



# *Social Event Celebration*

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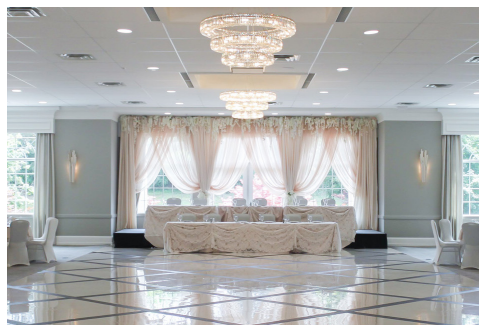
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# Our Venue

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**Grand Ballroom**  
Seats: 150–450 Guests Sunday - Thursday  
\*See Contract Guidelines for Payment Details\*



**Michelangelo Room**  
Seats: 100–270 Guests Sunday - Thursday  
\*See Contract Guidelines for Payment Details\*



**Da Vinci Room**  
Seats: 50–170 Guests Sunday - Thursday  
\*See Contract Guidelines for Payment Details\*



**Clubhouse**  
Seats: 50–170 Guests  
\*See Contract Guidelines for Payment Details\*

**Ballroom Capacity:**  
Capacity notes should be used as a guideline.  
Actual capacity may vary according to specific  
room set-up requests.

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# Dining Packages Include

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- Room Rental for 4 hours
- \*Choice of Individual Plated, Buffet, or Family Style Meal with **Ballroom Booking\***
- \*Buffet Style *only* with **Clubhouse Booking\***
- Coffee, Hot & Iced Tea, Soda, and Pitchers of Water
- Complimentary Cake Cutting and Serving
- All China, Flatware, and Glassware
- White 90x90 Table Linens
- Two Color Napkin Choices
- Round 68 in. Tables
- Banquet Chairs (uncovered)
- Complimentary Self-Serve Coat Room
- Professional Staff from the Italian American Banquet Center:
  - One Server per 30 Guests
  - One Bartender per 100 Guests (If bar service is added on)

## Additional Upgrades

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### Inclusive Pricing

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|--|-----------------------------|
| • 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 6 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 (presenting limited appetizers)                                 | \$100.00 per hour/per       |
| • Additional Room Rental Time (does not include bar or beverage service)         | butler \$250.00 per hour    |
| • Additional Staff   | Additional Charge           |
| • Additional Dining Round Table Set Up   | Additional Charge per table |

# Brunch Buffet

Sunday-Thursday

Served 10 AM-1 PM

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## Brunch Buffet

**\$28.00**

### Brunch Buffet is Served with:

Fresh Baked Italian Bread  
Garden Salad

### Entrées:

French Toast with Syrup  
Scrambled Eggs  
Bacon  
GF Chicken Piccata  
Red Skinned Potatoes  
Green Bean Almandine

### Choice of Dessert:

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

### Children's Ages 4-10

**\$16.00**

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

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### Additional Upgrades:

#### Choice of Pasta:

Penne with Marinara	<i>\$1.00 upgrade</i>
Penne with Meat Sauce	<i>\$2.00 upgrade</i>
Penne Palomino	<i>\$2.00 upgrade</i>
Penne Norcina	<i>\$3.00 upgrade</i>
Fettuccine Alfredo	<i>\$3.00 upgrade</i>
Farfalle Primavera	<i>\$3.00 upgrade</i>

#### Beverage Service:

Specialty Beer	Price Available Upon Request
Mimosa Punch	\$85.00 Per Bowl
Sangria Punch Non-Alcoholic Punch	\$85.00 Per Bowl
Wine Station	\$65.00 Per Bowl
Orange Juice & Cranberry Juice	\$90.00 Per (5) 750ml Bottles of House Wine
	\$7.00 per Carafe

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

# Individual Plated Lunch + Dinner

Sunday - Thursday  
Lunch Served 10 AM-2 PM

## All Individual Plate Entrées are Served With:

Fresh Baked Italian Bread  
Garden Salad (Served Family Style)

## Choice of Entrée:

- Vegan Sausage
- Vegetarian Lasagna
- Chicken Piccata, Chicken Marsala
- Roasted Salmon, GF Oven Roasted Branzino
- N.Y. Strip with Mushroom (8 oz.)
- Filet Mignon (6 oz.)
- Combination: N.Y. Strip & Chicken Marsala/Piccata
- Combination: Filet Mignon & GF Chicken Marsala/Piccata

Lunch \$27.00	Dinner \$30.00
Lunch \$27.00	Dinner \$30.00
Lunch \$30.00	Dinner \$32.00
Lunch \$32.00	Dinner \$34.00
Lunch \$33.00	Dinner \$37.00
Lunch \$40.00	Dinner \$42.00
Lunch \$42.00	Dinner \$46.00
Lunch \$44.00	Dinner \$49.00

## Choice of Potato:

Oven Roasted  
Redskin  
Anna \$2.00 upgrade

Garlic Mashed \$2.00 upgrade  
Twice Baked \$2.00 upgrade

## Choice of Vegetable:

Green Bean Almandine  
Vegetable Medley

Prince Edward Bean Medley  
Green Peas with Carmelized Onions

## Choice of Dessert:

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

Chocolate Mousse

## Children's Ages 4-10

**\$16.00**

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

## Additional Upgrades:

### Choice of Soup:

Chicken Pastina \$2.00 upgrade  
Minestrone \$2.00 upgrade

Stracciatella \$2.00 upgrade

## Choice of Pasta (served Family Style):

Penne with Marinara \$1.00 upgrade  
Penne with Meat Sauce \$2.00 upgrade  
Penne Palomino \$2.00 upgrade

Penne Norcina \$3.00  
Fettuccine Alfredo \$3.00  
Farfalle Primavera \$3.00

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

# Buffet or Family Style Lunch + Dinner

Sunday - Thursday  
Lunch Served 10 AM-2 PM

<b>Buffet Style 1 Meat</b>	Lunch \$27.00	Dinner \$32.00
<b>Buffet Style 2 Meats</b>	Lunch \$30.00	Dinner \$34.00
<b>Family Style 1 Meat</b>	Lunch \$30.00	Dinner \$34.00
<b>Family Style 2 Meats</b>	Lunch \$32.00	Dinner \$36.00

## All Buffet or Family Style Entrées are Served With:

Fresh Baked Italian Bread  
Garden Salad

## Choice of Pasta:

Penne with Marinara  
Penne with Meat Sauce *\$1.00 upgrade*  
Fettuccine Alfredo *\$3.00 upgrade*

Penne Palomino *\$2.00 upgrade*  
Penne Norcina *\$3.00 upgrade*  
Farfalle Primavera *\$3.00 upgrade*

## Choice of One or Two Meats:

Slice Top Round of Beef with Gravy  
Oven Roasted Chicken  
Roasted Italian Sausage with Peppers and Onions

## Choice of Potato:

Oven Roasted  
Redskin  
Anna *\$2.00 upgrade*

Garlic Mashed *\$2.00 upgrade*  
Twice Baked *\$2.00 upgrade*

## Choice of Vegetable:

Green Bean Almandine  
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

**\$16.00**

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*

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

# Beverage Service

Bar Service for 4 Hours

## All Bar Services Include:

Bartender(s), Glassware, Condiments, Juices, Mixes, Soft Drinks, and Sweet & Dry Vermouth.

**Cash / Hosted Bar** Set up Service \$150.00 Beverages at current price

## Beer & Wine Bar Service **\$10.00**

House Draft Beers (Labatts/Bud Light)

House Wines (Red/Pinot Grigio White/Moscato)

## Standard Bar Service **\$17.00**

Canadian Club Whiskey, Heaven Hill Vodka, Heaven Hill Gin, Heaven Hill Rum, Lauder's Scotch, Ten High Sour Mash Bourbon, Brandy, Amaretto, Anisette, Peppermint Schnapps, Peach Schnapps, Jose Quervo, House Draft Beers, House Wines

## Premium Bar Service **\$20.00**

Crown Royal, 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, House Draft Beers, House Wines

## Deluxe Bar Service **\$24.00**

Crown Royal, 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, House Draft Beers, House Wines + 1 Craft/Specialty Beer Keg Upgrade

## Miscellaneous

Craft/Specialty Beer	Price Available Upon Request
Mimosa Punch	\$75.00 Per Bowl
Sangria Punch	\$85.00 Per Bowl
Non-Alcoholic Punch	\$60.00 Per Bowl
Wine Station	\$90.00 per (5) 750ml bottles of House Wine
Bottles of House Wine at Table	\$20.00 Per Bottle

## 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	\$2.00 Per Half Hour
Room with Premium Bar	\$3.00 Per Half Hour
Room with Deluxe Bar	\$4.00 Per Half Hour

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

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

# Hors D'Oeuvres + Sweets

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## 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 20)
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
With Prosciutto	\$2.00
With Grana Padano Cheese	\$2.00
With Roasted Eggplant	\$2.00
With Stemmed Artichokes	\$2.00
Caprese Salad (Grape Tomato, Fresh Mozzarella Cheese)	\$3.00
Pizza - Cheese & Pepperoni	\$2.00
Fresh Seasonal Fruit Display	\$3.00

Note: Butler Service for an Additional Fee.

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## Sweets:

Fruit and Sweet Display (minimum 100)	\$10.00
<i>Assorted Miniature Gourmet Pastries and Fresh Fruit</i>	
Fruit and Sweet Platters	\$12.00
<i>Assorted Pastries and Fruits at Each Guest Table</i>	
Chocolate Covered Strawberries	\$2.00 each
<i>Accent a Dessert or Display on a Platter</i>	
Tiramisu	\$4.00 per piece
Ricotta Cannoli	
<i>Small</i>	\$2.00 per piece
<i>Large</i>	\$3.00 per piece

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



# Directions

39200 Five Mile Road, Livonia, MI 48154

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## 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.

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