



FOR IMMEDIATE RELEASE  
May, 2016

**For More Information:**  
**Barry Owens, GM**  
(989) 731-8400 [bowens@treetops.com](mailto:bowens@treetops.com)  
**Susan Wilcox Olson, Media Relations**  
(231) 590-5930 [Grandbay@chartermi.net](mailto:Grandbay@chartermi.net)

## Perfect Pairings at Treetops Resort

### Michigan Made Culinary Adventures Paired with Premier Golf, Craft Brew and Fruit of the Vine

GAYLORD, MICHIGAN – Treetops Resort is most always known for its collection of five premier golf courses, but now for the third summer season, the resort continues to make its' mark in the culinary world by celebrating locally grown and produced menu selections from drinks to desserts.

The **2016 Treetops Culinary Adventure Series** melds the popular **Farm 2 Fork** ingredients with Michigan craft beer and wine selections. The Treetops Resort culinary team, led by Food and Beverage Director Gabe Bober, will prepare a four course meal made with locally grown and produced ingredients from area farms. Each themed event is hosted by a Michigan brewery or northern Michigan winery. Each course of the meal is thoughtfully infused and paired with a different beer or wine from the Great Lakes State. And, a not to be missed ingredient; a guest presenter from the hosting farm will share a little bit about their operation and practices.

As the season takes form, the Treetops team will kick the culinary season off with its first **Farm2Fork Culinary Adventure** on **Friday, July 29<sup>th</sup>**. 'A Cherry Spectacular ' with hosts King Orchards and Leelanau Cellars Vineyard will feature a Bone In Pork Chop topped with a Cherry Wine Reduction. Each of the four course selections will feature the fruit of the season, and one of Michigan's most prized fruits, the cherry. A wine selection will be paired with each course making for the perfect culinary adventure.

The second within the series is on **Friday, August 26<sup>th</sup>** and will feature ‘My Green Garden’ with hosts Comfort Farms and Founders Brewery. The star of this evening is a Rib-Eye Steak prepared with a selected craft beer to complement the protein. The garden harvest dinner will feature produce grown in Otsego County and its neighboring counties throughout northern Michigan.

On **Friday, September 23<sup>rd</sup>** an ‘Autumn Harvest’ will be presented with hosts Cook Family Farm and New Holland Brewing Company. The event will feature slow cooked Baby Back Ribs steeped in a special selection of craft beer. Special guest Fred Bueltmann, an owner of New Holland Brewing Company and author of the acclaimed book *Beervangelist* will be hand to discuss his book and love for craft beer. A not to be missed evening for beer enthusiasts – expert tasters to novices wanting to learn more about the craft beer scene made so popular nationally by way of Michigan.

On **Friday, October 21<sup>st</sup>** the final harvest of the season will be celebrated with an evening coined ‘Back to Our Roots’ and hosted by Blue Stem Farms and Shorts Brewery. The meal will feature a perfectly prepared Rack of Lamb served with a creative medley of root vegetables and complemented by a selection of craft beer made by one of northern Michigan’s most popular breweries.

Each event is presented in the resort’s Wilderness Cabin located within the Project Nature preserved property adjacent to the main Treetops Resort campus. Guests are seated family style around a handcrafted large farm-like dining table filled with character; from vintage table and glass wear to fresh flowers just picked near the resort’s Wilderness Cabin.

Each culinary **Farm2Fork** experience includes a four course meal, Michigan craft beer and wine selections and is \$89 per person inclusive of all taxes and fees. Overnight packages start at \$162 per person based on double occupancy including lodging, the dinner event, and breakfast the following morning.

Each Culinary Adventure event may be paired with a round of golf - 18 holes with cart beginning at just \$35 per person.

Known for its majestic rolling hills and natural valleys overlooking the Pigeon River Valley, Treetops Resort is the name by which all other courses in Michigan and beyond are measured. The resort is home to Robert Trent Jones, Sr.'s final design in Michigan; the Masterpiece course is largely acknowledged as the architect's crowning glory. The equally magnificent Premier course is the only course in Michigan designed by the famed Tom Fazio. The Signature course is rated a Top 100 Resort Golf Course. The Tradition course bears its name by the 'traditional' wooden pins and pennant flags paying homage to golf's origin.

#### **Resort Onsite Offerings:**

- The Resort is home to the Treetops Golf Academy, Michigan's only three-time, Top 25 golf school
- Resort Dining, Culinary Excursion Events Monthly, and Family Dining amenities
- Michigan's Largest Craft Brew Selection @ the 'Sports Bar' – Over 80 Michigan Craft Beers are served daily. Full Selection of over 100 bottles beers from around the World
- Full Service Spa – Relaxation & Rejuvenation – 'Spa-Cation' Packages Year Round
- Fitness Center and Two Swimming Pools

#### **Fun Facts:**

In the winter, Treetops Resort offers some of the finest terrain in the Midwest for downhill skiing and snowboarding. The resort features 23 ski runs and is 'Michigan's Most Family Friendly Ski Resort'. Treetops Resort is located in Gaylord, Michigan just off I-75 at exit #282.

To reserve a Treetops Resort Getaway visit [www.treetops.com](http://www.treetops.com) or call (888) TREETOPS.

