

GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility



THE TRI-CITIES PREMIER
full service
BANQUET FACILITY

Private Parties & Meetings Planner

V030122



THE TRI-CITIES PREMIER *full service* BANQUET FACILITY



2950 South Graham Road
Saginaw, MI 48609
M-52 and Swan Creek

www.goldenglow.com
info@goldenglow.com
989-781-2120

V020722

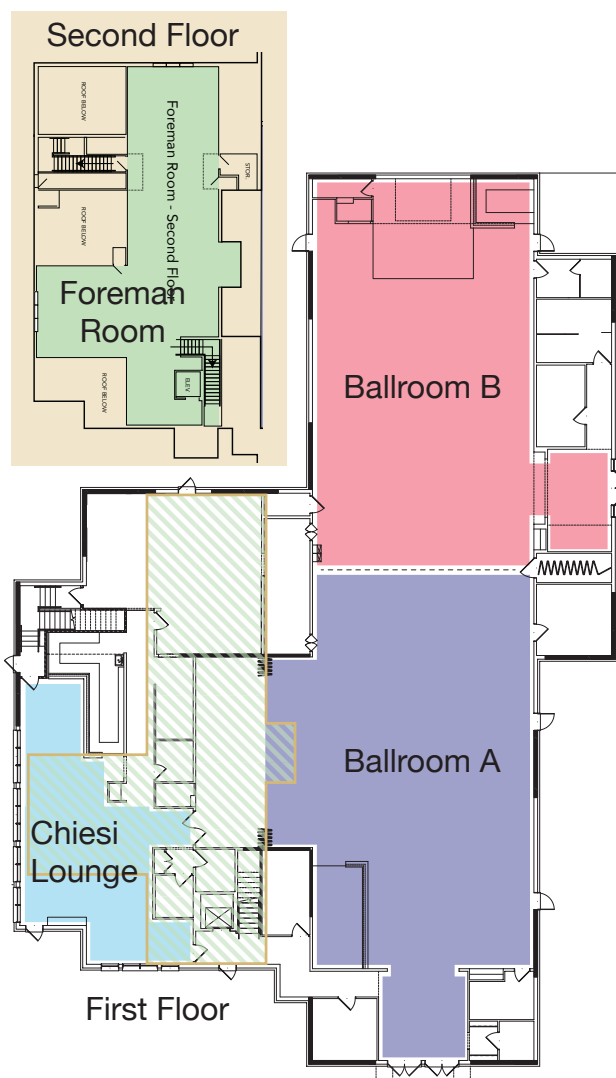
GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

FACILITY

AMENITIES

- Private Bridal Powder Room
- Private Entrances for all banquet areas
- Luxurious Lobbies
- Decorative Sconces, Mirrors, and Art
- Round Top Tables and Padded Chairs
- Beautiful Built-in Bars
- Spacious Private Restrooms
- Air Conditioning
- Outdoor Picture Garden
- Pavilion
- Abundant Parking



ROOM	FLOOR	BANQUET	THEATRE
Banquet A & B	1 st	500	900
Banquet A	1 st	300	500
Banquet B	1 st	200	400
Chiesi Lounge	1 st	50	75
Foreman Room	2 nd	150	200

Optimal banquet seating is 80% of maximum seating shown above

OUTDOOR BANQUET SPACES	BANQUET	THEATRE
Glow Garden	75	150+
Pavilion	125	175+



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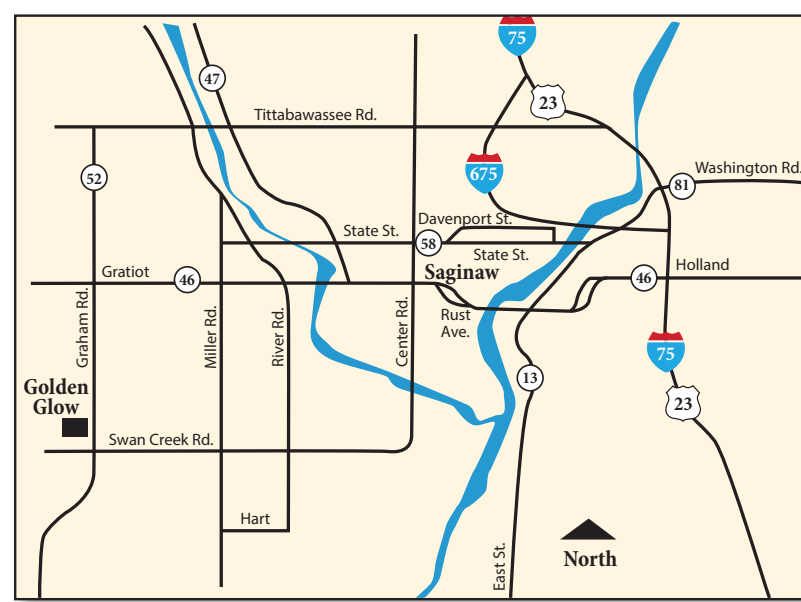
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LOCATION

2950 S. GRAHAM RD
SAGINAW, MI 48609
989-781-2120
WWW.GOLDENGLOW.COM
(Corner of M-52 and Swan Creek Rd.)

We are centrally located just west of Saginaw and are within 30 minutes driving distance of Bay City, Midland, and Owosso. The nearest hotel is approximately eight (8) miles away.



**Prices subject to 18% service charge and 6% sales tax.*

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GENERAL RULES AND BANQUET DEPOSIT

DEPOSITS

Deposits are required to confirm the room reservation on the date of your event and are applied to the final balance of your invoice. The deposits are non-refundable should you cancel your event for any reason. Deposits may NOT be applied to other events should you cancel the original event to which the deposit applied.

FOOD AND BEVERAGES

All food and beverages must be purchased from and prepared by the Golden Glow. Outside food and beverages are not allowed to come into the Golden Glow, with the exception of special event desserts and/or favors. Neither the event hosts nor guests may remove any food or beverages, with the exception of special event desserts, from the premises due to license and insurance restrictions and health department regulations.

Unfortunately, the abuse of alcohol can quickly ruin an event and we ask for the event hosts' cooperation in enforcing responsible drinking by your guests. All state laws pertaining to the drinking age will be enforced and IDs are required. Wedding parties are not excluded from having their IDs checked. Golden Glow staff reserves the right to refuse service to anyone.

SERVICE CHARGE & TAX

All events are subject to an 18% service charge. All food, beverage, décor and miscellaneous items are subject to the 6% MI sales tax.

PAYMENTS

Six (6) months prior to your event the first payment of \$1,000 is due. Fifty percent (50%) of your total bill must be paid no later than three (3) weeks prior to the event. The total bill for your event is due no later than seven (7) days prior to your event. If payment is not made by the required date, cash will be the only acceptable form of payment.

MENU TASTING & SELECTION

The Golden Glow Ballroom is pleased to offer two menu tastings per year—during the spring and fall showcase. You'll savor some of the delights awaiting you on your special day including hors d'oeuvres, entrées and special wedding cakes and other desserts. In addition to our spring and fall bridal shows, tastings are available by appointment only for up to four (4) guests with a signed contract and deposit. Complimentary tastings with up to three (3) entrees, two (2) hors d'oeuvres, two (2) vegetables and two (2) starches are available. If you would like to taste multiple options at your tasting, an additional fee will apply.

Menu selections are required three (3) weeks in advance of your event date. The final guest count is due three (3) weeks prior to your event. This final guest count cannot be reduced, and is the minimum number of guests for which you will be charged. We can always increase your guest count after your final total is given; however, we cannot decrease it. We discount children after the minimum requirements for your room have been met. Children 0-5 are free and children 6-12 are half off, up to a maximum of 15 discounted children.

The Golden Glow staff sets your room for the number of guests you confirm in your final guest count. If extra seating is necessary during your event, you will be charged per additional seat.



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DECORATIONS

White and Black tablecloths are available, along with your choice of colored napkins, and are included in your event package. We also include several centerpiece options that you may choose from. You can also add your own decorations as well, but they cannot interfere with the decorations already placed by the Golden Glow. Confetti and glitter are NOT allowed. Nothing may be attached to the walls or ceilings. Decorations and favors must be approved by banquet coordinators before being placed. You will be charged for any damages to the facility.

OUTSIDE VENDORS

Musicians, photographers, DJ's, bakeries or limo services, etc. that are booked by the client are solely the client's responsibility. Also, it is your vendors' responsibility to bring any and all equipment that they will need to satisfy their contract with you. Vendors are allowed access to the facility anytime after 11am on the day of the event. If special requests must be made by your vendor(s), please make sure that they contact the banquet coordinator prior to the event. Vendors must sign a third-party vendor agreement with the Golden Glow prior to the event.

LIABILITY AND DAMAGES

Golden Glow shall not assume responsibility for the loss of any personal items at our facility during your event. This includes cards and gifts for which the event host is solely responsible. The event host will also be responsible for any damage to the facility and Glow property during the event.





GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

SANDWICH/WRAP BUFFET

Use of a banquet room for two hours, with additional hours being available upon customer's request. Includes linen table clothes, linen napkins, centerpieces, table place settings, setup & cleanup. Non-Alcoholic beverages are provided during food service. A minimum of 40 guests is required along with a \$250 room fee.

SANDWICHES AND WRAPS - CHOOSE ONE (1)

- Grilled Chicken Salad with Apple and Swiss, with Bacon Aioli Served with Croissants (\$15.00 per guest)
- Chicken, Bacon, Spinach Wrap with Dijon Mayo (\$16.00 per guest)
- Club Sandwich Served on Texas Toast with Turkey, Ham, Lettuce, Tomato, and Mayo (\$16.00 per guest)
- Philly Steak Wrap with Caramelized Onions, Peppers, Provolone Cheese (\$16.00 per guest)
- Hummus Vegetable Wrap (\$15.00 per guest)
- Gourmet Build Your Own Sandwich Bar (\$17.00 per guest) including:
 - Ham
 - Turkey
 - Swiss Cheese
 - Provolone Cheese
 - Assorted Petite Breads
 - Lettuce
 - Tomato
 - Mayo
 - Mustard
 - Pesto
 - Pickles

SOUPS OR SALADS - CHOOSE TWO (2)

- Italian Angel Hair Pasta with Seasonal Vegetables
- Zesty Cucumber Salad with Onions and Peppers
- Classic Caesar
- Spring Salad with Seasonal Fruit and Raspberry Balsamic Vinaigrette
- Fresh Mozzarella and Tomato with Bacon Basil Dressing
- Greek Spinach Salad with Feta, Grilled Artichoke, Tomato, and Olives
- Tomato Herb Bisque
- Bacon Cheeseburger Soup
- Broccoli Cheese Soup
- Beef and Wild Rice Soup
- Loaded Baked Potato Soup
- Chicken Noodle Soup
- Fire Roasted Spicy Corn Bisque

Additional soup flavors may be available upon request.

DESSERT - CHOOSE ONE (1)

- Assorted Gourmet Cookies
- Caramel Apple Bake with Honey Walnut Yogurt Sauce
- White Chocolate Mousse with Fresh Berries
- Strawberry Shortcake
- Cobbler (Apple, Peach, Mixed Berry or Strawberry Rhubarb)

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BRUNCH MENU

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- Fresh Fruit Display
- Bacon *OR* Sausage
- American Fries
- Pancakes *OR* French Toast
- Bone-In Chicken Rubbed with Garlic and Shredded Parmesan *OR* Honey Baked Ham
- Fire Roasted Vegetables
- Mashed Potatoes and Gravy *OR* Herb Wild Rice
- Garden Salad
- Rolls and Butter

\$16 per guest includes non-alcoholic beverages

\$17 per guest to add eggs



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BANQUET BREAKFASTS

Use of a banquet room for two hours, with additional hours being available upon customer's request. Includes linen table clothes, linen napkins, centerpieces, table place settings, setup & cleanup. Non-Alcoholic beverages are provided during food service. A minimum of 40 guests is required along with a \$250 room fee.

CHOOSE SIX ITEMS - \$16 PER GUEST

CHOOSE SEVEN ITEMS - \$17 PER GUEST

- | | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> • Sausage • Bacon • Hashbrowns • American Fries • Pancakes • French Toast • Scrambled Eggs | <ul style="list-style-type: none"> • Gourmet Quiche • Bagels with Cream Cheese and Butter • Biscuits and Gravy • Fresh Fruit Display • Assorted Pastries • Flavored Yogurts |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

A LA CARTE

- | | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> • Omelet Station- Omelets Made to Order and Toppings to Include: Bacon, Ham, Sausage, Cheddar Cheese, Onions, Peppers, Mushrooms, Ham, Tomato and Spinach (\$8 per guest) • Belgian Waffle Station- Homemade Waffles Cooked to Order, Strawberry Sauce, Whipped Cream, Whipped Butter, Chopped Nuts and Maple Syrup (\$6 per guest) | <ul style="list-style-type: none"> • Sangria Bowl (\$70 - Serves 40 Guests) • Bellini Bowl (\$60 - Serves 40 Guests) • Mimosa Bowl (\$50 - Serves 40 Guests) |
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HORS D'OEUVRES

PRICES ARE PER GUEST, MINIMUM OF 100 GUESTS

- Chicken and Pineapple Skewers
\$3.50 each
- Cheese and Cracker Display
\$2.50 per person
- Seasonal Fresh Fruit Display
\$3.00 per person
- Maple Smoked Bacon and Sharp Cheddar Stuffed Mushrooms
\$2.50 each
- Fire Corn Baked Fritter
\$2.50 each
- Bacon Wrapped Dijon Chicken Skewer
\$3.50 each
- Boursin Stuffed Mushrooms
\$2.50 each
- Crab Stuffed Mushrooms
\$4.00 each
- Sausage and Bell Pepper Skewer
\$3.50 each
- Spiral Mozzarella Crostini
\$3.00 each
- Asparagus Wrapped with Bacon and Raspberry Balsamic
\$4.00 each
- Maple and Black Pepper Smoked Salmon
\$5.50 per person
- Teriyaki Chicken Skewers
\$3.50 each
- Teriyaki Beef Skewers
\$4.00 each
- Brie Baked in Puff Pastry with Choice of Fillings
\$4.00 per person
- Asiago Asparagus Crisps
\$4.00 each
- Grilled Cheese and Tomato Bisque Shooters
\$3.50 per person
- Caprese Crostini with Pesto
\$3.00 per person
- Fried Cheddar Risotto
\$3.00 per person
- Caprese Skewers
\$3.00 each
- Red Pepper Pesto Crostini
\$2.50 per person
- Mini Crab Cake
\$4.25 each
- Gazpacho Shooters
\$2.50 each
- Vegetable Display with Dip
\$2.50 per person
- BLT Tomatoes
\$2.50 each
- Flakey Puff Pastry Filled with Wilted Spinach, Swiss Cheese and Mushrooms
\$4.00 per person
- Sun Dried Tomato, Basil and Mozzarella in Puff Pastry
\$3.50 per person
- Potato Fritter with Fresh Herbs and Laced with Sour Cream and Cheddar Cheese
\$2.50 each
- Savory Quiche Style Tartlets
\$3.00 per person
- Shrimp Cocktail Display
\$3.00 per person
- Southern Pulled Pork Slider
\$3.50 per person
- Spinach Dip and Pita Chips
\$2.50 per person
- Meatballs (Choice of BBQ, Swedish, or Sweet & Sour)
\$2.50 per person



**Please contact the banquet coordinator for pricing.
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MENU

SILVER \$28

Price Includes Two (2) Entrées, Two (2) Starches, Two (2) Vegetables and Three (3) Gold Salads Accompanied with Whipped Butter and Warm Rolls

ENTRÉES-SELECT ANY TWO (2)

- Tender Beef Tips in Dijon Cheddar Cream with Onions and Mushrooms
- Classical Salisbury Steak Spiced with Onion, Green Pepper, and Garlic Finished in a Rich Red Wine Demi-Glace
- Creamy Dijon and Lemon Chicken Fettuccine
- Bone-in Chicken Rubbed with Garlic and Shredded Parmesan
- Sautéed Bone-in Chicken with Cranberry Apple Relish
- Grape and Merlot Grilled Bone-in Chicken with Herbs
- Hawaiian Style Smoked Ham with Pineapple Ginger Soy Glaze
- Apple and Cognac Braised Pork Loin*
- Garlic and Herbed Baked Alaskan Pollock Bathed with Butter and Chardonnay
- Tuscan Tri-Color Tortellini in a Roasted Garlic and Olive Red Sauce

GOLD \$32

Price Includes Two (2) Entrées, Two (2) Starches, Two (2) Vegetables and Three (3) Gold Salads Accompanied with Whipped Butter and Warm Rolls

Δ - Denotes carved items, live carving is \$50 per buffet line

ENTRÉES-SELECT ANY TWO (2)

- Flank Steak Marinated in Molasses and Cracked Black Pepper Served with Bacon Demi-Glace Δ
- Szechuan Rubbed Butt Tender of Beef, Served with a Garlic Ginger Glaze Δ
- Classical French Beef Bourguignon - Tender Tips of Beef Slow Braised with Bacon, Mushrooms, Onions and Potatoes in a Rich Red Wine Sauce
- Oven Roasted Beef Top Round with Garlic and Herbs Served with Classical Au Jus Δ
- Chèvre, Spinach, and Exotic Mushroom Stuffed Chicken Breast with Garlic Butter
- Pecan Crusted Chicken Cutlets with Pear and Blue Cheese
- Raspberry and Pesto Rubbed Chicken Breast
- Maple and Balsamic Glazed Chicken Breast
- Rosemary and Lavender Pork Tenderloin with Blueberry Syrup*
- Black Sesame Teriyaki Spiced Pork Tenderloin*
- Slow Roasted Ancho Pork Loin on a Bed of Red Beans and Rice, Finished with Avocado Salsa Verde*
- Black Pepper and Brown Sugar Baked Salmon Topped with Pear and Ginger Chutney
- Alaskan Cod Crusted with Mild Horseradish, Topped with Blueberry Thyme Butter
- Creamy Rich Risotto with your choice of Roasted Garlic, Parmesan and Exotic Mushrooms or Spinach, Artichoke and Feta
- Pasta with Artichokes, Spinach, Mushrooms in a Basil Cream
- Mushroom Ravioli in Garlic Cream
- Exotic Mushroom Strudel with Cranberry Balsamic Glaze
- Short Rib with Garlic and Herb Seasoning Braised in Red Wine Served with Au Jus

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PLATINUM \$37

Price Includes Two (2) Entrées, Two (2) Starches, Two (2) Vegetables and Three (3) Gold Salads Accompanied with Whipped Butter and Warm Rolls

Δ - Denotes carved items, live carving is \$50 per buffet line

ENTRÉES-SELECT ANY TWO (2)

- Black Pepper and Pink Sea Salt Rubbed Strip Loin with Cabernet and Mushroom Reduction Δ
- London Broil - Braised Beef with Brandy, Garlic and Rosemary Served with a Horseradish Cream Δ
- Texas Style, Michigan Cherry Wood Slow Roasted Braised Beef Brisket Rubbed with Southern Spices and Served with Cherry Barbeque Sauce
- Asian Style Slow Braised Beef Short Ribs
- Rosemary and Herb Rubbed Airline Chicken Breast with Blackberry Brie Sauce
- Classical Chicken Breast Marsala with Caramelized Mushrooms and Marsala Cream
- Airline Chicken Stuffed with Bacon, Coarse Grain Mustard, and Finished with Avocado Butter
- Hickory Smoke Kissed Pork Tenderloin with Creole Mustard and Lobster Sauce*
- Maple Grilled Pork Tenderloin with Candied Pecan Cream*
- New Orleans Style Mahi Mahi Cajon Rubbed and Served with Pico de Gallo
- Creamy Rich Seafood Risotto with Roasted Garlic and Parmesan
- Salmon Coulibiac - North Atlantic Salmon Layered with Mushroom and Saffron Rice, Baked in Puff Pastry and Served with Champagne Dill Cream Δ
- Crab and Herb Stuffed Lemon Sole with Cognac Lobster Cream
- Potato and Exotic Mushroom Hash with Spinach and Artichoke
- Linguini with Balsamic, Olive Oil, Pesto, and Herb Grilled Vegetables
- Sea Salt Baked Eggplant Layered with Artichokes, Tomatoes, Spinach, Fresh Mozzarella, and Drizzled with Olive Oil and Balsamic

GOLD SALADS

(CAN BE ADDED TO ANY MENU)

- Classic Caesar
- Fresh Organic Greens, Seasonal Fruit and Raspberry Balsamic Vinaigrette
- Spinach with Peppered Chèvre and Port Wine Balsamic Dressing
- Asian Mixed Greens Salad with Honey Sesame Vinaigrette
- Tossed Salad with a Trio of Dressings
- Roasted Orange and Cranberry Salad
- Organic Mixed Greens with Michigan Cherry Walnut Vinaigrette or Apple Walnut Balsamic
- Traditional Macaroni Salad
- Tri-Color Pasta Salad with Tortellini
- Red Bliss Potato Salad

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PLATINUM SALADS

(INCLUDED WITH PLATINUM ENTREES;

CAN BE SUBSTITUTED WITH SILVER AND GOLD ENTREES BUT SURCHARGE WILL APPLY)

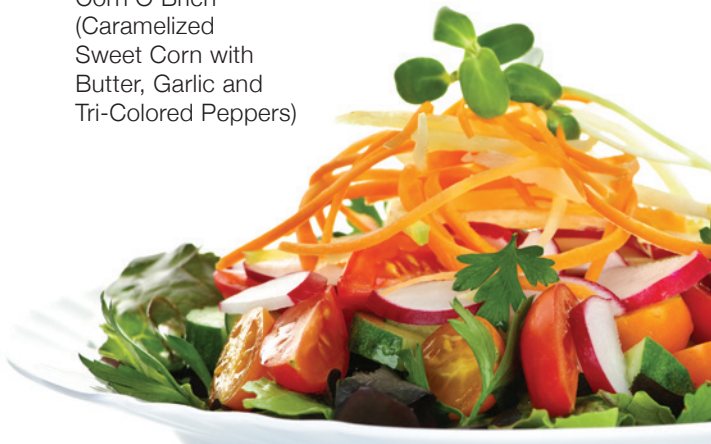
- Marinated Mozzarella and Fresh Tomato with Basil Oil and Balsamic
- Roasted Red Skin Potatoes with Passion Fruit Vinaigrette
- Greens with Grilled Corn, Smoked Whitefish and Blackberry Dressing
- Julienne of Apple, Brie, Michigan Morel Mushroom Vinaigrette and Organic Mixed Greens
- Michigan Smoked Whitefish, Peaches and Plum Vinaigrette
- Sesame Ginger Marinated Carrot and Kale Slaw
- Greek Salad with a Lemon Herb Vinaigrette, Tomato, Grilled Artichokes, Feta, and Olives
- Spinach with Grape Chèvre and Merlot Vinaigrette
- Peppered Brie, Toasted Macadamia Nuts, and Strawberry Orange Vinaigrette on Mixed Greens
- Mixed Greens, Goat Cheese, Cranberry Orange Vinaigrette and Dried Cranberries
- Romaine, Mandarin Oranges, Strawberries, Grapes, with a Poppyseed Vinaigrette

STARCHES

- Herb Roasted Red Skins
- White Cheddar Crushed Red Skin Potatoes
- Classic Scalloped Au Gratin Redskins
- Almond Couscous
- Homemade Macaroni and Cheese
- Smashed New Potato with Roasted Garlic and Caramelized Onion
- Lemon White and Wild Rice
- Wild and Brown Rice with Dried Cranberries
- Tarragon and Garlic Roasted Yukons
- Mashed Yukons with Gravy
- Red Beans and Rice
- Herbed White and Wild Rice
- Basil and Thyme Soft Polenta Blended with Parmesan Cheese

VEGETABLES

- Black Sesame Green Beans
- Fire Roasted Seasonal Fresh Vegetables
- Oven Roasted Vegetables with Garlic and Thyme
- Sugar Snap Peas with Sweet Red Peppers
- Green Beans Almondine
- Buttered Peas with Mushrooms
- Broccoli with Pesto Butter
- Ratatouille with Fresh Herbs
- Honey Tarragon Glazed Carrots
- Corn O'Brien (Caramelized Sweet Corn with Butter, Garlic and Tri-Colored Peppers)
- Olive Oil Roasted Zucchini and Yellow Squash
- Garlic and Sea Salt Broccoli
- Caramelized Curried Cauliflower



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BEVERAGE PACKAGE SELECTIONS

Uniformed bartenders are provided and take care of all set-up and clean-up. All drinks are made to order by the glass, nothing is premixed. All banquet rooms have beautiful built-in bars and glassware is used for all events, no plastic. We can also design custom packages based on your specific needs. Each beverage package listed below is a five (5) hour service:

SILVER BAR PACKAGE: \$17

- (House liquor)
- Whiskey
- Vodka
- Raspberry Vodka
- Peach Schnapps
- Original and Spiced Rum
- Gin
- Kamora
- Two (2) types of Domestic Draft Beer
- Champagne toast for head table
- Additional Hours \$2.00 pp

GOLD BAR PACKAGE: \$20

- Seagram's Whiskey
- Absolut Vodka
- Absolut Raspberri
- Tanqueray Gin
- Dekuyper Peach Schnapps
- Bacardi and Captain Morgan Rum
- Kahlúa
- Two (2) types of Premium Draft Beer
- Two (2) types of Wine
- Champagne toast for head table
- Additional Hours \$2.50 pp

PLATINUM BAR PACKAGE: \$23

- Jack Daniel's Whiskey
- Grey Goose
- Absolut Raspberri
- Bombay Gin
- Dekuyper Peach Schnapps
- Bacardi and Captain Morgan Rum
- Kahlúa
- 1800 Tequila
- Two (2) types of Premium Draft or two (2) types of Bottle Beer
- Two (2) types of Wine
- Champagne toast for head table
- Additional Hours \$3.00 pp

Included mixers in bar packages:

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water, Sour Mix, Half and Half, Orange Juice, Cranberry Juice and Lemonade. Condiments are: Lemons, Limes, Oranges, Cherries and Olives.

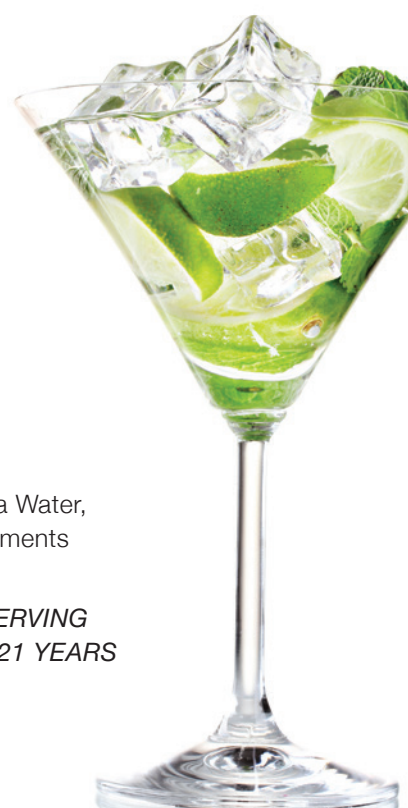
BEER AND WINE PACKAGE \$13

- Two (2) types of Domestic Draft Beer
- Two (2) types of House Wine
- Champagne Toast for Head Table
- Non-Alcoholic Beverages Included
- Additional Hours - \$1.50 pp

NON-ALCOHOLIC BAR PACKAGE \$7

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water, Orange Juice, Cranberry Juice and Lemonade. Condiments are: Lemons, Limes, Cherries, Oranges and Olives.

OUR BAR PERSONNEL ARE PROHIBITED FROM SERVING ALCOHOLIC BEVERAGES TO ANY GUEST UNDER 21 YEARS OF AGE. OUR FACILITY HAS A NO SHOT POLICY!



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THE TRI-CITIES PREMIER *full service* MEETING & EVENT FACILITY

Hosting groups from 8-800

*90+ Years of Proven Hospitality Serving
Saginaw and Surrounding Counties.*

Certified Chefs & Highly Trained Staff



Our Business Meeting Packages Include:

- Personalized, Dedicated Service
- Meeting Planner
- Private Meeting Rooms
- Full-Service Menus and Arrangements
- Set-Up to Meet Your Specifications/Needs
- Linen Table Coverings
- China Place Settings, Silverware, and Glassware
- Complimentary High-Speed Internet
- In-House Sound System
- Digital Marquee Sign
- Climate Controlled Rooms
- In-Room Phone Lines
- Private Meeting Room Entrances and Restrooms
- Complimentary Parking

Additional Amenities Available*:

- High Tech Audio Visual Equipment
- Customized Menus & Packages
- Entertainment for Corporate Banquets / Annual Meetings

*Contact The Golden Glow
Sales Team today for a private
tour of our facility and to
arrange your next business
meeting or event.*

*Additional Fees may apply

GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

All-Inclusive Executive Meeting Packages

Minimum of 20 guests

Silver Executive Meeting

\$30/person

- Coffee, Tea, & Soft Drink Beverage Station (All Day)
- **Continental Breakfast** Featuring: Fresh Fruit, House-Made Pastries with Condiments, and Selection of Juices.
- **Lunch:** Build Your Own Sandwich Buffet with Soup, Salad, and Dessert **OR** Choose up to 3 Plated Sandwich Options To Be Served With Soup and Salad.

Gold Executive Meeting

\$35/person

- Coffee, Tea, & Soft Drink Beverage Station (All Day)
- **Deluxe Breakfast** Featuring: Fresh Fruit, Fresh Biscuits and Pastries, Selection of Juices, and Made-to-Order Omelet Station.
- **Lunch:** Choose up to 3 Plated Options From Our Gourmet Sandwich and Salad Menu. Plated Options Served With Cup of House-Made Soup. **OR** Choose Our Traditional Buffet Option Featuring: One Entrée, One Starch, One Vegetable, Tossed Salad, Rolls, and Dessert.
- **Afternoon Break:** Assorted Gourmet Cookies and Crudities with House-Made Dip.
- **Happy Hour:** Two (2) House Alcoholic Drinks and Two (2) Chef's Choice Hors d'oeuvres.

Platinum Executive Meeting

\$40/person

- Coffee, Tea, & Soft Drink Beverage Station (All Day)
- **Continental Breakfast** Featuring: Fresh Fruit, House-Made Pastries with Condiments, and Selection of Juices.
- **Lunch:** Choose up to 3 Gourmet Plated Choices To Be Served With a Garden Salad and Gourmet Dessert **OR** Choose a 2 Entrée Traditional Buffet Featuring Two Starches, Two Vegetables, Tossed Salad, Dinner Rolls, and Dessert.
- **Afternoon Break:** Assorted Gourmet Cookies and Crudities with House-Made Dip.
- **Dinner:** One (1) House Alcoholic Drink, Choice of Gourmet Salad, Choose up to 3 Gourmet Plated Options or 1 Duet Plated Option, **OR** Choose Between a Pasta Buffet or 2 Entrée Buffet. All Dinners Served with a Gourmet Plated Dessert.



Holding your meetings in-house?

Let The Golden Glow provide the catering!

- Gourmet Catering for groups of all sizes
- Buffet Services starting at \$13/person
- Delivery Service (*A service fee may be charged depending on distance)
- Limited or Full-Service levels and pricing based upon the needs of your group
- Service Charges and Applicable Taxes may apply

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GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

ADDITIONAL SERVICES

- Audio Visual Services
- Ceremony Site
- Decorating and Event Planning
- DJ Service
- Floral and Centerpiece Packages
- Linen Chair Covers
- Photo Booths
- Photography Services
- Pipe and Drape Backdrops
- Portable Dance Floors
- Staging
- Up Lighting
- Wedding Cakes and Pastries

Please speak with our banquet coordinators for pricing details

THE TRI-CITIES PREMIER
full service
BANQUET FACILITY



2950 South Graham Road
Saginaw, MI 48609
M-52 and Swan Creek

www.goldenglow.com
info@goldenglow.com
989-781-2120

V020722



GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

EVENT DETAILS

PHONE: 989.781.2120 | FAX: 989.671.9698

Banquet/Contract Name: _____

Submitted by: _____

Phone: _____

Email: _____

TYPE OF EVENT

- ☐ Anniversary Party
- ☐ Athletic Banquet
- ☐ Baby Shower
- ☐ Bar/Bat Mitzvah
- ☐ Bereavement
- ☐ Birthday Party
- ☐ Business Meeting
- ☐ Ceremony
- ☐ Community/Social Events

- ☐ Christmas/Holiday Party
- ☐ Dance
- ☐ Fundraiser
- ☐ Glow Sponsored Event
- ☐ Graduation
- ☐ Homecoming
- ☐ Meeting
- ☐ Other _____
- ☐ Prom

- ☐ Rehearsal Dinner
- ☐ Restaurant
- ☐ Retirement Party
- ☐ Reunion
- ☐ School Event
- ☐ Trade Show
- ☐ Wedding Reception
- ☐ Wedding Shower

☐ Banquet A ☐ Foreman Room ☐ Pavilion

☐ Banquet B ☐ Chiesi Lounge

☐ Banquet A & B ☐ Glow Garden

Date of Event: _____

Head Count: _____

No. At Head Table: _____

Assigned Seating: ☐ Yes ☐ No

Reserved Family Tables: ☐ Yes ☐ No No. _____

Doors Open (time): _____

Bar Open (time): _____

Bar Close (time): _____

Hors D'oeuvres Served (time): _____

Toast & Prayer (time): _____

Dinner Served (time): _____

Cut Cake at (time): _____

First Names for LED Sign:

_____ and _____

Photo for LED sign – *Please email photo to Banquet Coordinator*

Theme/colors for LED sign: _____

Add rehearsal day before? ☐ Yes ☐ No

Rehearsal time: _____

Ceremony time: _____

Table for unity? ☐ Yes ☐ No

Additional Event Notes:

FACILITY ACCESS

Decorating Desired Time: _____

Outside Vendor: _____

Decorating Desired Date: _____

Outside Vendor: _____

GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

PHONE: 989.781.2120 | FAX: 989.671.9698

MENU SELECTION ☐ SILVER ☐ GOLD ☐ PLATINUM

Hors D'oeuvres (serves 100 people)

(additional fees apply)

- | | |
|---------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> Chicken and Pineapple Skewers | <input type="checkbox"/> Jamaican Jerk Chicken with a Pineapple Mango Salsa Purée |
| <input type="checkbox"/> 5 Alarm BBQ Beef Skewers | <input type="checkbox"/> Brie Baked in Puff Pastry with Choice of Fillings |
| <input type="checkbox"/> Cheese and Cracker Display | <input type="checkbox"/> Asiago Asparagus Crisps |
| <input type="checkbox"/> Seasonal Fresh Fruit Display | <input type="checkbox"/> Grilled Cheese and Tomato Bisque Shooters |
| <input type="checkbox"/> Maple Smoked Bacon and Sharp Cheddar Stuffed Mushrooms | <input type="checkbox"/> Caprese Crostini with Pesto |
| <input type="checkbox"/> Fire Corn Baked Fritter | <input type="checkbox"/> Watermelon, Feta and Mint Pick |
| <input type="checkbox"/> Bacon Wrapped Dijon Chicken Skewer | <input type="checkbox"/> Flakey Puff Pastry Filled with Wilted Spinach, Swiss Cheese and Mushrooms |
| <input type="checkbox"/> Boursin Stuffed Mushrooms | <input type="checkbox"/> Kalamata Olive Tapenade with Feta on a Seasoned Crouton |
| <input type="checkbox"/> Spiral Mozzarella Crostini | <input type="checkbox"/> Sun Dried Tomato, Basil and Mozzarella in Puff Pastry |
| <input type="checkbox"/> Grilled Vegetable Crudités | <input type="checkbox"/> Potato Fritter with Fresh Herbs and Laced with Sour Cream and Cheddar Cheese |
| <input type="checkbox"/> Asparagus Wrapped with Bacon and Raspberry Balsamic | <input type="checkbox"/> Savory Quiche Style Tartlets |
| <input type="checkbox"/> Maple and Black Pepper Smoked Salmon | <input type="checkbox"/> Crab Stuffed Mushrooms |
| <input type="checkbox"/> Roulade of Teriyaki Beef and Scallion | <input type="checkbox"/> Shrimp Cocktail Shooter |
| <input type="checkbox"/> Teriyaki Chicken Skewers | <input type="checkbox"/> Minted Lamb Meatballs with Tzatziki |
| <input type="checkbox"/> Teriyaki Beef Skewers | <input type="checkbox"/> Southern Pulled Pork Slider |
| <input type="checkbox"/> Smoked Chicken Empanada | <input type="checkbox"/> Roasted Vegetable and Pecorino Romano Crostini |
| <input type="checkbox"/> Sausage and Bell Pepper Skewer | <input type="checkbox"/> Meatballs (Choice of BBQ, Swedish or Sweet & Sour) |
| <input type="checkbox"/> Spinach Dip and Pita Chips | <input type="checkbox"/> Seasonal Vegetable Display Served with Dip |

Silver Entrées

select two

- | | |
|---------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> Tender Beef Tips in Dijon Cheddar Cream with Onions and Mushrooms | <input type="checkbox"/> Grape and Merlot Grilled Bone-in Chicken with Herbs |
| <input type="checkbox"/> Classical Salisbury Steak Spiced with Onion, Green Pepper, and Garlic Finished in a Rich Red Wine Demi-Glace | <input type="checkbox"/> Hawaiian Style Smoked Ham with Pineapple Ginger Soy Glaze |
| <input type="checkbox"/> Creamy Dijon and Lemon Chicken Fettuccine | <input type="checkbox"/> Apple and Cognac Braised Pork Loin |
| <input type="checkbox"/> Bone-in Chicken Rubbed with Garlic and Shredded Parmesan | <input type="checkbox"/> Garlic and Herbed Baked Alaskan Pollack Bathed with Butter and Chardonnay |
| <input type="checkbox"/> Sautéed Bone-in Chicken with Cranberry Apple Relish | <input type="checkbox"/> Tuscan Tri-Color Tortellini in a Roasted Garlic and Olive Red Sauce |

Additional Menu Notes:

GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

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MENU SELECTION (CONTINUED)

Gold Entrées

select two

Δ indicates carving stations

- ☐ Flank Steak Marinated in Molasses and Cracked Black Pepper Served with Bacon Demi-Glace Δ
- ☐ Classical French Beef Bourguignon - Tender Tips of Beef Slow Braised with Bacon, Mushrooms, Onions and Potatoes in a Rich Red Wine Sauce
- ☐ Oven Roasted Beef Top Round with Garlic and Herbs Served with Classical Au Jus Δ
- ☐ Chèvre, Spinach, and Exotic Mushroom Stuffed Chicken Breast with Garlic Butter
- ☐ Pecan Crusted Chicken Cutlets with Pear and Blue Cheese
- ☐ Raspberry and Pesto Rubbed Chicken Breast
- ☐ Maple and Balsamic Glazed Chicken Breast
- ☐ Rosemary and Lavender Pork Tenderloin with Blueberry Syrup

- ☐ Black Sesame Teriyaki Spiced Pork Tenderloin
- ☐ Slow Roasted Ancho Pork Loin on a Bed of Red Beans and Rice, Finished with Avocado Salsa Verde
- ☐ Black Pepper and Brown Sugar Baked Salmon Topped with Pear and Ginger Chutney
- ☐ Alaskan Cod Crusted with Mild Horseradish topped with Blueberry Thyme Butter
- ☐ Creamy Rich Risotto with your choice of Roasted Garlic, Parmesan, Exotic Mushrooms, or Spinach, Artichoke and Feta
- ☐ Pasta with Artichokes, Spinach and Mushrooms in a Basil Cream
- ☐ Mushroom Ravioli in Garlic Cream
- ☐ Exotic Mushroom Strudel with Cranberry Balsamic Glaze
- ☐ Short Rib with Garlic and Herb Seasoning Braised in RED Wine Served with Au Jus

Platinum Entrées

select two

Δ indicates carving stations

- ☐ Black Pepper and Pink Sea Salt Rubbed Strip Loin with Cabernet and Mushroom Reduction Δ
- ☐ Sea Salt Rubbed Strip Loin with Cabernet and Mushroom Reduction Δ
- ☐ London Broil - Braised Beef with Brandy, Garlic and Rosemary Served with a Horseradish Cream Δ
- ☐ Texas Style, Michigan Cherry Wood Slow Roasted Braised Beef Brisket Rubbed with Southern Spices and Served with Cherry Barbeque Sauce
- ☐ Asian Style Slow Braised Beef Short Ribs
- ☐ Rosemary and Herb Rubbed Airline Chicken Breast with Blackberry Brie Sauce
- ☐ Classical Chicken Breast Marsala with Caramelized Mushrooms and Marsala Cream
- ☐ Airline Chicken Stuffed with Bacon, Coarse Grain Mustard, and Finished with Avocado Butter
- ☐ Hickory Smoke Kissed Pork Tenderloin with Creole Mustard and Lobster Sauce

- ☐ Maple Grilled Pork Tenderloin with Candied Pecan Cream
- ☐ New Orleans Style Mahi Mahi Cajun Rubbed and Served with Pico de Gallo
- ☐ Creamy Rich Seafood Risotto with Roasted Garlic and Parmesan
- ☐ Salmon Coulbiac - North Atlantic Salmon Layered with Mushroom and Saffron Rice, Baked in Puff Pastry and Served with Champagne Dill Cream Δ
- ☐ Crab and Herb Stuffed Lemon Sole with Cognac Lobster Cream
- ☐ Potato and Exotic Mushroom Hash with Spinach and Artichoke
- ☐ Linguini with Balsamic, Olive Oil, Pesto, and Herb Grilled Vegetables
- ☐ Sea Salt Baked Egg Plant Layered with Artichokes, Tomatoes, Spinach, Fresh Mozzarella, and Drizzled with Olive Oil and Balsamic
- ☐ Szechuan Rubbed Butt Tender Beef, Served with a Garlic Ginger Glaze Δ

Additional Menu Notes:

MENU SELECTION (CONTINUED)

Starches

select two

- | | |
|---------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| <input type="checkbox"/> Herb Roasted Red Skins | <input type="checkbox"/> Wild and Brown Rice with Dried Cranberries |
| <input type="checkbox"/> White Cheddar Crushed Red Skin Potatoes | <input type="checkbox"/> Tarragon and Garlic Roasted Yukons |
| <input type="checkbox"/> Classic Scaloped Au Gratin Redskins | <input type="checkbox"/> Mashed Yukons with Gravy |
| <input type="checkbox"/> Almond Couscous | <input type="checkbox"/> Red Beans and Rice |
| <input type="checkbox"/> Smashed New Potato with Roasted Garlic and Caramelized Onion | <input type="checkbox"/> Herbed White and Wild Rice |
| <input type="checkbox"/> Lemon White and Wild Rice | <input type="checkbox"/> Basil and Thyme Soft Polenta Blended with Parmesan Cheese |

Vegetables

select two

- | | |
|------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> Black Sesame Green Beans | <input type="checkbox"/> Ratatouille with Fresh Herbs |
| <input type="checkbox"/> Fire Roasted Seasonal Fresh Vegetables | <input type="checkbox"/> Honey Tarragon Glazed Carrots |
| <input type="checkbox"/> Oven Roasted Vegetables with Garlic and Thyme | <input type="checkbox"/> Corn O'Brien (Caramelized Sweet Corn with Butter, Garlic and Tri-Colored Peppers) |
| <input type="checkbox"/> Sugar Snap Peas with Sweet Red Peppers | <input type="checkbox"/> Olive Oil Roasted Zucchini and Yellow Squash |
| <input type="checkbox"/> Green Beans Almondine | <input type="checkbox"/> Garlic and Sea Salt Broccoli |
| <input type="checkbox"/> Buttered Peas with Mushrooms | <input type="checkbox"/> Caramelized Curried Cauliflower |
| <input type="checkbox"/> Broccoli with Pesto Butter | |

Salads

select four

GOLD - included in any package

- | |
|----------------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> Classic Caesar |
| <input type="checkbox"/> Fresh Organic Greens, Seasonal Fruit and Raspberry Balsamic Vinaigrette |
| <input type="checkbox"/> Spinach with Peppered Chèvre and Port Wine Balsamic Dressing |
| <input type="checkbox"/> Asian Mixed Greens Salad with Honey Sesame Vinaigrette |
| <input type="checkbox"/> Tossed Salad with a Trio of Dressings |
| <input type="checkbox"/> Roasted Orange and Cranberry Salad |
| <input type="checkbox"/> Organic Mixed Greens with Michigan Cherry Walnut Vinaigrette or Apple Walnut Balsamic |
| <input type="checkbox"/> Traditional Macaroni Salad |
| <input type="checkbox"/> Tri-Color Pasta Salad with Tortellini |
| <input type="checkbox"/> Red Bliss Potato Salad |

PLATINUM - included with Platinum entrées

- | |
|-------------------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> Marinated Mozzarella and Fresh Tomato with Basil Oil and Balsamic |
| <input type="checkbox"/> Roasted Red Skin Potatoes with Passion Fruit Vinaigrette |
| <input type="checkbox"/> Greens with Grilled Corn, Smoked Whitefish and Blackberry Dressing |
| <input type="checkbox"/> Julienne of Apple, Brie, Michigan Morel Mushroom Vinaigrette and Organic Mixed Greens |
| <input type="checkbox"/> Michigan Smoked Whitefish, Peaches and Plum Vinaigrette |
| <input type="checkbox"/> Sesame Ginger Marinated Carrot Slaw |
| <input type="checkbox"/> Greek Salad with a Lemon Herb Vinaigrette, Tomato, Grilled Artichokes, Feta, and Olives |
| <input type="checkbox"/> Spinach with Grape Chèvre and Merlot Vinaigrette |
| <input type="checkbox"/> Peppered Brie, Toasted Macadamia Nuts, and Strawberry Orange Vinaigrette on Mixed Greens |
| <input type="checkbox"/> Mixed Greens, Goat Cheese, Cranberry Orange Vinaigrette and Dried Cranberries |

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MENU SELECTION (CONTINUED)

Dessert

☐ Custom Dessert Station

☐ Cake

☐ Petite Mousse Cups

☐ Full Size Cupcakes

☐ Mini Cupcakes

☐ Gourmet Cookies

☐ Cheesecake Bar

☐ Pastry Service - *Applies if customer is providing their own dessert but needs Glow staff to cut and plate the dessert.*

BEVERAGE SELECTION

☐ SILVER

☐ GOLD

☐ PLATINUM

☐ BEER & WINE

☐ N/A BEVERAGES

Beer

DOMESTIC - Silver Package

☐ Budweiser

☐ Bud Light

☐ Michelob Ultra Light

☐ Miller Lite

☐ Coors Light

☐ Michelob Amberbock

☐ Busch

☐ Busch Light

PREMIUM - with Gold or Platinum Package

☐ Blue Moon

☐ Blue Moon Seasonal

☐ Samuel Adams

☐ Samuel Adams Cherry Wheat

☐ Samuel Adams Seasonal

☐ Leinenkugel Seasonal

☐ Copper Harbor

☐ Bell's Two Hearted Ale

☐ Bell's Seasonal

☐ Arcadia IPA

☐ Arcadia WitSun

☐ Sierra Nevada

Wine

select two (applies to Beer & Wine, Gold, and Platinum packages only)

WHITE

☐ White Zinfandel

☐ Moscato

☐ Pinot Grigio

☐ Chardonnay

☐ Riesling

☐ Sauvignon Blanc

RED

☐ Merlot

☐ Cabernet

☐ Pinot Noir

☐ Malbec

☐ Shiraz

Dollar Dance: ☐ Yes ☐ No

Dollar Dance Time: _____

Additional Dessert/Beverage Notes:

GOLDEN GLOW BALLROOM

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ADDITIONAL SERVICES*

(*additional fees apply)

Yes No

- ☐ ☐ Spandex Chair Covers: ☐ White ☐ Ivory
Madrid Chair Covers: ☐ White ☐ Black
- ☐ ☐ Glow DJ Service ☐ Silver ☐ Gold ☐ Platinum
☐ Ceremony

- ☐ ☐ Glow Photography Service
☐ Silver ☐ Gold ☐ Platinum

- ☐ ☐ Portable Dance Floor ☐ Standard ☐ LED

- ☐ ☐ Audio Visual Services (If yes, specify needs in the notes on the following page)

- ☐ ☐ Stage Risers (up to 8)

Yes No

- ☐ ☐ Bridal Changing Room

- ☐ ☐ Photo Booth

- ☐ ☐ Uplighting

- ☐ ☐ Pipe and Drape: ☐ White ☐ Ivory ☐ Black

- ☐ ☐ Decorating and Event Planning

- ☐ ☐ Late Night Snack - *ask your coordinator for selections*

Centerpieces

Base Options

- ☐ Mirror ☐ Trio
- ☐ Silver Tray ☐ Eiffel Tower
- ☐ Silver Charger ☐ 3 Tier Bling
- ☐ Gold Charger ☐ Light Up Cylinder
- ☐ Wood Charger ☐ Silver Tree

Topper Options

- ☐ Black Candelabra ☐ Bird Cage
- ☐ Trumpet Vase ☐ Flat Fish Bowl
- ☐ Fish Bowl ☐ Twine Wine Bottle
- ☐ Hurricane

Spandex Band Color

- ☐ Aqua Blue ☐ Blush/Rose Gold ☐ Dark Slate Blue ☐ Fuchsia ☐ Metallic Silver ☐ Peach ☐ Sage Green
- ☐ Apple Green ☐ Bright Yellow ☐ Dark Turquoise ☐ Gold ☐ Mint Green ☐ Peacock Teal ☐ Silver
- ☐ Apple Red ☐ Burgundy ☐ Dusty Blue ☐ Ivory ☐ Mulberry ☐ Pink ☐ White
- ☐ Baby Blue ☐ Champagne ☐ Dusty Rose/Mauve ☐ Lavender ☐ Mustard Gold ☐ Purple ☐ Willow Green
- ☐ Black ☐ Chocolate Brown ☐ Eggplant/Plum ☐ Light Turquoise ☐ Navy Blue ☐ Red & White ☐ Wisteria
- ☐ Black/White ☐ Coral ☐ Emerald Green ☐ Metallic Gold ☐ Orange ☐ Royal Blue

Napkin Color

- ☐ Black ☐ Charcoal ☐ Ivory ☐ Navy ☐ Purple ☐ Royal Blue ☐ Teal
- ☐ Blue ☐ Evergreen ☐ Lilac ☐ Orange ☐ Raspberry ☐ Rust ☐ Yellow
- ☐ Brown ☐ Gold ☐ Lime ☐ Peach ☐ Red ☐ Sandalwood ☐ White
- ☐ Burgundy ☐ Hot Pink ☐ Mint ☐ Pink ☐ Rose ☐ Sun Gold

Table Linens

- ☐ White ☐ Black ☐ Ivory

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This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There is no handwriting or other markings on the paper.

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