

Timeless Weddings Begin Here



ITALIAN
AMERICAN
CULTURAL
SOCIETY

Make Your Event

Special

&

Your Day a Time to

Remember



Ceremony

\$1000

Our picturesque waterfront setting will be the perfect place to hold your wedding ceremony. The newly upgraded space is designed for the couple who wants to keep it simple and enjoy their day with family and friends. We include a private trellis for your ideal ceremony, where you are able to decorate in any vision you may have for your perfect day. Let us cater to you, it's what we do best.

**Includes 1 Hour Rental of Outdoor or Indoor Space
plus 1 Hour of Setup Time and 1 Hour of Rehearsal**



Packages

Diamond

Family Style \$80.00
Friday \$73.00 / Sunday \$71.00

Six Hour Room Rental	Cake Cutting and Serving
Six Hour Platinum Bar	Late Night Snack
Filet Mignon with Choice of Chicken	Colored Napkins
Duet Plated Filet Mignon \$7	White, Black, or Ivory Floor Length Linen
Grand Hors d'Oeuvres Table	Grand Head Table
Champagne Toast for All	Charger (Gold or Silver)
Fruit & Pastry Table	Chiavari Chairs
	Uplighting

2022 Price Increase \$1.00

All Events Subject to a 6% Sales Tax & 18% Service Charge



Emerald

Family Style Dinner \$65.00
Friday \$60.00 / Sunday \$54.00

Six Hour Room Rental

Late Night Snacks

Six Hour Premium Bar

Colored Napkins

Butler Passed Hors d'Oeuvres

White, Black, or Ivory Floor Length Linen

Champagne Toast For All

Chair Covers with Sash

Cake Cutting & Serving

White, Black, or Ivory Backdrop

Ruby

Family Style Dinner \$55.00
Friday \$50.00 / Sunday \$46.00

Six Hour Room Rental

Colored Napkins

Six Hour House Bar

White, Black, or Ivory Floor Length Linen

Champagne Toast for Head Table

Chair Covers with Sash

Cake Cutting & Serving

White, Black, or Ivory Backdrop

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Family Style

Dinner Rolls, Coffee, Tea, & Soft Drinks

Salad

Choice of One:

Garden Salad

Topped with tomato, cucumber, & red onion served with our creamy balsamic vinaigrette

Caesar Salad

Crisp romaine hearts, garlic croûtons, parmesan, & house made Caesar dressing

Antipasto Salad *\$1.00

Fresh greens with Italian meat, cheese, black olives, tomatoes, & pepperoncinis

Entrées

Choice of Two:

Meat

Roast Beef

Slow roasted, topped with mushroom zip

Herb Roasted Pork Tenderloin

Marinated in garlic, rosemary, & natural au jus

Beef Tenderloin Tips *\$3.00

Slow roasted tenderloin tips in mushroom zip

Beef Tenderloin *\$6.00

Slow roasted, served in natural au jus

Chicken

Chicken Piccata

Sautéed chicken breast with capers & artichoke hearts in a lemon & white wine sauce

Chicken Marsala

Chicken breast sautéed with mushrooms & Marsala wine

Chicken Florentine

Lightly breaded breast of chicken with a champagne spinach cream sauce

Fish

Whitefish or Cod

Lemon Herb Topping

Salmon *\$3.00

Pan seared or grilled with lemon beurre blanc

*Vegetarian items available upon request

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Pasta & Risotto

Choice of One:

Pasta with Choice of:

Meat Sauce
Tomato Basil
Palomino
Alfredo
Primavera

Fresh seasonal vegetables over bow-tie,
with oil & garlic

Add \$1.00 each
Gnocchi, Tortellini, or Ravioli

Risotto Milanese
Italian rice, finished with
saffron & parmesan

Mushroom Asparagus Risotto
Italian rice, finished with fresh mushrooms
& crisp asparagus

Vegetable

Choice of One:

Broccoli Limone

Fresh steamed broccoli with lemon butter

Fresh Green Beans

Fresh steamed green beans with butter & garlic

Seasonal Vegetable Medley

Roasted fresh seasonal vegetables

Asparagus *\$1.00

Steamed asparagus with garlic butter

Potato

Choice of One:

Herb Roasted Potato

Blend of fresh herbs

Garlic Parmesan Redskin Potato

Redskins with parmesan, parsley, garlic, & butter

Anna Potato *\$1.00

Thinly sliced potato poached in chicken stock & butter

Dutchess *\$2.00

Whipped potato infused with fresh herbs & garlic

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Upgrades

Grand Piano \$150	Valet \$2.00
Chiavari Chairs \$4.00	Uplighting \$20.00 per light
Chargers (Gold or Silver) \$1.00	Grand Head Table \$150 <i>(includes two tiered backdrop with uplighting)</i>
Ice Carving \$350 (Price may vary)	Champagne Toast \$2.00 per person

Outdoor Cocktail Hour

“A romantic waterfront setting is the ideal location for your cocktail reception. The cocktail hour may be held outdoors at our patio and trellis for a fee of
\$600”

Screen and Projector

“Showcase live wedding pictures or create your personalized slide show.”

Photo Booth

Provided by Elite Entertainment

“Unique Portable Design, Up to THREE (3) Hours of use, Professional Interactive Attendant Unlimited Sessions, FREE Personal App to view and Share Photos of Your Event, Real Time Sharing of Photos with People not at Your Event, Guests can upload Photos from Their Camera to your Gallery”

Notes



Bar Selections

House

Vodka
Rum
Gin
Whiskey
Bourbon Scotch
Triple Sec
Peach Schnapps
Wine Selection
Moscato
Chardonnay
Pinot Noir
Cabernet
Draft Beer
Bud Light & Labatt Blue

Premium

\$5.00
Absolut Vodkas
Tito's Vodka
Bacardi Rum
Captain Morgan
Beefeater Gin
Tanqueray Gin
Canadian Club
Jack Daniels
Jim Beam
Dewars Scotch
Peach Schnapps
Triple Sec
Wine Selection
Moscato, Chardonnay,
Pinot Noir, Cabernet
Draft Beer
Bud Light & Labatt Blue

Platinum

\$9.00
Grey Goose Vodka
Tito's Vodka
Bacardi Rum
Captain Morgan
Tanqueray Gin
Bombay Sapphire
Canadian Club
Crown Royal
Jack Daniels
Woodford Reserve
Johnny Walker Black
Hennessy
Wine Selection
Pinot Grigio, Chardonnay,
Moscato, Pinot Noir, Cabernet
Draft Beer
Bud Light, Labatt Blue
Choice of Craft Beer (Restrictions apply)

Bar Upgrades

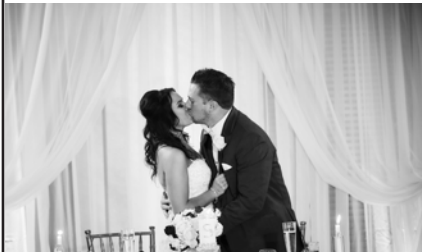
Martini Luge

Martini Luge with Personalized Ice Carving...\$500 flat fee with 3 hours of service with a bartender. Accompanied with Premium Flavored & Fruit Infused Vodka's with condiments...\$3.50 per person. Infusion Jars with Martinis such as Cosmopolitan, Pineapple Upside Cake, Appletini, Very Berry Martini, Mermaid Water and much more!

Espresso & Cappuccino Bar \$4.00

"Our Espresso Bar features premium espresso beans ground fresh and brewed to order. Hot steamed milk is added to the espresso to create cappuccino's & lattes. Each served with your choice of fresh whipped cream, shaved chocolate curls, sugar swizzle sticks, and assortment of flavored syrups"

**Red Bull Available; Please Ask For Pricing*



Hors d'Oeuvres

Butler Passed

Choice of Three:

\$5.00

Beef Wellington
Assorted Bruschetta
Arancini
Mini Italian Meatballs
Portobello Mushroom Puff
Toasted Ravioli
Antipasto Skewers
Grilled Asparagus & Prosciutto
Chicken Siciliano Tenders
Eggplant Rollatini
Spinach & Feta Phyllo

Add \$2.00 each

Shrimp Cocktail
Coconut Shrimp
Crab Cakes
Lamb Chops

Antipasto Table

\$7.00

Sliced Italian Meats & Cheeses
Marinated Roasted Peppers
Artichokes & Olives
Fresh Mozzarella Tomato & Basil
Artisan Breads & Crackers

Also Includes Choice of Four:

Spinach & Artichoke Dip
Italian Sausage
Chicken Siciliano Tenders
Mini Italian Meatballs
Arancini

Calamari Frito
Prosciutto Wrapped Melon
Assorted Bruschetta
Toasted Ravioli
Eggplant Rollatini

Add \$2.00 each

Smoked Salmon
Shrimp Cocktail
Crab Cakes
Coconut Shrimp
Braised Short Ribs



Additional Selections

Soups

\$2.00

Italian Wedding

Chicken stock, pastina noodles, mini Italian meatballs

Minestrone

Italian vegetable soup with northern beans & pasta

Roast Tomato Bisque

Puree of roasted tomatoes, garlic & herbs, finished with cream

Cream of Broccoli

A rich & flavorful soup filled with fresh broccoli florets

Desserts

Fruit & Pastry Table \$8.00

Selection of seasonal fresh fruit, homemade mini Italian pastries, parfaits & chocolate covered strawberries

Ice Cream Sundae Bar \$3.00

Vanilla, chocolate, & spumoni featured with a variety of toppings & sauces

S'more Table \$4.00

Classic & chocolate graham crackers served with a variety of chocolate & marshmallows

Cider & Donuts \$5.00

Selection of Michigan donuts and fresh apple cider

Late Night Snacks

Pizza

Deep dish Italian style pizza topped with cheese & pepperoni

Coney Bar

Dearborn Hot Dogs, National Chili, with cheese & fries

Sliders

Angus ground beef, grilled & topped with American cheese & fries

\$5.00

Chicken & Waffles

Crispy fried chicken tenders with soft sugared waffles & syrup

2022 Price Increase \$1.00





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43843 Romeo Plank Road | Clinton Twp. | Michigan | 48038 | 586.421.5155

Email: Banquet@IACSONline.com | *Website:* IACSWeddingBanquets.com