



GRAND TRAVERSE
RESORT AND SPA

Celebrate in Grand & Safe Style

Celebrate the holidays safely at Grand Traverse Resort and Spa. Our team is ready to help you choose from multiple venue options, design physically distant layouts and ensure all safety protocols are in place. Special holiday party offers include:

- Complimentary room rental and holiday decor
- Up to 15% off holiday menu pricing
- Complimentary door prize for a one night stay
- 20% off any spa treatment - exclusions apply
- 20% off select items in our Gallery of Shops
- Guestroom rates starting at \$89 midweek for attendees
- Referral: Can't take advantage of this special offer? Refer someone who can and receive a gift certificate for a one-night stay!

** Some restrictions apply. See our website or call for complete details.*

COVID-19 SAFETY
MEASURES IN PLACE



For more info: 231-534-6150 | [grandtraverseresort.com/holidays2020](https://www.grandtraverseresort.com/holidays2020)

≡ *Holiday Party Menu* ≡

All plated meals are served with the groups choice of one plated salad and dessert, two price points to choose from on entrees OR they can make it a duo plate for an extra \$4 per person.

Meals are served with assorted fresh bakery rolls with whipped butter, iced tea or lemonade.

SELECT ONE SALAD:

GTRS Caesar Salad – homemade Caesar dressing, shaved parmesan, focaccia crouton, cherry tomato

Beetroot Salad – roasted beets, watercress, chevre, pickled onion, candied pine nuts, orange dill vinaigrette

Winter Chopped Salad – romaine and radicchio, shaved parmesan, chickpeas, crisp prosciutto, carrot, cucumber, cherry tomato, candied pecans, creole maple cider vinaigrette

SELECT ONE ENTRÉE \$34.95pp:

Or make it a duo for +\$4pp

Chicken Scarpariello - Pan seared chicken breast, sweet Italian sausage, broccoli rabe, vinegar peppers, creamy parmesan and pea risotto

Atlantic Salmon – gremolata brown butter pistachio crumb, bacon and balsamic roasted brussels sprouts, garlic smashed Yukon potato

Pork Tenderloin - bacon wrapped roasted tenderloin with TC Cherry chutney

Grilled & Roasted Sirloin - smoked potato prosciutto hash, wild mushroom ragu demi

SELECT ONE ENTRÉE \$39.95pp⁺⁺:

Or make it a duo for +\$4pp

Classic French Coq Au Vin – cognac and burgundy braised chicken thighs, wild MI mushrooms, carrots, pancetta, fresh garlic smashed Yukon potatoes, natural jus

Beef Tenderloin (gf) – chargrilled prime beef, gruyere potato puree, balsamic onion, and marchand de vin

Striped Bass (gf) – brown butter truffle crumb, braised carlson-arbogast bean and chorizo succotash, lemon roasted asparagus, balsamic pepper coulis

MI Turkey Roulade – local turkey, fresh sage and pork sausage cornbread dressing, cherry jalapeno mostarda, stilton and bacon smashed sweet potatoes

SELECT ONE DESSERT:

Cool Peppermint Cheesecake - oreo crust, chocolate ganache, whipped cream

White Chocolate & Gingerbread Yule Log - a Christmas classic

Cinnamon Apple Pie, - pecan streusel, salted caramel whipped cream, waffle cookie

French Chocolate Torte – flourless, espresso whipped cream, fresh berries

Grand Traverse Resort and Spa reserves the right to make substitutions during Covid-19.

6% state tax and 22% service charge will apply and is not included in pricing listed. Pricing subject to change.