

Premium Plan

Friday – 51.95 Saturday – 56.95 Sunday – 51.95

Includes:

5 Hour Premium Open Bar,
Chair Covers With Sash (100 Guest Minimum),
Our Elegant Entrance with Two Appetizers and a Cheese & Cracker Tray
Champagne & Mimosa Served Upon Arrival
Chocolate Covered Strawberries, Plated Dessert
Linens Include White Tablecloths, Choice of 9 Napkin Colors, Ivory Skirting

Gold Plan

Friday – 45.95 Saturday – 49.95 Sunday – 45.95

Includes:

5 Hour Standard Open Bar,
Our Elegant Entrance with Two Appetizers and a Cheese & Cracker Tray
Champagne & Mimosa Served Upon Arrival
Chocolate Covered Strawberries, Plated Dessert
Linens Include White Tablecloths, Choice of 9 Napkin Colors, Ivory Skirting
Add Chair Covers \$5.00 Per Chair (\$500.00 Minimum Spend)

Classic Plan

Friday – 40.95 Saturday – 44.95 Sunday – 40.95

Includes:

5 Hour Standard Open Bar
Linens Include White Tablecloths, Choice of 9 Napkin Colors, Ivory Skirting
Add Chair Covers \$5.00 Per Chair (\$500 Minimum Spend)

Add 18% venue fee & 6% MI Sales Tax to Final Bill

Discounted Months

JAN, FEB, MAR, APR

Premium Plan Subtract \$4.00 per Person from Premium Plan Pricing

Gold Plan Subtract \$3.00 per Person from Gold Plan Pricing

Classic Plan Subtract \$2.00 per Person from Classic Plan Pricing

7/25

No credit or Debit cards nor out of state checks accepted. Final guest count is due four days prior to event. Final menu selections are due ten days prior to event. Due to Health Department recommendations and insurance regulations. No food from the buffet is allowed to leave the premises. Menu subject to change. www.gazeboanquets.com

Elegant Entrance Package

(Included in the Premium Plan & the Gold Plan)

\$4.95 PER PERSON WHEN ADDED TO THE CLASSIC PLAN*

Champagne And Mimosa *

Served As Your Guests Arrive

Choice of Two Appetizers

TOMATO BRUSCHETTA

MAC & CHEESE BITES

MINI QUICHE

BREADED COD BITES

MINI CHICAGO STYLE PIZZA

TEXAS BBQ MEATBALLS

SWEDISH MEATBALLS

MINI SPINACH PIE PASTRY BITES

ASSORTED CHEESE & CRACKER TRAY

***Add 18% VENUE FEE + 6% SALES TAX**

***Champagne and Mimosa Only Included With Open Alcohol Bar Package**

Premium Dinner Buffet

Choice of 3 Entrees

(Additional Entrée \$3.00 Per Person)

Tender Braised Beef
Baron of Beef (\$40.00 Carving Fee)
Beef, Shrimp, Or Sesame Chicken Stir Fry
Swedish Meatballs (Beef or Turkey) with Egg Noodles
Ricotta Meatballs with Creamy Tomato Sauce
Chicken or Veal Parmesan
Fried Chicken
Chicken Piccata
Boneless Seasoned Baked Chicken Breast
Boneless Chicken Breast with Lemon Cream Sauce
Chicken Supreme (Boneless Fillet with Parmesan
Herbed Sauce & Sautéed Mushrooms)
Coconut Crusted Chicken
With Spicy Orange
Baked Tilapia with Garlic Dill Butter
Deep Fried Fish
Roasted Salmon Fillet (Add \$5.00 per person)
With Sun Dried Tomato Cream Sauce
Cream Sauce
Stuffed Flounder w/Crab and Red Pepper Sauce
Baked Breaded Pork Chops
Roasted Pork Loin
With Pineapple Honey or Dijon Glaze or Gravy
Smoked Pork Loin w/Apple Bourbon Sauce
Smoked Baked Ham w/Pineapple Honey Topping
Ricotta Meatballs in Marinara Sauce
Italian Sausage with Sautéed Peppers & Onions
Smoked Polish Kielbasa & Sauerkraut
Eggplant Parmesan
Stuffed Green Peppers
Fried Shrimp (Add \$1.00 per person)

Premium Parties Include

5 Hour Premium Open Bar
Elegant Entrance
Chair Covers with Sash (100 Guest Minimum)
Tossed Salad with Assorted Dressings
Caesar Salad (Add \$.50 Per Person)
Fresh Fruit
Fresh Vegetables
Cold Salads
Fresh Baked Rolls & Butter
Plated Dessert
Coffee, Hot Tea
Chocolate Covered Strawberries
Wedding Cake Cutting & Serving Add \$50

Additional Late Night Snacks

Late Night Pizza - Add \$1 Per Person
Hot Dogs – Add \$1.00 Per Person
Nacho Bar – Add \$1.00 Per Person
Nacho Grande Bar (with Beef) Add \$2.00 Per Person

Choice of 1 Pasta

(Additional Pasta \$1.50 Per Person)

Note: All Pastas are Vegetarian

Rustic Macaroni & Cheese (Add BBQ Pulled Pork +.50 Per Person)
Gnocchi with Creamy Tomato Sauce
Bow Tie Alfredo Pasta
Vegetable Primavera with Linguini Alfredo
Cheese Ravioli with Red or White Sauce
Three Cheese Lasagna
Three Cheese Lasagna with Fresh Spinach
Vegetable Three Cheese Lasagna
Tortellini with Red or White Sauce
Bow Tie Pasta with Fresh Basil Pesto
Stuffed Cheese Shells with Red or White Sauce
Mostaccioli with Fresh Basil Red Sauce
Gluten Free Penne with Marinara Sauce

Choice of 2 Vegetables

(Additional Vegetable \$1 Per Person)

Green Beans Almondine
Green Beans with Bacon & Roasted Garlic
Green and Yellow Beans with Carrots
Key Largo Mix (Yellow Carrots, Orange Carrots,
Red Peppers and Green Beans)
Honey Glazed Carrots
Buttered Corn Or Mexican Street Corn
Roasted Brussel Sprouts
Peas & Sauteed Mushrooms
Buttered Acorn Squash Puree
Southern California Mix (Cauliflower, Broccoli & Carrots)
Steamed Broccoli (Cheddar Sauce Served on Side)
Asparagus with Lemon Butter (Add \$.25 per person)

Choice of 1 Potato

(Additional Potato \$1 Per Person)

Whipped Potatoes
Buttered Redskins (Sour Cream on the Side)
Oven Roasted Rosemary Potatoes
Parsley Seasoned Potatoes
Cheesy Cheddar Potatoes
Roasted Sweet Potatoes (Cinnamon Sugar Glaze)
Roasted Anna Potatoes
Smashed Potatoes w Roasted Garlic Or Horseradish
Potato Pancakes
Southwestern Style Rice Or Wild Rice

Current Pricing

Fri. \$51.95

Sat. \$56.95

Sun. \$51.95

Add 18% venue fee & 6% MI Sales Tax
Departure Time - ½ Hour After Bar Closes

Premium Open Bar

Open Bar Includes the Following:

Beer:

Bud & Bud Light
And
Non-Alcoholic Beer

Wine:

Chardonnay –White	Cabernet Sauvignon –California Red
Pinot Noir –Red	Merlot –California Red
Rose' -Blush	Sauvignon Blanc -White
Pinot Grigio –White	Moscato –White
White Zinfandel –Blush	Riesling -White

Liquors:

Titos and Absolut Vodka	J & B and Cutty Sark Scotch
Tanqueray and Beefeater Gin	Jack Daniel's and Jim Beam Bourbon
V.O and Canadian Club Whiskey	Bacardi and Captain Morgan's Rum
Jose Cuervo Tequila	Malibu Coconut Rum

Open Bar Also Includes:

Soda Pop, Juices
Dry Vermouth (Martini), Sweet Vermouth (Manhattan)
Cocktail Garnishes
Bartender
Complimentary Champagne Toast for Head Table (Weddings Only)

After Dinner Drink Package

Kahlua, Amaretto and Baileys
Add \$1.50 Per Person to Open Bar Package

**Due to strict liquor liability laws, we are unable to serve shots
or beer by the pitcher**

***No Outside Alcohol or Beverages Can Be Brought On Premises**

8/24

No credit or Debit cards nor out of state checks accepted. Final guest count is due four days prior to event. Final menu selections are due ten days prior to event. Due to Health Department recommendations and insurance regulations, No food from the buffet is allowed to leave the premises. Menu subject to change. www.gazebobanquets.com

Gold Dinner Buffet

Choice of 3 Entrees

(Additional Entrée \$3.00 per person)

Tender Braised Beef
Baron of Beef (\$40.00 Carving Fee)
Beef, Shrimp, Or Sesame Chicken Stir Fry
Swedish Meatballs (Beef or Turkey) with Egg Noodles
Ricotta Meatballs with Creamy Tomato Sauce
Chicken or Veal Parmesan
Fried Chicken
Boneless Chicken Breast with Lemon Cream Sauce
Chicken Supreme (Boneless Fillet with Parmesan Herbed Sauce & Sautéed Mushrooms)
Chicken Piccata
Boneless Seasoned Baked Chicken Breast
Coconut Crusted Chicken
With Spicy Orange
Baked Tilapia with Garlic Dill Butter
Deep Fried Fish
Roasted Salmon Fillet (Add \$5.00 per person)
With Sun Dried Tomato Cream Sauce
Stuffed Flounder with Crab and Red Pepper Sauce
Baked Breaded Pork Chops
Roasted Pork Loin
With Pineapple Honey or Dijon Glaze or Gravy
Smoked Pork Loin with Apple Bourbon Sauce
Smoked Baked Ham with Pineapple Honey Topping
Ricotta Meatballs in Marinara Sauce
Italian Sausage with Sautéed Peppers & Onions
Smoked Polish Kielbasa & Sauerkraut
Stuffed Green Peppers
Eggplant Parmesan
Fried Shrimp (Add \$1.00 per person)

Gold Parties Include

5 Hour Standard Open Bar
Elegant Entrance
Tossed Salad with Assorted Dressings
Caesar Salad (Add \$.50 Per Person)
Fresh Fruit
Fresh Vegetables
Cold Salads
Fresh Baked Rolls & Butter
Dessert Served to Guests
Coffee, Hot Tea
Chocolate Covered Strawberries
Wedding Cake Cutting and Serving Add \$50.00
Chair Covers \$5.00 Each (\$500 minimum spend)

Additional Late Night Snacks

Late Night Pizza - Add \$1 Per Person
Hot Dogs - Add \$1.00 Per Person
Nacho Bar - Add \$1.00 Per Person
Nacho Grande Bar (with Seasoned Ground Beef) Add \$2.00 Per Person

Choice of 1 Pasta

(Additional Pasta \$1.50 per person)

Note: All Pastas are Vegetarian

Rustic Macaroni & Cheese (Add BBQ Pulled Pork +.50 Per Person)
Gnocchi with Creamy Tomato Sauce
Bow Tie Alfredo Pasta
Vegetable Primavera with Linguini Alfredo
Cheese Ravioli with Red or White Sauce
Three Cheese Lasagna
Three Cheese Lasagna with Fresh Spinach
Vegetable Three Cheese Lasagna
Tortellini with Red or White Sauce
Bow Tie Pasta with Fresh Basil Pesto
Stuffed Cheese Shells with Red or White Sauce
Wild Portabella Ravioli with Creamy Tomato Sauce
Mostaccioli with Fresh Basil Red Sauce
Gluten Free Penne with Marinara Sauce

Choice of 2 Vegetables

(Additional Vegetable \$1 per person)

Green Beans Almondine
Green and Yellow Beans with Carrots
Green Beans w/Bacon & Roasted Garlic
Key Largo Mix (Yellow Carrots, Orange Carrots, Red Peppers and Green Beans)
Honey Glazed Carrots
Buttered Corn Or Mexican Street Corn
Roasted Brussel Sprouts
Peas & Sautéed Mushrooms
Southern California Mix (Cauliflower, Broccoli & Carrots)
Buttered Acorn Squash Puree
Broccoli (Cheddar Sauce Served on the Side)
Asparagus w/Lemon Butter (Add \$.25 per person)

Choice of 1 Potato

(Additional Potato \$1 per person)

Whipped Potatoes
Buttered Redskins (Sour Cream on the Side)
Oven Roasted Rosemary Potatoes
Parsley Seasoned Potatoes
Cheesy Cheddar Potatoes
Roasted Sweet Potatoes (Cinnamon Sugar Glaze)
Roasted Anna Potatoes
Smashed Potatoes with Roasted Garlic
Smashed Potatoes with Horseradish Butter
Potato Pancakes
Southwestern Style Rice Or Wild Rice

Current Pricing

Fri. \$45.95

Sat. \$49.95

Sun. \$45.95

Add 18% venue fee & 6% Sales Tax

Departure Time - ½ Hour After Bar Closes

Standard Open Bar Information

Open Bar Includes the Following:

Beer:

Bud & Bud Light
And
Non-Alcoholic Beer

Wine:

Chardonnay – White
Pinot Noir – Red
Rose' – Blush
Pinot Grigio – White
White Zinfandel – Blush

Cabernet Sauvignon - Red
Merlot - Red
Sauvignon Blanc - White
Moscato - White
Riesling - White

Liquors:

Dry Vermouth (Martini)
Sweet Vermouth (Manhattan)
Vodka
Gin
Whiskey

Scotch
Bourbon
Rum
Peach Schnapps
Tequila

Open Bar Also Includes:

Soda Pop, Juices
Cocktail Garnishes
Bartender
Complimentary Champagne Toast for Head Table (Weddings Only)

After Dinner Drink Package

Kahlua, Amaretto, and Baileys
Add \$1.50 Per Person to Open Bar Package

**Due to strict liquor liability laws, we are unable to serve shots
or beer by the pitcher**

***No Outside Alcohol or Beverages Can Be Brought On Premises**

Classic Dinner Buffet

Choice of 2 Entrees

(Additional Entrée \$3.00 per person)

Tender Braised Beef
Baron of Beef (\$40.00 Carving Fee)
Beef, Shrimp, or Sesame Chicken Stir Fry
Swedish Meatballs (Beef or Turkey) w/Egg Noodles
Ricotta Meatballs with Creamy Tomato Sauce
Chicken or Veal Parmesan
Fried Chicken
Chicken Piccata
Boneless Seasoned Baked Chicken Breast
Boneless Chicken Breast w/Lemon Cream Sauce
Chicken Supreme (Boneless Fillet with Parmesan Herbed Sauce & Sautéed Mushrooms)
Coconut Crusted Chicken
 With Spicy Orange Sauce
Baked Tilapia with Garlic Dill Butter
Deep Fried Fish
Roasted Salmon Fillet (Add \$5.00 per person)
 With Sun Dried Tomato Cream Sauce
Stuffed Flounder w/Crab and Red Pepper Sauce
Baked Breaded Pork Chops
Roasted Pork Loin
 With Pineapple Honey or Dijon Glaze or Gravy
Smoked Pork Loin w/Apple Bourbon Sauce
Smoked Baked Ham with Pineapple Honey Topping
Ricotta Meatballs in Marinara Sauce
Italian Sausage With Sautéed Peppers & Onions
Smoked Polish Kielbasa & Sauerkraut
Fried Shrimp (Add \$1.00 per person)
Eggplant Parmesan

Classic Parties Include

5 Hour Standard Open Bar
Tossed Salad with Assorted Dressings
Caesar Salad (Add \$.50 Per Person)
Fresh Fruit
Fresh Vegetables
Cold Salads
Fresh Baked Rolls & Butter
Coffee, Hot Tea
Wedding Cake Cutting & Serving Add \$50.00
Cheese & Cracker Tray-Serves 75p.(Add \$75.00)
Chair Covers \$5.00 Each with \$500 Minimum Spend)

Late Night Snacks

Pizza – Add \$1.00 Per Person
Hot Dogs – Add \$1.00 Per Person
Nacho Bar – Add \$1.00 Per Person
Nacho Grande Bar (With Seasoned Ground Beef) Add \$2.00 Per Person

Choice of 1 Pasta

(Additional Pasta \$1.50 per person)

Rustic Macaroni & Cheese (Add BBQ Pulled Pork +.50 Per Person)
Gnocchi with Creamy Tomato Sauce
Fettuccine Alfredo
Bow Tie Pasta with Fresh Basil Pesto
Fresh Vegetable Primavera with Linguini Alfredo
Cheese Ravioli with Red or White Sauce
Three Cheese Lasagna
Three Cheese Lasagna with Fresh Spinach
Vegetable Three Cheese Lasagna
Tortellini with Red or White Sauce
Mostaccioli with Fresh Basil Red Sauce
Stuffed Cheese Shells with Red or White Sauce
Gluten Free Penne with Marinara Sauce

Choice of 2 Vegetables

(Additional Vegetable \$1 per person)

Green Beans Almondine
Green and Yellow Beans w/ih Carrots
Green Beans with Bacon & Roasted Garlic
Key Largo Mix (Yellow Carrots, Orange Carrots, Red Peppers and Green Beans)
Honey Glazed Carrots
Buttered Corn Or Mexican Street Corn
Roasted Brussel Sprouts
Peas & Sauteed Mushrooms
Southern California Mix (Cauliflower, Broccoli & Carrots)
Buttered Acorn Squash Puree
Broccoli (Cheddar Sauce Served on Side)
Asparagus w/Lemon Butter (Add \$.25 per person)

Choice of 1 Potato

(Additional Potato \$1 per person)

Whipped Potatoes
Buttered Redskins (Sour Cream on the Side)
Oven Roasted Rosemary Potatoes
Parsley Seasoned Potatoes
Cheesy Cheddar Potatoes
Roasted Anna Potatoes
Roasted Sweet Potatoes (Cinnamon Sugar Glaze)
Smashed Potatoes With Roasted Garlic
Smashed Potatoes With Horseradish Butter
Potato Pancakes
Southwestern Style Or Wild Rice

Current Pricing

Fri. \$40.95

Sat. \$44.95

Sun. \$40.95

Add 18% venue fee & 6% Sales Tax
Departure Time - ½ Hour After Bar Closes

Standard Open Bar Information

Open Bar Includes the Following:

Beer:

Bud & Bud Light
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Non-Alcoholic Beer

Wine:

Chardonnay – White
Pinot Noir – Red
Rose' – Blush
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White Zinfandel – Blush

Cabernet Sauvignon – Red
Merlot – Red
Sauvignon Blanc – White
Moscato – White
Riesling - White

Liquors:

Dry Vermouth (Martini)
Sweet Vermouth (Manhattan)
Vodka
Gin
Whiskey

Scotch
Bourbon
Rum
Peach Schnapps
Tequila

Open Bar Also Includes:

Soda Pop, Juices
Cocktail Garnishes
Bartender
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