



Social Event Celebration

2024

Our Venue



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

- 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

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

Brunch Buffet

Lunch Served 10 AM–2 PM

Brunch Buffet

\$ 36.00

Brunch Buffet is Served with:

Fresh Baked Italian
Bread Garden Salad

Entrées:

French Toast with
Syrup Scrambled
Eggs
GF Bacon
Chicken Piccata
Red Skin 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 the minimum head count.
Children 3 & under: included in seating, no charge, no meal provided.

Additional Upgrades:

Choice of Pasta:

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

Beverage Service:

Specialty Beer	Prices available upon request
Mimosa Punch	\$85.00 per bowl
Sangria Punch	\$85.00 Per Bowl
Non- Alcoholic	\$65.00 Per Bowl
Punch Wine Station	\$90.00 Per (5) 750ml Bottles of House Wine
Orange Juice & Cranberry Juice	\$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

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	Lunch \$29.00	Dinner \$32.00
○ Vegetarian Lasagna	Lunch \$29.00	Dinner \$32.00
● GF Chicken Piccata, Chicken Marsala	Lunch \$32.00	Dinner \$34.00
Roasted Salmon, ● GF Oven Roasted Branzino	Lunch \$34.00	Dinner \$36.00
N.Y. Strip with Mushroom (8 oz.)	Lunch \$35.00	Dinner \$39.00
Filet Mignon (6 oz.)	Lunch \$42.00	Dinner \$44.00
Combination: N.Y. Strip & Chicken Marsala/Piccata	Lunch \$44.00	Dinner \$48.00
Combination: Filet Mignon & ● GF Chicken Marsala/Piccata	Lunch \$46.00	Dinner \$51.00

Choice of Potato:

Oven Roasted	Garlic Mashed \$2.00 upgrade
Redskin	Twice Baked \$2.00 upgrade
Anna \$2.00 upgrade	

Choice of Vegetable:

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

Choice of Dessert:

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

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	Stracciatella \$2.00 upgrade
Minestrone \$2.00 upgrade	

Choice of Pasta (served Family Style):

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

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Buffet or Family Style

Lunch / Dinner

Lunch Served 10 AM-2 PM

Buffet Style 1 Meat	Lunch	\$29.00	Dinner	\$34.00
Buffet Style 2 Meats	Lunch	\$32.00	Dinner	\$36.00
Family Style 1 Meat	Lunch	\$32.00	Dinner	\$36.00
Family Style 2 Meats	Lunch	\$34.00	Dinner	\$38.00

All Buffet or Family Style Entrées are Served With:

Fresh Baked Italian
Bread Garden Salad

Choice of Pasta:

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

Choice of One or Two Meats:

Sliced Strip Loin Select with Gravy
Oven Roasted Chicken
Roasted Italian Sausage with Peppers and Onions

Choice of Potato:

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

Choice of Vegetable:

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

Choice of Dessert:

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

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 <i>\$2.00 upgrade</i>	Stracciatella <i>\$2.00 upgrade</i>	Minestrone <i>\$2.00 upgrade</i>
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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 Cuervo, 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.

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Hors D'oeuvres + Sweets

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	\$4.00 per piece
Cold Smoked Salmon Display	\$80.00 per display (serves 20)
Crab Stuffed Mushrooms	\$4.00 per piece
Bacon Wrapped Scallops	\$4.00 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.

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	\$4.50 per piece
Ricotta Cannoli	
<i>Small</i>	\$2.50 per piece
<i>Large</i>	\$5.00 per piece

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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.

