

Libations

Our wine sommeliers would be happy to assist in creating the perfect wine pairing with dinner if requested.

House Wines

White Zinfandel, Chardonnay, Cabernet and Merlot
Glass 7, Bottle 26

Dietary Restrictions

Vegetarian and gluten free menu options are also available.

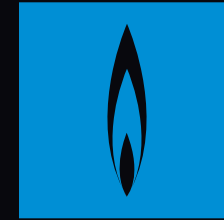
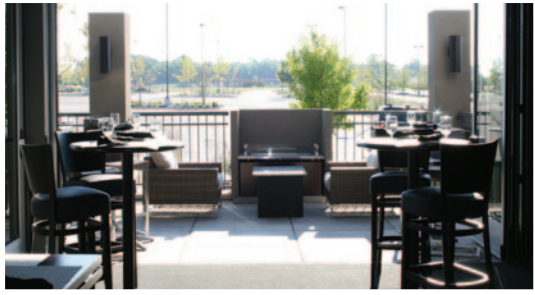
Additional Information

Luncheon menu options available from \$20 per person, for parties over 20.

Contact

Please contact our Private Dining Coordinator weekdays from 12pm–5pm, at 517.37PRIME for assistance in customizing your event to make it a memorable one.

Cancellation fees may apply.



Private Dining Guide

Fine dining, exceptional wines, and a comfortable, elegant room—this is what you can expect in private dining at Capital Prime. Our staff will anticipate your every need so that you can relax and enjoy the occasion.

Private Dining Guide

“The Gallery”

Our large private dining room seats up to 42 guests or 70 standing at cocktail tables. Perfect for cocktail parties, receptions or business events. Glass doors open to a private fireplace and a patio where guests can mingle. Food and beverage minimums may apply.

“The Chamber”

For intimate gatherings, our small private dining room is ideal, holding up to 18 guests. Food and beverage minimums may apply.

“The Cellar”

This elegant room is perfect for an intimate gathering up to 14 guests. Designed with the flair of a well-appointed home with a beautiful candlelit stone wall, relax while being served in comfort for business or pleasure.



The Gallery



The Chamber

Appetizers (optional)

Assorted platter of the following:

Tier 1 — 10 per person

- Calamari
- Capital Shrimp
- Seasonal Bruschetta

Tier 2 — 11 per person

- Cajun-Rubbed Tenderloin Skewers
- Capital Shrimp
- Seasonal Bruschetta

Tier 3 — 13 per person

- Calamari
- Capital Shrimp
- Seasonal Bruschetta
- Portabella Sliced Tenderloin

Tier 1 42 per person

Guests may choose from:

Salad

- Caesar Salad
- Martha's Vineyard Salad

Entrée

All dinners include garlic mashed potatoes and vegetable of the day

- London Broil Flank Steak (8oz)
- Cedar Plank Salmon
- Roasted Vegetable Ravioli
- Roasted Airline Chicken

Dessert

- Caramel Apple Cheesecake
- Double Layer Chocolate Cake

All tiers include a non-alcoholic beverage

Prices subject to change

Tier 2 52 per person

Guests may choose from:

Salad

- Caesar Salad
- Martha's Vineyard Salad

Entrée

All dinners include redskin mashed potatoes and sautéed garlic green beans

- Filet Mignon (6oz)
- New York Strip (12oz)
- Cedar Plank Salmon
- Arctic Char
- Roasted Vegetable Ravioli
- Roasted Airline Chicken

Dessert

- Caramel Apple Cheesecake
- Cinnamon Maple Bread Pudding
- Double Layer Chocolate Cake

Tier 3 67 per person

Guests may choose from:

Salad

- Caesar Salad
- Martha's Vineyard Salad
- Michigan Kale Salad

Entrée

All dinners include roasted redskin potatoes and marinated grilled asparagus

- Ribeye Steak (14oz)
- New York Strip (12oz)
- Filet Mignon (8oz)
- Roasted Airline Chicken
- Asian Sea Bass
- Twin Lobster Tails
- Roasted Vegetable Ravioli

Dessert

- Caramel Apple Cheesecake
- Cinnamon Maple Bread Pudding
- Double Layer Chocolate Cake