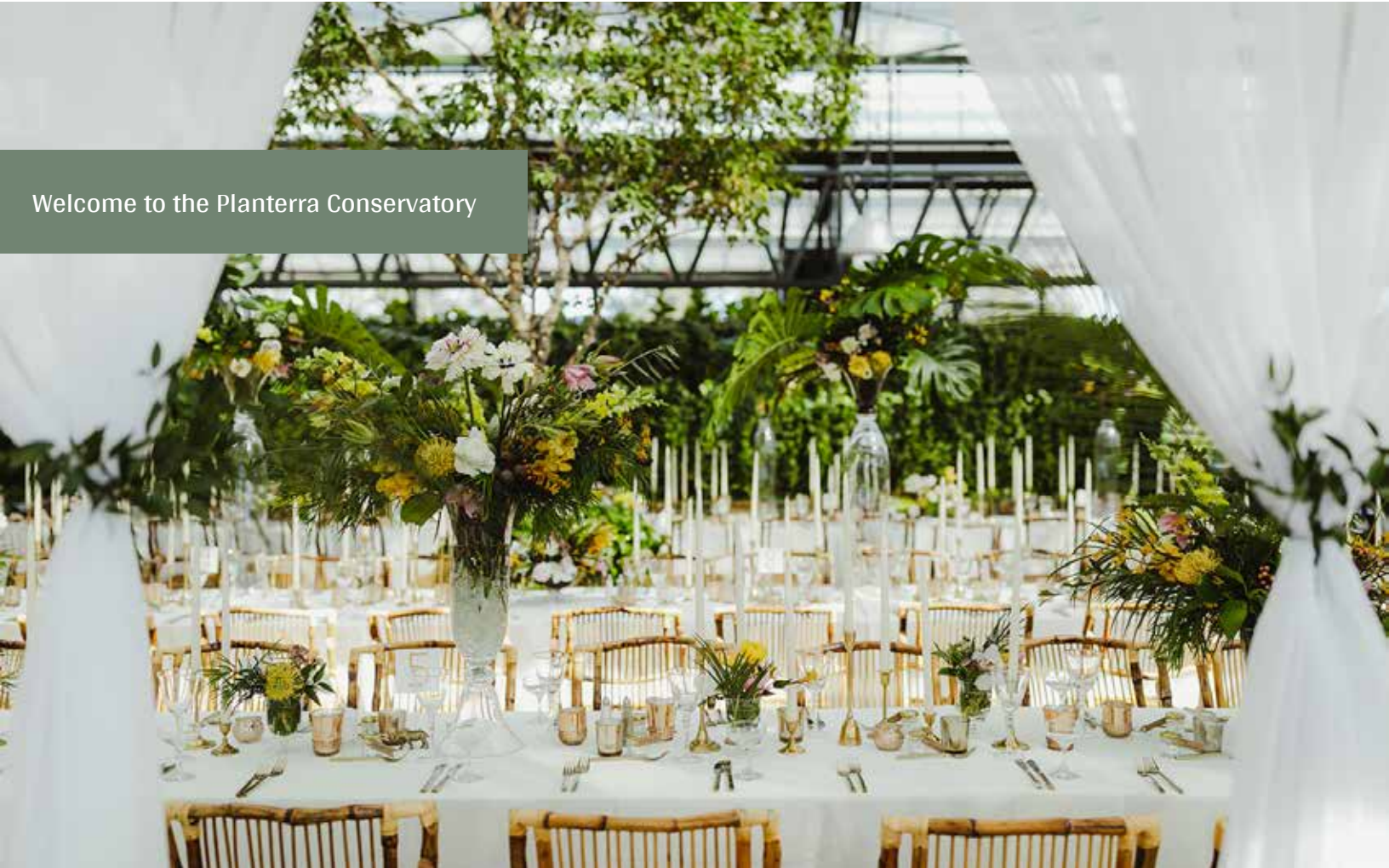


2025 | REVISED 8.23.23

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 2025 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)

Smoked Chicken Hushuppies with Peach-Habanera Relish

Chicken Satay with a Thai Peanut Sauce

Duck Confit Crostini with Pear Compote, Aged Balsamic on Brioche

Carrot Plank: Heirloom Tri-Color Carrot with Chèvre Mousse and Pancetta Confetti

Szechwan Marinated Pork Doughnut with Grilled Apple and Sage

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

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

Beef Carpaccio, Beef tenderloin, capers, Dijon aioli, arugula, truffle oil, Parmesan chip

Tuna Tartar Crisp with Ginger and Wasabi Aioli

Seared Tuna Nacho with Guacamole

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

Watermelon Gazpacho with Vanilla Mascarpone and Fresh Mint

Fried Triple Cream Brie with Lime-Apricot Conserve

Israeli Couscous- Grilled vegetable dolma with minted tahini

Grilled Cheese and Tomato Bisque Shooter

Tempeh Sausage Stuffed Mushroom Cap

Florentine Mushroom Cap with baby spinach, Boursin cheese with tomato-basil drizzle

Vegetable Samosa with Tamarind Dipping Sauce

Caprese Spoons: Grilled Peaches, Basil Burrata and White-Balsamic Reduction

Fire-Roasted Fennel and Asparagus with Red Pepper and Zucchini in Tomato Cone with Balsamic Syrup – add \$1 per person

Chicken Shawarma in a Savory Cone – add \$1 per person

Maryland Crab Cake with a Red Pepper Aioli or Remoulade – add \$1.50 per person

Jumbo Lump Crab Meat in English Cucumber Cup with Crab Louie Sauce & Tobiko – add \$1.50 per person

Lobster Roll with Lime- Ginger Ponzu served on a disposable Asian spoon – add \$1.50 per person

Salad (Choose One)

MICHIGAN HARVEST SALAD

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

COLORFUL BEET AND GOAT CHEESE TOWER

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

BLISTERED HEIRLOOM TOMATO SALAD

Buffalo mozzarella bocconcini, blistered tomatoes, spinach, baby kale and frisee with white balsamic pesto vinaigrette

RADICCHIO SALAD

Radicchio, endive and arugula tossed with toasted pine nuts, parmesan crisp and cherry-balsamic dressing

TRAVERSE CITY SALAD

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

COMPRESSED WATERMELON SALAD

Watermelon compressed with chili paste- honey infusion, served with sliced radish, feta cheese, cilantro and an Asian vinaigrette of rice wine vinegar, lime and tamari

BURRATA SALAD

Watermelon radish, green peas, golden beets, pickled red onions and crushed pistachios topped with burrata and drizzled with white balsamic vinaigrette

KALE CAESAR

Baby Kale, Charred Heirloom Tomatoes Grated Parmesan Garlic Bread Croutons & Housemade Dressing Parmesan Tuile

FRISEE SALAD

Baby Arugula, Shaved Almonds, Heirloom Radish, Valbreso Sheep's Milk Feta, Celery and a Vanilla Bean Vinaigrette

KALE SALAD

Baby Kale, Marinated Artichoke Hearts, Ricotta Salata, Yellow Pear Tomatoes and Meyer Lemon Vinaigrette

Duet Entrees (Choose One)

DUET OF CHAR-GRILLED FILET MIGNON AND OREGANO INFUSED CHICKEN BREAST

Filet with Maître d'Hôtel Butter and Planterra Finishing Salts and seared Chicken with Basil Oil & Natural Jus served with Garlic Mashed Potatoes and Mixed Vegetable Bundle with Garlic Oil

DUET OF CHAR-GRILLED FILET MIGNON AND LEMON THYME CHICKEN BREAST

Filet with garlic butter and Planterra finishing salts and seared chicken with lemon, thyme, garlic, parsley and shallots with basil oil and natural jus and served with garlic mashed potatoes and mixed vegetable bundle with garlic oil

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

With Michigan Morels, Potato Torta 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 Boursin Whipped Potatoes and Mixed Vegetable Bundle with Garlic Oil

DUET OF CHAR-GRILLED FILET MIGNON AND ATLANTIC SALMON

Filet with Maître d'Hôtel and Planterra Finishing Salts and Salmon with Ponzu Butter, Wilted Arugula and Roasted Tomatoes served with Potato Torta and Haricots Verts with Herbed Butter

DUET OF CHAR-GRILLED FILET MIGNON AND SHRIMP CREMOSI

Filet with Garlic Butter Butter and Planterra Finishing Salts and Shrimp topped with a Lemon White Wine Sauce served with Potato Torta and Mixed Vegetable Bundle with Garlic Oil

Vegetarian Option (Choose One)

VEGAN DUET

Chickpea Cake with Coconut Cilantro Sauce, Black Quinoa Cake with a Vegetable Ragout, Brown Rice Pilaf, and Roasted Spaghetti squash

ROASTED VEGETABLE NAPOLEON

Layered roasted peppers, eggplant, portabella, zucchini and yellow squash, heirloom tomato sauce and mozzarella cheese and served with fingerling potatoes

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 ISLAND

CHICKEN & BISCUIT SLIDER

FRIED GREEN TOMATO SLIDER

HANDMADE 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, 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 - \$325 per bartender. Minimum 1 bartender per each 60
guests



SAMPLE TIMELINE

Access to VIP Suite 3:00 PM

Ceremony 6:00 PM

Cocktail Hour 6:30 PM

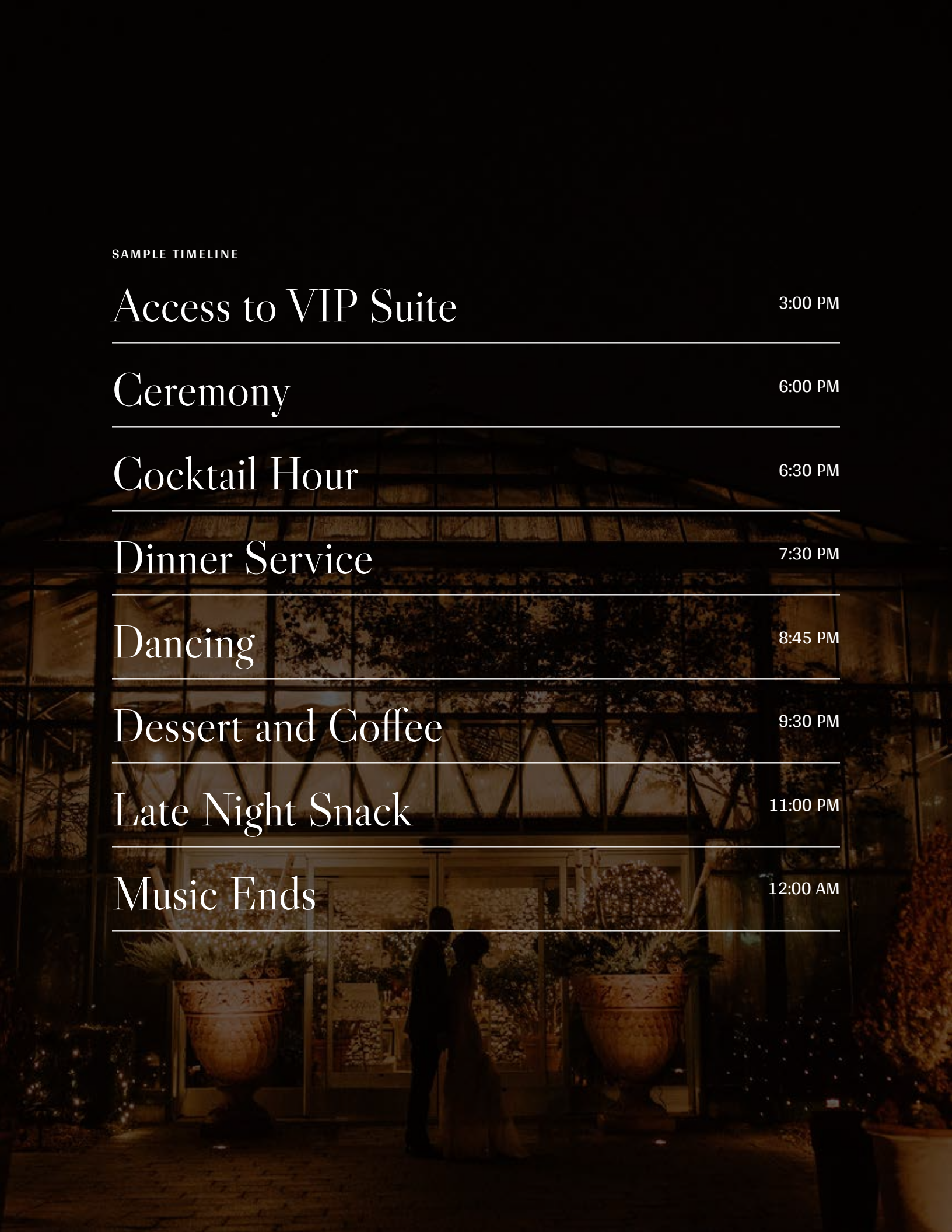
Dinner Service 7:30 PM

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 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 2-3 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	\$6,500	\$6,500	\$6,500	\$6,500
CEREMONY FEE	\$1,250	\$1,250	\$1,250	\$1,250
DINNER & PREMIUM BAR	\$20,025	\$25,127	\$29,913	\$34,690
FLORAL & DECOR BUDGET	\$7,000	\$7,500	\$8,000	\$8,500
CHIAVARI CHAIRS, PREMIUM LINENS, NAPKINS	\$2,650	\$3,050	\$3,450	\$3,850
VALET SERVICE	\$550	\$688	\$825	\$963
SERVICE FEE AND SALES TAX	\$8,351	\$10,036	\$11,651	\$13,265
TOTAL FALL/SPRING	\$46,326	\$54,151	\$61,589	\$69,018
JANUARY/FEBRUARY	\$44,826	\$52,651	\$60,089	\$67,518
Saturdays		125 GUESTS	150 GUESTS	175 GUESTS
FACILITY FEE		\$7,500	\$7,500	\$7,500
CEREMONY FEE		\$1,250	\$1,250	\$1,250
DINNER & PREMIUM BAR		\$25,127	\$29,913	\$34,690
FLORAL & DECOR BUDGET		\$7,500	\$8,000	\$8,500
CHIAVARI CHAIRS, PREMIUM LINENS, NAPKINS		\$3,050	\$3,450	\$3,850
VALET SERVICE		\$688	\$825	\$963
SERVICE FEE AND SALES TAX		\$10,036	\$11,651	\$13,265
TOTAL FALL/SPRING		\$55,151	\$62,589	\$70,018
JANUARY/FEBRUARY		\$53,651	\$61,089	\$68,518
Sundays	75 GUESTS	100 GUESTS	125 GUESTS	150 GUESTS
FACILITY FEE	\$5,500	\$5,500	\$5,500	\$5,500
CEREMONY FEE	\$1,250	\$1,250	\$1,250	\$1,250
DINNER & PREMIUM BAR	\$15,240	\$20,025	\$25,127	\$29,913
FLORAL & DECOR BUDGET	\$6,500	\$7,000	\$7,500	\$8,000
CHIAVARI CHAIRS, PREMIUM LINENS, NAPKINS	\$2,250	\$2,650	\$3,050	\$3,450
VALET SERVICE	\$412	\$550	\$688	\$825
SERVICE FEE AND SALES TAX	\$6,736	\$8,351	\$10,036	\$11,651
TOTAL FALL/SPRING	\$37,888	\$45,326	\$53,151	\$60,589
JANUARY/FEBRUARY	\$36,388	\$43,826	\$51,651	\$59,089

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!

PLANTERRACONSERVATORY.COM

