



CATERING MENU

LUNCH

PROVIDED BY THE KITCHEN COUNTER BY WOLFGANG PUCK
AVAILABLE 11AM – 2PM

SANDWICHES & SALADS | 16 PER PERSON

Includes a bag of chips and a whole fruit

TUNA

artichokes, kalamata olives, tomatoes, lettuce, provolone, whole grain

TURKEY CLUB

bacon, lettuce, tomatoes, white cheddar, whole grain

MEDITERRANEAN WRAP

hummus, olives, red onions, roasted peppers, tomatoes, romaine, feta, fennel

CAESAR SALAD

parmesan, garlic croutons, marinated tomatoes

ASIAN SALAD

napa cabbage, cashews, wontons, spicy ginger dressing

ADD ONS

CHOCOLATE CHIP COOKIE | 3 PER PERSON

HOUSEMADE GRANOLA BAR | 4 PER PERSON

CHOCOLATE BROWNIE | 4 PER PERSON

HAPPY HOUR

PROVIDED BY THE KITCHEN BY WOLFGANG PUCK
AVAILABLE 4PM – 9PM

DISPLAYS

Each display serves twelve

BRUSCHETTA | 44

hummus, tomatoes, olives, feta, crostini

CHICKEN WINGS | 72

chili garlic sauce, 24-count

CAESAR SALAD | 96

romaine, parmesan, tomatoes

ASIAN SALAD | 108

napa cabbage, cashews, wontons, spicy ginger dressing

CHEF'S SEASONAL SALAD | 108

chef's selection

CHARCUTERIE BOARD | 165

CHEESE BOARD | 140

CRUDITE + DIP PLATTER | 80

hummus, lemon artichoke, garden ranch

TRUFFLE CHIPS | 46

homemade potato chips, blue cheese sauce (48-hour notice required)

WP PIZZE | 18

1 pizza has 6 slices

*cheese
margherita
pepperoni
mushroom
calabrian*

POLICIES

100% SMOKE FREE POLICY

RoofTop Pickleball is a 100% smoke free environment. In an effort to provide every guest with a comfortable, clean, fresh and healthy accommodation, we have a strictly enforced non-smoking policy. Smoking is not permitted within 25 feet of the hotel entrance or anywhere on hotel property. Please advise your attendees of this policy.

DECORATIONS

Arrangements for your floral centerpieces, special props and entertainment should be made through the management team. All decorations must meet with the approval of the Michigan Fire Department. The hotel will not permit the affixing of any items to the walls or ceilings of the rooms unless written approval is given by management.

SET UP

Any additional requirements such as display tables, heat lamps, high top rounds or any other needs will be an additional cost for set-up.

SERVICE CHARGE AND SALES TAX

A 23% service charge and Michigan 6% sales tax will be added to all food and beverages, room rental fees, as well as any equipment or audio visual charges.

PAYMENT

A credit card authorization form and signed contract is required to hold any of the available spaces. Terms of payment will be established during the planning phase of your event.

FOOD AND BEVERAGE

The hotel's alcoholic beverages license requires the hotel to (1) request proper identification of any person of questionable age and to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverages to any person who, in the hotel's judgement, appears intoxicated. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

ALLERGEN STATEMENT

Contract provision: At least seven (7) days prior to the function, the Group agrees to notify the Hotel in writing of any guests who have food allergies or other dietary restrictions. While the Hotel will make reasonable efforts to accommodate the needs of guests, the Group understands that the Hotel is not an allergen-free facility. Food or beverage items are prepared in a shared kitchen, and normal kitchen operations may involve shared cooking and preparation areas and equipment, including fryers and grills, which present a potential for cross-contamination. As a result, the Hotel cannot guarantee that any food or beverage is completely free of any allergen or ingredient, and the Group agrees to notify guests of this prior to the function. The Group further agrees that the Hotel shall have no liability for any claims or damages arising out of adverse reactions of guests caused by food allergies or intolerance.