



1071 32nd St (M-40s)  
Allegan, MI 49010

269-686-8383

[www.silobanquet.com](http://www.silobanquet.com)

We wish to invite you to experience “Elegance in the Country.” Our staff welcomes you and your guests to enjoy a fabulous experience with unsurpassed quality and gracious amenities in a gorgeous rural setting. Our priority is to provide you with a stress free planning process.

The Silo specializes in weddings, rehearsal dinners, anniversary and birthday celebrations, reunions, social gatherings, corporate events and holiday parties. Let our talented and professional staff present you with creative and distinctive menus and provide the highest standards of service.

Our Grand Ballroom provides accommodations up to 300 guests and can be divided into two separate rooms for smaller events. The vaulted ceiling, full balcony with two winding staircases and panoramic windows are a perfect backdrop for an exquisite evening of celebrations with family and friends. Regardless of size, we would be happy to assist you in customizing the perfect event. At The Silo, we do all that we can to bring your vision to life, and make your event as special and stress free as possible!

Thank you for your interest in The Silo! Please don't hesitate to contact us if you have any questions, or if you would like to schedule an appointment to tour the venue and discuss how we can help customize every aspect of your event to make it memorable for both you and your guests.

We look forward to hosting your event!

Sincerely,

Samantha Christman-Ailes  
Executive Manager  
[Siloevents@grillhouse.net](mailto:Siloevents@grillhouse.net)

# Some Things to Note

## Guarantees

At the time of booking, an approximate number of guests is requested. The Silo requires a guaranteed final guest count no later than 10 days prior to the event date. This guarantee may not be reduced. Your guarantee is the number for which you are responsible for payment. Food is prepared for the guaranteed number only. You will also be responsible for anything over the guarantee. In the event of a plated meal, a guaranteed number along with a list of guest's name and entrée choice is required.

## Payments Initial\_\_\_\_\_

A credit card number is **REQUIRED** to be on file. The Silo accepts all major credit cards, cash and check. All checks can be made payable to "The Silo". The **NON-REFUNDABLE** room rental payment is required to secure and hold your desired date. 50% payment is due 60 days prior to your scheduled event and final balance is due 10 days prior to your scheduled event.

## Refund and Cancellations Policy Initial\_\_\_\_\_

The Silo Banquets and Catering works very hard to serve all our clients. In the event of a cancellation, it is often impossible to re-book the space we have booked with you. As a result, the room rental payment is **NON-REFUNDABLE**. In the event that you have to cancel and you refuse to release the date you will be responsible for covering the food minimum as well. If you have not scheduled your primary meeting prior to your 50% payment date and we are unable to contact you and a cancellation has not been made you will be responsible for covering the food minimum. If the event is cancelled prior to 10 days of the scheduled date a refund of 90% will be made, the room rental is still **NON-REFUNDABLE**.

## Event Space and Access Initial\_\_\_\_\_

The Silo is equipped with heat, air conditioning and a back-up generator. In the event that our facility loses power our generator will generate enough electricity for the lights, our kitchen equipment and heat for the winter months. We cannot guarantee the generator to run our air conditioning unit.

If the venue is available the day before your scheduled event client may decorate ahead of time. The event space will be available during business hours and a four (4) hour time frame will be allotted for decorating. Additional time will be available for \$350 per hour. If the venue is not available the day before, space is guaranteed by 12:00pm the day of. The Silo provides the set-up of tables, chairs and linens. If you wish to provide your own table and chairs you may do so. A labor and reset fee of \$250 will apply for removal and storage of our equipment.

## Vendor Policies

The Silo welcomes all wedding service providers, however our event coordinators would be happy to suggest any service providers that may be needed. We guarantee access to our banquet rooms for purposes of deliveries and vendor set-up four (4) hours prior to the start time of the scheduled event.

## Guest Parking

Parking for all events at the Silo is located in the two lower parking lots, located on the east side (balcony) of the building. Please make a note for your guests to park in these two lots as we reserve the upper lot for our Grill House patrons. Guests who do not wish to drive home are more than welcome to leave their vehicle in the lot overnight. Campers and RV's are not permitted to set-up on the premises.

## **Decorating Banquet Rooms** Initial\_\_\_\_\_

The Silo does allow guests to bring in decorations that are appropriate for your event. When providing your own décor, please adhere to the following guidelines; no glitter, confetti, loose sequins, rice, sand, feathers, Easter grass, helium balloons or Chinese floating lanterns. We do allow candles, however they must be pillar, votive or tea lights in a container of some sort; tapered candles are not allowed. Decorations must be hung with poster putty rather than any type of tape, nails, glue or any other adhesive. All decorations must be removed from the banquet space immediately following the conclusion of the event. Any décor left behind that must be removed by Silo staff will result in a \$300 charge. This includes but is not limited to the ceremony space, ballrooms & lobby. The Silo is not responsible for any lost or stolen items. Any damages done to our facility will result in reimbursement from the client. The client must take into consideration the scheduled seasonal décor of the Silo. Seasonal decorations as set by staff cannot be altered or removed for purposes of event. No alterations, changes or replacements shall be made by any person to any part of the interior or exterior of The Silo. This prohibition includes walls, windows, ceilings, doorways and all other parts of the building.

## **Ceremonies on Site** Initial\_\_\_\_\_

The Silo banquets and Catering offers great ceremony options. If you choose to have your ceremony with us on site you are allotted one (1) hour of rehearsal time, time to be scheduled with your event coordinator. Client will be charged an additional \$250 for any time over one (1) hour use of space for rehearsal. In the event that you have booked an outdoor ceremony and there is inclement weather an inside back-up plan is available. There is NO refund for your outdoor ceremony if you are moved inside. Your event coordinator will coordinate with you on the day of to determine the ceremony situation. The Gazebo is not decorated by the Silo staff, the client is responsible for decorating and removing the decoration. Anything you use to adhere décor to the gazebo must be removed as to not damage the wood. If décor is not removed by the client and Silo staff has to remove it a \$300 charge will be applied.

## **Bridal Suite**

The Silo provides a bridal suit with keyless entry for all brides who have their reception with us. This bridal suit is yours for the day. It's a great place to have hair and make-up done, get dressed and secure personal belongings. If you are having your ceremony and reception at The Silo you will have access to the bridal suit as early as 9:00am. If you're ceremony is off-site and you wish to utilize the bridal suit as your getting ready location, you have access as early as 12:00pm.

## **Food Policies** Initial\_\_\_\_\_

We are a full service facility, all food and beverage must be supplied by The Silo or the Grill House at all times, this includes the bridal suite when getting ready. No food or beverage will be permitted to be brought into the venue by the client or any of the client's guests due to state and local health regulations. Outside food and beverage that is brought in will be confiscated and dealt with accordingly. The Silo offers exquisite cuisine in a prompt and timely manner. The scheduled times reflected on the banquet event order should be adhered to, if not, The Silo cannot be responsible for food quality.

Candy stations, popcorn stations, etc. will be allowed as a guest favor. All other items such as nuts, cookies, M&M's, etc. should be wrapped individually.

The Silo's license to provide food service prohibits all leftover food that is prepared on the premises from leaving the building.

We pride ourselves on having the highest level of service. Ask our event coordinators for recommendations on custom menus and accommodations for food allergies.

## Cake Policies Initial\_\_\_\_\_

The Silo licensing does allow outside cakes or desserts such as doughnuts, cookies, ice cream, etc. to be brought into the facility. All vendors must have the proper licensing from the State of Michigan. Vendors who operate under the Michigan Cottage Law are allowed, the vendor is responsible for providing a certificate of insurance with standard coverage. Our event coordinators would be happy to suggest vendors. Due to the nature of wedding cakes & desserts the client and or hired vendor will be responsible for delivery and set-up of dessert. The Silo will not be responsible for any damages that take place.

## Alcoholic Beverage Policies Initial\_\_\_\_\_

The Silo is governed by the Michigan State Division of Alcohol and Tobacco. The Silo does not permit any alcoholic beverages to be brought onto the property (including but not limited to the parking lot, building and grounds) from any outside source. Penalties ultimately may result in immediate removal from the premises and or cancellation of the event without refund. Client shall comply with all applicable local and state liquor laws and further agrees that neither client nor client's guests will request or serve alcoholic beverage to any minors or to any person who, in the judgment of The Silo, are intoxicated. The Silo is a smoke free facility, guests are welcome to smoke on the outside balcony or outside the front entrance. E-cigarettes are not permitted in the building. Marijuana is not permitted at all. Alcoholic beverages are **ONLY** permitted on the balcony. The Silo allows bar service for up to 5.5 hours and will close 30 minutes prior to the end of your event. Shots and Long Islands will not be permitted.

The Silo has two (2) bars that can be set-up for any occasion. In the event that a second bar is needed or requested there will be a \$250 set-up fee applied. All events over two hundred (200) guests are encouraged to have two (2) bars available.

## Minimums Initial\_\_\_\_\_

The Silo requires a minimum amount be spent in food purchase and or décor rentals prior to tax and service charge, for each event space (refer to room rental chart).

If the room minimum is not met with food and décor purchase, the difference will be charged as a set-up fee.

If the event is cancelled for any reason and a release document is not signed within four (4) weeks of cancelling, the client is responsible for paying the minimum spend amount that is agreed upon.

Grand Ballroom (full) up to 300pl	Terrace Ballroom (2/3) up to 160pl
\$5,000 Initial_____	\$3,000 Initial_____

## Confirmation Initial\_\_\_\_\_

All prices are subject to change unless your primary meeting has taken place three (3) months prior to your event. All prices are subject to a 20% taxable service charge and current sales tax of 6% (Tax and service charge are subject to change without notice and are calculated based on current tax and service charge rates.) The service charge is not a gratuity, however an extra gratuity is not expected.

**All function space is considered tentative until The Silo receives signed acceptance of this agreement and a non-refundable room rental fee.**

Client Signature: \_\_\_\_\_ Date: \_\_\_\_\_

The Silo Signature: \_\_\_\_\_ Date: \_\_\_\_\_

# Rental Information

Room rentals include all necessary tables and chairs, white, ivory or black linen napkins and tablecloths, white or black table skirting, China table settings, glassware, spacious dance floor with lighted canopy, use of the outdoor balcony with lights, exclusive use of our private bridal suite, free guest parking as well as all necessary set up and clean up of the room.

All room rentals require food service, The Silo provides all food and beverage.

All room rental fees are required to secure desired dates and are **NON-REFUNDABLE**.  
Room rentals are based on up to 6 hours use of the ballroom with all events done by midnight.

## Ballroom

<b>Friday:</b>	Grand Ballroom (up to 300 guests)	\$3,000
	Terrace Ballroom (up to 160 guests)	\$2,800
<b>Saturday:</b>	Grand Ballroom (up to 300 guests)	\$3,500
	Terrace Ballroom (up to 160 guests)	\$3,500
<b>Sunday</b>	Grand Ballroom (up to 300 guests)	\$2,800
	Terrace Ballroom (up to 160 guests)	\$2,500

**Note ~ Weekdays are treated as a Sunday Rental  
Holiday Weekends will be charged a Saturday Rate**

## Conference Room

Our private Conference Room is ideal for rehearsal dinners, bridal luncheons, a gathering place for friends and family or a dressing room for the groom and his groomsmen.

\$100 per hour

PRICES ARE SUBJECT TO CHANGE

Updated 1/2/26

# Ceremony Packages

Our Event Coordinators can help you customize every aspect of your event from your ceremony to the reception. Have us take care of all the details so you can focus on enjoying your special day!

## The Gazebo Package

**\$900**

- ~Use of Pond-Side Gazebo for Ceremony & Rehearsal (1 hour included)
- ~White Folding Chairs including set-up and removal (up to 150)  
Additional Chairs can be rented at \$3.50 each
- ~Handcrafted White Pillars with Glass Top

## The Classic Package

**\$600**

- ~Use of Fountain Ballroom for Private Ceremony & Rehearsal (1 hour included)
- ~Chair set-up and removal (160 person capacity)
- ~Handcrafted White Pillars with Glass Top

## The Twilight Package

**\$400**

- ~Ceremony takes place on dancefloor and must occur within the 6 hour rental
- ~Use of ballroom dance floor for Private Ceremony & Rehearsal (1 hour included)
- ~Up to 40 chairs on dance floor for immediate family and friends (all other guests seated at tables)
- ~Handcrafted White Pillars with Glass Top

## The Balcony Package

**\$300**

- ~Use of Balcony overlooking the pond for Ceremony & Rehearsal (1 hour included)
- ~Chair set-up and removal (50 person capacity)
- ~Handcrafted White Pillars with Glass Top

PRICES ARE SUBJECT TO CHANGE

Updated 1/2/26

# Décor Packages

## The Silo Premier Package

**\$400**

Access to all centerpiece vases, votives & tea lights, round mirrors & wood pieces, lanterns, and all floral/greenery.

Items **not** included in décor package: Lighting on Head Table, Triple Light Lamp Posts, Black Sequined Chair Covers, Black Table Underlays & White Trellis.

## A La Carte Décor Prices

Colored Napkins (minimum of 100)	\$1 each
Black Table Underlay's (covers guest table legs)	\$15 each
Wooden Centerpiece Rounds/Cake Stand	\$10 each/\$15
Round Centerpiece Mirrors	\$10 each
LED Fairy Light Lanterns	\$15 each
Triple Light Lamp Posts (3)	\$50 each
Ceramic Pillars & Glass Top	\$50
Black Sequined Chair Covers (200 total)	\$4.00 per chair
Lighting on Head Table (24ft)	\$125(\$5.00 per foot additional)
White Trellis (undecorated)	\$100

## Equipment Rental Prices

Projector (HDMI Hookup) & Screen	\$100
DVD Player	\$25
Stage (6-4x8 sections)	\$75 per section
Sound System (Indoor Use)	\$200
Sound System (Outdoor Use)	\$300
Sound System Attendant (Ceremony ONLY)	\$50 per hour

PRICES ARE SUBJECT TO CHANGE

Updated 1/2/26

# Hors D' Oeuvres

\*\$50 per item Butler fee to pass hors d' oeuvres

## Hot Selections

<b>Spanakopita*</b> <b>Vegetarian</b> Flakey phyllo pastry filled with spinach, feta cheese and spices	<b>\$3.75 per person</b> (2 per person)
<b>Crab Stuffed Mushrooms*</b> <b>GF</b> Stuffed with a crab stuffing	<b>\$6.00 per person</b> (2 per person)
<b>Veggie Stuffed Mushrooms*</b> <b>Vegetarian, GF</b> Stuffed with a veggie stuffing	<b>\$4.75 per person</b> (2 per person)
<b>Breaded Ravioli*</b> <b>Vegetarian</b> Breaded cheese ravioli served with marinara sauce	<b>\$4.00 per person</b> (3 per person)
<b>Pull Apart Sliders</b> (order by the dozen only) Choice of Ham & Swiss, Turkey & Colby or Roast Beef & Cheddar on a soft Hawaiian Roll	<b>\$45 per dozen</b>
<b>Meatballs</b> Classic Beef & Pork Meatballs with your choice of signature Silo or BBQ sauce	<b>\$225</b> (serves 50pl)

## Cold Selections

<b>Spinach &amp; Artichoke Pinwheels*</b> <b>Vegetarian</b> Our creamy spinach and artichoke spread with green onions & pimento in a flatbread wrap	<b>\$3.75 per person</b> (2 per person)
<b>Cucumber Tea Sandwiches*</b> <b>Vegetarian</b> Sliced French bread with dill cream cheese spread and fresh cucumber	<b>\$3.75 per person</b> (2 per person)
<b>Bruschetta*</b> <b>Vegetarian</b> Crostini topped with a traditional tomato basil bruschetta, drizzled with balsamic glaze	<b>\$3.50 per person</b> (2 per person)
<b>Beef Crostini*</b> Shaved beef served on a crostini with a horseradish spread, topped with Feta cheese and balsamic glaze	<b>\$5.50 per person</b> (2 per person)
<b>Caprese Skewers*</b> <b>GF</b> Fresh Mozzarella, artichokes, tomato, olives and basil drizzled with balsamic glaze	<b>\$4.25 per person</b> (2 per person)
<b>Shrimp Cocktail*</b> <b>GF</b> Chilled shrimp served with cocktail sauce	<b>\$6.00 per person</b> (2 per person)

## Dips & Displays

All displays serve 50 people

<b>Fruit Platter</b> <b>Vegetarian, GF</b> (available April-Sept) Fresh seasonal fruit artfully displayed	<b>\$225</b>
<b>Vegetable Platter</b> <b>Vegetarian, GF</b> Fresh vegetables arranged market style and served with a creamy ranch dip	<b>\$175</b>
<b>Cheese Platter</b> <b>Vegetarian, GF</b> An assortment of domestic cheese and spreads served with an array of crackers *Crackers NOT <b>GF</b>	<b>\$225</b>
<b>Spinach &amp; Artichoke Dip</b> <b>Vegetarian, GF</b> Spinach & artichoke in a creamy garlic parmesan sauce served with tortilla chips	<b>\$200</b>
<b>Bacon Jalapeno Popper Dip</b> <b>GF</b> Creamy cheese dip with spicy jalapeno's and bacon served with tortilla chips	<b>\$200</b>
<b>Buffalo Chicken Dip</b> <b>GF</b> Creamy cheese dip with buffalo sauce, shredded chicken and green onions served with pita chips *Pita Chips NOT <b>GF</b>	<b>\$225</b>

# Buffet Menu Options

All Buffets are priced per person and are served with non-alcoholic beverages: coffee, water and iced tea.

Create Your Own Buffets are served with mix green salad & rolls on buffet line.

Plated Salad available for \$2.00 per person

**Mixed Green Salad:** Mixed greens with your choice of 3 toppings: tomato, carrot, cucumber, red onion or cheese.

Choice of 2 dressing: House Ranch, Balsamic Vinaigrette, French, Italian or Poppy Seed.

Add third dressing \$.50

## Create Your Own Buffet

One Entrée \$29

Two Entrée \$35

Three Entrée \$40

### Entrée Choices

Brown Butter Sage Butternut Squash Ravioli **Vegetarian**

Santa Fe Quinoa with fire roasted vegetables **Vegan, GF**

Lemon Garlic Chicken with lemon butter cream sauce **GF**

Creamy Chicken Marsala **GF**

Creamy Parmesan Chicken **GF**

Beef Roast **GF**

BBQ Brisket

Swedish Meatballs

Beef Stroganoff (add \$6)

Garlic Butter Steak Bites **GF** (add \$5)

Shrimp Scampi **GF** (add \$8)

Blackberry Glazed Salmon (add \$5)

### Starch & Vegetable Choices

Choose any two to accompany your meal

Mashed Potatoes

Green Beans

Baked Potato

Steamed Broccoli

Roasted Red Skins

Steamed Carrots

Italian Buttered Pasta

Chef's Medley

Mac-n-Cheese (add \$2.50)

Cheddar & Sour Cream Mashed Potatoes (add \$.75)

**Carving Station: Prime Rib (add market price)**

## Casual Buffets

### Pulled Pork

Includes buns, house BBQ sauce, red onion & pickles. Served with kettle chips and choice of creamy coleslaw or macaroni salad.

**\$23.50**

### Hamburgers

Includes buns, lettuce, tomato, cheddar & Swiss cheese, ketchup, mustard and mayo. Served with kettle chips and choice of creamy coleslaw or macaroni salad. **Add bacon \$3.50 Add mushrooms for \$2.50**

**\$25.00**

### Deli Sandwiches

**Full Sandwiches \$21.50 Half Sandwiches \$18.75**

Turkey & Colby, Ham & Swiss, Roast Beef & Cheddar, Chicken Salad Wraps, lettuce and tomato on the side. Served with kettle chips and choice of creamy coleslaw or macaroni salad.

**Add any of the following items to the above Casual Buffets**

**Mac-n-cheese \$2.50 per person**

**Baked Beans \$1.00 per person**

**Garden Salad \$3.50 per person**

**GF Buns available \$1 per person.**

### Pasta

**Single Sauce \$18.00 Two Sauces \$20.00**

Pasta tossed with choice of marinara or alfredo sauce. Served with a garden salad and rolls.

**Add meatballs \$3.00**

**Add sliced chicken \$6.00**

**Add marinara meat sauce \$2.00**

All food and beverage subject to a 20% taxable service fee and applicable MI State sales tax.

Prices and menu items subject to change

Updated 1/6/2026

# Plated Menu Options

If serving more than one entrée, the group is responsible for providing a list of guest names and entrée choice  
 All entrees are served with a plated mixed green salad & rolls.  
 Non-Alcoholic Beverages: coffee, water and iced tea

**Mixed Green Salad:** Mixed greens with your choice of 3 toppings: tomato, carrot, cucumber, red onion or cheese.  
 Choice of 2 dressing: House Ranch, Balsamic Vinaigrette, French, Italian or Poppy Seed.  
**Add third dressing \$.50 per person**

## Entrée Choices

Please select up to two Entrees  
 Dietary needs will be accommodated within reason

### Starch & Vegetable Choices

Choose any two to accompany your meal

Mashed Potatoes	Green Beans
Baked Potato	Steamed Broccoli
Roasted Red Skins	Steamed Carrots
Italian Buttered Pasta	Chef's Medley
Mac-n-Cheese (add \$2.50)	
Cheddar & Sour Cream Mashed Potatoes (add \$.75)	

<b>Lemon Garlic Chicken GF</b> Seasoned chicken breast in a lemon butter cream sauce.	<b>\$28</b>
<b>Creamy Parmesan Chicken GF</b> Seasoned chicken breast in a creamy parmesan sauce.	<b>\$29</b>
<b>Creamy Chicken Marsala GF</b> Seasoned chicken in a creamy mushroom marsala sauce.	<b>\$29</b>
<b>Roasted Pork Loin GF</b> Slow roasted with a balsamic glaze.	<b>\$31</b>
<b>Beef Roast GF</b> Tender pieces of beef in a savory gravy.	<b>\$34</b>
<b>Beef Brisket</b> Hickory smoked beef brisket brushed lightly with house BBQ sauce.	<b>\$35</b>
<b>Sirloin GF</b> Choice top sirloin served with a herb demi-glaze. Cooked to mid rare or medium.	<b>\$37</b>
<b>Filet GF</b> Choice filet served with a garlic herb compound butter. Cooked to mid rare or medium.	<b>Market Price</b>
<b>Prime Rib GF</b> 12oz Fresh cut Prime Rib served with our house horsey sauce and au jus. Cooked rare to mid rare.	<b>Market Price</b>
<b>Salmon GF</b> Salmon filet with a blackberry glaze.	<b>\$34</b>
<b>Santa Fe Quinoa Vegan, GF</b> Fire roasted sauteed vegetables with corn and black beans.	<b>\$26</b>
<b>Butternut Squash Ravioli Vegetarian</b> Served with a brown butter sage sauce.	<b>\$25</b>

## Combination Plated Meal

Choose any two entrees, starch and vegetable served on one plate.  
 Highest plate price plus \$4.50

# Children's Menu

**\$10.00 Per Child** (10 years and younger)

Choose **ONE** entrée to serve to all children.

Buffet - Children can eat off of the buffet at the children's price or offer a children's meal.  
25 + children we will do a separate buffet line for them.

Plated Meals—Children will be served their meal during salad service.  
Add a salad for \$2.00 per child (all children will be served a salad)

## Chicken Tenders

Crispy chicken tenders served with fries, ketchup & ranch.

## Mac-n-Cheese

House made creamy mac-n-cheese

# Late Night Menu

A minimum of 30 people per item

## Tortilla Chips and Salsa **GF**

Add guacamole for \$2.00 per person.

**\$3.00 per person**

## Silo Chips and Dip **GF**

Kettle chips served with our house French onion dip.

\*Dip **NOT GF**

**\$3.00 per person**

## Cheese-It Snack Mix or Chex Mix

**\$2.50 per person**

## Gardetto Snack Mix

**\$2.50 per person**

## Soft Pretzels

Soft pretzel bites served with cheese sauce

**\$3.50 per person**

## Assorted Pizzas (minimum of 3 pizzas per order)

Chef's choice assortment of party cut pizzas (5 people per pizza).

**GF** Crust available \$14.25 plus \$1.50 per topping.

**\$22.00 per pizza**

## Nacho Bar **GF**

Tortilla chips, salsa, sour cream & cheese sauce.

Add taco beef **\$3.00 per person** Add guacamole **\$2.00 per person**

\*Taco Beef **NOT GF**

**\$6.00 per person**

# Dessert Offerings

A minimum of 50 people

## Sundae Bar

Chocolate & Vanilla soft ice cream served with chocolate & caramel sauces and whipped topping.

**\$5.00 per person**

## Additional Toppings

Oreo Crumbles (Add \$1.25)

Chocolate Chip Cookie Crumbles (Add \$1)

Brownie Crumbles (Add \$1.50)

Maraschino Cherry's (Add \$.75)

# The Silo Bar Services

Packages are priced accordingly no substitutions.

Bar service will stop 30 minutes prior to the events scheduled ending time.

Cash bar services can be made available for any beverages not included in the hosted bar package.

Shots and multiple liquor cocktails such as Long Island Ice Teas are not permitted.

## Hosted Bar Packages

All hosted alcohol bar packages include one (1) domestic draft beer, house wines, soft drinks & juices.

<b>Non-Alcoholic Beverages</b> Soft drinks and juices	<b>\$12 per person</b>
<b>Package #1 Beer and Wine</b>	<b>\$22 per person</b>
<b>Package #2 Beer, Wine and House Liquor</b>	<b>\$27 per person</b>
<b>Package #3 Beer, Wine and Call Liquor</b> Includes house liquor options	<b>\$30 per person</b>
<b>Package #4 Beer, Wine and Premium Liquor</b> Includes house & call liquor options	<b>\$32 per person</b>

## Consumption Based Beverage Service

With on-consumption based beverage service the amount will be tracked, you will then be charged based on what your guests consumed. A credit card will be required to be on-file.

<b>Soft Drinks &amp; Juice</b> Coke products, pineapple, orange & cranberry juices	<b>\$3.50 per glass</b>
<b>Domestic Bottled Beer</b> Bud Light, Budweiser, Bush Light, Coors Light, Miller Lite & Killian's	<b>\$3.75 per bottle</b>
<b>Import &amp; Microbrew Bottled Beer</b> Blue Moon, Bells Two Hearted, Great Lakes Edmund Fitzgerald Porter	<b>\$5.50 per bottle</b>
<b>House Wine</b> Chardonnay, Sauvignon Blanc, Moscato, Pinot Noir, Cabernet & Merlot	<b>\$7.50 per glass</b>
<b>House Liquors</b> Vodka, Gin, Rum, Scotch, Whiskey-Bourbon, Tequila, Peach Schnapps, Amaretto & Triple Sec	<b>\$6.75 per drink</b>
<b>Call Brand Liquors</b> Titos Vodka, Bombay Gin, Bacardi Rum, Captain Morgan's Spiced Rum, Malibu Coconut Rum, Jack Daniels Whiskey, Seagram's 7 Whiskey, Makers Mark Bourbon & Jose Cuervo Tequila	<b>\$8.50 per drink</b>
<b>Premium Brand Liquors</b> Kettle One Vodka, Tanqueray Gin, Jameson Irish Whisky, Crown Royal Canadian Whiskey, Bulleit Bourbon, 1800 Tequila, Baileys & Kahlua	<b>\$9.25 per drink</b>
<b>Specialty Cocktails</b> Bloody Mary, Vodka/Gin Martinis, Old Fashions, Manhattans, Sex on the Beach, etc.	<b>\$10.00 + per drink</b>

# Additional Beverage Offerings

## Wine & Champagne

**House Wine by the Bottle** (750ml approximately 4 glasses) **\$24 per bottle**

**Champagne** (Prosecco) **\$30 per bottle**  
8 people per bottle, one glass per person, poured & served to each guest (21 years or older)

**Sparkling Juice** (White Grape) **\$15 per bottle**  
8 people per bottle, one glass per person, poured & served to each guest

## Keg Beer

A Half Barrel contains approximately 124 - 16 ounce glasses

A Quarter Barrel contains approximately 62 - 16 ounce glasses - Size availability based on type of beer

A Sixth Barrel contains approximately 42 - 16 ounce glasses - Size availability based on type of beer

**Domestic Keg** **\$375 per 1/2 BBL**

**Import or Microbrew** **Market Price**

## Non-Alcoholic

Coffee & Iced Tea are included with your meal. Add additional non-alcoholic beverages to your beverage station.

**Fruit Punch** (approx. 50 servings) **\$100 per 3 gallons**

**Lemonade** (approx. 50 servings) **\$75 per 3 gallons**

**\*\*\* A Second Bar can be added to the Grand Ballroom for an additional \$250\*\*\***

**Bar offerings can be customized, please contact your coordinator for more information.**

**MI State Liquor licensing prohibits outside alcohol to be brought into the facility.**

**All alcoholic beverages will be provided through The Silo.**