

MACRAY EVENTS GUIDE

WEDDINGS





Hosting Premier Events Since 1994

MacRay Special Events Center was created in 1994 by converting of our infamous restaurant into a high quality banquet facility.

In February 2020, prior to the world as we know it turning upside down, we embarked on a refresh of our spaces, bringing them up to a modern aesthetic while preserving our Yacht Club history.

Whether you are hosting a wedding, shower, celebration of life or any event, we are here to walk with you through every step and make sure every detail is seamless and memorable.

MacRay Events



Reception PACKAGES

MacRay Special Events Center is committed to making your event memorable for you and your guests. With impeccable service, delightful menu offerings, and our breathtaking view of Lake St. Clair, your event will be uniquely celebrated at the Harbor.

All of our Reception Packages include; Catering & First Impression Services, Complimentary Valet* & Coat Check, Floor Length White or Ivory Linens (tablecloths and napkins), and a champagne toast.

Each package includes the host's selection of food and beverage. Pricing is listed per person and a final guest count 14 days prior your event is required. Our skilled staff will guide you through every step of planning making the process effortless.

**minimum guest count required*



more than a reception...



On-Site Ceremony
Accommodations



Bride + Groom Room
Accommodations



Newly Renovated
Facilities



Award-winning
service



Availability Year
Round

CAPTAIN

hors d'oeuvres

CRUDITES + FROMAGE

salad selection

HARBOR SALAD

main course

ALL GUESTS WILL BE SERVED A MAIN PLATE FEATURING
ONE PROTEIN, ACCOMPANIED BY A STARCH + A
VEGETABLE

dessert

HOST'S WEDDING CAKE CUT + SERVED

encore

STATION SELECTION FROM MR. MAC'S ENCORES

toast

CHAMPAGNE TOAST FOR BRIDAL PARTY

A customary 25 percent operational service fee & 6 percent Michigan Sales Tax will be added to total guest count. All menu items and pricing are subject to availability and market price adjustments

ADMIRAL

hors d'oeuvres

CRUDITES + FROMAGE + (2) STANDARD SELECTIONS

salad selection

HARBOR OR CEASAR

pasta course

SERVED FAMILY STYLE WITH PARMESAN CHEESE

main course

ALL GUESTS WILL BE SERVED A MAIN PLATE
FEATURING ONE PROTEIN, ACCOMPANIED BY A
STARCH + A VEGETABLE

dessert

CHEF'S DUET DESSERT PLATE
HOST'S WEDDING CAKE CUT + SERVED

encore

STATION SELECTION FROM MR. MAC'S ENCORES

toast

CHAMPAGNE TOAST FOR ALL GUESTS

A customary 25 percent operational service fee & 6 percent Michigan Sales Tax will be added to total guest count. All menu items and pricing are subject to availability and market price adjustments

ROYAL

hors d'oeuvres

CRUDITES + FROMAGE + (3) BUTLER PASSED SELECTIONS

salad selection

HARBOR, CAESAR OR SIGNATURE

pasta course

SERVED FAMILY STYLE WITH PARMESAN CHEESE

main course

ALL GUESTS WILL BE SERVED A MAIN PLATE
FEATURING TWO UPGRADED PROTEINS,
ACCOMPANIED BY A STARCH + A VEGETABLE

dessert

CHEF'S DUET DESSERT PLATE
HOST'S WEDDING CAKE CUT + SERVED

late night snack

STATION SELECTION FROM MR. MAC'S ENCORES

toast

CHAMPAGNE TOAST FOR ALL GUESTS

A customary 25 percent operational service fee & 6 percent Michigan Sales Tax will be added to total guest count. All menu items and pricing are subject to availability and market price adjustments

Bar PACKAGES

beer + wine

Beer; Labatt, Founder's Solid Gold, Bud Light

Wine; Chardonnay, Pinot Grigio, Moscato, Cabernet, Pinot Noir

deluxe

Beer, Wine offerings plus; House Liquor; Vodka, Gin, Rum, Whiskey, Bourbon, Scotch, Peach Schnapps + Triple Sec

premium

Beer, Wine & Deluxe offerings plus; Tito's Vodka, Beefeater Gin, Captain Morgan Spiced Rum, Jim Beam Bourbon, J&B Rare Scotch, Kahlua & Bailey's Irish Creme

platinum

Beer, Wine, Deluxe & Premium offerings plus; Grey Goose Vodka, Tanqueray Gin, 1800 Silver Tequila, Crown Royal, Jack Daniels Whiskey Old No. 7, Johnny Walker Red Scotch

ultra

Beer, Wine, Deluxe, Premium & Platinum offerings plus; Belvedere Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Jameson Irish Whiskey



bar packages include



5-hour service



Coffee, tea, soft drinks, juices + mixers



Drinkware



Award-winning service

Bar packages require a non-refundable Bartender Fee of \$150 per 75 guests

Ceremonies

Say I do at one of Metro Detroit's renowned venues. MacRay Special Events Center marries the vintage yacht club feel with modern amenities. Boasting unparalleled views of Lake St. Clair, begin your happily ever after without compromising on aesthetics

WATERFRONT CEREMONIES INCLUDES



2-hrs for ceremony
+ pictures



1-hr rehearsal
week of event



up to 250 white
chairs



shuttle service
for guests
to + from ceremony space



r o o m c e r e m o n i e s

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

n o n - h o s t e d c e r e m o n i e s

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. Ceremonies must be completed by 3:00pm

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

👤 250 guests \$ 1500

ANCHOR BAY

👤 175 guests \$ 1000

ST. CLAIR

👤 175 guests \$ 1000

GRAND BALLROOM

👤 400 guests \$ 2500



Booking AN EVENT

01

MAKE AN APPOINTMENT

Our Events Staff is here at your convenience. Schedule an appointment by telephone or on our website

02

PLAN YOUR EVENT

Share your vision and budget with one of our coordinators + they will guide you through your options

03

RESERVATIONS + BOOKING

A deposit is required to secure your date, for any event. This deposit will be collected upon a signed event contract.

04

TERMS + CONDITIONS

Final guest count and payment are due 15 business days prior to your event. Failure to provide will result in cancellation of your event without a refund.



MACRAY SPECIAL EVENTS CENTER

586 - 468 -1900 x2

events@macray.com

30675 N River Road
Harrison Twp MI 48045

OFFICE HOURS

M - F 9:00am - 5:00pm

S 9:00am - 5:00pm

WEBSITE

www.macray.com

SOCIAL MEDIA

[@macrayharbor](https://www.instagram.com/macrayharbor)

GARDEN SELECTIONS

harbor salad

fresh mixed greens with shredded carrots, grape tomatoes, sliced cucumber & red onion

caesar salad

crisp hearts of romaine with herb croutons, fresh shaved Parmesan cheese, tossed in our zesty Caesar dressing

signature salad

fresh mixed greens, candied pecans, crumbled Gorgonzola, red onions, dried cranberries with raspberry vinaigrette

STARCH SELECTIONS

oven-roasted red

red potatoes quartered & tossed in olive oil, herbs & garlic. Dusted with Parmesan cheese & roasted with their skins until tender golden brown

rice pilaf

a blend of fluffy rice & toasted vermicelli, seasoned with a fine herb mix

garlic mashed

russet potatoes whipped with garlic infused butter

cheesy whipped

russet potatoes whipped with a delicate balance of cheeses

au gratin

thinly sliced potatoes enveloped in a creamy cheese sauce with a hint of garlic, topped with fresh cheese & baked in the oven until golden

VEGETABLE SELECTIONS

green beans

garden-fresh green beans lightly tossed in butter, seasoned with salt, pepper & garlic, steamed to perfection

broccoli

crisp florets lightly seasoned, tossed in butter & steamed tender

asparagus

fresh grilled asparagus, finished with salt, pepper and garlic

glazed carrots

fresh steamed carrots tossed in a sweet butter glaze

PASTA SELECTIONS

marinara

hearty tomato sauce pleasantly blended with fresh garlic, herbs & onions

meat

hearty tomato-based sauce simmered with ground beef, herbs & spices

palomino

marinara & alfredo blended together to create a creamy, rose colored pasta sauce

alfredo

rich, creamy sauce made with butter, garlic, white pepper, fresh cream & parmesan

garlic + oil

extra virgin olive oil, fresh garlic, parsley, freshly cracked pepper, topped with parmesan cheese

creamy pesto

an elegant combination of basil pesto & creamy alfredo finished with parmesan

ENTREE SELECTIONS

champagne chicken

tender chicken breast, lightly breaded & topped with sautéed mushrooms in a light champagne sauce

chicken piccata

tender chicken breast, lightly breaded & topped with a creamy lemon beurre blanc, garnished with artichokes + capers

chicken marsala

golden, pan-fried chicken cutlets, mushrooms, tossed in a rich Marsala wine sauce

slow roasted beef

tender, juicy roasted beef seasoned + cooked to perfection. served with our signature herb house au jus

chicken florentine*

tender chicken breast hand-rolled with a spinach & cheese filling, dusted with parmesan + baked to perfection

salmon

wild caught, house-seasoned grilled salmon, served with a lemon citrus beurre blanc

petit filet

4 oz. petite filet, house-seasoned & grilled to medium temperature

sliced tenderloin

tender, juicy tenderloin of beef delicately seasoned in our signature blend; slow roasted

ENTREE SELECTIONS

lake superior whitefish

parmesan crusted fillets of whitefish served with a creamy lemon aioli sauce

atlantic cod

delicate cod fillets, baked & finished with a creamy dill sauce

shrimp scampi

fresh, large gulf shrimp sautéed in olive oil, shallots, fresh herbs + finished in a delicate garlic butter sauce

alaskan halibut

baked halibut served with a cream sauce finished with white wine, parsley + tarragon

sea scallops

lightly seasoned with salt + pepper, pan seared, finished with butter + fresh capers

MR. MAC'S ENCORE SELECTIONS

coney bar

all beef franks served with Detroit-style chili, onions, shredded cheese, ketchup + mustard

sliders + fries

sliders topped with cheese + crisp pickles, served with fries, ketchup + mustard

house pizza

house made pepperoni pizza cooked fresh for your guests

DESSERT SELECTIONS

sundae bar

hand-scooped vanilla ice cream with a variety of classic sundae toppings

duet plate

chef's selection of (2) featured sweet decadents

crepe station

handmade delicate crepes prepared in front of your guests, choice of three (3) fillings; cherry, apple, bananas foster, cream cheese, fresh fruit or Nutella, with cinnamon & sugar, powdered sugar, & whipped cream

“

*The more you praise and
celebrate your life, the
more there is in life to
celebrate*

- OPERAH WINIFREY



