

L.V. EBERHARD CENTER WEDDING PACKAGE

Your wedding day deserves special attention. Truly one of the most significant days of your life, and a day that everything is to be perfect. Let our wedding specialists take care of every detail to assure your reception will be memorable for days to come.

Your Wedding Package Includes:

Complete Reception Arrangements
Professional Service Staff
Complimentary Parking for your Guests
Special Hotel Rate Accommodations for Your Out of Town Guests
Use of Baby Grand Piano in the Lobby
Dance Floor
Risers for your Head Table
White Tulle with Mini White Lights on the Head Table
An Ice Sculpture as the Centerpiece of your Hors d'oeuvres Table
Cutting of your Wedding Cake.

Grand Valley State University Alumni receive \$5.00 off per person from the package prices.

The wedding package requires a minimum of 100 guests.

Wedding Package Menu Selections

Prior to Dinner

Non Alcoholic Sparkling Punch
Fresh Fruit Display
Imported and Domestic Cheese Display
Garden Fresh Crudités with Dip
Displayed with an Ice Sculpture of Your Choice

Champagne Toast for all your guests prior to the first course

First Course

Fresh Garden Salad of crisp greens and fresh garden vegetables, topped with a parmesan crouton;
Choice of ranch and raspberry vinaigrette dressings;
Fresh baked European breads and Butter.

Main Course (Please select from the following)

Beef Tenderloin Oscar

\$54.00 per person

Beef tenderloin topped with crab, asparagus, and sauce Béarnaise.
Recommended sides: White cheddar mashed potatoes.

Bacon Wrapped Beef Tenderloin

\$53.00 per person

Bacon wrapped beef tenderloin with Gorgonzola cheese. Recommended sides: Parsnip and rutabaga puree surrounded by roasted redskin potatoes and garnished with broccoli florets.

Trotter Cut Sirloin	\$46.50 per person
Trotter cut top sirloin with horseradish bread crumbs and onion glaze. Recommended sides: Cheesy twice baked potato and a braised carrot and onion medley.	
Bistro Steak	\$43.50 per person
Chuck tender steak topped with demi- glaze. Recommended sides: Four cheese mashed potato and lemon ginger green beans.	
Braised Flank Steak	\$43.50 per person
Red wine braised flank steak with red-wine glaze. Recommended sides: Horseradish mashed potato and confetti corn.	
Stuffed Pork Chop	\$41.25 per person
Boneless center cut pork loin chop stuffed with a mixture of apples, walnuts, celery, and Brie cheese. Recommended sides: Sweet potato mash, and Chef's choice of vegetable garnish.	
Pork Fromage	\$41.25 per person
Roasted pork tenderloin stuffed with Brie cheese, sliced into medallions topped with a pork Au Jus Lie sauce. Recommended sides: Sweet potato mash and your choice of vegetable.	
Chicken Piccata	\$42.50 per person
Pan sautéed floured medallions of chicken. Recommended sides: Goat cheese scallion mash potatoes garnished with Italian marinated asparagus.	
Cherry Pecan Chicken	\$42.50 per person
Fresh grilled boneless skinless chicken breast glazed with fruit chutney. Recommended sides: Pasta rice blend of wild rice, white rice, and toasted orzo pasta and garnished with steamed sugar peas.	
Chicken Florentine	\$42.50 per person
A slow roasted breast of chicken filled with a blend of spinach and cheese, gently seasoned, then crowned with a creamy Mornay sauce. Recommended sides: Red skin potatoes, garnished with wine marinated braised carrots and onions.	
Chicken Marsala	\$42.50 per person
Mild garlic sautéed breast of chicken medallions served with Marsala wine sauce Recommended sides: Roasted rosemary redskin potatoes, and fresh steamed green beans.	
Parmesan Crusted Chicken	\$42.50 per person
Boneless, skinless chicken breast coated with Italian breadcrumb and Parmesan cheese mixture. Baked and served with a creamy polenta and angel hair pasta, with Italian gravy topped with Mozzarella cheese. Recommended sides: Broccoli crowns.	
Chicken Delmonico	\$42.50 per person
Boneless skinless chicken breast dredged in a Creole seasoned coating and baked and topped with a creamy mushroom and artichoke white wine butter sauce. Recommended sides: Garlic redskin mash potatoes, garnished with fried zucchini medallions.	

Chicken Mediterranean

\$42.50 per person

A boneless skinless chicken breast herb glazed, and grilled with a sun dried tomato, artichoke, and olive tapenade, topped with Feta cheese. Recommended sides: Redskin mash potatoes and garnished with steamed asparagus spears.

Chicken EnCroute

\$42.50 per person

Boneless skinless chicken breast wrapped in thin sheets of buttered Phyllo dough, served with Dijon mustard sauce. Recommended sides: Sweet potato puree, and gremolata green beans.

VEGETARIAN & VEGAN

Portabella Ravioli

\$41.75 per person

Jumbo ravioli stuffed with portabella mushrooms topped with Gorgonzola cream sauce.

Fried Risotto Cakes

\$39.95 per person

A meatless delight! Our herbed risotto cakes are flavored with goat cheese and fried to a golden brown; served with corn salsa and asparagus.

Duo of Stuffed Peppers

\$43.25 per person

Red, yellow, green or orange peppers delicately filled with mushroom, bread, and rice dressing; topped with Marinara sauce and Romano cheese.

FISH & SEAFOOD

Coho Salmon

\$43.75 per person

Line caught Coho salmon filet baked with salt and pepper with lemon slices.
Recommended sides: Wild rice and ginger lemon green beans.

Asiago Artichoke Salmon

\$45.25 per person

Coho Salmon filet topped with Asiago cheese and roasted artichoke spread, baked to a golden brown.
Recommended sides: Yukon gold mash potatoes. Garnished with pan-fried squash blossoms.

Salmon Florentine

\$45.25 per person

Coho salmon filet stuffed with spinach, garlic and cheese mixture.

Recommended Sides: Roasted redskin potatoes and garnished with roasted carrots.

Pecan Crusted Whitefish

\$43.50 per person

A subtle pecan crust envelops this fresh whitefish filet.

Recommended Sides: Mushroom long grain rice, grilled zucchini and squash.

Citrus Peppercorn Tilapia

\$42.25 per person

Citrus glazed Tilapia filets, flash baked. Recommended sides: Wild rice and orzo blend, garnished with a spicy seaweed salad.

Orange Roughy

\$44.50 per person

A mild fish filet seasoned with an Asian style sea salt with ginger, sesame seeds and garlic.

Recommended sides: Red pepper rice and garnished with garlic sugar peas.

*Food and beverage services are subject to a 6% Michigan State sales tax and a 20% service charge.
All prices are subject to change without notice.*