



THE TOWNSEND HOTEL

2017 SATURDAY EVENING RECEPTION PACKAGES

BAR SERVICE

Five Hour Unlimited Hosted Bar to Include:
Gold Premium Cocktails
Château Townsend Wines
Domestic, Craft, and Imported Beers
Soft Drinks and Juices

BAR ENHANCEMENTS

Additional Hour(s) of Bar Service
\$10 per person

Champagne Toast
House Sparkling
\$42 per bottle

Wine Service with Dinner
Château Townsend
\$35 per bottle

COCKTAIL RECEPTION

Choice of One

*Five Tray Passed Hors d'Oeuvres or
Three Tray Passed Hors d'Oeuvres and Reception Display*

Cold Tray Passed Hors d'Oeuvres

Caprese Skewer, Cherry Tomato, Buffalo Mozzarella with
Fresh Basil, Aged Balsamic Drizzle
Endive Spear, Blue Cheese Smear, Asian Pear, Candied Pecan,
White Balsamic
Beef Wrapped Grilled Asparagus, Citrus Horseradish Cream

Hot Tray Passed Hors d'Oeuvres

Brie Cheese, Almond, Pear in Phyllo
Coconut Chicken Tenders, Ginger Teriyaki Dipping Sauce
Crisp Vegetarian Spring Rolls, Sweet and Sour Sauce
New England Crab Cakes, Remoulade
Sea Scallops Wrapped in Bacon

Substitutions Available for a Nominal Fee.

Please ask your server about items that may contain raw or undercooked ingredients. Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty-Two Percent Service Charge



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Reception Display
Artisan Cheese Display
Crackers, Baguettes

Tuscan Display
Roasted Vegetables, Assorted Olives, Shaved Parmesan
Caprese Skewers
Warm Garlic Sticks, Water Crackers

FIRST COURSE

Choice of One

Townsend Garden Salad
Petite Greens, Marinated Tomatoes,
Herb Goat Cheese, Cucumber, Balsamic Vinaigrette

Michigan Salad
Artisanal Lettuce, Maytag Wedge, Candied Walnuts,
Dried Cherries, Poached Apple, Port Wine Vinaigrette

ENTRÉE SELECTIONS

Poultry

Frenched Chicken Breast
Mushroom and Leek Ragoût, Roasted Chicken Jus
\$115 per person

Chicken Duxelle
Caramelized Breast of Chicken Mushroom Duxelle Stuffing
\$115 per person

Fish

Scottish Salmon, Grilled
Citrus Buerre Blanc
\$115 per person

Chilean Sea Bass, Pan Seared
Caramelized Lemon Shallot Butter
\$122 per person

Halibut, Roasted
Orange Ginger Glaze
\$122 per person
**Seasonal Item*

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BEEF

Slow Braised Beef Short Rib

Natural Jus
\$115 per person

6oz Petite Filet Mignon

Pinot Noir Gastrique
\$122 per person

8oz Filet Mignon

Chianti Reduction
\$128 per person

DUET

Braised Short Ribs with Pan Seared Breast of Chicken
\$122 per person

Petite Filet Mignon with Pan Seared Breast of Chicken
\$130 per person

Petite Filet Mignon with Grilled Salmon or Gulf Shrimp
\$130 per person

Petite Filet Mignon with Chilean Sea Bass or Halibut*
\$138 per Person
**Seasonal Item*

COMPLIMENTARY ITEM TO COMPLETE YOUR PACKAGE

Intermezzo Course
Champagne Toast
First Year Anniversary Cake

ENTRÉE PRICING INCLUDES:

Five Hour Unlimited Gold Premium Hosted Bar, Appetizers, Salad, and Entrée
All Entrées Include Seasonal Fresh Vegetable and Starch
Warm House Made Rolls with Butter
Freshly Brewed Regular and Decaffeinated Coffee
International and Herbal Teas

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DESSERT ENHANCEMENTS

Plated Dessert

\$6 per person

**See Your Catering Manager
For Seasonal Options*

Townsend Wedding Cake

Specially Selected with Our Pastry Chef
Cut and Served on a Painted Plate

\$6 per person

Miniature Dessert Table

Assorted Miniature Pastries, Dipped Strawberries,
Assorted Cookies and Brownies
Coffee Station

\$13 per person

**Sweet Table Must be ordered for 80%
Of Your Guaranteed Guest Count*

VENUE RENTAL FEES

Room Rental Applies to All Events

ADDITIONAL PACKAGE OPTIONS

Hosted Valet Parking
\$12 per car

Hosted Coat Check
\$3 per garment

Coat Room Attendant
\$100

Bathroom Attendant
\$100

FOR THE BRIDE AND GROOM

One Complimentary Bridal Suite for Two Nights
Complimentary Champagne & Strawberries in Bridal Suite
Complimentary Boardroom for Signing of Marriage License
Ceremony Line-up and Space for Vendor Hospitality

COMPLIMENTARY OFFERINGS

72" Round Dining Tables, Floor Length Table Linen, Linen Napkins,
Votive Candles, Riedel Crystal Stemware, Townsend China Base Plates,
Table Numbers, White Glove Service, Dance Floor & Staging
One Server per 15 Guests

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