

STARDUST Special

Reserve a Winter or Sunday Reception 5.5 Hours



Contact Us

For more information call the Myth Golf & Banquets at: 248-693-7170 ext. 24
or contact Laura Nicholson directly at: 586-651-2781

Includes an Open Bar: For 5.5 consecutive hours

Liquor: Vodka, Gin, Whiskey, Bourbon, Scotch, Tequila, Rum, Spiced Rum & Peach Schnapps

Wines: Chardonnay, Pino Grigio, White Zinfandel, Merlot, and Cabernet

Beers: Bud Light, Labatt, and Miller Light (Craft beer or liquor upgrades are available.)

Includes a Light Appetizer: During the first hour of reception

A beautiful display of 3 cheeses, assorted fruits, and gourmet crackers.

Includes a Full Dinner Buffet

Includes a Cider Mill Doughnut Display For dessert

Decorative peg boards loaded with cinnamon and plain doughnuts, 2 gallons of cider, and a hot coffee station.

125 Guest Count Cost is \$9000

WINTER Receptions 11/15/19 through 4/18/20 & Sundays until end of 2020



Our Buffet

Chicken Entrees

Herb Special Baked Chicken
 Chicken Au Champagne
 Teriyaki Chicken
 Marsala Chicken
 (With artichokes or mushrooms)

Beef Entrees

Beef Medallions with Zip Sauce
 Roast Beef Au Jus
 (With horseradish cream)

Seafood Entrees

Tortilla Encrusted Tilapia
 Shrimp Scampi
 Broiled Lemon Tilapia



Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

(Select 1 Pasta Entree)

Pasta Selections

Choose: Tricolored Bow Tie, Fettuccini, or Penne pasta - Served with one choice of: garlic oil & parsley, tangy marinara sauce, or pesto with roasted pepper & onion.

**Alfredo sauce *additional \$1 per person*

(Select 1 Salad)

Salads

Traditional tossed salad
 Caesar salad
 Romaine salad

**Myth signature Michigan cranberry salad
 additional charge of \$1 per person

(Select 1 Side)

Potatoes & Rice

Herb redskins
 Parmesan redskins
 Princess mashed
 Au gratin potatoes
 Sweet potato w/brown sugar & marshmallow



(Select 1 Vegetable)

Vegetable Selections

Green beans almondine
 Green beans, yellow beans & carrots
 Green beans with onions & mushrooms
 Broccoli w/carrots & leeks
 Sweet glazed baby carrots

The Bar Includes a variety of sodas, coffee, & juices.

Beer: Labatt's, Bud Light & Miller Light. (Craft Beer options are available)

Wines: Chardonnay, White Zinfandel, Merlot, Pinot Grigio,
 & Cabernet Sauvignon (Moscato is available for \$100 additional charge)

Well Liquors: Vodka, Gin, Rum, Spiced Rum, Whiskey, Bourbon, Scotch,
 Tequila, & Peach Schnapps. (Call brands option is available)

WINTER AND SUNDAY OFFER EXPIRES 12/27/20. VALID FOR NEW BOOKINGS ONLY. Must have an adult minimum of 100 adult guests for Fridays or Sundays & adult minimum of 125 on winter Saturdays. Popular upgrade choices added to the Winter Stardust Special also include tax and service.





OPTIONAL Upgrades



One Hour Butler Service
(Choose 3 Hors d'oeuvres)
\$10.95 Per Person Additional

Hot Hors d'oeuvres

Crab Stuffed Mushrooms
Bruschetta with brown sugar Balsamic glaze
Teriyaki Marmalade Glazed chicken tenders
Sesame Chicken w/Ginger Sauce
Coconut Chicken tenders
Meatballs- Swedish
Meatballs- Sweet and Sour
Spring Rolls with Dipping Sauce

Cold Hors d'oeuvres

Shrimp Cocktail
Antipasto Skewer
Creamed Cheese Salami Cornetts
Caprese Stacks
Bruschetta



Bar Upgrade (to deluxe)
\$6 Per person

Craft Beer Change
\$300—\$450

Family Style Dinner
\$5 Per person

Plated Dinner (dual entrée)
\$6 Per person

Extra Hour Bar Service
\$2.50 Per person

Late Night Pizza
\$3 Per person

Entire Room Toast
\$375

Onsite Ceremony
\$600

Outdoor Garden Chairs
\$100 (per 25)

Cheese & Fruit Display
\$3.75 Per person

Dessert Table
\$6 Per person

Cider Doughnut Display
\$4 Per person

Gourmet Doughnut Display
\$6 Per person

Gold Chiavare Chair
\$5 Per chair

Silver Chiavare Chair
\$7 Per chair

Dark Chiavare Chair
\$7 Per chair

Head Table Champagne
\$30 Bottle

Extra Hour Room Rental
\$130

