

A Wedding Like No Other



SAINT JOHN'S
RESORT





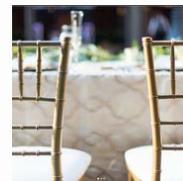
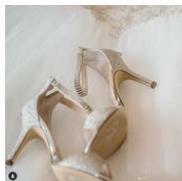
Say Yes

TO YOUR DREAM WEDDING

Hold your dream wedding at the unforgettable Saint John's Resort, featuring historic architecture, over 100,000 square feet of event space including five ballrooms plus a two-story atrium, 118 luxurious hotel rooms, and lavish gardens. Saint John's Resort offers multiple ceremony spaces, from our historic Catholic chapel to our beautiful Garden Pavilion.

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THE PROCESS

The Wedding Team at Saint John's Resort has a structured process to give you peace of mind.

Over the next few months, you can expect us to ensure all details will be taken care of and you can truly enjoy your time with your family and friends, as well as the experience of your wedding.

Learn & Educate (12 – 18 months prior to your event)

Start by scheduling a private tour of the venue to allow us to learn more about your needs and share our services and expertise of how we can make your wedding a day to remember for a lifetime.

Commitment

Once you have selected Saint John's Resort for your wedding celebration, a contract will be sent. Deposit details will be provided with a countersigned copy of the contract.

Tasting (4-6 months prior to your event)

Saint John's Resort schedules 3 Wedding Showcases per year. Invitations will be sent 2 months prior and are planned for January, April, and August. Two attendees are complimentary. Up to 2 additional guests may join for an additional fee.

THE PROCESS

Planning & Design (2-3 months prior to your event)

This meeting will plan the timeline, menu, and setup of your special day. (Rehearsal dinner, reception and send-off breakfast)

The numbers (two weeks prior to your event)

Final counts and payment are due to your Special Events Manager. Estimated charges will be sent for your review, less your deposit(s) on file.

Enjoy

All the planning is done, sit back relax and enjoy your dream Wedding with family and friends.



Venues

MOSAIC BALLROOM



The Mosaic Ballroom offers classic, historic ambiance with 25 foot ceilings and ornate detailed paintings. The perfect setting for an intimate gathering.

Accommodates up to 150 people.



PROVINCIAL BALLROOM

Venues

The Provincial Ballroom offers classic, historic ambiance with 25 foot ceilings and ornate detailed paintings. The perfect setting for an intimate gathering.

Accommodates up to 150 people.



Venues

THE ATRIUM



Our iconic two-story Atrium boasts an awe-inspiring, 4,500 square feet of event space that is highlighted by a wrought iron grand staircase, Parisian style lamp posts, original brick walls, natural greenery, and expansive glass ceiling which offers natural light and stunning views of our historic Bell Tower.

Accommodates up to 230 people.



GRAND BALLROOM

Venues

The Grand Ballroom features 6,700 square feet of event space, 21 foot ceilings with six crystal chandeliers, large windows throughout, a grand balcony and private restrooms.

The adjacent Garden Gallery offers natural light and beautiful views of Mary's garden.

Accommodates up to 350 people.



Venues

THE MONARCH

COMING SOON

The Monarch Ballroom is 17,000 square feet, featuring a 200 foot glass wall that overlooks a spacious courtyard with casual seating, three skylights, nine large crystal chandeliers and an impressive 100 foot sky wall that separates the room into two sections. It also has an additional 13,000 square feet of event space spanning over three floors.

Accommodates up to 1,500 people.



GARDEN PAVILION

COMING SOON

Open all four seasons, the Garden Pavilion is 6,200 square feet, featuring Nana glass walls that open up into a patio garden and overlook the golf course, heated floors, Cathedral cedar ceilings and the perfect space for majestic wedding ceremonies.

Accommodates up to 400 people.



Venues

Venues



CATHOLIC CHAPEL

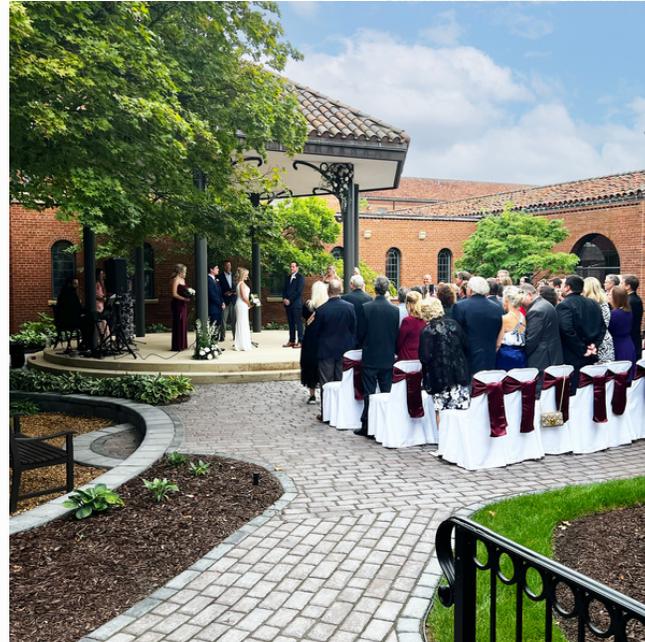
Saints Mary and Joseph Chapel is a Roman Catholic Chapel operated by the Archdiocese of Detroit. Only Catholic marriage ceremonies conducted in compliance with Church Law are celebrated in the Chapel.

Originally dedicated in 1955 as St John Chapel, the chapel is a breathtaking wonder of old-world craftsmanship, from the wooden beams and carved stone to stunning mosaics and rich marble floors. History lives as you look to the future, reciting your sacred vows in this treasured space.

Designed in the Umbrian tradition, the chapel features strong perpendicular lines, a warm neutral color scheme, narrow arches and Botticini marble statues. This European-style reverential space is a holy backdrop for your Catholic wedding ceremony.

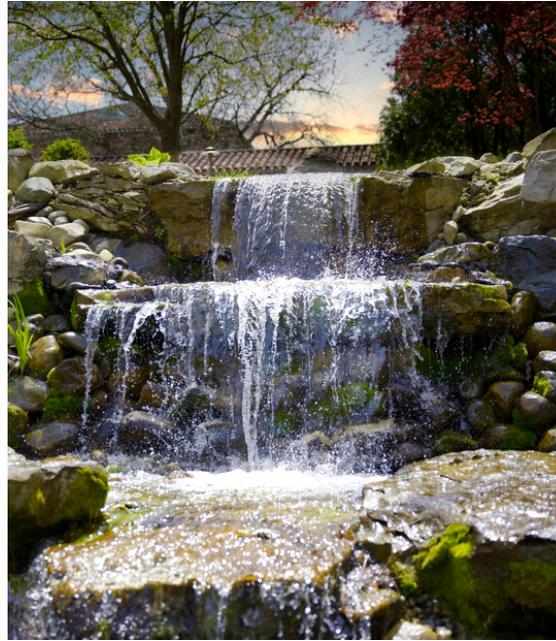
GAZEBO GARDEN

Gardens



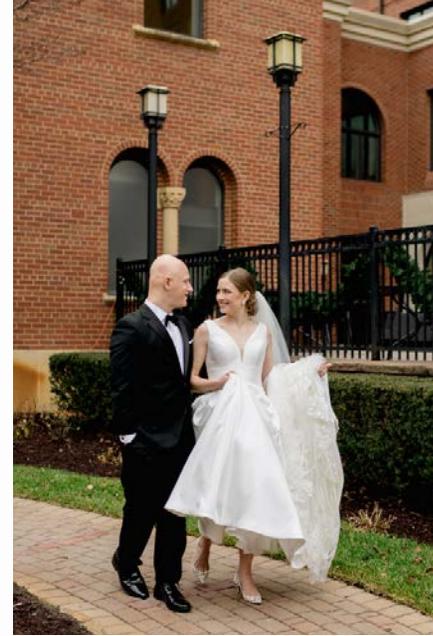
Gardens

WATERFALL GARDEN



MARY'S GARDEN

Gardens



DETAILS & INCLUSIONS

Floor Length White Linen
White Linen Napkins
Ergonomic Banquet Chairs
China, Water Glass, Champagne Flute, Flatware
Experienced Service Staff
Bartenders (1 per 100 Guests)
Parquet Wood Dance Floor
Tables for your celebration
(High Tops, Guest, Cake, DJ, Stations, Place Cards)
Staging for Band

**All charges are subject to service charge & tax
Menus and pricing are subject to change*



Menu

PACKAGES

GOLD

- Champagne Toast
- Four Butler Passed Hors d'Oeuvres
- Two Course plated meal (Chicken or Vegetarian).
- 4.5 Hour Premium Bar
- Coffee Service
- Complimentary King Executive Suite for the night of the wedding

PLATINUM

- Champagne Toast
- Four Butler passed Hors d'Oeuvres
- One Reception Display (Select displays only)
- Two course plated meal (Chicken, Vegetarian, Seafood or Beef).
- 4.5 Hour Super Premium Bar
- Gourmet Coffee Station
- Afterglow (Choice of one)
- Chair Cover with Choice of Sash
- Complimentary King Executive Suite and two complimentary Deluxe Rooms for the parents the night of the wedding

DIAMOND

- Champagne Toast
- Couple's Welcome Signature Drink
- Four Butler passed Hors d'Oeuvres
- One Reception Display (Shellfish display excluded)
- Four-course plated meal (Chicken, Vegetarian, Seafood, Beef or duet).
- Signature Seasonal Salad
- Soup or pasta course
- Sorbet Intermezzo
- 5 Hour Ultra-Premium Bar
- Barista Coffee Bar
- Afterglow (Choice of one)
- Chiavari Chairs
- Send Off Breakfast for up to 50 guests
- Complimentary Luxury Suite for the couple and two King Executive Suites for the parents the night of the wedding. Based on availability

The Menu

HORS D'OEUVRES SELECTIONS

Please select four hors d'oeuvres selections to be passed butler-style

INCLUDED IN ALL PACKAGES

Curried Chicken-Sundried Fruit Salad

Toasted almonds, light pastry cup | gfo

Crisp Coconut Chicken Tenders

Mango chutney dipping sauce

Thai Chicken Satay

Peanut glaze | gf

Beef Tenderloin Encroûte

Mushrooms, boursin cheese, puff pastry*

Pear and Brie in Phyllo

Almond, light pastry shell | vegetarian

Whipped Chèvre-Sundried Tomato Tapenade

Light pastry cup | gfo | vegetarian

Mini Caprese Salad

Basil crostini | gfo | vegetarian

Spanakopita

Feta-spinach in phyllo | vegetarian

Crisp Vegetable Spring Rolls

Sweet chili dipping sauce | vegetarian

INCLUDED IN PLATINUM & DIAMOND PACKAGES

Forest Mushroom Flatbread

Artisan brie, wild leeks | gfo | vegetarian

Falafel Fritters

Tahini sauce | vegetarian

Hummus Cornucopia

Feta cheese, olive | gfo | vegetarian

Mini Short Rib Taco

Cilantro sour cream, tomato salsa | gf

Beef Tenderloin Satay

Thai peanut glaze | gf

Pan-Seared Maryland Crab Cakes

Lemon caper remoulade

Goat-Cheddar Grilled Cheese

Brioche charred tomato bisque shooter | gfo | vegetarian

Open-Faced Lobster Pancetta Club | gfo

gf = gluten free / gfo = gluten free with modification

RECEPTION DISPLAYS

Display pricing based on one hour of service, charged per person

INCLUDED IN PLATINUM & DIAMOND PACKAGES

Vegetable Crudités

Raw crisp vegetables, sundried tomato hummus, peppercorn-herb ranch, creamy blue cheese | gf

Fresh-Cut Seasonal Fruit Display

Seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce | gf

Artisanal Display of Domestic Block Cheeses

Cheddar, swiss, peppered goat cheese, vermont blue, fresh grapes, hearth-baked breads, gourmet crackers | gfo

Mezze Station

Sliced hard salami, soppressata, prosciutto, spicy capicola, marinated fresh mozzarella, herb-infused extra virgin olive oil, fire-roasted peppers, marinated artichokes, olives, assorted pickled vegetables focaccia, ciabatta, baguette crostini, gourmet crackers | gfo

Chilled Shellfish Display*

Additional to all packages

Jumbo shrimp, cocktail crab claws, fresh oysters on the half shell, horseradish, cocktail sauce, mustard sauce, lemons, tabasco sauce | gf

The Menu

**Ask your event manager/server about menu items that are cooked to order or served raw | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness | gf = gluten free / gfo = gluten free with modification*

The Menu

RECEPTION DETAILS

(Cont.) Display pricing based on one hour of service, charged per person

INCLUDED IN DIAMOND PACKAGE

Sushi Display*

Based on four pieces per person | California rolls, cucumber-avocado roll, barbeque eel roll, Philly roll, wasabi, pickled ginger, soy sauce | gf

Zingerman's Creamery Display

Selection of local artisan cheeses to include, but not limited to, Detroit street brick, fresh goat cheese, mozzarella, pimento spread and other seasonal offerings, assorted jams & jellies, sliced fresh bread, gourmet crackers | gfo

COMBINATION DISPLAY

Select two of the following:

Vegetable Crudités

Raw crisp vegetables, sundried tomato hummus, peppercorn-herb ranch, creamy blue cheese dipping sauce | gf

Fresh-Cut Seasonal Fruit Display

Seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce | gf

Artisanal Display of Domestic Block Cheeses

Cheddar, swiss, peppered goat cheese, Vermont blue, fresh grapes, hearth-baked breads, gourmet crackers | gfo

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SOUP & PASTA

Please select one option for all guests

INCLUDED IN DIAMOND PACKAGES

SOUPS

Farmhouse Vegetable

Tomato, spinach, peppers, fresh herbs,
seasoned vegetables | gf

Roasted Corn Velvet

Cilantro oil | gf

Italian Wedding

Garden vegetables, baby meatballs, herbs,
acini de pepe | gf

Lobster Bisque

Brioche crostini | gfo

PASTA

Classic Penne Pomodoro

Basil, reggiano | gf | gfo

Pasta Gemelli

Pesto, tomato, parmesan curls | gfo

Campanelle Primavera

Mushrooms, broccolini, peppers, roasted
carrots, basil | gfo

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The Menu

SALAD & SORBET INTERMEZZO SELECTIONS

Please select one salad for all guests

INCLUDED IN ALL PACKAGES

Season's Best Mixed Greens

Sliced cucumber, baby tomato, white balsamic-sundried tomato vinaigrette | gf

Taste of Michigan Salad

Mixed baby greens, dried Michigan cherries, candied walnuts, bleu cheese flan, local Riesling vinaigrette | gf

Hand Tossed Romaine Caesar Salad

Garlic-herb ciabatta crostini, shaved parmesan, house-made caesar dressing | gfo

INCLUDED IN DIAMOND PACKAGE

Fresh Tomato Caprese Salad

Seasonal tomatoes, fresh marinated baby mozzarella, arugula, basil infused olive oil, balsamic syrup | gf

Seasonal Sorbet Intermezzo

Michigan cherry sorbetto, lemon zest, blood orange, blackberry cabernet

SEASONAL SALADS

Baby Spinach Salad

Strawberries, orange segments, toasted almonds, sweet bread croutons, poppyseed dressing | gfo | January - December

Summer Tomato Caprese

Heirloom tomato, sliced cucumber, sugar baby watermelon, feta cheese crumbles, balsamic reduction, strawberry basil vinaigrette | gf | June - September

Fall Harvest Salad

Mixed greens baby kale, roasted squash, dried fruit, crushed pecans, pretzel croutons, cider reduction, mustard vinaigrette | gfo | September - December

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ENTRÉE SELECTIONS

Please select up to two options for your guests

INCLUDED IN ALL PACKAGES

Chicken Marsala

Braised cipolini onion, buttermilk whipped potatoes, wild mushroom sauté, broccolini, white truffle marsala jus | gf

Herb Chicken Picatta

Citrus-herb marinade, golden fingerling potatoes, baby carrots, crisp capers, lemon-thyme velouté | gfo

Slow-Roasted Chicken Breast

Boursin whipped potatoes, haricot vert, roasted red pepper, roasted garlic cream sauce | gf

Fresh Herb-Buttery Brioche-Crusted Chicken Breast

Gruyère dauphinoise potato, haricot vert, classic chicken velouté | gfo

NOTES

- All entrée selections will be accompanied by dinner rolls, coffee and tea.
- All selections over two entrees will incur an additional fee.
- Please note that individual dietary or vegan / vegetarian requests do not need to count as one of your two selections.

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The Menu

ENTRÉE SELECTIONS

(Cont.) Please select up to two options for your guests

INCLUDED IN ALL PLATINUM & DIAMOND PACKAGES

PREMIUM SELECTIONS

Mediterranean Grouper

Crisp chive risotto cake, marinated artichokes, shallot confit, roasted red peppers, beurre rouge | gfo

Bourbon-Glazed Akura Salmon*

Roasted sweet potato- brussel sprouts sauté, cipollini onions, cilantro-orange butter, Makers Mark bourbon-ginger glaze | gfo

Pan-Seared Akura Salmon*

Yukon gold-chèvre cheese potato terrine, baby carrots, citrus sea salt, lemon thyme beurre blanc | gf

Five-Hour-Braised Boneless Short Rib

Parsnip-potato purée, pan-roasted vegetables, roasted red pepper, eggplant, squash, pine nut pesto polenta, balsamic glaze | gf

Cast Iron-Seared Filet Mignon*

White cheddar-chive whipped potato, asparagus, roasted red pepper, natural jus | gf

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DUET ENTRÉE SELECTIONS

The Menu

INCLUDED IN DIAMOND PACKAGE

PREMIUM DUET SELECTIONS

Five-Hour-Braised Boneless Short Rib // Slow-Roasted Chicken Breast

Boursin whipped potatoes, haricot vert, roasted red pepper, natural jus, roasted garlic cream sauce, balsamic glaze | gf

Center-Cut Petite Filet Mignon // Pan-Seared Akura Salmon*

Yukon gold-chèvre cheese potato terrine, mushroom duxelle parcel, demi glace, baby carrots, citrus sea salt, lemon thyme beurre blanc | gf

Center-Cut Petite Filet Mignon // Slow-Roasted Chicken Breast*

White cheddar-chive whipped potato, asparagus, roasted red pepper, natural veal jus | gf

Pan Roasted Beef Tenderloin // Herb Crusted Salmon*

Blistered tomato, parmesan arancini, roasted broccolini, balsamic reduction | gfo

Grilled Manhattan Strip Steak // Poached Jumbo Prawns*

Duchess potato, baby carrots, zip sauce, herb butter | gf

Petite Filet Mignon // Skewer of Garlic Herb Shrimp*

Yukon gold potato terrine, grilled asparagus, balsamic peppercorn reduction | gf

Cast Ironed Seared Petite Filet // Lobster Pot Pie*

Garlic-herb short rib ravioli, wilted arugula, sugar drop tomatoes, chianti reduction, baby carrots

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The Menu

SWEET ADDITIONS

*Includes one hour of service, must be based on at least 75% of guaranteed number of guests
Attendants = 1 per 100 guests at \$100 unless otherwise noted*

INCLUDED IN PLATINUM PACKAGE

Gourmet Coffee Station

Regular and decaffeinated coffee, hot chocolate, hot herbal teas, chocolate shavings, whipped cream, sugar cubes, flavored syrups | gf

INCLUDED IN DIAMOND PACKAGE

Barista Coffee Bar | Includes chef attendant

Barista style coffee service, fresh ground signature Saint John's Resort blend, including lattes cappuccinos, espresso shots, coffee americano, and herbal tea, chocolate mint sticks, rock candy stirrers, flavored syrups, creamers, whipped cream, chocolate shaving, biscotti | gfo

ADDITION TO ALL PACKAGES

Oui Dessert S'il Vous Plait | Includes chef attendant

Crepes suzette, powder sugar, orange supremes, macarons, madeleines, fruit mille feuille, crème brûlée, mousse au chocolate, opera cake, chocolate profiteroles, seasonal clafoutis, petits fours

Sweet Endings

Chocolate-dipped strawberries, dessert bars, mini cream puff / éclair, fruit tartlets, cannolis, assorted chocolate mousse cups, mini cookies and brownies

Pastry Lovers Extravaganza

Crème brûlée, fresh mixed fruit, chocolate-dipped strawberries, cannolis, individual "shot glass desserts", chocolate mousse cups, mini cookies, macarons, petit fours, rice krispie pops, s'more kabobs, dessert bars, mini linzer torte, fruit tartlets

Bite-Size Dessert Table

Mini pastries, mousse cups, mini cookies, mini house-made brownies

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SWEET ADDITIONS

The Menu

Includes one hour of service, must be based on at least 75% of guaranteed number of guests

ADDITION TO ALL PACKAGES

The Ice Cream Man | Minimum 30 guests | 2 attendants

Liquid nitrogen flavor of your choice, seasonal sorbet, local creamery gelato, mini-ice cream cones, soft baked cookies, chocolate syrup, caramel, fruit sauce, whipped cream, cherries, cookie crumbs

*Subject to availability

BY THE DOZEN

Minimum of 4 dozen of each

Rice Krispie Pops

Chocolate Truffle Cups | \$38 | gf

Lemon Bars | gf

Mini Fruit Tartlets | gfo

Cannoli

Petit Fours

Macarons | gf

Chocolate Eclairs

S'mores Kabobs

Cake Pops | gfo

Chocolate-Dipped Strawberries | gf

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The Menu

AFTERGLOW SELECTIONS

Please select one Afterglow for Platinum & Diamond packages | Includes one hour of service | Must be based on at least 50% of guarantee or a minimum of 50 guests, whichever is greater

INCLUDED IN PLATINUM & DIAMOND PACKAGES

Coneys & Sliders

Slider-size dogs, coney chili, mustard, mini cheeseburgers, hamburgers, house-made chips

Chicken Tenders & Fries

Traditional fries, barbeque sauce and creamy ranch

Pizza Bar

Assorted fresh baked pizzas, garlic bread sticks | gfo

Walking Taco Station

Doritos, fritos, cool ranch, tomato, red onion, lettuce, sour cream, olives, chili, shredded cheese, green onions, guacamole, jalapeños, cilantro, warm queso | gf

French Fry

Chili Cheese Fries

Detroit brick chili, cheddar cheese sauce

Poutine Steak Fries

Beef gravy, cheese curds

Original Curly Fries

Ketchup

Mini Hot Dogs

Detroit

Brioche bun, brick chili, onion, mustard

New Yorker

Sauerkraut, grilled onions, relish, mustard

Chicago

Sport pepper, green relish, tomato, pickle, celery salt, mustard

Traditional

Beef frank, ketchup, mustard

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The Menu

AFTERGLOW SELECTIONS

Based on one hour of service | Must be based on at least 50% of guarantee, no less than 50 guests

INCLUDED IN PLATINUM & DIAMOND PACKAGES

Passed Snacks | Select 2 for all guests | Min of 75 ppl

Grilled chicken gyros, tandoori spice, tzatziki sauce, tomato, red onion

Lemon pepper cauli-wings, parmesan sriracha aioli

Mini flatbread pizza | gfo

Burger & shake, mini Kobe slider, milkshake

Mini brats, stadium mustard, house chips

Pulled pork bau bun, tangy slaw, gochujang bbq sauce

Mini rueben, krispy sauerkraut, barq root beer shot

Coffee & donuts, mini-detroit style paczki, ice coffee shot

Milk & cookies, house baked cookie, local creamery milk shots

INCLUDED IN DIAMOND PACKAGE

Mexican Street Cart

Short rib taco, pico de gallo, cilantro crème, churros & chocolate, flash fried churros, warm drinking chocolate shot, mini tamales, pork carnitas street corn tortillas, lime, cilantro, shaved cabbage, pico de gallo, tomatillo salsa, queso, guacamole

Say Cheese!!

Old school, sourdough, american cheese, retro, mushroom, caramelized onions, spinach, swiss cheese, new age, crispy parmesan, tomato, bacon, gouda, cheddar, house made potato chips, tomato basil dipping sauce | gfo

Artisan Slider Station

Grilled short rib slider, boursin cheese, watercress, pretzel roll, lofty burger, brisket grind, grilled onion, cheddar cheese, brioche bun, black bean, vegetarian slider, baby spinach, herb aioli, english muffin, pickles, ketchup, mustard house-made potato chips

ADDITION TO ALL PACKAGES

Grab & go | A la carte | Minimum of 4dz

- Mini hot dog, house made chips
- Chicken tenders & fries
- Detroit style sliders, special sauce, grilled onions potato roll

Wedding favors | A la carte | Min of 4dz

- Macarons (2-piece set) | gf
- Chocolate bon bon (2-piece set) | gf
- Chocolate truffles (2-piece set) | gf

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The Menu

Bartender fees included with your package

INCLUDED IN GOLD PACKAGE

Premium Brand Bar

Smirnoff, Beefeater, Cruzan rum, Cutty Sark, Jim Beam, Seagrams 7, Sauza Gold, Kahlua, Emmets Cream, Amaretto, Sycamore Lane wines, Budweiser, Bud Light, Labatt Blue, Stella Artois and soft drinks

Upgrade to Trinity Oaks wines

Upgrade to Joel Gott wines

INCLUDED IN PLATINUM PACKAGE // BEVERAGE UPGRADE

Super Premium

Tito's, Beefeater, Cruzan rum, Johnny Walker Red, Jim Beam, Jack Daniels, Seagrams 7, Jose Cuervo, Captain Morgan, Kahlua, Emmets Cream, Amaretto, Sycamore Lane Wines, Budweiser, Bud Light, Labatt Blue, Bells Two-Hearted, Stella Artois and soft drinks

Upgrade to Trinity Oaks wines and Grand Traverse semi-dry Riesling

Upgrade to Joel Gott wines

INCLUDED IN DIAMON PACKAGE // BEVERAGE UPGRADE

Ultra Premium

Belvedere, Tanqueray, Cruzan rum, Glenmorangie, Captain Morgan, Crown Royal, Jack Daniels, Makers Mark bourbon, Tres Agave tequila, Di Saronno, Kahlua, Bailey's, Trinity Oaks wines, Grand Traverse semi dry Riesling, Budweiser, Bud Light, Labatt Blue, Bell's Seasonal, Bell's Two-Hearted, Stella Artois and soft drinks

Upgrade to Joel Gott wines

BAR OFFERINGS

ADDITIONS

Additional one hour of bar service

Additional half hour of bar service

Wine pour with dinner
Choice of two house wine selections: Cabernet, Merlot, Chardonnay or Pinot Grigio

Additional wines available. Please see your catering manager for selections and pricing.

NOTES

Bars may run no longer than 6 total running hours

Bars may be open no later than 12:30 AM

1 bartender per 100 guests

Additional bartenders available at \$100 per bartender

SPECIALTY COCKTAILS

The Menu

CHOICE OF ONE INCLUDED IN DIAMOND PACKAGE

WHISKEY

Old Fashion

Whiskey/bourbon, dash of bitters, muddled cherries, splash simple syrup, served over ice

Manhattan

Whiskey/bourbon, sweet vermouth, dash of bitters, luxardo cherry garnish, served over ice

RUM

Mojito

Mint, simple syrup, white rum, lime juice, club soda, mint/lime garnish, shaken and served over ice

VODKA

Cosmopolitan

Vodka, triple sec, cranberry juice, garnished with a lemon twist

TEQUILA

Tequila Sunrise

Tequila, orange juice, grenadine, cherry/orange garnish, served over ice

Margarita

Tequila, triple sec, lime juice, sweet and sour, garnished with a lime and served over ice

GIN

French 75

Gin, simple syrup, champagne, lemon juice, served in a champagne glass

CHAMPAGNE

Toast of Plymouth

Champagne garnished with raspberries

The Menu

SPECIALTY MOCKTAILS

Non-alcoholic options for your consideration

Marry-Me-Mosa | Optional with all packages
Sparkling cider and orange juice or cranberry

Cos-Mock-Politan | Optional with all packages
Cranberry juice with a splash of lemonade, garnished
with a lemon twist

Berry-Licious
Cranberry juice, sparkling cider with raspberry & blueberries

Toast of Plymouth
Sparkling cider garnished with raspberries



Photography courtesy of:
Craig David Butler Studios, Jennifer Boris, Mike Staff,
Reem Photography, Special Moments Photography, and Inspired Pineapple

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