



Wedding Special Event Pricing

2023

Friday and Saturday

*Kathy Jones
Event Sales and Services*

Our Venue



Grand Ballroom
Seats: 300–450 Guests



Michelangelo Room
Seats: 200–270 Guests



Da Vinci Room
Seats: 100–170 Guests



Clubhouse
Seats: 50–170 Guests

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Bridal Suite



Bridal Suite



\$500
available for 3 hours

Bridal Suite Amenities

Bridal Suite Includes

- Private, luxurious space with natural lighting, ideal for photos, makeup & hair touch-ups
- Three-sided, full-length, elevated mirror with elegant crown molding
- Open Wardrobe to hang dresses, robes, or coats
- Coffee and Water Service
- One bottle of Spumante

Optional Upgrades

Domestic Cheese and Crackers (Serves 12) \$50.00

Fresh Fruit Display (Serves 12) \$50.00

Italian Deli Meat Display w/fresh Italian Bread (serves 12) \$50.00

Customizable Beverage Packages Available.

All pricing is per person, unless otherwise specified.

Upgrades are available upon request.

Prices subject to 6% sales tax & 24% service fee.

Wedding - Special Event Packages

- Continuous Standard Bar Service for 6 Hours
- Spumante Toast (head table and parent table)
- Choice of Individual ~ Plated, ~ Buffet, or ~ Family Style Meal with **Ballroom Booking**
~Buffet Style *only* with **Clubhouse Booking**
- Complimentary Cake Cutting and Serving
- Coffee Station
- All China, Flatware, and Glassware
- White 90x90 Table Linens
- Two Color Napkin Choices
- Round 68 in. Tables
- Banquet Chairs (uncovered)
- Complimentary Coat Room
- Outside Food Vendors Allowed for Wedding Cake Only
- Professional Staff from the Italian American Banquet Center:
 - One Server per 30 Guests
 - One Bartender per 100 Guests

All pricing is per person, unless otherwise specified.

Upgrades are available upon request.

Prices subject to 6% sales tax & 24% service fee.

Additional Upgrades

Inclusive Pricing

- | | |
|--|------------------------------|
| • Color Table Linen 90x90 (ivory/black) | \$10.00 each |
| • Floor Length Table Linen (white/ivory/black) | \$15.00 each |
| • Chair Cover (most include sash) (selections due 1 mo. in advance) (min. of 50) | \$4.00 per chair |
| • Chiavari Chair (must notify IABC 6 mo. in advance) (min. of 100) | \$7.00 per chair |
| • Butler Service | \$100.00 per hour/per butler |
| • Additional Room Rental Time (does not include bar or beverage service) | Min. of \$250.00 per hour |
| • Additional Staff | Additional Charge |
| • Additional Dining Round Table Set Up | Additional Charge per table |

Individual Plated Dining

6 hour Standard Bar Service - 6 hour hall rental included in Dinner Pricing

Wedding Starters:

Fresh Baked Italian Bread
Garden Salad (served Family Style)

Choice of Entrée:

V Vegan Sausage	\$73.00
V Vegetarian Lasagna	\$73.00
GF Chicken Piccata, Marsala, Parmigiana	\$75.00
Chicken Cordon Blue, Chicken Florentine	\$79.00
Roasted Salmon, GF Oven Roasted Branzino	\$81.00
N.Y. Strip with Mushroom (8 oz.)	\$84.00
Filet Mignon (6 oz.)	\$86.00
Combination: N.Y. Strip (4 oz.) & Chicken Piccata/Marsala (5 oz.) GF	\$88.00
Combination: Filet (oz.) & Branzino/Salmon Entrée GF	\$92.00

Choice of Potato:

Oven Roasted Russet or Red Skin	Anna Potato \$2.00 upgrade
Garlic Mashed	Twice Baked \$2.00 upgrade

Choice of Vegetable:

Green Bean Almondine	Prince Edward Bean Medley
Vegetable Medley	Green Peas with Caramelized Onions

Choice of Dessert:

Italian Ice (Lemon/Raspberry)
Ice Cream (Vanilla/Mackinac Island Fudge/
Spumoni) Chocolate Mousse

Children's Ages 4-10 \$25.00

Children are not included in minimum head count
Children 3 & under: included in seating, no charge, no meal provided.

Additional Upgrades:

Choice of Salad:

Caesar Salad \$2.00 Upgrade

Choice of Soup:

Chicken Pastina \$2.00 upgrade	Stracciatella \$2.00 upgrade
Minestrone \$2.00 upgrade	

Choice of Pasta (served Family Style):

Penne with Marinara \$2.00 upgrade	Penne Palomino \$2.00 upgrade
Penne with Meat Sauce \$2.00 upgrade	Penne Norcina \$3.00 upgrade
Fettuccine Alfredo \$3.00 upgrade	Farfalle Primavera \$3.00 upgrade

All pricing is per person, unless otherwise specified.

Upgrades are available upon request.

Prices subject to 6% sales tax & 24% service fee.

Buffet

Family Style Dining

6 hour Standard Bar Service - 6 hour hall rental included in Dinner Pricing

Family Style Dining	\$86.00 per person
Buffet Style Dining	\$82.00 per person

Family or Buffet Style Dining Includes:

Fresh Baked Italian Bread
Garden Salad or Caesar Salad *\$2.00 upgrade*

Choice of Soup or Pasta:

Chicken Pastina Soup	Penne with Meat or Marinara Sauce
Stracciatella Soup	Fettuccine Alfredo or Penne Palomino <i>\$2.00 upgrade</i>
Minestrone Soup	Farfalle Primavera or Penne Norcina <i>\$3.00 upgrade</i>

Choice Two Entrées:

Oven Roasted Chicken
 GF Chicken Piccata
 Chicken Marsala
 Roasted Italian Sausage with Peppers & Onions
 Sliced Top Round of Beef with Gravy
 Sliced Strip Loin with Mushrooms *\$4.00 upgrade*
 Beef Tenderloin with Demi-Glace *\$6.00 upgrade*
 Roasted Salmon/GF Branzino *\$5.00 upgrade*

Choice of Potato:

Oven Roasted	Anna <i>\$2.00 upgrade</i>
Redskin	Twice Baked <i>\$2.00 upgrade</i>
Garlic Mashed	

Choice of Vegetable:

Green Bean Almondine	Prince Edward Bean Medley
Vegetable Medley	Green Peas with Caramelized Onions

Choice of Dessert:

Italian Ice (Lemon/Raspberry)
Ice Cream (Vanilla/Mackinac Island Fudge/Spumoni)
Chocolate Mousse

Children's Ages 4-12 **\$25.00**

Chicken Tender and French Fries

Children are not included in minimum head count Children 3 & under: included in seating & no charge

All pricing is per person, unless otherwise specified.
Upgrades are available upon request.
Prices subject to 6% sales tax & 24% service fee.

Premium Family or Premium Buffet Style Dining

6 hour Standard Bar Service - 6 hour hall rental Included in Dinner Pricing

Premium Family Style Dining	\$98.00 per person
Premium Buffet Style Dining	\$94.00 per person

Premium Family or Buffet Style Dining Includes:

Sparkling Spumante Toast (all guests)

Antipasti Display (half guest count):

An assortment of Italian Cold Cuts, Provolone Cheese, Marinated Mediterranean Olive Mix, Seasoned Roasted Red Peppers, & Pepperoncini. Served with Fresh Baked Italian Bread.

Fresh Baked Italian Bread

Garden Salad

Caesar Salad *\$2.00 upgrade*

Choice of Soup or Pasta:

Chicken Pastina Soup

Stracciatella Soup

Minestrone Soup

Penne with Meat or Marinara Sauce

Fettuccine Alfredo or Penne Palomino *\$2.00 upgrade*

Farfalle Primavera or Penne Norcina *\$3.00 upgrade*

Choice Two Entrées:

Oven Roasted Chicken

 Chicken Piccata

Chicken Marsala

Roasted Italian Sausage with Peppers & Onions

Sliced Top Round of Beef with Gravy

Sliced Strip Loin with Mushrooms

Beef Tenderloin with Demi-Glace

Roasted Salmon/  Branzino *\$3.00 upgrade*

Choice of Potato:

Oven Roasted Russet

Oven Roasted Redskin

Garlic Mashed

Anna *\$2.00 upgrade*

Twice Baked *\$2.00 upgrade*

Choice of Vegetable:

Green Bean Almondine

Vegetable Medley

Prince Edward Bean Medley

Green Peas with Caramelized Onions

Choice of Dessert:

Italian Ice (Lemon/Raspberry)

Ice Cream (Vanilla/Mackinac Island Fudge/Spumoni)

Chocolate Mousse

Children's Ages 4-10 **\$25.00**

Children are not included in minimum head count Children 3 & under: included in seating & no charge

All pricing is per person, unless otherwise specified.

Upgrades are available upon request.

Prices subject to 6% sales tax & 24% service fee.

Beverage Service

All Bar Services Include:

Bartender(s), Glassware, Condiments, Juices, Mixes, Soft Drinks, Sweet & Dry Vermouth, House Draft Beers (Labatts/Bud Light), and House Wines (Cabernet, Merlot, Sangiovese/Red * Pinot Grigio, Moscato, Chardonnay/White).

Standard Bar Service

Included in Dinner Prices (\$17.00 Value)

Canadian Club Whiskey, Quality House Vodka, Quality House Gin, Quality House Rum, Lauder's Scotch, Ten High Sour Mash Bourbon, Brandy, Amaretto, Anisette, Peppermint Schnapps, Peach Schnapps, Jose Quervo.

Premium Bar Service

\$10.00 Upgrade

Crown Royal Whiskey, Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Johnnie Walker Black Scotch, Woodford Reserve Bourbon, Amaretto, Southern Comfort, Anisette, Peppermint Schnapps, Peach Schnapps, Herradura Tequila.

Deluxe Bar Service

\$14.00 Upgrade

Jameson, Belvedere Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Glenlivet Scotch, B&B Brandy, Southern Comfort, Knob Creek Bourbon, Peach Schnapps, Peppermint Schnapps, Hennessy Cognac, Grand Marnier, Frangelico, Kahlua, Drambuie, Bailey's Irish Cream, Sambuca, Patron Tequilla.

Miscellaneous

Craft/Specialty Beer

Price Available Upon Request

Bottles of Select Wines on tables

Price Available Upon Request

Spumante Toast

\$2.00 Per Person

Espresso & Cappuccino Service Available at Bar

With Standard Bar

\$3.00

With Premium Bar

\$2.00

With Deluxe Bar

\$1.00

Extended Bar Hours With Advanced Notice:

Room with Standard Bar

\$3.00 Per Half Hour

Room with Premium Bar

\$4.00 Per Half Hour

Room with Deluxe Bar

\$5.00 Per Half Hour

Additional Brands and Upgrades for Bar Services available, upon request for an additional charge.

Hors D'Oeuvres, Sweets

& Late Night Menu

6 hour Standard Bar Service - 6 hour hall rental Included in Dinner Pricing

Hors D'Oeuvres (minimum 50):

Vegetable Crudités with Dip	\$3.00
Domestic Cheese and Crackers	\$3.00
Imported Cheese and Crackers	\$4.00
Hummus and Tabbouleh with Pita Bread	\$3.00
Shrimp Cocktail on Display	\$2.00 per piece
Cold Smoked Salmon Display	\$80.00 per display (serves 25)
Crab Stuffed Mushrooms	\$3.00 per piece
Bacon Wrapped Scallops	\$3.00 per piece
Buffalo Wings with Sauce	\$2.00 per piece
Spinach and Feta Cheese Rolls	\$3.00 per piece
Italian Sausage with Peppers & Onions	\$3.00
Italian Antipasti Display with Fresh Italian Bread	\$5.00
<u>Add on:</u>	
Prosciutto	\$2.50
Grana Padano Cheese	\$2.50
Roasted Eggplant	\$2.50
Stemmed Artichokes	\$2.50
Caprese Salad (Grape Tomato, Fresh Mozzarella Cheese)	\$3.00
Fresh Seasonal Fruit Display	\$3.00

Note: Butler Service for an Additional Fee.

Sweets:

Fruit and Sweet Display (minimum 100)	\$12.00 per person
<i>Assorted Miniature Gourmet Pastries and Fresh Fruit</i>	
Fruit and Sweet Platters	\$14.00 per person
<i>Assorted Pastries and Fruits at Each Guest Table</i>	
Chocolate Covered Strawberries	\$3.00 per piece
<i>Accent a Dessert or Display on a Platter</i>	
Tiramisu	\$4.00 per piece
Cannoli	
<i>Small</i>	\$2.25 per piece
<i>Large</i>	\$3.25 per piece

Late Night Menu: *Must be based on at least 1/2 of guaranteed guest count*

Chicken Tenders & French Fries	\$5.00 per person
Pizza - Cheese & Pepperoni	\$3.00 per person

Directions

39200 Five Mile Road Livonia, MI 48154

From Ann Arbor:

Take US-23 Business North
Continue on M-14 East to exit 173A (Newburgh Road)
Head North (left) on Newburgh Road to 5 Mile Road
Head West (left) on 5 Mile Road
The Italian American Banquet Center will be on your right side.

From Detroit:

Take I-96 West to exit 173A (Newburgh Road)
Head North (right) on Newburgh Road to 5 Mile Road
Head West (left) on 5 Mile Road
The Italian American Banquet Center will be on your right side.

From Novi:

Take I-96 East/I-275 South to exit 170 (6 Mile Road)
Head West (right) on 6 Mile Road to Haggerty Road
Head South (left) on Haggerty Road to 5 Mile Road
Head East (left) on 5 Mile Road
The Italian American Banquet Center will be on your left side.

