



Wedding Packages



Wedding Packages

- **Select your choice of meal service; plated entrée, buffet, or custom experience.**

All packages include the following:

Two appetizer displays

Four hours of beverage service

Champagne toast

Cake cutting and service

Late-night coffee station

Crushed oyster floor-length tablecloths

Selection of colored linen napkins

Dance floor

Special hotel rates for your overnight guests at the
Kellogg Hotel & Conference Center

Complimentary overnight stay for the couple at the Kellogg Hotel & Conference Center
complete with a bottle of chilled champagne, fruit and chocolate truffles

Parking available in the covered Kellogg Hotel & Conference Center ramp

Wedding Menus





Appetizers

Included, Choose One

Signature Vegetable Display Grilled, Roasted, and Raw Vegetables (GF/VG), with Buttermilk Ranch Dressing (GF/V), Roasted Garlic Hummus (GF/VG), and Cucumber Wasabi Dips (GF/V)

Pine-apply Ever After: BYO Fruit Boat Variety of Melons, Berries, Seasonal Treats, and Exotic Delights, with Bobas, Herbs, Chamoy, and Tajin (GF/VG)

Included, Choose One

Tex-Mex Nachos

- White Corn Tortilla Chips (GF/VG)
- Salsa Roja (GF/VG), Salsa Verde (GF/VG), Fire Roasted Jalapeno (GF/VG)
- Guacamole (GF/VG), Crema (GF/V), Warm Salsa con Queso (GF/V)
- Barbacoa (GF), Simmered Spicy Beans (GF/VG)
- Seven Layer Dip (GF/V)
- Raspberry Cream Chimichangas (V)

BBQ Nachos

- Cracked Pepper Kettle Chips (GF/VG)
- Pico de Gallo (GF/VG), BBQ Trio (GF/VG), Pimento Crema (GF/V)
- Caramelized Onions, Roasted Peppers, Black Beans and Sweet Corn
- Pulled Smoked Brisket (GF), Grilled Wild Mushrooms (GF/VG)
- Chilled Fried Pickle Dip (V)
- Warm Donut Holes (V)

Mediterranean Mezze

- Pita Chips (VG) and Grilled Pinsa (GF/VG)
- Crudité Vegetables (GF/VG)
- Brine Cured Olive Medley (GF/VG), Roasted Tomatoes and Artichokes, Almonds (GF/VG/*)
- Spicy Feta Dip (GF/V), Loaded Hummus with Roasted Cauliflower, Red Peppers, and Pine Nuts (GF/VG), Fresh Tabbouleh (VG)
- Spinach Artichoke Dip (GF/V)
- Mini Falafel with Toasted Sesame, Pickled Red Onion, and Tzatziki (V)
- Baklava Bites (V/*)

Mexicali Nachos

- Tri-Color Tortilla Chips (GF/VG)
- Margarita Salsa (GF/VG), Roasted Jalapeno and Tomatillo (GF/VG), Mango Salsa (GF/VG)
- Avocado (GF/VG), Cilantro Crema (GF/V), Hatch Chile Queso Blanco (GF/V)
- Chipotle Lime Shrimp (GF), Roasted Jackfruit (GF/VG)
- Chilled Street Corn Dip (GF/V)
- Horchata Bites (V)

All packages include two appetizer displays.

GF - Gluten-friendly

V - Vegetarian

VG - Vegan

** These items may contain nuts*

Please add applicable service charge and state sales tax to all food and beverage items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We cannot guarantee that allergens may not have been introduced during a stage of the food chain process or, even inadvertently, during preparation.



Appetizer Enhancements

Add variety to your special day with appetizer enhancements.

Priced per person.

Butler-style service available.

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Loaded Chilled Dippers Delight | \$6

- Fried Pickle Dip (V) with Salt, Pepper, Onion Kettle Chips (GF/VG)
- French Onion Dip (GF/V) with Wavy Potato Chips (GF/VG)
- Buffalo Bleu Dip (GF/V) with Tortilla Chips (GF/VG)
- Smokey Bacon Jalapeno (GF) with Sea Salt Croccantini (VG)
- Whitefish Dip (GF) with Everything Flatbread (VG)
- Red Pepper Hummus (GF/VG) with Pita Chips (VG)

Hot Dippers Delight | \$6

- Ale Cheese Dip (V) with Bavarian Pretzels (V)
- Spinach and Artichoke Dip (GF/V) with Pita (V)
- MI Street Corn Dip (GF/V) with Tortilla Chips (GF/VG)
- Buffalo Chicken Dip (GF) with Kettle Chips (GF)
- Bacon Cheeseburger Dip (GF) with Loaded Sesame Flatbread (VG)
- Cajun Cheddar Crab (GF) with Rosemary Croccantini (VG)

Better Put a Wing on It | \$8

- Buffalo with Bleu, Crema, Roasted Banana Peppers and Pimento, Crispy Onions, Buttermilk Ranch
- Plum with Sesame, Scallion, Fried Carrot, Crispy Chilis, Spicy Aioli
- Tandoori (VG) with Fried Ginger and Onion, Sev, Tamarind Yogurt, Cilantro, Mango Chutney
- Golden BBQ with Charred Peppadews, Sweet Hot Pickles, Scallion Ribbons, Buttermilk Ranch

Perfect Pairs | \$10

- Soppressata (GF), Petite Brie (GF/V), with Focaccia Crostini (V)
- Chorizo (GF), Manchego (GF/V), with Pan de Barra (VG)
- Toscano Salami (GF), Pecorino Tartufo (GF/V), with Cherry Almond Linseed Toasts (GF/V/*)
- MI Jerky + Hunter Sticks (GF), Win Schuler + Co Jack (GF/V), with Butter Crackers (V)

Finish it off:

- Candied, Roasted, and Chocolate Covered Nuts (*,GF/VG Available)
- Olive & Pickle Bar (GF/VG Available)
- Dried Fruits and Preserves Selection (GF/VG Available)

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Buffets

Taste of the South–Tier I | \$95

Harvest Greens with Roasted Peaches, Sunflower Seeds, Scallions, BBQ Vinaigrette (GF/VG)

Mesquite BBQ Grilled Chicken Breast with Charred Corn, Beans, Sweet Peppers, Classic BBQ (GF)

Blackened Cauliflower with Wild Mushrooms, Red Beans, and Roasted Tomatoes, Pimento and Scallion (VG)

Russet Dauphinoise with Pimento Cheese, Louisiana Sweet Heat, Snipped Chives (GF/V)

BBQ Quinoa and Rice with Rustic Roots, Zesty Drizzle (GF/VG)

Sweet Corn, Green Beans, and Carrots with Butter, Cracked Pepper and Sea Salt (GF/V)

Garlic Toast with Secret Spice (V)

Carrot Cake with Cream Cheese Mousse, Bourbon Caramel, Praline Crumble (V/*)

Fresh Fruit Salad Watermelon, Pineapple, Grapes, Peaches, Mandarins (GF/VG)

Taste of the South–Tier II | \$120

(Includes Tier I and the following)

Rustic Chopped Greens with Roasted Apples, Glazed Pecans, Grilled Red Onion, Honey Mustard Vinaigrette (GF/V)

Thick-Sliced Slow Smoked Brisket with Root Beer BBQ, Brussels and Sweet Peppers (GF)

Smoked Plant-Based Sausage with Yukon Mash, Peas and Carrots (GF/V)

Roasted Sweet Potato Hash with Peppers, Onions, Maple and Spice (GF/VG)

Grilled Summer Squash Spears with Herbs, Citrus, EVOO (GF/VG)

Wedding packages include Paramount Fair Trade Organic Kellogg Blend Coffee, Tea, and Ice Water.

Priced per person.

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Buffets

Little Italy–Tier I | \$95

Classic Caesar Romaine, Shaved Parmesan, Garlic Croutons, Creamy Dressing (V)

Pesto and Parmesan Chicken Breast with Pomodoro Sauce, Roasted Broccolini (GF)

Wild Mushroom Marsala with Creamy Polenta, Roasted Chickpeas, Fresh Herbs (GF/VG)

Smashed Yukons and Redskins with Calabrian Spice and EVOO (GF/VG)

Cavatappi and Alfredo with Tuscan Vegetables, Slow Roasted Tomatoes (V)

Roasted Brussels and Sweet Peppers with Balsamic Glaze (GF/VG)

Warm Breadsticks with Roasted Garlic and Olive Oil, Fresh Herbs (VG)

Tiramisu Cake Espresso Sponge, White Mousse, Cocoa (V)

Macedonia de Frutta Melons, Berries, Seasonals (GF/VG)

Little Italy–Tier II | \$120

(Includes Tier I and the following)

Focaccia Panzanella Cucumber, Tomato, Sweet Peppers, and Onions, Fresh Herbs, EVOO and Red Wine Vinegar (VG)

Manzo Brasato with Horseradish Demi, Roasted Peppers, Onions, and Petite Carrots (GF)

Eggplant Involtni with Wild Mushroom Risotto, Roasted Butternut Squash, Vodka Sauce, Basil and Pine Nuts (V)

Lasagna Roll with Marinara, Alfredo, Basil and Toasted Parmesan (V)

Roasted Cauliflower with Charred Tomatoes, Capers, Crushed Almond, Green Onion (GF/VG/*)

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Buffets

Mediterranean–Tier I | \$100

Hearty Slaw with Tomato, Sweet Onion, Cucumber, and Lemon, Mango Dressing (GF/VG)

Chicken Thigh with Coconut and Peanut Curry, Potatoes and Sweet Peppers, Toasted Sesame (GF/*)

Chickpeas and Brussels with Dates, Harissa, Pomegranate Molasses, Roasted Pumpkin Seeds (GF/VG)

Loaded Vegetable Jollof Rice (GF/VG)

Roasted Creamer Potatoes with Moroccan Spice Blend, Parsley (GF/VG)

Roasted Squash Rondelles with Braised Collard Greens (GF/VG)

Warm Pita with Classic Hummus and Roasted Red Pepper Hummus (VG)

Almond Torte with White Chocolate Mousse, Caramelized Almond, Cinnamon Sugar Dust, Rum Caramel (V/*)

Fresh Fruit Salad Melons, Berries, Exotics, Pomegranate and Mint (GF/VG)

Mediterranean–Tier II | \$125

(Includes Tier I and the following)

Fattoush Fried Pita, Cucumber, Tomato, and Radish, Romaine, Sumac and Pomegranate Molasses (VG)

Baharat Short Rib with Roasted Sweet Potatoes, Bell Peppers and Onion, Spiced Demi (GF)

Falafel with Poached Egg, Roasted Tomato Sauce, Charred Peppers and Onions, Spice and Herbs (GF/V)

Couscous with Pearl Onions, Fava Beans, Roasted Peppers, Marinated Olives (VG)

Zaatar Roasted Carrots with Roasted Tomato, Citrus, EVOO (GF/VG)

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Buffets

South American–Tier I | \$100

Romaine with Sweet Corn and Black Beans, Roasted Peppers, Onions, and Tomatoes, Queso Cotija, Tortilla Straws, Poblano Avocado Ranch (GF/V)

Pollo Verde with Smoked Sweet Potatoes, Charred White Corn and Chilis (GF)

Sope with Refried Pinto Beans, Roasted Tomatillo Guacamole, Pico de Gallo, Cilantro, Lime Crema (GF/VG)

Loaded Arroz Espanola with Plant Based Chorizo, Peppers and Onions, Roasted Tomatoes and Garlic (GF/VG)

Frijoles Refritos with Plant-Based Crema and Cheese (GF/VG)

Grilled Summer Squashes (GF/VG)

Tortilla Chips with Salsa Roja, Salsa Verde, Guacamole (GF/VG)

Citrus Leche Cake with Berry Coulis, Tropical Fruits (V)

Fresh Fruit Salad Melons, Berries, Exotics, Coconut (GF/VG)

South American–Tier II | \$125

(Includes Tier I and the following)

Oaxaca Chop Nopales, Heirloom Tomatoes, Sweet Onion, Cilantro Vinaigrette (GF/VG)

Pescado a la Veracruzana Mahi, Olives, Fried Capers, Grilled Artichokes, Fire Roasted Salsa (GF)

Black Bean Tamales with Borracho Beans, Mango Salsa (V)

Papas Chorreadas with Tomatoes, Sweet Onions, Cotija (V)

Roasted Carrots with Plant-based Crema, Cilantro, Pepitas, Jalapeno (GF/VG)

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Buffets

Pan-Asian–Tier I | \$100

Chopped Romaine with Kachumber, Black Pepper, Toasted Cumin, Chili Powder, Citrus (GF/VG)

Fire Braised Chicken Breast with Coconut Curry Sauce, Roasted Cauliflower, Chickpeas, Bell Pepper (GF)

Lasuni Gobi Battered Cauliflower, Spiced Garlic Tomato Sauce, Scallions (VG)

Bombay Potatoes Marble Potatoes, Garam Masala, Black Mustard, Parsley and Curry Ketchup (GF/VG)

Steamed Fragrant Rice (GF/VG)

Broccoli with Sweet Peppers, House Masala (GF/VG)

Warm Naan with Ghee, Garlic and Ginger (V)

Mango Teardrop Genoise, White Chocolate Mango Mousse, Mango Gelee, Fresh Raspberry (V)

Fresh Fruit Salad Melons, Berries, Exotics, Boba (GF/VG)

Pan-Asian–Tier II | \$125

(Includes Tier I and the following)

Brassica Chop with Cilantro, Mango and Pineapple, Toasted Coconut, Sesame Ginger Vinaigrette (VG)

Gochujang Short Rib with Braised Black Beans and Sweet Corn, Toasted Sesame and Green Chili

BBQ Tofu with Broccolini, Kimchi, Scallion, Sesame (VG)

Quinoa and Rice Stir Fry (GF/VG)

Stir-Fried Zucchini with Tamari, Sesame, Garlic, Scallion (GF/VG)

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Buffets

Holiday/Americana–Tier I | \$105

Iceberg Wedge with Diced Cucumber, Grape Tomato, and Red Onion, Matchstick Carrots, Cheddar Ranch, Shattered Croutons (V)

Thick Sliced Turkey Breast with Sage Demi with Maple Roasted Cranberries and Brussels (GF)

Plant-Based Meatloaf Supreme with Wild Mushroom and Caramelized Pearl Onion Gravy, Curry Ketchup Drizzle (GF/VG)

Baked Jacket Potatoes (GF/VG), with Beer Cheese (V), Chili (GF/VG), Bacon (GF), Butter Balls (GF/V), Scallions (GF/VG)

Sweet Corn Casserole with Cajun Creamed Corn, Roasted Chili Cornbread (V)

Green Beans, Asparagus, and Broccolini with Sweet Peppers, Onions, and Pepitas (GF/VG)

Hawaiian Rolls with Apple Butter (V)

Chocolate Torte with Chocolate Whip, Chocolate Shavings, Chocolate Sauce, Cocoa Sugar (GF/V)

Fresh Fruit Salad Berries, Grapes, Mandarins, Tarragon Mint Drizzle (GF/VG)

Holiday/Americana–Tier II | \$135

(Includes Tier I and the following)

"Salad" Bar Redskin Potato Salad (GF/V), Deviled Egg Potato Salad (GF/V), California Pasta Salad (VG), Sweet Pea and Bacon Pasta Salad, Cucumber Salad (GF/VG), Black Bean and Sweet Corn Salad (GF/VG), Strawberry Fluff (GF/V), Snicker Apple Salad (GF/V)

Prime Rib of Beef with Roasted Shallots, Wild Mushrooms, and Garlic, Bourbon Spiked Demi (GF)

Beer Battered Whitefish and Butterfly Shrimp with Roasted Potato Wedges, Cajun Remoulade

Pimento Cheese Hashbrown Potato Bake (GF/V)

Roasted Heirloom Carrots with Brown Sugar and Lemon Glaze (GF/VG)

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Plated Dinner Selections

Includes a House Salad Selection (See Page 15), Assorted Rolls, and Butter.

Chicken

Mesquite BBQ Grilled Chicken Breast | \$75

with Classic BBQ, Charred Corn, Beans, and Sweet Peppers, Roasted Sweet Potato Hash with Maple and Spice (GF)

Pesto and Parmesan Chicken Breast | \$78

with Pomodoro Sauce, Roasted Broccolini, and a Ricotta Lasagna Roll

Chicken Thigh | \$75

with Coconut Peanut Curry and Toasted Sesame, Yukon Potatoes and Sweet Peppers, Zaatar Roasted Carrots with Roasted Tomatoes, Citrus and EVOO (GF)

Herb Marinated Airline Chicken Breast | \$80

with Wild Mushroom Demi, Whipped Potatoes, Petite Carrots, Haricot Vert, and Sweet Peppers (GF)

Beef

Thick-Sliced Slow Smoked Brisket | \$85

with Root Beer BBQ, Brussels and Sweet Peppers, and Pimento Cheese Russet Dauphinoise (GF)

Manzo Brasato | \$90

with Horseradish Demi, Roasted Peppers, Onions, and Petite Carrots, Smashed Yukons and Redskins with Calabrian Spice and EVOO (GF)

Gochujang Short Rib | \$90

with Black Beans and Sweet Corn, Toasted Sesame and Green Chili, Stir-Fried Quinoa and Rice

Prime Filet Mignon | \$115

with Burgundy Demi, Whipped Potatoes, Petite Carrots, Haricot Vert, and Sweet Peppers (GF)

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Plated Dinner Selections

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Seafood

Pan Seared Salmon | \$80

with Creamy Basil and Citrus Vodka Sauce, Wild Mushroom Risotto Cakes, Broccolini and Roasted Peppers (GF)

Grilled Harissa Salmon | \$85

with Chermoula, Loaded Jollof Rice, Braised Greens and Roasted Squash Rondelles (GF)

Pan Seared Scallops | \$115

with Citrus Honey, Teriyaki, and Chili Crisp Kewpie Drizzles, Fried Quinoa and Rice, Asparagus Tips, Snap Peas, and Sweet Peppers (GF)

Grilled Cajun Lobster Tail | \$120

with Spicy Tomato Crema, Baked Lobster Mac and Cheese, Asparagus and Sweet Corn Hash

Plant-Based

Eggplant Involtni | \$80

with Wild Mushroom Risotto, Roasted Butternut Squash, Vodka Sauce, Basil and Pine Nuts (GF/V)

Plant-Based Impossible Kofta | \$78

with Couscous, Fava Beans, Pearl Onions, Roasted Peppers, Marinated Olives, Summer Squash and Cucumber Raita (VG)

Potato Gnocchi | \$72

with Sweet Corn, Roasted Peppers, Asparagus, Arugula, Sun Dried Tomatoes, Roasted Pine Nuts, and Roasted Cauliflower Crema (VG)

Loaded Sweet Potato | \$75

with Plant Based Chorizo, Queso, and Avocado, with Sweet Corn and Black Bean Salsa, Cilantro Lime Crema, and Roasted Pepitas (GF/VG)

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Looking for Something Unique?

Meet with our celebration specialists to craft
a custom experience that tells your story,
starting at \$125 per guest.



House Salad Selections (*Plated entrées –One Selection*)

House Salads

Harvest Greens with Roasted Peaches, Sunflower Seeds, Scallions, and BBQ Vinaigrette (GF/VG)

Classic Caesar Romaine, Shaved Parmesan, Garlic Croutons, and Creamy Dressing (V)

Fattoush Fried Pita, Cucumber, Tomato, Radish, Romaine, Sumac and Pomegranate Molasses (VG)

Iceberg Wedge with Diced Cucumber, Grape Tomato, Red Onion, Matchstick Carrots, Shattered Croutons, and Cheddar Ranch (V)

Romaine with Sweet Corn and Black Beans, Roasted Peppers, Onions, and Tomatoes, Queso Cotija, Tortilla Straws, and Poblano Avocado Ranch (GF/V)

Brassica Chop with Cilantro, Mango and Pineapple, Toasted Coconut, and Sesame Ginger Vinaigrette (VG)

One Additional Salad Dressing Selection

Balsamic Vinaigrette (GF)

Buttermilk Ranch (GF)

Cherry Vinaigrette (GF)

House Italian (GF)

All plated entrées include one house salad selection from the options listed.

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Children's Menu

Children's Plated Entrée Selections

Nine Years Old and Younger.

Main Course (Select One)

All Selections Served with Fresh Fruit as a Starter Course.

- Personal Pepperoni or Cheese Pizza \$20
- 1/3 lb. Cheeseburger with Ketchup, Mustard, and Pickles, with French Fries \$22
- Chicken Tenderloin Fritters with Fries and Dip Trio \$22
- Macaroni and Cheese with Steamed Broccoli \$20

Children's Buffet | \$15

Nine Years Old and Younger. Includes the Same Selections as the Buffet Selected for the Event.

Children's entrées include, milk, juice, and ice water.

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*Keep the celebration
going with snacks
and desserts in
the evening.*

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Late Night Enhancements

Tie the Knot

Pretzel Station | \$7

- Bavarian Pretzels, Buttery (V), Salted (VG), and Cinnamon Sugar (V)
- Warm Dips: Warm Garlic and Herb Butter (GF), Warm Beer Cheese (V), Caramel Hot Fudge (GF/V)
- Chilled Dips: Mustard Bar (GF/VG Available), Bacon Habanero Jam (GF), Vanilla Spice Icing (GF/V)

Pizza My Heart

Pizza and Wings | \$12

- Classic Pepperoni Pizza
- Four Cheese Pizza (V)
- Two Flavors Flatbread (Couple's Favorites - GF/VG Available)
- Cheese Filled Breadsticks with Marinara (GF/VG), Ranch (GF/V), Garlic Butter (GF/V)
- Boneless Wings (GF/V) and Battered Cauliflower (VG) with Buffalo Bar (GF/VG Available), Bleu Bar (GF/V), Ranch Bar (GF/VG Available), and BBQ Bar (GF/VG Available)

Sundae Kind of Love

Ice Cream Bar | \$7

- Lay the Base: Warm Jumbo Cookies (V)
- Pick Your Ice Cream: Vanilla Ice Cream (GF/V) and the Couple's Favorite (GF/VG Available)
- Sauce it Up: Hot Fudge (GF/V), Warm Caramel (GF/V), and Fresh Berries (GF/VG)
- Top it Off: Sprinkle Assortment (GF/VG), Nut Selection (GF/VG), Cherry Bar (GF/VG), Whipped Cream (GF/V)

I'll Always Mac You Smile

BYO Mac Bar | \$10

- Cajun Mac, Pulled Pork, and BBQ Drizzle
- Green Chili Mac, Spicy Pulled Chicken, Cotija, and Chimichurri Drizzle
- Classic Mac, Garlic and Herb Mushrooms, and Roasted Tomato Drizzle (V)

Love is on a Roll

Roller Grill | \$9

- Choose Your Bun: Brioche, Poppy Seed, and Pretzel (VG) Buns (GF Available)
- Choose Your Roller Dog: All-Beef, Sparty Franks, Plant-Based, and Cornmeal Battered Mini Turkey Dogs
- Sauce It: Classic Coney, Warm Cheese, Ketchup, Mustard Bar
- Some Like it Hot: Grilled Peppers, Grilled Onions, Sauteed Sauerkraut
- Some Like it Cold: Diced Onion, Sliced Tomato, Shredded Cheddar
- Pickle Bar: Spears, Slices, and Relishes, Sport Peppers, Jalapenos, and Pepperoncini
- Final Touches: Celery Salt, Crispy Onions, Hot Sauce Selection

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Wedding Package Beverage Selection

Wedding Package includes a champagne toast.

Wedding beverage service includes appropriate mixers and garnishes.

Additional spirits and specialty cocktails may be requested.

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House Brand Liquor

Tito's Handmade Vodka
Dewar's Scotch
Jack Daniel's Whiskey
Tanqueray Gin
Jim Beam Bourbon
Captain Morgan Spiced Rum
El Jimador Silver Tequila
Sweet and Dry Vermouth

Varietal and Premium Wines

Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Premium Red Wine
Premium White Wine

Michigan Craft and Imported Beer

Rotating selection of Michigan Craft & Imported Beer, Seasonal Seltzer, and Seasonal Cider

**Ask about our Spiritless Libations*

Domestic Beer

Two Rotating Domestic Beers

Soda and Juice

Four Hours of Beverage Service Included in Entrée Price.

Enhance Your Beverage Service with an Optional Fifth Hour.

Hosted Consumption Bar

Prices Are Subject to Applicable Service Charge and Sales Tax. Priced per Drink.

House Brand Liquor	\$8.50
Varietal Wines	\$6.75
Premium Varietal Wines	\$8.75
Imported, Craft and Michigan Beer	\$6.75
Domestic Beer	\$5.75
Soda & Juice	\$2.75

Cash Bar

Prices Are Inclusive of Sales Tax. Priced per Drink.

House Brand Liquor	\$9
Varietal Wines	\$7
Premium Varietal Wines	\$9
Imported, Craft and Michigan Beer	\$7
Domestic Beer	\$6
Soda & Juice	\$3

Young Adult

10-20 Years Old. Includes the Same Adult Meal Selection with the Addition of a \$14 Soda/Juice Beverage Package.

Please add applicable service charge and state sales tax to all food and beverage items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We cannot guarantee that allergens may not have been introduced during a stage of the food chain process or, even inadvertently, during preparation.



Beverage Enhancements

House Beverages

House Chardonnay	\$29
House Cabernet Sauvignon	\$29
Veuve du Vernay Brut Sparkling, France	\$25
Toi Toi Sauvignon Blanc, New Zealand	\$32
Black Star Farms Dry Riesling, Michigan	\$35
Non-Alcoholic Sparkling Juice	\$14

Sparkling Wine by the Case

Black Star Farms Bedazzled Dry, Michigan	\$348
Domaine St. Michelle Brut, Washington	\$372
Mawby Blanc Brut, Michigan	\$468
Perrier-Jöuet Grand Brut Champagne, France	\$948

Fine White Wine by the Case

Honig Sauvignon Blanc, California	\$420
Chateau St. Michelle Chardonnay, Washington	\$348
King Estate Pinot Gris, Oregon	\$468
Bowers Harbor Pinot Grigio, Michigan	\$420
J Vineyards Russian River Chardonnay, California	\$504

Fine Red Wine by the Case

Foncalieu Le Versant Pinot Noir, France	\$360
Chateau St. Michelle Cabernet Sauvignon, WA	\$396
The Fabelist Wine Co. Zinfandel, California	\$456
Brooks Pinot Noir, Willamette Valley, Oregon	\$600
Justin Cabernet Sauvignon, California	\$600

*House beverages
priced per bottle.*

*Fine and sparkling
wine priced at 12
bottles per case.*

Brew Bar | \$8.50 per person

Coffee Offerings

- Regular Drip Coffee, Decaf
- French Press Coffee - Made to Order
- Fresh Ground Beans - Featuring Rotating Coffee Blends
- Cold Brew Coffee
- Dairy/Plant-Based Creamers Available

Tea Offerings

- Two Rotating Flavors of Freshly Steeped, Loose-Leaf Tea
- One Caffeinated Tea, One Herbal Tea

Espresso Based Beverages

- Single or Double Shot
- Americano, Cappuccino, Macchiato, Lattes
- Flavored Syrups Available - Rotating - Sugar Free option available

Seasonal Sparklers

GF - Gluten-friendly

V - Vegetarian

VG - Vegan

** These items
may contain nuts*

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Brunch (For Booked Weddings Only)

*Brunch includes
Paramount Fair
Trade Organic
Kellogg Blend
Coffee, Tea,
Assorted Juice,
and Ice Water.*

Priced per person.

GF - Gluten-friendly
V - Vegetarian
VG - Vegan

** These items
may contain nuts*

The In-laws | \$35

Brew Bar Classic Espresso Based Drinks, with Rotating French Press, Drip Brew, and Teas

Daily Bake

- Jumbo Muffins
- Bagel Extravaganza with Butters, Cream Cheeses, and Jams - Toaster Station
- Fresh Baked Pastries

Sea You in the Morning

- Seared Smoked Salmon (GF), Plant-Based Bacon (GF/VG)
- Citrus Maple Salad (GF/VG)
- Baby Potato Cakes (GF/VG)
- Poached Egg (Plant-Based Egg Available) (GF)

Sunrise Side

- Smoked Brisket, Redskins, Pearl Onions, and Sweet Pepper Hash (GF)
- Scrambled Eggs with Cheese
- Hot Sauce Bar

The Outlaws | \$38

Brew Bar Classic Espresso Based Drinks, with Rotating French Press, Drip Brew, and Teas

Daily Bake

- Jumbo Muffins
- Bagel Extravaganza with Butters, Cream Cheeses, and Jams - Toaster Station
- Fresh Baked Pastries

I'Muesli Up By Now

- Granola Bar (GF/VG Available)
- Dried Fruit Selection (GF/VG)
- Fresh Fruit Selection (GF/VG)
- Nuts on Nuts (*,GF/VG Available)
- Chocolate Variety (GF/VG Available)
- Feeling Wild? Bobas and Fruit Gummies
- Yogurts (GF/VG Available): Vanilla Greek, Strawberry Classic, Plain Plant-Based
- Milks (GF/VG Available): Classic, Coconut, Almond*, and Oat

Farm Lane Feast

- Buttermilk or Garlic Cheddar Biscuits
- Country Fried Steak or Corned Beef
- Poached or Scrambled Eggs
- MSU Sausage Gravy or Spicy Hollandaise
- Scallions or Crispy Peppers and Onions
- Hot Sauce Bar

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Things to Do at MSU

You and your guests can enjoy the following attractions, with locations on or near the campus of Michigan State University:

Celebrations with Kellogg Events Team

- Wedding showers
- Rehearsal dinners
- Brunches
- Offsite catering packages
- Micro-wedding packages
- Food truck experiences

Dining & Shopping

- State Room Restaurant
- Spartan Spirit Shops
- Campus residential dining halls and food courts
- MSU Bakers
- Downtown East Lansing

Points of Interest

- Spartan Stadium
- W.J. Beal Botanical Gardens
- Beaumont Tower
- The Spartan Statue
- Hall of History at the Breslin Center

Entertainment

- Wharton Center for Performing Arts
- Eli & Edythe Broad Art Museum
- Michigan State University Museum
- Abrams Planetarium
- University Club Spa
- Ice Skating at Munn Ice Arena
- MSU Tours

Recreation

- Forest Akers Golf Courses
(Reference Wedding Group Package for special rates)
- MSU Tennis Center
- Walking and biking trails
(Hotel guests may rent bikes from the Kellogg Center)
- IM Fitness Facilities
- Canoeing and kayaking on the Red Cedar River
- Demmer Shooting Sports Education & Training Center