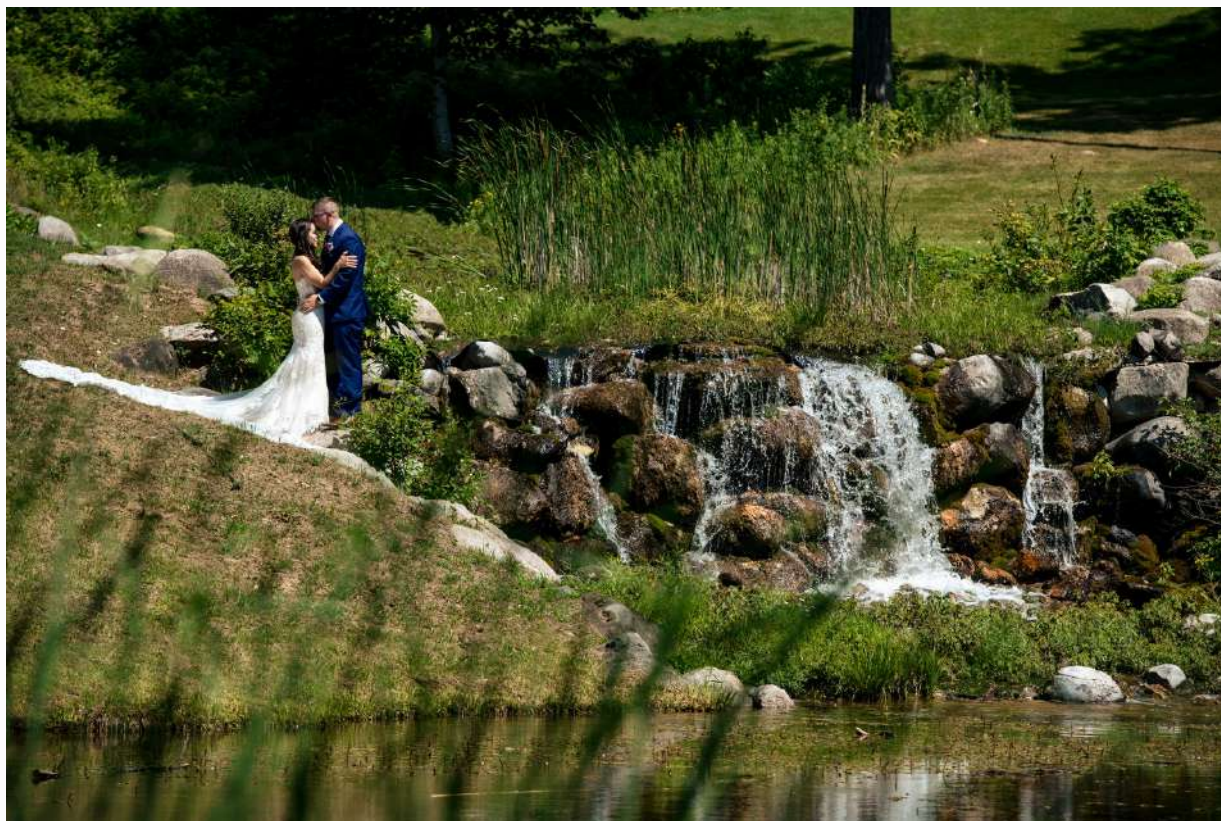


Wedding Menu



2023 and beyond



The Homestead™
America's Freshwater Resort

Congratulations, you are about to embark on one of the most memorable events in your life -
your wedding!

Naturally, nothing less than perfection will do and a whole host of exciting decisions lie before you; the dress, the flowers, the honeymoon, and of course - the venue.

*We'll help you celebrate the most memorable day of your life
in one of the most beautiful places in America.*

Situated within the Sleeping Bear Dunes, our exquisite views overlooking Lake Michigan, The Manitou Islands and Sleeping Bear Bay will inspire beautiful photography, and a day that you'll cherish and remember for years to come.

We cater for your reception with versatile rooms that create the right atmosphere - from intimate, romantic gatherings to show stopping, lavish celebrations.

Camp Firefly opens onto a terrace with sweeping views of our natural resources, beautiful landscaped lawns, and Northern Michigan woods that provide the ideal backdrop for your photographs. By contrast, the impressive Mountain Flowers Lodge offers a lavish celebration in a dramatic setting with high ceilings, a cascading waterfall, plus an exclusive bar and balcony terrace for you and your guests.

All package menus include 6 hours hosted bar
(no exceptions or discounts for unused hours)



*The Homestead requires a 20% service charge and 6% Michigan State Sales tax on items purchased through the Event sales department
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Farewell Breakfast Menu

Casual setting, with linen tablecloths and rolled silverware
Available at Mountain Flowers Lodge, Camp Firefly, or CQs Cabin

Breakfast Buffet | \$22 per guest

(minimum 10 guests)

Scrambled Eggs with Herbs
Roasted Potatoes with Onions
Fruit Display
Assorted Mini Muffins
Yogurt and Granola

Proteins:

(choose one)

Bacon
Sausage

Coffee and Hot Tea Station
Orange and Cranberry Juice

Continental | \$12 per guest

(minimum 10 guests)

Jumbo Muffins
Fruit cup
Yogurt
Bottled Water or Juice



Breakfast Enhancements

Hard Boiled Eggs | \$24 per dozen

(minimum 10 guests)

Bagels and Cream Cheese | \$4 per guest

Assorted Baked Pastries | \$8 per guest

Mimosa Bar | \$12 per guest

Baked Egg Frittata | \$15 per guest

(choose vegetable or sausage)

(maximum 75 guests)

Waffle Bar Station | \$12 per guest

Omelet Bar Station | \$15 per guest

Display Platters

(serves 25 guests)

Cheese & Fruit Display | \$130 per display

*(Cubed Cheeses, Crackers,
Seasonal Fruits and Berries)*

Charcuterie Board | \$275 per display

*(Artisan Cheeses, Assorted Meats, Olives,
Dried Fruits, Jam, Honey, and Crackers)*

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Getting Ready at Lillyjade

Available only at Lillyjade Salon during hair and make-up

Outside Food is not permitted at Lillyjade

Continental | \$12 per guest
(minimum 10 guests)

Jumbo Muffins
Fruit cup
Yogurt
Bottled Water or Juice



Breakfast Enhancements

Hard Boiled Eggs | \$24 per dozen

Coffee Station | \$30 each
(for 10 people)

Charcuterie Board | \$100 per display
(for 10 people)

(Artisan Cheeses, Assorted Meats, Olives,
Dried Fruits, Jam, Honey, and Crackers)

(minimum 10 Guests)

Mini Quiche | \$8 each

Breakfast Sandwich with Sausage | \$7 each

Breakfast Sandwich | \$5 each

Assorted Baked Pastries | \$8 per guest

Bagels and Cream Cheese | \$4 per guest

Mimosa Bar | \$12 per guest

Getting Ready, continued

Build your own boxed lunch | \$15 each

includes lettuce, tomato, condiment packets

Great Lakes Potato Chips, Bottled Water, and Chocolate Chip Cookie

Protein

(choose two, one choice per sandwich)

Smoked Turkey
Smoked Ham
Grilled Vegetables

Cheese

(choose two, one choice per sandwich)

American
Swiss
Cheddar

Salami/Prosciutto/Genoa Salami | \$5 additional per person

Gluten Free Bread Available upon request



Lunch Enhancements

Hard Boiled Eggs | \$24 per dozen

(minimum 10 guests)

Fruit Cup | \$2.50 each

Great Lakes Chips | \$1.50 each

(individual bags)

Appetizers

Passed Appetizers | \$5 per piece

(minimum quantity of 24 pieces)

🍷 Bacon Wrapped Scallop

Thai Vegetable Spring Roll

Beef Empanada

Crab Cake

🍷 Antipasto Skewer

(olives, basil, sundried tomatoes, mozzarella)

Tortellini Skewer

(cheese tortellinis, pepperonis, peppadew peppers, Italian dressing drizzle)

Display Platters

(each display serves 25 people)

Gluten Free crackers and bread available upon request

Bruschetta, Served with Toasted Crostini | \$75 per display

Cheese and Fruit Display | \$130 per display

(cubed cheeses, crackers, seasonal fruits and berries)

🍷 Seasonal Vegetable Display with Dip | \$130 per display

🍷 Fresh Fruit Display | \$150 per display

(pineapple, strawberries, cantaloupe, honeydew, grapes, blueberries)

Smoked Whitefish Dip, Served with Crackers | \$175 per display

Spinach Artichoke Dip, Served with Pita Chips | \$175 per display

Charcuterie Board | \$275 per display

(Artisan Cheeses, Assorted Meats, Olives, Dried Fruits, Jam,

Honey, Pita Chips and Crackers)

🍷 Shrimp Cocktail | \$48 per dozen

Assorted Cookie Tray | \$36 per dozen

chocolate chunk | oatmeal raisin | sugar



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Casual Meal Options

Casual setting, with linen tablecloths, plastic cutlery and paper plates
Available at Mountain Flowers Lodge, Camp Firefly or Nonna's Loft
Includes lemonade, freshly brewed coffee, and hot tea

Soup, Salad & Sandwich Combo | \$25 per guest (minimum 30 guests)

Garden Salad | mixed greens, cherry tomatoes,
cucumbers, carrots *and choice of dressing*

Slider Sandwiches (2 per guest)

Proteins

(choose two)

Ham
Turkey
Salami

Cheeses

American
Cheddar
Swiss

Breads

(choose one)

Wheat
Sourdough

Gluten Free Bread Available upon request

Soup

(choose one)

Tomato Bisque
Chicken Noodle
Minestrone
Chili

Assorted Cookies

(chocolate chunk | oatmeal raisin | sugar)

Relish Tray

(lettuce, tomato, onion)



Choice of Dressings:

(maximum of 2)

Ranch
French
Balsamic
Italian
Cherry Vinaigrette
Caesar

Burgers & Brats | \$20 per guest (minimum 30 guests)

Natural Ground Chuck Beef Burgers

black bean burgers available upon request

Bratwurst
Grilled Peppers and Onions
Baked Beans
Potato Salad

Garden Salad

(with choice of dressing)

Relish Tray

(lettuce, tomato, onion)

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Casual Meal Options, continued

Casual setting with linen tablecloths and full place settings
Available at Mountain Flowers Lodge, Camp Firefly or Nonna's Loft
Includes lemonade, freshly brewed coffee, hot & iced tea

Italian Buffet | \$25 per guest
(minimum 20 guests)

Baked ziti
Meatballs
Parmesan Crusted Chicken Breast
Breadsticks
Caesar Salad

BBQ Buffet | \$25 per guest
(minimum 20 guests)

Proteins

Pulled Pork with Slider Buns
BBQ Chicken on the Bone

Side Dishes

Walk in Salad | iceberg, roasted corn, black beans,
scallions, tomatoes, broccoli,
buttermilk ranch dressing

Corn bread
Coleslaw
Baked Beans

Enhancements

Smoked MI Brisket | \$15 upcharge per guest
Mac and Cheese | \$5 upcharge per guest



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Casual Meal Options, continued

Casual setting with linen tablecloths and plastic cutlery and paper plates

Available at Mountain Flowers Lodge, Camp Firefly or Nonna's Loft

Includes lemonade, freshly brewed coffee, hot & iced tea

Pizza Buffet | \$20 per guest

(minimum 10 people)

Garden Salad | mixed greens, cherry
tomatoes, cucumbers, carrots
with Ranch and Italian Dressing

Assorted Pizzas

(one topping)

\$5 each per additional topping

Breadsticks



La Fiesta Buffet | \$30 per guest

(minimum 10 people)

Build your own taco : flour / corn / hard taco shells

Shredded Cheddar

Queso Fresco

Sour Cream

Guacamole

Shredded Lettuce

Ground Beef

Braised Chicken

Black Beans

Tortilla Chips

Spanish Rice

Salsa

Enhancements:

Carne De Asada | \$15 per guest

(seasoned flank steak)

Carnitas | \$10 per guest

(seasoned pork)

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Plated A-la-Carte Menu

Salads

(choose one)

Caesar | chopped romaine, parmesan, croutons Caesar dressing

Michigan Chopped | iceberg lettuce, dried cherries, walnuts, cherry vinaigrette

Garden | mixed greens, tomato, cucumber, balsamic dressing, carrot, red onion

Entrées

(choose two, plus one vegan or vegetarian option)

Frenched Chicken Breast | \$53

*with Chicken Au Jus, Mirepoix, Italian Roasted Potato Medley,
and Green Beans with Caramelized Shallots*

Pork Ribeye | \$53

*with Cherry Chutney, Garlic Mashed Potatoes,
and Roasted Brussel Sprouts with Balsamic Glaze*

Seared Salmon | \$54

with Dill Sauce, Rice Pilaf with Orzo, and Roasted Asparagus

Angus Top Sirloin | \$57

*with Mushroom Sauce, Garlic Mashed Potatoes,
and Roasted Carrots*

Filet Mignon | \$85

*with Peppercorn Sauce, Garlic Mashed Potatoes,
and Roasted Carrots*

Vegetarian Mushroom Ravioli | \$49

with Basil Pesto, Peppers, Cream (no sides)

Vegan Cauliflower Steak | \$49

*with Sauce Chimichurri, Rice Pilaf with Orzo,
and Roasted Asparagus*

Children's Meals

Chicken Tenders *and* French Fries

Pasta *and* Tomato Sauce

includes fresh fruit cup

Ages 0 - 4 | \$5

Ages 5 - 9 | \$10

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Package Menus

Tier 1

\$140 per guest

- Includes 6 hours of full bar

Display Platters

(choose one)

Cheese and Fruit Display
Seasonal Vegetable Display with Dip
Bruschetta with Toasted Crostini

Salads

(choose one)

Caesar | chopped romaine, parmesan, croutons Caesar dressing
Michigan Chopped | iceberg lettuce, dried cherries, walnuts, cherry vinaigrette
Garden | mixed greens, tomato, cucumber, carrot, red onion, balsamic dressing

Entrées

(choose one, plus one vegan or vegetarian option)

Frenched Chicken Breast

*with Chicken Au Jus, Mirepoix, Italian Roasted Potato Medley,
and Green Beans with Caramelized Shallots*

Pork Ribeye

*with Cherry Chutney, Garlic Mashed Potatoes,
and Roasted Brussel Sprouts with Balsamic Glaze*

Seared Salmon

with Dill Sauce, Rice Pilaf with Orzo, and Roasted Asparagus

Vegetarian Mushroom Ravioli

with Basil Pesto, Peppers, Cream (no sides)

Vegan Cauliflower Steak

*with Sauce Chimichurri, Rice Pilaf with Orzo,
and Roasted Asparagus*

Package Menus

Tier 2

\$157 per guest

- Includes 6 hours of Full Bar

Passed Appetizers

(choose two, two pieces of each per person)

Antipasto Skewer

Tortellini Skewer

Bacon Wrapped Scallop

Thai Vegetable Spring Roll

Beef Empanada

Crab Cake

Salads

(choose one)

Caesar | chopped romaine, parmesan, croutons Caesar dressing

Michigan Chopped | iceberg lettuce, dried cherries, walnuts, cherry vinaigrette

Garden | mixed greens, tomato, cucumber, carrot, red onion, balsamic dressing

Entrées

(choose two, plus one vegan or vegetarian option)

Frenched Chicken Breast

*with Chicken Au Jus, Mirepoix, Italian Roasted Potato Medley,
and Green Beans with Caramelized Shallots*

Pork Ribeye

*with Cherry Chutney, Garlic Mashed Potatoes,
and Roasted Brussel Sprouts with Balsamic Glaze*

Seared Salmon

with Dill Sauce, Rice Pilaf with Orzo, and Roasted Asparagus

Angus Top Sirloin

*with Mushroom Sauce, Garlic Mashed Potatoes,
and Roasted Carrots*

Vegetarian Mushroom Ravioli

with Basil Pesto, Peppers, Cream (no sides)

Vegan Cauliflower Steak

*with Sauce Chimichurri, Rice Pilaf with Orzo,
and Roasted Asparagus*

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Package Menus

Tier 3

\$172 per guest

- includes 6 hours of Full Bar

Passed Appetizers

(choose two, two pieces of each per person)

Antipasto Skewer
Tortellini Skewer
Bacon Wrapped Scallop
Thai Vegetable Spring Roll
Beef Empanada
Crab Cake

Display Platters

(choose two)

Cheese and Fruit Display
Seasonal Vegetable Display with Dip
Shrimp Cocktail
Smoked Whitefish Dip
Bruschetta with Toasted Crostini
Spinach Artichoke Dip

Salads

(choose one)

Caesar | chopped romaine, parmesan, croutons, Caesar dressing
Michigan Chopped | iceberg lettuce, dried cherries, walnuts, cherry vinaigrette
Garden | mixed greens, tomato, cucumber, carrot, red onion, balsamic dressing

Entrées

(choose two, plus one vegan or vegetarian option)

Frenched Chicken Breast

with Chicken Au Jus, Mirepoix, Italian Roasted Potato Medley, and Green Beans with Caramelized Shallots

Pork Ribeye

*with Cherry Chutney, Roasted Brussel Sprouts with Balsamic Glaze,
and choice of Garlic Mashed Potatoes or Baked Cavatappi with Blended Cheeses and Breadcrumbs*

Seared Salmon

with Dill Sauce, Rice Pilaf with Orzo, and Roasted Asparagus

Angus Top Sirloin

*with Mushroom Sauce, Roasted Carrots,
and choice of Garlic Mashed Potatoes or Baked Cavatappi with Blended Cheeses and Breadcrumbs*

Filet Mignon

*with peppercorn sauce, Roasted Carrots,
and choice of Garlic Mashed Potatoes or Baked Cavatappi with Blended Cheeses and Breadcrumbs*

Vegetarian Mushroom Ravioli

with Basil Pesto, Peppers, Cream (no sides)

Vegan Cauliflower Steak

with Sauce Chimichurri, Rice Pilaf with Orzo, and Roasted Asparagus

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Dinner Buffet Menu

\$133 per guest

- 30 guest minimum

- Includes 6 hours of Full Bar

Salads

(choose one)

salads will served during a formal salad service

Caesar | chopped romaine, parmesan, croutons Caesar dressing

Michigan Chopped | iceberg lettuce, dried cherries, walnuts, cherry vinaigrette

Garden | mixed greens, tomato, cucumber, balsamic dressing, carrot, red onion

Entrees

(choose two)

Alfredo Baked Ziti with Broccoli

Pork Ribeye with Cherry Chutney

Herbed Chicken Breast with White Wine Sauce

Parmesan Crusted Chicken Breast

Seared Salmon with Dill Sauce

Vegetables

(choose one)

Green Beans with Caramelized Shallots

Roasted Carrots

Roasted Brussel Sprouts with Balsamic Glaze

Starches

(choose two)

Rice Pilaf with Orzo

Garlic Mashed Potatoes

Italian Roasted Potato Medley

Baked Cavatappi with Blended Cheeses and Breadcrumbs | \$5 upcharge per guest

A-la-Carte Buffet Pricing

Guests ages 0 - 4 | Complimentary

Guests ages 5 - 9 | \$25 per guest

Guests ages 10+ | \$49 per guest

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Menu pricing and availability subject to change without notice

Optional Buffet Enhancements

Chef Carving Stations

(Subject to availability)

Beef Tenderloin | \$30 per guest

with mushroom sauce

Prime Rib | \$35 per guest

with horseradish sauce

Pork Tenderloin | \$25 per guest

with cherry chutney

Passed Appetizers | \$12 per guest

(choose three, one piece of each per person)

Tortellini Skewer

Antipasto Skewer

Bacon Wrapped Scallop

Thai Vegetable Spring Roll

Beef Empanada

Crab Cake

Dessert Table | \$12 per guest

(includes a variety of all listed)

Cheesecake Bites

Chocolate Dipped Strawberries

Lemon Bars with Berries

Brownies

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Menu pricing and availability subject to change without notice

Late Night Fare Menu

Served at 9:30pm

20" Pizza | \$35 each

party cut, feeds 10 people each

Cheese
Pepperoni

Pretzels | \$5 each

with cheese, caramel sauce, and beer mustard

S'mores | \$5 each

individually packaged graham cracker, marshmallow, chocolate square

Display Platters

(each display serves 25 people)

Gluten Free crackers and bread available upon request

Bruschetta, Served with Toasted Crostini | \$75 per display

Cheese and Fruit Display | \$130 per display

(cubed cheeses, crackers, seasonal fruits and berries)

Seasonal Vegetable Display with Dip | \$130 per display

Fresh Fruit Display | \$150 per display

(pineapple, strawberries, cantaloupe, honeydew, grapes, blueberries)

Smoked Whitefish Dip, Served with Crackers | \$175 per display

Spinach Artichoke Dip, Served with Pita Chips | \$175 per display

Charcuterie Board | \$275 per display

*(Artisan Cheeses, Assorted Meats, Olives, Dried Fruits, Jam,
Honey, Pita Chips and Crackers)*

Shrimp Cocktail | \$48 per dozen

Assorted Cookie Tray | \$36 per dozen

chocolate chunk | oatmeal raisin | sugar

Bar Menu

Hourly

Full Bar

beer/wine/liquor

Over 21 | \$18 per person per hour *(no exceptions)*

Over 5 | \$5 per person per hour

Under 4 | Complimentary

Limited Bar

beer and wine only

Over 21 | \$12 per person per hour *(no exceptions)*

Over 5 | \$5 per person per hour

Under 4 | Complimentary

Non - Alcoholic Bar

soda, lemonade, iced tea and juice only

Over 5 | \$6 per person per hour *(no exceptions)*

Under 4 | Complimentary

Canned Beer

(choose two)

Domestic

Bud Light

Michelob Ultra

Pabst Blue Ribbon

Busch N/A

Imported

Labatt blue

Stella Artois

Corona

Draft Beer

(includes all 3)

Miller Lite

Arbor Buzzsaw IPA

Bell's (Seasonal)

Wine Table Service

(choose one red, one white)

\$80 per table

additional bottles of wine \$40

White

Sauvignon Blanc

Chardonnay

Good Harbor | Pinot Grigio

Good Harbor | Riesling

Red

Pinot Noir

Cabernet

Good Harbor | Red

Champagne/Sparkling Juice Toast)

Over 21 | \$11 per guest

Under 21 *(sparkling juice)* | \$5 per guest



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Bar Menu, continued

Spirits

Titos

Bacardi Rum

Captain Morgan

1800 Tequila

Dewars

Jameson Irish Whiskey

Crown Royal Whiskey

Makers Mark

Johnny Walker Black

Bombay Sapphire Gin

Hendricks Gin

Bulleit Bourbon

Jack Daniels

Wine

(choose two)

Sauvignon Blanc

Chardonnay

Good Harbor | Pinot Grigio

Good Harbor | Riesling

Pinot Noir

Cabernet Sauvignon

Good Harbor | Red

Bubbles

Mawby US

Hard Seltzers

White Claws

Non - Alcoholic

Soda (coke, diet coke, sprite)

Juice/Sparkling Juice

Ginger Beer, Lemonade



Outside Wine Corkage Fee | \$40 per bottle

Specialty Wine | \$300 fee *(per case)*

Specialty Liquor | \$500 fee *(per case)*

Specialty Liquor | \$75 fee *(per bottle, 3 bottle minimum)*

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