



Private

D I N I N G M E N U

248.737.7463 • www.prime29steakhouse.com



BUFFET OPTIONS

90 MIN BUFFET
30 PERSON MIN

\$55 PER PERSON

select any 3 items from tier 1 + 3 items from tier 2

\$65 PER PERSON

select any 4 items from tier 1 + 3 items from tier 2

\$75 PER PERSON

select any 6 items from tier 1 or 2 + 1 item from tier 3

ADD ADDITIONAL SELECTION FROM TIER 3 +\$10PP

DESSERT TABLE

ADD DESSERT TABLE TO ANY TIER SELECTION FOR ADDITIONAL +\$15PP

TIER ONE

- MOZZARELLA + TOMATO CAPRESE
- TRUFFLE FRENCH FRIES
- ROASTED SWEET CHILI BRUSSELS SPROUTS
- HUMMUS AND PITA
- MEDITERRANEAN CHOP SALAD
- TRADITIONAL CAESAR SALAD
- GRILLED VEGETABLES
- SWEET POTATO FRIES
- VEGETABLE SPRING ROLLS
- CHICKEN TENDERS

TIER TWO

- CHEESE & FRUIT DISPLAY
- CHEESE & MEAT DISPLAY
- COCONUT SHRIMP
- AHI TUNA TARTAR
- BEEF TIPS
- BUFFALO CHICKEN BITES
- BURGER SLIDERS (CHEESE OPTIONAL)
- SWEET & SPICY SESAME CHICKEN BITES
- PRIME RIB SLIDER
- PENNE PALOMINO
- PRIME MEATBALLS

INCLUDES SOFT DRINKS + COFFEE. 1.5HR TIME LIMIT ON THE BUFFET FOOD. BUFFET ATTENDED \$75 (OPTIONAL) ALCOHOL, TAX, & GRATUITY ARE ADDED ON TO THE BILL
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BUFFET OPTIONS

90 MIN BUFFET
30 PERSON MIN

\$55 PER PERSON

select any 4 items from tier 1 + 2 items from tier 2

\$65 PER PERSON

select any 4 items from tier 1 + 3 items from tier 2

\$75 PER PERSON

select any 6 items from tier 1 or 2 + 1 item from tier 3

ADD ADDITIONAL SELECTION FROM TIER 3 + \$10PP

DESSERT TABLE

ADD DESSERT TABLE TO ANY TIER SELECTION FOR ADDITIONAL + \$15PP

TIER THREE

- ORGANIC CHICKEN PICATTA
- LAMB CHOP LOLLIPOP | 1.5 PCS PP
- FAROE ISLAND SALMON
- TENDERLOIN OF BEEF, SLICED
- GRILLED JUMBO SHRIMP
- CHILEAN SEABASS
- FILET SLIDERS
- BUFFALO CHICKEN SLIDERS
- JUMBO SHRIMP COCKTAIL
- CAJUN CHICKEN RIGATONI

DESSERT TABLE

- MINI TIRAMISU
- MINI CHEESECAKE
- CHOCOLATE MOUSSE CUPS
- FRESH FRUIT
- FRESH BAKED COOKIES

INCLUDES SOFT DRINKS + COFFEE. 1.5HR TIME LIMIT ON THE BUFFET FOOD. BUFFET ATTENDED \$75 (OPTIONALL) ALCOHOL, TAX, & GRATUITY ARE ADDED ON TO THE BILL
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LUNCH OPTION ONE

LUNCH MENU PRICE \$40
Includes soft drinks and coffee. Does not include alcoholic beverage, tax and 22% service charge.

APPETIZERS | PRESELECT ONE

- PORTOBELLA MUSHROOM
- VEGETABLE CRUDITE PLATTER
- TOMATO BRUSCHETTA
- SCOTCH SALMON | ADDITIONAL \$5 PP
chopped scallions, chopped salmon, crostini

ENTRÉE COURSE | PRESELECT ONE

- MEDITERRANEAN CHOP SALAD
romaine, tomatoes, cucumbers, olives, ceci bean, onion, feta, lemon vinaigrette
- CAESAR SALAD
romaine, parmesan, croutons

PROTEIN | CHOOSE ONE DAY OF EVENT

- FAROE ISLAND SALMON
- GRILLED ORGANIC CHICKEN

DESSERTS | PRESELECT ONE

- CHEESECAKE
- BERRY SORBET
- FRESH FRUIT
- VANILLA ICE CREAM

ASK US ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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LUNCH OPTION TWO

LUNCH MENU PRICE \$50

Includes a complete entrée set, soft drinks and coffee.

Does not include alcoholic beverage, tax and 22% service charge.

APPETIZERS | PRESELECT TWO

- CRISPY CALAMARI
- MOZZARELLA CAPRESE
- PORTOBELLA MUSHROOM
- VEGETARIAN SPRING ROLLS
- PRIME MEATBALLS
- IMPORTED CHEESE & FRUIT
- SWEET + SPICY SESAME CHICKEN BITES

SALADS | PRESELECT ONE

- MEDITERRANEAN CHOP SALAD
romaine, tomatoes, cucumbers, olives, ceci bean, onion, feta, lemon vinaigrette
- CAESAR SALAD
romaine, parmesan, croutons
- CHOPPED WEDGE SALAD
red onion, crispy onion

ENTRÉE COURSE | PRESELECT TWO

- FAROE ISLAND SALMON
- ORGANIC LEMON CHICKEN
- BEEF TIPS
peppers, onions, spinach, cajun cream sauce
- 6OZ FILET MIGNON | ADDITIONAL \$7 PP

DESSERTS | PRESELECT ONE

- CHEESECAKE
- FRESH FRUIT
- VANILLA ICE CREAM

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LUNCH OPTION THREE

LUNCH MENU PRICE \$60

Includes a complete entrée set, soft drinks and coffee.

Does not include alcoholic beverage, tax and 22% service charge.

APPETIZERS | PRESELECT THREE

- CRISPY CALAMARI
- MOZZARELLA CAPRESE
- PORTOBELLA MUSHROOM
- VEGETARIAN SPRING ROLLS
- PRIME MEATBALLS
- IMPORTED CHEESE & FRUIT
- BEEF TIPS
- AHI TUNA TARTAR
- COCONUT SHRIMP
- SWEET + SPICY SESAME CHICKEN BITES

SALADS | PRESELECT ONE

- MEDITERRANEAN CHOP SALAD
romaine, tomatoes, cucumbers, olives, ceci bean, onion, feta, lemon vinaigrette
- CAESAR SALAD
romaine, parmesan, croutons
- WATERMELON MINT SALAD (SEASONAL)
watermelon, jicama, mint, feta cheese, balsamic, mango-ginger vinaigrette

ENTRÉE COURSE | PRESELECT THREE

- FAROE ISLAND SALMON
- ORGANIC LEMON CHICKEN
- 6OZ FILET MIGNON | ADDITIONAL \$7 PP
- PASTA PRIMAVERA
- 6OZ FILET & CHICKEN DUO | ADDITIONAL \$10 PP
- Counts as 2 Selections*

DESSERTS | PRESELECT ONE

- CHEESECAKE
- FRESH FRUIT
- VANILLA ICE CREAM

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DINNER OPTION ONE

DINNER MENU PRICE \$65
*Includes a complete entrée set, soft drinks and coffee.
Does not include alcoholic beverage, tax and 22% service charge.*

APPETIZERS | PRESELECT TWO

- CRISPY CALAMARI
- MOZZARELLA CAPRESE
- PORTOBELLA MUSHROOM
- VEGETARIAN SPRING ROLLS
- PRIME MEATBALLS
- SWEET + SPICY SESAME CHICKEN BITES

SALADS | PRESELECT ONE

- MEDITERRANEAN CHOP SALAD
romaine, tomatoes, cucumbers, olives, ceci bean, onion, feta, lemon vinaigrette
- CAESAR SALAD
romaine, parmesan, croutons
- CHOPPED WEDGE SALAD
red onion, crispy onion

ENTRÉE COURSE | PRESELECT TWO

- FAROE ISLAND SALMON
- ORGANIC LEMON CHICKEN
- 6OZ FILET MIGNON | ADDITIONAL \$7 PP
- PASTA PRIMAVERA
- BEEF TIPS
peppers, onions, spinach, cajun cream sauce

DESSERTS | PRESELECT ONE

- CHEESECAKE
- FRESH FRUIT
- VANILLA ICE CREAM

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DINNER OPTION TWO

DINNER MENU PRICE \$75
*Includes a complete entrée set, soft drinks and coffee.
Does not include alcoholic beverage, tax and 22% service charge.*

APPETIZERS | PRESELECT THREE

- CRISPY CALAMARI
- MOZZARELLA CAPRESE
- PORTOBELLA MUSHROOM
- VEGETARIAN SPRING ROLLS
- PRIME MEATBALLS
- BEEF TIPS
- AHI TUNA TARTAR
- IMPORTED CHEESE & FRUIT
- SWEET + SPICY SESAME CHICKEN BITES

SALADS | PRESELECT ONE

- MEDITERRANEAN CHOP SALAD
romaine, tomatoes, cucumbers, olives, ceci bean, onion, feta, lemon vinaigrette
- CAESAR SALAD
romaine, parmesan, croutons
- CHOPPED WEDGE SALAD
red onion, crispy onion

ENTRÉE COURSE | PRESELECT THREE

- FAROE ISLAND SALMON
- ORGANIC LEMON CHICKEN
- 6OZ FILET MIGNON | ADDITIONAL \$7PP
- 8OZ FILET MIGNON | ADDITIONAL \$13PP
- 6OZ FILET & CHICKEN DUO | ADDITIONAL \$7PP
Counts as 2 Selections
- PASTA PRIMAVERA

DESSERTS | PRESELECT ONE

- CHEESECAKE
- FRESH FRUIT
- VANILLA ICE CREAM

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DINNER OPTION THREE

DINNER MENU PRICE \$85
Includes a complete entrée set, soft drinks and coffee. Does not include alcoholic beverage, tax and 22% service charge.

APPETIZERS | PRESELECT THREE

- CRISPY CALAMARI
- MOZZARELLA CAPRESE
- PORTOBELLA MUSHROOM
- BEEF TIPS
- AHI TUNA TARTAR
- IMPORTED CHEESE & FRUIT
- GRILLED TIGER SHRIMP
- OYSTERS ROCKEFELLER
- JUMBO SHRIMP COCKTAIL
- SUPER LUMP CRAB CAKES
- SWEET + SPICY SESAME CHICKEN BITES

SALADS | PRESELECT ONE

- MEDITERRANEAN CHOP SALAD
romaine, tomatoes, cucumbers, olives, ceci bean, onion, feta, lemon vinaigrette
- CAESAR SALAD
romaine, parmesan, croutons
- CHOPPED WEDGE SALAD
red onion, crispy onion

ENTRÉE COURSE | PRESELECT THREE

- FAROE ISLAND SALMON
- ORGANIC LEMON CHICKEN
- 8OZ FILET MIGNON | ADDITIONAL \$5PP
- PASTA PRIMAVERA
- 6OZ FILET & CHICKEN DUO | *Counts as 2 Selections*

PREMIUM ENTRÉE SELECTIONS

- CHILEAN SEA BASS | ADDITIONAL \$10PP
- 16OZ RIBEYE | ADDITIONAL \$10PP
- 3 PCS LAMB CHOP LOLLIPOPS | ADDITIONAL \$10PP

DESSERTS | PRESELECT ONE

- CHEESECAKE
- FRESH FRUIT
- CHOCOLATE CAKE
- VANILLA ICE CREAM

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SHAREABLE SIDES

(ADDITIONAL CHARGE | DINNER MENU PRICE)

GRILLED ASPARAGUS \$15

WILD MUSHROOMS \$15

TRUFFLE FRIES \$14

BRUSSELS SPROUTS \$15

MASHED POTATOES \$14

TRUFFLE CREAMED CORN \$16

MAC & CHEESE \$16

KID’S DINING OPTIONS

\$25 PER CHILD - PLEASE SELECT ONE

CHICKEN FINGERS + FRIES

SLIDERS + FRIES

MACARONI + CHEESE

EXCELLENT QUALITY & EXCEPTIONAL SERVICE

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BEVERAGE PACKAGES

STANDARD BAR PACKAGE

3 HOURS : \$28 PER PERSON
4 HOURS : \$38 PER PERSON
5 HOURS : \$48 PER PERSON

- SPIRITS :** TITO'S VODKA, BEEFEATER GIN, BACARDI RUM, JACK DANIEL'S WHISKEY, DEWARS WHITE LABEL SCOTCH, EL CRISTIANO SILVER TEQUILA, HENNESSY VS COGNAC
- BEER :** BUDWEISER, BUD LIGHT, HEINEKEN, CORONA
- WINE :** SAUVIGNON BLANC, CHARDONNAY, PINOT NOIR, CABERNET SAUVIGNON

PREMIUM BAR PACKAGE

STANDARD PACKAGE INCLUDED

3 HOURS : \$32 PER PERSON
4 HOURS : \$42 PER PERSON
5 HOURS : \$52 PER PERSON

- SPIRITS :** GREY GOOSE VODKA, HENDRICK'S GIN, BULLEIT BOURBON, JOHNNIE WALKER BLACK SCOTCH, CASAMIGOS REPOSADO TEQUILA, EL CRISTIANO REPOSADO, HENNESSY VSOP COGNAC, OCHO REPOSADO (+\$5 PER PERSON)
- BEER :** BUDWEISER, BUD LIGHT, HEINEKEN, STELLA ARTOIS
- WINE :** MOSCATO, SAUVIGNON BLANC, CHARDONNAY, MERLOT, CABERNET SAUVIGNON

ALL PREMIUM WINES SELECETED BY OUR SOMMELIER

INCLUDES : COKE, DIET COKE, GINGER ALE, SPRITE, TONIC WATER, CLUB SODA, ORANGE JUICE, CRANBERRY JUICE, PINEAPPLE JUICE LIME JUICE, SWEET & DRY VERMOUTH, BITTERS, TRIPLE SEC

CASH / CONSUMPTION BAR PACKAGES

PREMIUM SPIRITS	18
PREMIUM BEER	6
PREMIUM WINE	18
STANDARD SPIRITS	14
STANDARD BEER	6
STANDARD WINE	14
SODA	3
BOTTLED WATER	3

BARTENDER FEE: \$75 PER 50 GUESTS

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BEVERAGE PACKAGES

STANDARD BEER & WINE PACKAGES

3 HOURS : \$20 PER PERSON
4 HOURS : \$26 PER PERSON
5 HOURS : \$32 PER PERSON

- BEER :** BUDWEISER, BUD LIGHT, HEINEKEN, STELLA ARTOIS
- WINE :** MOSCATO, SAUVIGNON BLANC, CHARDONNAY, PINOT NOIR, CABERNET SAUVIGNON

PREMIUM BEER & WINE PACKAGES

STANDARD PACKAGE INCLUDED

3 HOURS : \$22 PER PERSON
4 HOURS : \$28 PER PERSON
5 HOURS : \$34 PER PERSON

- BEER :** BUDWEISER, BUD LIGHT, HEINEKEN, STELLA ARTOIS
- WINE :** MOSCATO, SAUVIGNON BLANC, CHARDONNAY, MERLOT, CABERNET SAUVIGNON

ALL PREMIUM WINES SELECTED BY OUR SOMMELIER

CHAMPAGNE

- | | |
|------------------------|---|
| GROUP TOAST : | \$5 PER PERSON (PROSECCO)
\$12 PER PERSON (VEUVE CLICQUOT) |
| DOM PERIGNON : | \$400 PER BOTTLE |
| VEUVE CLICQUOT: | \$150 PER BOTTLE |

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PHOTOGRAPHY SERVICES

Eduardo Galindez is the exclusive in-house photographer for Prime Concepts Detroit. With extensive experience across our venues, Eduardo delivers high-quality, brand-aligned photography that reflects the unique aesthetic of each space. His work is known for its composition, discretion, and ability to document both detail and atmosphere/ As a trusted creative partner, Eduardo works closely with our venue teams to provide seamless service and timely deliverables for corporate events, social gatherings, and weddings.

CORPORATE & CELEBRATIONS

2 hours min minimum
\$175/hr

WEDDINGS

4 hours minimum
\$275/hr

ADD-ONS

Transportation Fee +50 miles

Video (30s)
\$300/hr
(30s Edit)

Drone Service
\$200/hr

DELIVERY TIMELINES

Corporate Events & Celebrations: Final gallery within 5 business days
Weddings: Social media shareables delivered within 2 business days.
Final full-resolution edits delivered within 14 business days.

IN-HOUSE EXPERTISE, FULLY INTEGRATED WITH VENUE OPERATIONS
CONSISTENT AESTHETIC THAT ALIGNS WITH THE PRIME CONCEPTS BRAND
FAMILIARITY WITH LIGHTING, ANGLES, AND SPATIAL LAYOUT OF EACH VENUE
PROVEN TRACK RECORD OF TIMELY DELIVERY AND PROFESSIONAL CONDUCT
ABILITY TO CAPTURE BOTH EDITORIAL AND CANDID-STYLE IMAGERY

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