



C E L E B R A T I O N A T E V E R Y T U R N

Is the Newest and Most Elegant Addition to the Special Events and Wedding Market. Located in Historic Old Town Plymouth, The Former 1900's Chesapeake Freight House and Train Depot Has been Transformed and Reborn into a Destination unlike any Other. It is our Pleasure to be Your Personnel Concierge and Guide on this Your Special Day.

SELECTING AND SECURING THE DATE

The Journey Begins...

- ONE YEAR in advance contact Chicane Special Events Department to schedule a private tour to learn how our experienced and dedicated staff will guide you through the entire planning process up to and including the most memorable day of your life's new journey.

Selection...

- The Decision has been made. Chicane has fulfilled your expectations for a vision of the Wedding you have always imagined.

Confirming the Date...

Once the date has been confirmed, our Special Events Coordinator will forward a contract confirming the selected date. Deposit details and a countersigned copy of the contract will be provided.

Deposit and Payment Schedule

- A returned signed contract with a non-refundable deposit of 20%
 - Advance Deposit Payment Options:
 - Personnel Check: Payable to: Chicane Restaurant
 - Credit Card or Cash
 - Three Months Following Contracted Date:
 - Second payment of 25% of balance is due.
 - Final Payment is due one week prior to scheduled event

CONTACT INFORMATION

Laura Preston
Special Events Coordinator
885 Starkweather
Plymouth, MI. 48170
Cell Phone: 734.460.6954
lturner@chicanerestaurant.com



CELEBRATION AT EVERY TURN

ALL CHICANE WEDDING PACKAGES INCLUDE:

- Chef Inspired Plated Meal
- Choice of one salad, two entrees and one dessert
- Bread service
- Full-Length Table Linens and Napkins
- Wedding Cake Cutting Service
- International Coffee and Tea Station
- Special Events Coordinator Facilitating Event

CHICANE SPECIAL EVENTS COORDINATOR SERVICES

- Pre-Event Planning
- Coordination of Menu Tasting
- Floor Plan Design

CHICANE WEDDING PACKAGE TIER 1 \$165.00/person

- Includes 4.5 Hours of Premium Bar Service
- Champagne Toast for the Head Table
- Bread service
- Choice of one salad
- Choice of two proteins and one vegetarian entree option from Tier 1

TIER 1 FIRST COURSE

- Baby kale Caesar w/ charred lemon vinaigrette, garlic croutons, parmesan
- Mixed green salad, cucumbers, grape tomatoes, red wine vinaigrette GF VEG
- Chef's seasonal soup

TIER 1 ENTREES

- Roasted Loch Duart salmon with mustard beurre blanc GF
 - Cauliflower, Brussel sprouts, red bell pepper, coconut curry, basmati rice, cilantro, toasted cashews GF VEG
 - Crispy skin chicken breast served with chicken velouté
 - Grilled USDA Prime sirloin steak grilled to perfection with chimichurri GF
 - Grilled Hispi cabbage, romesco, heirloom carrots, crispy Shallots, pickled golden raisins GF VEG
- * All entrees served with Chef's seasonal vegetable and starch*

TIER 1 DESSERT

- Spiced apple gallate, cider caramel, vanilla bean ice cream, apple tuile
- Chocolate flourless torte, raspberry coulis, whipped cream, tuile GF
- Lemon tart, torched meringue, blackberry compote, crispy meringue

SPECIAL EVENTS | 734-460-6954



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CELEBRATION AT EVERY TURN

CHICANE WEDDING PACKAGE TIER 2 \$175.00/person

- Includes 4.5 Hours of Premium Bar Service
- Champagne Toast for All Guests
- Chef's Selection Passed Hors d'oeuvres
(Three passed hors d'oeuvres per person from Chef's selection page)
- Bread service
- Choice of one salad, two entrees, one vegetarian entree and one dessert from Tier 1 and Tier 2

TIER 2 FIRST COURSE

- Roasted beets, arugula, blood orange, goat cheese, mint, citrus vinaigrette GF VEG
- Arugula salad, poached pear, candied walnuts, blue cheese, pear vinaigrette GF VEG
- Baby kale Caesar w/ charred lemon vinaigrette, garlic croutons, parmesan
- Mixed green salad, cucumbers, grape tomatoes, red wine vinaigrette GF VEG
- Chef's seasonal soup

TIER 2 ENTREES

- 48 hour Braised short rib, beef jus GF
 - BBQ Maitake mushroom on a bed of creamy smoked gouda polenta VEG
 - Grilled swordfish with Italian Aji verde
 - Roasted Loch Duart salmon with mustard beurre blanc GF
 - Cauliflower, Brussel sprouts, red bell pepper, coconut curry, basmati rice, cilantro, toasted cashews GF VEG
 - Crispy skin chicken breast served with chicken velouté
 - Grilled USDA Prime sirloin steak grilled to perfection with chimichurri GF
 - Grilled Hispi cabbage, romesco, heirloom carrots, crispy Shallots, pickled golden raisins GF VEG
- *All entrees served with Chef's seasonal vegetables and starch.*

TIER 2 DESSERTS

- Tiramisu, lady fingers, mascarpone cheese, espresso
- Milk chocolate ganache tart, cocoa nib sable, salted caramel, toasted peanuts, chocolate garnish
- Spiced apple gallate, cider caramel, vanilla bean ice cream, apple tuile
- Chocolate flourless torte, raspberry coulis, whipped cream, tuile GF
- Lemon tart, torched meringue, blackberry compote, crispy meringue



CELEBRATION AT EVERY TURN

CHICANE WEDDING PACKAGE TIER 3 \$189.00/person

- Includes 4.5 Hours of Premium Bar Service
- Champagne Toast for All Guests
- Chef's Selection of Hot and Cold Passed Hors d' Oeuvres (3 Cold / 2 Hot from Hors d'oeuvres selection page)
- Assorted Domestic & International Cheese Display with Fresh Fruit
- Chicane Cellar Selection of Wine with Dinner
- Bread service
- Chef's Pasta Course
- Choice of 1 salad, two entrees, one vegetarian option and one dessert From Tier 2 and Tier 3

TIER 3 FIRST COURSE

- Shrimp cocktail, lemon, horseradish cocktail sauce GF SF
- Tuna tartare, yuzu avocado, pickled cucumbers, crispy sesame seed crackers GF
- Roasted beets, arugula, blood orange, goat cheese, mint, citrus vinaigrette GF VEG
- Arugula salad, poached pear, candied walnuts, bleu cheese, pear vinaigrette GF VEG

TIER 3 ENTREES

- Miso glazed black cod GF
 - Grilled fillet mignon, Barolo jus, fried leeks GF
 - Grilled USDA New York strip steak w/ roasted garlic and herb compound butter GF
 - 48 hour Braised short rib, beef jus GF
 - BBQ Maitake mushroom on a bed of creamy smoked gouda polenta VEG
 - Grilled swordfish with Romesco sauce
- * All entrees served with Chef's seasonal vegetables and starch.*

TIER 3 DESSERT

- Selection on bonbons, nougatine, caramels, pate de fruit GF VEG
- Intermezzo Sorbet
- Tiramisu, lady fingers, mascarpone cheese, espresso VEG
- Milk chocolate ganache tart, cocoa nib sable, salted caramel, toasted peanuts, chocolate garnish

CHILDREN'S MENU

- House-made fresh pasta with choice of sauce
- Chicken tenders and fries

chicane

CELEBRATION AT EVERY TURN

COLD HORS D' OEUVRES

- Caprese skewers
- Grape tomato, fresh mozzarella, basil leaf, balsamic glaze
- Seared tuna poke spoons with wasabi avocado
- Ahi tuna, sesame seeds
- White fish spread
- Dill, celery, pickled shallot, rice cracker
- Beef tenderloin crostini
- Sliced beef, horseradish, toasted baguette

HOT HORS D' OEUVRES

- Chicken satay
- Thai chili peanut sauce
- Brie and raspberry phyllo cups
- Warm Brie, raspberry coulis
- 'Nduja shrimp skewers
- Spicy 'Nduja sausage
- Jumbo Lump crab cakes
- Charred lemon aioli
- Spinach and mozzarella stuffed mushrooms
- Breadcrumbs, roasted button mushrooms
- Truffle Arancini
- Marinara, breadcrumbs
- Mini braised short rib taco
- Pico, salsa verde
- Spanakopita VEG
- Spinach and feta wrapped in phyllo
- Potato Latke, smoked salmon, everything spice cream cheese
- Cucumber, fresh dill

RECEPTION DISPLAYS

- International and Domestic Cheese Display
- Vegetable Crudités with Fire Grilled Vegetables
- Antipasto Display
- Shrimp Display
- Smoked Salmon Display

BEVERAGE ENHANCEMENTS

- Wine with Dinner
 - Cellar selection House Wine
 - Add selections from the Restaurant Wine list - price TBD
- Add champagne/sparkling wine passed upon guests' arrival. Choices include (Pick one)
Champagne / Rose / Prosecco / Cava - price TBD
- All packages will be charged \$10 less per person for a non-alcoholic wedding
- Seasonal Chicane Signature Drink (alcoholic and non-alcoholic available.) price - TBD. All ingredients in signature drink must be included in the bar package otherwise an additional fee may apply.



CELEBRATION AT EVERY TURN

CHICANE BAR PACKAGES

Premium Package (included):

Tito's vodka, Tanqueray gin, Bacardi light rum, Sailor Jerry's spiced rum, Comisario blanco tequila, Crown Royal, Peach Schnapps, Kahlua, Dewar's scotch

Domestic bottled beer, 1 white wine, 1 red wine

Platinum Package additional \$20 per person:

Grey Goose vodka, Hendrick's gin, Kraken spiced rum, Zacapa no.23 aged rum, Don Julio Blanco tequila, Maker's Mark whiskey, Johnnie Walker red scotch, Bailey's, Aperol, St. Germain

Domestic and Craft beer, Prosecco, 2 white wines, 2 red wines

Palladium Package additional \$25 per person:

Chopin vodka, Bombay Sapphire gin, Zacapa no. 23 aged rum, Casamigo's reposado, Buffalo Trace whiskey, Bulleit bourbon, Laphroaig single malt scotch, Bailey's, Casamigo's Joven Mezcal, Hennessy VS, Aperol, St. Germain

Domestic, Craft and Imported beer, Prosecco, 3 white wines, 3 red wines

Cordial and Cognac enhancement added to any package at an additional \$35 per person:

Grand Marnier, Drambuie, Laphroaig single malt scotch, Two James Grass Widow bourbon, Hennessy VS, sherry, port

All bars will include sweet and dry vermouth, Angostura bitters and an assortment of sodas and garnishes.

Beer and wine only bar \$30 per person:

Domestic, Craft and Imported beer, choice of six wines Red/ White/ Rose/ Sparkling and an assortment of sodas

Afterglow and Snacks

- 885 Slider Station
- Detroit Style Coney Station
- South of the Border Mini-Taco Station
- Crispy Chicken Tenders and House Made Fries Station
- Flat Bread Pizza Station
- Bavarian Style Pretzels with Flavored Mustards

House-Made Mini-Desserts

- Assorted Mini – pastry options
- Chocolate covered pretzels
- Chocolate covered strawberries



C E L E B R A T I O N A T E V E R Y T U R N

PREFERRED VENDORS

- **Vanessa's Flowers** 545 Ann Arbor, rd. Plymouth, Mi. 48170 734-451-6866
vanessa'sflowers.com
- **Your Event Party Rental** 15101 Cleat Plymouth, Mi. 48170 734-354-9591
youreventpartyrental.com
- **Luna Lash Studio** 615 N. Mill St. Plymouth, Mi. 48170 734-837-7639
lunalashstudiomi.com
- **The Q Hair Studio** 630 Starkweather Plymouth, Mi. 48170 734-927-6690
qhairstudio.com
- **Detroit Barber Co.** 577 Forest Ave Plymouth, Mi. 48170 734-404-5222
detroitbarbers.com
- **Thomas Heath Events DJ** services and Photo Booth 231-622-2275
Thomasheathevents.com
- **DJ Zu** DJ services 734-236-1600
djzumusic@gmail.com
- **Photo Booth rental** 7398 Meadow Ln Ypsilanti Charter Twp., Mi. 48197
734-261-1600, photoboothplus.com
- **Hilton Garden Inn** 14600 North Sheldon rd., Plymouth, Mi. 48170 734-224-4810
Hilton Garden inn Plymouth True Tour
plymouthHGI.com
- **Rockstarz Limousine** 10368 N. Territorial Rd., Plymouth, Mi. 48170 734-386-6912
info@rockstarzlimo.com
- **Regina Rose Event Studio & Rentals** Plymouth, Mi. 48170 734-664-8087 |
Megan R. Markovich