

BANQUETS



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, Lunch and Dinner buffets are based on one hour of service.

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.

FUNCTION TIMING

To ensure food quality, safety and temperature meal functions must start on time. A \$100 service fee will be applied to your master account for every 30 minutes before or past the scheduled event start time.

To ensure optimal quality, buffets will be left up for a maximum of two hours.

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 diet 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

\$30/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

\$39/dozen

Scones

Lemon Bars

Assorted Muffins

Individual Yogurts

Warm Pretzel Sticks

Boxes of Fresh Popcorn

Assorted Candy Bars

Assorted Doughnuts

Assorted Fresh Cookies

Bagels

Brownies

Blondies

Cupcakes

\$52/dozen

Mountain Creek Cookies (Chocolate Dipped +\$5/dozen)

Ivan's Cookies

Jumbo Chocolate Dipped Rice Krispie Treats

Pecan Sticky Buns

Power Bars

Cinnamon Rolls

\$70/dozen

Salmon Lox & Mini Bagels

Sausage & Egg Biscuit with Cheese

Bacon & Egg English Muffin with Cheese

Ham & Egg Bagel with Cheese

BEVERAGES

House Brewed Coffee | **\$40**/1.5 gal | **\$80**/3 gal

Starbucks Brewed Coffee | **\$45**/1.5 gal | **\$85**/3 gal

Herbal Tea Assortment | **\$3.50**/bag

Orange, Cranberry, or Apple Juice | **\$42**/gal

Assorted Soft Drinks | **\$3.50**/can

Dasani Water | **\$3.50**/bottle

Cinnamon Spiced Cider (seasonal) | **\$32**/gal
(hot or cold)

Fruit Punch, Lemonade or Iced Tea | **\$32**/gal

Monster Energy Drinks | **\$5**/can

Hot Chocolate with Marshmallows | **\$32**/gal

DRY SNACKS

Mixed Nuts | **\$29**/lb

Bar Snack Mix | **\$19**/lb

Peanuts | **\$25**/lb

Potato Chips & Onion Dip | **\$18**/lb

Tortilla Chips & Salsa | **\$13**/lb

Pretzels | **\$9**/lb



BREAKFAST

CONTINENTAL BREAKFAST

\$14.50/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 | \$42/gal

Additional pastry assortments \$4/person.

SERVED BREAKFAST

\$16.50/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 60 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

\$20/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

\$5/person

Substitute for a breakfast meat \$4.

Biscuits & Gravy

French Toast with Warm Syrup

Assorted Breakfast Pastries

Waffles

Pancakes with Warm Syrup

Oatmeal with Brown Sugar & Raisins

CHEF'S OMELET STATION

\$7/person

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



LUNCH

Based on one hour of service. Hot and Sandwich buffets require a minimum of 50 guests, classic deli requires a minimum of 25 guests. A service fee of \$125 will be charged for groups of less. Includes coffee, herbal tea, iced tea and lemonade. Add dessert \$7.

HOT BUFFET

\$27/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

Green Beans

Mashed Potatoes & Gravy

LITTLE ITALY

Lasagna Bolognese

Choose meat sauce or marinara

Chicken Parmesan

With marinara sauce and melted mozzarella

Ratatouille

Garlic Toast

FOOD TRUCK BUFFET

Bellaire Philly Hoagie

Chicken Fajita Hoagie

Kettle Chips & Onion Dip

Vegetable Tray

SANDWICH BUFFET

\$25/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

\$23/person

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

SIDES

Select two

SALADS

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 Borsini

Vegetable Barley

ADDITIONAL SIDES

Potato Chips

Tortilla Chips & Salsa



LUNCH ON THE GO

\$20/person

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

Cold Cut Hoagie

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 Wrap

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

Add 20oz water or 12oz soda \$3.50;

12 oz domestic beer \$4.50.

SERVED LUNCH

\$26/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.7) for \$7. Select one

Lasagna Bolognese

Choose meat sauce or marinara

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

Chicken Monterey

With sauteed peppers and monterey jack cheese

RECEPTIONS

HORS D'OEUVRES & STATIONS

Minimum of 2 dozen of each selection

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

\$30/dozen

- BBQ Meatballs
- Fried Mozzarella Bites with Marinara
- Pigs in a Blanket
- Jalapeño Bites
- Vegetable Spring Rolls

\$40/dozen

- Vegetable Pot Stickers
- Mac & Cheese Bites with Sriracha Ranch
- Buffalo Wings with Blue Cheese Dressing
- Chicken Strips
- Artichoke Beignets

\$52/dozen

- Coconut Shrimp with Orange Ginger Glaze
- Chilled Spiced Gulf Shrimp with Zesty Cocktail Sauce
- Scallops Wrapped in Bacon with Vermont Maple Glaze
- Cheeseburger Puffs
- Thai Chicken Spring Rolls with Peanut Sauce

\$68/dozen

- Shrimp and Grits
- Peking Duck Spring Roll with Orange Ginger Glaze
- Chicken and Waffles with Vermont Maple Glaze
- Brie and Raspberry Phyllo
- Spanokopita

RECEPTION CARVING STATIONS

Served with dinner 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
- Top Round

CULINARY DISPLAYS

Small display serves approximately 25

Large serves approximately 50

Crostini Platter | Small **\$125** | Large **\$150**
With tomato basil relish & boursin cheese spread

Crispy Vegetables | Small **\$100** | Large **\$175**
With ranch dip

Domestic & Imported Cheeses | Small **\$150** | Large **\$275**
With crackers

Sliced Fresh Fruit | Small **\$125** | Large **\$225**
Add irish rum sauce +\$30/bowl

Braided Salmon | **\$115**
With capers, onion, pita chips and cucumber sauce

Sundried Tomato Goat Cheese Ball
With pita chips | Small **\$100** | Large **\$125**

Buffalo Chicken Dip | **\$150**
With fresh fried tortilla chips or pita chips

Guacomole & Nacho Cheese | Small **\$85** | Large **\$115**
With tortilla chips

Signature SCR Krab Dip | Small **\$100** | Large **\$125**
With pita chips

Whitefish Gratin | **\$150**
Served warm or cold with sliced baguettes

Spinach Artichoke Dip | Small **\$100** | Large **\$125**
With pita chips

CHARCUTERIE TABLE

Seasonal selection of imported and domestic meats and cheeses with various selections of nuts, dried fruits and accoutrements.

4ft **\$1600** | 6ft **\$1900** | 8ft **\$2200**
Serves approximately: 60 4ft | 90 6ft | 120 8ft



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. For vegan & vegetarian options see pg.10

DINNERS

Select one

Flank Steak | \$34/person
Grilled with mushroom wine sauce

NY Strip Loin | \$50/person
Grilled 12oz center cut strip marinated with thyme, garlic and cracked pepper with cognac peppercorn sauce

Cherry Pecan Pork Loin | \$33/person
Tumbled pork loin with a cherry, pecan dressing and cherry demi glaze

Chicken Marsala | \$33/person
Flour dusted, seared with Italian herbs and served with mushroom marsala wine sauce

Country-Style Chicken Cordon Bleu | \$35/person
Chicken breast topped with country ham, swiss cheese and tomato, and smothered with hollandaise sauce

Rosemary Chicken | \$30/person
Herb and lemon-dusted chicken pan-seared with rosemary and garlic over tomato and olive ragout

Herb Crusted Walleye | \$39/person
With lemon chive sauce

Salmon Oscar | \$41/person
Roasted Salmon with crab and bernaiese sauce

Pecan Crusted Whitefish | \$39/person
Baked local whitefish topped with pecan crust, cherry butter and lemon wedge

Sirloin & Shrimp Scampi | \$51/person
Grilled 8oz Sirloin and lemon shrimp scampi (4)

Beef & Chicken | \$44/person
6oz sirloin and 3oz lemon pepper chicken

Chicken Marsala & Walleye | \$41/person
Seared chicken with marsala sauce and Parmesan-crusted walleye

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 raspberry vinaigrette

Wedge Salad

With bleu cheese crumbles, tomatoes, onions, cucumbers with bleu cheese dressing and dried cherries

DESSERTS

Select one. *Buffet only

Triple Chocolate Fudge Cake

Traverse City Cherry Pie

Carrot Cake

Blueberry, Cherry or Strawberry Topped Cheesecake

Assorted Fruit Pies

*Warm Cinnamon & Cherry Bread Pudding

*Warm Peach or Apple Cobbler

*Shortcake Station

Mixed berry compote, vanilla pound cake and whipped cream

Ice Cream Bar

Additional \$3. See below

ICE CREAM BAR \$10/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. Choice of garden greens or caesar salad and dessert from p.7. For vegan & vegetarian options see pg.10

CHUCK WAGON BUFFET

Two entrées \$36/person | three entrées \$42/person

ENTRÉES

Southwest Spiced Pork Ribs
With bourbon sauce

Bone-In 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

With whipped honey butter

THE LAKEVIEW BUFFET

Two entrées \$40 | three entrées \$46/person

ENTRÉES

Seared Chicken
With chardonnay tarragon wine sauce

Herb Crusted Walleye
With lemon beurre blanc 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 \$4 per)

Roasted Redskins
With garlic and herbs

Rice Pilaf

Macaroni & Cheese

Whipped Yukon Potatoes

Scalloped Potatoes

Honey Carrots

Green Beans

Vegetable Medley

Steamed Broccoli, Cauliflower & Carrots

COMFORT FOOD BUFFET

Two entrées \$38/person | three entrées \$44/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

THE BELLAIRE BUFFET

Two entrées \$39/person | three entrées \$45/person

ENTRÉES

Bake Chili Honey Lime Salmon
With oven roasted bell papper trio

Grilled Balsamic Chicken
With roasted tomatoes & pesto

Island Style Pork Tenderloin
With brown sugar pineapple chutney

Grilled Flank Steak
With chimichurri sauce

SIDES

Select two (extra side \$4 per)

Wild Rice

Cauliflower Rice

Cauliflower Mashed

Roasted Brussel Sprouts

Honey Glazed Carrots



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. Choice of garden greens or caesar salad and dessert from p.7 For vegan & vegetarian options see pg.10

ANTRIM BUFFET

\$47/person

ENTRÉES

Broiled Whitefish
With lemon and butter sauce

Roasted Chicken
With cherry demi

Prime Rib
Chef carved

SIDES

Warm Shanty Creek Krab Dip

SCR Pasta & Pea Salad

Chef's Seasonal Accompaniments

SHANTY CREEK CLASSIC BUFFET

\$55/person

ENTRÉES

Tender Loin Beef Tips
With marsala sauce, mushrooms and herbs

Chicken Roulade
With boursin cheese, cream and spinach

Baked Penne
With spicy sausage or vegetable marinara

SIDES

Rice Pilaf

Seasonal Vegetable

LAND & LAKE BUFFET

\$51/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

\$40/person

ENTRÉES

Stir-Fried Chicken
With rice

Teriyaki Beef & Broccoli

Hoisin BBQ Pork Ribs

SIDES

Lo Mein
With stir-fried vegetables

Egg Rolls

Asian Stir Fry Vegetables

Almond Cookie



VEGAN/VEGETARIAN

Replace an entrée free of charge

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

Buttercup Squash

Stuffed with quinoa, cranberries and onions

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 | \$19/person

With assorted toppings

9" Cauliflower Crust Pizza | \$15

Tossed Salad | \$7.50/person

With Italian dressing

Caesar Salad | \$7.50/person

Baked Pasta | \$8/person

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

CHILDREN'S MENU

\$21/person

Available for children 12 and under.

Served with salad, beverage and dessert.

Chicken Fingers & Fries

Macaroni & Cheese

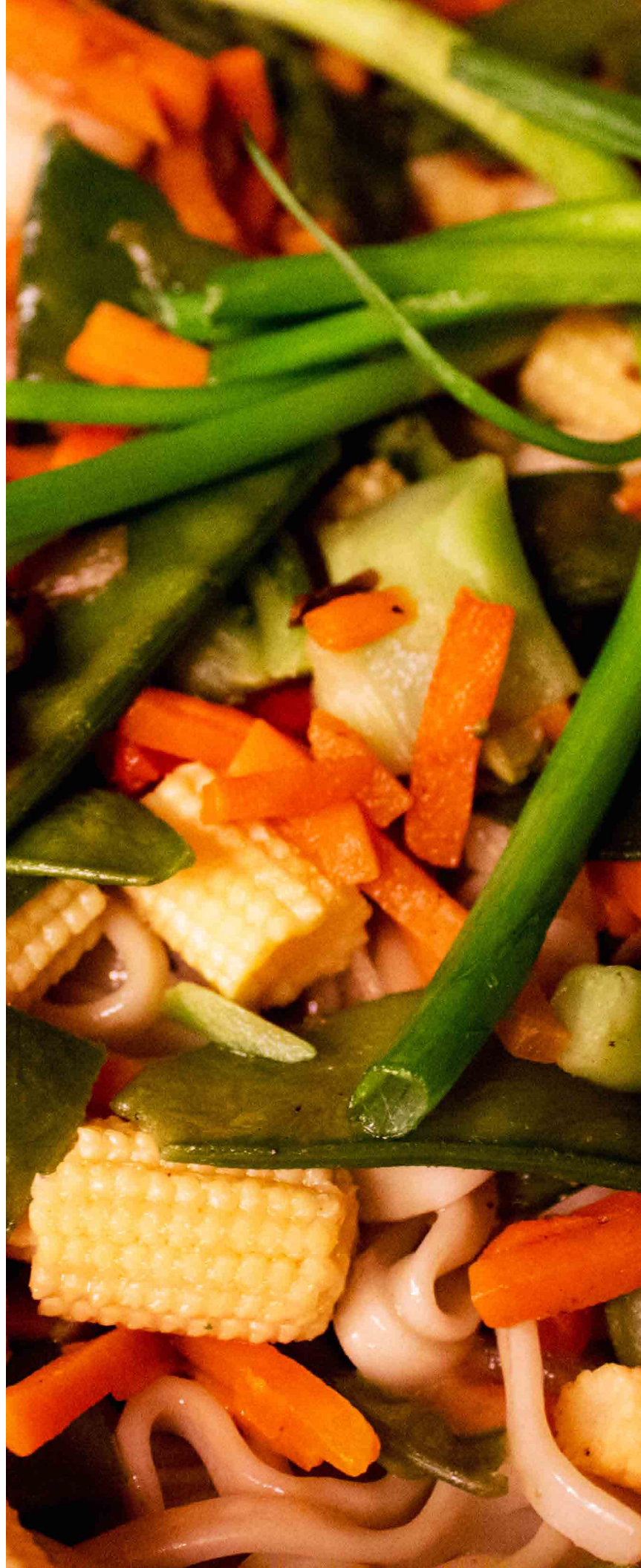
With garlic toast

Spaghetti

With garlic toast

Hot Dog & Fries

Personal Pepperoni Pizza



BEVERAGES

A fully-stocked sponsored or cash bar featuring house, call or premium brands.
A service fee of \$125 will be charged if sales do not exceed \$150 per function.

BOTTLED

Shanty Creek's standard beer offering consists of Coors Light, Miller Lite, Labatt Light, Stella Artois, Two Hearted, High Noon.

Premium & Craft | \$6/bottle | \$144/case

Corona
Samuel Adams Boston Lager
Stella Artois
Bell's Two Hearted

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

Budweiser
Bud Light
Coors Light
Labatt Light
Michelob Ultra
Miller Lite

Michigan Microbrew | \$144/case (must preorder)

Bell's
New Holland
Right Brain
Short's

DRAFT

Kegs are American standard of 15.5 gallons; 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
Heineken
Right Brain
Samuel Adams
Short's

SPIRITS

Premium Brands | \$8.50

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

Call Brands | \$7.50

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

House | \$6.50

Bourbon
Gin
Rum
Scotch
Vodka
Whiskey

WINE

Premium Selection | Market Price

House Wine | \$8/glass | \$32/bottle

Cabernet
Chardonnay
Moscato



HOSPITALITY HELPERS

MIXERS

Soda | \$11/2L

Sour, Daiquiri, Piña Colada | \$17/bottle
or Bloody Mary Mix

Vermouth | \$21/bottle

Juice (Cranberry & Orange) | \$22/bottle

Garnish | \$17/25 people

Ice | \$13/20 lb bag | \$9/10 lb bag

COCKTAIL SNACKS

Mixed Nuts | \$29/lb

Bar Snack Mix | \$19/lb

Peanuts | \$25/lb

Potato Chips & Onion Dip | \$18/lb

Tortilla Chips & Salsa | \$13/lb

Pretzels | \$9/lb

Bruschetta & Naan Bread | \$6.25/person

Bar Cheese & Crackers | \$6.25/person

AFTER GLOW RECEPTIONS

COFFEE & COCOA \$10/person

Whipped cream and shaved chocolate

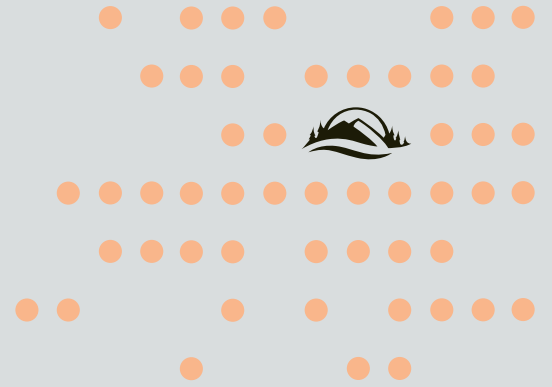
CORDIALS \$8.50/shot

Amaretto
Baileys
Grand Marnier
Kahlua
RumChata



EVENT TERMS & CONDITIONS

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



866.695.5012 • shantycreek.com