WEDDINGS

FORBES

HOSPITALITY



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PRICING & DISCOUNTS

2028-2029 prices subject to increase

Ten Dollars ($10) OFF Non-Alcohol Weddings (cannot be combined with other discounts)

Twenty Dollars ($20) OFF Per Person for January-March Fridays at all venues

(cannot be combined with other discounts)





SECTION 1

GEM THEATRE & COLONY CLUB WEDDINGS

BOOKING YOUR WEDDING

Thank you for your consideration! First, our Wedding Sales Team would love to meet you! Please contact us at (313) 463-4215 for answers to all your questions.

After your informative venue tour, please fill out the wedding questionnaire and send it back to your sales manager. We will then put together a proposal/contract for you which will outline your timeline, package selection and costs.

TO HOLD A DATE

A signed contract and non-refundable deposit of $5,000 are required to hold your desired date.
A date is ONLY confirmed with a signed contract and deposit.

TO MAKE A DEPOSIT OR PAYMENT

For your Gem Theatre wedding, please make your check out to: Twentieth Century, Inc. For your Colony Club Wedding, please make your check out to: Colony Club Entertainment. For both venues, either mail or drop off your payment to our Event Office at:

The Gem Theatre
Attention: Event Office
333 Madison
Detroit, MI 48226

Your deposit can be paid with a personal check or credit card (3% service fee applies to all credit card payments). The Second payment of the ESTIMATED 25% of the total balance is paid five months after you contract the event. The Third payment of an ESTIMATED 25% is due six months prior to the date of your event. The Final payment in full of the remaining balance must be received at a minimum of one week prior to the date of the event. You can NOT reduce the guest count after your final payment. Your final payment must be paid by certified check, credit card or cash. We do not accept a personal check for the final payment. All payments are non-refundable.





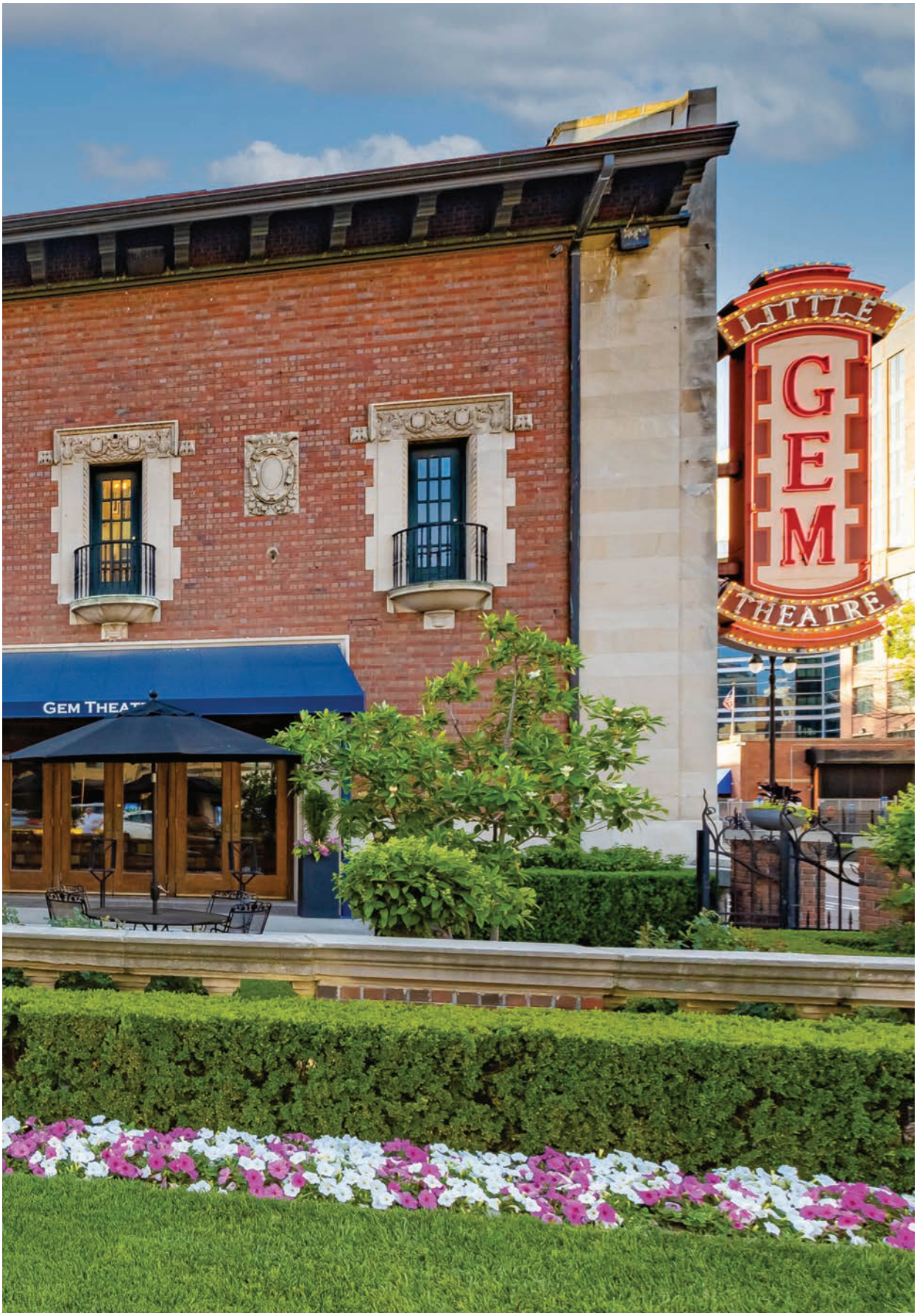
GEM THEATRE

GEM THEATRE	
VENUE CAPACITY	**250** **(Up to 150 for Dinner in the Gem Theatre and up to 250 in the Century Dining Room)**
RENTAL FEE	**$2,500**
CEREMONY FEE*	**$1,500**

MINIMUM WEDDING GUARANTEE*	
FRIDAY	**$18,000**
SATURDAY	**$22,000**
SUNDAY	**$18,000**
MONDAY-THURSDAY	**$15,000**

*$30,000 Minimum Wedding Guarantee on the first two Fridays and Saturdays in December.
A minimum guarantee is the minimum amount that needs to be spent which includes, rental, food & beverage, tax and service charge.

Ceremonies are performed in either the Gem Theatre or the Century Theatre ONLY


LITTLE
GEM
THEATRE

ESTD.  1928

COLONY CLUB

GRAND BALLROOM	
VENUE CAPACITY	**275 (350 including seating on Mezzanine)**
RENTAL FEE	**$3,250**
CEREMONY FEE	**$1,750**

MINIMUM WEDDING GUARANTEE*	
FRIDAY	**$32,000**
SATURDAY	**$45,000**
SUNDAY	**$26,000**
MONDAY-THURSDAY	**$19,000**

OPTIONAL BUILDING BUYOUT FEE TO INCLUDE PETITE BALLROOM
$7,500 (IN ADDITION TO RENTAL FEE)

January-March Fridays are discounted to a minimum of $26,000. April Fridays are discounted to a minimum of $30,000. Saturday minimums apply to all holidays. Additional labor fees may apply. A minimum guarantee is the minimum amount that needs to be spent which includes, rental, food & beverage, tax and service charge.



ESTD.  1928

COLONY CLUB

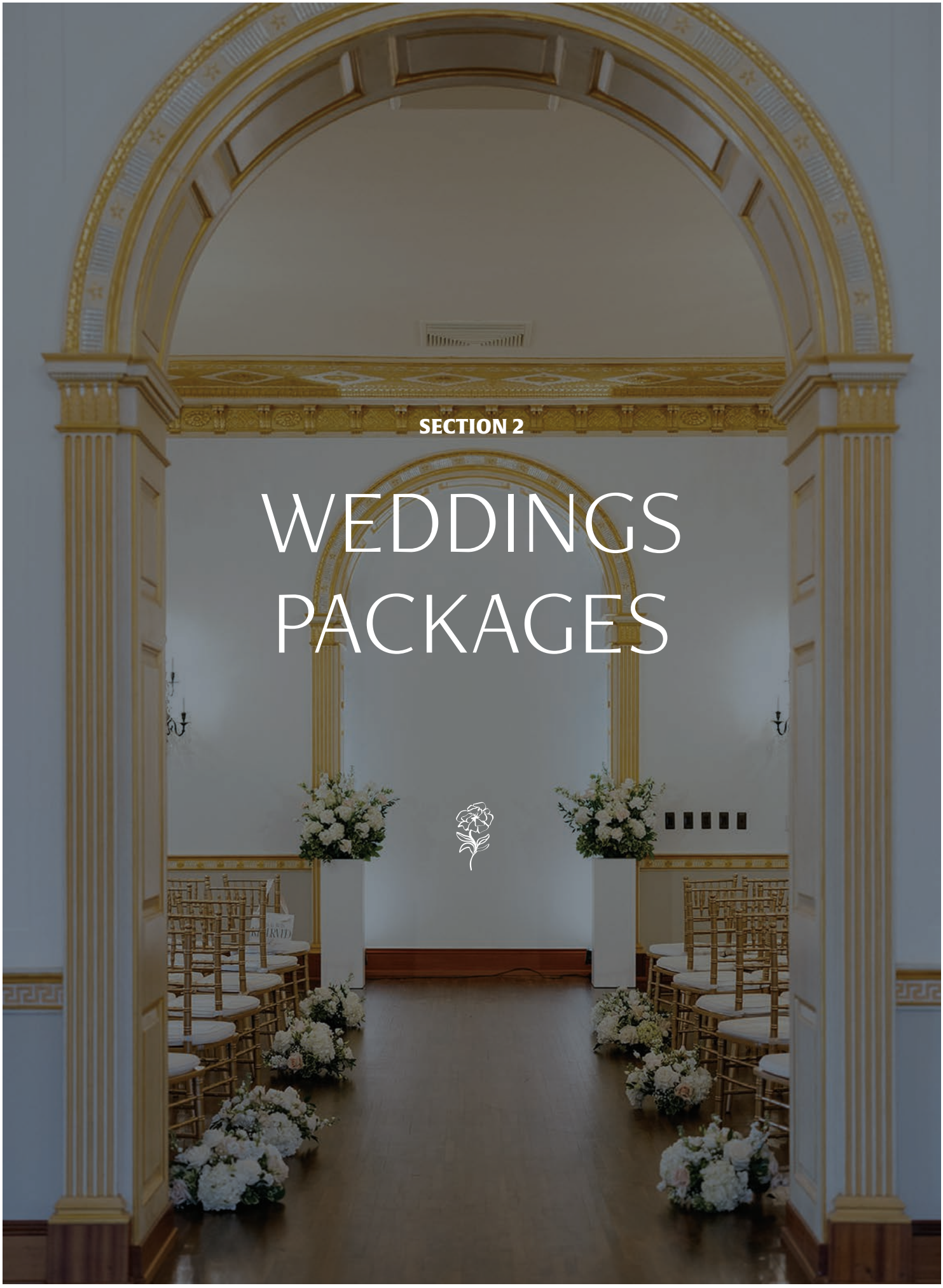
PETITE BALLROOM	
VENUE CAPACITY	**120**
RENTAL FEE	**$2,500**
CEREMONY FEE	**$1,250**

MINIMUM WEDDING GUARANTEE	
FRIDAY	**$15,000**
SATURDAY	**$20,000**
SUNDAY	**$15,000**
MONDAY-THURSDAY	**$12,000**

A minimum guarantee is the minimum amount that needs to be spent which includes, rental, food & beverage, tax and service charge.







SECTION 2

WEDDINGS PACKAGES

THE MADISON PACKAGE

Includes: 4.5 hours of premium bar service, plated meal service, champagne toast for head table, deluxe coffee & tea station, chiavari chairs, full length linen, napkins, door host, coat check (weather permitting), wedding suite, parking and cake service.

PACKAGE PRICE - $165 PER PERSON

Menus and pricing are subject to change. A customary 24% service charge and 6% sales tax is additional. All entrée selections must be guaranteed two weeks prior to the event date.

1 HORS D'OEUVRES

FOUR passed appetizers from the selections on **page 32.**

2 SALAD

Choice of ONE, accompanied with freshly baked rolls and sweet butter

HOUSE SALAD – Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette

CLASSIC CAESAR SALAD – Baby Romaine, Parmesan Cheese, Herbed Crouton, Caesar Dressing

HEIRLOOM TOMATO SALAD (+ **$8.00 per person**) – Heirloom tomatoes with Burrata, grilled seasonal fruit, basil, balsamic glaze and extra virgin olive oil

3 ENTREES

Choice of TWO entrees (vegetarian & vegan options automatically included).
All entrees are served with chef's selection of starch & seasonal vegetables
Dauphinoise Potatoes (+ $5.00 Per Person)

HERB ROASTED CHICKEN (GF)

Marinated with Balsamic Vinegar, Dijon, Honey, Lemon and Garlic, Pan Seared and Topped with Herb Chicken Jus

CHICKEN PICCATA

Lightly Breaded Chicken Breast Sauteed with White Wine, Butter, Lemon, with Artichokes and Capers

MEDITERRANEAN CHICKEN (GF)

Served with Roasted Garlic Cream Sauce

SALMON FILET (GF)

Roasted Salmon with Citrus Chive Cream Sauce

PAN SEARED HALIBUT (GF)

Served with Lemon Citrus Beurre Blanc Sauce

FILET MIGNON (GF)

Chargrilled and Topped with Herbed Compound Butter

CHEF'S SIGNATURE NEW YORK STRIP STEAK (GF)

Topped with a Brandied Demi-Glace and Frizzled Onions

BEEF WELLINGTON (+ $5.00 PER PERSON)

Center Cut Certified Angus Tenderloin Coated with Mushroom Duxelles and Wrapped in Puff Pastry, Baked Until Golden Brown. Served with a Mushroom Sauce

SHORT RIBS (GF)

Beef Short Ribs with Natural Jus

LAMB CHOPS (GF) (+ MARKET PRICE)

Choice of Domestic or New Zealand Lamb Chops Rubbed with Olive Oil and Herb Mix, Chargrilled, and Topped with a Pomegranate Jus

EGGPLANT NAPOLEON (VEGETARIAN)

Lightly Breaded Rounds of Eggplant Layered with Roasted Zucchini, Yellow Squash, Roasted Red Pepper, Sautéed Spinach, Provolone & Swiss Cheeses, Topped with Tomato Sauce and Shaved Parmesan and Served with Linguine Pasta

CAULIFLOWER STEAK (GF, VEGAN)

Spiced and Roasted Cauliflower Steak, Served with Lentil Quinoa Salad, Roasted Asparagus, and Harissa

KING TRUMPET MUSHROOM "SCALLOPS" (GF, VEGAN)

Shishito peppers, Swiss chard, Sunchokes, Brussel Sprouts, Corn Purée, White Beans

THE GRAND PACKAGE

Includes: 4.5 hours of premium bar service, plated meal service, champagne toast for all guests, deluxe coffee & tea station, chiavari chairs, full length linen, napkins, door host, coat check (weather permitting), wedding suite, parking, and cake service.

PACKAGE PRICE - $175 PER PERSON

Menus and pricing are subject to change. A customary 24% service charge and 6% sales tax is additional. All entrée selections must be guaranteed two weeks prior to the event date.

1 HORS D'OEUVRES

FOUR passed appetizers from the selections on **page 32.**

2 SALAD

Choice of ONE, accompanied with freshly baked rolls and sweet butter.

HOUSE SALAD – Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette

CLASSIC CAESAR SALAD – Baby Romaine, Parmesan Cheese, Herbed Crouton, Caesar Dressing

HEIRLOOM TOMATO SALAD (+ **$8.00 per person**) – Heirloom tomatoes with Burrata, grilled seasonal fruit, basil, balsamic glaze and extra virgin olive oil

3 ENTREES

Choose TWO Entrees to be served as ONE Duo Plate (vegetarian & vegan options automatically included).
All entrees are served with chef's selection of starch & seasonal vegetables.
Dauphinoise Potatoes (+ $5.00 Per Person)

HERB ROASTED CHICKEN (GF)

Marinated with Balsamic Vinegar, Dijon, Honey, Lemon and Garlic, Pan Seared and Topped with Herb Chicken Jus

CHICKEN PICCATA

Lightly Breaded Chicken Breast Sauteed with White Wine, Butter, Lemon, with Artichokes and Capers

MEDITERRANEAN CHICKEN (GF)

Served with Roasted Garlic Cream Sauce

SALMON FILET (GF)

Roasted Salmon with Citrus Chive Cream Sauce

PAN SEARED HALIBUT (GF)

Served with Lemon Citrus Beurre Blanc Sauce

CHEF'S SIGNATURE CRAB CAKES (+ $5.00 PER PERSON)

Jumbo Lump Crabmeat, Blended with Peppers, Onions, Eggs, and Panko Breadcrumbs, Sauteed until Golden Brown, and Drizzled with a Chipotle Aioli and Garnished with Scallions

FILET MIGNON (GF)

Chargrilled and Topped with Herbed Compound Butter

BEEF WELLINGTON (+ $5.00 PER PERSON)

Center Cut Certified Angus Tenderloin Coated with Mushroom Duxelles and Wrapped in Puff Pastry, Baked Until Golden Brown. Served with a Mushroom Sauce

SHORT RIBS (GF)

Beef Short Ribs with Natural Jus

LAMB CHOPS (GF) (+ MARKET PRICE)

Choice of Domestic or New Zealand Lamb Chops Rubbed with Olive Oil and Herb Mix, Chargrilled, and Topped with a Pomegranate Jus

EGGPLANT NAPOLEON (VEGETARIAN)

Lightly Breaded Rounds of Eggplant Layered with Roasted Zucchini, Yellow Squash, Roasted Red Pepper, Sautéed Spinach, Provolone & Swiss Cheeses, Topped with Tomato Sauce and Shaved Parmesan and Served with Linguine Pasta

CAULIFLOWER STEAK (GF, VEGAN)

Spiced and Roasted Cauliflower Steak, Served with Lentil Quinoa Salad, Roasted Asparagus, and Harissa

KING TRUMPET MUSHROOM "SCALLOPS" (GF, VEGAN)

Shishito peppers, Swiss chard, Sunchokes, Brussel Sprouts, Corn Purée, White Beans

4 LATE NIGHT STATION

Choice of One selections on **page 30.**

THE VERSAILLES PACKAGE

Includes: 4.5 hours of premium bar service, top-tier wine package bar upgrade and wine pour with dinner, pasta course, plated meal service, champagne toast for all guests, deluxe coffee & tea station served with a fresh fruit display, chiavari chairs, full length linen, napkins, door host, coat check (weather permitting), wedding suite, parking, and cake service.

PACKAGE PRICE - $217 PER PERSON

Menus and pricing are subject to change. A customary 24% service charge and 6% sales tax is additional. All entrée selections must be guaranteed two weeks prior to the event date.

1 HORS D'OEUVRES

- New Zealand Lamb Chop Station with a Chef Attendant, Appetizer Sized Lamb Chops, Served with Mint Jelly and Au Jus (**1 per guest**)
- Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon (**1 per guest**)
- Four Passed Appetizers from the Selections on **page 32.**

2 SALAD

Choice of ONE, accompanied with freshly baked rolls and sweet butter

HOUSE SALAD
Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette

CLASSIC CAESAR SALAD
Baby Romaine, Parmesan Cheese, Herbed Crouton, Caesar Dressing

HEIRLOOM TOMATO SALAD (+ **$8.00 per person**)
Heirloom tomatoes with Burrata, grilled seasonal fruit, basil, balsamic glaze and extra virgin olive oil

3 PASTA COURSE

Choice of **MOZZARELLA & RICOTTA FILLED PASTA OR BEEF BOLOGNESE WITH MINI RIGATONI**

4 SORBET

Choice of **MICHIGAN CHERRY, LEMON, BLOOD ORANGE**

5 ENTREES

Choose TWO Entrees to be served as ONE Duo Plate (vegetarian & vegan options automatically included).
All entrees are served with Chef's selection of starch & seasonal vegetables.
Dauphinoise Potatoes (+ $5.00 Per Person)

HERB ROASTED CHICKEN (GF)
Marinated with Balsamic Vinegar, Dijon, Honey, Lemon and Garlic, Pan Seared and Topped with Herb Chicken Jus

CHICKEN PICCATA
Lightly Breaded Chicken Breast Sauteed with White Wine, Butter, Lemon, with Artichokes and Capers

MEDITERRANEAN CHICKEN (GF)
Served with Roasted Garlic Cream Sauce

SALMON FILET (GF)
Roasted Salmon with Citrus Chive Cream Sauce

PAN SEARED HALIBUT (GF)
Served with Lemon Citrus Beurre Blanc Sauce

CHEF'S SIGNATURE CRAB CAKES (+ $5.00 PER PERSON)
Jumbo Lump Crabmeat, Blended with Peppers, Onions, Eggs, and Panko Breadcrumbs, Sauteed until Golden Brown, and Drizzled with a Chipotle Aioli and Garnished with Scallions

FILET MIGNON (GF)
Chargrilled and Topped with Herbed Compound Butter

BEEF WELLINGTON (+ $5.00 PER PERSON)
Center Cut Certified Angus Tenderloin Coated with Mushroom Duxelles and Wrapped in Puff Pastry, Baked until Golden Brown. Served with a Mushroom Sauce

SHORT RIBS (GF)
Beef Short Ribs with Natural Jus

LAMB CHOPS (GF) (+ MARKET PRICE)
Choice of Domestic or New Zealand Lamb Chops Rubbed with Olive Oil and Herb Mix, Chargrilled, and Topped with a Pomegranate Jus

EGGPLANT NAPOLEON (VEGETARIAN)
Lightly Breaded Rounds of Eggplant Layered with Roasted Zucchini, Yellow Squash, Roasted Red Pepper, Sautéed Spinach, Provolone & Swiss Cheeses, Topped with Tomato Sauce and Shaved Parmesan and Served with Linguine Pasta

CAULIFLOWER STEAK (GF, VEGAN)
Spiced and Roasted Cauliflower Steak, Served with Lentil Quinoa Salad, Roasted Asparagus, and Harissa

KING TRUMPET MUSHROOM "SCALLOPS" (GF, VEGAN)
Shishito peppers, Swiss chard, Sunchokes, Brussel Sprouts, Corn Purée, White Beans

6 LATE NIGHT STATION

Choice of ONE selections on **page 30.**

7 FRESH FRUIT DISPLAY

THE PARK AVENUE BUFFET

Includes: 4.5 hours of premium bar service, strolling meal service, champagne toast for all guests, gourmet coffee & tea station, chiavari chairs, full length linen, napkins, door host, coat check (weather permitting), wedding suite, parking, and cake service.

PACKAGE PRICE - $171 PER PERSON

Menus and pricing are subject to change. A customary 24% service charge and 6% sales tax is additional. All entrée selections must be guaranteed two weeks prior to the event date.

1 HORS D'OEUVRES

FOUR passed appetizers from the selections on **page 32.**

2 SALAD

Choice of ONE, accompanied with freshly baked rolls and sweet butter

HOUSE SALAD – Mixed Greens, Carrot, Cucumber, Grape Tomato, Watermelon Radish, House Vinaigrette

CLASSIC CAESAR SALAD – Baby Romaine, Parmesan Cheese, Herbed Crouton, Caesar Dressing

HEIRLOOM TOMATO SALAD (+ **$8.00 per person**) – Heirloom tomatoes with Burrata, grilled seasonal fruit, basil, balsamic glaze and extra virgin olive oil

Salad course can be served plated or buffet style.

3 INCLUDES:

SLICED BEEF TENDERLOIN CARVING STATION

Includes Complimentary Chef Attendant.

ONE FISH ENTRÉE (SELECT ONE)

- Pan Seared Halibut with Lemon Citrus Beurre Blanc Sauce
- Roasted Salmon with Citrus Chive Cream Sauce

ONE CHICKEN ENTRÉE (SELECT ONE)

- Herb Roasted Chicken
- Chicken Piccata
- Mediterranean Chicken

ONE PASTA (SELECT ONE)

- Butternut Squash Ravioli with Brown Butter Herb Sauce
- Three Cheese Ravioli with Alfredo Sauce
- Beef Bolognese

Grated Parmesan Cheese served on the side.

ROASTED FINGERLING POTATOES OR WHIPPED POTATOES

DAUPHINOISE POTATOES (+ $5.00 PER PERSON)

SEASONAL VEGETABLES

4 COFFEE & TEA STATION

5 DESSERTS (SELECT ONE)

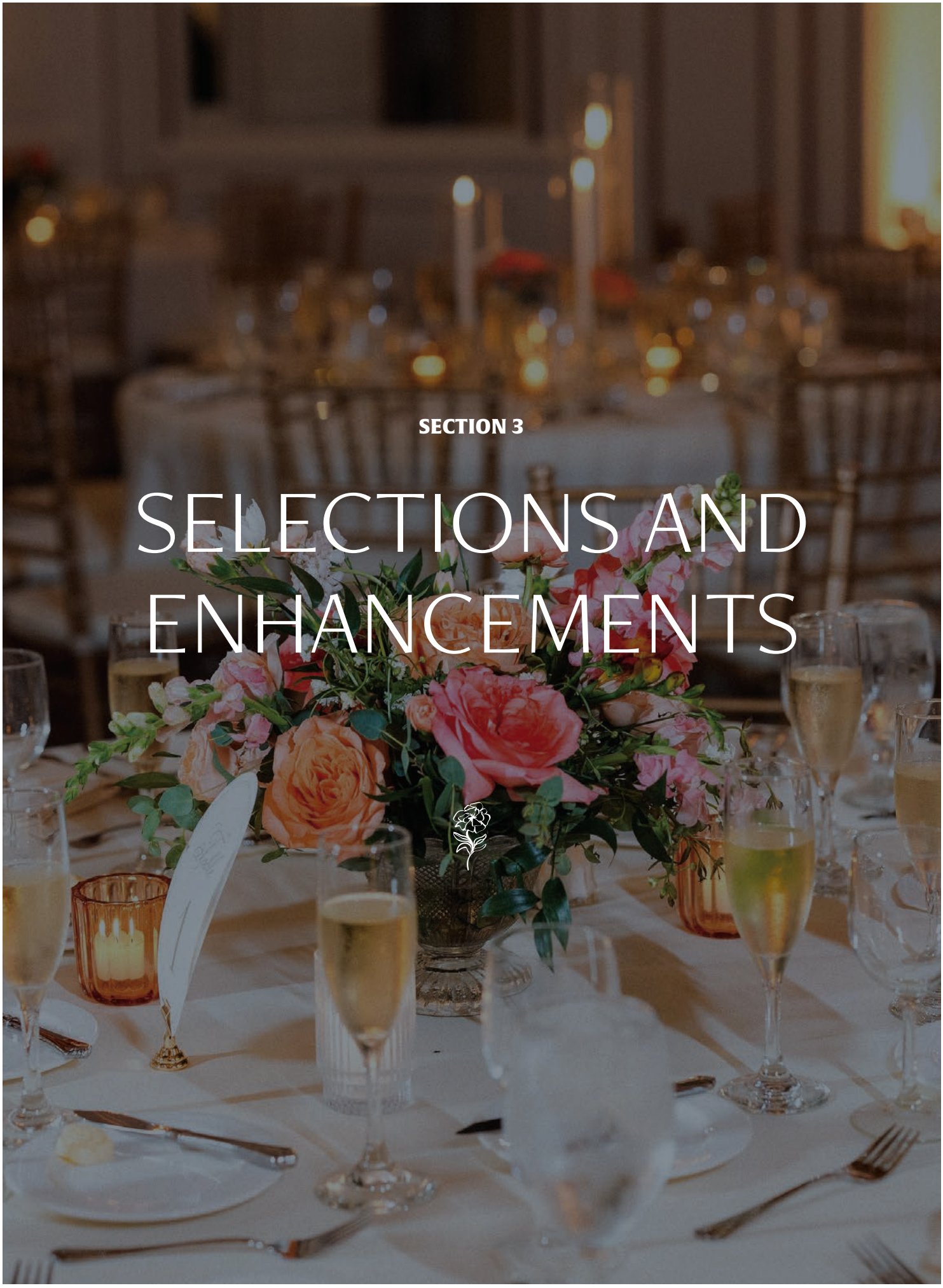
CARROT CAKE

CHOCOLATE MOUSSE

ASSORTED BERRIES & WHIPPED CREAM

CHOICE OF 3 MINIATURE DESSERTS (PAGE 28) + $5.00 PER PERSON





SECTION 3

SELECTIONS AND ENHANCEMENTS

ENHANCEMENTS

MINIMUM ORDER - 75 GUESTS

APPETIZER DISPLAYS

MEDITERRANEAN DISPLAY ..... **$14.00 PER PERSON**
Crudite, Vegetarian Grape Leaves, Falafel, Garlic Tahini Sauce, Hummus, Pita Bread & Pita Chips

IMPORTED & DOMESTIC CHEESE & FRUIT DISPLAY ..... **$17.00 PER PERSON**
Chef's Selection of Imported and Domestic Cheeses, Seasonal Fresh Fruit
and Assorted Crackers, Roasted Focaccia Bread

GOURMET VEGETABLES DISPLAY ..... **$14.00 PER PERSON**
Assorted Baby Vegetables, Grilled Asparagus, Haricot Verts, Grilled Mushrooms,
Roasted Red Peppers, Creamy Garlic Herbed Aioli, Roasted Focaccia Bread

ANTIPASTO DISPLAY ..... **$19.00 PER PERSON**
Thinly Sliced Genoa Salami, Shaved Prosciutto, Pepperoni, Provolone Cheese,
Parmigiano Reggiano, Cantaloupe, Red Grapes, Marinated Artichoke Hearts,
Olives, Grilled Baby Vegetables, Roasted Almonds, Roasted Focaccia Bread

SEAFOOD DISPLAY..... **$40.00 PER PERSON**
Jumbo Shrimp, Oysters, Crab Legs, Mini Bottles of Tabasco,
Cocktail Sauce, Mignonette Sauce

Total of 5 pieces per person

LAMB CHOP STATION ..... **MARKET PRICE PER PIECE**
Appetizer Sized Lamb Chops, Served with Mint Jelly and Au Jus.
Choice of Domestic or New Zealand Lamb Chops.

+$125 Chef Attendant Fee

SHRIMP DISPLAY ..... **$16.00 PER PERSON**
Jumbo White Tiger Shrimp with Cocktail Sauce and Lemons

Total of 2 pieces per person

SOUP COURSE ..... $7.00 PER PERSON

ROASTED RED PEPPER BISQUE, ITALIAN WEDDING, TRADITIONAL MINESTRONE

PASTA COURSE ..... $10.00 PER PERSON

MOZZARELLA & RICOTTA FILLED PASTA
Blistered Tomatoes, Crispy Parmesan, Lemon Zest, Extra Virgin Olive Oil
BEEF BOLOGNESE
Mini Rigatoni with Shaved Parmesan Cheese
MUSHROOM GNOCCHI
Leeks, Swiss Chard, Blistered Tomatoes, Sunchoke Purée

INTERMEZZO SORBET COURSE ..... $5.00 PER PERSON

CHOICE OF MICHIGAN CHERRY, LEMON, BLOOD ORANGE


TABASCO
TABASCO

DESSERTS

MINIATURE DESSERTS

Total of 3 pieces per person

CHOICE OF THREE MINIATURES — $12.00 PER PERSON

CHOICE OF SIX MINIATURES — $18.00 PER PERSON

MINIATURE DESSERT SELECTIONS

- Apple Streusel Tart
- Cappuccino Brownie
- Caramelized Banana Pudding Tart
- Chocolate Chip Cookie
- Chocolate Lover's Delight Parfait
- Classic Ricotta Cannoli
- Michigan Bumpy Cake
- S'mores Tart
- Strawberry & Cream Parfait
- Tiramisu Parfait
- Tres Leches Cake Parfait
- Vegan Chocolate Chip Cookie
- Caramelized Honey Crème Brûlée (+ $2.00 Per Person)
- Dubai Chocolate Truffle (+ $2.00 Per Person)
- Fruit Tart (+ $2.00 Per Person)

DESSERT ACTION STATIONS

HOT FUDGE CREAM PUFF ..... $10.00 PER PERSON*
Includes Cream Puffs, Vanilla Bean Ice Cream,
Whipped Cream, Hot Fudge Sauce

ICE CREAM BROWNIE SUNDAE BAR ..... $10.00 PER PERSON*
Includes Brownies, Vanilla Bean Ice Cream, Hot Fudge
Sauce, Strawberry and Caramel Topping, Whipped Cream,
Cherries, M&M's, Sprinkles, Oreos, Gummy Bears

CANNOLI STATION ..... $10.00 PER PERSON*
Classic Ricotta and Chocolate Ricotta Cannolis
Served with Rainbow Sprinkles, Mini Chocolate
Chips, Oreo Crumbles, Pistachios, Biscoff Cookie
Crumbles & Strawberry Shortcake Crumbles

FRUIT DISPLAY ..... $12.00 PER PERSON
Includes Assorted Fresh Seasonal Fruit, Chocolate
Dipped Strawberries, Chocolate Dipped Pineapple

We do NOT allow outside bakers or dessert vendors,
with the exception of the Wedding Cake

* +$125 Chef Attendant Fee



LATE NIGHT MENU SELECTIONS

$9.00 PER PERSON

One selection included in Grand & Versailles packages.
Minimum of 50% of total guest count for Madison or Park Avenue package add-on.

HOME RUN SLIDER STATION
Miniature All-beef Hamburgers with and without American Cheese,
Served with Chopped Onions, Relish, Ketchup, Mustard and French Fries

DETROIT CONEY DOG STATION
All-beef Hot Dogs, All-beef Chili (without beans), Chopped Onions,
Relish, Ketchup, Mustard and French Fries

GERMAN PRETZEL STATION
Served Warm with Mild Cheddar Cheese Sauce, whipped sweet butter,
and Honey Mustard Sauce

LOADED FRENCH FRIES STATION
French Fries, All-beef Chili (without beans), Mild Cheddar Cheese Sauce,
Chives, Bacon Crumbles, Ketchup

CHICKEN TENDERS & FRENCH FRIES
French Fries, Ketchup, Barbecue Sauce and Ranch Dressing

CRISPY CHICKEN SLIDERS
Served with Caramelized Onions, Pickles, Ketchup, Mustard,
Garlic Aioli, hot honey, and French Fries

DETROIT STYLE PIZZA
Served with Ranch Dressing

CHILDREN'S MENU

$45.00 PER CHILD 12 & UNDER

Includes cake service and soft drink package.

HAMBURGER AND FRENCH FRIES
With House Salad

CHICKEN FINGERS AND FRENCH FRIES
With House Salad



PASSED APPETIZERS

CHOOSE BELOW BASED ON SELECTED PACKAGE

HOT APPETIZERS

- **ARTICHOKE BEIGNET (VG)**
  artichoke, cream cheese, herbs, garlic, breadcrumbs
- **BAKED BRIE & RASPBERRY BITE (VG)**
  creamed brie cheese, toasted phyllo shell, raspberry coulis
- **BUFFALO CHICKEN SPRING ROLL (H)**
  braised chicken, mirepoix, buffalo sauce, cream cheese, wonton wrapper
- **CANDIED APPLE BACON PORK BELLY (GF)**
  candied apple, bacon
- **CHEESEBURGER PUFF**
  beef, onions, ketchup, mustard, relish, American cheese, puff pastry, sesame seeds
- **CHICKEN CROQUETTE**
  minced and shredded chicken, mirepoix, béchamel, panko, roasted poblano aioli
- **COCONUT SHRIMP**
  breadcrumbs, buttermilk, shaved coconut, sweet chili sauce
- **FALAFEL (GF/VG)**
  ground chickpeas, parsley, onion, garlic, cilantro, bell pepper, tzatziki sauce, pickled turnip
- **IMPOSSIBLE MEATBALL WITH SWEET & SOUR SAUCE (GF/V)**
  impossible meat, carrots, ginger, lime, sweet and sour sauce
- **LAMB LOLLIPOP (+ $8 PER PERSON) (DF/GF/H)**
  chargrilled New Zealand lamb chop
- **LOADED POTATO SPRING ROLL (H)**
  whipped potatoes, cheddar cheese, spring onion, bacon, sour cream and chive sauce
- **MAC N CHEESE BITE (H)**
  roasted jalapenos, beef bacon, cream cheese, cheddar cheese, breadcrumbs
- **MINI BEEF WELLINGTON**
  beef, Duxelles, puff pastry
- **MINI BIRRIA TACO (H)**
  braised beef, consommé reduction, flour tortilla, cilantro lime crema (gluten free option available upon request)
- **MINI CHICKEN TACO (H)**
  braised chicken, consommé reduction, flour tortilla, cilantro lime crema (gluten free option available upon request)
- **MINI CRAB CAKE**
  jumbo lump crab meat, onions, peppers, peppercorn, breadcrumbs, chipotle aioli
- **MUSHROOM PALMIER (VG)**
  Boursin cheese, parmesan cheese, Duxelles, puff pastry
- **PARMESAN & SPINACH STUFFED MUSHROOM (GF/VG)**
  spinach, parmesan cheese, cream cheese, button mushroom
- **SCALLOP IN BACON (GF)**
  seared scallop, bacon
- **SPINACH PESTO PUFF (VG)**
  spinach, onion, garlic, pine nuts, parmesan cheese, puff pastry
- **TANDOORI CHICKEN SKEWER (GF/H)**
  chicken tender, tandoori spice, sour cream, coconut oil
- **TOMATO SOUP SHOOTER WITH MINI GRILLED CHEESE (VG)**
  tomato bisque, American cheese, classic white bread,
- **TRUFFLE ARANCINI (VG)**
  forest mushrooms, black summer truffle, Boursin cheese, parmesan cheese, breadcrumbs, truffle aioli
- **WILD MUSHROOM TACO (V)**
  forest mushrooms, onion, cilantro, flour tortilla (gluten free option available upon request)

COLD APPETIZERS

- **BEET ROOT TARTARE (GF/VG)**
  goat cheese, capers, toasted pumpkin seeds, rosemary, mustard seed, maple
- **CAPRESE SKEWER (GF/VG)**
  grape tomato, Ciliegine mozzarella, basil, balsamic reduction, extra virgin olive oil
- **CAVIAR (+ $8 PER PERSON)**
  Osetra caviar, crème fraiche, chives, toasted brioche
- **CHICKEN SALAD CREAM PUFF (H)**
  celery, green apple, grapes, cream cheese, mayonnaise, stone-ground mustard, cream puff
- **CROSTINI WITH BOURSIN CHEESE AND SLICED TENDERLOIN (H)**
  sliced tenderloin, Boursin cheese, roasted red pepper, chives, toasted crostini
- **CRUDITE SHOOTER (DF/V)**
  cucumber, carrot, celery, bell pepper, toasted pita point, roasted red pepper hummus (gluten free option available upon request)
- **DATE TART (VG)**
  whipped goat cheese, medjool date, lemon, buttered tart shell
- **DEVILED EGG (GF)**
  egg, roasted corn, candied beef bacon, chive
- **JUMBO SHRIMP COCKTAIL (+ $8 PER PERSON) (DF/GF)**
  Tiger shrimp, lemon wedge, olive, cocktail sauce
- **MANGO RELISH ENDIVE BITE (DF/GF/V)**
  mango, onion, bell pepper, cilantro, lime, hummus, endive
- **OYSTER (+ $8 PER PERSON)**
  served with mignonette pearls and mini bottles of Tabasco sauce
- **RICOTTA CROSTINI (VG)**
  lemon whipped ricotta, blistered grape tomato, chives, toasted crostini
- **SMOKED SALMON BLINI**
  smoked salmon, cream cheese, cucumber, Blini
- **SMOKED WHITEFISH CROSTINI (+ $4 PER PERSON)**
  caramelized onion, garlic cream cheese, green apple, toasted crostini
- **TUNA TARTAR (DF/GF)**
  ahi tuna, cucumber, tomato, picked shallot, Yuzu soy sauce
- **WATERMELON MINT SKEWER (GF/VG)**
  watermelon, feta cheese, mint, crushed peppercorn, extra virgin olive oil

DF: DAIRY FREE, GF: GLUTEN FREE, H: HALAL, VG: VEGETARIAN, V: VEGAN



STANDARD PREMIUM BAR

WINE

DARK HORSE: CABERNET SAUVIGNON, PINOT NOIR, CHARDONNAY, SAUVIGNON BLANC, AND ROSÉ
ARTE LATINO: CAVA BRUT CHAMPAGNE

BEER

COORS LIGHT, YUENGLING, MODELO, MICHELOB ULTRA, STELLA ARTOIS, BELL'S TWO HEARTED IPA, ATWATER DIRTY BLONDE, BLUE MOON BELGIAN WHITE, STELLA ARTOIS LIBERTE 0.0

VODKA

TITOS, KETEL ONE

BOURBON

BULLEIT BOURBON, MAKER'S MARK

WHISKEY

JACK DANIEL'S, CROWN ROYAL

SCOTCH

JOHNNY WALKER BLACK

GIN

BOMBAY, HENDRICK'S

TEQUILA

TRES AGAVE

RUM

BACARDI, CAPTAIN MORGAN

LIQUEURS

TRIPLE SEC, PEACH SCHNAPPS, BAILEY'S IRISH CREAM, KAHLUA, APEROL

COGNAC

HENNESSY VS

MIXERS

CLUB SODA, TONIC, COKE PRODUCTS, VERNORS, GINGER BEER, JUICES (ORANGE, GRAPEFRUIT, CRANBERRY, PINEAPPLE, LEMON AND LIME), SWEET & SOUR MIX, GRENADINE, SIMPLE SYRUP, BITTERS, SWEET & DRY VERMOUTH AND GARNISHES (CHERRIES, OLIVES, LIMES, LEMONS AND ORANGES)

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30 MINUTES OF ADDITIONAL BAR TIME — $9.00 PER PERSON

MAXIMUM BAR TIME: 5 HOURS



BAR ADD-ONS & UPGRADES

For wine pours with dinner, please choose one red and one white to be offered to guests tableside. Includes 1 glass per person.

HOUSE WINE POUR WITH DINNER

DARK HORSE - Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc

Wine Pour with Dinner Service ..... **$5.00 PER PERSON**

MID-TIER WINE

SEA SUN - Chardonnay
13 CELSIUS - Sauvignon Blanc
BONANZA - Cabernet Sauvignon
CHATEAU DE CAMPUGET - Rosé

Wine Pour with Dinner Service ..... **$7.00 PER PERSON**
Upgrade Wines on Bar ..... **$7.00 PER PERSON**
Bar Upgrade + Wine Pour with Dinner Service ..... **$13.00 PER PERSON**

TOP-TIER WINE

DECOY - Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc

Wine Pour with Dinner Service ..... **$10.00 PER PERSON**
Upgrade Wines on Bar ..... **$10.00 PER PERSON**
Bar Upgrade + Wine Pour with Dinner Service ..... **$18.00 PER PERSON**

FORBES HOSPITALITY WINE LIST

Please inquire with your sales manager for a copy of our curated wine list for additional selections.

SIGNATURE DRINKS

- All ingredients of your signature drink must be included in the bar package, otherwise additional fees may apply
- No muddled, shaken, stirred, or rimmed cocktails
- Couples are responsible for providing a sign for each bar
- $200 Labor Fee applies if drinks are passed

BARTENDER LABOR

- 1 bartender per 100 guests, up to (2) bartenders
- 3rd bartender included for groups of 200 or more for cocktail hour ONLY
- Colony Club only: Third bar can be added to ballroom for an additional $1,000 labor fee
- Gem only: An additional bartender can be added for an additional $500 labor fee

ADDITIONAL BAR INFORMATION

- Shots of alcohol are NOT available for consumption
- There are NO SUBSTITUTIONS to the Bar Packages
- All special requests are subject to bottle or case pricing
- All special orders must be made at least four weeks prior to the date of the event
- All alcohol provided in packages are subject to change
- NO ALCOHOL allowed off-premise







SECTION 4

POLICIES AND VENDORS

EVENT POLICIES

It is our privilege to assist in the planning of your upcoming wedding. Our staff looks forward to providing you and your guests with outstanding food and beverage service in our historic and unique venues. You can assist us by reviewing the following policies to assure that we have discussed all items necessary to produce a successful and memorable event. The following policies are incorporated into your contract.

LATE PAYMENTS

Any payments made less than 7 days but no less than 6 days prior to the date of the event, a $500 late fee applies. An additional $200 late fee will be applied for each day thereafter for each additional day the payment is late. Do NOT put any late payments in the mail the week prior to your event date. We must have payment in FULL, 24 hours prior to the event to move forward with your event.

NO CANCELLATION POLICY

In the event of a cancellation by you or an agent on behalf of the contracted party prior to your event, you agree to pay liquidated damages on the event minimum based on the scale in your contract. All cancellation charges shall be due and payable at the time of cancellation by you. Cancellation charges are not transferrable and cannot be applied towards another event.

PROVISIONS

The Gem Theatre & Colony Club will be the sole provider of food and beverage service, with the exception of wedding cakes (which may be provided by an outside vendor) and a limited number of kosher meals. The Gem Theatre & Colony Club reserves the right to monitor all events to assure compliance with its policies and established beverage laws.

MENUS

The menu is limited to a total of two entrée selections, plus a vegetarian and a vegan option, for the Madison Package and one dinner duo entrée, plus a vegetarian and a vegan option, for the Grand and Versailles Pacakges.

CHARGERS

If a client brings in chargers, we charge a labor fee of $1.00 per person for set up, removal and packing of chargers. Plastic chargers are not heat-resistant and MUST be removed after salad course. Glass or Metal chargers are removed after entrée service.

GUARANTEES

Wedding package and entree selections must be determined six months prior to the wedding date. Guaranteed guest count is due two weeks prior to the date of the event. Meals for any guests over and above the final guaranteed count will result in additional billing.

TASTING

Upon receipt of the initial deposit, one complimentary tasting is offered for up to two people hosted at the Gem Theatre. Up to 4 additional guests are permitted at an additional $60 per person. Please reach out to your sales manager for the current available tasting dates and to fill out the tasting reservation form. Tasting dates are during the week, based on venue availability and are only open to couples using one of our packages. Alternative Tasting dates are not available. Couples requesting special selections, food station or buffets are not offered a tasting.

TIMELINE, ROOM AND LABOR POLICIES

As stated in the contract, all reserved rooms are contracted for a specified contracted time. There will be additional charges for extensions in excess of 15 minutes beyond contracted arrival and departure times. If a group exceeds their contracted timeline by 15 minutes or more, food service times may be delayed up to 45 minutes. Once the room is set, a $500 reset charge will be owed for client's modifications to the setup should changes be requested after the set has been completed.

ACCESS ON DAY OF EVENT

The venue is available to the host and vendors up to 3 hours before the event start time on the day of the event. Guests may begin arrival 30 minutes prior to the start time listed in the contract. Food & Beverage does not start until contracted time. All events are limited to the use of the contracted rooms. Access to other areas of the building are strictly prohibited.

COLONY CLUB BUILDING ACCESS

All events are limited to the use of the 1st, 2nd, 3rd Floor Ballroom, 3rd Floor Mezzanine and 4th Floor Ballroom. Access to other areas of the building is strictly prohibited. Colony Club is NOT exclusive to any one group or party, but hosts multiple events simultaneously unless otherwise contracted. The 1st Floor hallways, elevators, stairwells and restrooms are common spaces and are NOT exclusive.

- If you contracted the 3rd Floor Ballroom please assume that the 4th Floor will be hosting a Wedding on your date. Both ballrooms can be bought out with an additional rental fee of $7,500 (buyout fee does not go toward minimum spend). Once the ballroom buy-out is added to your contract, it can not be removed.

EVENT POLICIES (cont.)

WAIVER OF LIABILITY OF PERSONAL PROPERTY DAMAGE OR LOSS

The contracted party, contracted vendor, guest or any agent of the contracted party, fully acknowledges that any personal property or décor items brought into the Gem Theatre or Colony Club agrees to the following: ALL personal property, purses, gifts, gift cards, electronics, sunglasses and clothing but not limited to, or décor items, vases, pictures, glassware or mirrors brought into either venue are the sole responsibility of the contracted party. The set-up, display, and tear drown of any décor items are the responsibility of the contracted party. If any employee of the Gem Theatre or Colony Club graciously assists the contracted party with any décor items or personal items, under no condition is the company or its employees responsible for any damage or loss of those items.

SECURITY DEPOSIT

The $500 Security Deposit is returned in full two weeks after the date of your event, pending there is no damage caused to the property during your event and/or any additional fees have been incurred.

FURNITURE & ADDITIONAL SPACES

All Forbes Hospitality venues prohibit the moving of any furniture in all contracted and public spaces, including the actions of your contracted vendors. Reset fees of $500 will be added to your final invoice or deducted from the security deposit. Should you wish to add additional spaces for photography moments, those can be added to your contract up to 1 week before your arrival, subject to space availability. Additional spaces used without consent from the sales or venue managers will be subject to a $500 fee added to your final invoice or deducted from the security deposit.

DÉCOR

- The Forbes Hospitality Events staff **WILL SET-UP** the following client provided items:
  - Escort cards (must be delivered in alphabetical order and assembled)
  - Gift table (envelope box and guest book)
  - Specialty linen & chargers (all specialty linen & chargers MUST be delivered 48 hrs. prior to the event day.
- Forbes Hospitality Events staff **WILL NOT SET-UP NOR BREAKDOWN** the following items and are the responsibility of the contracted party.
  - Memorial tables
  - Family photos
  - Signage
  - Favors
  - Ceremony décor (nor move items to a secondary location)
  - Centerpieces
  - Photo booths
  - Candles, votives and hurricanes
  - Specialty linen install (including any bustling or ties, chairs sashes or specialized napkin folds)
  - Any additional specialty items

CANDLES, BUBBLES & CONFETTI

- You are welcome to bring in up to (5) candles per table
- All candles must be contained in glass with something to catch any dripping wax. We do not allow tapers (unless they are battery operated.)
- No candles permitted on floor or staircases

All Forbes Hospitality venues prohibit the use of bubbles and confetti both indoors and outdoors. All décor items that come into the venue must be removed at the end of the evening. We are not responsible for anything left overnight. Any items left after an event will be disposed of.

GIFTS & PERSONAL ITEMS

We are not responsible for any personal items, gifts and/or gift envelopes brought into the building. It is the responsibility of the contracted party to secure any personal items or gifts and remove them after their event.

DRESSING ROOMS/SUITES

- All dressing rooms and suites are able to lock, your venue manager will have a key. In addition, there is a hotel style safe in each room. Keeping rooms locked and the use of the safe is recommended and is the responsibility of the contracted party.
- Use of the dressing rooms and suites are exclusively used prior to and immediately following a ceremony, or the first hour of the reception. After this time, dressing rooms and suites are locked for security reasons and will not be made available to guests.

CEREMONY

A ceremony fee applies to all venues. All ceremonies are immediately followed by the reception. Additional labor fees will apply for ceremonies longer than 30 minutes. Bands MUST be pre-set prior to a ceremony. We DO NOT ALLOW glass, water, or candles lining a ceremony aisle.

Ceremony rehearsals may be scheduled at the discretion of the facility up to a week prior to the wedding date and are subject to change. We do not host rehearsals on a day that is contracted for another event.

TAXES AND GRATUITIES

All food & beverage are subject to 6% sales tax and 24% service charge.

CONDUCT OF EVENT

The Gem Theatre & Colony Club reserve the right to refuse booking events, which at its sole discretion are considered inappropriate. The client agrees to be responsible for any damage to the premises charged to the client and/or authorized event representative.

The Gem Theater & Colony Club are not responsible for loss or damage to any personal property brought onto the premises by clients or guests. The client agrees that The Gem Theatre & Colony Club reserve the right not to serve any person under the influence of alcohol or unlawful substances and/or to request that such persons vacate the premises.

In addition, it is our policy to require proper identification from younger adults prior to serving alcohol. If a guest does not have identification, we reserve the right to refuse service.

PERFORMANCE

Performance of this agreement on the party of the Gem Theatre or Colony Club shall be excused if such performance is prevented or impaired due to any disputes, strikes, accidents, government requisitions, restrictions upon travel, transportation, power outages, food, beverage, or supplies, government closure or restrictions, or any other cause beyond the control of the Gem Theatre. In no event shall the Gem Theater & Colony Club be responsible for the client's loss or to the collateral or consequential damages.

EVENT POLICIES (cont.)

SMOKING POLICY

Smoking is prohibited in all areas of both Colony Club and the Gem Theatre buildings. Smoking is allowed outside.

GEM PARKING

Parking is conveniently located in the Gem Theatre Garage. We will provide a QR code to distribute to your guests.

Valet is not permitted at any Forbes Hospitality location.

COLONY CLUB PARKING

Parking is conveniently located in the Comerica Garage. We will provide your group a code, which can be printed on to an invitation. We suggest a written description of parking instructions are included with your wedding invitation mailing.

Valet is not permitted at any Forbes Hospitality location.

DOOR HOST

A door host will be provided to greet guests at no additional charge.

TERMINATION

Not withstanding any provision of this agreement to the contrary, the parties recognize and agree that there may be situations under which the performance of this agreement would be inimical to the public welfare and safety.

The Gem Theatre & Colony Club shall in its sole discretion be empowered to terminate this agreement and cancel the activities contemplated herein, either before or during the event upon such notice as may be practical under the circumstances, it shall have reasonable cause to believe that the holding of such activities may endanger the public welfare, safety and or reputation of the business.

In the event of termination pursuant to this provision, the client shall have neither right to nor any claim to damages against the Gem Theatre & Colony Club. In addition, the client will receive no refund.

ESCORT CARDS

Escort cards are REQUIRED for all weddings with multiple entrée selections. Hosts must provide an escort card for all guests. Each escort card must have the guest's name, table number and symbol indicating their entrée selection.

B=Beef, C=Chicken, F=Fish, V=Vegetarian, VEGAN = Vegan, & K=Kid.

STANDARD LABOR GUIDELINES

INCLUDED IN ALL PACKAGES

- One venue manager per function
- One bartender per 100 guests, up to (2) bartenders
- One server per 45 guests for appetizers
- One server per 45 guests for buffet service
- One server per 24 guests for table service

All labor hours are based on the total time of the function, plus two hours for setup and one hour for cleanup. In the event, that a function requires additional setup and cleanup times, additional fees will apply.

ALCOHOL SERVICE

Shots of alcohol are not available for consumption. In accordance with the State of Michigan liquor laws, beer and liquor cannot be brought into the facility. No coolers are allowed in with the Bridal Party.

Specialty wine may be provided by the client and will be charged a $25 corkage fee per bottle. Any wine provided by the client must be stated in the contract and must not go above one case or 12 bottles. No alcohol favors are allowed under any circumstances. Any uncontracted alcohol brought into the facility will be confiscated and discarded by the Gem Theatre & Colony Club staff.

If a guest does not have proper identification, the staff reserves the right to refuse service.

BAR CLOSURES

The Gem Theatre & Colony Club reserve the right to temporarily close select bars to ensure dinner service is executed in a timely manner. For Grand Ballroom weddings, the bar near the service kitchen will be closed during your dinner service for the safety of your guests and our staff and to ensure timely execution. Please discuss bar placement with your sales manager. Your bar will also be closed for one hour after cocktail hour to ensure adherence to your wedding timeline.

END OF EVENING PROCEDURES

Once your event time has concluded per your contract, the reception is over. The room is available for an additional 60 minutes to load-out.

All host and vendor items brought into the building must be removed the night of the event within an hour of the events contracted end time. The Gem Theatre & Colony Club are not responsible for any items left overnight.

All Vendors have one hour to complete the breakdown and vacate the premises. An additional $300 per hour labor charge will be deducted from the Security deposit.

FLOOR PLANS

Sample floor plans are available on our web site. We are happy to provide one customized floor plan upon request.

SPECIAL MEALS & LIGHTING PACKAGES

SPECIAL MEALS

DIETARY CONCERNS

- **NUTS:** Our kitchen does not cook with any nut oils. Some of our appetizers, salads and desserts do contain nuts.
- **GLUTEN FREE:** Gluten free entrees are indicated on each menu package. All potatoes, vegetables and sauces are also gluten free.
- **HALAL:** Chicken & beef proteins are Halal. Halal sauces available upon request.

GEM THEATRE ARCHITECTURAL UPLIGHTING

Our lighting package is available for $500 and includes 8 cans of lights; (2) placed in front of the theatre proscenium, (4) up in the Gem mezzanine in front of the fresco paintings and (2) in the rear alcoves of the Gem Theatre, as well as the Twinkle Light backdrop. Additional portable up lights are available for use throughout the building for $50 each. Please inquire with your sales manager for more information.

We do not allow outside vendors or DJs to provide uplighting.

COLONY CLUB ARCHITECTURAL UPLIGHTING

Our up lighting package is available in both the Grand Ballroom for $480 and the Petite Ballroom for $400. Please discuss the color choices with your sales manager.

We do not allow outside vendors or DJs to provide uplighting.

COLONY CLUB GRAND BALLROOM PIPE AND DRAPE

The Colony Club offers pipe and drape for use in the Grand Ballroom and is available for $650.

MONOGRAMMED GOBO SPOT LIGHT

A spotlight with your custom Edwardian font style monogram will be displayed on the dance floor or on the ceiling. A customized monogrammed gobo is $400. All gobos must be ordered within two months of the event.

COLONY CLUB STAGE

THE COLONY CLUB DOES NOT ALLOW OUTSIDE STAGING.

- One is available for rental as follows:
  - $500 for up to the first (4) Pieces
  - + $125 for each additional piece
  - Up to (9) pieces of 4′x8′ staging for a maximum total stage size of 24x12.
  - Includes setup, removal & (1) set of stairs

VENDOR POLICIES

- Vendors are allowed in the facility up to 3 hours before the contracted start time on the day of the event unless alternate arrangements have been previously approved.
- All vendor items brought into the building must be removed the night of the event within an hour of the event ending.
- The Colony Club & Gem Theatre are not responsible for any items left overnight.
- A $300 labor charge per hour would apply for all break-down that is not finished after the one hour allotted time. Any additional labor charges must be paid in advance.
- At the Gem Theatre, vendors must load-in and load-out off the loading dock off Brush Street.
- At Colony Club, vendors must load-in and load-out off the alley north of the building off Park Avenue.
- At Colony Club, vendors MUST USE the freight elevator ONLY.
- At Colony Club, vendors cannot park in Lot A next to the building unless their truck or trailer do not fit in the Comerica Garage.
- At Colony Club, all parking is located in the Comerica Garage. Please give all vendors a parking pass to park in the garage.
- At the Gem Theatre, all parking is located in the Gem Parking Garage off of Brush Street. Please give all vendors a parking pass.

VENDOR MEALS

- A chicken entrée will be available for vendors at a cost of $65.00 per person. Vegetarian or vegan entrées are available upon request.
- Pricing includes soft drinks & parking.
- The host must include all vendor entrée selections with their final count one week prior to the date of the event.
- All vendors are served after guests. There are no exceptions.

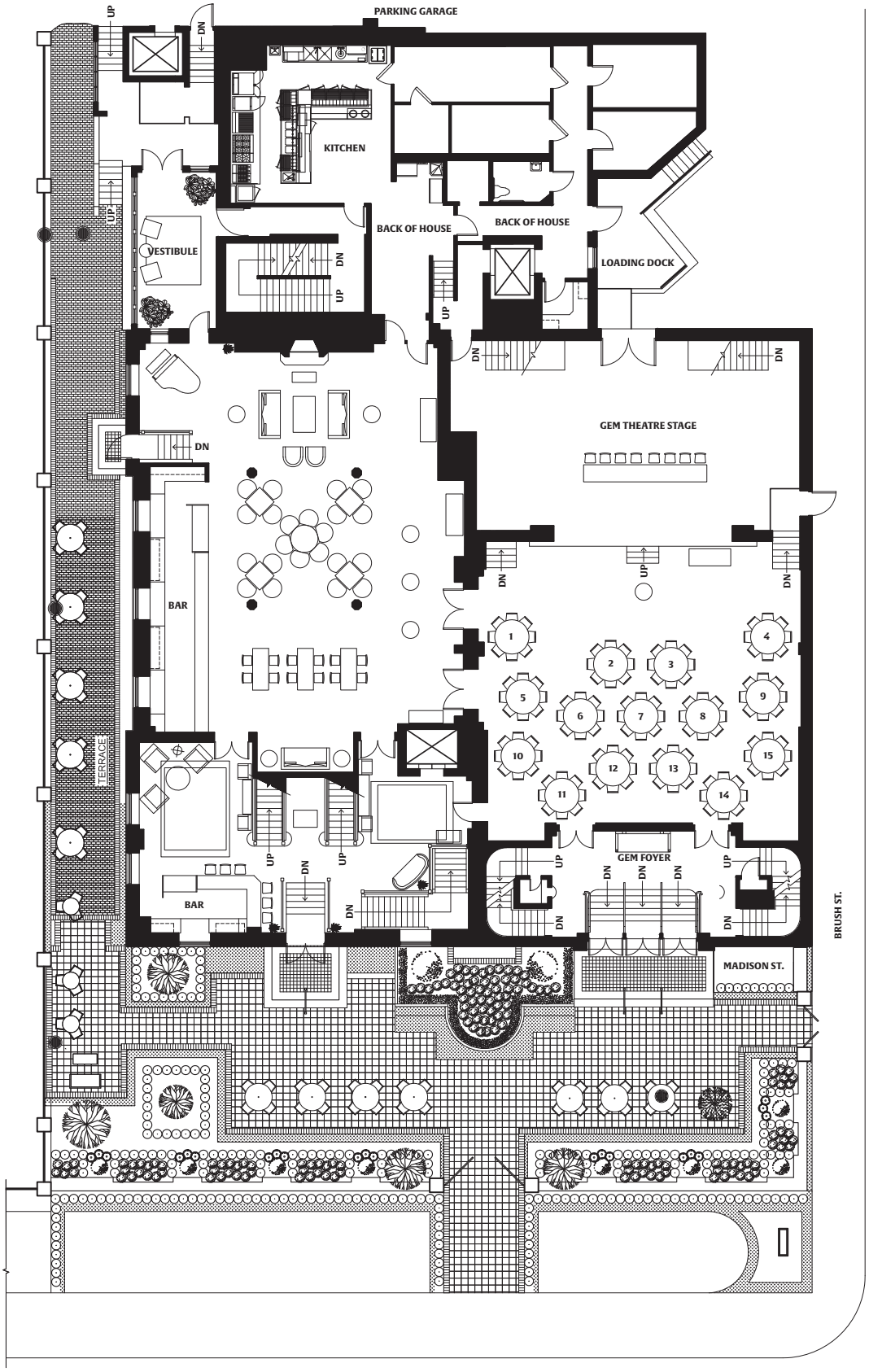




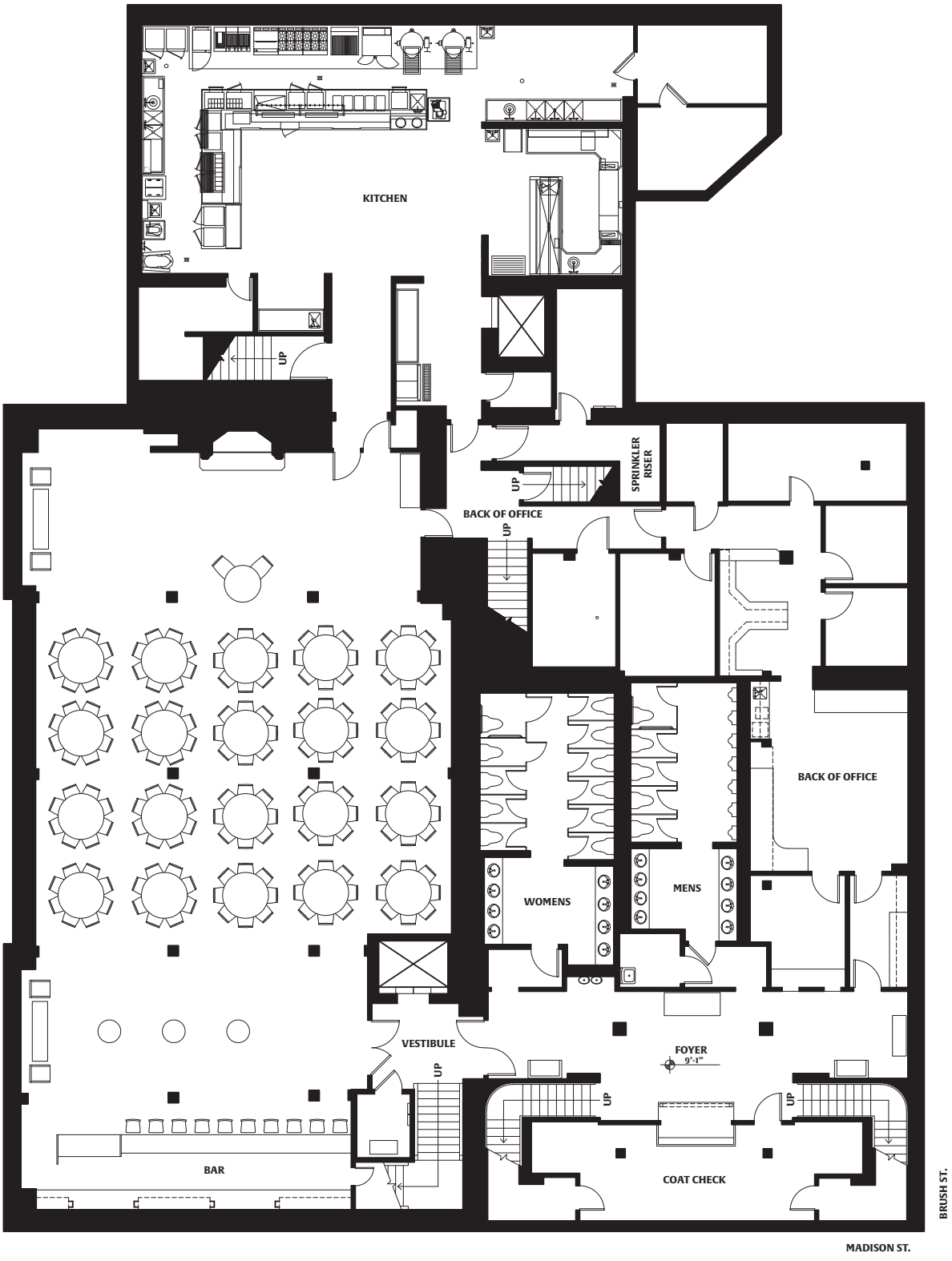
SECTION 5

FLOORPLANS

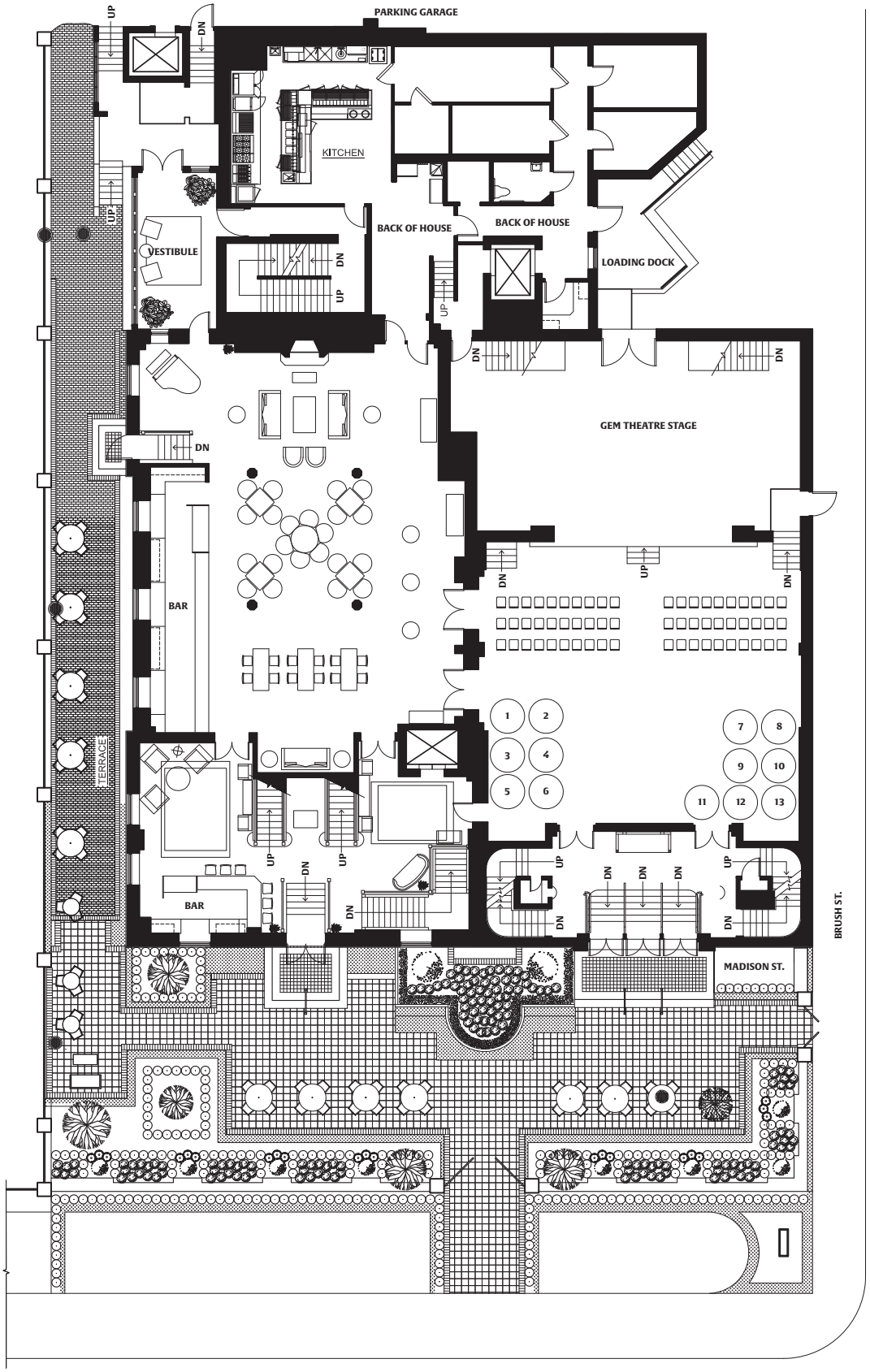
GEM THEATRE — GEM THEATRE DINING



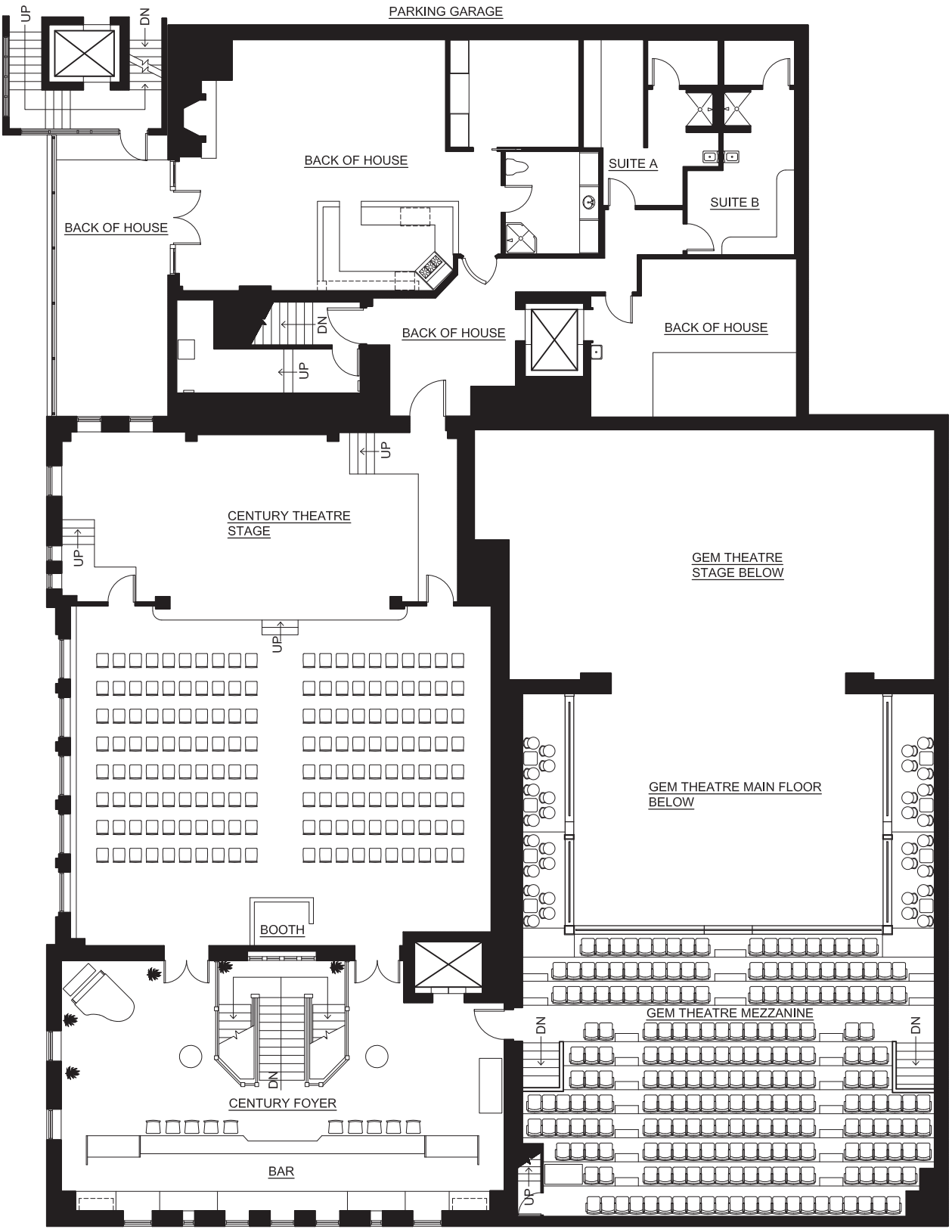
GEM THEATRE — CENTURY DINING ROOM



GEM THEATRE — GEM THEATRE CEREMONY SET

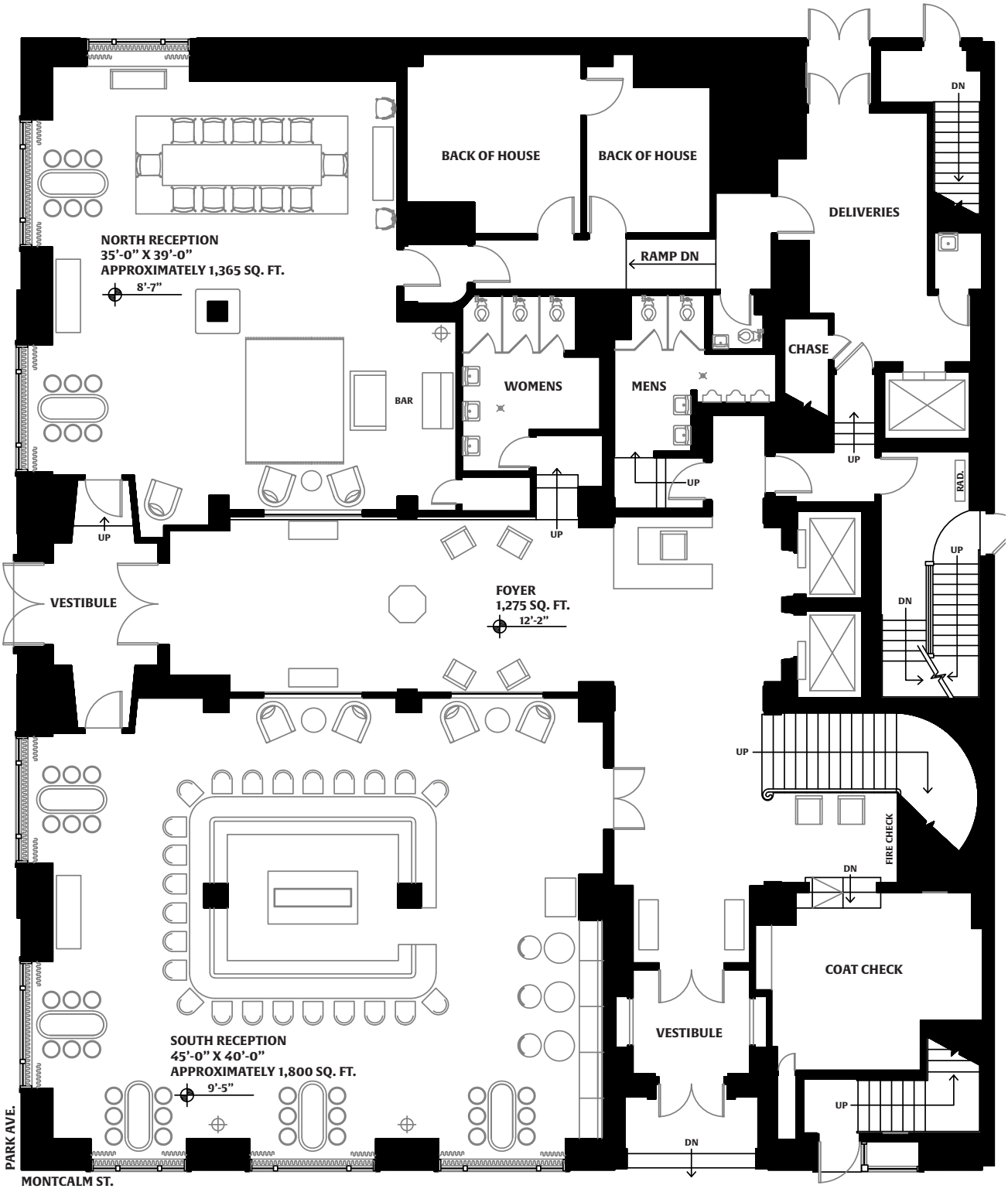


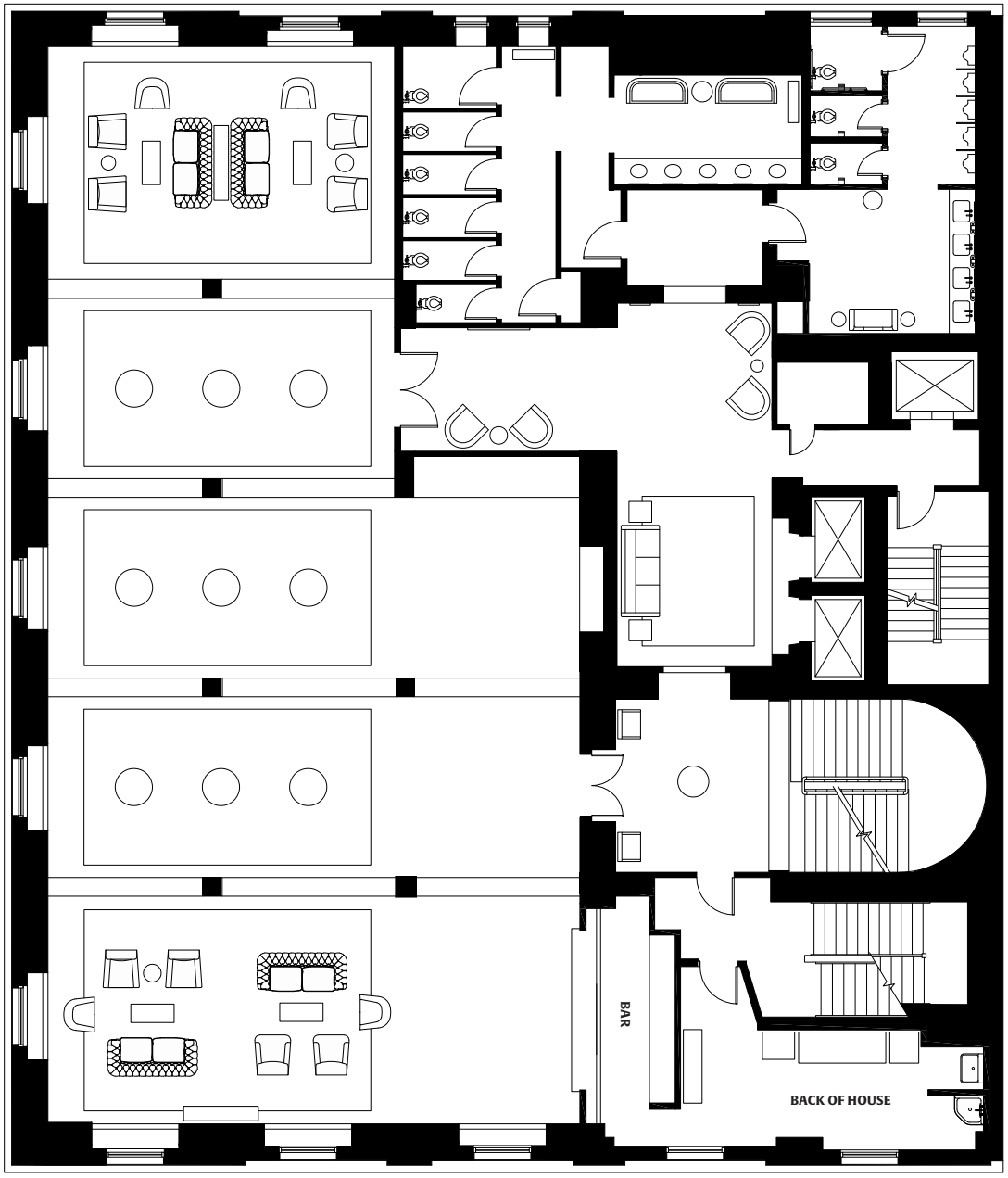
GEM THEATRE — CENTURY THEATRE CEREMONY SET

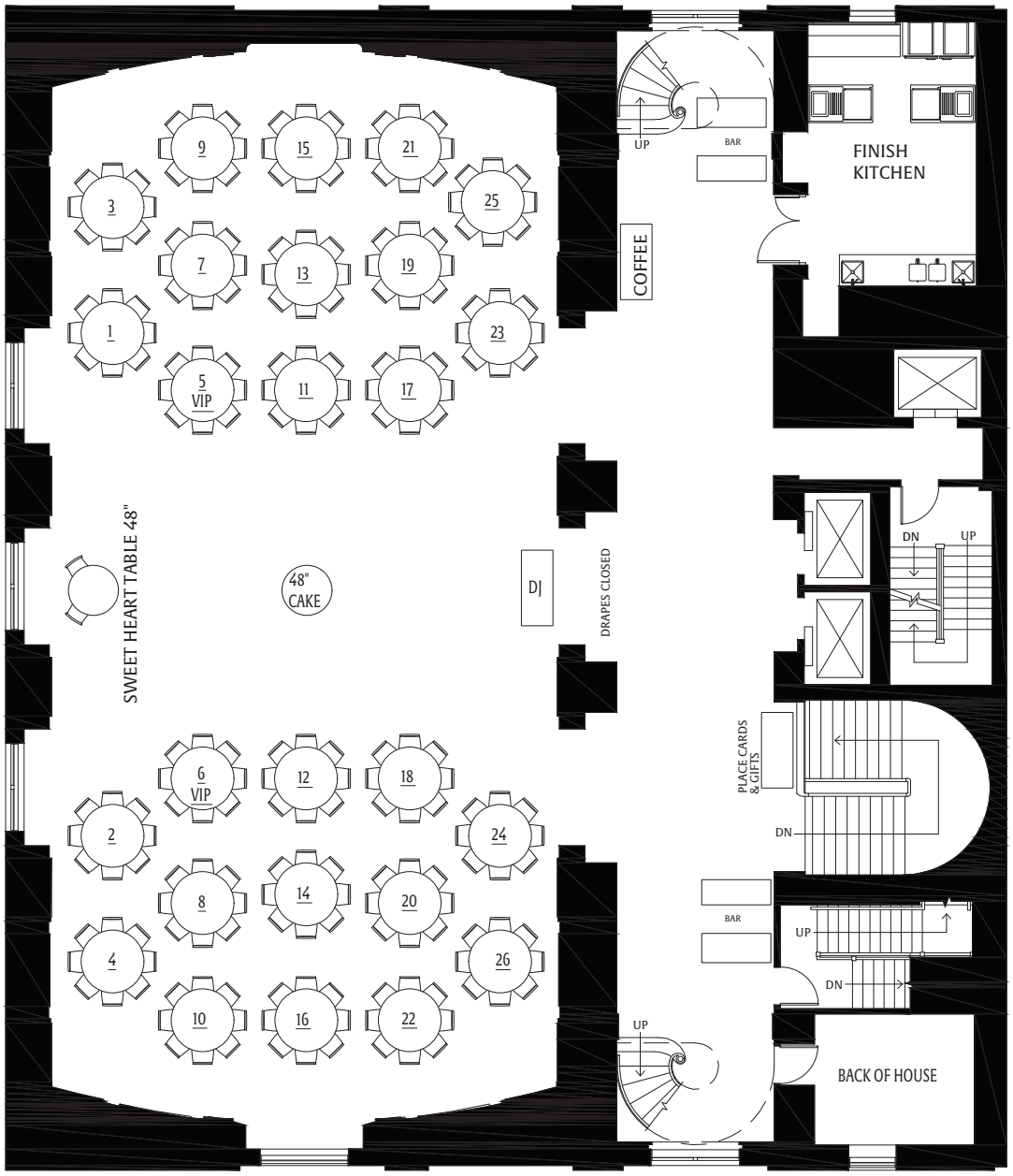




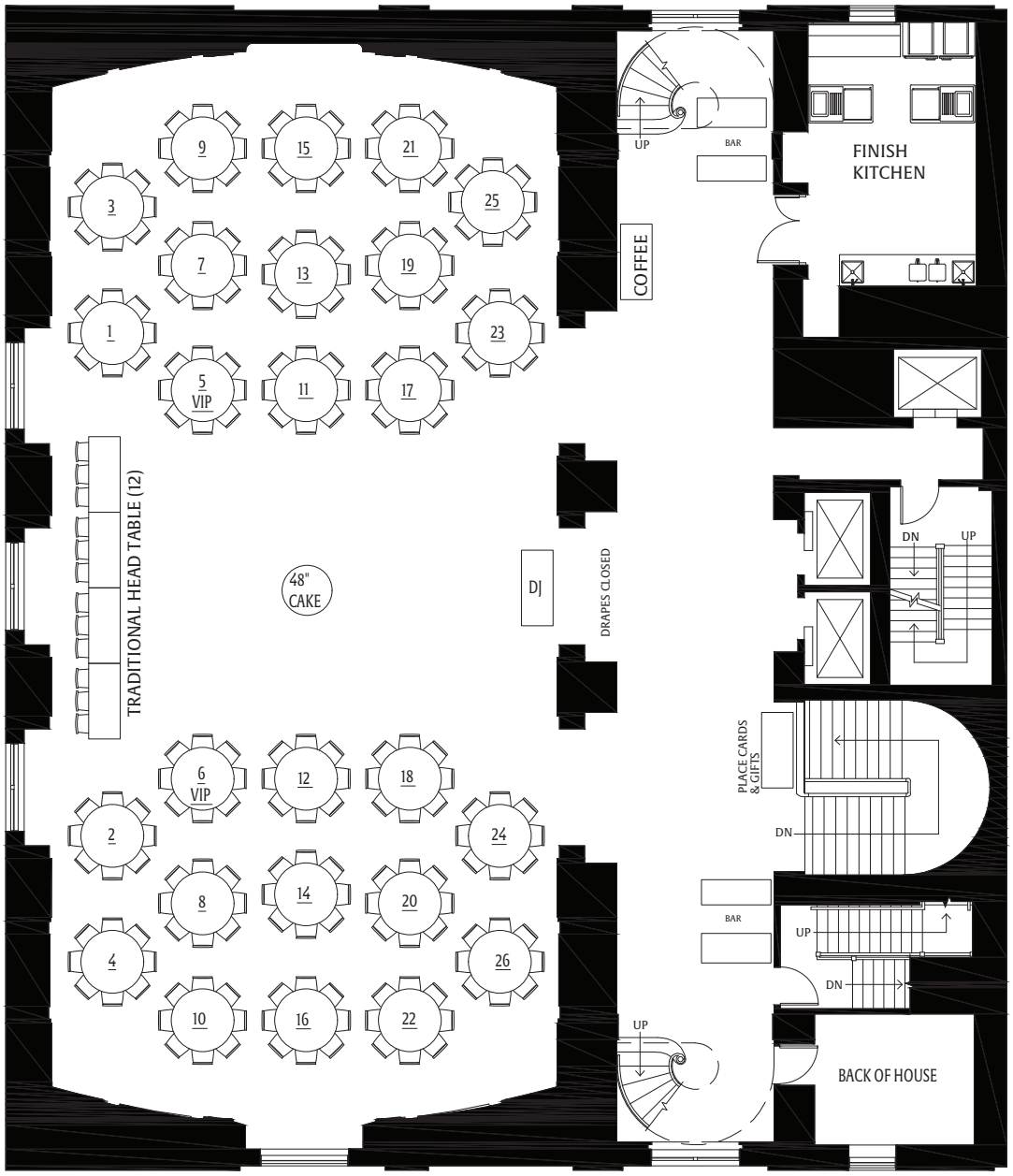
COLONY CLUB — BAR CHARLES

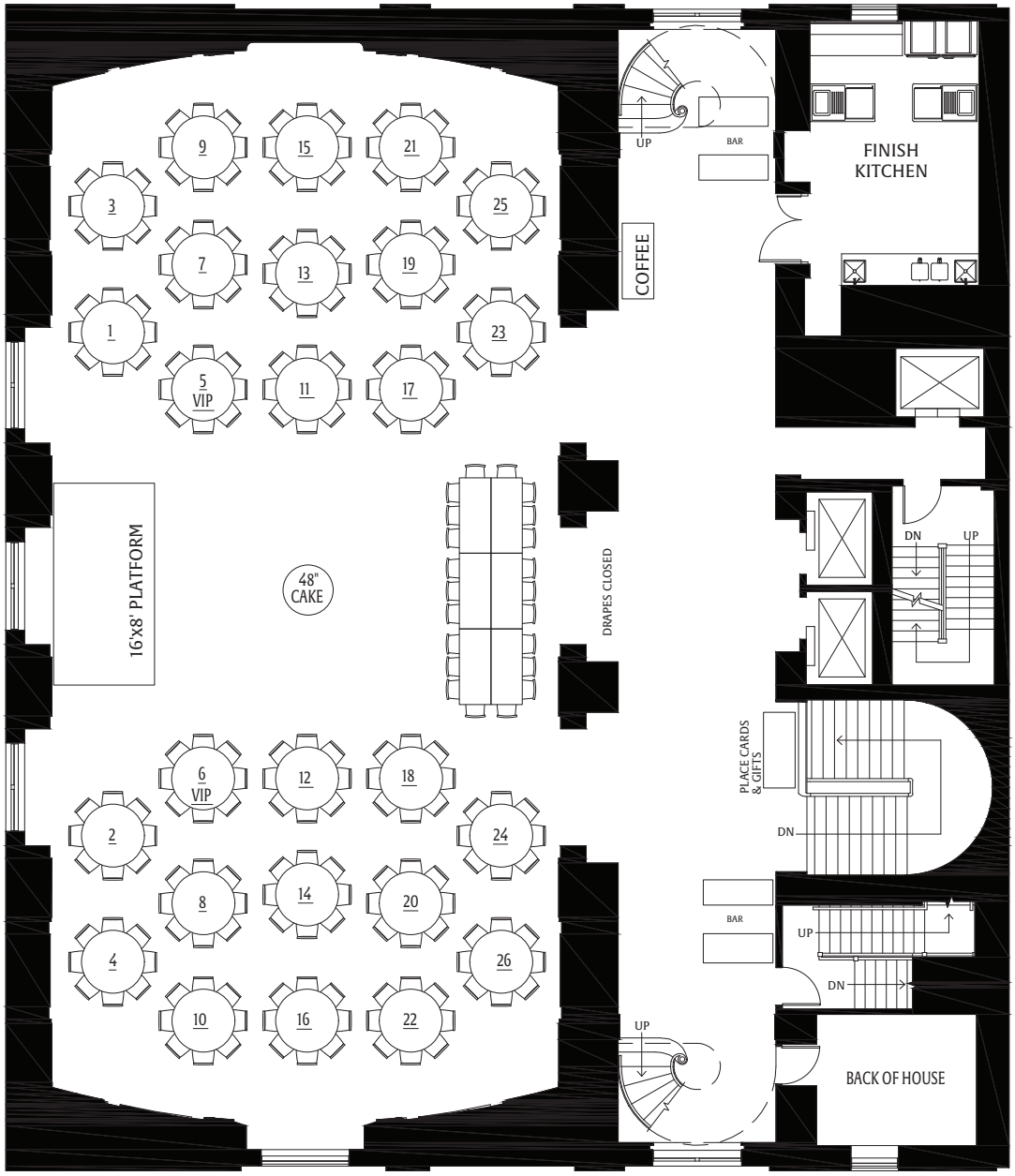



BAR
BACK OF HOUSE

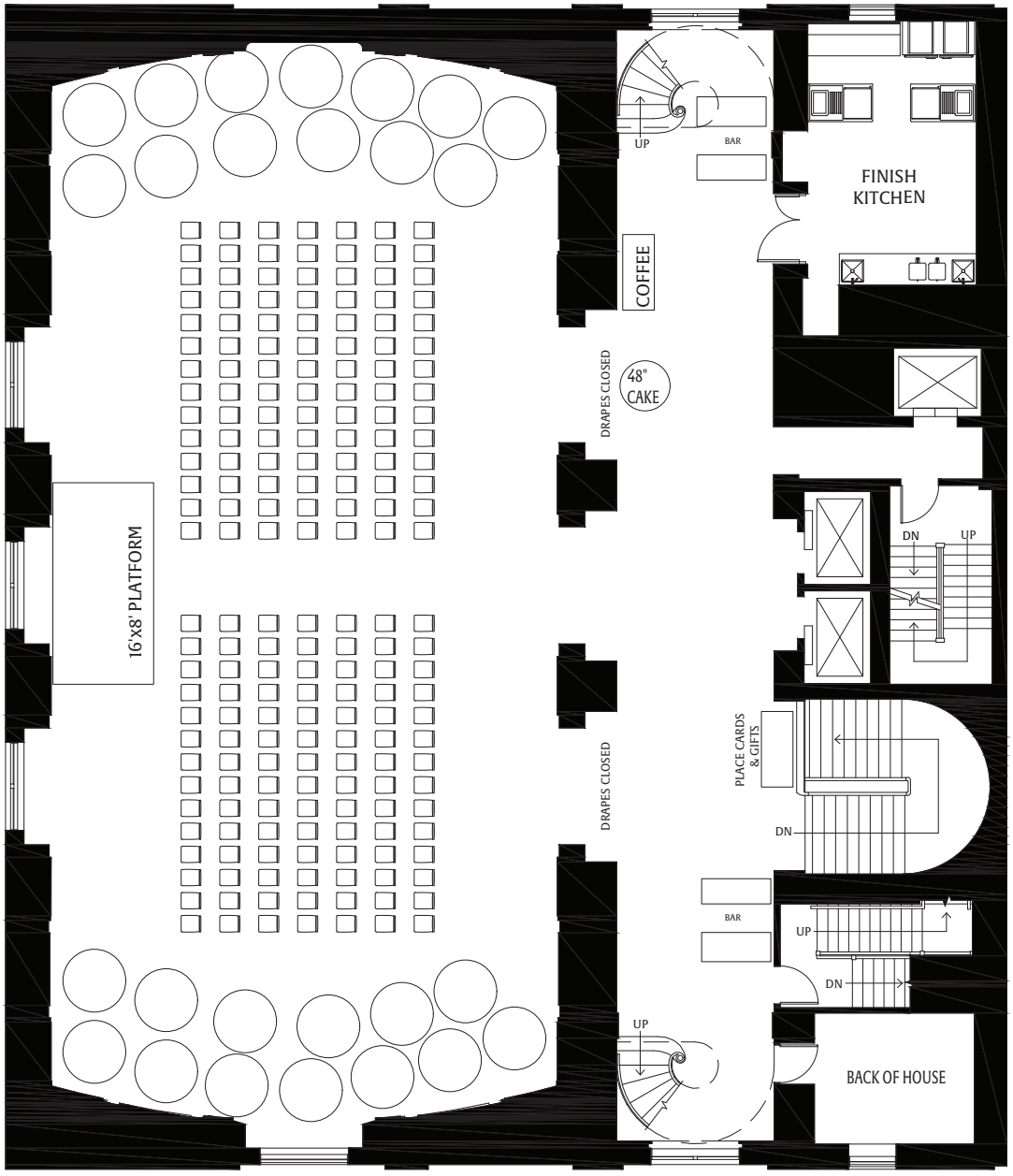

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23
5
VIP
11
17
SWEET HEART TABLE 48"
48"
CAKE
DJ
DRAPES CLOSED
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VIP
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2
24
8
14
20
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26
10
16
22
UP
BAR
FINISH
KITCHEN
COFFEE
DN
UP
PLACE CARDS
& GIFTS
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BAR
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DN
UP
BACK OF HOUSE

COLONY CLUB — GRAND BALLROOM | Center Set Traditional Head Table

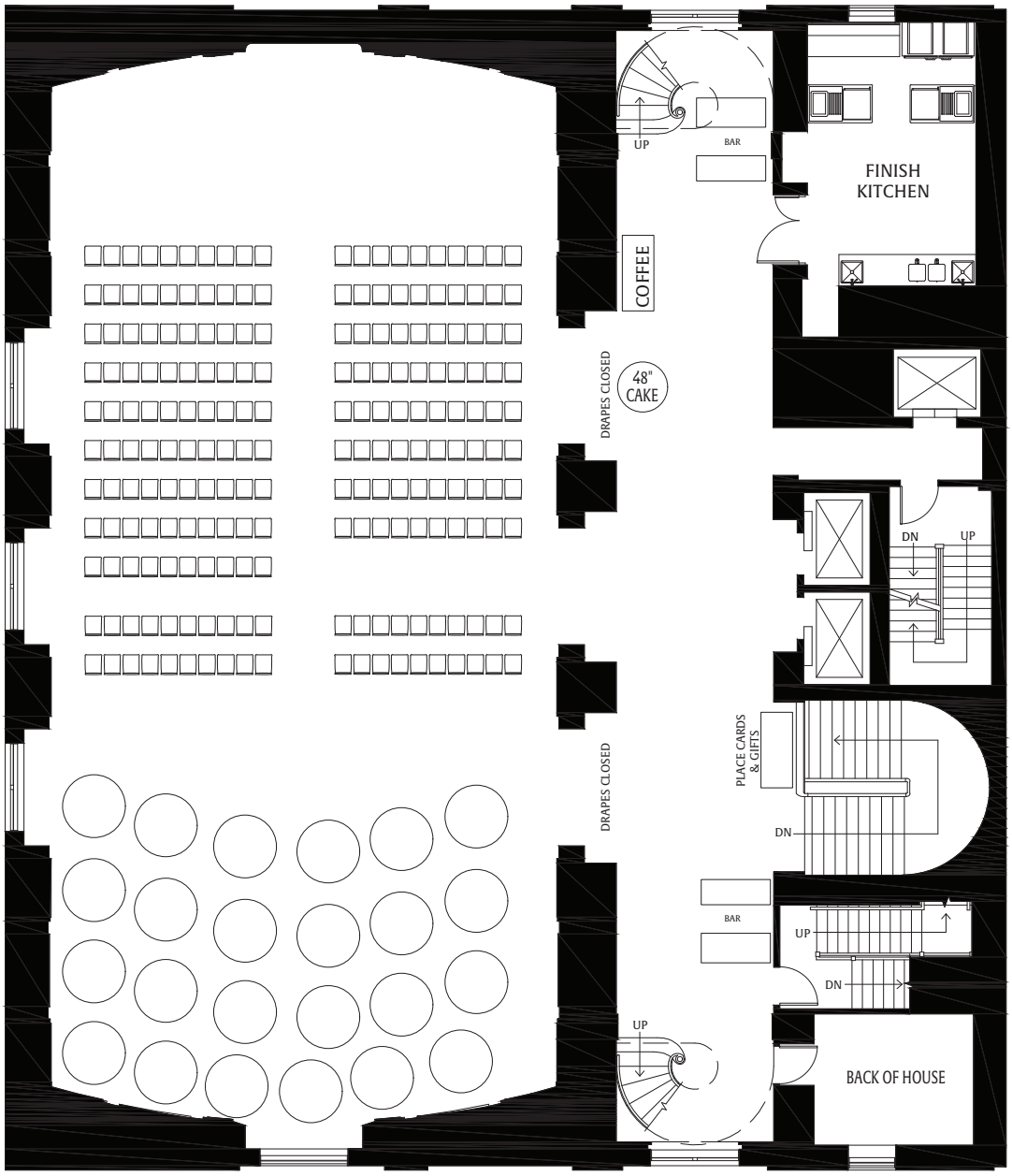



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VIP
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16'x8' PLATFORM
48"
CAKE
DRAPES CLOSED
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VIP
12
18
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14
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26
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16
22
UP
BAR
COFFEE
FINISH
KITCHEN
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PLACE CARDS
& GIFTS
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UP
BACK OF HOUSE

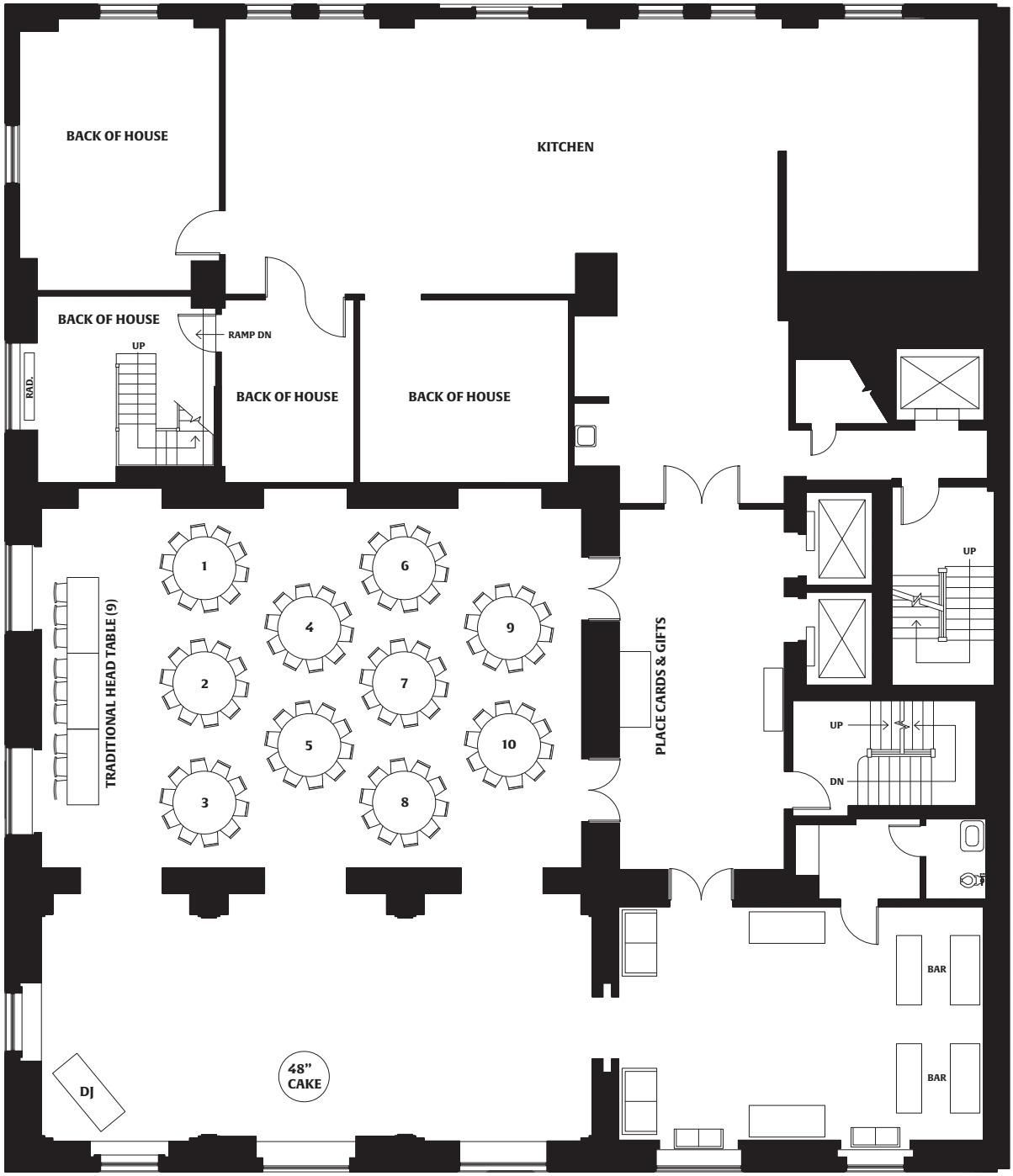
COLONY CLUB — GRAND BALLROOM | Center Set Ceremony



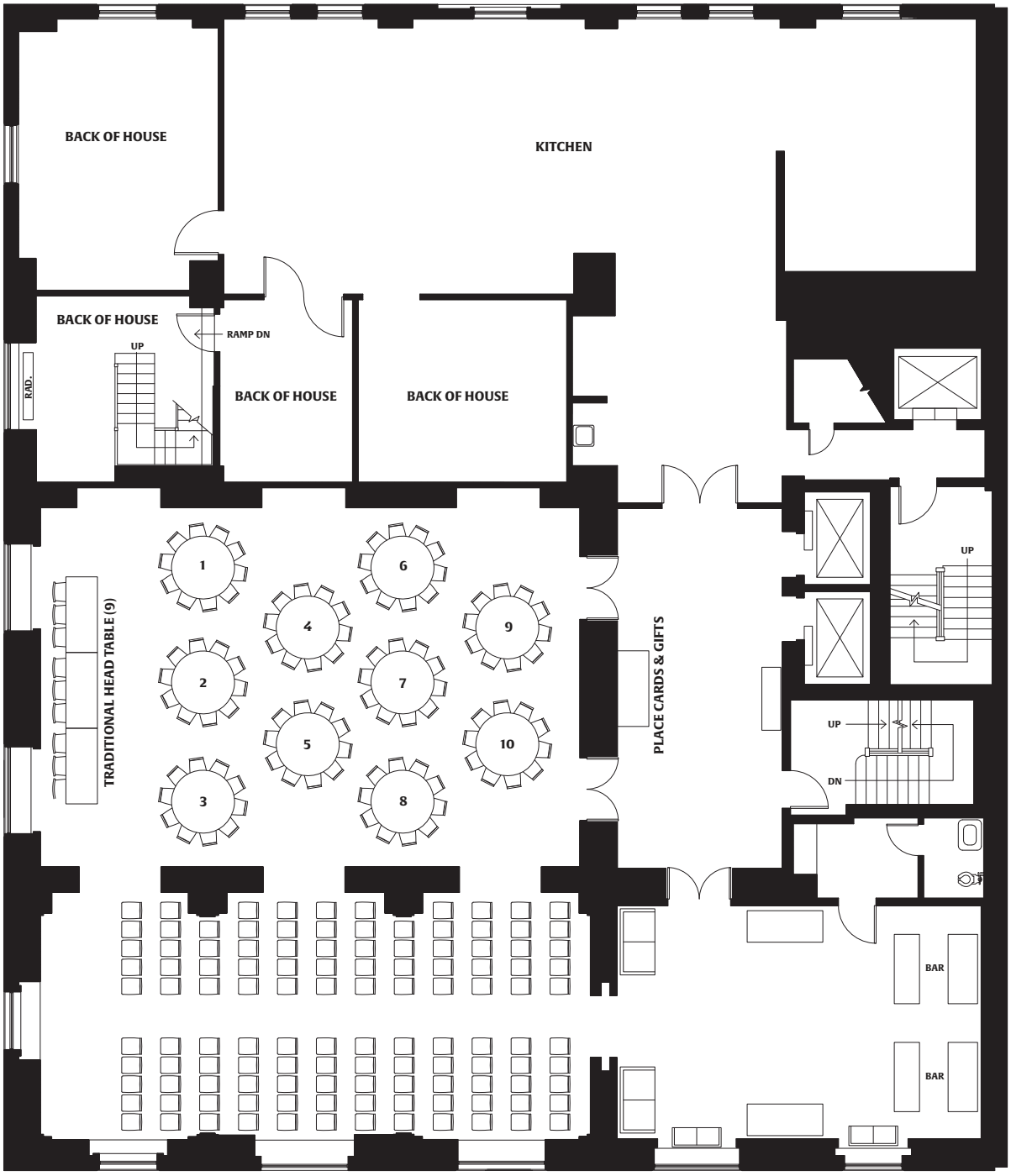
COLONY CLUB — GRAND BALLROOM | North Set Ceremony



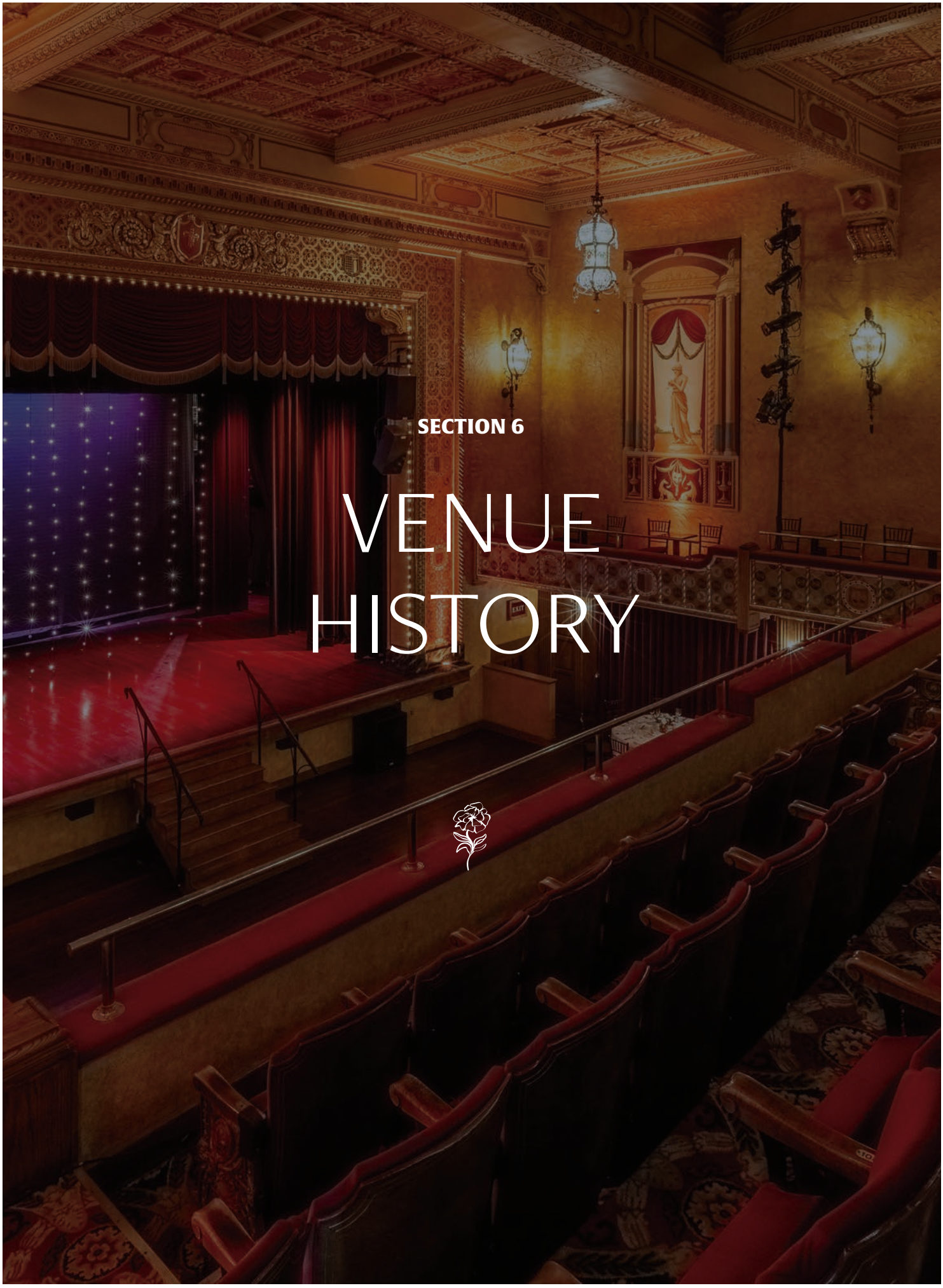
COLONY CLUB — PETITE BALLROOM | Wedding Reception



COLONY CLUB — PETITE BALLROOM | Wedding Ceremony & Reception







SECTION 6

VENUE HISTORY



THE HISTORIC GEM THEATRE

DETROIT'S RECORD-BREAKING LITTLE GEM

The Historic Gem and Century Theatres and Century Grille have a history of breaking records. Built in 1903 by the Twentieth Century Association, a group of civic and philanthropic minded women, the Century Club set a precedent even before a brick was laid, holding Detroit's first building permit issued in a woman's name. The building opened at the corner of Columbia and Witherell streets on December 26, 1903.

In 1927, the Century Club completed construction of its adjoining building, the Little Theatre of Detroit. From the beginning, the Little Theatre broke new ground, opening with the first foreign film shown in Detroit, Cyrano De Bergerac. The small theatre continued to show artistic and foreign films until the Great Depression when The Twentieth Century Club disbanded and the Little Theatre and Century Club were lost to foreclosure.

The Century Club Building operated as a restaurant under various names until the 1950's when it was known as The Russian Bear. Over the years, the Little Theatre changed names, ownership, and uses, operating as a movie theatre (Rivoli, Drury Lane, Cinema and Europa), a repertory theatre (The Vanguard) and finally as an adult movie and burlesque theatre (The Gem) until its closure in 1978.

Soon after, developer Charles Forbes purchased the entire building, bringing the Gem and Century under single ownership again. In 1990, Mr. Forbes began a complete restoration of the Gem Theatre, using archive photos, re-creation of the original carpeting found in the building, historical chandeliers and theatre seats from the demolished Ambassador Theatre in St. Louis. The theatre reopened on December 31, 1991 as The Gem Theatre with the musical revue, The All Night Strut!

In 1997, the theatre again closed. Faced with demolition for the construction of Comerica Park, Mr. Forbes negotiated a plan to save the historic structure by relocating it to the corner of Madison and Brush streets. On November 10, 1997 the Gem Theatre completed its five-block journey, breaking the 1986 Guinness Book World Record as the heaviest building ever moved on wheels. Once relocated, the Forbes family began renovation on the Century Club facility.

Using photos from the building's 1903 opening, the facility was restored to its original Arts and Craft style, while preserving architectural artifacts from several demolished downtown buildings.

You can see these artifacts in the Pewabic tile from the YWCA pool located under the bar in the Century lobby, leaded glass from the YWCA behind the Century bars, the limestone balustrade which originally lined the top of the YWCA now located along the building's outdoor patio, and the beautiful stained glass window from the YWCA chapel, now located on the Century staircase.

Today, the building is one of Detroit's most intimate and charming private event venues. The building has a past of record breaking history by presenting six of Detroit's ten longest running shows: Menopause The Musical, Escanaba in Da Moonlight, The All Night Strut!, Shear Madness, Forbidden Broadway, and Forever Plaid.





HISTORY OF THE COLONY CLUB DETROIT

> "The women of our city have endeavored to keep pace with its growth, and we see in this structure now being built, another added evidence of our desire to advance with the changing times. Much has been done in the past for the men of our city, but today we are doing constructive things for the women as well."
>
> — MRS. CHARLES HORTON METCALF, COLONY CLUB PRESIDENT, 1928

When the historic Women's Colony Club of Detroit opened in November 1929 it was one of four women's clubs in the area surrounding what is now Detroit's Entertainment District. Located within four blocks of the Colony Club at Park Avenue and Montcalm, were the YWCA, located at Montcalm and Witherell, the Century Club, located at Witherell and Columbia and the Women's City Club, located at Elizabeth Street and Park Avenue. The increase in buildings commissioned by and for women reflected changing and exciting times in the City and the nation.

The Colony Club building was commissioned in June 1927 to be a seven-story home for the club's members. The building was designed by renowned Detroit architects, Smith, Hinchman and Grylls, and was one of the first buildings built by the firm Walbridge-Aldinger. A Georgian style building of red brick, limestone with iron grillwork, its relatively simple lines and form reflected the members' desire for gentle elegance and style. The interior of the building is highlighted by the 3rd floor's impressive Louis XVI ballroom.

Painted in Versailles cream and gilt, the room is considered to be one of the city's finest and has recently been fully restored to its original magnificence.

The women of the Colony Club used their building for a variety of functions. From three small shops on the ground level to the beautiful and modern solarium on the roof, the club proved to be a retreat for the City's active women. Sixteen sleeping rooms on the 6th floor provided rest, while card rooms, salons, squash and badminton courts on the 5th floor were popular spots for recreation and socializing. The building included a full service kitchen, large and private dining rooms and men's smoking lounges on the 2nd and 3rd floors. Men, of course, were not allowed above the ballroom level unless they were employed as part of the club's management and service staff.

By 1933, the Colony Club faced economic hardship and, along with two of the other women's clubs, the building fell into foreclosure and the women of the club disbanded. From 1933 through the 1960's, the building housed a variety of businesses until being purchased by the United Auto Workers.

After functioning as the Detroit headquarters for the UAW in the 1960's, the building changed hands once again and became the home of the Wayne County Community College. In 1984 developer and preservationist Charles Forbes bought the Colony Club and leased it to the Detroit Police Department to house the Police Academy. Extensive renovation of the building began prior to Super Bowl XL in 2006. The building now hosts private and corporate functions and is once again another gem in Detroit's growing Entertainment District.



NOTES

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