







(248) 735-1050 45799 Grand River Ave. Novi, MI 48374 WWW.PARADISEPARKNOVI.COM

Pavilion Banquet Center

PAVILION EVENTS

Events for 50 to 500 Guests - or Even More!

Planning a larger gathering? Our event coordinator can help! Ask about a full facility rental with a capacity of up to 1,800 guests. Need even more space? We offer multiple time slots to accommodate even the biggest events!

EVENT RENTAL INCLUDES

Seating for 50 to 500 Guests in Event Pavilion Full Facility Capacity Up to 1,500

Built-In Speakers with Background Music

Customizable Colored LED Lighting

Optional Drop-Down Cathedral Sidewalls

4 Hours for Event

Access to Event Space at Least 60 Minutes Prior for Setup & 1 Hour After for Clean Up

6' Check-In Table with Linen

60" Round or 6' Banquet Tables for Seating with Choice of Black or White 90" Linen Upgrade to Floor Length or Colored Linens

Padded White Banquet Chairs

Three (3) 8' Banquet Tables for Buffet

With Black Linen & Skirting

Buffet Chafing Dishes & Servingware

One (1) Additional 6' Banquet Table with Linen

POPULAR UPGRADES

Fireside Patio, Tables, Linens, and Setup

Private Gazebo Usage and Setup

Specialty Linens

Unlimited Attractions Wristbands

Includes Unlimited Access to All Attractions (Not Including Arcade Center)

Arcade Game Credits

(2) 1000W Speakers w/ Mixer & Microphone

Video & Audio Setup with (3) 60" Flat Screens

Private Event-Side Grill Chef

1 Private Bartender per 50 Guests for 4 Hours

Private Event Host for 4 Hours Additional 60" Round Table with Linen Additional Padded White Chairs Balloon Bouquets (Non-Helium Filled)

Dance Floor (Outside Vendor)

DJ Service (Outside Vendor)

Volleyball Setup Event-Side Cornhole

Heater and Propane (Weather Dependent)

Menu Options

APPETIZER SELECTIONS

COLD

Shrimp Cocktail

Succulent, chilled shrimp served with a zesty cocktail sauce and fresh lemon wedges

Veggie Stick Shooters

Individually portioned cups filled with crunchy veggie sticks, paired with your choice of ranch or hummus for dipping

Raw Vegetable Assortment

A colorful medley of crisp, garden-fresh vegetables served with creamy ranch dip

Fresh Seasonal Fruit

An assortment of ripe, seasonal fruits served with a rich yogurt dip

Assorted Cheese & Crackers Chef's selection of cheeses paired with an array of savory crackers

Hummus & Homemade Pita Chips

Creamy, flavorful hummus served with warm, soft pita chips

Potato Chips & French Onion Dip

Lightly salted potato chips served with a savory French onion dip

Corn Tortilla Chips & Salsa

Crispy, golden corn tortilla chips accompanied by a bold, house-made salsa bursting with fresh flavors Upgrade your chips and salsa by adding a generous side of creamy, freshly made guacamole

Нот

Assorted Puff Pastries

Cheese & onion, spinach & feta, red pepper & parmesan, mushroom & ricotta

Swedish Meatballs in Gravy

Tender, seasoned beef meatballs smothered in a rich, creamy classic Swedish gravy

Bacon Wrapped Scallops

Succulent sea scallops wrapped in crispy, smoky bacon

Pretzel Bites with Warm Cheddar Fondue

Soft, golden pretzel bites served with a velvety cheddar fondue

Chicken Strips with Sauce

Crispy, golden-breaded chicken strips served with your choice of dipping sauce

Oven-Roasted Chicken Wings

Juicy chicken wings coated in a tangy and sweet barbecue glaze

Mozzarella Sticks with Marinara Sauce

Crispy on the outside, gooey on the inside-breaded mozzarella sticks served with a classic marinara sauce

Grilled Cheese Quarters

Classic grilled cheese sandwiches cut into bite-sized quarters, featuring melty cheese and perfectly toasted bread Add Tomato Soup Miniatures



6% Food Tax & 22% Service Gratuity to be Added to Food and Beverage Totals

Menu Options

SALAD SELECTIONS

Garden Fresh Salad Bar

An array of crisp spring green, complemented by a colorful selection of fresh vegetables, toppings, and dressings. Craft your perfect salad with our "Build-Your-Own" experience

Paradise Park House Salad

Fresh lettuce blend, tomato, red onion, green pepper, cucumber. Served with a variety of dressings

Gourmet Greek Salad

Tomato, pepperoncini, cucumber, red onion, green pepper, kalamata olive, pickled beet, crumbled feta, tossed in housemade Greek dressing

Caesar Salad

Fresh romaine, shaved parmesan, garlic croutons, tossed in creamy Caesar dressing

Classic Potato Salad

Tender diced potato, hard-boiled egg, crisp celery, onion, bell pepper, tossed in a tangy sweet relish dressing

Italian Pasta Salad

Al-dente pasta combined with crisp, fresh vegetables tossed in a zesty golden Italian dressing

Coleslaw

A creamy blend of finely shredded cabbage and crisp vegetables in a smooth, flavorful dressing

BREAD SELECTIONS

Focaccia Bread

Freshly baked, golden focaccia bread topped with aromatic Italian herbs and a hint of garlic seasoning

Garlic Parmesan Breadsticks

Soft, warm breadsticks brushed with a savory garlic parmesan butter

Assorted Dinner Rolls

A variety of freshly baked, soft dinner rolls, each one light and fluffy with a golden crust

Sweet Southern Cornbread

Moist, tender cornbread with a touch of sweetness, offering a comforting Southern classic

STARCH SELECTIONS

Gourmet White Cheddar Macaroni

Tender cavatappi pasta baked in a smooth white cheddar & asiago cheese sauce

Classic Macaroni and Cheese

Elbow macaroni baked in a rich and creamy cheddar cheese sauce

Roasted Red Skin Potatoes

Baby red potatoes roasted to crispy, golden perfection and tossed in a savory rosemary butter sauce

Island Fried Rice

A tropical-inspired fried rice with a colorful mix of vegetables, lightly seasoned for a vibrant, flavorful dish

VEGETABLE SELECTIONS

Green Beans Almondine

Tender green beans topped with delicately toasted slivered almonds in a rich garlic sauce

Green Beans

Crisp green beans sautéed in a rich, aromatic garlic sauce

Steamed Broccoli Fresh steamed broccoli florets, drizzled with a specialty garlic butter

sauce

Steamed Mixed Vegetables

A vibrant medley of lightly steamed farm-fresh vegetables. Inquire for current seasonal blend

Menu Options

MAIN ENTRÉES

Chicken Piccata

Tender pan-seared chicken breast in a bright and tangy lemon wine sauce with capers and artichokes

Florentine Chicken

Juicy chicken breast smothered in a creamy spinach artichoke sauce, topped with sun-dried tomatoes and melted mozzarella

Barbecue Chicken

Slow-roasted chicken basted with our signature housemade barbecue sauce, delivering a smoky, sweet flavor

Hawaiian Chicken

Succulent diced chicken simmered in a sweet and tangy Hawaiian sauce with pineapple and sautéed onions

Salmon Piccata

Flaky, pan-seared salmon in a silky lemon wine sauce, complemented by capers and artichokes

Tilapia

Fresh and flaky tilapia, served in a flavorful garlic butter sauce

Pasta Bar

Create your perfect plate with fettuccine pasta paired with your choice of marinara, Alfredo, or our signature mushroom rosemary cream sauce Add Italian meatballs or chicken

Chicken Toscano Pasta

Cavatappi pasta tossed with diced chicken, roasted red peppers, and Tuscan herbs in a creamy blend of asiago, mozzarella, and parmesan cheeses

Swedish Meatballs with Ribbon Pasta

Savory beef meatballs in a rich, traditional Swedish gravy, served over ribbon noodles for a comforting classic

Chicken Florentine Pasta

Perfectly cooked pasta coated in a decadent spinach cream sauce with tender chicken breast

Fettuccine Alfredo

Classic, creamy Alfredo sauce served over al dente fettuccine Add chicken or shrimp

Classic Lasagna

Layers of pasta, flavorful Italian sausage marinara, and melted cheeses baked to perfection

Vegetable Lasagna

A vegetarian delight featuring layers of pasta, fresh vegetables, creamy cheeses, and hearty pasta in a parmesan cream sauce

Mostaccioli with House Made Tomato Sauce

Penne pasta baked in a rich, savory marinara with Italian sausage and a blend of Italian cheeses Available vegetarian or vegan by request

Ultimate Taco Bar

A build-your-own taco feast featuring seasoned Mexican ground beef, shredded lettuce, diced tomatoes, onions, Mexican cheese blend, salsa, guacamole,

sour cream, and crispy hard taco shells

Accompanied by refried beans and Mexican rice as side dishes

BBQ Pulled Pork or Pulled Chicken Sliders

Savory pulled pork or chicken, tossed in our signature barbecue sauce and served on soft slider buns

Hotdogs

Cooked to perfection and served with a variety of toppings and condiments for a classic favorite Detroit -style coney chili available by request



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Menu Options

Dessert Selections

Miniature Mousse Parfaits

Indulge in velvety layers of mousse paired with delightful toppings. Available in tempting flavors: Chocolate Mint, Raspberry Brownie, Turtle, Orange Creamsicle, and Chocolate Oreo

Miniature Cheesecake Bites

A bite-sized delight of creamy cheesecake with seasonal rotating flavors

Fresh Baked Cookies

Warm, soft, and freshly baked, featuring an assortment of classic and creative flavors

Fudge Brownies

Decadently rich brownies drizzled with luscious chocolate and caramel sauce

Lemon Squares

A bright combination of flaky pastry crust and tart lemon filling, dusted with powdered sugar

Miniature Chocolate Eclairs

Delicate puff pastry filled with creamy Bavarian custard and finished with a smooth milk chocolate glaze

Macarons

A colorful selection of elegant meringue cookie sandwiches filled with a variety of sweet, melt-in-your-mouth fillings

Fresh Seasonal Fruit

An assortment of ripe, seasonal fruits served with creamy yogurt dip

Dessert Stations

Decadent Chocolate Fountain

Dive into a rich, cascading chocolate fountain, accompanied by a delightful spread of dippable treats, including Rice Krispies, classic Oreos, crunchy pretzel rods, and an assortment of fresh, juicy fruits

Ice Cream Sundae Bar

Creamy vanilla ice cream served with a wide variety of delectable toppings, drizzles, whipped cream, and colorful sprinkles. Reese's lovers, rejoice—peanut butter cups available upon request

Sweets Gift Table

Indulge in an irresistible assortment of decadent fudge brownies, freshly baked cookies, gourmet chocolates, and candies. Guests can fill complimentary treat bags to take their favorite goodies home

Candy Table

Take a sweet trip down memory lane with a vibrant selection of new and retro candies, plus premium chocolates. Guests can curate their perfect mix with provided treat bags

PLEASE NOTE: A MINIMUM OF 50 SERVINGS IS REQUIRED FOR ALL DESSERT STATIONS



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Menu Options

LATE NIGHT SNACK OPTIONS

AVAILABLE DURING THE FINAL HOUR OF YOUR EVENT

Chef Selection Pizza Bar

Savor an assortment of our house-made specialty pizzas featuring a mouthwatering mix of classic and creative toppings, including fresh veggies, premium cheeses, and flavorful meats

Soft Pretzel Bar

Warm, fluffy pretzel bites sprinkled with sea salt and served with an assortment of dipping sauces, including tangy mustards, creamy nacho cheese, and sweet cinnamon-sugar glaze

Taco Bar

Build your own tacos with flavorful Mexican-seasoned ground beef on crunchy hard taco shells, crisp shredded lettuce, diced tomatoes, onions, and a blend of grated Mexican cheeses. Top it off with salsa, guacamole, and sour cream

Chicken Wing Bar

Assortment Savor a selection of oven-baked, perfectly seasoned chicken wings accompanied by creamy ranch dressing, served with your choice of three flavorful sauces, including BBQ, mild, hot, garlic parmesan, mango habanero, or honey mustard

Hot Dog Bar

Classic all beef hot dogs served on soft buns with ketchup, mustard, relish, and diced onions Detroit coney chili available upon request



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Beverage Service

BAR SERVICE

Professional TIPS certified staff ensuring top-quality service for your event 1 bartender required for every 50 adults

PREMIUM BAR SERVICE INCLUDES

Gin

Tanqueray

Bourbon

Bulleit

Vodka

Peach, Raspberry, Citron Absolut Tito's

Tequila

1800 Sliver Jose Cuervo Gold

Draft Beer

Miller Lite Blue Moon Alaskan Amber Ale Truly Hard Seltzer Rotating Seasonal Drafts **Scotch** Chivas Regal

Whiskey Jack Daniel's Old No. 7 Fireball Cinnamon Seagram's Seven

White Wines Pinot Grigio Chardonnay

Semi-Dry Riesling

Rum

Captain Morgan Spiced Malibu Coconut Bacardi Superior Silver

Liqueur

Kahlua Disaronno Amaretto

DeKuyper Schnapps

Red Wines

Pinot Noir Cabernet Sauvignon Malbec

AVAILABLE OPTIONS:

Open Bar

Per guest or consumptionbased pricing available

Per Guest/4 Hours

Consumption/Per Drink

Drink Tickets

Valid for any beer, wine, or premium cocktail

2 Drink Tickets Per Guest

Cash Bar

Includes full bar service. Cash, credit, or debit accepted

Standard Menu Pricing



FOUNTAIN BEVERAGE SERVICE

Enjoy refreshing soft drinks, featuring Pepsi products and fountain water served throughout the duration of your event

Event Package Upgrades

MEAL & BEVERAGE UPGRADES

Table Snacks

Delight your guests with a selection of table snacks, featuring your choice of M&M's with pretzels, mixed nuts, pub mix, or refreshing table mints

Hot Chocolate & Coffee Station

Elevate the festivities with a hot chocolate and coffee station. Enjoy rich hot cocoa and freshly brewed coffee, paired with indulgent toppings like chocolate and caramel sauces, flavored creamers, whipped cream, cinnamon sprinkles, and peppermint sticks. A cozy and customizable beverage experience

Premium Tableware

Add an elegant touch to your event with premium china and stainless steel flatware. Upgrade includes plates and bowls for appetizers, main courses, and desserts, along with high-quality cutlery

DECORATION UPGRADES

Customized Activity Wristbands

Custom Designed Printed with Your Event Logo or Name and Color Scheme

Custom Colored Event Linens

Starting at \$18 Each Depending on Size, Color, and Fabric

Floor Length Linens

Upgrade the seating linens on your 60" round tables from 90" to 120" black or white linens

Chair Covers

Starting at \$3.95 Per Chair Depending on Color and Fabric

Balloon Bouquets

Non-Helium Filled, Set of 5 Per Bouquet, Can be Same Color or Mix of Colors



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Hosting a More Intimate Group? Try the Fireside Patio!

IDEAL FOR UP TO 35 GUESTS

ENJOY 4 HOURS OF FUN & RELAXATION IN A COZY OUTDOOR SETTING

Includes

Patio tables and chairs, two stone gas fireplaces, buffet setup and cleanup (with meal service), cocktail tables



RECOMMENDED UPGRADES

Private Event Meal Service

Our Event Coordinator is happy to work with you to create a customized menu tailored to your group's needs, whether it's for lunch, dinner, or snack service

Table Snacks

Choose from a selection including M&Ms with Pretzels, Mixed Nuts, Pub Mix, or Table Mints

Private Event Bar & Bartender

Enjoy exclusive use of our Event-Side Pavilion Bar for your guests. Includes setup and professional staffing by our bartending team

Indoor Meeting & Event Room

FANTASTIC PRIVATE & INTIMATE SPACE FOR 10-40 GUESTS

Room Rental Includes:

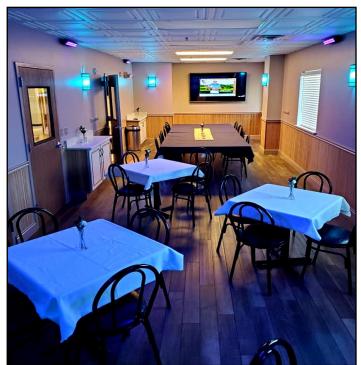
All event tables, chairs, client choice of black or white linen tablecloths, setup, clean up, full buffet setup with meal service order, including chafing dishes & heat lamps





Fun Add-On's!

Team Building Activities Game Room Credits Laser Tag Tournaments Surround Sound Audio System 72" LED TV with HDMI Connectivity Bar Service (Open Bar, Drink Tickets, Cash Bar) Fantastic Breakfast, Lunch, or Dinner Service



Choose Paradise Park for Your Next Meeting or Team Building Event!

Attractions

Formula Go-Karts

Must be 56" tall to drive, double go-karts available

Double Go-Karts

Must have a valid license to drive a passenger

Climbing Wall

26 ft., 3 tries to the top

Euro Bungy Jump 60 ft dome. Min 40 lbs. Max 200 lbs.

Balloon Drop Tower

8 & younger accompanied by guardian

Fun Slide 100 ft. long. Must be 32" to ride solo

> Miniature Golf 18 holes

Laser Tag State of the art arena. 15 players per session

Olympic Style Trampolines 17 & younger

Miniature Bowling

5 or 10 frames available

Arcade Game Room

Additional Activities

To be provided by outside vendors I contracted by Paradise Park.

Casino Nights Poker, Roulette, & Black Jack Tables, Dealers

Dueling Pianos Face Painters Caricature Artists Fortune Teller

Magician

Comedian

Water Balloon Toss

Dunk Tank

Bounce House with Slide

Tug-O-War











