

Wedding Guide

Blue Water Convention Center



Winter 2023



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THE FACILITY

Lake Huron Hall

\$4,500

An amazing view of the St. Clair River and Blue Water Bridges. This one-of-a-kind setting will take your guest's breath away. This location is perfect for larger weddings. Included crystal columns and dance floor.

Square Footage: 20,374

Banquet: 800 people (maximum)

Features: 20 ft ceilings

Lake Huron Hall A

\$2,500

Lake Huron Hall B

\$3,000

Includes crystal columns and dance floor

Square Footage: 12,844

Banquet: 536 people (maximum)

Features: Loading Dock access

Includes crystal columns and dance floor

Square Footage: 7,228

Banquet: 305 people (maximum)

Features: Breathtaking waterfront view

Great Lakes Hall

\$800

The Great Lakes Hall pre-function area, located adjacent to the Exhibit Hall, is perfect for your wedding ceremony or a cocktail hour for your guests. Just through the glass doors awaits an observation deck with a picture-perfect view of the Blue Water Bridges and the St. Clair River.

Square Footage: 5,015

Banquet: 150 people (maximum)

Theater: 200 people (maximum)

Common Use: Wedding ceremony, and cocktail receptions

Grand Ballroom

\$1,500

Impress your guests with the unique atmosphere found within the Grand Ballroom. This room is great for weddings, and ceremony. Dance floor included in the price.

Square Footage: 4,160

Banquet: 184 people (maximum)

Common Use: Weddings

Riverview Suites

\$1,500

The River View Suite, with its simple elegant interior design, waterfront views, and access to the international deck is perfect for small wedding reception.

Square Footage: 1,542

Banquet: 80 people (maximum)

Features: Water view, direct access to the international deck, built-in sound enhancers

Common Use: Bridal showers, and small weddings

EQUIPMENT

Basic Sound Includes: 2 speakers, 1 wireless mic, and wired connection	\$250/per day
3K Projector	\$90/per day
5K Projector	\$150/per day
6' x 9' Screen Great for smaller rooms	\$60/per day
7' x 12' Screen Best for larger rooms	\$180/per day
Lavalier Microphone	\$75
Handheld Microphone	\$50
Podium	\$80
Up Lighting	\$300
Staging 4' x 8' Lids	\$150/per lid
Staging Stairs	\$30/per lid
Pipe and Drape Rates subjected to change based on availability. Delivery fees may apply	\$40/per 10' section
Flag American, Michigan, and Canadian flags available	\$25/per flag
On-Site Tech	\$75/per hour
Event Staff	\$25/per hour

EQUIPMENT

Easel	\$10
Cash Bar/ Bartender Fee	\$150
Extra Bar Set-up	\$250
Crystal Columns	\$500
Ceiling Draping	Starting at \$500
Chair Covers	\$4/per chair
Chair Covers with Sash	\$5/per chair
Colored Linen Napkins	\$0.25/per napkin
Linens 108" Round Black or White	\$10/per table
12' x 12' Dance Floor	\$200
15' x 15' Dance Floor	\$300
18' x 18' Dance Floor	\$400
21' x 21' Dance Floor	\$500
24' x 24' Dance Floor	\$600
30' x 30' Dance Floor	\$1000
White Board Includes markers and eraser	\$40

CATERING

Themed Buffets

All themed buffets include an ice water station.

Michigan Buffet

\$19 per person

Bakery fresh buns, Hot dogs (2 per person), Coney chili, Greek salad, Potato chips, Diced onions, Relish, Ketchup, and Mustard.

Italian Pasta Buffet

\$21 per person

Fresh rolls or Garlic sticks, Antipasto salad with vinaigrette.

Choice of 2 Pastas Options: Basil marinara, Alfredo, Creamy pesto, Palomino, Italian herb butter and oil.

Choice of 1: Herb chicken breast, Italian sausage with peppers and onions, or Meatballs in basil marinara

Taco Bar

\$22 per person

Hard & soft shell tortillas, Seasoned ground beef, Seasoned shredded chicken, Refried beans, Mexican rice, Shredded cheddar, Shredded lettuce, Diced onion, Diced tomato, Jalapeno peppers, Black olives, Tortilla chips, Queso, Sour cream, and Salsa.

Upgrade to fajita chicken with veggies +\$2 per person



CATERING

Barbecue

All barbecues include any appropriate buns, and toppings.

All American

\$20per person

All beef hotdogs, Black angus burgers, Potato salad, Coleslaw, Watermelon.

The New Yorker

Market Value Price

8 oz New York strip steak with mushroom zip sauce, Baked potatoes, an additional entrée selection, and 3 sides options listed below.

Custom Barbecue

2 Entrée - \$21 per person

3 Entrée - \$24 per person

Choice 3 sides and Entrées below.

Barbecue Entrées

All Beef Hotdogs
BBQ Chicken Pieces
Italian Sausage with Peppers & Onions
Pulled Pork Sandwiches +\$1.50

Black Angus Burgers
BBQ Chicken Breasts
Kielbasa and Sauerkraut
Baby Back Ribs +\$2.50

Barbecue Sides

Pasta Salad
Coleslaw
Watermelon
Macaroni Salad
Roasted Redskin Potatoes

Potato Salad
Baked Beans
Corn Bread
Mac and Cheese
Corn on the Cob



CATERING

Dinner

All dinners include homemade rolls with butter, spring mix salad with vinaigrette, coffee and ice water station.

Buffet

Choice of 1, 2, or 3 entrees
Choice of Pasta side, Potato side, and Vegetable side

1 Entrée - \$24 per person
2 Entrée - \$27 per person
3 Entrée - \$31 per person

Plated

\$45/per person

2 Course Meal: Salad course, Entrée course (option to add dessert course)
Choice of 2 Entrée to be served as Selected Entrée or Duo Plate.
Choice of Pasta side, Potato side, and Vegetable side

Must have a seating chart with food selections 1 week prior to the event date.

ENTRÉE SELECTIONS

Herb Chicken Breast
Turkey Breast with Gravy
Chicken Marsala
Italian Sausage with Peppers & Onions
Kielbasa Sausage with Sauerkraut
Meatballs in Basil Marinara or Swedish
Eggplant Parmesan or Lasagna V

Lasagna
Chicken Piccata
Chicken Parmesan
Honey Glazed Ham
Roast Sirloin with Mushroom Gravy
Stuffed Portobello Mushrooms V

UPSCALE ENTRÉE SELECTIONS

Chicken Cordon Blue +\$2
Beef Wellington +\$3
Stuffed Peppers +\$2
Beef Marsala +\$3

Chicken Florentine +\$2
Sirloin Medallions with Mushroom Zip Sauce +\$3
Tenderloin Medallions with Mushrooms Zip Sauce +\$5

CATERING

SIDE SELECTIONS

Pasta

Penne Marinara
Farfalle Alfredo
Farfalle in Garlic Butter & Oil

Creamy Pesto
Mac & Cheese
Lasagna +\$2

Potato & Rice

Roasted Redskins
Sweet Potato Mash
Wild Rice
Cheese Potato
Garlic Smashed Potatoes

Roasted Potatoes
Scallop Potatoes
Boiled Redskins
Rice Pilaf
Bacon Cheddar Smashed +\$1

Vegetable

Green Bean Almandine
Roasted Broccoli
Summer Garden Blend

Corn with Roasted Red Peppers
Corn Souffle'
California Medley

Desserts

Assorted Cookies and Chocolate Brownies	\$3.50 per person
Carrot Cake with Cream Cheese Frosting	\$5 per person
Cheesecake with Fruit Topping	\$5 per person
Strawberry Shortcake	\$5 per person
Apple or Peach Cobbler	\$5 per person
Mini Sweets Tray	\$7 per person

CATERING

Hors d'Oeuvres

Traditional Trays

\$12 per person

Fresh fruit tray, Vegetable tray, Cheese and cracker tray, and a Relish tray.

Antipasto Display

\$13 per person

Bruschetta, Tapenade, Hummus, Prosciutto, Salami, Pepperoni, Mozzarella, Aged Cheddar, Brie, Olives, Artichokes, Roasted Red Peppers, Grapes, Carrot Sticks, Almonds, Walnuts, Crackers, and Toast Points.

Game Day

\$21 per person

Chicken wings with buffalo & ranch, 7 Layer bean dip with tortilla chips, Pulled pork sliders, Spinach and artichoke dip, Vegetable tray.

Upscale Evening

\$38 per person

Scallops wrapped in bacon, Beef wellington, Shrimp cocktail, Chicken kabobs (teriyaki, shawarma, Greek, or barbecue), Caprese Skewers, Bruschetta, Tapenade, Hummus, Prosciutto, Salami, Pepperoni, Mozzarella, Aged Cheddar, Brie, Olives, Artichokes, Roasted red peppers, Grapes, Carrot sticks, Almonds, Walnuts, Crackers, and Toast point.



CATERING

A La Carte Hors d'Oeuvres

A la carte selections are charged per item, per person. A la carte selections can be added to an existing hors d'oeuvres package, or to an existing meal.

\$6 Each Per Person

Pinwheel Sandwiches
Tortilla Chips & Fresh Salsa
Bruschetta with Toast Points

Franks in a Blanket
Petite Quiche
1 Cold Tray (Fruit, Vegetable, Relish, or Cheese)

\$8 Each Per Person

Meatballs (Swedish, BBQ, Marinara, Teriyaki)
Sausage Stuffed Mushroom
Antipasto Skewer

Crab Stuffed Mushroom
Chicken Wellington
Caprese Skewers

\$10 Each Per Person

Asparagus Wrapped in Prosciutto
Coconut Shrimp
Shrimp Cocktail

Beef Wellington
Crab Cakes
Scallops Wrapped in Bacon



CATERING

Beverages

NON-ALCOHOLIC

Regular Coffee (Decaf available upon request) and Hot Tea	\$4 per person
Assorted Soda (Cola, Diet, Lemon-Lime, etc.)	\$4 per person
Iced tea, Lemonade, Ice water Station	\$4 per person

ALCOHOLIC

Cash Bar (1 Bartender per 100 people)	\$150
Champagne Toast	\$5 per person
Open Bar	\$30 per person / 5 hours
Beer & Wine Bar	\$25 per person / 5 hours
Mimosa Bar	\$15 per person / 4 hours
Bloody Mary Bar	\$15 per person / 4 hours
Mimosa & Bloody Mary Bar	\$25 per person / 4 hours

Spirits

Tito's Handmade Vodka | Tanqueray Gin | Bacardi Rum | Jose Cuervo Tequila | Jack Daniels Whiskey | Jim Beam Bourbon Whiskey | Captain Morgan Spiced Rum | J & B Scotch

Beer

Bud Light | Budweiser | Miller Lite | Mic Ultra | White Claw

Wine

Merlot | Cabernet Sauvignon | Moscato | Chardonnay | Pinot Grigio