

WEDDING MENU

CREATING MEMORIES AND CULINARY EXPERIENCES



**GRAND TRAVERSE
RESORT AND SPA**

Welcome



It is with great pleasure that we learn of your interest in Grand Traverse Resort & Spa as a potential host of your upcoming wedding celebration! Let these pages of our Wedding Guide unfold offering you endless opportunities to realize the wedding of your dreams.

Situated on Lake Michigan's East Grand Traverse Bay, our scenic locale offers several outdoor venues such as our water front deck, scenic golf course, and tented options like our Plaza and Pavilion. Rental fees for ceremony and reception space include the use of our tables, chairs, standard white linens, dance floor (indoor use only), china, flatware, glassware, as well as set up and labor costs. Room rental prices are dependent on the time of year and venue selection.

Delight your guests with a menu prepared by our Executive Chef and dazzle them with a one of a kind wedding cake prepared by our in-house Pastry Chef. Whatever your desire, our talented food and beverage staff is here to create an unforgettable weekend with memories to last a lifetime!

At Grand Traverse Resort & Spa the options are endless. Create a weekend getaway with relaxation time at Spa Grand Traverse, and take full advantage of the beauty services created specifically for the demands of your wedding day.

One of our three championship golf courses are the ideal relaxer for Groomsmen on the big day. The Bear by Jack Nicklaus, The Wolverine by Gary Player, and Spruce Run offer ample variety and playability. Golf packages are tailored to meet your groups' specific needs.

For your family and friends traveling from afar, we offer discounted sleeping room rates, and complimentary shuttles to and from Cherry Capital Airport.

We are delighted and humbled that you are considering Grand Traverse Resort & Spa as the backdrop for such a monumental day in your lives. It will be an honor to assist you in making your wedding dreams come true.



Food & Beverage Information



To ensure safety and comply with state and local health regulations, Grand Traverse Resort & Spa is the only authorized licensee to sell, serve, or furnish liquor, beer, wine or food on these premises, excluding wedding cakes and favors. No food or beverage of any kind is permitted to be brought into any function space of the Resort.

The Resort takes its responsibility to serve alcohol seriously and therefore reserves the right to refuse the service of alcoholic beverages to anyone at any time. The Resort reserves the right to discontinue alcoholic beverage service if underage alcohol consumption is identified and continues after the client and the client's guests have been advised to cease. Resort staff has the authority to check the identification of anyone appearing under the legal age of 21 -years-of-age and will refuse the service of alcoholic beverages. All guests are required to have identification available at all times throughout the event.

Grand Traverse Resort & Spa offers an extensive selection of food and beverage items to complement your event. Our Wedding Menus included in this guide are only general guidelines. The Special Events Manager, along with our Executive Chef, will be happy to prepare custom culinary creations to meet your specific tastes. We would also be happy to purchase any specialty beverages or food items from one of our licensed purveyors to complement your menu selections. In order for our staff to properly accommodate your event, we require the final details of your reception 30 days prior to the date of your wedding.



Grand Traverse Resort & Spa is a full-service catering facility with an in-house Pastry Chef. Many of our Brides and Grooms prefer to use our services for their wedding cake. However, should you decide not to utilize our talented staff, you may provide your own cake from an outside source. An additional \$3.00/person service charge is applicable should you decide to do so.

The Resort prides itself on excellent service standards in food and beverage to make the best possible presentation for you and your guests. Preparation and timeliness of food items is the key to successful dinner service. Therefore, the Resort cannot be responsible for the quality or temperature of any food items due to client delays.



- ❖ All food and beverage prices are subject to a 22% service charge and the current Michigan state sales tax in accordance with Michigan State Tax Board regulations. All prices listed in this document are subject to change; however, food and beverage prices will be confirmed (1) month prior to arrival date.
- ❖ Based on your expected number of guests, there will be a food and beverage minimum that you will be required to meet or surpass. The food and beverage minimum excludes taxes, service charges and audio visual equipment.
- ❖ For all outside functions, once a weather decision has been made, there is a \$250.00 fee to move the event.
- ❖ In order to best serve your guests, a final confirmation of attendance, or guarantee, is required by 11:59pm seven (7) business days prior to your event. The guarantee is not subject to reduction after the seven day advance deadline. If no guarantee is received, the Resort will charge for the expected number of guests indicated on the banquet event order (BEO) or the original contract, whichever amount is greater. You will be charged for the actual number of guests served or the guarantee. Guests arriving over and above the guaranteed number and set may be served an alternative menu.
- ❖ Grand Traverse Resort & Spa does not assume responsibility for the damage or loss of any equipment or property left in an unsecured function room, public area or outdoor venue. Security is available upon request at a \$45.00 per hour fee.



Venue Information



The Beach Club Deck -This venue has a large deck on the beach, and in front of the deck is sand flowing in to the beautiful blue waters of East Grand Traverse Bay. I will have you keep in mind that we do have a private pool for our members and guests located next to the deck that does remain open during events. It will fit 300 for a ceremony, 150 for a reception, and 75 if you have both ceremony and reception on the deck with a 10:00 PM curfew.

The Pavilion - A covered outdoor venue that has a beautiful view of the golf course and a large assortment of flowers and vegetation surrounding it. Many brides enjoy taking pictures on the golf course following ceremonies. Similar to the Beach Club Deck, it would fit 300 for a ceremony, 120 for a reception, and 75 for both ceremony and reception with a 10:00 PM curfew.

The Plaza – A large white tent that overlooks part of our award-winning golf course. It has white French doors and windows on every side. It can hold up to 300 guests for a reception. Since it is a larger space, I don't suggest it for fewer than 110 guests. As an additional note, the curfew at the plaza is midnight.

The "55th Hole" – An intimate and secluded ceremony only venue that is right on the golf course and is surrounded by large oak trees and lush green grass. It can hold up to 120 guests for a ceremony.

Level 17 – The top floor of the resort's tower that overlooks East Grand Traverse Bay and our beautiful golf course. It can hold up to 130 for a ceremony. Typically it is hard to do a reception in this venue, because it is lofted over the "Aerie" restaurant which opens at 5:00PM each night, and therefore no music is allowed past 5:00pm on Level 17. Many brides will do a ceremony here, and then hold the reception in a different indoor/outdoor venue.

Mackinac Ballroom or Peninsula Ballroom – On our ground level and have a large pre-function space outside of the room shared with the Tower Ballroom's pre-function space that would be excellent for a cocktail hour. Each ballroom can hold 75 guests for a reception and have a midnight curfew.

Tower Ballroom – Our larger newly renovated ballroom on our ground level that has a large pre-function space outside of the room that would be suitable for a cocktail hour. It holds a maximum of 150 guests, and has a midnight curfew.

Governor's Ballroom – A grand space that underwent a million dollar renovation in December 2018. It boasts high ceilings and is tucked downstairs off of our tower hotel. There is additional space for cocktail hour before the reception. It can be broken up with air walls to fit your estimated guest count; maximum of 1,200. It also has a midnight curfew. Pricing is per 1/3 of the ballroom.

Michigan Ballroom – One of our larger ballrooms that is conveniently located right off of our main lobby, with an additional space for cocktail hour before the reception. It can be broken up with air walls to fit your estimated guest count and has a maximum capacity of 400. It also has a midnight curfew.



Guestroom Information



Grand Traverse Resort and Spa serves as a destination wedding location for many couples and their guests who are traveling from out of town. A RoomBlock contract (of 10 guestrooms per night or more) can be secured with the help of our Special Events Manager once a contract has been signed for the wedding. Room Blocks can be applied towards any Hotel, Tower, or Condominium sleeping room.

Hotel guestrooms

Hotel Guestroom - king-size or two double beds & bathroom – the main complex of the resort - easy access to meeting rooms, restaurants, shopping, Spa Grand Traverse & Health Club facilities, pools, and golf.

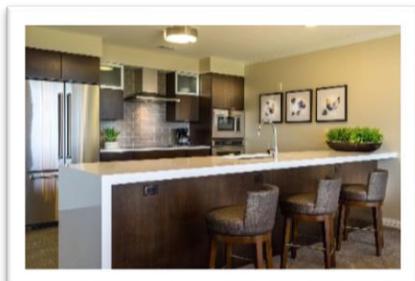


Tower guestroom.

Deluxe Tower Guestroom - newly remodeled - king-size or two queen-size beds - spacious bathroom with large shower, small refrigerator and wet bar and flat-screen TV - main complex of the resort - easy access to meeting rooms, restaurants, shopping, Spa Grand Traverse and Health Club facilities, pools, and golf.

Tower hospitality room.

Deluxe room - approximately 856 square feet in size, including the bathroom - each of six feature executive-level furnishings including: full bar with sink, refrigerator and microwave, plentiful cupboards for glasses, dishes and utensils, five or six bar stools, dining room table and chairs with chandelier, two lounge areas with sofa, chairs and coffee table, a flat screen plasma television, side tables and lamps, art work, spacious (96 square feet) bathroom with large shower, closet, and balcony – newly renovated - two connecting sleeping rooms available - food and beverage not included



Old mission suite & Leelanau Suites

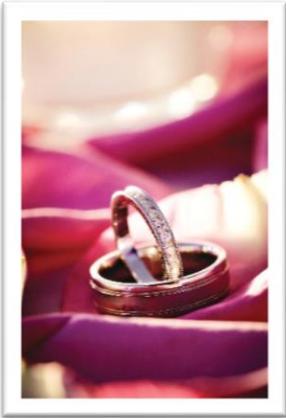
Completely renovated, the 2,250 square foot Suites, are located on the top (fourth) floor of the Valleyview II Condominiums. The main living area of the Old Mission Suite consists of a luxuriously appointed living room with fireplace, two 60-inch TVs, dining room, full kitchen with microwave oven, full bath, and balcony with views of the Spruce Run golf course and East Grand Traverse Bay. The master bedroom has a separate sitting room, walk-in closet, and king-size bed. The second bedroom has two queen-size beds and a full bathroom with a shower.

Condominiums

Our one, two, and three bedroom condominiums have a minimum of one (1) bed per bedroom and one sofa sleeper in the living room. We will do our best to accommodate your group's requests; however specific locations and bedding configurations are not guaranteed.



Important Information



Deposit & Payment for Your Wedding

The Resort requires the Full Venue Rental Fee as a non-refundable deposit at the time of contract signing to hold event space for your wedding. The Resort reserves the right to alter this amount for events that require multiple spaces or extended set-up time. Three (3) business days prior to the event, an **estimated** total payment will be due. At the conclusion of the event after all final charges are tabulated, you will receive an invoice from the Grand Traverse Resort & Spa Accounting Department. Deposits and final payments can be made with credit card or check.

Décor

Included in the cost of room rental are tables, chairs, standard white linens for table cloths (NOT floor length) and white cloth napkins, china, flatware, glassware, dance floor (indoor use only), riser, and three (3) votive candles on each table. Flowers, decorations, place cards, specialty linens, and other items may be brought into the Resort. However, the responsibility for delivery and timely removal of these items is that of the contract signer, not of the Resort. All items must be removed from the premises at the end of the event unless other arrangements have been made with the Special Events Manager. The use of nails, pins, staples, and tape adhesives are not permitted.

The Resort will not assume responsibility for the damage or loss of any décor items or merchandise left in the Resort before or after your function, i.e. gifts, card box, décor, etc. We advise that a family member is assigned to gather all items at the end of the event. In the unlikely event that any damages to the Resort should occur as a result of your function, the contract signer shall assume responsibility and all costs associated with these damages.

A Banquet Manager will be on-hand throughout the evening to accommodate all of your guests during your reception. The Special Events Manager arrives during set-up to ensure the room is properly set, vendors are met and accommodated with any special requests, and any additional information is relayed to the Banquet staff. The Special Events Manager will remain onsite until guest arrival at the reception location. The Banquet Manager will be on-hand for the duration of the evening to ensure prompt, courteous service throughout the evening until the conclusion of your event.

Please Note: The Special Events Manager is NOT responsible for the execution of any décor items you bring in. ALL wedding set-up and decorations will be done by hired vendors or the client.



Preferred Bridal Services



Alterations:

The Bridal Tailoress | Ms. Rachele Cummings | 231.409.7498 | rachele.tailoress@gmail.com
Your Favorite Bridal Seamstress | Ms. Cathy Ann | 906.250.7980

Florists:

Bloom | Ms. Jennifer Haf | 231.675.9017 | www.bloomfloraldesign.com
Blossom Shop | Ms. Lisa Lautner | 231.932.9470 | www.traversacityflorists.com
Lillies of the Alley | 231.360.3620 | liliesofthealley.com
Premier Floral Design | 231.947.1167 | Premierfloraldesign@yahoo.com

Photographers:

Candace Paige Photography | Ms. Candace Tomei | 231.944.9274 | candacepaigephotography@gmail.com
Dan Stewart Photography | Mr. Dan Stewart | 231.715.1125 | dan@danstewartphotography.com
Meridian Photography | Ms. Chloe Leach | 231.631.1699 | meridianphotogs@gmail.com
Oden and Janelle Photographers | Ms. Janelle Hachey | 231.645.7446 | odenandjanelle@gmail.com
Photography by Scarlett | Ms. Scarlett Piedmonte | 231.357.1123 | photobyscarlett.com

Décor:

Sensational Events | Erica & Eric Adams | 231.384.3904 | <https://www.sensationaleventstc.com>
Event Theory | 231.225.9261 | <https://eventtheory.com/>
307 Events | 231.486.5307 | www.307events.com | sales@307events.com

Officiants:

Amazing Day Weddings | 231.632.8099 | amazingdaywedding@gmail.com

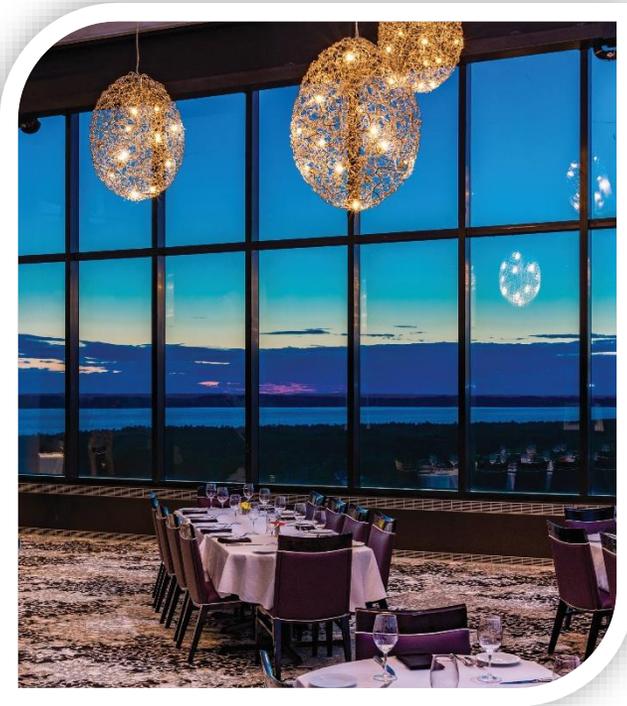
DJ's:

All DJ's and Live Music Entertainers employed by the Client must provide Grand Traverse Resort & Spa with a copy of their Liability Insurance Coverage

2 Bays DJ's | Mr. Scott Perry | 231.649.2718 | 2baysdjs.com
Lakeside DJ's | 231.357.7277 | lakesidedjs.com
Sound Productions | 989.386.2221 | soundproductions.com



Rehearsal Dinner



Buffet – The Grille | \$31.00

Pricing is per person

Arugula and Spinach Salad, Cherry Tomatoes, Dried Cherries, Chopped Egg, Honey Balsamic Dressing

Angus Beef Burgers with Buns and Ketchup, Mustard, Mayonnaise, Lettuce, Tomato, Sliced Red Onion, American and Swiss Cheese

Slow Smoked Baby Back Ribs
Pork Baked Beans with Brown Sugar
Grilled Mexican Sweet Corn

Choose 2:

Apple Pie / Cherry Pie / Key Lime Pie / Lemon Meringue Pie

Add Brats and Beef Dogs with Buns and Condiments for 6.00 per person

**Cooked to Order Burgers and Glazed Ribs
\$100.00 chef fee per 75 guests*

Buffet - Italy | \$32.00

Pricing is per person

Tomato Basil Soup or Minestrone Soup

Classic Caesar Salad, Romaine, Parmesan, Croutons, House-made Caesar Dressing
Tomato Mozzarella and Cucumber Caprese Salad
Garlic Ciabatta Crispy Baguettes

Chicken Scarpariello Pan Seared Chicken Breast, Sweet Italian Sausage Broccoli Rabe, Roasted Red Peppers, Vinegar Peppers

Grilled Italian Sausage Pepperonata Sweet Grilled Sausage Served with Red and Yellow Vinegar Pepper Sauce

Tortellini Pomodoro Cheese Filled Tortellini Tossed in a Tomato Basil Sauce with Fresh Parmesan Raggiano

Tiramisu and Cannoli

****25 people minimum | A \$100.00 Charge will be added for buffets under 50 people.***





Buffet - Mexico | \$28.00

Pricing is per person

Southwestern Salad with Romaine Tomato, Roasted Corn, Avocado, Cheddar Cheese, Tortilla Strips, Chipotle Lime Vinaigrette Dressing

Mexican Street Corn Salad with Cotija Cheese
Mexican Slaw with Lime and Cilantro
Smoked Cheddar Corn Bread
Marinated Chicken and Beef Flank Strips

Sautéed Peppers, Onions, Guacamole, Diced Tomatoes, Cheddar, Sour Cream, Pico de Gallo

Warm Flour Tortillas
Authentic Mexican Rice
Mexican Flan

Buffet - Asia | \$29.00

Pricing is per person

Bok Choy and Romaine Salad with Mandarin Orange, Black Sesame Seeds, Chili Sesame Seed Oil Vinaigrette

Crispy Fried Noodles
Vegetable Pot Stickers
Stir Fried Ginger Beef with Shiitake Mushroom and Scallions
Korean Sesame BBQ Chicken
Fresh Steamed Broccoli with Sesame Seeds
Steamed White Rice
Soy and Garlic Chili Sauce
Orange Crème Bread Pudding

****25 people minimum | A \$100.00 Charge will be added for buffets under 50 people.***



Displayed Hors D'oeuvres



Parades

Display: Marinated Olives, Grilled Red and Yellow Peppers, Marinated Mushrooms, Marinated Artichoke Hearts, Pepperoncini, Vinegar Peppers, Tomatoes, Mozzarella, Prosciutto, Capicola Salami Aged Provolone, Aged Parmesan

Small: \$225.00 serves 25

Large \$450.00 serves 75

Fresh Fruit: Seasonal Melons and Berries Strawberry Yogurt Dip, Citrus Sour Cream Dip

Small: \$125.00 serves 25

Large: \$250.00 serves 50

Artisan Cheese, Dried Fruits

Small: \$180.00 serves 25

Large: \$425.00 serves 75

Hummus Trio: White Bean and Roasted Garlic Hummus, Sundried Tomato Hummus Cilantro Lime Hummus Crisp Pita Chips

Small: \$175.00 serves 50

Large: \$350.00 serves 100

Vegetable Crudit  and Dip

Small: \$125 serves 25

Large: \$250.00 serves 50

Guacamole: South Western Salsa Black Bean and Corn Salsa, Cilantro Sour Cream, Crispy Tortilla Chips

Small: \$125.00 serves 25

Large: \$250.00 serves 50

Assortment of Imported and Domestic Smoked Sausage and Cheeses with Whole Grain Mustard and Crackers

Small \$225.00 serves 25

Large \$450.00 serves 75

Assorted Dips

Sour Cream Onion Dip Great Lakes Potato Chips

GF \$60.00 serves 25

Spicy Salsa and Tortilla Chips

GF \$125.00 serves 25

White Bean and Roasted Garlic Hummus Pita Chips

GF \$65.00 serves 25

Bruschetta Marinated Tomatoes Grilled Ciabatta

\$65.00 serves 25

Whole Grain Mustard and Horseradish Dip Pretzel Chips

\$60.00 serves 25

Hot Cheesy Buffalo Dip, Tortilla Chips

GF \$65.00 serves 25

Garlic Hummus, Rice Cakes

GF \$225.00 serves 25



Individual Hors D'oeuvres



Chilled Hors D'oeuvres

Priced per dozen

Antipasto Kabob, Salami, Provolone, Roasted Peppers | \$36.00

Chilled Jumbo Shrimp, Baguette Cucumber Dill Crème Fraiche | \$42.00

Caprese Skewers | \$38.00

Coronet of Genoa Salami with Herbed Cheese | \$38.00

Chilled Jumbo Gulf Shrimp individually served in a Cocktail Shooter Glass with Lemon Zest and Homemade Cocktail Sauce | \$52.00

White Bean and Roasted Garlic Hummus on Pita with Smoked Prosciutto | \$38.00

Fresh Fruit Kabobs, Raspberry Lemon Yogurt Dipping Sauce | \$36.00

Jumbo Gulf Shrimp on ice with Lemon and Cocktail Sauce | \$50.00

Marinated Asparagus Wrapped in Prosciutto | \$38.00

Morel Mushroom and Boursin Cheese Mousse on Crostini with Chives | \$38.00

Rare Beef Flank on Crostini with Mustard Mousse, topped with Tomato and Red Onion Chutney | \$40.00

Sesame Seared Ahi Tuna on Flax Seed Cracker, Wasabi Soy Reduction | \$48.00

Smoked Venison Sausage with Cherry-Pecan Chutney | \$42.00

Smoked Ham Crepe Pinwheels, Marscapone Herb Cheese | \$36.00

Smoked Salmon Mousse Profiterole, Crème Fraiche | \$40.00

Wasabi Deviled Eggs | \$36.00

***3 dozen minimum of each item**



Individual Hors D'oeuvres



Hot Hors D'oeuvres

Priced per dozen

- Beef Wellington with Cabernet Demi Glaze | \$42.00**
- Chicken Skeweres, Korean BBQ Glaze | \$40.00**
- Coconut Shrimp Pineapple Salsa | \$48.00**
- Chorizo, Corn and Black Bean Fritters | \$38.00**
- Grilled Lamb Lollipops, Tomato Feta Relish | \$52.00**
- Brie and Pear in Pastry | \$38.00**
- Arancino with Mozzarella, Pomodora Basil Sauce | \$40.00**
- Curried Potato and Leek Samosas with a Scallion, Mint Yogurt Sauce | \$38.00**
- Spanakopita Tzatziki | \$38.00**
- Swedish or BBQ Meatballs | \$38.00**
- Beef Tenderloin Brochette Mushroom Ragù | \$50.00**
- Vegetable Spring Rolls with Sweet Chili Sauce | \$40.00**
- Pretzel Bites, with Beer Cheese Sauce | \$36.00**
- Lamb Crab Cake Remoulade | \$48.00**
- Italian Sausage in Puff Pastry with Fradiablo Sauce | \$42.00**

***3 dozen minimum of each item**



Stations



Dinner Stations – Chef Attendant

Pricing is per person

Pasta Station | \$24.00

Penne Pomodoro

Penne tossed with Italian Plum Tomatoes, Garlic, Crushed Red Pepper, Fresh Basil

Rigatoni with Prosciutto and Peas

Rigatoni tossed with Creamy Prosciutto, Garlic Cream Sauce with Sweet Peas and Parmesan

Orriechetti Sausage

Pasta Tossed with Sweet Italian Sausage/Broccoli Rabe/Stock Finished with Pecilino Romano

Thai Market | \$26.00

A Freshly Tossed Vegetable Padtha

Fresh Vegetable, Cilantro, Lime, Herbs, and Cashews with Choice of Chicken or Shrimp

****Chef Attendant \$100.00 per 75 guests***

Dinner Stations – Self Serve

Pricing is per person

Sushi Station | \$22.00

Spicy Tuna Roll

Crab Roll

California Roll with Pickled Ginger, Wasabi, Soy Sauce

Pokie Station | \$27.00

Fresh made Tuna and Salmon Pokie

Sushi Rice, Radish, Avocado, Cucumber, Seaweed Salad, Onion, Scallion, Sesame Seeds

Mashed Potato Bar | \$20.00

Roasted Yukon Gold

Garlic Mashed Potatoes

Smoked Fingerling Mashed with Feta and Sweet Cream

Toppings: Sour Cream, Crumbled Gorgonzola, Scallions, Bacon Bits, Caramelized Onion, Cheddar Cheese
Mushroom Ragu



Stations



Chef's Carving Table

Presented on a chef's carving board with assorted rolls

Herb Crusted Pork Loin with Roasted Shallot Apple Demi | \$275

~ serves 30

Roasted Turkey Breast with Cranberry Jalapeno Relish and Rosemary Gravy | \$250

~ serves 25

Honey Glazed Ham with Honey Dijon, Siracha Mayo and Brioche Rolls | \$300

~serves 50

Smoked Beef Brisket with Maple Bourbon BBQ Sauce | \$300

~ serves 30

Slow Roasted Garlic Cracked Black Pepper Prime Rib with Au Jus and Horseradish Dijon Sauce | \$425

~ serves 30

Scottish Salmon Stuffed with Scallop Mousse, Julienne of Vegetables | \$290

~ serves 30

Herb Crusted Tenderloin of Beef Black Pepper Demi/Au Jus/Horseradish Sauce | \$400

~ serves 30

***Chef Attendant \$100.00 per 75 guests**



Plated



Dinner Entrees- First Course

Traditional Caesar Salad: Parmesan, Crostini

Caprese Salad: Heirloom Tomato, Fresh Mozzarella, Basil, EVOO and Balsamic Glaze

Arugula Salad: Toasted Pine Nuts, Gorgonzola, Sliced Pears, Diced Cranberries, Light Dijon Vinaigrette

Spinach Salad: Dried Cherries, Candied Walnuts, Goat Cheese Crumbles, Grape Tomatoes, Lemon Black Pepper Vinaigrette

Boston Bib: Pistachios, Smoked Gouda, Pear Tomatoes, Roasted Shallot Vinaigrette Dressing

Mista Salad: Organic Mixed Baby Greens, Tomato Cucumber, Carrots, Honey Balsamic Vinaigrette

Radicchio and Baby Kale Salad: Pickled Onions, Julienne Salami, Kalamata Olives, Grape Tomatoes, Herbed Vinaigrette Dressing

GT Wedge Salad: Wedge of Iceberg Lettuce, Sliced Tomato, Bacon Crumbles, Blue Cheese, and Blue Cheese Dressing

****All Dinner Entrées and Duets are Served with a Choice of Salad, Vegetable, and Starch.***

****Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea Selections.***



Plated



Dinner Entrées

Stuffed Bell Peppers: with Vegetable Risotto, Baby Spinach, Pesto Oven Roasted Pear Tomatoes V/Veg/GF | \$32.00

French Cut Chicken Breast: Sweet Potato, Turnip Puree, Pan Roasted Asparagus, Lemon Caper Sauce GF | \$32.00

Filet of Beef Tenderloin: Yukon Garlic Mashed Potatoes, Sundried Tomato Shittaki Mushroom Jus GF | \$49.00

Scottish Salmon Filet: Farro, Leeks, Pepperdews, Roasted Garlic, Torn Parsley, Ricotta Cheese GF/Veg | \$45.00

Halibut Filet: Spring Vegetable Risotto, Citrus Beurre Blanc Sauce GF | \$48.00

Braised Short Ribs: Served over Gorgonzola Polenta Shredded Roasted Brussel Sprouts, Balsamic Glaze | \$39.00

Smoked Pork Loin: with Potato, Beet Puree, Balsamic Grilled Portobello Mushroom GF | \$39.00

Fresh Cut Chicken Breast: Dauphioise Potatoes, Wild Mushroom Ragu GF | \$32.00

Braised Pork Shank: with Tuscan White Bean Stew, Balsamic Glazed Grilled Asparagus GF | \$39.00

Stuffed Portobello Mushroom: Farro, Roasted Garlic, Red Pepper Coulis GF/Veg/V | \$30.00



Plated



Duo Plates

First Choice

French Cut Chicken Breast | \$29.00

Tenderloin of Beef | \$49.00

Second Choice

5oz Lobster Tail | \$12.00

Fresh Cut Chicken Breast | \$8.00

4 oz. Salmon Filet | \$10.00

Shrimp Scampi with Vegetable and Starch Appropriate Condiments | \$12.00

Children's Menu (ages 4-12) | \$14.95

Grilled Chicken Breast, Steamed Green Beans, and Roasted Potatoes

OR

Penne Pasta with Pomodoro Sauce and Meatballs



Buffet



Create Your Own Dinner Buffet

Choice of Two Salads, One Starch, One Vegetable, Two Proteins, and Two Desserts | \$49.00 per person

Choice of Two Salads, One Starch, One Vegetable, Three Proteins, and Three Desserts | \$62.00 per person

Salads (Choose Two)

Quinoa and Blueberry Salad with Feta and Mint

Classic Caesar Salad, Parmesan Croutons, Caesar Dressing

Chopped Salad, Cucumber, Red Peppers, Chickpeas, Bermuda Onion Torn Parsley Served Over Chopped Romaine Roasted Shallot Vinaigrette Dressing

Tomato Mozzarella Caprese Salad with Capers, Roasted Red Peppers, Balsamic Glaze

Mista Salad with Pear Tomatoes, Cucumbers, Carrots, Honey Balsamic Dressing

Mexican Street Corn Salad, Grilled Street Corn, Onion, Peppers, Avocado, Sun Cream and Feta

***25 people minimum | A \$100.00 Charge will be added for buffets under 50 people.**

***All Buffets Served with Freshly Baked Rolls and Butter.**

***Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea Selections.**



Buffet



Vegetables (Choose One)

Honey Glazed Carrots

Grilled Carrots

Broccolini with Roasted Garlic

Oven Roasted Brussel Sprouts

Steamed Green Beans

Starches (Choose One)

Herb Roasted Tricolor Fingerling Potatoes

Sweet Pea and Gorgonzola Polenta

Yukon Gold Cheddar Smashed Potatoes

Smoked Potato Hash Browns with Speck

Creamy Asiago Risotto



Buffet



Proteins (Choose Two or Three)

French Cut Chicken Breast Scarprieallo Sausage, Roasted Peppers, Vinegar Peppers, Broccoli Rabe

Beef Stroganoff with Creamy Mushroom

Smoked Beef Brisket Balsamic BBQ Sauce

French Cut Chicken Breast Picatta

Herb Roasted Pork Loin with Rosemary, Cracked Black Pepper Demi

Seared Salmon Filet with a Citrus Maple Glaze

Striped Bass with Sundried Tomato and Shitake Mushroom Demi **add \$8.00 per person**

Balsamic Marinated Flank Steak Creamy Mushroom Demi

Smoked BBQ Baby Back Ribs

Upgrades

Grilled Smoked Tenderloin of Beef | **\$16.00 per person**

Slow Roasted Prime Rib | **\$15.00 per person**

Pepper Crusted NY Strip Loin | **\$15.00 per person**

Glazed Turkey Breast | **\$13.00 per person**

Maple Glazed Ham | **\$14.00 per person**

Colorado Rack of Lamb | **\$18.00 per person**

***Carving fee | \$100.00 per 100 guests.**



Buffet



Desserts (Choose Two or Three)

- Chocolate Sacher Torte
- Lemon Bars
- Mascarpone Amaretto
- Opera Torte
- Strawberry Bavarian Torte
- Chocolate Raspberry Torte
- French Silk Pie
- White Chocolate Passionfruit Mousse Cups



Wedding Cakes



Champagne

Pink Champagne Chiffon, Champagne Simple Syrup Soak, Raspberry Jam, White Chocolate Mousse Frosted with American Butter Cream

Chocolate

Chocolate Cake Soaked with Crème De Cocoa Simple Syrup, Filled with Chocolate Mousse Frosted with American Butter Cream

Coffee Crème

Chocolate Cake Soaked with Kalhua Simple Syrup, Espresso Chocolate Mousse, Frosted with American Butter Cream

Confetti

Sprinkle Filled Chiffon Cake, Vanilla Bean Simple Syrup Soak, Confetti Butter Cream Filling, Frosted with American Butter Cream

Dame Blanche

Vanilla Chiffon Cake Soaked with Chambord Simple Syrup, Raspberry Jam, White Chocolate Mousse Frosted with American Butter Cream

Ebony and Ivory

Marbled Vanilla Chiffon and Chocolate Cake, Vanilla Bean Soak, Filled and Frosted with American Butter Cream

Grand Marnier

Orange Chiffon Cake, Soaked with Grand Marnier Simple Syrup, Orange White Chocolate Mousse Frosted with American Butter Cream

Nutella Creme

Chocolate Caked Soaked with Crème De Cocoa Simple Syrup, Filled with Nutella Chocolate Mousse, Frosted with American Butter Cream

Red Velvet

Rich Red Velvet Cake Soaked with Vanilla Bean Simple Syrup, Filled with Vanilla Bean Simple Syrup, Filled with Cream Cheese Frosting, Frosted with American Butter Cream

Strawberry Crème

Vanilla Chiffon Soaked with Strawberry Simple Syrup, Strawberry Jam, White Chocolate Mousse Frosted with American Butter Cream

Traditional Vanilla

Vanilla Chiffon Soaked with Vanilla Bean Simple Syrup Filled and Frosted American Buttercream

Traverse City Cherry Almond

Almond Scented Chiffon Soaked with Amaretto Simple Syrup, Cherry Butter Mousse Frosted with American Butter Cream

****Please Contact Special Events Manager for All Cake Pricing***

****A \$3.00/per person cake cutting fee will apply to all cakes not prepared by our in-house Pastry Chef.***

****Please note that for all outdoor summer functions our Pastry Chef recommends fondant icing to ensure idyllic wedding cake***

aesthetics



Desserts Displays

Dessert Displays

Priced per person

Shooters/Cups (Choose Four) | \$9.00 per person

Double Chocolate Mousse with Berries, Berries with Chocolate Chambord Sauce, White Chocolate Mousse Crunch, Strawberry Shortcake, Lemon Cream, Chocolate Peanut Butter, Birthday Cake, Cherry Pie, Lemon Raspberry, S'mores, Caramel Apple, Banana Pudding

Cookies and Milk (Choose Three) | \$8.00 per person

Chocolate Chip, Triple Chocolate, M&M, Peanut Butter, Sugar, Oatmeal Raisin, Molasses, Cherry White Chocolate Chunk

*Pricing includes chocolate milk and regular white milk on station

Moomer's Ice Cream (Choose Four) | \$11.00 per person

Please see Special Events Manager for current list of flavors

*Pricing includes 4 flavors of ice cream, Moomer's freezer cart, cart attendant, cones, cups, and spoons

Grand Traverse Pie Co. (Choose Three) | COMING SOON!



Late Night Snacks



Pizza | \$18.95 per pizza (8 slices)

**Standard Pizza to include cheese, sauce, and choice of 1 topping*

Additional toppings \$1.00 each: Pepperoni, Green Pepper, Onion, Pineapple, Ham, Sausage, Green Olives, Black Olives and Diced Tomato

Taco Station | \$24.00 per person

Tender Pork Barbacoa, Shredded Chicken, Flour Tortillas, Onion, Cilantro, Cotija Cheese, Pico de Gallo, Black Beans, Cabbage Slaw, Assorted Salsa, Mexican Cream

Coney Island Hot Dog Station | \$25.00 per person

Koegal Franks, Detroit Coney Sauce, Chili, Cheddar Cheese, Saur Kraut, Onions, Mustard, Relish Ketchup

Slider Station Choose Three | \$20.00 per person

Pulled Pork with Cilantro Lime, Shredded Buffalo Chicken with Creamy Coleslaw, BBQ Chicken Sliders with Baked Beans, Mini Gyros Tzatziki Sauce, Sloppy Joe Slider with Gorgonzola, Portabella an Caramelized Onion with Feta, Spinach Pesto

Pretzel Bites | \$36.00 per dozen

Soft Baked Pretzel Bites with Beer Cheese Sauce

S'mores | \$7.00 per person

Honey Graham Crackers, Assorted Marshmallows, and Hershey's Milk Chocolate Bars

Gourmet S'mores | 9.00 per person

Cinnamon Graham Crackers, Chocolate Graham Crackers, Saltine Crackers, Square Shortbread Cookies, Marshmallows, Jumbo Marshmallows, Coconut Marshmallows, Peppermint Patties, Ghirardelli Caramel Squares, Dulce De Leche, Reese's Peanut Butter Cups, Hershey's Milk Chocolate Bars, Bananas, Strawberries, Peanut Butter and Crispy Bacon



Package Bar



SPONSORED HOURLY BAR PACKAGE

To ease your budget planning, we offer a per person charge for bar services over a specific time period. By hosting a Sponsored Hourly Bar Package, you receive the total bar charges prior to the event! You will be charged for the actual number of guests over 21. All bars include the tier of alcohol chosen, wine, bottled beer, soda, mixers and garnishes.

<u>Hours</u>	<u>Call Per Person</u>	<u>Premium Per Person</u>
One	\$18	\$21
Two	\$25	\$30
Three	\$32	\$39
Four	\$39	\$48
Five	\$46	\$57
Six	\$53	\$66

****Sponsored Non-Alcoholic Bar Package \$15.00 Per Person (for guests under 21 years of age) to include assorted soda, water and juices for entire event.***

****Michigan offers many varieties of craft beers, craft liquors, and wines. Please see your Special Events Manager for selections and pricing.***

****A \$250.00 bartender fee is applied if \$500.00 in Beverage Revenue is not met per bar.***

****One Bartender recommended per 100 Guests***



Hosted Bar



CALL HOSTED BAR

CALL BRANDS | \$7.00/pour

Pinnacle Vodka
New Amsterdam Gin
Cruzan Rum Light
Captain Morgan Rum
Jim Beam Bourbon
Canadian Club Whiskey
Torada Gold Tequila
Dewars Scotch

HOUSE WINE | \$7.00/glass

Vista Point Chardonnay
Vista Point Cabernet Sauvignon
Vista Point Pinot Grigio
Vista Point Merlot
Leelanau Cellars Winter White

ALL BAR SETUPS INCLUDE:

Domestic Beer | \$4.50
Premium Beer | \$ 5.50
Local Microbrews | \$6.00
Pepsi Soft Drinks | \$3.00
Fruit Juice | \$2.00

***A \$250.00 bartender fee is applied if \$500.00 in Beverage Revenue is not met per bar.**

***One Bartender recommended per 100 Guests**

***Pour = 1 ¼ Ounce**



Hosted Bar



PREMIUM HOSTED BAR

PREMIUM BRANDS | \$7.50/pour

Tito'sVodka
Tanqueray Gin
Bacardi Rum
Captain Morgan
Jack Daniels Bourbon
Crown Royal Whiskey
Hornitos Tequila
Chivas Regal Scotch

PREMIUM WINE | \$9.00/glass

Belle Ambiance Chardonnay
Belle Ambiance Cabernet Sauvignon
Belle Ambiance Merlot
Belle Ambiance Pinot Grigio
Chateau Grand Traverse Late Harvest Riesling

ALL BAR SETUPS INCLUDE:

Domestic Beer | \$4.50
Premium Beer | \$5.50
Local Microbrews | \$6.00
Pepsi Soft Drinks | \$3.00
Fruit Juice | \$2.00

****A \$250.00 bartender fee is applied if \$500.00 in Beverage Revenue is not met per bar***

****One Bartender recommended per 100 Guests***

****Pour = 1 ¼ Ounce***



Cash Bar



CALL CASH BAR

CALL BRANDS | \$8.00/pour

Pinnacle Vodka
New Amsterdam Gin
Cruzan Rum Light
Captain Morgan Rum
Jim Beam Bourbon
Canadian Club Whiskey
Torada Gold Tequila
Dewars Scotch

HOUSE WINE | \$8.00/glass

Vista Point Chardonnay
Vista Point Cabernet Sauvignon
Vista Point Pinot Grigio
Vista Point Merlot
Leelanau Cellars Winter White

ALL BAR SETUPS INCLUDE:

Domestic Beer | \$5.00
Premium Beer | \$6.00
Local Microbrews | \$7.00
Pepsi Soft Drinks | \$3.00
Fruit Juice | \$2.00

***A \$250.00 bartender fee is applied if \$500.00 in Beverage Revenue is not met per bar**

***One Bartender recommended per 100 Guests**

***Pour = 1 ¼ Ounce**



Cash Bar



PREMIUM CASH BAR

PREMIUM BRANDS | \$8.50/pour

Tito's Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan
Jack Daniels Bourbon
Crown Royal Whiskey
Hornitos Tequila
Chivas Regal Scotch

PREMIUM WINE | \$9.00/glass

Belle Ambiance Chardonnay
Belle Ambiance Cabernet Sauvignon
Belle Ambiance Merlot
Belle Ambiance Pinot Grigio
Chateau Grand Traverse Late Harvest Riesling

ALL BAR SETUPS INCLUDE:

Domestic Beer | \$5.00
Premium Beer | \$6.00
Local Microbrews | \$7.00
Pepsi Soft Drinks | \$3.00
Fruit Juice | \$2.00

***A \$250.00 bartender fee is applied if \$500.00 in Beverage Revenue is not met per bar**

***One Bartender recommended per 100 Guests**

***Pour = 1 ¼ Ounce**



Brunch



Continental

Chilled Juices, Fresh Brewed Coffee and Hot Tea, Fruit Preserves, Butter, Fresh Fruits and Berries, Assorted Breakfast Breads, Danishes, Croissants and Assorted Muffins | \$18.00 per person

Continental Upgrades

Warm Croissant Sandwich with Egg and Applewood Bacon | \$6.00 per person

Warm Croissant Sandwich with Egg, Kale and Swiss | \$6.00 per person

Breakfast Burrito with Eggs, Maple Sausage and Peppers | \$6.00 per person

English Muffin Sandwich with Egg, Ham and Cheese | \$6.00 per person

House Made Yogurt Parfaits with Fresh Berries and Premium Granola | \$5.00 per person

Assorted Cereals and Milk | \$4.00 per person

Cheese Omelet with Traditional Salsa | \$5.00 per person

Ham and Cheese Omelet with Traditional Salsa | \$6.00 per person

Smoked Salmon Platter with Chopped Egg, Bermuda Onions, Capers, Whipped Cream Cheese, and Mini Bagels | \$8.00 per person

Charcuterie of Salami, Ham, Smoked Prosciutto, Baguette, Preserves, Artisan Cheese | \$10.00 per person

Smoked Applewood Bacon or Maple Sausage Link | \$4.00 per person

****Maximum of a 2 Hour Display***



Buffet Brunch



Buffet

All Buffets Include: Fresh Scrambled Eggs, Fresh Sliced Fruits and Berries, Breakfast Breads, Croissants, Muffins, Danish, Preserves and Butter, Fresh Brewed Coffee, Hot Tea and Assorted Chilled Juices

Choice of One Potato and Two Proteins | \$21.00 per person

Choice of One Potato and Two Proteins and One Extra | \$24.00 per person

Choice of One Potato and Two Proteins and Two Extras | \$28.00 per person

Potatoes

Shredded Hash Browns
Potatoes and Mushrooms
Lyonnais Potatoes
American Potatoes

Protein

Maple Sausage Links
Crisp Applewood Bacon
Canadian Bacon
Turkey Sausage
Vegetarian Sausage

Extras

French Toast with Maple Syrup
Spinach, Mushroom and Onion Cheddar Quiche
Biscuits and Sausage Gravy
Yogurt Parfaits
Oatmeal
Stuffed Crepes with Raspberry Cream Cheese



Plated Brunch

Plated Breakfasts

All Plated Breakfast Served Tableside: with Assorted Mini Danishes, Croissant and Muffins, Butter and Preserves, Fresh Brewed Coffee and Fresh Brewed Decaffeinated Coffee/Hot Tea/ Assorted Chilled Juices

Choice of One Starter, One Entrée, One Potato, One Protein | \$16.00 per person

Choice of One Starter, One Entrée, One Potato, Two Proteins | \$18.00 per person

Choice of One Starter, Two Entrees, One Potato, Two Proteins | \$21.00 per person

Starters

Cup of Seasonal Berries and Fresh Melon

Yogurt Parfaits

Breakfast Quinoa with Seasonal Berries

Entrees

Fresh Scrambled Eggs with Cheddar

French Toast with Maple Syrup

Mushroom, Onion, and Spinach Frittata

Stuffed Crepe with Raspberry Cream Cheese

Potatoes

Shredded Hash Browns

American Potatoes

Lyonnais Potatoes

Potatoes and Mushrooms

Proteins

Maple Sausage Links

Crisp Applewood Bacon

Turkey Sausage

Vegetarian Sausage

3 oz. Tenderloin add | \$6.00 per person



Brunch Beverages



Bloody Mary Package (2 Hour Maximum)

Package | Pinnacle Vodka | \$18.00 per person
Premium Package | Tito's Vodka | \$21.00 per person

Includes: Bloody Mary Mix, Worcestershire Sauce, Tabasco, Horseradish, Angostura Bitters, Olives, Lemon, Limes, Celery

Select Three Garnishes:

Pickles
Blue Cheese Stuffed Olives
Garlic Stuffed Olives
Sausage Sticks
Cheese Sticks
Pickled Okra
Shrimp
Crispy Bacon
Pickled Pearl Onions

Select Two Rim Flavorings:

Celery Salt
Kosher Salt
Old Bay Seasoning
Sriracha Seasoning

Ask about our Michigan made products! (Additional prices will apply)

McClure's Bloody Mary Mix (Original or Spicy)
McClure's Pickles (Original or Spicy)
Alden Mill House Seasonings
Two James Vodka (Detroit)



Brunch Beverages



Mimosa Package (2 Hour Maximum)

Call Package | Pierre Chanier Sparkling
Brut | \$18.00 per person Premium Package | Maschio Prosecco | \$21.00 per person

Select Three Juices:

Orange Grapefruit Pineapple Pomegranate Cranberry Lemonade

Select Two Garnishes:

Raspberries Mint Strawberries Blueberries Candied Ginger

Non Alcoholic Bloody Mary and Mimosa Packages

(2 Hour Maximum)

\$10.00 per person

To include club soda, fruit juices, and garnishes

Both Bars Call Package: \$25.00 per person Both Bars Premium Package: \$29.00 per person

*pricing subject to change.

