

wedding menu



General Information

You will be working with Shanty Creek's Wedding Coordinator to plan your special day. Our Wedding Coordinator is uniquely-trained to handle all of the food/beverage and set-up details of your wedding day including recommending local vendors and administering menu tastings. She will be at your side on your wedding day to ensure every aspect goes as planned.

Guest Rooms

Shanty Creek is a wedding destination for many couples and their guests traveling from out of town. We can secure a room rate guarantee or a block of rooms reserved specifically for your guests. Rate guarantees and room blocks can be for any hotel or condominium rooms. A complimentary room is provided to the bride and groom on the night of your wedding if more than 20 room nights are blocked.

Function Space

Shanty Creek has inside and outside venues for ceremonies, receptions, or rehearsal dinners. Changes in your initial requirements may necessitate changes in your ceremony and/or reception function space(s), times, dates, meals or set-up and may require revisions of rates. Thus, Shanty Creek will guarantee function space, but not guarantee specific function rooms.

Guarantee

In order to serve your guests, a final confirmation of attendance, or guarantee, is required by 12:00pm five business days prior to your event (the guarantee is not subject to reduction after the 72-hour 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, whichever is higher. Guests arriving over and above the guaranteed number and set may be served an alternative menu.

If multiple entrées are requested, a guarantee for each must be provided five business days prior to the event. Please ask about visual identifiers to designate choice of entrée (identifiers may include colors, symbols or unique place card settings).

Food & Beverage

To ensure safety and to comply with state and local health regulations, Shanty Creek Resorts 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 is permitted to be brought into any function space of Shanty Creek.

We reserve the right to refuse the service of alcoholic beverages to anyone at anytime. Shanty Creek 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 30. Arrangements can be made with your Wedding Coordinator to pre-card members of the bridal party.

Shanty Creek prides itself on excellent food and beverage service standards and delivering the best possible presentation for you and your guests. Preparation and timeliness of food items are the key to a successful dinner service.

All prices are subject to change; however, food and beverage prices will be confirmed six months prior to arrival date. Prices are subject to a 19% service charge and a 6% Michigan state sales tax in accordance with Michigan State Tax Board regulations. A cleaning fee may be assessed for excessive use of glitter, confetti, rice, sequins or similar materials.

Vendors

Shanty Creek can assist in providing you with references for a variety of professional services such as entertainment, bakeries, decorations, transportation, floral arrangements and others. Over the years, Shanty Creek has developed a variety of preferred vendors that can make your selection process less time consuming. While we do have our favorites, we welcome any new vendors that you would like to bring with you from home. Please note that any band, DJ or entertainers that are employed by the contract signer must provide a copy of their liability insurance coverage to the Resort prior to the event date.

Security

Shanty Creek does not assume responsibility for the damage or loss of any equipment or property left in any lodging accommodation, function room, public area or outdoor venue.

Decorations

Flowers, decorations, place cards, specialty linens, and other items may be brought to Shanty Creek Resorts. However, the responsibility for delivery, set-up and timely removal of these items is that of the contract signer, not of Shanty Creek. All items must be removed from the premises at the end of the event unless other arrangements have been made with your Wedding Coordinator. The use of nails, pins, staples, and tape adhesives is not permitted. Should you need to place signage on the walls, please contact your Wedding Coordinator for a list of approved materials and alternative options.

Shanty Creek will not assume responsibility for the damage or loss of any décor items or merchandise left in the Resort before or after your function (e.g., gifts, card box, décor, etc.). 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.

Transportation

Private shuttle service can be arranged. Arrangements must be made in advance. Rates begin at \$35 per hour, per shuttle. Minimum one hour.

Menu Tastings

Complimentary menu tastings are available for receptions expecting 50 guests or more.

Guidelines:

- We must have two weeks' notice.
- Tastings take place Monday through Friday from 1-4pm; weekend tastings are not available.
- Limit two attendees.

Additional attendees will be charged \$36.

Please select the following items from our wedding menus:

- Three hors d'oeuvres
- Two salads
- Four entrées and their accompaniments

Menu tastings do not include beverages; they are billed separately.

Your tasting will also serve as a planning session between you and your Wedding Coordinator. While you are sampling, you will also be making decisions for your big day! This is the perfect opportunity to ask detailed questions and make key decisions about your wedding.



Frequently Asked Questions

What is included in the site rental fee?

The reception site includes Shanty Creek Resorts' tables, chairs, standard white or cream linens (tablecloths and napkins), china, silver, stemware and 15x18 dance floor (indoor use only). Set-up fees may apply if needs are above and beyond standard set-up noted above.

Is there an extra charge for linens?

Our white or cream house linens are included in the cost. However, these linens are not floor length. Please contact your Wedding Coordinator for information on specialty linens in unique colors and sizes.

What are the sizes of your standard tables?

Our standard round dining tables are 72" in diameter at Summit Village and 60" at Cedar River Village. Our high cocktail tables are 48" and low cocktail tables are 36" in diameter.

How many people sit at each table?

With our standard banquet chairs, we typically seat 8 to 10 guests at each 72" round table and 6 to 8 guests at each 60" table. This depends upon the amount of space in the room and the number of guests who will be attending your reception.

Am I allowed to bring in my own caterer?

In order for Shanty Creek to fully comply with state food preparation and state liquor laws, all food and beverage (including Champagne) must be provided by Shanty Creek Resorts. The only exception to this rule is your wedding cake; an additional \$75 cake cutting and serving fee will apply.

Do you offer a children's menu?

Yes. The children's meal typically consists of chicken tenders, apple sauce, french fries and a beverage.

Can I bring in candy as favors for my guests?

Yes. We do allow candy to be brought in to serve as your wedding favors. The client is responsible for placing the favors on the candy table or at place settings.

Does the Resort provide wedding cakes?

We do not. Your Wedding Coordinator will share dessert options and preferred wedding cake vendors with you. Our staff will cut and serve your wedding cake for your guests for a service fee of \$75.

Does the Resort have audio/visual equipment we can use?

The Resort has an on-site audio/visual department that can assist you with any audio/visual needs you may have. This includes microphones, LCD projectors, screens for slideshows and so much more! All audio/visual equipment is priced accordingly. Speak with your Wedding Coordinator to find out more details.

Can my family and my fiancé(e)'s family split the final bill?

We can split the bill between different payment options if you should choose to do so. This can include multiple credit cards or a combination of checks and credit cards.

Which representative(s) of Shanty Creek Resorts will be at my reception?

In addition to your Wedding Coordinator, a Banquet Manager and Lead Server will be on hand throughout the evening to accommodate all your guests during the reception. Your Wedding Coordinator arrives during set-up to ensure the room is properly set, vendors are met and accommodated with special requests. At that time, any additional information is relayed to the banquet staff. Your Wedding Coordinator will remain on-site until after dinner service is completed to ensure your family and friends are comfortable during dinner service. The Banquet Manager will be on-hand for the duration of the evening to ensure prompt and courteous service throughout the evening until the conclusion of your event.

Rehearsal Dinners

Lakeview Dining Room

25 guests or less; please ask your wedding coordinator about availability.

The Lakeview offers a casual setting with views of Lake Bellaire. Menu selections include steaks, fresh fish and an extensive wine list.

Banquets

Available year-round.

Shanty Creek Resorts' extraordinary culinary staff will prepare a menu of appetizers, soups, salads and entrées for your rehearsal dinner. Menu selections range from an outdoor barbeque to a full-service banquet experience.

Ceremony Sites

	Max # of Guests	Site Rental	Site Rental w/ Chairs
Lake Bellaire Vista	200	\$500	\$1,100
Bellaire Terrace	100	\$300	\$600
Golf View Patio	100	\$300	\$600
The Grand Ballroom	600	\$1,200	\$3,000
A, B, C or D	150	\$300	\$750
Lakeview Patio	100	\$200	\$500
Bellaire Ballroom	200	\$1,000	\$1,600
North, Center or South	40/90/40	\$200	\$320
The Jordan Room*	120	\$300	\$660
Lakeview Panorama	60	\$150	\$330

Friday and Sunday ceremonies receive 20% discount on site rental fees during our prime season.

Receive 30% off normal site rental fees in October, November, April and May.

*The Jordan Room is available mid-May through mid-October.



Menu Packages

Platinum

\$65

Our premium package includes one hour of displayed or passed hors d'oeuvres (one cold and two hot selections), one served salad selection, three plated entrée selections and Champagne toast.

Gold

\$45

Our Gold package includes one hour of displayed hors d'oeuvres, one served salad selection and three entrée selections served buffet-style or plated.

Silver

\$35

The Silver package includes one hour of displayed hors d'oeuvres, one served salad selection and three entrée selections served buffet-style.

Reception Sites

Reception Site		Max # of Guests	Site Rentals / Food & Beverage Minimums			
			Saturday Site Rental	Saturday F&B Minimum	Friday/Sunday Site Rental	Friday/Sunday F&B Minimum
Indoor Options	The Bellaire Ballroom	175	\$3,000	\$7,000	\$1,700	\$5,300
	North or South	30	\$700	\$1,200	\$400	\$900
	Center	60	\$1,600	\$2,400	\$900	\$1,800
	The Grand Ballroom	450	\$5,000	\$18,000	\$2,200	\$13,500
	A, B, C or D	100	\$1,300	\$4,000	\$500	\$3,000
	The Jordan Room*	100	\$1,400	\$4,000	\$700	\$3,000
Outdoor Options	The Bellaire Ballroom with Terrace	175	\$3,500	\$7,000	\$1,900	\$5,300
	Lakeview Panorama	60	\$900	\$2,400	\$500	\$1,800
	Golfview Patio	100	\$1,300	\$4,000	\$700	\$3,000
	Lakeview Patio	100	\$1,300	\$4,000	\$700	\$3,000

*The Jordan Room is available mid-May through mid-October.

The reception site includes Shanty Creek Resorts' tables, chairs, standard white or cream linens (tablecloths and napkins), china, silver, stemware and 15x18 dance floor (indoor use only). Set-up fees may apply if needs are above and beyond standard set-up noted above. Taxes and gratuities not included.



Platinum Package

One-hour reception with displayed or passed hors d'oeuvres

- » Assortment of crispy vegetables served with appropriate dips
- » Selection of domestic and imported cheeses served with assorted crackers

Cold Hors d'oeuvres

Select one

- » Chilled spiced Gulf shrimp with zesty cocktail sauce
- » Asparagus wrapped in smoked salmon, boursin cheese
- » Lavosh pinwheel with roasted red pepper spread
- » Sliced sirloin pinwheel, artichokes and Parmesan cheese
- » Whipped herbed boursin in cherry tomato

Hot Hors d'oeuvres

Select two

- » Vegetable pot stickers, soy ginger dip
- » Marinated chicken satay, Thai peanut sauce
- » Sesame beef satay, Oriental glaze
- » Petite quiche with spinach and feta
- » Mushroom vol-au-vent with herb sherry sauce
- » Coconut shrimp tempura, orange marmalade
- » Andouille sausage in puff pastry with Creole mustard
- » Scallops wrapped in bacon, Vermont maple glaze

Dinner Salad

Select one

(Salad will be served)

- » Marinated asparagus on mesclun with wild mushroom and garlic vinaigrette
- » Mixed baby lettuces with goat cheese, dried cherries, candied walnuts and tarragon vinaigrette
- » Tossed mesclun greens with Parmesan crisps with tomatoes, roasted pinenuts and pesto vinaigrette

Entrée Selections

Select three

(Entrées will be plated)

- » Supreme of chicken florentine stuffed with spinach and feta cheese rice pilaf, pommery mustard jus
- » Almond crusted Mahi Mahi with mango salsa with horseradish mashed potatoes
- » Pepper-seared beef sirloin in brandy sauce with wild mushroom potato cake
- » Maryland lump crab cakes red brick remoulade served with Old Bay rice pilaf
- » Pan seared salmon citrus chive salsa with an herbed pearl couscous
- » Grilled breast of chicken wild mushrooms, sun-dried tomato sauce with a creamy Parmesan cheese polenta
- » Pork loin stuffed with apricots and cherries served with sweet potato hash
- » Seared marinated pesto crusted chicken breast paired with baked salmon, Champagne beurre blanc and a three cheese risotto



Gold Package

One-hour reception with displayed hors d'oeuvres

- » Assortment of crispy vegetables served with appropriate dips
- » Selection of domestic and imported cheeses served with assorted crackers

Dinner Salad

*Select one
(Salad will be served)*

- » Mixed baby lettuces with goat cheese, dried cherries, candied walnuts and tarragon vinaigrette
- » Tossed mesclun greens with roasted pecans, cherries and blue cheese

Entrée Selections

*Select three
(Entrées will be plated or served buffet-style)*

- » Grilled flank steak with garlic demi-glace
- » Pan-roasted salmon with orange-almond beurre blanc
- » Penne with roasted eggplant and roasted peppers
- » Rosemary-citrus glazed pork loin, savory Cheddar cheese grits stuffing
- » Pork loin sautéed with Marsala wine and portabello mushrooms
- » Chicken saltimbocca with prosciutto and sage pinot grigio wine sauce
- » Grilled ribeye with merlot wine sauce
- » Broiled walleye with chive lemon butter
- » Baked whitefish with cherry butter sauce

Silver Package

One-hour reception with displayed hors d'oeuvres

- » Snack mix and pretzels

Choice of

- » Assortment of crispy vegetables served with appropriate dips

or

- » Selection of domestic and imported cheeses served with assorted crackers

Dinner Salad

(Salad will be served)

- » Garden greens, tomatoes, cucumbers, red onions, cheese, croutons, carrots and dressings

Entrée Selections

Select three

(Entrées will be served buffet-style)

- » Roasted chicken with pesto and Parmesan sauce
- » Three cheese tortellini with pesto cream sauce
- » Pan roasted pork loin with apple jack sauce and oven dried fruit medley
- » Roasted garlic marinated flank steak with onion jus
- » Pork scaloppini with Marsala wine sauce
- » Chicken piccata with lemon caper butter sauce and artichoke garnish
- » Meat lasagna





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.

Bottled Beer

Shanty Creek's standard beer offering consists of:
Bud Light, Miller Lite, Labatt Light, Samuel Adams
and 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

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



Late-Night Snacks

Available at your reception after 10pm.

16" Pizza

\$20

- » Classic - Pepperoni
- » Margherita - Tomato and basil
- » Greek - Olives and roasted garlic with extra virgin pesto oil

Sliders

\$24/dozen

Chili Dogs

\$36/dozen



Enhancements

Audio/Visual

- » Easel: \$2, per day
- » Microphone: \$15/day
- » LCD projector w/ screen: \$250/day
- » Portable sound system: \$100/day

Set-Up

- » Risers: \$30/section
- » Arbor: \$150 each
- » Twinkle lights: \$18/strand (plus \$35/hour labor)

Food & Beverage

- » Chef & Grill: \$150/2 hours

Table

- » Special order napkins: starting at \$.25 each
- » Mirrors for centerpieces: \$1 each
- » Vases: \$1 each
- » Votive candles: \$1 each
- » Glass block with tea light candle: \$1.50 each
- » 8-point tablecloth: \$2 each

Staff & Services

- » Audio/visual technician: \$35/hour (minimum of 2 hours)
- » Private transportation: \$35/hour (per shuttle)
- » Guest room delivery fee: \$2/room



Preferred Wedding Vendors

Chair Coverings

- » Custom Creations
231.263.3333 or 888.535.6423;
sandy@customcreations.biz
- » Chair Covers & Linens
800.260.1030; chaircoversonline.com
- » Sweet Seats
231.631.7000; sweetseatscover@yahoo.com

Custom Jewelry

- » Lady K Jewelry
etsy.com/people/LadyKJewelry

DJs

- » 2BaysDJs
231.649.2718; 2BaysDJs.com
- » DJ Stosh
989.619.2377 or 231.384.5477; stoshdj@yahoo.com
- » Harbor View Entertainment
231.947.5271; harborviewdj.com
- » M/R Music Service
231.946.8742; mrmusicdjs.com
- » Sound Productions
888-DJ-4-HIRE; soundproductions.com

Florists

- » A Stone's Throw (*summer months*)
231.313.4534; nvicki36@yahoo.com
- » Bella Flowers & Designs
231.350.6367
- » Cottage Floral
231.533.5664; cottagefloral@torchlake.com
- » Custom Creations
231.263.3333 or 888.535.6423;
sandy@customcreations.biz
- » Kalkaska Floral
231.258.2620; kalkaskafloral.com

Hair Salons

- » Total Look (Shanty Creek's Timberline Shops)
231.533.8621 x 7775
- » Trikoz
231.331.4107

Ice Carving

- » Ice Impressions
231.342.9999; ice-impressions.com

Karaoke Services

- » DJ-B's Sound Entertainment
231.883.9900; djbsoundentertainment.com

Live Music

- » Jeff Woolsey • Guitar/Vocals
231.377.7013
- » Lee Malone • Piano/Vocals
231.377.7084; presto@torchlake.com
- » Life Support • Band
800.770.6523 or 517.487.1148;
lifesupportband@comcast.net

Make-Up Artists/Skin Care

- » Liz Hull
231.632.8111 or 231.941.1973

Officiants

- » Reverends Ken & Judy Grimes
231.582.2908; kenandjudygrimes@aol.com;
northernmichiganministers.com
- » Weddings Your Way
231.946.8444; weddings-yourway.net
- » Rev. Steve Eccles
231.533.8844 or 231.676.0744
- » I Wed Thee, Weddings by David
231.944.4178; ceremoniesbydavid.com

Preferred Wedding Vendors

Pastry Chefs

- » Kingsley Cakes
231.263.5481; kingsleycakes@aol.com
- » Northern Delights
231.599.3400; northern-delights.com
- » Ruthann's Gourmet Bakery
231.350.7202; ruthannsgourmetbakery.com

Photo Booth Companies

- » MiPhotoBooth
231.343.3188; nik@miphoto booth.com
- » Shutter Booth
231.394.1729 or 888.780.8837; shutterbooth.com

Photographers/Videographers

- » BowFish Productions
616.421.5300 or 810.623.2603; bowfishproduction.com
- » Brian Walters Photography
231.412.0697; brwphotos.com
- » KazCreative Photography
231.357.2064; kazcreative.net
- » Northern Art Photography
888.263.2578; northernartphotography.com
- » Photography by Blair
231.631.2002; photobyblair.com
- » Priceless Photography
231.883.9384 or 231.929.4611; pricelessphotography.com

Rental Companies

- » American Rentals
800.637.1110; werentlinens.com
- » B.J. Rental & Catering
989.732.4010
- » Distinctive Rentals
231.633.8855
- » GJ's Rental
231.943.0700
- » Sensational Events
231.258.5311; sensationaleventstc.com
- » Special Events Rental
586.755.0000; specialeventsrental.com
- » Taylor Rental Petoskey
231.347.1840; taylorrentalpetoskey.com

Shuttle/Limousine Services

- » Above The Bay Limousine
989.426.7454
- » Bay to Bay Shuttle (Petoskey area)
231.373.5797 or 877.711.1749; baytobayshuttle.com
- » By The Bay Shuttle
231.932.1065
- » Shanty Creek Resorts
800.678.4111, ext. 7677





SHANTY CREEK RESORTS®

To book your wedding, please contact
Group Sales by calling 866.695.5012, ext. 7800
or email sales@shantycreek.com.

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