

PRIVATE EVENTS

FORBES

HOSPITALITY





FORBES PRIVATE EVENTS





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CAPACITIES, RENTAL RATES, & MINIMUMS

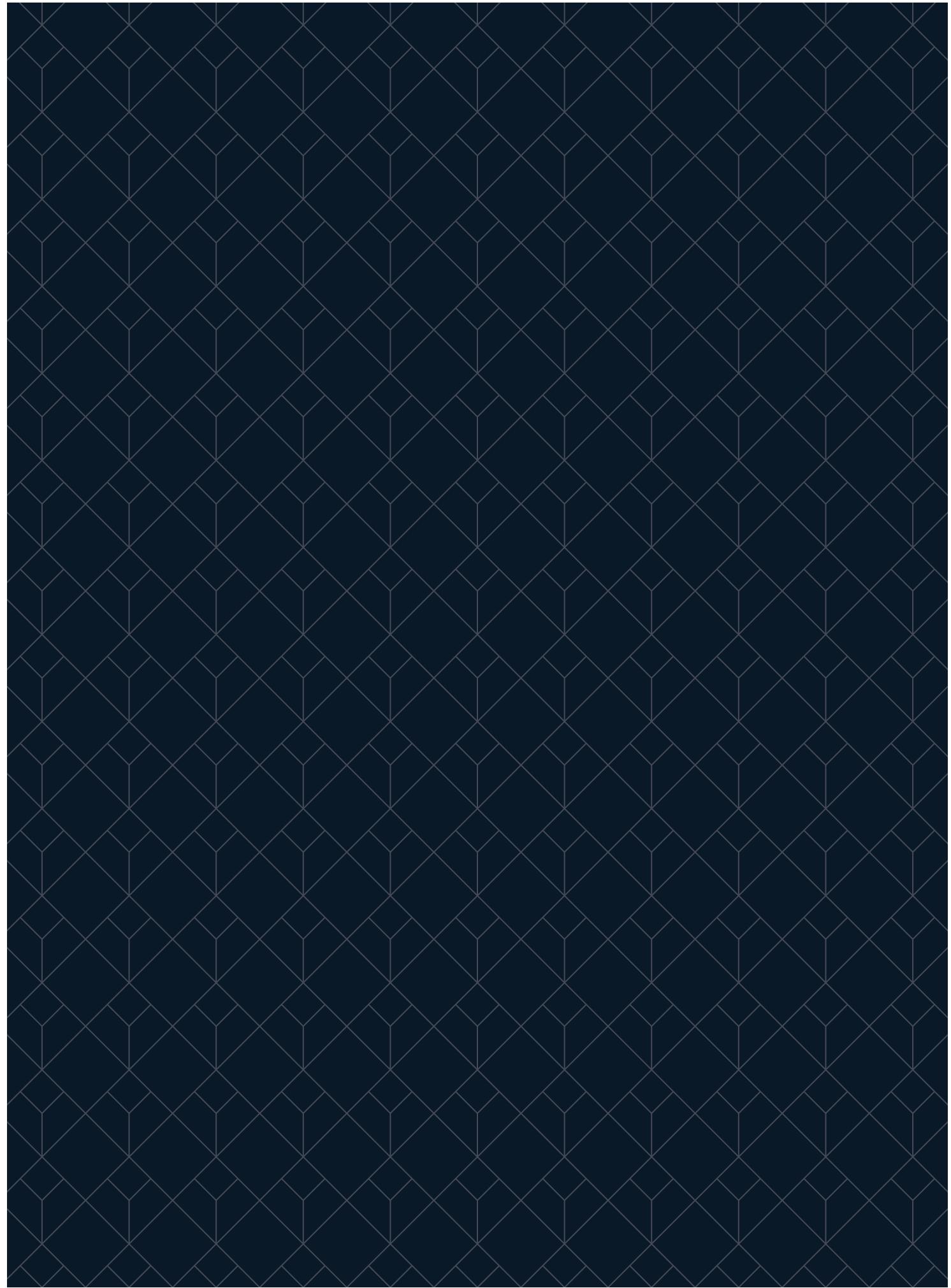
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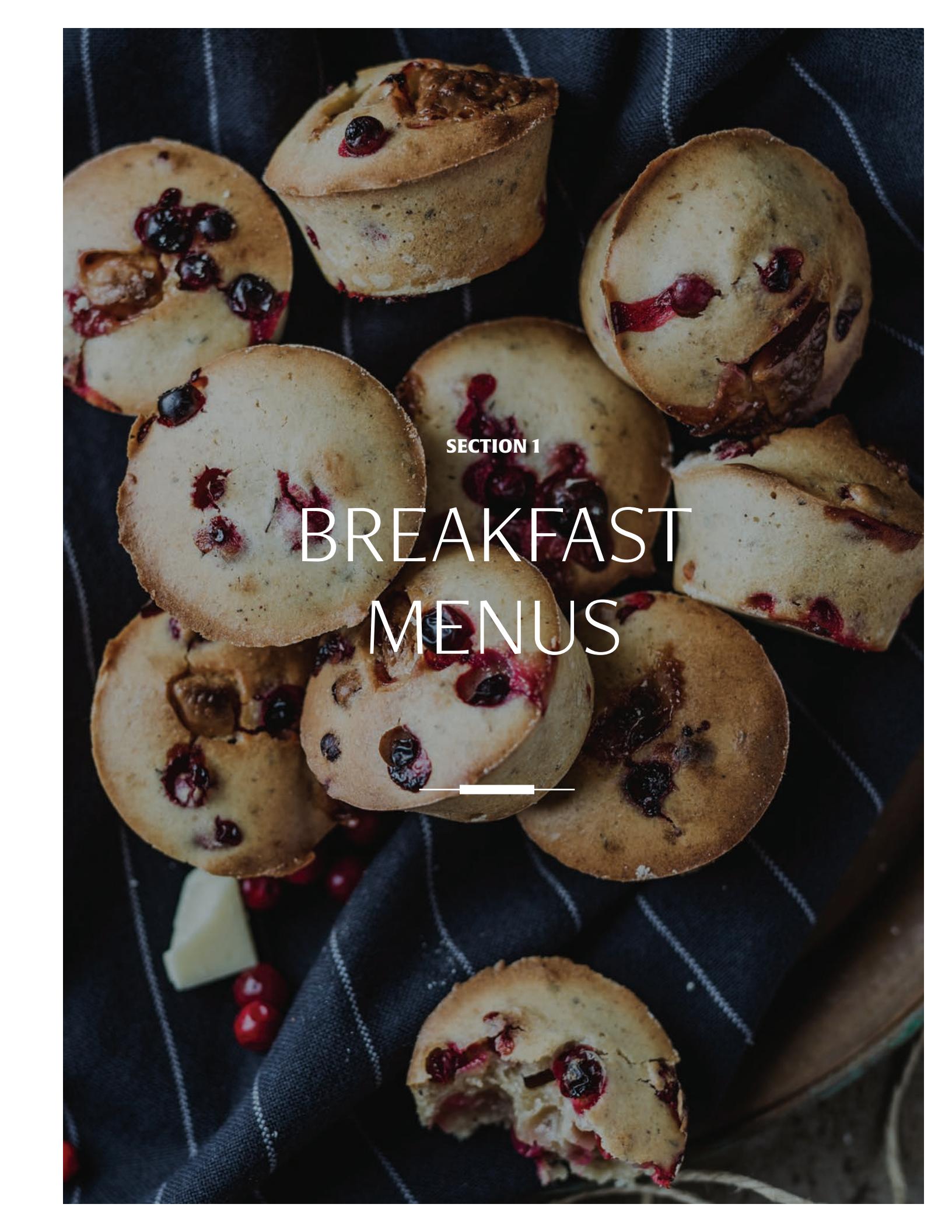
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A stack of cranberry scones on a dark, textured surface. The scones are golden-brown with visible cranberries and a slightly crumbly texture. Some are whole, while others are partially sliced. A small piece of butter and a few cranberries are visible at the bottom left.

SECTION 1

BREAKFAST MENUS



BREAKFAST BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

FORBES PRIVATE EVENTS

CONTINENTAL BUFFET\$24.00 PER PERSON

Sliced Seasonal Fruit	Orange, Cranberry & Grapefruit Juice
Yogurt Parfaits with Berries & House Made Granola	Great Lakes Coffee Roasting Company Coffee, Decaffeinated Coffee, & Assorted Bigelow Teas
Assortment of Mini Breakfast Pastries	

HEALTHY EATING BUFFET\$28.00 PER PERSON

Sliced Seasonal Fruit	Oatmeal with Raisins, Brown Sugar, with Skim or Whole Milk on the side
Yogurt Parfaits with Berries & House Made Granola	Orange, Cranberry & Grapefruit Juice
Assortment of Mini Breakfast Pastries	Great Lakes Coffee Roasting Company Coffee, Decaffeinated Coffee, & Assorted Bigelow Teas
Cottage Cheese	
Hard Boiled Eggs	

CLASSIC BREAKFAST BUFFET\$36.00 PER PERSON

Sliced Seasonal Fruit	Cubed Breakfast Potatoes with Fresh Herbs
Yogurt Parfaits with Berries & House Made Granola	Assortment of Mini Breakfast Pastries
Scrambled Eggs with Crème Fraiche & Chives	Orange, Cranberry & Grapefruit Juice
	Great Lakes Coffee Roasting Company Coffee, Decaffeinated Coffee, & Assorted Bigelow Teas

CHOICE OF:

Applewood Smoked Bacon, Turkey Sausage, OR Detroit Sausage Links





BREAKFAST BUFFET ENHANCEMENTS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

BAGEL STATION\$14.00 PER PERSON

Assorted Sliced Bagels (Gluten Free Bagels upon request)	Capers
Mashed Avocado	Sliced Cucumbers
Everything Bagel Seasoning	Pickled Onions
Soft Boiled Eggs	Sliced Tomatoes
	Chopped Dill

ADD: SMOKED SALMON \$9.00 PER PERSON

OATMEAL STATION\$4.00 PER PERSON

Steel Cut Oatmeal (Made Vegan with Almond Milk)	Brown Sugar
Golden Raisins	Skim & Whole Milk
Sliced Banana	

BREAKFAST BLT SANDWICH\$14.00 PER PERSON

Toasted Whole Wheat Bread with
Bacon, Egg, Lettuce, Tomato & Mayonnaise

HARD BOILED EGGS\$3.00 PER PERSON

2 Eggs Per Person





BREAKFAST BUFFET ACTION STATIONS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

WAFFLE STATION*\$11.00 PER PERSON

HOUSE MADE WAFFLES SERVED WITH:

- Maple Syrup
- Soft Whipped Butter
- Fresh Whipped Cream
- Strawberry Compote
- Sliced Bananas
- Chocolate Chips

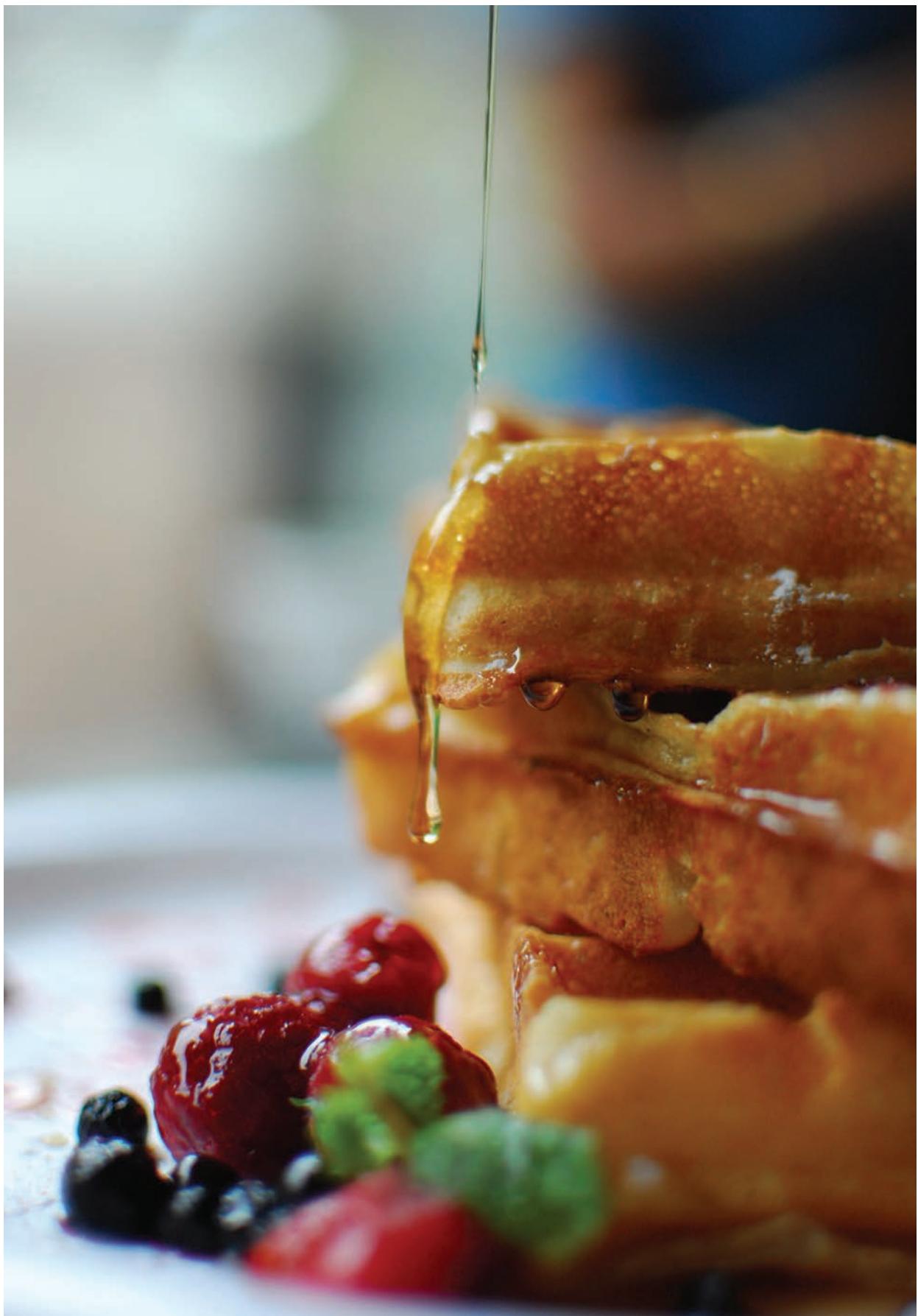
Optional Add: Fried Chicken \$8.00 PER PERSON

OMELET STATION*\$15.00 PER PERSON

REGULAR EGGS & EGG WHITES SERVED WITH:

- Cheddar, Swiss & Feta Cheeses
- Diced Mushroom
- Bell Peppers
- Onion
- Tomato
- Spinach
- Avocado
- Crumbled Sausage
- Diced Bacon
- Diced Ham

* +\$125 Chef Attendant Fee





PLATED BREAKFAST

MINIMUM ORDER - 25 GUESTS

FORBES PRIVATE EVENTS

CLASSIC PLATED BREAKFAST\$34.00 PER PERSON

Scrambled Eggs with Crème Fraiche & Chives

Basket of Assorted Mini Breakfast
Muffins & Croissants

CHOICE OF:

Applewood Smoked Bacon, Turkey
Sausage, OR Detroit Sausage Links

Sweet Butter & Honey

Cubed Breakfast Potatoes with Fresh Herbs

Orange, Cranberry & Grapefruit Juice

Sliced Fruit Side

Great Lakes Coffee Roasting Company Coffee,
Decaffeinated Coffee, & Assorted Bigelow Teas

QUICHE PLATED BREAKFAST\$38.00 PER PERSON

CHOICE OF QUICHE:

- Spinach, Grilled Zucchini, Red Bell Pepper, Onion & Goat Cheese
- Ham & Cheddar
- Bacon, Caramelized Onion, & Gruyere

Basket of Assorted Mini Breakfast
Muffins & Croissants

Breakfast Salad with Arugula, Asparagus,
& Avocado & a Lemon Vinaigrette

Sweet Butter & Honey

Sliced Fruit Side

Orange, Cranberry & Grapefruit Juice

Great Lakes Coffee Roasting Company Coffee,
Decaffeinated Coffee, & Assorted Bigelow Teas

FRENCH TOAST PLATED BREAKFAST\$29.00 PER PERSON

Brioche French Toast with
Whipped Butter & Maple Syrup

Sliced Fruit Side

CHOICE OF:

Applewood Smoked Bacon, Turkey
Sausage, OR Detroit Sausage Links

Orange, Cranberry & Grapefruit Juice

Great Lakes Coffee Roasting Company Coffee,
Decaffeinated Coffee, & Assorted Bigelow Teas





BRUNCH MENU

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

FORBES PRIVATE EVENTS

CUSTOM BRUNCH\$81.00 PER PERSON

① INCLUDES:

- Sliced Seasonal Fruit
- Assortment of Mini Breakfast Pastries
- Sweet Butter & Honey
- Cubed Breakfast Potatoes with Fresh Herbs
- Orange, Cranberry & Grapefruit Juice
- Great Lakes Coffee Roasting Company Coffee, Decaffeinated Coffee, & Assorted Bigelow Teas

② CHOOSE ONE EGG:

Scrambled Eggs with Crème Fraiche & Chives

CHOICE OF QUICHE:

- Spinach, Grilled Zucchini, Red Bell Pepper, Onion & Goat Cheese
- Ham & Cheddar
- Bacon, Caramelized Onion, & Gruyere

Eggs Benedict

③ CHOOSE ONE:

Buttermilk Pancakes, Served with Whipped Butter & Maple Syrup

House Made Waffles, Served with Whipped Butter & Maple Syrup

Brioche French Toast, Served with Whipped Butter & Maple Syrup

Biscuits & Gravy

④ CHOOSE ONE PROTEIN:

- Fried Chicken with Whipped Potatoes with Sauce
- Chicken Piccata with Linguine
- Herb Roasted Chicken with Rice Pilaf

⑤ CHOOSE ONE SALAD:

- Breakfast Salad with Arugula, Asparagus, & Avocado & a Lemon Vinaigrette
- Caesar Salad

⑥ CHOOSE TWO PROTEINS:

- Applewood Smoked Bacon
- Canadian Bacon
- Turkey Sausage
- Detroit Sausage Links

⑦ DESSERTS:

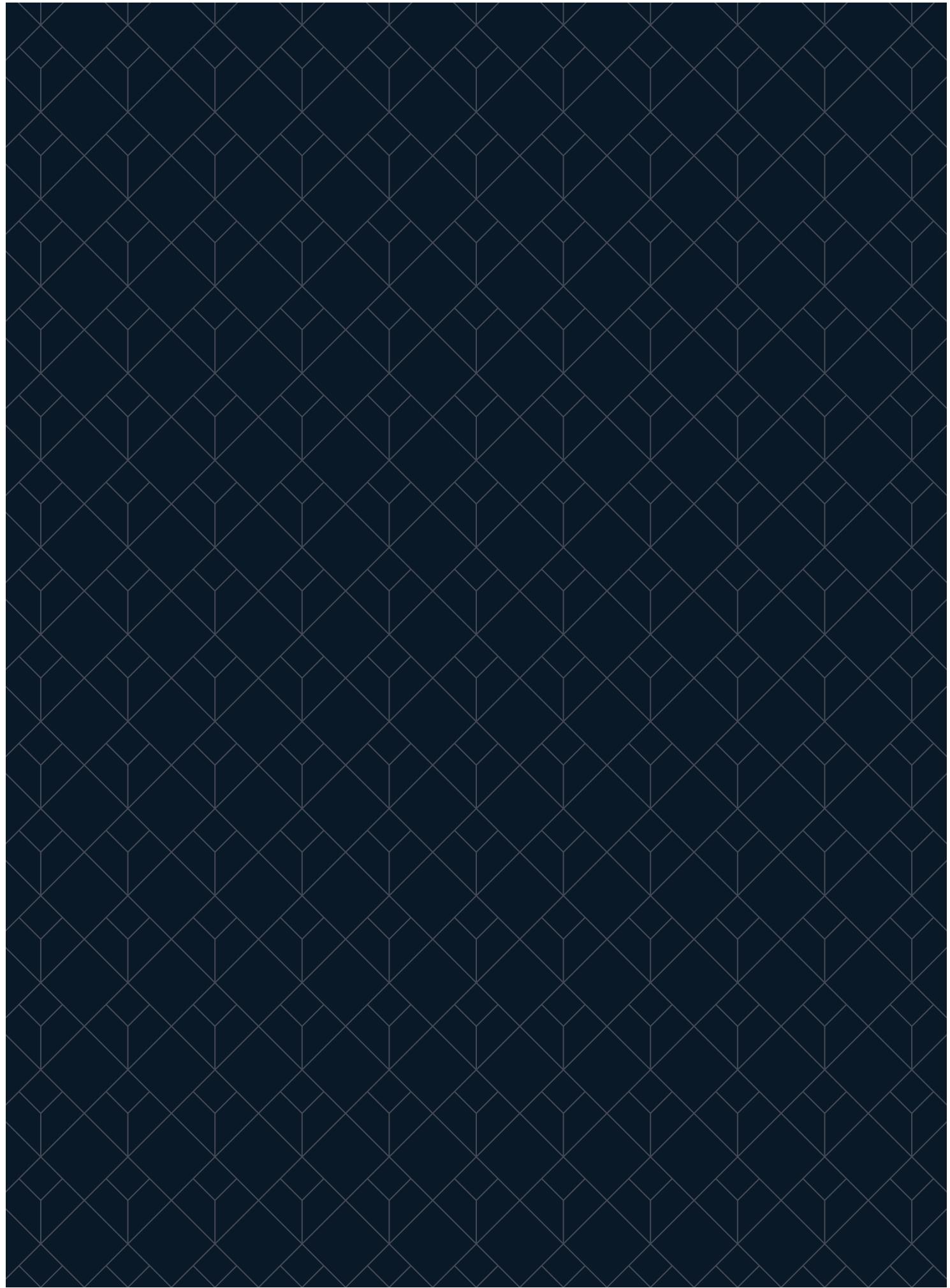
Assorted Miniature Desserts
Choice of THREE from **page 52.**

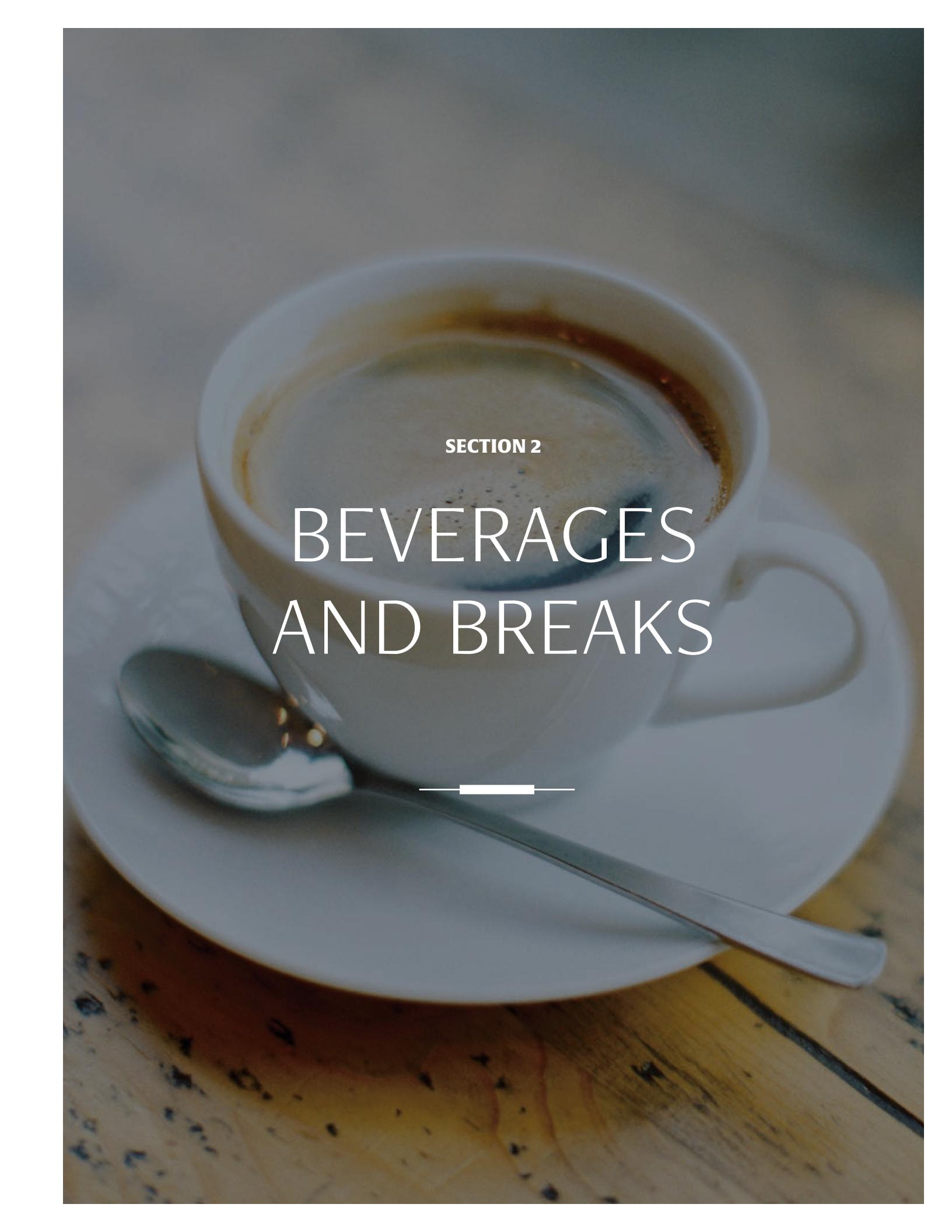
MIMOSAS, BELLINI'S & BLOODY MARY BAR\$13.00 PER DRINK

Titos or Ketel One Vodka with Bacon, Shrimp, Celery Stalk, Olive Skewer, Pickled Asparagus, Celery Salt Rim

Champagne, Orange Juice, Peach Juice





A close-up photograph of a white ceramic cup filled with coffee, resting on a matching saucer. A silver spoon lies on the saucer. The cup and saucer are placed on a light-colored wooden table with a visible grain. The lighting is soft, creating a warm and inviting atmosphere.

SECTION 2

BEVERAGES AND BREAKS



BEVERAGES

ASSORTED SOFT DRINKS (Coke, Diet Coke, Sprite)	\$4.00 PER BOTTLE
SAN PELLEGRINO SPARKLING WATER	\$5.00 PER BOTTLE
FIJI BOTTLED WATER	\$5.00 PER BOTTLE
RED BULL (Regular and Sugar Free)	\$8.00 PER BOTTLE
COLD BREW COFFEE	\$8.00 PER BOTTLE
ICE TEA	\$40.00 PER GALLON
LEMONADE	\$40.00 PER GALLON
FRESHLY BREWED COFFEE & TEA	\$48.00 PER GALLON
1/2 DAY (4 HOURS) COFFEE & TEA	\$12.00 PER PERSON - 25 GUEST MINIMUM
FULL DAY (8 HOURS) COFFEE & TEA	\$15.00 PER PERSON - 25 GUEST MINIMUM

BREAKS - AM

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

HOMEMADE SMOOTHIES	\$7.00 PER PERSON
Peanut Butter Banana, Strawberry Acai, Green Goddess	
HOMEMADE PARFAIT	\$6.00 PER PERSON
With Berries, Greek Yogurt, and Granola	
HOMEMADE GRANOLA BARS	\$4.00 PER PERSON
HOMEMADE ASSORTED MUFFINS	\$4.00 PER PERSON
Blueberry, Banana Nut, Apple Cinnamon	
SLICED FRUIT	\$9.00 PER PERSON
INDIVIDUAL LOW-FAT YOGURTS	\$6.00 PER PERSON
ASSORTED WHOLE FRUIT	\$3.00 PER PERSON
Apples, Oranges, Bananas	

BREAKS - PM

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

HOMEMADE PRETZEL BITES WITH BEER CHEESE\$5.00 PER PERSON

HOMEMADE POTATO CHIPS WITH DIPPING SAUCE\$5.00 PER PERSON

HOMEMADE CHOCOLATE CHIP COOKIES\$4.00 PER PERSON

HOMEMADE OATMEAL COOKIES\$4.00 PER PERSON

HOMEMADE BROWNIES & BLONDIES\$4.00 PER PERSON

HOMEMADE BREAKFAST CEREAL BARS

Rice Krispie Treats, Fruity Pebbles, Cinnamon Toast Crunch\$4.00 PER PERSON

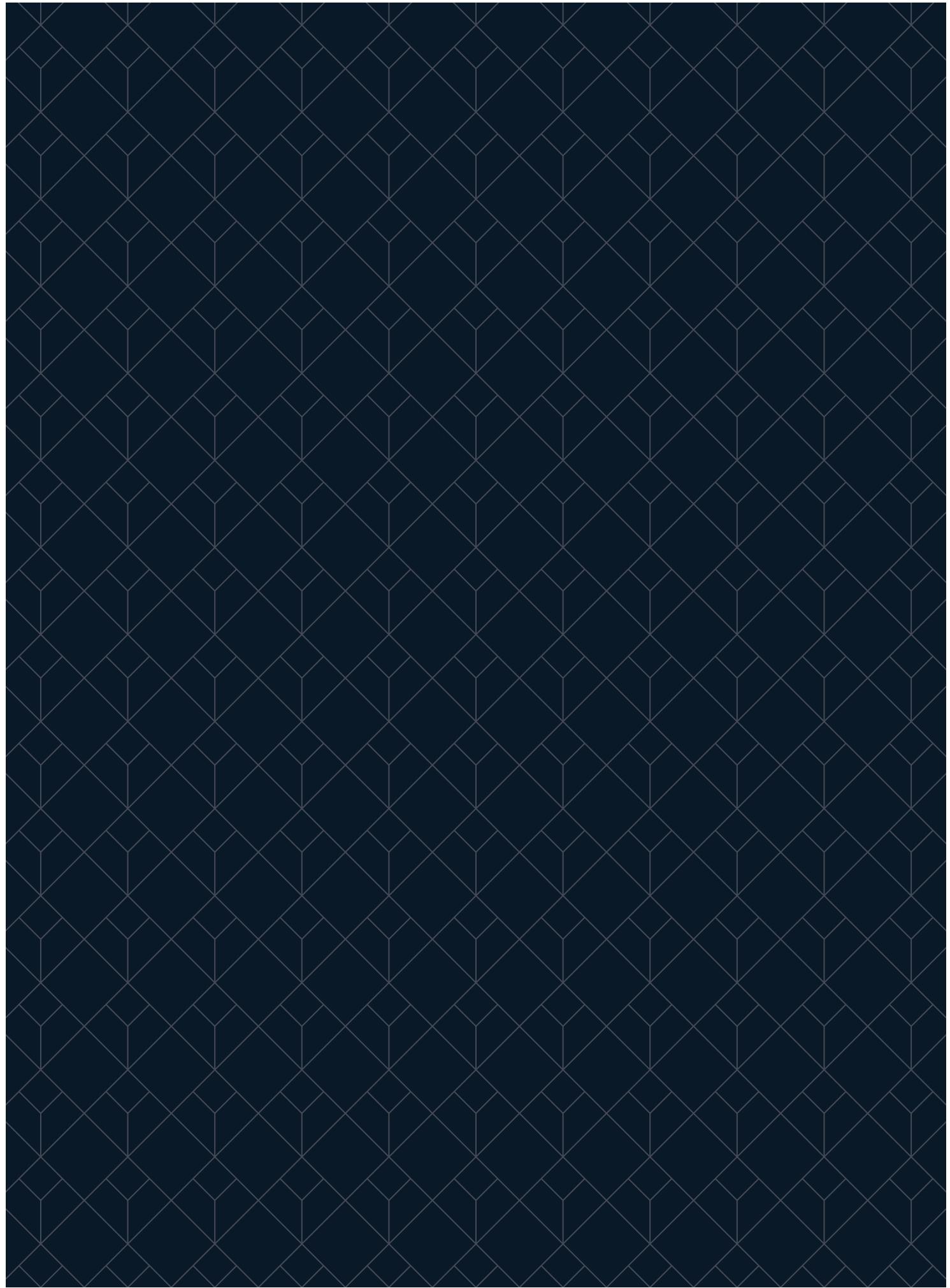
MEDITERRANEAN BREAK\$8.00 PER PERSON

Hummus, Pita Chips, Carrots, Celery, Cucumber, Bell Pepper

CANDY COUNTER\$7.00 PER PERSON

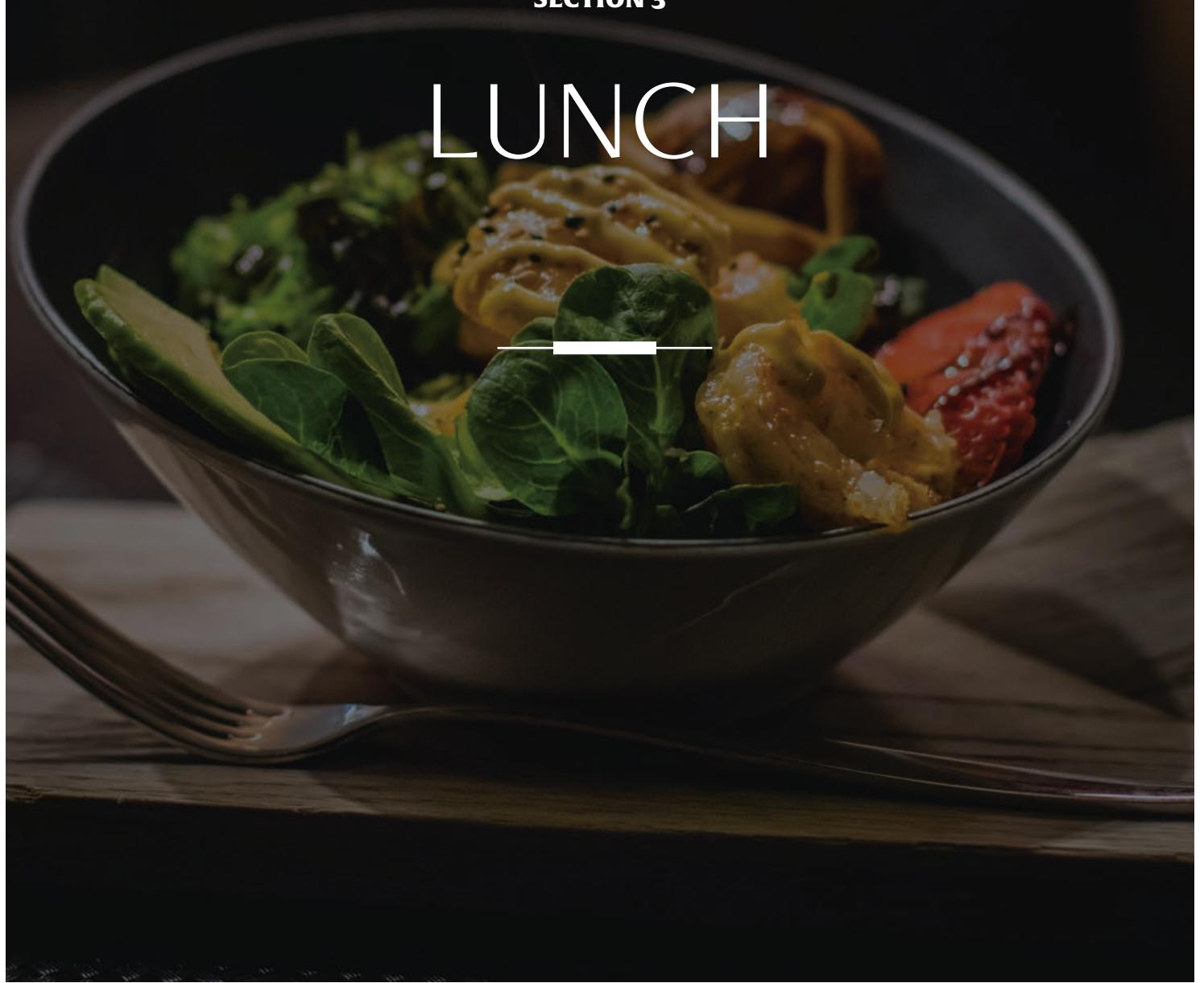
Reese's Peanut Butter Cups, M&Ms, Snickers, Kit Kats





SECTION 3

LUNCH





PLATED LIGHT LUNCH

MINIMUM ORDER - 25 GUESTS

FORBES PRIVATE EVENTS

All Light Lunches Served with Rolls & Butter, Choice of Dessert: Chocolate Mousse, Carrot Cake or Assorted Berries and Whipped Cream, and Great Lakes Roasting Company Coffee, Decaffeinated Coffee, and Assorted Bigelow Teas

SALMON OR TUNA NICOISE SALAD\$33.00 PER PERSON

Grilled Salmon or Yellowfin Tuna, Served on a Bed of Spring Mix with Boiled Eggs, Redskin Potatoes, Red Onions, Baby Green Beans, Capers, and Olives with House Vinaigrette

SOUTHWEST GRILLED CHICKEN SALAD\$27.00 PER PERSON

Grilled Chicken Breast, Served with Mixed Greens, Fire Roasted Corn, Red and Yellow Peppers, Black Beans, Diced Tomatoes, Avocado, Shredded Cheddar Cheese, and Tortilla Strips with Creamy Cilantro Lime Vinaigrette

GRILLED CHICKEN STRAWBERRY & FETA SALAD\$27.00 PER PERSON

Grilled Chicken Breast, Served with Mixed Greens, Sliced Strawberries, Sliced Avocado, Crumbled Feta with Balsamic Vinaigrette

GRILLED SHRIMP SALAD\$29.00 PER PERSON

Grilled Shrimp, Served with Chopped Romaine Lettuce, Diced Red, Yellow and Green Peppers, Sliced Cucumbers and Cherry Tomatoes with Honey Mustard Vinaigrette

CHICKEN CAESAR SALAD\$25.00 PER PERSON

Grilled Chicken Breast Served with Chopped Romaine Lettuce, Shaved Parmesan, and Garlic Croutons with House Caesar Dressing





PLATED HOT LUNCH

MINIMUM ORDER - 25 GUESTS

FORBES PRIVATE EVENTS

All Hot Lunches Served with Rolls & Butter, Choice of: House or Caesar Salad, Choice of Dessert: Chocolate Mousse, Carrot Cake or Assorted Berries and Whipped Cream, and Great Lakes Roasting Company Coffee, Decaffeinated Coffee, and Assorted Bigelow Teas

HERB ROASTED CHICKEN (GF)\$38.00 PER PERSON

Chicken Breast Marinated with Balsamic Vinegar, Dijon, Honey, Lemon, and Garlic, Topped with a Chicken Jus and Served with Fingerling Potatoes and Fresh Seasonal Vegetables

CHICKEN PICCATA\$38.00 PER PERSON

Boneless Skinless Chicken Breast with Artichoke Hearts, Capers, White Wine, Butter and Lemon Juice, Served with Herbed Linguini and Fresh Seasonal Vegetables

SALMON FILET\$39.00 PER PERSON

Roasted Salmon with Citrus Chive Cream Sauce, Served with Fingerling Potatoes and Fresh Seasonal Vegetables

HALIBUT (GF)\$56.00 PER PERSON

Halibut Filet Pan Seared and Topped with Lemon Beurre Blanc Sauce and Served with Whipped Potatoes and Fresh Seasonal Vegetables

PETIT FILET MIGNON\$58.00 PER PERSON

Filet Mignon, Chargrilled and Topped with an Herbed Compound Butter and Served with Garlic Whipped Potatoes and Fresh Seasonal Vegetables

SHORT RIBS\$54.00 PER PERSON

Short Ribs with Natural Jus, Served with Whipped Potatoes and Seasonal Vegetables

EGGPLANT NAPOLEON\$32.00 PER PERSON

Lightly Breaded Eggplant, Sliced Layered with Roasted Zucchini, Yellow Squash, Roasted Red Pepper, Provolone, Swiss and Sauteed Spinach, Topped with Roasted Tomato Sauce, Shaved Parmesan and Served with Herbed Linguini

CAULIFLOWER STEAK\$38.00 PER PERSON

Spiced and Roasted Cauliflower Steak, Served with Lentil Quinoa Salad, Roasted Asparagus, and Harissa





LUNCH BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

FORBES PRIVATE EVENTS

All Hot Lunch Buffets Served with Rolls & Butter and Great Lakes Roasting Company Coffee, Decaffeinated Coffee, and Assorted Bigelow Teas

HOT LUNCH BUFFET\$69.00 PER PERSON

① CHOOSE ONE SOUP:

- Tomato Bisque
- Broccoli Cheddar
- Cream of Mushroom

② CHOOSE ONE:

- Classic Caesar Salad (Baby Romaine, Parmesan Cheese, Herbed Crouton, Caesar Dressing)
- Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette
- Arugula, Watermelon & Feta with Balsamic Vinaigrette

③ CHOOSE ONE:

- Pasta Salad
- Bean Salad
- Goat Cheese & Beet Salad

④ INCLUDES:

- Sliced Beef Tenderloin

⑤ CHOOSE ONE:

- Herb Roasted Chicken
- Chicken Sorrentino
- Roasted Salmon with Citrus Chive Cream Sauce
- Pan Seared Halibut with Lemon Citrus Beurre Blanc Sauce

⑥ CHOOSE ONE:

- Whipped Potatoes
- Roasted Fingerling Potatoes
- Rice Pilaf
- Au Gratin Potatoes

⑦ CHOOSE ONE:

- Roasted Asparagus
- Greens Beans
- Broccolini
- Roasted Brussels Sprouts
- Roasted Carrots

⑧ CHOOSE ONE:

- Chocolate Chip & Oatmeal Cookies
- Brownies
- Sliced Fruit





LUNCH BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

FORBES PRIVATE EVENTS

ELWOOD BAR & GRILL BUFFET\$35.00 PER PERSON

Includes: Rolls & Sweet Butter, House Salad (Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette), Dill Pickle Spears, French Fries, and Great Lakes Roasting Company Coffee & Decaffeinated Coffee & Assorted Bigelow Teas

① CHOOSE ONE:

Tomato Bisque

Beef Chili

② CHOOSE THREE SANDWICHES:

PHILLY STEAK & CHEESE

Thinly Sliced Ribeye Steak, Served with Grilled Onions and Peppers and Topped with Swiss Cheese on a Crusty Sub Roll

SOUTHERN FRIED CHICKEN SANDWICH

Buttermilk Breaded Crispy Fried Chicken Breast Topped with Shredded Lettuce, Diced Pickles, and Mayo, Served on a Soft Brioche Bun

PIEDMONTSE HOT DOG

Plain or with Chili and Onions

BLACK BEAN BURGER

Served with Lettuce, Onion, Tomato, Chipotle Mayo, and Swiss Cheese

BUFFALO CHICKEN WRAP

Elwood Chicken Fingers Topped with Crumbled Bleu Cheese, Franks Red Hot Sauce, Shredded Lettuce and Tomatoes, Wrapped in Lavash. Served with Ranch Dressing

THE ELWOOD BURGER

Our Own Chophouse Prime Hamburger, Served with Lettuce, Tomato, Pickles, Onions, and Choice of American, Cheddar or Swiss Cheese

BUFFALO CHICKEN FINGERS

Battered Chicken Breast Strips Marinated in Franks Red Hot Sauce, Served with Ranch or Barbecue Sauce

③ CHOOSE ONE:

CHOCOLATE CHIP & OATMEAL COOKIES

BROWNIES





LUNCH BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

BAJA BUFFET\$48.00 PER PERSON

Includes: Rolls & Sweet Butter and Great Lakes Roasting Company Coffee & Decaffeinated Coffee & Assorted Bigelow Teas

① SOUP & SALAD:

- Chicken Tortilla Soup
- Southwest Salad
(Romaine, Roasted Corn, Onion, Black Bean, Tomato, Cilantro Lime Dressing)

③ INCLUDES:

- Spanish Rice
- Guacamole
- Roasted Salsa
- Tortilla Chips

② CHOOSE TWO:

- Marinated Carne Asada Skirt Steak
- Citrus Mahi Mahi
- Chicken La Rodaja

④ DESSERT:

- Chocolate Stuffed Churros

SERVED WITH:

Sour Cream, Shredded Lettuce, Shredded Cheese, Diced Tomatoes, Diced Black Olives, Black Beans, Corn and Flour Tortillas





LUNCH BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

SOUP AND SALAD BUFFET\$44.00 PER PERSON

Includes: Rolls & Sweet Butter and Great Lakes Roasting Company Coffee & Decaffeinated Coffee & Assorted Bigelow Teas

① SEASONAL SOUP

② INCLUDES:

Florentine Mixed Greens, Chopped Romaine,
Baby Spinach

PROTEINS:

Crumbled Bacon, Grilled Herb Chicken,
Garlic Lemon Poached Shrimp

TOPPINGS:

Cherry Tomato, Cucumber, Carrots, Onion,
Chickpea, Hard Boiled Egg, Herbed Croutons,
Parmesan Cheese, Crumbled Feta, Toasted
Pecans, Dried Cranberries

DRESSINGS:

Ranch, Balsamic Vinaigrette, Maple Mustard
Vinaigrette, Herb Vinaigrette

③ CHOOSE ONE:

Almond Cannolis

Mini Cookies

Marbled Brownies





LUNCH BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOUR

FORBES PRIVATE EVENTS

DELI LUNCH BUFFET\$33.00 PER PERSON

Includes: Rolls & Sweet Butter, Great Lakes Roasting Company Coffee & Decaffeinated Coffee & Assorted Bigelow Teas

① CHOOSE ONE:

- Tomato Bisque
- Broccoli Cheddar
- Cream of Mushroom

② CHOOSE ONE:

- Classic Caesar Salad
(Baby Romaine, Parmesan Cheese, Herbed Crouton, Caesar Dressing)
- Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette

③ CHOOSE ONE:

- Pasta Salad
- Bean Salad
- Goat Cheese & Beet Salad

④ CHOOSE ONE:

- Chicken Salad
- Tuna Salad

⑤ INCLUDES:

Sourdough, Wheat & Rye Breads
(GF Option Included)

SLICED DELI MEATS:
Ham, Turkey, Pastrami, & Salami

COLD GRILLED VEGETABLES TO INCLUDE:
Asparagus, Eggplant, Bell Pepper, & Portobello Mushroom

SERVED WITH:
Cheddar Cheese, Swiss, Mustard, Mayonnaise, Tomato, Pickles, Lettuce, Red Onion

⑥ CHOOSE ONE:

- Chocolate Chip & Oatmeal Cookies
- Brownies





BOXED LUNCH

MINIMUM ORDER - 25 GUESTS

All Boxed Lunches Served with Melon Fruit Cup, Bag of Potato Chips and Chocolate Chip Cookie

CHOOSE TWO SANDWICHES\$30.00 PER PERSON

GRILLED VEGETABLE WRAP

Grilled Zucchini, Yellow Squash, Roasted Red Peppers, Mushrooms, Feta Cheese and Sauteed Spinach Wrapped in a Lavash

CHICKEN SALAD WRAP

House Made Chicken Salad with Mayo, Celery, Green Apples, and Onions Wrapped in a Lavash

TUNA SALAD WRAP

House Made White Albacore Tuna Blended with Celery, Onions, Dijon Mustard and Mayo Wrapped in a Lavash

ITALIAN SANDWICH ON BAGUETTE ROLL

Capicola, Salami, Prosciutto, Lettuce, Tomato, Onions, Provolone Cheese and an Italian Vinaigrette on a Mini Baguette Roll

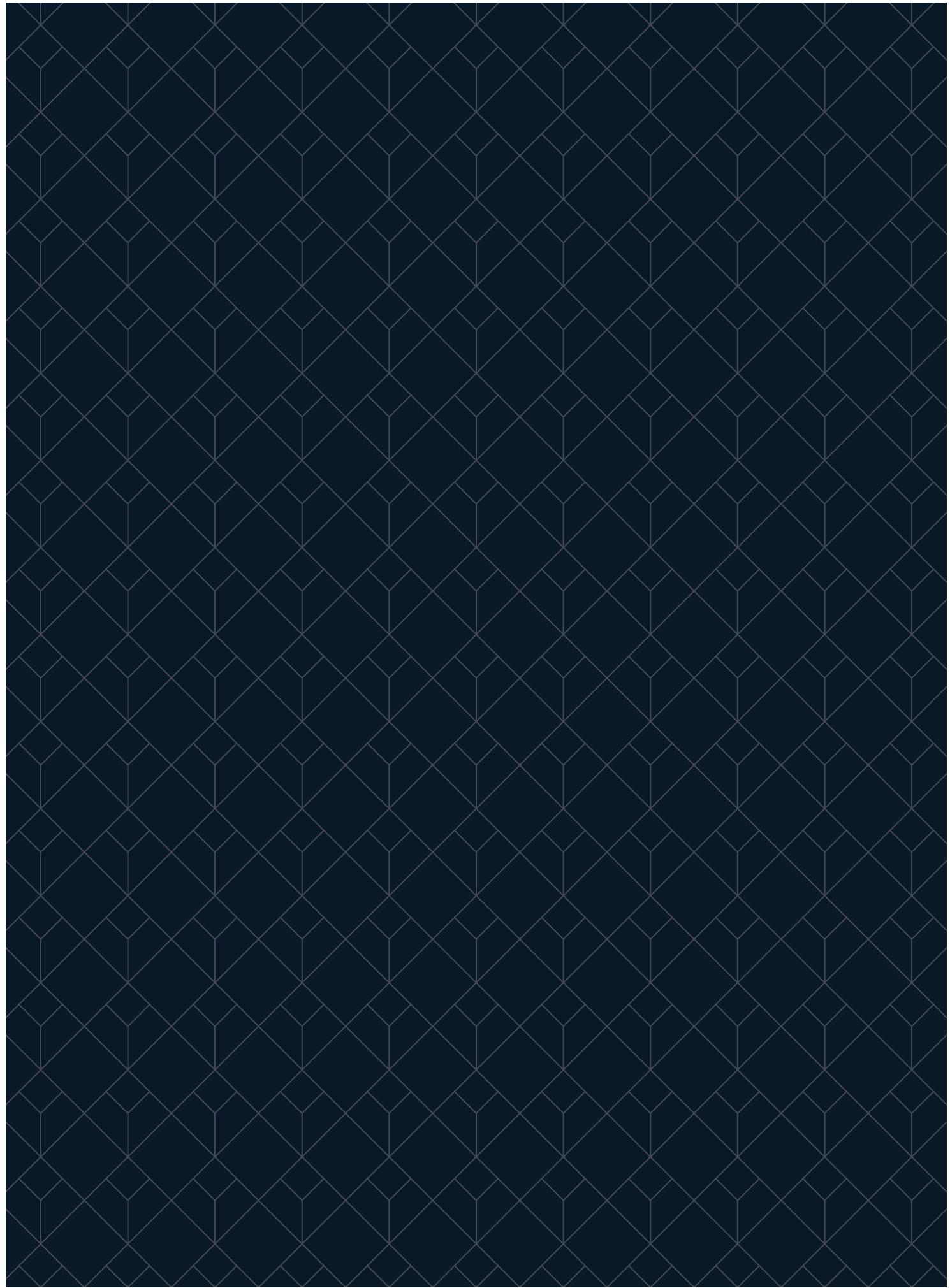
CORNED BEEF AND SWISS ON ONION ROLL

Kosher Corned Beef, Baby Swiss Cheese, Mayo, and Spicy Mustard on a Mini Onion Roll

HOUSE SALAD WITH CHICKEN

Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette with Grilled Chicken Breast





SECTION 4

RECEPTION AND DINNER





APPETIZERS - DISPLAYED OR PASSED

MINIMUM ORDER - 50 PIECES PER APPETIZER

FORBES PRIVATE EVENTS

HOT APPETIZERS \$4.50 PER PIECE

ARTICHOKE BEIGNET <small>VEGETARIAN</small>	BAKED BRIE & RASPBERRY BITE <small>VEGETARIAN</small>	BUFFALO CHICKEN SPRING ROLL
CANDIED BACON PORK BELLY <small>GLUTEN FREE</small>	CHEESEBURGER PUFF	CHICKEN PALMIER
COCONUT SHRIMP	HONEY SIRACHA CHICKEN MEATBALL <small>DAIRY FREE</small>	IMPOSSIBLE MEATBALL WITH SWEET & SOUR SAUCE <small>GLUTEN FREE/VEGAN</small>
LOADED POTATO SPRING ROLL	MINI BEEF WELLINGTON	MINI BIRRIA TACO
MINI CHICKEN TACO	MINI CRAB CAKE (\$6 PER PIECE)	MUSHROOM PALMEIR <small>VEGETARIAN</small>
PARMESAN & SPINACH STUFFED MUSHROOM <small>GLUTEN FREE/VEGETARIAN</small>	PROSCIUTTO AND LEEK MAC N CHEESE BITE	SCALLOP IN BACON <small>GLUTEN FREE</small>
SPINACH PESTO PUFF <small>VEGETARIAN</small>	TANDOORI CHICKEN SKEWER <small>GLUTEN FREE</small>	TOMATO SOUP SHOOTER WITH MINI GRILLED CHEESE <small>VEGETARIAN</small>
VEGETABLE POT STICKER <small>VEGETARIAN</small>	WILD MUSHROOM ARANCINI <small>VEGETARIAN</small>	WILD MUSHROOM TACO <small>VEGAN</small>

COLD APPETIZERS \$4.50 PER PIECE

ANTIPASTO SKEWER <small>GLUTEN FREE</small>	CAPRESE SKEWER <small>GLUTEN FREE/VEGETARIAN</small>	CROSTINI WITH BOURSIN CHEESE AND SLICED TENDERLOIN
CRUDITE SHOOTER <small>DAIRY FREE/GLUTEN FREE/VEGAN</small>	CUCUMBERS & HICKORY SMOKED SALMON WITH DILL CREAM CHEESE <small>GLUTEN FREE</small>	DATE TART <small>VEGETARIAN</small>
JUMBO SHRIMP COCKTAIL (\$6 PER PIECE) <small>DAIRY FREE/GLUTEN FREE</small>	MANGO RELISH ENDIVE BITE <small>DAIRY FREE/GLUTEN FREE/VEGAN</small>	RICOTTA CROSTINI <small>VEGETARIAN</small>
ROASTED RED PEPPER ENDIVE BITE <small>DAIRY FREE/GLUTEN FREE/VEGAN</small>	TUNA TARTAR <small>DAIRY FREE/GLUTEN FREE</small>	WATERMELON MINT SKEWER <small>GLUTEN FREE/VEGETARIAN</small>





RECEPTION DISPLAYS & STATIONS

MINIMUM ORDER - 25 GUESTS

FORBES PRIVATE EVENTS

DOMESTIC CHEESE & FRUIT DISPLAY \$12.00 PER PERSON

Chef's Selection of Domestic Cheeses, Seasonal Fresh Fruit and Assorted Crackers

IMPORTED & DOMESTIC CHEESE & FRUIT DISPLAY \$17.00 PER PERSON

Chef's Selection of Imported and Domestic Cheeses, Fresh Fruit and Assorted Crackers

GOURMET VEGETABLES DISPLAY \$14.00 PER PERSON

Assorted Baby Vegetables, Grilled Asparagus, Haricot Verts, Grilled Mushrooms, Roasted Red Peppers, Creamy Garlic Herbed Aioli

ANTIPASTO DISPLAY \$19.00 PER PERSON

Thinly Sliced Genoa Salami, Shaved Prosciutto, Pepperoni, Provolone Cheese, Parmigiano Reggiano, Cantaloupe, Red Grapes, Marinated Artichoke Hearts, Olives, Grilled Baby Vegetables, Roasted Almonds, Roasted Focaccia Bread

SEAFOOD DISPLAY..... \$40.00 PER PERSON

Jumbo Shrimp, Oysters, Crab Legs, Mini Bottles of Tabasco, Cocktail Sauce, Mignonette Sauce

Total of 5 pieces per person

SALMON DISPLAY..... \$19.00 PER PERSON

Whole Poached Salmon, Smoked Salmon, Assorted Cocktail Breads, Chopped Egg, Chopped Red Onion, Capers and Diced Tomatoes

SHRIMP DISPLAY..... \$12.00 PER PERSON

Jumbo Shrimp with Cocktail Sauce

Total of 2 pieces per person

MEDITERRANEAN DISPLAY..... \$16.00 PER PERSON

Fattoush Salad (Mixed Greens, Radish, Cucumbers, Tomatoes, Carrots, Mint Pomegranate Reduction Vinaigrette), Vegetarian Grape Leaves, Falafel, Garlic Tahini Sauce, Hummus, Pita Bread & Pita Chips

CRUNCH DISPLAY \$18.00 PER PERSON

Housemade Potato Chips, Pita Chips, and Tortilla Chips with Spinach Artichoke Dip, Fire Roasted Black Bean Salsa, Roasted Red Pepper Hummus, & Caramelized Onion Dip

WINGS STATION..... \$12.00 PER PERSON

Boneless & Bone-in Buttermilk Chicken Wings Served with Celery Sticks, Blue Cheese Dip, and Ranch Dressing

Total of 3 pieces per person



SLIDERS STATION\$20.00 PER PERSON

Seared Beef, Crispy Chicken, and Marinated Mushroom Cap Sliders,
Served with Caramelized Onions, Pickles, Ketchup, Mustard, Garlic Aioli,
and Crinkle Cut French Fries

PASTA STATION\$20.00 PER PERSON

CHOOSE TWO

Penne Pasta with Bolognese Sauce
Cheese Tortellini with Tomato Pomodoro, Parmesan, Fresh Basil
Penne Pasta with Wild Mushroom Truffle Cream Sauce

Served with Garlic Bread



SMALL PLATE ACTION STATIONS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS*

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SLICED TENDERLOIN OF BEEF CARVING STATION \$29.00 PER PERSON

Beef Tenderloin, Crusty Rolls & Butter, Mushroom Demi-Glace, and Horseradish Cream Sauce

PRIME RIB CARVING STATION \$24.00 PER PERSON

Certified Black Angus Prime Rib Rubbed with Fresh Garlic, Herbs & Spices
and Roasted Medium Rare Served with Au Jus, & Horseradish Cream Sauce

LAMB CHOP CARVING STATION MARKET PRICE

Colorado Domestic Lamb Rack Rubbed with Our Blend of Olive Oil, Basil,
Garlic, Shallots, and Fresh Rosemary, Roasted Medium Rare and Served
with a Minted Demi-Glace and Mint Jelly

WHOLE TURKEY BREAST CARVING STATION \$20.00 PER PERSON

Halal Roasted Whole Turkey Breast, Natural Au Jus,
Fresh Cranberry Orange Relish, Crusty Rolls and Butter

STUFFED PORK LOIN CARVING STATION \$20.00 PER PERSON

Pork Loin Stuffed with Assorted Dried Fruits, Pan Seared and Baked
Golden Brown and Served with a Natural Cider and Pork Sauce

CEDAR PLANK SALMON STATION \$18.00 PER PERSON

Roasted Cedar Plank Salmon with Maple and Stone Ground Mustard Glaze



* +\$125 Chef Attendant Fee

ENHANCEMENT ACTION STATIONS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS

POTATO BAR

BUILD YOUR OWN\$18.00 PER PERSON

Herb Roasted Potatoes, Yukon Gold Whipped Potatoes, Mashed Sweet Potatoes

Accompanied with: Whipped Salted Butter, Cheddar Cheese, Goat Cheese, Blue Cheese, Crumbled Bacon, Sour Cream, Roasted Garlic, Sauteed Onion, Chive, Garlic Herb Creme Fraiche, Candied Pecans, Mini Marshmallows

PASTA STATION*\$23.00 PER PERSON

Penne Pasta

Accompanied with: Grilled Chopped Chicken, Sauteed Shrimp, Tomatoes, Tricolor Peppers, Sauteed Onions, Sauteed Mushrooms, Asparagus, Zucchini, Squash, Alfredo Sauce, Pomodoro Sauce, Olive Oil, Pesto, Grated Parmesan Cheese, Red Pepper Flakes, and Warm Garlic Bread

TACO STATION

BUILD YOUR OWN\$20.00 PER PERSON

CHOOSE TWO

Mahi Mahi, Skirt Steak, Herbed Chicken, Birria Beef, Crispy Buffalo Cauliflower, Roasted Marinated Vegetables

Accompanied with: Shredded Lettuce, Diced Tomatoes, Sliced Olives, Sour Cream, Shredded Cheese, Fire Roasted Salsa, Lime, Cilantro, Corn Chips, Flour Tortillas

STATION ENHANCEMENTS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS

CAESAR SALAD\$6.00 PER PERSON

HOUSE SALAD\$8.00 PER PERSON

Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette

ROASTED ASPARAGUS & CARROTS\$6.00 PER PERSON

GREEN BEANS ALMONDINE\$4.00 PER PERSON

ROASTED BROCCOLINI & BELL PEPPERS\$8.00 PER PERSON



PLATED DINNER

MINIMUM ORDER - 25 GUESTS

All Plated Dinners Served with Rolls & Butter, Choice of Salad, Choice of Dessert: Chocolate Mousse, Carrot Cake or Assorted Berries and Whipped Cream, and Great Lakes Roasting Company Coffee, Decaffeinated Coffee, and Assorted Bigelow Teas

① CHOOSE ONE SALAD:

HOUSE SALAD

Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette

CLASSIC CAESAR SALAD

Baby Romaine, Parmesan Cheese, Herbed Crouton, Caesar Dressing

MICHIGAN SALAD (+\$5.00 PER PERSON)

Mixed Greens, Vanilla Spiced Poached Pear, Candied Walnut, Crumbled Goat Cheese, Sweet Sherry Vinaigrette

② CHOICE OF UP TO TWO ENTREES:

(VEGETARIAN AND VEGAN OPTION AUTOMATICALLY INCLUDED)

HERB ROASTED CHICKEN (GF) \$46.00 PER PERSON

Chicken Breast Marinated with Balsamic Vinegar, Dijon, Honey, Lemon, and Garlic, Topped with a Chicken Jus and Served with Fingerling Potatoes and Fresh Seasonal Vegetables

CHICKEN PICCATA \$46.00 PER PERSON

Boneless Skinless Chicken Breast with Artichoke Hearts, Capers, White Wine, Butter and Lemon Juice, Served with Herbed Linguini and Fresh Seasonal Vegetables

CHICKEN LOMBARDY \$46.00 PER PERSON

Airline Chicken Stuffed with Wild Mushrooms, Parsley, Celery, Parmesan and Mozzarella Cheese, Baked, Sliced and Served with Garlic and Herbed Linguini and Topped with Lemon Cream Sauce and Fresh Seasonal Vegetables

CHICKEN SORRENTINO \$46.00 PER PERSON

Chicken Scallopini Sauteed with Eggplant, Prosciutto, and Mozzarella Cheese in a Light Wine Sauce with a Touch of Tomato and Served with Herbed Linguini and Fresh Seasonal Vegetables



PLATED DINNER (cont.)

SALMON FILET (GF).....\$47.00 PER PERSON

Roasted Salmon with Citrus Chive Cream Sauce and Served with Whipped Potatoes and Fresh Seasonal Vegetables

HALIBUT (GF)\$60.00 PER PERSON

Halibut Filet Topped with Lemon Beurre Blanc Sauce and Served with Whipped Potatoes and Fresh Seasonal Vegetables

ENCRUSTED WALLEYE.....\$47.00 PER PERSON

Lake Superior Walleye, Parmesan Crusted with Roasted Garlic Cream Sauce, Served with Rice, and Fresh Seasonal Vegetables

MARYLAND CRAB CAKES\$69.00 PER PERSON

4 Jumbo Lump Crabmeat, Blended with Peppers, Onions, Old Bay Seasoning, Eggs, and Panko Breadcrumbs, Sauteed until Golden Brown, and Drizzled with a Chipotle Aioli and Garnished with Scallions and Served with Rice Pilaf and Fresh Seasonal Vegetables

TWIN LOBSTER TAILS MARKET PRICE

2 South African or Australian Coldwater Lobster Tails Brushed with Seasoned Butter and Herbs and Baked and Served with Whipped Potatoes and Fresh Seasonal Vegetables

FILET MIGNON\$75.00 PER PERSON

Filet Mignon, Chargrilled and Topped with an Herbed Compound Butter and Served with Garlic Whipped Potatoes and Fresh Seasonal Vegetables

BEEF WELLINGTON\$79.00 PER PERSON

Center Cut Certified Black Angus Tenderloin Coated with Mushroom Duxelles and Wrapped in Puff Pastry and Baked Until Golden Brown, Served with a Mushroom Sauce and Served with Whipped Potatoes and Fresh Seasonal Vegetables

CHEF'S SIGNATURE NEW YORK STRIP STEAK\$64.00 PER PERSON

Chargrilled and Topped with a Brandied Demiglace and Frizzled Onions and Served with Whipped Potatoes and Fresh Seasonal Vegetables

SHORT RIBS\$54.00 PER PERSON

Short Ribs with Natural Jus, Served with Whipped Potatoes and Seasonal Vegetables

**VEAL SORRENTINO\$52.00 PER PERSON**

Veal Scallopini Sautéed with Eggplant, Prosciutto Ham, and Mozzarella Cheese in a Light Wine Sauce with a Touch of Tomato and Served with Herbed Linguini and Fresh Seasonal Vegetables

LAMB CHOPSMARKET PRICE

3 Colorado Lamb Chops Rubbed with Olive Oil and Herb Mix, Chargrilled, and Topped with a Mint Demi-glace and Served with Whipped Potatoes and Fresh Seasonal Vegetables

EGGPLANT NAPOLEON (VEGETARIAN)\$35.00 PER PERSON

Lightly Breaded Eggplant Slices, Layered with Roasted Zucchini, Yellow Squash, Roasted Red Pepper, Provolone, Swiss and Sautéed Spinach, Topped with Roasted Tomato Sauce and Shaved Parmesan, and Served with Herbed Linguini

BUTTERNUT SQUASH RAVIOLI (VEGETARIAN)\$27.00 PER PERSON

Butternut Squash Ravioli Prepared with Brown Butter Herb Sauce

CAULIFLOWER STEAK (VEGAN, GF)\$38.00 PER PERSON

Spiced and Roasted Cauliflower Steak, Served with Lentil Quinoa Salad, Roasted Asparagus, and Harissa

STIR FRY (VEGAN, VEGETARIAN)\$38.00 PER PERSON

Stir Fry with Tofu, Assorted Vegetables, Basil Stir Fry Sauce, and Served with White Rice



PLATED DUO ENTREES

MINIMUM ORDER - 25 GUESTS

FORBES PRIVATE EVENTS

All Plated Dinners Served with Rolls & Butter, Choice of Salad, Chef's Selection of Starch & Seasonal Vegetables, Choice of Dessert: Chocolate Mousse, Carrot Cake or Assorted Berries and Whipped Cream, and Great Lakes Roasting Company Coffee, Decaffeinated Coffee, and Assorted Bigelow Teas

① CHOOSE ONE SALAD:

HOUSE SALAD

Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette

CLASSIC CAESAR SALAD

Baby Romaine, Parmesan Cheese, Herbed Crouton, Caesar Dressing

MICHIGAN SALAD (+\$5.00 PER PERSON)

Mixed Greens, Vanilla Spiced Poached Pear, Candied Walnut, Crumbled Goat Cheese, Sweet Sherry Vinaigrette

② CHOICE OF ONE DUET ENTREE:

(VEGETARIAN AND VEGAN OPTION AUTOMATICALLY INCLUDED)

FILET MIGNON & HERB ROASTED CHICKEN.....\$65.00 PER PERSON

JUMBO CRAB CAKE & FILET MIGNON\$87.00 PER PERSON

FILET MIGNON & LOBSTER TAIL MARKET PRICE

FILET MIGNON & ROASTED SALMON FILET\$71.00 PER PERSON

HERB ROASTED CHICKEN & ROASTED SALMON FILET.....\$54.00 PER PERSON





DINNER BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS*

FORBES PRIVATE EVENTS

DINNER BUFFET\$72.00 PER PERSON

Includes: Rolls & Sweet Butter, Great Lakes Roasting Company Coffee & Decaffeinated Coffee & Assorted Bigelow Teas

① CHOOSE ONE:

- Classic Caesar Salad
(Baby Romaine, Parmesan Cheese, Herbed Crouton, Caesar Dressing)
- Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette
- Arugula, Watermelon and Feta with Balsamic Vinaigrette

⑤ CHOOSE ONE:

- Garlic Whipped Potatoes
- Roasted Fingerling Potatoes
- Au Gratin Potatoes
- Rice Pilaf

② INCLUDES:

- Butternut Squash Ravioli with Brown Butter Herb Sauce
- Prime Rib Carving Station Served with Au Jus and Horseradish Cream

⑥ CHOOSE ONE:

- Roasted Asparagus & Carrots
- Greens Beans Almondine
- Roasted Broccolini & Bell Peppers
- Roasted Brussels Sprouts

③ CHOOSE ONE:

- Herb Roasted Chicken
- Chicken Sorrentino
- Chicken Piccata

⑦ CHOOSE ONE:

- Chocolate Mousse
- Carrot Cake
- Assorted Berries and Whipped Cream

④ CHOOSE ONE:

- Roasted Salmon with Citrus Chive Cream Sauce
- Parmesan Crusted Walleye
- Halibut topped with Lemon Beurre Blanc Sauce

* +\$125 Chef Attendant Fee



DINNER BUFFETS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS

MEDITERRANEAN STROLLING BUFFET\$52.00 PER PERSON

Includes: Rolls & Sweet Butter, Great Lakes Roasting Company Coffee & Decaffeinated Coffee & Assorted Bigelow Teas

① INCLUDES:

Fattoush Salad
(Mixed Greens, Radish, Cucumbers, Tomatoes, Carrots, Mint Pomegranate Reduction Vinaigrette)

② SEASONAL SOUP

Herb Marinated Grilled Chicken Breast
Grilled Herb "Romanian" Tenderloin
Beef Kabob
Beef Kafta

③ CHOOSE TWO:

④ INCLUDES:

Vegetarian Grape Leaves
Falafel
Garlic Tahini Sauce
Hummus
Pita Bread & Pita Chips
Grilled Mediterranean Vegetables
Herb Roasted Potatoes

⑤ DESSERT:

Baklava



DESSERTS

MINIMUM ORDER - 25 GUESTS

Total of 3 pieces per person

CHOICE OF THREE MINIATURES — \$12.00 PER PERSON

CHOICE OF SIX MINIATURES — \$16.00 PER PERSON

MINIATURE DESSERT SELECTIONS

- Fruit Tart
- Key Lime Tart
- Raspberry Tart
- Lemon Tart
- S'mores Tart
- Chocolate Coconut Truffle
- Michigan Bumpy Cake
- Cappuccino Brownie
- Chocolate Cannoli
- Almond Vanilla Cannoli
- Key lime Pie Parfait
- White Chocolate & Raspberry Parfait
- Chocolate Lover's Delight Parfait
- Triple Berry Parfait
- Strawberry & Cream Parfait
- Chocolate Chip Cookie
- Vegan Chocolate Chip Cookie
- Peanut Butter Cookies
- Oatmeal Raisin Cookies
- Chocolate Covered Strawberry

DESSERT ACTION STATIONS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1.5 HOURS

HOT FUDGE CREAM PUFF **\$10.00 PER PERSON***

Includes Cream Puffs, Vanilla Bean Ice Cream,
Whipped Cream, Hot Fudge Sauce

ICE CREAM BROWNIE SUNDAE BAR..... **\$9.00 PER PERSON***

Includes Brownies, Vanilla Bean Ice Cream, Hot Fudge Sauce,
Strawberry and Caramel Topping, Whipped Cream, Cherries,
M&M's, Sprinkles, Oreos, Gummy Bears

* +\$125 Chef Attendant Fee





AFTERGLOW STATIONS

MINIMUM ORDER - 25 GUESTS - AVAILABLE FOR 1 HOURS

Must Be Purchased in Combination with Other Reception or Dinner Selections

HOME RUN SLIDER STATION **\$9.00 PER PERSON**

Miniature All-beef Hamburgers with and without American Cheese,
Served with Chopped Onions, Relish, Ketchup, Mustard and French Fries

DETROIT CONEY DOG STATION..... **\$9.00 PER PERSON**

All-beef Hot Dogs, All-beef Chili (without Beans), Chopped Onions,
Relish, Ketchup, Mustard and French Fries

GERMAN PRETZEL STATION..... **\$7.00 PER PERSON**

Served Warm with Mild Cheddar Cheese Sauce, Jalapeno
Cheddar Cheese Sauce, and Honey Mustard Sauce

LOADED FRENCH FRIES STATION **\$7.00 PER PERSON**

French Fries, All-beef Chili (without beans), Mild Cheddar
Cheese Sauce, Chives, Bacon Crumbles, Ketchup

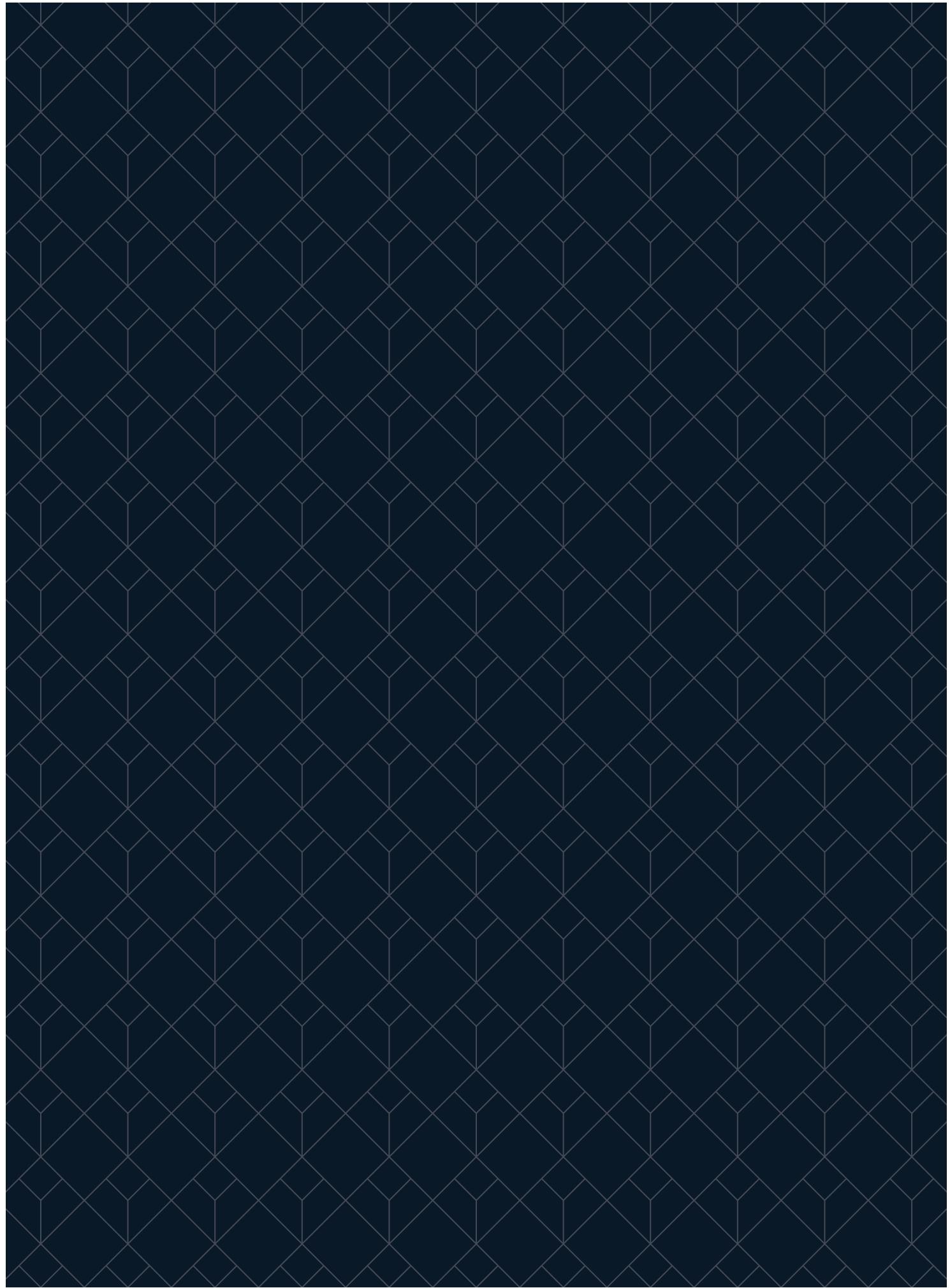
CHICKEN TENDERS & FRENCH FRIES..... **\$9.00 PER PERSON**

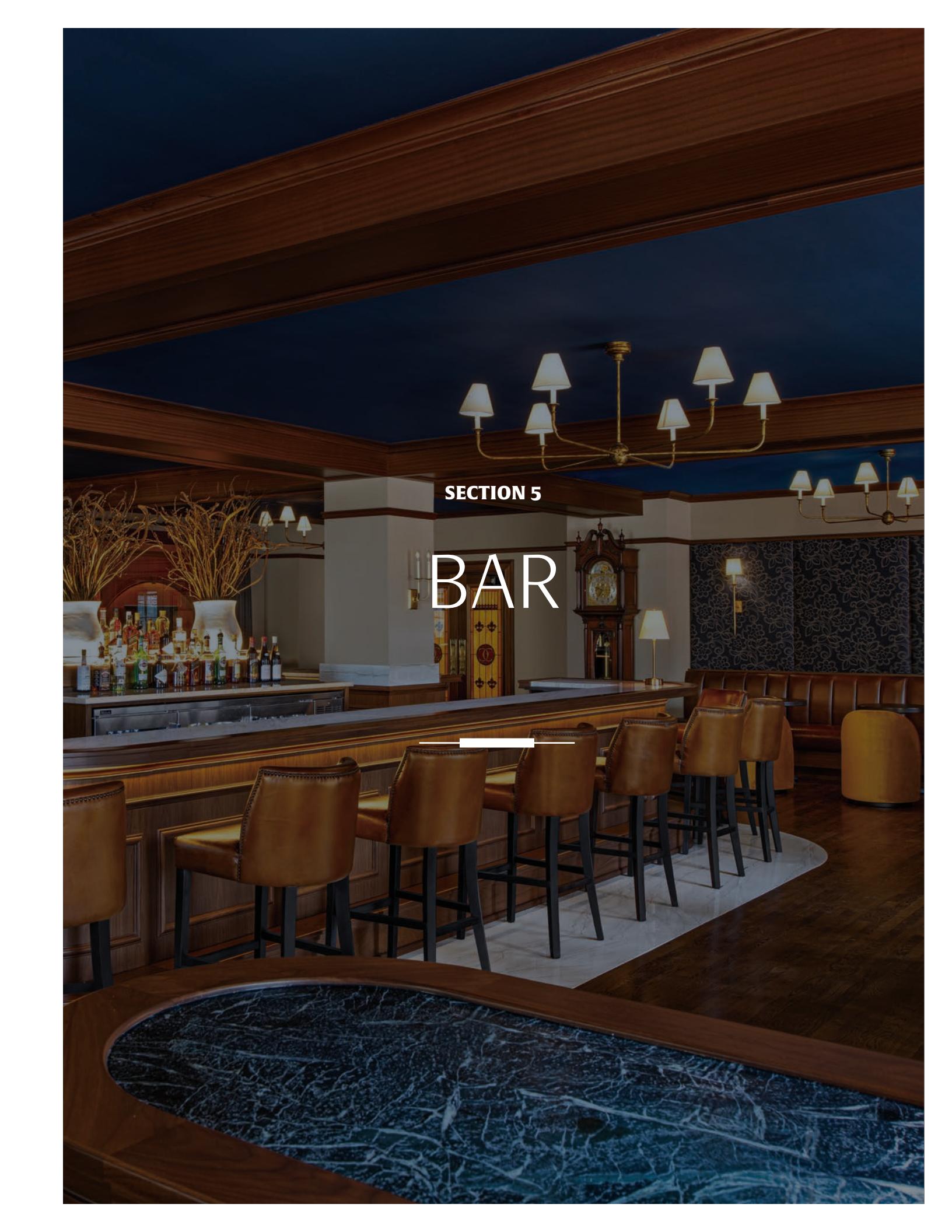
French Fries, Ketchup, Barbeque Sauce and Ranch Dressing



FORBES PRIVATE EVENTS







SECTION 5

BAR



PREMIUM BAR SELECTIONS

MAXIMUM BAR TIME: 5 HOURS

WINE

BONANZA CABERNET SAUVIGNON, 13 CELSIUS SAUVIGNON BLANC,
SEA SUN CHARDONNAY, CHATEAU DE CAMPUGET ROSÉ

ARTE LATINO: CAVA BRUT CHAMPAGNE

BEER

COORS LIGHT, LABATT BLUE, MODELO, MICHELOB ULTRA, STELLA ARTOIS, BELL'S TWO HEARTED IPA,
ATWATER DIRTY BLONDE, BLUE MOON BELGIAN WHITE, STELLA ARTOIS LIBERTE 0.0

VODKA

TITOS, KETEL ONE

BOURBON

BULLEIT BOURBON, MAKER'S MARK

WHISKEY

JACK DANIEL'S, CROWN ROYAL

SCOTCH

JOHNNY WALKER BLACK

GIN

BOMBAY, HENDRICK'S

TEQUILA

TRES AGAVE

RUM

BACARDI, CAPTAIN MORGAN

LIQUEURS

TRIPLE SEC, PEACH SCHNAPPS, BAILEY'S IRISH CREAM, KAH LUA, APEROL

COGNAC

HENNESSY VS



PREMIUM SPONSORED BAR

\$27 FOR THE FIRST HOUR + \$8 FOR EACH ADDITIONAL HOUR OR \$12 PER DRINK TICKET

BEER & WINE SPONSORED BAR

\$17 FOR THE FIRST HOUR + \$8 FOR EACH ADDITIONAL HOUR OR \$10 PER DRINK TICKET



FORBES PRIVATE EVENTS





BAR ADD-ON'S & UPGRADES

For wine pours with dinner, please choose one red and one white to be offered to guests tableside. Includes 1 glass per person.

HOUSE WINE SELECTIONS

SEA SUN - Chardonnay
13 CELSIUS - Sauvignon Blanc
BONANZA - Cabernet Sauvignon
CHATEAU DE CAMPUGET - Rosé

Wine Pour with Dinner Service **\$10.00 PER PERSON**

TOP-TIER WINE

DECOY - Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc

Wine Pour with Dinner Service **\$12.00 PER PERSON**

Bar Upgrade **\$12.00 PER PERSON**

Wine Pour with Dinner Service + Bar Upgrade **\$18.00 PER PERSON**

FORBES HOSPITALITY WINE LIST

Please inquire with your sales manager for a copy of our curated wine list for additional selections.

SIGNATURE DRINKS

- All ingredients of your signature drink must be included in the bar package, otherwise additional fees may apply
- No muddling or rimmed cocktails
- Clients are responsible for providing a sign for each bar
- \$150 labor fee if drinks are passed

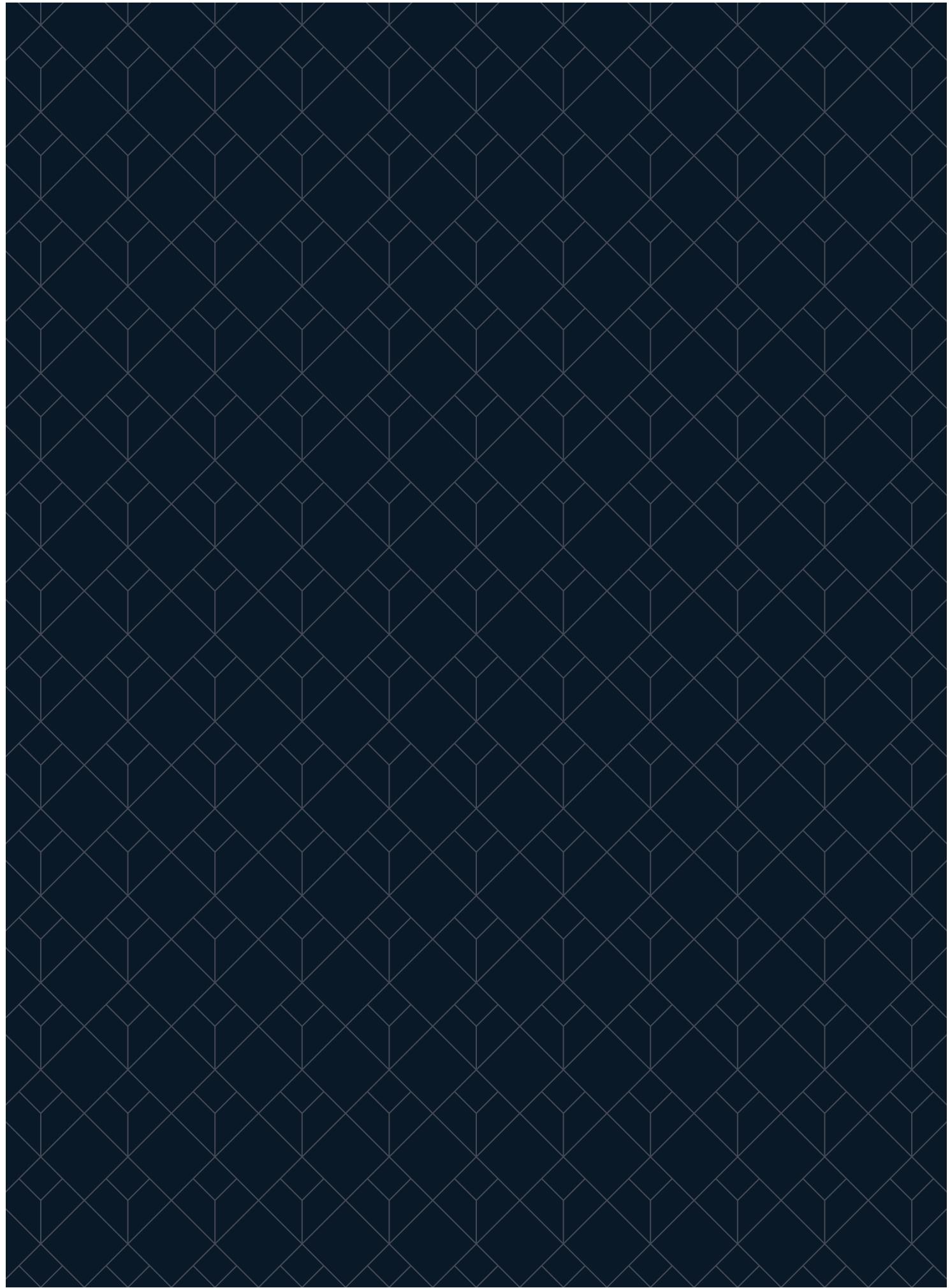
BARTENDER LABOR

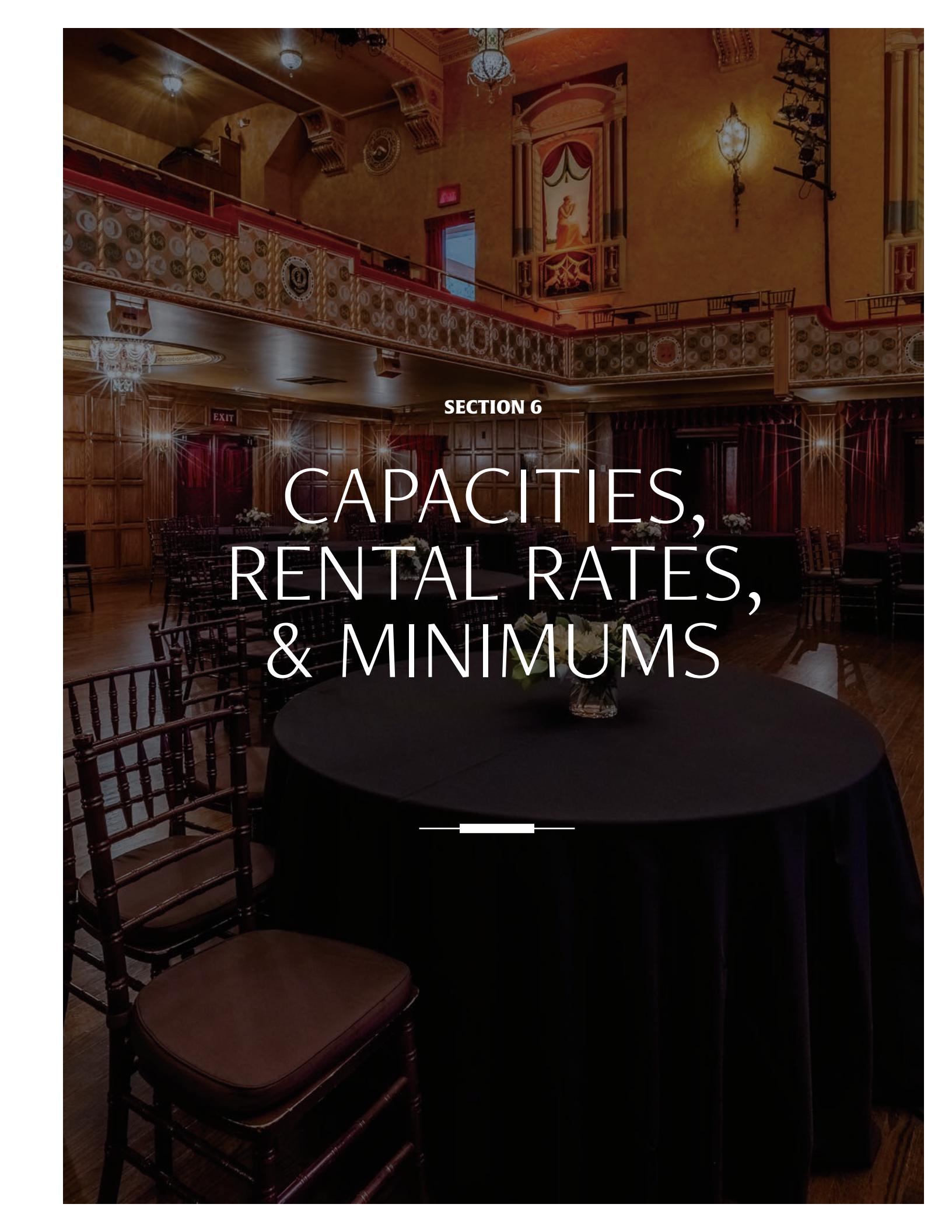
- 1 bartender per 100 guests, up to (2) bartenders
- 3rd bartender included for groups of 200 or more for cocktail hour ONLY
- Colony Club only: 3rd bar can be added to ballroom for an additional \$500 labor fee
- Gem only: 3rd bartender can be added for an additional \$500 labor fee

ADDITIONAL BAR INFORMATION

- Shots of alcohol are NOT available for consumption
- There are NO SUBSTITUTIONS to the Bar Packages
- All special requests are subject to bottle or case pricing
- All special orders must be made at least four weeks prior to the date of the event
- All liquor provided in packages are subject to change
- NO ALCOHOL allowed off premise







SECTION 6

CAPACITIES, RENTAL RATES, & MINIMUMS



ESTD. 1903

GEM THEATRE



VENUE RATES & FEES

VENUES	RENTAL RATES & FEES
GEM THEATRE	\$2,000 PER DAY
CENTURY THEATRE	\$800 PER DAY
CENTURY CLUB	\$500 PER DAY
CENTURY DINING ROOM	\$500 PER DAY
TERRACE*	COMPLIMENTARY

*Available for use with other room rentals.

MINIMUM EVENT SPEND**

MONDAY-THURSDAY	\$7,500
FRIDAY	\$10,000 - \$18,000
SATURDAY	\$15,000 - \$22,000
SUNDAY	\$7,500

**\$30,000 Minimum Event spend on the first two Fridays and Saturdays in December

Rental Rates, Food, Beverage, Tax & Service Charge all go towards the Minimum Event Spend. The Terrace and lobbies are not private locations but common spaces available to all guests unless a building buyout is contracted.



FORBES PRIVATE EVENTS

ESTD. 1903

GEM THEATRE



VENUE CAPACITIES

	GEM THEATRE	CENTURY THEATRE	CENTURY CLUB	CENTURY DINING ROOM	TERRACE
SQ. FT	3,000	1,656	2,072	3,690	2,650
DIMENSIONS	40'x47'	36'x46'	37'x56'	45'x82'	L SHAPED
HEIGHT	30' 11"	13' 7"	10'x7"	9'x5"	—





ESTD. 1928

COLONY CLUB



VENUE RATES & FEES

GRAND BALLROOM	\$2,500
PETITE BALLROOM	\$1,500
BAR CHARLES	\$1,000
THE DRAWING ROOM	\$2,000
COLONY CLUB BUILDING BUYOUT	\$10,000

GRAND BALLROOM

MINIMUM EVENT SPEND*

MONDAY-THURSDAY	\$8,000
FRIDAY	\$19,000 - \$26,000
SATURDAY	\$26,000 - \$34,000
SUNDAY	\$14,000

*\$40,000 Minimum Event spend on Saturdays in May, June, September and October



ESTD. 1928

COLONY CLUB

PETITE BALLROOM

MINIMUM EVENT SPEND

MONDAY-THURSDAY	\$5,000
FRIDAY	\$10,000
SATURDAY	\$12,000
SUNDAY	\$8,000

BAR CHARLES

Minimum event spend varies. Please contact our sales department for a proposal.

THE DRAWING ROOM

Minimum event spend varies. Please contact our sales department for a proposal.

Rental Rates, Food, Beverage, Tax & Service Charge all go towards the Minimum Event Spend. The lobbies are not private locations but common spaces available to all guests unless a building buyout is contracted.



ESTD. 1928

COLONY CLUB



GRAND BALLROOM

VENUE DIMENSIONS			
	GRAND BALLROOM	HALL	MEZZANINE
SQ. FT	3,960	1,080	1,300
DIMENSIONS	45'x88'	15'x72'	18'x72'
HEIGHT	20' 11"	8' 6"	10' 0"

PETITE BALLROOM

VENUE DIMENSIONS				
	NORTH SIDE	SOUTH SIDE	LOBBY	RECEPTION
SQ. FT	1,300	920	365	550
DIMENSIONS	30'x43'	20'x46'	28'x13'	19'x29'
HEIGHT	14' 2"	14' 8"	10' 0"	11' 2"



FORBES PRIVATE EVENTS

ESTD. 1928

COLONY CLUB



BAR CHARLES

VENUE DIMENSIONS

	LOBBY FOYER	BAR CHARLES	BAR CHARLES NORTH
SQ. FT	1,275	1,800	1,365
DIMENSIONS	L SHAPED	40'x45'	35'x39'
HEIGHT	12' 2"	9' 5"	8' 7"

THE DRAWING ROOM

VENUE DIMENSIONS

SQ. FT	3,057
DIMENSIONS	86'x42'
HEIGHT	10'



ESTD. 1936

ELWOOD BAR & GRILL



VENUE RATES & FEES

VENUES	RENTAL RATES & FEES
ELWOOD BAR & GRILL DINING ROOM	\$1,000
ELWOOD BAR & GRILL PATIO*	COMPLIMENTARY

VENUE DIMENSIONS

	ELWOOD BAR & GRILL DINING ROOM	ELWOOD BAR & GRILL PATIO
SQ. FT	1,380	4,300
DIMENSIONS	23'x60'	U SHAPED
HEIGHT	14' 0"	OPEN

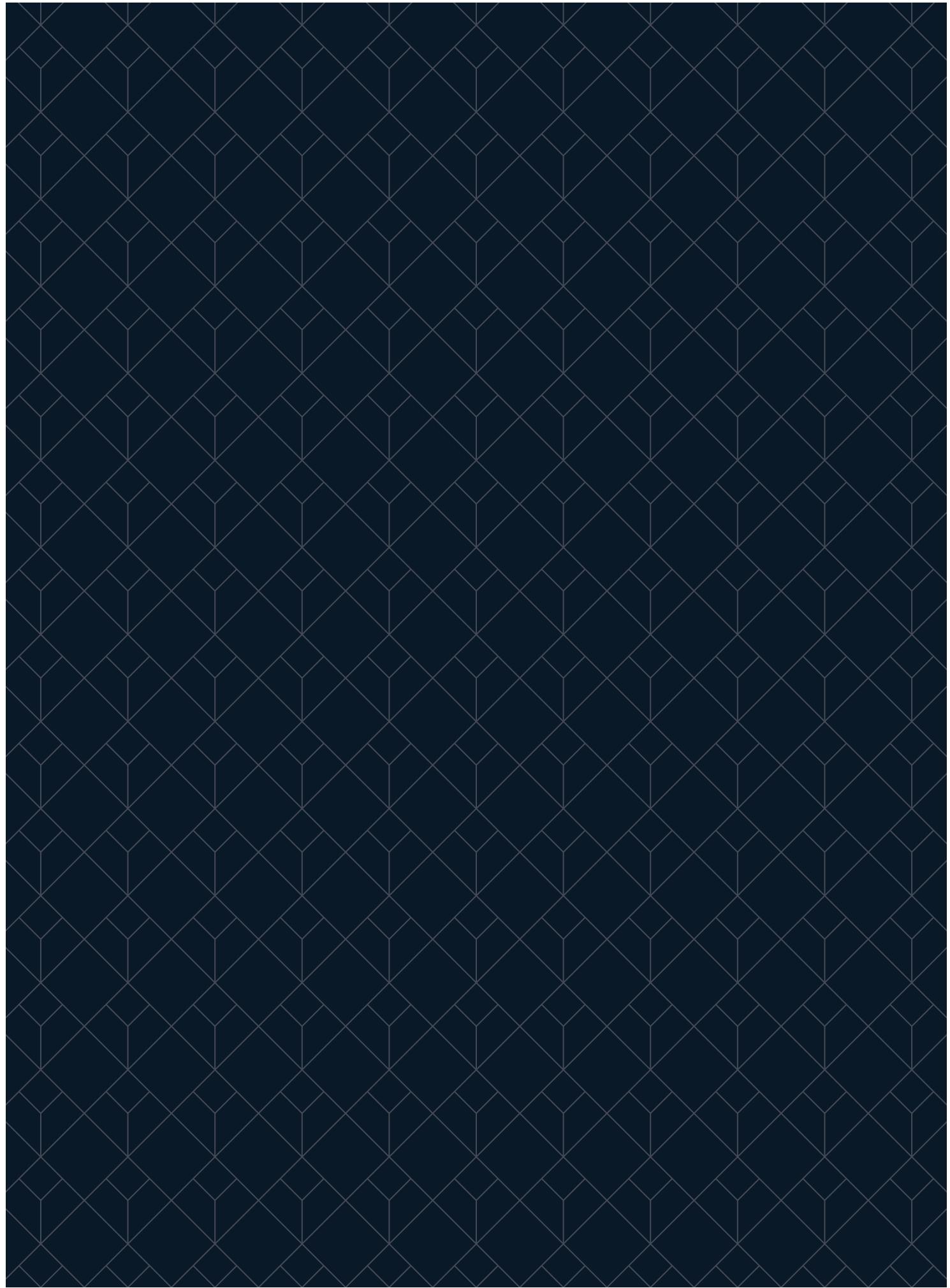
MINIMUM EVENT SPEND

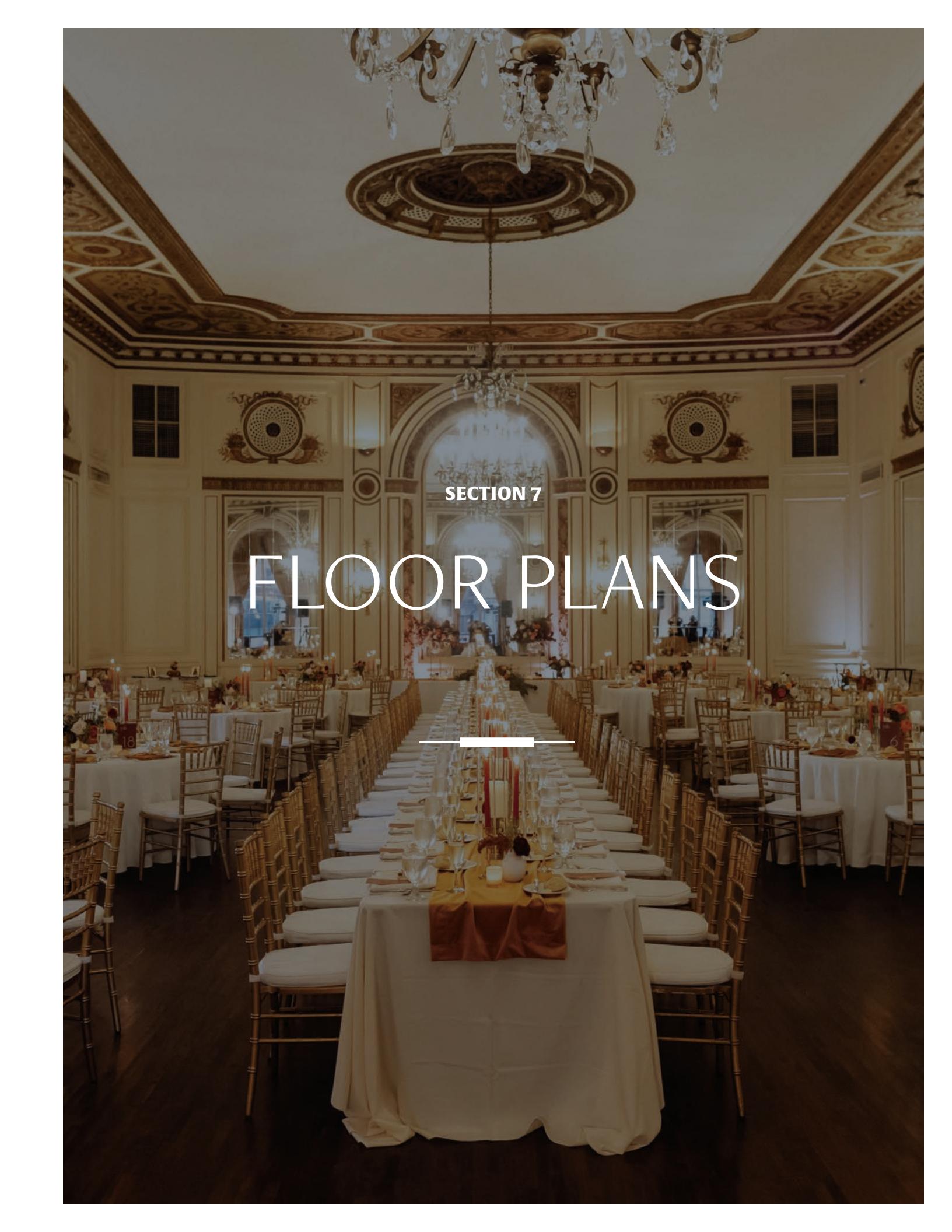
MONDAY-SUNDAY	\$6,000
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Rental Rates, Food, Beverage, Tax & Service Charge all go towards the Minimum Event Spend. The Elwood Bar & Grill is not available during event days at Comerica Park and Ford Field. We reserve the right to move your event to another Forbes Hospitality venue in the event an event is booked at Comerica Park or Ford Field after your event is contracted.

*Available for use with dining room rental.





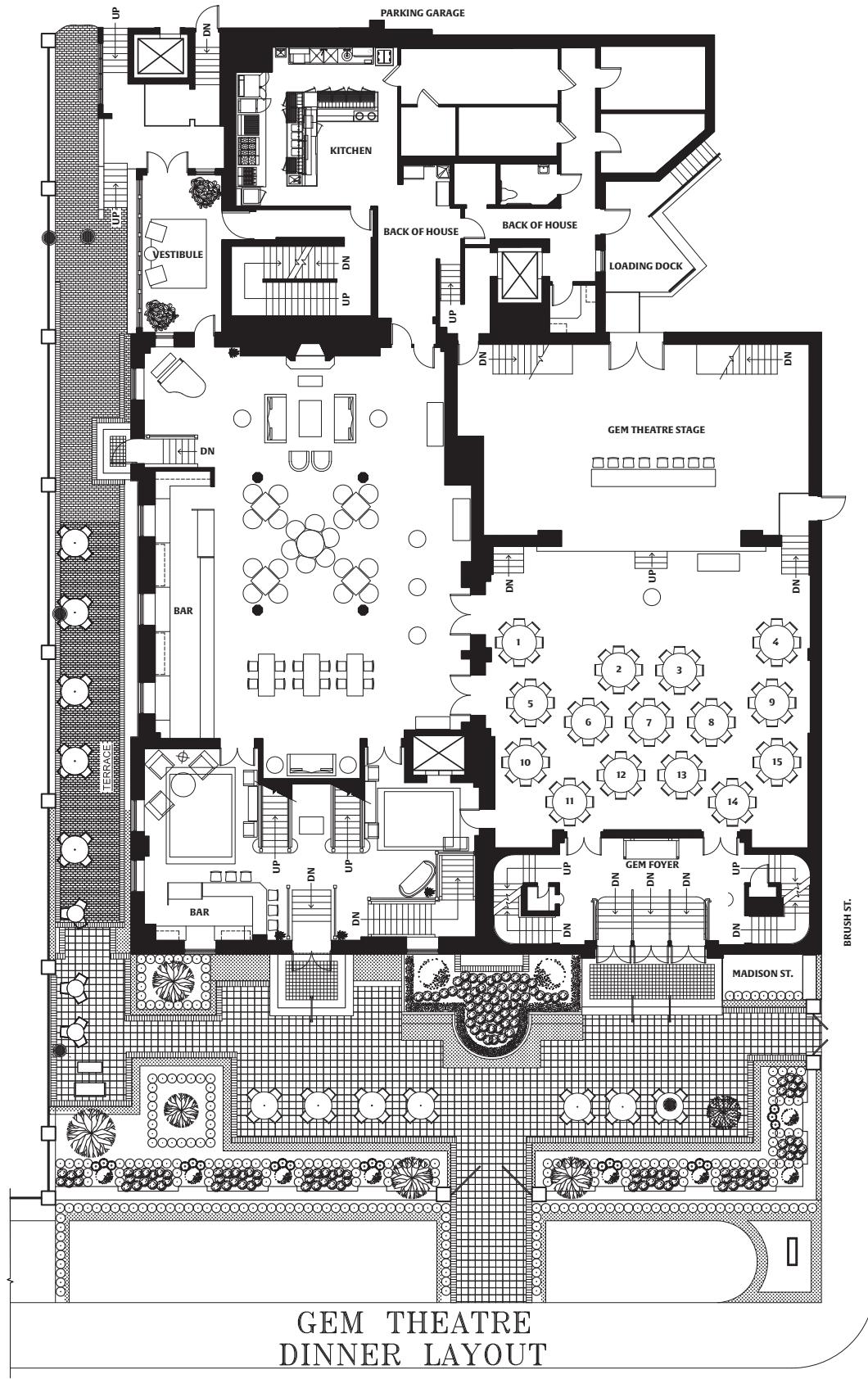


SECTION 7

FLOOR PLANS



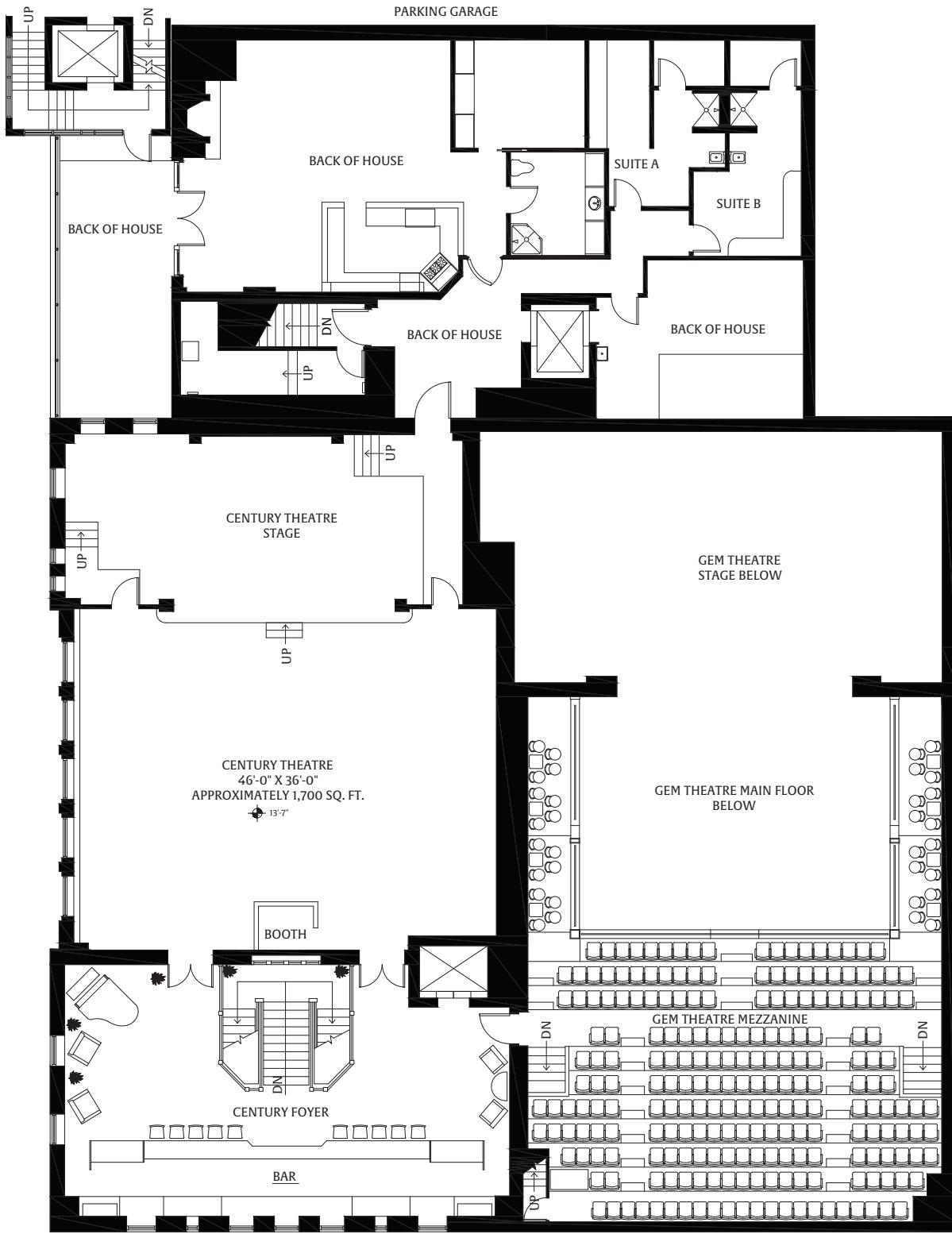
GEM THEATRE — GEM THEATRE & CENTURY CLUB



GEM THEATRE — CENTURY THEATRE & GEM THEATRE MEZZANINE

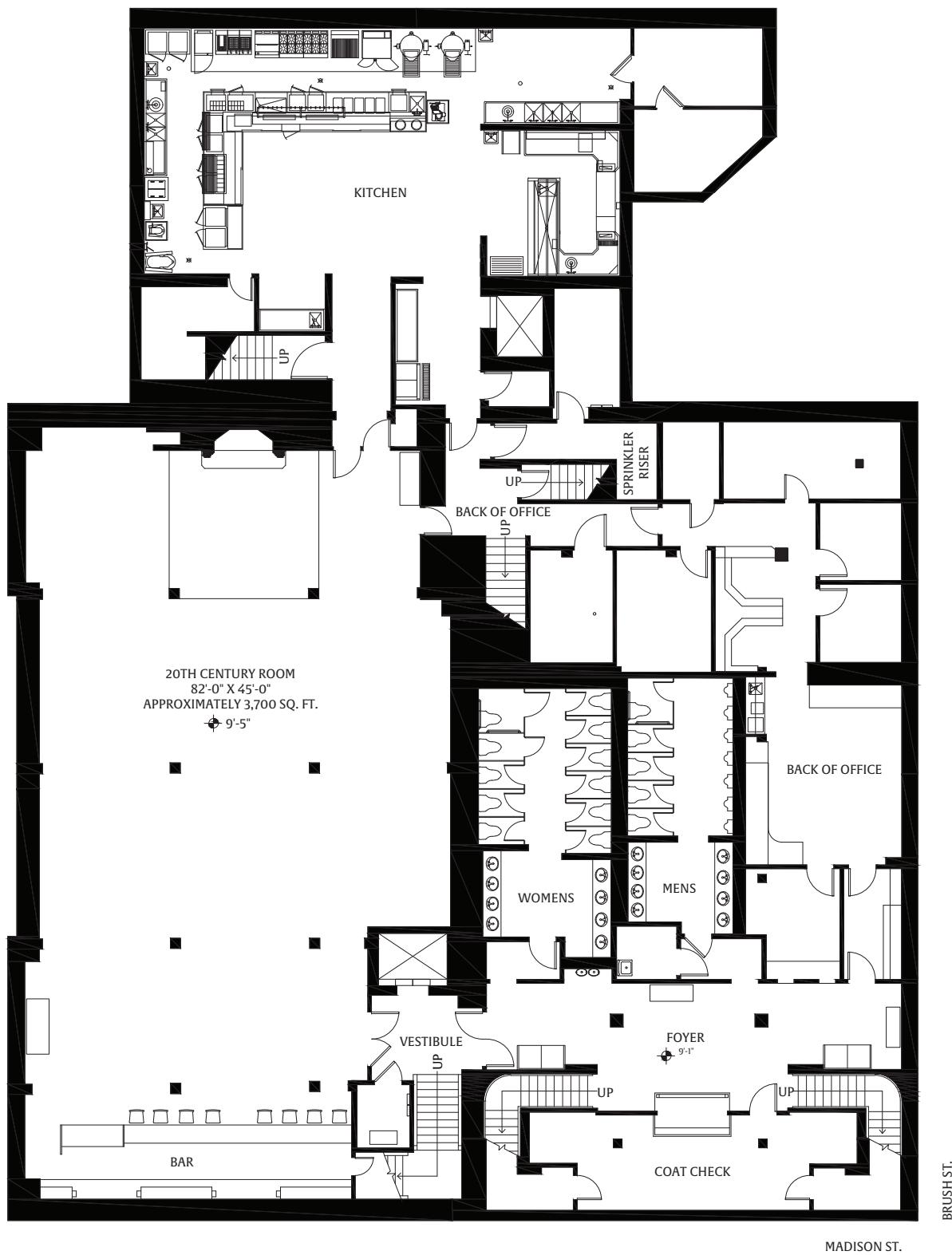


FORBES PRIVATE EVENTS





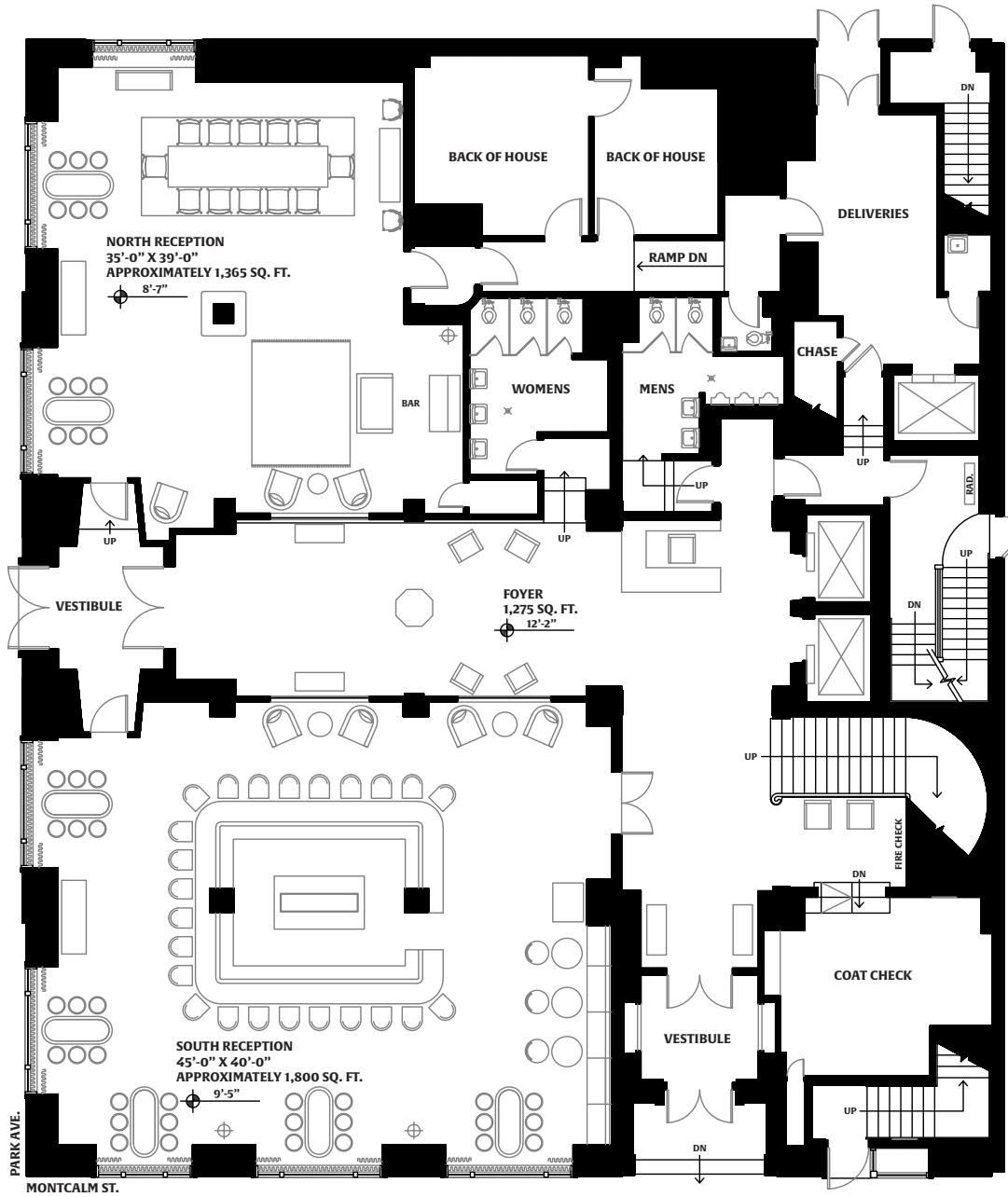
GEM THEATRE — CENTURY DINING ROOM





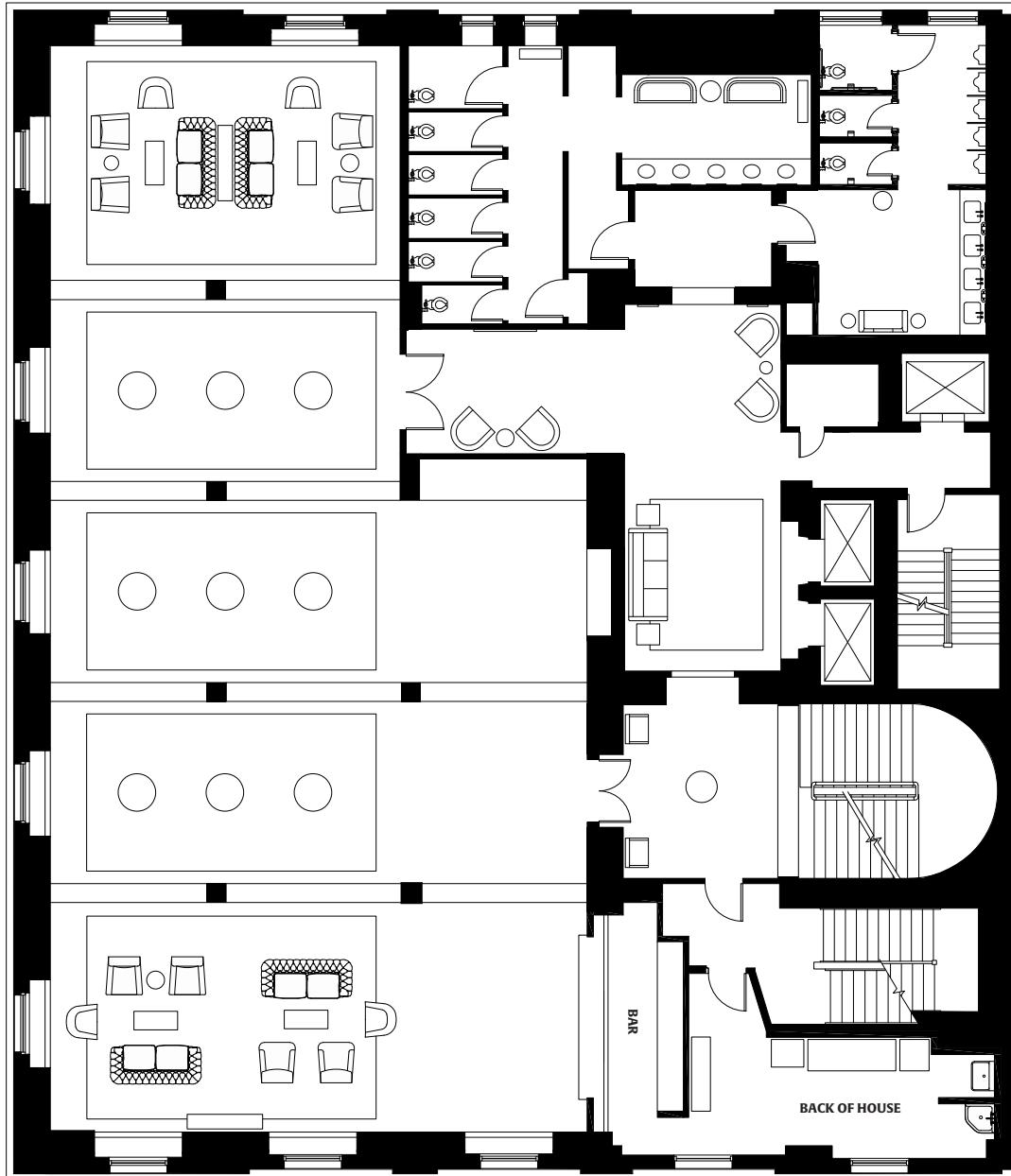


COLONY CLUB — BAR CHARLES



COLONY CLUB — THE DRAWING ROOM

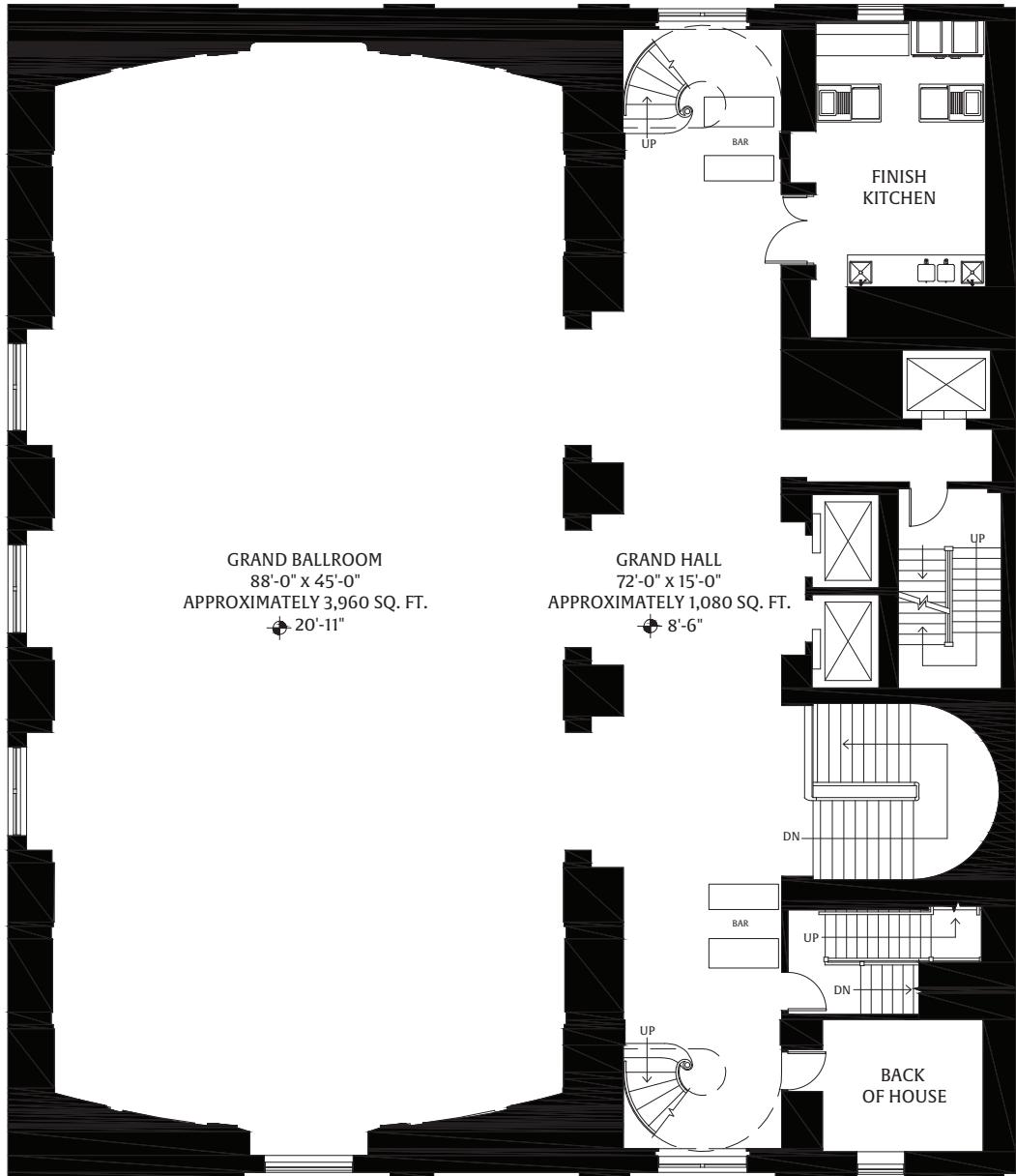
FORBES PRIVATE EVENTS





COLONY CLUB — GRAND BALLROOM

FORBES PRIVATE EVENTS



COLONY CLUB — GRAND BALLROOM MEZZANINE

FORBES PRIVATE EVENTS



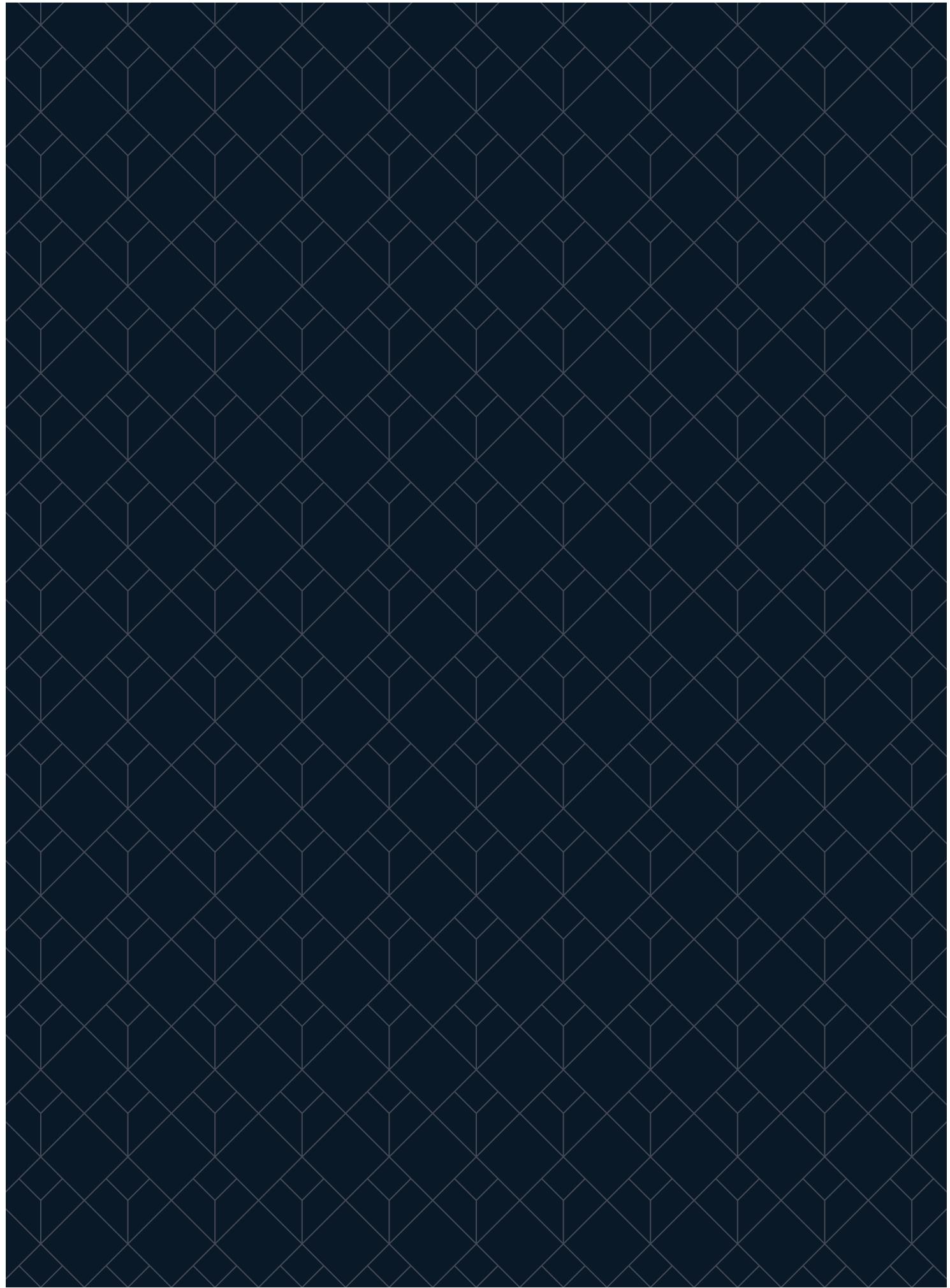


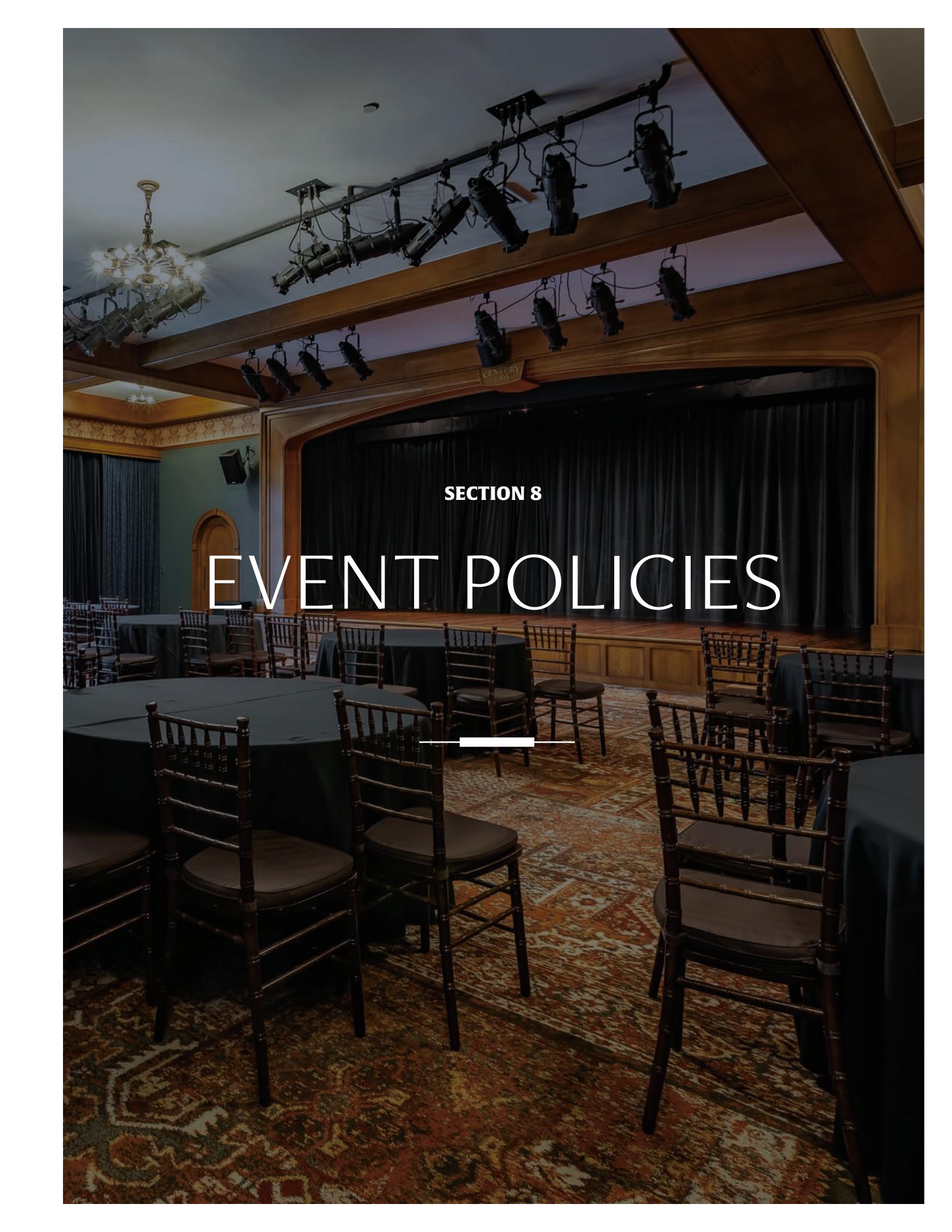
COLONY CLUB — PETITE BALLROOM

FORBES PRIVATE EVENTS







A photograph of a theater interior. The stage is visible in the background, covered with a dark curtain. In the foreground, several dark wooden Chiavari chairs are arranged around a large, round, dark table. The floor is covered with a large, patterned rug. The ceiling is high and features a chandelier on the left and a series of track lighting fixtures. A plaque on the ceiling reads "CENTURY 1903".

SECTION 8

EVENT POLICIES



FORBES HOSPITALITY PRIVATE EVENT POLICIES

It is our privilege to assist in the planning of your special event. Our staff looks forward to providing you and your guests with outstanding food and beverage service in our historic and unique venues. You can assist us by reviewing the following policies to assure that we have discussed all items necessary to produce a successful and memorable event.

DEPOSITS AND PAYMENTS

A minimum deposit of \$2,000, made payable to either the Twentieth Century, Inc., Colony Club Entertainment or Elwood Bar & Grill, and a signed contract are required to hold a date. The final count and payment in full must be received one week (7 days) prior to the date of the event. All payments are non-refundable. We will gladly accept your payment by cash, check or credit card. Credit card payments will be charged an additional 3% service fee.

LATE PAYMENTS

Any payments made less than 7 days but no less than 6 days prior to the date of the event, a \$500 late fee applies. An additional \$200 late fee will be applied for each day thereafter for each additional day the payment is late. Do NOT put any late payments in the mail the week prior to your event date. We must have payment in FULL, 24 hours prior to the event to move forward with your event.

PRIVATE EVENTS

The Gem Theatre and Colony Club exclusively hosts private events and not events that are ticketed to the public. The Elwood Bar & Grill hosts private events on NON-Stadium event days.

PROVISIONS

Forbes Hospitality is the sole provider of food and beverage service.

BAR TABS

Sponsored bar or consumption bar tabs must be arranged through the Event Sales Department in advance of the event. A 24% Service Charge will be added to all bar tabs. Must have credit card on file prior to your event.

ALCOHOL SERVICE

Alcohol must be supplied by the respective venue in accordance with the State of Michigan liquor laws. Any specialty alcohol ordered for an event is NOT allowed to leave the premise after the event.

GUARANTEES

Menu selections must be determined two weeks prior to the date of the event. Guaranteed guest count must be provided one week (7 days) prior to the date of the event. Meals for any guests over and above the final guaranteed count will result in additional billing.

ROOM AND LABOR POLICIES

Your selected room is reserved for the contracted time only, with additional charges required for extensions in excess of 15 minutes beyond contracted arrival and departure times. All labor is inclusive with the event. A \$500 reset charge will be owed for client's modifications to the setup, should changes be requested once the setup has been completed.

STANDARD LABOR GUIDELINES INCLUDED IN ALL PACKAGES

One venue manager per function

One bartender per 100 guests, up to (2) bartenders

One server per 45 guests for appetizers

One server per 45 guests for buffet service

One server per 24 guests for table service

All labor hours are based on the total time of the function, plus two hours for setup and one hour for cleanup. In the event, that a function requires additional setup and cleanup times, additional fees will apply.

TAXES AND SERVICE CHARGE

All food and beverage are subject to a 6% sales tax and a 24% service charge. Groups requesting tax exemption must provide the Event Sales Department with their Federal tax identification number and form at the time the event is booked.

CONDUCT OF EVENT

Forbes Hospitality reserves the right to refuse booking events, which at its sole discretion are considered inappropriate for the venue. The client agrees to be responsible for any damage to the premises charged to the client and/or authorized event representative. Forbes Hospitality is not responsible for loss or damage to any personal property brought onto the premises by clients or guests.

PERFORMANCE

Performance of this agreement shall be excused if such performance is prevented or impaired due to any disputes, strikes, accidents, government requisitions, restrictions upon travel, transportation, food, beverage or supplies or any other cause beyond the control of Forbes Hospitality. In no event shall Forbes Hospitality be responsible for the client's loss or to the collateral or consequential damages.

SMOKING POLICY

Smoking is prohibited in all areas within the buildings. Smoking is allowed on the Gem Theatre's Terrace and outside of Colony Club under the canopy and on the side of the Elwood Bar & Grill.

BUILDING ACCESS

All events are limited to the use of the contracted rooms. Access to other areas of the building is strictly prohibited.

The Gem Theatre and Colony Club are not exclusive but may have events on-going in other rooms. All lobbies and restrooms are public space.

The venue is available to the host and vendors up to 3 hours before the event start time on the day of the event. Guests may begin arrival 30 minutes prior to the start time listed in the contract. Food & Beverage does not start until contracted time. All events are limited to the use of the contracted rooms. Access to other areas of the building are strictly prohibited. public space.

TERMINATION

Notwithstanding any provision of this agreement to the contrary, the parties recognize and agree that there may be situations under which the performance of this agreement would be inimical to the public welfare and safety.

If Forbes Hospitality in its sole discretion, shall have reasonable cause to believe that the holding of the event or activities may endanger the public welfare, safety and reputation of the business, it is then empowered to terminate this agreement and cancel the activities contemplated herein, either before or during the event upon such notice as may be practical under the circumstances.

In the event of termination pursuant to this provision, the client shall have neither right to nor any claim to a refund or consequential damages against Forbes Hospitality.

PLACE CARDS

Place cards are required for all events with multiple entrée selections. Guests must have a place card with their name, table number and symbol delineating their entrée selection.

END OF EVENING PROCEDURES

Guests will be allowed an additional 15 minutes of time after the bar closes. The room is available to the host for an additional 1 hour to load-out. All host and vendor items brought into the building must be removed the night of the event within 1 hour of the contracted event end time. Forbes Hospitality is not responsible for any items left overnight.

A band has one hour following the contracted reception end time to complete the breakdown and vacate the premises. An additional \$300 labor charge will be billed to the client and due the night of the event should additional load-out time be required.

HOUSE LINEN

Standard house table linen is black or ivory.

DIETARY CONCERN

NUTS

Our kitchen does not cook with any nut oils. Some of our appetizers, salads and desserts do contain nuts.

GLUTEN FREE

Gluten free entrees are indicated on each menu package. All potatoes, vegetables and sauces are also gluten free.

HALAL

Chicken & beef entrees are Halal.

GEM THEATRE ARCHITECTURAL UP LIGHTING

Our lighting package is available for \$500 and includes 8 cans of lights; (2) placed in front of the theatre proscenium, (4) up in the Gem mezzanine in front of the fresco paintings and (2) in the rear alcoves of the Gem Theatre, as well as the Twinkle Light backdrop. Additional portable up lights are available for use throughout the building for \$50 each. Please inquire with your sales manager for more information.

We do not allow outside vendors or DJ's to provide Up Lighting.

COLONY CLUB ARCHITECTURAL UP LIGHTING

Our up lighting package is available in both the Grand Ballroom for \$480 and the Petite Ballroom for \$400. Please discuss the color choices with your sales manager.

We do not allow outside vendors or DJ's to provide Up Lighting.

COLONY CLUB GRAND BALLROOM PIPE AND DRAPE

The Colony Club offers pipe and drape for use in the Grand Ballroom and is available for \$650.

MONOGRAMMED GOBO SPOT LIGHT

A spot light with your custom Edwardian font style monogram will be displayed on the dance floor or on the ceiling. A customized monogrammed gobo is \$400. All gobos must be ordered within two months of the event.

GEM THEATRE & ELWOOD BAR & GRILL PARKING

Parking is conveniently located in the Gem Theatre Garage at 1901 Brush St., Detroit, MI 48226. If you would like to pre-pay parking for your guests, we will provide a QR code to distribute to your guests. Pre-paid parking is non-refundable as those spaces are allocated and held for your guests.

COLONY CLUB PARKING

Parking is conveniently located in the Comerica Garage at 50 W. Montcalm St., Detroit, MI 48201. If you would like to pre-pay parking for your guests, we will provide your group a 4-digit pin number. Pre-paid parking is non-refundable as those spaces are allocated and held for your guests.

Valet is not permitted at any Forbes Hospitality location.

VENDOR POLICIES

Vendors are allowed in the facility up to 3 hours before the contracted start time on the day of the event unless alternate arrangements have been previously approved.

All vendor items brought into the building must be removed the night of the event within an hour of the event ending.

The Colony Club & Gem Theatre are not responsible for any items left overnight.

A \$300 labor charge per hour would apply for all break-down that is not finished after the one hour allotted time. Any additional labor charges must be paid in advance.

At the Gem Theatre, vendors must load-in and load-out off the loading dock off Brush Street.

At Colony Club, vendors must load-in and load-out off the alley north of the building off Park Avenue.

At Colony Club, vendors MUST USE the freight elevator ONLY.

At Colony Club, vendors cannot park in Lot A next to the building unless their truck or trailer do not fit in the Comerica Garage.

At Colony Club, all parking is located in the Comerica Garage. Please give all vendors a parking pass to park in the garage.

At the Gem Theatre, all parking is located in the Gem Parking Garage off of Brush Street. Please give all vendors a parking pass.

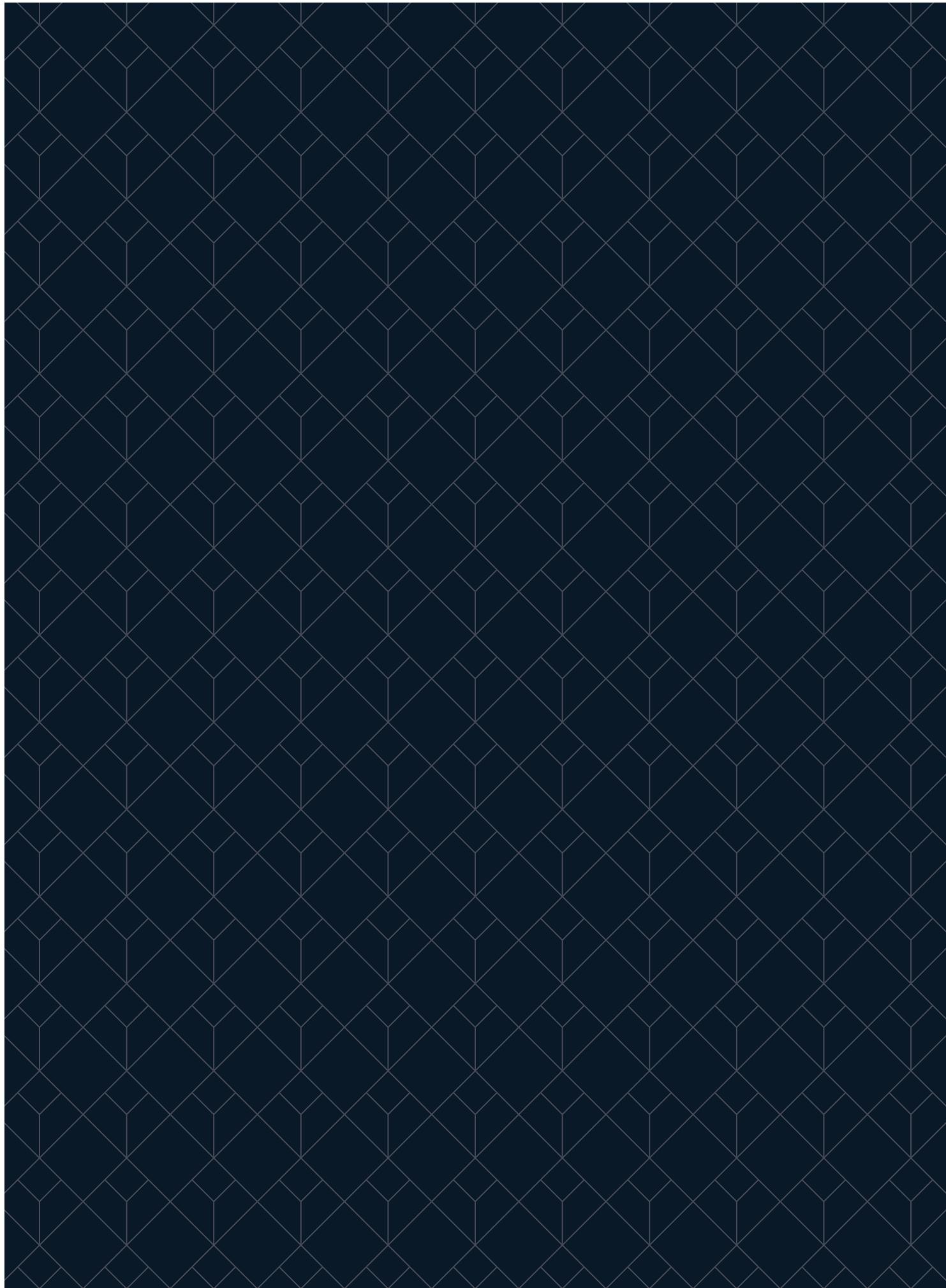
VENDOR MEALS

A chicken entrée will be available for vendors at a cost of \$65.00 per person. Vegetarian or vegan entrées are available upon request.

Pricing includes soft drinks & parking.

The host must include all vendor entrée selections with their final count one week prior to the date of the event.

All vendors are served after guests. There are no exceptions.





NOTES

FORBES PRIVATE EVENTS

FORBES HOSPITALITY THANKS YOU

**WE LOOK FORWARD
TO DISCUSSING YOUR
NEXT OCCASSION.**

CALL TODAY AT 313-463-4215



CONTACT 313-463-4215

LOCATION 333 MADISON ST., DETROIT, MI 48226

FORBESDETROIT.COM

FORBES

HOSPITALITY

