



2017/18  
Wedding  
Menu



# General Information

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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. The Coordinator 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 are available daily from 1-4pm.
- » 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

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## 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 menu may be found on page 9.

## 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.

## 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.

## Reception Sites

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

\*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.

## Hors d'oeuvres

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### Hot

- » Vegetable pot stickers with soy ginger dip
- » Marinated chicken satay with Thai peanut sauce
- » Sesame beef satay with Oriental glaze
- » Petite quiche with spinach and feta
- » Mushroom vol-au-vent with herb sherry sauce
- » Coconut shrimp tempura, orange marmalade and ginger glaze
- » Andouille sausage in puff pastry with Creole mustard
- » Mini chicken cordon bleu with ranch dressing
- » Housemade Shanty Creek krab dip with baguette and assorted crackers

### Cold

- » Assortment of crispy vegetables served with appropriate dips
- » Selection of domestic and imported cheeses served with assorted crackers
- » Lavosh pinwheel with roasted red pepper spread
- » Whitefish pate served cold in cruet with gourmet crackers
- » Whipped herbed Boursin in cherry tomato
- » Philly krab platter with capers, onions and assorted crackers
- » Tomato bruschetta with cheese crostini
- » Fresh fruit display of melons and berries

## Culinary Additions

### \$42/dozen

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- » Chilled spiced Gulf shrimp with zesty cocktail sauce
- » Asparagus wrapped in smoked salmon
- » Maryland crab cakes with red brick remoulade
- » Miniature beef Wellington
- » Scallops wrapped in bacon with Vermont maple glaze

## Platinum Package | \$70

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*Includes one hour of displayed or passed hors d'oeuvres (three hot and two cold selections), one served salad selection, three entrée selections served buffet-style or plated, and Champagne toast.*

### Dinner Salad

*Select one*

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

### Entrée Selections

*Select three; includes chef's choice seasonal vegetable*

- » Supreme of chicken florentine stuffed with spinach and feta cheese rice pilaf, pommery mustard jus
- » Pepper-seared beef sirloin in brandy sauce with wild mushroom potato cake
- » 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
- » Grilled ribeye with merlot wine sauce and redskin mashed potatoes
- » Breaded and oven-roasted whitefish with caper and herb compound butter and wild rice pilaf
- » Vegetarian options available upon request

## Gold Package | \$50

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*Includes one hour of displayed or passed hors d'oeuvres (two hot and two cold), one served salad selection, and three entrée selections served buffet-style or plated.*

### Dinner Salad

*Select one*

- » Mixed baby lettuces with goat cheese, dried cherries, candied walnuts, and tarragon vinaigrette
- » Tossed mesclun greens with roasted pecans, cherries, blue cheese, and cherry vinaigrette
- » Garden greens, tomatoes, cucumbers, carrots, red onion, cheese, croutons, and dressings

### Entrée Selections

*Select three; includes chef's choice seasonal vegetable*

- » 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 with savory cheddar cheese grits stuffing
- » Pork loin sautéed with Marsala wine and portabello mushrooms
- » Grilled ribeye with merlot wine sauce
- » Broiled walleye with chive lemon butter
- » Chicken piccata with lemon caper butter sauce and artichoke garnish
- » Three cheese tortellini with pesto cream sauce

## Silver Package | \$40

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*Includes one hour of displayed or passed hors d'oeuvres (one hot and one cold), one served salad selection, and three entrée selections served buffet-style or plated.*

### Dinner Salad

*Select one*

- » Tossed mesclun greens with roasted pecans, cherries, blue cheese, and cherry vinaigrette
- » Garden greens, tomatoes, cucumbers, carrots, red onion, cheese, croutons, and dressings

### Entrée Selections

*Select three; includes chef's choice seasonal vegetable*

- » 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
- » Creek-style chicken cordon bleu with ham, tomatoes, Swiss cheese, and hollandaise sauce





## 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.

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### 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

## Champagne Toast

Each bottle serves approximately eight guests.

- » Asti Spumante, Martini and Rossi \$32/bottle
- » Prosecco, Maschio \$29/bottle



## Children's Menu | \$10

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Ask about separate children's buffet options. All meals include fruit cup and french fries

Select one

- » Chicken Fingers
- » Cheeseburger
- » Hot Dog
- » Grilled Chicken Breast
- » Grilled Cheese
- » Macaroni & Cheese Bites
- » Buttered Noodles
- » Bosco Pepperoni Pizza Stick

## Late-Night Snacks

Available at your reception after 10pm.

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### 16" Pizza

\$22

- » Classic - Pepperoni
- » Margherita - Tomato and basil
- » BBQ Chicken - With cheddar jack cheese

### Sliders

\$38/dozen

### Coney Dogs

\$38/dozen



## Enhancements

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### 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)
- » White chair covers: \$3 each (maximum 150)
- » Dance floor upgrades: \$50/24x24; \$100/27x27

### 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



# Rehearsal Dinners

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## Lakeview Dining Room

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

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

## River Bistro

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

The River Bistro overlooks the Cedar River golf course's 18th green and offers gourmet sandwiches, salmon and short ribs smoked daily, and several dozen regional and international beers along with pool tables, foosball, darts, and more.

## 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.

# Bridesmaid/Groomsman Pre-Wedding Fun

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## Platters

Each platter Serves 12

### Champagne and Fruit | \$22

Gourmet fruit tray with Irish rum sauce for dipping, chocolate-covered strawberries and marshmallows, and a trio of truffles with Champagne service.

### Pinwheel Selections | \$85

Turkey and sun-dried tomato with provolone, ham and olive tapenade, and vegetarian (an array of julienned vegetables with Boursin cheese). Includes sides of Italian and ranch dressings, and stone ground mustard.

### Spreads with Salad | \$95

Spreads with pita chips: hummus and tomato olive tapenade, an assortment of crispy vegetables and ranch dip, a garden salad (greens with cherry tomatoes, carrots, onions, cucumbers, croutons, and choice of dressing).

### Croissants | \$72

Choose from chicken salad, tuna salad, or krab salad. Includes lettuce, tomato, and your choice of cheese.

### Nachos Grande | \$55

Triple layer of tortilla chips with taco meat, cheese sauce, onions and black olives, and salsa oven-roasted on large platter with sides of sour cream and diced tomatoes.

## Boxed Lunches

### Grinder on the Go | \$14

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.

## Bon Voyage Breakfast

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.

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### Bridal Buffet | \$14.50

- » 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
- » Sausage patties
- » Ham steaks
- » Turkey sausage



### Bloody Mary Bar

\$75 Bartender Fee

Includes bloody mary mix, tomato juice, Worcestershire sauce, Tabasco, horseradish, celery salt, cracked black pepper. Garnishes include olives, pickles, lemons, limes, and celery.

- » Well Vodka: \$6.50/drink
- » Tito's Vodka: \$7.50/drink
- » Ketel One Vodka: \$8.50/drink

### Mimosa Bar

\$75 Bartender Fee

Includes Champagne, orange juice, cranberry juice, fresh berries, and slices of fruit for garnish.

- » Split (187ml) of Brut, Cristalino: \$9



# Preferred Wedding Vendors

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## Chair Coverings

- » Custom Creations  
231.263.3333; customcreations.biz  
sandy@customcreations.biz
- » Linen Hero  
855.269.4376; linenhero.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
- » Nightbeat Entertainment • Full Entertainment Service  
616.389.0196; nightbeatent.com
- » Sound Productions • Full Entertainment Service  
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; atscotts4.wixsite.com/bfloral
- » Cottage Floral  
231.533.5664; cottagefloral@torchlake.com
- » Custom Creations  
231.263.3333; customcreations.biz  
sandy@customcreations.biz
- » Kalkaska Floral  
231.258.2620; kalkaskaflorist.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

## 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

# Preferred Wedding Vendors

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## 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  
989.529.8263
- » Brian Walters Photography  
231.412.0697; brwphotos.com
- » KazCreative Photography  
231.357.2064; facebook.com/kazcreativephotography
- » Northern Art Photography  
888.263.2578; northernartphotography.com
- » Photography by Blair  
231.631.2002; photobyblair.com  
info@photosbyblair.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  
bjscatering.com/rentals; info@bjscatering.com
- » Distinctive Rentals  
231.633.8855; rentdistinctive@gmail.com
- » GJ's Rental  
231.943.0700; gjsrentals.com
- » Sensational Events  
231.258.5311; sensationaleventstc.com
- » Special Events Rental  
586.755.0000; eventtheory.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; reservations@baytobayshuttle.com
- » By The Bay Shuttle  
231.932.1065
- » Limo Fun  
989.386.2221
- » Shanty Creek Resorts  
231.533.3000, 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](mailto:sales@shantycreek.com).

866.695.5012 • [shantycreek.com](http://shantycreek.com)

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