



MGM  GRAND.
DETROIT

An MGM Resorts Luxury Destination

Weddings



ELEGANT WEDDING PACKAGE

FOUR HOUR 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
wine, domestic and imported beers, juices, sodas and bottled water
+\$8 per person for each additional hour

PASSED HORS D'OEUVRES (choose four)

tomato basil bruschetta
boursin cheese tart, sweet tomato jam
mediterranean olive salad, herb and goat cheese mousse, tomato cone
strawberry and spicy fig compote, candied walnut, endive
wild mushroom tart with gruyere crust
spinach, artichoke, phyllo cups
better made potato chip crusted chicken, honey mustard
lobster cobbler with dijon cream and gruyère streusel
stuffed baby mushroom cap, bacon, goat cheese, sweet tomato

CHAMPAGNE TOAST

THREE COURSE DINNER

to begin

local michigan greens, herb roasted tomatoes, asparagus, toasted pine nuts,
white balsamic vinaigrette

main entrée

herb grilled french cut chicken breast, roasted garlic polenta, broccolini, chicken jus lie
herb grilled salmon, lemon whipped potato, haricot vert with port poached onions, dill butter
braised beef short rib, horseradish mashed potatoes, thyme, roasted tomato, natural reduction
roasted vegetable eggplant roulade (vegan and gluten free), quinoa and wild grain pilaf, balsamic tomato fondue
herb garlic grilled filet, blue cheese potato pave, caramelized onion and mushroom, au poive sauce (+\$13 per person)
seared filet and grilled salmon, butter whipped potato, grilled asparagus, herb jus and lemon caper butter (+\$13 per person)

dessert

custom designed three tier wedding cake
to include selected flavor cake and buttercream

\$99 per person

EXTRAVAGANT WEDDING PACKAGE

FOUR HOUR 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
wine, domestic and imported beers, juices, sodas and bottled water
+\$8 per person for each additional hour

PASSED HORS D'OEUVRES (choose four)

tomato basil bruschetta
boursin cheese tart, sweet tomato jam
mediterranean olive salad, herb and goat cheese mousse, tomato cone
strawberry and spicy fig compote, candied walnut, endive
chili cured beef carpaccio, salsa verde, crisp tortilla
sesame tuna tartar, avocado mousse, pickled cucumber, micro cilantro
wild mushroom tart, with gruyere crust
spinach, artichoke, phyllo cups
mini roasted vegetable quiche
better made potato chip crusted chicken, honey mustard
lobster cobbler with dijon cream and gruyere streusel
stuffed baby mushroom cap, bacon, goat cheese, sweet tomato
traditional crab cake, chive cream

CHAMPAGNE TOAST

FOUR COURSE DINNER

appetizers (choose one)

heirloom tomato, marinated fresh mozzarella, grilled ciabatta, arugula, black olive tapenade
jumbo lump crab cake, tomato caper relish, herb aioli, grilled lemon

to begin

leaf lettuce, arugula and curly endive, marcona almonds,
manchego cheese, sweet pickled red onions, marinated olives, sherry vinaigrette

main entrée

herb grilled french cut chicken breast, roasted garlic polenta, broccolini, chicken jus lie
roasted breast of chicken stuffed with spinach and sundried tomato, pesto risotto, baby carrot, roasted garlic cream
pan seared walleye, bacon-fingerling lyonnaise, grilled asparagus, sauce choron
herb grilled salmon, lemon whipped potato, haricot vert with port poached onions, dill butter
braised beef short rib, horseradish mashed potatoes, thyme, roasted tomato, natural reduction
roasted vegetable eggplant roulade (vegan and gluten free), quinoa and wild grain pilaf, balsamic tomato fondue
herb garlic grilled filet, blue cheese potato pave, caramelized onion and mushroom, au poive sauce (+\$13 per person)
seared filet and grilled salmon, butter whipped potato, grilled asparagus, herb jus and lemon caper butter (+\$13 per person)

dessert

custom designed three tier wedding cake
to include appropriate flavor cake and buttercream

\$115 per person

WEDDING PACKAGE UPGRADES

FOUR HOUR 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 water
+\$10 per person
+\$10 per person for each additional hour

FOUR HOUR LUXE BAR

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

COCKTAIL RECEPTION UPGRADES

vegetable crudités

marinated and grilled vegetables, asparagus, mushroom, artichoke, zucchini, squash, carrots,
roasted pepper dip, hummus, buttermilk ranch dressing
+\$950 per large platter (per 100 guests)

global artisan cheeses

sera fina herb cheese, miniature brie, fresh goat cheese, aged manchego,
denmark bleu, american, cheddar and swiss, fresh strawberries and grapes, dried fruit
candied pecans, assorted crackers
+\$1,100 per large platter (per 100 guests)

maryland crab cake station (chef attended)

eastern shore crab cakes, sweet and spicy pickle remoulade,
new potato and asparagus salad with citrus vinaigrette
+\$22 per person

DINNER UPGRADES

soup course

wild mushroom, chive crème fraîche +\$8 per person
roasted butternut squash purée, candied pecans +\$8 per person
tomato, bacon, fresh herbs +\$8 per person
french onion soup, crouton, gruyère gratin +\$8 per person

intermezzo

champagne strawberry sorbet +\$5 per person

main entrée additions

grilled shrimp +\$10 per person (3pc)
butter poached lobster +\$30 per person (1pc)

DESSERT UPGRADES

BANANAS FOSTER STATION (chef attended)

sliced bananas, brown sugar, rum, vanilla bean gelato
\$15 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 macaroons, 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

LATE NIGHT SNACK

one hour service

SLIDERS

prime beef sliders, house made bun
+\$5 per piece

DETROIT STYLE SQUARE PIZZA STATION (choose three)

pepperoni and sweet italian sausage
blt - bacon, fresh tomato, romaine, ranch
pesto ricotta - sliced tomato, sweet italian sausage, basil, caramelized onion
barbecue chicken - grilled chicken, bbq sauce, charred corn, grilled red onion
wild mushroom - cremini, shiitake, oyster mushrooms, arugula, red onion, goat cheese
mediterranean - artichokes, kalamata olives, peppers, scallions, goat cheese, red pepper flake
quarto formaggi - basil mascarpone, mozzarella, parmesan, asiago
\$15 per person

NATIONAL CONEY ISLAND HOT DOGS AND CHILI

yellow mustard, onions, pickle relish, cheese sauce
\$10 per person

BREAKFAST PACKAGE

individual bottles of orange and grapefruit juices
seasonal fresh fruit and berries
blueberry, banana nut and apple cinnamon muffins, honey butter and preserves
scrambled eggs, cheddar cheese, chives, home style diced breakfast potatoes,
peppers and scallions, country breakfast sausage
\$28 per person

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

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

INFORMATION

COMPLIMENTARY WEDDING SUITE

for weddings of 100 guests or more, MGM Grand Detroit will provide a complimentary luxury corner suite, for the night of your wedding. (\$499 value)

GUEST ROOMS

We are pleased to offer a discounted group rate to room blocks consisting of 10 rooms or more.

PARKING

MGM Grand Detroit will provide complimentary parking to all event attendees and hotel guests. Self parking in our 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)

BANQUET ROOM

MGM Grand Detroit includes all tables, chairs, table linens, dance floor, stage, room rental, dishes, stemware and flatware at no additional charge

FOOD AND BEVERAGE

MGM Grand Detroit must provide all food and beverage

MENU TASTING

For weddings of 200 guests or more, MGM Grand Detroit will provide a complimentary menu tasting for up to six guests. Tastings will take place six to eight weeks prior to the wedding date, Tuesday through Friday, at noon. Tasting must be scheduled at least two weeks in advance.

CEREMONY FEE

MGM Grand Detroit is able to host ceremonies.
\$500 — \$1,500

AUDIO VISUAL

MGM Grand Detroit is pleased to work with our exclusive on-site av provider encore event technologies. Enhance the look and feel of your wedding with a variety of audio, video and lighting equipment services. for pricing, information and quotes please contact Encore Event Technologies directly, which will be billed separately.

ADVANCE DEPOSIT

MGM Grand Detroit requires a 30% non-refundable deposit based on the food & beverage minimum revenue requirement due at the time of signing the contract.

We require that 100% of the remaining estimated bill be paid no later than **fourteen** (14) working days prior to the event date.

