

CLUB
VENETIAN
BANQUET CENTER

WEDDING GUIDE

Welcome

At Club Venetian Banquet and Conference Center we intend to go beyond your expectations. We are recognized as a premier destination for celebrations where magnificent food and polished service are the foundations for each remarkable experience. Our Manager, William R. Marchiori brings three generations of banquet and catering expertise to every event. Built on delectable cuisine, attention to detail, and friendly professional service, our reputation is well known throughout the tri-county area and has earned us the distinct honor of "Best Banquet Center in Southeast Oakland County." Our many satisfied customers know that we exceed their expectations. We provide much more than great food and service, we provide "peace of mind."

Our culinary team uses traditional recipes with a contemporary style providing delectable cuisine. A professional banquet host is on hand to attend to your every need. This is where excellent food, stylish elegance, and superior service come together to leave a lasting impression on you and your guests for many years to come. Our prime location and beautiful facility is located in South Oakland County and just minutes away from both Macomb and Wayne Counties.

We invite you to visit us and allow our event coordinators to create an experience where affordability and brilliance come together to make a memorable affair.





CLUB
VENETIAN

Family Style DINNER

HORS D'OEUVRES TABLE

Assorted Cheese Display with Crackers and Flatbreads

Fresh Cut Vegetables with Creamy Dill Dip

Soup Course, Pasta Course, Individual Salad (Select Two)

Hearty Minestrone Soup

Chicken Soup

House Garden Salad

Caesar Salad *with croutons and parmesan cheese*

Michigan Salad *with spring mix, dried cranberries, walnuts, and feta cheese*

Penne Bolognese ...our house specialty

BowTie Pasta *in creamy alfredo sauce*

Cavattapi Pasta Marinara

Rigatoni Pasta *with palamino sauce*

Risotto *with mushrooms and parmesan cheese*

PREMIUM ENTREES (Select Two)

Beef Tenderloin *with mushroom zip sauce*

Classic Chicken Piccata *with white wine, artichokes and capers*

Parmesan Crusted Chicken

Chicken Marsala

Roasted Chicken ...Alla Marchiori

Cranberry Glazed Pork Tenderloin

Seasoned Italian Meatballs

Roasted Sausage *with peppers and onions*

Cracker Crumb Tilapia *+\$2.00 per guest*

POTATO/VEGETABLE (Select Two)

Roasted Potatoes ...Alla Marchiori

Rosemary Potatoes

Creamy Garlic Mashed Red Skin Potatoes

Baked Red Skin Potatoes

Green Beans *with toasted almonds*

California Blend *cauliflower, broccoli, and carrots*

Green Peas *with tomato and dill*

Vegetable Medley *yellow beans, green beans, and carrots*

Our Club Vegetable Medley *green beans, zucchini, squash, red peppers, and other seasonal vegetables*

ALSO INCLUDED...

Fresh Baked Dinner Rolls

Vanilla Ice Cream served with your Wedding Cake Or Choice of a House Dessert

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

*Please Add 18% Service Fees and 6% Sales Tax. Guest Minimums and Room Fees May Apply.

Prices subject to change without notice. Prices Not Valid on Holidays or Holiday Weekends.

PREMIUM *Family Style* PACKAGE

Includes ALL Features Of The Family Style Dinner AND...

HOUSE BAR
SEVEN HOUR ROOM RENTAL
CHOICE OF LINEN COLORS

FRIDAY
\$38.99 Per Guest*

SATURDAY
\$46.99 Per Guest*

PLATINUM *Family Style* PACKAGE

Includes ALL Features Of The Family Style Dinner AND...

CHAIR COVERS WITH SASH or PHOTO BOOTH.
DELUXE HORS D'OEUVRES TABLE
Two deluxe appetizers added to our house hors d'oeuvres table
DELUXE BAR
EVENING SNACK
Fresh baked pizza station or our coney station for a great late night snack
SEVEN HOUR ROOM RENTAL
CHOICE OF LINEN COLORS

FRIDAY
\$43.99 Per Guest*

SATURDAY
\$51.99 Per Guest*

DIAMOND *Family Style* PACKAGE

Includes ALL Features Of The Family Style Dinner AND...

CHIAVARI CHAIRS
LED WALL ACCENT LIGHTS
PHOTO BOOTH WITH PROP BOX, VIDEO MESSAGES AND UNLIMITED PHOTOS
PREMIUM HORS D'OEUVRES
Our beautiful cheese and vegetable table and your choice of three passed appetizers and our beautiful hors d'oeuvres table
PREMIUM BAR
ESPRESSO AND CAPPUCINO
EVENING SNACK
Assorted gourmet sliders station, crispy french fries, and battered onion rings.
SEVEN HOUR ROOM RENTAL
CHOICE OF LINEN COLORS

FRIDAY
\$53.99 Per Guest*

SATURDAY
\$61.99 Per Guest*

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Buffet Style DINNER

HORS D'OEUVRES TABLE

Assorted Cheese Display with Crackers and Flatbreads
Fresh Cut Vegetables with Creamy Dill Dip

PASTA (*Select One*)

Penne Bolognese *...our house specialty!*
Bow Tie Pasta in Creamy Alfredo Sauce
Cavattapi *with marinara or palamino sauce*
Risotto *with mushrooms and parmesan cheese*
Ravioli Bolognese or Tortellini Alfredo *+\$2.00 per guest*

PREMIUM ENTREES (*Select Three*)

Beef Tenderloin *with mushroom zip sauce*
Classic Chicken Piccata *with white wine, artichokes and capers*
Parmesan Crusted Chicken
Chicken Marsala
Roasted Chicken *...Alla Marchiori*
Cranberry Glazed Pork Tenderloin
Seasoned Italian Meatballs
Roasted Sausage *with peppers and onions*
Cracker Crumb Tilapia *+\$2.00 per guest*

POTATO/VEGETABLE (*Select Two*)

Roasted Potatoes *...Alla Marchiori*
Rosemary Potatoes
Creamy Garlic Mashed Red Skin Potatoes
Baked Red Skin Potatoes
Green Beans *with toasted almonds*
California Blend *cauliflower, broccoli, and carrots*
Green Peas *with tomato and dill*
Vegetable Medley *yellow beans, green beans, and carrots*
Our Club Vegetable Medley *green beans, zucchini, squash, red peppers, and other seasonal vegetables*

ALSO INCLUDED...

Tossed Garden Salad or House Caesar Salad
Assorted Buffet Salads
Fresh Baked Dinner Rolls
Choice of Dessert

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PREMIUM *Buffet Style* PACKAGE

FRIDAY
\$36.99 Per Guest*

SATURDAY
\$44.99 Per Guest*

Includes ALL Features Of The Buffet Style Dinner AND...

HOUSE BAR
SEVEN HOUR ROOM RENTAL
CHOICE OF LINEN COLORS

PLATINUM *Buffet Style* PACKAGE

FRIDAY
\$41.99 Per Guest*

SATURDAY
\$49.99 Per Guest*

Includes ALL Features Of The Buffet Style Dinner AND...

CHAIR COVERS WITH SASH or PHOTO BOOTH
DELUXE HORS D'OEUVRES TABLE
Two deluxe appetizers added to our house hors d'oeuvres table
DELUXE BAR
EVENING SNACK
Fresh baked pizza station or our coney station for a great late night snack
SEVEN HOUR ROOM RENTAL
CHOICE OF LINEN COLORS

DIAMOND *Buffet Style* PACKAGE

FRIDAY
\$51.99 Per Guest*

SATURDAY
\$59.99 Per Guest*

Includes ALL Features Of The Buffet Style Dinner AND...

CHIAVARI CHAIRS
LED WALL ACCENT LIGHTS
PHOTO BOOTH WITH PROP BOX, VIDEO MESSAGES AND UNLIMITED PHOTOS
PREMIUM HORS D'OEUVRES
Our beautiful cheese and vegetable table and your choice of three appetizers and our beautiful hors d'oeuvres table.
PREMIUM BAR
ESPRESSO AND CAPPUCINO
EVENING SNACK
Assorted gourmet sliders station, crispy french fries, and battered onion rings.
SEVEN HOUR ROOM RENTAL
CHOICE OF LINEN COLORS

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Plafe DINNER

HORS D'OEUVRES TABLE

Assorted Cheese Display with Crackers and Flatbreads

Fresh Cut Vegetables with Creamy Dill Dip

SOUP, SALAD, PASTA COURSES *(Select Two)*

Chicken Pastina Soup

Minestrone Soup

New England Clam Chowder

Individual Garden Salad

Individual Caesar Salad *with multi grain homestyle croutons*

Individual Michigan Salad *with dried cherries, walnuts, and raspberry dressing*

Individual Mediterranean Salad *with olives, pepperoncini, and feta cheese*

Penne Bolognese *...our house specialty!*

BowTie Pasta in Creamy Alfredo Sauce

PLATE ENTRÉE SELECTIONS *(Select One)*

All entrees served with potato and vegetable

Classic Chicken Piccata

Breaded chicken breast with white wine lemon sauce, capers, and artichokes.

Chicken Marsala

Baked chicken breast with our rich marsala mushroom sauce.

Stuffed Chicken Florentine

Spinach and fontina cheese stuffed chicken breasts.

Slow Roasted Prime Rib

Prime rib of beef, seasoned and slow roasted to perfection.

Filet Mignon

Tender filet of beef served with our house zip sauce.

Fresh Atlantic Salmon

Broiled salmon topped with dill, butter, and capers.

Filet Mignon and Chicken Piccata

Filet Mignon and Lobster Tail

CONTACT US TO CREATE A CUSTOMIZED PACKAGE AND PRICING.

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DELICIOUS *Desserts*

HOUSE DESSERT SELECTIONS

Vanilla Ice Cream served *with your wedding cake*

French Style Cheesecake *with strawberry topping*

Vanilla Ice Cream Sundaes *with chocolate sauce*

Spumoni Ice Cream

Assorted Pies (select two) Apple, Cherry, Lemon Meringue, Chocolate Cream or Pecan

Assorted Cakes (select two) Double Chocolate, Carrot, Banana, or Red Velvet

Cannoli Alla Marchiori + \$2 *per guest*

CHOCOLATE FANTASY FOUNTAIN

Contact us for Pricing

Cascading, delicious, warm milk chocolate with scrumptious dipping treats:

Miniature cream puffs, rice crispy treats, marshmallows, golden pineapple, fresh strawberries, pretzels, maraschino cherries, cookies, and biscotti.

ICE CREAM PARLOR STATION

Contact us for Pricing

Hand scooped ice cream and your favorite toppings:

Rich chocolate sauce, strawberry topping, and caramel sauce, chopped nuts, crushed candies, cookies, and brownie toppings, whipped cream, and cherries.

Beverages

*Based on availability.
Similar brands may be substituted.*

HOUSE BAR

included with premium packages

Canadian Whiskey
Seagram's Vodka
Seagram's Extra Dry Gin
Grand McNish Scotch
Cruzan Rum
Admiral Nelson's Spiced Rum
Evan Williams Bourbon
DeKuyper Peach Schnapps.

DELUXE BAR

*\$4.00 per guest upgrade
with premium packages*

Seagram's VO Whiskey
Smirnoff Vodka
Beefeater Extra Dry Gin
Grant's Scotch
Bacardi Light Rum
Captain Morgan Spiced Rum
Jim Beam Bourbon
Christian Brothers Brandy
DeKuyper Peach Schnapps.

PREMIUM BAR

*\$8.00 per guest upgrade
with premium packages*

Crown Royal Whiskey
Seagram's VO Whiskey
Kettle One Vodka
Bombay Sapphire Gin
Dewar's White Label Scotch
Bacardi Light Rum
Captain Morgan Spiced Rum
Jim Beam Bourbon
Jack Daniel's Bourbon
Christian Brothers Brandy
Hennessy VS Cognac
Kahlua Coffee Liqueur
Baileys Irish Cream
DeKuyper Peach Schnapps.

HOUSE BAR, DELUXE BAR, and PREMIUM BAR INCLUDE:

Budweiser, Bud Light, Labatt Blue and Killian's Irish Red Draft Beers.
Assorted House Wines. Assorted Soft Drinks, Juices, Set-Ups, and Mixers.

TABLE WINE

Asti Spumante Wine (*\$18.00 Per Bottle*)
Bottled Wines, Craft Beers, and Martini Bars Available.
Contact us for Pricing.

ESPRESSO AND CAPPUCCINO STATION (*\$3.00 per serving*)

DELECTABLE *Appetizers*

DELUXE HOR D'OEUVRES

Passed or Station

\$2.49 Each Item | Per Guest (100 Guest Minimum)

Prices Based On Hors D'oeuvres Added To The Base Premium Packages.

Sesame Chicken *with sweet and sour glaze*
Chicken Tenders *with honey mustard dip*
Baked Margarita Chicken Bites
Spicy Buffalo Chicken Wings
Crispy Breaded Shrimp *with house cocktail sauce*
Miniature Meatballs *with teriyaki glaze, Swedish gravy, or sweet BBQ*
Breaded Cheese Filled Ravioli
Chicken Quesadillas
Vegetable Springrolls *with plum sauce*
Assorted Miniature Quiche
Spanakopita *spinach and feta cheese phyllo triangles*
Asiago Cheese and Herb Bruschetta

PREMIUM HOR D'OEUVRES

Passed or Station

\$3.99 Each Item | Per Guest (100 Guest Minimum)

Prices Based On Hors D'oeuvres Added To The Base Premium Packages.

Beef Tenderloin Crostini *tenderloin on sliced French baguette topped with bistro sauce*
Miniature Chicken Wellington
Fried Calamari *with white wine, fresh tomatoes, and mild pepper rings*
Mini Crab Cakes served *with a red pepper aioli dip*
Coconut Shrimp *with sweet chili sauce*
Petite Grilled Lamb Chops
Shrimp Cocktail Shooters

Snack Stations

Snack Stations start at \$2.99 Per Guest. Prices based on Stations added To The Base Premium Package.

PIZZA STATION

Fresh baked pizza and butter parmesan breadsticks

GOURMET SLIDER STATION

Hamburger sliders, mini BBQ pork sliders, and hot, crispy french fries

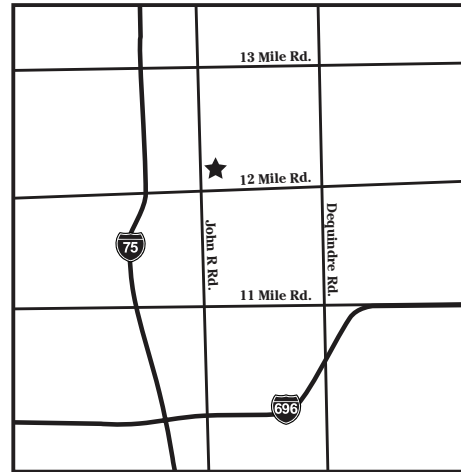
CIDER HOUSE STATION

Warm and chilled apple cider, donuts, apple slices, and caramel dip

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clubvenetian.com



Home And Office Catering Services

Our Exciting Downtown Banquet Center.

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Banquet Center*

Annunciation Greek Orthodox Cathedral

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Detroit, MI 48226

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707east.com



State
of your
Plate™

