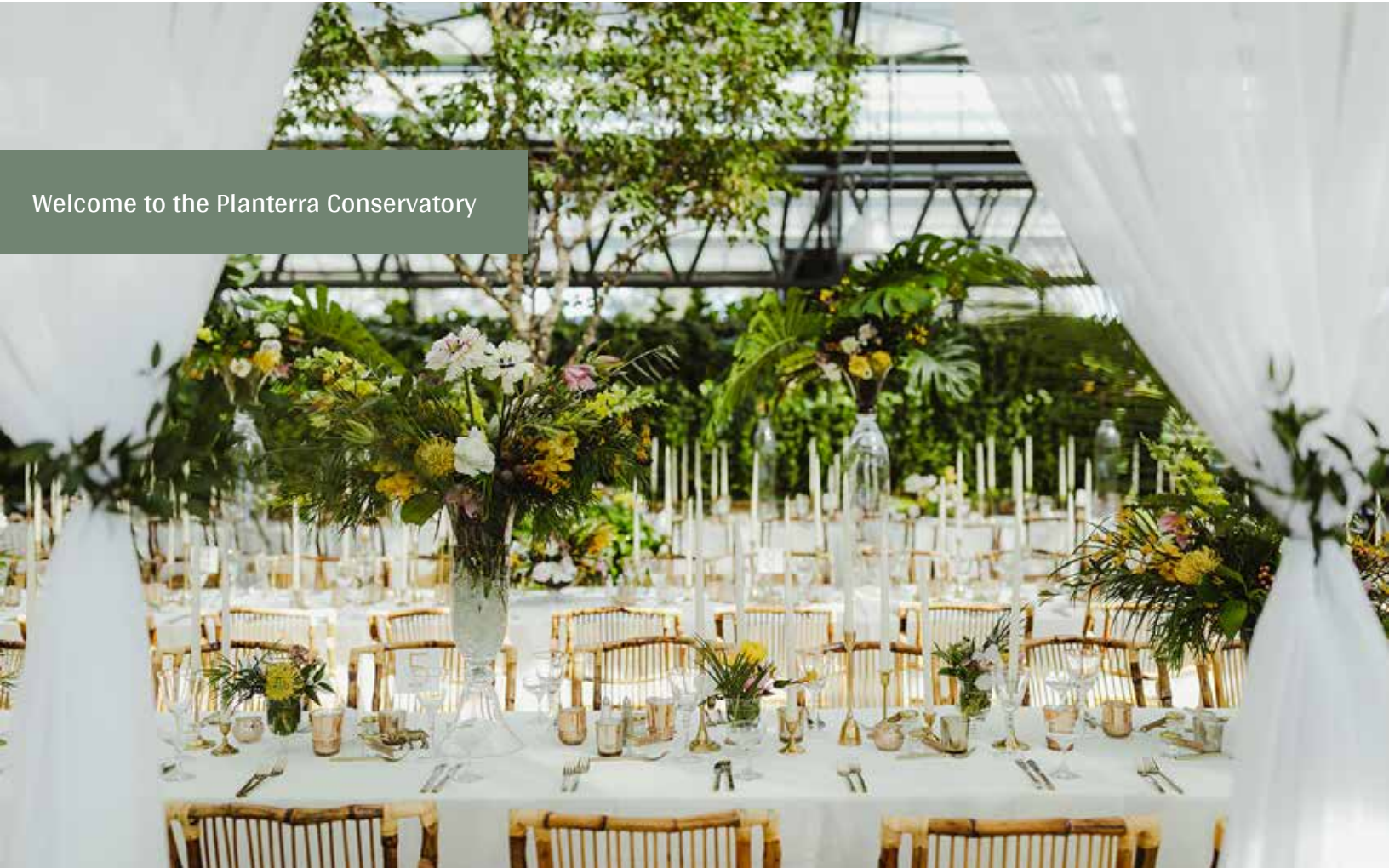


2024 | REVISED 2.8.23

Wedding Packet



Welcome to the Planterra Conservatory



Planterra Conservatory is a full-service venue offering food and beverage services, floral design, linens, specialty rentals, valet and planning services. Our event stylists work in collaboration with our couples to create a custom event to ensure their vision is realized and their expectations are exceeded. The warmth and brilliance of the Conservatory combined with an innovative menu, premium bar and distinctive floral designs create an event experience unparalleled in the Metro Detroit Area.

Our 2023 Weddings packet highlights some of our most popular offerings along with a room layout and sample budgets. After an initial consultation with our Special Events Director, we are delighted to provide a detailed proposal for you.

We look forward to working with you to create a beautiful and memorable evening for your family and friends.

WITH WARMEST WISHES,

The Pliska Family

Amazing, Beautiful, Perfect Venue and Experience!

“

You are in the very best hands with Planterra! They are responsive, helpful, and totally have the entire planning process down. They ensure you don't forget anything, even things outside of the reception/venue piece of your wedding. Not to mention, the venue itself is beautiful - every guest was in awe of Planterra. You cannot go wrong!

BLAIR, JUNE 2019





Jardiniere Menu

Butlered Hors D'Oeuvres (choose three)

Filet Mignon Skewers with Applewood Bacon and Balsamic Reduction Syrup

Beef Tartar on Baguette Crostini with Shaved Parmesan Reggiano

Jerk Beef on Plantain Chip with Onion & Cilantro Salsa

Miniature Meat Loaf on Brioche topped with Chipotle Glaze and Caramelized Onions

Smoked Chicken Hushpuppies with Peach-Habanera Relish

Chicken Satay with a Thai Peanut Sauce

Chicken Shawarma in a Curry Cone

Seared Duck with Port Cherry Sauce on Brioche

Szechwan Marinated Pork Doughnut with Grilled Apple and Sage

Inside-Out BLT - Panko Crusted Roma Tomato, Bacon, Arugula and Goat Cheese

Grilled Pear & Pork Tenderloin Noisette with Fried Sage on a Round Crisp

Smoked Salmon on Leek Potato Cake with Wasabi Caviar and Ginger Crème Fraiche

Maryland Crab Cake with a Red Pepper Aioli

Jumbo Lump Crab Meat in English Cucumber Cup with Crab Louie Sauce & Tobiko

Day Boat Scallops with Maplewood Smoked Bacon

Maine Lobster Salad in Profiterole

Roasted Beet & Belgian Endive Canapé with Crumbled Goat Cheese, Walnuts & Shallot Vinaigrette

Fire-Roasted Fennel, Asparagus, Red Pepper and Zucchini in a Tomato Cone

Goat Cheese, Caramelized Onions & Sweet Tomato Jam Tartlet

Fried Triple Cream Brie with Lime-Apricot Conserve

Spring Pea Emulsion with Truffle Mascarpone and Smoked Gouda Crouton

Watermelon Gazpacho with Vanilla Mascarpone and Fresh Mint

Vegetable Samosa with Tamarind Dipping Sauce

Grilled Cheese & Tomato Bisque Shooter

Salad (Choose One)

MICHIGAN HARVEST SALAD

Field green, apples, walnuts, dried cherries, Danish blue cheese tossed in white balsamic-raspberry vinaigrette

FIRE ROASTED VEGETABLE SALAD

Fennel, asparagus, red peppers, zucchini and eggplant tossed in basil vinaigrette served with herb roasted Boursin crouton on a bed of Boston Bibb

COLORFUL BEET AND GOAT CHEESE SALAD

Colorful mixed beets, herbed goat cheese, fresh oranges in an herb-infused vinaigrette

RADICCHIO SALAD

Radicchio, endive and arugula tossed with pecorino romano cheese, pine nuts and lemon dressing

ROYAL PALM SALAD

Hearts of palm, watercress, garden tomatoes and shaved parmesan tossed in citrus-shallot vinaigrette

MARINATED HEIRLOOM TOMATO SALAD

Buffalo mozzarella bocconcini, roasted garlic sea salt, castrelvatrano olives and garden herbs on Boston Bibb

TRAVERSE CITY SALAD

Fresh baby field greens tossed in balsamic vinaigrette and topped with dried Michigan cherries, crumbled ricotta salata, and Germack pistachios

LAKE MICHIGAN SALAD

Spring greens, blueberries, goat cheese, walnuts and lemon vinaigrette

SHAVED FENNEL AND CITRUS SALAD

Arugula, red grapefruit, toasted almonds and red pepper vinaigrette

Duet Entrees (Choose One)

DUET OF CHAR-GRILLED FILET MIGNON AND LEELANAU BLANC DE BLANC CHICKEN

With Michigan morel mushrooms, accompanied by potato torta and asparagus with herbed butter

DUET OF FILET MIGNON AND OREGANO INFUSED CHICKEN BREAST

Filet with Maître d'Hôtel Butter and Seared Chicken with Basil Oil & Natural Jus served with garlic mashed potatoes and mixed vegetable bundle with garlic oil

DUET OF PORCINI-CRUSTED FILET MIGNON AND CHAR-GRILLED ATLANTIC SALMON

Porcini-Crusted Filet Mignon with dollop of béarnaise and Char-Grilled Salmon with chimichurri served with lemon goat cheese croquette and asparagus bundle with herbed butter

DUET OF CHAR-GRILLED FILET MIGNON AND ATLANTIC SALMON

Filet with Maître d'Hôtel and Salmon with ponzu butter, wilted arugula and roasted tomatoes served with potato torta and haricots verts bundle with herbed butter

DUET OF CHAR-GRILLED FILET MIGNON AND SHRIMP CREMOSI

Filet with Maître d'Hôtel Butter and Shrimp topped with a lemon white wine cream sauce served with potato torta and mixed vegetable bundle with garlic oil

Vegetarian Option (Choose One)

WILD MUSHROOM PAPPARDELLE

Served with wild mushroom sherry cream sauce and truffle oil with micro green garnish

BLACK QUINOA CAKE

Topped with a tomato and eggplant ragout served with fingerling potatoes

CAULIFLOWER STEAK

With farro pilaf and heirloom tomato sauce

Butlered Late Night Bites (Choose One)

SLIDERS

CONEY ISLANDS

GRILLED CHEESE & TOMATO BISQUE SHOOTERS

PIZZA

CHICKEN AND WAFFLES

A True Dream Come True!

“

My husband and I were blown away by the professionalism, helpfulness, and friendliness of every single member of the Planterra team. From the first meeting to the wedding day, they were always there every step of the way to answer any question.

The venue is breathtaking and we had so many guests tell us it was the most beautiful wedding they'd ever seen. I still can't believe how magical they made the whole day. We recommend Planterra to everyone!!!

AMY, NOVEMBER 2019





Bar Packages

Premium Bar Package

Cabernet Sauvignon, Garnacha, Pinot Grigio, Chardonnay & Moscato

Heineken, Coors Light & Bell's Two Hearted

Stoli, Bacardi Superior, Bacardi Oakheart Spiced Rum, Bombay, 1800
Tequila, Titos, Crown Royal, Jack Daniels, Jameson, Makers Mark,
Dewars & Cointreau

Signature Cocktail

Champagne Toast

Ultra Premium Bar Package

PREMIUM BAR OFFERINGS, PLUS:

Grey Goose, Ketel One, Belvedere, Valentine, Valentine White
Blossom, Bombay Sapphire, Valentine Liberator, Patron, Chivas Regal,
Glenlivet, Knob Creek & Grand Marnier

\$10 per person upgrade

SPECIALTY WINES

Priced per case

CORDIALS, COGNAC AND SINGLE MALT SCOTCH

Priced per bottle

Bartenders - \$295 per bartender. Minimum 1 bartender per each 70
guests



SAMPLE TIMELINE

Access to VIP Suite 3:00 PM

Ceremony 6:00 PM

Cocktail Hour 6:30 PM

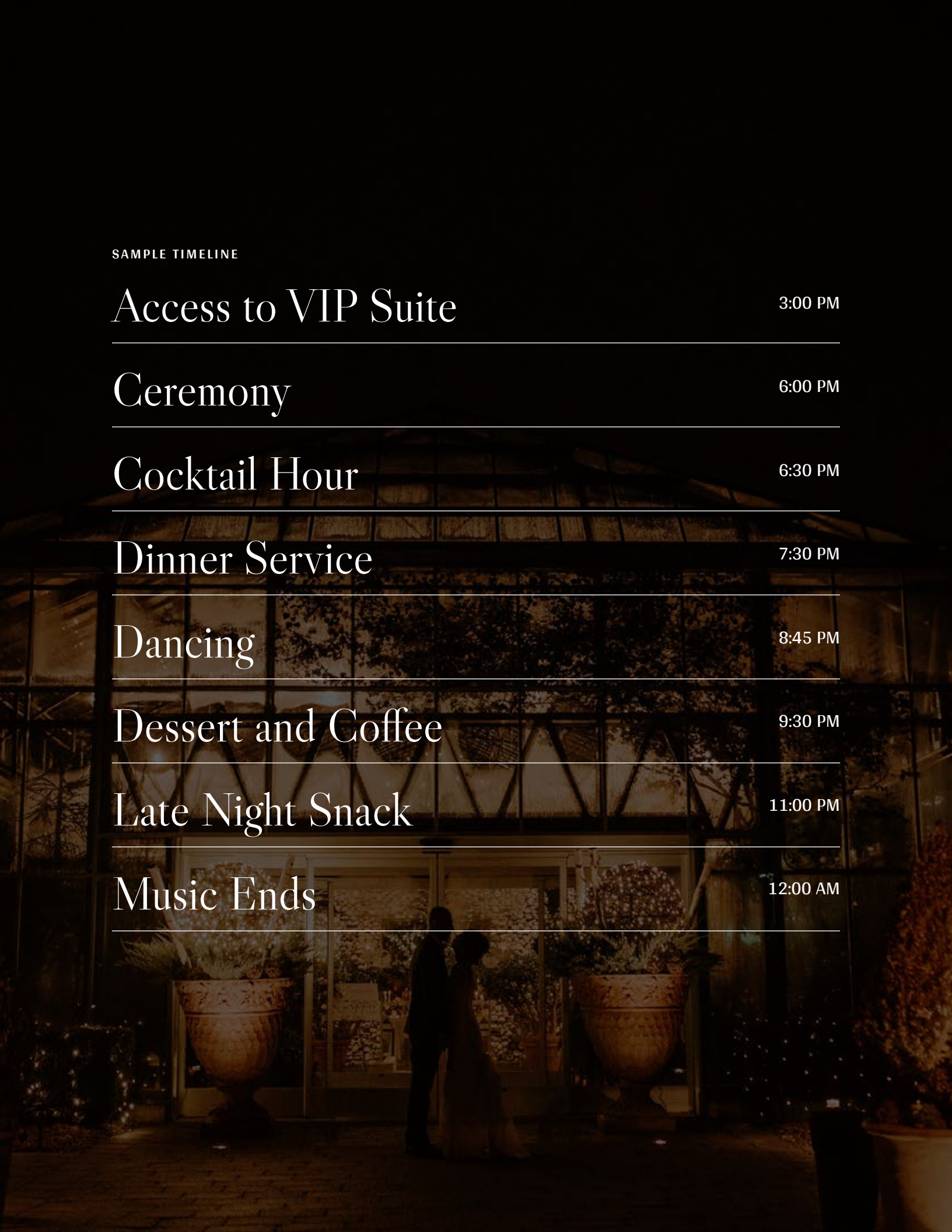
Dinner Service 7:30 PM

Dancing 8:45 PM

Dessert and Coffee 9:30 PM

Late Night Snack 11:00 PM

Music Ends 12:00 AM



I love Planterra! All my guests were in awe!

“

I normally only leave reviews if I had a terrible experience but Planterra has exceeded my expectations and I have to make it known. Planterra itself is such a unique venue. Yes, it is expensive but it was worth every penny. My husband and I live in Fort Wayne, Indiana so planning a wedding in Michigan was a challenge. But Planterra made the process less stressful and easy for us. David was amazing. He was very understanding and had great input on ideas. Tiffany is what I like to call an awesome “Ball-Buster” lol. Kirsten is amazing and was very quick on responding to email and texts. Planterra is such a beautiful venue. I cannot stress that enough. All my guests were in awe and kept telling me my wedding was the best wedding they've attended. Thank you to the Planterra Team. I can only hope I get invited to another wedding at Planterra!

JESSICA, MAY 2019





Wedding Budgets

A few notes about our wedding budgets



All of our events are custom.

Please find the following budgets for ceremonies and receptions in the Conservatory. After a consultation with our event designer we will provide you with a proposal that fits your unique tastes and needs.

Please note that the floral estimate is for budget purposes only. Style, flower selection, size of bridal party and number of tables are all factors that affect your floral budget.

WHAT'S
INCLUDED

Facility Fee

- 5 hour use of Conservatory
- Access to Green Room 3 hours before event
- 2 Wood Entry Tables
- 10 Wood Cocktail Tables
- 8' Exposed Wood Dining Tables
- 6' Round Dining Tables
- 8' Queen Dining Tables
- 1 Cake Table
- Hanging Italian Lights
- Dance Floor
- 1 Lounge
- Onsite management staff for duration of your event

Ceremony Fee

- 6th hour for event
- Mahogany Ceremony Chairs
- Ceremony Coordinator
- 1 hour Rehearsal
- PA System with Lavalier and Wireless
- Microphone Labor for ceremony set-up and clean-up

3 Course Jardiniere Duet Menu with 5 Hour Premium Bar

- 3 Course Duet Menu
- Cake Cutting and Plating
- Late Night Snack
- Premium Bar
- Champagne Toast
- Signature Cocktail
- Standard Food Service Rentals Culinary Staff
- Service Staff and Bar Staff

Floral & Décor Budget

- Floral
- Vessel Rental & Candles
- Installation Labor
- 1 Centerpiece Sample

Fridays		100 GUESTS	125 GUESTS	150 GUESTS	175 GUESTS
FACILITY FEE		\$6,000	\$6,000	\$6,000	\$6,000
CEREMONY FEE		\$1,250	\$1,250	\$1,250	\$1,250
DINNER & PREMIUM BAR		\$18,815	\$23,606	\$28,110	\$32,606
FLORAL & DECOR BUDGET		\$6,500	\$7,000	\$7,500	\$8,000
CHIAVARI CHAIRS, PREMIUM LINENS, NAPKINS		\$2,450	\$2,825	\$3,200	\$3,575
VALET SERVICE		\$550	\$688	\$825	\$963
SERVICE FEE AND SALES TAX		\$6,393	\$7,875	\$9,296	\$10,714
TOTAL FALL/SPRING		\$41,958	\$49,244	\$56,181	\$63,108
JANUARY/FEBRUARY		\$40,458	\$47,744	\$54,681	\$61,608
Saturdays			130 GUESTS	150 GUESTS	175 GUESTS
FACILITY FEE			\$7,000	\$7,000	\$7,000
CEREMONY FEE			\$1,250	\$1,250	\$1,250
DINNER & PREMIUM BAR			\$24,510	\$28,110	\$32,606
FLORAL & DECOR BUDGET			\$7,000	\$7,500	\$8,000
CHIAVARI CHAIRS, PREMIUM LINENS, NAPKINS			\$2,900	\$3,200	\$3,575
VALET SERVICE			\$715	\$825	\$963
SERVICE FEE AND SALES TAX			\$8,155	\$9,296	\$10,714
TOTAL FALL/SPRING			\$51,530	\$57,181	\$64,108
JANUARY/FEBRUARY			\$50,030	\$55,681	\$62,608
Sundays		75 GUESTS	100 GUESTS	125 GUESTS	150 GUESTS
FACILITY FEE		\$5,000	\$5,000	\$5,000	\$5,000
CEREMONY FEE		\$1,250	\$1,250	\$1,250	\$1,250
DINNER & PREMIUM BAR		\$14,319	\$18,815	\$23,606	\$28,110
FLORAL & DECOR BUDGET		\$6,000	\$6,500	\$7,000	\$7,500
CHIAVARI CHAIRS, PREMIUM LINENS, NAPKINS		\$2,075	\$2,450	\$2,825	\$3,200
VALET SERVICE		\$412	\$550	\$688	\$825
SERVICE FEE AND SALES TAX		\$4,975	\$6,393	\$7,875	\$9,296
TOTAL FALL/SPRING		\$34,031	\$40,958	\$48,244	\$55,181
JANUARY/FEBRUARY		\$32,531	\$39,458	\$46,744	\$53,681

They make your visions into a reality!

“

Our wedding day was everything we could have hoped for and more! Not only is the venue gorgeous, the entire Planterra team was amazing! They are attentive, accommodating and truly focus on what you want for your day. They keep you on schedule and guide you along in the entire wedding planning process, it was such a relief to know I wasn't missing anything and there wouldn't be anything forgotten! Our day was flawless and we could never thank them enough! They are excellent at what they do and will honestly give you the BEST wedding experience possible!

HUNTER, SEPTEMBER 2019





Thank You!

PLANERRACONSERVATORY.COM

