



*2019
WEDDING MENUS*

*A RECEPTION THAT'S
JUST RIGHT FOR YOU*



HONEY CREEK RESORT

10
YEARS

AT RATHBUN LAKE

BITTERSWEET PACKAGE

\$33.99 per person



Cut and Serve Guest's Cake

Champagne Toast

DINNER BUFFET

Garden fresh Mixed Salad Greens

with an Assortment of Toppings, Dressings & Pasta Salad

CHOICE OF TWO ENTREÉS:

- Slow Roasted Pork Loin
- Sauteed Breast of Chicken
- Lightly Breaded Chicken
- Grilled Sliced Beef Petite Tender

SAUCES FOR CHICKEN:

Roasted Red Pepper Sauce
Peppercorn Bourbon Sauce
Garlic & White Wine Sauce
Gouda Cheese Sauce

SAUCES FOR PORK:

Honey Bourbon Glaze
Apricot & Peach Glaze
Apple Cider Madeira Sauce

SAUCES FOR BEEF:

Peppercorn Bourbon Sauce
Marsala Mushroom Sauce
Steak Dianne Sauce

Choice of Seasonal Vegetables

Potato or Rice

Fresh Baked Dinner Rolls & Butter

Iced Tea and Regular & Decaffeinated Coffee

RIVER BIRCH PACKAGE

\$39.99 per person



Cut and Serve Guest's Cake

Champagne Toast

HORS D'OEUVRE RECEPTION

Imported and Domestic Cheese Display

Served with Flatbreads and Crackers

A Selection of Three Hors D'Oeuvres

DINNER BUFFET

Garden Fresh Mixed Salad Greens with an Assortment of Toppings,

Dressings, Pasta Salad, Potato Salad

CHOICE OF TWO ENTREÉS:

- Slow-roasted Pork Loin
 - Grilled Pork Loin
- Seared Breast of Chicken
- Grilled Breast of Chicken
 - Petite Tender Steak

SAUCES FOR CHICKEN:

Roasted Red Pepper Sauce

Peppercorn Bourbon Sauce

Garlic & White Wine Sauce Gouda

Cheese Sauce

SAUCES FOR PORK:

Blackberry Port Sauce

Cranberry Maple Glaze

Apple Cider Madeira Sauce

Honey Bourbon Glaze

SAUCES FOR BEEF:

Peppercorn Bourbon Sauce

Demi Glace with
Sherry & Mushrooms

Marsala Mushroom Sauce

Choice of Seasonal Vegetables

Potato or Rice

Fresh Baked Dinner Rolls & Butter

Iced Tea and Regular & Decaffeinated Coffee

COTTONWOOD PACKAGE

\$49.99 per person



Cut and Serve Guest's Cake
Champagne Toast
In-Room Bottle of Champagne for the Bride and Groom

HORS D'OEUVRE RECEPTION

Imported and Domestic Cheese Display
Served with Flatbreads and Crackers
A Selection of Three Hors D'Oeuvres

DINNER BUFFET

Garden Fresh Mixed Salad Greens with an Assortment of Toppings,
Dressings, Pasta Salad, Potato Salad

CHOICE OF TWO ENTRÉES:

- Grilled Salmon
- Grilled Mahi Mahi
- Grilled Petite Tender
- Slow Roasted Pork Loin
- Grilled Pork Loin
- Sautéed Breast of Chicken

SAUCES FOR FISH:

Fruit Salsa
Mango Reduction
Blood Orange Reduction
Bourbon Sauce

SAUCES FOR CHICKEN:

Roasted Red Pepper &
Tomato Vodka Sauce
Bourbon Apple Glaze
Mornay Sauce
Gouda Cheese Sauce

SAUCES FOR PORK:

Blackberry Port Sauce
Apricot & Peach Glaze
Apple Cider
Madeira Sauce
Honey Bourbon Glaze

SAUCES FOR BEEF:

Creamy
Peppercorn Sauce
Cognac Cream Sauce
Chimichurri
Butter Sauce
Bernaise

Choice of Seasonal Vegetables

Potato or Rice

Fresh Baked Dinner Rolls & Butter

Iced Tea and Regular & Decaffeinated Coffee

WILD PLUM PACKAGE

\$34.99 per person



Cut and Serve Guest's Cake

Champagne Toast

PLATED DINNER

Garden Fresh Mixed Salad Greens with Choice of Two Dressings

CHOICE OF ENTREE:

- Slow Roasted Pork Medallions
- Sautéed Breast of Chicken
- Lightly Breaded Chicken
- Grilled Sliced Beef Petite Tender

SAUCES FOR CHICKEN:

White Wine &
Herb Cream Sauce
Gouda Cream Sauce
Basil Pesto Cream Sauce
Allemande Sauce
Aurora Sauce

SAUCES FOR PORK:

Blackberry Port Sauce
Cranberry Maple Glaze
Apple Cider Madeira Sauce
Honey Bourbon Glaze

SAUCES FOR BEEF:

Peppercorn Bourbon Sauce
Demi Glace with
Sherry & Mushrooms
Marsala Mushroom Sauce

Choice of Seasonal Vegetables

Potato or Rice

Fresh Baked Dinner Rolls & Butter

Iced Tea and Regular & Decaffeinated Coffee

RED OAK PACKAGE

\$44.99 per person



Cut and Serve Guest's Cake

Champagne Toast

HORS D'OEUVRE RECEPTION

Imported and Domestic Cheese Display

Served with Flatbreads and Crackers

A Selection of Three Hors D'Oeuvres

A PLATED DINNER WITH A DUET OF ENTREÉS

Garden Fresh Mixed Salad Greens with an Assortment of Toppings & Dressings

CHOICE OF TWO ENTREÉS:

- Slow Roasted Pork Medallions
 - Sautéed Breast of Chicken
- Bone-in French Cut Pork Chop
 - Lightly Breaded Chicken
- Grilled Sliced Beef Petite Tender

SAUCES FOR CHICKEN:

White Wine &
Herb Cream Sauce
Gouda Cream Sauce
Basil Pesto Cream Sauce
Allemande Sauce
Aurora Sauce

SAUCES FOR PORK:

Blackberry Port Sauce
Cranberry Maple Glaze
Apple Cider Madeira Sauce
Honey Bourbon Glaze

SAUCES FOR BEEF:

Peppercorn Bourbon Sauce
Demi Glace with
Sherry & Mushrooms
Marsala Mushroom Sauce
Steak Dianne Sauce

Choice of Seasonal Vegetables

Potato or Rice

Fresh Baked Dinner Rolls & Butter

Iced Tea and Regular & Decaffeinated Coffee

PERSIMMON PACKAGE

\$54.99 per person



Cut and Serve Guest's Cake

Champagne Toast

In-Room Bottle of Champagne & Chocolate Covered Strawberries for the Bride and Groom

HORS D'OEUVRE RECEPTION

Imported and Domestic Cheese Display
Served with Flatbreads and Crackers

A Selection of Three Hors D'Oeuvres

PLATED

Garden Fresh Mixed Salad Greens with an Assortment of Toppings & Dressings

CHOICE OF ONE ENTRÉE:

- Prime Rib
- Beef Short Ribs
- Slow Roasted Pork Medallions
- Sautéed Breast of Airline Chicken
- Bone-in French Cut Pork Chop

SAUCES FOR CHICKEN:

Roasted Red Pepper Sauce
Peppercorn Bourbon Sauce
Garlic & White Wine Sauce
Gouda Cheese Sauce

SAUCES FOR PORK:

Blackberry Port Sauce
Cranberry Maple Glaze
Apple Cider Madeira Sauce
Honey Bourbon Glaze

SAUCES FOR BEEF:

Peppercorn Bourbon Sauce
Demi Glace with
Sherry & Mushrooms
Marsala Mushroom Sauce
Steak Dinner Sauce
Dianne Sauce

Choice of Seasonal Vegetables

Potato or Rice

Fresh Baked Dinner Rolls & Butter

Iced Tea and Regular & Decaffeinated Coffee

WILLOW ROSE PACKAGE

\$64.99 per person



Cut and Serve Guest's Cake

Champagne Toast

In-Room Bottle of Champagne & Chocolate Covered Strawberries for the Bride and Groom

HORS D'OEUVRE RECEPTION

Imported and Domestic Cheese Display Served with Flatbreads and Crackers

Fruit Tray

Meat & Cheese Tray

A Selection of Four Butler-Passed Hors D'Oeuvres

PLATED

Garden Fresh Mixed Salad Greens with an Assortment of Toppings & Dressings

CHOICE OF ONE ENTRÉE:

- Filet Mignon
- Beef Wellington
- Porcini-Crusted Prime Rib
- Napa Beef Short Rib
- Cornish Hen
- Chicken Oscar
- Swordfish
- Red Snapper

SAUCES FOR BEEF:

Peppercorn Demi Glaze
Spanish Sherry & Shitake
Mushroom Sauce
Blackberry Balsamic
Reduction

SAUCES FOR CHICKEN:

Blackberry Port Sauce
Cranberry Maple Glaze
Apple Cider Madeira Sauce
Honey Bourbon Glaze

FISH BUTTERS:

Lemon Basil
Creole Butter
Garlic & Herb

Potato Dauphinoise

Fresh Baked Dinner Rolls & Butter

Choice of Seasonal Vegetables

Iced Tea and Regular & Decaf Coffee

SILVER MAPLE PACKAGE

\$79.99 per person



Cut and Serve Guest's Cake

Champagne Toast

In-Room Bottle of Champagne & Chocolate Covered Strawberries for the Bride & Groom

HORS D'OEUVRE RECEPTION

Imported and Domestic Cheese Display
Served with Flatbreads and Crackers

Fruit Tray

Meat & Cheese Tray

A Selection of Six Butler-Passed Hors D'Oeuvres

A PLATED DINNER WITH A DUET OF ENTRÉES

Garden Fresh Mixed Salad Greens with an Assortment of Toppings & Dressings

CHOICE OF TWO ENTRÉES:

- Filet Mignon
- Petite Tender
- New York Strip
- Mahi Mahi
- Swordfish
- Red Snapper
- Cedar Plank Salmon

SAUCES FOR BEEF:

Peppercorn Demi Glaze
Spanish Sherry & Shitake Mushroom Sauce
Blackberry Balsamic Reduction

FISH BUTTERS:

Lemon Basil
Creole Butter
Garlic & Herb

Choice of Seasonal Vegetables

Potato or Rice

Fresh Baked Dinner Rolls & Butter

Iced Tea and Regular & Decaffeinated Coffee

HORS D'OEUVRES



COLD SELECTIONS

- International & Domestic Cheese Tray *\$3.99/person*
- Seasonal Fresh Cut Fruit & Berries *\$3.99/person*
- Fresh Vegetable Tray with Dip..... *\$3.99/person*
- Roasted Red Pepper Hummus
& Pita Chips *\$3.99/person*
- Mediterranean Antipasto Skewers..... *\$24.99/dozen*
- Fall Vegetable Bruschetta with
Honey & Toasted Baguettes *\$2.99/person*
- Bleu Cheese Crostini Covered with
Drizzled Honey *\$3.99/person*
- BBQ Shrimp on a Grit Cake *\$24.99/dozen*
- Light & Fruity Chicken Salad
Filled Tarts *\$12.99/dozen*
- BLT Applewood Bacon Pinwheels *\$18.99/dozen*
- Boursin Cheese Stuffed Tomatoes
with Asparagus *\$16.99/dozen*
- Chocolate Covered Strawberries *\$26.99/dozen*
- Veggie Cream Cheese Pinwheels *\$16.99/dozen*

HOT SELECTIONS

- Hot Spinach & Artichoke Dip *\$3.99/person*
- Coconut Shrimp with
Orange Marmalade..... *\$28.99/dozen*
- Tempura Crispy Shrimp Kabobs..... *\$28.99/dozen*
- Mini Aranchini Risotto Balls with
Sweet Red Pepper Sauce *\$16.99/dozen*
- Bacon-Wrapped Scallops in Teriyaki
Ginger Glaze or Butterscotch
Cream Sauce..... *\$24.99/dozen*
- Sweet & Sour Mini Chicken Skewers..... *\$20.99/dozen*
- Caribbean Jerk Chicken Skewers..... *\$20.99/dozen*
- Mini Beef Wellington *\$25.99/dozen*
- Mandarin Ginger-glaze Meatball..... *\$3.99/person*
- Thai Sweet Chili Meatballs *\$3.99/person*
- Mini Tuscan Ratatouille Tarts..... *\$16.99/dozen*
- Pork Kabobs with
Orange Ginger Marmalade *\$18.99/dozen*
- Buffalo, Thai, Asian or
BBQ Chicken Wings *\$26.99/dozen*
- Bacon Wrapped Dates *\$3.99/person*

ALTERNATE ENTRÉE OPTIONS



VEGETARIAN OPTIONS

GRILLED VEGETABLE STACK

Layers of Marinated Zucchini and Yellow Squash

Drizzled in a Balsamic Glaze

Served on a Bed of Rice

FETTUCINI PRIMAVERA

Fettuccini Pasta Tossed with Carrots,

Mushrooms and Broccoli

in our Homemade Alfredo Sauce

PORTABELLA MUSHROOM RAVIOLI

Portabella Mushroom Raviolis

in Marinara Sauce

CHILDREN'S OPTIONS

CHICKEN STRIPS

Served with Fries or Fruit

CHEESE PIZZA

CHEESEBURGER

Served with Fries or Fruit

SPAGHETTI & MEAT BALLS

MAC & CHEESE

Served with Carrot Sticks

and Ranch Dressing

\$9.99 each

BANQUET BAR BEVERAGES



BAR MINIMUMS - Based on three hours of service

35 Guests	\$175
36-50 Guests	\$225
51-75 Guests	\$275
76-100 Guests	\$325
100 and Above	\$375

SPARKLING WINES - By the Bottle

William Wycliff Brut	\$25.00
Argyle Brut	\$60.00
Kenwood "Yulupa" Brut	\$30.00
Bollinger Special Cuvee Brut	\$85.00

WINES - TIER 1 By the Bottle

William Wycliff Brut	\$25.00
Woodbridge, Gallo, Mondavi	\$25.00
Canyon Road	\$25.00

WINES - TIER 2 By the Bottle

14 Hands Riesling	\$35.00
Kendall Jackson Chardonnay	\$35.00
Erath Pinot Noir	\$35.00
337 Noble Vines Cab	\$35.00
14 Hands Merlot	\$35.00

WINES - TIER 3 By the Bottle

Chalk Hill Chardonnay	\$45.00
Josh Pinot Noir	\$45.00
J Lohr Cabernet Sauvignon	\$45.00
H3 Cabernet Sauvignon	\$45.00
Alexander Valley R-Strong	\$45.00
Beringer Knights Valley	\$45.00

BAR - Minimum of 25 people

Well Brands	\$5.00
Call Brands	\$7.00
Premium Brands	\$9.00
Domestic Beer	\$5.00
Premium Beer	\$6.00
House Wine by Glass	\$6.00 - \$9.00
Soft Drinks	\$2.99

PACKAGE BAR PER PERSON

First Hour

- House Brands (Includes: Domestic Beer, Wine by the Glass & Soda)..... \$21.00
- Call Brands (Includes: Domestic Beer, Wine by the Glass & Soda) \$26.00
- Premium Brands (Includes: Domestic Beer, Wine by the Glass & Soda) \$29.00

Additional Hour

- House Brands (Includes: Domestic Beer, Wine by the Glass & Soda)..... \$18.00
- Call Brands (Includes: Domestic Beer, Wine by the Glass & Soda) \$20.00
- Premium Brands (Includes: Domestic Beer, Wine by the Glass & Soda) \$24.00

KEGS - Other Keg Selections Available Upon Request

Miller, Budweiser, Bud Light, Coors Light, Busch Light.....	\$350.00 each
Boulevard Wheat, Fat Tire, Blue Moon	\$375.00 each

No beverage of any kind is permitted to be brought into the Resort by the client or it's guests without special permission from the Resort and must be served by hotel staff. Honey Creek Resort is pleased to offer a wide selection of wines to compliment our cuisine. Your Wedding Coordinator will happily pair each course with a wine to enhance the flavors of your selected menu. If you wish to serve your guests wine that the Resort is unable to attain for you, a corkage fee of \$15 per 750 ml. bottle of wine will be assessed. All special ordered wines will be charged at the applicable minimum purchase quantity. Unless noted, prices are per person and do not include 7% sales tax and 21% gratuity. Prices are subject to change.