



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 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 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 Easle	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

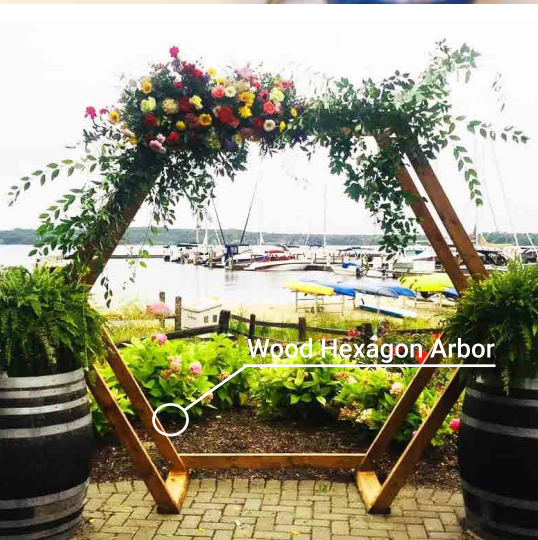
Colored Glass Votives

Silver Framed Table Numbers



Large Lanterns

Whiskey Barrel



Wood Hexagon Arbor



Gold Hoop Arbor

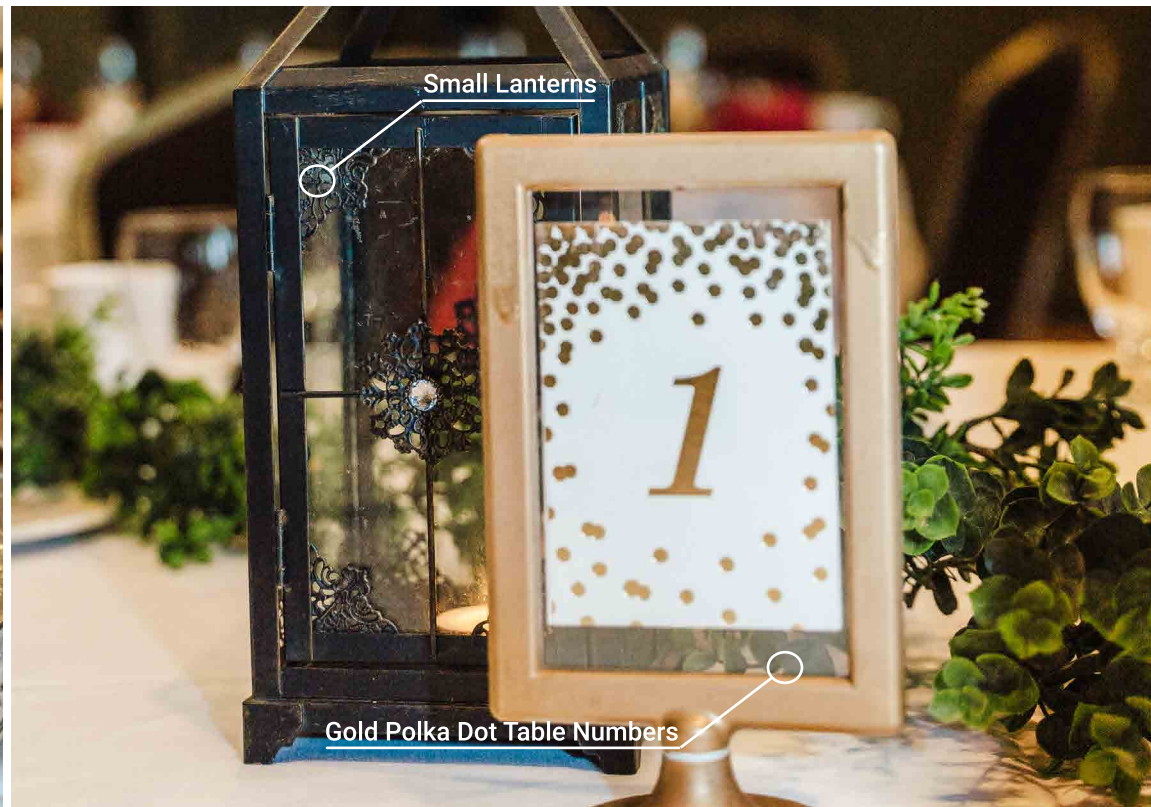


Menu Card Holders



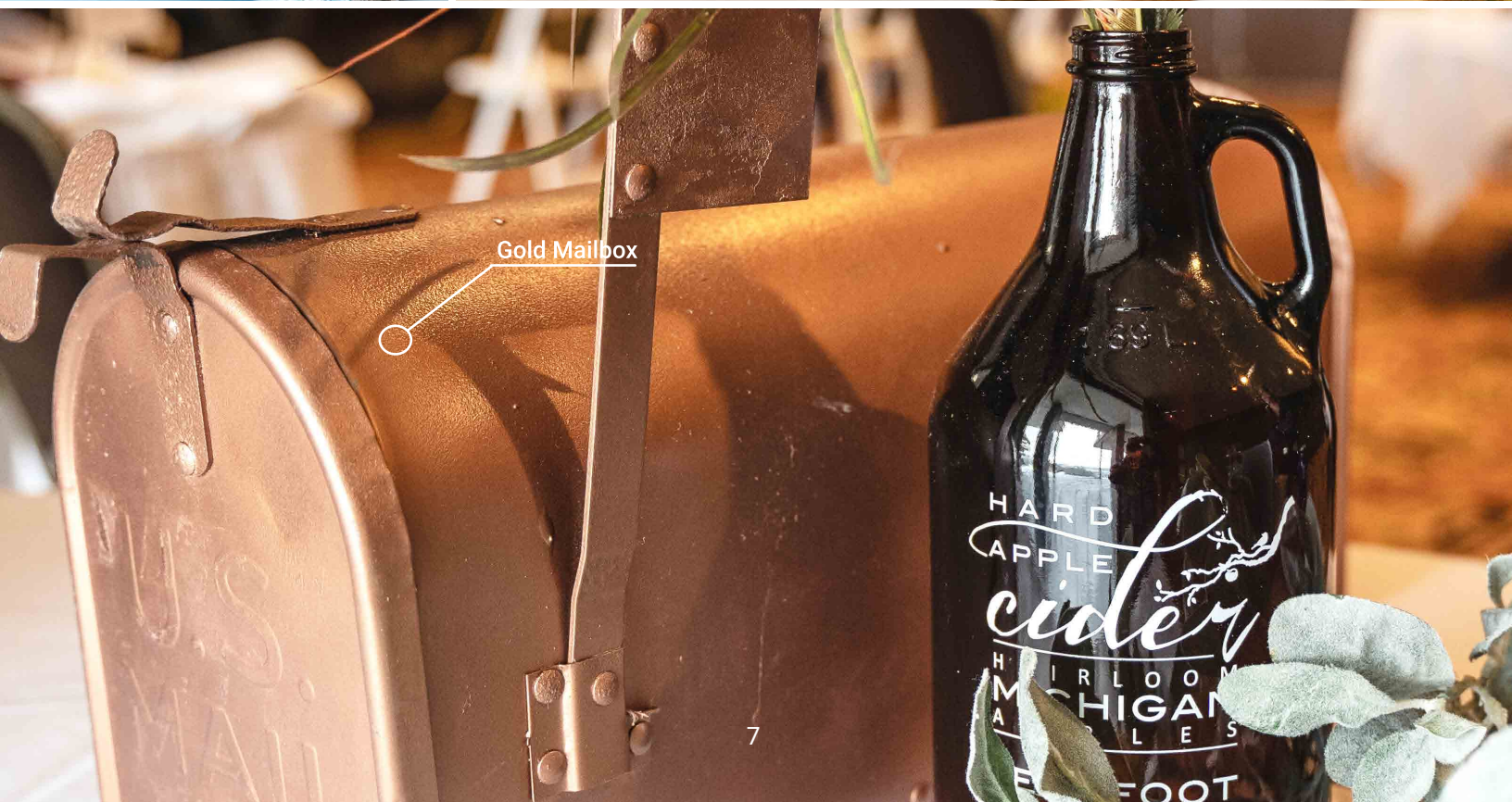
Vintage Glass Cake Stand

Silver Cake Stand



Small Lanterns

Gold Polka Dot Table Numbers



Gold Mailbox

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

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

HORS D'OEUVRES

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

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

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
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

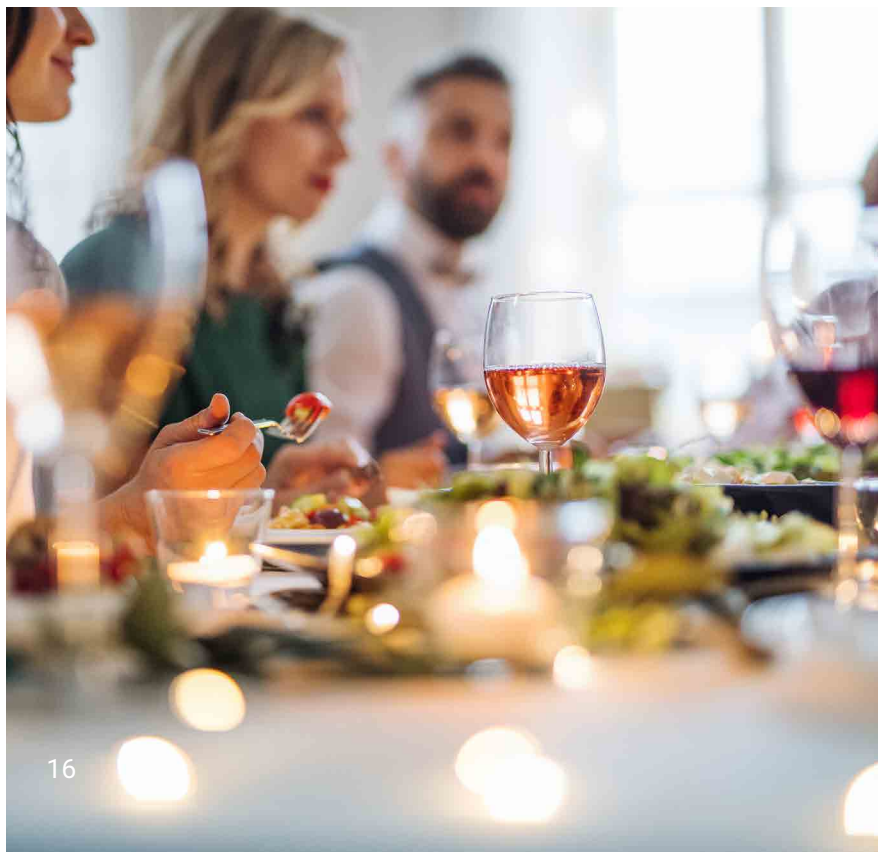
MIMOSA BAR

\$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

MiPhotoBooth

231.343.3188 | nik@miphotobooth.com

Shutter Booth

616.915.5656 | shutterbooth.com

PHOTOGRAPHERS/VIDEOGRAPHERS

Fresh Prints

231.564.0675 | freshprints@photographer.net

I'd Snap That

sophia@idsnapthat.com

KazCreative Photography

231.357.2064 | facebook.com/kazcreativephotography

Northern Art Photography & Videographers

231.943.1616 | northernartphotography.com

Photography by Blair

231.631.2002 | photobyblair.com

Priceless Photography

231.883.9384 | pricelessphotography.com

Timeless Media Productions

231.758.5516 | info@timelessmediaproductions.com

PASTRY CHEFS

City Bake Shop

989.277.4332 | citybakeshop.com

Ruthann's Gourmet Bakery

231.350.7202 | ruthannsgourmetbakery.com

Touch of Class

231.544.2400 | touchofclass.events@yahoo.com

RENTAL & DECORATION COMPANIES

B.J. Rental & Catering

989.732.4010 | bjscatering.com/rentals

Eleve Events

231.631.7000 | eleveevents.com

GJ's Rental

231.943.0700 | gjsrentals.com

Linen Hero

855.269.4376 | linenhero.com

Sensational Events

231.384.3904 | sensationalevents@gmail.com

SHUTTLE/LIMOUSINE SERVICES

Blue Lakes By The Bay

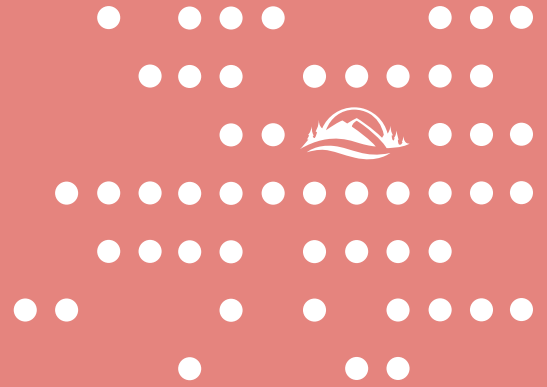
231.932.1065 | bluelakesbythebay.com

Midnight Madness

810.404.4836 | midnightmadnessbus.com

Road Runner Tours

231.392.3114 | rrunnermi.com



Anna Riethmeier | Sales Manager
231.533.3093 | ariethmeier@shantycreek.com