



To all our future Waldenwoods Couples,

Our staff at Waldenwoods Banquet & Conference Center wishes to extend our sincere thank you for your interest in Waldenwoods for your special day. Waldenwoods is one of Michigan's most unique wedding venues, nestled among 400 acres of beautiful rolling countryside and overlooking the scenic shores of a private, spring-fed lake.

When you select Waldenwoods for your special day, you and your guests will experience a blending of the historical feel of a time when life was simple and the present, where quality, convenience, and service are paramount. If you decide to book your wedding at Waldenwoods we can assure you that you, your family and your guests will experience the highest level of planning, individualized attention, exceptional cuisine, and outstanding guest service. We realize that each couple has their own dreams for their special day, so don't be afraid to inquire if you have something unique in mind. We specialize in doing all the "little things" just right.

Finally, as a couple of Waldenwoods Resort, we will also be extending your special day by giving you a one year Social Membership to the resort. This membership will allow you to continue memories of your event for one full year by using this day-use program to enjoy the amenities of the property. You will also receive a two night stay at our Historic Sunshine Lodge to return to Waldenwoods and reminisce about your special day. What better way to start out your new life together than being part of our Waldenwoods Family and building your lifetime of memories with each passing day.

Thank you & our very best wishes!

Your Waldenwoods Team

2975 Old US-23 Howell, MI 48855
(810) 632-6401 banquets@waldenwoods.com



Cromaine Hall

Guest Count Maximum of 250

May-October

(peak season)

Friday

Guest Minimum- 125

\$70 per adult guest

Saturday

Guest Minimum- 175

\$80 per adult guest

Sunday

Guest Minimum- 100

\$60 per adult guest

Children

\$27 for ages 2-12

No charge for children 2 and under

November-April

(off season)

Friday

Guest Minimum- 75

\$65 per adult guest

Saturday

Guest Minimum- 100

\$70 per adult guest

Sunday

Guest Minimum- 50

\$55 per adult guest

Children

\$27 for ages 2-12

No charge for children 2 and under

21% service charge & 6% sales tax will be added. 25% deposit required at time of booking.

All card transactions will incur a 4% convenience fee.



Photo By Beyond Jade

Lakeview Tent

Guest Count Maximum of 300

May-October

(peak season)

Friday

Guest Minimum- 100

\$65 per adult guest

Saturday

Guest Minimum- 125

\$70 per adult guest

Sunday

Guest Minimum- 75

\$55 per adult guest

Children

\$27 for ages 2-12

No charge for children 2 and under

21% service charge & 6% sales tax will be added. 25% deposit required at time of booking. All card transactions will incur a 4% convenience fee.



Photo By Beyond Jade

Sunshine Cove

Guest Count Maximum of 100

June-August

Friday

Guest Minimum- 40

\$65 per adult guest

Saturday

Guest Minimum- 40

\$70 per adult guest

Sunday

Guest Minimum- 40

\$55 per adult guest

Children

\$27 for ages 2-12

No charge for children 2 and under

Our *new venue*,
the Sunshine Cove,
will be completed for the
2024 season!

These photos are the concept for
the new venue.

21% service charge & 6% sales tax will be added. 25% deposit required at time of booking. All card transactions will incur a 4% convenience fee.



Wedding Package Includes:

6 Hours of Hall Rental

You receive 6 hours of hall rental to utilize for your cocktail hour and reception.

Hors D'oeuvres

Select two hot and two cold hors d'oeuvres from our menu for your cocktail hour.

-Cocktail hour is the first hour of your hall time.

Dinner

Select two entrees, one salad with two dressings, one starch, and one vegetable from our menu.

-Meals can be plated or buffet for Croomie Hall and are buffet only for Lakeview Tent and Sunshine Tent.

Linens

Standard white or ivory lap-length linens and napkins are included.

-For other linen needs, see our vendor collection for contact information.

Complimentary Tasting

We offer a complimentary tasting to all booked couples at our annual Couple's Tasting Event. You will be able to sample some of our wonderful hors d'oeuvres and dinner options as well as our excellent service.

One Year Social Membership to Waldenwoods

This allows day use privileges of resort amenities and a two-night stay in the historic Sunshine Lodge or Rustic Cottage for the couple.



Photos By Falcon Film Studios

Additional Enhancements

Ceremony Site (+ \$1500)

With a booked reception, you may hold your ceremony on the beautiful front lawn located lakeside on picturesque Lake Walden at your chosen venue (weather permitting). Our ceremony site usage fee includes: separate time for ceremony, rehearsal time, set-up and take down of high quality white padded ceremony chairs, and assistance with your ceremony.

Bridal Dressing Room (+ \$600)

With a booked reception, you may reserve our Bridal Dressing Room for the entire day of your wedding. It includes lunch for up to 12 guests and non-alcoholic beverage service.

-Champagne and mimosas available upon request (+ \$25 per bottle)

Groom Dressing Room (+ \$85)

With a booked reception, based on availability, you may reserve our Groom's Room located in the Sunshine Lodge for the entire day of your wedding.

Extra Hall & Bar Time (+ \$6 per person for each additional half hour)

Extend your hall time beyond the standard 6 hours.

Outdoor Cocktail Hour (+\$500)

This includes the standard two hot and two cold hors d'oeuvres and adds three bistro and three high top tables with linens set out on the front lawn of your venue.

-Cromaine Hall outdoor cocktail hour also includes the bar being set up outside.

-Lakeview Tent and Sunshine Tent outdoor cocktail hour also includes the passed hors d'oeuvres service.

Passed Hors D'oeuvres (+\$400)

Have your hors d'oeuvres passed around by Waldenwoods staff with white glove service for your guests to enjoy during cocktail hour.

Sparkler Sendoff (+\$3 per person)

Includes a display of 36in sparklers for your guests to hold for this beautiful photo opportunity.

-Our staff will be there to help assist your guests during the sendoff and after.

Personal Touch Service*

Add on our personal touch service for extra help with both set up and tear down of your décor.

*Contact us for more information.

Bar Packages (select one)

Non-Alcoholic (\$12 per guest)

Includes all standard package beverage service of non-alcoholic items: pop, tea, coffee, and lemonade.

-Anyone under the age of 21 will be priced under this package.

Beer & Wine (\$21 per guest over 21)

Includes choice of one domestic beer, three house brand wines, and all non-alcoholic package items.

House Signature (\$24 per guest over 21)

Includes house liquors, choice of one draft beer, three house brand wines, all non-alcoholic package items, and a champagne toast for the head table.

House Liquors-

Vodka | Gin | Rum | Spiced Rum | Peach Tree Schnapps | Scotch | Amaretto | Whiskey | Bourbon

Premium (\$30 per guest over 21)

Includes premium liquors, choice of two draft beers, three house brand wines, all non-alcoholic package items, and a champagne toast for all guests.

Premium Liquors-

Tanqueray Gin | Bacardi Rum | Captain Morgan Spiced Rum | Peach Tree Schnapps | Dewar's Scotch | Tito's Vodka | Canadian Club Whiskey | Jim Beam | Jack Daniel's Whiskey | Amaretto | Bailey's Irish Cream | Kahlua

Michigan Signature (\$32 per guest over 21)

Includes premium liquors, choice of one domestic beer and one Michigan beer, two house brand wines and two Michigan wines, Michigan hard cider, all non-alcoholic package items, and a champagne toast for all guests.

Premium Liquors-

Tito's Vodka | Michigan Grand Traverse True North Vodka | New Holland Fresh Water Rum | Parrot Bay Coconut Rum | Bacardi Rum | Captain Morgan Spiced Rum | Tanqueray Gin | New Holland Beer Barrel Bourbon | Jack Daniel's Whiskey | Amaretto | Crown Royal Whiskey | Dewar's Scotch | Bailey's Irish Cream | Kahlua | Peach Tree Schnapps

-See next page for beer/wine selections and bar upgrades-

Beer & Wine Selections

Domestic Beer

Budweiser | Bud Light | Miller Lite | Labatt | Labatt Light | Coors Light

Michigan Beer

Bell's | Short's Soft Parade | Old Nation M-43 | Founders

House Wine

Moscato | Chardonnay | Cabernet Sauvignon | Merlot | Pinot Noir | Pinot Grigio | Riesling

Michigan Wine

Dablon Riesling "Sweet" | Dablon Cabernet Sauvignon | Dablon Chardonnay | Leelanau Cellars Pinot Noir | Leelanau Cellars Pinot Grigio | Leelanau Cellars Late Harvest Riesling | Leelanau Cellars Chardonnay | Spicer's Sparkling Peach | Spicer's Cranberry | Spicer's Blueberry

Bar Upgrades

Champagne Toast (+ \$4 per guest)

Add a champagne toast for all guests.

-Must have bar package containing alcohol to add this upgrade.

Non-Alcoholic Sparkling Wine Toast (+ \$3 per guest)

Add a non-alcoholic sparkling wine toast for all guests.

Wine Pour (+ \$6 per guest)

Includes one wine pour during dinner.

-Must have bar package containing alcohol to add this upgrade.

Other Requests

Contact us to inquire about ordering specific/additional items or for any special requests.



Menu

Hot Hors D'oeuvres (select two)

Brie & Onion Tart with Bacon Jam

A bite size flaky tart filled with a three-onion blend and brie cheese; baked to perfection and topped with a sweet and savory bacon jam.

Tandoori Chicken Satay- GF

Traditionally prepared chicken with yogurt and spices, bursting with the flavors of India; served with creamy Raita.

Vegetable Samosa- VG

A flaky pastry triangle filled with seasoned corn kernels, ground cashews, mild green chilies, and accented by a blend of eastern spices; served with house made mango chutney.

Thai Sweet Chili Meatballs

Savory oven baked, all beef meatballs, tossed in a traditional Thai sweet chili sauce with garlic and Asian spices.
* can be made vegan

Coconut Chicken Fingers

Tender strips of all white meat chicken covered in a sweet coconut batter, fried crisp and golden; served with our house made pina colada dipping sauce.

Chevre & Honey Phyllo Triangles- VT

Brown sugar dusted flaky phyllo triangle pockets filled with a creamy goat cheese and wildflower honey.

Crab Crostini

Premium real lump crab meat and cream cheese infused with a hints of citrus and Sriracha resting on toasted French baguette, blanketed with a blend of melted provolone and mozzarella cheeses.

Lamb Gyros

Petite pita bread stuffed with savory marinated lamb and served with vibrant and refreshing chef crafted tzatziki sauce.

Prosciutto Wrapped Asparagus- GF

Fresh, tender asparagus and garlic herb Boursin cheese bundled together with thinly sliced prosciutto ham and delicately baked.

Mini Cuban Sliders

Bite size sour dough sandwich rounds, lightly toasted and layered with pulled pork, ham, pickle, and Swiss cheese; served with a Dijon mustard dipping sauce.

Philly Stuffed Mushrooms- GF

Thinly sliced Black Angus prime rib with caramelized sweet onion and sautéed bell peppers stuffed into a white mushroom cap then topped with a blend of provolone and mozzarella cheeses baked until bubbly.

Vegetable Spring Roll- VG

A savory mix of green cabbage, onion, mushroom, red pepper, water chestnuts, and cilantro glass noodles with a hint of Asian inspired seasoning; served with Thai peanut sauce.

Roasted Tomato & Goat Cheese Bruschetta- VT

Heirloom tomatoes delicately seasoned, roasted, then placed on top of an artisan crostini with roasted garlic and herb goat cheese spread.

Cold Hors D'oeuvres (select two)**Bruschetta- VT**

House-made garlic French baguette crisp served with freshly diced roma tomatoes, red onion, garlic and fresh Italian herbs then tossed in extra virgin olive oil, topped with fresh parmesan.

Mediterranean Olive & Salami Skewer- GF

Elegant bamboo skewer with marinated olive, hard salami, and fresh mozzarella, then finished with smoked olive oil and diced pimento.

Cucumber Canapés- GF, VT

Refreshing crisp English cucumber filled with herbed garlic cream cheese and succulent heirloom tomatoes.

Seasonal Fresh Fruit Display- GF, VT, VG

A bright and colorful assortment of the season's best fruit including melon, pineapple, and berries elegantly displayed.

Prosciutto Pinwheels- GF

Herb and garlic Boursin cheese and fresh basil rolled into thin sliced prosciutto ham and delicately served on a gourmet gluten free cracker then drizzled with a rich balsamic reduction.

Vegetable Crudité- GF, VT

A bountiful selection of the season's best vegetables including broccoli, cauliflower, carrots, and cucumber colorfully displayed; served with a creamy house made dip.

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Caprese Salad Spiedo- GF, VT

Fresh mozzarella ciliegine nestled with heirloom grape tomato on a sustainable bamboo skewer then drizzled with a rich balsamic reduction, olive oil, and fresh basil.

Smoked Salmon Cornets

Crisp and savory black sesame seed cones filled with a velvety mixture of cream cheese and cold smoked salmon with hints of fresh dill and lemon.

Fig & Goat Cheese Flatbreads

Creamy goat cheese whipped with chives, herbs, and bacon rests atop a mini flatbread and garnished with a balsamic infused fig to make a sweet and savory bite.

Marinated Cheese Platter- GF, VT

A savory collection of colby jack, sharp cheddar, and cream cheeses marinated with a flavorful combination of fresh herbs, garlic, and pimento served with an assortment of elegant crackers.

Zesty Lime Shrimp & Avocado Salad

A light and flaky tomato pastry stuffed with shrimp and avocado with a zesty burst of flavor from freshly squeezed lime juice, cilantro and mild jalapeno.

Hummus & Red Pepper Bites- VT

Zesty Hummus and a colorful garnish of fire roasted red peppers, cucumber, parsley, and feta cheese layered into a bite size flaky pastry cup.



Premium Hors D'oeuvres (upgrade)

Barbacoa Street Taco (+ \$1 per person)

Tender seasoned steak barbacoa rolled into a mini flour tortilla with bell peppers and onions; served with house made cilantro lime crema.

Bacon Wrapped Beef & Gorgonzola- GF (+ \$1 per person)

Center-cut beef tenderloin married with Italian blue-veined gorgonzola cheese wrapped in applewood smoked bacon.

Candied Apple Pork Belly- GF (+ \$1 per person)

Candied apple wrapped with slow smoked pork belly and glazed with a whisky maple BBQ sauce.

Maui Shrimp Spring Roll (+ \$1 per person)

Whole shrimp spiced with hot chilies, curry, and fresh cilantro, then wrapped in a spring roll; served with sweet and sour sauce.

Smoked Brisket Crostini (+ \$2 per person)

Sliced artisan baguette topped with pulled smoked beef brisket and hickory BBQ sauce then topped with a creamy horseradish and blue cheese sauce.

Bacon Wrapped Sea Scallops (+ \$2 per person)

Savory sea scallops nestled in premium smoked bacon; served with tangy barbeque sauce.

Display of Regional & International Cheeses- VT (+ \$3 per person)

Gourmet crackers served with the Chef's ever evolving selection of the season's best Artisan cheeses from around the world. Every tray is a unique creation and always elegantly displayed.

Jumbo Shrimp Cocktail- GF (+ \$3 per person)

Jumbo shrimp boiled in a lemon, dill, and red chili infused salt water; served chilled on ice with house made cocktail sauce.

Charcuterie Board (+ \$4 per person)

Artistic display of dried fruits, nuts, whole seed mustard, spreads, and gourmet crackers nestled around our Chef's ever evolving selection of artisan cured meats and cheeses. No two trays are ever the same, but always delicious.

Salads (select one)

Caesar

Freshly cut romaine lettuce tossed in a traditional Caesar dressing then garnished with fresh grated Parmesan and crunchy croutons.

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Garden- GF, VT, VG

Freshly cut romaine with a collection of artisan lettuces garnished with English cucumbers and grape tomatoes.

Michigan- GF, VT, VG

Freshly cut romaine with a collection of artisan lettuces garnished with toasted pine nuts, dried cherries, English cucumber, and grape tomatoes.

Premium Salads (upgrade)**Deluxe Tossed- VT (+ \$2 per person)**

Freshly cut romaine with a collection of artisan lettuces tossed with grape tomatoes, English cucumbers, red onion, sharp yellow cheddar cheese, and crunchy homemade croutons.

Apple Orchard- GF, VT (+ \$2 per person)

Freshly cut romaine with a collection of artisan lettuces drizzled with a creamy poppy seed dressing; garnished with smoked blue cheese crumbles, house made candied pecans, red onions, and fresh apple.

Vegetables (select one)**Broccoli Florets with Fresh Herbs & Butter- GF, VT**

Hand cut broccoli florets cooked al dente and drizzled with melted butter and seasoned with fresh basil and parsley.

Green Beans Almandine- GF, VT

Fresh clipped green beans cooked al dente and tossed in a butter sauce with sweet hints of Amaretto and orange then garnished with freshly toasted almonds.

Seasoned Green Beans- GF, VT, VG

Trimmed fresh green beans cooked al dente then tossed in olive oil and a house blend of Italian herbs.

Sautéed Zucchini & Yellow Squash- GF, VT, VG

A duet of hand cut zucchini and yellow squash sautéed in olive oil with roasted red bell peppers, red onion, and a splash of white wine.

Hartland Blend- GF, VT

Sautéed button mushrooms, red bell pepper, and purple onions tossed with fresh cut broccoli florets then accented with our special house blend of seasoning.

Roasted Brussel Sprouts with Bacon Jam- GF

Fresh brussel sprouts perfectly roasted and tossed in a sweet and savory onion bacon jam.

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Premium Vegetables (upgrade)

Lightly Seasoned Asparagus- GF, VT, VG (+ \$1 per person)

Fresh asparagus sautéed al dente and lightly seasoned.

Roasted Root Vegetables- GF, VT (+ \$1 per person)

A colorful assortment of sweet and earthy roasted root vegetables including parsnip, carrot, beet, yam, and onion.

Hot Honey Glazed Carrots- GF, VT (+ \$1 per person)

Succulent whole roasted baby carrots basted with butter, fresh garlic, and chili infused honey for a sweet and savory blend.

Roasted Cauliflower Medley- GF, VT, VG (+ \$1 per person)

Blend of fresh cauliflower, carrots, yellow squash, and bell pepper confetti roasted with olive oil and fresh thyme.

Starch (select one)

Roasted Garlic Red Skin Whipped Potatoes- GF, VT

Homemade rich and buttery whipped red skin potatoes infused with fresh, in-house roasted garlic.

Horseradish Whipped Potatoes- GF, VT

House made creamy whipped Yukon gold potatoes infused with spiced horseradish butter.

Roasted Red Skin Potato Wedges- GF, VT

Freshly cut red skin potato wedges roasted to golden brown perfection then tossed in butter, fresh garlic, fresh parsley, and seasonings.

Au Gratin Potatoes

Sautéed onions, sharp cheddar cheese, and sliced white potatoes mingle in a rich and creamy sauce then baked to bubbly perfection.

Seasoned Rice- GF

Delicious and savory rice seasoned with fresh herbs and butter.

Premium Starch (upgrade)

Sweet Potato & Gruyere Gratin- GF, VT (+ \$1 per person)

Layers of sweet potatoes, savory Gruyere cheese, and custard; bursting with the flavors of fresh sage and rosemary.

Garden Vegetable Penne Rigate- VT (+ \$1 per person)

Al dente penne rigate tossed in a house made garden vegetable marinara that features zucchini, squash, mushrooms, onions, and garlic.

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Fettuccine Alfredo- VT (+ \$2 per person)

Fettuccine pasta cooked al dente and tossed in a rich Alfredo sauce bursting with the flavor of fresh grated parmesan cheese.

Palomino Cavatappi- VT (+ \$2 per person)

Delightful Cavatappi pasta cooked al dente then tossed with a homemade and decadent creamy tomato sauce with sautéed garden vegetables.

Main Entrées (select two)**Cromaine Chicken- GF**

All natural chicken breast boldly seasoned with smoky paprika and then smothered in our own hot mustard sauce, smoked Gouda cheese, roasted red bell peppers, and crisp bacon.

Lakeview Lemon Chicken

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

Top Round of Beef- GF

All day slow roasted Angus reserve royal round rubbed with fresh rosemary, garlic, and Worcestershire sauce cooked medium, sliced thin; served with our house made au jus.

Grilled Pork Loin with Cherry Chutney- GF

Tender all natural pork loin seasoned with a Chipotle cinnamon rub and seared on a cast iron grill then slow roasted to perfection, accompanied with our house made cherry chutney sauce with hints of tart red cherries, cinnamon, and balsamic vinegar.

Parmesan Crusted Chicken

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

Creamy Baked Bacon Chicken- GF

All natural chicken breast overlaid with ranch-seasoned creamy cheddar cheese, hardwood smoked bacon, and sliced green onion.

Prosciutto Caprese Chicken

Pan seared all natural chicken breast lightly seasoned with our own Italian herb blend topped with fresh mozzarella cheese and succulent roma tomatoes then garnished with a prosciutto ham crisp and a fresh chiffonade of basil.

Herb Roasted Chicken- GF

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

Butter Chicken- GF

Golden, all-natural chicken breast in a creamy curry sauce; bursting with the flavors of India.

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Creamy Tuscan Chicken

All-natural juicy chicken blanketed in a flavor packed cream sauce with aromas of garlic, sundried tomatoes, and a hint of heat from red pepper; topped with fresh basil.

Sicilian Beef Short Ribs- GF

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

Premium Entrées (upgrade)

Sautéed Beef Tenderloin Tips with Wild Mushrooms- GF (+ \$4 per person selection)

Tender beef tips sautéed medium with a bountiful blend of wild mushrooms then tossed in our decadent beef demi glace sauce.

Grilled Rainbow Trout with Cucumber Salad- GF (+ \$5 per person selection)

Lightly grilled, seasoned rainbow trout with delicate lemon cream and a fresh cucumber salad garnish.

Stuffed Pork Loin with Spinach & Prosciutto (+ \$6 per person selection)

Succulent pork loin filled with spinach, prosciutto, and mozzarella; then rolled, seasoned, and slow roasted.

*This wonderful entrée requires it to be plated or carved at a carving station

Sirloin Filet- GF (+ \$6 per person selection)

Angus reserve certified, 8 ounce, thick cut, top sirloin steak marinated in fresh rosemary, garlic, and Worcestershire sauce then seared on cast iron and cooked medium served with our house made au jus.

Brown Sugar Glazed Salmon- GF (+ \$5 per person selection)

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

Black Angus Prime Rib- GF (+ \$9 per person selection)

USDA prime Black Angus ribeye roast, aged a minimum of 30 days, rubbed in fresh rosemary, garlic, and Worcestershire sauce, slow roasted to medium rare then thick sliced and served with our house made au jus.

*This wonderful entrée requires it to be plated or carved at a carving station

New York Strip Steak- GF (+ \$10 per person selection)

Angus Reserve certified, 10 ounce New York Strip steak marinated in fresh rosemary, garlic, and Worcestershire sauce then grilled on cast iron, cooked medium and served with our house made au jus.

Filet Mignon- GF (+ \$20 per person selection)

USDA Prime Black Angus, 8 ounce filet mignon, hand cut from the tenderloin and aged a minimum of 30 days to enhance flavor then marinated in fresh rosemary, garlic, and Worcestershire sauce. The Filet Mignon is then grilled on cast iron and cooked medium; served with our home made decadent demi-glace sauce.

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Late Night Snack (upgrade)

*pricing based on half of your guest count.

Mini Deli Sandwiches (+ \$7 per person)

Turkey clubs on Ciabatta, ham and Swiss cheese on brioche, and beef and cheddar on a yeast cheddar roll served with an assortment of kettle chips and ranch dip.

Pizza & Breadsticks (+ \$8 per person)

A variety of fresh baked pizzas including cheese, pepperoni, deluxe, and vegetable with warm garlic butter bread sticks served with garlic cream cheese dip and marinara sauce.

Sliders & Hotdogs (+ \$10 per person)

Certified Angus beef sliders and all beef hot dogs with an assortment of toppings including Detroit style chili, cheese sauce, shredded cheddar, diced onions, sweet relish, fresh bacon bits, mustard, ketchup, assorted flavored kettle chips and ranch dip.

Chicken Tenders & Fries (+ \$10 per person)

Crispy chicken tenders with traditional fries, bbq sauce and creamy ranch.

Sweet Stations & Selections (upgrade)

Gourmet Coffee Station (+ \$4 per person)

Assortment of flavored gourmet coffees and hot chocolates with delicious toppings, real house made whipped cream, shaved chocolate, and marshmallows.

Lemonade Station (+ \$4 per person)

Refreshing house made lemonades; strawberry lemon and tropical mango orange accompanied by sparkling cucumber mint infused water all uniquely displayed in decanters on a hand crafted stand.

S'more Station (+ \$5 per person)

A sweet and classic addition for you and your guests to enjoy. Complete with items such as graham crackers, marshmallows, Ghirardelli chocolate, peanut butter cups, roasting sticks, set up near a real crackling or our outside fire pit area. Waldenwoods staff will be there to maintain the station and the fire for your S'more station.

Old Fashioned Cookies & Milk Station (+ \$7 per person)

A nostalgic display of chocolate, strawberry, and whole milk with an assortment of freshly baked cookies including gluten free chocolate chip, hopes royal, white chocolate cranberry, almond joy, classic Oreo, and fudge striped; displayed in a rustic style with our milk bottle glasses.

Cider Mill Station (+ \$8 per person)

Local hand-crafted apple cider and an assortment of doughnuts made fresh daily in Hartland at Spicer's Orchard.

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Mini Assorted Cheesecakes (+ \$130 per four dozen)

Six delicious flavors of cheesecake resting on a graham cracker crust including traditional New York, marble, blueberry, chocolate, caramel, and raspberry.

Cannolis (+ \$45 per dozen)

Hand made delicate and light Italian pastry filled with sweet cream and garnished with chocolate chips.

Chocolate Covered Strawberries (+ \$40 per dozen)

Strawberries dipped in milk chocolate and drizzled with vanilla infused white chocolate and dark chocolate.

Chocolate Covered Pretzel Rods (+ \$25 per dozen)

Pretzels dipped in variations of milk and white chocolate then drizzled with alternating chocolate drizzle.

Macarons- GF (+ \$165 per four dozen)

This light and delicate sandwich cookie comes in a vibrant combination of flavors and colors including chocolate, earl grey, raspberry, vanilla, coffee, salted caramel, lemon, passion fruit, and orange.

Les Chouchous (+ \$75 per two dozen)

Double filled Pate a Choux puffs with a crunchy chocolate bottom and craquelin topping. Flavors include raspberry, pistachio & chocolate, mango & passion fruit, nutty caramel & vanilla, black currant & vanilla, and double chocolate.

Les Tartes (+ \$100 per three dozen)

One bite versions of classical French desserts are individually hand crafted with only the best ingredients and unique flavors such as chocolate praline, apple vanilla, apricot almond, pear chocolate, lemon, and caramel almond.



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