



2012 Wedding Day Lunch or Champagne Brunch Menu

Your wedding day is one of the most memorable events in your life. It is a day when everything should be perfect. Let the Wedding Specialists at the Kellogg Hotel & Conference Center handle all the details to ensure that your reception will be truly unforgettable!

Choose from our selection of award-winning cuisine to create a unique and delicious lunch or champagne brunch for you and your guests...

Your Lunch or Champagne Brunch Wedding Package Includes...

- ICE SCULPTURE OF YOUR CHOICE
- HORS D'OEUVRES
- OPEN BAR SERVICE FOR UP TO THREE HOURS, FEATURING KELLOGG HOTEL & CONFERENCE CENTER'S TOP SHELF CALL BRANDS
- PUNCH AND COFFEE SERVICE THROUGHOUT THE EVENT
- MENU SELECTION OF YOUR CHOICE
- CAKE CUTTING AND SERVICE ACCOMPANIED WITH ICE CREAM OR SORBET
- CHAMPAGNE TOAST
- ELEGANT CENTERPIECES
- WHITE, FLOOR-LENGTH TABLECLOTHS AND A SELECTION OF COLORED NAPKINS
- CHARGER PLATES
- DANCE FLOOR
- COMPLIMENTARY PARKING FOR YOUR GUESTS
- COMPLETE RECEPTION ARRANGEMENTS AND SETUP
- PROFESSIONAL SERVICE STAFF
- SPECIAL HOTEL RATES FOR YOUR OUT-OF-TOWN GUESTS
- A LUXURIOUS GUEST ROOM FOR THE BRIDE AND GROOM COMPLETE WITH A BOTTLE OF CHILLED CHAMPAGNE, SERVED WITH FRUIT AND CHOCOLATE TRUFFLES



KELLOGG HOTEL & CONFERENCE CENTER

Champagne Brunch | \$55.00 per person

To Begin...

SEASONAL FRUITS AND BERRIES with grand marnier dip
FRESHLY BAKED BREAKFAST BREADS AND PASTRIES
M.S.U. BAKERY BAGELS with cream cheese

Salads

GATHERED FIELD GREENS with goat cheese crumbles, dried cherries and toasted almonds,
served with raspberry vinaigrette
PENNE PESTO PASTA SALAD
GOURMET MIXED GREENS with toasted walnuts, sliced strawberries, shaved parmesan cheese
ASPARAGUS TIPS drizzled with balsamic vinaigrette

Entrees

HOUSE SMOKED SALMON with traditional condiments
PORTOBELLO MUSHROOM AND ASPARAGUS TIPS STRATA
AMARETTO FRENCH TOAST with maple syrup
HICKORY SMOKED BACON AND SAUSAGE LINKS
APPLE CREPES topped with cinnamon caramel sauce
FIRE GRILLED CHICKEN with wild mushroom demi glace
POACHED LEMON SOLE with lemon caper sauce
CHEF CARVED TURKEY ROAST with cranberry relish

Accompaniments

CHEF'S SELECTION OF FRESH VEGETABLES
DAUPHINOISE POTATOES
FRESH BREWED COFFEE AND CELESTIAL SEASONINGS™ TEAS
SELECTION OF JUICES – ORANGE, CRANBERRY, APPLE AND GRAPEFRUIT

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

please add 20% service charge and applicable sales tax to all food and beverage items

Wedding Luncheons

Grilled Chicken Oscar | \$46.00

topped with crab meat and asparagus, madeira wine sauce, citrus rice pilaf, fresh seasonal vegetable medley, accompanied by spinach salad with strawberries, pecans and bleu cheese, served with balsamic vinaigrette

Michigan Chicken | \$44.00

roasted breast of chicken with michigan cherry and basil sauce, sides of steamed basmati rice and stir-fried vegetables, accompanied by spinach salad with mandarin orange, toasted almonds and raspberry vinaigrette

Crispy Salmon Filet | \$45.00

served with a citrus beurre blanc over crabmeat mashed potatoes, oven roasted roma tomatoes, accompanied by gathered field greens with english cucumber, kalamata olives, cherry tomatoes, served with herb feta vinaigrette

Chesapeake Crab Cakes | \$45.00

twin maryland crab cakes, atop melted leeks, whole grain mustard sauce, julienne of carrots and summer squash, white and wild rice blend, accompanied by caesar salad with crisp romaine, tomatoes, croutons, parmesan cheese, served with creamy caesar dressing

Petite Filet Mignon | \$55.00

served with a shiitake mushroom sauce, and sides of william potato and fresh carrots, accompanied by house mixed greens with fresh vegetables, garlic croutons, served with ranch or house dressing

Wild Mushroom and Asparagus Gnocchi | \$43.00

fresh sage and brown butter, topped with parmigiano reggiano, accompanied by spring mixed greens, with toasted almonds, dried cherries, diced pimentos, served with ranch dressing

Wedding Menu Enhancements

Starter Salads

THE STATE ROOM SALAD | \$3.50

mesclun mix, shaved fennel, roma tomatoes, goats cheese crostini and lemon tarragon vinaigrette

FRESH PEAR AND FRISÉE SALAD | \$3.50

caramelized walnuts, julienne red peppers, crumbled goat cheese and sherry vinaigrette

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Cold Hors d'Oeuvres

(priced per 50 pieces)

- BEEF TENDERLOIN CANAPE caramelized onion and roquefort cheese crumbles | \$200
- BABY MOZZARELLA AND TEARDROP TOMATOES with basil and pesto drizzle | \$110
- GINGER-LIME MARINATED SHRIMP with pineapple-cilantro relish | \$200
- WHIPPED GOAT CHEESE SOUFFLE in a crisp filo cup with snipped chives | \$110
- RED AND YELLOW TOMATO BRUSCHETTA fresh basil balsamic drizzle | \$100
- SMOKED CHICKEN AND GOUDA CROSTINI with mango glaze | \$110
- CARIBBEAN ISLAND CHICKEN CURRY in a mini pastry tartlet | \$100
- PEPPER SMOKED SALMON AND CHIVE CREAM CHEESE ROULADE | \$105
- CHILLED MAINE LOBSTER MEDALLION topped with crystallized ginger | \$200
- ROASTED ASPARAGUS SPEARS in wafer sheets of prosciutto ham | \$100
- JUMBO GULF SHRIMP on ice with lemon and cocktail sauce | \$200
- SMOKED MICHIGAN WHITEFISH PATE ON CROUTE | \$110
- MEDITERRANEAN STYLE SUNDRIED TOMATO CAPER CROSTINI | \$100
- MASCARPONE CHEESE FILLED STRAWBERRIES with toasted almonds | \$135

Hot Hors d'Oeuvres

(priced per 50 pieces)

- CARIBBEAN SPICE CRUSTED CHICKEN KEBOB with mango glaze | \$100
- WILD MUSHROOM AND HERB RAGOUT in a phyllo cup | \$95
- PARMESAN DUSTED SEA SCALLOPS SMOKY TOMATO COULIS | \$150
- CRISP HERB BREADED CHICKEN TENDERS with honey mustard dipping sauce | \$100
- SLOW BRAISED BLACK ANGUS MEATBALLS in a brandy peppercorn sauce | \$95
- SPICY THAI CHICKEN AND CASHEW SPRING ROLL garlic chili sauce | \$100
- VEGETARIAN STEAMED POT STICKERS with asian dipping sauce | \$100
- GRILLED MESQUITE CHICKEN BREAST in a quesadilla roll | \$110
- MINI MARYLAND CRAB CAKES with remoulade sauce | \$180
- ATLANTIC SALMON BROCHETTE in tangy bbq sauce | \$125

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- SHRIMP SCAMPI GARLIC white wine butter sauce | \$200
- VEGETABLE SPRING ROLLS with hoisin sauce | \$110
- HONEY FRIED BUFFALO WINGS with bleu cheese dip | \$95
- SEASONED GRILLED VEGETABLES in a phyllo cup | \$110
- BACON WRAPPED JUMBO SHRIMP with bbq glaze | \$200
- GRILLED NEW ZEALAND LAMB CHOPS with rosemary sauce | \$200
- WILD MUSHROOM AND CHIVE AND POTATO CAKES | \$125
- SEA SCALLOPS WRAPPED IN CRISP BACON | \$150

Butler Served Hors d' Oeuvres

Please ask your Wedding Coordinator to recommend a selection.
A service fee of \$20.00 per butler per hour is applicable

Reception Displays

- SHELLFISH DISPLAY | \$200 (serves 50)
shucked oysters, greenlip mussels, clams, and crab claws, served with traditional accompaniments
- CARVED PEPPER CRUSTED TENDERLOIN OF BEEF | \$275 (serves 25)
porcini mushroom demi glace
- CARVED HERB ROASTED TURKEY BREAST | \$175 (serves 50)
michigan cherry compote and assorted petite rolls
- CARVED ROAST PRIME RIB OF CERTIFIED ANGUS BEEF | \$300 (serves 50)
horseradish cream, assorted petite rolls
- SMOKED SEAFOOD DISPLAY | \$175 (serves 35)
salmon, michigan lake trout, white fish, scallops, and shrimp, served with traditional accompaniments
- PECAN AND BROWN SUGAR CRUSTED BRIE EN CROUTE | \$110 (serves 50)
with berry compote
- BREADS AND SPREADS | \$85 (serves 50)
hummus, warm spinach artichoke dip, olive tapenade
served with flat bread crackers, assorted artisan rolls, roasted garlic and rosemary infused olive oil crostini
- ANTIPASTO PLATTER | \$200 (serves 50) \$125 (serves 25)
olive oil and basil scented grilled vegetables, kalamata olives, artichokes, mushrooms, provolone cheese and salami
- CHARCUTERIE PLATTER | \$225 (serves 50)
salami, prosciutto, bresaola, pates and terrines, apricot cranberry chutney, marinated olives, gherkins and balsamic cipollini onions, sliced baquettes

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Additional Wine and Liqueur Service

Kellogg Call Brands

Jim Beam, Jack Daniels, Seagrams Seven, Canadian Club, Johnnie Walker Red, Dewar's White Label, Smirnoff, Absolut, Beefeater, Tanqueray, Bacardi Silver, Captain Morgan's Spiced Rum, Cuervo Gold, Christian Brothers Brandy, Kahlua, Amaretto di Saronno, Bailey's Irish Cream, Frangelico

Budweiser, Bud Light, Miller Lite, Heineken, Labatt Blue, Michigan Beer Selection

Hosted Consumption Bar (priced per drink)

KELLOGG CALL BRANDS	\$4.75
VARIETAL WINES	\$4.75
PREMIUM VARIETAL WINES	\$4.75
MICHIGAN & IMPORTED BEER	\$4.50
DOMESTIC BEER	\$4.00

Hosted Hourly Bar (bar price based on a per person basis)

ADDITIONAL HOUR	\$4.00
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Hosted bars are subject to applicable service charge and state sales tax

Cash Bar

KELLOGG CALL BRANDS	\$5.00
VARIETAL WINES	\$5.00
PREMIUM & VARIETAL WINES	\$6.00
MICHIGAN & IMPORTED BEER	\$4.75
DOMESTIC BEER	\$4.25

Cognacs, Cordials and Liqueurs Bar

IN ADDITION TO CASH BAR	\$5.75
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AS AN ADDITION TO HOSTED BAR	\$5.50
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Courvoisier VS, Hennessy VS, Chambord, Drambuie, Grand Marnier, Sambuca Romano

All bars require the service of a bartender.

The Kellogg Hotel & Conference Center reserves the right to refuse alcoholic beverage service to an individual or group.

One Bartender will be scheduled for every 100 guests. If additional Bartenders are requested, a fee of \$75.00 per Bartender will be assessed.

Alcoholic beverage service will not exceed five hours per event. Alcoholic beverages will not be served after 1:00 am.

Wine Selections

Michigan White, Blush and Sparkling Wines

Black Star Farms Arcturos Barrel Aged Chardonnay \$25
Bowers Harbor Vineyards Unwooded Chardonnay \$21

Black Star Farms Arcturos Capella Vineyards Pinot Gris \$23
Bowers Harbor Pinot Grigio \$21
Black Star Farms Arcturos Riesling \$25
Fenn Valley Dry Riesling \$23
Bowers Harbor Vineyards Pinot Noir Rosé \$26
L. Mawby Cremant Sparkling Wine \$32
L. Mawby Blanc de Blanc Sparkling Wine \$27

Michigan Red Wines

Brýs Estate Merlot \$34
Bel Lago Pinot Noir \$28
Black Star Farms Arcturos Pinot Noir \$33
Bel Lago Red Wine \$26

White, Blush and Sparkling Wine

Chateau Ste Michelle Columbia Valley Chardonnay \$22
Domaine Sonoma Russian River Chardonnay \$28
Kendall-Jackson VR California Chardonnay \$25
Poppy Monterey Chardonnay \$23

Adelsheim Willamette Valley Pinot Gris \$26
King Estate Oregon Pinot Gris \$25
Chateau Ste Michelle Columbia Valley Riesling \$20
Josef Leitz Dragonstone Rheingau Riesling \$25
Jax Napa Valley Sauvignon Blanc \$29
Whitehaven New Zealand Sauvignon Blanc \$26
Commanderie de la Bargemone Provence Rose \$22

Domaine Ste Michelle Brut \$24
Martini and Rossi Asti \$22
Perrier-Jouet Grand Brut Champagne \$59
Veuve Clicquot Ponsardin Brut Champagne \$72

Red Wine

Chateau Ste Michelle Columbia Valley Cabernet Sauvignon \$26
Columbia Crest Grand Estate Cabernet Sauvignon \$22
Kendall-Jackson VR California Cabernet Sauvignon \$31
Louis Martini Sonoma Cabernet Sauvignon \$24

Charles Smith Velvet Devil Washington State Merlot \$22
Columbia Crest Grand Estate Merlot \$21
Kendall-Jackson VR California Merlot \$31

Castle Rock Carneros Pinot Noir \$21
Elusiv Monterey Pinot Noir \$28
D'Arenberg McLaren Vale Shiraz \$22
Ravenswood Old Vines Zinfandel \$24

Catering Policies

Guarantee Policy

A preliminary (minimum) guarantee of attendance must be received six business days prior to the event (Friday noon one week prior to Saturday and Sunday events; Thursday noon one week prior to Friday events). This is the minimum number for which you will be charged. Increases will be accepted until two business days prior to the event (Wednesday noon for Friday, Saturday and Sunday events). The Kellogg Hotel & Conference Center will provide seating and food for 5% above the designated guaranteed count, not to exceed ten (10) in number. An increase in guaranteed attendance will be accepted up to a minimum of 24 hours prior to the event, subject to product availability. Positively no reductions in guarantee will be accepted less than six business days prior to the event.

Cancellation Policy and Reduction Policy

By signing the contract, you agree to pay a cancellation fee or reduction fee for the loss of business, if the event is canceled or reduced more than 80%. The cancellation fee and reduction fee are outlined in your contract and will be due and payable upon invoice. If another group utilizes the space, the cancellation fee may be pro-rated or waived. This determination will be made solely by the Kellogg Hotel & Conference Center after the day of the event. The Cancellation Policy does not affect non-refundable deposits due under the contract.

Food and Beverage Service

All food and beverage must be supplied by the Kellogg Hotel & Conference Center. No food or beverage (alcoholic and non-alcoholic) is permitted to be brought into the conference or banquet areas by a guest(s) of the Kellogg Hotel & Conference Center. No food prepared and served by the Kellogg Hotel & Conference Center will be permitted to leave the premises. Alcoholic beverage service will not exceed five hours per event.

Pricing

A service charge of 20% and the Michigan state sales tax (6%) are payable in addition to all food and beverage prices quoted. Prices, service charge and tax may be subject to change per market fluctuation with notification.

Substitution and Multiple Entrée Selections

One entrée will be served in a banquet room. Substitution may be made for dietary or religious purposes provided that the number of substitute entrées number less than 10% of the guarantee. Any substitute entrée must be confirmed at time of guarantee or an additional charge for the dietary entrée, as well as the ordered entrée, will be assessed. If two entrée selections are ordered, a \$1.00 entrée charge will be assessed, if three selections are ordered, a \$2.00 entrée charge will be assessed for each entrée selection. Multiple entrée selections will be prepared for the guarantee only (there will not be 5% overage). A fee for any change of entrée at time of the event will be charged, in addition to the charge for the entrées guaranteed and prepared. The client will be responsible for providing nametags or place cards, which can include entrée selections.

Banquet Room Liability

The Kellogg Hotel & Conference Center reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged to the representative making the arrangements, based on actual repair or replacement cost. Labor charges will apply to functions if more than standard cleanup is required at the close of the function. Decorations, posters, signs or banners may not be hung without prior approval and coordination from the Kellogg Hotel & Conference Center staff.



Equipment, Materials and Decorations

Due to limited storage facilities, materials, equipment and decorations will need to be removed at the conclusion of your event. Glass enclosures are required for any candles.

Liability

The Kellogg Hotel & Conference Center cannot assume responsibility for the damage to, or loss of, any merchandise or articles left prior to, during or following an event.

Function Space

The Kellogg Hotel & Conference Center reserves the right to adjust the room assignment based on actual numbers. All rooms must be vacated promptly at scheduled time per the Banquet Event Order.

Room Rates and Rental Fees

Our schedule of room rates and rental fees is predicated upon factors pertaining to your total scheduled event. Revisions in group counts, times, date or meal function may necessitate the revision of the room rates and rental fees.

Deposit and Payment

A non-refundable deposit will be required at the time of booking. Payment in full is required three business days prior to your event, based on an estimate of all food, beverage and services arranged for through the Kellogg Hotel & Conference Center. Any overpayment will be refunded by check or credit card. A credit card imprint will be required, as guarantee of final payment, should any additional charges be incurred as a result of additions, increases in number of guests served, beverage consumption in excess of the estimate, etc.

Contracted Liability

Performance of the agreement is contingent upon the ability of the Kellogg Hotel & Conference Center management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state, or municipal) requisitions, restrictions on travel, transportation, foods, beverages or management preventing or interfering with performance. In no event will the Kellogg Hotel & Conference Center be liable for the loss of profit or consequential damages whether based on breach of contracts, warranty or otherwise.