



MICRO WEDDINGS

The McIntyre offers Micro Weddings that allow for an intimate experience that includes all the beauty and meaning of a traditional wedding but on a smaller scale.

Available November thru April, any day of the week.
Excludes Saturdays during May thru October.

Have your dream micro wedding for \$6,200
(before Michigan sales tax & service charge)

INCLUDES

- Event guest maximum of 42, including wedding couple
- 6-hour rental
- Day of Coordinator services
- Access to bridal suite
- Ceremony space
- Base linens – white ivory or black
- Chargers and plateware
- Staff & bartender
- 5-hour Silver Bar package
- Meals for DJ & photographer included (if applicable)
- Options:
 - Beef & chicken dinner options, served buffet style
 - Two evening timelines

Upgrades are available to purchase to enhance your day, such as linen options, additional hours, appetizer & dinner upgrades, tiered bar packages, and more!

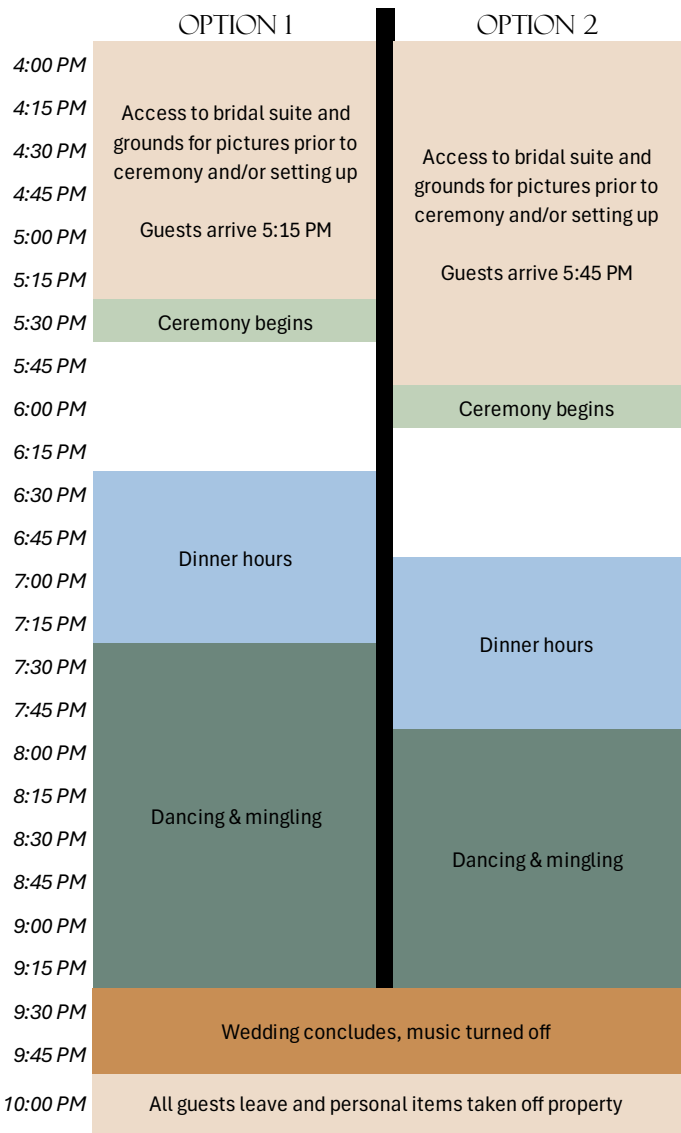


SILVER BAR PACKAGE

- VODKA | Tito's
- WHISKEY | Bulleit, Crown Royal, Jack Daniels, Jameson
- RUM | Captain Morgan, Bacardi
- TEQUILA | 1800 Reposado
- GIN | Beefeaters
- BEER & WINE
- INCLUDES: Water, Coffee, Iced Tea, Coke, Diet Coke, Sprite, Club Soda, Tonic, Orange Juice, Cranberry Juice, Citrus Garnish

TIMELINE OPTIONS

Bar hours for both options are from 4:30 PM to 9:30 PM



CHICKEN

MARSALA

creamy mushroom, marsala wine sauce

PICCATA

lemon caper sauce

BONE-IN GARLIC ^{GF}

PARMESAN | +\$2 per person
marinara & fresh mozzarella

MARRY ME | +\$2 per person
creamy sundried tomato sauce

AIRLINE CHICKEN ^{GF} | +\$2 per person
herb roasted chicken breast

BEEF & PORK

ITALIAN BRAISED BEEF
chuck roast slow braised with
rosemary & thyme in a red wine jus

PRIME RIB ^{GF} | +\$100 carving fee

ROASTED ANGUS
STRIPLOIN ^{GF} | +\$100 carving fee

FILET ^{GF} | +\$8 per person

SAUSAGE & PEPPERS ^{GF}

PASTA

rigatoni ^V
cheese tortellini ^V | +\$2 per person
gluten free pasta ^V | +\$2 per person

MARINARA ^{GF, V}

ALFREDO ^V

VODKA ^V

CREAMY PESTO ^V | +\$2 per person

BOLOGNESE ^{GF} | +\$2 per person

POTATOES ^{GF, V}

SMALL ROASTED
GARLIC MASHED

VEGETABLES ^{GF, V}

GARLIC GREEN BEANS
BROCCOLINI
ASPARAGUS
CORN

HONEY ROASTED CARROTS
MIXED VEGETABLES
squash, zucchini, carrots, red onions

SALADS ^{GF, V}

GARDEN SALAD
leafy greens, cucumber, tomato, red
onion, ranch & balsamic vinaigrette
CAESAR SALAD ^{NOT GF or V}
romaine, toasted panko, grated romano
cheese, creamy caesar dressing
MICHIGAN SALAD | +\$2 per person
leafy greens, walnuts, dried cherries,
gorgonzola, tomato, cucumber,
red onion, raspberry vinaigrette &
balsamic vinaigrette
CAPRESE SALAD | +\$2 per person
leafy greens, tomato, fresh mozzarella,
olive oil & balsamic glaze



2026-2027

BUFFET DINNER

GF—gluten free V—vegetarian

++prices do not include Michigan sales tax or 21% service charge