



**2020  
BANQUET MENU**





## **BUFFETS**

Breakfast buffets require a minimum of 25 guests. Lunch and Dinner buffets require a minimum of 50 (except the Classic Deli Buffet on page 4). A service fee of \$125 will be charged for groups of less. Smaller groups are encouraged to select from our served meal options.

Breakfast buffets are based on 90 minutes of service. Served and Continental Breakfast, Lunch and Dinner buffets are based on one hour of service.

Extending past standard service times 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 guaranteed count. Anything over guarantee is to be chef's choice.

Menu prices do not include taxes or gratuities.

## **ALLERGENS & DIETARY REQUEST**

We are very aware and concerned for food allergens in our culinary department. In the event you have guests with food allergies we will take every precaution to ensure meals are served according to each need. Please allow at least three business days notice for us to bring in any product necessary to meet these needs.

Dietary preferences like vegetarian, dairy free, gluten free, or vegan will be made according to all information available and within specified guidelines. These are recognized by the Health Department as requests that are not life threatening, but life choices. We will do our best to meet these requests when made at least three business days in advance.

With the growing number of meal plans and diets trends, we ask that specific items be ordered.

In the event of late notice we will produce a meal for each guest needing a specified meal, but it will be billed above the given guarantee.



# A LA CARTE BREAK/SNACK

## BREAKS & SNACKS

**\$20/dozen**

- Banana Bread Slices
- Zucchini Bread Slices
- Whole Fresh Fruit (Apples, Bananas & Oranges)
- Granola Bars
- Hard-Boiled Eggs
- Bags of Popcorn, Pretzels, or Potato Chips

**\$26/dozen**

- Scones
- Bagels
- Lemon Bars

- Assorted Muffins
- Individual Yogurts
- Warm Pretzel Sticks
- Boxes of Fresh Popcorn
- Assorted Candy Bars

**\$29/dozen**

- Assorted Doughnuts
- Assorted Fresh Cookies
- Brownies
- Blondies
- Cupcakes

**\$37/dozen**

- Pecan Sticky Buns
- Sausage & Egg Biscuit with Cheese
- Bacon & Egg English Muffin with Cheese
- Ham & Egg Bagel with Cheese
- Mountain Creek Cookie

**\$42/dozen**

- Salmon Lox & Mini Bagels
- Individual Ben & Jerry Ice Cream
- Chocolate Dipped Mountain Creek Cookies
- Ivan's Cookies
- Jumbo Chocolate Dipped Rice Krispie Treats

## BEVERAGES

- House Brewed Coffee | \$40/1.5 gal | \$80/3 gal
- Starbucks Brewed Coffee | \$45/1.5 gal | \$85/3 gal
- Herbal Tea Assortment | \$3/bag
- Orange, Cranberry, or Apple Juice | \$38/gal
- Assorted Soft Drinks | \$3/can
- Dasani Water | \$3/bottle
- Cinnamon Spiced Cider (seasonal) | \$32/gal  
(hot or cold)
- Fruit Punch, Lemonade or Iced Tea | \$32/gal
- Monster Energy Drinks | 5.50/can
- Hot Chocolate with Marshmallows | \$32/gal

## DRY SNACKS

- Mixed Nuts | \$26/lb
- Bar Snack Mix | \$16/lb
- Peanuts | \$22/lb
- Potato Chips & Onion Dip | \$15/lb
- Tortilla Chips & Salsa | \$10/lb
- Pretzels | \$6/lb



# BREAKFAST

## CONTINENTAL BREAKFAST \$13/person

Based on one hour of service. All continental breakfasts include coffee and herbal tea. Select two

Assorted Danish & Scones

Plain Bagels with Assorted Cream Cheese

Assorted Doughnuts

Pecan Sticky Buns & Cinnamon Rolls

Oatmeal with Brown Sugar & Raisins

Assorted Muffins

### CONTINENTAL ENHANCEMENTS

Assorted Cold Cereal & Milk | \$4/person

Berries for Cereal/Oatmeal | \$4/person

Fresh Sliced Fruit | \$5/person

Yogurt with Granola | \$5/person

Apple, Orange, or Cranberry Juice | \$38/gal

Additional pastry assortments \$4/person.

## SERVED BREAKFAST \$14.50/person

Based on one hour of service. All served breakfasts include fresh fruit cup, coffee, herbal tea and orange juice.

### Cinnamon-Glazed French Toast

French toast with warm syrup, bacon and sausage

### Summit Breakfast

Scrambled eggs with cheese, bacon, sausage, breakfast potatoes and biscuits

### Quiche

Select one

Bacon, Onion, & Swiss Cheese

Ham, Broccoli & Cheddar Cheese

Tempeh, Spinach & Pepperjack Cheese

## BREAKFAST BUFFET

Based on 90 minutes of service. Requires a minimum of 25 guests. A service fee of \$125 will be charged for groups of less. Other meal options available for smaller groups.

### FARMER'S BREAKFAST \$15.50/person

Fresh Sliced Seasonal Fruits

Breakfast Potatoes

Biscuits with Butter and Jam

Coffee, Herbal Tea and Orange Juice

### Scrambled Eggs

Select one

Scrambled Eggs

Swiss Cheese with Spinach and Tomato

Cheddar Cheese Topped with Herbs

### Meats

Select two

Smoked Bacon

Sausage Links

Ham Steaks

Sausage Patties

Turkey Sausage

### FARMER'S ENHANCEMENTS | \$4/person

Substitute for a breakfast meat \$3.

Biscuits & Gravy

French Toast with Warm Syrup

Assorted Breakfast Pastries

Cheese Blintzes with Raspberry Sauce

Blueberry Pancakes with Warm Syrup

Oatmeal with Brown Sugar & Raisins

### CHEF'S OMELET STATION | \$6/person

Fluffy omelet with your choice of mushrooms, tomatoes, onions, bell peppers, cheese, salsa, bacon and ham

# LUNCH

Based on one hour of service. All buffets require a minimum of 50 guests except classic deli option. A service fee of \$125 will be charged for groups of less. Includes coffee, herbal tea, iced tea and lemonade. Add dessert (p. 7) for \$5/person. Other meal options available for smaller groups.

## HOT BUFFET \$23/person

Select one

### SOUTH OF THE BORDER

#### Chicken Fajitas

with peppers, onions, flour tortillas, jalapeño, lettuce, tomato, sour cream, shredded cheese and salsa.

#### Refried Beans

#### Spanish Rice

Add steak additional \$3.50

### FOCACCIA SANDWICHES

#### Roasted Turkey

With pesto, tomato and fresh mozzarella

#### Muffaletta Sub

With ham, salami, provolone and olive tapenade

#### Cole Slaw

#### Potato Chips

### PICNIC LUNCH

#### Grilled Hamburgers

Assorted sliced cheese, lettuce, tomato and onion

#### Bratwurst

#### Corn on The Cob

#### Baked Beans

### HOME COOKING

#### Meatloaf

With caramelized brown sugar and ketchup

#### Fried Chicken

#### Corn O'Brien

#### Mashed Potatoes & Gravy

### LITTLE ITALY

#### Lasagna Bolognese

#### Chicken Parmesan

With zesty red pepper coulis and melted mozzarella

#### Parmesan Risotto

#### Garlic Toast

### FOOD TRUCK BUFFET

#### Bellaire Philly Hoagie

#### Chicken Fajita Hoagie

#### Kettle Chips & Onion Dip

#### Vegetable Tray

## SANDWICH BUFFET \$21/person

Select two

#### Grilled Chicken Wrap

Spinach, pesto mayonnaise, black olives, parmesan cheese and sundried tomatoes

#### Southwestern Wrap

Blackened steak, greens, rice, pepper jack cheese, bell peppers and cumin dressing

#### Veggie Wrap

Soy ginger tempeh with asian slaw in a spinach wrap

#### Italian Sub

Ham, salami, turkey, provolone cheese, tomato, pepperoncini peppers, onion, shredded lettuce and Italian dressing

## CLASSIC DELI BUFFET \$19/person

Roast Beef, roasted turkey, glazed ham, lettuce, onions, tomatoes and assorted sliced cheese

## SIDES

Select two

### SALADS

Roasted Vegetable Pasta Salad

Creek Style Buffalo Salad

Broccoli Cauliflower Salad

Garden Salad

Caesar Salad

Greek Salad

Macaroni Salad

Potato Salad

Three Bean Salad

Cole Slaw

### SOUPS

Tomato Basil Soup

Chicken N' Rice

Chicken Chipotle

Minestrone

Broccoli Cheddar

Potato Boursin

Vegetable Barley

### ADDITIONAL SIDES

Potato Chips

Tortilla Chips & Salsa





## **GRINDER ON THE GO \$17**/person

*Boxed lunch includes apple, potato chips and a cookie. Add lettuce, tomato and onion for \$2. Select one*

### **Cold Cut Grinder**

Ham, turkey, salami, swiss and cheddar on a hoagie bun

### **Veggie Wrap**

Soy ginger tempeh with asian slaw in a spinach wrap

### **Grilled Chicken Salad Grinder**

Chicken salad loaded with celery, onion, dried cherries and mayonnaise on a hoagie bun

*Add 20oz water or 12oz soda \$3;*

*12 oz domestic beer \$4.50.*

## **SERVED LUNCH \$23**/person

*Based on one hour of service. All served lunch includes a garden salad, seasonal accompaniments, rolls & butter, coffee, herbal tea, iced tea and lemonade.*

*Add dessert (p.8) for \$5. Select one*

### **Lasagna Bolognese**

#### **Chicken Parmesan**

With red pepper coulis and melted mozzarella

#### **Roasted Salmon**

With lemon chive sauce

#### **Yankee Pot Roast**

With brown gravy sauce

#### **Petite Whitefish Filet**

#### **Chipotle Marinated Chicken Breast**

# RECEPTIONS

## HORS D'OEUVRES & STATIONS

Minimum of 2 dozen

Party Type	Suggested Per/Person
Pre-dinner	4-8 Pieces
Cocktail Reception	7-10 Pieces
In Lieu of Dinner	10-15 Pieces

**\$20/dozen**

- Herbed Boursin Crostini
- BBQ Meatballs
- Pizza Bites
- Pigs in a Blanket
- Jalapeño Bites
- Bruschetta on Parmesan Cheese Crostini
- Vegetable Spring Rolls

**\$30/dozen**

- Asparagus & Asiago Cheese Filo
- Mac & Cheese Bites with Sriracha Ranch
- Buffalo Wings with Blue Cheese Dressing
- Chicken Strips

**\$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
- Miniature Beef Wellington
- Thai Chicken Spring Rolls with Peanut Sauce
- Sirloin Wrapped Asparagus & French Onion Cream Cheese

## RECEPTION CARVING STATIONS

Served with miniature rolls when ordered with an hors d'oeuvres reception. Size and price based on event type and other menu items ordered.

### Whole Roasted Turkey Breast

- Strip Loin
- Pork Loin
- Dearborn Ham
- Prime Rib

## CULINARY DISPLAYS

Small display serves approximately 25

Large serves approximately 50

**Crispy Vegetables** | Small \$75 | Large \$150  
With ranch dip

**Domestic & Imported Cheeses** | Small \$125 | Large \$250  
With crackers

**Sliced Fresh Fruit** | Small \$100 | Large \$200

**Poached Salmon Side** | Small \$90  
With capers, onion, bagel chips and cucumber sauce

**Sundried Tomato Goat Cheese Ball**  
Small \$75 | Large \$100  
With bagel chips

**Buffalo Chicken Dip** | Large \$125  
With assorted crackers or corn chips

**Guacomole & Nacho Cheese** | Small \$60 | Large \$90  
With tortilla chips

**Classic Liver Pate** | Small \$75 | Large \$100  
With rustic bread

**Whitefish Gratin** | Large \$125  
Served warm or cold with sliced baguettes



# SERVED DINNER

Served dinners include choice of salad and dessert, Chef's seasonal accompaniments, rolls & butter, coffee, herbal tea, iced tea and lemonade. Based on one hour of service.

## DINNERS

Select one

### Cherry Pecan Stuffed Pork Loin | \$27/person

Tumbled pork loin with a cherry, pecan and danish stuffing and cherry demi glaze

### 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

### Chicken Marsala & Walleye | \$34/person

Seared chicken with marsala sauce and Parmesan-crust walleye

### Pan-Seared Walleye | \$32/person

Served with lemon chive sauce

### Roasted Salmon | \$30/person

Tarragon, parsley and garlic marinated salmon served with caper lime sauce

### Whitefish Pecan | \$32/person

Baked local whitefish topped with pecan crust, cherry butter and lemon wedge

### Surf & Turf | \$52/person

6oz. tenderloin filet and 5oz. lobster tail or 2 jumbo prawns

### Sirloin & Shrimp Scampi | \$42/person

Grilled 8oz Sirloin and lemon shrimp scampi (4)

### Beef & Chicken | \$36/person

6oz sirloin and 3oz lemon pepper chicken

### Flank Steak | \$28/person

Grilled with mushroom wine sauce

### NY Strip Loin | \$42/person

Grilled 12oz center cut strip marinated with thyme, garlic and cracked pepper with cognac peppercorn sauce

## SIDES

### SALADS

Select one

#### Garden Greens

Tomatoes, carrots, onions, cucumbers and ranch dressing

#### Traditional Caesar

Sourdough croutons and parmesan cheese

#### Romaine Artichoke

Olives, tomatoes, onions, artichokes, parmesan cheese and Italian dressing

#### Mixed Baby Salad

Baby lettuces with bleu cheese, candied pecans, onions and cherry vinaigrette

#### Wedge Salad Bar

With bleu cheese crumbles, tomatoes, onions, cucumbers with bleu cheese dressing and french dressing

## DESSERTS

Select one. \*Buffet only

Triple Chocolate Fudge Cake

Traverse City Cherry Pie

Carrot Cake

Blueberry, Cherry or Strawberry Topped Cheesecake

Chocolate Raspberry Torte

Assorted Fruit Pies

\*Warm Cinnamon & Cherry Bread Pudding

\*Warm Peach or Apple Cobbler

\*Shortcake Station

Mixed berry compote, lemon biscuits, vanilla pound cake and whipped cream

\*Ice Cream Bar

Additional \$2. See below

**ICE CREAM BAR \$7/person**

Vanilla Ice Cream

Chocolate, Strawberry & Caramel Sauces

M&M's

Crushed Oreo

Sprinkles

Whipped Cream

Maraschino Cherries

Additional Ice Cream Bar Toppings \$2 each  
Reese's Peanut Butter Cups, Andes Mints, Marshmallows,  
Graham Cracker Crumbs, Pecans or Peanuts.



# BUFFET DINNER

Requires a minimum of 50 guests. A service fee of \$125 will be charged for groups of less. Based on one hour of service. Includes rolls & butter, coffee, herbal tea, iced tea and lemonade. Select one salad and dessert from p.7

## CHUCK WAGON BUFFET

Two entrées \$31 | three \$37/person

### ENTRÉES

**Southwest Spiced Pork Ribs**  
With bourbon sauce

**BBQ Chicken**

**Maple Glazed Salmon**  
With herbs

**Grilled Burgers**

**Deluxe Brats**

**Vegetarian Burgers or Brats**  
Additional \$2/person

### SIDES

Baked Beans

Corn on The Cob

Roasted Whole Golden Potatoes

Cornbread

## THE LAKEVIEW BUFFET

Two entrées \$35 | three \$41/person

### ENTRÉES

**Seared Chicken**  
With chardonnay tarragon wine sauce

**Herb Seared Walleye**  
With tarragon cream sauce

**Three-Cheese Tortellini**  
With pesto alfredo sauce

**Grilled Sirloin**  
With sauce bordelaise

**Pan Roasted Pork Loin**  
With mushroom caper jus

### SIDES

Select two (extra side \$3 per)

**Roasted Redskins**  
With garlic and herbs

Rice Pilaf

Macaroni & Cheese

Whipped Redskin Potatoes

Scalloped Potatoes

Parmesan Risotto

Honey Carrots

Green Beans

Vegetable Medley

Steamed Broccoli, Cauliflower & Carrots

## COMFORT FOOD BUFFET

Two entrées \$33 | select three \$39/person

### ENTRÉES

**Fried Chicken**

**Roasted Pork Chop**  
With apple jack sauce

**Meatloaf**  
With caramelized brown sugar and ketchup

### SIDES

Macaroni & Cheese Casserole

Green Bean Casserole

Scalloped Potatoes  
With chopped ham



# BUFFET DINNER

Require a minimum of 50 guests. Based on one hour of service. A service fee of \$125 will be charged for groups of less. Includes rolls & butter, coffee, herbal tea, iced tea and lemonade. Select one salad and one dessert from page 7.

## ANTRIM BUFFET

\$42/person

### ENTRÉES

#### Broiled Whitefish

With lemon and lime sauce

#### Roasted Chicken

With cherry demi

#### Prime Rib

Chef carved

### SIDES

Shanty Creek Krab Dip

Penne Pasta Salad

*With roasted vegetables & creamy tarragon*

Chef's Seasonal Accompaniments

## SHANTY CREEK CLASSIC BUFFET

\$50/person

### ENTRÉES

#### Tender Loin Beef Tips

With marsala sauce, mushrooms and herbs

#### Roulade Chicken

With boursin cheese, cream and spinach

#### Baked Penne

With spicy sausage or vegetable marinara

### SIDES

Potato Gnocchi

With bacon, garlic and chives

Seasonal Vegetable

## NORTHERN MICHIGAN FISH FRY

\$39/person

### ENTRÉES

Deep Fried Smelt & Perch

Crispy Oven Baked Blue Gill

House Battered or Cajun Braised Chicken Tenders

### SIDES

Fried Redskin Potato

*With bacon, cheddar and chives*

Fresh Coleslaw

Tartar, Spicy Tartar & Fresh Lemon Wedges

## LAND & LAKE BUFFET

\$46/person

### ENTRÉES

Grilled Marinated Sirloin

Oven Roasted Walleye

Trio of Sausage

With peppers and onions

### SIDES

Garlic Toast

Oven Roasted New Potatoes

*With garlic, parsley and butter*

Buttered Green Beans

## ASIAN BUFFET

\$35/person

### ENTRÉES

Stir-Fried Chicken

With rice and pickled ginger

Teriyaki Beef & Broccoli

Hoisin BBQ Pork Ribs

### SIDES

Lo Mein

*With stir-fried vegetables*

Pork Dim Sum

Almond Cookie

Shredded Napa Cabbage

*With water chestnuts, onions, wonton sesame crisps, baby corn and sesame seed dressing*

## VEGAN/VEGETARIAN BUFFET OPTIONS

*Replace an entrée free of charge or add as an additional entrée for \$10/person*

### Chic Pea Pasta

With braised seasonal vegetables garlic and herbs

### Quinoa Stir-Fry

Stir fried vegetables with sweet and sour

### Classic Pasta Primavera

Penne pasta with vegetables and tomatoes

### Creek Style Wild Rice

Marinated tempeh with peppers, onions and dried cranberries

## PIZZA PARLOR

*For kids and kids at heart! Served with fountain soda. Based on one hour of limited rolled in service. Select one*

**16" Pizza** | \$15/person

With assorted toppings

**9" Cauliflower Crust Pizza** | \$15

**Tossed Salad** | \$5.50/person

With Italian dressing

**Caesar Salad** | \$5.50/person

**Baked Pasta** | \$6/person

**Dessert** | \$5/person, see p.7

## CHILDREN'S MENU \$10/person

*Available for children 12 and under. Meal served with fruit cup and beverage. Add dessert \$5/person, see p.7*

### Chicken Fingers & Fries

#### Macaroni & Cheese

With garlic toast

#### Spaghetti

With garlic toast

#### Cheeseburger & Fries

#### Pepperoni Pizza Sticks





# BEVERAGES

A fully-stocked sponsored or cash bar featuring house, call or premium brands.

## 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 | \$6/bottle | \$135/case

Pacifico  
Samuel Adams Boston Lager  
Short's Bellaire Brown  
Short's Huma Lupa Licious  
Stella Artois

### Domestic Beer | \$4.50/bottle | \$108/case

Budweiser  
Bud Light  
Coors Light  
Labatt Light  
Michelob Ultra  
Miller Lite  
O'Doul's

### Michigan Microbrew | \$135/case (must preorder)

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 | \$375

Budweiser  
Bud Light  
Labatt Light  
Michelob Ultra  
Miller Lite

### Premium & Craft Draft | \$600

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

## SPIRITS

### Premium Brands | \$8

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

### Call Brands | \$7

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

### Well | \$6

Bourbon  
Gin  
Rum  
Scotch  
Vodka  
Whiskey

## WINE

### Premium Lakeview Restaurant Selection | Market Price

### House Wine | \$7/glass | \$28/bottle

Cabernet  
Chardonnay  
White Zinfandel



# HOSPITALITY HELPERS

## MIXERS

Soda | \$8/2L

Sour, Daiquiri, Piña Colada  
or Bloody Mary Mix | \$14/bottle

Vermouth | \$18/bottle

Juice (Cranberry & Orange) | \$19/bottle

Garnish | \$14/25 people

Ice | \$10/20 lb bag | \$5/10 lb bag

## COCKTAIL SNACKS

Mixed Nuts | \$26/lb

Bar Snack Mix | \$16/lb

Peanuts | \$22/lb

Potato Chips & Onion Dip | \$15/lb

Tortilla Chips & Salsa | \$10/lb

Pretzels | \$6/lb

Bruschetta & Naan Bread | \$3.25/person

Bar Cheese & Crackers | \$3.25/person

## AFTER GLOW RECEPTIONS

**COFFEE & COCOA** \$10/person

Whipped cream and shaved chocolate

**CORDIALS** \$8/shot

Amaretto

Baileys

Grand Marnier

Kahlua

RumChata

## DESSERT DISPLAYS

Select two \$9.50 | select three \$12.50/person

Chocolate Dipped Strawberries

Eclairs

Tartlets

Cream Puffs

Napolean Cakes

Black Forest Torte

Raspberry Torte

Assorted Cheesecakes

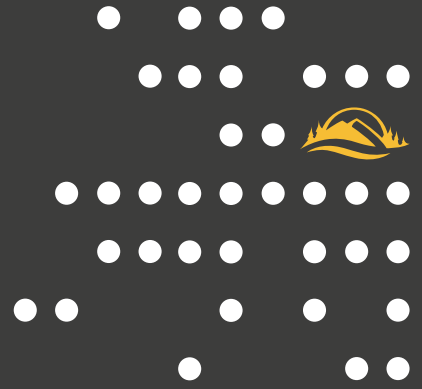


# EVENT TERMS & CONDITIONS

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 21% 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 Resort 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.







800.678.4111 • [shantycreek.com](http://shantycreek.com)