



**WEDDINGS FOR THOSE
NOT MARRIED TO THE ORDINARY**

Wotat City
CASINO • HOTEL

SPACES

Turn your wedding into anything your heart desires. If you want a traditional celebration, check out our ballroom. Looking for spectacular views? Amnesia and Iridescence are perfect places for a fun, high-energy party. For those who want to be front and center, take your vows and then take the stage at Sound Board. Whatever you choose, we have a space guaranteed to create the wedding of your dreams. And with 400 luxurious guest rooms, award-winning chefs and a full spa, your guests will be on a honeymoon all their own.





THE PERFECT PAIR PACKAGE

This package is designed for the perfect pair. With a four-hour hosted bar, butler-passed hors d'oeuvres, champagne toast for all guests, three-course meal, wedding cake, complimentary parking, complimentary coat check, and overnight accommodations for the bride and groom, we've included everything essential for the celebration of your dreams and a wedding you'll remember for the rest of your lives.

INCLUDES: Four-hour hosted bar
Butler-passed appetizers
Champagne toast
Overnight accommodations for the wedding couple
Traditional buttercream wedding cake

Butler-Passed Appetizers (choice of 4)

Caprese Brochette
Shrimp Tempura with Sweet Chili Sauce
Mini Beef Wellington with
Mushroom Demi-Glace
Orange Ginger-Glazed Chicken Meatball
Smoked Turkey with
Cranberry on Corn Muffin
Shrimp Eggroll
Four Cheese Mac and Cheese Bite
Herbed Goat Cheese Crostini with
Sun Dried Michigan Cherries

Four-Hour Hosted Bar

Tier One Spirits
Seagram's 7, Jim Beam Bourbon, Dewar's
Scotch, Beefeater Gin, Cuervo Tequila,
Bacardi Light Rum, Absolut Vodka,
Captain Morgan's Spiced Rum, Paul
Masson Brandy, Tito's Vodka, Premium
Wines and House Champagne Toast,
Domestic and Imported Beer, Soft Drinks

Salad (choice of 1)

Caesar Salad with Romaine Lettuce,
Herbed Croutons, Shaved Parmesan
Cheese

Baby Leaf Spinach with Goat Cheese,
Golden Raisins, Pine Nuts, Sun-Dried
Tomato Vinaigrette

Kale, Arugula, Romaine, Cucumber, Dried
Cranberries, Sunflower Seeds, White
Balsamic Vinaigrette

Endive Mixed Greens, Pear, Candied
Walnuts, Crumbled Bleu Cheese,
Balsamic Vinaigrette

IRIDESCENCE

Two stories high and soaring 16 floors above the city, Iridescence will take your event to new heights.



SOUND BOARD

SOUND BOARD

Take the stage and be the center of attention. This is your day for a celebration guaranteed to get a standing ovation.



ENTRÉES

Serve up something that will leave your guests coming back for seconds. Choose from a wide variety of entrées, all prepared by our award-winning chefs that will satisfy even the most sophisticated palate. If you don't see something you'd like, our chefs can personalize a menu just for you.

\$110 / person

MotorCity Steak Diane

Roasted Sirloin Flank Steak, Diane Sauce

Chicken Oscar

Asparagus Tips, Maryland Lump Crab, Hollandaise

Grilled Salmon

Togarashi and Ginger Sauce

Crab-Stuffed Flounder

with Hollandaise

Pecan-Crusted Chicken

Roasted Fig Sauce

Michigan Chicken

Stuffed with Brioche Bread Crumbs, Michigan Dried Cherries, Root Vegetables, topped with Apple Rum Glace

\$120 / person

Grilled New York Strip Steak

Crumbled Bleu Cheese, Grilled Marinated Tomatoes, Cabernet Wine Reduction

Boneless Short Rib

Root Vegetable Demi-Glaze

Duet of Grilled Petit Filet

Caramelized Onions, Bourbon Demi-Glaze, Paired with Sea Bass with Honey Sesame Glaze

Duet of Pan-Seared, Roasted Filet of Beef

Paired with Crab-Stuffed Flounder, Hollandaise

Duet of Beef Short Rib

Root Vegetable Demi-Glaze, Paired with Vernors™ BBQ-Glazed Salmon





DESSERT ENHANCEMENTS

Make your day even sweeter with upgrades to your wedding package that include a wide array of delectable desserts and Starbucks® coffee. Whatever you're craving, we've got something for you. It's like a sugarcoated happily ever after with a cherry on top.

Americana

- Flourless Chocolate Cake
- Lemon Bars
- Warm Apple Caramel Bread Pudding
- New York Cheesecake with Berry Compote
- Chocolate Mousse with Fresh Raspberries
- Key Lime Tarts
- Chocolate Strawberries
- Salted Caramels

Add \$18 / person

Butler-Passed Mini Desserts

(choice of 3)

- Mini Milkshakes*
- Mini Chocolate Cups with Raspberry Mousse
- Chocolate-Dipped Strawberries
- Assorted Cheesecake Bites
- Lemon Bars
- Peanut Butter Bars
- Mini Tiramisu Glasses

Add \$12 / person

*Attendant required \$150

International Dessert Buffet

- Chocolate Cups with Raspberry Mousse
- Espresso Tiramisu in Chocolate Cups
- Vanilla Bean Crème Brûlée
- Dark Chocolate Fondue with Cubed Cake, Sweet Cookies, Pretzels, Strawberries, Marshmallows
- Framboise [Raspberry Cheesecake]
- Raspberry Liqueur Cups and Truffles
- Lemon Blood Orange Panna Cotta
- Brandied Cherry Marquise
- Mini Cannoli

Add \$22 / person



BALLROOM

Take the floor in our 11,600 square foot ballroom for a sophisticated and elegant celebration with plenty of room for all your guests.





RECEPTION ENHANCEMENTS

For those who settle for nothing but the absolute best, choose from a list of upgrades that includes everything from a shrimp display to a sushi station with your own performance chef.

Cheese & Fruit Display

Elaborate Display of Imported, Domestic, and Artisan Cheese with Fresh Grapes, Seasonal Berries, Baguettes, Sourdough, Lavash, Breadsticks, and Mixed Crackers

Small (25 guests) add \$335

Medium (50 guests) add \$600

Large (100 guests) add \$1,200

Sushi Performance Station

Sushi, Nigiri, Sashimi, Wasabi, Pickled Ginger, Soy Sauce

Add \$20 / person

\$200 performance chef fee

Dips and Spread Station

Roasted Red Pepper Bruschetta, Mixed Olive Tapenade, Housemade Hummus, Tabouleh, Crispy Pita, Baguette, Crackers

Add \$18 / person

Antipasto Station

Sopressata, Mortadella, Dry-Cured Capicola, Fresh Mozzarella with Vine-Ripened Tomatoes, Basil Oil Fontina, Gorgonzola, Provolone, Shaved Parmesan, Marinated Artichokes, Mixed Olives with Fresh Herbs, Baguettini, Ciabatta, Focaccia

Add \$18 / person

Seafood Display

Jumbo Shrimp on Crushed Ice, Oyster Shooters, Shrimp Tempura, Crab Cakes, Served with Appropriate Sauces, Garnishes

Add \$22 / person



ADDITIONAL ENHANCEMENTS

We can't make the night last forever, but we can help it last a little longer. Whether you'd like to add bar hours, upgrade to a Tier Two bar, or just enjoy wine service with dinner, there are plenty of options to keep the party going. And going. And going.

BEVERAGE ENHANCEMENTS

Additional Bar Hours

Add \$10 / person / hour

Cordials

Kahlua, Courvoisier, Baileys, Frangelico, Grand Marnier
Add \$10 / drink

Wine Service with Dinner

\$48 / bottle

Late Night Snack Options

Please ask for details.

Upgrade Bar (Tier Two)

Crown Royal Blend
Jack Daniels Whiskey
Johnnie Walker Black Label Scotch
Tanqueray Gin
Cuervo 1800 Silver Tequila
Captain Morgan's Spiced Rum
Bacardi Light Rum
Grey Goose Vodka
Tito's Vodka
Remy VSOP
Ultra Premium Wines
Domestic and Imported Beer
Add \$10 / person

EVENT ENHANCEMENTS

Ceremony

Includes private room, stage, and sound
Starting at \$1,000

Brunch

Continue the celebration the next day with brunch. Please ask for details.



AMNESIA

For those who are the life of the party, this high-energy space ensures you'll be able to get the party started and keep it going.





MotorCity
CASINO · HOTEL

MotorCityCasino.com | 866-STAY-MCC



If you bet more than you can afford to lose, you've got a problem. Call 1-800-270-7117 for free, confidential help.

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