



SPECIAL OCCASIONS

The English Inn is a wonderfully unique location for your next special occasion, be it an anniversary party, family reunion, birthday party, honorary celebration or some other special event. We offer all the following amenities to make your party a success. Overnight accommodations, an award winning restaurant, a world class wine list and a professional service staff. The following information will help you start planning your event. Please contact our banquet sales manager for further information and to reserve your date.

THE DINING ROOMS

The English Inn has five distinct and beautiful locations available to rent as private rooms.

THE DEVONSHIRE ROOM originally the formal drawing room for the estate's owners, the Devonshire room remains the ultimate in understated elegance. The original Honduran mahogany paneled walls surround the estate's grand black marble fireplace; the sophisticated ambiance makes the Devonshire the most popular backdrop for a large gathering of friends and family. Antique furniture and a baby grand piano complete this lovely location. The spacious room has the capacity to seat fifty guests comfortably.
\$175 rental per event

THE THAMES ROOM three walls of leaded windows that overlook our formal gardens and the Grand River make this dining room an inviting setting. The bright and airy Thames room also has a fireplace and the capacity to seat twenty-four guests.
\$100 rental per event

THE OXFORD ROOM located on the garden level of the English Inn, the Oxford room features a stone fireplace, a terrazzo floor and views of the river, terrace and gardens. It is perfect for entertaining smaller parties and will accommodate up to sixteen guests.
\$75 rental per event

THE MIDFORD ROOM the original estate's dining room, the Midford is situated so guests can enjoy views directly overlooking the formal gardens. The Midford room can accommodate up to thirty-two guests.
\$75 rental per event

MEDOVUE HALL

A stunningly beautiful banquet facility named after the original estate built by Irving and Janet Rueter in 1927. 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. The ballroom boasts two large chandeliers, mirrors, tapestries and artwork that intertwine with huge arched windows that frame views of the fifteen acre estate. Medovue Hall has a dance floor available for your event to add to the festivities. Although able to accommodate 200 guests, Medovue is also a comfortable and warm venue for 50 to 75 guests.

Rental fee is \$1000 per event, in addition to \$1 per person linen and skirting fee.



SOCIAL HOUR

We offer a full service bar as well as a wide variety of appetizers that can be served buffet-style on a table or passed butler-style by our service staff.

The minimum count for any appetizer is 15 pieces or a quantity of 15.

BRUSCHETTA
sliced rustic bread, pesto,
tomatoes, provolone
3.25

TARTE FLAMBÉ
pastry shell, herbed cream cheese,
bacon, onion
3.25

SMOKED SALMON SPREAD
smoked salmon, dill cream cheese,
crackers
3.50

DUCK SAUSAGE
puff pastry, honey-Dijon dipping sauce
3.50

JUMBO STUFFED MUSHROOMS
spinach, bacon, swiss, parmesan
3.00

ENGLISH INN CRAB SPREAD
crabmeat, cheeses, red pepper, herbs,
served warm with crackers
3.50

SPINACH AND ARTICHOKE DIP
cheese, artichoke hearts, fresh spinach,
served warm with toast points
3.00

SPINACH PUFFS
cream puff, spinach, cream cheese
3.00

LOBSTER CAKES
lobster claw meat, scallops, onions,
bell peppers
3.75

CAPRESE SKEWERS
pesto marinated mozzarella,
grape tomatoes
3.25

FRUIT & CHEESE DISPLAY
assorted fruits and cheeses, crackers
4.75

JUMBO SHRIMP COCKTAIL
on ice with lemon wedges
and cocktail sauce
3.50

MINI BEEF WELLINGTON
tenderloin of beef, pâté, mushroom
duxelle, puff pastry
4.75

SCALLOPS WRAPPED IN BACON
sea scallops, bacon
3.75

RELISH & VEGETABLE DISPLAY
fresh vegetables, assorted pickles and
olives, dipping sauce
3.25



DINNER ENTRÉE SELECTIONS

The English Inn's award winning Chef has created the following delectable entrées. If you should not see your favorite dish, we would be happy to create a personalized menu for you.

All items are accompanied by our English Inn house salad and also served with seasonal fresh vegetables, Chef's selection of starch and fresh baked rolls with butter.

BEEF

PRIME RIB OF BEEF*

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

33

FILET MIGNON*

8 oz. center cut tenderloin, red wine demi-glace

36

NEW YORK STRIP*

12 oz. center cut strip steak, red wine demi-glace,
herb compound butter

38

LOBSTER FILET MIGNON*

beef tenderloin, lobster meat, classic béarnaise

38

**The English Inn is proud to serve only Angus Beef on our menu*

FISH AND SEAFOOD

LOBSTER TAIL

broiled lobster, drawn butter, lemon

Market price

NORTH ATLANTIC SALMON

fillet of salmon, classic béarnaise

28

PARROT FISH

butterfly cut parrotfish, key lime beurre blanc

30

LOBSTER STUFFED WALLEYE
walleye, lobster mousse, lobster cream

29

BAKED COD FLORENTINE
fillet of cod, herbs, spinach mornay sauce

26

POULTRY

PRINCESS CHICKEN
chicken breast, fresh asparagus, champagne cream sauce

25

CHICKEN MARSALA
chicken breast, mushroom, sweet marsala wine sauce

25

CHICKEN OSCAR
chicken breast, asparagus, crabmeat, classic hollandaise

28

LEMON CAPER CHICKEN
chicken breast, lemon- caper butter sauce

25

STUFFED QUAIL
mushroom chicken pate, herb mustard cream sauce

28

ROASTED DUCK
duck legs and thighs, Michigan sour cherry compote

32

DUCK A 'LORANGE
Roasted half duckling, orange glaze

31

CORNISH GAME HEN
cornish game hen, apple raisin herb stuffing, spicy apple glaze

29

COMBINATION PLATES

DUCK & FILET MIGNON
quarter duckling, petite filet mignon, sour cherry compote,
red wine demi-glace
42

CHICKEN & FILET MIGNON
chicken breast, petite filet mignon,
Marchand de vin sauce
39

CLASSIC SURF AND TURF
A petite filet mignon, broiled lobster tail
Market price

FILET MIGNON AND SALMON
petite center cut filet, salmon fillet, red wine demi-glace,
classic béarnaise sauce
44

OTHER HOUSE FAVORITES

PECAN ENCRUSTED TENDERLOIN OF PORK
pork tenderloin, maple rum glaze
28

RACK OF LAMB
dijon and thyme scented demi glaze
45

VEGETARIAN STUFFED PEPPER
red pepper, rice, vegetables
19

VEGETARIAN PASTA PRIMAVERA
seasonal vegetables, parmesan sauce
19

VEGETABLE RISOTTO
seasonal vegetables, cheese, grape tomatoes
22

WARNING: The staff of The English Inn would like to keep you informed that consuming raw or undercooked items which may include meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



DESSERT SELECTIONS

CHEESECAKE

Creamy New York style cheesecake

CHOCOLATE DECADENCE

Rich and fudgie flourless chocolate cake

WHITE CHOCOLATE MANGO MOUSSE

Delicate mousse with fresh mango slices with raspberry and mango sauce

THE FOLLOWING DESSERTS ARE AVAILABLE IN INCREMENTS OF 12 PIECES.

TERRINE OF WHITE AND DARK CHOCOLATE MOUSSE

on top of sponge cake and finished with chocolate sauce

TURTLE CHEESECAKE

A classic combination of caramel, chocolate and pecans with a chocolate cookie crust

PEANUT BUTTER PIE

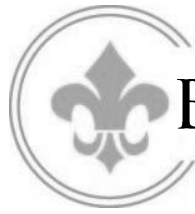
A chocolate cookie crust with a creamy peanut butter filling

APPLE TART

Rich and flaky crust filled with spiced apples and a touch of brandy topped with a crispy oatmeal crust

KEY LIME TART

Vanilla wafer crust with a classic tangy key lime custard filling



BEVERAGE SERVICE

For your event you may choose to select a hosted bar. Wine service, non-alcoholic hosted and other custom bar options are available. Please ask your Event Manager for more details. A minimum of a non-alcoholic bar is required for each event that is not a cash bar.

ON CONSUMPTION HOSTED BAR

The bar will be your choice of house, call or premium brand liquors. Charges are based on actual number of drinks served and prices are as follows.

House Brands	6.00	House Wines	7.00	Soft Drinks	2.00
Call Brands	7.00	Domestic Beers	4.00	Coffee/Tea	2.95
Premium Brands	8.00				

Additional beverages may be added to your hosted bar; please ask for options and prices.

CHAMPAGNE TOAST

House Champagne	4 per person
Domaine Chandon Brut Champagne	6 per person



SPECIAL EVENT POLICIES

The following policies have been established to help guide you when making decisions in regards to your upcoming event here at the English Inn.

FUNCTION SPACE The English Inn charges a rental fee for each function space used. Rental fees range from \$75 to \$1000 per function space. Special events may be scheduled seven days a week during the daytime or in the evening. Events are scheduled according to the size and needs of your group and availability at the Inn. As other groups may be utilizing the same areas prior to or following your event, please adhere to the times agreed upon. Should your time schedule change, please contact your event sales manager as soon as possible.

DEPOSITS & PAYMENT A deposit amount will be determined based on the function space held and food and beverage needs will be due along with signed contract to hold space. This deposit will be applied to any costs for your event and the outstanding balance is due upon completion of your function. A final deposit of the remaining balance will be due upon completion of your event.

FOOD AND BEVERAGES A guaranteed guest count is due 10 days prior to your event. This guaranteed final count will be the least number of guests we will prepare and bill for and any additions within the 10 days are final. If no guarantee is provided by the stated date, the guest count listed on your letter of agreement will be used. For groups of 50 or more you may select one entrée for your guests. For groups of less than fifty you may offer your guests a choice of up to three entrées. Exceptions will be made for religious or dietary needs, vegetarians, children, etc. Your guaranteed number of each entrée must be submitted to your event sales manager no less than ten days prior to your scheduled event to insure availability.

For events offering multiple entrees choices, it is required that a place card of some kind if provided for each guest clearly indicating their entrée selection to the service staff.

We cannot guarantee menu prices more than 90 days in advance. All food and beverages are subject to a 20% service charge and a 6% Michigan tax.

In accordance with the liquor laws of the State of Michigan, all alcoholic beverages must be purchased from The English Inn and served by our staff. No alcoholic beverage of any kind may be taken from the premises. The legal drinking age is 21 and will be strictly enforced. Sunday alcoholic beverage service begins at 12:00 pm. Shots of any kind are not available, and will not be served. The English Inn reserves the right to discontinue alcohol service to any guest.

GENERAL INFORMATION The English Inn is a smoke-free environment. For those guests who would care to smoke, they may do so in either parking lots.

When children are in attendance, we require they be supervised by a responsible adult. This is both for the comfort and safety of the children and out of respect for your other guests.

The Devonshire dining room has a baby grand piano that is at your disposal for a rental fee of \$50 when your event is in the Devonshire.

The English Inn will adjust the location of your event if your guest count does not coincide with what fits best to serve all of our guests on any particular day or evening.

DAMAGE Function sponsors are responsible for the protection of walls, furnishings and carpeting in the dining rooms, both during preparations and continuation of activities. Damage or loss will be billed to the function sponsor. The on-site contact of the function is responsible for the conduct of all attendees.

SECURITY The English Inn is not liable for loss, theft or damage to property belonging to function participants.

ENTERTAINMENT Musicians and entertainers will be booked by the person in charge of each event and will be solely their responsibility. We will be happy to assist in making contact arrangements. All musical entertainment requires pre-approval. Disc jockey's are not allowed in the main house of The English Inn.