

707 East

BANQUET CENTER
YOUR PREMIER DOWNTOWN VENUE

FEATURING

CLUB
VENETIAN
CATERING



WEDDING GUIDE

Welcome

Experience 707 East Banquet Center... and indulge yourself in our private country club atmosphere in the heart of downtown. Nestled on the grounds of the historic 100 year old Annunciation Greek Orthodox Cathedral, our convenient and exciting Greektown location makes us the perfect venue for your next event. Enjoy secure parking and take advantage of our close proximity to all major hotels, Greektown Casino, Detroit People Mover, Ford Field, Comerica Park and Joe Louis Arena.

707 East Banquet Center is pleased to exclusively feature Club Venetian Catering. Exquisite cuisine amidst elegant surroundings – a perfect pairing that will ensure your guests the ultimate dining experience.

The beautifully appointed grand ballroom at 707 East is the highlight of our newly designed 4,000 square foot banquet center. Reminiscent of an elegant country club, our warm and inviting decor boasts cherry stained woodwork, luxurious upholstered walls, granite bars and porcelain tile floors. The grand ballroom features a beautiful stage area, dance floor and a state-of-the-art audio/visual system. We also provide complimentary amenities such as satellite radio/TV and Wi-Fi capability.

Whether your next event is a wedding reception or business seminar, 707 East Banquet Center promises to provide the perfect backdrop for any occasion. We specialize in wedding receptions, anniversary and birthday celebrations, business seminars, fashion shows, sporting event gatherings and holiday parties – to name a few!

From intimate gathering of 75 to 300 guests, 707 East Banquet Center is the perfect downtown venue for your next event.





PREMIUM *Family Style* DINNER

HORS D'OEUVRES TABLE

Assorted Cheese Display
Fresh Cut Vegetables *with creamy dill dip*

CHOICE OF SOUP, SALAD, OR PASTA (Select Two)

Garden Salad *tossed with Italian dressing, served family style*
Michigan Salad *raspberry dressing, cherries, feta cheese, served family style*
Minestrone Soup
Chicken Soup
Italian Wedding Soup
Penne Bolognese *our house specialty!*
Cavatappi Pasta Alfredo
Ziti Pasta *with palamino sauce*
Risotto Parmesan *with sauteed mushrooms*

PREMIUM ENTRÉES (Select Two)

Roast Beef *with house gravy**
Classic Chicken Piccata *with artichokes, lemons, & capers*
Parmesan Crusted Chicken Breasts
Chicken Marsala *with marsala wine & mushrooms*
Roast Chicken **gf**
Cranberry Glazed Pork Tenderloin **gf**
Italian Meatballs
Baked Cod *with lemon butter* **gf**
Italian Sausage & Peppers **gf**
Mediterranean Baked Sweet Potato **gf, v**
Vegetable Stuffed Pepper **gf, v**
Cracker Crumb Tilapia *(+\$2 per guest)*
Beef Tenderloin *with mushrooms** *(+\$4 per guest)*

POTATO/VEGETABLE (Select Two)

Roast Potatoes
Rosemary Potatoes
Creamy Garlic Mashed Potatoes
Baked Red Skin Potatoes
Green Beans *with toasted almonds*
California Blend Vegetables
Club Vegetable Medley

FRESH BAKED DINNER ROLLS

DESSERT INCLUDED

ASSORTED SOFT DRINKS, JUICES, AND COFFEE

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
*Please Add 19% Service Fee and 6% Sales Tax. Guest Minimums and Room Fees May Apply.
Prices subject to change without notice. Prices Not Valid on Holidays or Holiday Weekends.

gf = gluten free
v = vegan

PREMIUM *Family Style* PACKAGE

FRIDAY
\$40 Per Guest*

SATURDAY
\$48 Per Guest*

Includes ALL Features of the Premium Family Style Dinner AND...

STANDARD BAR PACKAGE
SIX HOURS ROOM RENTAL
LINEN TABLECLOTHS AND NAPKINS

PLATINUM *Family Style* PACKAGE

Includes ALL Features of the Premium Family Style Dinner AND...

FRIDAY
\$45 Per Guest*

SATURDAY
\$53 Per Guest*

DELUXE HORS D'OEUVRES TABLE
Two deluxe appetizers added to our house hors d'oeuvres table
PLATINUM BAR PACKAGE
EVENING SNACK
Fresh baked pizza station for a great late night snack
SIX HOUR ROOM RENTAL
LINEN TABLECLOTHS AND NAPKINS

PLATINUM PLUS *Family Style* PACKAGE

Includes ALL Features of the Premium Family Style Dinner AND...

FRIDAY
\$54 Per Guest*

SATURDAY
\$63 Per Guest*

GOLD CHIAVARI CHAIRS
CRYSTAL TOWERS & LED LIGHT PACKAGE
DELUXE HORS D'OEUVRES TABLE
Two deluxe appetizers added to our house hors d'oeuvres table
ULTRA PLATINUM BAR PACKAGE
EVENING SNACK
Late Night Burgers and French Fries
SIX HOUR ROOM RENTAL
LINEN TABLECLOTHS AND NAPKINS

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

*Please Add 19% Service Fee and 6% Sales Tax. Guest Minimums and Room Fees May Apply.

Prices subject to change without notice. Prices Not Valid on Holidays or Holiday Weekends.

PREMIUM *Buffet Style* DINNER

HORS D'OEUVRES TABLE

Assorted Cheese Display
Fresh Cut Vegetables *with creamy dill dip*

CHOICE PASTA (Select One)

Penne Bolognese *our house specialty!*
Cavatappi Pasta Alfredo
Ziti Pasta *with palamino sauce*
Rigatoni *with tomato basil sauce*
Risotto Parmesan *with sauteed mushrooms*

PREMIUM ENTRÉES (Select Three)

Roast Beef *with house gravy**
Classic Chicken Piccata *with artichokes, lemons, & capers*
Parmesan Crusted Chicken Breasts
Chicken Marsala *with marsala wine & mushrooms*
Roast Chicken **gf**
Cranberry Glazed Pork Tenderloin **gf**
Italian Meatballs *with demi-glaze sauce*
Baked Cod *with lemon butter* **gf**
Italian Sausage & Peppers **gf**
Mediterranean Baked Sweet Potato **gf, v**
Vegetable Stuffed Pepper **gf, v**
Cracker Crumb Tilapia *(+\$2 per guest)*
Beef Tenderloin *with mushrooms** *(+\$4 per guest)*

POTATO/VEGETABLE (Select Two)

Roast Potatoes
Rosemary Potatoes
Creamy Garlic Mashed Potatoes
Baked Red Skin Potatoes
Green Beans *with toasted almonds*
California Blend Vegetables
Club Vegetable Medley

FRESH BAKED DINNER ROLLS

DESSERT INCLUDED

ASSORTED SOFT DRINKS, JUICES, AND COFFEE

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
*Please Add 19% Service Fee and 6% Sales Tax. Guest Minimums and Room Fees May Apply.
Prices subject to change without notice. Prices Not Valid on Holidays or Holiday Weekends.

gf = gluten free
v = vegan

PREMIUM *Buffet Style* PACKAGE

FRIDAY
\$38 Per Guest*

SATURDAY
\$46 Per Guest*

Includes ALL Features of the Premium Buffet Style Dinner AND...

STANDARD BAR PACKAGE
SIX HOURS ROOM RENTAL
LINEN TABLECLOTHS AND NAPKINS

PLATINUM *Buffet Style* PACKAGE

Includes ALL Features of the Premium Buffet Style Dinner AND...

FRIDAY
\$43 Per Guest*

SATURDAY
\$51 Per Guest*

DELUXE HORS D'OEUVRES TABLE
Two deluxe appetizers added to our house hors d'oeuvres table
PLATINUM BAR PACKAGE
EVENING SNACK
Fresh baked pizza station for a great late night snack
SIX HOUR ROOM RENTAL
LINEN TABLECLOTHS AND NAPKINS

PLATINUM PLUS *Buffet Style* PACKAGE

Includes ALL Features of the Premium Buffet Style Dinner AND...

FRIDAY
\$53 Per Guest*

SATURDAY
\$61 Per Guest*

GOLD CHIAVARI CHAIRS
CRYSTAL TOWERS & LED LIGHT PACKAGE
DELUXE HORS D'OEUVRES TABLE
Two premium appetizers added to our house hors d'oeuvres table
ULTRA PLATINUM BAR PACKAGE
EVENING SNACK
Late Night Burgers and French Fries
SIX HOUR ROOM RENTAL
LINEN TABLECLOTHS AND NAPKINS

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

*Please Add 19% Service Fee and 6% Sales Tax. Guest Minimums and Room Fees May Apply.

Prices subject to change without notice. Prices Not Valid on Holidays or Holiday Weekends.

PREMIUM *Plated* DINNER

HORS D'OEUVRES TABLE

Assorted Cheese Display

Fresh Cut Vegetables *with creamy dill dip*

CHOICE SALAD, OR PASTA (Select One)

Individual Spring Mix Salad *served with assorted dressings*

Individual Michigan Salad *with dried cherries & feta cheese*

Penne Bolognese *our house specialty!*

Cheese Tortellini Alfredo

Risotto Parmesan *with mushrooms*

PREMIUM ENTRÉES (Select One)

Classic Chicken Piccata *with artichokes, lemons, & capers*

Chicken Marsala *with marsala wine & mushrooms*

Chicken Parmesan *with Mozzarella cheese & Pomodoro sauce*

Italian Sausage & Peppers **gf**

Mediterranean Baked Sweet Potato **gf, v**

Vegetable Stuffed Pepper **gf, v**

Filet Mignon *with mushroom zip sauce* (+ \$10)

Prime Rib of Beef *with au jus sauce* (+ \$8)

Shrimp Scampi *stuffed with crabmeat* (+ \$8)

Salmon *with dill butter sauce* (+ \$6)

Filet Mignon *and* Chicken Piccata (+ \$12)

Filet Mignon *and* Lobster Tail (+ \$20)

**ALL ENTREES SERVED WITH
ROAST POTATOES & FRESH GREEN BEANS**

FRESH BAKED DINNER ROLLS

DESSERT INCLUDED

ASSORTED SOFT DRINKS, JUICES, AND COFFEE



Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
*Please Add 19% Service Fee and 6% Sales Tax. Guest Minimums and Room Fees May Apply.
Prices subject to change without notice. Prices Not Valid on Holidays or Holiday Weekends.

gf = gluten free
v = vegan

PREMIUM *Plated* PACKAGE

FRIDAY
\$40 Per Guest*

SATURDAY
\$48 Per Guest*

Includes ALL Features of the Premium Plated Dinner AND...

STANDARD BAR PACKAGE
SIX HOURS ROOM RENTAL
LINEN TABLECLOTHS AND NAPKINS

PLATINUM *Plated* PACKAGE

Includes ALL Features of the Premium Plated Dinner AND...

FRIDAY
\$45 Per Guest*

SATURDAY
\$53 Per Guest*

DELUXE HORS D'OEUVRES TABLE
Two deluxe appetizers added to our house hors d'oeuvres table
PLATINUM BAR PACKAGE
EVENING SNACK
Fresh baked pizza station for a great late night snack
SIX HOUR ROOM RENTAL
LINEN TABLECLOTHS AND NAPKINS

PLATINUM PLUS *Plated* PACKAGE

Includes ALL Features of the Premium Plated Dinner AND...

FRIDAY
\$54 Per Guest*

SATURDAY
\$63 Per Guest*

GOLD CHIAVARI CHAIRS
CRYSTAL TOWERS & LED LIGHT PACKAGE
DELUXE HORS D'OEUVRES TABLE
Two premium appetizers added to our house hors d'oeuvres table
ULTRA PLATINUM BAR PACKAGE
EVENING SNACK
Late Night Burgers and French Fries
SIX HOUR ROOM RENTAL
LINEN TABLECLOTHS AND NAPKINS

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

*Please Add 19% Service Fee and 6% Sales Tax. Guest Minimums and Room Fees May Apply.

Prices subject to change without notice. Prices Not Valid on Holidays or Holiday Weekends.

Hors D'oeuvres SELECTIONS

DELUXE HORS D'OEUVRES *Station or Strolling - Two Deluxe Hors D'oeuvres included with Platinum Package*

Smoked Salmon Canapés
Bruchette *with artichoke, olive tapenade, & Pomodoro sauce*
Seven Layer Dip *with garden salsa & tortilla chips*
Prosciutto with Melon
Caprese Skewer
Tabouli Salad *with Pita Bread*
Antipasto Board *with Italian Meats*
Boneless Chicken Tenders *with honey mustard & creamy ranch dips*
Sesame Chicken *with sweet and sour glaze*
Margarita Chicken
Chicken Wings *with buffalo sauce, bbq sauce, or garlic parmesan sauce*
Breaded Shrimp
Miniature Meatballs *with teriyaki glaze*

Breaded Cheese Filled Ravioli
Chicken Quesadillas
Steak Quesadillas
Vegetable Spring rolls *with plum sauce*
Assorted Miniature Quiche
Spanakopita *spinach & feta cheese wrapped in phyllo*
Sweet Italian Sausage *with peppers*
Asiago and Herb Bruschetta
Pretzel Bun Chicken Bites
Mac & Cheese Sliders
Mini Gyro Kabobs
Bacon Wrapped Candied Franks

PREMIUM HORS D'OEUVRES *Station or Strolling - Two Premium or Deluxe Hors D'oeuvres included with Platinum Plus Package*

Beef Tenderloin Crostini *choice tenderloin of beef, thinly sliced on french bread**
Miniature Chicken Wellington *delicious chicken and mushrooms wrapped in puff pastry*
Breaded Calamari served *with white wine, fresh diced tomatoes, and mild pepper rings*
Mini Crab Cakes
Coconut Shrimp
Shrimp Cocktail Shooters

Beverage SERVICE

STANDARD BAR

included with PREMIUM package

Canadian Whiskey
Seagram's Vodka
Seagram's Extra Dry Gin
Grand McNish Scotch
Cruzan Light Rum
Admiral Nelson's Spiced Rum
Evan Williams Bourbon
Peach Schnapps
Sweet & Dry Vermouth
Red, Rose, & Chardonnay wines
Bud Light, Labatt Blue
Michelob Amber & Shock Top draft
Soft drinks, juices, set-ups, mixers

PLATINUM BAR

included with PLATINUM package
Additional \$5.00 per guest
with Premium package

Seagram's VO Whiskey
Smirnoff Vodka
Beefeater Extra Dry Gin
Grant's Scotch
Bacardi Light Rum
Captain Morgan Spiced Rum
Jim Beam Bourbon
Christian Brothers Brandy
Peach Schnapps, Sweet & Dry Vermouth
Cabernet, Pinot Grigio,
Chardonnay, Moscato,
& White Zinfandel wines
Bud Light, Labatt Blue
Michelob Amber & Shock Top draft
Soft drinks, juices, set-ups, mixers

PLATINUM PLUS BAR

included with PLATINUM + package
Additional \$10.00 per guest
with Premium package

Crown Royal Whiskey
Seagram's VO Whiskey
Ketel One Vodka
Bombay Sapphire Gin
Dewar's Scotch
Bacardi Light Rum
Captain Morgan Spiced Rum
Jim Beam Bourbon
Jack Daniel's Bourbon
Hennessy VS Cognac
Kahlua Coffee Liqueur
Baileys Irish Cream
Christian Brothers Brandy
Peach Schnapps, Sweet & Dry Vermouth
Cabernet, Pinot Grigio, Chardonnay,
Moscato, & White Zinfandel wines
Bud Light, Labatt Blue
Michelob Amber & Shock Top draft
Soft drinks, juices, set-ups, mixers

*Ask About Beverage Specials & Upgrades...
Martini Bar Packages. Bride & Groom Specialty Cocktails.
Bottled Beer Specials. Non Alcoholic Frozen Drinks & Smoothies.*



Snack Stations

Snack Stations start at \$2.99 Per Guest. Prices based on Stations added to the Base Premium Package

PIZZA STATION

Fresh baked pizza and butter parmesan breadsticks

GOURMET SLIDER STATION

Hamburger sliders, mini BBQ pork sliders, and hot, crispy french fries

CIDER HOUSE STATION

Warm and chilled apple cider, donuts, apple slices, and caramel dip

FREQUENTLY ASKED *Questions*

What are the room rental fees for 707 East?

The facility fee and parking fees are \$750.

How late can we stay at 707 East Banquet & Conference Center?

Midnight is the closing time for all events. We will allow an additional 30 minutes for all vendors to remove equipment and supplies from the facility.

Can we decorate the room?

Yes. Note that decorations are limited and must be pre-approved by 707 East Banquet & Conference Center.

What are some of the features of 707 East Banquet & Conference Center?

We include the use of our Cordless microphones, easels, and two conference rooms. We also have Chiavari Chairs and a state of the art video system available for an additional rental fees.

How do I secure the date?

A \$1,000 non-refundable deposit is required with a signed contract.

When are additional and final payments due?

A second \$1,000 non-refundable deposit is due 180 days before your event. And the final balance is due not later than 10 days before your event.

Is there a discount for children?

Yes. Based on the package selected, we offer children prices.

Do we offer vegetarian and dietary menus options? Yes. We have options to accommodate vegetarian and dietary needs.

Can I bring my own beer, wine, or liquor? No. Club Venetian Catering is the exclusive caterer for 707 East Banquet & Conference Center. All beer, wine, and liquor must be provided by Club Venetian Catering.

Things to know... We DO NOT accept credit cards. All prices are subject to 19% service fee. All prices are subject to applicable sales tax.

707 East

Banquet Center

Annunciation Greek Orthodox Cathedral
707 East Lafayette Boulevard
Detroit, MI 48226

Phone: 313.969.0350

707east.com



29310 John R Road | Madison Heights, MI 48071

Phone: 248.399.6788 | Fax: 248.336.8052

clubvenetian.com



Party Trays and Catering Services for any location.

Phone: 248.399.6788 | Fax: 248.336.8052

clubvenetian.com

