



MEDOVUE HALL WEDDINGS 2020

Medovue Hall is located next to The English Inn on the 15- acre estate owned by The Nelson Family. The original owner, Mr. Irving J. Reuter, the first general manager of Oldsmobile, named his treasure "Medovue." The pastoral rolling meadows and winding Grand River were a perfect setting to build his private home, now The English Inn, Restaurant, and Pub.

From the marble foyer in the grand entrance to Medovue Hall to the elegant fixtures and furnishings, you will find this to be a unique and charming facility set among our formal English gardens, a charming croquet court and meditative walking paths. Take a step back in time and enjoy the magic of Medovue.

CEREMONIES

Situated along the lovely wooded banks of the Grand River, our beautiful Pergola offers the ultimate venue for a perfect outdoor ceremony. Surrounded by a breathtaking garden and twinkling fountain together with the symphonic sounds of the Grand River, the Pergola helps create a wonderful and memorable ceremony location.

RECEPTIONS

Medovue Hall offers the option of either a daytime or evening reception. To assist you in planning your wedding day, we have designed inclusive wedding packages. These packages are an excellent idea for those of you who wish to know exactly what your costs will be for your special day.

If you prefer, we will also assist you in planning a customized event with a la carte pricing. Our goal is to create a wonderful memory that will be treasured for years to come.



WEDDING PACKAGES

The English Inn and Medovue Hall is proud to offer you the following wedding packages, all of which include:

- ❖ A display of cut fruit and cheeses served with gourmet crackers
- ❖ Choice of entrée
- ❖ Non-alcoholic beverages
- ❖ Cake service
- ❖ Formal attire service staff
- ❖ Use of Medovue Hall, per event
- ❖ White linens and skirting
- ❖ All china and glassware

Our goal at The English Inn is to help create a wedding reception that is exactly what you have dreamed and hoped for all of your life. We have designed these packages to assist you in planning and have created our menus and special touches to please you.

Throughout our years of experience, we have found that these menu items and packages are the most popular selections that we have served. If there is a particular food item that you would like to complete your event or something special that you do not see on our menus, please do not hesitate to ask us for assistance.

BOOKING INFORMATION CALENDAR

- TODAY book your reception, sign contract, and submit \$1500 deposit
- 6 MONTHS PRIOR an additional \$1000 deposit is due (Saturday evening events)
- 90 DAYS PRIOR estimated 50% balance due
- 30 DAYS PRIOR all final set-up and menu arrangements/details made
- 10 DAYS PRIOR Final Guest Count due
- 72 HOURS PRIOR Final payment due



DINNER RECEPTION
SILVER PACKAGE

59 PER PERSON

This package includes wine service with dinner, one bottle per 5 guests, and a champagne toast for everyone.

THE ENGLISH INN SALAD

Mixed baby greens, house-made balsamic vinaigrette dressing, black olive tapenade, walnuts, goat cheese crouton

Freshly baked rolls served with butter, appropriate starch, and seasonal vegetable accompany every entrée.

CHOICE OF ONE ENTRÉE FROM THE FOLLOWING SELECTIONS:

CHICKEN MARSALA

chicken, mushroom, sweet marsala wine sauce

BAKED COD FLORENTINE

light lemon scented breadcrumb encrusted
New England cod, spinach mornay sauce

LEMON CAPER CHICKEN

chicken breast, lemon-caper butter sauce

BONE-IN PORK CHOP

Half pound pork chop, sauce Robert

PRINCESS CHICKEN

chicken breast, fresh asparagus, white wine cream sauce

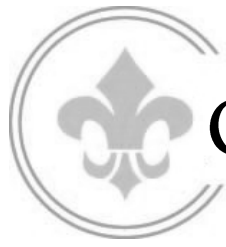
NORTH ATLANTIC SALMON

fillet of salmon, classic béarnaise sauce

PETITE PRIME RIB OF BEEF

prime rib of beef, au jus, Yorkshire pudding, horseradish sauce

All prices subject to 20% Service Charge and 6% Michigan Sales Tax
*2020 pricing



DINNER RECEPTION

GOLD PACKAGE

69 PER PERSON

This package includes 3 hours House Stock open bar,
and a champagne toast for everyone.

THE ENGLISH INN SALAD

Mixed baby greens, house-made balsamic vinaigrette dressing,
black olive tapenade, walnuts, goat cheese crouton

Freshly baked rolls served with butter, appropriate starch, and
seasonal vegetable accompany every entrée.

CHOICE OF ONE ENTRÉE FROM THE FOLLOWING SELECTIONS:

FILET MIGNON

center cut Angus beef tenderloin, red wine demi-glace

LOBSTER STUFFED WALLEYE

walleye, lobster mousse, lobster cream

ROASTED DUCK

duck legs and thighs, Michigan sour cherry compote

PETITE FILET MIGNON & CHICKEN COMBINATION

chicken breast, petite center cut Angus beef tenderloin, aioli,
red wine demi-glace

PETITE FILET MIGNON & SALMON COMBINATION

petite center cut Angus beef tenderloin,
salmon fillet, red wine demi-glace, classic Béarnaise sauce

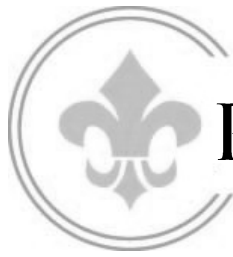
PRIME RIB OF BEEF

prime rib of beef, au jus, Yorkshire pudding, horseradish sauce

CORNISH GAME HEN

cornish game hen, apple raisin herb stuffing,
spicy apple glaze

All prices subject to 20% Service Charge and 6% Michigan Sales Tax
*2020 pricing



DINNER RECEPTION

PLATINUM PACKAGE

79 PER PERSON

This package includes wine service with dinner, one bottle per 5 guests, 4 hours House Stock open bar and a champagne toast for everyone.

THE ENGLISH INN SALAD

Mixed baby greens, house-made balsamic vinaigrette dressing, black olive tapenade, walnuts, goat cheese crouton

Freshly baked rolls served with butter, appropriate starch, and seasonal vegetable accompany every entrée.

CHOICE OF ONE ENTRÉE FROM THE FOLLOWING SELECTIONS:

CHICKEN OSCAR

chicken breast, crab meat, fresh green asparagus, classic hollandaise sauce

LOBSTER FILET MIGNON

beef tenderloin, lobster meat, classic Béarnaise sauce

NEW YORK STRIP STEAK

center cut Angus beef New York Strip, red wine demi-glace, herb compound butter

RACK OF LAMB

olive oil, cracked black pepper, dijon-thyme scented demi-glace

LOBSTER TAIL

broiled lobster tail, drawn butter, lemon

FILET MIGNON & SALMON COMBINATION

center cut Angus beef tenderloin, salmon fillet, red wine demi-glace, classic Béarnaise sauce

FILET MIGNON & CHICKEN COMBINATION

chicken breast, center cut Angus beef tenderloin, aioli, red wine demi-glace

FILET MIGNON & DUCK COMBINATION

center cut Angus beef tenderloin, roasted quarter duck, red wine demi-glace, Michigan Cherry sauce

All prices subject to 20% Service Charge and 6% Michigan Sales Tax
*2020 pricing



Our brunch package is available 11:00am-3:00pm.

This package includes a champagne toast for everyone.

Your choice of Chef's Quiche or Frittata served with twice-baked potatoes, sautéed vegetables, and your choice of ham, bacon or sausage.

THE ENGLISH INN SALAD

Mixed baby greens, house-made balsamic vinaigrette dressing, black olive tapenade, walnuts, goat cheese crouton

Freshly baked rolls with butter are served with brunch.

CHOICE OF ONE OF THE FOLLOWING BRUNCH ENTREES:

CLASSIC QUICHE LORRAINE

eggs, cream, bacon, Swiss cheese

BROCCOLI AND CHEDDAR QUICHE

eggs, cream, fresh broccoli, and cheddar cheese

VEGETARIAN QUICHE

seasonal fresh vegetables, eggs, cream

ASPARAGUS FRITTATA

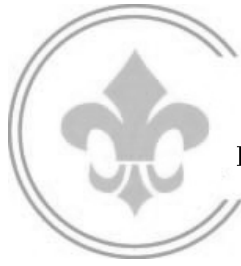
mushroom, asparagus, Swiss cheese

GREEK FRITTATA

black olives, tomatoes, goat cheese, Mediterranean seasonings

*We can also create your own quiche or frittata using your favorite ingredients.
Ask your Event Manager for more details.*

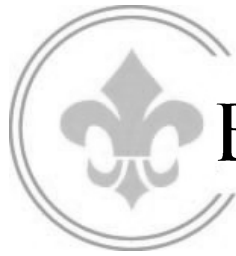
All prices are subject to 20% Service Charge and 6% Michigan Sales Tax
*2020 pricing



APPETIZERS

Priced per 50 servings unless otherwise noted

- BRUSCHETTA**
sliced rustic bread, pesto,
tomatoes, provolone
163
- TARTE FLAMBÉ**
pastry shell, herbed cream cheese,
bacon, onion
163
- SMOKED SALMON SPREAD**
smoked salmon, dill cream cheese,
crackers
175
- DUCK SAUSAGE**
puff pastry, honey-Dijon dipping sauce
163
- JUMBO STUFFED MUSHROOMS**
spinach, bacon, swiss, parmesan
150
- ENGLISH INN CRAB SPREAD**
crabmeat, cheese, red pepper, herbs,
served warm with crackers
175
- SPINACH AND ARTICHOKE DIP**
cheese, artichoke hearts, fresh spinach,
served warm with toast points
150
- SPINACH PUFFS**
cream puff, spinach, cream cheese
150
- LOBSTER CAKES**
lobster claw meat, scallops, onions,
bell peppers
188
- BACON WRAPPED FIGS**
mission figs filled with goat cheese
163
- FOIE GRAS**
goose liver pate, canapé, berry preserves
market price
- CAPRESE SKEWERS**
pesto marinated mozzarella, grape tomatoes
163
- JUMBO SHRIMP COCKTAIL**
on ice with lemon wedges
and cocktail sauce
175
- MINI BEEF WELLINGTON**
tenderloin of beef, mushroom duxelle,
puff pastry
238
- SCALLOPS WRAPPED IN BACON**
sea scallops, bacon
188
- ASSORTMENT OF MINI SANDWICHES**
silver dollar rolls, ham, turkey,
roast beef, cheeses
163
- RELISH & VEGETABLE DISPLAY**
Fresh vegetables, assorted pickles and olives,
dipping sauce
163
- MIXED NUTS & MINTS**
gourmet mixed nuts, after dinner mints
95



BEVERAGE SERVICE

BAR OPTIONS

For your reception, you may choose to add hours of bar service to your selected package. The stated charges are a per person fee and will be based on guaranteed, maximum number of guests attending. If your guest count exceeds your guarantee, you will be charged for the actual number of guests attending.

HOSTED OPEN HOUSE STOCK BAR

You may add 2 hours House Stock open bar to your reception for 21.00 per person. Additional hours are 7.00 per person.

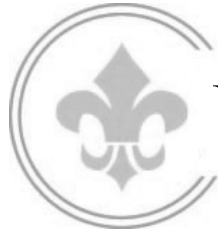
	HOUSE STOCK	CALL	PREMIUM
Two Hours	21	26	31
Three Hours	28	33	38
Four Hours	35	40	45

	HOUSE STOCK	CALL	PREMIUM
Vodka	Gordons	Absolut	Kettle One
Gin	Gordons	Beefeater	Tanqueray
Rum	Bacardi Light	Captain Morgan	Bacardi Silver
Scotch	McMasters	J & B	Dewars
Whiskey	Seagrams 7	Canadian Club	Jameson
Bourbon	Jim Beam	Wild Turkey	Jack Daniels

WINES Chardonnay, Cabernet, Merlot, Moscato, and Pinot Grigio.

BEER Budweiser, Bud Light, Miller Lite, and O'Douls non-alcoholic.

A cash bar is also available as an option. A fee of 75.00 per hour, for staffing a bartender, is required.



WEDDING CAKES

Our pastry chef would be pleased to prepare a cake to your specifications. A variety of cake flavors are available and may be complemented with a wonderful fruit or mousse filling. Cakes from The English Inn start at 4.50 per person must be ordered two weeks in advance. Please ask your Event Manager for more details.

FLAVORS

Vanilla White
French Vanilla
Chocolate
Red Velvet
Devil's Food
White Chocolate
Spice Cake
Banana
Apple Spice
Lemon or Key Lime
Marble
Mango
Yellow Cake
Cherry
Strawberry
Chocolate Chip
Coconut
Butter Pecan
Almond
Carrot Cake*
Pistachio*
Hazelnut*

FILLINGS & FROSTINGS

Vanilla Buttercream
Chocolate Buttercream
Mousse or Fruit Filling
Chocolate Ganache
White Chocolate Buttercream
Fondant (2 additional per person)

* Premium Cake flavors 6.50 per person
Intricate detailing (1.50 additional per person)

If you prefer, you may bring a cake in or have one delivered from your favorite bakery; this is perfectly acceptable. Cake service is included in all wedding packages. Cake service fee is \$1 per person a la carte.



WEDDING CEREMONY

Holding your wedding ceremony here at The English Inn is the perfect way to add a touch of elegance to your special day.

The Pergola on the Grand River is an ideal setting for your outdoor ceremony. We encourage you and the wedding party to do a rehearsal before the big event and will schedule a time to do so that is appropriate for all individuals involved.

Outdoor ceremony fees include maintenance of the gardens and grounds. Electricity is available at the Pergola for any musicians you may have selected to play at your ceremony. We will also be happy to set up a table at the Pergola for a unity candle or address any other needs you may have.

Ceremonies are scheduled only for those couples who have selected The English Inn or Medovue Hall as the site for their wedding reception.

CEREMONY PRICING

Friday	\$375.00
Saturday	\$500.00
Sunday	\$375.00

Monday through Thursday all ceremonies are \$300.00, time slots negotiable.

CHAIR SET UP & UTILIZATION fee is \$1.50 per chair for all ceremonies.

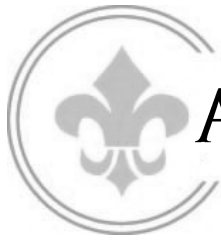
If the weather does not allow for an outdoor ceremony, it will take place in the room you have reserved for your reception, ceremony fee will still apply.

DÉCOR Birdseed and rice may not be used for any ceremonies, bubbles are allowed outside. Natural flower petals may be used outside and silk petals inside.

REHEARSAL Included in the ceremony fee is a one hour rehearsal scheduled according to availability. The rehearsal is directed by the person performing the ceremony and the wedding party.

TRANSPORTATION to the Pergola is not provided by The English Inn, but guests may be driven in cars to the Pergola.

Please see your Event Manager for more information regarding ceremonies.



A LA CARTE PRICING

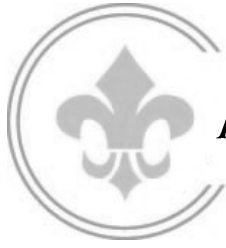
Use of Medovue Hall	1000 per event
All-Day Upgrade	1500 per event
Linen and Skirting Fee	1 per person
China & Glassware	2 per person
Cake Service	1 per person
Non-alcoholic bar	8 per person
Coffee and tea	2.95 each

Plated Brunch Meal	28
Children's Chicken fingers with French fries	13

CHOICE OF ENTREES:

Prime Rib of Beef	33
Baked Cod Florentine	26
Princess Chicken	25
Pecan Encrusted Pork Tenderloin	28
Lemon Caper Chicken	25
New York Strip Steak	38
North Atlantic Salmon	28
Roasted Half of Duckling	32
Parrot Fish	30
Petite Filet Mignon and Chicken Combination	39
Cornish Game Hen	28
Chicken Oscar	28
Lobster Filet Mignon	38
Petite Filet Mignon and Salmon Combination	44
Filet Mignon	36
Rack of Lamb	32
Lobster Tail	Market price
Chicken Marsala	25
Surf and Turf	Market price

These a la carte entrée prices include our house salad,
fresh baked rolls with butter and proper accompaniments.



ADDITIONAL INFORMATION

Round tables are provided for guest seating, they will seat up to ten people per table. Skirted tables may include a head table, cake table, gift table, guest book table, place card table, appetizer table, and tables needed by a D.J. or other entertainment.

The capacity of Medovue Hall is approximately 200 guests. As specialty tables (cake, gift, appetizer, and head table) are added, the seating capacity decreases.

A room diagram and table numbers will be provided if you wish to do assigned seating for your guests. We ask that you supply your own place cards.

No outside catering is allowed. Wedding cakes are the only exception.

We do not have private changing rooms for the bride and groom.

Both levels of Medovue Hall are accessible by wheelchair, and all restrooms are also fully accessible. There is an elevator to both levels.

A microphone is available for any special toasts or announcements you wish to make during your reception.

Your dance floor may be used as a ceremony back up with guests seated at dinner tables.

When children are in attendance, they must be under adult supervision. This is both for the comfort and safety of the children and out of respect for your other guests.

If you choose a reception package for your guests, the children's package price is 28 per child.

Vegetarian meals may be substituted for any adult meals at no additional charge. Advance notice is required.

THE ENGLISH INN AND MEDOVUE HALL CONTRACT

By signing this contract, you agree to all of the terms & conditions contained herein.

1. A \$1500.00 non-refundable pre-payment is due at the time of the initial booking.
2. For a Saturday evening event an additional \$1000.00 non-refundable deposit is due 6 months prior to your event.
3. 50% of your estimated balance will be due 90 days prior to your event. This is a non-refundable deposit.
4. The remaining estimated balance is due no later than 72 hours prior to your event.
5. Final minimum guest count and menu selections must be submitted to The English Inn 10 days prior to your event. You will be charged for the minimum guest count.
6. One entrée selection must be made for all guests. Vegetarian and special dietary-needs entrees are available, as are children's meals. These items must be ordered 10 days prior to your event.
7. We will be prepared to serve 5% over your guest count, but cannot guarantee identical meal service for more than that.
8. The minimum revenue, in food and beverage sales before tax and gratuity, to reserve Medovue Hall are as follows: Saturday evening | Saturday afternoon | Friday evening | Sunday | Monday - Friday afternoon
\$8,100.00 \$3,500.00 \$3,900.00 \$3,900.00 \$2,000.00
9. All food and beverages are subject to 6% Michigan sales tax and 20% service charge.
10. All food and beverages must be purchased through The English Inn. No food or beverages may be removed from The English Inn according to state health regulations. Wedding cakes are the only exception.
11. All pricing is guaranteed 90 days prior to your event.
12. Medovue Hall scheduling is as follows: Daytime events are scheduled starting as early as 10:00 am and concluding no later than 4:00 pm. Evening events are also scheduled starting as early as 6:00 pm and concluding by 12:00 am. The time of use for each event is six hours, unless other pre-approved arrangements have been made.
13. Medovue Hall and The English Inn are non-smoking facilities.
14. The English Inn reserves the right to refuse alcohol service to any guest or all guests. Shots are not available, and will not be served. Proper current identification is required for all guests who are of legal drinking age.
15. The event sponsor will be responsible for protection of walls, furnishings, furniture, and carpeting, both during preparations and throughout continuation of activities. Any damage or loss will be billed to the event sponsor. Birdseed, rice, glitter, and confetti are not permitted. Bubbles are for outdoor use only.
16. Adult supervision is required for all aged children at all times during any event inside the facility and outside on the grounds.
17. Medovue Hall and The English Inn will not be liable for loss, theft or damage to property belonging to event participants nor liable for any injury or damage to persons or property sustained on English Inn property.
18. The English Inn shall not be liable for non-performance of this contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (federal, state and municipal) regulations and/or restrictions upon travel or transportation, availability of food and /or beverages, riots, national emergencies, Acts of God, and other causes whether enumerated herein or not are beyond the reasonable control of, and prevent or interfere with, the performance of The English Inn and Medovue Hall.
19. The English Inn does not have cooler space to store your flowers or wedding cake. Alcoholic beverages not purchased from The English Inn are not allowed on the property, but can be used in overnight rooms.
20. There will be a supervisor scheduled specifically for your event; any pre-approved early set up is at the sole responsibility of the guest.

I have added an all-day upgrade to my event I have declined an all-day upgrade for my event
 I have reserved a block of rooms for my event I have declined a room block for my event

Event Name _____ Date of Event _____ Estimated Guest Count _____
Time for Use _____ Guest Signature _____ Date _____
The English Inn/Medovue Hall Representative _____