



WEDDING RECEPTION MENU OPTIONS





Plated Wedding Dinner - Classic

Salad

House or Caesar Salad

Entrée

(Choose 2 Options)

Artichoke, Portobello Mushroom, Tomato and Swiss Cheese Smothered Chicken
Slow Roasted Roast Beef w/ House Beef Gravy
Wild Mushroom Ravioli w/ Champagne Sauce
Chicken Piccata
Pasta Primavera
Includes Potato or Steamed Vegetable Choice

Dessert

(Choose 1 Option)

Cheesecake w/ Choice of Topping Sauce Black Forest Cake w/ Cherry Sauce Apple Crisp w/ Vanilla Ice Cream

Bread Service, Pop, Water and Coffee Station

\$29.00 Per Person

Four Hour Open Bar

Standard Brand Liquors, Craft Beer, House Wines, Soft Drinks, Juices and Sparkling Water

(add \$1.50 per person, per hour for Premium Brands) (add \$2.50 per person, per hour for Top Shelf Brands)

Add a fifth hour of bar service:

\$6.00 per person for Standard Brands

\$7.00 per person for Premium Brands

\$8.00 per person for Top Shelf Brands

\$26.00 Per Person



Plated Wedding Dinner - Romantic

Salad

House or Caesar Salad

Entrée

(Choose 2 Options)

Thai Glazed Seared Salmon

Sirloin Steak

Lobster Ravioli w/ Butter Cream Sauce

Maryland Crab Cakes

Grilled Swordfish w/ Pineapple Pico De Gallo

Includes Potato or Steamed Vegetable Choice

Dessert

(Choose 1 Option)

Cheesecake w/ Choice of Topping Sauce Black Forest Cake w/ Cherry Sauce Apple Crisp w/ Vanilla Ice Cream

Bread Service, Pop, Water and Coffee Station

\$39.00 Per Person

Four Hour Open Bar

Standard Brand Liquors, Craft Beer, House Wines, Soft Drinks, Juices and Sparkling Water

(add \$1.50 per person, per hour for Premium Brands)

(add \$2.50 per person, per hour for Top Shelf Brands)

Add a fifth hour of bar service:

\$6.00 per person for Standard Brands

\$7.00 per person for Premium Brands

\$8.00 per person for Top Shelf Brands

\$26.00 Per Person



Plated Wedding Dinner - Elegant

Salad

House, Caesar Salad or Michigan Green Apple Cherry Salad

Entrée

(Choose 2 Options)

Scallop Rockefeller

Prime Rib w/ Horseradish Sour Cream
Osso Bucco Pork Shank w/ Red Wine Au Jus
Oscar Style Tenderloin Steak
Seafood Pasta w/ Champagne Sauce
Includes Potato or Steamed Vegetable Choice

Dessert

(Choose 1 Option)

Cheesecake w/ Choice of Topping Sauce Black Forest Cake w/ Cherry Sauce Apple Crisp w/ Vanilla Ice Cream

Bread Service, Pop, Water and Coffee Station

\$49.00 Per Person

Four Hour Open Bar

Standard Brand Liquors, Craft Beer, House Wines, Soft Drinks, Juices and Sparkling Water

(add \$1.50 per person, per hour for Premium Brands) (add \$2.50 per person, per hour for Top Shelf Brands)

Add a fifth hour of bar service: \$6.00 per person for Standard Brands \$7.00 per person for Premium Brands \$8.00 per person for Top Shelf Brands

\$26.00 Per Person



Wedding Dinner Buffet - Classic

Choice of Salad and Roll

House or Caesar Salad,
Pretzel Bread Roll or Hawaiian Dinner Roll

One Entrée

One Pasta

One Potato

One Vegetable

Pop, Water and Coffee Station

\$26.00 Per Person

Four Hour Open Bar

Standard Brand Liquors, Craft Beer, House Wines, Soft Drinks, Juices and Sparkling Water

(add \$1.50 per person, per hour for Premium Brands) (add \$2.50 per person, per hour for Top Shelf Brands)

Add a fifth hour of bar service: \$6.00 per person for Standard Brands \$7.00 per person for Premium Brands \$8.00 per person for Top Shelf Brands

\$26.00 Per Person



Wedding Dinner Buffet - Romantic

Choice of Salad and Roll

House or Caesar Salad,
Pretzel Bread Roll or Hawaiian Dinner Roll

Two Entrées

One Pasta

One Potato

Two Vegetables

Pop, Water and Coffee Station

\$35.00 Per Person

Four Hour Open Bar

Standard Brand Liquors, Craft Beer, House Wines, Soft Drinks, Juices and Sparkling Water

(add \$1.50 per person, per hour for Premium Brands) (add \$2.50 per person, per hour for Top Shelf Brands)

Add a fifth hour of bar service: \$6.00 per person for Standard Brands \$7.00 per person for Premium Brands

\$26.00 Per Person

\$8.00 per person for Top Shelf Brands



Wedding Dinner Buffet - Elegant

Choice of Salad and Roll

House, Caesar Salad or Michigan Green Apple Cherry Salad Pretzel Bread Roll or Hawaiian Dinner Roll

Three Entrées

Two Pasta

Two Potato

Two Vegetables

Pop, Water and Coffee Station

\$45.00 Per Person

Four Hour Open Bar

Standard Brand Liquors, Craft Beer, House Wines, Soft Drinks, Juices and Sparkling Water

(add \$1.50 per person, per hour for Premium Brands) (add \$2.50 per person, per hour for Top Shelf Brands)

Add a fifth hour of bar service: \$6.00 per person for Standard Brands \$7.00 per person for Premium Brands \$8.00 per person for Top Shelf Brands

\$26.00 Per Person



Wedding Buffet Choices

Entrées

Roast Beef w/ House Brown Gravy
Smothered Chicken
Chicken Piccata
Smoked Sausage w/ Sweet Pepper Mix
Smoked Pulled Pork w/ BBQ Sauce
Oven Roasted Honey Ham
6oz Sirloin Steak w/ Boursin Cheese – Add \$3.00 Per Per
Grilled Thai Glazed Salmon – Add \$3.00 Per Person
Slow Roasted Prime Rib – Add \$6.00 Per Person
Osso Bucco Pork Shank – Add \$6.00 Per Person
Cajun Tenderloin Tips – Add \$3.00 Per Person
Grilled Swordfish w/Pineapple Pico De Gallo – Add \$3.00 Per Person

Pastas

Penne Alfredo
Mac -n- Cheese
Cajun Penne Pasta
Spinach & Egg Striped Cheese Ravioli
Wild Mushroom Ravioli
Pasta Primavera
Mostaccioli w/ Meat Sauce

Potatos

Garlic Mashed Potato
Roasted Herb Potato
Scalloped Potato
Roasted Baby Medley Potato
Baked Potato w/ Sour Cream Butter
Sweet Potato Fingerlings w/Cinnamon Sugar Butter

Vegetables

Steamed Asparagus
Roasted Sweet Corn & Peppers
Fried Brussel Sprouts
Wild Rice
Chef Fresh Vegetable Blend

Add Additional Potato/Pasta Choice or Vegetable Choice - \$6.00 Per Person Add \$100 Chef Carving Fee for Roast Beef, Prime Rib and Roasted Honey Ham



Appetizer Add-on Options

Spinach & Artichoke Dip w/ Fried Tortilla Chips	\$105
Jalapeno Dip w/ Fried Tortilla Chips	\$105
Guacamole & Salsa Platter w/ Fried Tortilla Chips	\$105
Roasted Pepper Hummus w/ Pita Bread Chips	\$105
Caprese Skewers	\$125
Tomato Bruschetta Crostini	\$125
Bavarian Style Pretzel w/ Beer Cheese Dip	\$150
Smoked Chicken Wings w/ Choice of Sauce	\$155
Buffalo Chicken Rolls	\$175
Southwest Chicken Egg Rolls	\$175
Sweet & Spicy Shrimp	\$210
Shrimp Cocktail w/ Lemon Cocktail Sauce	\$210
Smoked Salmon Crostini w/ Basil Pesto Cream Cheese	e \$210

Each Option Feeds Approximately 50 People

All prices are subject to 20% service charge and 6% sales tax. Room rental prices are additional and are excluded from service charge or sales tax (See room rental chart). Prices listed are subject to change due to rising food costs. Confirmed prices will be quoted 30 days prior to your function. Ask about menu items that are cooked to order or served raw. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs increase your risk of foodborne illness. These prices are for calendar year 2017. Prices after 2017 are subject to changes or increases.



Dessert Add-on Options - Wedding

Assorted Cookies	\$100
Mini Eclairs	\$150
Lemon Bars	\$150
Tray of Assorted Cookies, Brownies, Lemon Bars and Mini Eclairs	\$150
Cheesecake w/ Choice of Topping Sauce*	\$200
Black Forest Cake w/Cherry Sauce*	\$200
Apple Crisp w/ Vanilla Ice Cream*	\$200

Each Option Feeds Approximately 50 People

*half size portion



Tenting:

Lee Tents Saginaw, MI • 989.781.4899

Bakeries:

Sugar High Bakery 989.652.2400 • cakes@sugarhighllc.com Tasty Layers 810.743.0123 • tastylayers.com

DJs:

BlackTieProductions.com 800.232.9750 • DJ/Photobooth/uplighting/videography TNT Sound Productions 586.565.0003 • aet@tntsoundproductions.net Rusch Entertainment 989.781.1553 • info@ruschentertainment.com

Photographers:

James Saleska Photography 989.787.0323 • js@jamessaleska.com • jamessaleskaphoto.com Captures for Keeps Photography michelle@capturesforkeeps.com

Ryan Collier 989.233.8512 • ryan@collierstudios.com

Meg O Lince Photography megolincephotography.zenfolio.com

Events Remembered Photo Booth 989.928.5500 • awpaetz@events-remembered.com

Cassie Schreiner 989.751.1766 • cnsphotodesign.com

Enjoy the View Photography enjoytheviewphotography.com

Beth and Mike Severn 989.737.4099 • 2089 E. Vienna Rd. Clio, MI 48420

Linen Services:

Frankenmuth Brewery Stock Service

View napkin colors here: http://sohnlinen.com/products/banquet-linen-napkins/

Special Occasions Lorrie Sage 810.223.3618 • special-occasions.net;

(Outsourced service for table runners, chair covers, etc...)

Florist/Decorators/Day-Of Coordinators

Meg Niezgucki Floral Designer 586.453.9283 ● designmk@yahoo.com

Frankenmuth Florist 989.652.8181 • frankenmuthfloristandgifts.com

Special Occasions by Jen 989.295.0212 • jen@specialoccasionsbyjen.com

Melissa Marie Events 248.881.9111 • melissamevents@gmail.com

Hair/Makeup

Amber Lynn Hatfield-Mezey 989.915.1773 • facebook.com/amberlynnhat

Officiants:

Rev. Keith Allen 989.484.5414 • walapai2003@yahoo.com

Rev. Brian Tuttle 989.262.4713 • reverendbrian@yahoo.com

Lodging:

Holiday Inn Express 989.652.8100 • www.ihg.com group discounts

Fairfield Inn/Springhill Suites 989.652.7500 Mandy Lloyd sales manager

Mary Herzog 989.652.4700 • maryherzoghotel.com

Drury Inn 989.652.2800 • druryhotels.com



ROOM CHARGES 2018

Peak: May - December

Rooms	Number of People	Monday- 7am-5pm	Thursday 5pm-12am	Friday 7am-5pm	Friday 5pm-1am	Saturday 7am-3pm	Saturday 3pm-1am	Sunday 7am-5pm	Sunday 5pm-12am
Diversion	050	•	-	•	•	-	•	•	-
Riverview	250	\$500	\$800	\$600	\$1,500	\$1,000	\$2,000	\$600	\$1,000
Barley	150	\$300	\$500	\$400	\$750	\$500	\$1,000	\$300	\$500
Hops	100	\$200	\$300	\$400	\$750	\$500	\$1,000	\$300	\$500
Red Sky	40	\$100	\$200	\$200	\$400	\$200	\$400	\$100	\$200
River Room	30	\$100	\$200	\$200	\$400	\$200	\$400	\$100	\$200
Half Barley	75	\$150	\$250	\$250	\$375	\$250	\$500	\$150	\$250
Half Hops	50	\$100	\$150	\$150	\$375	\$250	\$500	\$150	\$250
Dog Room	25	\$100	\$200	\$200	\$400	\$200	\$400	\$100	\$200
Patio-Red Sky	/ 100	\$400	\$750	\$600	\$1,000	\$750	\$1,000	\$400	\$750

Non-Peak: January - April

Rooms	N	lumber of People	Monday-7 7am-5pm	Thursday 5pm-12am	Friday 7am-5pm	Friday 5pm-1am	Saturday 7am-3pm	Saturday 3pm-1am	Sunday 7am-5pm	Sunday 5pm-12am
Riverview	2	50	\$250	\$400	\$300	\$750	\$500	\$1,000	\$300	\$500
Barley	1:	50	\$150	\$250	\$200	\$375	\$250	\$500	\$150	\$250
Hops	10	00	\$100	\$150	\$200	\$375	\$250	\$500	\$150	\$250
Red Sky	40	0	\$50	\$100	\$100	\$200	\$100	\$200	\$50	\$100
River Roc	om 30	0	\$50	\$100	\$100	\$200	\$100	\$200	\$50	\$100
Half Barle	ey 7	5	\$75	\$125	\$100	\$190	\$125	\$250	\$75	\$125
Half Hops	s 50	0	\$50	\$75	\$100	\$190	\$125	\$250	\$75	\$125
Dog Roor	n 2	5	\$50	\$100	\$100	\$200	\$100	\$200	\$50	\$100
Patio-Red	d Sky 10	00	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

^{*}Management reserves the right to increase any room fees based on Frankenmuth festival schedules and at their sole discretion.