



We would love to welcome you to the DoubleTree by Hilton™ Port Huron, an exceptional blend of historic class and modern design. Only here are you able to experience the richness of the vibrant blue water flowing through the St. Clair River from Lake Huron beneath the Blue Water Bridge. Whether you're dreaming of an intimate gathering or a huge celebration, we're committed to getting every detail just right.

Book with us and get:

ABBEY ROOM

Classic + Stylish
CAPACITY: 175

FOOD + BEVERAGE

Exclusive catering from
FREIGHTERS EATERY AND TAPROOM

**DESTINATION
WEDDING FEEL**

EXCEPTIONAL SERVICE

Dedicated wedding professional to
help plan your big day

DISCOUNTED ROOM BLOCK

Complimentary King Water View room
for night of the wedding



Request more information or a tour:

amanda.bushor@hilton.com | Sales Manager
www.PortHuron.DoubleTree.com
(810)984-8000





DOUBLETREE

by Hilton™

PORT HURON

(810)984-8000

800 Harker Street

Port Huron, Michigan 48060



Now booking
for 2022 and 2023!

**ABBEY ROOM**

Classic & Stylish +
CAPACITY: 175

PATIO

Ceremonies & Cocktail Hour
RIVER VIEW

WEDDING PACKAGES

FRIDAYS + SATURDAYS

- \$6000 Food & Beverage Minimum (Saturdays Only)
- White or Black Linens
- White or Black Table Napkins
- 15x15 Dance Floor
- White Chair Rental for Outdoor Ceremony - \$4.50/Chair
- Full Set Up/Tear Down of Tables + Chairs
- Full China + Glassware
- Special Pricing for Guests Under 21 Years of Age
- Complimentary One Night King Water View for Newlyweds
- Special Pricing on Hotel Room Block
- Dedicated Wedding Professional to Help Plan the Big Day

\$1500
Room Rental

OFF-SEASON (NOVEMBER-APRIL)

- No Food or Beverage Minimum with Full Bar and Dinner Package
- 10% Off Food & Beverage When 100 Person Minimum is Met
- White or Black Linens
- Colored Table Napkins
- 12x12 Dance Floor
- Discounted White Chair Rental for Ceremony - \$4/Chair (\$.50 Savings)
- Full Set Up/Tear Down of Tables + Chairs
- Full China + Glassware
- Special Pricing for Guests Under 21 Years of Age
- Complimentary One Night King Water View for Newlyweds
- Special Pricing on Hotel Room Block
- Dedicated Wedding Professional to Help Plan the Big Day

\$1200
Room Rental

Exclusive catering from



Earn points through our
Event Planner Bonus Program

Subject to 6% Michigan sales tax and 20% service charges

CATERING + EVENTS MENU

from Freighters Eatery and Taproom

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DOUBLETREE
by Hilton™
PORT HURON

CATERING GUIDELINES

Service Charge

All food, beverage, room rental, AV equipment, and other services are subject to a taxable 20% service charge and 6% Michigan sales tax. This service charge is used to cover expenses in connection with the catered event such as hourly wages of staff involved with preparation and execution of your event. It is not gratuity.

Alcoholic Beverage Service

- Bar service runs for a consecutive 5 hours. An additional hour of service may be purchased for \$5/person.
- Bar services are not to exceed 6 hours for any one event.
- Bar packages include one full bar set up. An additional stocked bar will incur a \$125 bartender fee per additional bar.
- Alcohol will not be served to underage or apparently intoxicated guests.

Child Pricing

Special pricing is available for guests under 12 years of age. Guests 21 and under will be charged a soft drink package in place of an open bar package, if applicable.

Cancellation

The DoubleTree by Hilton – Port Huron is holding the aforementioned space for the exclusive use by your group. Should the entire or partial program cancel, the hotel will collect as liquidated damages/fees, according to the following schedule:

Cancellation prior total estimated revenue

| | |
|------------|------|
| 0-14 days | 100% |
| 15-21 days | 50% |
| 22-30 days | 30% |

Plated Meals

If your event is hosting a plated dinner, a guest list (in excel format), must be emailed to us no later than 2 weeks prior to your event. This list must provide guests' first and last name, meal choice and table number. At the event, each meal choice must be noted on a card, placed in front of the guest that is noticeable and legible for staff members to be able to facilitate the meal in a proper manner. Such note cards must be approved by Event Manager two weeks prior to event date.

You are able to give guests up to 2 entree options from your specified menu, and may also include a vegetarian meal choice if needed.

Food and Dietary Restrictions

The DoubleTree by Hilton Port Huron has an exclusive catering contract with Freighters Eatery and Taproom and no outside food or beverage is permitted. Any exceptions must be requested and obtained by prior written approval of the Event Manager. Unused banquet food and beverage cannot be taken from the function space. We are happy to make arrangements for any and all dietary restricted, ethnic, or religious catering needs; additional charges may apply.

Timeline

All final decision on food selections, final guest count, and final payment are due 21 days prior to the event date, or within the timeframe represented in your contract.

Agreement

By signing the master Contract for your event, you agree to abide by all Catering Guidelines outlined on this page.

BREAKFAST

All packages include freshly brewed coffee, orange juice, and water.

Breakfast Buffet #1 | \$8/person

Assorted Muffins, Breakfast Breads, Croissants, Whole and Seasonal Fresh Cut Fruit

Breakfast Buffet #2 | \$10/person

Scrambled Eggs, Sausage Links, Breakfast Potatoes, Croissants, and Seasonal Fresh Cut Fruit

Breakfast Buffet #3 | \$14/person

Scrambled Eggs, Crisp Bacon, Sausage Links, Breakfast Potatoes, French Toast, Assorted Muffins, and Individual Yogurt

'A La Carte Options

Must be added in conjunction with breakfast package.

Biscuits + Gravy | \$2/person

Crisp Bacon | \$2/person

Fresh Fruit | \$2/person

Breakfast Sandwiches | \$4/person

Pancakes | \$1/person

Assorted Muffins | \$24/dozen

Bagels + Cream Cheese | \$24/dozen

Assorted Pastries | \$24/dozen

Croissants | \$24/dozen

Cinnamon Rolls | \$24/dozen

Mimosa Bar | \$16/person

Champagne served with blood orange, mango, and strawberry purees, along with raspberries, oranges, cherries, and strawberry slices.

BREAK PACKAGES

Not to exceed more than one hour of service.

Cookie Monster | \$6/person

Fresh Baked DoubleTree by Hilton Cookies, Served with Lemonade and Freshly Brewed Coffee

Sweet + Salty | \$8/person

Sweet + Salty Granola Bars, Premium Mixed Spicy Nuts, M&Ms, Buttered Popcorn, and Pretzels. Served with Iced Tea and Lemonade.

Healthy Break | \$7/person

Yogurt with Granola, Fresh Sliced Fruit, Fresh Whole Fruit, and Nutri-Grain Bars. Served with Iced Tea and Lemonade.

Energizer Break | \$8/person

Whole Fruit, Dried Fruit Mix, Low-Fat Baked Chips, and Assorted Energy Bars. Served with Bottled Water and Regular + Sugar-Free Red Bull.

Faygo Float Station | \$6/person

Assorted Faygo Floats Made with Hudsonville Vanilla Ice Cream and Faygo Root Beer, Red Pop, Grape, Orange, or Rock + Rye

Veggies + Hummus | \$7/person

Fresh-Cut Michigan Vegetables, Hummus, Ranch Dressing, and Fresh Pita Bread. Served with Bottled Water.

Game Day Tailgate | \$10/person

An Assortment of Potato Chips, Tortilla Chips with Salsa, Mini-Pretzels, and Antipasto Skewers made of Cubed Cheese, Genoa Salami, Olives and Pepperoncini. Served with Coffee, Soft Drinks, and Bottle Water.

BUFFET LUNCH

All buffet luncheons are served with coffee, iced tea and water service. Minimum of 20 guests.

Soup and Salad Bar | \$18/person

Choice of 2 Soups and 2 Salads, Fresh Baked Rolls, and DoubleTree Cookies.

Soup Options: Tomato Bisque, Roasted Cauliflower, Beef Chili, Ham + Bacon, Mushroom Bisque, Chicken Noodle

Salad Options: House Salad, Caesar Salad, Strawberry Spinach Salad, Kale + Sprouts Salad, Roma Salad, Pasta Salad

Deli Buffet | \$18/person

House Salad with Mixed Greens, Tomato, Cucumber, Shredded Carrots, Croutons, Ranch & Italian Dressing; Selection of Ham, Turkey, Roast Beef, and Salami; Assortment of Swiss, Colby, and Cheddar Cheeses; Sliced Tomatoes, Onion, Lettuce, and Dill Pickles; Assorted Deli Breads and Condiments; Potato Chips, Pretzels and New York Style Cheesecake

Italian Buffet | \$18/person

House Salad with Mixed Greens, Tomato, Cucumber, Shredded Carrots, Croutons, Ranch and Italian Dressing; Tortellini with Baby Spinach, Roasted Vegetables, and Red Pepper Cream Sauce; Tuscan Style Chicken Breast, Broccoli with Garlic Bread Crumbs, Garlic Bread, and Chocolate Brownies

Southwest Buffet | \$18/person

Warm Soft Flour Tortillas, Marinated Strips of Fajita Chicken with Sautéed Peppers and Onions, Seasoned Ground Beef, Salsa, Sour Cream, Guacamole, Shredded Lettuce, Diced Tomato, Shredded Cheddar Cheese, and Sliced Jalapenos; Spanish Rice, Crisp Tortilla Chips with Salsa and Chocolate Mousse Brownies

American Bistro Buffet | \$16/person

Fresh Baked Bread with Butter; Caesar Salad with Hearts of Romaine, Shaved Parmesan Cheese, Croutons and Classic Caesar Dressing; Chicken Breast served with an Artichoke Caper Sauce, Green Bean Almandine, Garlic Mashed Potatoes, and DoubleTree Cookies

BOXED LUNCH

All boxed luncheons include individual bagged chips, a DoubleTree cookie and choice of soft drink or bottled water. Selections may be served un-boxed or on platters, per the client's request. A minimum of 10 per type must be ordered.

All Boxed Lunches | \$16/person

Turkey + Bacon

Roasted Turkey Breast, Crisp Bacon, Tomatoes, Lettuce and Mayonnaise on Country Hearth Whole Wheat Bread

Grilled Chicken

Sundried Tomato Basil Pesto Spread, Romaine Lettuce, and Gouda Cheese on a Baguette

Ham + Swiss

Black Forest Ham + Swiss Cheese on a French Baguette with Arugula on White Bread

Grilled Vegetable Wrap

Baby Greens, Zucchini Ribbons, Shredded Carrots, Red + Yellow Bell Pepper, and Portobello Mushrooms with Herb Feta Cheese Spread in a Spinach Tortilla

Roast Beef

Sliced Slow Roasted Beef, Fried Onions, Jack Cheese, Roasted Tomatoes and Horseradish Cream Cheese in a Tortilla Wrap

Mesa Chicken Wrap

Blackened Chicken, Chopped Lettuce, Grilled Sweet Corn + Red Peppers, White Cheddar, Fried Garbanzo Beans, Chipotle Ranch Dressing in a Flour Tortilla

Greek Salad

Mixed Greens, Tomatoes, Cucumbers, Feta Cheese, Artichokes, Olives + Oregano Vinaigrette with Garlic Croutons

House Salad

Mixed Greens, Tomato, Cucumber, Shredded Carrots, and Croutons served with Ranch or Italian Dressing

PLATED LUNCH

All plated luncheons include salad, fresh baked rolls with butter, entrée, and dessert. Served with coffee, iced tea and water.

All Plated Lunches | \$20/person

Salad (Pick One)

House Salad | Mixed Greens with Tomato, Carrot, Cucumber. Served with Choice of Italian or Ranch

Caesar Salad | Hearts of Romaine, Shaved Parmesan Cheese, Croutons & Classic Caesar Dressing

Fresh Season Fruit | Mixed seasonal fruit with Vanilla Yogurt

Entrée (Select up to Two)

Herb Marinated Grilled Chicken

Rosemary Cream, Choice of 2 Sides

Chicken Saltimbocca

Ham, Swiss, Tomato Wine Sauce, Choice of 2 Sides

Herb Roasted Pork Loin

Wild Mushroom Cognac Cream, Choice of 2 Sides

Seared Salmon

Lemon-Caper Beurre Blanc, Choice of 2 Sides

Marinated Veggie Stack

Squash, Zucchini, Eggplant, Portobello, Swiss and Balsamic Glaze

Vegetable Risotto

White Wine Parmesan Risotto + Seasonal Vegetables

Loaded Mac + Cheese

Grilled Chicken, Peas, Cherry Tomatoes + Asparagus

Chicken Cordon Bleu

Baked Ham, Swiss Cheese and Herb Veloute, Choice of 2 Sides

Garlic + Herb Chicken

Red Wine Demi, Choice of 2 Sides

Strawberry Spinach Salad

Grilled Chicken, Fresh Spinach, Blue Cheese, Pecans & Cherry Maple Vinaigrette

Mesa Salad

Blackened Chicken, Chopped Lettuce, Grilled Sweet Corn and Red Peppers, White Cheddar, Fried Garbanzo Beans, Chipotle Ranch Dressing

Sides

Roasted Garlic Mashed Potatoes

Herb Roasted Yukon Gold Potatoes

Garlic Herb Rice Pilaf

Seasonal Mixed Vegetables

Steamed Garlic Broccoli

Green Bean Almandine

Dessert (Pick One)

Dark Chocolate Mousse Martini with Raspberry Gelee

Chocolate Fudge Brownie

DoubleTree Chocolate Chip + Walnut Cookie

New York Cheesecake with Strawberries

HORS D'OEUVRE PLATTERS

Priced Per 50 Guests

HOT

Hand Rolled Meatballs | **\$150**

Sauerkraut + Sausage | **\$175**

Sausage + Peppers | **\$175**

Beer Cheese Dip with Toasted Baguettes | **\$175**

Puff Pastry Wrapped Brie Wheel with Apricot Preserves | **\$115**

Fried Artichoke + Spinach Dip with Toasted Baguette | **\$125**

COLD

Antipasto Platter with Michigan Cheese + Grilled Vegetables | **\$150**

Charcuterie Platter with Chef's Selection of Midwest Cheese, Artisan Cured Meats, Preserves,
and Pickles | **\$200**

Shrimp Cocktail with House Made Cocktail Sauce (Large Shrimp) | **\$150**

Shrimp Cocktail with House Made Cocktail Sauce (Jumbo Shrimp) | **\$220**

Smoked Salmon Spread + Whitefish Pate | **\$155**

Chef's Platter with Asparagus, Roasted Marinated Peppers, Michigan Cheeses, Sliced Italian
Meats, & Citrus Cured Salmon | **\$195**

Crudités Platter with Fresh Broccoli, Cauliflower, Carrots, & Assorted Peppers with
Ranch Dressing | **\$90**

Michigan Cheese & Cracker Platter with Dried Fruit | **\$95**

Fresh Fruit Platter with Honey Peach Yogurt | **\$65**

Hummus + Pita Chips | **\$150**

Kettle Chips + Onion Dip | **\$50**

Chips + Salsa | **\$50**

PASSED HORS D'OEUVRES

Priced Per 50 Guests

HOT

Sweet Ginger Glazed Shrimp Skewers with Sweet Chili-Soy Glaze | \$4

Steak Tips with Red Wine Demi-Glace | \$5

Hand Rolled Meatballs | \$3

Fried Pork Potstickers with Brown Sugar Soy Glaze | \$2

Fried Vegetable Potstickers with Sweet Ginger Soy Sauce | \$2

Southwest Chicken Eggrolls with Ranch | \$4

Thai Chicken Satay with Chili Sauce | \$3

Teriyaki Beef Satay with Thai Peanut Glaze | \$3

Assorted Mini Meat + Vegetarian Quiche | \$3

Coconut Chicken Fingers with Sweet Chili Glaze | \$3

Mini Crab Cakes with Spicy Sriracha Tartar Sauce | \$5

COLD

House-Cured Smoked Salmon Canapé | \$3

Spanakopita with a Creamy Yogurt Sauce | \$3

Vegetable Crudit  Shooter Served with Ranch Dressing | \$3

Fresh Tomato Bruschetta on Toasted Baguette | \$2

Roasted Beet + Blue Cheese Bruschetta | \$3

Caprese Skewers with Fresh Mozzarella, Cherry Tomatoes, Basil, and Balsamic Drizzle | \$4

Mediterranean Skewers with Cucumber, Feta, Beets, Cherry Tomatoes, and Olives | \$4

BUFFET DINNERS

All dinner buffets include your choice of salad, pasta, entrée, sides and dessert, along with warm baked rolls and butter. Served with freshly brewed coffee, iced tea and water.

One Main Course Selection

Adult | \$27

Child Under 12 | \$12

Two Main Course Selection

Adult | \$31

Child Under 12 | \$13

Salad (Pick One)

House Salad | Mixed Greens with Tomato, Carrot, Cucumber. Served with Choice of Italian or Ranch

Caesar Salad | Hearts of Romaine, Shaved Parmesan Cheese, Croutons + Classic Caesar Dressing

Strawberry Spinach Salad | Fresh Spinach, Blue Cheese, Pecans & Cherry Maple Vinaigrette

Kale + Sprouts Salad | Almonds, Cherries, Lemon Vinaigrette

Roma Salad | Mixed Greens, Tomatoes, Garbanzo Beans, Pepperoncinis, Olives, Onions, Parmesan + Italian Vinaigrette

Pasta Salad | Rotini, Black Olives, Peppers, Salami, Parmesan Cheese + Italian Vinaigrette

Apple Slaw | Shredded Cabbage, Apples, Carrots, Vinaigrette

Vegetable (Pick One)

Summer Mix Grilled Vegetables

Cauliflower with Parsley and Pecans

Green Bean Almandine

Cauliflower Au Gratin

Asian Green Beans

Sherry Mushrooms

Summer Succotash with Corn, Soybeans, + Tomato

Chophouse Corn with Bacon, Wine Garlic Cream

Glazed Carrots

Snap Peas + Carrots

Creamed Greens with Kale + Spinach

Hard Roasted Vegetables

Pasta (Pick One)

Mozzarella Baked Penne Marinara

Parmesan Penne Alfredo

House Made Mac & Cheese

Cavatappi with Red Pepper Cream Sauce

Loaded Mac & Cheese with Chicken, Peas, Asparagus,
+ Cherry Tomatoes | **Add \$2**

Rigatoni Carbonara with Mushrooms, Bacon, Peas

Penne with Roasted Peppers and Italian Sausage

BUFFET DINNERS, CONT.

Starch (Pick One)

Roasted Garlic Mashed Potatoes
Garlic + Parmesan White Rice
Smashed Yukons
Roasted Sweet Potatoes | **Add \$1**

White Cheddar Mashed Potatoes
Herb Roasted Yukon Gold Potatoes
Au Gratin Potatoes
Vegetable Risotto | **Add \$1**

Entrée

Grilled Chicken
Artichoke Caper Sauce

Chicken Saltimbocca
Ham, Swiss, Tomato Wine Sauce

Herb Roasted Chicken Breast

Chicken Marsala

Grilled Atlantic Salmon
Lemon Caper Beurre Blanc Sauce

Sliced Marinated Pork Loin*
Wild Mushroom Cognac Cream Sauce

Slow Roasted New York Strip*
Served with Natural Au Jus

Braised Beef Rib
Red Wine Braise with Tomato, Celery, and Onion

Grilled Pork Chops
Sweet Bell Pepper and Garlic Wine Sauce

Chicken Cordon Bleu
Baked Ham, Swiss Cheese & Herb Veloute

Lemon Caper Cod

Parmesan Encrusted Whitefish | Add \$2
Lemon Caper Beurre Blanc Sauce

Sliced Filet* | Add \$6
Pink Peppercorn Whiskey Cream Sauce

Herb Marinated Ribeye* | Add \$4
Red Wine Demi-Glace

*Items will be carved by attendant for events over 50 guests for a \$50 charge/protein.

Dessert (Pick One)

Dark Chocolate Mousse Martini
With Raspberry Gelee

DoubleTree Chocolate Chip + Walnut Cookie

Caramel Apple Bread Pudding

Key Lime Pie

Chocolate Fudge Brownie

New York Cheesecake
With Strawberries

Vanilla Ice Cream
With Caramel Sauce

PLATED DINNERS

All plated dinners include your choice of salad, entrée, vegetable, starch and dessert, along with warm baked rolls and butter. Served with freshly brewed coffee, iced tea and water.

Salad (Pick One)

House Salad | Mixed Greens with Tomato, Carrot, Cucumber. Served with Choice of Italian or Ranch

Caesar Salad | Hearts of Romaine, Shaved Parmesan Cheese, Croutons and Classic Caesar Dressing

Strawberry Spinach Salad | Fresh Spinach, Blue Cheese, Pecans + Cherry Maple Vinaigrette

Kale + Sprouts Salad | Almonds, Cherries, Lemon Vinaigrette

Roma Salad | Mixed Greens, Tomatoes, Garbanzo Beans, Pepperoncinis, Olives, Onions, Parmesan + Italian Vinaigrette

Wedge Salad | Iceberg Lettuce with Bacon, Onion, Tomato, and Blue Cheese Dressing

Vegetable (Pick One)

Summer Mix Grilled Vegetables

Cauliflower with Parsley and Pecans

Green Bean Almandine

Asian Green Beans

Sherry Mushrooms

Summer Succotash with Corn, Soybeans, + Tomato

Glazed Carrots

Snap Peas + Carrots

Hard Roasted Vegetables

Pasta (Add \$1/Person for this course)

Mozzarella Baked Penne Marinara

Parmesan Penne Alfredo

House Made Mac + Cheese

Cavatappi with Red Pepper Cream Sauce

Loaded Mac + Cheese with Chicken, Peas, Asparagus,
and Cherry Tomatoes

Rigatoni Carbonara with Mushrooms, Bacon, Peas

Penne with Roasted Peppers and Italian Sausage

Starch (Pick One)

Roasted Garlic Mashed Potatoes

Garlic + Parmesan White Rice

Smashed Yukons

Parmesan Mashed Potatoes

Roasted Sweet Potatoes | **Add \$1**

Lyonnais Potatoes

Herb Roasted Yukon Gold Potatoes

Au Gratin Potatoes

Creamy Risotto | **Add \$1**

PLATED DINNERS, CONT.

Entrée

Herb Marinated Grilled Chicken | \$25/person
Herb Veloute

Chicken Saltimbocca | \$26/person
Ham, Swiss, Tomato Wine Sauce

Herb Roasted Pork Loin | \$29/person
Wild Mushroom Cognac Cream

Seared Salmon | \$32/person
Lemon-Caper Beurre Blanc

Marinated Veggie Stack | \$22/person
Squash, Zucchini, Eggplant, Portobello, Swiss and Balsamic Glaze

Vegetable Risotto | \$22/person
White Wine Parmesan Risotto & Seasonal Vegetables

Parmesan Whitefish | \$29/person
Lemon-Caper Beurre Blanc

Gremolata Seared Salmon | \$32/person
Fresh Herb Sauce

Braised Beef | \$29/person
Slow Cooked with Red Wine + Root Vegetables

Chicken Cordon Bleu | \$25/person
Baked Ham, Swiss Cheese, Herb Veloute

Grilled Chicken | \$25/person
Artichoke Caper Sauce

New York Strip | \$32/person
Peppercorn Whiskey Cream

Grilled Steak Filet | \$38/person
Red Wine Demi-Glace

Surf + Turf | \$41/person
Grilled Filet with Jumbo Shrimp

Herb Marinated Ribeye | \$35/person
Au Jus & Horseradish

Grilled Pork Chop | \$29/person
Choice of:

- Apples, Oranges, + Fennel
- Sage, Cider (Seasonal – Fall)
- Chipotle (Seasonal – Summer)

Duo Platters Available | Ask your Sales Manager for more information!

Dessert (Pick One)

Dark Chocolate Mousse Martini
With Raspberry Gelee

New York Cheesecake
With Strawberries

Caramel Apple Bread Pudding

Chocolate Cake

Seasonal Pie – A La Mode

Brownies with Caramel + Pecans

DoubleTree Chocolate Chip + Walnut Cookie

Vanilla Ice Cream
With Caramel Sauce

Red Velvet Cake

CHILDREN'S PLATED MEALS

Child Under 12 | \$10/person

Entree (Pick One)

Mac + Cheese
Chicken Fingers
Grilled Cheese
Steak
Fish Sticks
Cheeseburger
Hamburger
Pasta (Choice of Butter or Tomato Sauce)

Side Dish (Pick One)

French Fries
Seasonal Fruit
Mashed Potatoes
Mixed Vegetables

DESSERTS

Sugar Rush | \$9/person

Assorted Cheesecake Bars, Brownies, and Fresh Sliced Seasonal Fruit

Premium Sugar Rush | \$12/person

Assorted Cheesecake Bars, Fresh Sliced Seasonal Fruit, Chocolate Raspberry Mousse Shooters, Cream Puffs and Chocolate Fudge Brownies Topped with Chocolate Mousse

'A La Carte Dessert Options

Fresh Carrot Cake | \$6/person

Cream Cheese Frosting

New York Cheesecake | \$5/person

Strawberry Coulis

Dark Chocolate Mousse | \$5/person

Raspberry Gelee

Chocolate Fudge Brownie | \$4/person

DoubleTree Cookies | \$3/person

Cake Cutting + Serving | \$2/person

Red Velvet Cake | \$5/person

Cream Cheese Frosting

Hudsonville Ice Cream | \$3/person

Saunders Caramel Sauce

Chocolate Cake | \$6/person

Seasonal Pie | \$6/person

Key Lime Pie | \$6/person

LATE NIGHT SNACKS

Packages must be added to an existing buffet or plated dinner selection.

Chicken Wings | \$4/person

Bone-In Chicken Wings served with Celery, Ranch + Bleu Cheese Dressing

Boneless Chicken Wings | \$5/person

Boneless Chicken Wings served with Celery, Ranch + Bleu Cheese Dressing

Pizza | \$3/person

Chef's Choice of Pizza with Assorted Toppings

French Fry Bar | \$4/person

House Made French Fries served with Assorted Toppings

Mac + Cheese Bar | \$4/person

Freighters House Made Mac & Cheese Served with Assorted Toppings

Coney Dogs | \$4/person

Slider Sized Hot Dogs, Chili, and Mustard

Sliders | \$5/person

Pick Two: Cheeseburger, Pulled Pork, Chicken, Sloppy Joe, Corned Beef Reuben

Chips + Dip Bar | \$4/person

House Chips + French Onion Dip, Tortilla Chips + Salsa, Grilled Pita + Hummus

Nacho Bar | \$9/person

Build Your Own Nachos with Tortilla Chips, Cheese, Lettuce, Tomato, Black Olives, Onion and Served With Salsa, Sour Cream, and Guacamole

OPEN BAR PACKAGES

Bar Service will run for (5) consecutive hours. An additional hour may be purchased at \$5/person. Additional liquor and wine selections are available at bottle pricing. Substitutions may be made based on inventory levels without prior notice to the client.

Deluxe Package | \$25/person

House Brand Liquor

Vodka, Gin, Whiskey, Scotch, Bourbon, Rum, Tequila, Irish Cream

Beer Selection

Choice of (1) Bottled Beer of the following: Miller Lite, Coors Light, Labatt -and- Bud Light on Draft

House Wine

Chardonnay, Merlot, Cabernet Sauvignon and White Zinfandel

Garnishes + Mixers

Premium Package | \$29/person

Premium Brand Liquor

Pinnacle Vodka, Tanqueray, Canadian Club Whiskey, Bacardi, Captain Morgan, Kahlua, Jack Daniels, Jim Beam, Jose Cuervo, Schnapps

Beer Selection

Choice of (1) of the following bottled beers: Bud Light, Miller Lite, Coors Light, or Labatt -and- (1) Michigan Craft Draft

House Wine

Chardonnay, Merlot, Cabernet Sauvignon and White Zinfandel

Garnishes + Mixers

Executive Package | \$35/person

Executive Brand Liquor

Tito's Vodka, Grey Goose, Crown Royal, Bombay, Bacardi, Captain Morgan, Chivas Regal, Jose Cuervo, Schnapps, Kahlua, Hennessy, Gentleman Jack, Rumchata

Beer Selection

Choice of (1) of the following bottled beers: Bud Light, Miller Lite, Coors Light, or Labatt -and- (1) Michigan Craft Draft

House Wine

Chardonnay, Merlot, Cabernet Sauvignon and White Zinfandel

Garnishes + Mixers

Craft Beer Selections

IPA

Bells Two Hearted, Founders All Day IPA, Norms Raggedy Ass IPA

Ambers/Dark

Rochester Red Ale, Shorts Bellaire Brown Ale

Light/Wheat

Atwater Dirty Blonde, New Holland Full Circle

Seasonal

Bells Oberon (April 25-August 25)

*Beers listed above subject to seasonal and local availability. If you would like additional options, check with your catering manager.

Other Bar Options

Tab on Consumption | \$125

Bartender Fee

Per 100 Guests

Beverages Charged on Consumption - 'A La Carte Prices

Cash Bar | \$125

Bartender Fee

Per 100 Guests

Cocktail Service | \$50

Server Fee (Under 50 Guests Only)

Per 25 Guests

ADDITIONAL BEVERAGE SELECTIONS

Alcoholic drinks not sold in conjunction to existing bar package are subject to bartender fee.

NON-ALCOHOLIC

Fruit Punch | \$45/bowl

Non-Alcoholic, Serves 25 Guests

Coffee | \$34/gallon

Regular + Decaffeinated

Iced Tea | \$24/gallon

Lemonade | \$30/gallon

Hot Tea | \$24/gallon

Fruit Juice | \$36/gallon

Orange, Cranberry, Apple, Grapefruit

Infused Water Dispenser | \$24/3-gallon

Canned Soft Drinks | \$3/can

Assorted Coca-Cola Products

Red Bull | \$5/can

Regular + Sugar Free

Bottled Water | \$3/bottle

Bottled Sparkling Water | \$4/bottle

Sports Drink | \$4/bottle

Starbucks Double Shot | \$6/bottle

Assorted Bottled Juice | \$4/bottle

ALCOHOLIC

Champagne Toast | \$4/glass

Signature Drink | \$5/person

Specialty Drink Personalized for Your Event

Includes Description Signage

House Wine Selection | \$5/glass

Domestic Beer | \$4/each

White Claw | \$5/each

Michigan Craft Beer | \$6/each

House Mixed Drink | \$6/glass

Strawberry Daiquiri Punch | \$100/bowl

Serves 25 Guests

Lime Margarita | \$100/bowl

Serves 25 Guests

Mint Mojito | \$100/bowl

Serves 25 Guests

Mimosa | \$5/glass

Fruit Sangria | \$100/bowl

Serves 25 Guests, Choice of Red or White Wine

DRINK PACKAGES

Includes unlimited assorted Coca-Cola products, coffee, bottled water, iced tea & lemonade.

3-Hour | \$5/person

5-Hour | \$6/person

8-Hour | \$8/person