

CLUB

# VENETIAN

*Banquet & Conference Center*



Platinum Family Style Dinner Package

Platinum Family Style

**Hors D'oeuvres Table**

Choice of Two Deluxe Hot Hors D'oeuvres  
 Imported and Domestic Cheese Display  
 Fresh Vegetable Crudités with Creamy Dill Dip  
 Gourmet Crackers and Flatbreads

**Soup** (select one)

Hearty Minestrone or Chicken Pastina

**Pasta** (select one)

Meat Filled Ravioli with Bolognese Sauce  
 Penne Pasta with Bolognese or Marinara Sauce  
 Creamy Fettuccine Alfredo  
 Pasta Primavera  
 Parmesan Risotto

**Entrees** (select two)

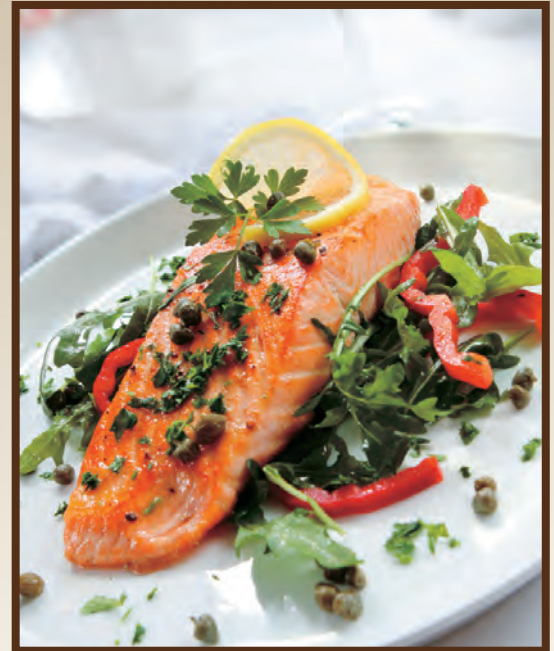
Beef Tenderloin with House Zip Sauce  
 Roast Veal with Mushrooms, Artichokes and Peppers  
 Classic Chicken Piccata with white wine, lemon and capers  
 Parmesan Crusted Chicken  
 Traditional Oven Roasted Chicken  
 Cranberry Glazed Pork Loin  
 Cracker Crumb Tilapia Filets  
 Salmon Filets with Lemon Caper Glaze

**Potato / Vegetable** (select two)

Seasoned Oven Roasted Potatoes  
 Baked Red Skin Potatoes with Parsley Butter  
 Rosemary Potatoes  
 Creamy Garlic Mashed Red Skin Potatoes  
 Green Beans with Toasted Almonds  
 Mixed California Blend Vegetables  
 Vegetable Medley with Butter Sauce

**Late Night Snack Station**

Fresh Baked Pizza Station



**Platinum Family Style Dinner Package Includes**

- Fresh Baked Dinner Rolls
- Mixed Garden Salad with House Dressing or Classic Caesar Salad
- Choice of House Dessert
- ❖ Deluxe Open Bar ❖
- ❖ Chair Covers with Sash ❖
- ❖ Choice of Two Deluxe Hors D'oeuvres ❖
- ❖ Late Night Fresh Baked Pizza Station ❖
- Choice of Colored Linen Napkins and Seven Hours Room Rental.

**Includes Our Deluxe Open Bar:**

Seagrams VO Whiskey, Smirnoff Vodka, Beefeaters Extra Dry Gin, Cutty Sark Scotch, Bacardi Light Rum, Captain Morgan's Spiced Rum, Jim Beam Bourbon, Jack Daniels Bourbon, Christian Brothers Brandy, DeKuyper's Peach Schnapps, Sweet & Dry Vermouth, Budweiser, Bud Light, Labatt Blue, and Killian's Irish Red Draft Beers, Assorted House Wines, Champagne Toast For The Bridal Table, O'Doul's Non Alcoholic Beer, Soft Drinks, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, and Set-Ups

Friday 2012 and 2013 \$42.99

Saturday 2012 and 2013 \$47.99

Please Add 18% Service Fees And Sales Tax



\*Vegetarian And Dietary Meals Available with Advanced Notice.  
 \*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Prices subject to change without notice.

# Premium Family Style

## Hors D'oeuvres Table

Imported and Domestic Cheese Display  
Fresh Vegetables Crudités with Creamy Dill Dip  
Gourmet Crackers and Flatbreads

## Soup (select one)

Hearty Minestrone or Chicken Pastina

## Pasta (select one)

Penne Pasta with Bolognese or Marinara Sauce  
Creamy Fettuccine Alfredo  
Pasta Primavera  
Parmesan Risotto

## Entrees (select two)

Beef Tenderloin with House Zip Sauce  
Roast Veal with Mushrooms, Artichokes and Peppers  
Classic Chicken Piccata with white wine, lemon and capers  
Parmesan Crusted Chicken  
Traditional Oven Roasted Chicken  
Cranberry Glazed Pork Loin  
Breaded Pork Chops  
Cracker Crumb Tilapia Filets

## Potato / Vegetable (select two)

Seasoned Oven Roasted Potatoes  
Baked Red Skin Potatoes with Parsley Butter  
Rosemary Potatoes  
Creamy Garlic Mashed Red Skin Potatoes  
Green Beans with Toasted Almonds  
Mixed California Blend Vegetables  
Vegetable Medley with Butter Sauce



## Premium Family Style Dinner Package Includes

**Fresh Baked Dinner Rolls**  
**Mixed Garden Salad with House Dressing**  
**or Classic Caesar Salad**  
**Choice of House Dessert**  
**House Open Bar**  
**Choice of Colored Linen Napkins**  
**and Seven Hours Room Rental.**

## **Includes Our House Open Bar:**

Canadian Whiskey, Gordon's Vodka,  
Seagram's Extra Dry Gin, Grand McNish Scotch,  
Castillo Light Rum, Spiced Rum,  
Jim Beam Bourbon,  
DeKuyper's Peach Schnapps,  
Sweet & Dry Vermouth,  
Budweiser, Bud Light, Labatt Blue,  
and Killian's Irish Red Draft Beers,  
Assorted House Wines,  
Champagne Toast For The Bridal Table,  
O'Doul's Non Alcoholic Beer, Soft Drinks,  
Orange Juice, Cranberry Juice, Pineapple Juice,  
Grapefruit Juice, and Set-Ups



**Friday 2012 and 2013 \$37.99**

**Saturday 2012 and 2013 \$42.99**

Please Add 18% Service Fees And Sales Tax

\*Vegetarian And Dietary Meals Available with Advanced Notice.

\*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Prices subject to change without notice.

CLUB  
**VENETIAN**  
Banquet & Conference Center

Premium Family Style Dinner Package



Platinum Buffet Dinner Package



# Platinum Buffet

## Hors D'oeuvres Table

Choice of Two Deluxe Hot Hors D'oeuvres  
Imported and Domestic Cheese Display  
Fresh Vegetables Crudités with Creamy Dill Dip  
Gourmet Crackers and Flatbreads

## Pasta (select one)

Meat Filled Ravioli with Bolognese Sauce  
Penne Pasta with Bolognese or Marinara Sauce  
Creamy Fettuccine Alfredo  
Pasta Primavera  
Parmesan Risotto

## Entrees (select three)

Beef Tenderloin with House Zip Sauce  
Roast Veal with Mushrooms, Artichokes and Peppers  
Classic Chicken Piccata with white wine, lemon and capers  
Parmesan Crusted Chicken  
Traditional Oven Roasted Chicken  
Cranberry Glazed Pork Loin  
Italian Sausage with Peppers and Onions  
Meatballs with Marsala Sauce  
Cracker Crumb Tilapia Filets  
Salmon Filets with Lemon Capers Glaze

## Potato / Vegetable (select two)

Seasoned Oven Roasted Potatoes  
Baked Red Skin Potatoes with Parsley Butter  
Rosemary Potatoes  
Creamy Garlic Mashed Red Skin Potatoes  
Green Beans with Toasted Almonds  
Mixed California Blend Vegetables  
Vegetable Medley with Butter Sauce

## Late Night Snack Station

Fresh Baked Pizza Station



## Platinum Buffet Dinner Package Includes

- Fresh Baked Dinner Rolls
- Mixed Garden Salad with House Dressing or Classic Caesar Salad
- Choice of House Dessert
  - ❖ Deluxe Open Bar ❖
  - ❖ Chair Covers with Sash ❖
- ❖ Choice of Two Deluxe Hors D'oeuvres ❖
- ❖ Late Night Fresh Baked Pizza Station ❖
- Choice of Colored Linen Napkins and Seven Hours Room Rental.

## Includes Our Deluxe Open Bar:

Seagrams VO Whiskey, Smirnoff Vodka, Beefeaters Extra Dry Gin, Cutty Sark Scotch, Bacardi Light Rum, Captain Morgan's Spiced Rum, Jim Beam Bourbon, Jack Daniels Bourbon, Christian Brothers Brandy, DeKuyper's Peach Schnapps, Sweet & Dry Vermouth, Budweiser, Bud Light, Labatt Blue, and Killian's Irish Red Draft Beers, Assorted House Wines, Champagne Toast For The Bridal Table, O'Doul's Non Alcoholic Beer, Soft Drinks, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, and Set-Ups



Friday 2012 and 2013 \$40.99  
Saturday 2012 and 2013 \$45.99

Please Add 18% Service Fees And Sales Tax



\*Vegetarian And Dietary Meals Available with Advanced Notice.  
\*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Prices subject to change without notice.

# Premium Buffet

## Hors D'oeuvres Table

Imported and Domestic Cheese Display  
Fresh Vegetables Crudités with Creamy Dill Dip  
Gourmet Crackers and Flatbreads

## Pasta (select one)

Penne Pasta with Bolognese or Marinara Sauce  
Creamy Fettuccine Alfredo  
Pasta Primavera  
Parmesan Risotto

## Entrees (select three)

Beef Tenderloin with House Zip Sauce  
Roast Veal with Mushrooms, Artichokes and Peppers  
Classic Chicken Piccata with white wine, lemon and capers  
Parmesan Crusted Chicken  
Traditional Oven Roasted Chicken  
Cranberry Glazed Pork Loin  
Italian Sausage with Peppers and Onions  
Meatballs with Marsala Sauce  
Sliced Honey Ham with Pineapple Glaze  
Cracker Crumb Tilapia Filets

## Potato / Vegetable (select two)

Seasoned Oven Roasted Potatoes  
Baked Red Skin Potatoes with Parsley Butter  
Rosemary Potatoes  
Creamy Garlic Mashed Red Skin Potatoes  
Green Beans with Toasted Almonds  
Mixed California Blend Vegetables  
Vegetable Medley with Butter Sauce



## Premium Buffet Dinner Package Includes

**Fresh Baked Dinner Rolls**  
**Mixed Garden Salad with House Dressing**  
**or Classic Caesar Salad**  
**Choice of House Dessert**  
**House Open Bar**  
**Choice of Colored Linen Napkins**  
**and Seven Hours Room Rental.**

## **Includes Our House Open Bar:**

Canadian Whiskey, Gordon's Vodka,  
Seagram's Extra Dry Gin, Grand McNish Scotch,  
Castillo Light Rum, Spiced Rum, Jim Beam Bourbon,  
DeKuyper's Peach Schnapps, Sweet & Dry Vermouth,  
Budweiser, Bud Light, Labatt Blue,  
and Killian's Irish Red Draft Beers,  
Assorted House Wines,  
Champagne Toast For The Bridal Table,  
O'Doul's Non Alcoholic Beer, Soft Drinks,  
Orange Juice, Cranberry Juice, Pineapple Juice,  
Grapefruit Juice, and Set-Ups

**Friday 2012 and 2013 \$35.99**

**Saturday 2012 and 2013 \$40.99**

Please Add 18% Service Fees And Sales Tax

CLUB  
**VENETIAN**  
Banquet & Conference Center

\*Vegetarian And Dietary Meals Available with Advanced Notice.

\*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Prices subject to change without notice.

Premium Buffet Dinner Package





## Plated Dinners

### Soup or Salad (Select one)

Minestrone or Chicken Pastina  
Garden Salad with Assorted Dressings  
Spring Mix with Raspberry Dressing  
Classic Caesar Salad

### Pasta (Select one)

Penne Pasta with Bolognese Sauce  
Bow Ties Pasta Marinara  
Creamy Fettuccine Alfredo  
Pasta Primavera  
Parmesan Risotto



### Slow Roasted Prime Rib

Prime Rib of Beef Seasoned and Cooked to Perfection,  
Served with our Zip Sauce,  
Oven Roasted Potatoes and  
Green Beans with Almonds

**\$40.99 + sales tax + 18% service fee**

### Filet Mignon

Choice Filet Baked with a Touch of Garlic,  
Served with Button Mushrooms,  
Salt Baked Potato,  
and Prince Charles Vegetable Medley

**\$45.99 + sales tax + 18% service fee**

### Beef Tenderloin and Chicken Piccata

Sliced Beef Tenderloin with Mushrooms  
Breaded Chicken Breast with Lemon Sauce,  
Served with Garlic Mashed Red Skin Potatoes  
and Broccoli Crowns with Butter

**\$42.99 + sales tax + 18% service fee**

### Traverse City Chicken

Lightly Breaded Chicken Breasts, Topped with  
Dried Michigan Cherries, Mushrooms,  
Spinach, and a Delicate Cream Sauce,  
Parsley Potatoes and Green Beans

**\$38.99 + sales tax + 18% service fee**

### Broiled Salmon with Creamy Caper Sauce

Broiled Salmon with Creamy Caper Sauce  
served with Santa Anna Potatoes and Yellow  
and Green Zucchini Blend

**\$40.99 + sales tax + 18% service fee**



### Plated Dinner Package Includes:

Hors D'oeuvres Table  
Fresh Baked Dinner Rolls  
Choice of House Dessert  
House Open Bar  
Choice of Colored Linen Napkins  
and Seven Hours Room Rental.



\*Vegetarian And Dietary Meals Available with Advanced Notice.  
\*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Prices subject to change without notice.

Plated Dinner Package

# Enhance Your Event

Prices based on adding select appetizers to a dinner package

## Assorted Imported and Domestic Cheese Display:

\$3.99 Additional Per Guest + sales tax + 18% service fees  
Served with Vegetable Crudités and Dip.

## House Antipasto Table:

\$5.99 Additional Per Guest + sales tax + 18% service fees  
Sliced Prosciutto, Italia Salami, Mild Capicola,  
Assorted Cheeses, and Giardiniera.

## Deluxe Hors D'oeuvres

Boneless Chicken Tenders with Honey Mustard Dip  
Sesame Chicken with Sweet and Sour Glaze  
Baked Margarita Chicken Tenders  
Spicy Buffalo Chicken Wings  
Breaded Shrimp  
Miniature Teriyaki Glazed Meatballs  
Crispy Breaded Cheese Ravioli  
BBQ Chicken Quesadillas  
Steak Quesadillas  
Vegetable Springrolls with Plum Sauce  
Assorted Miniature Quiche  
Spanakopita Spinach and Feta Cheese Triangles  
Asiago Cheese and Herb Bruschetta

Each Selection \$1.99 Additional Per Guest + sales tax + 18% service fees

## Premium Hors D'oeuvres (Station or Passed)

Miniature Chicken Wellington  
Beef Tenderloin Medallions served on sliced French bread with Bistro Sauce  
Sausage Stuffed Mushroom Cap  
Jumbo Shrimp Cocktail Shooters  
Goat Cheese and Orange Marmalade wrapped in Phyllo Dough  
Panko Breaded Shrimp  
Fried Calamari with Fresh Tomatoes and Mild Pepper Rings  
Assorted Sushi and California Rolls

Each Selection \$2.99 Additional Per Guest  
+ sales tax + 18% service fees

## Specialty Stations

**Pizza Station** fresh baked pizza and parmesan breadsticks.

\$1.99 Additional Per Guest + sales tax + 18% service fees

**Burger Bar Station** gourmet miniature cheeseburgers served with hot crispy french fries and breaded onion petals.

\$3.99 Additional Per Guest + sales tax + 18% service fees



\*Vegetarian And Dietary Meals Available with Advanced Notice.  
\*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Prices subject to change without notice.

CLUB  
**VENETIAN**  
Banquet & Conference Center

Appetizers and Food Stations





## Desserts

### House Dessert Selections:

- Vanilla Ice Cream served with your Specialty Cake
- French Cheesecake with Strawberry Topping
- Double Chocolate Cake
- Carrot Cake with Cream Cheese Frosting
- Fresh Baked Apple, Cherry, Pecan,
- Lemon Meringue or Chocolate Mousse Pies
- Ice Cream Sundaes with Chocolate Sauce
- Spumoni Ice Cream, Raspberry Sorbet

### Premium Dessert Selections:

- Tira Mi Su Dessert \$2.99
- Assorted Italian Cookies, Miniature Pastries, and Biscotti \$3.99
- Hot Fudge Cream Puff Sundae \$2.99

### Chocolate Fantasy Fountain

\$3.99 Additional Per Guest  
(100 Guest Minimum)

Cascading, Melted, Delicious Milk or Dark Chocolate,  
Served with Miniature Cream Puffs, Rice Crispy Wedges,  
Marshmallows, Golden Pineapple, Fresh Strawberries,  
Pretzels, Maraschino Cherries, Oreo Cookies,  
Biscotti, and Donut Bites.



### Glass Candy Jars

\$60.00 Rental Fee

Assorted Decorative Glass Jars  
(Candy Not Included)

### Gourmet Sweet & Dessert Table

\$7.99 Additional Per Guest  
(100 Guest Minimum)

Featuring Our Chocolate Fantasy Fountain  
Assorted Miniature Pastries, Cheesecakes, Cannoli,  
Gourmet Tortes and Cakes,  
Seasonal Fruits and Berries, and Candies.

### Ice Cream Parlor Station

\$3.99 Additional Per Guest  
(100 Guest Minimum)

Hand Scooped Ice Cream.  
Rich Chocolate Topping, Strawberry Topping,  
Crushed Oreo Cookies, M&M Candy Pieces,  
Chopped Nuts, Whipped Cream, and Cherries.





**Table Wine Selections...**

House Wine or Asti Spumante To Tables  
\$14.00 Per Table  
(Non Alcoholic Sparkling Wines Also Available)

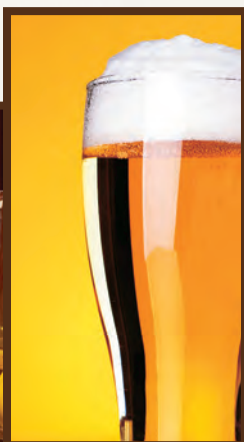
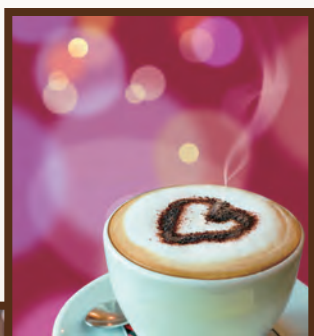
**Espresso and Cappuccino Service...**  
( Ala Carte \$1.99 Per Guest )

Regular and Decaffeinated Espresso,  
Assorted Cappuccinos,  
Vanilla, Caramel and Hazelnut.

**Cash Bar Available**

**Hosted Bar Available**

**Custom Bar Packages Available**



**House Open Bar**

**(Ala Carte \$8.99 Per Guest With 100 Guest Minimum)**

Canadian Whiskey, Gordon's Vodka, Seagram's Extra Dry Gin, Grand McNish Scotch, Castillo Light Rum, Spiced Rum, Jim Beam Bourbon, DeKuyper's Peach Schnapps, Sweet & Dry Vermouth.

**Deluxe Open Bar**

**(Upgrade From House Open Bar \$4.00 Per Guest )**

**(Ala Carte \$12.99 Per Guest With 100 Guest Minimum)**

Seagram's VO Whiskey, Smirnoff Vodka, Beefeaters Extra Dry Gin, Cutty Sark Scotch, Bacardi Light Rum, Captain Morgan's Spiced Rum, Jim Beam Bourbon, Jack Daniels Bourbon, Christian Brothers Brandy, DeKuyper's Peach Schnapps, Sweet & Dry Vermouth.

**Premium Open Bar**

**(Upgrade From House Open Bar \$8.00 Per Guest )**

**(Ala Carte \$16.99 Per Guest With 100 Guest Minimum)**

Crown Royal Whiskey, Canadian VO Whiskey, Absolute Vodka, Tanqueray Gin, Dewar's White Label Scotch, Bacardi Light Rum, Captain Morgan's Spiced Rum, Jim Beam Bourbon, Jack Daniels Bourbon, Christian Brothers Brandy, Hennessy Cognac, Kaluha Coffee Liqueur, Bailey's Irish Cream, Dekuyper's Peach Schnapps, Sweet & Dry Vermouth.

**In Addition to Selections Above,**

**All Bar Packages Include:**

Four Premium Draft Beers,  
Budweiser, Bud Light, Labatt Blue, and Killian's Irish Red.  
Assorted House Wines.

O'Doul's Non Alcoholic Beer, Soft Drinks,  
Orange Juice, Cranberry Juice, Pineapple Juice,  
Grapefruit Juice, and Set-Ups.

Champagne Toast For The Bridal Table.





# Your Event... Our Expertise...

At Club Venetian Banquet & 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 atmosphere, 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 County and Wayne County.

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.

Something old, something new,  
something borrowed and something from Blumz!

Florals Tuxedos Linens Lighting Invitations Coordination

**BLUMZ**  
BY JRDESIGNS

Ferndale Detroit  
503 E. Nine Mile Rd. 1260 Library St.  
248.398.5130 313.964.5777

 [www.blumz.com](http://www.blumz.com)



**State**  
of your **Plate**<sup>™</sup>

Serving Products Made in Michigan

# Elite Entertainment

PHOTOGRAPHY



DISC JOCKEY



VIDEOGRAPHY



PHOTOBOOTH | L.E.D. ACCENT LIGHTING | DANCEFLOOR MONOGRAM

*Experience the Difference!*

586.415.4800  
586.415.4848 fax

14061 Thirteen Mile, Suite 4  
Warren, Michigan 48088

[www.weddingsbyelite.com](http://www.weddingsbyelite.com)



## LET US TAKE CARE OF YOUR GUEST.

At Detroit Troy Marriott, you can be confident your guest will enjoy their stay.

### DETROIT MARRIOTT TROY

200 W. Big Beaver Rd.  
Troy, MI 48084 (248) 680-9797



we love having you here.®

Hampton Inn Madison Heights

~ Your Group Specialists ~

32420 Stephenson Highway

Madison Heights, MI 48071

248-585-8881 ph. 248-585-9446 fax

[dtmh\\_hampton@hilton.com](mailto:dtmh_hampton@hilton.com)

[www.dtmadisonheightstroy.hamptoninn.com](http://www.dtmadisonheightstroy.hamptoninn.com)

We offer complimentary shuttle service for medium to large size groups.

Complimentary hot breakfast daily and evening snacks.

On-site outdoor pool & fitness center with weights and dry sauna.

Free high speed wireless internet.

Group rates available for groups needing 10 or more rooms.



Tired of jumping through hoops for your **free** checking?

OUR Premium Checking can **easily** be yours...  
**for free - Really.**

\$20 to open - no minimum balance.

Have either:

Direct Deposit

OR

eStatements



Start reaping the **benefits** - free online banking and bill pay, **no** monthly fee, **free** ATM/Debit Card, **OURRewards** and MORE.

248.549.3838 • [www.OURcuonline.org](http://www.OURcuonline.org)

3070 Normandy Rd  
Royal Oak

726 S Washington Ave  
Royal Oak

2100 Bellaire Ave  
Royal Oak

6693 Rochester Rd  
Troy



CHRISTOPHER BELLI PHOTOGRAPHY  
*making moments last forever*



[christopherbelliphoto.com](http://christopherbelliphoto.com)

586.219.0063



Downing's  
Flowers & Gifts, Inc.

28717 Hoover • Warren, MI 48093

586-558-8600 • Fax 586-558-8496

[www.downingsflowers.com](http://www.downingsflowers.com)



CLUB  
**VENETIAN**  
*Banquet & Conference Center*

29310 John R Road  
Madison Heights MI 48071

Phone 248.399.6788

Fax 248.336.8052

[clubvenetian.com](http://clubvenetian.com)



Member of International  
Caterers Association

