

STARDUST Special

Reserve a Winter or Sunday Reception 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 consecutive hours up to 11pm.

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 Gold Chiavari Chairs, Taxes and Service fees

125 Guest Count Cost is \$10,000

WINTER Receptions Mid November through End of April & Sunday (Anytime)

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
(Both with horseradish cream)

Seafood Entrees (Select 2 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 upgrades 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 brand upgrades are available)

WINTER AND SUNDAY OFFER EXPIRES 12/26/23. VALID FOR NEW BOOKINGS ONLY. Must have an adult minimum guest count of 125 guests for Fridays, Saturdays or Sundays. Space Fee is \$1000. Popular upgrade choices added to the Winter Stardust or Sunday Special also includes taxes and services.





OPTIONAL Upgrades

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

Hot Hors d'oeuvres

Crab Stuffed Mushrooms
Teriyaki Marmalade Glazed chicken tenders
Sesame Chicken w/Ginger Sauce
Breaded Coconut Chicken Tenders
Meatballs- Swedish
Meatballs- Sweet and Sour
Spring Rolls with Dipping Sauce

Cold Hors d'oeuvres

Shrimp Cocktail
Antipasto Skewer
Caprese Stacks
Bruschetta Brown Sugar Balsamic Glaze
Creamed Cheese Salami Cornetts



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 (75 white chairs if outdoors)

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

\$200

