

BRIGHTON

GRAYE'S

BISTRO

Banquet Policies

Thank you for choosing Brighton Graye's Bistro for your special event! We appreciate your business and look forward to working with you. Below is all the details you'll need to know before you read through the menus, and start planning your special event!

What can do we do here?

Great question! Let's start with businesses: we can host your corporate meeting and rent an AV system, your business luncheon with new clients in town, and your business parties to celebrate and enjoy a big raise or a successful year. With specialty parties: we can host your birthdays for any ages, your anniversary parties of the many wonderful years you spent together, your baby showers and bridal showers for your family and friends that are glowing and growing with love, and any other social gathering you can think of! For weddings, we can host your rehearsal dinner and enjoy an intimate space with music and relaxation, and we can certainly host your wedding reception, hire a DJ and rock the night away. Any mingling cocktail event, or a sit-down dinner is possible at Brighton Graye's Bistro.

Let's Schedule a Tour!

It's never the easiest to choose an event without seeing it first. We'd love to bring you and your friends, family, or now fiancé to see the space! We can take a walk through, answer any questions in person, and sit down and chat about our menus.

Before you Book!

Brighton Graye's Bistro has a few different spaces for hosting events within the 1747 Plainfield Ave. building. Listed below are the food and beverages minimums (the amount you will be required to spend at a minimum in order to book the event) and room capacities so you are able to decide what and when will work best for your event.

CAPACITY CHART	Little Lucy's Café	Graye's Lower Level	Graye's Upper and Lower Level	Both Little Lucy's and Graye's
Seating AS IS	60ppl	85ppl	120ppl	200ppl
Family Style with Long Tables	50ppl	60ppl	90ppl	120ppl
Rounds of 8	48ppl	80ppl	120ppl	168ppl
Cocktail Mingling	80ppl	150ppl	200ppl	300ppl

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MINIMUM \$\$ CHART	Little Lucy's Cafe	Graye's Lower Level	Graye's Upper and Lower Level	Both Little Lucy's and Graye's
Monday AM	XXX	\$250.00	\$400.00	\$1,750
Monday PM	\$500.00	\$500.00	\$750.00	\$2,500.00
Tuesday AM	XXX	\$250.00	\$400.00	\$1,750
Tuesday PM	\$500.00	\$500.00	\$750.00	\$2,500.00
Wednesday AM	XXX	\$250.00	\$400.00	\$1,750
Wednesday PM	\$500.00	\$500.00	\$750.00	\$2,500.00
Thursday AM	XXX	\$300.00	\$500.00	\$1,750
Thursday PM	\$750.00	\$750.00	\$800.00	\$2,500.00
Friday AM	XXX	\$500.00	\$500.00	\$3,000.00
Friday PM	\$750.00	\$1200.00	\$1,500.00	\$4,000.00
Saturday AM	XXX	\$750.00	\$1,000.00	\$5,000.00
Saturday PM	\$750.00	\$1,200.00	\$1,500.00	\$5,000.00
Sunday AM	XXX	XXX	XXX	XXX
Sunday PM	\$500.00	\$1,000.00	\$3,000.00	\$5,000.00

***Parties for 16 or more are required to make a reservation with banquets and events. They are unable to go off menu; they must order from the banquet menu or have a custom fixed menu with options for their event.

***Parties for 15 or less may schedule an event with banquets and events. They can order off menu, create their own custom fixed menu with options from the menu, or order off the banquet menu.

Let's Get You Booked!

First things first, if you are 100% positive that you want to book with us and you've chosen your date and time, here is what you need to do. To reserve a room at Brighton Graye's Bistro, we will send you the specific menus you are looking into for your event and the contract. We will need a filled out and signed contract, either in person, emailed, or faxed to us. Finally, we will need a deposit to solidify your booking. We will need a valid credit card, and this will be kept on file to hold your event. We will then charge your card, and email you a copy of the receipt. As the food and service market is ever changing, prices, menu, and availability are subject to change (but we will let you know and keep you in the loop!).



Let's talk specifics: guest counts and cancellations!

Once you are booked and in our system, we will be keeping in touch with you and hope you will too, if there are any updates or changes to the event. We would love to keep a solid line of communication with you to make sure your business event, corporate dinner, wedding reception, or any event is exactly what you have in mind. Once your deposit is made, and if you do decide to cancel: If you are before 10 or more days of the event, your deposit is refunded. If you are 9 days or less, you do not receive your deposit back. We do require a confirmed guest count for any event (wedding reception not included) 72 hours prior to your event. For a wedding reception, we require 7 days prior to your event for a solid, confirmed guest count. Once we have received your solid guest count at the appropriate time, you will be charge on the day of your event for that count exactly, not any lower as our chefs have ordered food for at least that base amount. If your guest count does increase, we will need 48 hours in advance to let our service staff and chefs know! We would love for your events to be the best they can be, and the only way we can do it is with communication! If you decide to move or reschedule your event, your deposit can be moved too! If you do decide to move your event, more than twice, then the deposit will be forfeited.

The food!

Brighton Graye's Bistro offers a range of menus from plated, buffet style or family style, for breakfast lunch or dinner! We will need your menu selections to be confirmed no later than two weeks prior to the event. All the food and beverages must be supplied and prepared by Brighton Graye's Bistro. With the permission of the Bistro management, guests can certainly bring in dessert items that have been professionally prepared. There will be a \$2.99 plate charge/cutting fee per person for any dessert item brought into Brighton Graye's.

The Numbers: final payment, service fee, and sales tax!

A 6% Michigan sales tax and 20% service fee will be added to all events on food and beverage. Tax-exempt guests must provide Brighton Graye's Bistro with their tax-exempt number at least two weeks prior to event so we can get this into our system. Upon the day of the event, we are so excited to be hosting you! We will need to finalize your payment the day of your event. You can pay with: cashier's check, corporate check, cash and credit cards (visa, mastercard, american express, or discover). Unfortunately, we do not accept personal checks for any event. If you do decide to pay with a corporate check, you can make them payable to: Brighton Graye's Bistro. No separate checks are acceptable for any event, unless approved by the owner or management. As always, if you do damage any of the property (outside, in your event space, other spaces within the building {bathrooms included}), you will be fiscally responsible, and will clean it up if necessary. We are an open company accepting all people of any ethnicity, age, sex, sexual orientation, and disability. We also do not accept harassment or physical confrontations to guests or to our staff.



Brighton Graye's Bistro Banquets and Events Contract

Date of event: _____ Event Runtime: _____

Number of guests: _____

Occasion: _____

Name of Company/Party: _____

Contact: _____ Phone Number: _____

Email: _____

Address: _____

Credit Card to keep on file:

Credit Card number: _____

Expiration date: _____

Name on Card: _____

Deposit amount: _____

If you have read and agree to the above banquet policies, please sign below. This contract can be e-mailed to Melina Dimond: mdimond@weluvbeer-wine.com , dropped off during Brighton Graye's Banquet and Event Facility business hours, or to Little Lucy's Cafe during business hours.

Signed: _____

Dated: _____

Thank you!
.....and Enjoy!!.....



Plated Breakfast

Breakfast Plated options are located below in packages. Guests can choose between the options given and create their custom fixed menu for their event.

*N/A Beverages are included within the packages as well: Water, Coke, Diet Coke, Sprite, Regular Coffee, Decaf Coffee, Hot Tea, Orange Juice, Apple Juice, Iced Tea, and Lemonade.

***Other drinks, such as Chai Teas, Lattes, Tea Lattes, and Hot Cocoa will be added to the bill upon consumption.

Breakfast Basket: seasonal muffins, assorted scones, donuts: \$1.75 per person

Pastry Platter: assorted croissant, assorted danish, cinnamon roll: \$3.00 per person

Entree 1:

*Classic Breakfast: 2 Eggs your way, Meat, Toast

*Pop's Breakfast: 2 Eggs your way, Hash browns, Meat, Toast

*Veg-Style Breakfast: Veggie Tofu Scramble, Choice of Potato, Veg Sausage, Toast

Little Lucy Pie: Petite Seasonal Quiche, Your choice of Fruit Cup or Cafe Salad

Chilaquiles: Tortilla Chips, Chili Sauce, Monterey Jack, Sunny Egg (Vegetarian)

Can Add Pulled Chicken or Chorizo for \$3.00 up charge

****Meat options: Cherry Smoked Bacon, Chorizo, Breakfast Sausage, Vegetable Sausage, Vegetable Chorizo*

****Toast options: Sourdough, Multi-grain, Challah, Rye, Raisin, Vegan Gluten Free*

Entree 2:

*Lucy's Oatmeal: Steel Cut Oatmeal, Honey, Fresh Fruit, Brown Sugar, Cream

*Sausage Gravy and Biscuits: Homemade Sausage Gravy, Buttermilk Biscuit

*French Toast: 3 Challah Bread French Toast, Butter, Syrup

*Pancakes: 2 Large Flapjacks, Butter Syrup

*Cinnamon Bacon Roll: Sweet Dough, Cinnamon, Bacon Glaze

****Add your choice of 2 Eggs for \$3.00*

****Add your choice of Meat for \$4.00: Meat options: Cherry Smoked Bacon, Chorizo, Breakfast Sausage, Vegetable Sausage, Vegetable Chorizo*

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Fixed Menu options:

- Option 1: (2) Entree 1 Choices, (1) Entree 2 Choices : **\$9.99 per person**
- Option 2: (2) Entree 1 Choices, (2) Entree 2 Choices : **\$11.99 per person**
- Option 3: (3) Entree 1 Choices, (2) Entree 2 Choices : **\$13.99 per person**
- Option 4: (4) Entree 1 Choices, (2) Entree 2 Choices : **\$15.99 per person**

****For any gluten free, dairy free, kosher, vegan, vegetarian, or dietary restricted or allergenic person, we can certainly assist you in finding something to fit your menu! Just ask!****

Stations:

We can also have stations to add on for your Plated Breakfast or for your Breakfast buffet. Each station will be manned with a Chef. An event of at least **25 people** will be required for adding on a station, and a minimum of a 2-hour event. It will be an additional charge per person:

Omelet Station: \$8.99 per person

Bacon Onions
Ham Peppers
Sausage Tomatoes
Chorizo Spinach
Cheese

Ham Carving Station: \$6.99 per person

Breakfast Honey Ham

French Toast or Pancake Station: \$6.99 per person

Butter Mixed Berries
Syrup Strawberries
Whipped Cream Candied Nuts
Chocolate Chips Cream Cheese Icing
Powdered Sugar



Breakfast Buffet:

Your Breakfast Buffet will include the following, you get to pick either or!

1. Bowl of Fresh Fruit **OR** House Salad with 2 Dressings

Choose a Platter:

2. Scones & Muffins **OR** Cinnamon Rolls & Donuts **OR** Croissants and Danishes

3. Eggs Benedict **OR** Seasonal Quiche

4. Scrambled Eggs **OR** Seasonal Scramble **OR** Tofu Scramble

5. Corned Beef Hash **OR** Biscuits and Sausage Gravy

6. Sausage Links **OR** Cherry Smoked Bacon **OR** Veggie Sausage

7. Hash Browns **OR** Lucy Potatoes

8. Pancakes **OR** Fruit Blintzes with Cream Cheese Icing **OR** French Toast

Have fun and pick your buffet with these 8 categories and pick one from each category to customize your breakfast for your guests! N/A Beverages are included within the packages as well: Water, Coke, Diet Coke, Sprite, Regular Coffee, Decaf Coffee, Hot Tea, Orange Juice, Apple Juice, Iced Tea, and Lemonade.

***Other drinks, such as Chai Teas, Lattes, Tea Lattes, and Hot Cocoa will be added to the bill upon consumption.

Pricing for this buffet will range from \$24.99 per person to \$34.99 per person.

- Thinking about possibly wanting a Mimosa Bar or a Bloody Mary bar for your event as well? Look through the menus and find the beverages to see pricing for both! If you'd like to add one of these on, the requirement is that your event must be at least a 2-hour minimum!

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Luncheon

These lunch options can be offered either with boxed lunches, a plated by course fixed menu, or family style with platters. (Pricing and options below)

Salads (Pick one of the following!)

- House Salad: \$6.99
 - mixed greens, toasted hemp hearts, croutons, grape vinaigrette,
 - Caesar Salad \$9.99
 - chopped romaine, parmesan, croutons, Caesar dressing
 - Southwest Chop Salad \$12.99
 - chopped romaine, jicama, red bell pepper, onion, sweet potato, hominy, crispy tortilla, mini chorizo meatballs, cilantro ranch
- Add: Grilled Chicken, Shrimp" \$3.99
Salmon or Steak for \$7.99

Soups (cup only) (Pick one of the following!)

- Chicken Tortilla \$4.99
 - Seasonal \$6.99
- ***Vegetarian, Vegan, and Gluten Free options are available upon request for parties over 15 people.

Entrees (Pick two of the following!)

- Lucy Pie \$11.99
 - seasonal individual quiche, side house salad with grape vinaigrette
- Bao Buns \$13.99
 - vegan barbecue jackfruit, on steamed bun, pickled red onion, carrot, cilantro, sesame-soy gastrique
- Vegetarian Stir Fry \$12.99
 - stir-fried vegetables, garlic, ginger-soy sauce, basmati rice
- Vegan Macaroni & Cheese \$14.99
 - seashell pasta, cashew cream sauce, vacon (vegetarian bacon), chives
- Macaroni & Cheese \$11.99
 - seashell pasta, house made three cheese sauce

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Sandwich or Wrap (Pick four of the following!)

You have the choice of these types of breads, buns, or wraps for any of the fillings below:

<u>BREAD</u>	<u>BUNS</u>	<u>WRAP</u>
<i>sourdough</i>	<i>brioche</i>	<i>plain</i>
<i>multigrain</i>	<i>vegan</i>	<i>tomato</i>
<i>challah</i>		<i>spinach</i>
<i>rye</i>		
<i>gluten free (\$1.99 up charge)</i>		

Fillings:

- Chicken Caesar \$12.99
 - pulled chicken, chopped romaine, parmesan, caesar dressing
- Waldorf Chicken Salad \$13.99
 - pulled chicken, apple, grape, celery, walnut
- Buffalo Chicken \$12.99
 - pulled chicken, buffalo sauce, chopped romaine, bleu cheese dressing
- Eggless Salad \$13.99
 - vegan tofu, vegan mayonnaise, lemon, peppers, onions, spinach
- Grilled Vegetable \$14.99
 - seasonal grilled vegetables, mixed greens, tomato vinaigrette
- Barbeque Pork \$12.99
 - slow-roasted pork, barbeque sauce, house pickles
- Roast Beef \$14.99
 - shaved roast beef, caramelized onions, peppers, whole grain mustard
- House Burger \$13.99
 - two griddled patties, lettuce, roasted tomato, white cheddar, house pickles
- Vegetarian Burger \$14.99
 - cannellini and black bean patty, barley, sesame slaw, chipotle gastrique

Sides:

Regular sides:

Coleslaw
Lucertioes
Garbanzo Nuts
Side Salad

Upcharge sides: (+\$1.99)

Sesame Slaw
Potato Salad
Pasta Salad
Cup of Soup

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Flatbread (Pick one of the following!)

Signature house flatbreads (gluten free flatbread is available with +\$1.99 upcharge)

- Barbeque Chicken \$10.99
 - slow-roasted pulled chicken, monterey jack, barbeque sauce, pickled red onion, cilantro
- Buffalo Chicken \$10.99
 - pulled chicken, hot sauce, chives, monterey jack, bleu cheese
- Grilled Vegetables \$11.99
 - seasonal grilled vegetables, spinach, feta, herbed olive oil
- Brighton Pesto \$10.99
 - house roasted tomatoes, basil, oregano, parmesan, fresh mozzarella

Desserts Platters only! Guests will have 2-3 bites per person

1 Platter (serves up to 25) \$63.50

Small size (serves up to 50) \$127.00

Medium size(serves up to 75) \$190.50

Large size (serves up to 100) \$254.00

Choose 2 of the following:

- Mini Brownies
- Assorted Mini Cookies
- Chocolate Covered Strawberries
- Assorted Mini Bars
- Mini Cheesecakes
- Petit Fours
- Mini Mousse Cups

LUNCH PACKAGES

Fixed Menu Option

We will create a menu for your specific lunch event that suites your liking! Your lunches will be seated, the server will take your order once you've decided from your custom menu, and finally your meals will be plated. Once we have a guest count for your party, we can make a custom menu for your event. This is great for business meetings, birthdays, and corporate events.

Family Style Option (burgers not included)

The chefs will create platters of larger portions of the above menu. Guests will have the pleasure of passing the food, interacting with the other guests, and choosing their own serving size. From sandwiches, to salads, and soups, we can customize a



menu for your event and make it enjoyable for a birthday party and also a social gathering.

Hors D'oeuvre's

Appetizer Platters:

The appetizer platters will all be priced as a **regular** (serving up to 25 people), **small** (serving up to 50 people), **medium** (serving up to 75 people) or **large** (serving up to 100 people) portion per party. If needing more for an event, we can order two different sized platters to add up to your guest count.

Cold

- Fresh Fruit Display served with Honey Yogurt Dip
 - Reg: \$75.00 Sm: \$150.00 Med: \$225.00 Lg: \$300.00
- Fresh Vegetable Display served with Cilantro Ranch
 - Reg: \$75.00 Sm: \$150.00 Med: \$225.00 Lg: \$300.00
- Domestic Cheese Platter with Crackers
 - Reg: \$87.50 Sm: \$150.00 Med: \$262.50 Lg: \$350.00
- Imported Cheese Platter with Crackers
 - Reg: \$112.50 Sm: \$225.00 Med: \$337.50 Lg: \$450.00
- Charcuterie Platter served with Cherry Mustard
 - Reg: \$112.50 Sm: \$225.00 Med: \$337.50 Lg: \$450.00
- Shrimp Cocktail served with Cocktail Sauce and Lemon
 - Reg: \$100.00 Sm: \$200.00 Med: \$300.00 Lg: \$400.00

Hot

- Brie en Croute with Apricot Chutney
 - Reg: \$100.00 Sm: \$200.00 Med: \$300.00 Lg: \$400.00
- Whitefish Dip served with Crackers
 - Reg: \$75.00 Sm: \$150.00 Med: \$225.00 Lg: \$300.00
- Bleu Buffalo Chicken Dip served with Crackers and Celery
 - Reg: \$50.00 Sm: \$100.00 Med: \$150.00 Lg: \$200.00
- Spinach Artichoke Dip served with Pita Chips
 - Reg: \$75.00 Sm: \$150.00 Med: \$225.00 Lg: \$300.00
- Gorgonzola Dip served with Pita Chips
 - Reg: \$100.00 Sm: \$200.00 Med: \$300.00 Lg: \$400.00

Dessert platters:

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The dessert platters will all be priced as a **regular** (serving up to 25 people), **small** (serving up to 50 people), **medium** (serving up to 75 people) or **large** (serving up to 100 people) portion per party.

- Mini Brownie Bites
 - Reg: \$45.99 Sm: \$90.99 Med: \$135.99 Lg: \$180.99
- Assorted Mini Cookies
 - Reg: \$16.99 Sm: \$34.99 Med: \$49.99 Lg: \$64.99
- Assorted Dessert Bars
 - Reg: \$35.99 Sm: \$69.99 Med: \$103.99 Lg: \$139.99
- Assorted Mini Cheesecakes
 - Reg: \$44.99 Sm: \$89.99 Med: \$132.99 Lg: \$174.99
- Assorted Mousse Cups (GF)
 - Reg: \$39.99 Sm: \$79.99 Med: \$119.99 Lg: \$159.99
- Assorted Petit Fours
 - Reg: \$48.99 Sm: \$98.99 Med: \$146.99 Lg: \$196.99
- Chocolate Covered Strawberries
 - Reg: \$56.25 Sm: \$112.50 Med: \$168.75 Lg: \$225.00

Individual Appetizers:

Below are appetizers that are able to either be set on a appetizer buffet, or are able to be passed for any type of event. **These are all priced per person, giving 2-3 bites per person within the total.**

Cold:

Bruschetta Crostini \$2.00	Prosciutto wrapped Asparagus \$3.50
Smoked Whitefish Crostini \$3.00	Caprese Skewers \$3.00
Blackberry, Honey, Goat Cheese Crostini \$3.00	Fruit Skewers \$3.00
Bacon wrapped Goat Cheese Stuffed Fig \$3.00	Mini Empanadas \$3.00
Spinach, Feta, Roasted Tomato Pinwheel \$2.00	Mini Tamales \$3.00
Southwest Chicken Pinwheel \$2.00	

Hot:

Spinach Feta Tart \$2.00	Polenta Bites with Charred Poblano 1.50
Goat Cheese, Pear Tart \$3.50	Crab Cakes \$3.75
Bacon Caramelized Onion Tart \$2.00	Mac & Cheese Bites \$2.00
BBQ Pork Slider \$2.00	Sausage Stuffed Mushrooms \$3.00
BBQ Chicken Slider \$2.00	Chicken Sesame Satay \$2.00
Buffalo Chicken Slider \$2.00	Vegetable Spring Rolls \$2.75
Italian Meatball Slider \$2.00	Mini Quesadillas with Salsa \$2.00
Brighton Burger Slider \$3.00	

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Plated Dinner

Below are the plated dinner options for any special evening event, whether it be a corporate gathering, a wedding rehearsal dinner, or a surprise birthday party.

****Each Entree includes house made rolls and butter, and our house salad with 2 dressing choices.*

*****You may upgrade to a caesar salad or a cup of soup instead of the house salad for \$2.99 per person added to the pricing with their entree below.*

Chicken Picatta: roasted chicken, lemon, herbs, tomato, capers (GF) **\$19.99 per person**
With Herb Roasted Potatoes and Seasonal Vegetable Medley

Chicken Parmesan: breaded chicken, marinara, herbs **\$21.99 per person**
With Herbed Risotto and Steamed Broccoli

Atlantic Salmon: salmon, butter, herbs (GF) **\$22.99 per person**
With Rice Pilaf and Green Bean Almondine

Blackened Salmon: house Cajun seared salmon **\$24.99 per person**
With Rice Pilaf and Seasonal Vegetable Medley

Vegetarian Stir Fry: seasonal vegetable medley, sesame soy (GF, Veg) **\$19.99 per person**
With Basmati Rice

Vegetable Lasagna: seasonal vegetables, garlic cream sauce (Veg) **\$22.99 per person**
With Steamed Broccoli

Glazed Pork: braised pork, apricot glaze, herbs **\$28.99 per person**
With Herb Roasted Potatoes and Roasted Brussel Sprouts

House Pot Roast: beer braised top round **\$26.99 per person**
With Mashed Potatoes and honey glazed carrots

Grilled Sirloin: 10 oz grilled sirloin cooked to medium rare **\$30.99 per person**
With Au Gratin Potatoes with Roasted Brussel Sprouts

****For any gluten free, dairy free, kosher, vegan, vegetarian, or dietary restricted or allergenic person, we can certainly assist you in finding something to fit your menu! Just ask!****

***You may mix and match any of the sides with any of the entrees listed above to customize your meal to your liking!**

Desserts:

Flourless Chocolate Torte \$3.99 per person

Seasonal Cheesecake \$5.99 per person

Seasonal Pie \$4.99 per person

*Dessert platters are available as well and are in the appetizer section!

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>>>Each dinner does include N/A beverages unlimited during your event, up to 6 hours. Which includes the following: Water, Iced Tea, Lemonade, Children's Beverage (Milk, Kiddy Cocktail, Apple/Orange Juice), Coke, Diet Coke, Sprite, Motor City Sodas, Regular Coffee, Decaf Coffee, and Hot Tea.

**Hot Cocoa, Specialty Lattes, Specialty Tea Lattes, Flavored Coffee, and 'Virgin' Drinks will be a charge per person the day of the event.

>>>If you know that children will be needing a menu, and there are less than 10 children in counting coming to the event, the child can order off of the children's menu (if under 12 years of age). If the child is over 12 years of age, they will be ordering from the selected fixed menu and be charged as normal. If you do have more than 10 children in counting coming to the event, we will need to add a main course to your dinner just for them!

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Dinner Buffet & Family Style

Having a large family gathering, a wedding reception or a graduation dinner? The dinner buffet or family style option would be perfect for you! We are able to do family style for up to 75 people. We will do one single sided buffet for your event for up to 50 people, with the charge of per person as written below. Once you've expanded over 50 people for your event, you will need one more double-sided buffet, which will be an extra \$2.99 per person. A double-sided buffet allows guests to make lines on both sides of the buffet and flow easily through without being clogged on only one side. Below are the lists of buffets we are able to do. If you prefer to more than one buffet (like stations) for your event, we will count half of your guest count per buffet that you choose, so each guest will leave happy and full!

Formal Buffet Options:

Option 1:

House Salad with 2 Dressings
Housemade Rolls and Butter
Chicken Florentine
Prime Rib Carving Station
Au Gratin Potatoes
Candied Carrots

*Buffet: \$51.99 per person

*Family Style: \$53.99 per person

Option 2:

Spinach Salad with 2 Dressings
Housemade Rolls and Butter
Herb Lemon Butter Salmon
Prime Rib Carving Station
Risotto
Au Gratin Potatoes
Green Bean Almondine

*Buffet: \$56.99 per person

*Family Style: \$59.99 per person

Option 3: (no carving station)

House Salad with 2 Dressings
Housemade Rolls and Butter
Chicken Florentine
Herb Lemon Butter Salmon
Rice Pilaf
Au Gratin Potatoes
Green Bean Almondine

*Buffet: \$45.99 per person

*Family Style: \$49.99 per person

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Italian Buffet Option:

Option 1:

Classic Caesar Salad
Lucy's Garlic Bread
Chicken Parmesan
Vegetarian Lasagna
Meat Sauce Lasagna
Steamed Broccoli

*Buffet: \$41.99 per person

*Family Style: \$43.99 per person

Options 2:

Classic Caesar Salad
Lucy's Garlic Bread
Chicken Alfredo
Spaghetti and Meatballs
Vegetarian Pesto Pasta
Grilled Squash and Zucchini

*Buffet: \$34.99 per person

*Family Style: \$39.99 per person

American Buffet Option:

Option 1:

House Salad with 2 Dressings
Housemade Rolls and Butter
Brighton Pot Roast
Fried or Baked Chicken
Mashed Potatoes
Corn O'Brien

Seasonal Vegetable Medley

*Buffet: \$34.99 per person

*Family Style: \$36.99 per person

Option 2:

House Salad with 2 Dressings
Housemade Rolls and Butter
Brioche BBQ Pork Sliders
Fried or Baked Chicken
Mashed Potatoes
Macaroni and Cheese

Seasonal Vegetable Medley

*Buffet: \$32.99 per person

*Family Style: \$34.99

Mexican Buffet Option:

Lucerito's (House Tortilla Chips) with Corn and Black Salsa

Flour or Corn Taco Shells (can add on lettuce for taco salads)

Tequila Marinated Grilled Chicken

Marinated Flank Steak or Carnitas (Pork)

Grilled Vegetables

Shredded Lettuce, Onions, Tomatoes, Cilantro, Limes, Guacamole, Sour Cream,
Salsa, Queso Fresco

Empanadas or Tamales

*Buffet only: \$30.99 per person

Beverage Packages

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All beverage packages are a 6 hour maximum. Bar, if an evening event, will not be open past 11pm. A lunch event is applicable for a bar package if its event starts at noon or later.

Our Details and Policies:

- ❖ *Wine will be served by the glass*
- ❖ *Beer will be served in bottles*
- ❖ *Mixed Drinks are a 1-Shot Only Drink (Doubles are not allowed)*
- ❖ *N/A Mixers for the mixed drinks include: Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Soda, Tonic, Coke, Diet Coke, Sprite*
- ❖ *Shots are prohibited*
- ❖ *Any dark liquors are available for 'on the rocks', 'neat', or 'with water'*
- ❖ *Any clear liquors are not available for 'on the rocks', 'neat', or 'with water', they must be mixed.*
- ❖ *We do not serve any blended drinks, Martini's or specialty cocktails for banquets or events.*
- ❖ *Any outside liquor, not purchased on the premise, is prohibited and is against our liquor license.*
- ❖ *Any signature bottles of wine or liquor that you'd like to add onto your packages will be added by the bottle and charged by the bottle.*
- ❖ *We have the right, the manager or bartender on your event to stop or pause service for any guest at anytime.*
- ❖ *We have the right and will follow the Michigan Law and card any or all of our guests. Guests, by law, must be 21 years or older to drink in this establishment.*

N/A Beverage Package:

This package includes: Water, Orange Juice, Apple Juice, White Grape Juice, Grapefruit Juice, Ruby Red Grapefruit Juice, Regular Coffee, Decaf Coffee, Hot Tea, Iced Tea, Lemonade, Coke, Diet Coke Sprite, Motor City Sodas

Unlimited refills, no hourly limit: included in all packages

If you'd like to add on unlimited specialty coffees or drinks, such as Hazelnut Coffee, Chai Teas, Monthly Coffee Selection, Latte's, Tea Latte's, or Hot Cocoa

This will be costed upon consumption.

BRIGHTON

GRAYE'S

BISTRO

Cash Bar Package:

This package included all N/A beverages listed above and the following:

- 4 House Wines: Chardonnay, Pinot Grigio, Cabernet, Merlot
- 3 Domestic Beers: Bud Light, Miller Lite, Michelob Ultra
- 3 Imported Beers: Corona, Two-Hearted Ale, Seasonal Michigan Beer
- Call Brand or Premium Mixed Drinks
 - 2 hours \$100 Bartender Fee
 - 4 hours \$200 Bartender Fee
 - 6 hours \$300 Bartender Fee

House Beer and Wine Package:

This package included all N/A beverages listed above and the following:

- 4 House Wines: Chardonnay, Pinot Grigio, Cabernet, Merlot
- 3 Domestic Beers: Bud Light, Miller Lite, Michelob Ultra
- 3 Imported Beers: Corona, Two-Hearted Ale, Seasonal Michigan Beer
 - 2 hours: \$12.99 per person
 - 4 hours: \$14.99 per person
 - 6 hours: \$16.99 per person

Michigan Beer and Wine Package:

This package included all N/A beverages listed above and the following:

- Leelanau Cellars Tall Ship Chardonnay, St. Julian Blue Heron Sweet White
- Chateau Grand Traverse Pinot Noir, Leelanau Cellars Tall Ship Red
- Leelanau Cellars Tall Ship Moscato
- 3 Michigan Beers: Short's, Bell's Two Hearted-Ale, Founder's All Day IPA
- 3 Seasonal Michigan Beers
 - 2 hours: \$18.99 per person
 - 4 hours: \$20.99 per person
 - 6 hours: \$22.99 per person

BRIGHTON

GRAYE'S

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Graye's Bar Package:

This package included all N/A beverages listed above and the following:

- 4 House Wines: Chardonnay, Pinot Grigio, Cabernet, Merlot
- 3 Domestic Beers: Bud Light, Miller Lite, Michelob Ultra
- 3 Imported Beers: Corona, Two-Hearted Ale, Seasonal Michigan Beer
- Call Brand Mixed Drinks: House Vodka, House Flavored Vodka, Tanqueray Dry Gin, House Tequila, Triple Sec, House Rum, Coconut Rum, Captain Morgan, Jack Daniel's, Jim Beam, Canadian Club, Seagram's 7, Dewar's, Amaretto
- (these will include simple mixed drinks with juices or sodas)
 - 2 hours: \$14.99 per person
 - 4 hours: \$16.99 per person
 - 6 hours: \$18.99 per person

Brighton's Bar Package:

This package included all N/A beverages listed above and the following:

- 5 House Wines: Chardonnay, Pinot Grigio, Cabernet, Merlot, White Zinfandel
- 3 Domestic Beers: Bud Light, Miller Lite, Michelob Ultra
- 3 Imported Beers: Corona, Two-Hearted Ale, Seasonal Michigan Beer
- Shelf Brand Mixed Drinks: Tito's Vodka, House Flavored Vodka, Hendricks Dry Gin, Jose Quervo Especial, Cointreau, Bacardi Rum, Coconut Rum, Captain Morgan, Jack Daniels, Maker's Mark, Crown Royal, Dewar's, Amaretto, Kahlua, Bailey's, Sweet and Dry Vermouth
- (these will include simple mixed drinks with sodas and juices, and also specialty drinks)
 - 2 hours: \$20.99 per person
 - 4 hours: \$22.99 per person
 - 6 hours: \$24.99 per person

1747 Bar Package:

This package included all N/A beverages listed above and the following:

- Leelanau Cellars Tall Ship Chardonnay, St. Julian Blue Heron Sweet White
- Chateau Grand Traverse Pinot Noir, Leelanau Cellars Tall Ship Red
- Leelanau Cellars Tall Ship Moscato

....package continues on next page...

- 3 Michigan Beers: Short's, Bell's Two Hearted-Ale, Founder's All Day IPA

BRIGHTON

GRAYE'S

BISTRO

- 3 Seasonal Michigan Beers
- Shelf Brand Mixed Drinks: Tito's Vodka, House Flavored Vodka, Hendricks Dry Gin, Jose Quervo Especial, Cointreau, Bacardi Rum, Coconut Rum, Captain Morgan, Jack Daniels, Maker's Mark, Dewar's, Crown Royal, Amaretto, Kahlua, Bailey's, Sweet and Dry Vermouth
 - (these will include simple mixed drinks with sodas and juices, and also specialty drinks)
 - 2 hours: \$26.99 per person
 - 4 hours: \$28.99 per person
 - 6 hours: \$30.99 per person

Toasting Beverages:

All of the items below will be charged by the bottle. This is great for weddings and anniversaries!

- N/A St. Julian Sparkling Grape Juice: \$8.99 per bottle
- Barefoot Bubbly Prosecco: \$14.99 per bottle
- Korbel Brut Champagne: \$16.99 per bottle
- Asti Spumante Sparkling Wine: \$21.99 per bottle
- Moet Brut Champagne: \$46.99 per bottle

Beverage Stations: (great for brunch!)

Mimosa Bar: \$7.99 per person

House Champagne
White Grape Juice
Orange Juice
Grapefruit Juice
Ruby Red Grapefruit Juice

Bloody Bar:

Bloody Mary Mix (vodka) \$9.99 per person
Bloody Maria Mix (tequila) \$11.99 per person
Pickles Pickled Veggies
Olives Pickled Onions
Gardiniera mix Celery
Spicy Vegetables Spicy Lucy's Bacon
Assorted Cheese Bacon
Horseradish

*Side car of Corona: \$3.99 up charge per person