

WELCOME

Thank you for inquiring about having your function at Deer Lake Banquet Center. When it's your job to do the planning, the success of your function depends on so many things. At Deer Lake Banquet and Conference Center, we take pride in prompt, friendly service, style and attention to details that reflect most on you, the planner.

You and your group, customer, company or organization will discover that style and casual elegance of our country setting is appropriate for any special meeting, conference or social event whether you are bringing a small group or large. Our experience tells us that the maximum for wedding receptions is 350 people at Deer Lake.

You'll find that our spacious, multi-level Poolside room, intimate Courtside room, Bullwinkles or our dining room is the perfect place to host your event. We will be happy to assist you in planning your meeting room layout and an appropriate menu for your function.

Specialties Include:

- Elegant yet functional rooms servicing
 25 350 people overlooking Deer Lake
- Excellent food and presentation
- · Large dance floor and stage
- Sound System and Screens
- Pool parties
- Outdoor Ceremonies
- Valet parking
- (2) In-house restaurants
- Chair covers

We look forward to assisting you plan your function that insures success.

If you have further questions about our banquet facility please call:

(248) 625-8686 or (248) 625-6111.



WEDDING SIT DOWN

SIT DOWN DINNER CHOICES

Your dinner will begin with hors d'oeuvres consisting of assorted cheeses and crackers along with garden fresh vegetables and dip. Your meal will include a tossed salad, an entree selection, potato and vegetable, rolls and butter, coffee, tea or milk.

LIQUOR SERVICE

A deluxe open bar will be provided consisting of: Smirnoff vodka, Seagrams gin, Canadian Club & VO whiskey, Bacardi rum, J&B scotch, Jack Daniels bourbon, Peach schnapps, Brandy, draft beer, wines, soft drinks, all mixes and garnishes. To upgrade to our premium bar please add \$6.00 per person and \$11.00 for our Select Premium bar.

ONE HOUR UNLIMITED HORS D'OURVES

Vegetable Tray with Dill Dip, Meat balls and Fresh Fruit Tray

ENTREES (Choice of One)

Eight Ounce Sirloin Steak*
Delmonico Steak with Sauteed Mushrooms*
Beef Marsala*
Chicken Picatta with Fettuccini Alfredo
Harvest Chicken
French Chicken Breast
Sauteed Chicken with Corn Bread Stuffing &
Light Cream Sauce

Peppered Beef Sirloin in Wine Sauce*
Top Sirloin* (50z.) & Shrimp Scampi
Top Sirloin* (50z.) & Salmon with Dill Butter*
Wild Mushroom Chicken
Artichoke Chicken
Salmon with Garlic Dill Butter*

VEGETABLES (Choice of One)

Green Beans Almondine Broccoli with Cheese Sauce Honey Glazed Carrots California Mixed Corn

POTATOES (Choice of One)

Au Gratin
Whipped
Baked Potato with Sour Cream
Herbed Red Skins
Wild Rice
Whipped with Roasted Garlic

Complimentary with the Wedding Package, Deer Lake will provide:

Colored linen napkins A champagne toast for the head table Full service waitstaff and barstaff Chair covers with colored sash of your choice We will cut and serve your wedding cake

AFTERNOON RECEPTION: 11:00 AM to 4:00 PM

EVENING RECEPTION: 6:00 PM to 12:30 AM

PREMIUM ENTREES - Prime Rib* \$5.75 Mixed Grill* \$6.00 Filet Mignon* \$6.50



GENERAL INFORMATION

DEPOSIT PROCEDURE

A date may be held for 10 days without a deposit. A deposit of \$800 for the Poolside room or \$200.00 for Bullwinkles Courtside or Dining Room must be received within the allotted 10 day period to retain this reservation. This deposit will be applied to your final bill.

SATURDAY ROOM CHARGE		SUNDAY thru FRIDAY ROOM CHARGE		
Poolside room rental	6:00pm - 12:30am	\$500.00	Poolside room rental other times	\$200.00
Courtside room rental	6:00pm - 12:30am	\$200.00	Courtside room rental other times	\$150.00
Bullwinkles	6:00pm - 12:30am	\$100.00	Bullwinkles other times	\$100.00
			Room Only Rental (Poolside)	\$1000.00
_			Room Only Rental (Courtside)	\$400.00

GENERAL INFORMATION

- 1) Please note that if you split your entree choice there will be a \$1.00 per person charge.
- 2) The room charge includes all linens, room set-up and clean-up, available equipment, waitstaff, and barstaff, table skirting, cake cutting, beveled mirrors, votive holders, and brandy snifters.
- 3) Outside food or beverages may not be brought onto the premises with the exception of bakery cakes for special events.
- 4) Groups requesting tax exception must provide the tax exempt number prior to the scheduled function.
- 5) Payment is based on your guaranteed number of guests given to the Deer Lake Banquet Director ten working days prior to the scheduled event. Payment is due five working days prior to the function. We will charge for the guaranteed number or the number served, whichever is greater. We accept cashiers or certified checks, cash, or money orders. No personal or out of state checks will be accepted.
- 6) All food and beverage prices are subject to 6% Michigan Sales tax and 18% service charge.
- 7) Acceptance of this reservation does not guarantee a current price quotation as prices are subject to change.
- 8) This is a Smoke-Free Environment.
- 9) Final count of guests is due 10 days before function.
- 10) You must contact us with your menu choice 14 working days prior to your function.
- 11) Deer Lake will prepare 5% above your guaranteed number of guests.
- 12) Contracted services are subject to management approval.
- 13) The performance of this agreement is contingent upon the ability of Deer Lake Banquet Center to complete the same, and is subject to disputes or strikes, accidents, government requisitions upon travel, transportation, foods, beverages, or supplies, and other cause whether enumerated herein or not, beyond control of management preventing or interfering with performance. In no event shall Deer Lake Banquet Center be liable for the loss or profit for similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty, or otherwise.
- 14) Deer Lake Banquet Center is not responsible for any personal or rented items left at the closing of your function.

PAYMENT INFORMATION

Payment is based on your guaranteed number of guests given to Deer Lake Banquet Center ten days prior to scheduled event, and is due five days prior to this function. We accept Cashiers Checks, Cash or Money Orders for payment.

CANCELLATION POLICY & REFUND PROCEDURE

The guest agrees to notify Deer Lake Banquet Facility <u>IN WRITING</u> to cancel this contract. The client assumes responsibility for, and will make payment for 50% of the total revenue estimated if contract is canceled within 90 days prior to the scheduled event. If written notice of cancellation is received outside of 90 days prior to function, one half of the deposit will be refunded. If the reserved date is not rebooked, the deposit will be forfeited.



HORS D'OEUVRES

HOT & COLD APPETIZERS

COLD APPETIZERS	
Shrimp Bowl	Market Price
Pepper Roasted Tenderloin with creamy horseradish & baguettes*	\$5.25 per person
Mini Croissant	* *
Vegetable, Tortellini and Fresh Mozzarella Antispasta Platter	
Roasted Pork Tenderloin served with creamy horseradish sauce & baguettes.	
Smoked Salmon*	. \$4.95 per person
Fruit Tray (seasonal)	. \$3.95 per person
Cheese Tray with Gourmet Crackers	\$3.50 per person
Ham, Scallion and Cream Cheese Rolls	\$3.60 per person
Tortilla Pin Wheels* (Turkey, Ham or Beef)	\$3.60 per person
Fresh Garden Vegetables with Dill Dip	\$3.50 per person
Fresh Tomato Brushetta served with Party Style Toast	\$3.25 per person
Spinach Dip served with tri-color nacho chip	\$3.25 per person
HOT APPETIZERS Coconut Shrimp served with sweet and sour sauce	\$5.25 nay naysay
Beef Tenderloin Kabobs*	
Jamaican Chicken Kabobs.	
Spinach and Cheese Phyllo	
Finger Pizza.	
Stuffed Mushrooms with Italian Sausage and Cheese	
Chicken Fingers.	
Potato Skins.	* *
Wing Dings or Spicy Buffalo Wings	1 1
Egg rolls.	
Cocktail Meatballs.	1 1
Cocinian Memorins.	. \$5.50 per person
Miscellaneous Munchies	
Tortilla Chips & Salsa	. \$1.50 per person
Fancy Mixed Nuts	. \$1.00 per person
Spanish Nuts	. \$.50 per person
Potato chips	. \$.50 per person
Pretzels	. \$.50 per person
Chip Dip	. \$.50 per person
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All prices are subject to 6% sales tax and 18% service charge. Special items are also available.

Trail Mix.....\$.50 per person



BREAKFAST

Breakfast Choices

BREAKFAST MENU Coffee Station ... \$4.50 Coffee and Donuts and Bagels ... \$6.95 Country Fresh Scrambled Eggs, Choice of Bacon, Ham or Sausage, Slices of Browned Red Skin Potatoes, English Muffins, Juice and Coffee ... \$9.95 (Buffet Style) Minimum of 50 guests ... \$9.95 BREAKFAST BUFFETS (All buffets require a minimum of 50 or more guests) CONTINENTAL BREAKFAST Fresh Juice, Donuts, Bagels and Coffee ... \$7.95 DELUXE CONTINENTAL Fresh Juice, Fruit Bowl, Assorted Sweet Rolls, Bagel and Coffee ... \$8.95 GRAND BREAKFAST BUFFET Assorted Fresh Fruit Juices, Fruit Bowl, Country Fresh Scrambled Eggs, Miami French Toast, Bacon, Sausage, Slices of Browned Red Skin Potatoes and Coffee ... \$12.95



SPORTS BANQUET

Menu

Deer Lake Banquet Center is the perfect facility to host a banquet for your sports team. Our convenient pack can accommodate a minimum of fifty people. Let us assist you in making your party a success.

The package includes:

Baked Chicken

Tossed Salad

Mostaccioli

Vegetable

Rolls

Unlimited Soda

Your guests will be served their choice of coffee, tea, milk or ice tea

\$14.95 per person

No sales tax with tax exempt number

No room charge

18% service charge



LUNCHEON SIT DOWN

SIT DOWN LUNCH CHOICES

ENTREES (All entrees include rolls and butter and a beverage)	
80z. New York Strip* with Sauteed Mushrooms, Salad, Potato and Vegetable	\$16.50
Stuffed Pork Chops, Salad, Potato and Vegetable	\$15.50
Delmonico Steak* (8 Oz.), Salad, Potato and Vegetable	\$15.50
Wild Mushroom Chicken, Salad, Potato, and Vegetable	\$14.95
Stuffed Chicken Breast, Salad and Potato	\$14.95
White Fish, Salad, Potato and Vegetable	\$14.50
Choice Sirloin Steak* (6 Oz.), Salad, Potato and Vegetable	\$14.50
Chicken Strudel in Puff Pastry, Fresh Fruit or Salad	\$13.50
Chicken Piccata Sandwich, Chips or Fresh Fruit	\$12.50
Chicken ala King in Puff Pastry, Fresh Fruit or Salad	\$12.50
Deer Lake Chicken Salad served in Melon with Grapes and Nut Bread	\$12.50
Spring Vegetable Pasta, Fresh Fruit or Salad	
Grilled Chicken Salad with Seasonal Fruits, Nuts, and Lettuce tossed with Raspberry Vinc	
Balparma Salad with Grilled Chicken	\$12.50
Turkey Croissant with Fresh Fruit	\$10.95
Baked Salmon*	\$15.50
Lasagna	\$11.95

SALADS

(Choice of One) Cole Slaw Cottage Cheese Fruit Cup Spinach Salad (add \$1.00) Tossed Garden Salad

VEGETABLES

(Choice of One)
Green Beans Almondine
Broccoli with Cheese Sauce
Honey Glazed Carrots
Corn
Vegetable Medley

POTATOES

(Choice of One)
Au Gratin
Baked Potato with Sour Cream
Twice Baked (add \$1.00)
Whipped
Whipped with Roasted Garlic
Wild Rice
Herbed Red Skin



LUNCHEON BUFFET

BUFFET LUNCH CHOICES

Each buffet features a sumptuous array of seasonal, gourmet and house specialties in addition to whatever main courses you select. We also include a variety of garden fresh salads, potato and vegetables, rolls, coffee, tea or milk.

BUFFET (All buffets require a minimum of 50 or more guests)
Choice of 1 Entree \$17.95
Choice of 2 Entrees \$19.95
Cold Cut Buffet
Assorted sliced meats* and cheeses, iced relishes, tossed salad, cole slaw, cottage cheese
with fruit, potato salad, variety of breads, condiments and beverage.

ENTREES (Choice of one or two)

Steamship Round of Beef*	Mostaccioli with Beef and Tomato Sauce	Beef Marsala*
(Carved at your buffet table)	Peppered Beef Sirloin in Wine*	Chicken Piccata
Salmon with Dill Butter*	Herbed Baked Chicken	Lasagna

VEGETABLES (Choice of One)

Green Beans Almondine Broccoli with Cheese Sauce Honey Glazed Carrots Corn Vegetable Medley

POTATOES (Choice of One)

Au Gratin
Baked Potato with Sour Cream
Whipped
Whipped with Roasted Garlic
Herbed Red Skin
Wild Rice
Twice Baked (add \$1.00)



WEDDING BUFFET

BUFFET DINNER CHOICES

Your meal will consist of a lavish buffet table with your choice of two entrees, one potato, one pasta and two vegetables. Accompanied by an assorted relish tray and a variety of salads. Bread baskets and coffee, tea or milk will be served with dinner.

LIQUOR SERVICE

A deluxe open bar will be provided consisting of: Smirnoff vodka, Seagrams gin, Canadian Club & VO whiskey, Bacardi rum, J&B scotch, Jack Daniels bourbon, Peach schnapps, Brandy, draft beer, wines, soft drinks, all mixes and garnishes. To upgrade to our premium bar please add \$6.00 per person and \$11.00 for our Select Premium bar.

ONE HOUR UNLIMITED HORS D'OURVES

Vegetable Tray with Dill Dip, Meat balls and Fresh Fruit Tray

ENTREES (Choice of One)

Steamship Round of Beef*

(carved at the buffet table)

Herbed Baked Chicken

Stuffed Pork Loin with Mushroom Gravy

Beef Marsala*

Stuffed Chicken

Filet Mignon* (additional \$4.75)

Wild Mushroom Chicken

Peppered Beef Sirloin in Wine Sauce*

PASTA (Choice of One)
Fettuccini Alfredo
Mostaccioli with Beef & Tomato Sauce
WEGETABLE
Green Beans Ala
Honey Glazed Co

Herbed Pasta

Spring Vegetable Pasta

VEGETABLES (Choice of One) POTATOES

Green Beans Almondine Honey Glazed Carrots

Corn

Broccoli with Cheese Sauce

Vegetable Medley

POTATOES (Choice of One)

Au Gratin

Red Skins with Parsley Butter Whipped (plain or with roasted garlic)

Baked Potato with Sour Cream

Herbed Red Skins

Wild Rice

Complimentary with the Wedding Package, Deer Lake will provide:

Colored linen napkins We will cut and serve your wedding cake
Chair covers with colored sash of your choice Full service waitstaff and barstaff

Champagne toast for the head table

AFTERNOON RECEPTION: 11:00 AM to 4:00 PM

EVENING RECEPTION: 6:00 PM to 12:30 AM



FAMILY STYLE DINNER

DINNER CHOICES

Each family style dinner features complimentary vegetable tray, a salad which is served to your guests in addition to whatever courses you select.

Coffee, tea or milk will be served with dinner.

BUFFETS (All family style dinners require a minimum of 50 or more guests)
Choice of 2 Entrees \$32.00
Choice of 3 Entrees \$34.00
Your banquet coordinator will also be pleased to customize a menu according to your liking.

Entrees (Choice of two or three)

Herbed Baked Chicken
Steamship Round of Beef*
Chicken Piccata
Wild Mushroom Chicken
Stuffed Chicken Breast
Stuffed Pork Loin with Gravy
Salmon with Garlic Dill Butter*
Peppered Beef Tips in Wine Sauce*
Beef Marsala*

PASTA (Choice of one)

Fettuccini Alfredo
Mostaccioli with Beef & Tomato Sauce
Herbed Pasta
Spring Vegetable Pasta
(Asparagus, Zucchini, Summer Squash & Herbs)

VEGETABLES (Choice of One)

Green Beans Almondine
Broccoli with Cheese Sauce
Honey Glazed Carrots
Corn
Vegetable Medley

POTATOES (Choice of One)

Au Gratin
Whipped
Whipped with Roasted Garlic
Wild Rice
Baked Potato with Sour Cream
Herbed Red Skin



DINNER BUFFET

BUFFET DINNER CHOICES

Deer Lake, we know the secrets for making buffet style service a real event in itself. Each buffet features a sumptuous array of seasonal, gourmet and house specialties in addition to whatever main courses you select. We also include a variety of garden fresh salads, seasonal fruit and vegetables, jellos, rolls, coffee, tea and milk.

BUFFETS (All buffets require a minimum of 50 or more guests)	
Choice of 2 Entrees	0
Choice of 3 Entrees	0
Your banquet coordinator will also be pleased to customize a menu according to your liking.	

Entrees (Choice of two or three)

Herbed Baked Chicken	Chicken Piccata	Prime Rib* (extra \$4.75)
Steamship Round of Beef*	Beef Marsala*	Salmon with Garlic Dill Butter*
(carved at the buffet table)	Wild Mushroom Chicken	Stuffed Pork Loin with Mushroom Gravy
Peppered Beef Tips in Wine Sauce*	Stuffed Chicken Breast	Filet* (extra \$6.50)

PASTA (Choice of One)
Fettuccini Alfredo
Mostaccioli with Beef & Tomato Sauce
Herbed Pasta
Spring Vegetable Pasta

Vegetable Medley

POTATOES (Choice of One)
Au Gratin
Whipped
Whipped with Roasted Garlic
Baked Potato with Sour Cream
Herbed Red Skin
Wild Rice



WEDDING DINNER

FAMILY STYLE

Each Family Style dinner features a salad which is served to your guests in addition to whatever courses you select. Coffee, tea or milk will be served with dinner.

(All family style dinners require a minimum of 50 or more guests)

LIQUOR SERVICE

A deluxe open bar will be provided consisting of: Smirnoff vodka, Seagrams gin, Canadian Club & VO whiskey, Bacardi rum, J&B scotch, Jack Daniels bourbon, Peach schnapps, Creme de Menthe, Brandy, Vermouth, draft beer, wines, soft drinks, all mixes and garnishes. To upgrade to our premium bar please add \$6.00 per person and \$11.00 for our Select Premium bar.

ONE HOUR UNLIMITED HORS D'OURVES

Vegetable Tray with Dill Dip, Meat balls and Fresh Fruit Tray

ENTREES (Choice of One)

Herbed Baked Chicken Beef Marsala* Steamship Round of Beef* Chicken Picatta

Stuffed Chicken Breast Stuffed Pork Loin with Mushroom Gravy

Wild Mushroom Chicken Salmon with Garlic Dill Buter*

PASTA (Choice of One)

Fettuccini Alfredo Mostaccioli with Beef & Tomato Sauce

Mostaccioti with Beej & Tomato Sa

Herbed Pasta

Spring Vegetable Pasta

VEGETABLES (Choice of One)

Green Beans Almondine Honey Glazed Carrots

Corn

Broccoli with Cheese Sauce

Vegetable Medley

POTATOES (Choice of One)

Au Gratin

Red Skins with Parsley Butter

Whipped (plain or with roasted garlic)

Baked Potato with Sour Cream

Herbed Red Skins

Wild Rice

Complimentary with the Wedding Package, Deer Lake will provide:

Table decorations in your wedding colors

Colored linen napkins

Chair covers with colored sash of your choice

We will cut and serve your wedding cake Full service waitstaff and barstaff

AFTERNOON RECEPTION: 11:00 AM to 4:00 PM

EVENING RECEPTION: 6:00 PM to 12:30 AM



DINNER SIT DOWN

SIT DOWN DINNER CHOICES

ENTREES (All Entrees include Bread Baskets and Coffee, Tea, Milk or Ice T	Tea)
Surf and Turf * with Drawn Butter	
Mixed Grille* - Steak, Salmon, and Marinated Chicken	
Top Sirloin* (5oz.) with Four Jumbo Shrimp Scampi	
Top Sirloin* (50z.) and Salmon with Garlic Dill Butter*	
Broiled Filet Mignon* (50z.) with Sauteed Mushrooms	
Roast Prime Rib of Beef *(12 oz.)	
Salmon with Garlic Dill Butter*	
Broiled Delmonico Steak*	
Broiled New York Strip *(120z.) with Sauteed Mushrooms	
Harvest Chicken	
Top Sirloin* (5oz.) with Chicken Picatta	
Marinated London Broil*	
Stuffed Porkloin with Mushroom Gravy	
Sauteed Chicken with a Tarragon Cream Sauce and Capers	
Choice Sirloin* (8 oz.) served with sauteed mushrooms	
White Fish	
Spring Vegetable Pasta	
Chopped Sirloin*	
Lasagna with Bread Sticks	
Chicken Pot Pie	\$16.95

SALADS (Choice of One) Cole Slaw Cottage Cheese

Tossed Garden Salad Spinach Salad (add \$1.00) Caesar Salad (add \$1.00) VEGETABLES (Choice of One)

Green Beans Almondine Vegetable Medley Honey Glazed Carrots Corn

Broccoli with Cheese Sauce

POTATOES (Choice of One)

Au Gratin
Baked Potato with Sour Cream
Twice Baked (add \$1.00)

Whipped

Whipped with Roasted Garlic

Wild Rice

Herbed Red Skins



ELEGANT STROLLING DINNER

DINING STATIONS

Your strolling dinner will consist of Deer Lake's outstanding food and attractively decorated food stations which will be staffed by our chef's or servers. A minimum of 100 guests is required for strolling stations. Coffee, tea, or milk is included. You have your choice of four or five stations to create the dining experience that expresses your taste.

CARVING STATION *

Choice Sirloin which will be carved by our Chef and served with Onion Rolls and Condiments (Premium Carving with Beef Tenderloin available)

HOT PASTA STATION

Angel Hair Pasta, Fettuccini, and Penne topped with Your Choice of Marinara, Clam or Alfredo Sauce and Fresh Herbs.

STIR FRY STATION

Chicken and Vegetable Stir Fry prepared at the Station by Our Staff and Served with Wild Rice

SALAD STATION

Our Own Greek, Caesar, and Fresh Green Salads Served by Our Staff

HOT APPETIZER

This station can be a selection of any number of our Hot Appetizer and can be customized to your liking. Choice of three.

Market Price items not included.

COLD APPETIZER

Premium Cheeses, Crackers, Fresh Seasonal Fruit & Vegetable Tray all attractively arranged for your guests.

PIZZA STATION

A fun selection of Three Pizzas for your guests choose from Plain Cheese, Vegetable, Ham and Pineapple, Pepperoni and Mushrooms.

DESSERT STATION

Tortes
Desserts
Strawberry with Chocolate

FOUR STATIONS: \$45.95 PER PERSON FIVE STATIONS: \$52.95 PER PERSON



MEETING PACKAGES

MEETING SELECTIONS

ALL PACKAGES INCLUDE (\$24.95 PER PERSON):

Deluxe Continental Breakfast

Coffee, Tea and Juice Sliced Seasonal Fruit and Berries Assorted Sweet Rolls, Muffins and Bagels

MID MORNING BREAK

Coffee and Tea

AFTERNOON BREAK

Coffee, Tea and Soft Drinks Candy Bars or granola Bars Potato Chips & Pretzels

LUNCH SELECTIONS (Choice of One)

I

Garden Salad with choice of Ranch or Raspberry Vinaigrette Chicken Ala King with Fresh Fruit and Rolls Soft Drinks, Coffee and Tea

II

Soup du jour, Turkey Croissant with Fresh Fruit Soft Drinks, Coffee and Tea

Ш

Garden Salad with choice of Ranch or Raspberry Vinaigrette 6oz Sirloin Steak*, Potato or Vegetable and Rolls Soft Drinks, Coffee and Tea

IV

Garden Salad, Fish of the Day, choice of Potato or Vegetable and Rolls Soft Drinks, Coffee and Tea

IV

Soup du jour, Chicken Piccata Sandwich, Homemade Potato Chips & Coleslaw Soft Drinks, Coffee and Tea

VI

Gourmet Chicken Salad served in Melon with Grapes and Nut Bread Soft Drinks, Coffee and Tea

VII

Deer Lake Salad with Grilled Chicken, Seasonal Fruits, Nuts and Lettuce tossed with Raspberry Vinaigrette and Rolls Soft Drinks, Coffee and Tea

VIII

Deer Lake Salad with Grilled Chicken, Seasonal Fruits, Nuts and Lettuce tossed with Raspberry Vinaigrette and Rolls Soft Drinks, Coffee and Tea

IX

Garden Salad with choice of Ranch or Raspberry Vinaigrette, Pasta Primavera with Fresh Fruit and Rolls,Soft Drinks, Coffee and Tea

All prices are subject to 6% sales tax and 18% service charge.

DEER LAKE

DELUXE DESSERT TABLE

Dessert Selections

DELUXE DESSERT TABLE

Your Dessert Table Will Be What You Want It To Be! Pick Your Favorites from Our Selection of Scrumptious Delights.

> Choice of Three.....\$7.95 per person Choice of Six......\$10.80 per person

Brownies
Carrot Cake Squares
Vanilla Cheese Cake
Chocolate Chip Chewies
Eclair
Fresh Seasonal Fruit with Dips
Assorted Cookies
(Chocolate Chip, Peanut Butter,
Oatmeal and Oatmeal Raisin)

Lemon Bars
Pecan Diamonds
Napoleon
Creme Puffs
Chocolate Dipped Strawberries
Fresh Fruit Tray

INDIVIDUAL DESSERTS

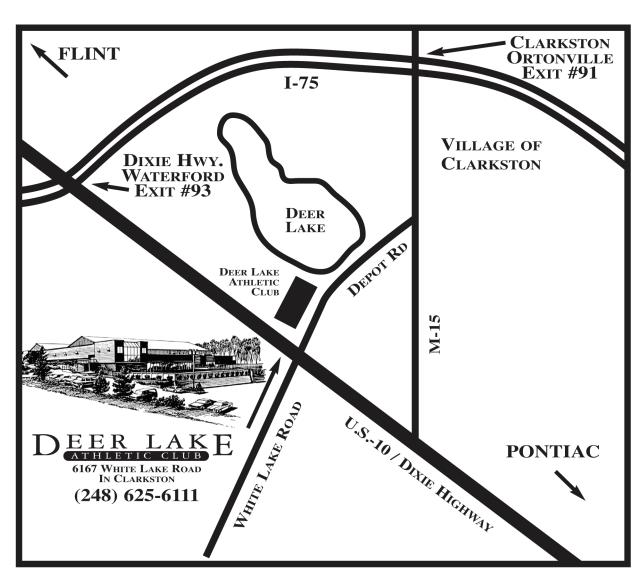
\$6.95 per person

Cherry or Apple Cobbler (\$1.50 for ice cream) Vanilla ice cream with Hot Fudge Black Forest Torte German Chocolate Cake Carrot Cake

Raspberry Cheese Cake
Turtle Cheese Cake
Oreo Cheese Cake
Banana Foster
Cheese Cake With Berries
Assorted Cheese Cakes

Sherbert with cookie: \$3.95 per person Chocolate Mousse: \$4.50 per person Sundae Bar: \$6.95 per person Candy Table: \$6.95 per person





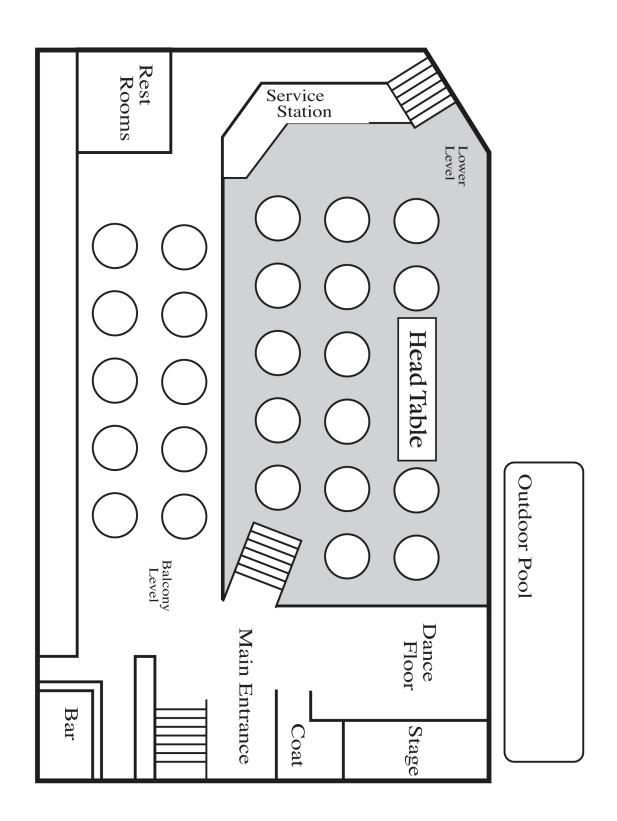
• From Ann Arbor US-23 (North) to M-14 (East) to I-275 (North) to I-96 to Telegraph

Road (North) to Dixie Hwy.

From Detroit I-75 (North) to Dixie Hwy. (Exit #93 / South)
From Flint I-75 (South) to Dixie Hwy. (Exit #93 / South)

• From Mt. Clemens M-59 (West) to I-75 (North / Exit77) to Dixie Hwy. (Exit #93 / South)

POOL SIDE ROOM



DEER LAKE

LIQUOR PACKAGES

BEER & WINE

PACKAGE BAR

Unlimited Liquor for five hours. All setups included in this price.

Bar includes Smirmoff vodka, Seagrams gin, Canadian Club & VO whiskey, Bacardi rum, J&B scotch, Jack

Daniels bourbon, Peach schnapps, Brandy, draft beer, wines, soft drinks, all mixes and garnishes.

Price: \$16.00 per person

The above bar is available for under five hours at the following price:

\$11.00 for the first two hours, \$4.00 for each additional hour.

PREMIUM PACKAGE BAR

Unlimited Liquor for five hours. All setups included in this price. Bar includes Smirmoff vodka, Seagrams gin, Canadian Club & VO whiskey, Bacardi rum, J&B scotch, Jack Daniels bourbon, Peach schnapps, Brandy, draft beer, wines, soft drinks, all mixes and garnishes plus Absolute, Beefeaters, Dewars, Kaluha Price: \$21.00 per person.

This bar is available for under five hours at the following price: \$15.00 for the first two hours, \$4.50 for each additional hour.

SELECT PREMIUM PACKAGE BAR

This bar includes all of the above plus: Captain Morgans Rum, Baileys, Amaretto de Sorento, Tanqueray Gin Price:\$26.00 per person

WINE

Cabernet, Merlot, Chardonnay, Piesporter, White Zinfandel \$20.00 PER LITRE – 18 litre kegs are available for \$180.00

PUNCH BOWL Serves 30 people

Non-Alcoholic \$30.00 Alcoholic \$60.00

Soda

Pitchers of soda \$6.00 per pitcher

5 Hour Beer & Wine

Price: \$14.00 per person

NON ALCOHOLIC WEDDING

For our guests who choose not to serve alcohol at their wedding reception, we arranged for the following additions to your reception.

BUFFET & FAMILY STYLE

- 1.) We will include non-alcoholic champagne or grape juice, unlimited soda and punch.
- 2.) There will be no room charge.
- 3.) Additional entree will be offered (3) total.

SIT DOWN DINNER

- 1.) We will include non-alcoholic champagne or grape juice, unlimited soda and punch.
- 2.) There will be no room charge.
- 3.) You will have the choice of two additional hot appetizers.



DINNER PACKAGES

\$35.95 PER PERSON

Deer Lake Banquet Center is the perfect facility to host your class reunion, rehearsal dinner, business function, birthday party, anniversary, retirement, and holiday party. Our convenient dinner packages can accommodate a minimum of twenty people. Let us assist you in making your party a success. The package includes:

- 1) Hors d'Oeuvres Garden Vegetable Tray with Dill Dip
- 2) TOSSED GARDEN SALAD Served with Fresh Rolls
 - 3) Entrees (Choice of One)
 French Chicken Breast
 Chicken Marsala
 New York Strip Steak*
 Stuffed Pork Chops
 Spring Vegetable Pasta
 Salmon
 - 4) VEGETABLES (Choice of One)
 Green Beans Almondine
 Corn
 Baby Carrots

Vegetable Medley
Peapods and Carrots

- 5) POTATOES (Choice of One)
 Baked Potato with Sour Cream
 Red Skins
 Whipped with Roasted Garlic
 Wild Rice
- 6) **DESSERT** (Choice of One)
 Cherry or Apple Cobbler
 Vanilla ice cream with hot fudge
 Chocolate Mousse

Your guests will be served their choice of coffee, tea, milk or iced tea.



SHOWER PACKAGE

\$15.95 PER PERSON

Deer Lake Banquet Center is the perfect facility to host your bridal or baby shower. This shower package can accommodate a minimum of twenty people. Let us assist you in making your party a success. The package includes:

PUNCH BOWL UPON ARRIVAL

GARDEN VEGETABLE TRAY WITH DILL DIP

ENTREE (Choice of One):

- Cold Cuts Tray with Assorted Breads & Fresh Fruit
- Chicken Strudel in a Puff Pastry with Fresh Fruit
- Seasonal Salad with Mixed Greens, Seasonal Fruit, Walnuts, Topped with Grilled Chicken and Tossed with Raspberry Vingerette Dressing
- Deer Lake's Own Chicken Salad in a Melon with Homemade Banana Nut Bread
- Spring Vegetable Pasta with Fresh Fruit

Your guests will be served their choice of coffee, tea, milk or iced tea.

Includes: Color napkins of your choice
We cut and serve your cake



BUFFET BRUNCH

\$27.00 PER PERSON

Our perfect brunch for your perfect day. Our attractively decorated brunch includes all of the items listed.

All buffets require a minimum of 50 or more guests.

Mimosas, Orange Juice, Tomato Juice

ASSORTED MUFFINS, CROISSANTS, DANISH, BAGELS & ENGLISH MUFFINS

Fresh Vegetables & Dip

FRESH FRUIT TRAY

CHEESE TRAY

FRENCH TOAST

SCRAMBLED EGGS

SMOKY LINK SAUSAGE & BACON

FRIED RED SKINS

BAKED HAM

HERB CHICKEN

FETTUCINI ALFREDO

PASTA SALAD

PEAS & PEANUT SALAD

APPLE & CHERRY TURNOVER

YOGURT GRANOLA PARFAIT

DESSERT BARS



REHEARSAL DINNER SPECIAL

Free for up to 25 people

DINNER

If you choose to have your wedding reception on a Friday evening, Saturday afternoon, Sunday afternoon, or a Sunday evening, Deer Lake Banquet Center offers a free rehearsal dinner for up to 25 people. This offer excludes dates from December 1st thru January 1st. Your reception must use either the Wedding Sit down, Wedding Family Style or Wedding Buffet package and there must be a minimum of 150 paid guests.

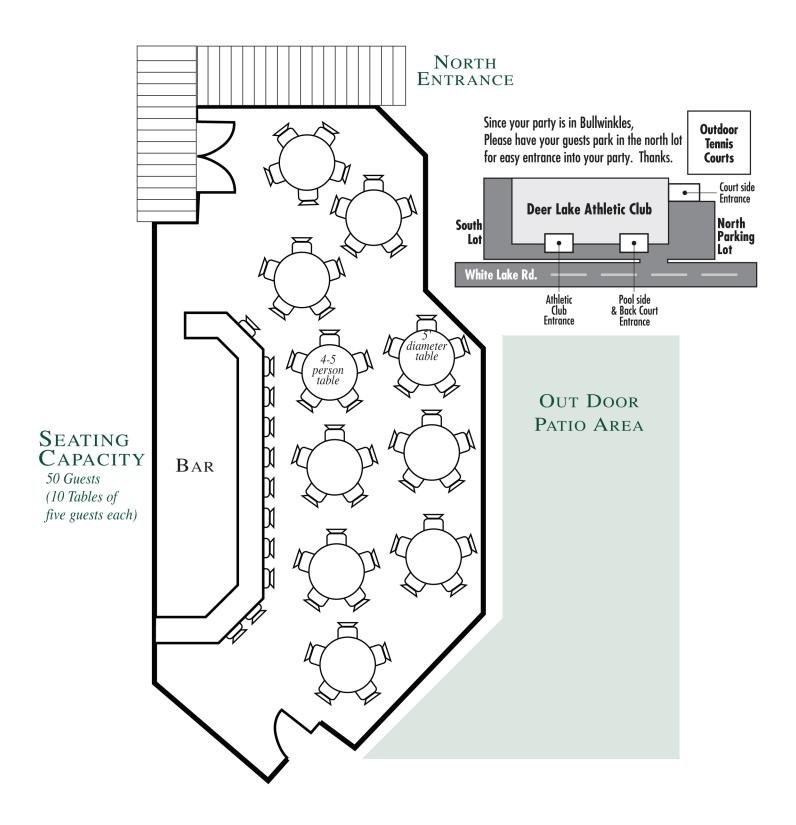
For your rehearsal dinner you have a choice of two entrees, Marinated Chicken, English Cut Prime Rib* or Broiled White Fish. Your dinner will consist of salad, vegetable and a potato. Service charge and sales tax are included. You may upgrade your menu choice by paying the price difference plus service charge and sales tax. Appetizers, dessert and bar costs are additional.

These dinners are available Monday through Thursday evening. Times are scheduled on a first come first serve basis and are restricted to day and times that are available.



BULLWINKLES

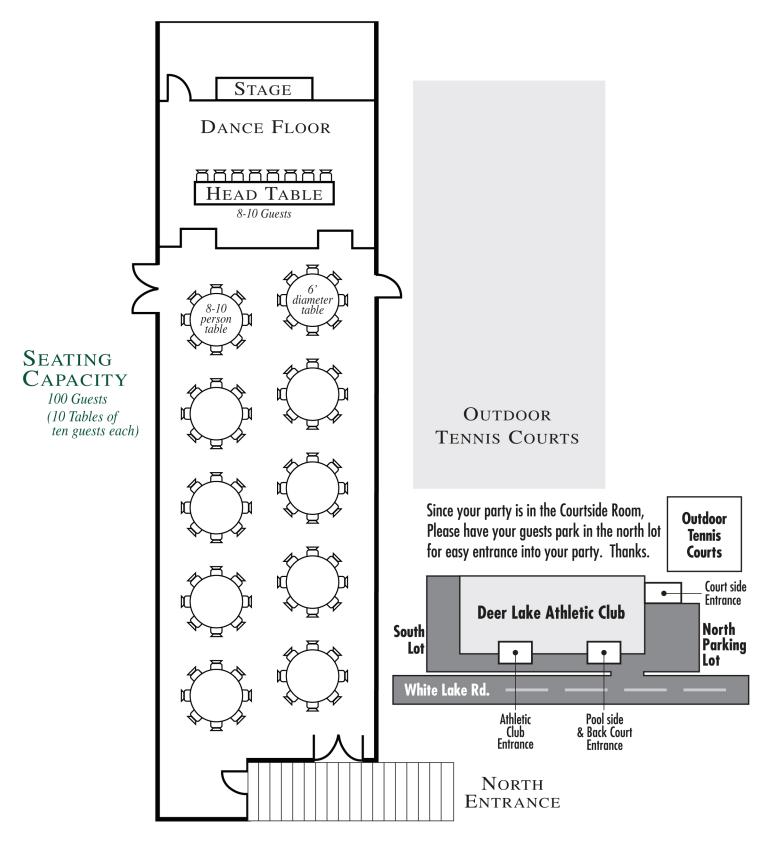
USE NORTH ENTRANCE



DEER LAKE

COURTSIDE ROOM

Use North Entrance



DEER LAKE

MEMORIAL LUNCHEON BUFFET

Deer Lake Banquet Center is the perfect facility to host a Memorial Luncheon. \$16.95 per person

The Package Inclues:

Tossed Salad

Herb Baked Chicken

Mostaccioli with Meat sauce

Roasted Red Skins

Green Beans

Rolls and Butter

Your guests will be served their choice of coffee, tea, milk or iced tea



BIRTHDAY BUFFET

Deer Lake Banquet Center is the perfect facility to host a banquet for your Birthday Party.

Let us assist you in making your party a success.

\$14.95 per person

The Package Inclues:

Tossed Salad

Mostaccioli with Meat sauce

Pizza

Rolls and Butter or Breadsticks

Lemonade and Iced Tea

Cake Cutting

To Include Soda add \$1.50

