



Weekend Lunch + Dinner

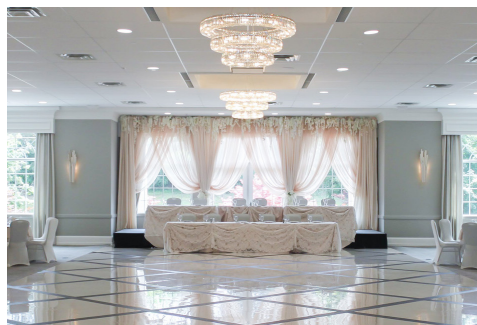
2021 - 2022

Our Venue



Grand Ballroom
Seats: 300–450 Guests

See Contract Guidelines for Payment Details



Michelangelo Room
Seats: 200–270 Guests

See Contract Guidelines for Payment Details



Da Vinci Room
Seats: 100–170 Guests

See Contract Guidelines for Payment Details



Clubhouse

Seats: 50–170 Guests

See Contract Guidelines for Payment Details

Ballroom Capacity:
Capacity notes should be used as a guideline.
Actual capacity may vary according to specific
room set-up requests.

For current specials, call our Sales Office
at (734) 953-9724 ext. 1.

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[@italianamericanbanquetcenter](https://www.instagram.com/italianamericanbanquetcenter)

Dining Packages Include

- Room Rental for 4 hours
- *Choice of Individual Plated, Buffet, or Family Style Meal with **Ballroom Booking***
- *Buffet Style *only* with **Clubhouse Booking***
- Coffee, Hot & Iced Tea, Soda, and Pitchers of Water
- Complimentary Cake Cutting and Serving
- All China, Flatware, and Glassware
- White 90x90 Table Linens
- Two Color Napkin Choices
- Round 68 in. Tables
- Banquet Chairs (uncovered)
- Complimentary Self-Serve Coat Room
- Professional Staff from the Italian American Banquet Center:
 - One Server per 30 Guests
 - One Bartender per 100 Guests (If bar service is added on)

Additional Upgrades

Inclusive Pricing

- | | |
|--|------------------------------|
| • Piano Rental | \$350.00 per event |
| • Color Table Linen 90x90 (ivory/black) | \$10.00 each |
| • Floor Length Table Linen (white/ivory/black) | \$15.00 each |
| • Chair Cover (most include sash) (selections due 6 mo. in advance) (min. of 50) | \$3.50 per chair |
| • Chiavari Chair (must notify IABC 6 mo. in advance) (min. of 100) | \$5.00 per chair |
| • Butler Service (presenting limited appetizers) | \$100.00 per hour/per butler |
| • Additional Room Rental Time (does not include bar or beverage service) | \$250.00 per hour |
| • Additional Staff | Additional Charge |
| • Additional Dining Round Table Set Up | Additional Charge per table |

Brunch Buffet

Friday–Sunday
Served 10 AM–1 PM

Brunch Buffet

\$26.00

Brunch Buffet is Served with:

Fresh Baked Italian Bread
Garden Salad

Entrées:

French Toast with Syrup
Scrambled Eggs
Bacon
GF Chicken Piccata
Red Skinned Potatoes
Green Bean Almandine

Choice of Dessert:

Italian Ice (Lemon/Raspberry)
Ice Cream (Vanilla/Mackinac Island Fudge/Spumoni)
Chocolate Mousse

Children's Ages 4-10

\$16.00

Children are not included in minimum head count.
Children 3 & under: included in seating, no charge, no meal provided.

Additional Upgrades:

Choice of Pasta:

Penne with Marinara	<i>\$1.00 upgrade</i>
Penne with Meat Sauce	<i>\$2.00 upgrade</i>
Penne Palomino	<i>\$2.00 upgrade</i>
Penne Norcina	<i>\$3.00 upgrade</i>
Fettuccine Alfredo	<i>\$3.00 upgrade</i>
Farfalle Primavera	<i>\$3.00 upgrade</i>

Beverage Service:

Specialty Beer	Price Available Upon Request
Mimosa Punch	\$75.00 Per Bowl
Sangria Punch	\$85.00 Per Bowl
Non-Alcoholic Punch	\$60.00 Per Bowl
Wine Station	\$90.00 Per (5) 750ml Bottles of House Wine

All pricing is per person, unless otherwise specified.
Upgrades are available upon request.
Prices subject to 6% sales tax & 21% service fee.

Individual Plated Lunch + Dinner

Friday-Sunday
Lunch Served 10 AM-2 PM

All Individual Plate Entrées are Served With:

Fresh Baked Italian Bread
Garden Salad (Served Family Style)

Choice of Entrée:

- Vegan Sausage
- Vegetarian Lasagna
- Chicken Piccata, Chicken Marsala
- Roasted Salmon, ● GF Oven Roasted Branzino
- N.Y. Strip with Mushroom (8 oz.)
- Filet Mignon (6 oz.)
- Combination: N.Y. Strip & Chicken Marsala
- Combination: Filet Mignon & ● GF Chicken Piccata

Lunch \$22.00	Dinner \$24.00
Lunch \$22.00	Dinner \$25.00
Lunch \$24.00	Dinner \$26.00
Lunch \$26.00	Dinner \$28.00
Lunch \$27.00	Dinner \$30.00
Lunch \$32.00	Dinner \$34.00
Lunch \$34.00	Dinner \$37.00
Lunch \$36.00	Dinner \$39.00

Choice of Potato:

Oven Roasted
Redskin
Anna \$2.00 upgrade

Garlic Mashed \$2.00 upgrade
Twice Baked \$2.00 upgrade

Choice of Vegetable:

Green Bean Almandine
Vegetable Medley

Prince Edward Bean Medley
Green Peas with Carmelized Onions

Choice of Dessert:

Italian Ice (Lemon/Raspberry)
Ice Cream (Vanilla/Mackinac Island Fudge/Spumoni)

Chocolate Mousse

Children's Ages 4-10

\$16.00

Children are not included in minimum head count.
Children 3 & under: included in seating, no charge, no meal provided.

Additional Upgrades:

Choice of Soup:

Chicken Pastina \$2.00 upgrade
Minestrone \$2.00 upgrade

Stracciatella \$2.00 upgrade

Choice of Pasta (served Family Style):

Penne with Marinara \$1.00 upgrade
Penne with Meat Sauce \$2.00 upgrade
Penne Palomino \$2.00 upgrade

Penne Norcina \$3.00
Fettuccine Alfredo \$3.00
Farfalle Primavera \$3.00

All pricing is per person, unless otherwise specified.
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Buffet or Family Style Lunch + Dinner

Friday–Sunday
Lunch Served 10 AM–2 PM

Buffet Style 1 Meat	Lunch \$22.00	Dinner \$26.00
Buffet Style 2 Meats	Lunch \$24.00	Dinner \$28.00
Family Style 1 Meat	Lunch \$24.00	Dinner \$28.00
Family Style 2 Meats	Lunch \$26.00	Dinner \$30.00

All Buffet or Family Style Entrées are Served With:

Fresh Baked Italian Bread
Garden Salad

Choice of Pasta:

Penne with Marinara
Penne with Meat Sauce *\$1.00 upgrade*
Fettuccine Alfredo *\$3.00 upgrade*

Penne Palomino *\$2.00 upgrade*
Penne Norcina *\$3.00 upgrade*
Farfalle Primavera *\$3.00 upgrade*

Choice of One or Two Meats:

Slice Top Round of Beef with Gravy
Oven Roasted Chicken
Roasted Italian Sausage with Peppers and Onions

Choice of Potato:

Oven Roasted
Redskin
Anna *\$2.00 upgrade*

Garlic Mashed *\$2.00 upgrade*
Twice Baked *\$2.00 upgrade*

Choice of Vegetable:

Green Bean Almandine
Vegetable Medley

Prince Edward Bean Medley
Green Peas with Caramelized Onions

Choice of Dessert:

Italian Ice (Lemon/Raspberry)
Ice Cream (Vanilla/Mackinac Island Fudge/Spumoni)

Chocolate Mousse

Children's Ages 4-10

\$16.00

Children are not included in minimum head count.
Children 3 & under: included in seating, no charge, no meal provided.

Additional Upgrades:

Choice of Salad:

Caesar Salad *\$2.00 upgrade*

Choice of Soup:

Chicken Pastina *\$2.00 upgrade*

Stracciatella *\$2.00 upgrade*

Minestrone *\$2.00 upgrade*

All pricing is per person, unless otherwise specified.
Upgrades are available upon request.
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Beverage Service

Bar Service for 4 Hours

All Bar Services Include:

Bartender(s), Glassware, Condiments, Juices, Mixes, Soft Drinks, and Sweet & Dry Vermouth.

Beer & Wine Bar Service

\$10.00

House Draft Beers (Labatts/Bud Light)

House Wines (Red/Pinot Grigio White/Moscato)

Standard Bar Service

\$14.00

Royal Canadian Whiskey, Heaven Hill Vodka, Heaven Hill Gin, Heaven Hill Rum, Lauder's Scotch, Ten High Sour Mash Bourbon, Brandy, Amaretto, Anisette, Peppermint Schnapps, Peach Schnapps, House Draft Beers, House Wines

Premium Bar Service

\$17.00

Canadian Club Whiskey, Absolut Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Dewar's White Label Scotch, Jim Beam Bourbon, Amaretto, Christian Brothers Brandy, Southern Comfort, Anisette, Peppermint Schnapps, Peach Schnapps, House Draft Beers, House Wines

Deluxe Bar Service

\$20.00

Crown Royal, Grey Goose Vodka, Tangueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Chivas Regal Scotch, Christian Brothers Brandy, Southern Comfort, Jack Daniels Bourbon, Peach Schnapps, Peppermint Schnapps, Hennessy Cognac, Grand Marnier, Frangelico, Kahlua, Drambuie, Bailey's Irish Cream, Sambuca, House Draft Beers, House Wines
+ 1 Craft/Specialty Beer Keg Upgrade

Miscellaneous

Craft/Specialty Beer	Price Available Upon Request
Mimosa Punch	\$75.00 Per Bowl
Sangria Punch	\$85.00 Per Bowl
Non-Alcoholic Punch	\$60.00 Per Bowl
Wine Station	\$90.00 per (5) 750ml bottles of House Wine
Bottles of House Wine at Table	\$20.00 Per Bottle

Espresso & Cappuccino Service Available at Bar

With Standard Bar	\$3.00
With Premium Bar	\$2.00
With Deluxe Bar	\$1.00

Extended Bar Hours With Advanced Notice:

Room with Standard Bar	\$2.00 Per Half Hour
Room with Premium Bar	\$3.00 Per Half Hour
Room with Deluxe Bar	\$4.00 Per Half Hour

Additional Brands and Upgrades for Bar Services available, upon request for an additional charge.

All pricing is per person, unless otherwise specified.

Upgrades are available upon request.

Prices subject to 6% sales tax & 21% service fee.

Hors D'Oeuvres + Sweets

Hors D'Oeuvres (minimum 50):

Vegetable Crudités with Dip	\$3.00
Domestic Cheese and Crackers	\$3.00
Imported Cheese and Crackers	\$4.00
Hummus and Tabbouleh with Pita Bread	\$3.00
Shrimp Cocktail on Display	\$2.00 per piece
Cold Smoked Salmon Display	\$80.00 per display (serves 20)
Crab Stuffed Mushrooms	\$3.00 per piece
Bacon Wrapped Scallops	\$3.00 per piece
Buffalo Wings with Sauce	\$2.00 per piece
Spinach and Feta Cheese Rolls	\$3.00 per piece
Italian Sausage with Peppers & Onions	\$3.00
Italian Antipasti Display with Fresh Italian Bread	\$5.00
With Prosciutto	\$2.00
With Grana Padano Cheese	\$2.00
With Roasted Eggplant	\$2.00
With Stemmed Artichokes	\$2.00
Caprese Salad (Grape Tomato, Fresh Mozzarella Cheese)	\$3.00
Pizza - Cheese & Pepperoni	\$2.00
Fresh Seasonal Fruit Display	\$3.00

Note: Butler Service for an Additional Fee.

Sweets:

Fruit and Sweet Display (minimum 100)	\$10.00
<i>Assorted Miniature Gourmet Pastries and Fresh Fruit</i>	
Fruit and Sweet Platters	\$12.00
<i>Assorted Pastries and Fruits at Each Guest Table</i>	
Chocolate Covered Strawberries	\$2.00 each
<i>Accent a Dessert or Display on a Platter</i>	
Tiramisu	\$4.00 per piece
Ricotta Cannoli	
<i>Small</i>	\$2.00 per piece
<i>Large</i>	\$3.00 per piece

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Directions

39200 Five Mile Road, Livonia, MI 48154

From Ann Arbor:

Take US-23 Business North
Continue on M-14 East to exit 173A (Newburgh Road)
Head North (left) on Newburgh Road to 5 Mile Road
Head West (left) on 5 Mile Road
The Italian American Banquet Center will be on your right side.

From Detroit:

Take I-96 West to exit 173A (Newburgh Road)
Head North (right) on Newburgh Road to 5 Mile Road
Head West (left) on 5 Mile Road
The Italian American Banquet Center will be on your right side.

From Novi:

Take I-96 East/I-275 South to exit 170 (6 Mile Road)
Head West (right) on 6 Mile Road to Haggerty Road
Head South (left) on Haggerty Road to 5 Mile Road
Head East (left) on 5 Mile Road
The Italian American Banquet Center will be on your left side.



*Proud Recipients for
Four Consecutive Years*



Many thanks to our outstanding clients for amazing reviews that give our venue this honor!

Sales Office: Monday–Friday 9:00 AM–5:00 PM, Saturday 10:00 AM–3:00 PM
(734) 953-9724 ext. 1