

# WEDDING AND SPECIAL EVENT PRICING



FRIDAY AND SATURDAY  
2024

[www.IABC-Livonia.com](http://www.IABC-Livonia.com)

(734) 953-9724

[sales@iabc-livonia.com](mailto:sales@iabc-livonia.com)

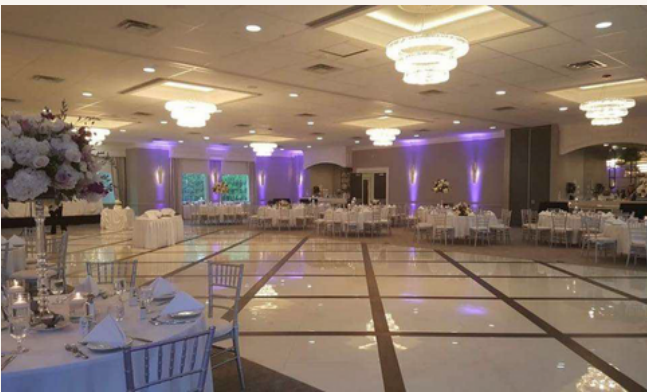
39200 Five Mile Road, Livonia, MI 48154

# OUR VENUE

GRAND

BALLROOM

SEATS: 300-400 GUESTS



*The Grand Ballroom, our largest space, accommodates up to 400 guests. The Michelangelo and Da Vinci rooms combine to create a stunning space where natural light pours through every window and onto the dance floor, nine crystal chandeliers, and two full bars, making the Grand Ballroom a beautiful space to host a grand group of guests.*

## GUEST ACCOMMODATIONS

*Sunday Minimum Count: 270*

## DIMENSIONS

*Grand Ballroom Dance Floor: 25 x 92*

*Ballroom Square Footage: 7,400 Sq. Ft.*

[View More Details on Our Website:](#)

[The Grand Ballroom](#)



# OUR VENUE

MICHELANGELO

ROOM

SEATS: 200-250 GUESTS



*The Michelangelo Room accommodates up to 250 guests, and features a large tile dance floor, seven South-facing arched windows overlooking an outdoor terrace, six crystal-studded chandeliers, and a full bar. Ideal for larger events of all occasions!*

## GUEST ACCOMMODATIONS

*Sunday Minimum Count: 170*

## DIMENSIONS

*Michelangelo Dance Floor: 25 x 55*

*Room Square Footage: 4,400 Sq. Ft.*

[View More Details on Our Website:](#)  
[The Michelangelo Room](#)



# OUR VENUE

DAVINCI

ROOM

SEATS: 100-140 GUESTS



*Featuring a tile dance floor, arched windows, three gorgeous chandeliers and a full bar, the Da Vinci room accommodates up to 140 guests, making it the perfect room for a more intimate celebration or gathering.*

#### GUEST ACCOMMODATIONS

*Sunday Minimum Count: 70*

#### DIMENSIONS

*Da Vinci Dance Floor: 25 x 37*

*Room Square Footage: 2,960 Sq. Ft.*

[View More Details on Our Website:](#)

[DaVinci Room](#)



# OUR REMODEL



## NEW LOOK, SAME TRADITION.

With grand appeal our property is all new; from our lobby and restrooms, to our sales office and fabulous ballrooms our venue is fresh & modern with a classic European style.

<https://www.iabc-livonia.com/remodel>



[www.IABC-Livonia.com](http://www.IABC-Livonia.com)

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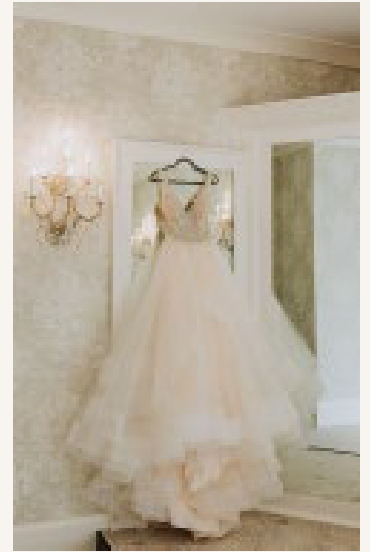
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# BRIDAL SUITE

\$500



## BRIDAL SUITE AMENITIES

*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*

*You have the suite from 10am until the start of your reception.*

[View More Details on Our Website:](#)  
[Weddings](#)



# WEDDING RECEPTION PACKAGES

Make your day special with the help of our detailed wedding consultant. They ease the process and are available to make certain your dream wedding becomes a reality. We work with you to create a perfect day of love and sweet memories. Select our complete wedding packages or work with us to customize a menu of your very own.

## INCLUDED IN ALL PACKAGES

- 1-hour cocktail reception
- Hors d'oeuvres on display
- All China, Flatware and Glassware
- Coffee Station
- White 90x90 Table Linens
- 1 Server Per 30 Guests
- 1 Bartender per 100 Guests
- 6 hours bar service
- Complimentary cake cutting and service
- Complete Reception set up including:
  - o Tables
  - o Stage
  - o Dance Floor
  - o Choice of Color napkins, Up to Two Colors
  - o Chair covers for Silver and Gold Packages
  - o Chivari Chairs and White Floor Length Tables for the Platinum Package
  - o Manager on Site During Day of Event
- Family Style Salad w/ Bread & Butter
- Plated Meal service w/a Protein, a Starch & Vegetable
- Afterglow snack

## ADDITIONAL UPGRADES

- Color Table Linen 90x90 (Ivory/Black) \$10.00 each
- Floor Length Table Linen (White/Ivory/Black) \$15.00 each
- Chivari Chair (must notify IABC 6 months in advance) (Min. of 100) \$4/chair
- Butler Service \$100 per hour per Butler
- Additional Room Rental (does not include bar/beverage service) Minimum \$250/hr.
- Additional Staff \$100/staff member
- Additional Dining Round Table Set Up \$10/table
- Outside Ceremony on Terrace: \$1,250 includes 200 white folding chairs

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



# SILVER PACKAGE

\$95/person

## APPETIZERS: Choose Two

(Half of guest count each)

- *Domestic cheese/crackers*
- *Veggies and dip*
- *Fruit display*
- *Caprese skewers*

## SALAD: Choose One (Family Style)

- *Crisp Garden Salad*  
*With mixed greens, tomato, onion & cucumber served with ranch or Italian dressing*
- *Classic Caesar Salad*  
*Romain lettuce with shaved parmigiana cheese, house croutons, and served with Caesar dressing*

## ENTRÉE: Choose Two

*Served with roasted redskin potatoes and broccolini*

*Available to Serve Family Style: \$7/person upgrade.*

- *Chicken Vermont*  
*Sauteed almond encrusted breast, white wine cream sauce*
- *Chicken Statler* (GF)  
*Airline chicken cut with sofrito vegetables, capers & olive oil in lemon demi-glaze*
- *Chicken Italia* (GF)  
*Sautéed chicken scallopini with mushrooms, peppers, onions in tomato sauce*
- *Pork Tenderloin* (GF)  
*Roasted with garlic, rosemary, thyme, and port Au Jus*
- *Vegan/Vegetarian*  
*Chef's selection entrée available*

## DESSERT

*Ice Cream/Sorbet included*

## STANDARD BAR INCLUDED

All pricing is per person, unless otherwise specified. Upgrades are available upon request.

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





# GOLD PACKAGE

————— \$115/person —————

**APPETIZERS: Choose Two**

*(Half of guest count each)*

*Silver option plus:*

- *Antipasti with bread*
- *Imported cheese and crackers*
- *Spinach and cheese roll*
- *Italian sausage with onion and peppers*

**SALAD: Choose One (Family Style)**

- *Crisp Garden Salad*  
*With mixed greens, tomato, onion & cucumber served with ranch or Italian dressing*
- *Classic Caesar Salad*  
*Romain lettuce with shaved parmigiana cheese, house croutons, and served with Caesar dressing*

**ENTRÉE: Choose Two**

*Served with roasted redskin potatoes and broccolini*

*Available to Serve Family Style: \$7/person upgrade.*

- *Chicken Florentine* (GF)  
*Chicken breast stuffed with ricotta cheese spinach, red peppers, and provolone cheese, served with white wine poultry glaze.*
- *Pork Tenderloin* (GF)  
*Roasted with garlic, rosemary, thyme, and port Au Jus*
- *Salmon* (GF)  
*Choice of Siciliano, Dill, Garlic or Lemon Butter*
- *Filet Mignon*  
*Char-Grilled 8 oz tenderloin steak, served with cabernet demi-glaze*
- *Vegan/Vegetarian*  
*Chef's selection entrée available*

**DESSERT**

*Ice Cream/Sorbet included*

**PREMIUM BAR INCLUDED**

All pricing is per person, unless otherwise specified. Upgrades are available upon request.

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



# PLATINUM PACKAGE

————— \$145/person —————

## APPETIZERS: Choose Three

*(Half of guest count each)*

*Silver and Gold option plus:*

- *Shrimp cocktail*
- *Crab stuffed mushrooms*
- *Bacon-wrapped scallops*

## SALAD: Choose One (Family Style)

- *Crisp Garden Salad*  
*With mixed greens, tomato, onion & cucumber served with ranch or Italian dressing*
- *Classic Caesar Salad*  
*Romain lettuce with shaved parmigiana cheese, house croutons, and served with Caesar dressing*
- *Michigan Harvest Salad*  
*Mixed greens, apples, walnuts, dried cherries, blue cheese served with white balsamic raspberry vinaigrette*

## DUET ENTRÉES: Choose One

*Served with roasted redskin potatoes and broccolini*

- *Grilled 6 oz Filet Mignon & Chicken Florentine* (GF)  
*Filet Mignon - Char-grilled 6 oz tenderloin steak, served with cabernet sauce. Chicken breast stuffed with ricotta cheese spinach, red peppers, and provolone cheese, served with white wine poultry glaze.*
- *Grilled 6 oz Filet Mignon & 4 Jumbo Shrimp Scampi* (GF)  
*Served with cabernet wine sauce*
- *Grilled 6 oz Filet Mignon & Dill Scented Salmon Pave* (GF)  
*Served with cabernet wine sauce & shallot beurre blanc*
- *Vegan/Vegetarian*  
*Chef's selection entrée available*

## DESSERT

*Ice Cream/Sorbet included*

## DELUXE BAR INCLUDED



# HORS D'OEUVRES, UPGRADES, AND AVAILABLE SELECTIONS

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## **HOT HORS D'OEUVRES:**

Mini Beef Wellington \$135/25 guests  
Spinach & Feta Phyllo Bites \$3/pc  
Oysters Rockefeller \$4/pc  
Breaded Coconut Shrimp \$3/pc  
Crab Stuffed Mushrooms \$3/pc  
Bacon Wrapped Scallops \$4/pc  
Arancini \$3  
Calamari Fritto \$8

## **STARCH:**

Herb Roasted Red Skin Potatoes  
Oven Roasted Idaho Potatoes  
Garlic Smashed Redskin Potatoes  
Creamy Whipped Idaho Potatoes  
Wild Rice Pilaf  
Twice Baked Potatoes \$2 upgrade  
Polenta \$2 upgrade  
Anna Potatoes \$2 upgrade

## **SOUPS:**

Chicken Pastina Soup \$2 upgrade  
Minestrone (Italian Vegetable Soup) \$2 upgrade  
Stracciatella Soup (Italian Wedding Soup) \$2 upgrade  
Pasta Fagioli Soup \$2 upgrade  
Beef Barley Soup \$2 upgrade

## **SALAD:**

Michigan Harvest Salad \$2 upgrade to the Silver and Gold Packages  
Mixed baby lettuce with walnuts, dried cherries, and apples served with white balsamic raspberry vinaigrette

## **COLD HORS D'OEUVRES:**

Caprese Skewers \$3  
Assorted Bruschetta Display \$3  
Assorted Fruit Display \$3  
Vegetable Crudité & Dip Display \$3  
Imported & Domestic Cheese Display \$4  
Antipasti Display \$5  
Shrimp Cocktail Shooters \$3/pc  
Smoked Salmon \$80/25 guests  
Hummus, Tabouleh w/Fresh Pita \$3

## **VEGETABLES:**

Green Bean Almondine  
Corn O'Brien  
Broccolini with Lemon & Garlic  
Grilled Asparagus  
Roasted Vegetable Medley  
Sweet Peas & Mushrooms

## **PASTA SELECTIONS:**

Penne Pasta with Marinara Sauce \$2 upgrade  
Mezza Rigatoni with Bolognese Sauce \$2 upgrade  
Penne with Palomino Sauce \$2 upgrade  
Farfalle Primavera \$3 upgrade  
Fettuccine with Alfredo Sauce \$3 upgrade  
Linguine Aglio Olio \$2 upgrade  
Penne with Truffle Norcina Sauce \$4 upgrade  
Pappardelle with Bolognese Sauce \$4 upgrade  
Ravioli or Tortellini with Different Sauces \$4 upgrade



# HOR D'OEUVRES, UPGRADES, AND AVAILABLE SELECTIONS CONT.

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## **VEGAN:**

Beyond Sausage  
Vegetable Sausage

## **VEGETARIAN:**

Vegetable Lasagna  
Eggplant Parmesan

## **CHICKEN ENTRÉE SELECTIONS:**

Chicken Piccata

Sauteed breast of chicken of chicken, artichoke hearts, garlic, capers, lemon juice, and Italian parsley in poultry glaze

Classic Chicken Marsala

Sauteed chicken breast topped with mushrooms, parsley & marsala wine sauce

Chicken Parmesan

Chicken cutlets topped with marinara, parmesan & mozzarella cheese

Chicken Mediterranean

Chicken breast stuffed with feta, mozzarella, parmesan cheese, spinach, sundried tomatoes & olives with poultry sauce glaze

Chicken Tosca

Chicken breast battered in a seasoned egg wash and pan seared, topped with lemon butter sauce with mushrooms

## **BEEF ENTRÉE SELECTIONS:**

Braised Boneless Short Rib *\$5 upgrade*

Jardiniere vegetables with pearl onions, wine merchant sauce

Thyme & Rosemary Roasted 10 oz. New York Strip *\$5 upgrade*

Charcuterie sauce

Filet Mignon *\$7 upgrade*

Char-Grilled 8 oz tenderloin steak, served with cabernet demi-glaze

Osso Bucco *\$8 upgrade*

12oz. Braised veal shank in vegetables demi, served over polenta

## **SEAFOOD ENTRÉE SELECTIONS:**

6 pc. Jumbo Shrimp Scampi *\$5 upgrade*

Salmon Siciliano *\$3 upgrade*

Roasted Salmon with Lemon Herb Butter *\$3 upgrade*

Roasted Bronzini with Lemon Caper Sauce *\$3 upgrade*



# HOR D'OEUVRES, UPGRADES, AND AVAILABLE SELECTIONS CONT.

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## **DUETS ENTRÉE SELECTIONS:**

Michigan Chicken & Pan Roasted Salmon

Poultry glaze, shallot beurre blanc

Grilled Filet Mignon & Butter Poached Lobster Tail Upgrade Based on Market Price

Cabernet jus, cremini mushroom bechamel

## **SWEETS:**

Fruit and Sweet Display (minimum 100) \$12/person

Assorted Miniature Gourmet Pastries and Fresh Fruit

Fruit and Sweet Platters \$14/person

Assorted Pastries and Fruits at Each Guest Table

Chocolate Covered Strawberries \$3/pc.

Accent a Dessert or Display on a Platter

Tiramisu \$4/pc

Cannoli Sm. \$2.25/pc. Lg. \$3.25/pc.

# BEVERAGE SERVICE

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**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 Cuervo.

**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.

**Espresso & Cappuccino Service Available at Bar**

With Standard Bar	\$3.00 per person
With Premium Bar	\$2.00 per person
With Deluxe Bar	\$1.00 per person

## AFTERGLOW

- Pizza Cheese / Cheese and Pepperoni
- Pretzel Bites w/ cheese, mustard
- Sliders and Fries \$4 upgrade
- Donuts and Cider \$3 upgrade
- Chicken Tenders and Fries \$3 upgrade



# DIRECTIONS

## IABC-Livonia

### 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.*



Google Map Directions: [Click For Location](#)

39200 Five Mile Road, Livonia, MI 48154

# CONTACT US



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