



GRAND TRAVERSE RESORT AND SPA

» **WEDDING MENU** «

Welcome



It is with great pleasure that we learn of your interest in Grand Traverse Resort and 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 our water front deck, scenic golf course, and tented options like our Plaza and Pavilion. Rental fees for ceremony and reception space include the use of our tables, chairs, standard white linens, dance floor (indoor use only), china, flatware, glassware, as well as set up and labor costs. Room rental prices are dependent on the time of year and venue selection.

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 an unforgettable weekend with memories to last a lifetime!



At Grand Traverse Resort and 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 prior to 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, and complimentary shuttles to and from Cherry Capital Airport.



We are delighted and humbled that you are considering Grand Traverse Resort and 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.

Food & Beverage Information

To ensure safety and comply with state and local health regulations, Grand Traverse Resort and 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 its responsibility to serve alcohol seriously and therefore reserves the right to refuse the service of alcoholic beverages to anyone at any time. 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. All guests are required to have identification available at all times throughout the event.

Grand Traverse Resort and 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. Our skilled Wedding Sales and Services Managers, 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.

Grand Traverse Resort and 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 \$3.00/person service charge is applicable should you decide to do so.

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.

* All food and beverage prices are subject to a 24% service charge and the current Michigan state sales tax in accordance with Michigan State Tax Board regulations. All prices listed in this document are subject to change; however, food and beverage prices will be confirmed (1) month prior to arrival date.

* Based on your venue selection(s), 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.

* For all outside functions, once a weather decision has been made, that decision is rendered final, and the function cannot be moved.

* In order to best serve your guests, a final confirmation of attendance, or guarantee, is required by the end of business seven (7) business days prior to your event. The guarantee is not subject to reduction after the seven day advance 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. You will be charged for the actual number of guests served or the guarantee, whichever is greater. Guests arriving over and above the guaranteed number and set may be served an alternative menu.

* Grand Traverse Resort and 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. Security is available upon request at a \$45.00 per hour fee.



Venues



Beach Club Deck - This venue has a large deck on the beach, and in front of the deck is sand flowing in to the beautiful blue waters of East Grand Traverse Bay. Please note that we do have a private pool for our members and guests located next to the deck that does remain open during events. This venue accommodates 200 for a ceremony, 150 for a reception, and 75 if you have both ceremony and reception on the deck. Please also note that there is a 10:00 pm curfew.

Pavilion - A covered outdoor venue that has a beautiful view of the golf course and a large assortment of flowers and vegetation surrounding it. Many bridal parties enjoy taking pictures on the golf course following ceremonies. Similar to the Beach Club Deck, this venue can accommodate 300 for a ceremony, 120 for a reception, and 75 for both ceremony and reception. Please note there is a 10:00 pm curfew.

Plaza - A large white tent that overlooks part of our award-winning golf course, it has white French doors and windows on every side as well as a spacious patio. This venue can accommodate up to 300 guests for a reception. Due to the size of this space, we don't recommend it for fewer than 110 guests. Please note that the curfew at the Plaza is midnight.

55th Hole - An intimate and secluded ceremony only venue that is right on the golf course and is surrounded by large oak trees and lush green grass. This venue can accommodate up to 200 guests for a ceremony.

Level 17 - The top floor of the Resort tower that overlooks East Grand Traverse Bay and our beautiful golf course. This venue can accommodate up to 150 for a ceremony. Alternative to a ceremony, this venue is an excellent selection for a brunch or mid-day reception. Please note that the curfew is 5:00PM.

Mackinac Ballroom or Peninsula Ballroom - These venues are located on our ground level and have a large, shared, pre-function space that is shared with Tower Ballroom. Each ballroom can accommodate 175 guests for a ceremony and 75 guests for a reception. Please note that the curfew is midnight.

Tower Ballroom - This venue, located on the ground level, is newly renovated and has a large, shared, pre-function that would be suitable for a cocktail hour. This venue can accommodate up to 300 guests for a ceremony and 200 guests for a reception. Please note that the curfew is midnight.

Governors' Hall - A grand space that underwent a million dollar renovation in December 2018, it boasts high ceilings and is tucked downstairs off of our tower hotel. There is additional space for cocktail hour before the reception. It can be broken up with air walls to fit your estimated guest count with a maximum of 1,200 guests. Please note that pricing is done per 1/3 of the Hall and that the curfew is midnight.

Michigan Ballroom - One of our larger ballrooms, conveniently located off our main lobby, there is a private pre-function space that is perfect for cocktail hour before the reception. It can be broken up with air walls to fit your estimated guest count and has a capacity of 300 for a reception. Please note that the curfew is midnight.



Accommodations

Grand Traverse Resort and Spa serves as a destination wedding location for many couples and their guests who are traveling from out of town. A room block contract can be secured once a contract has been signed for the wedding. Room blocks can be applied to any Hotel, Tower, or Condominium sleeping room. There is a 10 room per night, two-night minimum for all room block contracts.

Hotel Guestrooms

King-size or two queen beds & bathroom | Located in the main complex of the resort with easy access to restaurants, shopping, Spa Grand Traverse, Health Club facilities, and pools

Tower Guestrooms

King-size or two queen-size beds | Spacious bathroom with large shower | Small refrigerator and wet bar | Located in the main complex of the resort with easy access to restaurants, shopping, Spa Grand Traverse, Health Club facilities, and pools

Tower Hospitality Room

Deluxe room | Approximately 856 square feet in size, including the bathroom | Each hospitality room features executive-level furnishings including with full bar, sink, refrigerator and microwave, cupboards, dining room table and chairs, two lounge areas with sofa, chairs and coffee table, a flat-screen plasma television, side tables and lamps, artwork, spacious (96 square feet) bathroom with large shower, closet, murphy bed and balcony | Two connecting sleeping rooms available | Food and beverage not included

Old Mission Suite & Leelanau Suite

2,250 square-foot suites are located on the top (fourth) floor of the Valleyview II Condominiums | Features a luxuriously appointed living room with fireplace, two 60-inch TVs, dining room, full kitchen with microwave oven, full bath, and balcony with views of the Spruce Run golf course and East Grand Traverse Bay | The master bedroom has a separate sitting room, walk-in closet, and king-size bed | The second bedroom has two queen-size beds and a full bathroom with a shower

Condominiums

We offer one, two, and three bedroom condominiums | Condos include a furnished dining area, kitchenette, living room with queen-size sofa sleeper, Wi-Fi, flat-screen TV with HD cable service, coffee maker, air conditioning, patio or balcony, and more



Important Information

Deposit & Payment for Your Wedding

The Resort requires 10% of your contract value a non-refundable deposit at the time of contract signing to hold event space for your wedding. Once the contract is signed, a deposit schedule will be created by your Wedding Sales and Service Manager. The Resort requires that all weddings pay the estimated amount due, three (3) days prior to the wedding. At the conclusion of the event after all final charges are tabulated, you will receive an invoice from Grand Traverse Resort and Spa accounting department. Deposits and final payments can be made with credit card or check. The Resort reserves the right to alter this amount for events that require multiple spaces or extended set-up time.

Décor

Included in the cost of room rental are tables, chairs, standard white linens for table cloths (mid-length), white cloth napkins, china, flatware, glassware, 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. Please note that the Wedding Sales and Service Manager is not responsible for sourcing, setting up, or breaking down these items. All items must be removed from the premises at the end of the event unless other arrangements have been made with the Wedding Sales and Service Manager. The use of nails, pins, staples, glitter, confetti, and tape adhesives is strictly prohibited.

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. We advise that a family member is assigned to gather all items at the end of the event. 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 Banquet Manager will be on-hand throughout the evening to accommodate all of your guests during your reception. The Wedding Sales and Service 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 Banquet staff. The Wedding Sales and Service Manager will remain onsite until guest arrival at the reception location. The Banquet 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.

**** Please Note: The Wedding Sales and Service Manager is NOT responsible for the execution of any décor items you bring in. ALL wedding set-up and decorations will be done by hired vendors or the client.***



Rehearsal Dinner

Buffet - The Grille | \$34.00

Pricing is per person

Arugula and Spinach Salad - Cherry Tomatoes, Dried Cherries, Chopped Egg, Honey Balsamic Dressing

Angus Beef Burgers with Buns
Ketchup, Mustard, Mayonnaise,
Lettuce, Tomato, Sliced Red Onion,
American and Swiss Cheese

Slow Smoked Baby Back Ribs
Pork Baked Beans with Brown Sugar
Grilled Mexican Sweet Corn

Choose 2:
Apple Pie | Cherry Pie | Key Lime Pie
| Lemon Meringue Pie

Add Brats and Beef Dogs with Buns
and
Condiments for 6.00 per person

** Cooked to Order Burgers and
Glazed Ribs \$125.00 chef fee per
75 guests*

Buffet - Italy | \$35.00

Pricing is per person

Tomato Basil Soup or Minestrone Soup

Classic Caesar Salad - Romaine,
Parmesan, Croutons, Housemade
Caesar Dressing

Tomato Mozzarella and Cucumber
Caprese Salad

Garlic Ciabatta Crispy Baguettes

Chicken Scarpariello - Pan Seared
Chicken Breast, Sweet Italian Sausage
Broccoli Rabe, Roasted Red Peppers,
Vinegar Peppers

Grilled Italian Sausage Pepperonata -
Sweet Grilled Sausage Served with
Red and Yellow Vinegar Pepper Sauce

Tortellini Pomodoro - Cheese Filled
Tortellini Tossed in a Tomato Basil
Sauce with Fresh Parmesan Raggiano

Tiramisu and Cannoli

Buffet - Mexico | \$31.00

Pricing is per person

Southwestern Salad - Romaine
Tomato, Roasted Corn, Avocado,
Cheddar Cheese, Tortilla Strips,
Chipotle Lime Vinaigrette Dressing

Mexican Street Corn Salad with
Cotija Cheese Mexican Slaw with
Lime and Cilantro

Smoked Cheddar Corn Bread

Marinated Chicken and Beef
Flank Strips

Sautéed Peppers, Onions,
Guacamole, Diced Tomatoes,
Cheddar, Sour Cream, Pico de
Gallo

Warm Flour Tortillas

Authentic Mexican Rice
Mexican Flan

Buffet - Asia | \$31.00

Pricing is per person

Bok Choy and Romaine Salad -
Mandarin Orange, Black Sesame
Seeds, Chili Sesame Seed Oil
Vinaigrette

Crispy Fried Noodles

Vegetable Pot Stickers

Stir Fried Ginger Beef with Shiitake
Mushroom and Scallions

Korean Sesame BBQ Chicken

Fresh Steamed Broccoli with
Sesame Seeds

Steamed White Rice

Soy and Garlic Chili Sauce

Orange Crème Bread Pudding

*** 25 people minimum | A \$125.00 charge will be added for buffets under 50 people.**



PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND CURRENT MICHIGAN STATE SALES TAX

Displayed Hors D'oeuvres

PARADES

Display

Marinated Olives, Grilled Red and Yellow Peppers, Marinated Mushrooms, Marinated Artichoke Hearts, Pepperoncini, Vinegar Peppers, Tomatoes, Mozzarella, Prosciutto, Capicola Salami Aged Provolone, Aged Parmesan
Small: \$250.00 serves 25 | Large \$475.00 serves 75

Fresh Fruit

Seasonal Melons and Berries Strawberry Yogurt Dip, Citrus Sour Cream Dip
Small: \$150.00 serves 25 | Large: \$275.00 serves 50

Artisan Cheese & Dried Fruits

Small: \$200.00 serves 25 | Large: \$450.00 serves 75

Hummus Trio

White Bean and Roasted Garlic Hummus, Sundried Tomato Hummus Cilantro Lime Hummus Crisp Pita Chips
Small: \$200.00 serves 50 | Large: \$375.00 serves 100

Vegetable Crudité & Dip

Small: \$150.00 serves 25 | Large: \$275.00 serves 50

Guacamole

Southwestern Salsa Black Bean and Corn Salsa, Cilantro Sour Cream, Crispy Tortilla Chips
Small: \$150.00 serves 25 | Large: \$275.00 serves 50

Sausage & Cheese

Assortment of Imported and Domestic Smoked Sausage and Cheeses with Whole Grain Mustard and Crackers
Small \$250.00 serves 25 | Large \$475.00 serves 75

ASSORTED DIPS

Sour Cream Onion Dip with Great Lakes Potato Chips

GF \$70.00 serves 25

Spicy Salsa with Tortilla Chips

GF \$135.00 serves 25

White Bean & Roasted Garlic Hummus with Pita Chips

GF \$75.00 serves 25

Bruschetta Marinated Tomatoes with Grilled Ciabatta

\$75.00 serves 25

Whole Grain Mustard & Horseradish Dip with Pretzel Chips

\$70.00 serves 25

Hot Cheesy Buffalo Dip with Tortilla Chips

GF \$75.00 serves 25



Individual Hors D'oeuvres

CHILLED HORS D'OEUVRES

Priced per dozen

Chilled Jumbo Shrimp, Baguette Cucumber Dill Crème Fraiche | \$50.00

Caprese Skewers | \$45.00

Coronet of Genoa Salami with Herbed Cheese | \$45.00

Chilled Jumbo Gulf Shrimp Cocktail Shooter with Lemon Zest and
Homemade Cocktail Sauce | \$58.00

White Bean & Roasted Garlic Hummus on Pita with Smoked Prosciutto | \$42.00

Fresh Fruit Kabobs, Raspberry Lemon Yogurt Dipping Sauce | \$42.00

Jumbo Gulf Shrimp on ice with Lemon and Cocktail Sauce | \$50.00

Marinated Asparagus Wrapped in Prosciutto | \$40.00

Morel Mushroom and Boursin Cheese Mousse on Crostini with Chives | \$40.00

Rare Beef Flank on Crostini with Mustard Mousse, topped with Tomato and
Red Onion Chutney | \$45.00

Sesame Seared Ahi Tuna on Flax Seed Cracker, Wasabi Soy Reduction |
\$52.00

Smoked Venison Sausage with Cherry-Pecan Chutney | \$42.00

Smoked Ham Crepe Pinwheels, Mascarpone Herb Cheese | \$40.00

Smoked Salmon Mousse Profiterole, Crème Fraiche | \$45.00

*** 3 dozen minimum of each item**

HOT HORS D'OEUVRES

Priced per dozen

Beef Wellington with Cabernet Demi Glaze | \$48.00

Chicken Skewers, Korean BBQ Glaze | \$45.00

Coconut Shrimp, Pineapple Salsa | \$50.00

Chorizo, Corn, and Black Bean Fritters | \$42.00

Grilled Lamb Lollipops, Tomato Feta Relish | \$55.00

Brie and Pear in Homemade Pastry | \$42.00

Arancini with Mozzarella, Pomodoro Basil Sauce | \$44.00

Curried Potato and Leek Samosas with a Scallion, Mint Yogurt
Sauce | \$42.00

Spanakopita Tzatziki | \$42.00

Swedish or BBQ Meatballs | \$45.00

Beef Tenderloin Brochette Mushroom Ragù | \$52.00

Vegetable Spring Rolls with Sweet Chili Sauce | \$45.00

Pretzel Bites, with Beer Cheese Sauce | \$40.00

Lamb Crab Cake Remoulade | \$50.00

Italian Sausage in Puff Pastry with Fra Diavolo Sauce | \$45.00

*** 3 dozen minimum of each item**



Stations

DINNER STATIONS - CHEF ATTENDANT

Pricing is per person

Pasta Station | \$26.00

Penne Pomodoro - Penne tossed with Italian Plum Tomatoes, Garlic, Crushed Red Pepper, Fresh Basil

Rigatoni with Prosciutto and Peas - Rigatoni tossed with Creamy Prosciutto, Garlic Cream Sauce with Sweet Peas and Parmesan

Orecchiette Sausage - Pasta Tossed with Sweet Italian Sausage, Broccoli Rabe, Stock finished with Pecorino Romano

Thai Market | \$28.00

Freshly Tossed Vegetable Pad Thai

Fresh Vegetable, Cilantro, Lime, Herbs, and Cashews with choice of Chicken or Shrimp

*** Chef Attendant \$125.00 per 75 guests**

DINNER STATIONS - SELF SERVE

Pricing is per person

Sushi Station | \$25.00

Spicy Tuna Roll Crab Roll

California Roll with Pickled Ginger, Wasabi, Soy Sauce

Poke Station | \$30.00

Fresh made Tuna and Salmon Poke

Sushi Rice, Radish, Avocado, Cucumber, Seaweed Salad, Onion, Scallion, Sesame Seeds

Mashed Potato Bar | \$22.00

Roasted Yukon Gold Garlic Mashed Potatoes

Smoked Fingerling Mashed with Feta and Sweet Cream

Toppings: Sour Cream, Crumbled Gorgonzola, Scallions, Bacon Bits, Caramelized Onion, Cheddar Cheese Mushroom Ragu

CHEF'S CARVING TABLE

Presented on chef's carving board with assorted rolls

Herb Crusted Pork Loin with Roasted Shallot Apple Demi | \$300 serves 25

Roasted Turkey Breast with Cranberry Jalapeno Relish and Rosemary Gravy | \$300 serves 25

Honey Glazed Ham with Honey Dijon, Sriracha Mayo and Brioche Rolls | \$350 serves 50

Smoked Beef Brisket with Maple Bourbon BBQ Sauce | \$350 serves 25

Slow Roasted Garlic Cracked Black Pepper Prime Rib with Au Jus and Horseradish Dijon Sauce | \$475 serves 25

Herb Crusted Tenderloin of Beef Black Pepper Demi/Au Jus/Horseradish Sauce | \$475 serves 25

*** Chef Attendant \$125.00 per 75 guests**



Plated

DINNER SALADS

Traditional Caesar Salad - Parmesan, Crostini

Caprese Salad - Heirloom Tomato, Fresh Mozzarella, Basil, EVOO and Balsamic Glaze

Arugula Salad - Toasted Pine Nuts, Gorgonzola, Sliced Pears, Diced Cranberries, Light Dijon Vinaigrette

Spinach Salad - Dried Cherries, Candied Walnuts, Goat Cheese Crumbles, Grape Tomatoes, Lemon Black Pepper Vinaigrette

Mista Salad - Organic Mixed Baby Greens, Tomato Cucumber, Carrots, Honey Balsamic Vinaigrette

Wedge Salad - Wedge of Iceberg Lettuce, Sliced Tomato, Bacon Crumbles, Blue Cheese, and Blue Cheese Dressing

*** All Dinner Entrées and Duos are served with a choice of salad, vegetable, starch, fresh brewed coffee, decaffeinated coffee, and assorted hot tea selections.**

DINNER ENTREES

Stuffed Bell Peppers with Vegetable Risotto, Baby Spinach, Pesto Oven Roasted Pear Tomatoes | \$34.00 (V/Veg/GF)

French Cut Chicken Breast, Sweet Potato, Turnip Puree, Pan Roasted Asparagus, Lemon Capers Sauce | \$36.00 (GF)

Filet of Beef Tenderloin, Yukon Garlic Mashed Potatoes, Sundried Tomato Shitake Mushroom Jus | \$54.00 (GF)

Scottish Salmon Filet, Farro, Leeks, Peppadews, Roasted Garlic, Torn Parsley, Ricotta Cheese | \$49.00 (Veg, GF)

Halibut Filet, Spring Vegetable Risotto, Citrus Beurre Blanc Sauce | \$50.00 (GF)

Braised Short Ribs, served over Gorgonzola Polenta Shredded Roasted Brussel Sprouts, Balsamic Glaze | \$44.00

Smoked Pork Loin with Potato, Beet Puree, Balsamic Grilled Portobello Mushroom | \$42.00 (GF)

Fresh Cut Chicken Breast, Dauphinoise Potatoes, Wild Mushroom Ragù | \$35.00 (GF)

Braised Pork Shank with Tuscan White Bean Stew, Balsamic Glazed Grilled Asparagus | \$42.00 (GF)

Stuffed Portobello Mushroom, Farro, Roasted Garlic, Red Pepper Coulis | \$32.00 (V, Veg, GF)

DUO PLATES

First Choice:

Stuffed Bell Peppers | \$34.00

French Cut Chicken Breast | \$36.00

Filet of Beef Tenderloin | \$54.00

Scottish Salmon Filet | \$49.00

Halibut Filet | \$50.00

Braised Short Ribs | \$44.00

Smoked Pork Loin | \$42.00

Braised Pork Shank | \$42.00

Stuffed Portobello Mushroom | \$32.00

Second Choice:

5oz Lobster Tail | \$15.00

Fresh Cut Chicken Breast | \$9.00

4 oz. Salmon Filet | \$12.00

Fresh Grilled Shrimp | \$12.00

Children's Menu (ages 10 and under) | \$18.95

Grilled Chicken Breast, Steamed Green Beans, and Roasted Potatoes OR

Penne Pasta with Pomodoro Sauce and Meatballs



Create a Buffet

Choice of Two Salads, One Starch, One Vegetable, Two Proteins and Two Desserts | \$54.00 per person

Choice of Two Salads, One Starch, One Vegetable, Three Proteins and Three Desserts | \$67.00 per person

SALADS (CHOOSE TWO)

Quinoa and Blueberry Salad with Feta and Mint

Classic Caesar Salad - Parmesan Croutons, Caesar Dressing

Chopped Salad - Cucumber, Red Peppers, Chickpeas, Bermuda Onion Torn Parsley, chopped Romaine, Roasted Shallot Vinaigrette Dressing

Caprese Salad - Tomato, Mozzarella, Capers, Roasted Red Peppers, Balsamic Glaze

Mista Salad - Pear Tomatoes, Cucumbers, Carrots, Honey Balsamic Dressing

Mexican Street Corn Salad - Grilled Street Corn, Onion, Peppers, Avocado, Sun Cream and Feta

*** 25 people minimum | A \$125.00 charge will be added for buffets under 50 people | All buffets served with freshly baked rolls and butter | Fresh brewed coffee, recaffeinated coffee, and assorted hot tea selections**

VEGETABLES (CHOOSE ONE)

Honey Glazed Carrots

Grilled Asparagus

Broccoli with Roasted Garlic

Oven Roasted Brussels Sprouts

Steamed Green Beans

STARCHES (CHOOSE ONE)

Herb Roasted Tricolor Fingerling Potatoes

Sweet Potato and Turnip Puree

Yukon Garlic Mashed Potatoes

Homemade Mac and Cheese

Creamy Asiago Risotto

DESSERTS (CHOOSE TWO OR THREE)

Chocolate Sacher Torte

Lemon Bars

Mascarpone Amaretto

Opera Torte

Strawberry Bavarian Torte

Chocolate Raspberry Torte

French Silk Pie

White Chocolate Passionfruit Mousse Cups

PROTEINS (CHOOSE TWO OR THREE)

French Cut Chicken Breast Scarpariello - Sausage, Roasted Peppers, Vinegar Peppers, Broccoli Rabe

Smoked Beef Brisket, Balsamic BBQ Sauce

French Cut Chicken Breast Picatta

Herb Roasted Pork Loin with Rosemary, Cracked Black Pepper Demi

Seared Salmon Filet with a Citrus Maple Glaze
Halibut with Sundried Tomato and Shitake
Mushroom Demi

Balsamic Marinated Flank Steak, Creamy Mushroom Demi

Smoked BBQ Baby Back Ribs

ENHANCEMENTS

Grilled Smoked Tenderloin of Beef | \$17.00 per person

Slow Roasted Prime Rib | \$15.00 per person Pepper

Crusted NY Strip Loin | \$18.00 per person

Glazed Turkey Breast | \$14.00 per person

Maple Glazed Ham | \$14.00 per person

Colorado Rack of Lamb | \$20.00 per person

*** Carving fee | \$125.00 per 100 guests.**



Wedding Cakes

Champagne

Pink Champagne Chiffon, Champagne Simple Syrup Soak, Raspberry Jam, White Chocolate Mousse Frosted with American Butter Cream

Chocolate

Chocolate Cake Soaked with Crème De Cocoa Simple Syrup, Filled with Chocolate Mousse Frosted with American Butter Cream

Coffee Crème

Chocolate Cake Soaked with Kahlua Simple Syrup, Espresso Chocolate Mousse, Frosted with American Butter Cream

Confetti

Sprinkle Filled Chiffon Cake, Vanilla Bean Simple Syrup Soak, Confetti Butter Cream Filling, Frosted with American Butter Cream

Dame Blanche

Vanilla Chiffon Cake Soaked with Chambord Simple Syrup, Raspberry Jam, White Chocolate Mousse Frosted with American Butter Cream

Ebony and Ivory

Marbled Vanilla Chiffon and Chocolate Cake, Vanilla Bean Soak, Filled and Frosted with American Butter Cream

Grand Marnier

Orange Chiffon Cake, Soaked with Grand Marnier Simple Syrup, Orange White Chocolate Mousse Frosted with American Butter Cream

Nutella Creme

Chocolate Caked Soaked with Crème De Cocoa Simple Syrup, Filled with Nutella Chocolate Mousse, Frosted with American Butter Cream

Red Velvet

Rich Red Velvet Cake Soaked with Vanilla Bean Simple Syrup, Filled with Vanilla Bean Simple Syrup, Filled with Cream Cheese Frosting, Frosted with American Butter Cream

Strawberry Crème

Vanilla Chiffon Soaked with Strawberry Simple Syrup, Strawberry Jam, White Chocolate Mousse Frosted with American Butter Cream

Traditional Vanilla

Vanilla Chiffon Soaked with Vanilla Bean Simple Syrup Filled and Frosted American Buttercream

Traverse City Cherry Almond

Almond Scented Chiffon Soaked with Amaretto Simple Syrup, Cherry Butter Mousse Frosted with American Butter Cream

**** Please contact your Wedding Sales and Service Manager for all cake pricing | A \$3.00/per person cake cutting fee will apply to all cakes not prepared by our in-house Pastry Chef | For all outdoor summer functions our Pastry Chef recommends fondant icing to ensure ideal wedding cake aesthetics***



Dessert Displays

DESSERT DISPLAYS

Priced per person

Shooters/Cups (Choose Four) | \$9.00 per person

Double Chocolate Mousse with Berries
Berries with Chocolate Chambord Sauce
White Chocolate Mousse Crunch
Strawberry Shortcake
Lemon Cream
Chocolate Peanut Butter
Birthday Cake
Cherry Pie
Lemon Raspberry
S'mores
Caramel Apple
Banana Pudding

Cookies and Milk (Choose Three) | \$8.00 per person

Chocolate Chip, Triple Chocolate, M&M, Peanut Butter, Sugar, Oatmeal Raisin, Molasses, Cherry White Chocolate Chunk | Pricing includes chocolate milk and regular white milk on station

Moomer's Ice Cream (Choose Four) | \$11.00 per person

Please ask for current list of flavors | Pricing includes 4 flavors of ice cream, Moomer's freezer cart, cart attendant, cones, cups, and spoons



Late Night Snacks

Pizza | \$19.95 per pizza (8 slices)

Standard pizza to include cheese, sauce, and choice of 1 topping
Additional toppings \$1.00 each: Pepperoni, Green Pepper, Onion, Pineapple, Ham, Sausage, Green Olives, Black Olives and Diced Tomato

Taco Station | \$25.00 per person

Tender Pork Barbacoa, Shredded Chicken, Flour Tortillas, Onion, Cilantro, Cotija Cheese, Pico de Gallo, Black Beans, Cabbage Slaw, Assorted Salsa, Mexican Cream

Coney Island Hot Dog Station | \$26.00 per person

Koegal Franks, Detroit Coney Sauce, Chili, Cheddar Cheese, Saur Kraut, Onions, Mustard, Relish Ketchup

Slider Station (Choose Three) | \$20.00 per person

Pulled Pork with Cilantro Lime, Shredded Buffalo Chicken with Creamy Coleslaw, BBQ Chicken Sliders with Baked Beans, Mini Gyros Tzatziki Sauce, Sloppy Joe Slider with Gorgonzola, Portabella an Caramelized Onion with Feta, Spinach Pesto

Pretzel Bites | \$40.00 per dozen

Soft Baked Pretzel Bites with Beer Cheese Sauce

Mac and Cheese Bar | \$13.00 per person

Chef's Homemade Mac and Cheese with Build Your Own Toppings

Gourmet S'mores | \$10.00 per person

Cinnamon Graham Crackers, Chocolate Graham Crackers, Saltine Crackers, Square Shortbread Cookies, Marshmallows, Jumbo Marshmallows, Coconut Marshmallows, Peppermint Patties, Ghirardelli Caramel Squares, Dulce De Leche, Reese's Peanut Butter Cups, Hershey's Milk Chocolate Bars, Bananas, Strawberries, Peanut Butter and Crispy Bacon



Package Bar

SPONSORED HOURLY BAR PACKAGE

To ease your budget planning, we offer a per person charge for bar services over a specific time period. By hosting a Sponsored Hourly Bar Package, you receive the total bar charges prior to the event! You will be charged for the actual number of guests over 21. All bars include the tier of alcohol chosen, wine, bottled beer, soda, mixers and garnishes.

Hours	Call Per Person	Premium Per Person
One	\$19	\$22
Two	\$26	\$31
Three	\$33	\$40
Four	\$40	\$49
Five	\$47	\$58
Six	\$54	\$67

Sponsored Non-Alcoholic Bar Package \$15.00 Per Person (for guests under 21 years of age) to include assorted soda, water and juices for entire event.

***A \$250.00 bartender fee is applied if \$500.00 in beverage revenue is not met per bar.
One bartender per 100 guests.**



Hosted Bar

CALL HOSTED BAR

CALL BRANDS | \$7.25/pour

Pinnacle Vodka
New Amsterdam Gin
Cruzan Rum Light
Captain Morgan Rum
Jim Beam Bourbon
Canadian Club Whiskey
Torada Gold Tequila
Dewars Scotch

HOUSE WINE | \$7.25/glass

Vista Point Chardonnay
Vista Point Cabernet Sauvignon
Vista Point Pinot Grigio
Vista Point Merlot
Leelanau Cellars Winter White

ALL BAR SETUPS INCLUDE:

Domestic Beer | \$5.00
Premium Beer | \$6.00
Local Microbrews | \$7.00
Pepsi Soft Drinks | \$3.50
Fruit Juice | \$3.50

*A \$250.00 bartender fee is applied if \$500.00 in beverage revenue is not met per bar | One bartender per 100 Guests
| Pour = 1 ¼ Ounce

PREMIUM HOSTED BAR

PREMIUM BRANDS | \$8.00/pour

Tito's Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan
Jack Daniels Bourbon
Crown Royal Whiskey
Hornitos Tequila
Chivas Regal Scotch

PREMIUM WINE | \$9.00/glass

Belle Ambiance Chardonnay
Belle Ambiance Cabernet Sauvignon
Belle Ambiance Merlot
Belle Ambiance Pinot Grigio
Chateau Grand Traverse Late Harvest Riesling

ALL BAR SETUPS INCLUDE:

Domestic Beer | \$5.00
Premium Beer | \$6.00
Local Microbrews | \$7.00
Pepsi Soft Drinks | \$3.50
Fruit Juice | \$3.50

*A \$250.00 bartender fee is applied if \$500.00 in beverage revenue is not met per bar | One bartender per 100 Guests
| Pour = 1 ¼ Ounce

*** Please note that all brands listed are Resort standard but are subject to change. If the Resort is unable to secure the brands listed, the Resort reserves the right to make like substitutions.**



Cash Bar

CALL CASH BAR

CALL BRANDS | \$9.50/pour

Pinnacle Vodka
New Amsterdam Gin
Cruzan Rum Light
Captain Morgan Rum
Jim Beam Bourbon
Canadian Club Whiskey
Torada Gold Tequila
Dewars Scotch

HOUSE WINE | \$9.50/glass

Vista Point Chardonnay
Vista Point Cabernet Sauvignon
Vista Point Pinot Grigio
Vista Point Merlot
Leelanau Cellars Winter White

ALL BAR SETUPS INCLUDE:

Domestic Beer | \$6.50
Premium Beer | \$7.50
Local Microbrews | \$8.50
Pepsi Soft Drinks | \$3.50
Fruit Juice | \$3.50

** A \$250.00 bartender fee is applied if \$500.00 in beverage revenue is not met per bar | One bartender per 100 guests | Pour = 1 ¼ Ounce*

PREMIUM CASH BAR

PREMIUM BRANDS | \$10.50/pour

Tito's Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan
Jack Daniels Bourbon
Crown Royal Whiskey
Hornitos Tequila
Chivas Regal Scotch

PREMIUM WINE | \$11.50/glass

Belle Ambiance Chardonnay
Belle Ambiance Cabernet Sauvignon
Belle Ambiance Merlot
Belle Ambiance Pinot Grigio
Chateau Grand Traverse Late Harvest Riesling

ALL BAR SETUPS INCLUDE:

Domestic Beer | \$6.50
Premium Beer | \$7.50
Local Microbrews | \$8.50
Pepsi Soft Drinks | \$3.50
Fruit Juice | \$3.50

** A \$250.00 bartender fee is applied if \$500.00 in beverage revenue is not met per bar | One bartender per 100 guests | Pour = 1 ¼ Ounce*



Brunch

CONTINENTAL

Chilled Juices, Fresh Brewed Coffee and Hot Tea, Fruit Preserves, Butter, Fresh Fruits and Berries, Assorted Breakfast Breads, Danishes, Croissants and Assorted Muffins | \$22.00 per person

CONTINENTAL ENHANCEMENTS

Warm Croissant Sandwich with Egg and Applewood Bacon | \$7.00 per person

Warm Croissant Sandwich with Egg, Kale and Swiss | \$7.50 per person

Breakfast Burrito with Eggs, Maple Sausage and Peppers | \$7.00 per person

English Muffin Sandwich with Egg, Ham and Cheese | \$7.00 per person

House Made Yogurt Parfaits with Fresh Berries and Premium Granola | \$5.00 per person

Assorted Cereals and Milk | \$5.00 per person

Cheese Omelet with Traditional Salsa | \$7.00 per person

Ham and Cheese Omelet with Traditional Salsa | \$8.00 per person

Smoked Salmon Platter with Chopped Egg, Bermuda Onions, Capers, Whipped Cream Cheese, and Mini Bagels | \$12.00 per person

Charcuterie of Salami, Ham, Smoked Prosciutto, Baguette, Preserves, Artisan Cheese | \$12.00 per person

Smoked Applewood Bacon or Maple Sausage Links | \$5.00 per person

*** Maximum of a Two Hour Display**



Buffet Brunch

BUFFET

All buffets Include: Fresh Scrambled Eggs, Fresh Sliced Fruits and Berries, Breakfast Breads, Croissants, Muffins, Danish, Preserves and Butter, Fresh Brewed Coffee, Hot Tea and Assorted Chilled Juices

Choice of One Potato and Two Proteins | \$24.00 per person

Choice of One Potato and Two Proteins and One Extra | \$27.00 per person

Choice of One Potato and Two Proteins and Two Extras | \$31.00 per person

Potatoes

Shredded Hash Browns

Potatoes Obrien

Scalloped Potatoes

American Potatoes

Protein

Maple Sausage Links

Crisp Applewood Bacon

Canadian Bacon

Turkey Sausage

Vegetarian Sausage

Extras

French Toast with Maple Syrup

Spinach, Mushroom and Onion Cheddar Quiche

Biscuits and Sausage Gravy

Yogurt Parfaits Oatmeal

Stuffed Crepes with Raspberry Cream Cheese



Plated Brunch

PLATED BREAKFASTS

All plated breakfast served tableside with Assorted Mini Danishes, Croissant and Muffins, Butter and Preserves, Fresh Brewed Coffee and Fresh Brewed Decaffeinated Coffee/Hot Tea/ Assorted Chilled Juices

Choice of One Starter, One Entrée, One Potato, One Protein | \$18.00 per person
Choice of One Starter, One Entrée, One Potato, Two Proteins | \$20.00 per person

Choice of One Starter, Two Entrees, One Potato, Two Proteins | \$23.00 per person

Starters

Seasonal Fruit
Yogurt Parfaits
Breakfast Quinoa with Seasonal Berries

Entrees

Fresh Scrambled Eggs with Cheddar
French Toast with Maple Syrup
Spinach, Mushroom, Onion, and Cheddar Quiche
Stuffed Crepe with Raspberry Cream Cheese

Potatoes

Shredded Hash Browns
Potatoes O'brien
Scalloped Potatoes
American Potatoes

Proteins

Maple Sausage Links
Crisp Applewood Bacon
Turkey Sausage
Vegetarian Sausage



Brunch Beverages

BLOODY MARY PACKAGE (2 HOUR MAXIMUM)

Call Package | Pinnacle Vodka | \$20.00 per person

Premium Package | Tito's Vodka | \$ 23.00 per person

Includes: Bloody Mary Mix, Worcestershire Sauce, Tabasco, Horseradish, Angostura Bitters, Olives, Lemon, Limes, Celery

Select Three Garnishes:

Pickles
Blue Cheese Stuffed Olives
Garlic Stuffed Olives
Sausage Sticks
Cheese Sticks
Pickled Okra
Shrimp
Crispy Bacon
Pickled Pearl Onions

Select Two Rim Flavorings:

Celery Salt
Kosher Salt
Old Bay Seasoning
Sriracha Seasoning

** Pricing subject to change*

MIMOSA PACKAGE (2 HOUR MAXIMUM)

Call Package | Pierre Chanier Sparkling Brut | \$20.00 per person

Premium Package | Maschio Prosecco | \$23.00 per person

Select Three Juices:

Orange
Grapefruit
Pineapple
Pomegranate
Cranberry
Lemonade

Select Two Garnishes:

Raspberries, Mint, Strawberries, Blueberries, Candied Ginger

NON-ALCOHOLIC BLOODY MARY AND MIMOSA PACKAGE (2 HOUR MAXIMUM)

\$13.00 per person | To include club soda, fruit juices, and garnishes

** Pricing subject to change*





GRAND TRAVERSE
RESORT AND SPA