

PRIVATE EVENTS

**FORBES**

HOSPITALITY







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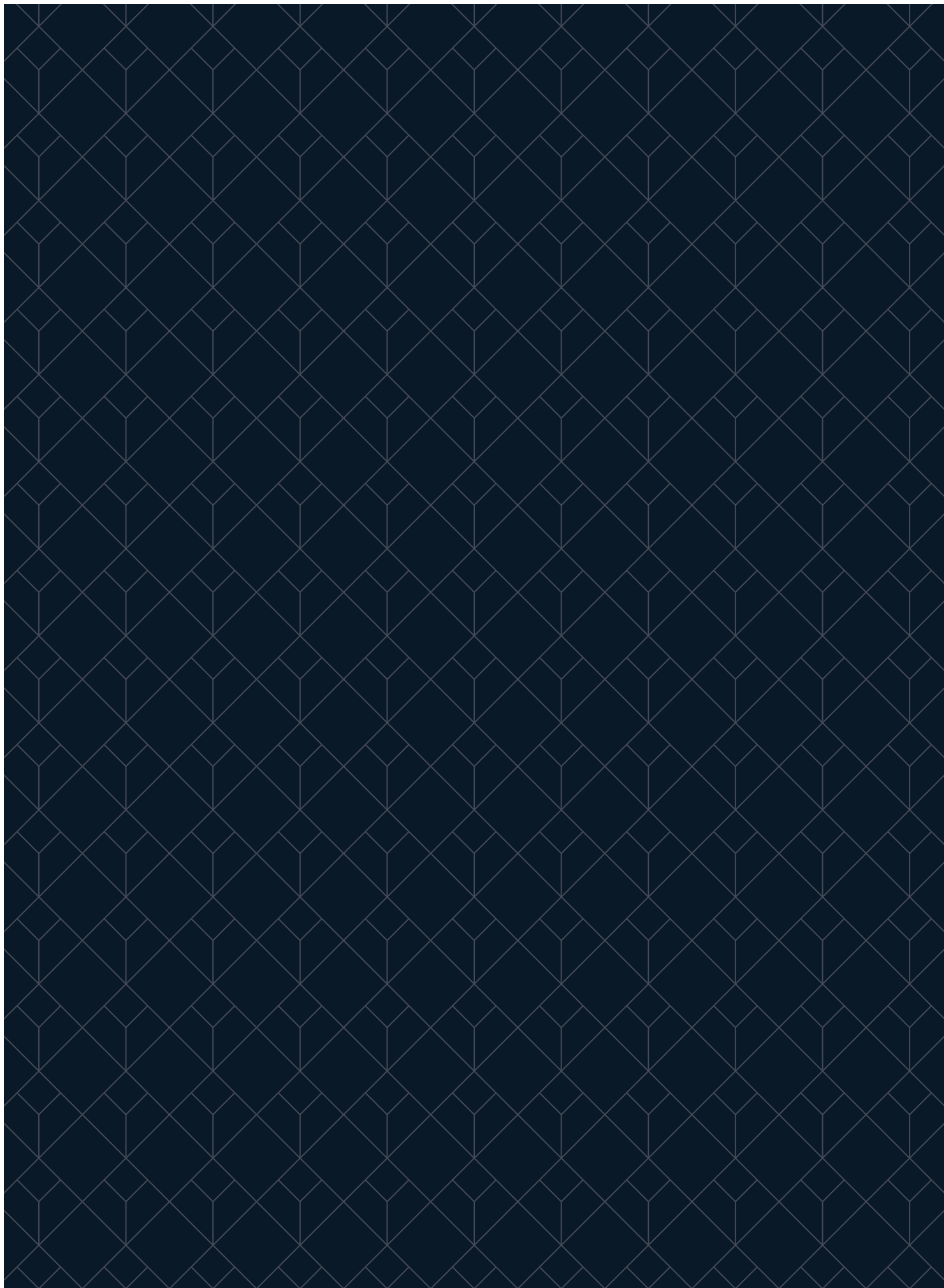
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SECTION 1

# BREAKFAST MENUS

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# BREAKFAST BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

FORBES PRIVATE EVENTS

## CONTINENTAL BUFFET .....\$23.00 PER PERSON

- |   |   |
|---|---|
| Sliced Seasonal Fruit                             | Butter & Honey  |
| Yogurt Parfaits with Berries & House Made Granola | Orange, Cranberry & Grapefruit Juice  |
| Assortment of Mini Breakfast Pastries             | Great Lakes Coffee Roasting Company Coffee, Decaffeinated Coffee, & Assorted Bigelow Teas |

## HEALTHY EATING BUFFET .....\$27.00 PER PERSON

- |   |   |
|---|---|
| Sliced Seasonal Fruit                             | Oatmeal with Raisins, Brown Sugar, with Skim or Whole Milk on the side                    |
| Yogurt Parfaits with Berries & House Made Granola | Butter & Honey  |
| Assortment of Mini Breakfast Pastries             | Orange, Cranberry & Grapefruit Juice  |
| Cottage Cheese                                    | Great Lakes Coffee Roasting Company Coffee, Decaffeinated Coffee, & Assorted Bigelow Teas |
| Hard Boiled Eggs                                  |   |

## CLASSIC BREAKFAST BUFFET .....\$33.00 PER PERSON

- |   |   |
|---|---|
| Sliced Seasonal Fruit   | Cubed Breakfast Potatoes with Fresh Herbs   |
| Yogurt Parfaits with Berries & House Made Granola                                     | Assortment of Mini Breakfast Pastries   |
| Scrambled Eggs with Crème Fraiche & Chives  | Butter & Honey  |
| <b>CHOICE OF:</b><br>Applewood Smoked Bacon, Turkey Sausage, OR Detroit Sausage Links | Orange, Cranberry & Grapefruit Juice  |
|   | Great Lakes Coffee Roasting Company Coffee, Decaffeinated Coffee, & Assorted Bigelow Teas |





# BREAKFAST BUFFET ENHANCEMENTS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

**BAGEL STATION .....\$16.00 PER PERSON**

Assorted Sliced Bagels  
(Gluten Free Bagels upon request)

Mashed Avocado

Everything Bagel Seasoning

Soft Boiled Eggs

Capers

Sliced Cucumbers

Pickled Onions

Sliced Tomatoes

Chopped Dill

**ADD: SMOKED SALMON \$7.50 PER PERSON**

**OATMEAL STATION .....\$6.00 PER PERSON**

Steel Cut Oatmeal  
(Made Vegan with Almond Milk)

Golden Raisins

Sliced Banana

Brown Sugar

Skim & Whole Milk

**BREAKFAST BLT SANDWICH .....\$8.00 PER PERSON**

Toasted Whole Wheat Bread with  
Bacon, Egg, Lettuce, Tomato & Mayonnaise

**HARD BOILED EGGS .....\$2.00 PER PERSON**

2 Eggs Per Person







# BREAKFAST BUFFET ACTION STATIONS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

**WAFFLE STATION\*** .....\$11.00 PER PERSON

**HOUSE MADE WAFFLES SERVED WITH:**

- Maple Syrup
- Soft Whipped Butter
- Fresh Whipped Cream
- Strawberry Compote
- Sliced Bananas
- Chocolate Chips

*Optional Add: Fried Chicken \$8.00 PER PERSON*

**OMELET STATION\*** .....\$14.00 PER PERSON

**REGULAR EGGS & EGG WHITES SERVED WITH:**

- Cheddar, Swiss & Feta Cheeses
- Diced Mushroom
- Bell Peppers
- Onion
- Tomato
- Spinach
- Avocado
- Crumbled Sausage
- Diced Bacon
- Diced Ham

\* +\$125 Chef Attendant Fee





# PLATED BREAKFAST

MINIMUM ORDER - 25 GUESTS

FORBES PRIVATE EVENTS

## CLASSIC PLATED BREAKFAST .....\$27.00 PER PERSON

Scrambled Eggs with Crème Fraiche & Chives

**CHOICE OF:**

Applewood Smoked Bacon, Turkey Sausage, OR Detroit Sausage Links

Cubed Breakfast Potatoes with Fresh Herbs

Sliced Fruit Side

Basket of Assorted Mini Breakfast Muffins & Croissants

Sweet Butter & Honey

Orange, Cranberry & Grapefruit Juice

Great Lakes Coffee Roasting Company Coffee, Decaffeinated Coffee, & Assorted Bigelow Teas

## QUICHE PLATED BREAKFAST .....\$38.00 PER PERSON

**CHOICE OF QUICHE:**

- Spinach, Grilled Zucchini, Red Bell Pepper, Onion & Goat Cheese
- Ham & Cheddar
- Bacon, Caramelized Onion, & Gruyere

Breakfast Salad with Arugula, Asparagus, & Avocado & a Lemon Vinaigrette

Sliced Fruit Side

Basket of Assorted Mini Breakfast Muffins & Croissants

Sweet Butter & Honey

Orange, Cranberry & Grapefruit Juice

Great Lakes Coffee Roasting Company Coffee, Decaffeinated Coffee, & Assorted Bigelow Teas

## FRENCH TOAST PLATED BREAKFAST .....\$23.00 PER PERSON

Brioche French Toast with Whipped Butter & Maple Syrup

**CHOICE OF:**

Applewood Smoked Bacon, Turkey Sausage, OR Detroit Sausage Links

Sliced Fruit Side

Orange, Cranberry & Grapefruit Juice

Great Lakes Coffee Roasting Company Coffee, Decaffeinated Coffee, & Assorted Bigelow Teas





# BRUNCH MENU

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

FORBES PRIVATE EVENTS

CUSTOM BRUNCH .....\$57.00 PER PERSON

## 1 INCLUDES:

- Sliced Seasonal Fruit
- Assortment of Mini Breakfast Pastries
- Sweet Butter & Honey
- Cubed Breakfast Potatoes with Fresh Herbs
- Orange, Cranberry & Grapefruit Juice
- Great Lakes Coffee Roasting Company Coffee, Decaffeinated Coffee, & Assorted Bigelow Teas

## 2 CHOOSE ONE EGG:

Scrambled Eggs with Crème Fraiche & Chives

### CHOICE OF QUICHE:

- Spinach, Grilled Zucchini, Red Bell Pepper, Onion & Goat Cheese
- Ham & Cheddar
- Bacon, Caramelized Onion, & Gruyere

Eggs Benedict

## 3 CHOOSE ONE:

Buttermilk Pancakes, Served with Whipped Butter & Maple Syrup

House Made Waffles, Served with Whipped Butter & Maple Syrup

Brioche French Toast, Served with Whipped Butter & Maple Syrup

Biscuits & Gravy

## 4 CHOOSE ONE PROTEIN:

Fried Chicken with Whipped Potatoes with Sauce

Chicken Piccata with Linguine

Herb Roasted Chicken with Rice Pilaf

## 5 CHOOSE ONE SALAD:

Breakfast Salad with Arugula, Asparagus, & Avocado & a Lemon Vinaigrette

Caesar Salad

## 6 CHOOSE TWO PROTEINS:

Applewood Smoked Bacon

Canadian Bacon

Turkey Sausage

Detroit Sausage Links

## 7 DESSERTS:

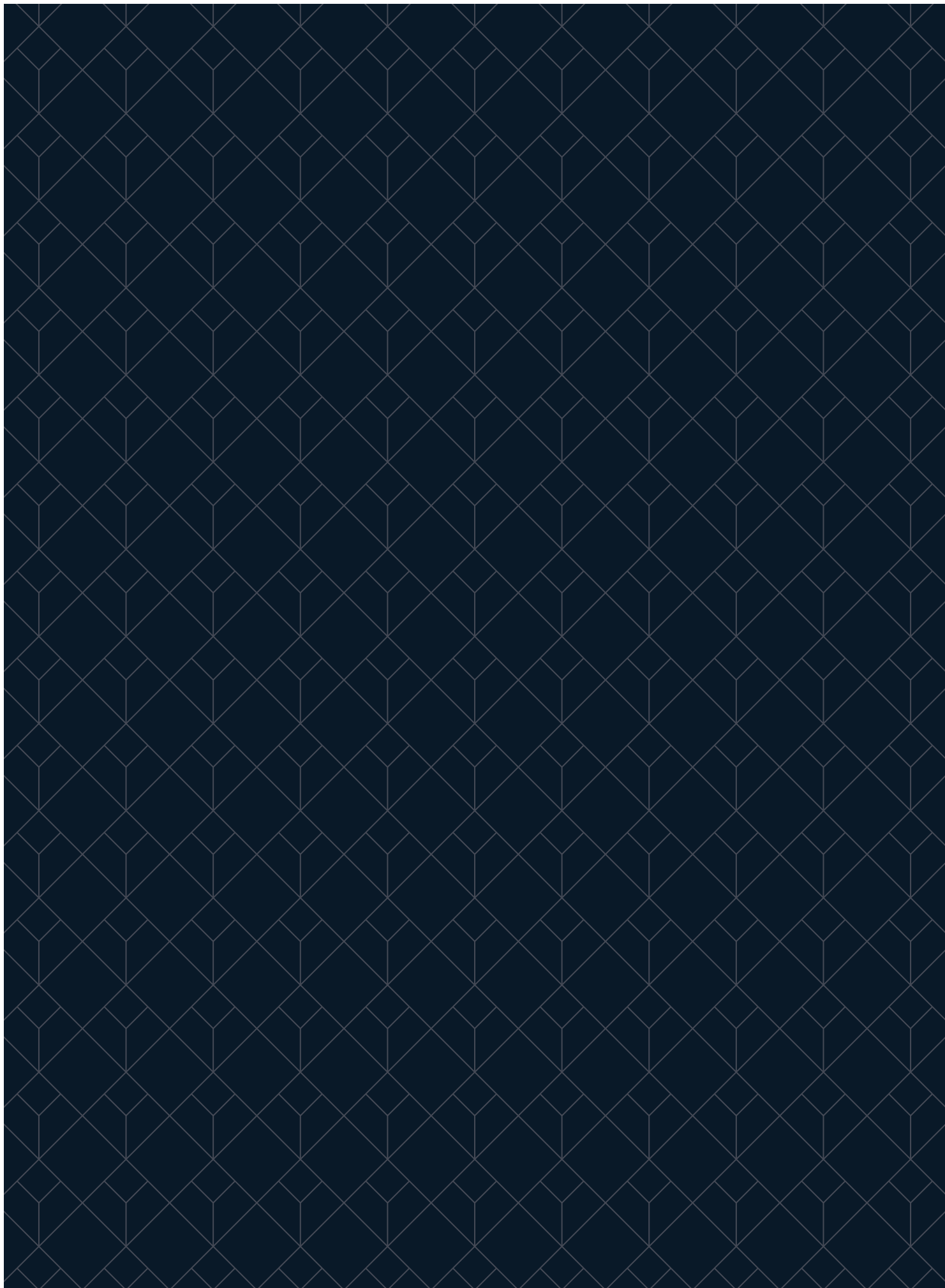
Assorted Miniature Desserts  
Choice of THREE from **page 50**.

MIMOSAS, BELLINI'S & BLOODY MARY BAR .....\$13.00 PER DRINK

Titos or Ketel One Vodka with Bacon, Shrimp, Celery Stalk, Olive Skewer, Pickled Asparagus, Celery Salt Rim

Champagne, Orange Juice, Peach Juice







A photograph of a white ceramic cup filled with coffee, topped with a layer of foam. The cup sits on a matching white saucer, and a silver spoon is placed on the saucer. The entire set is on a light-colored wooden table. The image is dimmed to serve as a background for text.

SECTION 2

# BEVERAGES AND BREAKS

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# BEVERAGES

ASSORTED SOFT DRINKS (Coke, Diet Coke, Sprite).....	\$4.00 PER BOTTLE
SAN PELLEGRINO SPARKLING WATER.....	\$5.00 PER BOTTLE
FIJI BOTTLED WATER .....	\$5.00 PER BOTTLE
RED BULL (Regular and Sugar Free).....	\$5.00 PER BOTTLE
COLD BREW COFFEE .....	\$6.00 PER BOTTLE
ICE TEA.....	\$40.00 PER GALLON
LEMONADE .....	\$40.00 PER GALLON
FRESHLY BREWED COFFEE & TEA .....	\$48.00 PER GALLON

# BREAKS - AM

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

HOMEMADE SMOOTHIES.....	\$5.00 PER PERSON
Peanut Butter Banana, Strawberry Acai, Green Goddess	
HOMEMADE PARFAIT .....	\$5.00 PER PERSON
With Berries, Greek Yogurt, and Granola	
HOMEMADE GRANOLA BARS .....	\$4.00 PER PERSON
HOMEMADE ASSORTED MUFFINS .....	\$3.00 PER PERSON
Blueberry, Banana Nut, Apple Cinnamon	
SLICED FRUIT .....	\$9.00 PER PERSON
INDIVIDUAL LOW-FAT YOGURTS .....	\$5.00 PER PERSON
ASSORTED WHOLE FRUIT .....	\$4.00 PER PERSON
Apples, Oranges, Bananas	

# BREAKS - PM

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

HOMEMADE PRETZEL BITES WITH BEER CHEESE .....\$5.00 PER PERSON

HOMEMADE POTATO CHIPS WITH DIPPING SAUCE .....\$4.00 PER PERSON

HOMEMADE CHOCOLATE CHIP COOKIES .....\$4.00 PER PERSON

HOMEMADE OATMEAL COOKIES .....\$4.00 PER PERSON

HOMEMADE BROWNIES & BLONDIES .....\$4.00 PER PERSON

## HOMEMADE BREAKFAST CEREAL BARS

Rice Krispie Treats, Fruity Pebbles, Cinnamon Toast Crunch .....\$4.00 PER PERSON

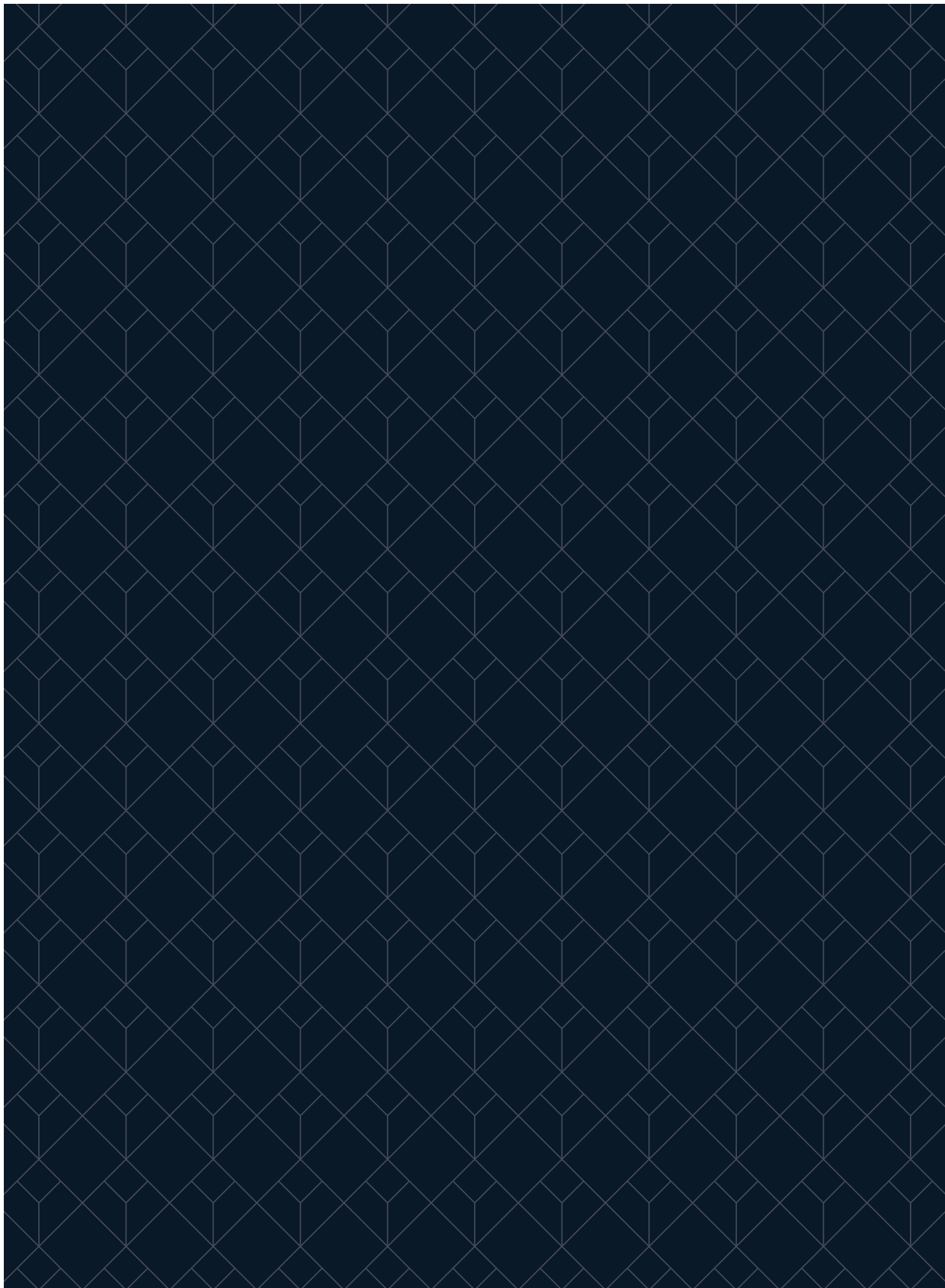
MEDITERRANEAN BREAK .....\$8.00 PER PERSON

Hummus, Pita Chips, Carrots, Celery, Cucumber, Bell Pepper

CANDY COUNTER .....\$7.00 PER PERSON

Reese's Peanut Butter Cups, M&Ms, Snickers, Kit Kats

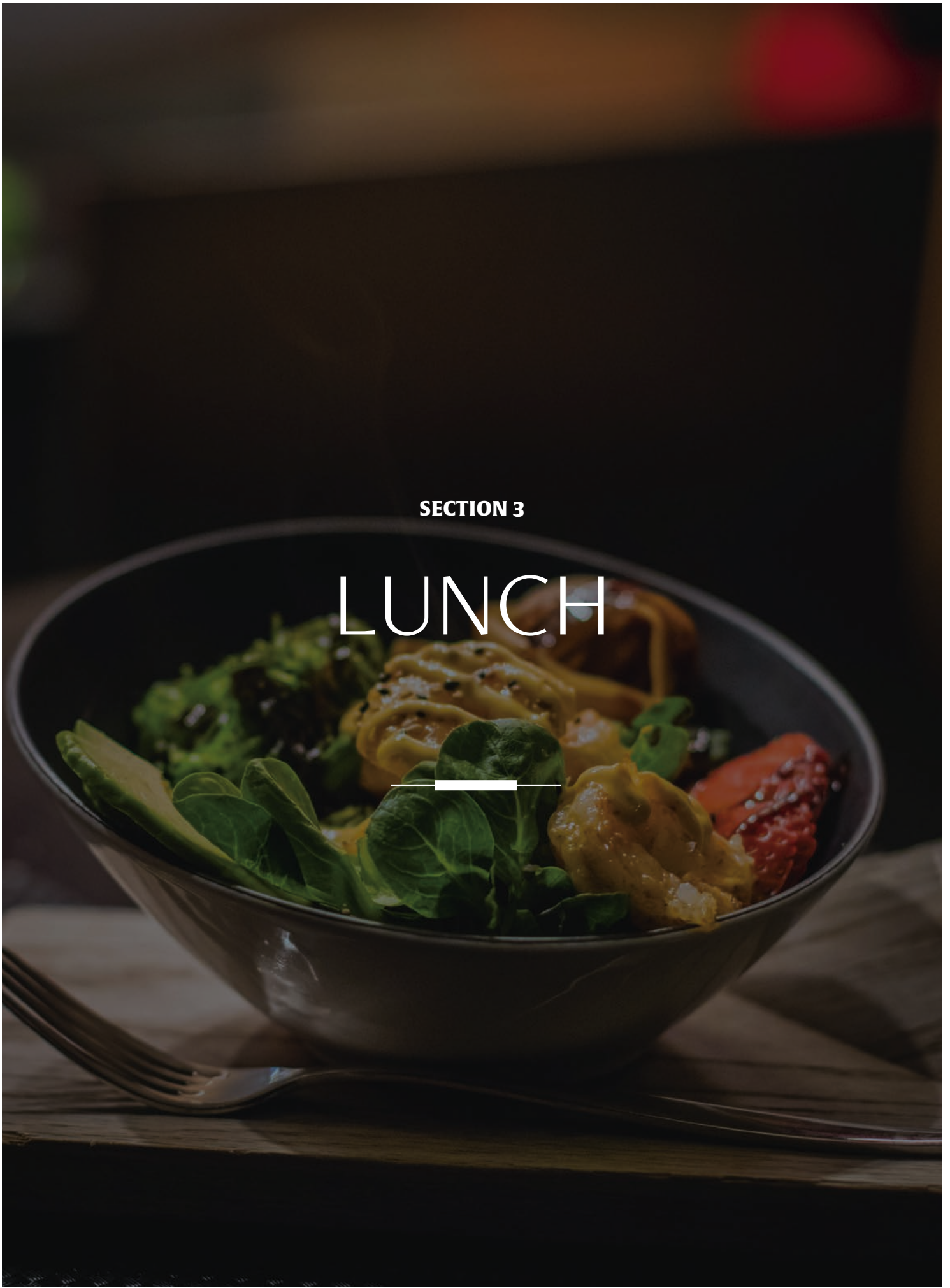




SECTION 3

# LUNCH

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# PLATED LIGHT LUNCH

MINIMUM ORDER - 25 GUESTS

All Light Lunches Served with Rolls & Butter, Choice of Dessert: Chocolate Mousse, Carrot Cake or Assorted Berries and Whipped Cream, and Great Lakes Roasting Company Coffee, Decaffeinated Coffee, and Assorted Bigelow Teas

**SALMON OR TUNA NICOISE SALAD .....\$28.00 PER PERSON**

Grilled Salmon or Yellowfin Tuna, Served on a Bed of Spring Mix with Boiled Eggs, Redskin Potatoes, Red Onions, Baby Green Beans, Capers, and Olives with House Vinaigrette

**SOUTHWEST GRILLED CHICKEN SALAD .....\$27.00 PER PERSON**

Grilled Chicken Breast, Served with Mixed Greens, Fire Roasted Corn, Red and Yellow Peppers, Black Beans, Diced Tomatoes, Avocado, Shredded Cheddar Cheese, and Tortilla Strips with Creamy Cilantro Lime Vinaigrette

**GRILLED CHICKEN STRAWBERRY & FETA SALAD .....\$27.00 PER PERSON**

Grilled Chicken Breast, Served with Mixed Greens, Sliced Strawberries, Sliced Avocado, Crumbled Feta with Balsamic Vinaigrette

**GRILLED SHRIMP SALAD .....\$24.00 PER PERSON**

Grilled Shrimp, Served with Chopped Romaine Lettuce, Diced Red, Yellow and Green Peppers, Sliced Cucumbers and Cherry Tomatoes with Honey Mustard Vinaigrette

**CHICKEN OR SALMON CAESAR SALAD ..... \$25.00 PER PERSON**

Grilled Chicken Breast or Salmon Filet, Served with Chopped Romaine Lettuce, Shaved Parmesan, and Garlic Croutons with House Caesar Dressing

FORBES PRIVATE EVENTS





# PLATED HOT LUNCH

MINIMUM ORDER - 25 GUESTS

All Hot Lunches Served with Rolls & Butter, Choice of: House or Caesar Salad, Choice of Dessert: Chocolate Mousse, Carrot Cake or Assorted Berries and Whipped Cream, and Great Lakes Roasting Company Coffee, Decaffeinated Coffee, and Assorted Bigelow Teas

**HERB ROASTED CHICKEN (GF) .....\$38.00 PER PERSON**

Chicken Breast Marinated with Balsamic Vinegar, Dijon, Honey, Lemon, and Garlic, Topped with a Chicken Jus and Served with Fingerling Potatoes and Fresh Seasonal Vegetables

**CHICKEN PICCATA .....\$35.00 PER PERSON**

Boneless Skinless Chicken Breast with Artichoke Hearts, Capers, White Wine, Butter and Lemon Juice, Served with Herbed Linguini and Fresh Seasonal Vegetables

**SALMON FILET .....\$39.00 PER PERSON**

Roasted Salmon with Citrus Chive Cream Sauce, Served with Fingerling Potatoes and Fresh Seasonal Vegetables

**HALIBUT (GF).....\$56.00 PER PERSON**

Halibut Filet Pan Seared and Topped with Lemon Beurre Blanc Sauce and Served with Whipped Potatoes and Fresh Seasonal Vegetables

**PETIT FILET MIGNON .....\$55.00 PER PERSON**

Filet Mignon, Chargrilled and Topped with an Herbed Compound Butter and Served with Garlic Whipped Potatoes and Fresh Seasonal Vegetables

**SHORT RIBS .....\$54.00 PER PERSON**

Short Ribs with Natural Jus, Served with Whipped Potatoes and Seasonal Vegetables

**EGGPLANT NAPOLEON.....\$32.00 PER PERSON**

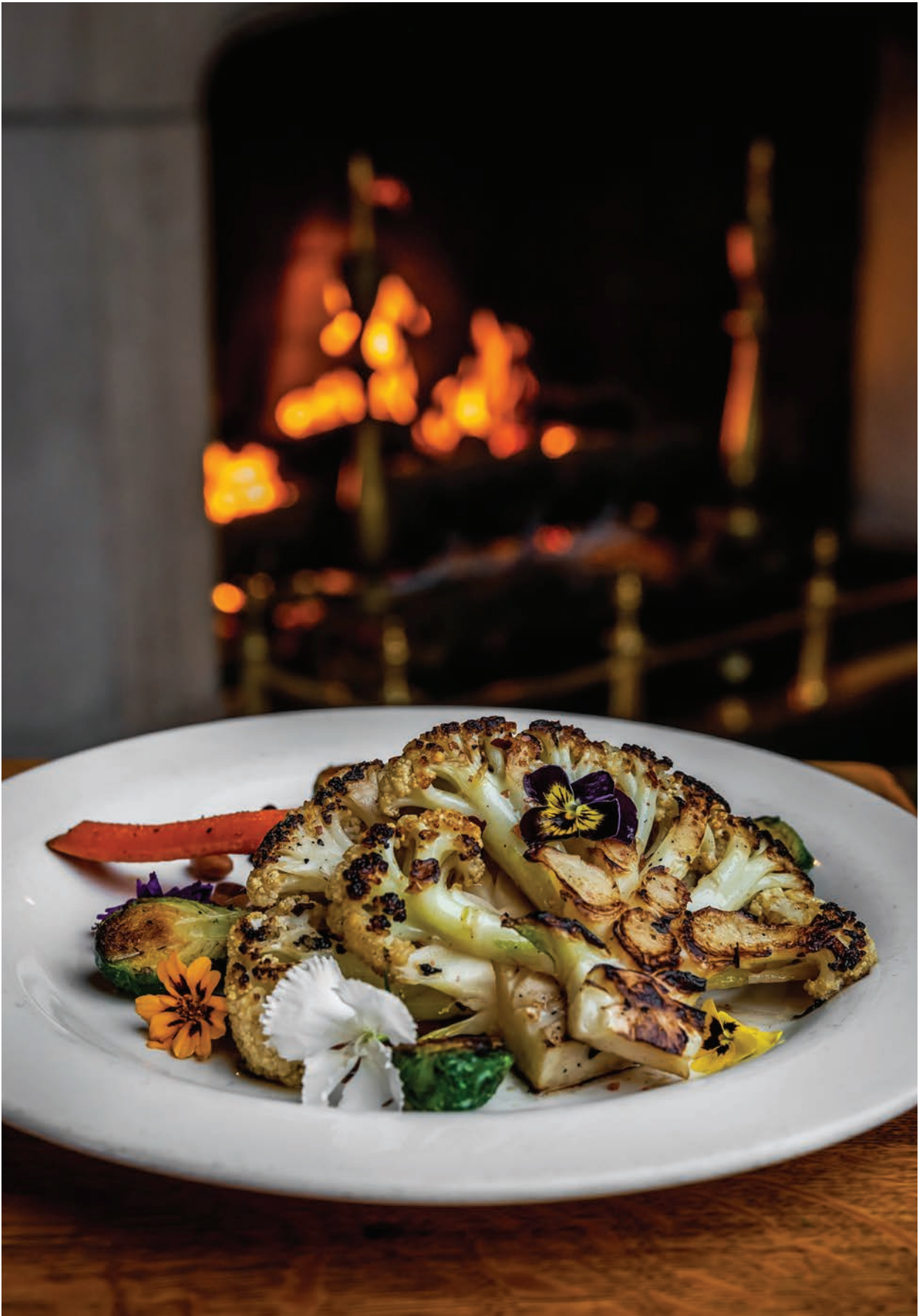
Lightly Breaded Eggplant, Sliced Layered with Roasted Zucchini, Yellow Squash, Roasted Red Pepper, Provolone, Swiss and Sauteed Spinach, Topped with Roasted Tomato Sauce, Shaved Parmesan and Served with Herbed Linguini

**CAULIFLOWER STEAK .....\$38.00 PER PERSON**

Spiced and Roasted Cauliflower Steak, Served with Lentil Quinoa Salad, Roasted Asparagus, and Harissa

FORBES PRIVATE EVENTS







# LUNCH BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

All Hot Lunch Buffets Served with Rolls & Butter and Great Lakes Roasting Company Coffee, Decaffeinated Coffee, and Assorted Bigelow Teas

FORBES PRIVATE EVENTS

HOT LUNCH BUFFET .....\$48.00 PER PERSON

**1 CHOOSE ONE SOUP:**

- Tomato Bisque
- Broccoli Cheddar
- Cream of Mushroom

**2 CHOOSE ONE:**

- Classic Caesar Salad (Baby Romaine, Parmesan Cheese, Herbed Crouton, Caesar Dressing)
- Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette
- Arugula, Watermelon & Feta with Balsamic Vinaigrette

**3 CHOOSE ONE:**

- Pasta Salad
- Bean Salad
- Goat Cheese & Beet Salad

**4 INCLUDES:**

- Sliced Beef Tenderloin

**5 CHOOSE ONE:**

- Herb Roasted Chicken
- Chicken Sorrentino
- Roasted Salmon with Citrus Chive Cream Sauce
- Pan Seared Halibut with Lemon Citrus Beurre Blanc Sauce

**6 CHOOSE ONE:**

- Whipped Potatoes
- Roasted Fingerling Potatoes
- Rice Pilaf
- Au Gratin Potatoes

**7 CHOOSE ONE:**

- Roasted Asparagus
- Greens Beans
- Broccolini
- Roasted Brussels Sprouts
- Roasted Carrots

**8 CHOOSE ONE:**

- Chocolate Chip & Oatmeal Cookies
- Brownies
- Sliced Fruit





# LUNCH BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

FORBES PRIVATE EVENTS

## ELWOOD BAR & GRILL BUFFET .....\$31.00 PER PERSON

Includes: Rolls & Sweet Butter, House Salad (Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette), Dill Pickle Spears, French Fries, and Great Lakes Roasting Company Coffee & Decaffeinated Coffee & Assorted Bigelow Teas

### 1 CHOOSE ONE:

- Tomato Bisque
- Beef Chili

### 2 CHOOSE THREE SANDWICHES:

#### PHILLY STEAK & CHEESE

Thinly Sliced Ribeye Steak, Served with Grilled Onions and Peppers and Topped with Swiss Cheese on a Crusty Sub Roll

#### SOUTHERN FRIED CHICKEN SANDWICH

Buttermilk Breaded Crispy Fried Chicken Breast Topped with Shredded Lettuce, Diced Pickles, and Mayo, Served on a Soft Brioche Bun

#### PIEDMONTESE HOT DOG

Plain or with Chili and Onions

#### BLACK BEAN BURGER

Served with Lettuce, Onion, Tomato, Chipotle Mayo, and Swiss Cheese

#### BUFFALO CHICKEN WRAP

Elwood Chicken Fingers Topped with Crumbled Bleu Cheese, Franks Red Hot Sauce, Shredded Lettuce and Tomatoes, Wrapped in Lavash. Served with Ranch Dressing

#### THE ELWOOD BURGER

Our Own Chophouse Prime Hamburger, Served with Lettuce, Tomato, Pickles, Onions, and Choice of American, Cheddar or Swiss Cheese

#### BUFFALO CHICKEN FINGERS

Battered Chicken Breast Strips Marinated in Franks Red Hot Sauce, Served with Ranch or Barbecue Sauce

### 3 CHOOSE ONE:

#### CHOCOLATE CHIP & OATMEAL COOKIES

#### BROWNIES





# LUNCH BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

FORBES PRIVATE EVENTS

**BAJA BUFFET** ..... **\$48.00 PER PERSON**

Includes: Rolls & Sweet Butter and Great Lakes Roasting Company Coffee & Decaffeinated Coffee & Assorted Bigelow Teas

**1 SOUP & SALAD:**

- Chicken Tortilla Soup
- Southwest Salad  
(Romaine, Roasted Corn, Onion, Black Bean,  
Tomato, Cilantro Lime Dressing)

**2 CHOOSE TWO:**

- Marinated Carne Asada Skirt Steak
- Citrus Mahi Mahi
- Chicken La Rodaja

**SERVED WITH:**

Sour Cream, Shredded Lettuce, Shredded Cheese, Diced Tomatoes, Diced Black Olives, Black Beans, Corn and Flour Tortillas

**3 INCLUDES:**

- Spanish Rice
- Guacamole
- Roasted Salsa
- Tortilla Chips

**4 DESSERT:**

- Chocolate Stuffed Churros





# LUNCH BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

FORBES PRIVATE EVENTS

## SOUP AND SALAD BUFFET .....\$44.00 PER PERSON

Includes: Rolls & Sweet Butter and Great Lakes Roasting Company Coffee & Decaffeinated Coffee & Assorted Bigelow Teas

### ① SEASONAL SOUP

### ② INCLUDES:

Florentine Mixed Greens, Chopped Romaine, Baby Spinach

**PROTEINS:**

Crumbled Bacon, Grilled Herb Chicken, Garlic Lemon Poached Shrimp

**TOPPINGS:**

Cherry Tomato, Cucumber, Carrots, Onion, Chickpea, Hard Boiled Egg, Herbed Croutons, Parmesan Cheese, Crumbled Feta, Toasted Pecans, Dried Cranberries

**DRESSINGS:**

Ranch, Balsamic Vinaigrette, Maple Mustard Vinaigrette, Herb Vinaigrette

### ③ CHOOSE ONE:

Almond Cannolis

Mini Cookies

Marbled Brownies







# LUNCH BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

FORBES PRIVATE EVENTS

## DELI LUNCH BUFFET .....\$30.00 PER PERSON

Includes: Rolls & Sweet Butter, Great Lakes Roasting Company Coffee & Decaffeinated Coffee & Assorted Bigelow Teas

### 1 CHOOSE ONE:

- Tomato Bisque
- Broccoli Cheddar
- Cream of Mushroom

### 2 CHOOSE ONE:

- Classic Caesar Salad  
(Baby Romaine, Parmesan Cheese, Herbed Crouton, Caesar Dressing)
- Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette

### 3 CHOOSE ONE:

- Pasta Salad
- Bean Salad
- Goat Cheese & Beet Salad

### 4 CHOOSE ONE:

- Chicken Salad
- Tuna Salad

### 5 INCLUDES:

Sourdough, Wheat & Rye Breads  
(GF Option Included)

**SLICED DELI MEATS:**  
Ham, Turkey, Pastrami, & Salami

**COLD GRILLED VEGETABLES TO INCLUDE:**  
Asparagus, Eggplant, Bell Pepper, & Portobello Mushroom

**SERVED WITH:**  
Cheddar Cheese, Swiss, Mustard, Mayonnaise, Tomato, Pickles, Lettuce, Red Onion

### 6 CHOOSE ONE:

- Chocolate Chip & Oatmeal Cookies
- Brownies





# BOXED LUNCH

MINIMUM ORDER - 25 GUESTS

All Boxed Lunches Served with Melon Fruit Cup, Bag of Potato Chips and Chocolate Chip Cookie

**CHOOSE TWO SANDWICHES .....\$25.00 PER PERSON**

**GRILLED VEGETABLE WRAP**

Grilled Zucchini, Yellow Squash, Roasted Red Peppers, Mushrooms, Feta Cheese and Sauteed Spinach Wrapped in a Lavash

**CHICKEN SALAD WRAP**

House Made Chicken Salad with Mayo, Celery, Green Apples, and Onions Wrapped in a Lavash

**TUNA SALAD WRAP**

House Made White Albacore Tuna Blended with Celery, Onions, Dijon Mustard and Mayo Wrapped in a Lavash

**ITALIAN SANDWICH ON BAGUETTE ROLL**

Capicola, Salami, Prosciutto, Lettuce, Tomato, Onions, Provolone Cheese and an Italian Vinaigrette on a Mini Baguette Roll

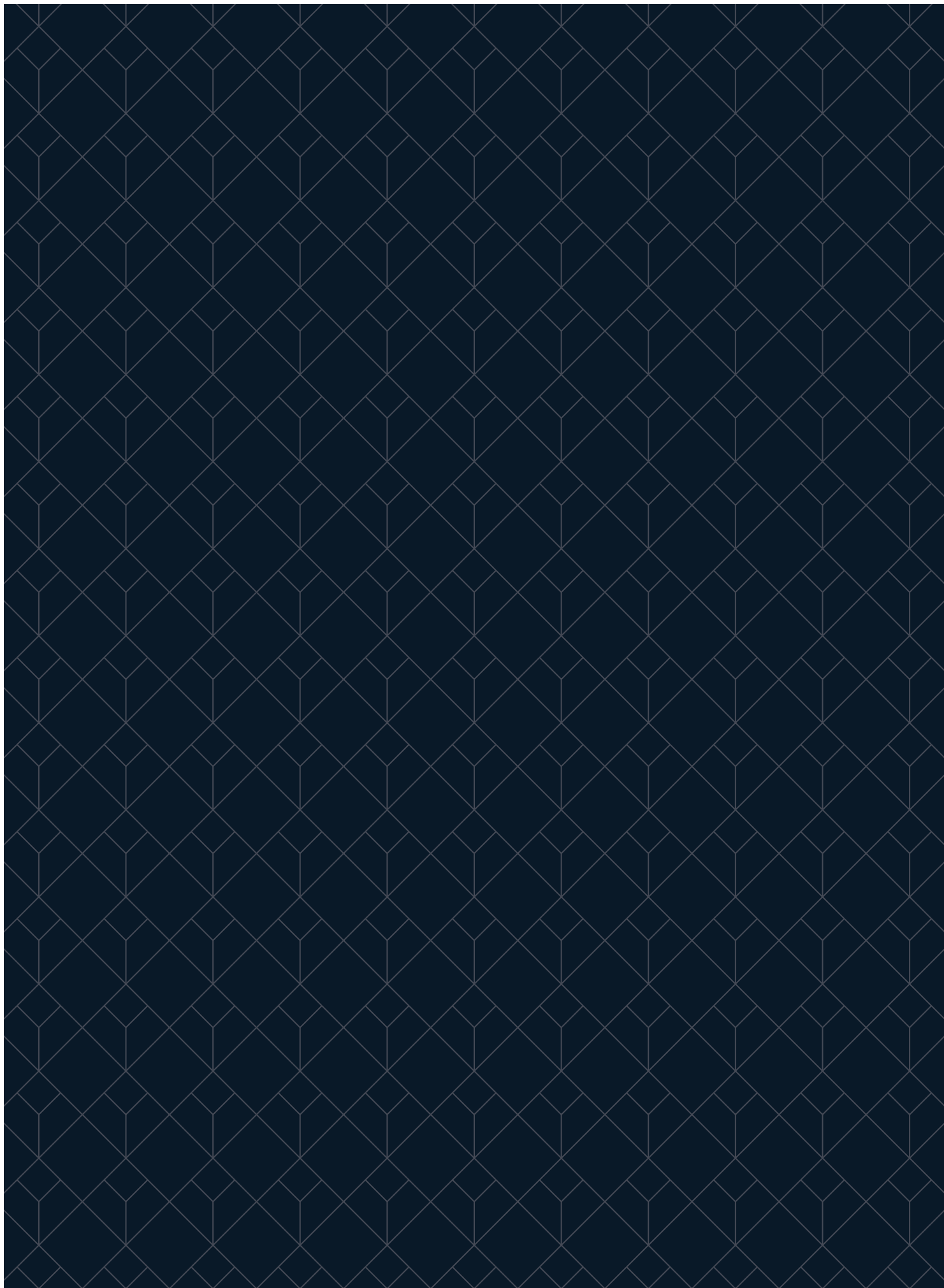
**CORNED BEEF AND SWISS ON ONION ROLL**

Kosher Corned Beef, Baby Swiss Cheese, Mayo, and Spicy Mustard on a Mini Onion Roll

**HOUSE SALAD WITH CHICKEN**

Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette with Grilled Chicken Breast







SECTION 4

# RECEPTION AND DINNER

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# APPETIZERS - DISPLAYED OR PASSED

MINIMUM ORDER - 50 PIECES PER APPETIZER

FORBES PRIVATE EVENTS

## HOT APPETIZERS \$3.50 PER PIECE

<b>ARTICHOKE BEIGNET</b> VEGETARIAN	<b>BAKED BRIE &amp; RASPBERRY BITE</b> VEGETARIAN	<b>BUFFALO CHICKEN SPRING ROLL</b>
<b>CANDIED BACON PORK BELLY</b> GLUTEN FREE	<b>CHEESEBURGER PUFF</b>	<b>CHICKEN PALMIER</b>
<b>COCONUT SHRIMP</b>	<b>HONEY SIRACHA CHICKEN MEATBALL</b> DAIRY FREE	<b>IMPOSSIBLE MEATBALL WITH SWEET &amp; SOUR SAUCE</b> GLUTEN FREE/VEGAN
<b>LOADED MARBLE POTATO</b> GLUTEN FREE	<b>LOADED POTATO SPRING ROLL</b>	<b>MINI BEEF WELLINGTON</b>
<b>MINI BIRRIA TACO</b>	<b>MINI CHICKEN TACO</b>	<b>MINI CRAB CAKE (\$6 PER PIECE)</b>
<b>MUSHROOM PALMEIR</b> VEGETARIAN	<b>PARMESAN &amp; SPINACH STUFFED MUSHROOM</b> GLUTEN FREE/VEGETARIAN	<b>PROSCIUTTO AND LEEK MAC N CHEESE BITE</b>
<b>SCALLOP IN BACON</b> GLUTEN FREE	<b>SPINACH PESTO PUFF</b> VEGETARIAN	<b>TANDOORI CHICKEN SKEWER</b> GLUTEN FREE
<b>TOMATO SOUP SHOOTER WITH MINI GRILLED CHEESE</b> VEGETARIAN	<b>VEGETABLE POT STICKER</b> VEGETARIAN	<b>WILD MUSHROOM ARANCINI</b> VEGETARIAN

## COLD APPETIZERS \$3.50 PER PIECE

<b>ANTIPASTO SKEWER</b> GLUTEN FREE	<b>CAPRESE SKEWER</b> GLUTEN FREE/VEGETARIAN	<b>CROSTINI WITH BOURSIN CHEESE AND SLICED TENDERLOIN</b>
<b>CRUDITE SHOOTER</b> DAIRY FREE/GLUTEN FREE/VEGAN	<b>CUCUMBERS &amp; HICKORY SMOKED SALMON WITH DILL CREAM CHEESE</b> GLUTEN FREE	<b>DATE TART</b> VEGETARIAN
<b>JUMBO SHRIMP COCKTAIL (\$6 PER PIECE)</b> DAIRY FREE/GLUTEN FREE	<b>MANGO RELISH ENDIVE BITE</b> DAIRY FREE/GLUTEN FREE/VEGAN	<b>RICOTTA CROSTINI</b> VEGETARIAN
<b>ROASTED RED PEPPER ENDIVE BITE</b> DAIRY FREE/GLUTEN FREE/VEGAN	<b>TUNA TARTAR WONTON</b> DAIRY FREE/GLUTEN FREE	<b>WATERMELON MINT SKEWER</b> GLUTEN FREE/VEGETARIAN







# RECEPTION DISPLAYS & STATIONS

## MINIMUM ORDER - 25 GUESTS

**DOMESTIC CHEESE & FRUIT DISPLAY ..... \$12.00 PER PERSON**  
Select Domestic Cheese, Seasonal Fresh Fruit and Assorted Crackers

**IMPORTED & DOMESTIC CHEESE & FRUIT DISPLAY ..... \$17.00 PER PERSON**  
Smoked Gouda, Irish Cheddar, Manchego,  
Select Domestic Cheeses, Fresh Fruit and Assorted Crackers

**GOURMET VEGETABLES DISPLAY ..... \$14.00 PER PERSON**  
Assorted Baby Vegetables, Grilled Asparagus, Haricot Verts,  
Grilled Mushrooms, Roasted Red Peppers, Creamy Garlic Herbed Aioli

**ANTIPASTO DISPLAY ..... \$19.00 PER PERSON**  
Thinly Sliced Genoa Salami, Shaved Prosciutto, Pepperoni, Provolone Cheese,  
Parmigiano Reggiano, Cantaloupe, Red Grapes, Marinated Artichoke Hearts,  
Olives, Grilled Baby Vegetables, Roasted Almonds, Roasted Focaccia Bread

**SEAFOOD DISPLAY..... \$40.00 PER PERSON**  
Jumbo Shrimp, Oysters, Crab Claws, Mini Bottles of Tabasco,  
Cocktail Sauce, Mignonette Sauce

*Total of 5 pieces per person*

**SALMON DISPLAY..... \$19.00 PER PERSON**  
Whole Poached Salmon, Smoked Salmon, Assorted Cocktail Breads,  
Chopped Egg, Chopped Red Onion, Capers and Diced Tomatoes

**SHRIMP DISPLAY..... \$12.00 PER PERSON**  
Jumbo Shrimp with Cocktail Sauce

*Total of 2 pieces per person*

**MEDITERRANEAN DISPLAY..... \$16.00 PER PERSON**  
Fattoush Salad (Mixed Greens, Radish, Cucumbers, Tomatoes, Carrots,  
Mint Pomegranate Reduction Vinaigrette), Vegetarian Grape Leaves,  
Falafel, Garlic Tahini Sauce, Hummus, Pita Bread & Pita Chips

**CRUNCH DISPLAY ..... \$18.00 PER PERSON**  
Housemade Potato Chips, Pita Chips, and Tortilla Chips with  
Spinach Artichoke Dip, Fire Roasted Black Bean Salsa, Roasted  
Red Pepper Hummus, & Caramelized Onion Dip

**WINGS STATION..... \$12.00 PER PERSON**  
Boneless Buttermilk Chicken Wings Served with Celery Sticks,  
Blue Cheese Dip, and Ranch Dressing

*Total of 3 pieces per person*



**SLIDERS STATION ..... \$20.00 PER PERSON**

Searched Beef, Crispy Chicken, and Marinated Mushroom Cap Sliders,  
Served with Caramelized Onions, Pickles, Ketchup, Mustard, Garlic Aioli,  
and Crinkle Cut French Fries

**PASTA STATION ..... \$20.00 PER PERSON**

CHOOSE TWO

- Penne Pasta with Bolognese Sauce
- Cheese Tortellini with Tomato Pomodoro, Parmesan, Fresh Basil
- Penne Pasta with Wild Mushroom Truffle Cream Sauce

*Served with Garlic Bread*



# SMALL PLATE ACTION STATIONS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS\*

FORBES PRIVATE EVENTS

**SLICED TENDERLOIN OF BEEF CARVING STATION** ..... \$29.00 PER PERSON  
Beef Tenderloin, Crusty Rolls & Butter, Mushroom Demi-Glace, and Horseradish Cream Sauce

**PRIME RIB CARVING STATION** ..... \$24.00 PER PERSON  
Certified Black Angus Prime Rib Rubbed with Fresh Garlic, Herbs & Spices and Roasted Medium Rare Served with Au Jus, & Horseradish Cream Sauce

**LAMP CHOP CARVING STATION** ..... MARKET PRICE  
Colorado Domestic Lamb Rack Rubbed with Our Blend of Olive Oil, Basil, Garlic, Shallots, and Fresh Rosemary, Roasted Medium Rare and Served with a Minted Demi-Glace and Mint Jelly

**WHOLE TURKEY BREAST CARVING STATION** ..... \$20.00 PER PERSON  
Halal Roasted Whole Turkey Breast, Natural Au Jus, Fresh Cranberry Orange Relish, Crusty Rolls and Butter

**STUFFED PORK LOIN CARVING STATION** ..... \$20.00 PER PERSON  
Pork Loin Stuffed with Assorted Dried Fruits, Pan Seared and Baked Golden Brown and Served with a Natural Cider and Pork Sauce

**CEDAR PLANK SALMON STATION** ..... \$18.00 PER PERSON  
Roasted Cedar Plank Salmon with Maple and Stone Ground Mustard Glaze



\* +\$125 Chef Attendant Fee

# ENHANCEMENT ACTION STATIONS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS

## POTATO BAR

**BUILD YOUR OWN** ..... \$18.00 PER PERSON

Herb Roasted Potatoes, Yukon Gold Whipped Potatoes, Mashed Sweet Potatoes

**Accompanied with:** Whipped Salted Butter, Cheddar Cheese, Goat Cheese, Blue Cheese, Crumbled Bacon, Sour Cream, Roasted Garlic, Sauteed Onion, Chive, Garlic Herb Creme Fraiche, Candied Pecans, Mini Marshmallows

**PASTA STATION\*** ..... \$20.00 PER PERSON

Penne Pasta

**Accompanied with:** Grilled Chopped Chicken, Sauteed Shrimp, Tomatoes, Tricolor Peppers, Sauteed Onions, Sauteed Mushrooms, Asparagus, Zucchini, Squash, Alfredo Sauce, Pomodoro Sauce, Olive Oil, Pesto, Grated Parmesan Cheese, Red Pepper Flakes, and Warm Garlic Bread

## TACO STATION

**BUILD YOUR OWN** ..... \$20.00 PER PERSON

CHOOSE TWO

Mahi Mahi, Skirt Steak, Herbed Chicken, Birria Beef, Crispy Buffalo Cauliflower, Roasted Marinated Vegetables

**Accompanied with:** Shredded Lettuce, Diced Tomatoes, Sliced Olives, Sour Cream, Shredded Cheese, Fire Roasted Salsa, Lime, Cilantro, Corn Chips, Flour Tortillas

# STATION ENHANCEMENTS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS

**CAESAR SALAD** ..... \$6.00 PER PERSON

**HOUSE SALAD** ..... \$8.00 PER PERSON

Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette

**ROASTED ASPARAGUS & CARROTS** ..... \$6.00 PER PERSON

**GREEN BEANS ALMONDINE** ..... \$4.00 PER PERSON

**ROASTED BROCCOLINI & BELL PEPPERS** ..... \$8.00 PER PERSON





# PLATED DINNER

MINIMUM ORDER - 25 GUESTS

All Plated Dinners Served with Rolls & Butter, Choice of Salad, Choice of Dessert: Chocolate Mousse, Carrot Cake or Assorted Berries and Whipped Cream, and Great Lakes Roasting Company Coffee, Decaffeinated Coffee, and Assorted Bigelow Teas

## ① CHOOSE ONE SALAD:

### HOUSE SALAD

Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette

### CLASSIC CAESAR SALAD

Baby Romaine, Parmesan Cheese, Herbed Crouton, Caesar Dressing

### MICHIGAN SALAD (+\$5.00 PER PERSON)

Mixed Greens, Vanilla Spiced Poached Pear, Candied Walnut, Crumbled Goat Cheese, Sweet Sherry Vinaigrette

## ② CHOICE OF UP TO TWO ENTREES:

(VEGETARIAN AND VEGAN OPTION AUTOMATICALLY INCLUDED)

### HERB ROASTED CHICKEN (GF) ..... \$41.00 PER PERSON

Chicken Breast Marinated with Balsamic Vinegar, Dijon, Honey, Lemon, and Garlic, Topped with a Chicken Jus and Served with Fingerling Potatoes and Fresh Seasonal Vegetables

### CHICKEN PICCATA ..... \$41.00 PER PERSON

Boneless Skinless Chicken Breast with Artichoke Hearts, Capers, White Wine, Butter and Lemon Juice, Served with Herbed Linguini and Fresh Seasonal Vegetables

### CHICKEN LOMBARDY ..... \$41.00 PER PERSON

Airline Chicken Stuffed with Wild Mushrooms, Parsley, Celery, Parmesan and Mozzarella Cheese, Baked, Sliced and Served with Garlic and Herbed Linguini and Topped with Lemon Cream Sauce and Fresh Seasonal Vegetables

### CHICKEN SORRENTINO ..... \$41.00 PER PERSON

Chicken Scallopini Sauteed with Eggplant, Prosciutto, and Mozzarella Cheese in a Light Wine Sauce with a Touch of Tomato and Served with Herbed Linguini and Fresh Seasonal Vegetables



# PLATED DINNER (cont.)

FORBES PRIVATE EVENTS

**SALMON FILET (GF).....\$42.00 PER PERSON**

Roasted Salmon with Citrus Chive Cream Sauce and Served with Whipped Potatoes and Fresh Seasonal Vegetables

**HALIBUT (GF) ..... \$60.00 PER PERSON**

Halibut Filet Topped with Lemon Beurre Blanc Sauce and Served with Whipped Potatoes and Fresh Seasonal Vegetables

**ENCRUSTED WALLEYE..... \$44.00 PER PERSON**

Lake Superior Walleye, Parmesan Crusted with Roasted Garlic Cream Sauce, Served with Rice, and Fresh Seasonal Vegetables

**MARYLAND CRAB CAKES ..... \$69.00 PER PERSON**

4 Jumbo Lump Crabmeat, Blended with Peppers, Onions, Old Bay Seasoning, Eggs, and Panko Breadcrumbs, Sautéed until Golden Brown, and Drizzled with a Chipotle Aioli and Garnished with Scallions and Served with Rice Pilaf and Fresh Seasonal Vegetables

**TWIN LOBSTER TAILS ..... MARKET PRICE**

2 South African or Australian Coldwater Lobster Tails Brushed with Seasoned Butter and Herbs and Baked and Served with Whipped Potatoes and Fresh Seasonal Vegetables

**FILET MIGNON ..... \$59.00 PER PERSON**

Filet Mignon, Chargrilled and Topped with an Herbed Compound Butter and Served with Garlic Whipped Potatoes and Fresh Seasonal Vegetables

**BEEF WELLINGTON ..... \$64.00 PER PERSON**

Center Cut Certified Black Angus Tenderloin Coated with Mushroom Duxelles and Wrapped in Puff Pastry and Baked Until Golden Brown, Served with a Mushroom Sauce and Served with Whipped Potatoes and Fresh Seasonal Vegetables

**CHEF'S SIGNATURE NEW YORK STRIP STEAK ..... \$61.00 PER PERSON**

Chargrilled and Topped with a Brandied Demiglace and Frizzled Onions and Served with Whipped Potatoes and Fresh Seasonal Vegetables



**SHORT RIBS ..... \$54.00 PER PERSON**

Short Ribs with Natural Jus, Served with Whipped Potatoes and Seasonal Vegetables

**VEAL SORRENTINO ..... \$52.00 PER PERSON**

Veal Scallopini Sauteed with Eggplant, Prosciutto Ham, and Mozzarella Cheese in a Light Wine Sauce with a Touch of Tomato and Served with Herbed Linguini and Fresh Seasonal Vegetables

**LAMB CHOPS ..... MARKET PRICE**

3 Colorado Lamb Chops Rubbed with Olive Oil and Herb Mix, Chargrilled, and Topped with a Mint Demi-glace and Served with Whipped Potatoes and Fresh Seasonal Vegetables

**EGGPLANT NAPOLEON (VEGETARIAN) ..... \$35.00 PER PERSON**

Lightly Breaded Eggplant Slices, Layered with Roasted Zucchini, Yellow Squash, Roasted Red Pepper, Provolone, Swiss and Sauteed Spinach, Topped with Roasted Tomato Sauce and Shaved Parmesan, and Served with Herbed Linguini

**BUTTERNUT SQUASH RAVIOLI (VEGETARIAN) ..... \$27.00 PER PERSON**

Butternut Squash Ravioli Prepared with Brown Butter Herb Sauce

**CAULIFLOWER STEAK (VEGAN, GF) ..... \$38.00 PER PERSON**

Spiced and Roasted Cauliflower Steak, Served with Lentil Quinoa Salad, Roasted Asparagus, and Harissa

**STIR FRY (VEGAN, VEGETARIAN) ..... \$38.00 PER PERSON**

Stir Fry with Tofu, Assorted Vegetables, Basil Stir Fry Sauce, and Served with White Rice



# PLATED DUO ENTREES

MINIMUM ORDER - 25 GUESTS

All Plated Dinners Served with Rolls & Butter, Choice of Salad, Chef's Selection of Starch & Seasonal Vegetables, Choice of Dessert: Chocolate Mousse, Carrot Cake or Assorted Berries and Whipped Cream, and Great Lakes Roasting Company Coffee, Decaffeinated Coffee, and Assorted Bigelow Teas

FORBES PRIVATE EVENTS

## 1 CHOOSE ONE SALAD:

### HOUSE SALAD

Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette

### CLASSIC CAESAR SALAD

Baby Romaine, Parmesan Cheese, Herbed Crouton, Caesar Dressing

### MICHIGAN SALAD (+\$5.00 PER PERSON)

Mixed Greens, Vanilla Spiced Poached Pear, Candied Walnut, Crumbled Goat Cheese, Sweet Sherry Vinaigrette

## 2 CHOICE OF ONE DUET ENTREE:

(VEGETARIAN AND VEGAN OPTION AUTOMATICALLY INCLUDED)

FILET MIGNON & HERB ROASTED CHICKEN.....	\$56.00 PER PERSON
JUMBO CRAB CAKE & FILET MIGNON .....	\$87.00 PER PERSON
FILET MIGNON & LOBSTER TAIL .....	MARKET PRICE
FILET MIGNON & ROASTED SALMON FILET .....	\$57.00 PER PERSON
HERB ROASTED CHICKEN & ROASTED SALMON FILET.....	\$46.00 PER PERSON





# DINNER BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS\*

FORBES PRIVATE EVENTS

DINNER BUFFET .....\$66.00 PER PERSON

Includes: Rolls & Sweet Butter, Great Lakes Roasting Company Coffee & Decaffeinated Coffee & Assorted Bigelow Teas

**1 CHOOSE ONE:**

Classic Caesar Salad  
(Baby Romaine, Parmesan Cheese,  
Herbed Crouton, Caesar Dressing)

Mixed Greens, Carrot, Cucumber,  
Grape Tomato, Watermelon Radish,  
House Vinaigrette

Arugula, Watermelon and Feta  
with Balsamic Vinaigrette

**2 INCLUDES:**

Butternut Squash Ravioli with  
Brown Butter Herb Sauce

Prime Rib Carving Station Served  
with Au Jus and Horseradish Cream

**3 CHOOSE ONE:**

Herb Roasted Chicken

Chicken Sorrentino

Chicken Piccata

**4 CHOOSE ONE:**

Roasted Salmon with Citrus Chive Cream Sauce

Parmesan Crusted Walleye

Halibut topped with Lemon Beurre Blanc Sauce

**5 CHOOSE ONE:**

Garlic Whipped Potatoes

Roasted Fingerling Potatoes

Au Gratin Potatoes

Rice Pilaf

**6 CHOOSE ONE:**

Roasted Asparagus & Carrots

Greens Beans Almondine

Roasted Broccolini & Bell Peppers

Roasted Brussels Sprouts

**7 CHOOSE ONE:**

Chocolate Mousse

Carrot Cake

Assorted Berries and Whipped Cream

\* +\$125 Chef Attendant Fee

# DINNER BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS\*

## MEDITERRANEAN STROLLING BUFFET .....\$52.00 PER PERSON

Includes: Rolls & Sweet Butter, Great Lakes Roasting Company Coffee & Decaffeinated Coffee & Assorted Bigelow Teas

### ① INCLUDES:

Fattoush Salad  
(Mixed Greens, Radish, Cucumbers,  
Tomatoes, Carrots, Mint Pomegranate  
Reduction Vinaigrette)

### ② SEASONAL SOUP

### ③ CHOOSE TWO:

Herb Marinated Grilled Chicken Breast  
  
Grilled Herb "Romanian" Tenderloin  
  
Beef Kabob  
  
Beef Kafta

### ④ INCLUDES:

Vegetarian Grape Leaves  
  
Falafel  
  
Garlic Tahini Sauce  
  
Hummus  
  
Pita Bread & Pita Chips  
  
Grilled Mediterranean Vegetables  
  
Herb Roasted Potatoes

### ⑤ DESSERT:

Baklava

\* +\$125 Chef Attendant Fee



# DESSERTS

MINIMUM ORDER - 25 GUESTS

*Total of 3 pieces per person*

**CHOICE OF THREE MINIATURES — \$10.00 PER PERSON**

**CHOICE OF SIX MINIATURES — \$16.00 PER PERSON**

## MINIATURE DESSERT SELECTIONS

- Fruit Tart
- Key Lime Tart
- Raspberry Tart
- Lemon Tart
- Chocolate Coconut Truffle
- Michigan Bumpy Cake
- Lemon Bar
- Cappuccino Brownie
- Chocolate Cannoli
- Almond Vanilla Cannoli
- Key lime Pie Parfait
- White Chocolate & Raspberry Parfait
- Chocolate Lover's Delight Parfait
- Triple Berry Parfait
- Strawberry & Cream Parfait
- Chocolate Chip Cookie
- Vegan Chocolate Chip Cookie
- Chocolate Covered Strawberry

# DESSERT ACTION STATIONS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS

**HOT FUDGE CREAM PUFF** ..... **\$10.00 PER PERSON\***  
 Includes Cream Puffs, Vanilla Bean Ice Cream, Whipped Cream, Hot Fudge Sauce

**ICE CREAM BROWNIE SUNDAE BAR** ..... **\$9.00 PER PERSON\***  
 Includes Brownies, Vanilla Bean Ice Cream, Hot Fudge Sauce, Strawberry and Caramel Topping, Whipped Cream, Cherries, M&M's, Sprinkles, Oreos, Gummy Bears

\* +\$125 Chef Attendant Fee





# AFTERGLOW STATIONS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOURS

*Must Be Purchased in Combination with Other Reception or Dinner Selections*

**HOME RUN SLIDER STATION** .....\$7.00 PER PERSON  
Miniature All-beef Hamburgers with and without American Cheese,  
Served with Chopped Onions, Relish, Ketchup, Mustard and French Fries

**DETROIT CONEY DOG STATION** .....\$7.00 PER PERSON  
All-beef Hot Dogs, All-beef Chili (without Beans), Chopped Onions,  
Relish, Ketchup, Mustard and French Fries

**GERMAN PRETZEL STATION** .....\$7.00 PER PERSON  
Served Warm with Mild Cheddar Cheese Sauce, Jalapeno  
Cheddar Cheese Sauce, and Honey Mustard Sauce

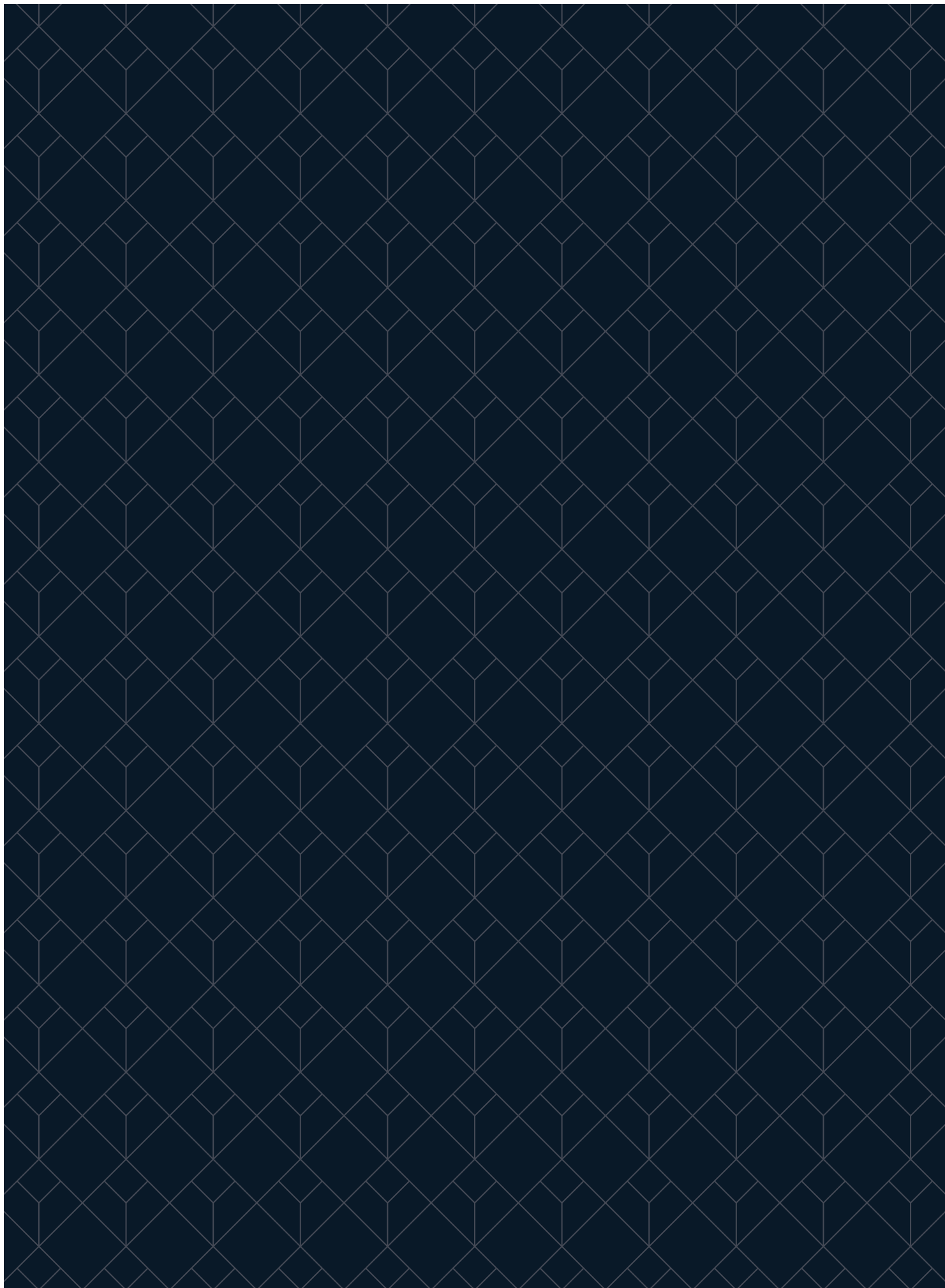
**LOADED FRENCH FRIES STATION** .....\$7.00 PER PERSON  
French Fries, All-beef Chili (without beans), Mild Cheddar  
Cheese Sauce, Chives, Bacon Crumbles, Ketchup

**CHICKEN TENDERS & FRENCH FRIES** .....\$7.00 PER PERSON  
French Fries, Ketchup, Barbeque Sauce and Ranch Dressing

FORBES PRIVATE EVENTS









SECTION 5

BAR



# PREMIUM BAR SELECTIONS

MAXIMUM BAR TIME: 5 HOURS

## WINE

DARK HORSE: CABERNET SAUVIGNON, PINOT NOIR, CHARDONNAY, SAUVIGNON BLANC, AND ROSÉ

ARTE LATINO: CAVA BRUT CHAMPAGNE

## BEER

COORS LIGHT, LABATT BLUE, MODELO, MICHELOB ULTRA, STELLA ARTOIS, BELL'S TWO HEARTED IPA, ATWATER DIRTY BLONDE, BLUE MOON BELGIAN WHITE, O'DOULS N/A

## VODKA

TITOS, KETEL ONE

## BOURBON

BULLEIT BOURBON, MAKER'S MARK

## WHISKEY

JACK DANIEL'S, CROWN ROYAL

## SCOTCH

JOHNNY WALKER BLACK

## GIN

BOMBAY, HENDRICK'S

## TEQUILA

TRES AGAVE

## RUM

BACARDI, CAPTAIN MORGAN

## LIQUEURS

TRIPLE SEC, PEACH SCHNAPPS, BAILEY'S IRISH CREAM, KAHLUA, APEROL

## COGNAC

HENNESSY VS

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## PREMIUM SPONSORED BAR

\$16 FOR THE FIRST HOUR + \$6 FOR EACH ADDITIONAL HOUR OR \$10 PER DRINK TICKET

## BEER & WINE SPONSORED BAR

\$12 FOR THE FIRST HOUR + \$4 FOR EACH ADDITIONAL HOUR OR \$7 PER DRINK TICKET





# BAR ADD-ON'S & UPGRADES

*For wine pours with dinner, please choose one red and one white to be offered to guests tableside. Includes 1 glass per person. Additional Decoy varietals available, please inquire for pricing.*

FORBES PRIVATE EVENTS

## HOUSE WINE SELECTIONS

**DARK HORSE** - Chardonnay

**DARK HORSE** - Sauvignon Blanc

**DARK HORSE** - Cabernet Sauvignon

**DARK HORSE** - Pinot Noir

Wine Pour with Dinner Service ..... **\$5.00 PER PERSON**

## MID-TIER WINE

**SEA SUN** - Chardonnay and Pinot Noir

**13 CELSIUS** - Sauvignon Blanc

**BONANZA** - Cabernet Sauvignon

Wine Pour with Dinner Service ..... **\$7.00 PER PERSON**

Bar Upgrade ..... **\$7.00 PER PERSON**

Wine Pour with Dinner Service + Bar Upgrade ..... **\$13.00 PER PERSON**

## TOP-TIER WINE

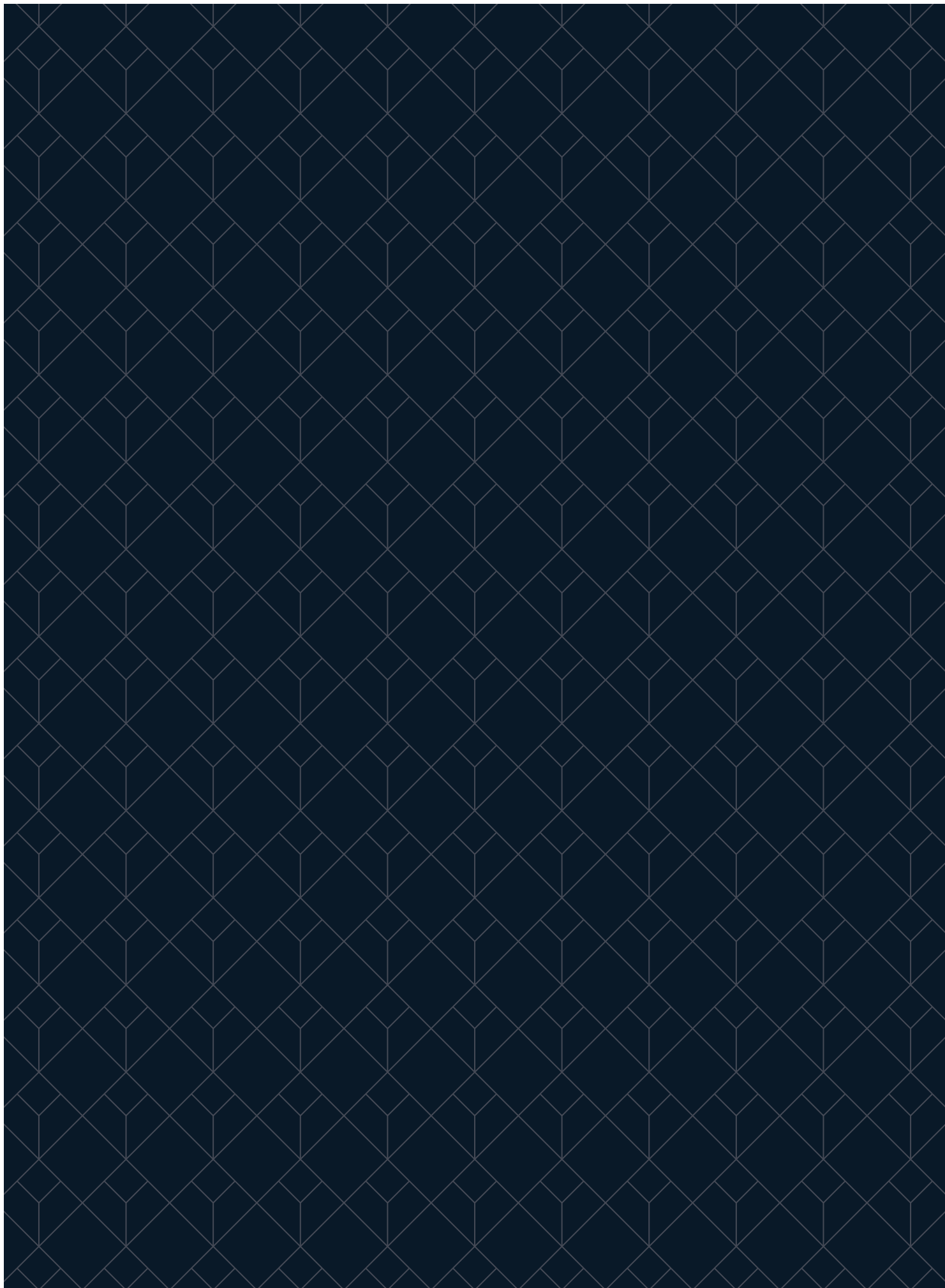
**DECOY** - Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc

Wine Pour with Dinner Service ..... **\$10.00 PER PERSON**

Bar Upgrade ..... **\$10.00 PER PERSON**

Wine Pour with Dinner Service + Bar Upgrade ..... **\$18.00 PER PERSON**









SECTION 6

CAPACITIES,  
RENTAL RATES,  
& MINIMUMS

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ESTD. 1903

# GEM THEATRE



VENUE RATES & FEES	
VENUES	RENTAL RATES & FEES
GEM THEATRE	\$2,000 PER DAY
CENTURY THEATRE	\$800 PER DAY
CENTURY CLUB	\$500 PER DAY
CENTURY DINING ROOM	\$500 PER DAY
TERRACE*	COMPLIMENTARY

MINIMUM EVENT SPEND	
MONDAY-THURSDAY	\$5,000
FRIDAY	\$10,000
SATURDAY	\$15,000
SUNDAY	\$7,000

Rental Rates, Food, Beverage, Tax & Service Charge all go towards the Minimum Event Spend. The Terrace and lobbies are not private locations but common spaces available to all guests unless a building buyout is contracted.

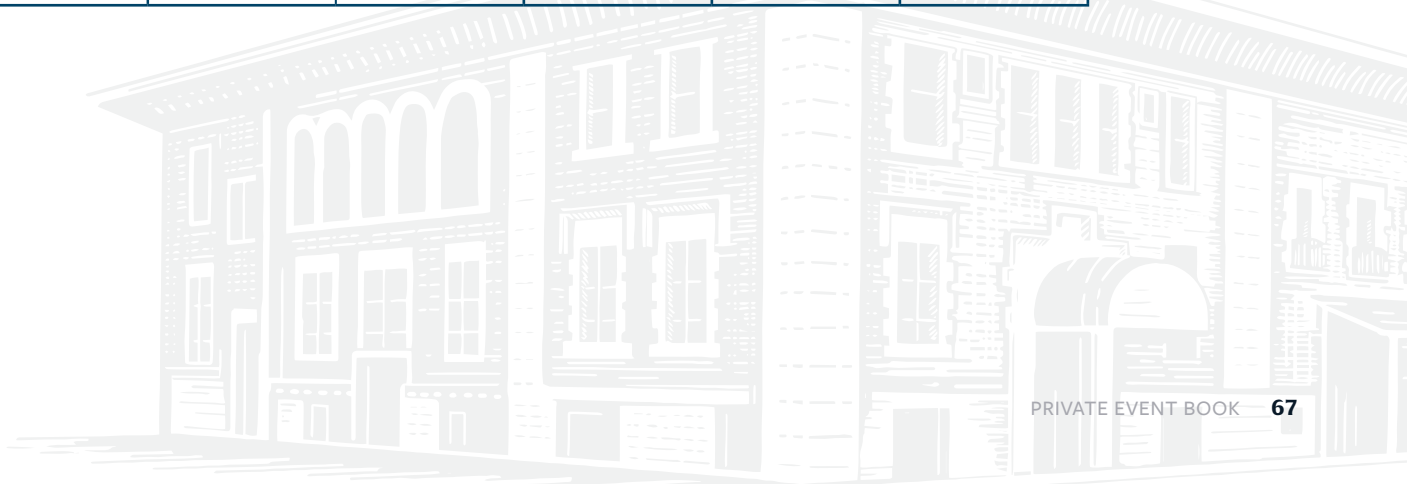
\*Available for use with other room rentals. Set-Up & Clean-Up Fees range in price depending on event set-up

ESTD. 1903

# GEM THEATRE

## VENUE CAPACITIES

	GEM THEATRE	CENTURY THEATRE	CENTURY CLUB	CENTURY DINING ROOM	TERRACE
BANQUET	200	160	75	250	60
RECEPTION	225	150	150	300	250
CABARET	196	192	—	—	—
THEATRE	450	196	—	—	—
CLASSROOM	108	126	—	—	—
CONFERENCE	36	48	50	—	—
CRESCENT ROUND	120	96	—	—	—
HOLLOW SQUARE	30	60	—	—	—
U-SHAPE	48	51	—	—	—
SQ. FT	3,000	1,656	2,072	3,690	2,650
DIMENSIONS	40'x47'	36'x46'	37'x56'	45'x82'	L SHAPED
HEIGHT	30' 11"	13' 7"	10'x7"	9'x5"	—





ESTD. 1928

# COLONY CLUB



## GRAND BALLROOM

VENUE RATES & FEES	
GRAND BALLROOM	\$2,500
PETITE BALLROOM	\$1,500
MONTCALM ROOM*	COMPLIMENTARY
PARK AVENUE ROOM*	COMPLIMENTARY
COLONY CLUB BUILDING BUYOUT	\$6,500

MINIMUM EVENT SPEND	
MONDAY-THURSDAY	\$8,000
FRIDAY	\$19,000
SATURDAY	\$26,000
SUNDAY	\$14,000

Rental Rates, Food, Beverage, Tax & Service Charge all go towards the Minimum Event Spend. The lobby entrance and public spaces are not private but common space available to all guests unless a building buyout is contracted.

\*Available for use with Grand Ballroom Rental



ESTD. 1928

# COLONY CLUB



## GRAND BALLROOM

VENUE CAPACITIES						
	GRAND BALLROOM	HALL	MEZZANINE	LOBBY FOYER	MONTCALM ROOM	PARK AVENUE ROOM
BANQUET	350	—	70	—	—	—
RECEPTION	400	90	105	50	150	110
THEATRE	300	—	—	—	—	—
CLASSROOM	195	—	—	—	—	—
CONFERENCE	72	—	—	—	—	—
CRESCENT ROUND	150	—	—	—	—	—
HOLLOW SQUARE	90	—	—	—	—	—
U-SHAPE	78	—	—	—	—	—
SQ. FT	3,960	1,080	1,300	1,275	1,800	1,365
DIMENSIONS	45'x88'	15'x72'	18'x72'	L SHAPED	40'x45'	35'x39'
HEIGHT	20' 11"	8' 6"	10'x0"	12'x2"	9'x5"	8'x7"



ESTD. 1928

# COLONY CLUB



## PETITE BALLROOM

MINIMUM EVENT SPEND	
MONDAY-THURSDAY	\$5,000
FRIDAY	\$10,000
SATURDAY	\$12,000
SUNDAY	\$8,000

Rental Rates, Food, Beverage, Tax & Service Charge all go towards the Minimum Event Spend. The lobby entrance and public spaces are not private but common space available to all guests unless a building buyout is contracted.

\*Available for use with Grand Ballroom Rental



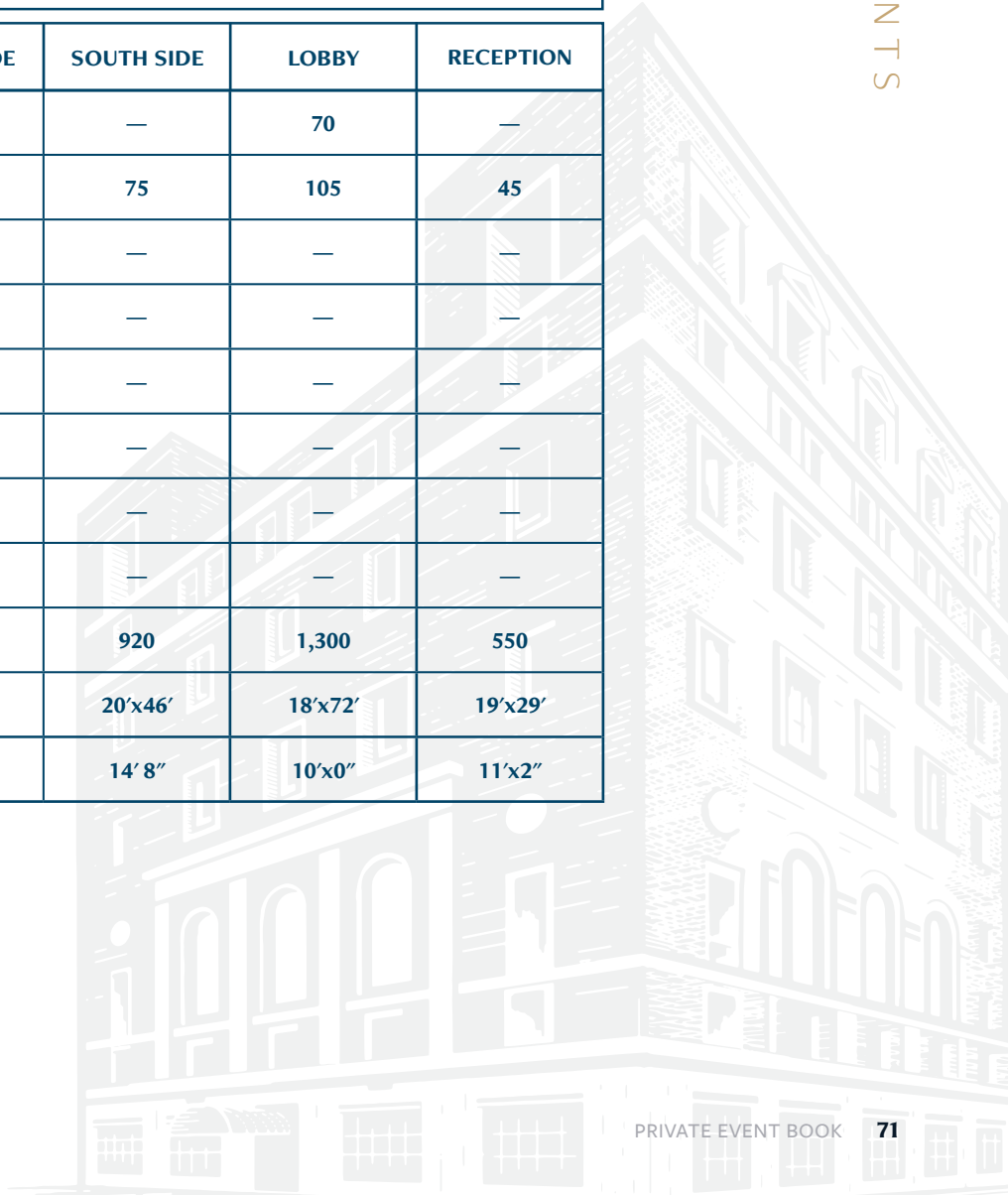
ESTD. 1928

# COLONY CLUB



## PETITE BALLROOM

VENUE CAPACITIES				
	NORTH SIDE	SOUTH SIDE	LOBBY	RECEPTION
BANQUET	120	—	70	—
RECEPTION	120	75	105	45
THEATRE	150	—	—	—
CLASSROOM	60	—	—	—
CONFERENCE	30	—	—	—
CRESCENT ROUND	72	—	—	—
HOLLOW SQUARE	42	—	—	—
U-SHAPE	36	—	—	—
SQ. FT	1,300	920	1,300	550
DIMENSIONS	30'x43'	20'x46'	18'x72'	19'x29'
HEIGHT	14' 2"	14' 8"	10'x0"	11'x2"





ESTD. 1936

# ELWOOD BAR & GRILL

## VENUE RATES & FEES

VENUES	RENTAL RATES & FEES
ELWOOD BAR & GRILL DINING ROOM	\$1,000
ELWOOD BAR & GRILL PATIO*	COMPLIMENTARY

## VENUE CAPACITIES

	ELWOOD BAR & GRILL DINING ROOM	ELWOOD BAR & GRILL PATIO
BANQUET	75	180
RECEPTION	75	400
SQ. FT	1380	4300
DIMENSIONS	23'x60'	U SHAPED
HEIGHT	14' 0"	OPEN

## MINIMUM EVENT SPEND

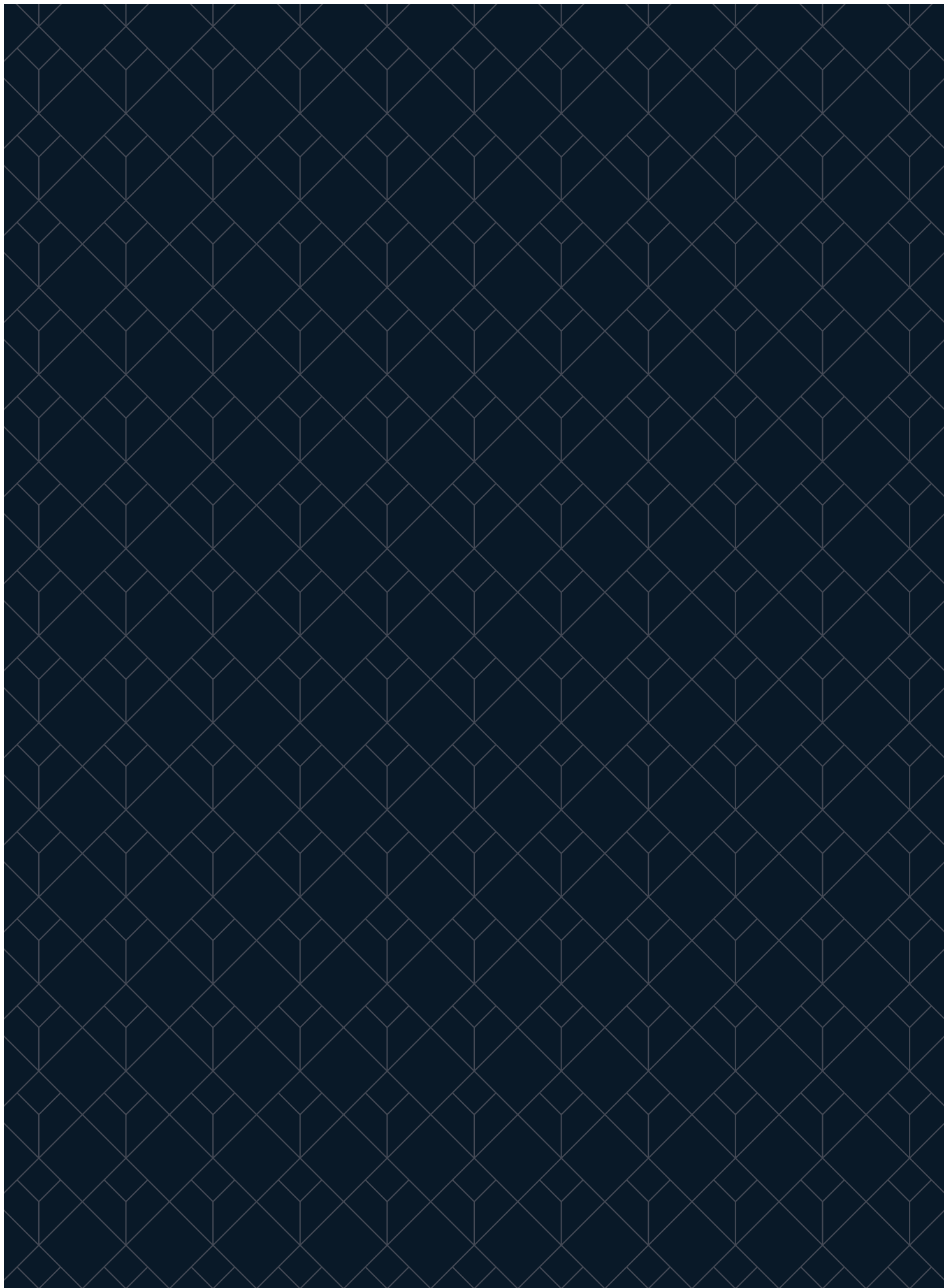
MONDAY-SUNDAY	\$5,000
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Rental Rates, Food, Beverage, Tax & Service Charge all go towards the Minimum Event Spend. The Elwood Bar & Grill is not available during event days at Comerica Park and Ford Field.

\*Available for use with dining room rental.









SECTION 7

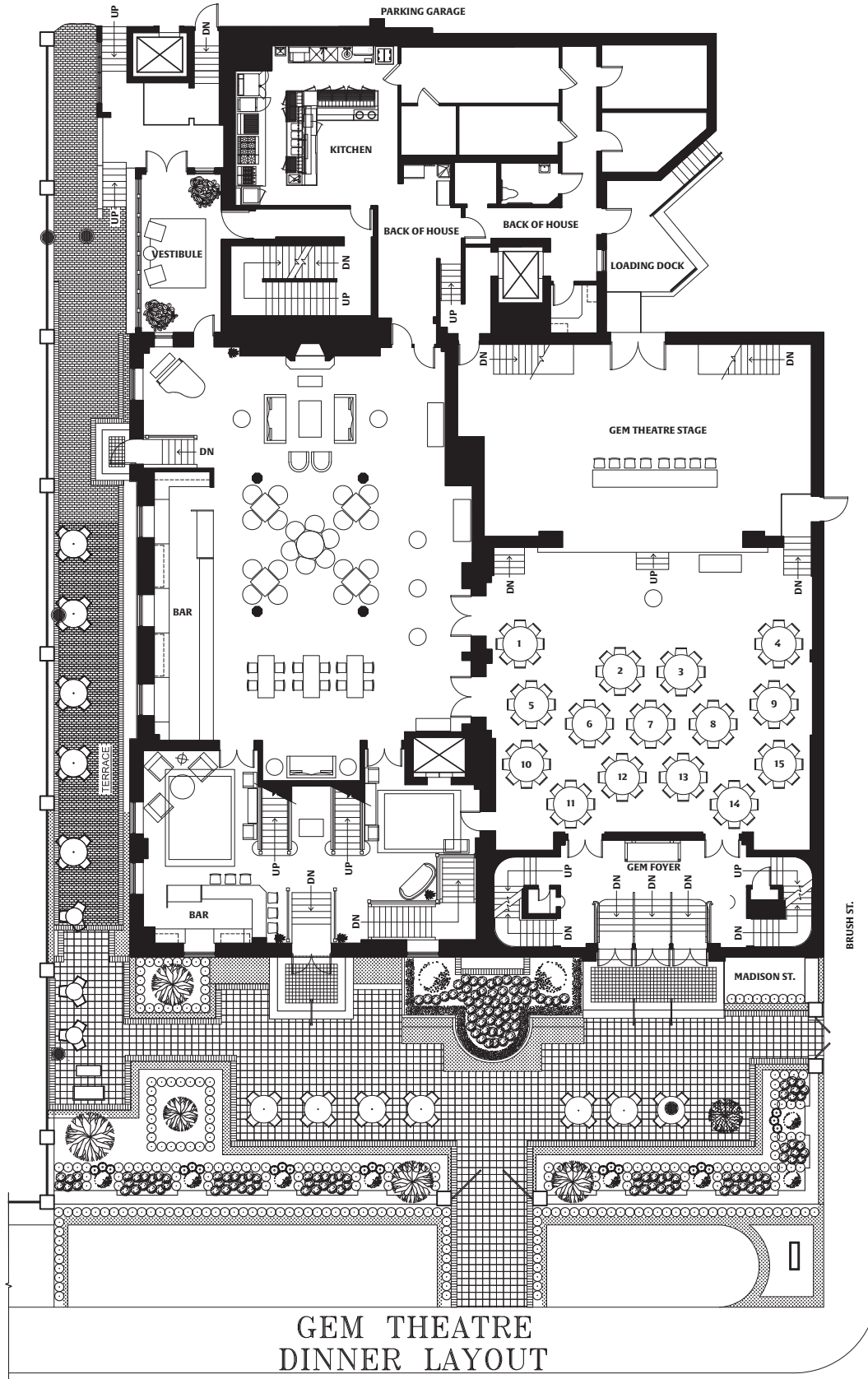
# FLOOR PLANS

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# GEM THEATRE — GEM THEATRE & CENTURY CLUB

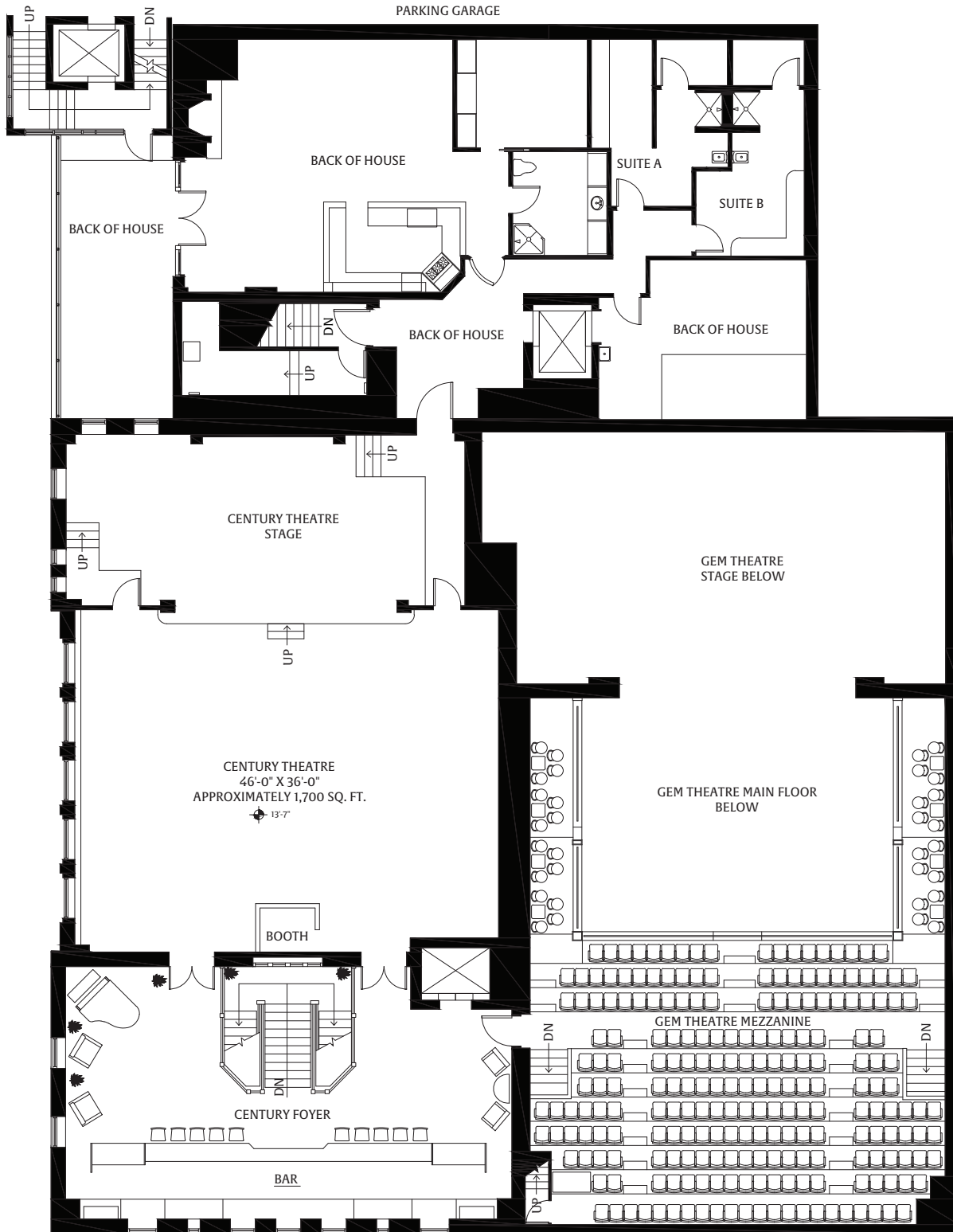
FORBES PRIVATE EVENTS



# GEM THEATRE — CENTURY THEATRE & GEM THEATRE MEZZANINE



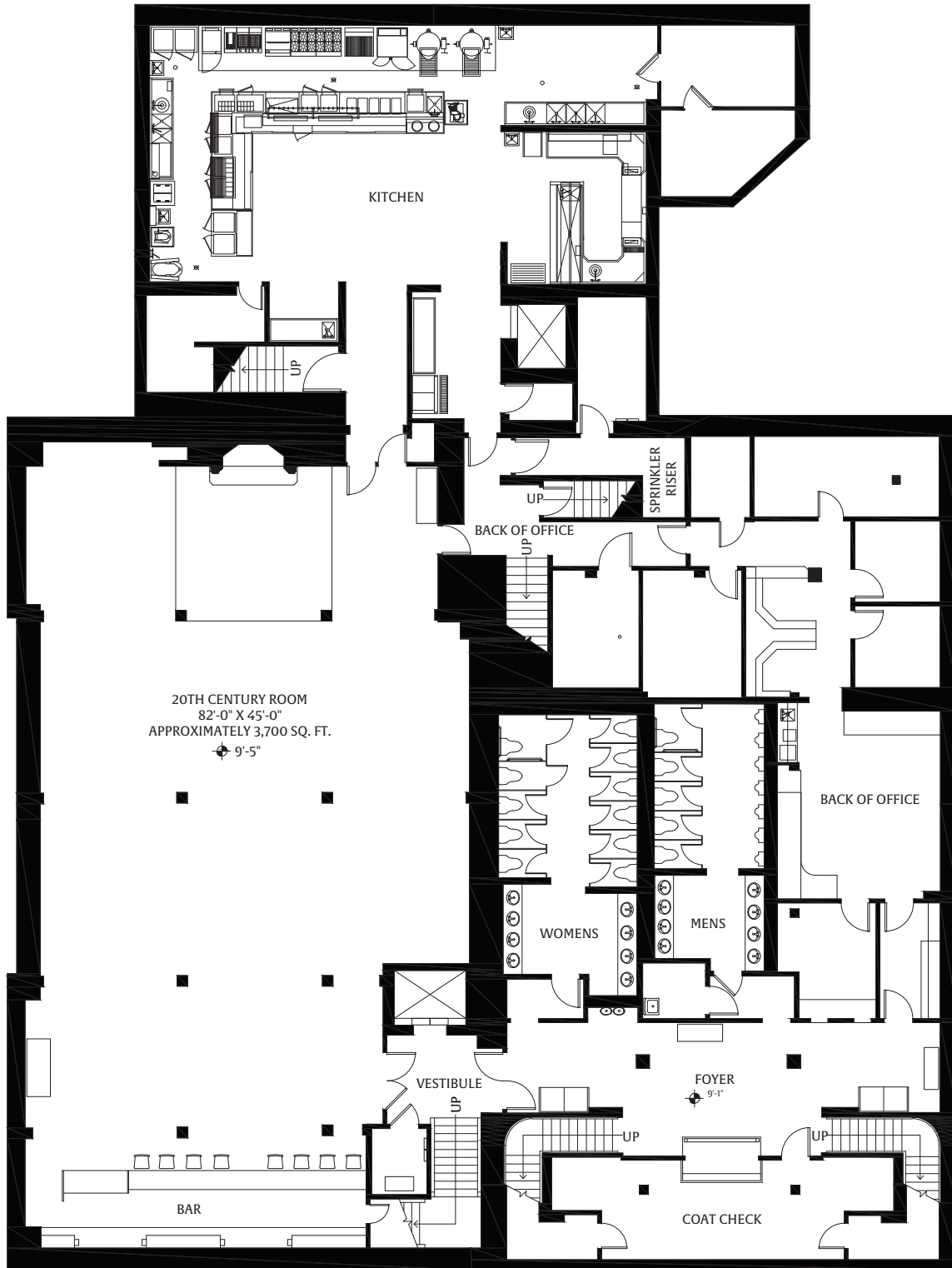
FORBES PRIVATE EVENTS





# GEM THEATRE — CENTURY DINING ROOM

FORBES PRIVATE EVENTS



BRUSH ST.

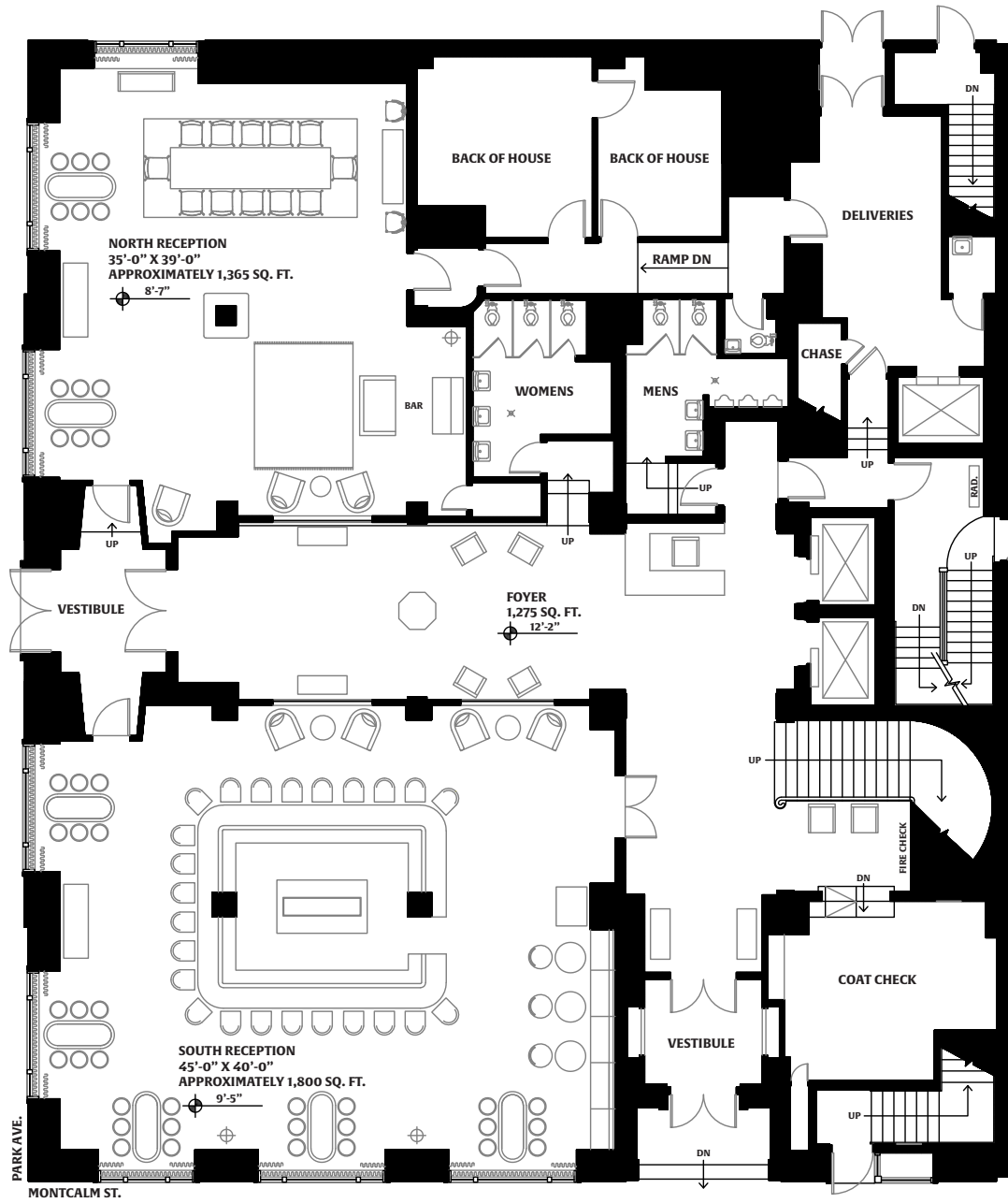
MADISON ST.





COLONY CLUB — MONTCALM & PARK AVENUE ROOMS

FORBES PRIVATE EVENTS

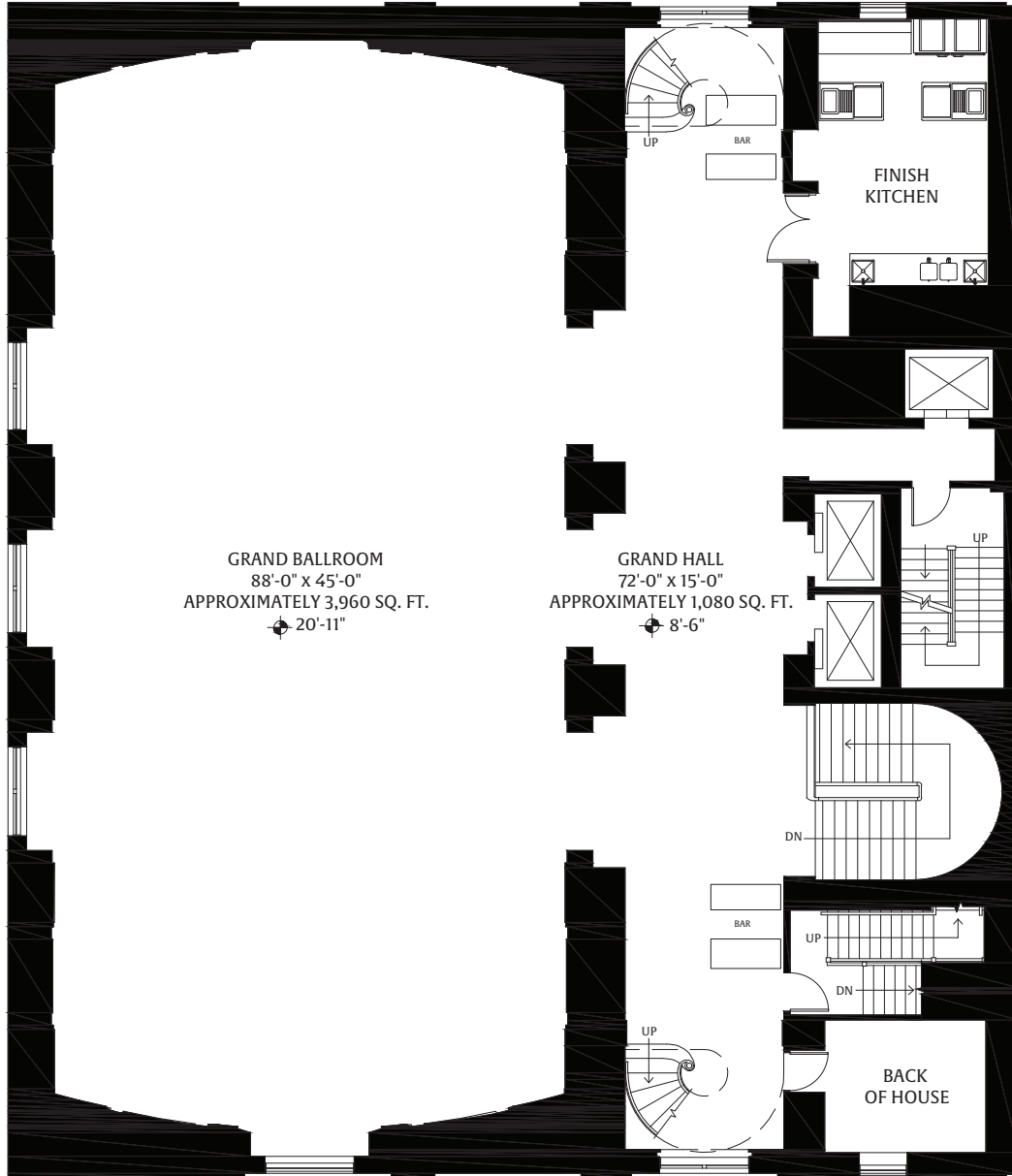




# COLONY CLUB — GRAND BALLROOM



FORBES PRIVATE EVENTS



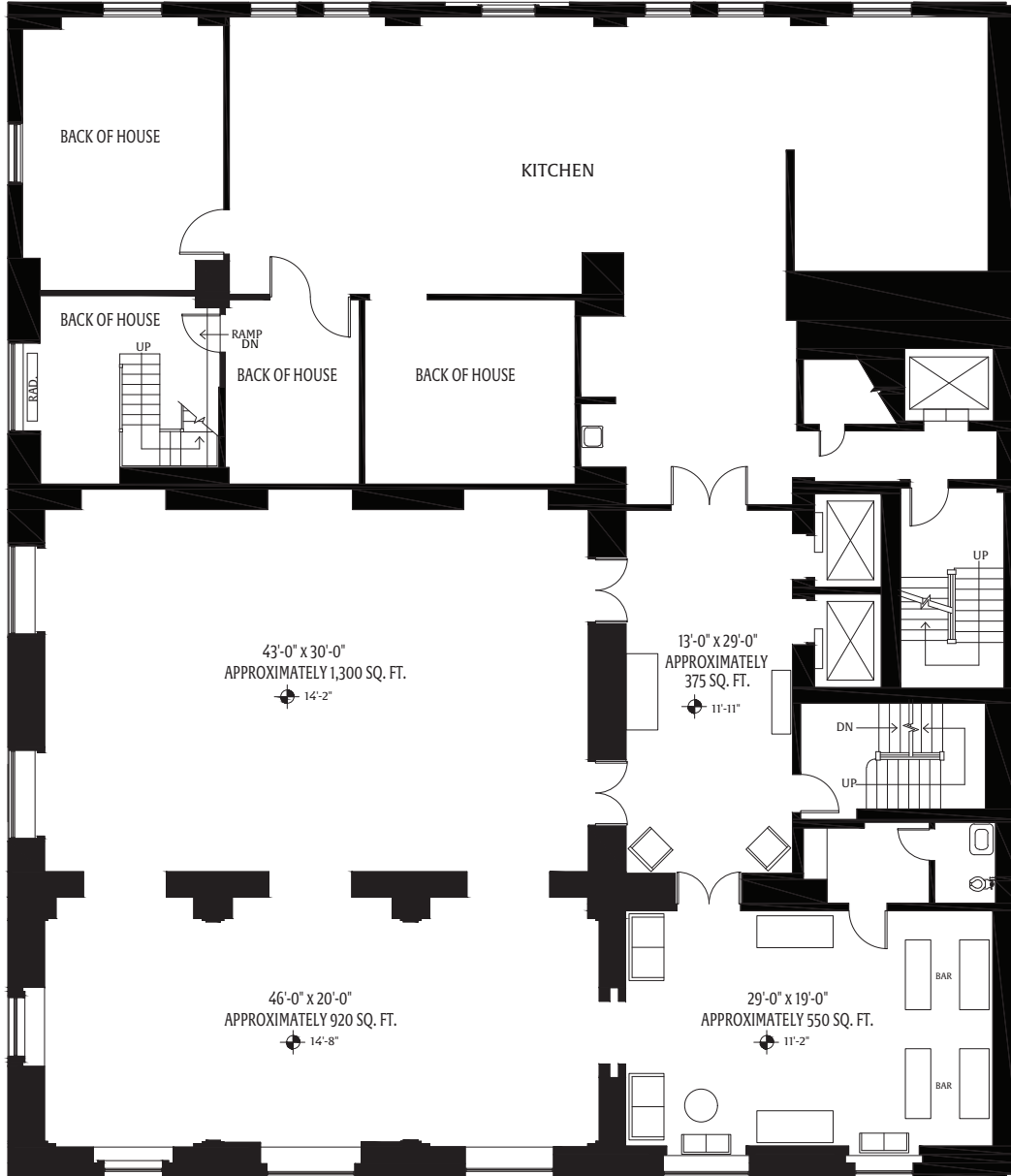


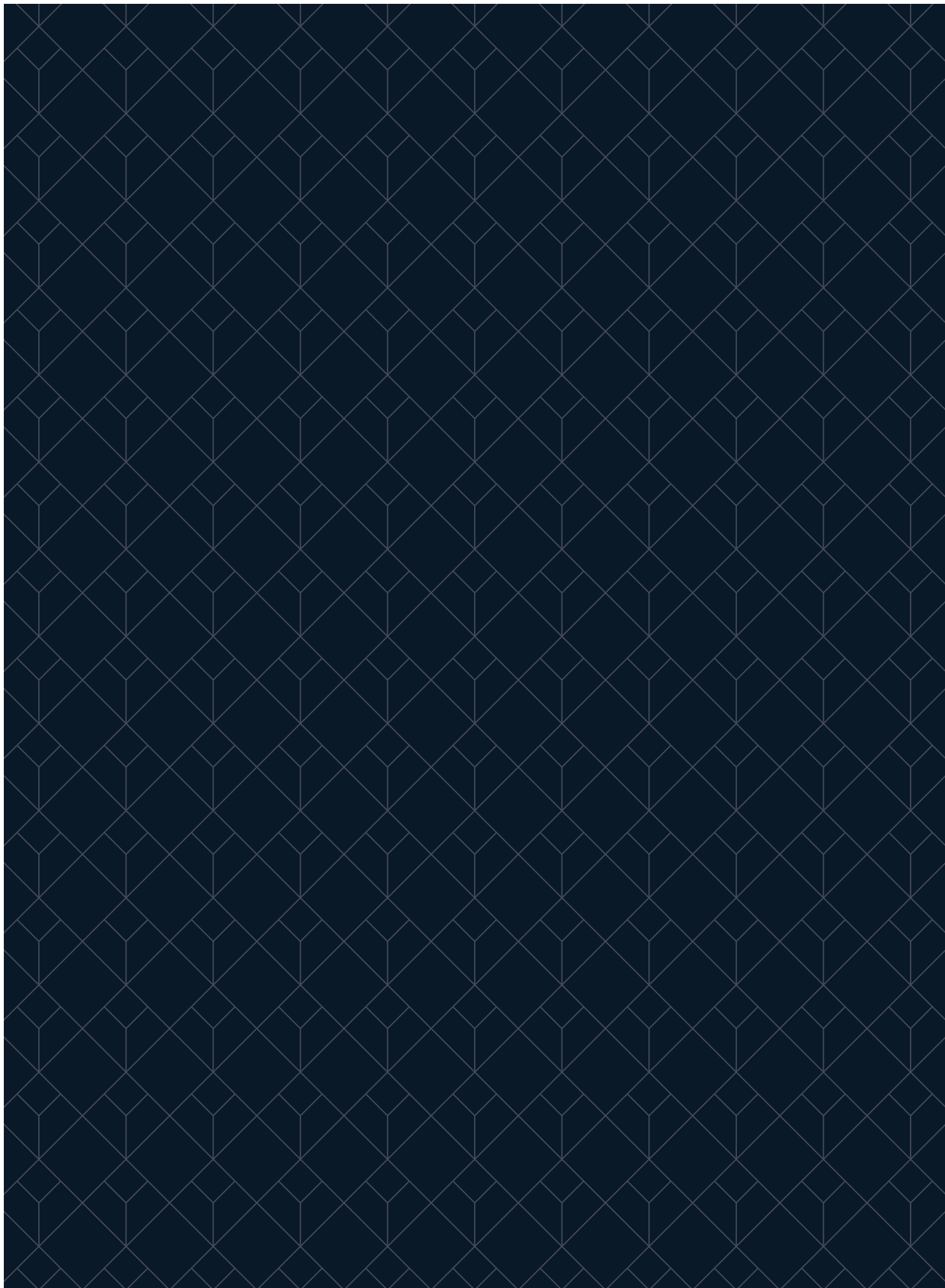
# COLONY CLUB — GRAND BALLROOM MEZZANINE

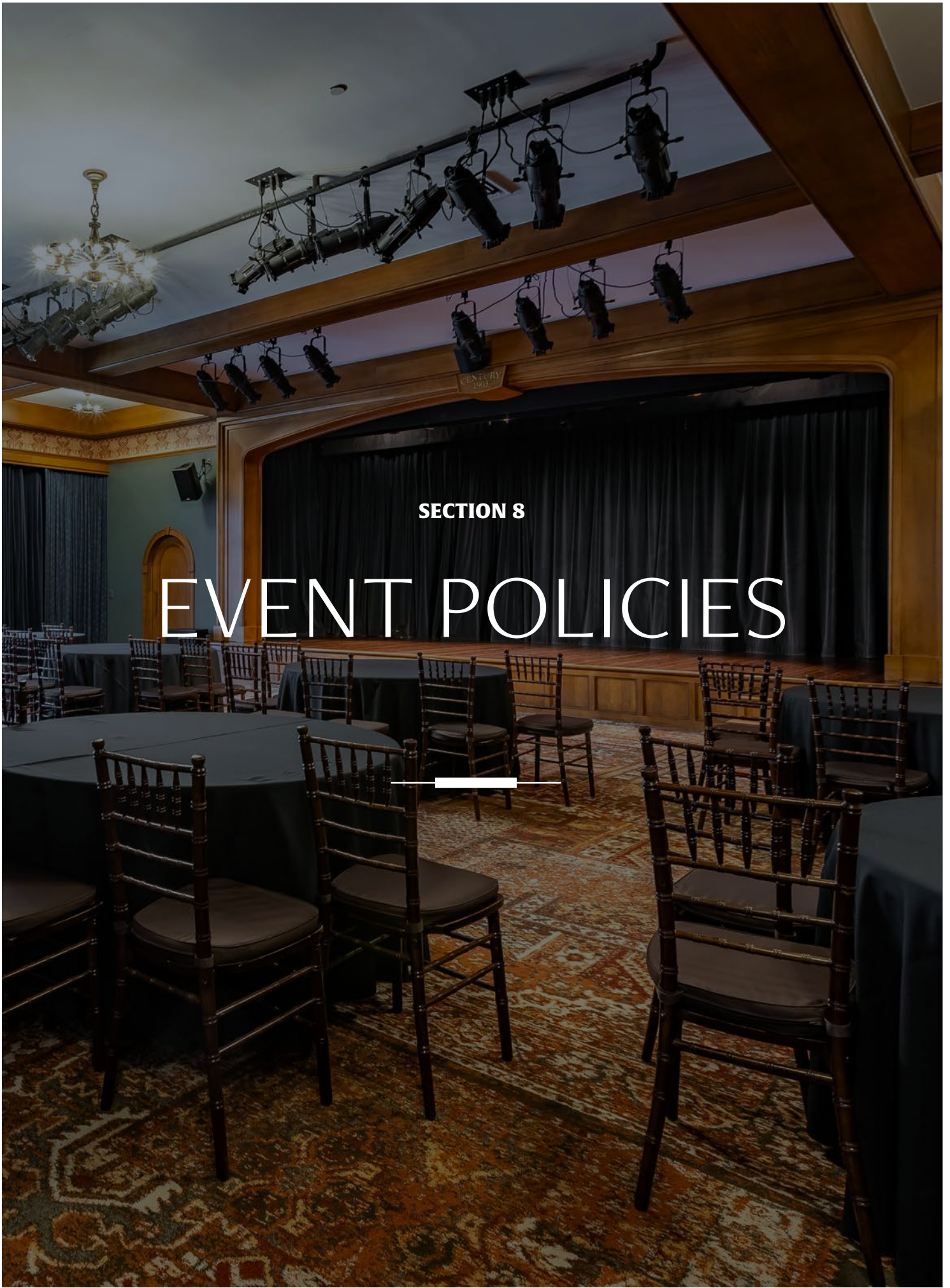
FORBES PRIVATE EVENTS



# COLONY CLUB — PETITE BALLROOM

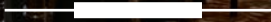






**SECTION 8**

# EVENT POLICIES





# FORBES HOSPITALITY PRIVATE EVENT POLICIES

It is our privilege to assist in the planning of your special event. Our staff looks forward to providing you and your guests with outstanding food and beverage service in our historic and unique venues. You can assist us by reviewing the following policies to assure that we have discussed all items necessary to produce a successful and memorable event.

## DEPOSITS AND PAYMENTS

A minimum deposit of \$2,000, made payable to either the Twentieth Century, Inc., Colony Club Entertainment or Elwood Bar & Grill, and a signed contract are required to hold a date. The final count and payment in full must be received one week (7 days) prior to the date of the event. All payments are non-refundable. We will gladly accept your payment by cash, check or credit card. Credit card payments will be charged an additional 3% service fee.

## PRIVATE EVENTS

The Gem Theatre and Colony Club exclusively hosts private events and not events that are ticketed to the public. The Elwood Bar & Grill hosts private events on NON-Stadium event days.

## PROVISIONS

Forbes Hospitality is the sole provider of food and beverage service.

## BAR TABS

Sponsored bar or consumption bar tabs must be arranged through the Event Sales Department in advance of the event. A 24% Service Charge will be added to all bar tabs. Must have credit card on file prior to your event.

## ALCOHOL SERVICE

Alcohol must be supplied by the respective venue in accordance with the State of Michigan liquor laws. Any specialty alcohol ordered for an event is NOT allowed to leave the premise after the event.

## GUARANTEES

Menu selections must be determined two weeks prior to the date of the event. Guaranteed guest count must be provided one week (7 days) prior to the date of the event. Meals for any guests over and above the final guaranteed count will result in additional billing.

## ROOM AND LABOR POLICIES

Your selected room is reserved for the contracted time only, with additional charges required for extensions in excess of 15 minutes beyond contracted arrival and departure times. All labor is inclusive with the event. A \$500 reset charge will be owed for client's modifications to the setup, should changes be requested once the setup has been completed.

## TAXES AND SERVICE CHARGE

All food and beverage are subject to a 6% sales tax and a 24% service charge. Groups requesting tax exemption must provide the Event Sales Department with their Federal tax identification number and form at the time the event is booked.

## CONDUCT OF EVENT

Forbes Hospitality reserves the right to refuse booking events, which at its sole discretion are considered inappropriate for the venue. The client agrees to be responsible for any damage to the premises charged to the client and/or authorized event representative. Forbes Hospitality is not responsible for loss or damage to any personal property brought onto the premises by clients or guests.

## PERFORMANCE

Performance of this agreement shall be excused if such performance is prevented or impaired due to any disputes, strikes, accidents, government requisitions, restrictions upon travel, transportation, food, beverage or supplies or any other cause beyond the control of Forbes Hospitality. In no event shall Forbes Hospitality be responsible for the client's loss or to the collateral or consequential damages.

## BUILDING ACCESS

All events are limited to the use of the contracted rooms. Access to other areas of the building is strictly prohibited. The Gem Theatre and Colony Club are not exclusive but may have events on-going in other rooms. All lobbies and restrooms are public space.

## SMOKING POLICY

Smoking is prohibited in all areas within the buildings. Smoking is allowed on the Gem Theatre's Terrace and outside of Colony Club under the canopy and on the side of the Elwood Bar & Grill.



## TERMINATION

Notwithstanding any provision of this agreement to the contrary, the parties recognize and agree that there may be situations under which the performance of this agreement would be inimical to the public welfare and safety.

If Forbes Hospitality in its sole discretion, shall have reasonable cause to believe that the holding of the event or activities may endanger the public welfare, safety and reputation of the business, it is then empowered to terminate this agreement and cancel the activities contemplated herein, either before or during the event upon such notice as may be practical under the circumstances.

In the event of termination pursuant to this provision, the client shall have neither right to nor any claim to a refund or consequential damages against Forbes Hospitality.

## PLACE CARDS

Place cards are required for all events with multiple entrée selections. Guests must have a place card with their name, table number and symbol delineating their entrée selection.

## END OF EVENING PROCEDURES

Guests will be allowed an additional 15 minutes of time after the bar closes. The room is available to the host for an additional 1 hour to load-out. All host and vendor items brought into the building must be removed the night of the event within 1 hour of the contracted event end time. Forbes Hospitality is not responsible for any items left overnight.

A band has one hour following the contracted reception end time to complete the breakdown and vacate the premises. An additional \$300 labor charge will be billed to the client and due the night of the event should additional load-out time be required.

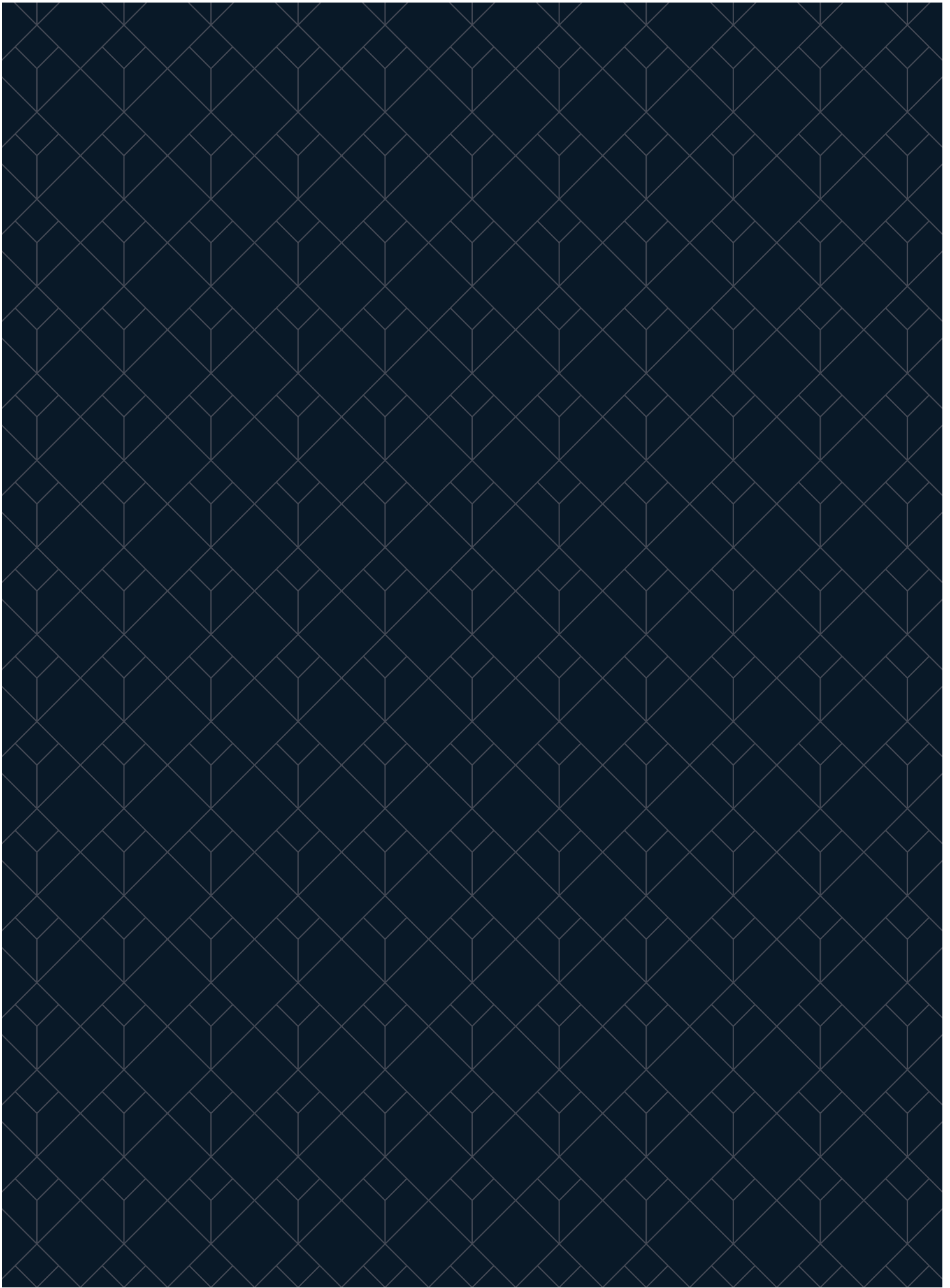
## HOUSE LINEN

Standard house table linen is black or ivory.

## PARKING

Parking for the Gem Theatre and Elwood Bar & Grill is located at The Gem Garage at 1901 Brush St., Detroit, MI 48226 and is adjacent to the buildings. Parking for the Colony Club is located at the Comerica Garage at 50 W. Montcalm St., Detroit, MI 48201 and is adjacent to the Colony Club.







**FORBES HOSPITALITY THANKS YOU**

**WE LOOK FORWARD  
TO DISCUSSING YOUR  
NEXT OCCASSION.**

**CALL TODAY AT 313-463-4215**



**CONTACT** 313-463-4215

**LOCATION** 333 MADISON ST., DETROIT, MI 48226

**FORBESDETROIT.COM**

# FORBES

HOSPITALITY

