

Northville Hills

WEDDING GUIDE

Standard Package

Our Standard Wedding Packages include first class service designed to make your day at Northville Hills a fun and memorable experience for you and your guests. We recognize that planning a wedding is a lot of work, but we see ourselves as partners in the planning process and want to take as many details off your to-do list as possible so you can relax and enjoy your special day.

Wedding services include:

- Six hours of continuous open bar service
- Two tray passed hors d'oeuvres
- Plated or buffet meal service
- Coffee and tea station
- Champagne toast for head table
- Cutting and serving of your wedding cake
- Six hour room rental
- Early room access day of event at 10am
- Professionally staffed by Northville Hills
- Tables, white floor-length table linens and white napkins
- Choice of chair covers or Chiavari chairs - gold, silver, or mahogany
- China, flatware and glassware
- Access to outdoor space
- Complimentary tasting for two
- Complimentary foursome of golf
- Complimentary coat room attendant upon request

Additions

- | | |
|------------------------|-----------|
| • Colored napkins | \$50 each |
| • Colored table linens | \$15 each |
| • Ceremony Arch | \$250 |

Pricing (per person)

These are our base packages which include tax and premium beverage service.

FRIDAY & SUNDAY **\$130**

Labor Day & Memorial Day are charged at the Saturday rate

SATURDAY **\$135**

CHILDREN **\$30**
3-12

Reserve Your Date

We'll hold your desired date with a \$1,000 deposit and signed contract. After that we'll be in direct communication so that your wedding runs smoothly from start to finish.

- An estimated guest count is due 30 days prior to the event.
- A 90% pre-payment of event is also due at this time in the form of check, money order, credit card or cash. If the 90% payment is made with a credit card a 3% service fee is applied.
- A minimum guaranteed attendance figure is required 14 days prior to the event and is not subject to reduction.

Ceremony Fee

\$1000 + \$5 per chair



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Appetizers

Choose two

Spinach Pie

Spinach and feta, wrapped in flaky filo dough and baked to golden brown perfection

Bruschetta

Sliced Roma tomato, drizzled with roasted garlic oil, and balsamic reduction, and garnished with fresh basil, served on ciabatta bread

Vegetable Spring Roll

Medley of water chestnuts, cabbage, carrot, corn, green bean, onion, and sugar snap peas wrapped in rice paper and deep fried and drizzled with sweet chili.

Asian Pulled Chicken Bao Bun

Light and fluffy steamed bun, filled with sweet soy marinated chicken and pickled vegetables

Sweet Teriyaki Jackfruit Bao Bun

Light and fluffy steamed bun, filled with teriyaki marinated jackfruit, and topped with pickled vegetables

Hot Honey and Whipped Feta Crostini

Whipped feta and garlic cream cheese, topped with hot honey, served on grilled ciabatta

Meatballs

Beef meatballs with the choice of sweet barbecue, Swedish Sauce, or sweet chili Asian sauce

Mushroom Bruschetta

Mushroom duxelle, roasted red pepper, and parmesan cheese, served on a grilled ciabatta

Macaroni and Cheese Bites

Deep fried mac and cheese bites

Caprese Skewers

Marinated mozzarella balls, ripened tomato, fresh basil

Stuffed Mushrooms

Roasted button mushrooms, filled with Italian sausage, boursin cheese, and topped with panko breadcrumbs and parmesan cheese

Ahi Poke Chips +\$2

Ahi tuna, green onion, cucumber, carrot, radish, crunchy wonton, and sweet chili and soy reduction

Crab Cakes +\$2

Succulent crab meat patties, brined capers, tangy remoulade



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Salads

Choose one

Garden Salad

Wild field greens, matchstick carrots, ripened baby tomato, red onion, cucumber, buttered croutons served with ranch and italian dressing

Caesar

Fresh romaine hearts, shaved parmesan cheese, crunchy garlic croutons, Caesar dressing

Spinach Salad + \$2

Leafy spinach, gorgonzola cheese crumbles, roasted butternut squash, toasted pecans, balsamic dressing

Summer Berry Salad + \$2

Wild Field Greens, medley of fresh berries, toasted walnuts, feta, and strawberry vinaigrette

Peach Panzanella + \$2

Wild field greens, grilled peaches, toasted pecans, buffalo mozzarella, buttered croutons, citrus vinaigrette

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ALL OPTIONS INCLUDE ROLLS AND BUTTER

Entrees

Choose two

Parmesan Herb Encrusted Chicken

Parmesan encrusted chicken breast, smothered in house marinara and melted mozzarella cheese

Chicken Piccata

Lightly breaded chicken breast, topped with capers, marinated artichokes and a rich Piccata pan sauce

Roasted Red Pepper Chicken

Lightly breaded chicken breast, topped with a roasted red pepper cream sauce

Chicken Marsala

Lightly breaded chicken breast, button mushrooms, marsala cream sauce

Grilled Chicken

Lightly pounded and grilled chicken breast, topped with an orange cranberry glaze and toasted walnuts

Coffee Rubbed Sirloin Steak + \$6

Hand cut 8oz sirloin steak, rubbed with coffee and seasonings, and then grilled, served with red wine jus lie

Beef Short Rib + \$10

Tender braised beef short rib, savory pan jus

Beef Ribeye + \$10

Handcut Ribeye, char-grilled, served with red wine jus lie

Filet Mignon + \$12

Hand cut, 8oz grilled beef tenderloin, served with your choice of tangy Detroit zip sauce, or gorgonzola cream sauce

Beef Tips (Buffet Only) + \$6

Seared beef tenderloin, balsamic glazed onion, roasted garlic, house Zip sauce

Prime Rib (Buffet Only) + \$12

Slow roasted rosemary seasoned prime rib, cooked to medium. Served with au jus, horseradish, and horseradish sour cream.

DUETS AVAILABLE AT PRICE OF HIGHER CHOICE



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ALL OPTIONS INCLUDE ROLLS AND BUTTER

Entrees

Choose two

Tomahawk Pork Chop

+\$3

*12 oz grilled tomahawk pork chop, served with an apple
cider and bourbon reduction*

Crusted Haddock

Horseradish crusted, served with a tomato beurre blanc

Salmon beurre blanc

Fresh Atlantic grilled salmon with a citrus beurre blanc

Cherry Walnut Crusted Salmon

Crusted fresh Atlantic Salmon with a Dijon cream sauce

Honey Soy Salmon

*Fresh Atlantic salmon, served with a sweet chili, honey, and
soy glaze*

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Vegetarian Pasta Entrees

Choose one

Pasta Primavera

Penne pasta, roasted baby tomato, wilted spinach
seasonal squash, charred onion, parmesan cheese

Squash Ravioli

Squash filled ravioli, tossed in Alfredo sauce, and
garnished with parmesan cheese

Cheese Tortellini and Pesto

Cheese filled tortellini, tossed in basil pesto cream, and
topped with parmesan cheese

Potato Gnocchi

Wilted spinach, red pepper, roasted garlic cream
sauce

Mushroom Ravioli

Roasted garlic cream sauce, Haystack vegetable blend

Sides

Starch

Choose one

Boursin Cheese Redskin Mashed Potato

Tri-Colored Creamer Potato

Basil Pesto Risotto

Roasted Sweet Potatoes

Wild Rice

Brown Sugar Sweet Potato Mash

Vegetables

Choose one

Asparagus with Lemon Butter

Broccolini

Roasted Brussel Sprouts with Balsamic Glaze

Garden Carrots with Honey Butter

Green Bean Almondine

Roasted Broccoli and Cauliflower



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Stationed Appetizers

Serves 25 per order

Cheese and Crackers **\$100**

A blend of hard and soft, imported and domestic cheeses accompanied with a medley of assorted crackers

Fruit Platter **\$100**

Seasonal display of melons and berries

Balsamic Grilled Vegetable Platter **\$100**

Fire roasted onion, bell peppers, Portobello mushroom, squash and zucchini

Crudites **\$100**

*Crisp, bite sized garden vegetables:
carrot, celery, broccoli, cauliflower, bell peppers, and
ranch dipping sauce*

Charcuterie Board **\$300**

*Salami, honey ham, prosciutto, walnuts, swiss cheese,
sharp cheddar, gorgonzola cheese, pecans, honey roasted
peanuts, black mission figs, dried cherries, toast points,
and crackers*



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LATE NIGHT SNACKS

ALL PRICES PER PERSON

- **FRENCH FRY STATION \$8**

- *French fries, sweet potato fries, tater tots. served with ranch, ketchup, mustard, warm cheese fondue, chili*

- **SOFT BAKED PRETZELS \$8**

- *cinnamon sugar with cream cheese frosting*
- *salted with mustard, cheese sauce*

- **TOAST YOUR OWN SMORES BAR \$8**

- *Hershey's Chocolate, Marshmallow, Graham Crackers, +\$1 for Reese's Peanut Butter Cups*

- **SLIDERS \$10**

- *certified angus patties, sautéed onion, American cheese*
- *fried chicken, pickle, hot honey*

- **BOSCO STICKS \$8**

- *Mozzarella and pepperoni filled Bosco sticks, served with ranch and marinara*

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BEVERAGES

MIXERS & GARNISHES INCLUDED. TWO BARTENDERS PER 100 GUESTS.
ADDITIONAL BARTENDER \$200

PREMIUM LIQUOR

INCLUDED IN PACKAGE

- skyy vodka
- bombay gin
- bacardi rum
- captain morgan's spiced rum
- canadian club whiskey
- dewar's scotch
- jim beam bourbon
- jose cuervo tequila
- kahlua
- bailey's irish cream
- amaretto
- peach schnapps
- house table red and white wine
- domestic draft beers

TOP SHELF LIQUOR

+\$3

- titos vodka
- tanqueray gin
- bacardi rum
- captain morgan's spiced rum
- jack daniels whiskey
- chivas regal scotch
- maker's mark bourbon
- hornitos tequila
- southern comfort
- kahlua
- baileys irish cream
- disaronno amaretto
- peach schnapps
- house table red and white wine
- domestic and craft draft beers

PREMIUM WINES

\$2 PER WINE

- decoy chardonnay
- grand traverse pinot grigio
- grand traverse riesling
- nobilo sauvignon blanc
- bonanza cabernet sauvignon
- boen pinot noir
- punto final malbec

ADD ONS

CHAMPAGNE TOAST FOR ALL	\$3 PER PERSON
SELTZERS	\$2 PER PERSON
UPGRADED MIXERS	\$2 PER PERSON

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PREFERRED VENDORS

ACCOMMODATIONS

- *Detroit-Livonia Marriott, Livonia*
(734) 462-3100
marriott.com
- *Holiday Inn Express & Suites, Plymouth*
(734) 969-8100
ihg.com/holidayinnexpress/hotels
- *Hilton Garden Inn*
(734) 354-0001
hiltongardeninn.com

**Complimentary shuttle services available at all hotels*

FLORAL & DECOR

- *Lama's Florist and Rentals*
(313) 945-8777
lamaflorist.com
- *Trilogy Creative - Photo Booth/Backdrops/Design*
(313) 383-6825
Trilogy-Creative.com
tim@trilogydetroit.com
- *Alex Nazar Floral - Floral Design*
(609) 920-3319
alexnazarfloral@gmail.com
instagram: Alexnazarfloral

PHOTOGRAPHY, VIDEOGRAPHY & ENTERTAINMENT

- *Mike Staff Productions - DJ/Photo/Video*
(248) 689-0777
mikestaff.com
- *Prestige Weddings & Events - DJ/Photo/Video*
(248) 823-6190
prestigeweddings.com
- *Elite Wedding Co. - DJ/Photo/Video*
(586) 415-4800
weddingsbyelite.com
- *Grace Piepho Photography - Photo*
gracepiephotography.mypixieset.com
Instagram: @piephospicture
- *Superfunk Jen - DJ/Emcee*
(619) 518-1373
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