



Weddings



## 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 set up, food and beverage 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.

## 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, time, date, meals or set-up and may require revisions of rates. Shanty Creek will guarantee function space, but not specific function rooms.

## 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.

## DECORATION

Flowers, decorations, place cards, specialty linens, and other items may be brought to Shanty Creek Resort. 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 damage or loss of any décor items or merchandise left in the Resort before or after your function (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. 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.



## **GUARANTEE**

A final confirmation of attendance is required by 12:00pm three business days prior to your event. (The guarantee is not subject to reduction after the 72-hour deadline.) If there is no guarantee 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 above the guaranteed number may be served an alternative menu.

If multiple entrées are requested, a guarantee for each must be provided three business days prior to the event. Your wedding coordinator will provide you with identifier stickers to put on your place cards.

## **FOOD & BEVERAGE**

To ensure safety and comply with state and local health regulation, 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 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 40. 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 21% service charge and a 6% Michigan state sales tax in accordance with Michigan State Tax Board regulations.

## **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 REQUESTS**

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. With the growing number of meal plans and diets trends, we ask that specific items be ordered. We will do our best to meet these requests when made at least three business days in advance.

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



## MENU TASTINGS

Your tasting will also serve as a planning session between you and your Wedding Coordinator. This is the perfect opportunity to ask detailed questions and make key decisions about your wedding. Complimentary menu tastings are available for receptions expecting 100 guests. Less than 100 will be charged for menu tastings. Tastings do not include beverages and will be billed separately.

### GUIDELINES

We must have two weeks' notice.

Tastings are available Tuesday - Friday from 12-4pm.

Limit two attendees.

*Additional attendees will be charged based on the highest priced menu option for up to two people.*

**Please select the following from our wedding menu**

Two salads

Three entrées and their accompaniments

Three hors d'oeuvres

## REHEARSAL DINNERS

Available year-round.

Shanty Creek Resort's 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.



## REHEARSAL DINNER SITES

The reception site includes Shanty Creek Resort tables, chairs, standard white or cream linens (tablecloths and napkins), china, silver and stemware. Set-up fees may apply if needs are above and beyond standard set-up noted above. Taxes and gratuities not included. *\*The Jordan Room is available mid-May through mid-October.*

		Max # of Guests	Saturday	Friday/Sunday
INDOOR	Parlors A,B,C or D	100	\$1100	\$500
	The Jordan Room*	100	\$1600	\$500
	Bellaire Ballroom Center	60	\$1400	\$900
	The Bellaire Ballroom & Terrace	175	\$2800	\$1400
OUTDOOR	Cedar River Golfview Patio	100	\$1100	\$700
	Summit Golf View Patio	175	\$1100	\$700

## CEREMONY SITES

Friday and Sunday ceremonies receive 20% discount on site rental fees during our prime season. Receive 30% off normal site rental fees in November through April.

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

	Max # of Guests	Site Rental	Chairs Included
Bellaire Terrace	100	\$300	\$600
Cedar River Golfview Patio	100	\$300	\$600
Parlors A, B, C or D	150	\$300	\$750
Helm's Gate	200	\$1000	\$1500
Tubing Hill	600	\$2000	\$3000
Bellaire Ballroom	200	\$1000	\$1600
The Grand Ballroom	600	\$1200	\$3000

## RECEPTION SITES

The reception site includes Shanty Creek Resort 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. *\*The Jordan Room is available mid-May through mid-October.*

		Max # of Guests	Saturday	Friday/Sunday
INDOOR	Parlors A,B,C or D	100	\$1300	\$500
	The Jordan Room*	100	\$1800	\$700
	The Bellaire Ballroom & Terrace	175	\$3000	\$1700
	The Grand Ballroom	450	\$5000	\$2200
OUTDOOR	Cedar River Golfview Patio	100	\$1300	\$700
	Summit Golf View Patio	175	\$1300	\$700

# ENHANCEMENTS

## AUDIO/VISUAL

Extension Cord	\$20
Power Strip	\$20
House Sound	\$10
Standard Microphone	\$15
Wireless Microphone	\$60
LCD Projector w/ Screen	\$300
Portable Sound System	\$125
Bluetooth Speakers	\$100

## SET-UP

Risers	\$50/section
Dance Floor Upgrades	\$350/24x24   \$400/27x27

## FOOD & BEVERAGE

Chef & Grill	\$200/2 hours
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## STAFF & SERVICES

Audio/Visual Technician	\$75/hour (2 hour minimum)
Guest Room Delivery	\$2/room

# DECOR



## ITEM

	Qty	Cost Per
Small Lanterns	26	\$5
Large Lanterns	2	\$20
Colored Glass Votives	54	\$1
Long Stemmed Glass Votives	78	\$1
Painted Mason Jars	8	\$2
Square Vase	7	\$2
Seating Chart Frame	1	\$15
Vintage Glass Cake Stands	6	\$20
Silver Cake Stand	1	\$25
Menu Card Holders	14	\$1
Gold Framed Table Numbers	27	\$2
Gold Polka Dot Table Numbers	23	\$2
Birch Wood Circles	25	\$2
Gold Mail Box	1	\$15
Whiskey Barrel	2	\$75
Bellaire Ballroom Edison Lights		\$500
Parlor A, B, C or D Edison Lights		\$200
Metal Easel	20	\$2
Wooden Easel	1	\$25
Gold Hoop Arbor	1	\$100
Wood Hexagon Arbor	1	\$100
Centerpiece Mirrors	10	\$1
Glass Block w/ Tea Light Candle	50	\$1.50
Special Order Napkins	100	\$30
8-Point Tablecloth	12	\$27



Wooden Easel



Multi-Color Painted Mason Jar

Colored Glass Votives

Silver Framed Table Numbers

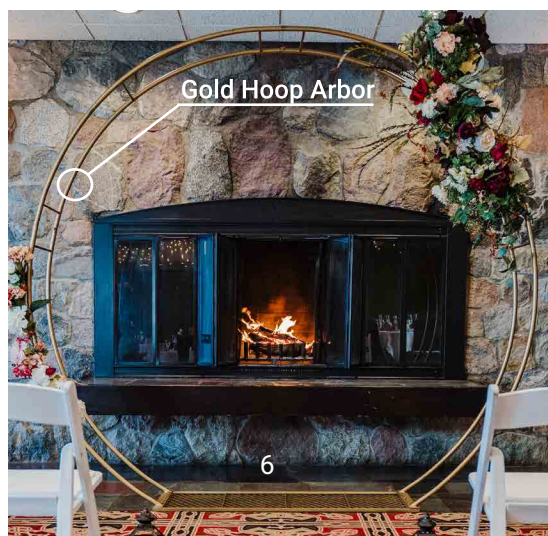


Large Lanterns

Whiskey Barrel



Wood Hexagon Arbor



Gold Hoop Arbor



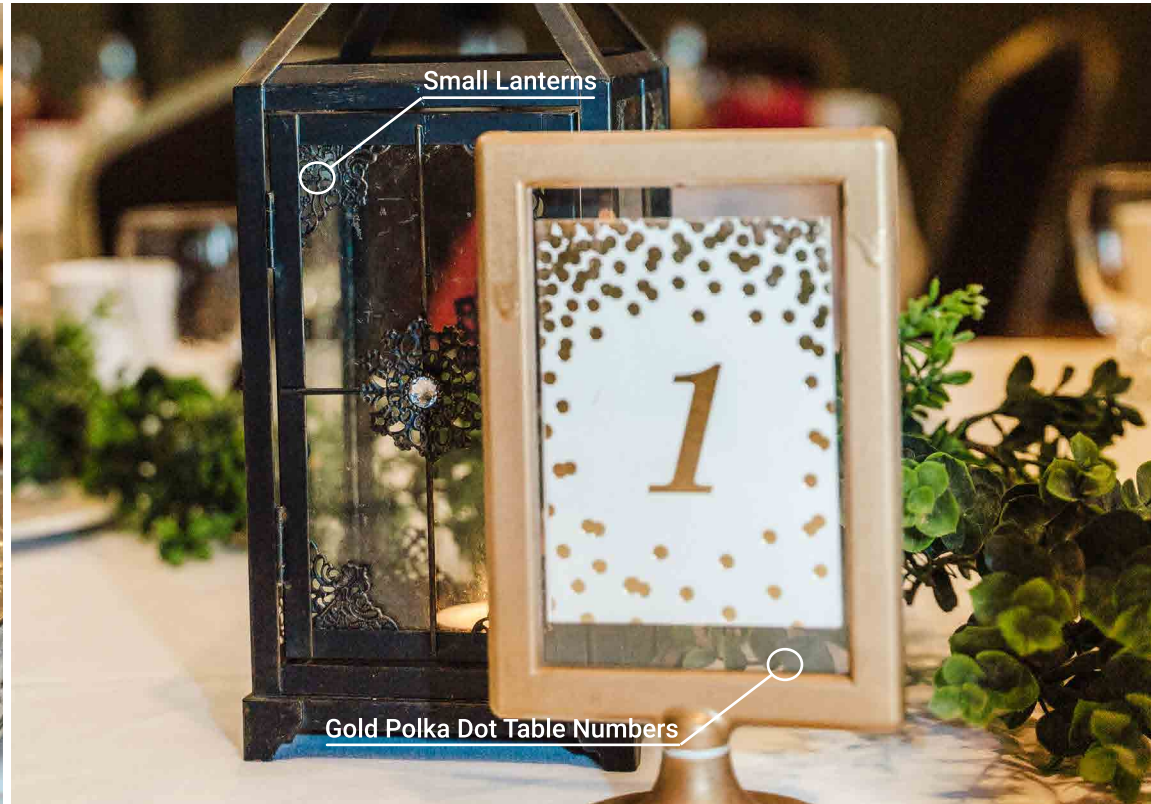
Menu Card Holders

Chicken Carbon Bliss



Vintage Glass Cake Stand

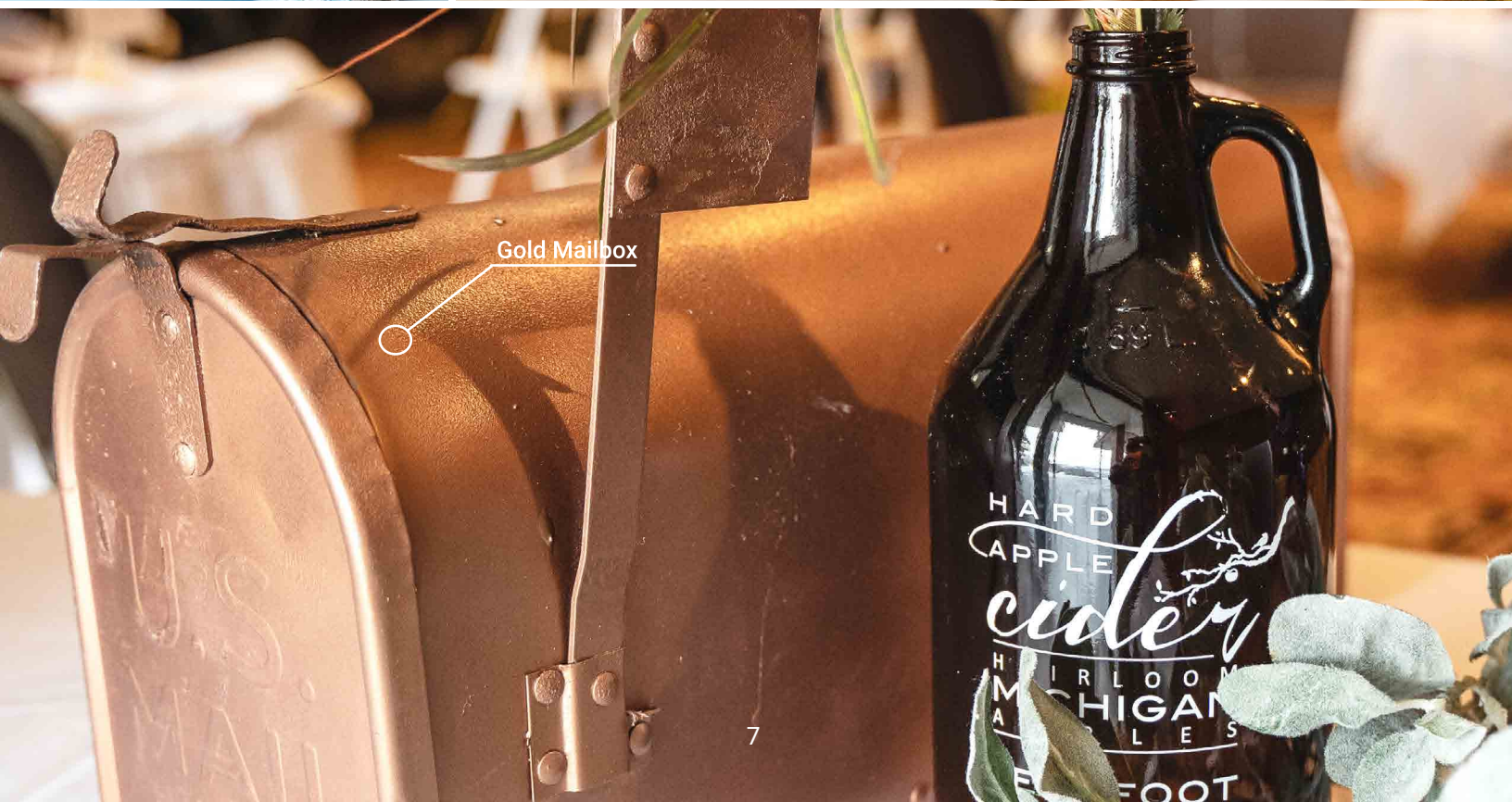
Silver Cake Stand



Small Lanterns

Gold Polka Dot Table Numbers

1



Gold Mailbox

HARD  
APPLE  
cider  
HIRLOOM  
MICHIGAN  
ALES  
FOOT



# FREQUENTLY ASKED QUESTIONS

## WHAT IS INCLUDED IN THE SITE RENTAL FEE?

The reception site includes Shanty Creek Resort 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. 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 (seats 8-10) at Summit Village and 60" (seats 6-8) at Cedar River Village. Our high cocktail tables are 48" and low cocktail tables are 36" in diameter.

## 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 Resort. The only exception is your wedding cake. A cake cutting and serving fee will apply.

## DO YOU OFFER A CHILDREN'S MENU?

Yes. May be found on page 15.

## CAN I BRING IN CANDY AS FAVORS FOR MY GUESTS?

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 a service fee.

## 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 and screens. Additional information regarding pricing can be found on p.5

## 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 RESORT 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.



## BRIDESMAID/GROOMSMAN PRE-WEDDING FUN

*Small serves 6 people, large serves 12.*

### **Pinwheel Selections** | Small \$90 | Large \$180

Trio of assorted pinwheels with fresh seasonal vegetables and delicatessens. Served with pretzels.

### **Croissants Sampler** | Small \$90 | Large \$180

Chicken salad, tuna salad and smoked turkey with dill havarti. Served with pretzels.

### **Savory Platter** | Small \$90 | Large \$180

Roasted garlic hummus served with pita chips, brie & fruit display and an assortment of crispy vegetables with ranch dip.

## LUNCH ON THE GO

**\$20/person**

*Boxed lunch includes apple, potato chips, cookie and condiments. 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.

## ADDITIONAL BEVERAGES

<b>Asti Spumante, Martini and Rossi</b>	<b>\$34/bottle</b>
<b>Prosecco, Maschio</b>	<b>\$32/bottle</b>
<b>Pitcher of Orange Juice</b>	<b>\$22</b>
<b>12oz Premium Beer</b>	<b>\$6</b>
<b>12oz Domestic Beer</b>	<b>\$4.50</b>
<b>12oz Canned Soda</b>	<b>\$3.50</b>
<b>20oz Bottled Water</b>	<b>\$3.50</b>

## HORS D'OEUVRES

Minimum of two dozen each. For butler service there will be a \$50 service fee.

### PARTY TYPE | SUGGESTED PER PERSON

<b>Pre Dinner</b>	<b>4-8 pieces</b>
<b>Cocktail Reception</b>	<b>7-10 pieces</b>
<b>In Lieu of Dinner</b>	<b>10-15 pieces</b>

\$30/dozen

#### BBQ Meatballs

#### Petite Quiche

With spinach and feta.

#### Lavosh Pinwheel

With roasted red pepper spread.

\$40/dozen

#### Vegetable Pot Stickers

With soy ginger glaze.

#### Marinated Chicken Satay

With thai peanut sauce.

#### Sesame Beef Satay

With oriental glaze.

\$52/dozen

#### Coconut Shrimp Tempura

With sweet and spicy orange marmalade.

#### Chilled Spiced Gulf Shrimp

With zesty cocktail sauce.

#### Scallops Wrapped in Bacon

With maple glaze.

#### Maryland Crab Cakes

With roasted red pepper rémoulade.

\$68/dozen

#### Shrimp & Grits

#### Peking Duck Spring Roll

with orange ginger glaze

#### Chicken and Waffles

with vermont maple glaze

#### Brie & Raspberry Phyllo

#### Spanokopita

## 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

Served with ranch or french onion dip.

#### Domestic & Imported Cheeses | Small \$150 | Large \$275

With crackers.

#### Sliced Fresh Fruit | Small \$125 | Large \$225

Melon and berries.

Add irish rum sauce +\$30/bowl

#### Shanty Creek Warm Krab Dip

Housemade and served warm.

With assorted crackers | Small \$100 | Large \$175

With vegetable crudités | Small \$125 | Large \$200

#### Roasted Garlic Hummus | Small \$100 | Large \$175

With pita chips.

#### Sundried Tomato Hummus | Small \$100 | Large \$175

With pita chips.

#### Braided Salmon | \$115

With capers, onion, pita chips and cucumber sauce.

## 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



## PLATED DINNERS

Includes up to two entrées, a dinner salad, rolls with butter, one starch (excludes pasta entrées) and chef's choice seasonal vegetable. Non-alcoholic beverages are included during the dinner hour only. All dinners are priced for plated service. Any entrées can be served as a duet plate and will be charged at the higher priced entrée. For a buffet option, the charge will be at the higher priced item plus an additional \$5/person. All buffets require a minimum of 100 guests. A service fee of \$125 will be charged for groups of less. Special dietary options available upon request. Beef entrees will be cooked to medium. This temperature can't be guaranteed if function is not on time.

### DINNER SALADS

*select one*

#### Garden Salad

Garden greens, tomatoes, cucumbers, carrots, red onion and ranch dressing.

#### Mixed Baby Salad

Baby lettuces with goat cheese, dried cherries, candied walnuts, red onion and roasted garlic vinaigrette.

#### Traditional Caesar Salad

Sourdough croutons and parmesan cheese.

#### Wedge Salad

Bleu cheese crumbles, tomatoes, red onion, cucumbers and bleu cheese dressing.

### ENTRÉES

*select two*

#### Grilled Chicken Breast | \$36

With wild mushrooms and sundried tomato sauce.

#### Chicken Piccata | \$35

With lemon caper butter sauce and artichoke garnish.

#### Creek-Style Chicken Cordon Bleu | \$35

With ham, tomatoes, Swiss cheese and hollandaise sauce.

#### Oven Roasted Pork Loin | \$35

With marsala wine and portobello mushrooms.

#### Stuffed Pork Loin | \$37

With apples, cherries and thyme.

#### Seared Salmon | \$38

With mango salsa.

#### Herb Crusted Walleye | \$39

With chive lemon butter.

#### Pecan-Crusted Whitefish | \$39

Topped with cherry butter.

#### Three Jumbo BBQ Grilled Prawns | \$52

#### 6oz Center Cut Filet | \$54

With a mushroom, onion and herb ragout.

#### 12oz New York Strip | \$50

Served grilled. Marinated with thyme, garlic and cracked pepper with cognac peppercorn sauce.

#### 6oz Petite Sirloin | \$33

Char-grilled and served with merlot demi-glace.

#### Grilled Flank Steak | \$34

With roasted garlic demi-glace.

#### Three Cheese Tortellini | \$29

With pesto cream sauce. Add chicken +\$6.

### STARCHES

*select one*

#### Roasted Garlic Mashed Potatoes

#### Butter & Parsley New Potatoes

#### Wild Rice Pilaf

#### Parmesan Risotto



**BUFFET DINNERS** Each buffet includes a dinner salad and rolls with butter. Non-alcoholic beverages are included during the dinner hour only. Requires a minimum of 100 guests. A service fee of \$125 will be charged for groups of less.

## DINNER SALADS

*select one*

### Garden Salad

Garden greens, tomatoes, cucumbers, carrots, red onion and ranch dressing.

### Mixed Baby Salad

Baby lettuces with goat cheese, dried cherries, candied walnuts, red onion and roasted garlic vinaigrette.

### Traditional Caesar Salad

Sourdough croutons and parmesan cheese.

### Wedge Salad

Bleu cheese crumbles, tomatoes, red onion, cucumbers and bleu cheese dressing.

## 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

## THE LAKEVIEW BUFFET

two entrées \$40/person | 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

## THE ANTRIM BUFFET

\$47/person

### ENTRÉES

#### Broiled Whitefish

With lemon butter sauce.

#### Roasted Chicken

With cherry demi glace.

#### Chef Carved Prime Rib

### SIDES

#### Shanty Creek Krab Dip

Served warm with pita chips.

#### SCR Pasta Pea Salad

#### Chef's Seasonal Accompaniments

## THE BELLAIRE BUFFET

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

### ENTRÉES

#### Baked 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

## 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 BEER

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  
ask about our selection

### DRAFT BEER

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  
Founders  
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

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

Cabernet
Chardonnay
Moscato

*Please ask your coordinator for a current premium wine list.*

## CHAMPAGNE TOAST

Each bottle serves approximately eight.

**Asti Spumante, Martini and Rossi | \$34/bottle**

**Prosecco, Maschio | \$32/bottle**

## 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**



## LATE NIGHT SNACKS

Platters serve about 25 people.  
Available until 11pm.

### **Nacho Grande Platter | \$385**

Includes tortilla chips, taco meat, nacho cheese sauce, lettuce, tomato, onion, salsa & sour cream.

### **Loaded Tater Tot Platter | \$385**

Includes tater tots, bacon, black beans, diced red onion, chives, nacho cheese sauce, sour cream, ranch, ketchup, mustard & hot sauce.

### **16" Cheese Pizza | \$18**

Additional toppings \$1.50/each.

### **14" Jumbo Hoagie | \$25**

Choice of italian, turkey & cheddar or ham & swiss. Cut into 2" slices with lettuce, onion and appropriate condiments.



## 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.*

## SNACKS

**\$30**/dozen

Banana Bread Slices

Zucchini Bread Slices

Whole Fresh Fruit (Apples, Bananas & Oranges)

Granola Bars

Hard-Boiled Eggs

**\$39**/dozen

Scones

Bagels

Assorted Muffins

Individual Yogurts

Assorted Doughnuts

**\$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

## BLOODY MARY BAR

**\$75**/bartender fee

Includes bloody mary mix, tomato juice, worcestershire sauce, tabasco, horseradish, celery salt and cracked black pepper. Garnishes include olives, pickles, lemons, limes and celery. Price per drink.

**Well Vodka** | **\$8**

**Tito's Vodka** | **\$9**

**Ketel One Vodka** | **\$10**

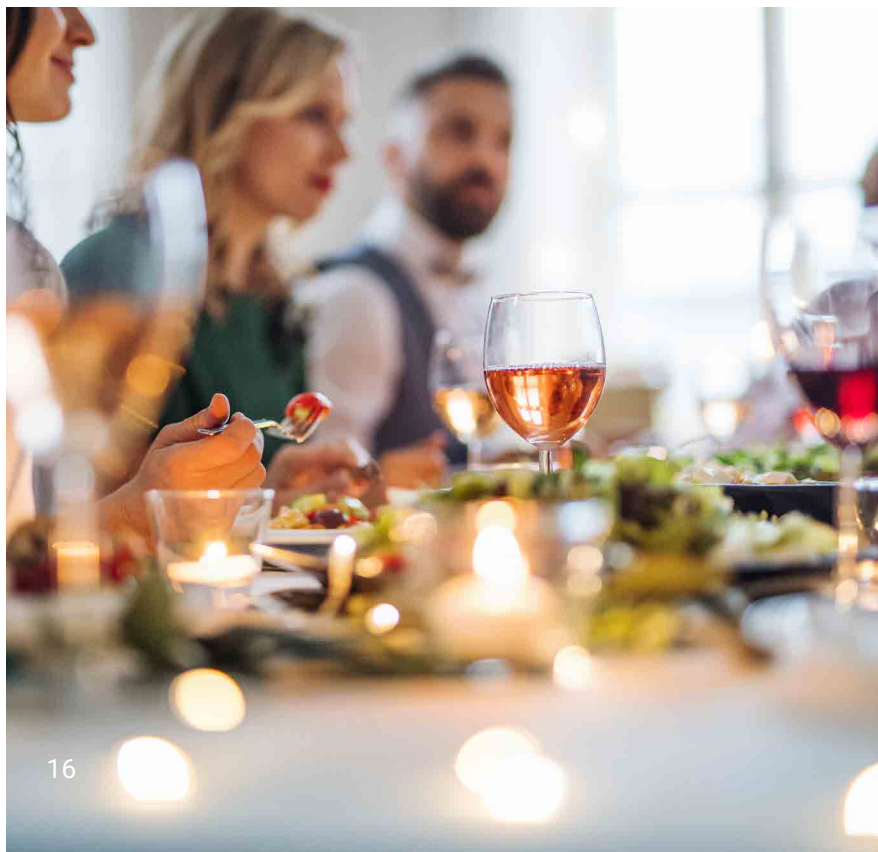
## MIMOSA BAR

**\$75**/bartender fee

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

**Asti Spumante, Martini and Rossi** | **\$34**/bottle

**Prosecco, Maschio** | **\$32**/bottle



# PREFERRED WEDDING VENDORS

## FLORIST

### Amy Kate Designs

231.883.6170 | amykatedesigns.com

### BLOOM Floral Design

231.675.9017 | bloomfloraldesign.com

### Thyme Hill Designs

231.645.5936 | thymehilldesigns.com

### Upsy-Daisy Floral

231.582.0972 | upsydaisyflorist.com

## HAIR SALONS

### Total Look

231.533.3000 x7775

### Trikoz

231.331.4107

## ICE CARVING

### Ice Impressions

231.342.9999 | ice-impressions.com

## MAKE-UP ARTISTS/SKIN CARE

### A&M Beauty Professionals

Makeup & Hair Styling

www.ambeautypros@gmail.com

### Liz Hull

231.632.8111 | 231.941.1973

## MUSIC

### A+ Entertains

231.622.2275 | aplusentertains.com

### Blue Water Kings

Musician/Producer

616-635-6611 | www.bluewaterkingsband.com

### DJ Mikey

DJ/ Officiant | 231.886.0045

### DJ Ryan Rousseau

989.860.1811 | djryanrousseau.com

### Ed's DJ Service

231.587.1140

### Mike Davis Trio

231.357.4870 | mikedavistrio.com

### Rusch Entertainment

Disc Jockey/Band/Dueling Pianos

989.781.1553 | ruschentertainment.com

### Sound Productions

Full Entertainment Service

888.DJ4.HIRE | soundproductions.com

### Sylvia Norris

Professional Harpist

231.342.2021 | norrisgroup.org

### Wiser Productions

DJ/Band/Solo/Group/Photobooth

269.329.0486 | wiserproductions.com





## PHOTO BOOTH COMPANIES

### Life Outside the Booth

231.943.1616 | [lifeoutsidethebooth.com](http://lifeoutsidethebooth.com)

### MiPhotoBooth

231.343.3188 | [nik@miphoto booth.com](mailto:nik@miphoto booth.com)

### Shutter Booth

616.915.5656 | [shutterbooth.com](http://shutterbooth.com)

## PHOTOGRAPHERS/VIDEOGRAPHERS

### Fresh Prints

231.564.0675 | [freshprints@photographer.net](mailto:freshprints@photographer.net)

### I'd Snap That

[sophia@idsnapthat.com](mailto:sophia@idsnapthat.com)

### KazCreative Photography

231.357.2064 | [facebook.com/kazcreativephotography](https://facebook.com/kazcreativephotography)

### Northern Art Photography & Videographers

231.943.1616 | [northernartphotography.com](http://northernartphotography.com)

### Photography by Blair

231.631.2002 | [photobyblair.com](http://photobyblair.com)

### Priceless Photography

231.883.9384 | [pricelessphotography.com](http://pricelessphotography.com)

### Timeless Media Productions

231.758.5516 | [info@timelessmediaproductions.com](mailto:info@timelessmediaproductions.com)

## PASTRY CHEFS

### City Bake Shop

989.277.4332 | [citybakeshop.com](http://citybakeshop.com)

### Ruthann's Gourmet Bakery

231.350.7202 | [ruthannsgourmetbakery.com](http://ruthannsgourmetbakery.com)

### Touch of Class

231.544.2400 | [touchofclass.events@yahoo.com](mailto:touchofclass.events@yahoo.com)

## RENTAL & DECORATION COMPANIES

### B.J. Rental & Catering

989.732.4010 | [bjscatering.com/rentals](http://bjscatering.com/rentals)

### Eleve Events

231.631.7000 | [elevevents.com](http://elevevents.com)

### GJ's Rental

231.943.0700 | [gjsrentals.com](http://gjsrentals.com)

### Linen Hero

855.269.4376 | [linenhero.com](http://linenhero.com)

### Sensational Events

231.384.3904 | [sensationalevents@gmail.com](mailto:sensationalevents@gmail.com)

## SHUTTLE/LIMOUSINE SERVICES

### Blue Lakes By The Bay

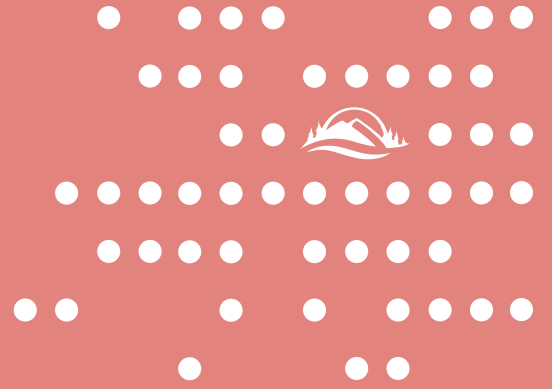
231.932.1065 | [bluelakesbythebay.com](http://bluelakesbythebay.com)

### Midnight Madness

810.404.4836 | [midnightmadnessbus.com](http://midnightmadnessbus.com)

### Road Runner Tours

231.392.3114 | [rrunnermi.com](http://rrunnermi.com)



**SHANNON HOOPER**  
Sales Manager  
231.533.3095 | [shantycreek.com](http://shantycreek.com)