Entrée: Filet Mignon

Duet Entrées: Filet Mignon & Chicken

Duet Entrées: Filet Mignon & Salmon

Choice of Chicken **OR** Filet: add \$3 per guest to Duet price. Pasta Course: add \$3 per guest

**All Plated Dinners can accommodate a vegetarian option*

Buffet Dinners

Includes a fresh bakery basket, with butter, three chef-selected cold side salads, a garden salad with dressing, one vegetable, one starch, one pasta, and your choice of entrees

One Entrée

Two Entrées

Three Entrées

**See Page 6 for Full Buffet Menu Selections*

Silver Wedding Package Includes

- White Skirting for All Rectangle Tables
- White, Black, or Ivory Floor-Length Guest Table Linens
 - Colored Linen Napkins
- Complete China and Silverware Service
 - Uniformed Waitstaff
- Cake Cutting & Plating Service
- 5.5 hrs of Continuous Standard Open Bar & Bartender Service
 - Coffee & Tea Station
 - Room Rental

Package Enhancements:

- On-Site Ceremony
 - Includes chair rental, setup, and teardown
 - Premium Bar Upgrade
- Bridal Suite
 - Two hours before on-site ceremony with light refreshments and champagne

Platinum Wedding Package: Plated or Buffet

Fridays: 100 guest minimum required. Saturdays: 150 guest minimum required.

Plated Dinner Prices

Includes a pre-dressed salad course, bakery basket with butter, your choice of entrée, one vegetable, and one starch

Single Entrée: Chicken

Single Entrée: Filet Mignon

Duet Entrées: Filet Mignon & Chicken

Duet Entrées: Filet Mignon & Salmon

Choice of Chicken **OR** Filet: add \$3 per guest to Duet price. Pasta Course: add \$3 per guest

**All Plated Dinners can accommodate a vegetarian option*

Buffet Dinners

Includes a fresh bakery basket, with butter, five chef-selected cold side salads, a garden salad with dressing, one vegetable, one starch, one pasta, and your choice of entrees

One Entrée

Two Entrées

Three Entrées

**See Page 6 for Full Buffet Menu Selections*

Platinum Wedding Package Includes

- White Skirting for Rectangle Tables
 - White, Black, or Ivory
- Floor-Length Guest Table Linens
 - Colored Linen Napkins
- Chair Covers with Organza Sash
 - Uniformed Wait Staff
 - Cake Cutting & Plating
- Cheese, Fruit, and Cracker Display Appetizer
- Complete China and Silverware Service
- Choice of One Late Night Snack
 - Priced on one half of guaranteed guest count
- 5.5 hrs of Continuous Premium Open Bar and Bartender Service
- Champagne Toast For Head Table
 - Complimentary Ceremony Chair Setup & Rental
 - Room Rental Fee

Package Enhancements:

Bridal Suite: Two hours before on-site ceremony with light refreshments and champagne
10 percent discount on per person price offered during non-peak season (November-March)

Diamond Wedding Package: Plated or Buffet

Fridays & Sundays: 100 guest minimum required. Saturdays: 150 guest minimum required.

Plated Dinner Prices

Includes a pre-dressed salad course, bakery basket with butter, your choice of entrée, one vegetable, and one starch

Single Entrée: Chicken

Single Entrée: Filet Mignon

Duet Entrées: Filet Mignon & Chicken

Duet Entrées: Filet Mignon & Salmon

Choice of Chicken **OR** Filet: add \$3 per guest to Duet price. Pasta Course: add \$3 per guest

**All Plated Dinners can accommodate a vegetarian option*

Buffet Dinner Prices

Includes a fresh bakery basket, with butter, five chef-selected cold side salads, a garden salad with dressing, one vegetable, one starch, one pasta, and your choice of entrees

One Entrée

Two Entrées

Three Entrées

**See Page 6 for Full Buffet Menu Selections*

Diamond Wedding Package Includes

- White Skirting for Rectangle Tables
- White, Black, or Ivory Guest Table Linens
 - Colored Linen Napkins
- Chair Covers with Organza or Satin Sash
 - Gold or Silver Charger Plates
- Cheese, Fruit, and Cracker Display Appetizer
- Choice of Four Passed Hors D'oeuvres
 - Choice of One Late Night Snack
Priced on one half of guaranteed guest count
 - 5.5 hrs of Continuous Premium Open Bar and Bartender Service
- Champagne Toast For All Wedding Guests
 - Cake Cutting & Plating
- Complimentary Bridal Suite Two Hours Prior to On-Site Ceremony with light refreshments and champagne
 - Uniformed Waitstaff
 - Complete China & Silverware Service
- Complimentary Ceremony Chair Setup & Rental
 - Room Rental Fee

Package Enhancements: Chiavari Chairs

10 percent discount on per person price offered during non-peak season (November-March) **Price does not include 6% sales tax and 21% service fee

Buffet Menu Selections

Entrée Selections

- Traverse City Chicken
- Chicken Florentine
- Chicken Marsala
- Chicken Piccata
- Bone-in Butter Crumb Chicken
- Grilled Chicken Saltimbocca *GF*
- Italian Chicken Breast *GF*
- Roast Beef with Rosemary Au Jus *GF*
- Cabernet Mushroom Beef *add \$0.50 per guest*
- Bistro-Style Beef *add \$0.50 per guest*
- Herb-Encrusted Whitefish
- Blackened Whitefish *GF*
- Vegan Stuffed Peppers *VEG, VG*
- Vegan Portobello Romesco on Spaghetti Squash *GF, VEG, VG*
- Vegetarian Eggplant Napoleon *VEG*
- Meat or Vegetarian Lasagna
- Fall Spiced Apple Pork Loin *GF*
- Maple Pecan Pork Chops
- Citrus Soy Glazed Salmon *add \$2 per guest*
- Mediterranean Salmon *GF add \$2 per guest*

Chef-Attended Premium Entrees

- Carved Turkey with Cranberry Relish *GF add \$2 per guest*
- Carved Flank Steak Roulade *GF add \$3 per guest*
- Carved Beef Wellington *add \$6 per guest*
- Carved Roast Prime Rib Au Jus *GF add \$6 per guest*

Starch Selections

- Italian Roasted Redskin Potatoes *GF, VG, VEG*
- Parmesan Whipped Potatoes *GF, VG*
- Twice Baked Potatoes *GF, VG*
- Potato Beignet *VG add \$0.50 per guest*
- Garden Vegetable Rice Pilaf *GF, VEG, VG*

Vegetable Selections

- Green Bean Almondine *GF*
- Seasonal Medley *GF*
- Sautéed Zucchini and Squash *GF*
- Maple Glazed Carrots *GF*
- Broccoli with Carrots and Leeks *GF*
- Grilled Asparagus *GF, VG*
- Roasted Brussels Sprouts *GF, VG add \$1 per guest*

Starch Selections

- Linguine with Garlic Butter
- Mostaccioli with Marinara Sauce
- Tomato and Roasted Garlic Fettucine
- Farfalle Alfredo *add \$.50/guest*
- Cajun Rotini *add \$.50/guest*
- Chef Lamar's Famous Mac n Cheese

GF: Gluten Free *VEG*: Vegan *VG*: Vegetarian

*Please ask your event specialist about additional allergens

Sunday Brunch Wedding Package

Buffet Selections

Carved Roasted Turkey
with Cranberry Relish
Fresh Grilled Salmon
Carved Baked Virginia Ham
Glazed with Whole Grain Mustard
Omelet Station
Chef Attended
Bacon
Sausage Links
Roasted Potatoes

Fresh Vegetables and Dip
Fresh Fruit Display
Assorted Imported and
Domestic Cheeses with Crackers
Danishes, Croissants,
and English Muffins
Baked French Toast Swirl
Assorted Miniature Pastries
Variety of Jams and Jellies

Beverage Selections

Mimosas
*Champagne and Orange Juice
with a Strawberry Garnish*
**Available during buffet service*

Coffee and Tea
Self service station for entire event
Water and Assorted Juices
Available for entire event

Contact us for Prices

Sunday Brunch Package Includes

White Skirting for Rectangle Tables
Colored Linen Napkins
Uniformed Wait Staff
Complimentary Ceremony Chair
Setup and Rental

Cake Cutting and Plating
White Guest Table Linens
Complete China and Silverware Service
Beverage Attendant Service
Room Rental Fee

Not available on Fridays or Saturdays. 100 Guest Minimum. Only Available in Buffet Format.

Hors d'Oeuvres

Hot

- Whiskey Barbecue Cocktail Meatballs
- Petite Crab Cakes
- Chicken Wellington
- Crab Rangoon
- Vegetable Spring Rolls
- Cashew Chicken Spring Rolls
- Beef or Chicken Satay
- Mini Mushroom Tarts
- Coconut Chicken
- Spanakopita
- Chevre and Smoked Salmon Puffs
- Miniature Quiche
- Kalamata and Asiago Crostini
- Beef Wellington
- Feta and Sun-Dried Tomato Filo
- Asparagus with Asiago wrapped in Filo
- Seared Chorizo and Haloumi Skewers
- Boursin Stuffed Baby Potatoes wrapped in Bacon
- Candied Tomato Risotto Fritters with Basil Aioli
- Butternut, Pear, and Curry Bisque Shooters
- BBQ Pulled Pork with grilled pineapple
- Coconut Shrimp *add \$2 per guest*

Contact us for Prices

Choice of 2 hot or cold selections to be passed for one hour prior to dinner

Cold

- Antipasto Kabobs
- Caprese Skewers
- Poached Pear and Chevre on Crackers
- Beef Medallions
- Stuffed Phyllo Cups
- Trio of Hummus with Pita Points
- Pumpkin Hummus with Sweet Potato Chips
- Mini Beef Tenderloin Sliders with Sriracha Mayo
- Greek Stuffed Cucumber Cups
- Roasted Sweet Pepper and Tomato Bruschetta
- Watermelon Gazpacho with Spicy Shrimp Shooters *add \$1 per guest*
- Classic California Sushi Roll *add \$1 per guest*
- Wonton Crisps with Seared Tuna, Cucumber and Wasabi Cream *add \$1 per guests*
- Jumbo Shrimp Cocktail *add \$2 per guest*
- Cider Poached Shrimp Cocktail with Apple Butter Sauce *add \$2 per guest*

Seasonal Vegetable Crudités

A station serving in-season vegetables served with a house-made ranch dip

Cheese & Fruit Display

A station serving an array of cheeses, assorted fruits, and a medley of crackers

Late Night Snacks and Sweet Endings

Late Night Snacks

Choice of One

Assorted Pizza Fingers

Meat and Vegetarian

Jumbo Soft Pretzels

Served with mustard and cheese for dipping

Coney Dog Station

Served with chili, onions, mustard, ketchup and relish

Mini Burger

Topped with caramelized onions, cheese, bread & butter pickle

Choice of Two

Loaded Nacho Bar

Seasoned ground beef, melted cheese and condiments

Breaded Chicken Wings

A variety of sauces with ranch, blue cheese, and celery

French Fry Station

Served with assorted dipping sauces

Pierogis

Served with sour cream

Sweet Endings

Chef's Favorite Dessert Table

A selection of Mini Pastries, Cakes, and Tortes selected by our pastry chef

Decadent Milk Chocolate Fountain

with up to six different items to dip

Traditional Pie Assortment

Assorted pie slices with whipped cream

Donuts and Cider Station (seasonal)

Fresh donuts and cider straight from the mill

Fresh-Baked Cookies

Chocolate Chunk, Oatmeal Raisin, Macadamia Nut

Sundae Station

Build your own sundae with vanilla ice cream, salted caramel gelato, hot fudge, caramel sauce, maraschino cherries, sprinkles, and candy bits

S'more Station

Your guests roast their favorite camp fire treats! Graham Squares, Marshmallows, Milk Chocolate Squares, and Reese's Peanut Butter Cups

Gourmet Brownies

Heath Bar, M&M, and Fudge

Beverage Services

Beer & Wine Open Bar

Premium House Wines:
Merlot, Cabernet Sauvignon,
Chardonnay, and White Zinfandel
Bud Light and Labatts
Pepsi Products
5.5 Hours

Patio Bar Setup

Patio Bar in addition to the reception room bar.
Includes disposable cups, canned Pepsi
products, bottled beer, and wine.
weather dependent, includes bartender

Standard Open Bar

Gordon's Vodka
Early Times Bourbon
Castillo Rum
Banker's Club Whiskey
Highland Mist Scotch
Gordon's Gin
Hartley's Brandy
El Toro Tequila
Peach Schnapps

Bud Light
House Wines:
Merlot, Chardonnay,
Cabernet Sauvignon
Chardonnay
White Zinfandel
Pepsi Products

5.5 Hours

Champagne Additions

Champagne Toast
Champagne at the Bar

Beer Additions

Atwater Purple Gang Pilsner
Special Keg Request: *Market Price*

Premium Open Bar

Absolut Vodka
Crown Royal Whiskey
Jack Daniels Bourbon
Bacardi Rum
Captain Morgan's Spiced
Rum
Dewar's Scotch
Tanqueray Gin
Bailey's Irish Cream
Kahlua

Jose Cuervo Tequila
Peach Schnapps
Bud Light, Labatt's &
Atwater Purple
Gang Pilsner
Premium House Wines:
Merlot, Chardonnay,
Cabernet Sauvignon,
White Zinfandel
Pepsi Products

5.5 Hours

After Dinner Delights

Gourmet Coffee or Hot Cocoa Station

Faygo Float Station

Faygo floats made with Rock 'n Rye, Root Beer,
Cream Soda, Orange Pop, and Hudsonville Ice Cream

Bartender Fee Applies
for non-open bar formats

All services include glass barware unless otherwise noted. Bartenders included in Open Bar formats.

Custom Wedding Cakes

All Wedding Cakes start at \$4 per slice

Customer is responsible for providing all florals, ribbons, and novelty items to be placed on cakes

Fruit Fillings

Add \$.25 per slice for fillings

Strawberry
Raspberry
Lemon
Blueberry
Cherry
Apple

Cake Flavors

Yellow
Chocolate
Marble
Spice
Cherry Chip
Banana
Strawberry
Lemon
Confetti
French Vanilla
White
German Chocolate
Red Velvet
Banana Nut add \$.25 per slice
Cherry Nut add \$.25 per slice

Mousse Fillings

Add \$.25 per slice for fillings

Chocolate
Strawberry
Raspberry
Lemon
White Chocolate



Examples of our customized cakes; ask your Event Specialist for more ideas and photos of previously made cakes.

Reception Enhancements

À La Carte

Choose from these add-ons. Contact us for prices.

Gold or Silver Charger Plates

Chair Covers & Organza Sash Rental:
Satin Sash Upgrade Available

Floor-length Table Linens

Ceremony Chair Setup and Rental

Bridal Suite Rental
on-site ceremony only

Chiavari Chair Upgrade
Platinum & Diamond Package

Chiavari Chair Addition

Coat Check

November-March. Coat check is closed during dinner service.

Charge for client to bring in rental chairs

Specialty Linens

Please inquire for list and quantities of linens.

Site Details

Ballroom Specifications

- The Ballroom can accommodate up to 250 guests. The guest minimums to host a wedding reception in the Ballroom are as follows:
 - Fridays: 100 guest minimum at full package price
 - Saturdays: 150 guest minimum at full package price
 - Sundays: 75 guest minimum at full package price
- Guest tables are 60' rounds and can seat 8 guests comfortably, but can accommodate 10 guests if needed. The chairs included with the Ballroom are padded banquet chairs.
- The Ballroom reservation for a Buffet style reception includes the use of the North Side Room during dinner service only.
- Use of (2) 65" TVs for slideshows and media

On-Site Ceremony Details

- Outdoor ceremonies are held at Wahby Park* located at the front end of our property across the parking lot from Blossom Heath Inn and can accommodate up to 150 chairs. In the event of inclement weather, ceremonies are held in the Ballroom only (100 chairs). Indoor ceremonies available year-round in the ballroom.

Ceremonies at Wahby Park: **June-September:** Fridays, Saturdays, Sundays; **October:** Fridays and Sundays only; **May:** No outdoor ceremonies.
- Ceremonies at Wahby Park can begin no earlier than 5:00pm on Fridays and Saturdays and setup is allowed no earlier than 4:00 pm.
- On-site Bridal Suite available for an additional fee. Available two hours prior to the on-site ceremony.
- Please consult with your event specialist prior to arranging your onsite ceremony rehearsal time. Blossom Heath's responsibilities are limited to ceremony chair rental, setup, and teardown and does not include rehearsal involvement. For indoor ceremony rehearsals, Blossom Heath cannot guarantee a specific date or time until 10 days prior to your event.

Please contact your event specialist regarding additional ceremony restrictions

Vendor and Room Setup Details

- Your party and vendors may setup no earlier than 3 hours prior to the start of your event.
- Your party and vendors will have 1 hour after the event end time to gather any items brought in and to exit the facility.
- You will be contacted by our onsite event manager 10 days before your wedding to discuss your vendor delivery schedule.

Payment Schedule

Deposit

- A \$1,500 payment is required to secure a date at The Blossom Heath Inn. This will be applied to your total event order.
- Accepted payment types include cash, check or any major credit card.
- By making a deposit toward your event you hereby acknowledge that you have read, understand and agree to Blossom Heath Inn's Policies and Procedures, and Payment Schedule.
- In the event of a cancellation, we will refund any money paid minus a \$750 cancellation fee after the event date **ONLY** if we are able to rebook the date with another event of equal or greater value; otherwise the entire deposit is forfeited. **NO EXCEPTIONS.** Deposits are non-transferrable in the event of a date change and a new deposit is required. *Please consult your event specialist for further clarification*

180 Days Prior to Your Event

- A second payment bringing your event total to half paid must be made 180 days prior to your event date. Late payments will result in a \$250 late payment fee added to your event and the event can be cancelled without refund.

30 Days Prior to Your Event

- The menu package along with all food and beverage selections and linen color choices must be made 30 days prior to your event, if not sooner. Failure to do so may result in a limited availability of options.

10 Days Prior to Your Event

- The final payment and any menu adjustments must be made no later than noon 10 days before your event date. Late payments will result in a \$250 late payment fee added to your event and the event can be cancelled without refund.
- Complete and return the "Final Details Questionnaire" that is emailed to you by your event specialist.
- Submit a guest list to Blossom Heath Inn no later than noon 10 days before the event date, see more information below.
- We will try to accommodate any changes within the 10 day time period if possible.

Final Billing

- Final billing will reflect the actual number of guests served or the guaranteed minimum head count, whichever is greater

Additional Fees

- All prices are subject to 6% state sales tax and 21% service charge (this is not a gratuity).
- Gratuity to staff is not included in the total cost of the event unless noted and is not mandatory.

Policies and Procedures

Time Limits

- A six hour time limit is placed on all events. This does not include your ceremony time if applicable.
- For timing purposes (not a limit), dinner service takes approximately 60-90 minutes.
- All events must end no later than midnight. Facility must be completely vacated by 1:00am. Please arrange transportation accordingly.
- Last call will be 30 minutes prior to the conclusion of the event, not to exceed 11:30 PM.

Decorations

- Decorations or displays brought onto the premises must be approved by Blossom Heath Inn. Items may not be attached to any walls, floors or ceilings with nails, staples, tape or by any other means.
- Wax candles must be fully enclosed.
- Glitter and confetti are not permitted in any form.
- Please inquire regarding ceremony décor permitted.

Alcohol Policies

- In accordance with the State of Michigan Liquor Control Commission all beer, wine, and spirits consumed on premise **must be purchased and served ONLY by Blossom Heath Inn staff.**
- Any alcohol brought into the facility will be confiscated and will not be returned.
- Any event serving alcohol must use a Blossom Heath Inn TIPS trained bartender for the entire event.
- Serving shots of liquor is not permitted at any event.
- Non-tipping bar service is available upon request for a prepaid fee of \$1 per person per bartender at your event. This service must be coordinated prior to final payment; if it is not coordinated, there will be tip jars at the bar.

Food & Dessert Policies

- Blossom Heath Inn Event Specialists can approve outside dessert on a case-by-case basis. Approval of outside dessert is required by noon 10 days prior to the event date. No outside dessert items will be permitted the day of the event without prior approval.
- No outside non-dessert food items are permitted to be brought into Blossom Heath Inn at any time.
- Per Macomb County Health Department regulations, leftover food must be disposed of at the conclusion of all events.
- Kid's meals of chicken tenders and fries are available for guests under 12yrs at 20% off the menu price. Children under 5 are free of charge for food and beverage purposes. Guest minimums must be met for discounted prices to apply.
- Vendor meals are \$10 less than the package price.
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Blossom Heath Inn Policies

- By agreeing to host your ceremony/reception at Blossom Heath Inn you authorize us to photograph your event and utilize these photos in various marketing media including but not limited to its website, bridal websites, and marketing materials.
- Blossom Heath Inn is not responsible for damage or loss of any personal property belonging to you or your guests.
- The client is solely responsible for any damage done to the facility or its properties the day of the event.
- All prices and menu selections are subject to change due to uncontrollable market conditions.