



2017/18 Banquet Menu



Event Terms & Conditions

1. All federal, state and local laws with regard to food and beverage, purchases and consumption must be strictly adhered to. Michigan state law prohibits any intoxicating beverage from being brought into any public function area on premises. Shanty Creek Resorts is the only licensed authority to sell and serve food and beverages for consumption on the premises.
2. Menu selection and estimated attendee count are due three weeks prior to arrival date. Final guaranteed count is due three business days prior to arrival date. All charges will be based upon the guarantee or the actual number of guests served, whichever is greater. The Resort will set and prepare to serve the final guarantee.
3. Group agrees to begin its function promptly at the scheduled time and Group, its attendees and invitees agree to vacate the designated function space at the closing hour indicated. Group agrees to reimburse The Resort for any overtime wage payments, expenses and damages incurred or sustained by The Resort because of Group's failure to comply with terms and conditions contained in this Agreement.
4. The Resort must approve any decorations which Group desires to use, in advance. Any decorations which constitute a fire hazard in The Resorts' sole opinion are not permitted. Decorations may not be attached to The Resorts' premises in any fashion. Group must remove all Group supplied decorations and property from The Resorts' premises at the expiration of its function. Group will make a reasonable effort to prevent damage to The Resorts' property by its attendees and will reimburse The Resort for any such damage. The Resort may remove any person from the function or the premises, as it believes necessary in its sole judgment.
5. Delivery of wedding cakes, flowers and any other items related to your event must be made within 90 minutes before contracted arrival unless prior notice is given and agreed to by The Resort.
6. The Resort will not assume any responsibility for the damage or loss of merchandise or articles left in The Resorts' premises prior to, during or following the planned function.
7. Group must inform The Resort in advance if Group intends to contract for music, other forms of entertainment or any other service in conjunction with its function. The Resort reserves the right to approve any music, other forms of entertainment or any other service. The Resorts' exclusion is binding on Group.
8. In the event of breach of this Agreement by Group, The Resort reserves the right to cancel this Agreement without notice and without liability to Group.
9. In no event will The Resort be liable to Group beyond the amount paid by Group for the use of rooms and function space reserved. If the function space reserved herein cannot be made available to Group, The Resort reserves the right to substitute comparable accommodations for the function, which substitution will be deemed by Group as full performance under this Agreement. The Resorts' discretion as to comparability of accommodations is binding on Group.
10. The Resort reserves the right to prohibit Group, its invitees or attendees from removing any food or beverages from The Resorts' premises.
11. Group must comply with all applicable federal, state and local statutes, orders, ordinances, rules and regulations including, but not limited to all rules and regulations regarding public assemblies, and secure any licenses and permits where necessary.
12. Group acknowledges receiving a copy of this Agreement.
13. A service charge of 19% in addition to Michigan Sales tax, currently 6%, is added to all Food and Beverage charges. Functional room rental charges (if applicable) are also subject to this Michigan sales tax.
14. Group shall be liable for all damages to any Resort vehicle, caused by Group or members of his or her party, sustained during Group's trip; to include all spills, burns, rips, tears, or damage to any equipment. Client agrees to pay a service charge of \$200 to clean any spillage in the vehicle.
15. Group agrees that if anyone in the party is found using any illegal drugs, fighting or any other conduct considered inappropriate by the driver, the driver is under strict orders to return all passengers to the starting point or the drop off point immediately.
16. Group agrees that The Resort shall not be responsible for any items left or the safe keeping of items left in the vehicle. Client agrees that The Resort shall not be held liable for any damages arising out of The Resorts' inability to perform due to inclement weather, mechanical or electrical difficulties, delays due to traffic conditions, or any unforeseen events beyond the reasonable control of The Resort.
17. Signs, banners and displays may be erected or displayed in any part of the Resort with the approval of the Group/Conference Services Manager. The names and logos of Shanty Creek Resorts are the exclusive property of the Resort. Any unauthorized use of these names and logos is prohibited.
18. Indoor & Outdoor Pools: In an effort to maintain a safe and enjoyable atmosphere for all of our guests; glass containers, kegs, cases and/or coolers are not permitted in any of the Resort's pool areas. Shanty Creek Resorts' Security Staff reserves the right to monitor and maintain respectful behavior and noise levels in the pool area.

Buffets

- » All buffets require a minimum of 25 guests except the Classic Deli Buffet on page 4. Smaller groups are encouraged to select from our served meal options.
- » Pricing is based on one hour of service unless otherwise noted.
- » Extending past one hour of service for meal functions will result in a 15% surcharge of the menu price for every additional 30 minutes.
- » To ensure optimal quality, buffets will be left up for a maximum of two hours.

Plated Dinners

- » All prices are per person.
- » Please choose one entrée. For additional entrées, billing will be at the higher priced entrée for group.
- » Vegetarian, gluten-free and diabetic options are available when preordered.
- » Menu selection and estimated attendee count are due three weeks prior to arrival date.
- » Final guaranteed count is due three business days prior to arrival date.
- » All charges will be based upon the guarantee or the actual number of guests served, whichever is greater.
- » The Resort will prepare to serve the final guarantee number setting seating for 5% over guarantee.
- » Menu prices do not include taxes or gratuities.



a la Carte Break/Snack Items

Breaks

\$19/dozen

- » Slices of banana bread
- » Slices of zucchini bread
- » Whole fresh fruit (apples, bananas and oranges)
- » Granola bars
- » Hard-boiled eggs
- » Individual bags of popcorn, pretzels or potato chips

\$26/dozen

- » Scones
- » Bagels
- » Luscious lemon bars
- » Cranberry nut muffins
- » Blueberry muffins
- » Old-fashioned cake donuts
- » Individual yogurts
- » Warm giant pretzels with mustard and cheese sauce
- » Boxes of fresh popcorn

\$29/dozen

- » Assortment of fresh cookies
- » Brownies
- » Blondies

\$37/dozen

- » Cinnamon rolls
- » Pecan sticky buns
- » Sausage and egg biscuit with cheese
- » Bacon and egg English muffin with cheese
- » Ham and egg bagel with cheese
- » Mini Ben & Jerry's ice cream
- » Mountain Creek Cookie
- » Cupcakes
- » Assorted candy bars

Cocktail Snacks

Approximately 10 people/pound.

- » Mixed nuts: \$26/pound
- » Bar snack mix: \$16/pound
- » Peanuts: \$22/pound
- » Potato chips with onion dip: \$15/pound
- » Tortilla chips with salsa: \$9.50/pound
- » Pretzels: \$6/pound
- » Large Mountain Creek Cookie: \$3/cookie

Beverages

Based on consumption.

- » Freshly brewed coffee:
\$40/1.5 gallon urn; \$80/3 gallon urn; \$3.50/person
- » Herbal tea assortment: \$3/bag
- » Orange, V8, cranberry or apple juice: \$3/bottle
- » Assorted soft drinks: \$2.50/can
- » Dasani water: \$2.50/bottle
- » Cinnamon spiced cider (seasonal): \$28/gallon
- » Powerade: \$4/bottle
- » Fruit punch, lemonade or iced tea: \$28/gallon
- » Energy drinks: \$5.50/can
- » Hot chocolate with marshmallows: \$29/gallon



Continental Breakfast

Based on one hour of service.

\$11.50/person*

Choose two (additional pastry assortments \$4 each)

- » Assorted Danish and scones
- » Bagels with cream cheese
- » Cake and filled doughnuts
- » Lemon poppyseed and blueberry muffins
- » Pecan sticky buns and cinnamon rolls
- » Oatmeal with brown sugar and raisins

All continental breakfasts include coffee and herbal tea.

Continental Breakfast Enhancements

- » Assorted cold cereal and milk: \$3.50/person
- » Fresh sliced fruit: \$5/person
- » Fresh whole fruit: \$2/person
- » Yogurt with granola: \$5/person
- » Chilled orange and cranberry juice: \$3/bottle

Served Breakfasts

Suggested for groups of 25 or less.

\$13.50/person*

- » **Quiche Lorraine**
Bacon, onion and Swiss cheese quiche with broiled tomato and breakfast potatoes
- » **Cinnamon-Glazed French Toast**
French toast with warm syrup, bacon and sausage
- » **Summit Breakfast**
Scrambled eggs with cheese, bacon, sausage, breakfast potatoes and biscuits

All served breakfasts include fresh fruit cup, coffee, herbal tea and orange juice.

Breakfast Buffet

Based on one hour of service. All buffets require a minimum of 25 guests. Smaller groups are encouraged to select from our served meal options.

Farmer's Breakfast

\$14.50/person*

- » Fresh sliced seasonal fruits
- » Breakfast potatoes
- » Biscuits with butter and jams
- » Coffee, herbal tea and orange juice

Scrambled Eggs

Choose one

- » American scrambled eggs
- » Swiss with spinach and tomato
- » Cheddar topped with herbs

Meats

Choose two

- » Smoked bacon
- » Sausage links
- » Ham steaks
- » Sausage patties
- » Turkey sausage

Farmer's Breakfast Enhancements

Add to your breakfast \$4/person

Substitute for a breakfast meat \$2/person

- » Biscuits and gravy
- » French toast with warm syrup
- » Assorted breakfast pastries
- » Cheese blintzes with raspberry sauce
- » Blueberry pancakes with warm syrup

Chef's Omelet Station

\$5/person

- » Create fluffy omelets with your choice of fillings: Mushrooms, tomatoes, onions, bell peppers, cheese, salsa, bacon and ham

Cold Lunch Buffets

Based on one hour of service. All lunch buffets include coffee, herbal tea, iced tea and lemonade. Add dessert (p. 7) for \$5/person.

\$17.50/person

All buffets require a minimum of 25 guests except Classic Deli. Smaller groups are encouraged to select from our served meal options.

Cold Entrées*

Select one

Tortilla Wraps*

- » Grilled chicken with spinach, pesto mayonnaise, black olives, Parmesan cheese and sundried tomatoes
- » Southwestern blackened steak, greens, rice, pepper jack cheese, bell peppers and cumin dressing

Classic Deli*

- » Bread
- » Roast beef, roasted turkey and baked glazed ham
- » Traditional mayonnaise and mustard
- » Leaf lettuce, sliced tomatoes and onions
- » Assorted sliced cheese tray

Grinder Board*

Minimum 25 people

- » Jumbo grinder with ham, salami, turkey, provolone cheese, tomato, onion and shredded lettuce topped with Italian dressing

Sides

Select two

- » Garden salad
- » Caesar salad
- » Greek salad
- » Penne with vegetables
- » Tomato basil soup
- » Cucumber salad
- » Macaroni salad
- » Southern potato salad
- » Cole slaw
- » Potato chips
- » Tortilla chips and salsa

Hot Lunch Buffets

Based on one hour of service. All lunch buffets include coffee, herbal tea, iced tea and lemonade. Add dessert (p. 7) for \$5/person.

\$19.50/person

All buffets require a minimum of 25 guests. Smaller groups are encouraged to select from our served meal options.

Hot Entrées

Select one

South of the Border

- » Chicken fajitas with peppers, onions and flour tortillas add steak for \$3.50 more per person
- » Refried beans and Spanish rice
- » Lettuce, tomato, sour cream, shredded cheese and salsa

Focaccia Sandwiches*

- » Smoked turkey with pesto, tomato and fresh mozzarella
- » Muffaletta sub with ham, salami, provolone and olive salad

Picnic Lunch

- » Grilled hamburgers and bratwurst
- » Corn on the cob and baked beans
- » Sliced cheese, lettuce, tomato, onion, mayonnaise, ketchup and mustard

Home Cooking*

- » Meatloaf with caramelized brown sugar and ketchup
- » Chicken stew with carrots, onions and potatoes topped with golden dumplings
- » Mashed potatoes and green beans
- » Rolls with butter

Little Italy

- » Lasagna Bolognese
- » Chicken Parmesan with zesty tomato sauce and melted mozzarella
- » Parmesan risotto
- » Garlic toast

Sides

Select two

- » Garden salad
- » Caesar salad
- » Greek salad
- » Penne with vegetables
- » Cream of potato and asparagus soup
- » Hidden Valley broccoli pasta salad
- » Cucumber salad
- » Orzo salad with confetti vegetables
- » Southern potato salad
- » Potato chips
- » Tortilla chips and salsa

Grinder on the Go

Boxed Lunch

\$13.50/person*

Choose one:

- » Cold Cut Hoagie: ham, turkey and salami
- » Veggie Hoagie: baby spinach, pecans, red onion, black olives, sliced Monterey Jack cheese, mandarin oranges and lite lemon and yogurt dressing
- » Grilled Chicken Salad: chicken salad loaded with pecans and fresh salad greens, shredded pepper jack cheese and lite honey lime vinaigrette mayo

All hoagies include:

- » Hoagie roll
- » Traditional mayonnaise and mustard
- » Pasta salad
- » Potato chips
- » Cookie

Add water or 20-oz. soda \$2.50; 12-oz. domestic beer \$3.50.

Served Lunch

Based on one hour of service. Add dessert (p. 7) for \$5/person.

\$19.50/person

- » Garden salad
- » Chef's seasonal accompaniments
- » Rolls with butter
- » Coffee, herbal tea, iced tea and lemonade

Entrées

Select one

- » Pork chop with apple jack sauce
- » Lasagna Bolognese
- » Chicken Parmesan with zesty tomato sauce and melted Mozzarella
- » Roasted salmon with lemon chive sauce



Hors d'oeuvres and Stations

Party Type	Event Length	Suggested Amount/Person
Pre-dinner	1-2 hours	4-8 Pieces
Cocktail reception	2-4 hours	7-10 Pieces
In lieu of dinner	4-6 hours	10-15 Pieces

\$19.50/dozen

- » Herbed boursin crostini
- » BBQ meatballs
- » Pizza squares
- » Pigs in a blanket
- » Jalapeño poppers and ranch
- » Bruschetta on Parmesan cheese crostini
- » Vegetable spring rolls

\$29.50/dozen

- » Asparagus and asiago cheese filo
- » Chicken quesadilla
- » Buffalo wings with blue cheese dressing
- » Chicken strips with BBQ sauce
- » Chicken egg rolls with Southwest ranch
- » Spanakopita

\$42/dozen

- » Coconut shrimp with orange ginger glaze
- » Chilled spiced Gulf shrimp with zesty cocktail sauce
- » Scallops wrapped in bacon with Vermont maple glaze
- » Hibachi chicken with Asian glaze
- » Raspberry and Brie crisps
- » Miniature Beef Wellington
- » Thai chicken spring rolls with peanut sauce
- » Chicken satay with lemongrass and peanut sauce

Culinary Displays

*Small display serves approximately 25;
large serves approximately 50.*

- » Assortment of crispy vegetables and ranch dip
Small: \$75 • Large: \$150
- » Domestic and imported cheeses
Small: \$125 • Large: \$250
- » Sliced fresh fruit
Small: \$100 • Large: \$200
- » Cedar roasted salmon, capers, onions and sliced baguettes
Small: \$85
- » Baked brie with raspberries and almonds and wrapped in butter crust
Small: \$75
- » Buffalo chicken dip with assorted crackers or corn chips
Small: \$95
- » Spreads with pita chips: hummus and tomato olive tapenade
Small: \$70
- » Seven-layer Mexican bean dip and tortilla chips
Small: \$75
- » Warm whitefish gratin with sliced baguettes
Small: \$100

Reception Carving Stations

With miniature rolls when ordered with an hors d'oeuvres reception. Serves approximately 25. Chef carving fees apply.

- » Whole roasted turkey breast with Pommery mustard, mayonnaise and cranberry sauce: \$160
- » Prime rib of beef with Dijon mustard, mayonnaise, horseradish cream and au jus: \$380
- » Blackened pork loin with Creole mustard and mayonnaise: \$120
- » Orange-glazed ham with honey mustard, Dijon mustard and mayonnaise: \$230
- » Herb and peppercorn-crusted beef tenderloin with mustard, mayonnaise and horseradish: \$360



Salads and Desserts

Salad, rolls with butter and dessert are included with served dinners. Based on one hour of service.

Dinner Salads

Select one

- » Garden greens with tomatoes, carrots, onions, cucumbers and ranch dressing
- » Traditional Caesar salad with sourdough croutons and Parmesan cheese
- » Romaine lettuce with olives, tomatoes, onions, artichokes, Parmesan cheese and Italian dressing
- » Mixed baby lettuces with blue cheese, candied almonds, onions and cherry vinaigrette

Desserts

Select one

- » Triple chocolate fudge cake
- » Traverse City cherry pie
- » Cinnamon and cherry bread pudding
- » Carrot cake
- » Cheesecake with blueberry topping
- » Tuxedo cake
- » Assorted fruit pies
- » Sundae bar (additional \$6/person)

Diabetic Desserts

Select one

- » Apple crisp with oatmeal topping
- » Cherry pie
- » Ice cream

Gluten-Free Desserts

Select one

- » Flourless chocolate cake
- » Apple crisp with oatmeal topping
- » Grilled pineapple with coconut rum sauce and ice cream
- » German apple spice cake with gluten-free caramel sauce

Served Dinners

Select one. Served dinners include Chef's seasonal accompaniments, coffee, herbal tea, iced tea and lemonade. Add dessert (p. 7) for \$5/person.

- » Chicken Marsala: \$27/person*
Flour dusted, seared with Italian herbs and served with mushroom Marsala wine sauce
- » Country-Style Chicken Cordon Bleu: \$29/person*
Chicken breast topped with country ham, Swiss cheese and tomato, and smothered with hollandaise sauce
- » Rosemary Chicken: \$25/person*
Herb and lemon-dusted chicken pan-seared with rosemary and garlic over tomato and olive ragout
- » Beef Medallion: \$34/person*
Garlic and thyme marinated center cut sirloin grilled and served with red wine sauce
- » Pan-Seared Walleye: \$30/person*
Served with lemon chive sauce
- » Roasted Salmon: \$30/person*
Tarragon, parsley and garlic marinated salmon served with caper lime sauce
- » Flank Steak: \$28/person*
Grilled with mushroom wine sauce
- » Cherry Pecan Stuffed Pork Loin: \$27/person*
Tumbled pork loin with a cherry, pecan and Danish stuffing and cherry demi glaze
- » Whitefish Pecan: \$32/person*
Baked local whitefish topped with pecan crust, cherry butter and lemon wedge
- » NY Strip Loin: \$42/person
Grilled center cut strip loin marinated with thyme, garlic and cracked pepper with Cognac peppercorn sauce
- » Surf & Turf: \$48/person
6-oz. tenderloin filet and 5-oz. lobster tail with mashed redskin potatoes and squash medley
- » Chicken Marsala & Walleye: \$34/person*
Seared chicken with Marsala sauce and Parmesan-crusting walleye
- » Sirloin & Shrimp Scampi: \$35/person*
Grilled 3-oz. sirloin and lemon shrimp scampi

Buffet Dinners

All buffets require a minimum of 25 guests. Based on one hour of service.

Buffet dinners include coffee, herbal tea, iced tea and lemonade.

Select one dessert from page 7.

Comfort Food Buffet

Two entrées: \$33/person*

Three entrées: \$36/person

- » Garden greens with tomatoes, carrots, onions and cucumbers with house dressing
- » Macaroni and cheese casserole
- » Green bean casserole
- » Scalloped potatoes with chopped ham
- » Rolls with butter

Entrées

- » Fried chicken
- » Roasted pork chop with apple jack sauce
- » Meatloaf with caramelized brown sugar and ketchup

Oriental Buffet

\$35/person*

- » Shredded napa cabbage salad with water chestnuts, onions, won ton sesame crisps, baby corn and sesame seed dressing
- » Stir fried chicken with rice and pickled ginger
- » Teriyaki beef and broccoli
- » Hoisin BBQ pork ribs
- » Lo mein with stir fried vegetables
- » Asian dumpling
- » Fortune cookie

Tex Mex Buffet

\$36/person

- » Crunchy mixed salad with greens, red beans, mixed peppers, shredded pepper jack cheese, pico de gallo, corn chips and Southwest ranch dressing
- » Tex Mex pork spare ribs with fried green onions
- » Seafood enchiladas with a spicy béchamel sauce
- » Potato and onion hash with chipotle pepper and cilantro
- » Chili con queso with soft and fried tortillas
- » Roasted corn medley with peppers and onions
- » Jalapeño cornbread with chipotle honey butter

Golfers Off The Grill Buffet

(Offered Memorial Day through Labor Day)

\$46/person

- » Wedge salad bar with blue cheese, Cheddar cheese, tomatoes, onions, cucumbers and blue cheese and French dressings
- » Chef-carved 10-oz. sliced prime rib
- » ¼ cut Montreal grilled chicken
- » Garlic toast
- » Baked potatoes with sour cream and butter
- » Buttered green beans

* Available to American Plan groups.



Buffet Dinners cont.

All buffets require a minimum of 25 guests. Based on one hour of service.

Buffet dinners include coffee, herbal tea, iced tea and lemonade.

Select one salad and one dessert from page 7.

Antrim Buffet

\$42/person

- » Warm Shanty crab dip with crackers
- » Penne pasta salad with roasted vegetables and creamy tarragon dressing
- » Broiled whitefish with lemon and lime sauce
- » Roasted chicken with cherry jus
- » Chef carved prime rib
- » Chef's seasonal accompaniments
- » Rolls with butter

The Lakeview Buffet

Two entrées: \$35/person*

Three entrées: \$38/person

- » Rolls with butter

Sides

Select two (additional \$3 per person each)

- » Roasted redskins with garlic and herbs
- » Rice pilaf
- » Macaroni and cheese
- » Whipped redskin potatoes
- » Scalloped potatoes
- » Parmesan risotto
- » Honey carrots
- » Green beans
- » Zucchini, summer squash, red onion and bell peppers
- » Steamed broccoli, cauliflower, and carrots

Entrées

- » Seared chicken with chardonnay tarragon wine sauce
- » Herb seared walleye with tarragon cream sauce
- » Three-cheese tortellini and pesto Alfredo sauce
- » Grilled sirloin with sauce bordelaise
- » Pan roasted pork loin with mushroom caper jus

Chuck Wagon Buffet

Two Entrée \$29/person*

Three entrées: \$35/person*

- » Baked beans
- » Corn on cob
- » Roasted whole golden potatoes
- » Cornbread

Entrées

- » Southwest spiced pork ribs with bourbon sauce
- » Traditional BBQ chicken
- » Cedar roasted salmon with herbs
- » Grilled hamburgers and bratwurst

Lighthouse Buffet

Two entrées: \$35/person*

Three entrées: \$39/person

- » Philly crab platter with Philadelphia cream cheese, chopped crab, capers, cocktail sauce, and assorted crackers
- » Seasonal fresh vegetables in butter
- » Boiled jacketed redskin potatoes topped with braised corn and fresh herbs
- » Rolls with butter

Entrées

- » Oven-roasted tilapia topped with a cilantro and tomato chutney
- » New Bedford penne with shrimp, lobster and crab in a rich cream sauce
- » Mussels and clams Portifino tossed with white wine, herb butter, and garlic rice

Add steamed crab legs with drawn butter for \$12/person.

Pizza Parlor

For kids and kids at heart!

Based on one hour of limited rolled in service.

\$12/person*

- » Pizza with assorted toppings
- » Selection of fountain soda

Add tossed salad with Italian dressing \$5; Caesar salad \$5; baked pasta \$5; dessert (p. 7) \$5 (per person).



Children's Menu

Available for children 12 and under.

Meals served with fruit cup and chocolate milk.

\$10/person

Options

- » Chicken fingers and fries
- » Macaroni and cheese with garlic toast
- » Spaghetti with garlic toast
- » Cheeseburger and fries
- » Pepperoni pizza sticks

Add tossed salad with Italian dressing \$5; Caesar salad \$5; dessert (p. 7) \$5 (per person).



* Available to American Plan groups.

Served Special Dietary Menu

*Limit one selection from each dietary list.
All options are served with the banquet salad.
Add dessert (p. 7) for \$5/person.*

Gluten-Free

Lunch or Dinner Salads

- » Seared Chicken Salad
Seared chicken over field greens, dried cherries, red onion, pecans and blue cheese with strawberry poppyseed vinaigrette and served with roasted redskin potatoes and vegetable of the day
- » Chef Salad
Garden greens with turkey, ham, Swiss, Cheddar, cucumber, tomato, onion and egg
- » Chicken Caesar
Romaine lettuce tossed with creamy Caesar dressing, and topped with Parmesan cheese and grilled chicken

Dinner Entrées

- » Roasted Vegetable Ravioli
With wilted spinach and tomatoes, and tossed in a tomato cream sauce
- » Pork Ribeye
Pan-seared with apple butter, and served with herb-roasted redskins and vegetable of the day
- » Seared Salmon
Served over a Parmesan potato cake with lemon and garlic beurre blanc and vegetable of the day
- » Sirloin
Char-grilled and topped with blue cheese cream sauce

Vegan

Lunch

- » Lettuce Pockets
Asian lettuce wrap with marinated tofu and chilled noodle salad
- » Hummus Wrap
Whipped hummus filled tortilla with vegetables and kettle chips
- » Thai Burrito
Sesame-marinated vegetables in a tomato basil wrap with spicy peanut sauce served with marinated soy beans and fresh fruit

Dinner

- » Fried Tofu
Pan-fried tofu with fried rice and chili-spiced beans
- » Casserole
White beans with olives, tomato, and herbs slow-cooked and topped with confetti vegetables
- » Spaghetti Squash
Spaghetti squash with fire-roasted tomato and pepper sauce on a bed of squash and zucchini with garlic toast



Sponsored or Cash Bar

A fully-stocked bar featuring house, call or premium brands with the charge reflecting the actual number of drinks consumed on an individual 1¼ oz. pour.

Spirits

Premium Brands

\$7.50

- » Bourbon Maker's Mark
- » Gin Hendrick's
- » Rum Captain Morgan Black
- » Scotch Chivas
- » Vodka Ketel One
- » Whiskey Crown Royal

Call Brands

\$6.50

- » Bourbon Jim Beam
- » Gin Tanqueray
- » Rum Bacardi Silver, Captain Morgan
- » Scotch Dewar's
- » Vodka Tito's
- » Whiskey Jack Daniels

Well

\$5.50

- » Bourbon
- » Gin
- » Rum
- » Scotch
- » Vodka
- » Whiskey

Wine

See coordinator for current selection. We also offer a full variety of Michigan wines from the Old Mission and Leelanau Peninsulas.

Premium Lakeview Restaurant Selection

Market Price

House Wine

\$7/glass

- » Cabernet
- » Chardonnay
- » White Zinfandel

Bottled Beer

Shanty Creek's standard beer offering consists of:

- » Bud Light
- » Miller Lite
- » Labatt Light
- » Samuel Adams
- » Short's Bellaire Brown

Premium & Craft Beer

\$5.75/bottle

- » Fat Tire
- » Pacifico
- » Samuel Adams
- » Short's Bellaire Brown
- » Stella Artois

Domestic Beer

\$4.25/bottle

- » Budweiser
- » Bud Light
- » Coors Light
- » Labatt Light
- » Miller Lite
- » O'Doul's

Michigan Microbrew

\$119/case (must be preordered)

- » Bell's
- » Founders
- » New Holland
- » Right Brain
- » Short's

Draft Beer

Kegs are American standard of 50 liters; each yields approximately 125 16-oz. glasses.

Domestic Draft

\$350

- » Budweiser
- » Bud Light
- » Labatt Light
- » Michelob Ultra
- » Miller Lite

Premium & Craft Draft

\$575

- » Bell's
- » Founders
- » Heineken
- » Right Brain
- » Samuel Adams
- » Short's

Hospitality Suite Helpers

Mixers

- » Soda: \$5/2L
- » Sour, Daiquiri, Piña Colada or Bloody Mary mix: \$12/bottle
- » Vermouth: \$16/bottle
- » Juice (Cranberry, Orange): \$18/bottle
- » Garnish: \$12/25 people
- » Ice: \$10/20lb. bag

Beer

Premium Beer

\$119/case

- » Fat Tire
- » Pacifico
- » Samuel Adams
- » Stella Artois

Domestic Beer

\$80/case

- » Budweiser
- » Bud Light
- » Coors Light
- » Labatt
- » Miller Lite
- » O'Doul's

Michigan Microbrew

\$119/case *(must be preordered)*

- » Bell's
- » Founders
- » New Holland
- » Right Brain
- » Short's

Wine

See coordinator for current selection.

Premium Wine

Market Price

House Wine

\$28/bottle

After Glow Receptions

Coffee and Cocoa

\$10/person

- » Coffee, hot cocoa
- » Whipped cream
- » Shaved chocolate
- » Assorted sugars
- » Petit four style desserts

Cordials

\$8/shot

- » Amaretto
- » Baileys
- » Grand Marnier
- » Kahlua
- » RumChata





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