

# *Delamar Wedding Package*

FIVE HOUR OPEN BAR

ONE HOUR BUTLER PASSED HORS D'OEUVRES

(Please Select six)

## **SEAFOOD**

Chilled Shrimp, Brandied Cocktail Sauce

Spicy Salmon Tartare on Cucumber Cup

Local Smoked White Fish Salad Brushetta

Bacon Wrapped Shrimp, TC Bourbon BBQ Sauce

Smoked Salmon on Toasted Brioche, Caper-Scallion Crème Cheese

Coconut Shrimp, Sweet Chili Sauce

Pan Seared Mini Crab Cakes, Carrot Ginger Sauce

## **MEAT**

Smoked Bacon Wrapped Dried Fruit: Apricot, Dates, Prunes, Golden Balsamic Glaze

Prosciutto Wrapped Asparagus, Blue Cheese Dipping Sauce

Andouille In a Blanket, Honey Mustard

Crispy Chicken Skewers, Sweet& Sour Oriental Sauce

Swedish Meatballs, Lingonberry-Mustard

Baby Lamb Chops a La Plancha, Salsa Verde

Beef Tenderloin Skewers, Satay Sauce, Scallion

## **GARDEN**

Tomato Crostini, Mascarpone, Crispy Basil

Saffron Arancini, Mozzarella, Smoked Paprika-Romesco Sauce

Caprese Skewers, Grape Tomatoes, Mozzarella, Basil, Golden Balsamic Glaze

Artichoke-Goat Cheese Fritters, Tomato Escabeche Sauce

Hummus on Endive, Radish, Zaatar Olive Oil

Potato Latke, Crème fraiche, Apple Sauce, Micro Greens

Brie & Truffle Mini Grilled Cheese

**GARDEN TABLE** (Included)

Seasonal Crudités: Asparagus, Carrots, Cauliflower,  
Radishes, Celery, Cucumber  
Hummus, Herbed Yogurt, Blue Cheese Dips

**CLASSIC RAW BAR**

East Coast Oysters and Rhode Island Little Neck Clams  
Brandied Cocktail Sauce, TC Mignonette  
\$19.00 Per Person

**ARTISAN RAW BAR**

East Coast Oysters, RI. Little Neck Clams, Chilled Jumbo Shrimp  
Brandied Cocktail Sauce, TC Mignonette  
\$26.00 Per Person

**CHARCUTERIE & CHEESE DISPLAY**

Assorted Premium and Local Cheeses, Bread, Toasts,  
Crackers, Nuts, Sun-Dried Fruits  
Premium Imported and Domestic Cured Meat,  
Saucisson, Pates, Mustard, Pickles  
\$17.00 Per Person

**COUNTRY TABLE**

Mediterranean Olive Mix, Marinated Feta, Stem Artichokes  
Seasonal Crudités: Asparagus, Carrots, Cauliflower,  
Radishes, Celery, Cucumber  
Hummus, Herbed Yogurt, Blue Cheese Dips  
Assorted Premium and Local Cheeses, Bread, Toasts,  
Crackers, Nuts, Sun-Dried Fruits  
Premium Imported and Domestic Cured Meat,  
Saucisson, Pates, Mustard, Pickles  
\$26.00 Per Person

## PLATED DINNER

Prosecco Toast & Tableside Wine Service

### APPETIZER

(Please Select One)

Asparagus Vichyssoise, Lemon Crème Fraiche, Asparagus Spears, Chive

English Pea Soup, Minted Cream, Bacon Tidbits

Cherry Capital Salad, Baby Greens, Dried Cherries, Candied Walnuts, Crumbled Blue, Cider Dressing

Artisan Super Food Chopped Salad: Kale, Spinach, Romaine, Quinoa, Avocado, Blueberries, Toasted Almonds, Moscatel Dressing

Prosciutto Wrapped Cantaloupe & Honeydew, Basil, Parmesan Shavings, Sherry Glaze

Tomato Carpaccio, Kalamata, Red Onion, Crumbled Feta, Basil, EVOO, Golden Balsamic agrodolce

Roasted Beet & Crispy Goat Cheese, Arugula, Pecans, Red Wine Vinaigrette

Burratina, Pickled Eggplant, Confit Cherry Tomato, Arugula, Moscatel Glaze

Jumbo Shrimp, Avocado, Grapefruit, Mache Greens, Citrus Dressing (sup\$6)

Pan Seared Crab Cake, Rhubarb Coleslaw, Lime-Ming Yogurt Sauce (sup\$8)

## ENTREE

(Please Select Two)

Scottish Salmon “A la Plancha” Bordelaise Sauce

Pan Seared Local Walleye, Sauce Americaine (Creamy Lobster Sauce)

Pinconinng Cheese Crusted Halibut, Concord Grape Agrodolce

Herbs Crusted Great Lakes White Fish “a La Plancha” Tomato-Caper-Basil Sauce Vierge

Grilled Otto’s Chicken Breast, Mushroom Demi-Glace

Grilled Berkshire Pork Chop, Hard Cider Demi Glace

Grilled Double Chops, Rosemary-Preserved Lemon au Jus (sup \$7)

Grilled Midwest Angus Strip steak, Brandied Green Peppercorn Sauce

Angus Beef Filet Mignon, Truffle Madeira Sauce (Sup\$9)

## ACCOMPANIMENT

(Please select two)

Jumbo Green Asparagus Bundle

Smashed Fingerling Potatoes

Green Beans & Broccolini Bundle

Rosemary Garlic Roasted Red Creamer Potatoes

Vegetable “Tian” Provençale

Yukon Gold Potato “Au Gratin”

Glazed Spring Carrots & Baby Turnips

Twice Baked Potato, Cheddar, Spring Onion

**DESSERT**

**WEDDING CAKE**

(Client provided)

**OR**

(Please select one)

Mixed Berries & Exotic fruit (kiwi, pineapple, mango), Mango-Passion Coulis

Artisan Vanilla Cheesecake, Blueberry Compote, Graham Cookie Short Bread

Raspberry Trifle, Lemon Sponge Cake, Apricot Custard

EVOO Chocolate Cake, TC Bark, Coffee English Cream

Vanilla Budino, Butterscotch, Sea Salt, “Langue de Chat” Cookie

**PACKAGE ALSO INCLUDES:**

Valet Parking for All Wedding Guests

One complimentary standard deluxe hotel room for couple on the night of the wedding

**\$125.00 per person Saturday / \$100.00 per person Friday & Sunday**

*Please Note Pricing Is Exclusive of Room Charge, Amenities, Tax & Gratuity.*

*A 23% Service & Administration Fee & 6% MI State Sales Tax Will Be Added to All Pricing*

**Guest/Food & Beverage Minimum Requirements are as follows:**

**November – April**

Friday: 75 Guests

Saturday: 100 Guests

Sunday: 50 Guests

**May – October**

Friday: 100 Guests

Saturday 125 Guests

Sunday: 75 Guests

**FREQUENTLY ASKED QUESTIONS**

- The Leelanau Ballroom can accommodate up to 150 guests with a dance floor. There is a site fee that includes: Waterfront cocktail reception space, tables, banquet chairs, full length white linen and choice of colored napkin, Table Numbers, Votives and Custom Printed Menus. The site fee is \$4,000 May – October and \$2,000.00 November – April.
- A ceremony up to 150 guests can be accommodated outdoors or indoors, weather depending. There is a \$1,000.00 ceremony fee that includes chairs, set up and an additional half hour of time.
- A complimentary tasting is included for the Bride & Groom. Tastings include samplings of appetizers, entrees, accompaniments, dessert and wine. Passed hors d'oeuvres are not available at tastings.
- Vendors will have access to the space two hours before scheduled ceremony or cocktail hour for set up. Vendor meals are available for \$40.00 each.
- Your dedicated day of banquet manager will set up items such as: place cards, guest book, toasting glasses, family photos, etc. Any rental items or décor that require assembly are to be setup by separate vendor or wedding planner.
- A \$3,000.00 Nonrefundable deposit is required to secure a date. The remaining payment scheduled will be outlined in your wedding contract. Final guest count and payment are due 7 business days prior to Wedding date.