



CAMBRIA®

Detroit

2021/2022

Wedding Packages



Rooftop Ceremony & Cocktail Reception

Proclaim your love from the rooftop!

Enjoy a gorgeous reception from our green rooftop event space. \$1,000 Setup and teardown of up to 250.

Cocktail reception to immediately follow ceremony for one hour (bar hour is from wedding package).

All Wedding Packages Include

- Dedicated Event Manager
- Personalized menu tasting for up to four (4) people.
- Champaign Toast
- Synchronized dinner service.
- Complimentary Cake Cutting
- Dancefloor
- Floor-length table linens & napkins (white, ivory, or black)
- Complimentary room for Bride & Groom on wedding night
- Discounted room-block for guests
- Riser for DJ or Band
- Setup and teardown of event space

Classic: \$95 ++ per person

Four-hour Deluxe bar
 Three passed hors d' oeuvres
 Two course dinner including choice of soup or salad, plated entrée, vegetable, and starch.

Timeless: \$125 ++ per person

Five-hour Deluxe bar
 Three passed hors d' oeuvres
 Two course dinner including choice of soup or salad, plated entrée, vegetable, and starch.
 Late-night snack

Opulence: \$145 ++ per person

Five-hour Premium bar
 Three passed hors d' oeuvres
 One reception station
 Three course dinner including soup and salad, plated entrée, vegetable, starch.
 Late night snack

Tray Passed Hors d' oeuvres

Three passed hors d' oeuvres included in wedding packages. Additional selections are available at \$5 per person per selection.



Hot Selections	Cold Selections
Wild Mushroom Puff Pastry Tarts, Goat Cheese Cream	Brie Crostini with Walnut
Vegetable Spring Roll, Soy BBQ	Gazpacho and Watermelon with Feta Shooters
Arancini, Rice Ball and Beer Cheese	Prosciutto and Melon Bites
Wagyu Meatballs, Ricotta, Tomato Sugo	Caprese Skewers
Chipotle Shrimp, Grits	Smoked Salmon, Lemon Creme Fraiche, Penny Pancakes
Lemon Chicken Skewers, Piccata Sauce	Togarashi Crusted Tuna, Apple Slaw
Maryland Style Crab Cake, Remoulade	Jumbo Shrimp Cocktail, Wasabi Ketchup
Chicken Satay, Apples	
Lobster Mac & Cheese	

Premium hors d' oeuvres upgrade

Available to add on to your package for additional per person fee.

Petite Lamb Lollipop, Salsa Verde: Varies based on Market Price.

Prosciutto Wrapped Sea Scallop: Varies based on Market Price.

Action Stations

Available to add on to your package for additional per person fee.

Build Your Own Bruschetta: Roasted Garlic Puree, Chopped Tomatoes, assorted chopped Olives, Sundried Tomatoes Spread, Roasted Mushrooms & Goat Cheese, Beans and Pork Belly \$5

Mashed Potato Bar: Three varieties of whipped potatoes served in martini glasses with assorted toppings - sour cream, bacon, green onions, cheddar cheese, bleu cheese, caramelized onions & pesto \$4

Pasta Station: Assortment of pasta dishes with your choice of assorted sauces (\$100 chef attendant fee, per 100 guests served): \$6

Display Appetizers

Available to add on to your package for additional per person fee.

Charcuterie Display: Assortment of Fresh & Dried Fruits, Crackers, Bread, Olives, and roasted peppers, imported and domestic cured meats \$12.

Vegetable Display: Roasted Portobello Mushroom, Asparagus, Bell Peppers, Grape Tomatoes, Baby Carrots, Broccoli Florets, Squash Spaghetti, Zucchini sticks, House Made Ranch, Sundried Tomato Dip, Hummus \$4

Fresh Fruit & French Pastry Display \$10

Cheese Display: Presentation of Imported & Domestic Cheese \$10

All prices are subject to 22% service charge and 6% sales tax

Plated Dinner



Salad Selections

Soup or salad selection included in all packages.

Baby Wedge: Baby Iceberg, Smoked Pork Belly, Grape Tomatoes, Blue Cheese, Ranch Dressing

Caesar Salad: Baby Romaine, 36 months Aged Parmesan, Creamy Caesar Dressing, Focaccia Croutons

House Salad: Local Greens, Cherry Tomatoes, Pickled Red Onion, Zucchini, Olives, Balsamic Vinaigrette

Tomato Caprese: Roasted Tomatoes, Fresh Mozzarella, Fresh Basil, Arugula

Italian Chopped: Our signature salad will be a mix of romaine, iceberg, and radicchio with mortadella, capicola, provolone, blistered tomato, green beans, pickled onions, and green olives, tossed with Creamy Italian dressing.

Soup Selection

Soup or salad selection included in all packages.

Vegetable Soup: Zucchini, Squash, Beans, Onions, Carrots, Celery, Kale, Swiss Chards, Pasta

Mushroom Bisque: Roasted Oyster, Chanterelle and Shitake Mushrooms Cream Soup, Celery Leaves, Parmesan

Italian Wedding Soup: Originating in Naples, this traditional Italian soup celebrates the combination of delicious greens, veggies, a hearty broth with meatballs

Chicken Pastina soup: An Italian classic soul warming soup that's as delicious and traditional as any chicken noodle soup! The fine pasta combines perfectly with the rich broth, tender chicken, and vegetables.

Premium Soup Selection

Available to add on to your package for additional per person fee.

Lobster Bisque: Creamy Lobster Tail Soup, Rock Shrimps Remoulade \$3

Entrée Selection

Included in packages.

\$10 per person upcharge to make any two selections a duet option.

Roasted Lemon Chicken Breast with Mushroom Risotto, Roasted Vegetables, White Wine Demi-Glace

Seared Soho Salmon, Caramelized Asparagus, Creamed Corn, White Wine Reduction

Roasted bone in chicken, Whipped Potatoes, Glazed Carrots

Filet Mignon, mascarpone Whipped Potatoes, Roasted Asparagus, Red Demi Glacé

Beer Braised Short Rib, Corn Polenta, Broccolini, Chianti Demi Glacé

Local Sea Bass, Italian Vegetable Couscous, White Wine and Lemon Bearnaise

Chicken Marsala

All prices are subject to 22% service charge and 6% sales tax

Vegetable Selection
Included in all packages.



Eggplant Parmesan with Tomato Sugo, Italian Mozzarella, Parmesan Cheese, Orecchiette Pasta, Focaccia
Mushroom Risotto, Roasted Asparagus, Creamy Parmesan
Sautéed Zucchini Spaghetti, Grape Tomato, Vegetable Cream Sauce
Charred Broccoli, Citrus Vinaigrette
Sautéed Garlic Spinach
Roasted Brussels Sprouts, Smoked Maple Bacon
Sautéed Zucchini, Chimichurri
Ginger Glazed Carrots
Roasted Corn, Lime & Jalapeno Vinaigrette
Italian Vegetable Medley, Chili, Oregano, Roasted Garlic

Starch
Included in all packages.

Smoked Bacon & Maple Glazed Sweet Potato
Butternut Squash and Ginger Mash
Roasted Parmesan Fingerling Potatoes
Truffle Double Whipped Mashed Potato
Mascarpone Whipped Potatoes
Roasted Garlic Mashed Potato

Carving Stations

Available to add on to your package for additional per person fee.
\$100 chef attendant fee, per 100 guests served.

All options include appropriate accompaniment (au jus, demi glaze, turkey gravy, etc.) and bread

Beef Tenderloin \$16 per person
Prime Rib \$16 per person
Roast Sirloin \$12 per person
Roasted Turkey Breast \$8 per person

All prices are subject to 22% service charge and 6% sales tax

Sweets Table

Customized sweets table available to add on to your package for additional per person fee. Speak with your dedicated Event Manager to coordinate.

Late night selection

Included in Opulence Package

Available to add on to your package for additional per person fee.

Cookies and cream \$6

Mini Bomboloni doughnuts with custards \$6

Tomato soup with short rib grilled cheese \$7

Smoked pulled pork sandwiches and French fries \$7.

S'mores Station \$3

Coney Island dogs & French Fry station \$6

Detroit or Italian Style Pizza \$6

Variety of pre-made gourmet burgers and French fries \$7

Mexican Village Station with a variety of pre-made gourmet tacos \$8

Chinese station with Chinese boxes filled with stir-fry and mini egg roll \$8

Bar Packages

Maximum five hours of bar service per event

Classic Package may add one hour of bar service with Per person price

Tier One Bar Package:

\$15/hour per person

Call Spirits:

Smirnoff Vodka

Bacardi Rum

Bombay Gin

Sauza Gold Tequila

Dewars White Label Scotch

Bottled Beer Selections: (pick 3)

Budweiser

Bud Lite

Miller Lite

Corona

Sam Adams Boston Lager

Wine Selections:

Scarpetta Frico Rosso (red blend)

Scarpetta Frico Bianco (white blend)

Scarpetta Rosato (house rose)

Tier Two Bar Package:

\$25/hour per person

Premium Call Spirits:

Tito's Vodka

Bacardi Rum or Captain Morgan Rum

Bombay Gin

Jose Cuervo Gold Tequila

Dewars White Label Scotch

Bottled Beer Selections: (pick 3)

Peroni

Heineken

Stella Artois

Sam Adams Boston Lager

Bell's Two Hearted IPA

Bell's Amber Ale

Wine Selections: (pick 3)

Ruffino Moscato D'Asti

Villa Maria Sauvignon Blanc

Cycles Gladiator Chardonnay

Decoy Chardonnay

Kris Pinot Noir

Decoy Merlot

Hahn Cabernet Sauvignon

Athena Cabernet Sauvignon

Tier Three Bar Package:

\$40/hour per person

Premium Spirits:

Grey Goose Vodka

Tito's Vodka

Bacardi Rum

Hendrick's Gin

Patron Silver or Casamigos Blanco Tequila

Johnnie Walker Black Scotch

Hennessy VS Cognac

Bottled Beer Selections: (pick 3)

Peroni

Heineken

Stella Artios

Bell's Two Hearted IPA

Atwater Brewery Dirty Blonde Ale

New Holland Brewery Tangerine Space Machine IPA

Sam Adams Boston Lager

Sam Adams Cherry Wheat (seasonal- ask if available)

Wine Selections: (pick 4)

Ruffino Moscato D'Asti

Villa Maria Sauvignon Blanc

Decoy Chardonnay

Kris Pinot Noir

Decoy Merlot

Athena Cabernet Sauvignon

Allegrini Valpolicella

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Detroit

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