

MGM GRAND DETROIT

*Ethnic Weddings*

# *Ethnic Wedding Packages*

## *Ceremony Fee*

\$1500

## *Hospitality Outside Catering Fee*

\$25 per person

## *Breakfast Outside Catering Fee*

\$25 per person

## *Luncheon Outside Catering Fee*

\$25 per person

## *Dinner Outside Catering Fee*

\$50 per person

## *Outside Catering Policy*

Outside catering is allowed at MGM Grand Detroit for specialized, ethnic cuisine only. The outside caterer must be approved by the MGM Grand Detroit Catering Manager and will be required to sign a hold harmless agreement and provide a copy of the along with copy of insurance certificate at least one week prior to the event with MGM Grand Detroit listed as an additional insured.

Our outside catering fee is \$25 per person for breakfast, lunch and hospitality events  
\$50 per person for buffet, family-style or plated dinner

**Only ONE (1) Caterer Per Event will be allowed**

**Any combination of a buffet, family-style or plated dinner served will be an additional fee per person**  
The outside catering fee includes all tables, chairs, table linens, dance floor, stage, room rental, dishes, stemware, flatware, use of our banquet kitchen, all equipment needed for the menu and an MGM Grand Detroit Chef on staff for assistance in the kitchen.

# *Hospitality Room*

\$500 Room Rental for your hospitality room (value of \$2500)  
Food and Beverage may be ordered from MGM Grand Detroit in advance  
or through the approved vendor

## *Continental Breakfast*

individual bottles of orange, grapefruit juices  
seasonal fresh fruit and berries  
house made breakfast danish and croissants  
honey butter and preserves  
assorted individual yogurts  
freshly brewed coffee, decaffeinated coffee and assorted teas  
**\$25 per person**

## *Morning-Sun Breakfast Buffet*

individual bottles of orange, grapefruit and tomato juices  
seasonal fresh fruit and berries  
house made breakfast danish, croissants and sliced breakfast breads  
honey butter and preserves  
assorted individual yogurts  
scrambled eggs, cheddar cheese, chives  
home style diced breakfast potatoes, peppers and scallions  
cherry wood smoked bacon, country breakfast sausage  
freshly brewed coffee, decaffeinated coffee and assorted teas  
**\$33 per person**

## *Waffle Station (Chef Attended)*

warm maple syrup, honey butter, whipped cream, blueberries, strawberries  
and chocolate chips, apple-berry compote  
**+\$12 per person**

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

assorted cheeses including cheddar, swiss and feta, ham, bacon, mushrooms  
tomatoes, spinach, red peppers, onions, scallions  
**+\$14 per person**

## *A La Carte*

freshly brewed coffee and assorted tea  
**\$65 per gallon**

sliced fresh fruit  
**\$10 per person**

assorted muffins – blueberry, bran, banana nut  
**\$36 per dozen**

fresh bagels, flavored cream cheeses  
**\$36 per dozen**

freshly baked butter, almond, chocolate croissants, fruit filled danish  
**\$40 per dozen**

## *Desserts*

### *MGM Grand Detroit Wedding Cake*

custom designed wedding cake

**\$9 per person**

### *Platinum Sweet Dessert Table*

chef's selection assorted mini pastries to include:

tiramisu, vanilla eclair, assorted cheesecake pops

mixed berry fruit tarts, chocolate raspberry tarts, mini cannoli

includes sliced fresh fruit and berries

accompanied by freshly brewed coffee, decaffeinated coffee, assorted hot teas

**\$18 per person**

### *Diamond Dessert Table*

chef's selection assorted mini pastries to include:

tiramisu, vanilla eclair, assorted cheesecake pops, mixed berry fruit tarts,

pecan squares, raspberry vanilla verrine, chocolate tulip cups,

marble chocolate mousse cups, warm housemade bread pudding with vanilla bean sauce

includes sliced fresh fruit and berries

accompanied by freshly brewed coffee, decaffeinated coffee, assorted hot teas

**\$24 per person**

### *MGM Grand Detroit Dessert Table*

chef's selection assorted mini pastries to include:

tiramisu, vanilla eclair, assorted cheesecake pops,

mixed berry fruit tarts, raspberry vanilla verrine, chocolate tulip cups, marble chocolate mousse cups

exotic fruit parfait, key lime tarts, assorted french macarons, chocolate dipped strawberries

warm sugar free bread pudding or chocolate bread pudding

sliced fresh fruit and berries

whole tortes **(choose one)**

chocolate cheesecake mousse torte

caramel mocha gateau, carrot pineapple torte, chocolate decadence torte

accompanied by freshly brewed coffee, decaffeinated coffee and assorted teas

**\$28 per person**

### *chocolate dipped strawberries*

fresh strawberries dipped in white and dark chocolate

**\$48 per dozen**

***all prices are subject to 6% sales tax and 22% service charge***

food and beverage pricing is subject to change without prior notification

pricing can be guaranteed up to three months prior to the function, if requested and confirmed in writing

*consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness*

# *Bar Offerings*

## *Packages*

### *Four Hour Package Name Bar*

Smirnoff Vodka, Seagram's Gin, Bacardi Silver Rum,  
Jim Beam Bourbon, Captain Morgan's Spiced Rum, Jack Daniel's Whiskey,  
Canadian Club Whisky, Dewar's Scotch, Jose Cuervo Tequila,  
Red and White Wines, Domestic and Imported Beers, Juices, Sodas and Bottled Water  
**\$35 per person + \$9 per person for each additional hour**

### *Four Hour Package Premium Bar*

Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum,  
Maker's Mark Bourbon, Captain Morgan's Spiced Rum, Jack Daniel's Whiskey,  
Crown Royal Whisky, Johnnie Walker Black Label Scotch, Patron Silver Tequila,  
Red and White Wines, Domestic and Imported Beers, Juices, Sodas and Bottled Water  
**\$40 per person + \$11 per person for each additional hour**

### *Four Hour Package Luxe Bar*

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Silver Rum,  
Woodford Reserve Bourbon, Captain Morgan's Spiced Rum, Crown Royal Reserve,  
Jack Daniel's Whiskey, Gentleman Jack Whiskey, 12 Year Glenlivet Scotch, Patron  
Reposado Tequila, Red and White Wines, Domestic and Imported Beers, Juices,  
Sodas and Bottled Water **\$45 per person + \$12 per person for each additional hour**

# *Bar Offerings*

## On Consumption

### *Hosted Name Bar*

smirnoff vodka, seagram's gin, bacardi silver rum,  
jim beam bourbon, captain morgan's spiced rum, jack daniel's whiskey  
canadian club whisky, dewar's scotch  
jose cuervo tequila

**\$9 per drink**

wine

**\$8 per drink**

imported beers

**\$7 per drink**

domestic beers

**\$6 per drink**

juices, sodas

**\$5 per drink**

bottled waters

**\$4 per drink**

### *Hosted Premium Bar*

tito's vodka, tanqueray gin, bacardi silver rum,  
maker's mark bourbon, captain morgan's spiced rum, jack daniel's whiskey,  
crown royal whisky, johnnie walker black label scotch,  
patron silver tequila,

**\$11 per drink**

wine

**\$8 per drink**

imported beers

**\$7 per drink**

domestic beers

**\$6 per drink**

juices, sodas

**\$5 per drink**

bottled waters

**\$4 per drink**

### *Hosted Luxe Bar*

grey goose vodka, bombay sapphire gin, bacardi silver rum,  
woodford reserve bourbon, captain morgan's spiced rum, jack daniel's whiskey  
gentleman jack, 12 year glenlivet scotch  
patrón reposado tequila

**\$13 per drink**

wine

**\$8 per drink**

imported beers

**\$7 per drink**

domestic beers

**\$6 per drink**

juices, sodas

**\$5 per drink**

bottled waters

**\$4 per drink**

***all prices are subject to 6% sales tax and 22% service charge***

food and beverage pricing is subject to change without prior notification  
pricing can be guaranteed up to three months prior to the function, if requested and confirmed in writing

# *Custom Designed Wedding Cake*

## **Cake**

Chocolate Cake  
Yellow Cake  
Red Velvet Cake

## *Filling and Icing*

Vanilla Buttercream (un-refrigerated)  
Chocolate Ganache (un-refrigerated)  
Cream Cheese Icing (un-refrigerated)  
Chocolate Mousse (refrigerated)  
White Chocolate Mousse (refrigerated)

Buttercream and Mousse may be flavored upon guest's request  
with approval of pastry kitchen

Refrigerated and un-refrigerated items cannot be combined on the same cake



# *Additional Information*

## *Food and Beverage*

Grand Detroit Must Provide All Food and Beverage unless otherwise approved  
All Prices Are Subject To 6% Sales Tax and 22% Service Charge  
Food and Beverage Pricing Is Subject to Change Without Prior Notification  
Pricing Can Be Guaranteed Up to Three Months Prior to the Function,  
If Requested and Confirmed in Writing

## *Advance Deposit*

MGM Grand Detroit Requires a 30% Non-Refundable Deposit Based  
on the Food & Beverage Minimum Revenue Requirement Due at the Time of Signing the Contract

We Require That 100% of the Remaining Estimated Bill Be Paid No Later Than Fourteen (14) Working Days Prior to the Function Date

## *MLife Members*

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

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

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

## *Complimentary Parking*

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

## *Coat Check*

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

## *Complimentary Wedding Suite*

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

## *Guest Room Discounts*

We are pleased to offer a discounted group rate to room blocks consisting of 20 or less guest rooms.  
Discounts begin at 10%. Rooms based on availability.

## *Audio Visual Expertise*

MGM Grand Detroit is pleased to be working with our exclusive on-site AV provider, Encore Event Technologies. Enhance the look and feel of your wedding with a variety of audio, video and lighting equipment services. Please inquire and we will put you into direct contact with their Event Manager. Encore services will be quoted and billed separately.