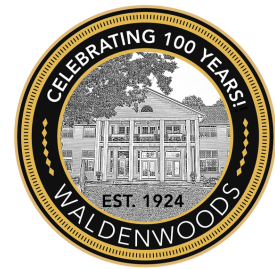


Rehearsal Dinner Package



Our staff at Waldenwoods Banquet & Conference Center wishes to extend our sincere thank you for your interest in Waldenwoods for your rehearsal dinner.

Rehearsal Dinner includes 2 hours of hall time, lap-length white linens, and set-up of our standard tables and chairs.

Venue selections based on guest count and availability.

Venues

For couples hosting their wedding at Waldenwoods, our venue fee is waived.

CROMAINE HALL - \$600

Guest capacity of 250

SUNSHINE COVE (May-October) - \$250

Guest capacity of 100

LAKEVIEW TENT (May-October) - \$300

Guest capacity of 300

LAKEVIEW CONFERENCE ROOM - \$200

Guest capacity of 40

Menu

Plated Options

Each plated meal comes with our house garden salad, choice of 2 dressings, and warm rolls. Choose one entrée, one starch, and one vegetable to serve your guests.

\$25 per person

Entrée Selections

Grilled Herb Chicken

All natural chicken breast marinated with sundried tomatoes, Italian herbs and olive oil then baked to perfection.

Parmesan Crusted Chicken

All natural chicken breast hand breaded in our own special parmesan bread crumb blend then baked to a golden crisp and served with house-made rich and creamy Alfredo sauce.

Lakeview Lemon Chicken

Lightly breaded all natural chicken breast pan fried and drizzled with a fresh lemon pan sauce.

Sicilian Beef Short Ribs

Slow cooked tender braised beef short ribs with a mouthwatering sauce made from its own juices and fresh herbs including thyme and Italian parsley.

Spinach and Mushroom Ravioli

A duet of cheesy spinach and mushroom raviolis tossed in a rich chef prepared sautéed mushroom and spinach cream sauce.

Brown Sugar Glazed Salmon (+7 per person)

Delightfully flakey premium cold water North Atlantic salmon marinated in brown sugar, garlic, basil, and herbs, baked tender and juicy.

Starch

- Roasted Redskin Potato Wedges
- Seasoned Rice
- Roasted Garlic Redskin Whipped Potatoes

Vegetable

- Broccoli Florets with Fresh Herbs and Butter
- Seasoned Green Beans

Menu

Buffet Options

\$27 per person

Backyard Barbeque

Pulled pork, pulled chicken, and shaved smoked beef brisket served with warm gourmet buns, assorted BBQ sauce, mac & cheese, traditional potato salad, blue cheese coleslaw, and warm corn bread.

Dinner Fiesta

Cilantro lime grilled chicken and shredded seasoned beef, cilantro lime rice, roasted corn salad, pintos and cheese, toasted tortilla chips with pico de gallo, served with soft tortillas, shredded lettuce, diced tomato, diced onion, sliced jalapeño, black olives, fire roasted red bell peppers, shredded cheese, salsa, sour cream, and guacamole.

Burger Extravaganza

Sometimes you just need more....to build an amazing burger or hot dog combo of epic proportions and toppings that will make your mouth water. This burger and dog bar served with Chefs selection of gourmet buns and an assortment of premium cheese slices and crumbles.

Toppings for your creation include: smoked bacon, caramelized mushrooms, and onions. lettuce, tomato, red onion, pickled jalapeño, olive tapenade, bread and butter pickle slices

Along with garlic aioli, chipotle mayo, stone ground mustard, ketchup, steak sauce, and barbecue sauce.

- Angus beef burger
- Breaded chicken patties
- Black bean burger
- Dearborn all beef hot dogs
- Johnsonville brats

Choose two sides to complete the meal: (add a third for \$2.00 per person)

- Seasoned French fries
 - Traditional potato Salad
 - Tossed salad
 - Coleslaw
 - Seasoned Rice
 - Caesar salad
 - Brown sugar baked beans
 - Fresh fruit salad
 - Kettle chip assortment
 - Italian Seasoned Green Beans
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Enhancements

Bar Services

All meals come with water, lemonade, and iced tea, and coffee.

Cash or Tab Bar \$200 Bartender Fee

Includes Bar Service with Premium Liquor and House choice Beer and Wine.
Drink prices range from \$5.50 - \$9.50

Beer and Wine \$18 per guest over 21

One draft beer, one red and one white house choice wine served for your guests of age.

Sangria Station \$12 per guest over 21

Includes a 2 hour service of white and red sangria with assorted fruits.

Pop Service \$3.00 per guest

Includes coke, diet coke, sprite, and ginger ale.

Sweet Selections

Assorted Mini Cookies \$16 per dozen

Assortment of freshly backed cookies including Gluten Free chocolate chip cookies, Hopes royal, white chocolate cranberry, almond joy and lemon cooler.

Assorted Mini Cheesecakes \$130 per four dozen

Assortment of freshly backed cookies including Gluten Free chocolate chip cookies, Hopes royal, white chocolate cranberry, almond joy and lemon cooler.

Salted Caramel Cake \$6 per guest

Rich and luxurious salted caramel cake topped with homemade Michigan Barrel Rum caramel sauce.