

DAYTIME MINI WEDDING PACKAGE. \$2,200

Monday-Thursday (10am-3pm). Fox Classic or Golden Fox venue
based on 25 people. up 10 additional guests: \$75 per person



FIVE HOUR ROOM RENTAL

SALES TAX & SERVICE CHARGE

BRIDAL SUITE

CEREMONY SPACE

CEREMONY CHAIRS

STATIONED APPETIZERS

SOFT DRINKS, COFFEE, TEA

BUBBLE BAR. two hours

PLATED MEAL. breakfast or lunch

ASSORTED MINI PASTRIES

TABLES & CHAIRS

WHITE LAP-LENGTH LINENS

WHITE NAPKINS

CHINA, FLATWARE, GLASSWARE

COMPLIMENTARY WI-FI

WIRELESS MICROPHONE

UPGRADE OPTIONS AVAILABLE

prices outside of the package pricing are subject to 22% service charge and 6% sales tax.
additional upcharges may apply to certain menu items based on market price at the time of the event.
dates based on availability three months out. please inquire with wedding sales manager.

please contact wedding sales manager for more information at catieh@foxhills.com or 734-927-1907

DAYTIME MINI WEDDING MENU OPTIONS



STATIONED APPETIZERS. choose two

cheese & crackers
fresh fruit display
garden vegetable display

NON-ALCOHOLIC DRINKS

pepsi products, lemonade, iced tea
coffee, decaf, hot water with assorted teas

BUBBLE BAR. self-serve for two hours

sparkling wine, prosecco, moscato
choose two juices: orange, mango, strawberry, grapefruit

PLATED MEAL. choose one

cup of fruit, followed by quiche and french toast plate with side of bacon/sausage rolls & butter, salad, followed by a chicken meal with chef's choice vegetable and starch

ASSORTED MINI PASTRIES

mini eclairs, pecan tart squares, lemon bars, cheesecake domes, mini cannoli, cream puffs, brownies

UPGRADE OPTIONS

third hour of bubble bar. \$6 per person
bloody mary bar. \$9 per person
bartender. \$175
duet lunch (chicken with beef/fish). starting at \$1 per person + MARKET PRICE

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ask your server about menu items that are cooked to order or served raw. consuming raw or undercooked meats, poultry, eggs or sprouts may increase your risk of foodborne illness.

EVENING MINI WEDDING PACKAGE. \$4,000

Monday-Thursday (5pm-10pm). Fox Classic or Golden Fox venue
based on 35 people. up to 10 additional guests: \$98 per person



FIVE HOUR ROOM RENTAL

SALES TAX & SERVICE CHARGE

BRIDAL SUITE

CEREMONY SPACE

CEREMONY CHAIRS

STATIONED APPETIZERS

SOFT DRINKS, COFFEE, TEA

OPEN BAR. three hours

PLATED DUET MEAL. chicken & fish
vegetarian and vegan options available

SWEET TABLE EXTRAVAGANZA

TABLES & CHAIRS

WHITE LAP-LENGTH LINENS

WHITE NAPKINS

CHINA, FLATWARE, GLASSWARE

COMPLIMENTARY WI-FI

WIRELESS MICROPHONE

UPGRADE OPTIONS AVAILABLE

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EVENING MINI WEDDING MENU OPTIONS



STATIONED APPETIZERS. choose two

cheese & crackers
garden vegetable display
spinach dip. hot or cold

NON-ALCOHOLIC DRINKS

pepsi products, lemonade, iced tea
coffee, decaf, hot water with assorted teas

GOLD BAR. available at bar for three hours

skyy vodka, beefeater gin, bacardi rum, captain morgan spiced rum, canadian club whiskey, dewar's scotch, jim beam bourbon, southern comfort, amaretto, kahlua, bailey's irish cream, peach schnapps, house red and white wine, two domestic beers on draft

PLATED DUET MEAL

rolls & butter, salad, followed by a chicken and fish* meal with chef's choice vegetable and starch
**fish selected by FH depending on availability and market pricing*
vegetarian (choose one). eggplant parmesan, vegetarian lasagna
vegan (choose one). ratatouille, quinoa cakes

SWEET TABLE EXTRAVEGANZA

sliced fresh fruit, specialty cakes, fresh fruit flans, assorted cheesecakes, cream puffs, assorted tarts

UPGRADE OPTIONS

fourth hour of gold bar. \$5 per person
champagne toast for all. \$3 per person
chicken with petit filet. starting at \$8 per person + MARKET PRICE

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