Paradise Park Simchas The Entertainment Complex





















45799 Grand River Ave. Yovi, Michigan 48374 www.paradiseparknovi.com

248-735-1050

Pavilion Packages

All Packages Include

Seating for 50 to 500 Guests (Facility Seating up to 1,400)

Classic Double Sided Buffet With Linens and Skirting

Chafing Dishes & Heat Lamps

Round 60" Tables or 6' Banquet Tables

Classic Black or White Linens

Padded White Banquet Chairs Check-In Table with 2 Chairs Set Up & Clean Up

Standard Background Music Selection

Custom LED Colored Lighting

Optional Drop Down Cathedral-Style Sidewalls for Privacy

Pavilion Expense

50 to 150 Guests 151 to 250 Guests 251 to 350 Guests 351 to 500 Guests





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Caprese Bites

Fresh Mozzarella, Cherry Tomatoes, & Basil Drizzled with Olive Oil & Balsamic Glaze

Lox Platter

Fresh Lox Served with Baguette Bites, Capers, and Dill Yogurt Dip

Seasonal Veggie Tray

Assorted Cheese & Crackers

Fresh Seasonal Fruit Tray

Hummus & Homemade Pita Chips

Chips & French Onion Dip

Chips & Salsa

Pretzel Bites with Warm Cheddar Fondue

Assorted Puff Pastries

Cheese & Onion, Red Pepper & Parmesan, Spinach & Feta, Mushroom & Ricotta

Swedish Meatballs in Gravy

Chicken Strips with Sauce

BBQ Chicken Wings

Bacon Wrapped Scallops

Mozzarella Sticks with Marinara Sauce

Grilled Cheese Quarters

Add Tomato Soup Miniatures

Salad Selections

Paradise Park Salad Bar

Fresh Spring Mix Served with a Variety of Vegetables, Toppings, and Dressings to Create a "Build-Your-Own" Salad Bar

Paradise Park House Tossed Salad

Fresh Spring Mix, Tomatoes, Red Onion, Green Pepper, Cucumber Served with a Variety of Dressings

Gourmet Greek Salad

Tomatoes, Pepperoncini, Cucumbers, Black Olives, Beets, Feta Cheese, Green Peppers, Red Onions, Tossed in House Made Greek Dressing

Caesar Salad with Garlic Croutons

Romaine Lettuce, Shaved Parmesan and Garlic Croutons Tossed in Creamy Caesar Dressing

Starch Selections

Artisan Macaroni and Cheese

White Cheddar and Asiago Blend

Classic Macaroni and Cheese

Classic Cheddar Blend Baked to Golden Perfection

Roasted Red Skin Potatoes

Served in a Specialty Seasoned Rosemary Butter

Garlic Mashed Potatoes

Creamy, Fluffy Garlic Potatoes

Vegetable Selections

Steamed Mixed Vegetables

Inquire for Current Seasonal Blend

Green Beans

Served in Specialty Garlic Butter

Green Beans Almondine

Served with Slivered Almonds

Steamed Broccoli

Served in Specialty Garlic Butter

Bread Selections

Hot Garlic Parmesan Breadsticks

Focaccia Bread

With Italian Herb and Garlic Seasoning

Sweet Southern Cornbread

Assorted Dinner Rolls

Italian, Poppy Seed, Sesame, and Cracked Wheat

 $^*6\%$ Food Tax & 20% Service Gratuity to be Added to Food and Beverage Totals



Chicken Toscano

Cavatappi Pasta Tossed in a Creamy Asiago, Mozzarella, and Parmesan Cream Sauce with Diced Chicken, Roasted Red Peppers, and Tuscan Herbs and Spices

Pasta Bar

Fettucine Noodles Served with Marinara, Alfredo, and Signature Mushroom Rosemary **Cream Sauce**

Chicken Piccata

Pan-Seared Chicken Breast in a Lemon Wine Sauce Accompanied by Capers and Artichokes

Tilapia

Fresh Tilapia Served in a White Wine Cream Sauce

Swedish Meatballs with Ribbon Pasta

Hand-Formed Beef Meatballs Baked in a Traditional Swedish Gravy Accompanied by Ribbon Noodles

Chicken Florentine

Al-Dente Pasta Served in a Rich Cream Sauce with Spinach and Seared Chicken Breast

Fettuccine Alfredo

Add Chicken

Classic Lasagna with Italian Sausage Marinara Sauce

Vegetarian Six Cheese Lasagna

Mostaccioli with House Made Tomato Sauce

Penne Noodles Baked in a Flavorful Marinara Meat Sauce with Italian Seasonings and Cheeses

*Available Vegetarian by Request

Additional Food Selections May Be Available Please Contact the Event Manager for More Information





Custom Event Cake

Chocolate or Vanilla Half Sheet Cake Expertly Decorated to Match Any Theme

Fudge Brownies

Freshly Baked Cookies

Assorted Flavors

Lemon Squares

Sweet Flaky Pastry Crust with a Tart Lemon Filling

Miniature Cheesecake Bites

Seasonal Rotating Flavors

Miniature Mousse Parfaits

Your Choice of 2 Flavors: Chocolate Mousse, Mint Mousse, Raspberry Mousse, Fresh Whipped Cream Layered with Your Choice of Brownies, Oreos, or Shaved Mint Chocolate

Miniature Chocolate Eclairs

Sweet Puffed Pastry with Rich Bavarian Custard and Topped with Milk Chocolate

Chocolate-Dipped Oreos

Oreos Dipped in an Assortment of Milk Chocolate, Dark Chocolate, and White Chocolate

Dessert Stations

Chocolate Fountain

Served with Rice Krispies, Marshmallows, Pretzel Rods, and Fresh Fruit

Super Ice Cream Sundae Bar

Vanilla Ice Cream Served with a Variety of Toppings, Sauces, Whipped Cream, and Sprinkles *Reese's Available Upon Request

Sweets Table

Assortment of: Fudge Brownies, Fresh Baked Cookies, Chocolates and Candies Served with Treat Bags for Guests to Take Home

Candy Table

Guests Selection of Assorted New & Retro Candies and Chocolates Served with Trat Bags for **Guests to Take Home**



Beverage Service

Fountain Soda Service

Includes Unlimited Soft Drinks for Duration of Event Priced Per Person

Bar Service

Bartender and Bar Service Set Up For Every 50 Adults

Priced Per Bartender

Drink Tickets

Includes Any Beer on Tap, Premium Wine, or Premium Cocktail

Priced Per Glass

Kiddush Wine Service
Priced Per Glass

Premium Bar Service Includes

Gin

Tanqueray

Bourbon

Bulleit

Scotch

Chivas Regal

Yodka

Peach, Raspberry, Swedish, & Citron Absolut Tito's

Tequila

1800 Silver & Jose Cuervo Gold

Rum

Captain Morgan, Malibu Coconut, & Bacardi

Whiskey

Tennessee Honey, Jack Daniel's Old No. 7,

Fireball Cinnamon, & Seagram's Seven

Liqueur

Kahlua & Disaronno Amaretto

De Kuyper Schnapps

Peachtree, Blueberry, & Tropical

Praft Beer

Miller Lite

Blue Moon

Alaskan Amber Ale

Sam Adam's Boston Lager

Truly Hard Seltzer

Rotating Seasonal Drafts

White Wines

Pinot Grigio

Chardonnay

Riesling

Moscato

Red Wines

Pinot Noir

Cabernet Sauvignon

Malbec

Shiraz

Kosher Wine Available Upon Request



Event Package Upgrades Meal & Beverage Upgrades

Table Snacks

Includes Choice of M&M's with Pretzels, Mixed Nuts. Pub Mix. or Table Mints

Hot Chocolate & Coffee Station

Add Some Festive Fun with a Hot Chocolate & Coffee Station! Hot Cocoa and Coffee with Chocolate Sauce, Caramel Sauce, Sugar, Flavored Creamers, Whipped Cream, Cinnamon Sprinkles, and Peppermint Sticks

Premium Tableware

Upgrade Your Tableware to Premium China and Stainless Steel Flatware Includes Appetizer, Main Entrée, and Dessert Plates and Bowls and All Cutlery

Pavilion Upgrades

Custom Activity Wristbands

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

Custom Colored Event Linens

Pricing Varies Depending on Size, Color, and Fabric

Chair Covers

Pricing Varies Per Chair Depending on Color and Fabric

Dance Floor

Pricing Varies Depending on Size and Design

Audio & Video Set Up

Includes Microphone, (3) 60" LED Screens, and Surround Sound

Heaters and Propane

Weather Dependent

Activity Packages

Attraction Tickets

For Use at Any Venue Priced Per Ticket

Unlimited Attraction Wristbands

Unlimited Access to Formula Go-Karts, Balloon Drop Tower, Miniature Golf, Euro Bungy Dome, Climbing Wall, Trampoline Center, Fun Slide, Laser Tag & Mini Bowling for Duration of Event.

Priced Per Person



Formula Go-Karts

Must Be 56" Tall to Drive, Double Karts Available

Climbing Wall

26 Feet, 3 Tries to the Top

Euro Bungy Jump 60 Foot Dome, Minimum 40 Lbs.

Balloon Drop Tower

8 & Younger Accompanied by Guardian

Fun Slide

100 Ft. Long. Must Be 32"

Miniature Golf

18 Holes

Laser Tag

State of the Art Arena, 15 Players Per Session

Olympic Style Trampoline Center

17 & Younger

Miniature Bowling

5 or 10 Frames Available

Additional Activities

Arcade Game Room

Casino Nights

Poker, Roulette, & Black Jack Tables, Dealers

Dueling Pianos

Face Painters

Caricature Artists

Zip Line

Magician

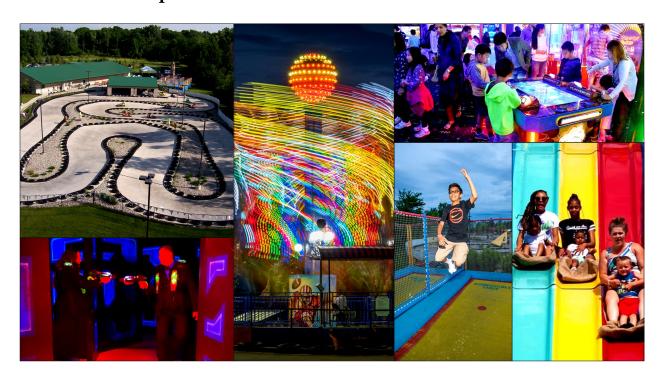
Comedian

Water Balloon Toss

Dunk Tank

Bounce House with Slide

Tug-O-War



Recommended Vendors

DJ Services

Cloud 9 Special Events

Interactive M.C's, Dancers, Dance Floor, Dance Studio, & DJ'S www.cloud9specialevents.com cloud9specialevents@gmail.com

Office: 1 (866) 526-3909 Direct: 1 (313) 363-5312

The Backfire Band

Live Band & DJ Service www.bandmix.com/paul490185/ Backfire4you2@gmail.com (734) 756-0215

Encore Event Group

Venue Transformations, Draping, Lighting, Furniture, Floors, & Columns 21312 Hilltop St. Southfield, MI 48033 www.4EEG.com Rob@encoreeventgroup.com (877) 643-8368

Disc Jockey Productions

Professional Sound & Lighting www.discjockeyproductions.com jmaroon@discjockeyproductions.com (734) 675-5389

Star Trax Events

Interactive Entertainment, Dance Floor, Party Planning Services, and Rentals www.startrax.com info@startrax.com (248) 263-6300

Printed Stationary

Priced Right Printing

lincolnrowin@gmail.com Office: (248) 546-0740 Cell: (248) 909-7165

Photographer Services

Paul Stoloff Photography

www.paulstoloff.photo paul@paulstoloff.photo (248) 207-4678

Mike Iezzi Photography

www.mikeiezziphotography.com Mike@mikeiezziphotography.com (586) 634-7336

Intel Bill Photography

www.intelbillphotos.com intelbill@comcast.net (248) 343-8816

Party & Linen Rentals

Fabulous Events

Chair Cover & Linen Rentals, LED Lighting, Chiavari Chairs, Chargers, & More!

Event Rental Gallery:
6251 Orchard Lake Rd, Sugartree Plaza,
West Bloomfield, MI 48322

Showroom & Main Warehouse:
1110 Crescent Lake Rd - Suite A,
Waterford, MI 48327

www.fabulousevents.com
Lyle@fabulousevents.com
(877) 200-2424

Party Time Rental

Chair Covers, Linens, & Party Rentals (248) 546-4118 12980 W. 8 Mile Rd. Oak Park, MI 48237

Online Stationary

Greenvelope

Offers a Variety of Paper-Free, Online, Stationary, Specializing in Customized Work www.greenvelope.com (888) 737-5635

Special Event Policies

Function Space

Special events may be scheduled seven days a week during the daytime or evening. Events are scheduled according to their size and needs as well as availability. During use of the Pavilion Banquet Space, no other group will be using said space, it is private for the group utilizing it. Other groups may, however, be using it prior to or after your event, so guests must adhere to agreed upon times. Paradise Park will not automatically be private for events, if you wish to rent out Paradise Park, please speak with your event coordinator to discuss cost and logistics.

Deposits and Payment

A deposit amount will be determined based on the function held and food and beverage needs. Deposit will be due along with the signed contract to hold the space. This deposit will be applied to any costs for your event. A second event payment will be made one month prior to event, and final payment (less deposits paid) will be due upon completion of your function.

Food and Beverages

A guaranteed guest count is due 14 days prior to your event. This guaranteed final count will be the least number of guests we will prepare and bill for. If no guarantee is provided by the stated date, the guest count listed on your letter of agreement will be used. Options will be made available for guests with religious or dietary needs so long as those requests are placed no later than 14 days prior to your event. Your guaranteed number of each entrée selected must be submitted to your event coordinator no less than 14 days prior to your scheduled event to ensure food availability. The taxable items and goods will be charged a 6% Michigan State tax and 20% service charge.

In accordance with the liquor laws of the State of Michigan, all alcoholic beverages must be purchased and serviced from Paradise Park. No alcoholic beverage of any kind may be taken from the premises or brought onto the premises. The legal drinking age is 21 years and will be strictly enforced. Shots of any kind are not available, and will not be served. Paradise Park reserves the right to discontinue alcohol service to any guest at any time.

General Information

Paradise Park is a smoke free environment, this includes cigarette, cigars, vapes, marijuana, and any other smoking devices. When children are in attendance, it is required to have an adult supervisor. This is both for the safety of the child, as well as out of respect for other guests.

Damage

Function guests are responsible for the protection of walls, furnishings, floors, tables, chairs, linens, etc. both during preparations and continuation of activities. Damage or loss will be billed to the function sponsor. The on-site contact of the function is responsible for the conduct of all attendees. These rules apply to outside vendors as well. Should a vendor cause damage to Paradise Park, the hosting party will be responsible for damages.

Security

Paradise Park is not liable for loss, theft, or damage to property belonging to function participants.