

2026 Friday Sunday Wedding Package



Reserve your wedding on select Fridays and Sundays in 2026 and take advantage of added perks. We understand the importance of personalization. Our packages can be tailored to suit your various needs and budgets.

Package starting at \$109 per person ++



Package Inclusions Exclusive Ballroom Rental Pricing Ivory Damask Floor Length Table Linens with Ivory Napkins Complimentary Cake Cutting



Take The Elevator Home Wedding couples receive a complimentary overnight stay in a luxury category guest room the night of the wedding.

Note* special room block rates are available for your guests

Our 2026 Wedding Package is available on Fridays & Sundays in 2026 only. Not valid on previously booked events. Food and beverage minimums apply. Menus are subject to a 24% taxable service fee and 6% Michigan sales tax.



2026 Friday & Sunday Evening Package

Our Friday & Sunday Evening Package includes a selection of tray passed appetizers, choice of entrée, RPH salad, fresh baked artisan rolls, butter rosettes, chef's selection starch & vegetable, freshly brewed coffee, assorted herbal teas, and a four-hour premium bar.

Tray Passed Appetizers

Vegetarian Spring Roll Roasted Tomato Bruschetta Mini Beef Wellington

Premium Bar

(Four-Hour)

Liquor

Absolute Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Mi Campo Blanco Tequila, Jim Beam Bourbon, Jack Daniel's Whiskey, Monkey Shoulder Scotch

Beer

Labatt Blue, Bud Light, Bell's Two Hearted, Stella Artois, N/A Beer, Hard Seltzer

House Wine

Serving Trinity Oaks Wines: Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, and Archetype Sauvignon Blanc

Soft Drinks

Pepsi, Diet Pepsi, Schweppes Ginger Ale, Starry Lemon-Lime

150 Per Bartender

One bartender required for every 125 guests

Entrée Selections

(Choice of One)

Herb Roasted Chicken Breast GF | DF 109 Mushroom thyme ragout, chicken jus

Chicken Rochester GF 111

Spinach, herb cheese, roasted red peppers, tarragon mushroom sauce

Caprese Chicken GF 110

Fresh mozzarella, roasted tomato, basil, balsamic jus

Duets

Filet* & Chicken GF | DF 125

Petit Filet of Beef—Mushroom ragout Lemon Herb Chicken—Spinach, roasted peppers

Braised Beef Short Rib & Chicken GF | DF 109

Beef Short Rib-Bordelaise sauce Herb Grilled Chicken-chicken jus

Filet* & Salmon GF 126

Petit Filet of Beef—Mushroom ragout, garlic demi glace Dill Seared Salmon— Toasted caraway, fresh dill, spinach butter sauce

All prices are subject to a 24% taxable service fee and 6% sales tax. All menu items and prices are subject to availability and market price adjustment. Available Fridays & Sundays in 2026 only. Not valid on previously booked events. Food and beverage minimums apply.

Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of foodborne illnesses. *Items marked with an asterisk may be cooked to order.