



SETTING THE STAGE FOR A SUCCESSFUL EVENT

Located in the heart of downtown Detroit, the Atheneum offers creative catering options and personalized service for an unparalleled experience. In addition to our flexible and dynamic multi-service spaces with state of the art audiovisual and videoconferencing capabilities, our catering team is on-hand to help ensure that your event is a success.

Healthy, delicious world-class cuisine keeps your guests refreshed and energized throughout the day.

Within walking distance to Comerica Park, Ford Field, Huntington Place, and many local businesses and corporations, this location is the pulse of the city.

LIFESTYLE™

Preferred
HOTELS & RESORTS

Catering 2023

(313)-962-2323 | [ATHENEUMSUITES.COM](https://atheneumsuites.com)



BREAKFAST OPTIONS

Breakfast Options

PLATED BREAKFAST OPTIONS

All Plated Breakfasts are designed for sixty minutes of service.

Plated Breakfast includes; Freshly Brewed Regular, Decaffeinated Coffee & Assorted Herbal Teas, Assorted Juices

TRADITIONAL • \$19 per guest

Scrambled Eggs served with Breakfast Potatoes
Choice of Bacon, Turkey Sausage or Pork Sausage & Toast

BLUEBERRY BUTTERMILK PANCAKES • \$19 per guest with Sliced Seasonal Fruit

Choice of Bacon, Turkey Sausage, or Pork Sausage

FRENCH TOAST • \$19 per guest

Brioche French Toast
Choice of Bacon, Turkey Sausage or Pork Sausage
Served with Maple Syrup

BREAKFAST BUFFETS

All Breakfast Buffets are designed for sixty minutes of service. Minimum of 18 guests

Breakfast Buffets include Freshly Brewed Regular, Decaffeinated Coffee & Assorted Herbal Teas, Assorted Juices

(Note: food items are not transferable to refreshment breaks.)

CLASSIC • \$18 per guest

Muffins, Danish, and Bagels
Cream Cheese, Preserves, Whipped Butter Sliced Fresh Fruit Platter
Selection of Cereal & Milk

'A' HEALTHY START • \$19 per guest

Yogurt Parfaits
Granola
Muffins and Croissants
Preserves & Whipped Butter

RISE AND SHINE • \$26 per guest

Sliced Fresh Fruit
Danish and Croissants
Scrambled Eggs
Breakfast Potatoes
Choice of Bacon, Turkey or Pork Sausage
French Toast with Maple Syrup

Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request
Prices subject to change

Breakfast Options

ENHANCEMENTS

Breakfast enhancements are available
as additions to any breakfast service

OATMEAL • *\$6 per guest*

To include: Fresh Berries, Brown Sugar, Cream,
Dried Fruit, Toasted Nuts

BREAKFAST SANDWICH • *\$7 per item* Minimum of 6 per order

Wolferman's English Muffin, Fried Egg,
Cheddar Cheese, Sausage Pattie

'A' Egg Benedict • *\$7 per item* Minimum of 6 per order

Griddled Wolferman's English Muffin,
Shaved Ham, Poached Egg, Hollandaise

OMELETTE ACTION STATION* • *\$7 per guest* Selection of Ingredients including:

Tomato, Mushroom, Ham, Cheddar, Gruyere, Feta,
Spinach, Red Onion and Bell Pepper

*Action stations are subject to a chef attendant fee of
\$150 per station

Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request
Prices subject to change

Brunch Buffet

BRUNCH BUFFET

Brunch Buffets are designed for sixty minutes of service. Minimum of 18 guests
Brunch includes Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted
Juices

(Note: food items are not transferable to refreshment breaks.)

Included: Bacon, Choice of Turkey or Pork Sausage, Breakfast Potatoes,
Sliced Seasonal Fruit Platter, Assorted Yogurts, Granola, Blueberry Muffins, Bagels and Croissants.

AND

Smoked Salmon Plate with Accoutrement
Scrambled Eggs with Crème Fraiche & Chive
Quiche
French Toast Sticks with Fruit
Cheddar and Espelette Grits
Biscuits and Sausage Gravy

Chicken Carbonara with Mushrooms
Lobster Ravioli with Sugo
Beef Tenderloin with Chimichurri
Salmon with Lemon Dill Sauce
Ham and Sweet Potato Hash
Roasted Garlic and Olive Oil Broccolini

Select Two for \$37

Select Three for \$42

Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request
Prices subject to change

Brunch Buffet

ENHANCEMENTS

Breakfast enhancements are available as additions to any breakfast service

GOURMET COFFEE STATION • \$8 per guest

Freshly Brewed Regular, Decaffeinated Coffee,
Assorted Herbal Teas, Hot Chocolate, Whipped Cream,
Chocolate Shavings, Sugar Cubes, Flavored Syrups

OATMEAL • \$6 per guest

To include: Fresh Berries, Brown Sugar, Cream,
Dried Fruit, Toasted Nuts

BREAKFAST SANDWICH • \$7 per item

Minimum of 6 per sandwich
Wolferman's English Muffin, Fried Egg,
Cheddar Cheese, Sausage Pattie

OMELETTE ACTION STATION* • \$7 per guest

Selection of Ingredients including:
Tomato, Mushroom, Ham, Gruyere, Cheddar, Swiss, Feta,
Spinach, Red Onion, Bell Pepper

*Action stations are subject to a chef attendant fee of
\$150 per station

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Vegetarian/Vegan/Gluten Free Options Available Upon Request
Prices subject to change



SPECIALTY BREAKS

Specialty Breaks

Breaks are designed for 30 minutes of service and are priced per person unless otherwise noted.
Breaks include Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas

HEALTH NUT • *\$14 per guest* Whole Fruits
Granola and Yogurt Parfait
Assorted Nuts

HUMMUS LOVERS • *\$16 per guest*
Roasted Garlic Hummus
Classic Tzatziki
Grilled Pita
Crudites with Ranch

SWEET AND SALTY • *\$15 per guest*
Chocolate Brownies
Rice Krispies Treats
Bagged Popcorn
Bagged Pretzels
Fresh Baked Cookies

EASTERN MARKET • *Domestic \$20 per guest ~ Imported \$25 per guest*
Seasonal Fresh Fruit
Assortment of Cheeses
Assortment of Cured Meat
Grilled Baguette
Crudites with Hummus and Ranch

ALL DAY BEVERAGES

Freshly Brewed Coffee, Decaffeinated, Assorted Herbal Teas, Assorted Juices, Assorted Sodas
\$13 per guest

BREAK ENHANCEMENTS

\$24 per dozen

Assorted Danish
Assorted Bagels
Blueberry Muffins
Assorted Greek Yogurt
Seasonal Whole Fruits
Assorted Granola Bars

Individual Bags of Trail Mix
Fresh Baked Cookies
Chocolate Brownies
Bags of M&M's
Individual Bags of Better Made Chips,
Pretzels, or Popcorn
Kind Bars

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Vegetarian/Vegan/Gluten Free Options Available Upon Request
Prices subject to change

Food Displays

The platters can be combined and adjusted to accommodate more guests or special request
Pricing is per person with a Minimum of 6 guests

VEGETABLE • \$8 per guest

Sliced Crudites
Ranch Dressing
Hummus
Grilled Pita

FRUIT • \$7 per guest

Sliced Seasonal Fruits

BELLE ISLE • \$12 per guest

Chicken Salad Hummus
Lavash Cracker
Olive Oil Toasted Crostini
Crudites with Ranch

CHARCUTERIE • Imported \$15 per guest

Selection of Domestic Cured Meats
Assorted Cheeses
Grilled Baguette
Gherkin Pickles
Truffled Honey
Dijon

FROMAGE • Domestic \$9 per guest ~ Imported \$13 per guest

Selection of Cheeses
Grilled Baguette
Gherkin Pickles

THE MONROE • \$9 per guest

Macaroon
Petit Fours

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Prices subject to change



LUNCH OPTIONS

Plated Lunch

All Plated Lunches are designed for sixty minutes of service.
Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas
Lunches include a roll, whipped salted butter
(Note: food items are not transferable to refreshment breaks.)

MIXED GREENS

Carrot, Red Onion, Tomato, Cucumber
Choice of Balsamic, Bleu, Caesar or Ranch Dressing

STARTER

Select One

ROMAINE

Cherry Tomato, Parmesan, Red Onion
Choice of Balsamic, Bleu, Caesar or Ranch Dressing

MAIN

Select Two

BBQ CHICKEN • \$25

Boneless Chicken Breast, BBQ Sauce, Grilled
Corn with Cilantro Crema, Patatas Bravas

CHICKEN PICCATA • \$24

White Wine Lemon Caper Sauce, Roasted
Yukon Potato, Asparagus

CHICKEN SUPREME • \$23

Garlic Spinach, Roasted Carrots,
Lemon Jus, Mashed Yukon Potatoes

CHICKEN MARSALA • \$24

Mushroom & Wine Sauce, Mashed Yukon
Potato, Broccoli

RAVIOLI • \$21

Roasted Cherry Tomatoes, Wilted Arugula,
Parmigiano Reggiano

CAULIFLOWER STEAK • \$20

Caponata, Greek Feta, Wilted Spinach, Oregano

PETITE FILET • \$32

Roasted Yukon Potato, Broccoli

SLIDERS • \$

Bourbon Carmelized Onion, Pickles, Cheddar,
Fries

BEEF KEBAB • \$25

Hummus, Rice, Grilled Vegetables, Pita
Garlic Yukon Potato, Broccoli,
White Wine Butter Sauce

SOLE • \$25

Garlic Yukon Potato, Broccoli, White Wine Butter
Sauce

SCOTTISH SALMON • \$29

Roasted Asparagus, Orzo Pasta,
Beurre Blanc Sauce

DESSERT

Select One

CHOCOLATE CAKE

with Chocolate Sauce

CHEESECAKE

with Seasonal Fruit Topping

Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request
Prices subject to change

Plated Salad

All Plated Salads are designed for sixty minutes of service.
Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas
Lunches include a roll, whipped salted butter
(Note: food items are not transferable to refreshment breaks.)

CAESAR • \$22

Romaine, Lemon Zest, Herbed Crouton, Parmigiano, Caesar Dressing

WEDGE • \$22

Iceberg, Tomato, Pickled Shallot, Chive, Bacon, Crumbled Bleu Cheese,
Soft Boiled Egg, Bleu Cheese Dressing

CHOPPED • \$22

Romaine, Carrot, Cucumber, Tomato, Red Onion, Radish,
Hard-Boiled Egg, Goat Cheese, Balsamic Vinaigrette

CAPRESE • \$22

Tomato, Mozzarella, Balsamic Reduction, Olive Oil, Basil

MICHIGAN • \$22

Mixed Green, Honeycrisp Apple, Toasted Pecan, Dried Michigan Cherry,
Bleu Cheese Crumble, Raspberry Vinaigrette

SALAD ENHANCEMENTS

Select Choice of two

Grilled Chicken \$5 ~ Shrimp \$7 ~ Scottish Salmon \$7

DESSERT

CHEESECAKE

With Seasonal Fruit Topping

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Vegetarian/Vegan/Gluten Free Options Available Upon Request
Prices subject to change

Boxed Lunches

All Boxed Lunches are designed for sixty minutes of service.
Boxed Lunches include Freshly Brewed Regular, Decaffeinated Coffee,
Assorted Herbal Teas, Assorted Sodas
Kettle Chips, Whole Fruit, Cookie

(Note: food items are not transferable to refreshment breaks.)

Choice of Two

ROASTED VEGETABLE • \$17 per guest

Red Bell Pepper, Asparagus, Mushroom, Pecorino Cheese,
Garlic Hummus, Arugula, Lavash Wrap

ROASTED TURKEY • \$19 per guest

Thin sliced Roast Turkey Breast with Bacon, Swiss, Lettuce,
Tomato & Mayo on Toasted Sourdough

HAM AND CHEESE WRAP • \$19 per guest

Thin sliced Ham and Swiss Cheese, Mixed Greens,
Dijon Mustard, Fresh Herbs, Lavash Wrap

CHICKEN SALAD • \$19 per guest

Chicken Salad with White Raisins and Red Onion,
Chiffonade Romaine, Toasted Wheat

BISTRO ROAST BEEF • \$21 per guest

Roast Beef and Bleu Cheese with
Caramelized Onion and Arugula on a Soft Roll

Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request
Prices subject to change

Lunch Buffet

All Lunch Buffets are designed for sixty minutes of service. Minimum of 18 guests
Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas
Lunches include a roll, whipped salted butter
(Note: food items are not transferable to refreshment breaks.)

DELI • \$31 per guest

House Salad with Ranch Dressing and Balsamic
Potato Salad, Whole Fruit, Chips, Pretzels
Assorted Meats: Turkey, Roast Beef, Ham
Assorted Cheeses: Swiss, Cheddar
Assorted Bread: White, Wheat, Rye, Sourdough
Mayonnaise, Mustard, Dill Pickles
Brownies and Cookies

SOUTHWEST • \$37 per guest

House Salad with Ranch Dressing and Balsamic
Dynamite Shrimp Salad
Chips and Salsa
BBQ Chicken Quesadilla
Rice and Beans
Beef Tacos with Onion and Cilantro OR
Baja Fish Tacos with Chipotle, Guacamole
Churros with Rum Creme Sauce

MEDITERRANEAN • \$38 per guest

Greek Salad with Greek Dressing and Balsamic
Grilled Pita
Roasted Garlic Hummus with Crudites
Moussaka (Eggplant or Lamb)
Spanakopita, Greek Rice, Quinoa
Chicken Lemonato
Lemon Cake

STADIUM • \$34 per guest

House Salad with Ranch Dressing and Balsamic
Nachos, Macaroni Salad
Selection of Fruits, Chips, Pretzels
Beef Chili
French Fries
Beef Sliders with Onions, Cheese and Pickles
Hot Dogs with Onions, Relish, Ketchup, Mustard
Assorted Cupcakes

ITALIAN • \$35 per guest

Bread Sticks
Chopped Italian Salad with Balsamic Vinaigrette
Caprese Salad with Balsamic Glaze
Antipasto Pasta Salad
Chicken Piccata
Meatballs in Tomato Arrabiatta
Italian Lemon Cake

Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request
Prices subject to change



MEETING PACKAGES

Meeting Packages

HARMONIE PARK EXECUTIVE PACKAGE

All Lunch Buffets are designed for sixty minutes of service. Minimum of 18 guests.
Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas
Lunches include a roll, whipped salted butter

(Note: food items are not transferable to refreshment breaks.)

BREAKFAST

Muffins, Danish, Croissants,
Sliced Seasonal Fruit, Preserves & Butter

MID-MORNING BREAK

Bags of Assorted Trail Mix
Assorted Granola Bars
Assorted Greek Yogurts

LUNCH - DELI BUFFET

House Salad with Ranch and Balsamic Vinaigrette
Potato Salad, Whole Fruits, Chips, Pretzels
Turkey, Roast Beef, Ham
Assorted Cheese: Swiss, Cheddar
Assorted Breads: White, Wheat, Rye, Sourdough
Mayonnaise, Mustard, Dill Pickles
Dessert: Brownies and Cookies

MID-AFTERNOON BREAK

Crudites
Roasted Garlic Hummus
Classic Tzatziki

\$45 per guest

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Vegetarian/Vegan/Gluten Free Options Available Upon Request
Prices subject to change

Meeting Packages

CAMPUS MARTIUS EXECUTIVE PACKAGE

All Plated Lunches are designed for sixty minutes of service.
Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted
Sodas Lunches include a roll, whipped salted butter
(Note: food items are not transferable to refreshment breaks.)

BREAKFAST

Muffins, Danish, Bagels, Sliced Seasonal Fruit,
Cream Cheese, Preserves & Butter

MID-MORNING BREAK

Granola, Yogurt Parfaits
Individual Bags of Trail Mix

PLATED LUNCH

Lunch serve with Mixed Green Salad with Ranch and Balsamic vinaigrette
Select Two:

BBQ CHICKEN

Boneless Chicken Breast, BBQ Sauce
Grilled Corn with Cilantro Crema, Patatas Bravas

CHICKEN SUPREME

Garlic Spinach, Roasted Carrots, Lemon Jus, Mashed Yukon
Potato

PENNE

Palomino Sauce, Fried Eggplant, Confit Bell Pepper,
Mozzarella

BEEF KABOB

Hummus, Rice, Grilled Vegetables, Pita

LOBSTER RAVIOLI

Roasted Cherry Tomatoes, Wilted Arugula,
Parmigiano Reggiano

DESSERT

Select One:
Chocolate Cake
Cheesecake with Seasonal Topping
Creme Brulee

MID-AFTERNOON BREAK

Warm Jumbo Soft Pretzels accompanied with warm
nacho cheese and mustards

\$48 per guest

*Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing Vegetarian/Vegan/
Gluten Free Options Available Upon Request
Prices subject to change*

Meeting Packages

GREEKTOWN EXECUTIVE PACKAGE

All Buffets are designed for sixty minutes of service. Minimum 18 guests
Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas
Lunches include a roll, whipped salted butter,

(Note: food items are not transferable to refreshment breaks.)

BREAKFAST

Sliced Fresh Fruit
Danish and Croissant
French Toast with Maple Syrup

Scrambled Egg
Breakfast Potatoes
Choice of: Bacon or Sausage

MID-MORNING BREAK

Assorted Flavored Yogurts and Granola
Assorted Muffins

BUFFET LUNCH

Greek Salad with Greek Dressing and Balsamic
Grilled Pita
Roasted Garlic Hummus with Crudites
Moussaka (Eggplant or Lamb)
Spanakopita and Greek Rice
Chicken Lemonato
Lemon Cake

MID-AFTERNOON BREAK

Assortment of Cheeses
Grilled Baguette
Seasonal Fresh Fruit

Chocolate Brownies
Rice Krispies Treats
Fresh Baked Cookies

\$59 per guest



DINNER OPTIONS

Reception

HORS D'OEUVRES

HOT

Minimum order of 2 dozen per item

- Bone-In BBQ and Buffalo Chicken Wings \$34
- BBQ Meatballs Topped with Scallion \$34
- Vegetable Spring Rolls with Sweet Thai Chili Sauce \$32
- Pan Seared Lamb Loin with Hummus & Pita Toast \$42
- Spinach & Feta Triangles \$32
- Sesame Chicken Satay with Thai Peanut Sauce \$34
- Mediterranean Antipasto Skewers \$34
- Coconut Fried Shrimp \$32

COLD

Minimum order of 2 dozen per item

- Tomato & Garlic Bruschetta with Balsamic Reduction \$32
- Avocado & Cotija Cheese Crostini \$32
- Shrimp Cocktail Shooter with Cocktail Sauce \$32
- Mushroom Crostini \$32
- Prosciutto di Parma Wrapped Melon \$32
- Smoked Salmon with Lemon Crème Fraiche \$38
- Chilled Beef Tenderloin with Horseradish Crème Fraiche \$36

Please note, a Service Charge of 22% and 6% sales tax will be added to all food and beverage pricing
Vegetarian/Vegan/Gluten Free Options Available Upon Request
Prices subject to change

Plated Dinner

DINNER SELECTIONS

All Plated Dinners are designed for sixty minutes of service.
Freshly Brewed Regular, Decaffeinated Coffee, Assorted Herbal Teas
Dinners include a roll, whipped salted butter and a choice of:

STARTER

Select One

MIXED GREEN SALAD

Carrot, Tomato, Cucumber,
Red Onion, Crumbled Feta Cheese

Choice of: Balsamic, Bleu Cheese, Caesar, or Ranch Dressing

WEDGE SALAD

Heirloom Tomato, Red Onion,
Crumbled Bleu Cheese, Bacon Bits

MAIN

Select Two

CHEESE RAVIOLI • \$29

Roasted Cherry Tomatoes, Wilted Arugula,
Parmigiano Reggiano

PENNE • \$31

Pomodoro Sauce with Eggplant, Confit Bell
Pepper, Mozzarella

CHICKEN PICCATA • \$38

White Wine Lemon Caper Sauce, Roasted Yukon
Potato, Asparagus

CHICKEN MARSALA • \$39

Mushroom and Wine Sauce, Roasted Yukon
Potato, Broccolini

CHICKEN SUPREME • \$39

Garlic Spinach, Roasted Carrots, Herb Lemon Jus,
Masked Yukon Potato

CURRY CAULIFLOWER STEAK • \$31

Greek Feta, Wilted Spinach, Oregano

SCOTTISH SALMON • \$42

Roasted Asparagus, Orzo, Buerre Blanc

SCALLOP • \$38

Garlic Yukon Potato, Broccolini, White Wine
Butter Sauce

FILET • \$55

Truffled Roasted Yukon Potato, Braised Carrots,
Steak Sauce

SHORT RIB • \$47

Garlic Yukon Mashed Potato, Roasted Asparagus,
Honey Glazed Carrots, Au Jus

RACK OF LAMB • \$50

Parsley Potato, Tomato Provencal, Lamb Jus

DESSERT

Select One

CHOCOLATE CAKE

With Chocolate Sauce

CHEESECAKE

With Seasonal Fruit Topping

Dinner Buffet

DINNER BUFFETS

Selection of two salads, two entrees, vegetable, starch and dessert.
All Dinner Buffets are designed for sixty minutes of service. Minimum of 18 guests.
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas, Assorted Sodas
Dinners include a roll, whipped salted butter and a choice of:

SALAD

Select Two

MIXED GREEN SALAD

Carrot, Tomato, Cucumber,
Red Onion, Crumbled Feta Cheese

GREEK SALAD

Beet, Romaine, Kalamata, Feta, Red Onion,
Tomato, Cucumber, Chickpea, Creamy Greek Dressing

WEDGE SALAD

Heirloom Tomato, Red Onion,
Crumbled Bleu Cheese, Bacon

ORZO PASTA SALAD

Carrot, Tomato, Cucumber, Red Onion,
Crumbled Feta Cheese

MAIN

Select Two

CHICKEN LEMONATO

Chicken Jus

CHICKEN MARSALA

Mushroom and Wine Sauce

SCOTTISH SALMON

Buerre Blanc

SHRIMP

White Wine Dijon Sauce

BEEF TENDERLOIN

Demi-Glace

VEGETABLE

Chef's Choice

STARCH

Chef's Choice

CHOCOLATE CAKE

With Chocolate Sauce

DESSERT

Select One

CHEESECAKE

With Seasonal Fruit Topping

\$55 per guest



BEVERAGE PACKAGES

Beverage Packages

A taxable fee of \$200 will be applied for each bartender, one bartender per 75 guests

Hosted Consumption Bar Pricing

Hosted consumption bars reflect the actual number of drinks served. Charges are based on consumption.
When selecting a bar please select only one liquor tier.

PREMIUM BRANDS

Mixed Drinks \$9
Domestic Beer \$5
House Wine by the Glass \$9
Soda \$4

SUPER PREMIUM BRANDS

Mixed Drinks \$11
Import Beer \$6
Craft Beer \$9
Premium Wine by the Glass \$12

HOUSE BAR PRICING

PREMIUM BRANDS

1 Hour \$18 per guest
Each additional hour \$10

SUPER PREMIUM BRANDS

1 Hour \$22 per guest
Each additional hour \$14

CASH BAR PRICING

PREMIUM BRANDS

Mixed Drinks \$8
Domestic Beer \$5
House Wine \$9
Soda \$4

SUPER PREMIUM BRANDS

Mixed Drinks \$10
Import Beer \$6
Craft Beer \$9
Premium Wine \$12

Hosted/Consumption Premium Bar Include:

Beefeater Gin, Dewar's White Label Scotch, Bacardi Superior Rum, Jim Beam Bourbon, Canadian Club Whiskey, Tito's Vodka, El Jamador Tequila, Martel VS Cognac, Budweiser, Bud Light, Miller Light, Labatt Blue, Labatt Blue Light, House Cabernet, House Chardonnay, Sparkling Wine, Soda, Juices, Mixers.

Super Premium Package Bar includes:

Bombay Sapphire, Gin, Captain Morgan Spiced Rum, Johnnie Walker, Black Scotch, Iron Fish, Michigan Bourbon, Crown Royal Whiskey, Chopin Vodka, Jose Cuervo Gold Tequila, Courvoisier VSOP, Cognac, Budweiser, Bud Light, Miller Lite, Labatt Blue, Shorts Huma Lupa Licious, Blue Moon, Premium Cabernet, Premium Chardonnay, Sparkling Wine, Soda, Juices, Mixers.

In accordance with the laws of the State of Michigan, Atheneum Suites Hotel is the only licensee authorized to purchase, sell or service alcoholic beverages on the premises.
Alcoholic beverages are not permitted to be brought into the Atheneum Suites Hotel from outside licensed premises, nor are they permitted to leave the premises.
Some brands listed in packages may be replaced with a comparable brand.



ROOM DIMENSIONS

Room Dimensions

ROOM	SQ. FT.	DIMENSIONS	CEILING	STROLLING	SITDOWN	THEATER	CLASSROOM	U-SHAPE	CONFERENCE
Hermes	1800	34x53	8'	125	90	150	90	40	45
Sophocles	665	35x19	8'	40	30	50	30	25	30
Euripides	1330	38x35	8'	70	70	56	40	25	25
Pericles	815	17x48	9'	50	40	50	30	20	25
Aristoteles	403	15x26	8'	-	20	35	20	15	15
Socrates	403	15x26	8'	-	20	35	20	15	15
Plato	403	15x26	8'	-	-	-	-	-	12