

Wedding Guide



Welcome to



Grand Traverse Resort & Spa

The Midwest's largest full service Destination Wedding Resort

It is with great pleasure that we learn of your interest in Grand Traverse Resort & Spa as a potential host of your upcoming wedding celebration! Let these pages of our Wedding Guide unfold offering you endless opportunities to realize the wedding of your dreams.

Situated on Lake Michigan's East Grand Traverse Bay, our scenic locale offers several outdoor venues such as a private beach, scenic golf course, and the tented Pavilion. Rental fees for ceremony and reception space include the use of our tables, chairs, standard white linens, dance floor (indoor use only), china, silver service, as well as set up and labor costs. Room rental prices are dependent on the time of year, venue selection, and length of service.

Delight your guests with a menu prepared by our Executive Chef and dazzle them with a one of a kind wedding cake prepared by our in-house Pastry Chef. Whatever your desire, our talented food and beverage staff is here to create the wedding of your dreams!

Our Destination Management Department offers you an array of the latest colors, fabrics, and patterns of specialty linen to compliment your color scheme. A representative from this department will walk you through this process to create your desired table effect. This department also offers floral services, ceremony props, and local off property excursions.

At Grand Traverse Resort & Spa the options are endless. Create a weekend getaway with relaxation time at Spa Grand Traverse, and take full advantage of the beauty services created specifically for the demands of your wedding day.

One of our three championship golf courses are the ideal relaxer for Groomsmen on the big day. The Bear by Jack Nicklaus, The Wolverine by Gary Player, and Spruce Run offer ample variety and playability. Golf packages are tailored to meet your groups' specific needs.

For your family and friends traveling from afar, we offer discounted sleeping room rates. Time of year is taken into consideration when establishing this rate. As newlyweds, you will receive a complimentary Tower sleeping room the night of your wedding. For your guests traveling with children, we offer on-site daycare at our 2,200 square foot licensed daycare center. Hours accommodate evening receptions and in-room babysitting service is also available.

We are delighted and humbled that you are considering Grand Traverse Resort & Spa as the backdrop for such a monumental day in your lives. It will be an honor to assist you in making your wedding dreams come true.

Congratulations!



Getting Here

Directions to Grand Traverse Resort & Spa

Grand Traverse Resort & Spa is situated in the northwest corner of Michigan's Lower Peninsula along the shores of Lake Michigan's East Grand Traverse Bay. Just six miles northeast of Traverse City, Michigan, it is a ten-minute drive from Traverse City's Cherry Capital Airport (TVC).

The Resort offers Airport Shuttle service to and from Cherry Capital Airport for guests who choose to fly-in. For guests who choose to drive, please review the following directions

Detroit and Cleveland

Take I-75 north through Saginaw, until you reach M-72. Go west on M-72 at the Grayling exit, then approx. 30-35 miles through Kalkaska into Acme. Go north on US-31 about 1/2 mile. The Resort will be on the east (rt.) side of the road.

Lansing

Take route 27 north to exit 254 this exit will turn into M-72. Go west on M-72 approx. 35-40 miles. Go north on US-31 about 1/2 mile. Resort will be on the east (rt.) side of the road.

Chicago and Milwaukee

Take I-94 east through Indiana into Michigan. Exit on I-196 (north of Benton Harbor/St. Joseph) to Grand Rapids. Go north on US-131 until you reach M-72 in Kalkaska. Go west on M-72 approx. 15 miles to Acme. Go north on US-31 about 1/2 mile. The Resort will be on the east (rt.) side of the road.

Indianapolis

Take US-31 north to 80/90. Go east on 80/90 to US-131. Continue north to M-72. Go west on M-72 approx. 15 miles. Go north on US-31 about 1/2 mile. Resort will be on the east (rt.) side of the road.

Cherry Capital Airport (TVC)

As you exit the airport turn left on South Airport Road and continue until it comes to an end at 3 Mile Road. Turn left on 3 Mile Road to the light at US-31. Turn right on US-31 and go north approximately 10 minutes to the intersection of US-31 and M-72. Continue north through the light on US-31 about 1/2 mile. The Resort will be on the east (rt.) side of the road. The Resort offers Airport Shuttle service to and from Cherry Capital Airport for guests who choose to fly-in.



The Basics

General Wedding Information

General Information

Staying with our tradition of grand service standards, you will be in the care of our Special Events Manager. The Special Events Manager is a uniquely trained member of our team who will personally handle all food/beverage and set-up details of your special day from beginning to end. This includes recommending local vendors and administering menu tastings. Your Special Events Manager will be at your side on your wedding day to coordinate every aspect from the napkin fold down to the placement of the china.

Guest Rooms

Grand Traverse Resort and Spa serves as a destination wedding location for many couples and their guests who are traveling from out of town. Based on your preference, we can secure a sleeping room rate guarantee or a block of sleeping rooms reserved specifically for your guests up to 30 days prior to your wedding day. Rate Guarantees and Room Blocks can be applied towards any Hotel, Tower, or Condominium sleeping room. A complimentary Tower sleeping room is provided to the Bride and Groom on the night of your wedding.

Function Space

The Resort has a number of different inside and outside function spaces that can be used as ceremony, reception, or rehearsal dinner locations. Room rental rates are dependent on time of year, room selection, and length of the function. The number of guests you anticipate, the required set-up, and space availability are the primary factors in your function space assignment. Changes in your initial requirements may necessitate changes in your ceremony and/or reception function space(s), times, dates, meals, or set up. These may require revisions of rental rates, set up, or labor fees. Thus, Grand Traverse Resort & Spa will guarantee function space but not guarantee specific function rooms.

Outdoor Functions

In the case of inclement northern Michigan weather, all outdoor events have alternative inside function spaces reserved. To determine if the weather is suitable for an outdoor event, a representative from the Banquet department, along with your Special Events Manager, will meet with you the day of your function at a pre-arranged time. As a courtesy to all of our guests at the Resort, there are curfews for our outdoor function areas. Curfew times are as follows: Pavilion – 10:00pm | Shores Deck – 11:00pm | Plaza – Midnight.

Deposit & Payment

The Resort requires a \$1,000.00 deposit at the time of contract signing to hold function space for your wedding. The Resort reserves the right to alter this amount for events that require multiple function spaces or extended set-up time. Three (3) business days prior to the event, an estimated total payment will be due. At the conclusion of the event after all final charges are tabulated, you will receive an invoice from the Grand Traverse Resort & Spa Accounting Department. Deposits and final payments can be made with credit card or check.



The Basics

Continued...

Guarantee

In order to best serve your guests, a final confirmation of attendance, or guarantee, is required by 12:00pm three (3) business days prior to your event. The guarantee is not subject to reduction after the 72-hour deadline. If no guarantee is received, the Resort will charge for the expected number of guests indicated on the banquet event order (BEO) or the original contract, whichever amount is greater. The resort will set 5% over the guarantee for all food functions with less than 500 attendees and 3% for all groups exceeding 500 guests. You will be charged for the actual number of guests served or the guarantee, whichever is higher. Guests arriving over and above the guaranteed number and set may be served an alternative menu.

In the event that multiple entrees are requested, a guarantee for each entrée must be provided three (3) business days prior to the event. Guests must have some visual means of identifying their choice of entrée. This can include place cards with symbols or colors denoting the guests' choice. Menu price is dictated by the highest priced entrée selected.

Food & Beverage

To ensure safety and comply with state and local health regulations, Grand Traverse Resort & Spa 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.

The Resort takes seriously its responsibility to serve alcohol and therefore reserves the right to refuse the service of alcoholic beverages to anyone at anytime. The Resort 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 21-years-of-age and will refuse the service of alcoholic beverages. Arrangements can be made with your Special Events Manager to pre-card members of the bridal party only.

Grand Traverse Resort & Spa offers an extensive selection of food and beverage items to complement your event. Our Wedding Menus included in this guide are only general guidelines. The Special Events Manager, along with our Executive Chef, will be happy to prepare custom culinary creations to meet your specific tastes. We would also be happy to purchase any specialty beverages or food items from one of our licensed purveyors to complement your menu selections. In order for our staff to properly accommodate your event, we require the final details of your reception 30 days prior to the date of your wedding.

The Resort prides itself on excellent service standards in food and beverage to make the best possible presentation for you and your guests. Preparation and timeliness of food items is the key to successful dinner service. Therefore, the Resort cannot be responsible for the quality or temperature of any food items due to client delays.

Destination Management

Interested in complementing your table arrangements with your color scheme? Our Destination Management Department offers you a variety of the newest colors, fabrics and patterns to choose from. This department offers an array of décor service, ceremony props, music, and transportation coordination. This department also accommodates local orchard and vineyard tours.



The Basics

Continued . . .

Décor

Included in the cost of room rental are tables, chairs, standard white linens for table cloths and napkins, china, silver, stemware, dance floor (indoor use only), riser, and three (3) votive candles on each table. Flowers, decorations, place cards, specialty linens, and other items may be brought into the Resort. However, the responsibility for delivery and timely removal of these items is that of the contract signer, not of the Resort. All items must be removed from the premises at the end of the event unless other arrangements have been made with your Special Events Manager. The use of nails, pins, staples, and tape adhesives are not permitted. Should you need to place flipchart sheets or other signage on the walls, please contact your Special Events Manager or a list of approved materials and alternative options.

The Resort will not assume responsibility for the damage or loss of any décor items or merchandise left in the Resort before or after your function, i.e. 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.

Vendors

We can assist in providing you with references for a variety of professional services such as entertainment, decorations, transportation, floral arrangements, and others. Through our past experience we have developed a variety of preferred vendors that can make your selection process less time consuming. For a list of our favorites, see the Preferred Bridal Services section of this Wedding Guide. While we do have our favorites, we welcome any new vendors that you would like to bring with you from home. Please note that for any band or DJ, 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

Grand Traverse Resort & Spa does not assume responsibility for the damage or loss of any equipment or property left in an unsecured function room, public area or outdoor venue. A member of the Grand Traverse Resort & Spa Banquet Staff is available upon request at a \$22.00 per hour fee. Safety deposit boxes are available at the Front Desk. Licensed security guards are available upon request for an additional charge.

Additional Charges

- All food and beverage prices are subject to a 22% service charge and the current Michigan state sales tax in accordance with Michigan State Tax Board regulations. All prices are subject to change; however, food and beverage prices will be confirmed (6) months prior to arrival date.
- A cleaning fee maybe accessed for excessive use of glitter, confetti, rice, sequence and similar material.
- For all outside functions, once a weather decision has been made, there is a \$250.00 to move the event.

Liabilities

We are honored that you are considering the use of our professional banquet/wedding services. Please be assured that we will do everything within our power to see that your wedding events run smoothly. Occasionally we run into problems or setbacks beyond our control which interfere with our performance. We will keep you informed should any problems occur and will try to work out alternate solutions.



The Basics

Continued...

Menu Tastings

Complimentary menu tastings are available for wedding receptions expecting 200 guests or more. Your Special Events Manager and a Lead Server from our excellent banquet staff will administer the private tasting.

The following guidelines will help you in preparation for the tasting:

- We must have at least two weeks notice to prepare for your tasting. Tastings take place Monday through Friday. Weekend tastings are not available.
- Your tasting is limited to four attendees and your Special Events Manager. Additional attendees beyond the four specified will be charged \$30.00/per person plus 22% service charge and the current Michigan State sales tax.
- Please select the following items from our wedding menus:
 - Three Hors D'oeuvres
 - Two Salads
 - Two Entrées and their accompaniments
 - Two Cake Flavors OR Three desserts from the Specialty Dessert Station Menu

Your tasting will also serve as a planning session between you and your Special Events Manager. While you are sampling the delectable menu, you will also be going through and making decisions on key aspects of your big day! This is the perfect opportunity to ask detailed questions and make key decisions about your wedding.



F.A.Q.

Frequently Asked (Wedding) Questions

What is included in the cost of the room rental fee?

The room rental fee includes Grand Traverse Resort & Spa tables, chairs, standard white linens (for table cloths and napkins), china, silver, stemware, dance floor (indoor use only), riser, and three (3) votive candles on each table. The cost of GTRS labor to set-up the room to your liking and tear-down the room after your reception has ended is also included.

Is there an extra charge for linens?

Our white house linen for table cloths and napkins are included in the room rental charge. However, these linens are not floor length. Please contact our Destination Management Coordinator for specialty linens in unique colors and sizes.

What are the sizes of your standard tables?

Our standard round dining tables are 72" in diameter and our high and low cocktail tables are 48" in diameter. Our high and low cocktail tables have four (4) legs at the bottom.

How many people sit at each table?

With our standard banquet chairs, we typically seat 8 to 10 guests at each 72" round table. This depends upon the amount of space in the room and the number of guests that will be attending your wedding reception.

Am I allowed to bring in my own Caterer?

In order for us to fully comply with State food preparation standards as well as the State liquor laws, all food and beverage - including champagne - must be provided by Grand Traverse Resort & Spa. The only exception to this rule is your wedding cake. An additional \$2.00/person service charge is applicable should you decide to do so.

Is there a minimum amount of money I have to spend on Food & Beverage?

Yes – based on your expected number of guests, there will be a food and beverage minimum that you will be required to meet or surpass. The food and beverage minimum excludes taxes, service charges and audio visual equipment.

Can we customize our menu?

Yes – your Special Events Manager and our Executive Chef would be happy to prepare a menu geared specifically towards your tastes.

Am I allowed to bring in my own Wedding Cake?

Grand Traverse Resort & Spa is a full-service catering facility with an in-house Pastry Chef. Many of our Brides and Grooms prefer to use our services for their wedding cake. However, should you decide not to utilize our talented staff, you may provide your own cake from an outside source. An additional \$2.00/person service charge is applicable should you decide to do so.



F.A.Q.

Continued . . .

Do you provide a cake and knife set for serving?

We have a wedding cake knife and serving set which is available for you to use during your reception at no charge. This is for use during this event only and remains the property of the Resort.

Can I bring in a candy table as the favors for my guests?

Yes – we do allow candy tables to be brought to serve as your wedding favors. Grand Traverse Resort & Spa will supply the tables and linens, but you are responsible for all of the candy and their containers. The client is also responsible for all set-up and teardown of the candy table at the beginning and end of the evening.

Do you offer a Children's Menu?

Yes – the Children's Meal typically consists of Chicken Tenders, French Fries, Sliced Peaches, and Milk.

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 for slideshows and so much more! All Audio/Visual equipment is priced accordingly. Speak with your Special Events Manager today to find out more details!

What is the Billing Schedule?

An initial deposit of \$1,000.00 is due at the time of contract signing. Although it is a non-refundable deposit, it is applicable to the overall total of the Wedding Reception. Three days prior to your event, an estimated total as well as a completed Credit Card Authorization Form (as a form of back-up payment) is due. Credit Cards and/or checks are accepted.

Can my family and my fiancé'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.

Is it acceptable to have our Receiving Line at our Reception?

Most commonly a receiving line is done at the church or wedding ceremony location – and for a variety of reasons. However, it is becoming more common for Brides and Grooms to host their guests via receiving line at the start of their reception. There are a variety of ways to accommodate the receiving line – just ask us for some ideas!

Which representative of GTRS will be at my reception?

In addition to your Special Events Manager, a Banquets Manager and Lead Server will be on-hand throughout the evening to accommodate all of your guests during your reception. Your Special Events Manager arrives during set-up to ensure the room is properly set, vendors are met and accommodated with any special requests, and any additional information is relayed to the Banquets staff. Your Special Events Manager will remain onsite until after dinner service is completed to ensure your family and friends are comfortable during dinner services. The Banquets Manager will be on-hand for the duration of the evening to ensure prompt, courteous service throughout the evening until the conclusion of your event.



Preferred Bridal Services

A few of our favorite people!

Special Event Services:

Grand Traverse Resort & Spa | Ms. Meg Gamelin | 231.534.6206 | www.grandtraverseresort.com

Wedding Coordinators:

A Day in May Event Planning and Design | Mrs. Alicia Caldecott – 231.421.1215 | www adayinmayevents.com

Events North | Ms. Allison Beers – 231.883.2708 | Allison@EventsNorth.com

Florists:

The Floral Underground | Mr. Derek Woodruff, AIFD, CFD, MCF | 231.715.6550 | www.thefloralunderground.com
Flowers by Marla Courtney Wood | Ms. Marla Courtney Wood | 231.275.5626 | www.flowersbymarlacourtneywood.com

Premier Flowers and Gifts | Ms. Pam Denol | 231.947.1167 | www.premierflowersandgifts.net

Sensational Events | Ms. Sue Ferguson | 231-258-5311 | www.sensationaleventstc.com

Photographers:

Photography by Scarlett | Ms. Scarlett Piedmonte | 231.357.1123 | www.photobyscarlett.com

Andrew Williamson Weddings | Mr. Andrew Williamson | 231.941.4099 | <http://www.williamsonweddings.com>

Cory Weber Photography | Ms. Cory Weber | 231.631.4891 | www.coryweberphotography.com

Sarah Brown Photography | Ms. Sarah Brown | 231.883.7481 | www.sarahbrown-photography.com

Purcell Photography | 231.392.1105 | www.purcellphoto.com

Ashley Photography | Ms. Ashley | 616.204.2677 | www.ashleyphotographymichigan.com

Kai Herringa | 616.822.2324 | www.kaiherringaphotography.com

Officiates:

Rev. Ken Grimes and Rev. Judy Grimes | 231.582.2908

Mr. Mike Valliere | 231.886.0045

Rev. Crystal Yarlott | 231.944.3003 | cylott@earthlink.net



Preferred Bridal Services

Continued...

Videographers:

4 Corners Videography | 231.263.1188 | www.4cornersphotoandvideo.com

Bay Area Video Productions | 1.800.664.0239 | www.michiganvideo.com

*DJ's and Live Music:

Sound Productions | 989.386.2221 | www.soundproductions.com

DJ Mikey | Mr. Mike Valliere | 231.886.0045 | www.funhotstuff.com

2 Bays DJ's | Scott Perry | 231.649.2718 | www.2baysdjs.com

Dynamic James, DJ | Mr. James Brown | 800.850.3155 | www.dynamicjames.com

Executive Sounds, DJ | Mr. Tim Davis | 231.218.1004 | www.exesounds.com

Ms. Sylvia Norris | Harpist and Musician Referrals | 231.922.3546

Traverse Symphony Orchestra | Musician Referrals | 231.947.7120

Transportation:

Grand Traverse Resort & Spa | Meg Gamelin – 231.534.6206 | www.grandtraverseresort.com

****All DJ's and Live Music Entertainers employed by the Client must provide Grand Traverse Resort & Spa with a copy their Liability Insurance Coverage.***



Décor Enhancements

Crystal Place Settings

Our finest crystal for your very best event!
Each setting includes champagne flute, water glass, wine glass and crystal floral charger.
For that special touch of sophistication, nothing is more unforgettable than crystal.
Supplies are limited.
\$5.25/person

Centerpieces

Use these as a simple addition to a floral centerpiece or a stand alone attraction.
These timeless options come with white candles.

Mirrored Tile
\$2.50/each

Cut Crystal Taper Bases
\$2.50/each

Clear Glass Hurricane Globes
\$3.25/each

Rehearsal Dinners

Let the festivities begin!

*Consider an outdoor grill experience at the 55th Hole, a casual pizza party at the Shores,
or upscale food stations underneath the glamorous Pavilion tent.
25 people minimum | A \$100.00 Charge will be added for buffets under 50 people*

Family Style Italian Buffet

Antipasto Salad to include Mixed Greens with Italian Meats and Cheeses, Choice of Two Dressings

Warm Garlic Breadsticks, Ciabatta and Focaccia Breads

*Entrées**

Select Two

Vegetarian Lasagna with Spinach, Peppers, and Roasted Vegetables
Topped With Ricotta Cheese and Marinara Sauce

Traditional Meat Lasagna Topped with Ricotta Cheese and Bolognese Sauce

Sweet or Hot Italian Sausage with Peppers and Onions

Penne Pasta with Grilled Chicken, Broccoli and Parmesan Cream Sauce

Ricotta Cheese Stuffed Giant Shells with Choice of Meat or Marinara Sauce

Classic Tiramisu

Cannolis

Brewed **Starbucks** Coffee®, **Starbucks** Decaffeinated Coffee® and Assorted Tea Selections

\$23.25 /per person

**A uniformed culinary attendant required at \$75.00/per attendant
1 attendant/75 guests/station*



Rehearsal Dinners

Continued...

Traverse City BBQ

Napa Valley Greens with Two Dressings
Penne Pasta with Fresh Pesto and Julienne Vegetables
Corn on the Cob | Baked Beans with Apple Wood Smoked Bacon
Cornbread and Fresh Baked Rolls and Creamy Butter
Chef's Assorted Cobblers, Pies, Cakes and Ice Cream

Entrées

Select Two, Minimum

*New York Strip \$8.50 | *Pork Tenderloin \$5.25 | *Blackened Tuna Steak \$6.25
*Filet Mignon \$8.50 | Chipotle BBQ Chicken \$4.25 | Maple Glazed BBQ Salmon \$5.25
Herb Roasted ¼ Chicken \$3.25 | BBQ Ribs \$6.25 | BBQ Jumbo Shrimp \$7.50

\$36.75/per person

Price does not include entrée cost

Homestyle Barbeque

Seasonal Mixed Greens with Two Dressings
Homemade Redskin Potato Salad
Cole Slaw
*Grilled Hamburgers with all the trimmings
Zesty Barbecue Chicken
Roasted Redskin Potatoes | Corn on the Cob | Homemade Baked Beans
Assorted Rolls and Butter

Make your own Strawberry Shortcake

Brewed **Starbucks** Coffee®, **Starbucks** Decaffeinated Coffee® and Assorted Tea Selections

\$34.75/per person

**A uniformed culinary attendant required at \$75.00/per attendant
1 attendant/75 guests/station*

PRICES ARE SUBJECT TO 22% SERVICE CHARGE AND CURRENT MICHIGAN STATE SALES TAX



Bridal Party Box Lunches

Lunch on the Go!

*Whether you are heading out to the golf course or spending the afternoon in the spa,
let us prepare lunch to go for you and your guests.
These box lunches are great to munch on during your busy day!*

Par

Assorted Sandwiches:

Roast Beef and Cheddar with Creamy Horseradish

Black Forest Ham and Swiss

Smoked Turkey and Havarti on Sourdough

Whole Fruit | Potato Chips | Homemade Cookie

\$17.00/per person

Fairway

Sliced Ham and Turkey, Smoked Bacon,

Cheddar Cheese, Lettuce and Tomato rolled in a Cilantro Tortilla Wrap

With Herbed Mayonnaise

Whole Fruit | Potato Chips | Homemade Cookie

\$17.00/per person

The Rough- Age

Grilled and Roasted Vegetables with Sprouts

and Avocado in a Cilantro-Chili Wrap

Whole Fruit | Carrots and Celery | Homemade Raspberry Granola Bar

\$17.00/per person

On-the-Go Box Lunch

Grilled Chicken with Avocado and Sprouts

With Herbed Mayonnaise rolled in a Tomato Basil Wrap

Rotini Spinach Pasta Salad | Fresh Fruit Compote | Raspberry Granola Bar

\$16.75/per person



Bridal Party Lunches

Relax and Enjoy!

Spa Buffet Lunch

Array of Seasonal Fresh Fruits

Platter of Assorted Fresh Vegetables and Dill Dip

Assorted Mini Sandwiches:

Turkey with Swiss, Lettuce and Tomato | Ham with Cheddar, Lettuce and Tomato
Roast Beef with Provolone, Lettuce and Tomato | Chicken with Avocado and Sprouts

Homemade Raspberry Granola Bar and Assorted Mini Cookies

\$16.75/per person

Sushi Quartet

A Fresh Selection of Sushi rolls to include:

Spicy Tuna Roll: Tuna, Chili Sauce, Green Onion, Mayonnaise and Sesame Seeds
Michigan Roll: Morel Mushrooms, Sweet Ginger Soy and Sesame Seeds
California Roll: Fresh Crabmeat, Avocado, Cucumber and Sesame Seeds
The Philly Roll: Smoked Salmon, Cream Cheese, Avocado and Red Onion

All Served with Wasabi, Soy Sauce and Ginger

Asian Cole Slaw | Almond Sugar Cookie

\$21.00/per person

Beverages

| | |
|----------------------------|----------------|
| Canned Imported Beer | \$4.25/each |
| Canned Domestic Beer | \$3.25/each |
| Aquafina Water | \$2.75/each |
| Assorted Pepsi Soft Drinks | \$2.75/each |
| Assorted Dole Fruit Juices | \$2.75/each |
| Energy Drinks | \$4.75/each |
| Marquis Latour Brut | \$34.75/bottle |



PRICES ARE SUBJECT TO 22% SERVICE CHARGE AND CURRENT MICHIGAN STATE SALES TAX



Chilled Hors D'oeuvres

Priced per dozen – (3)-dozen minimum order

| | |
|---|------------|
| Strawberries and Brie Mousse | \$28.50/dz |
| Celery Diamonds with Blue Cheese and Walnuts | \$28.50/dz |
| Salami Coronets with Boursin Cheese | \$28.50/dz |
| Fresh California Dates with Chipotle Cream Cheese | \$33.60/dz |
| Marinated Asparagus Wrapped in Sirloin | \$33.60/dz |
| Artichoke Heart with Roasted Garlic-Carrot Mousse | \$33.60/dz |
| Smoked Trout with Dill Mustard on Black Bread | \$33.60/dz |
| Prosciutto Wrapped Melon | \$33.60/dz |
| Smoked Whitefish Mousse Boat with Red Pepper Sail | \$33.60/dz |
| Smoked Venison Sausage with Cherry-Pecan Chutney | \$33.60/dz |
| Cilantro Wrapped Smoked Salmon Pinwheels | \$33.60/dz |
| Anjou Pear with Stilton Cheese with Water Crackers | \$33.60/dz |
| Assorted Tea Sandwiches | \$33.60/dz |
| Rare Flank Steak on Seasoned Crostini with Mustard Mousse | \$33.60/dz |
| Swan Profiterole with Duck Paté | \$36.75/dz |
| Smoked Duck with Sun-Dried Cherries on Pecan Bread | \$36.75/dz |
| Ginger Marinated Ahi Tuna on Cucumber | \$36.75/dz |
| Profiterole with Smoked Shrimp Mousse | \$36.75/dz |
| Assorted Deviled Eggs: Traditional, Caviar, Curry, Wasabi or Truffled | \$36.75/dz |

Chilled Hors D'oeuvres May be Displayed or Butler Passed



Warm Hors D'oeuvres

Priced per dozen – (3)-dozen minimum order

| | |
|---|------------|
| Chicken Strips with Honey Mustard & BBQ Sauce | \$28.50/dz |
| Red Jalapeño Poppers with Cream Cheese | \$28.50/dz |
| Mini Black Bean Chimichanga | \$28.50/dz |
| Hot Chicken Wings with Blue Cheese Dip | \$28.50/dz |
| Swedish or BBQ Meatballs | \$28.50/dz |
| Miniature French Bread Pizzas | \$28.50/dz |
| Poached Pear with Brie in Phyllo Purse | \$28.50/dz |
| Mozzarella Cheese Sticks with Marinara Sauce | \$28.50/dz |
| Stuffed Mushrooms | \$31.50/dz |
| Baby Red Potatoes Stuffed with Sour Cream, Bacon and Chives | \$31.50/dz |
| Spicy Grilled Chicken and Tomato Coronets | \$31.50/dz |
| Chicken and Jack Cheese Pillow | \$33.60/dz |
| Spanakopita | \$33.60/dz |
| Teriyaki Chicken Satay | \$33.60/dz |
| Chicken Bouchee with Vegetables and Cream Cheese | \$33.60/dz |
| Shrimp Spring Rolls with Sweet Chili Sauce | \$33.60/dz |
| Miniature Sweet and Sour Pork Egg Rolls | \$33.60/dz |
| Corned Beef Mini Reuben with 1000 Island Dressing | \$33.60/dz |
| Feta Cheese Artichoke Tartlet | \$33.60/dz |
| Crab Cake with Red Pepper Aioli | \$33.60/dz |
| Chicken Pineapple and Vegetable Skewer | \$34.39/dz |
| Mini Beef Wellington with Béarnaise Sauce | \$35.44/dz |
| Bacon Wrapped Sirloin Gorgonzola Skewers | \$36.75/dz |
| Beef Hibachi with Spicy Sauce | \$36.75/dz |
| Scallops Wrapped in Bacon | \$36.75/dz |
| Rumaki (Chicken Liver wrapped in Bacon) | \$36.75/dz |
| Miniature Lobster Newburg | \$36.75/dz |
| Crispy Crab Rangoon with Sweet and Sour Dipping Sauce | \$36.75/dz |
| Aromatic Blend of Wild Mushrooms in a Phyllo Pouch | \$42.00/dz |
| Coconut Shrimp with Orange Marmalade | \$42.00/dz |
| Miniature Crab Cakes with Saffron Aioli | \$42.00/dz |
| Tempura Battered Shrimp with a Ginger-Soy Sauce | \$42.00/dz |
| Butter Marinated Lobster Brochettes | \$47.50/dz |

Warm Hors D'oeuvres are Displayed Only

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Hors D'oeuvres Displays

Fresh Seafood Displays

Minimum 3 dz.

**Chilled Jumbo Gulf Shrimp individually served in a Cocktail Shooter Glass
With Lemon Zest and Homemade Cocktail Sauce**

\$50.50/dz

Split Alaskan King Crab Legs served on Ice with Lemon Wedges and Cocktail Sauce

\$54.50/dz

Blue-Crab Claws on Ice with Lemon Wedges And Chili-Cilantro Sauce

\$54.50/dz

Decorated Display of Smoked Salmon with Traditional Condiments and Toast Points

\$236.25/each

Traditional Displays

Small serves approx. 25 people | Medium serves approx. 50 people | Large serves approx. 75 people

Potato and Corn Chips, Pretzels, Fancy Mixed Nuts and Onion Dip

Small \$68.25 | Medium \$126.00 | Large \$173.25

Rainbow of Seasonal Fresh Fruit with Strawberry Yogurt Dip

Small \$157.50 | Medium \$273.00 | Large \$404.25

Tortilla Chips with Guacamole, Salsa, and Con Queso

Small \$89.25 | Medium \$141.75 | Large \$199.50

Fresh Vegetable Crudité with Dill Dip

Small \$89.25 | Medium \$173.25 | Large \$231.00

Selection of Imported and Domestic Cheese and Seasonal Fruit Mirror with Assorted Crackers

Small \$157.50 | Medium \$283.50 | Large \$404.25

Assortment of Imported and Domestic Smoked Sausage and Cheeses with Whole Grain Mustard and Crackers

Small \$157.50 | Medium \$273.00 | Large \$404.25

**Display of Traditional and Roasted Red Pepper Hummus, Artichoke and Cucumber dips, selection of Olives and
Marinated Pickled Vegetables with Crisp Pita with Chips and Flatbreads**

Small \$157.50 | Medium \$273.00 | Large \$404.25

Warm Artichoke Spinach Dip and Warm Chesapeake Bay Crab Dip with assorted Crackers and Flat Breads

One Size Only | Serves approx. 75 people | \$173.25

Antipasto Display

Marinated Olives, Grilled Eggplant, Grilled Red and Yellow Peppers, and Grilled Mushrooms
Marinated Artichoke Quarters, Pepperoncini and Peppers, Marinated Tomatoes and Fresh Mozzarella
Shaved Prosciutto, Capicola Ham, Salami with Aged Provolone

Small \$136.50 | Medium \$273.00 | Large \$409.50

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Dinner Stations

Appetizer Portions for a Trendy Twist!
1.5 Hour Maximum | Minimum 30 people

Carving Stations

Blackened Tenderloin of Beef with Tart Cherry and Brandy Sauce
Serves 20 people | \$283.25/each

Oven Roasted Turkey served with Cranberry-Orange Marmalade and Pan Gravy
Serves 25 people | \$220.50/each

Honey Glazed Ham served with Spiced Mustard Sauce
Serves 60 people | \$220.50/each

All Carving Stations are Served with Silver Dollar Rolls and Condiments

Chef's Choice Stations

Mashed Potato Station

Creamy Yukon Gold Mashed Potatoes with a variety of toppings: Sour Cream, Chives, Cheddar Cheese and Bacon
\$16.75/per person

Caesar Salad Station

Crisp Romaine Lettuce Tossed to order with Traditional Caesar Dressing, Garlic Croutons and Grated Parmesan Cheese and Warm Grilled Sliced Breast of Chicken
\$14.75/per person

Quesadilla or Fajita Station

Strips of Seasoned Beef and Chicken served with Tortillas, Sautéed Red and Green Peppers and Sautéed Onions.
Served with Sour Cream, Salsa, Guacamole, Sliced Jalapeños, Shredded Lettuce and Cheese
\$17.75/per person

Sushi Station Trio

Spicy and Regular Tuna Rolls: Nori Wrapped Tuna
California Style Rolls: Crab Meat, Sesame Seeds, Cucumbers and Avocado with or without Flying Fish Roe
"Sake" Salmon Rolls: Salmon, Scallions, Cucumbers and a Trio of Peppers

All Sushi Rolls include Nori, Sushi Rice, Wasabi, Soy Sauce and Pickled Ginger
\$18.75/per person

*All Dinner Stations require a uniformed attendant at \$75.00/per attendant
1 attendant/75 guests/station*



Dinner Entrées

All Dinner Entrées and Duets are served with a choice of salad, vegetable and starch.
Brewed Starbucks Coffee®, Starbucks Decaffeinated Coffee® and Assorted Tea Selections

Pan Roasted Breast of Chicken

White Wine Butter Sauce with Lemon and Herbs De Province
\$30.50/per person

Grand Traverse Chicken

Grilled Chicken Breast with a Traverse City Dried Cherry Red Wine Reduction Sauce
\$30.50/per person

Pistachio Chicken

Pistachio Crusted Baked Chicken Breast with a Lemon Ginger Butter Sauce
\$31.50/per person

Pork Scaloppini

Sautéed Pork Loin with Parmesan Cheese, Bread Crumb Crust and Fresh Tomato Marinara Sauce
\$32.50/per person

Pork Loin

Rosemary Pancetta Crusted Pork Loin with a Rosemary Barolo Reduction Sauce
\$32.50/per person

Beef Short Ribs

Red Wine Braised Beef Short Ribs with Natural Thyme Infused Jus
\$33.75/per person

Rainbow Trout

Lightly Breaded Rainbow Trout Filet with a Whole Grain Mustard Lemon Butter Sauce
\$36.25/per person

Filet of Salmon

Filet of Salmon Topped with a Maryland Crab Crust in a Roasted Pepper Hollandaise Sauce
\$38.75/per person

Filet Mignon

Grilled Tenderloin of Beef with a Cabernet Demi Glace
\$42.00/per person

Wild Mushroom Turnover*

Pan Roasted Wild Mushrooms Wrapped in a Pastry Crust with Morel Mushroom Cream Sauce

Baked Stuffed Tomato*

Whole Ripe Tomato Filled with Goat Cheese and Farro "Risotto" in a Pool of Chunky Roasted Tomato Sauce

Baked Tofu*

Herb Marinated Firm Tofu Cake with Caramelized Shallot, French Lentils and Almonds in a Soy Mushroom Broth

**Vegetarian Entrees will be priced according to your entrée of choice.*

Up to three entrées may be chosen. The highest priced entrée will be the price of all three selections.

\$4.00 /per person will be added to all outdoor plated entrées.



Dinner Duets

All Dinner Entrées and Duets are served with a choice of salad, vegetable and starch.

Brewed Starbucks Coffee®, Starbucks Decaffeinated Coffee® and Assorted Tea Selections are also included.

Grilled Sirloin and Chicken Breast

Boneless Chicken Breast and Grilled Sirloin Steak

With Local Cherry Honey Mustard Sauce

\$38.75/per person

Shrimp and Breast of Chicken

Grilled Boneless Breast of Chicken Paired with a

Garlic Ginger Marinated Shrimp Skewer

\$42.00/per person

Filet of Beef and Chicken Breast

Petite Filet Mignon and Grilled Chicken Breast with

Shitake Mushroom Red Wine Sauce

\$46.25/per person

Tenderloin and Shrimp

Sesame Marinated Beef Tenderloin and

Three Large Shrimp with Soy Ginger Glaze

\$51.50/per person

Children's Menu (ages 5-12)

Chicken Strips, French Fries, Sliced Peaches

\$13.75/per child



Dinner Accompaniments

All Dinner Entrées and Duets are served with a choice of salad, vegetable and starch.

Brewed Starbucks Coffee®, Starbucks Decaffeinated Coffee® and Assorted Tea Selections are also included.

Salads

Select One

Classic “Wedge” Salad with Fresh Diced Tomato,
Bacon and Blue Cheese

Fresh Seasonal Field Greens
With Julienne Vegetables and Choice of Dressing

Baby Spinach Leaves
With Dried Cherries, Toasted Walnuts and Raspberry Vinaigrette

Vegetable Selections

Select One

Glazed Carrots with Walnuts

Sautéed Green Beans with Onions

Steamed Asparagus with Carrot Tie

Fresh Seasonal Vegetable Medley

Starch Selections

Select One

Dauphinois Potatoes

Herb Roasted Red Skin Potatoes

Yukon Gold Whipped Potatoes with Roasted Garlic

Wild Mushroom Risotto

Wild Rice



The Grand Buffet

30 Person Minimum

A \$100.00 Charge will be added for buffets under 50 people

Salads

Select Three

Assorted Mixed Greens with Cucumbers, Mushrooms, Carrots and Choice of Two Dressings

Caesar Salad - Romaine Lettuce, Shaved Parmesan and Garlic Croutons with Caesar Dressing

Traditional Greek Salad - with Black Olives, Onions, Tomatoes and Feta Cheese

Zesty Cucumber-Dill Salad

Black Bean & Roasted Corn Salad

Marinated Beefsteak Tomatoes and Buffalo Mozzarella

Bowtie Pasta Salad

Fresh Fruit Salad with Mint

Entrées

Select Two

Sliced Pork Loin Roasted in Olive Oil with Fresh Garlic and Rosemary

Grilled Chicken Breast with Garlic Cream Sauce

Sliced Roast Beef in Wild Mushroom-Marsala Sauce

Grilled Salmon in Roasted Red Pepper-Chive Sauce

Grilled Chicken Linguini finished with Fresh Herbed Creamy Alfredo

Cheese Stuffed Manicotti with Tomato-Basil Marinara

Accompaniments

Select Two

Herb Roasted Red Skin Potatoes

Yukon Gold Whipped Potatoes with Roasted Garlic

Dauphinois Potatoes

Rice Pilaf

Seasonal Vegetables

Green Beans Sautéed with Onions and Mushrooms

Wild Mushroom Risotto

Assorted Bakery Fresh Rolls with Whipped Butter

Brewed Coffee, Decaffeinated Coffee, and Tea Selections

Iced Tea with Lemon Wheel

\$44.00/per person*

*Add a Third Entrée for an additional \$4.00/per person

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The Morning After

Your First Breakfast as Mr. & Mrs.!

*Conclude the grand wedding festivities with a morning after breakfast.
Relax and let us serve you while you share fresh memories of a wonderful evening spent family and friends..*

Hole-In-One

Continental Breakfast

Selection of Two Fresh Chilled Juices

Array of Sliced Seasonal Fresh Fruits

Assorted Fresh Baked Muffins, Cheese and Fruit Danishes, and Flaky Croissants

Assorted Fresh Bagels with Regular and Flavored Cream Cheeses

Whipped Butter and Sweet Preserves

Brewed **Starbucks** Coffee®, **Starbucks** Decaffeinated Coffee® and Assorted Tea Selections

\$14.75/per person

New York, New York

Continental Breakfast

Assorted Fresh Bagels with flavored Cream Cheeses, Preserves,

Sliced Tomatoes and Bermuda Onions

Brewed **Starbucks** Coffee®, **Starbucks** Decaffeinated Coffee® and Assorted Tea Selections

\$11.50/per person

Add Smoked Salmon with Traditional Condiments

\$5.00/per person

Sunrise on the Bay

Continental Breakfast

Fresh Chilled Orange Juice

Array of Sliced Seasonal Fresh Fruits

Assorted Fresh Baked Muffins, Cheese and Fruit Danishes, and Specialty Breakfast Breads

Whipped Butter and Sweet Preserves

Brewed **Starbucks** Coffee®, **Starbucks** Decaffeinated Coffee® and Assorted Tea Selections

\$13.50/per person



The Morning After

Continued . . .

The Wolverine

Breakfast Buffet

Selection of Chilled Juices,
Array of Sliced Seasonal Fresh Fruits
Individual Fruit Yogurts and
Assorted Cereals with Skim and 2% Milk

Scrambled Egg Bar:

Farm Fresh Scrambled Eggs,
Chopped Bacon, Diced Ham,
Jack Cheese, Diced Peppers, Salsa,
Flour Tortillas and Chorizo Sausage

Crispy Fried American Potatoes and Onions

Fresh Bakery Selections,
Whipped Butter and Sweet Preserves

\$19.95/per person

Spruce Run

Breakfast Buffet

Selection of Chilled Juices
Array of Sliced Seasonal Fruits

Fluffy Scrambled Eggs
Applewood Smoked Crisp Bacon
Fresh Baked Biscuits and Corn Muffins

Breakfast Potatoes
Fresh Bakery Selections
Whipped Butter and
Sweet Preserves

\$18.00/per person

All breakfast buffets include Brewed Starbucks Coffee®, Starbucks Decaffeinated Coffee® and Assorted Tea Selections

All buffets are 25 people minimum

A \$100.00 charge will be added for buffets under 50 people



The Morning After

Continued...

The Grand Breakfast Buffet

25 Person Minimum

9:00am – 2:00pm

Two Hour Maximum

Selection of Fresh Chilled Juices
Array of Sliced Seasonal Fresh Fruits

Tossed Salad with Julienne Vegetables and
Choice of Dressing

Carved Roasted Sirloin of Beef with Natural Jus*
Grilled Boneless Breast of Chicken with Brandied-Cherry Sauce
Scrambled Eggs

Applewood Smoked Crisp Bacon or Michigan Maple Link Sausage

Fresh Seasonal Vegetables
Rosemary and Garlic Roasted Potatoes

Northern Style Warm Apple-Cherry Crisp
Assorted Mini French Pastries

Brewed **Starbucks** Coffee®, **Starbucks** Decaffeinated Coffee® and Assorted Tea Selections
Iced Tea with Lemon Wheel

\$24.25/per person

Add Made-to-Order Omelets*
\$5.25/person

**Uniformed attendant at \$75.00/per attendant required.
1 attendant/75 guests/station*

A \$100.00 charge will be added for buffets under 50 people



Wedding Cake Selections

Classic Line

\$4.25/per person

Ebony and Ivory

Marble Cake Soaked with Vanilla Bean Syrup Then Filled and Iced with Italian Butter Cream

Tahitian Vanilla

Vanilla Cake Richly Appointed with Tahitian Vanilla Bean Specks, Soaked Abundantly with Vanilla Syrup Then Filled and Iced with Italian Butter Cream

Double Chocolate

Chocolate Cake soaked with Cream De Cocoa Syrup and Filled with Bitter Sweet Chocolate Cream and Iced with Italian Butter Cream

Tropical Delight

Moist Coconut Cake brushed with Rum Syrup and Iced with a Key Lime Butter Cream

Dulce de Leche

Dulce de Leche Vanilla Cake Filled and Iced with Caramel Italian Butter Cream

Signature Line

\$5.75/per person

Dame Blanche

Vanilla Cake and White Chocolate Cream over Whole Raspberries and Raspberry Puree Masked with Italian Butter Cream

Louis XVI

Chocolate Cake soaked with Grand Marnier Syrup and Layered with Chocolate Mousse and Semi-Sweet Chocolate Ganache and Masked in Italian Butter Cream

Tiramisu

Alternating layers of Chocolate and Yellow Cake Soaked with Amaretto and Kahlua, filled with a Sweet Mascarpone Filling and Iced with Italian Butter Cream

Chocolate Hazelnut

Dark Chocolate Cake Soaked with Frangelico Syrup, Filled with a Hazelnut Ganache and Iced with Vanilla Butter Cream

Custom

Let our Pastry Chef work with you to create the perfect flavor and décor that is sure to make your wedding complete

Prices based on basic cake décor and butter cream icing

Please note that for all outdoor summer functions our Pastry Chef highly recommends Fondant icing to ensure idyllic wedding cake aesthetics.

A \$2.00/per person cake cutting fee will apply to all cakes/desserts not prepared by our in-house Pastry Chef

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Wedding Cake Alternatives

*Chocolate Fountain**

75 Guest Minimum | Two Hour Minimum

Premium Chocolates

Select One

Milk Chocolate | Dark Chocolate | White Chocolate

Dipping Pieces

Select Six

Cubed Fresh Pineapple | Fresh Whole Strawberries | Pretzel Rods
Graham Crackers | Homemade Rice Crispy Treats | Bite-size Lemon and Vanilla Pound Cake
Ridges Potato Chips | Marshmallows | Oreos®
Variety of "Mini" Homemade Chocolate Chip, Peanut Butter and Snicker Doodle Cookies

\$5.25/per person

**Uniformed attendant required at \$300.00 for the first two hours
\$75.00 for each additional hour*

Specialty Dessert Station

Presentation of Whole Pies, Tortes and Desserts

Select Three

Fruit of the Forest Crumb Pie
Flourless Turtle Torte with Chocolate and Vanilla Sauce
Caramel Pecan Rum Torte
Sacher Torte
Special Chocolate Decadence with Whiskey Butter Sauce and Fresh Seasonal Berries

\$4.25/per person

Assorted Miniature French Pastries

Napoleons, Cream Puffs, Petit Fours, Fruit Tartlets,
and Chocolate Dipped Strawberries

\$7.75/per person



Beverages

Libations and More!

We will provide your wedding with a fully stocked bar with your choice of Call or Premium Brands of liquor. Cash and Sponsored Bars are based entirely on consumption. Charges are for liquor consumed based on 1¼ ounce pours

Cash Bar

- Call Brands \$6.00/pour
- Premium Brands \$6.50/pour
- Wines (by the glass) \$5.50
- Premium Wines (by the glass) \$6.50
- Domestic Beer \$3.50
- Non-alcoholic Beer \$3.50
- Imported Beer \$4.50
- Mineral Water \$2.50
- Assorted Pepsi Soft Drinks \$2.50

Sponsored Bar

- Call Brands \$4.75/pour
- Premium Brands \$5.25/pour
- Cordials/Liqueurs \$6.75/pour
- Wines (by the glass) \$5.00
- Premium Wines (by the glass) \$6.00
- Domestic Beer \$3.25
- Non-alcoholic Beer \$3.00
- Imported Beer \$4.25
- Mineral Water \$2.50
- Assorted Pepsi Soft Drinks \$2.50

Celebratory Punch

- Champagne punch \$35.75/gallon
- Rum punch \$40.00/gallon
- N/A Fruit Punch \$29.50/gallon

Keg Beer

- Domestic \$241.50
- Imported \$280.25
- Specialty Kegs will be priced accordingly

Sponsored Hourly Reception

To ease your budget planning, we can provide you with a per person charge for bar services over a specific time period. By choosing a Sponsored Hourly Reception, you receive the total bar charges prior to the event! You will be charged for the actual number of guests served or the guarantee, whichever is higher.

| | Call Brands | Premium Brands |
|-------------|-------------|----------------|
| One Hour | \$16.75 | \$21.00 |
| Two Hours | \$25.25 | \$30.50 |
| Three Hours | \$33.50 | \$40.00 |
| Four Hours | \$42.00 | \$49.50 |
| Five Hours | \$50.50 | \$58.75 |
| Six Hours | \$58.75 | \$68.25 |

Bar Minimum

A \$250.00 bartender fee is applied when \$500.00 in revenue per bar is not met for either Cash or Sponsored Bars.



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Beverages

Continued...

Beverage Selections

| | Call Brands | Premium Brands |
|-----------------|--------------------|-------------------------|
| Vodka | Smirnoff | Effen |
| Gin | Tanqueray | Bombay Sapphire |
| Tequilla | Quervo Especial | Quervo 1800 |
| Rum | Cruzan/Cruzan #9 | Cruzan/Captain Morgan's |
| Whiskey | Canadian Club | Crown Royal |
| Bourbon | Jim Beam | Makers Mark |
| Scotch | Dewars | Chivas Regal |

Cordials

*Cordials are available upon request only at \$6.50/pour.
Cordials are not available as a part of a sponsored hourly reception.*

- Grand Marnier
- Drambuie
- Courvoisier
- Cointreau
- Frangelico
- Kahlua
- Bailey's
- Amaretto di Saronno
- Chambord



Wine List

Sparkling Wine & Champagne

- Cristalino Brut, Cava, Spain | 34.75
- L. Mawby Blanc de Blanc, Leelanau, Sparkling Wine, Michigan | 43.00
- Veuve Clicquot Champagne Reims, France | 94.50
- Taittinger, Brut Champagne Reims, France | 103.00

Sauvignon Blanc/ Pinot Grigio

- Cycles Gladiator, Pinot Grigio, California | 34.75
- Canyon Road, Sauvignon Blanc, California | 26.25

Blush

- Nathanson Creek, White Zinfandel | 24.25

Chardonnay

- Cycles Gladiator, California | 34.75
- Penfolds, Rawson's Retreat, Australia | 30.50
- Canyon Road, California | 26.25

Merlot

- Cycles Gladiator, California | 34.75
- Penfolds, Rawson's Retreat, Australia | 30.50
- Canyon Road, California | 26.25

Syrah

- Cycles Gladiator, Syrah, California | 34.75

Cabernet Sauvignon

- Cycles Gladiator, California | 34.75
- Penfolds, Rawson's Retreat, Australia | 30.50
- Canyon Road, California | 26.25

Michigan Wines

- Chateau Grand Traverse, Late Harvest Johannisburg Riesling | 34.75
- Bowers Harbor, Unwooded Chardonnay | 37.75
- Black Star Farms, Red Table Wine | 29.50
- Black Star Farms, White Table Wine | 29.50