



## *Waldenwoods Banquet & Conference Center Lakeview Tented*

To 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 locations, nestled among 400 acres of beautiful rolling countryside and overlooking the scenic shores of a private, spring-fed lake. In a fairytale setting that is reminiscent of "The Old South", you can step back into time and experience the wedding of your dreams.

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 slow and simple and the present, where quality, convenience and service are paramount. Our Lakeview Tent Wedding offers you, and up to 300 guests, the unique experience of an outdoor wedding feel with all the luxuries of an indoor venue. Breathtaking lakeside views from the outdoor ceremony site as well as the tented reception make for a complete wedding tent package when paired with exceptional cuisine prepared by our head chef.

If you decide to book your wedding with us we can assure you that you, your families 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. Please know that we specialize in doing all the "little things" just right. Don't be afraid to inquire if you have something unique in mind.

We are also able to assist you by contracting and planning those other events associated with your wedding: shower, rehearsal dinner, and day after wedding breakfast for you and your guests that take advantage of our overnight lodging facilities.

Finally, if your choice as a Couple is 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.

It is Waldenwoods' commitment to providing you extra special service on your wedding day. In that spirit, the following services are provided to all of our couples as a courtesy to ensure that your day is a huge success.

- ♥ A 6 week prior final details meeting to ensure guidance for wedding day timeline of events
- ♥ A list of preferred vendors who are highly recommended by Waldenwoods including: florists, photographers/videographers, DJ's, bakeries, hair and make-up stylists, furniture rentals, etc.
- ♥ Banquet staff in attendance to direct guests from ceremony to reception to ensure smooth transition.
- ♥ Coordination of your rehearsal (if ceremony is held at Waldenwoods).
- ♥ Waldenwoods staff in attendance on wedding day to ensure wedding party is gathered and prepared to walk down the aisle.

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 Staff*



# *Waldenwoods Banquet & Conference Center*

## Lakeview Tented Wedding Package

*Available May through October*

*Waldenwoods Banquet & Conference Center is pleased to offer this comprehensive outdoor wedding package approach to wedding reception planning. Our Lakeview Tented Wedding Package includes the following:*

### **6 hours of Lawn Rental**

This package includes use of our Outdoor Wedding Site at the beautiful, historical Lodge.

Located on beautiful private Lake Walden, your guests will enjoy a complete Outdoor Wedding experience. Package includes a white canopy tent to accommodate your guests, a dance floor, a vintage bar, lighting, and sides, tables, chairs and restroom facilities.

### **4 ½ Hours House Signature Bar**

Includes a complete 4 1/2 hour House Signature Bar for your guests enjoyment. House Signature Bar includes: full line of House Signature liquors, all mixes, one draft beer selection, three house signature wines of your choice, and a champagne toast for the head table.

### **Hors d' oeuvres**

Select two hot and two cold hors d' oeuvres to be served at your appetizer station.

### **Dinner Buffet**

Buffet meal: select up to two entrees for your guests. Includes your choice of one starch, one vegetable & one salad from our menu. Vegetarian and children's meals are available at no additional charge.

### **Cake Cutting**

Cake Cutting is included. Cake is plated and placed at a station for your guests to select themselves.

### **Beverage Service**

Includes regular and decaffeinated coffee, hot tea, iced tea, pop, juices & water.

### **Linens**

Standard white or ivory lap length linens and napkins included.

## **Lodging**

Lodging on site is an extremely popular option and therefore is available on a first come first served basis. Our Sunshine and Friendship Lodges are historical in their style and are a unique nontraditional option for guests who are ready for an adventure. With your signed wedding agreement and placement of a deposit we are pleased to check booking availability for you and your guests.

## **Complimentary Tasting**

A complimentary tasting is offered exclusively to our booked couples at our annual Waldenwoods Couples' Tasting Event. This event will enable the couple to experience Waldenwoods during an event. As a Guest of this event you 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 Resort**

A one year Waldenwoods Social Membership is included for the couple. This membership allows full day use privileges of resort amenities and a two night stay at the Historic Sunshine Lodge or Rustic Cottage.

## ***Additional Services Available to Compliment your Wedding Package***

### **Additional Hall and Bar time**

Extend your event with family and friends

Extra half hour of hall and bar time (\$3.00 per guest)  
Extra hour of hall and bar time (\$6.00 per guest)

### **Bar Options**

Wedding packages include the House Bar option.

We offer many different upgrade options as well as add on services to complete your bar package needs.

See the complete list of all bar options with detailed information on inclusions and pricing on bar pricing page.

### **Outdoor Cocktail Hour (\$500.00)**

This includes three bistro tables with white padded chairs and three high tops with white or ivory linen on the front lawn. This includes white glove tray service (passed hors d'oeuvres) inside the tent as well as on the front lawn.

## **Dinner Options**

Additional appetizer option: one added hot or cold (\$3.00 per guest).

Additional Entrée option: added 3<sup>rd</sup> entrée buffet (\$4.00 per guest).

Family style salad & bread service (\$2.00 per guest).

Additional potato, rice, pasta, vegetable or salad (\$3.00/per guest).

Carving Station - Carved buffet side by one of our chefs. \$100.00

## **Linen, Chair and Table Services**

Farm Chairs: (\$9.00)

Chiavari Chairs: silver, gold or mahogany with choice of white or ivory chair pads (\$6.50 per chair)

Gold or silver plate chargers available (\$1.00 per charger).

Colored napkins (\$0.50/napkin) or special fold napkins (\$0.25/napkin)

Specialty Linen upgrades available through our preferred vendor and vary with selection.

## **Bridal Cottage (\$500)**

With booked reception you may reserve our Bridal Cottage for the entire day of your wedding. This is conveniently located walking distance from the Tented Venue Includes lunch and non alcoholic beverage service. Champagne and mimosas available upon request (\$25.00 per bottle)

## **Personal Touch Service - A Waldenwoods exclusive!**

Three different levels of personal touch service for you to choose from to assist with the set up and take down of the decorative portion of your ceremony and reception here at our beautiful venue.

Select the level of service that best fits your needs. Service level is not a la cart. Any services within a level automatically shift to that level of entire selection. All levels of "Personal Touch Service" require that you pre-assemble, box, label and deliver all your items to Waldenwoods either at your scheduled rehearsal time or by 8am on wedding day. All details of placement must either be articulated by photo or diagram example and/or detailed written instruction.

See detailed instructions and pricing at the end of package.

## **Ceremony Site (\$1000)**

With booked reception you may choose to hold your ceremony on the beautiful front lawn of our historic Sunshine Lodge. Located lakeside on picturesque Lake Walden, our ceremony site usage fee includes: rehearsal time (rehearsals are scheduled on Thursday evenings), set-up and take down of high quality white padded ceremony chairs and day of ceremony coordinator & assistance.

## *Lakeview Tented Pricing*

May through October

Maximum guest count 300

Saturdays (minimum 125 guests)	\$70.95 per adult guest
Fridays (minimum 100 guests)	\$66.95 per adult guest
Sundays (minimum 75 guests)	\$62.95 per adult guest

## *Children's Pricing:*

2-12 year old guests \$24.95

No Charge for children under 2 years old

21% service charge and 6% sales tax will be added.

25% deposit required at time of booking.

## *Deluxe Hors d'oeuvres*

Wedding Packages include a selection of two hot and two cold hors d' oeuvres.

### *Hot Hors d'oeuvres*

#### **Coconut Chicken Fingers**

Tender chicken breaded with a sweet coconut batter, fried until crisp and golden, served with an Asian inspired sweet & sour sauce.

#### **Tandoori Chicken Satay (GF)**

Bursting with the flavors of India, traditionally prepared chicken with yogurt and spices and served with a mango chutney.

#### **Vegetable Samosa (Vt)**

A flaky triangle pocket filled with potatoes, peas, carrots, onions and a savory blend of traditional Indian spices.

#### **Thai Sweet Chili Meatballs**

Savory oven baked all beef meatballs tossed in a traditional Thai sweet chili with hints of garlic and Asian spices.

#### **Italian Sausage Stuffed Mushrooms**

Fresh button mushrooms stuffed to the brim with Italian herbs, sausage, parmesan, provolone and mozzarella cheese

#### **Spiced Sweet Potato & Cranberry Cake (GF, Vg)**

Spiced sweet potatoes, rainbow chard, caramelized onion and cranberries blended with curried chick peas, slow cooked red & white quinoa and wholegrain rice and beans.

#### **Butternut Squash Arancini (Vt)**

Oven roasted butternut squash, parmesan, ricotta, sage and a hint of amoretti cookie come together in a delicate sweet and savory bite served with a spicy chili infused honey.

#### **Teriyaki Beef Satay**

Tender slices of sirloin placed on a skewer and glazed with traditional Japanese teriyaki sauce and dusted with black and white sesame seeds.

#### **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 cheese.

#### **Lamb Gyros Bites**

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

#### **Michigan Cherry Blossom Tart (Vt)**

The flavors of black cherries, small batch goat cheese and clover honey compliment each other perfectly in a puff pastry shell.

#### **Prosciutto Wrapped Asparagus (GF)**

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

#### **Tuscan Ratatouille Tart (Vg)**

Petit baked tart shells filled with creamy Italian cheeses, sautéed vegetables and a savory tomato sauce.

GF=Gluten Free Vt=Vegetarian Vg=Vegan

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## *Deluxe Hors d'oeuvres*

Wedding Packages include a selection of two hot and two cold hors d' oeuvres.

### *Cold Hors d'oeuvres:*

#### **Bruschetta (Vt)**

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

#### **Chorizo Skewer (GF)**

Hand crafted dry cured Spanish Chorizo mingled perfectly with queso blanco, pickled mild peppers and olive on a sustainable bamboo skewer.

#### **Seasonal Fresh Fruit Display (GF, Vt)**

A bright and colorful assortment of the season's best fruit including melon, pineapple and berries sliced and elegantly displayed and served with a creamy brown sugar and vanilla dip.

#### **Display of Regional and International Cheeses (Vt)**

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

#### **Caprese Salad Spiedo (GF Vt)**

Fresh mozzarella cheese 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 and 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.

#### **Hummus Shooters (GF, Vt, Vg)**

Zesty house made hummus bursting with flavors of garlic and lemon whipped into a shot glass with fresh cut peppers, cucumber and baby carrots

### *Premium Hors d'oeuvres*

#### **Jumbo Shrimp Cocktail**

(\$2.00 per guest) (GF)

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

#### **Coconut Encrusted Lobster**

(\$3.00 per guest)

Succulent Lobster skewers fried in a sweet and crisp golden coconut batter, served with a house made grilled pineapple relish and butter dip.

#### **Bacon Wrapped Sea Scallops**

(\$1.00 per guest)

Savory sea scallops nestled in premium smoked bacon and served with tangy barbecue sauce.

#### **Charcuterie Board**

(\$2.00 per guest)

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

GF=Gluten Vt=Vegetarian Vg=Vegan

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## *Salad Selections*

Your wedding package includes a selection of one salad and two dressings of your choice.

### **Caesar Salad**

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

### **Garden Salad (GF,Vt,Vg)**

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

### **Bistro BLT Salad**

Freshly cut romaine with a collection of artisan lettuces tossed with grape tomatoes, crisp bacon, and crunchy homemade croutons.

### **Michigan Salad (GF, Vt, Vg)**

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

### **Deluxe Tossed Salad (Vt)**

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

### **Apple Orchard Salad (GF)**

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.

## *Potato, Rice and Pasta Selections*

Your wedding package includes one choice of potato, rice, or pasta.

### **Roasted Garlic Red Skin Whipped Potatoes (GF, Vt)**

HOMEMADE rich and buttery whipped red skin potatoes infused with fresh garlic that has been roasted in house.

### **Sweet Potato and Gruyere Gratin (GF, Vt)**

Savory Gruyere cheese cream with sage and rosemary layered between thin slices of sweet potato and baked into golden topped gratin

### **Roasted Redskin Potatoes (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 and sliced white potatoes mingle in a rich and creamy sauce and baked to bubbly perfection.

### **Fettuccine Alfredo (Vt)**

All natural Michigan made home style rolled fettuccine cooked al dente and tossed in a rich Alfredo sauce bursting with the flavor of fresh grated parmesan cheese.

### **Horseradish Whipped Potatoes (GF, Vt)**

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

### **Rice Pilaf (GF, Vt)**

Wild and white rice tossed with sautéed onion, celery and carrots, cooked in a house made vegetable stock and delicately seasoned.

### **Wild Mushroom Risotto (GF, Vt)**

Creamy Arborio rice infused with fresh parmesan and a blend of wild mushrooms caramelized with onion, garlic and a splash of white wine.

## *Vegetable Selections*

Your wedding package includes the selection of one vegetable.

### **Lightly Seasoned Asparagus (GF, Vt)**

Fresh asparagus sautéed al dente and lightly seasoned.

### **Roasted Root Vegetables (GF, Vt)**

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

### **Broccoli florets with Fresh Herbs and Butter (GF, Vt)**

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

### **Green Beans Almandine (GF, Vt)**

A new twist on a classic, 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.

### **Roasted Cauliflower Medley (GF Vt Vg)**

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

### **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)**

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.

### **Hot Honey Glazed Carrots (GF, Vt)**

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

### **Eggplant with Roasted Red Bell Pepper Relish (Vt)**

Delicately oven roasted eggplant slices topped with a fire roasted red bell pepper relish.

## *Entrée Selections*

Packages include a selection of two entrée plated or two entrée buffet meal

All packages include a Chef's Choice Vegetarian Option.

### **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.

### **Chicken Ratatouille (GF)**

Bruschetta seasoned and grilled all natural chicken breast crowned with a colorful display of thinly sliced fresh zucchini, yellow squash, and roma tomatoes.

### **Wild Mushroom and Spinach Chicken (GF)**

Cast iron seared all natural seasoned breast of chicken, smothered in an earthy cream sauce infused with a caramelized wild mushroom blend, tender spinach, onion, white wine and double smoked bacon.

### **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.

### **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 fried crisp prosciutto ham 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.

### **Five Spice Roasted Chicken Thighs**

A Chinese five-spice blend of star anise, fennel, clove and Sichuan cinnamon rubbed into plump chicken thighs and roasted until tender and juicy. Drizzled with a Serrano chili and lime infused soy glaze..

### **Honey Mustard Roasted Pork Loin (GF)**

Tender all natural White Marble Farms pork loin seared on a cast iron grill and marinated in teriyaki, whole grain mustard, and fresh garlic then slow roasted and served with our house made sweet and savory honey mustard sauce.

### **Grilled Pork Loin with Cherry Chutney (GF)**

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

### **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 and served with our house made au jus.

### **Sautéed Beef Tenderloin Tips with Wild Mushrooms (GF)**

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

### **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 Entrée Selections*

(Occasional price increases may occur due to Market Prices, ask us at the time of your menu selection for pricing)

### **Sirloin Roast (GF)**

**\$3.00 per guest**

Slow roasted angus reserve sirloin roast rubbed in fresh rosemary, garlic, and Worcestershire sauce cooked medium, sliced thin and served with our house made au jus.

### **Sirloin Filet (GF)**

**\$4.00 per guest**

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)**

**\$4.00 per guest**

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)**

**\$5.00 per guest**

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.

### **New York Strip Steak (GF)**

**\$6.00 per guest**

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.

### **The Manhattan Steak (GF)**

**\$8.00 per guest**

USDA Prime Black Angus 8 ounce steak hand cut from the ribeye roast and aged a minimum of 30 days to enhance flavor then marinated in fresh rosemary, garlic, and worcestershire sauce. The manhattan is then seared on cast iron and cooked medium and served with our house made decadent demi-glace sauce.

### **Filet Mignon (GF)**

**\$10.00 per guest**

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 then and served with our home made decadent demi-glace sauce.

## *Late Night Snack Selections*

Late Night Snacks are an optional upgrade to all packages.

### **Sliders and Dogs Station**

**\$8.00 per guest**

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.

### **Pizza and Breadsticks Station**

**\$7.00 per guest**

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.

### **Mini Deli Sandwiches**

**\$6.00 per guest**

Turkey clubs on ciabatta, ham and Swiss cheese on brioche, and beef and cheddar on a yeast cheddar roll served with Michigan made kettle chips and ranch dip.

### **Farmers Market**

**\$5.00 per guest**

A rustic display of the seasons best hand selected fruits, vegetables, and cheeses served with a creamy brown sugar fruit dip and herb vegetable dip.

### **Trail Mix Station**

**\$5.00 per guest**

A “make your own mix” station where guests customize their own late night treat. Includes Chef’s choice of assorted dried fruits, nuts, chocolate, chex mix, pretzels and granola.

## *Sweet Selections*

Sweet Selections are an optional upgrade to all packages.

### **“On the Good Ship Lollipop” Candy Station (Includes 10 varieties of candy) \$4.95 per guest**

We will work with your theme and colors to create the candy station of your dreams.  
Ask your Waldenwoods representative for more details.

### **Gourmet Coffee Station \$3.95 per guest**

Delicious assortment of flavored gourmet coffees and hot chocolates with assorted toppings, real whipped cream, shaved chocolate, peppermint sticks and marshmallows.

### **“That’s A Smoré” Station \$3.95 per guest**

Everything you need to treat your guests to fabulous smorés at Cromaine, including allowing them to toast them over a real fire in one of our fireplaces during the winter or on the front lawn of Cromaine lodge in the warmer months. Something you won’t find anywhere else!

### **Old Fashioned Cookies and Milk \$5.00 per guest**

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, Oreo, and fudge striped.

### **“Cider Mill Station” Cider and Donuts (seasonal) \$4.95 per guest**

Fresh, local hand crafted apple cider and an assortment of doughnuts made fresh daily right here in Hartland at Muellers Orchard.

### **Elegant Desserts by the “dozens”**

#### **Mini Assorted Cheese cakes (\$100.00 four dozen)**

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

#### **Les chouchois (\$60.00 two dozen)**

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

#### **Les Tartes (\$85.00 three dozen)**

These one bite versions of classical French dessert are hand crafted one by one with only the best ingredients ant the most unique flavor profiles. Flavors are chocolate praline, apple vanilla, apricot almond, pear chocolate, lemon, and caramel almond.

#### **Macarons (\$120.00 four dozen)**

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

#### **Cannolis (\$38.00 per dozen)**

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

#### **Gourmet Pretzel Rods (\$18.00 per dozen)**

Crispy pretzels dipped in variations of milk and white chocolate and drizzled with alternating melted swirled chocolate

#### **Chocolate covered strawberries (\$30.00 per dozen)**

Luscious strawberries dipped in milk chocolate drizzled with vanilla also white chocolate drizzled with dark swirls.

## *Bar Services*

Wedding minimums apply to all bar packages  
Additional specialty liquor, wine and beers are available at an additional fee

### *House Signature Bar (included in package)*

*The package includes half liquors, your choice of one draft beer, three House Brand Wines, Soda and Juices. Plus, a Champagne Toast for the Head Table.*

*House Signature Liquors:* Vodka, Gin, Rum, spiced Rum, Peach Tree Schnapps, Scotch, Amaretto, Whiskey & Bourbon

### *Premium Bar (add \$6.00 per guest over 21 yrs of age)*

*Upgrade your bar package to include premium liquors, your choice of two draft beer, three House Brand Wines, Soda and Juices. Plus, a Champagne Toast for all Guests.*

*Premium Brands Include:* Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Peach Tree Schnapps, Dewars Scotch, Titos Vodka,

Canadian Club Whiskey, Jack Daniel's Whiskey & Amaretto, Bailey's Irish Cream, Kahlua

### *Michigan Signature Bar (add \$8.00 per guest over 21 years of age)*

*Upgrade your selected bar package to include premium liquors, your choice of one domestic beer and one Michigan beer, two House Brand Wines, two Michigan Wines, Michigan Hard Cider, Soda and Juices. Plus, a Champagne Toast for All Guests.*

Tito's Vodka , Absolut Vodka,, Michigan Grand Traverse True North Vodka, New Holland Fresh Water Rum, Bacardi Rum, Captain Morgan Spiced Rum, Tanqueray Gin, New Holland Beer Barrel Bourbon, Jack Daniel's Whisky, Crown Royal Whisky, Dewars Scotch, Amaretto, Bailey's Irish Cream, Kahlua and Peach Tree Schnapps

### *Domestic Beers*

Budweiser, Budweiser Light, Miller, Labatt, Labatt Light & Coors Light

### *Michigan Beers*

Bell's Oberon, Bell's Two Hearted, Short's Soft Parade, Old Nation M-43, New Holland Sun Dog Amber Ale, Arcadia Angler's Ale, Founders All Day IPA & Founders Pale Ale

### *House Wines*

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

### *Michigan Wines*

Left Foot Charley LeCaban Riesling, Left Foot Charley Pinot Blanc, Dablon Riesling "Sweet", Dablon Cabernet Sauvignon, Dablon Chardonnay, Leelanau Cellars Pinot Noir, Leelanau Cellars Pinot Grigio, Leelanau Cellars Late Harvest Riesling, Leelanau Cellars Chardonnay

## *Additional Bar Service Options*

### Lemonade Station (\$3.95 per guest)

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

### Gourmet Coffee Station (\$3.95 per guest)

Delicious assortment of flavored gourmet coffees and hot chocolates with assorted toppings, real whipped cream, shaved chocolate, peppermint sticks and marshmallows.

### Champagne Toast (add \$3.00 per guest over 21 years old)

Add a champagne toast to our Beer & Wine Selection or a Champagne Toast at midnight.

### Non-Alcoholic Sparkling Wine Toast (\$2.00 per guest)

Add a non-alcoholic sparkling wine toast to our Non-Alcoholic Selection.

### Wine Pour (\$6.00 per guest)

This package includes one wine pour during dinner.

### Beer & Wine Selection (subtract \$3 per guest)

This package includes all standard beverage service plus, a Draft Beer and 3 House Brand Wines.

### Non-Alcoholic Selection (subtract \$10 per guest)

This package includes all standard package beverage service.

Includes no alcoholic options



## *Waldenwoods Banquet & Conference Center*

### Cromaine Breakfast Buffet Menu

**\$14.95 per guest**

**2 - 12 year olds \$8.95**

**No charge for children under 2**

2 hours of total rental time (9-11 am) location varies

Bar Services available at an additional cost.

Food Service 1 hour only from 9-10 am or 9:30-10:30 am

### **Buffet Style**

Menu Includes:

Made to Order Omelet/Eggs Station

Bacon & Sausage

Breakfast Style Potatoes

Biscuits and Gravy

Texas Style French Toast Bake & Fluffy Pancakes

Fresh Fruit

### **Beverage Service**

**Includes regular and decaffeinated coffee, hot tea, orange juice & water**

### **Linens**

Standard formal white linens & napkins included.

20 person minimum applies

# *Waldenwoods Lodging*

**Sunshine Lodge** was built in 1925 and has 17 individual rooms. It is complemented by a large community living room and a scenic porch overlooking Lake Walden. In the middle of the building is a large living room with the couches and easy chairs placed around the big stone fire place for visiting with friends and family. Sunshine has two porches on both sides of the building. The one facing east is a stone porch facing the woods. Many people have seen deer while sitting on this porch with a cool drink. The front porch overlooks Lake Walden and is floored with hand-laid mosaic tile by pewabic pottery in the design of a big sun (therefore the name).

This is a great place for wedding pictures. Accommodations in each room vary but each individual room has its private bath.

Sunshine has a full size refrigerator with a freezer located in the common area. This historic lodge does not have air conditioning. **Occupancy:** 8 rooms with a queen size bed, 2 rooms with a queen and a rollaway, 2 rooms with a queen and a twin bed, 1 room with 2 twin beds, 1 rooms with a queen, twin and rollaway, 1 room with a queen and daybed with trundle, and 2 rooms with a double bed.

**Check in after 3:00 p.m. and checkout 11:00 a.m.  
\$110.00 per night plus tax.**



**Friendship Lodge** was also built in 1925. The lodge sits on a small rise overlooking the Lake shaded by large oak trees. The lodge has a rustic charm of a Country Inn and a wonderful comfort of a Bed and Breakfast. Friendship has nineteen rooms. There are bathrooms and showers for men and women on both floors. Friendship has a spacious community living room complete with a large stone fireplace, and double doors that open overlooking Lake Walden.

Friendship is the kind of lodge where you can wear blue jeans and put your feet up and relax. The casual atmosphere makes it wonderful for a family and friends. You can also sit around a bonfire while you roast marshmallows and enjoy the up north feeling.

Your group will have access to the lake, boat, tennis court, basketball court, and the beautiful and picturesque walking trail around Lake Walden. Rates include linens. This historic lodge does not have air conditioning.

There is an extra charge for early check in and late check out.

**Check in after 3:00 p.m. and checkout 11:00 a.m.  
Whole Lodge (19 rooms, sleeps 43)..... \$1,650 per night plus tax**

## *Personal Touch Service - A Waldenwoods exclusive!*

Three different levels of personal touch service for you to choose from to assist with the set up and take down of the decorative portion of your ceremony and reception here at our beautiful venue.

Select the level of service that best fits your needs. Service level is not a la cart. Any services within a level automatically shift to that level of entire selection. All levels of "PERSONAL TOUCH SERVICE" require that you pre-assemble, box, label and deliver all your items to Waldenwoods either at your scheduled rehearsal time or by 8am on wedding day. All details of placement must either be articulated by photo or diagram example and/or detailed written instruction. (Using the provided Waldenwoods form) See staff for details and pricing.

Exclusions to this service are handling of gifts or cards, no floral arranging, no décor put up or taken down from the pergola (any use of a ladder for this must be handled by a insured vendor. No nails or tape of any kind may be used for any kind of décor.)

### **DETAILS OF PRICING**

Up to 100 guests - \$250

101-250 guests - \$400

#### **Level 1 service**

Placement of guest name cards on entry table (must be alphabetized)

Placement of wedding favors at tables

Placement of your own chargers (non WW rentals)

Placement of programs at guest seats

Up to 100 guests - \$350

101-250 guests - \$500

#### **Level 2 service**

**Includes anything from level 1 service plus...**

Mantel décor - removal of WW mantel décor and replacement with your décor

Table decorations - candles, lanterns, **reassembled** centerpieces (no arranging of flowers)

Placement of table numbers

Up to 100 guests - \$450

101-250 guests - \$600

#### **Level 3 service**

**Includes anything from levels 1 & 2 plus...**

Any additional décor indoors other than above such as

Extra lanterns, signs, easels throughout the room, extra table centerpiece items, or any assembling of parts of centerpieces (no arranging of flowers)

All outdoor décor, signs, chair ropes or décor, items for ceremonies, moving of items from ceremony to reception or anything additional not included in the levels above.

**PERGOLA DECORATING:** Decoration of the outside wedding ceremony pergola **may only be done by a insured vendor** if any type of ladder or assistance device is needed to hang or drape any décor. Waldenwoods does not offer the service of pergola decorating. Guests may not use ladders, chairs or anything else to access the top of the pergola themselves due to liability issues. No nails, staples, tape may be used on the Pergola at any time.

## Instructions for PERSONAL TOUCH SERVICE

### Delivery of items -

All items to be set out by Waldenwoods staff must be delivered to Waldenwoods by either setting up a time frame **prior to rehearsal** or delivered to the hall **in completion by 8am** on wedding day. This must be arranged with our office staff prior to the wedding day.

### Instructions to our staff-

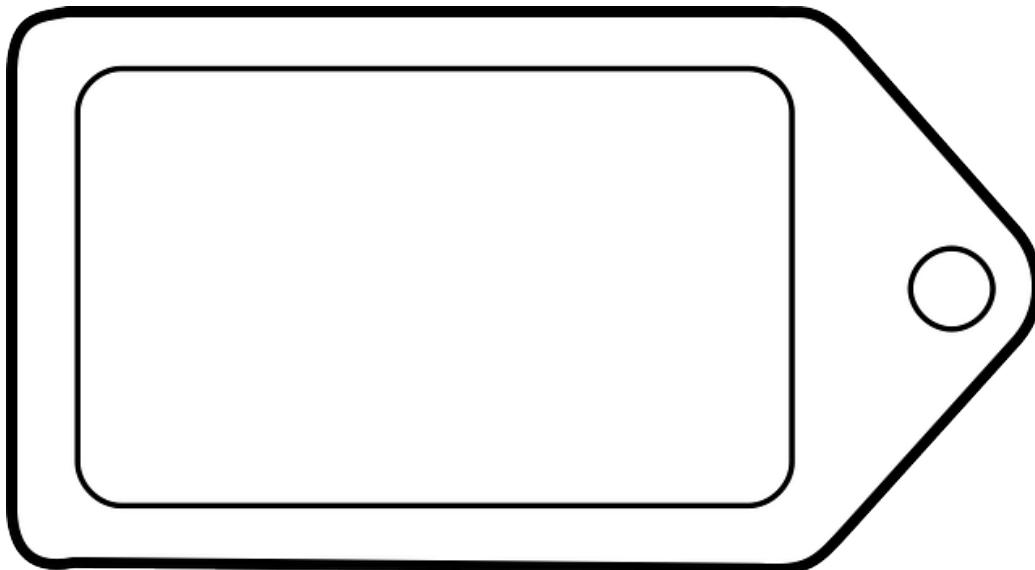
All levels of Personal Touch Service require detailed written and visual instructions. Please use the forms below to note all instructions.

### Box, tag and identify your items -

Using the Waldenwoods tagging system, any items for set up must be delivered in either cardboard boxes or plastic bins. All boxes must be labeled using the Waldenwoods tagging system. We require the wedding party name, date, item description, number of boxes and destination of item within the room. Any items too big to be boxed may be tagged separately. (**See sample below**)

### Contact person for any questions -

We ask that you provide a contact person on the instruction forms in case we have any questions. Our goal is to provide a stress free day to all of our couples while we assist with their dream for their wedding. Let us know if there is someone specific other than the couple to ask any questions we may have while respecting the couple's privacy for the day.



# *Waldenwoods Fireworks*

*When you met it was just like Fireworks!*

*Now let everyone see the light show over the water from  
the sandy shore of Lake Walden!*

*After a perfect day and a fairytale night, end the evening with a  
fireworks show that exemplifies your love. Treat your family and  
friends to a night they'll talk about for years to come!*

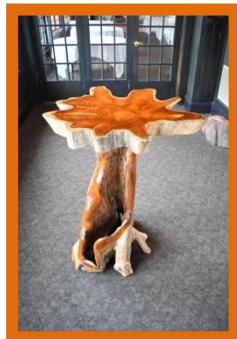
*We have a variety of packages to fit your budget  
and our Event Planning Staff handle all details for you.*



*Call us for current package offerings and pricing!*

**810-632-6401**

# *Waldenwoods Rentals*



*High Top or  
Bistro Tables  
\$15.00 each*



*Wooden Crates  
\$30.00/5 crates*



*Table Numbers  
Calligraphy clear  
acrylic signs  
Available in gold or black  
\$5.00 each*



*Teak Wood High Tops  
One of a kind functional work of art made from genuine teak root wood. Great as cake table or as cocktail tables.  
One for \$40.00  
Two for \$ 75.00*

*Table  
Runners  
Available  
in gold and  
rose gold  
glitz  
\$4.00 each*



*Speckled Gold  
Votive Candle  
Holders  
\$8.00/doz w/o candle  
\$10.00/doz w/ candle*



*Lanterns*  
Available in  
White with gold accents  
Black  
Gold  
Silver



*Lanterns*  
\$5.00/each

With wood  
slab  
\$10.00/each

With  
flowers and  
wood slab  
\$15.00/each



*Wood Slabs*  
Genuine wood  
Available in Thin or Thick  
\$2.50/each



*Reef Gold  
Chargers*  
\$1.50/each



*Chargers*  
Available in gold or silver  
\$1.00/each



## Lawn Games      \$100



## Gold Crystal Card Box or Dark Walnut Wood Card Box

\$25.00



## Sparkler Sendoff Package

*Includes everything needed for your picture perfect sparkler send off*

*Level 1 (50-150 guests): \$175.00*

*Level 2 (151-250 guests): \$350.00*





## Rehearsal Dinner Package

All entrees are served with our house garden salad and warm rolls. Package includes three hours of hall time, white linens, lemonade, iced tea, and coffee.

### *Grilled Herb Chicken*

**\$18.95**

All natural chicken breast marinated with sundried tomatoes, Italian herbs and olive oil then baked to perfection. Served with roasted garlic mashed potatoes and seasoned green beans

### *Parmesan Crusted Chicken*

**\$18.95**

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. Served with baked redskin potatoes and steamed broccoli.

### *Brown Sugar Glazed Salmon*

**\$24.95**

Delightfully flakey premium cold water North Atlantic salmon marinated in brown sugar, garlic, basil, and herbs, baked tender and juicy. Served with rice pilaf and lightly seasoned asparagus.

### *Margarita Chicken*

**\$18.95**

Fresh mozzarella, heirloom tomatoes, and basil pesto rest atop grilled all natural chicken breast served with fettuccine alfredo and sautéed zucchini and summer squash.

### *Chicken Piccata with Lemon Sauce*

**\$18.95**

Lightly breaded all natural chicken breast pan fried and drizzled with a fresh lemon pan sauce served with rice pilaf and green beans almandine.

### *Grilled Bistro Fillet*

**\$25.95**

Grilled petite fillet of beef tenderloin served with house made au jus, horseradish mashed potatoes and chili infused honey glazed baby carrots.

### *Baked Mostaccioli*

**\$19.95**

Sautéed Italian sausage, bell peppers, onions, and mushroom tossed with penne pasta and an herbaceous marinara sauce smothered in bubbly melted mozzarella and provolone cheeses served with broccoli, garlic breadsticks.

### *Fried Super Chicken*

**\$19.95**

Seasoned crispy fried chicken served with home made mashed potatoes and gravy, buttered corn, coleslaw, and warm flakey biscuits with honey and butter.

### *Chicken and Ribs*

**\$25.95**

Slow cooked fall off the bone BBQ ribs and herb roasted chicken served with seasoned green beans, cheesy au-gratin potatoes,.

### *Back Yard BBQ*

**\$22.95**

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*

**\$19.95**

Cilantro lime sliced 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*

**\$19.95**

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

Choose any two burger/dog bases: (add a third for \$3.00 per person)

Angus beef burger	Apple and sage chicken sausage	Breaded chicken patties
Black bean burger	Dearborn all beef hot dogs	Johnsonville brats
Impossible burger	Cranberry turkey burger	Buffalo chicken sausage

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

Seasoned French fries	Traditional potato salad	Deluxe tossed salad
Cheesy potatoes O'Brien	Blue cheese coleslaw	Caeser salad
Brown sugar baked beans	Fresh fruit salad	Kettle chip assortment

## *Enhancements to make your event extra special:*

### *Sweet Selections*

#### *Assorted Mini Cookies*

**\$25.00 two dozen**

Almond joy, hope royal, white chocolate cranberry, and GF chocolate chip cookies.

#### *Assorted Chambord Brownies*

**\$25.00 dozen**

Rich chocolate brownies with oreo, coconut, and caramel.

#### *Mini Assorted Cheesecakes*

**\$100.00 four dozen**

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

#### *Cash or Tab Bar*

**\$100 Bartender Fee**

#### *Sangria Station 2 hour bar service -*

**\$10.95 per guest over 21**

Includes white and red sangria with assorted fruits.

#### *Pop Service*

**\$2.00 per guest**

Includes coke, diet coke, sprite, lemonade, ginger ale, and iced tea

21% Service Charge and 6% Sales not included

A signed contract, policies and a deposit of 25% of contract total is due to secure date. Final Count is due 10 days prior to event and Final Payment is due 2 days prior to event. Visa, MasterCard and Discover accepted.



# Bridal and Baby Shower Luncheon Package

Waldenwoods Banquet and Conference Center

## Luncheon Entrees

All luncheon entrees are served with our house garden salad and warm sliced French bread.

### *Grilled Herb Roasted Chicken* \$18.95

All natural chicken breast marinated with sundried tomatoes, Italian herbs and olive oil then baked to perfection. Served with roasted garlic mashed potatoes and seasoned green beans.

### *Parmesan Crusted Chicken* \$18.95

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. Served with baked redskins potatoes and steamed broccoli.

### *Brown Sugar Glazed Salmon* \$24.95

Delightfully flakey premium cold water North Atlantic salmon marinated in brown sugar, garlic, basil, and herbs, baked tender and juicy. Served with Rice Pilaf and lightly seasoned asparagus.

### *Margarita Chicken* \$18.95

Fresh mozzarella, heirloom tomatoes, and basil pesto rest atop grilled all natural chicken breast served with Fettuccine Alfredo and sautéed zucchini and summer squash.

### *Chicken Piccata with Lemon Sauce* \$18.95

Lightly breaded all natural chicken breast pan fried and drizzled with a fresh lemon pan sauce served with rice pilaf and green beans almandine.

### *Grilled Bistro Fillet* \$25.95

Grilled petite fillet of beef tenderloin served with house made au jus, horseradish mashed potatoes and chili infused honey glazed baby carrots.

## Luncheon Entrée Salads

All luncheon salads are served with a cup of soup, warm sliced French bread, and your choice of dressing

Add all natural grilled chicken to any salad for \$3.00 or grilled Atlantic salmon for \$4.00

Soup selections include lemon and rice chicken, Broccoli Cheddar, or Vegetable Minestrone.

### *Caesar Salad* \$15.95

Crisp freshly cut romaine lettuce tossed in a traditional Caesar dressing topped with fresh grated parmesan and crunchy homemade croutons.

## *Michigan Salad* \$15.95

Crisp romaine blended with a collection of artisan lettuces garnished with toasted pine nuts, dried cherries, English cucumber, and heirloom tomatoes.

## *Apple Orchard Salad* \$16.95

A collection of artisan lettuces and crisp romaine garnished with fresh apples, house made candied pecans, slivered red onions, and smoked blue cheese crumbles.

## *Cobb Salad* \$17.95

Crisp romaine blended with a collection of artisan lettuces topped with grilled chicken, crisp bacon, smoked blue cheese, red onion, tomato, egg, and avocado slices.

## *Luncheon Sandwiches*

All luncheon sandwiches are served with a fresh fruit garnish and kettle chips.

Add your choice of a cup of soup, side caesar salad, or a side house garden salad with your choice of dressing for \$4.00

## *Chicken Salad Croissant* \$15.95

Freshly made Chicken salad with diced grilled chicken, bacon, dried cherries, red onion, and celery lightly dressed and placed on a flaky croissant with a collection of artisan lettuces and heirloom tomatoes.

## *Chicken Caesar Wrap* \$15.95

Grilled marinated chicken, romaine lettuce, fresh shredded parmesan cheese, heirloom tomatoes, crunchy tortilla strips and Caesar dressing wrapped in a multi grain tortilla.

## *Chicken Cordon Bleu Sandwich* \$15.95

Grilled chicken breast with stacked oven roasted ham & melted baby Swiss cheese, heirloom tomatoes on a toasted brioche bun.

## *Prime Rib French Dip* \$16.95

Thinly shaved slow roasted prime rib stacked on a toasted old world Italian bun with melted mozzarella and provolone cheeses served with house made au jus.

## *Sweet Selections*

## *Assorted Mini Cookies* \$25.00 Two dozen

Almond joy, hope royal, white chocolate cranberry, and GF chocolate chip cookies.

## *Assorted Chambord Brownies* \$25.00 dozen

Rich chocolate brownies with Oreo, coconut, and caramel.

## ***Mini Assorted Cheesecakes***      **\$100.00 four dozen**

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

## ***Les Chouchois***      **\$60.00 two dozen**

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

## ***Les Tarts***      **\$85.00 three dozen**

These one bite versions of classical French dessert are hand crafted one by one with only the best ingredients and the most unique flavor profiles. Flavors are chocolate praline, apple vanilla, apricot almond, pear chocolate, lemon, and caramel almond.

## ***Macaroons***      **\$120.00 four dozen**

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

## ***Cannolis***      **\$38.00 per dozen**

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

## ***Gourmet Pretzel Rods***      **\$18.00 per dozen**

Crispy pretzels dipped in variations of milk and white chocolate and drizzled with alternating melted swirled chocolate.

## ***Chocolate Covered Strawberries***      **\$30.00 per dozen**

Luscious strawberries dipped in milk chocolate drizzled with vanilla also white chocolate drizzled with dark chocolate swirls.

## ***Enhancements to make your event extra special:***

### ***Pop Service***      **\$2.00 per guest**

Includes coke, diet coke, sprite, lemonade, ginger ale, and iced tea

### ***Lemonade Station***      **\$3.95 per guest**

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

### ***Gourmet Coffee Station***      **\$3.95 per guest**

Regular coffee, decaffeinated coffee, rich hot coco, and an elegant collection of Tea Forte teas served with a delicious assortment of flavored gourmet creamers, fresh whipped cream, Belgian dark chocolate shavings, barista crystal sticks, and mini marshmallows.

**Sangria Station 2 hour bar service - \$10.95 per guest over 21**

Includes white and red sangria with assorted fruits.

**Mimosas 2 hour bar service - \$6.00 per guest over 21**

Enjoy orange juice and our house champagne, Martini and Rossi.

**Old Fashioned Cookies and Milk \$5.00 per guest**

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, Oreo, and fudge striped.

**Cash or Tab Bar \$100.00 Bartender Fee**

## **Chair Covers & Linens**

Standard white & napkins are included.

Colored napkins (\$0.50/napkin) & special pocket fold napkin (\$0.25/napkin)

Chair covers with sash of your choice can be added for \$3.50/chair.

Specialty linens are available (prices vary with selection ask for details)

## **Room Rental Charges**

Room location based on availability:

\$200 for 3 hrs in the Main Hall (parties over 40 guests –lower level)

\$150 for 3 hrs in the Lakeview Conference Room (parties less than 40 guests-upper level,  
**no elevator and no wheelchair access).**

Additional hall time is available for \$100.00 per ½ hour.

*21% Service Charge and 6% Sales not included*

*A signed contract, policies and a deposit of 25% of contract total is due to secure date. Final Count is due 10 days prior to event and Final Payment is due 2 days prior to event. Visa, MasterCard and Discover accepted.*