

# Weddings at Union 212

Wedding receptions at our beautiful, historic, downtown venue are all about you. We believe your event should reflect who you are and we are here to help make that happen.

## Inclusions

Four hours continuous open bar service  
Two passed or stationed hor d'oeuvres  
Plated meal service  
Cutting and serving of your wedding cake  
Champagne toast for bridal party  
Unlimited soft drinks

White table linens and black or white linen napkins  
Colored napkins available +50¢ each  
All tables and chairs  
All china, glassware, silverware  
Six hour room rental  
Coat check attendant upon request

## Package Prices

Friday or Saturday \$70  
Sunday \$65  
Monday - Thursday \$60

### ***Additional Charges:***

*22% Service Charge (covers all Staff Gratuity)*  
*6% Michigan Sales Tax*

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# *Hor d'oeuvres*

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*Choose Two*

## **Hor d'oeuvres**

- Stuffed Mushroom with Sausage or Spinach
- Fig & Goat Cheese Flatbread
- Stella's Arancini with Pomodoro Sauce
- Vegetable Thai Spring Roll with Sweet Chili Sauce
- Reuben Egg Rolls
- Scallops Wrapped with Bacon
- Shrimp Spring Roll with Sweet Chili Sauce
- Mini Beef Wellington
- Chicken Satay with Peanut Sauce
- Korean BBQ Meatballs
- Shrimp Cocktail Shooters +1

## **Stationed Hor d'oeuvres**

- Vegetable Platter
- Fresh Vegetables with Crackers and Dip
- Cheese Board
- Imported & domestic cheeses, grapes, crostini, gourmet crackers
- Fresh Fruit Display
- Seasonal Fruits & Berries with Assorted Crackers & Dip
- Mediterranean +\$1
- Hummus, Tamboule, Olive Tapenade, Baba Ghannouj, Spicy Carrot Salad, Condiments, Pita Points
- Charcuterie +\$2
- Imported Cheeses & Meats, Vegetables, Condiments

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# *Salads*

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*Choose One*

- Garden • Caesar
- Caprese +\$1 • Vineyard +\$1

..... *Plated Entrées* .....

Choose one entrée, each additional offering \$4.  
Choose one vegetable and one starch (included).  
Vegetarian and gluten free options available.

**Chicken Marsala**

Chicken Breast, Mushrooms, Marsala Wine Sauce

**Chicken Piccata**

Chicken Breast, Artichoke Hearts, Capers, Lemon White Wine Sauce

**Chicken Invaltine +\$1**

Chicken Breast Stuffed with Spinach, Mushrooms, Tomatoes, Provolone Cheese;  
Topped with Poulet Sauce

**White Fish**

Parmesan Encrusted, Champagne Cream Sauce

**Salmon**

Grilled Fillet, Champagne Dill Sauce

**Stuffed Shrimp +\$3**

Crab Stuffed and Baked; Served with Champagne Cream Sauce

**Pork Loin**

Served Sliced, Sun Dried Cherry Dressing, Rosemary Demi Glace

**Filet Mignon - Market Price**

Grilled to Perfection, Demi Glace

..... *Dual Plated Entrées* .....

**Salmon & Chicken +\$3**

Grilled Salmon & Chicken Marsala or Piccata

**Filet & Chicken - Market Price**

Petite Filet & Chicken Marsala or Piccata

**Filet & Salmon - Market Price**

Petite Filet & Grilled Salmon with Champagne Dill Sauce

**Filet & Shrimp - Market Price**

Petite Filet & Crab Stuffed Shrimp with Champagne Cream Sauce

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## Vegetables

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*Choose one*

Green Beans • Green Bean Almondine  
Seasonal Roasted Vegetables • Asparagus • Broccoli • Baby Buttered Carrots

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## Starch

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*Choose one*

Smashed Potatoes • Rice Pilaf • Wild Rice Blend  
Herb Roasted Potatoes • Baked Potato  
Dutchess or Twice Baked Potato +\$1

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## Desserts

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Raspberry Cheesecake ... \$8  
Carrot Cake ... \$8  
Petite Fours - Pick 5 of our Mini Homemade Favorites ... \$8  
Chocolate Covered Strawberries  
Chocolate Mousse Cups  
Tiramisu  
Key Lime Tarts  
Fresh Fruit Tarts with Mascarpone Mousse  
NY Style Cheesecake  
Chocolate Dipped Cookies  
Nutella Mousse Tarts  
Mini Cannoli  
Mini Cream Puffs

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*Late Night Snacks*  
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Pizza +\$3 per Slice or \$20 per Pizza  
Pepperoni

French Fry Station +\$5  
French Fries, Sweet Potato Fries, Ranch, Honey Poppy, BBQ, Chili, Cheese

Taco Bar +\$8  
Seasoned Ground Beef and Chicken with Corn Hard Shells, Soft Flour Tortillas,  
Lettuce, Tomato, Onion, Cheese, Sour Cream, Guacamole & Hot Sauce

Hot Dog Bar +\$4  
Dogs, Coney Sauce, Buns, Onion, Cheese, Condiments

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*Beverage Service*  
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*Includes one bartender per 50 guests*  
*Additional bartender \$150*  
*Additional 30 minutes of bar service \$4 per person*

Standard Bar Package

Titos Vodka  
Tanqueray  
Bacardi Rum  
Sauza Gold Tequila  
Jack Daniels  
Select Chardonnay & Cabernet  
One Domestic Beer  
One Imported or Craft Beer  
All Mixers Included

Upgraded Wine Selections +\$3

Premium Bar Package +\$4