

Weddings

AT THE HARBOR



Captain

Friday	\$77 per guest
Saturday	\$82 per guest
Sunday	\$70 per guest

INCLUDED IN YOUR PRICE

Catering & First Impression Services, Complimentary Valet* & Coat Check, floor length white or ivory linens (tablecloths and napkins), choice between Mr. Mac's Encore or Duet Dessert Plate, and a Champagne toast for the Bridal Party

GARDEN SELECTIONS

- Harbor Salad

ENTRÉE SELECTIONS

- Champagne Chicken
- Chicken Piccata
- Chicken Marsala
- Chicken Tuscan
- Slow Roasted Beef

STARCH SELECTIONS

- Roasted Red Potatoes
- Garlic Mashed Potatoes

GREENS SELECTIONS

- Green Beans
- Broccoli

MR. MAC'S ENCORE

- Sliders + Fries
- Coney Bar
- House Pizza

UPGRADE

- Caesar Salad +\$3
- Signature Salad +\$4

UPGRADE

- Chicken Florentine +\$5
- Atlantic Salmon +\$8

UPGRADE

- Cheesy Whipped Potatoes +\$3
- Potatoes Au Gratin +\$4

UPGRADE

- Grilled Asparagus +\$3
- Glazed Carrots +\$2

DESSERT SERVICE

- Duet Dessert Plate

A customary 23 percent operational charge & 6 percent Michigan Sales Tax will be added to your final total. All menu items and pricing are subject to availability and market price adjustments

Admiral

Friday	\$92 per guest
Saturday	\$99 per guest
Sunday	\$87 per guest

INCLUDED IN YOUR PRICE

Catering & First Impression Services, Complimentary Valet* & Coat Check, Floor Length White or Ivory Linens (tablecloths and napkins), and a champagne toast for all guests over 21

HORS D'OEUVRES

- Crudites + Fromage
- (2) Standard Selections

GARDEN SELECTIONS

- Harbor Salad
- Caesar Salad

PASTA SELECTIONS

- Meat
- Marinara
- Palomino

ENTRÉE SELECTIONS

- Champagne Chicken
- Chicken Piccata
- Chicken Marsala
- Chicken Tuscan
- Slow Roasted Beef

UPGRADE

- See full list of offerings

UPGRADE

- Signature Salad + \$3

UPGRADE

- Alfredo + \$2
- Garlic + Oil + \$2
- Creamy Pesto + \$3

UPGRADE

- Chicken Florentine + \$5
- Salmon + \$8
- Petit Filet + 15
- Sliced Tenderloin + 12
- Lake Superior Whitefish + 6
- Alaskan Halibut Market
- Sea Scallops Market
- Atlantic Cod Market

A customary 23 percent operational charge & 6 percent Michigan Sales Tax will be added to your final total. All menu items and pricing are subject to availability and market price adjustments

Admiral

Friday	\$92 per guest
Saturday	\$99 per guest
Sunday	\$87 per guest

STARCH SELECTIONS

- Roasted Red Potatoes
- Garlic Mashed Potatoes

GREENS SELECTIONS

- Green Beans
- Broccoli

MR. MAC'S ENCORE

- Coney Bar
- Detroit Sliders + Fries
- House Pizza

DESSERT SERVICE

- Duet Dessert Plate

CHAMPAGNE TOAST

- Champagne toast for all guests over 21

UPGRADE

- Cheesy Whipped Potatoes +\$3
- Potatoes Au Gratin +\$4

UPGRADE

- Grilled Asparagus +\$3
- Glazed Carrots +\$2

UPGRADE

- Ice Cream Sundae Bar
- Crepe Station*
*Requires Attendant Fee

A customary 23 percent operational charge & 6 percent Michigan Sales Tax will be added to your final total. All menu items and pricing are subject to availability and market price adjustments



Friday	\$129 per guest
Saturday	\$134 per guest
Sunday	\$124 per guest

INCLUDED IN YOUR PRICE

Catering & First Impression Services, Complimentary Valet* & Coat Check, Floor Length White or Ivory Linens (tablecloths and napkins), guest preference between (2) host selected entrées and a champagne toast for all guests over 21

HORS D'OEUVRES

- Crudites + Fromage
- (3) Standard Selections

GARDEN SELECTIONS

- Harbor Salad
- Caesar Salad
- Martha's Vineyard Salad

PASTA SELECTIONS

- Meat
- Marinara
- Palomino
- Alfredo
- Garlic + Oil
- Creamy Pesto

ENTRÉE SELECTION

- Champagne Chicken
- Chicken Piccata
- Chicken Marsala
- Chicken Florentine
- Chicken Parmesan
- Chicken Cordon Bleu
- Slow Roasted Beef
- Atlantic Salmon
- Lake Superior Whitefish

UPGRADE

- See full list of offerings

UPGRADE

- Alaskan Halibut *Market*
- Sea Scallops *Market*
- Atlantic Cod *Market*
- Petit Filet *+\$15*
- Sliced Tenderloin *+\$12*
- Guest Preference of (3) *Inquire*
host entrée selections

A customary 23 percent operational charge & 6 percent Michigan Sales Tax will be added to your final total. All menu items and pricing are subject to availability and market price adjustments

Royal

Friday	\$129 per guest
Saturday	\$134 per guest
Sunday	\$124 per guest

STARCH SELECTIONS

- Roasted Red
- Cheesy Whipped
- Garlic Mashed
- Au Gratin

GREENS SELECTIONS

- Green Beans
- Grilled Asparagus
- Broccoli
- Glazed Carrots

MR. MAC'S ENCORE

- Coney Bar
- Detroit Sliders + Fries
- House Pizza

DESSERT STATION

- Crepe Station
- Cannoli Station
- Ice Cream Sundae Bar

CHAMPAGNE TOAST

- Champagne toast for all guests over 21

A customary 23 percent operational charge & 6 percent Michigan Sales Tax will be added to your final total. All menu items and pricing are subject to availability and market price adjustments

Ceremonies

CEREMONY SERVICES

Say I do at one of Metro Detroit's renowned venues. Each ceremony package includes; Up to 250 chairs provided for your guests, and a 1 hour rehearsal week of event

WATERFRONT

\$3,500

Outdoor ceremony rental includes; a rehearsal session for your Bridal Party, led by your Officiate; up to 250 white chairs for your guests, & exclusive use of the outdoor space for up to 2 hours to host your ceremony

Shuttle service from Lobby to Ceremony Site included

BALLROOM

+\$2,500

Indoor ceremonies are held in a separate ballroom space and include; Arch, Unity Table, up to 250 Chairs, and room rental fee

NON-HOSTED

+\$4,500

Celebrating your nuptials elsewhere? No problem! We are now offering exclusive use of our Waterfront Pergola for those who wish to get married at MacRay without hosting your reception with us. Non-hosted ceremonies must be completed by 3:00pm

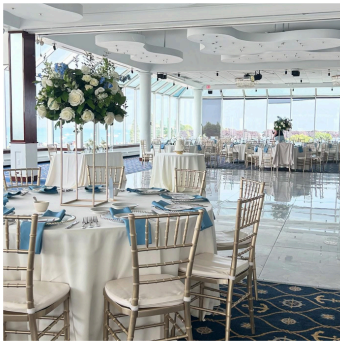
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Event Price Guide

PRICED PER GUEST

*Any questions can be answered
by our dedicated Events Team*

***macray.com/banquets
banquets@macray.com***



CAPTAIN

ADMIRAL

ROYAL

COMMODORE'S
BREAKFAST

CAPTAIN'S BRUNCH

MARINER'S LUNCH

GATHER

LIGHT

	2026	2027
FRIDAY	\$77	\$80
SATURDAY	\$82	\$85
SUNDAY	\$70	\$73

	2026	2027
FRIDAY	\$92	\$95
SATURDAY	\$99	\$103
SUNDAY	\$87	\$90

	2026	2027
FRIDAY	\$129	\$132
SATURDAY	\$134	\$137
SUNDAY	\$124	\$127

	2026	2027
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	\$38	\$41
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	\$46	\$49
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	\$44	\$47
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BUFFET	\$51	\$54
PLATED	\$53	\$56

	\$38	\$41
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Event

ACCOMMODATIONS

MacRay Special Events Center has a room to fit any celebration! Room fees include set up and tear down of your event, tables, chairs + staff



COMMODORE WEST

 75 guests \$ 400-600

COMMODORE EAST

 75 guests \$ 400-600

COMMODORE BALLROOM

 160 guests \$ 1500

ANCHOR BAY

 125 guests \$ 1000

ST. CLAIR

 125 guests \$ 1000

GRAND BALLROOM

 400 guests \$ 2500



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