



MGM  GRAND<sup>®</sup>  
DETROIT

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An MGM Resorts Luxury Destination

# Ethnic Weddings



# ETHNIC WEDDING PACKAGE

## CEREMONY FEE

\$1,500

## HOSPITALITY OUTSIDE CATERING FEE

\$25 per person

## BREAKFAST OUTSIDE CATERING FEE

\$25 per person

## LUNCHEON OUTSIDE CATERING FEE

\$25 per person

## DINNER OUTSIDE CATERING FEE

\$50 per person

## OUTSIDE CATERING POLICY

Outside catering is allowed at MGM Grand Detroit for specialized, ethnic cuisine only. The outside caterer must be approved by the MGM Grand Detroit catering manager and will be required to sign a hold harmless agreement and provide a copy of the insurance certificate with MGM Grand Detroit listed as an additional insurer at least one week prior to the event.

The outside catering fee is \$25 per person for breakfast, lunch and hospitality events.  
\$50 per person for buffet, family-style or plated dinner.

*Only one (1) caterer per event will be allowed.*

*Any combination of a buffet, family-style or plated dinner served will be an additional fee per person.*

Fee includes all tables, chairs, table linens, dance floor, stage, room rental, dishes, stemware, flatware, use of our banquet kitchen, all equipment needed for the menu and an MGM Grand Detroit chef on staff for assistance in the kitchen.

## PARKING

MGM Grand Detroit will provide complimentary valet to all event attendees and hotel guests.  
Self parking in the parking structure is complimentary.

## COAT CHECK

Coat check is available at no charge from October 1st through May 1st.  
If you require coat check, May 2nd through September 30th, a charge of \$150 per attendant will be applied to your master account.  
(1 attendant per 100 guests is recommended)

## HOSPITALITY ROOM

\$500 room rental (value of \$2500)  
Food and beverage may be ordered from MGM Grand Detroit in advance through the approved vendor.

# BREAKFAST

## CONTINENTAL BREAKFAST

individual bottles of orange and grapefruit juices  
seasonal fresh fruit and berries  
house made breakfast danish and croissants  
honey butter and preserves  
assorted individual yogurts  
freshly brewed coffee, decaffeinated coffee and assorted teas  
\$25 per person

## MORNING SUN BREAKFAST BUFFET

individual bottles of orange, grapefruit and tomato juices  
seasonal fresh fruit and berries  
house made breakfast danish, croissants and sliced breakfast breads  
honey butter and preserves  
assorted individual yogurts  
scrambled eggs, cheddar cheese, chives  
home-style diced breakfast potatoes, peppers and scallions  
cherry-wood smoked bacon, country breakfast sausage  
freshly brewed coffee, decaffeinated coffee and assorted teas  
\$33 per person

## À LA CARTE

freshly brewed coffee and assorted tea  
\$65 per gallon

sliced fresh fruit  
\$10 per person

assorted muffins – blueberry, bran, banana nut  
\$36 per dozen

fresh bagels, flavored cream cheeses  
\$36 per dozen

freshly baked butter, almond, chocolate croissants, fruit filled danish  
\$40 per dozen

***all prices are subject to 6% sales tax and 22% service charge***

*food and beverage pricing is subject to change without prior notification*

*pricing can be guaranteed up to three months prior to the function, if requested and confirmed in writing  
consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness*

# DESSERTS

## MGM GRAND DETROIT WEDDING CAKE

custom designed three-tier cake

\$11 per person

## PLATINUM SWEET DESSERT TABLE

chef's selection assorted mini pastries to include:  
tiramisu, raspberry sacher, assorted cheesecake pops,  
mixed berry fruit tarts, chocolate raspberry tarts, mini cannoli

sliced fresh fruit and berries

accompanied by freshly brewed coffee, decaffeinated coffee and assorted teas

\$18 per person

## DIAMOND DESSERT TABLE

chef's selection assorted mini pastries to include:  
tiramisu, raspberry sacher, assorted cheesecake pops,  
mixed berry fruit tarts, pecan squares,  
raspberry vanilla verrine, chocolate tulip cups,  
pear and apple caramel verrine,  
warm house made bread pudding with vanilla bean sauce

sliced fresh fruit and berries

accompanied by freshly brewed coffee, decaffeinated coffee and assorted teas

\$24 per person

## MGM GRAND DETROIT DESSERT TABLE

chef's selection assorted mini pastries to include:  
tiramisu, raspberry sacher, assorted cheesecake,  
mixed berry fruit tarts, raspberry vanilla verrine,  
raspberry vanilla verrine, chocolate tulip cups,  
pear and apple caramel verrine, exotic fruit parfait, key lime tarts,  
assorted french macarons, chocolate dipped strawberries, chocolate tulip cups  
warm sugar free bread pudding or chocolate bread pudding

**(choose one)**

whole tortes: chocolate cheesecake mousse torte  
caramel mocha gateau, carrot pineapple torte, chocolate decadence torte

sliced fresh fruit and berries

accompanied by freshly brewed coffee, decaffeinated coffee and assorted teas

\$28 per person

## CHOCOLATE DIPPED STRAWBERRIES

fresh strawberries dipped in white and dark chocolate

\$48 per dozen

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# CUSTOM DESIGNED WEDDING CAKE

## CAKE

chocolate cake  
yellow cake  
red velvet cake

## FILLING AND ICING

vanilla buttercream (un-refrigerated)  
chocolate ganache (un-refrigerated)  
cream cheese icing (un-refrigerated)  
chocolate mousse (refrigerated)  
white chocolate mousse (refrigerated)

buttercream and mousse may be flavored upon guest's request  
with approval of pastry kitchen

refrigerated and un-refrigerated items cannot be combined on the same cake

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## BAR OFFERINGS

### FOUR HOUR PACKAGE NAME BAR

smirnoff vodka, seagram's gin  
bacardi silver rum, jim beam bourbon  
captain morgan's spiced rum, jack daniel's whisky  
canadian club whisky, dewar's scotch  
jose cuervo tequila  
wine, domestic and imported beers, juices, sodas and bottled waters  
\$35 per person + \$8 per person for each additional hour

### FOUR HOUR PACKAGE PREMIUM BAR

absolut vodka, tanqueray gin  
bacardi silver rum, maker's mark bourbon  
captain morgan's spiced rum, jack daniel's whisky  
crown royal whisky, johnnie walker black label scotch  
patrón silver tequila  
wine, domestic and imported beers, juices, sodas and bottled waters  
\$40 per person + \$10 per person for each additional hour

### FOUR HOUR PACKAGE LUXE BAR

grey goose vodka, bombay sapphire gin  
Bacardi silver rum, woodford reserve bourbon  
captain morgan's spiced rum, jack daniel's whisky  
chivas regal whisky, glenlivet 12 year old scotch  
patrón reposado tequila  
wine, domestic and imported beers, juices, sodas and bottled waters  
\$45 per person + \$12 per person for each additional hour

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## BAR OFFERINGS ON CONSUMPTION

### HOSTED NAME BAR

smirnoff vodka, seagram's gin  
bacardi silver rum, jim beam bourbon  
captain morgan's spiced rum, jack daniel's whisky  
canadian club whisky, dewar's scotch  
jose cuervo tequila  
\$8 per drink

### HOSTED NAME BAR

absolut vodka, tanqueray gin  
bacardi silver rum, maker's mark bourbon  
captain morgan's spiced rum, jack daniel's whisky  
crown royal whisky, johnnie walker black label scotch  
patrón silver tequila  
\$10 per drink

### HOSTED NAME BAR

grey goose vodka, bombay sapphire gin  
10 cane rum, woodford reserve bourbon  
captain morgan's spiced rum, jack daniel's whisky  
chivas regal whisky, glenlivet 12 year old scotch  
patrón reposado tequila  
\$12 per drink

### ADDITIONAL OPTIONS

wine and imported beer  
\$7 per drink  
domestic beer  
\$6 per drink  
juices and soda  
\$5 per drink  
bottled water  
\$4 per drink

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