



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
- Complimentary door prize for a one night stay
- 20% off any spa treatment *(exclusions apply)*
- 20% off regularly priced merchandise in our Gallery of Shops *(exclusions apply)*
- Guestroom rates starting at \$89 midweek in the Hotel 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/holidays2021](https://www.grandtraverseresort.com/holidays2021)

≡ Holiday Party Menu ≡

All buffets include assorted bakery fresh rolls with whipped butter as well as brewed coffee, decaffeinated coffee and assorted tea selections.

SELECT TWO SALADS:

Quinoa and blueberry salad with feta and mint

Classic caesar salad - parmesan garlic croutons, housemade caesar dressing, fresh parmesan

Chopped salad - cucumber, red peppers, chickpeas, bermuda onions, torn parsley, served over chopped romaine, roasted shallot vinaigrette

Fresh tomato mozzarella caprese - roasted red peppers, capers, fresh basil, balsamic glaze

Mista salad - pear tomatoes, cucumbers, carrots, honey balsamic dressing

PLEASE SELECT TWO ACCOMPANIMENTS:

Fingerling potatoes - roasted with brown butter and herbs

Yukon gold truffle whipped potatoes

Brussels sprouts - pancetta and charred onion

Risotto - fresh vegetables, herbs, parmesan

Haricot verts - roasted garlic, almond

SELECT TWO ENTRÉES:

Smoked beef brisket with bourbon maple barbecue

Mahi Mahi - citrus crusted topped with cilantro mint chutney

Chicken scarpariello - pan seared breast, sweet Italian sausage, rapini, vinegar peppers, roasted red peppers

Salmon - with a honey ginger garlic glaze

Pork loin - herb crusted with rosemary garlic jus

Acorn squash - stuffed with faro and seasonal vegetables, romesco sauce, parmesan crumb

SELECT TWO DESSERT:

Eggnog cheesecake

Chocolate raspberry yule log

Buckeye, candy cane, and pistachio mousse tartlets

Traditional pumpkin pie and maple pecan pie with whipped cream

White chocolate cranberry mousse torte

Chocolate peppermint torte

Chocolate layer cake

\$31.95 per person, plus 6% tax and 22% service charge. Pricing subject to change.