

MGM GRAND DETROIT

*Weddings*

# *MGM Grand Detroit Wedding Experience*

## **All the Perks**

### **Complimentary Wedding Suite**

For Weddings of 100 guests or more, MGM Grand Detroit will provide a complimentary luxury corner suite, valued at \$499 per night, for the night of your wedding

### **Guest Room Discounts**

We are pleased to offer a discounted group rate to room blocks consisting of 10 rooms or more. Discounts begin at 10%. Rooms based on availability.

### **Complimentary Parking**

MGM Grand Detroit will provide complimentary parking to all event attendees and hotel guests. (Traditional value of overnight parking is \$50 per day, event parking is \$25 per day)

### **Banquet Room Extras**

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

### **Ceremonies**

MGM Grand Detroit is able and happy to host your Ceremony in one of our Meeting Rooms. Pricing varies between \$500-\$1500

### **Audio Visual Expertise**

MGM Grand Detroit is pleased to be working 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. Please inquire and we will put you into direct contact with their Event Manager. Encore services will be quoted and billed separately.

### **Complimentary Menu Tasting**

For Weddings of 150 guests or more, MGM Grand Detroit will provide a complimentary menu tasting for up to six guests. Tastings will take place 6-8 weeks prior to the wedding date. Tastings are held Tuesdays-Fridays at 12noon. Tastings must be scheduled at least two weeks in advance.

### **Service Expertise**

We staff the best in the business. Our management and service staff are highly trained, professional and eager to provide you and your guests with the best and most accommodating treatment possible.

### **Culinary Proficiency**

Our Chefs have over 50 years of combined experience in high-end kitchen facilities. Their passion and dedication to making your food and overall dining experience memorable is at the top of their prep list.

# *MGM Grand Detroit Wedding Experience*

## **Elegant Menu 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 Whiskey, Canadian Club Whisky, Dewar's Scotch, Jose Cuervo Tequila, Red and White Wines, Domestic and Imported Beers, Juices, Sodas and Bottled Water  
+\$9 Per Person for Each Additional Hour

### **Reception**

#### Passed Cold Canapes (CHOOSE 2)

Tomato Basil Bruschetta  
Boursin Cheese Tart, Sweet Tomato Jam  
Strawberry & Fig Compote, Walnut, Endive  
Chicken Salad, Toasted Brioche Bun  
Shrimp Shooter, Spicy cocktail sauce

#### Passed Hot Canapes (CHOOSE 2)

Wild Mushroom Tart, Gruyere Crust  
Spinach, Artichoke, Parmesan Phyllo Cup  
Potato Chip Chicken Skewer, Honey Mustard  
Lobster Cobbler, Gruyere Streusel  
Prime beef meatball, marinara, parmesan

### **Intermezzo**

Complimentary Champagne Toast

### **Three Course Dinner**

#### First Course (CHOOSE 1)

Artisanal Greens, Herb Roasted Tomato, Asparagus, Toasted Pine Nut, Balsamic Vinaigrette  
Leaf Lettuces, Marcona Almond, Manchego Cheese, Pickled Onion, Olive, Sherry Vinaigrette

#### Second Course

Herb Grilled Airline Chicken, Roasted Garlic Polenta, Broccolini, Roasted Pepper, Chicken Jus Lie  
Pan Roasted Salmon, Lemon Crushed Redskin Potato, Haricot Vert, Baby Carrot, Dill Butter  
Braised Beef Short Rib, Robuchon Potato, Grilled Asparagus, Roasted Tomato, Natural Jus  
Grilled Beef Filet, Dauphinoise Potato, Roasted Carrots, Creamed Corn, Au Poivre Sauce  
Seared Cauliflower Steak, Cauliflower Puree, Seasonal Vegetables, Raisin-Caper-Herb Relish

CHOOSE 1 and Vegetarian option – included

CHOOSE 2 and Vegetarian option +\$5 per person

CHOOSE 3 and Vegetarian option +\$10 per person

CREATE 1 DUET and Vegetarian option +\$8 per person

\*See Menu Enhancements for additional options

#### Third Course

Made to order Three-Tier Wedding Cake

(Custom Wedding Cakes Available- additional charges may apply)

**\$99**

# *MGM Grand Detroit Wedding Experience*

## **Grand Menu 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 Whiskey, Canadian Club Whisky, Dewar's Scotch, Jose Cuervo Tequila, Red and White Wines, Domestic and Imported Beers, Juices, Sodas and Bottled Water  
+\$9 Per Person for Each Additional Hour

### **Reception**

#### Passed Cold Canapes (CHOOSE 3)

Tomato Basil Bruschetta  
Boursin Cheese Tart, Sweet Tomato Jam  
Strawberry & Fig Compote, Walnut, Endive  
Chicken Salad, Toasted Brioche Bun  
Shrimp Shooter, Spicy cocktail sauce  
Tuna Tartare Cone, Avocado Mousse

#### Passed Hot Canapes (CHOOSE 3)

Wild Mushroom Tart, Gruyere Crust  
Spinach, Artichoke, Parmesan Phyllo Cup  
Potato Chip Chicken Skewer, Honey Mustard  
Lobster Cobbler, Gruyere Streusel  
Prime beef meatball, marinara, parmesan  
Crab cake, Chive Cream

### **Intermezzo**

Complimentary Champagne Toast

### **Three Course Dinner**

#### First Course (CHOOSE 1)

Artisanal Greens, Herb Roasted Tomato, Asparagus, Toasted Pine Nut, Balsamic Vinaigrette  
Leaf Lettuces, Marcona Almond, Manchego Cheese, Pickled Onion, Olive, Sherry Vinaigrette  
Marinated Tomato, Fresh Mozzarella, Arugula, Basil Pesto, Balsamic Syrup, Sea Salt, Ciabatta

#### Second Course

Herb Grilled Airline Chicken, Roasted Garlic Polenta, Broccolini, Roasted Pepper, Chicken Jus Lie  
Parmesan Crusted Chicken, Cauliflower Puree, Wild Mushroom, Grilled Artichoke, Tomato Butter  
Pan Roasted Salmon, Lemon Crushed Redskin Potato, Haricot Vert, Baby Carrot, Dill Butter  
Butter Poached Sea Bass, Basil Risotto, Bacon Brussels Sprouts, Baby Carrot, Sun-Dried Tomato Cream  
Braised Beef Short Rib, Robuchon Potato, Grilled Asparagus, Roasted Tomato, Natural Jus  
Grilled Beef Filet, Dauphinoise Potato, Roasted Carrots, Creamed Corn, Au Poivre Sauce  
Seared Cauliflower Steak, Cauliflower Puree, Seasonal Vegetables, Raisin-Caper-Herb Relish

CHOOSE 1 and Vegetarian option - included

CHOOSE 2 and Vegetarian option +\$5 per person

CHOOSE 3 and Vegetarian option +\$10 per person

CREATE 1 DUET and Vegetarian option +\$8 per person

\*See Menu Enhancements for additional options

#### Third Course

Made to order Three-Tier Wedding Cake

(Custom Wedding Cakes Available- additional charges may apply)

**\$115**

# *MGM Grand Detroit Wedding Experience*

## **Beverage Enhancements**

### **Four Hour Hosted Bar- NAME**

Smirnoff Vodka, Seagram's Gin, Bacardi Silver Rum, Jim Beam Bourbon, Captain Morgan's Spiced Rum, Jack Daniel's Whiskey, Canadian Club Whisky, Dewar's Scotch, Jose Cuervo Tequila, Red and White Wines, Domestic and Imported Beers, Juices, Sodas and Bottled Water

Option comes standard with each menu package offered  
+\$9 per person for each additional hour of service

### **Four Hour Hosted Bar- PREMIUM**

Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Maker's Mark Bourbon, Captain Morgan's Spiced Rum, Jack Daniel's Whiskey, Crown Royal Whisky, Johnnie Walker Black Label Scotch, Patron Silver Tequila, Red and White Wines, Domestic and Imported Beers, Juices, Sodas and Bottled Water

+\$11 per person  
+\$11 per person for each additional hour of service

### **Four Hour Hosted Bar- LUXE**

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Woodford Reserve Bourbon, Captain Morgan's Spiced Rum, Crown Royal Reserve, Jack Daniel's Whiskey, Gentleman Jack Whiskey, 12 Year Glenlivet Scotch, Patron Reposado Tequila, Red and White Wines, Domestic and Imported Beers, Juices, Sodas and Bottled Water

+\$12 per person  
+\$12 per person for each additional hour of service

### **Arrival Champagne**

A display of bubbling glasses to greet your guests as they arrive atop the escalators and into your reception.

+\$6 per person

### **Microbrews**

Add up to 3 bottles of microbrewery beer to your bar selection. Beer list is seasonal and will be provided upon request.

+\$5 per person

# *MGM Grand Detroit Wedding Experience*

## Menu Enhancements

### Reception Displays

#### Vegetable Crudités

Marinated and Grilled Asparagus, Mushroom, Artichoke, Zucchini, Squash, and Carrots. Complete with Roasted Pepper Dip, Hummus and Buttermilk Ranch Dressing.

+\$475 per medium platter (serves 50 guests)

+\$950 per large platter (serves 100 guests)

#### Global Artisan Cheese

Sera Fina Herb Cheese, Miniature Brie, Fresh Goat Cheese, Aged Manchego, Danish Bleu, Grana Padano, Domestic Cheddar, and Havarti.

Complete with Fresh Strawberries, Grapes, Dried Fruit, Candied Pecans and Assorted Crackers.

+575 per medium platter (serves 50 guests)

+\$1100 per large platter (serves 100 guests)

#### Specialty Charcuterie

Salumi, Mortadella, Capicola, Sopressetta, Bresaola, Chorizo, Prosciutto.

Complete with Cornichon, Sundried Tomato, Assorted Peppers & Pickles, Assorted Olives, Whole Grain Mustard, Baguettes and Crackers.

+675 per medium platter (serves 50 guests)

+\$1350 per large platter (serves 100 guests)

### Reception Stations

#### Passed Canape Action Station\*

A great way to bring all the chef action into the room with your guests. Instead of hiding the culinary excitement behind closed doors, the kitchen will set up a station in your reception space. On this station our Chefs will create all your selected passed canapes by hand for your guests to see.

+\$5 per person

\*Maximum of 400 guests

#### Crab Cake Small Plate

To Include Jumbo Lump Blue Crab Cakes, Sofrito Potatoes, Spicy Remoulade. Complete with Shaved Fennel and Asparagus Salad with Citrus Vinaigrette.

+\$20 per person

### Dinner Enhancements

#### All the Extras

Jumbo Grilled Shrimp (3pc)

+\$10 per person

Broiled Maine Lobster Tail

+\$30 per person

Shaved Truffle Tableside

+\$80 per person (seasonally available)

# MGM Grand Detroit Wedding Experience

## Three Tier Wedding Cake

### Made to Order

#### Cake

Chocolate  
Yellow  
Red Velvet  
Marble  
Carrot

#### Filling & Icing

Vanilla Buttercream	(Tempered)
Chocolate Ganache	(Tempered)
Cream Cheese Icing	(Tempered)
Chocolate Mousse	(Refrigerated)
White Chocolate Mousse	(Refrigerated)

Buttercream and Mousse may be flavored upon guest's request (with Pastry Chef approval)

\*Refrigerated and Tempered Fillings and Icings cannot be combined in or on the same cake

### Custom

Bring all your hopes, dreams and Pinterest ideas to us. Our award-winning Pastry Team can take your confectionary visions and turn them into reality. The Pastry Chef will provide you with a quote based on your custom requests.



# *MGM Grand Detroit Wedding Experience*

## **Dessert Enhancements**

### **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, Vanilla Eclair, Assorted Cheesecake Pops  
Mixed Berry Fruit Tarts, Chocolate Raspberry Tarts, Mini Cannoli

Includes Sliced Fresh Fruit and Berries

Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas

+\$18 per person

### **Diamond Dessert Table**

Chef's Selection Assorted Mini Pastries to Include Tiramisu, Vanilla Eclair, Assorted Cheesecake Pops  
Mixed Berry Fruit Tarts, Pecan Squares, Raspberry Vanilla Verrine, Chocolate Tulip Cups

Marble Chocolate Mousse Cups, Warm Housemade Bread Pudding with Vanilla Bean Sauce

Includes Sliced Fresh Fruit and Berries

Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas

+\$24 per person

### **MGM Grand Detroit Dessert Table**

Chef's Selection Assorted Mini Pastries to Include Tiramisu, Vanilla Eclair, Assorted Cheesecake Pops  
Mixed Berry Fruit Tarts, Raspberry Vanilla Verrine, Chocolate Tulip Cups, Marble Chocolate Mousse

Exotic Fruit Par Fait, Key Lime Tarts, Assorted French Macaroons, Chocolate Dipped Strawberries

Warm Sugar Free Bread Pudding or Chocolate Bread Pudding

Includes Sliced Fresh Fruit and Berries

Whole Torte (Choose One)

Chocolate Cheesecake Mousse Torte

Caramel Mocha Gateau, Carrot Pineapple Torte, Chocolate Decadence Torte

Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas

+\$28 per person

### **Chocolate Dipped Strawberries**

Fresh strawberries dipped in white and dark chocolate

+\$48 per dozen



# *MGM Grand Detroit Wedding Experience*

## **Late Night Snack Menu**

### **Sliders & Chips Station**

Prime Beef Sliders with Melted American Cheese on Steamed Potato Pan Rolls. House Made Potato Chips. Complete with An Assortment of Toppings to Include Caramelized Onions, Pickles, Jalapenos, Crispy Bacon, House Slider Sauce, Creamy White Cheese Sauce, Ketchup, Mustard and Mayo.

+\$8 per person

### **National Coney Island Station**

National Coney Island Brand Hot Dogs and Coney Chili. Complete with Diced White Onions, Cheddar Cheese, Jalapenos, Spicy Cheese Sauce, Mustard, Ketchup and Pickle Relish.

+\$10 per person

### **Detroit Style Pizza Station**

Classic Pepperoni & Cheese  
Zesty Three Cheese Bread with Pizza Sauce on The Side

Choice of 1-

Basil Pesto, Ricotta Cheese, Sliced Tomato, Italian Sausage, Caramelized Onion  
Artichoke, Kalamata Olive, Red Pepper, Scallions, Goat Cheese, Red Pepper Flake  
BBQ Chicken, Charred Corn, Grilled Red Onion, BBQ Sauce

+\$15 per person

### **Breakfast Buffet Package**

Individual Bottles of Orange, Grapefruit and Tomato Juices  
Seasonal Fresh Fruit and Berries  
Assorted Breakfast Pastries, Whipped Butter and Preserves  
Assorted Individual Yogurts  
Scrambled Eggs, Cheddar Cheese, Chives  
Cherrywood Smoked Bacon, Breakfast Chicken Sausage Links  
Breakfast Potatoes of The Day

+\$34 per person

### **Waffle Station (Chef Attended)**

warm maple syrup, honey butter, whipped cream, blueberries, strawberries  
and chocolate chips, apple-berry compote

+\$12 per person

### **Omelets Made-To-Order (Chef Attended)**

assorted cheeses including cheddar, swiss and feta, ham, bacon, mushrooms  
tomatoes, spinach, red peppers, onions, scallions

+\$14 per person

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## **Additional Information**

### **Grand Detroit Must Provide All Food and Beverage**

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

### **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 Function Date

### **MLife Members**

M life members may earn Tier Credits for eligible Banquet charges for personal events:

- Includes Food (dinner packages & substitutes), Beverage (alcohol included), Audio Visual (AV) Charges, and Facility Fees
- Includes Cash or Credit Card charges as shown on a tendered receipt
- Includes Cash or Credit Card charges that have not already earned Tier Credits
- Excludes all Tax, Comps, Gratuity, and Retail

Please share with your Catering Manager if you are interested in hearing more

### **Coat Check**

Upon request MGM Grand Detroit will provide coat check at a Charge of \$150 Per Attendant  
Charge will be applied to your Master Account (1 Attendant Per 100 Guests Is Recommended)