



**Wedding Package #1**

**\$45.00 per person**

**Reception**

Domestic and imported cheese display

Seasonal sliced fresh fruit and berries

Crudit  of fresh vegetables with French onion dip and ranch

Fancy Mixed Nuts

**Dinner**

**Select up to 2 of the following plated entrees for your group;**

All plated meals include a choice of salad, vegetable and starch

Braised Beef Short Ribs

Top Sirloin Steak

Italian Chicken

Roasted Vegetable Risotto

Herb Marinated Chicken breast

Center Cut pork Chop

Chicken Marsala

Lemon Parmesan Walleye

All prices are subject to a 20% service charge and applicable taxes



## **Wedding Package #1**

### **Room Set-up and banquet services**

Includes a bottle of Sparkling wine for the bride and groom to toast

If required, bar service will be provided in the room

Room will be set up with rounds of 8 for dinner seating

Appropriate tables will be provided with table cloths and skirting

Linens; choice of black or white

Cake cutting and service will be provided

18' X 21' dance floor

Risers for head table (if desired)

Menu tasting for up to 4 people

### **Accommodations;**

One night complimentary stay for bride and groom in a Classic view room

Negotiated group room rate for up to 20 rooms in a classic view room

All prices are subject to a 20% service charge and applicable taxes



**Wedding Package #2**

**\$65.00 per person**

**Reception**

Domestic and imported cheese display

Seasonal sliced fresh fruit and berries

Crudit  of fresh vegetables with French onion dip and ranch

Fancy Mixed Nuts

**Choose 3 from the following cold Hors D'oeuvre selection**

**Cold Hors D'oeuvres will be butler passed**

Deviled Egg with Shrimp and fresh dill

Wasabi Lime shrimp salad, in fluted cucumber cup

Prosciutto wrapped asparagus with Boursin Cheese

Belgian endive spoon filled with crab salad

Bruschetta with olive tapenade

Turkey pinwheels with Boursin cheese, tomato & cilantro, wrapped in a spinach tortilla

Thinly sliced corned beef with stone ground mustard and Jardini re, on toasted Cocktail rye

All prices are subject to a 20% service charge and applicable taxes



## **Wedding Package #2 Continued**

### **Dinner**

**Select up to 2 of the following plated entrees for your group;**

All plated meals include a choice of salad, vegetable and starch

Roasted Prime Rib

Wood fired New York Strip Sirloin Steak

Sockeye salmon wood fire grilled and topped with a brandy pecan glaze

Chicken Oscar with Crab Meat, asparagus & sauce béarnaise

Halibut filet with champagne cream sauce

All prices are subject to a 20% service charge and applicable taxes



## **Wedding package #2**

### **Room Set-up and banquet services**

Includes hosted wine with dinner and a bottle of Sparkling wine for the bride and groom to toast with

If required, bar service will be provided in the room

Room will be set up with rounds of 8 for dinner seating

Appropriate tables will be provided with table cloths and skirting

Linens; choice of black or white

Cake cutting and service will be provided

18' X 21' dance floor

Risers for head table (if desired)

Menu tasting for up to 4 people

### **Accommodations;**

One night complimentary stay for bride and groom in a Harbor view room

Negotiated group room rate for up to 30 rooms in a classic view and Harbor view rooms. The Bridal suite will also be held in the block.



**Wedding Package #3**

**\$75.00 per person**

**Reception**

Domestic and imported cheese display

Seasonal sliced fresh fruit and berries

Crudit  of fresh vegetables with French onion dip and ranch

Fancy Mixed Nuts

**Choose 3 from the following cold Hors D'oeuvre selection**

**Cold Hors D'oeuvre selection will be butler passed**

Deviled Egg with Shrimp and fresh dill

Wasabi Lime shrimp salad, in fluted cucumber cup

Prosciutto wrapped asparagus with Boursin Cheese

Belgian endive spoon filled with crab salad

Bruschetta with olive tapenade

Turkey pinwheels with Boursin cheese, tomato & cilantro, wrapped in a spinach tortilla

Thinly sliced corned beef with stone ground mustard and Jardini re, on toasted Cocktail rye

**The South Shore Buffet is included in this package, choose 1 carving board item and 2 entrees from the south Shore Buffet**

All prices are subject to a 20% service charge and applicable taxes



### **Wedding package #3**

#### **Room Set-up and banquet services**

Includes hosted wine with dinner along with a bottle of Sparkling wine for the bride and groom to toast with

If required, bar service will be provided in the room

Room will be set up with rounds of 8 for dinner seating

Appropriate buffet tables will be provided with table cloths and skirting

Linens; choice of black or white

Cake cutting and service will be provided

18' X 21' dance floor

Risers for head table (if desired)

Menu tasting for up to 4 people

#### **Accommodations;**

One night complimentary stay for bride and groom in a King Mini Suite

Negotiated group room rate for up to 30 rooms. The Bridal suite will also be held in the room block.



### **Wedding Package #4**

**\$95.00 per person**

#### **Reception**

Domestic and imported cheese display

Seasonal sliced fresh fruit and berries

Crudit  of fresh vegetables with French onion dip and ranch

Fancy Mixed Nuts

#### **Choose 4 from the following cold Hors D'oeuvre selection**

**Cold Hors D'oeuvres will be butler passed**

Beef Tenderloin on crostini, with spinach and sundried tomato relish

Smoked Salmon with dill cream cheese and tomato relish, on herbed focaccia crouton

Sesame Crusted Ahi Tuna with Jicama slaw and wasabi cream in Bibb lettuce cup

Lobster Bruschetta, tomato basil relish and shaved parmesan on Herbed French baguette

Gulf Shrimp on ice with cocktail sauce

**The North Shore Buffet is included in this package, choose 1 carving board item and 2 entrees from the North Shore Buffet**

All prices are subject to a 20% service charge and applicable taxes



### **Wedding package #4**

#### **Room Set-up and banquet services**

Includes hosted wine with your meal and Sparkling wine for the head table to toast with

If required, bar service will be provided in the room

Room will be set up with rounds of 8 for dinner seating

Appropriate buffet tables will be provided with table cloths and skirting

Linens; choice of black or white

Cake cutting and service will be provided

18' X 21' dance floor

Risers for head table (if desired)

Menu tasting for up to 4 people

#### **Accommodations;**

Two night complimentary stay for bride and groom in a King Mini Suite.

Negotiated group room rate for up to 30 rooms. The Bridal suite will also be held in the room block.



### **DINNER BUFFETS**

All Dinner buffets are served with warm bread selection and butter

Coffee, tea, and decaffeinated coffee

#### **South Shore Buffet**

##### **Choose 2 Salads;**

Garden salad with choice of dressings, tossed Caesar salad, potato salad, marinated tomato and mozzarella, coleslaw, pasta salad

##### **Choose 1 carved to order item;**

Baked buffet ham, whole herb crusted pork loin, roasted turkey breast, herb crusted roasted top round of beef

##### **Choose from the following entrée's;**

Herb Marinated Chicken breast, Chicken Parmesan, Mongolian Pork Shank, breaded Walleye Fillets, Sliced roast beef in au-jus

##### **Choose 1 Starch;**

Wild Rice Pilaf, Roasted Potatoes, Garlic Mashed Potatoes, Roasted Sweet Potatoes, Baked Potato, twice baked potato, Cilantro Lime Jasmine Rice

##### **Choose 1 Vegetable;**

Glazed Carrots, Roasted Asparagus, Brussel Sprouts, Broccolini with gruyere cheese sauce, Seasonal vegetables

A carving board item counts as one of the entrée selections

*Enhance your buffet with;*

*Added starch, vegetable, or dessert option for \$3.50/person*

All prices are subject to a 20% service charge and applicable taxes



### **North Shore Buffet**

#### **Choose 3 Salads;**

Garden salad with choice of dressings, tossed Caesar salad, potato salad, marinated tomato and mozzarella, coleslaw, pasta salad

#### **Choose 1 carved to order item;**

Roasted Prime Rib of Beef with Au-Jus and Horseradish Cream

Pepper Crusted Sliced Roasted Sirloin with demi-glace

#### **Choose from the following entrée's;**

Chicken Oscar with Crab Meat with asparagus & sauce béarnaise

Chicken Marsala

Broiled Salmon with spinach, roasted pepper & tomato cream sauce

Halibut filet with champagne cream sauce

Wood Fire Grilled Pork Chop

#### **Choose 1 Starch;**

Wild Rice Pilaf, Roasted Potatoes, Garlic Mashed Potatoes, Roasted Sweet Potatoes, Baked Potato, Twice baked potato, Cilantro Lime Jasmine Rice

#### **Choose 1 Vegetable;**

Glazed Carrots, Roasted Asparagus, Brussel Sprouts, Broccolini with gruyere cheese sauce, Seasonal vegetables

A carving board item counts as one of the entrée selections

*Enhance your buffet with;*

*Added starch, vegetable, or dessert option for \$3.50/person*

All prices are subject to a 20% service charge and applicable taxes.

