



PRIVATE MARTINI LOUNGE

Lounge Rental Fee \$200.00

SET UP OPTIONS

Banquet Seating – Maximum 54

Cocktail Seating – Maximum 75

Table Linens \$12.95 per Table

Linen Napkins \$1.25 ea

BEVERAGE & BAR SERVICE OPTIONS

Cash Bar - Individuals pay own charges

Open Bar – Event coordinator pays all charges

“Bar may be limited to beer & wine only”

FOOD SERVICE OPTIONS

Appetizers

Order off RMBC Restaurant Menu

Limited RMBC Menu

Rochester Mills Dinner Buffet Options

Brick Oven Pizza Package

Customized Menu

PRICING EFFECTIVE AS OF 01/01/16

Note: All food and beverages are subject to an 18% service charge and current sales tax.

No food or beverages allowed to be brought in from outside sources.

Most decorations welcome (except confetti!)



APPETIZERS & PARTY TRAYS

Half Serves 40 – 50 People
Full Serves 80 – 100 People

BREWHOUSE HUMMUS

Fresh housemade hummus served with fresh pita bread and mixed greens drizzled with balsamic vinegar.

Full \$90.00 Half Portion \$60.00

SMOKED FISH PLATTER

Sides of smoked salmon, smoked trout, peppered mackerel and smoked mussels served with capers, onion, chopped egg and assorted crackers.

Full \$325.00 Half Portion \$200.00

FRESH FRUIT PLATTER

Full \$200.00 Half Portion \$125.00

GARDEN VEGETABLE CRUDITÉS

Full \$135.00 Half Portion \$85.00

SPINACH & ARTICHOKE DIP

A delicious combination of spinach and artichoke hearts. Served with tortilla chips and bread.

Full \$120.00 Half Portion \$85.00

ASSORTED CHEESE & CRACKER PLATTER

Full \$200.00 Half Portion \$125.00

ASSORTED SUSHI PLATTER

An assortment of California sushi rolls including regular, vegetable and spicy.

Full \$200.00 Half Portion \$115.00

SHRIMP COCKTAIL

Fresh jumbo shrimp, steamed in a court bouillon.

Served with spicy cocktail sauce.

5 lbs \$160.00 (approx. 115 shrimp)

PRICES PER 50 PIECES

COCONUT SHRIMP - \$145.00

Jumbo shrimp breaded in coconut and served with orange horseradish.

CHICKEN SKEWERS - \$150.00

Fresh red and yellow pepper, chopped scallions and pepper Jack cheese wrapped in marinated strips of chicken.

BEEF SKEWERS - \$160.00

Fresh red and yellow pepper, chopped scallions and pepper Jack cheese wrapped in marinated strips of beef.

SPANIKOPITA - \$125.00

Spinach and cheese stuffed phyllo triangles.

POT STICKERS - \$125.00

Chinese dumpling stuffed with pork and served with Asian dressing.

THAI CHICKEN SPRING ROLLS - \$135.00

Chicken seasoned in Thai spices wrapped and served golden brown.

COCKTAIL VEGETABLE EGG ROLLS - \$115.00

Diced vegetables including cabbage, celery, mushrooms, carrots and water chestnuts, placed in an egg roll wrapper and deep fried.

CHICKEN FINGERS - \$95.00

Chicken tenderloins breaded, seasoned and served with ranch dressing.

*Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne

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400 Water Street, Suite 101 • Rochester, MI 48307 • (248) 650-5080



DINNER BUFFET SELECTIONS

ONE ENTRÉE BUFFET \$18.95 PER PERSON
TWO ENTRÉE BUFFET \$22.95 PER PERSON
THREE ENTRÉE BUFFET \$24.95 PER PERSON
(All entrée buffets include non-alcoholic beverages)

LOUISIANA JAMBALAYAA

A robust mixture of Andouille sausage, ham and chicken simmered in a spicy tomato sauce with peppers, onions and mushrooms

CHICKEN PICATTA

Sautéed chicken breast served with capers and artichokes, and then finished with a lemon sauce

ROAST BEEF WITH BORDELAISE SAUCE

USDA Angus slow roasted, thinly sliced and topped with a mushroom bordelaise sauce

CHICKEN MARSALA

Sautéed chicken breast served with sun dried tomatoes, fresh rosemary and sliced mushrooms

GRILLED HERB CHICKEN BREAST

Chicken breast marinated in herbs and garlic and grilled to perfection

BROILED SALMON WITH LEMON DILL CREAM

Fresh Atlantic salmon broiled with a lemon dill cream sauce

CHICKEN FLORENTINE

Grilled chicken over spinach, topped with a creamy white wine sauce

MUENSTER CHICKEN

Sautéed chicken over spaetzle topped with beer cheese sauce & melted muenster cheese

SPIRAL SLICED HAM

Brown sugar glazed ham, nicely sliced and garnished with fresh pineapple

SLOW ROASTED TURKEY

Sliced turkey breast, finished with a turkey gravy

COMPLIMENTS TO YOUR DINNER ENTRÉE INCLUDE:

PASTA

(select one)

Fettuccini Alfredo
Ricotta & Spinach Ravioli
Cheese Filled Tortellini
Szechwan Pasta
Baked Penne Pasta

SALAD

(select one)

Tossed Baby Salad
Classic Caesar Salad
Michigan Cherry Salad
(Add \$.50 Per Person)
Cobb Salad
(Add \$.50 Per Person)

SWEET ENDINGS

Assorted Dessert Bars - \$5.95 per person
Assorted Mini Desserts - \$5.95 per person
Chocolate Dipped Strawberries - \$2.00 each

POTATO

(select one)

Herb Roasted Redskins Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Seasoned Brown Rice

VEGETABLE

(select one)

Mixed Steamed Vegetable
Green Beans Almandine
Buttered Corn
Broccoli in Lemon Butter

ACCOMPANIMENTS

(select one)

Assorted Dinner Rolls
House Garlic Bread
Fresh Baked Corn Bread

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BRICK OVEN PIZZA PACKAGE

CHARGE \$15.95 PER PERSON

ASSORTED BRICK OVEN PIZZAS

THE VEGETARIAN

Pizza sauce, artichoke hearts, mushrooms, onions, peppers and Mozzarella cheese

PEPPERONI

Pepperoni, Mozzarella and Parmesan cheese with oregano and pizza sauce

THAI CHICKEN

Spicy Thai sauce, Mozzarella cheese, chicken green onions, shredded carrots, bean sprouts and peanuts

BBQ CHICKEN

Diced chicken, onions, Mozzarella, Gouda and Cilantro with Brewhouse BBQ sauce

YOUR CHOICE OF PASTA

with One Sauce

HOUSE TOSSED SALAD

FRESH GARLIC BREAD

COFFEE, DECAF, TEA AND SODA

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THE MILLS SWEET ENDINGS

CHOCOLATE FONDUE EXTRAVAGANZA
@ \$10.95 PER PERSON

Warm Belgium Milk Chocolate, White Chocolate and Carmel Sauce
served with a variety of tasty treats
including: fresh fruits, marshmallows, angel food cake,
graham crackers, mini pretzels and more!

(Minimum guarantee of 25 guests required)

DESSERT TABLE
@ \$10.95 PER PERSON

A wide variety of irresistible desserts including: assorted
pastries, cookies, cakes, tortes, pies and fresh fruit.

(Minimum guarantee of 40 guests required)

ASSORTED DESSERT BARS
@ \$5.95 PER PERSON

ASSORTED MINI DESSERTS
@ 5.95 PER PERSON

CHOCOLATE DIPPED STRAWBERRIES
@ \$2.00 EACH

FRESH BAKED COOKIES
@ \$1.50 EACH

FUDGE BROWNIES
@ \$1.50 EACH

*Note: all food & beverages subject to an 18% service charges and sales tax. A delivery charge may be accessed.
A deposit is required at the time of booking.*