

Banquet Menu

Banquet Guidelines

Welcome! Thank you for choosing Treetops Resort to host your event! We look forward to serving you. To ensure a successful experience, we have created banquet event guidelines that set the precedent for exceeding your expectations. Please keep in mind that we are always open to customizing an experience that fits the needs of your group so please utilize our team. Our goal is to make the planning process easy and efficient for you.

Food Service - Menu selections are required two (2) weeks prior to the scheduled function date. Guaranteed guest counts for all functions must be communicated three (3) business days before function date. Billing will be based on the guaranteed count or the actual number of attendees, whichever is greater. In case the original reserved number of attendees differs from the guaranteed number by 15% or more, we reserve the right to move the function space provided. Prices are guaranteed within 90 days of the event; however, we reserve the right to make substitutions or add a surcharge should there be a substantial change in pricing or product availability.

All prices are subject to sales tax and 20% gratuity. Buffets require a minimum guarantee of 35 guests. A \$50 surcharge will apply if under 35 guests. Plated entrées require a minimum guarantee of 20 guests. A \$50 surcharge will apply if under 20 guests. Surcharges for other meals may vary. Buffet food items may not leave the event. All food and beverage items must be provided by the resort.

Treetops Resort is happy to accommodate needs for vegetarians, vegans and those with dietary concerns in your group. Prior arrangements should be made with your Conference Manager for the best service to take place during your event. Please also pre-arrange for the needs of children in your group.

Beverage Service - Due to Michigan state laws, alcoholic beverages must be provided by Treetops Resort. As a liquor license holder, we are responsible for the sale, service and consumption of alcoholic beverages on property. Under no circumstances will we serve alcohol to someone under 21. Proper legal age photo identification will always be required and violations of this guideline will result in the immediate closure of the event bar.

Inclement Weather - Treetops reserves the right to move an outdoor function to an alternate indoor location due to inclement weather. To ease the transition, the alternative site of the function will be determined no later than four hours prior to the agreed upon start time of the event.

Event Conduct - The contract-signer of the event assumes responsibility for the conduct of all persons in attendance of the function. The contract-signer also assumes responsibility of any theft or damage to Treetops.

Transportation - Private shuttle service can be arranged by your Conference Manager during the planning process.

Culinary Adventures

Culinary Adventure Dinners

Treetops is excited to offer unique culinary experiences that draw on Michigan's natural beauty, vineyards, small farms, and rich craft beer scene. Groups who choose the option will be transported to the remote Wilderness Cabin where they can enjoy cocktails on the porch overlooking the pond and hear about the location's storied history. If you would like to give your group an experience together that you will remember as the highlight of your trip, consider one of the options below.

Beer Pairing Dinners - *Available year-round. Minimum 20 people. Maximum 40 people.*

Enjoy progressive courses paired with Michigan craft beers. Learn about the breweries and hear from the chef during this memorable event.

Farm2Fork - *Available July-October. Minimum 20 people. Maximum 32 people.*

Farm2Fork features locally grown and prepared dishes and the hands that brought them from seed to the table. Through these dinners, we hope to spread awareness about the benefits of locally grown food through preparation of fresh produce purchased directly from the farmer. Treetops has developed a strong relationship with the Gaylord Farmer's Market and the farmers who sell their produce there. This dinner is served in progressive courses and features Michigan beer and wine.

Skiable Feast - *Available January-February. Minimum 20 people. Maximum 88 people.*

Explore the remote Project Nature property on cross country skis or snowshoes as you sample hors d'oeuvres, beer and wine at stations along the way. Catch a glimpse of the Sturgeon River on its path through a winter wonderland, before heading up to one of the best views of the Sturgeon River Valley.

Wilderness Sleigh Ride Dinners - *Available January-February. Minimum 10 people. Maximum 32 people.*

Enjoy a fire and hot drink before a meandering horse-drawn sleigh ride to the Wilderness Cabin, where you will enjoy a four-course meal.

Project Nature - If you choose this remote location it will make your culinary adventure into a complete experience. Travel with us to our property north of Treetops North, along a (potentially) snow-covered two-track to the Wilderness Cabin. This cabin, along with a number of other old structures spread over 350 acres, is the remnants of Project Nature. In the 1980's, developer Kirk Gladwin opened a wildlife preserve with bison, sika deer, giraffes and more. He called it Project Nature and invited people to explore the property by tram to view the animals. The park cost over \$1 million to open and closed after only one year. Cabins, stories, and occasional exotic animal "sightings" remain to bear witness to the park's existence. Explore this storied property with us when you choose one of these culinary experiences.

Meeting Package

*Package it up with our All-Day Meeting Package!
Minimum guarantee of 20 guests • \$50 surcharge if under 20 guests
\$29.99 per person*

Signature Breakfast Buffet

Served with coffee, tea and juices

Assorted Pastries
Breakfast Breads
Fresh Cut Fruit
Fruit Yogurt

Working Lunch Buffet

*Choose from Wraps, Mini Sandwiches, or Deli Buffet
All served with coffee, tea and lemonade*

Assorted Wraps or Mini Sandwiches
With potato chips and Italian pasta salad


Executive Deli Buffet

*Roast beef, salami, roasted turkey breast and cured ham, served
with a selection of breads and rolls, assorted cheeses, condiments, relish tray and potato chips*

Also included:

- ~ **All-Day Coffee Service**
- ~ **Afternoon Cookie & Soda Break**

Prices do not include sales tax or 20% gratuity and are subject to change

**All pork is cooked to medium-well (160°)  = Gluten Free*

Consuming raw or undercooked meats and eggs may increase your risk of foodborne illness

Breakfast Selections

All breakfasts available between 6am-11am • Standard service is 1 hour

Signature Breakfast Buffet

\$9.99 - Prices are per person. Served with coffee, tea and juices.

Minimum guarantee of 20 guests • \$50 surcharge if under 20 guests

Assorted Pastries

Breakfast Breads

Fresh Cut Fruit 🍌

Fruit Yogurt 🍌

Traditional Warm Breakfast Buffet

\$11.99 - Prices are per person. Served with coffee, tea and juices.

Minimum guarantee of 35 guests • \$50 surcharge if under 35 guests

Scrambled Eggs (choice of Cheddar Cheese, Jalepeño Cheddar, or Green Onion Tomato Feta), choice of ham, bacon or sausage, potato, fresh cut fruit and breakfast breads.

Upgrade your breakfast with the following: \$2.99 for each addition:

Southern Eggs Benedict

Banana Bread French Toast

Pancakes

Fruit Pancakes

Corn Beef Hash 🍌

Cheesy Potato Casserole 🍌

Breakfast Enhancement

\$6.99 - Prices are per person • \$50 surcharge if under 35 guests

Chef Attended Omelet and Egg Station 🍌

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À la Carte/Break Items

Food

One dozen minimum

Toast and Bagels - \$1.99 each

Assorted Pastries - \$1.99 each

Cinnamon Rolls - \$1.99 each

Whole Fruit - \$1.99 each

Assorted Boxed Cereal - \$1.99 each

Yogurt Parfait - \$2.99 each

Fruit Yogurt - \$2.99 each

Fresh Fruit Cup - \$3.99 each

Large Fresh Baked Cookies - \$17.99 per dozen

Turtle Brownies - \$2.99 each

Individual Chips - \$1.99 each

Beverages

Bottled Water - \$3.00 each

Assorted Soft Drinks - \$2.00 each

Assorted Chilled Juices - \$3.00 each

Regular or Decaf Coffee, Hot Tea - \$26.99 per gallon

Hot Chocolate - \$26.99 per gallon

Iced Tea - \$19.99 per gallon

Lemonade - \$19.99 per gallon

Themed Breaks

Prices are per person

Cookie Monster Break - \$4.99

Assorted Cookies & Brownies with Coffee, Tea and Milk


Healthy Choice Break - \$5.99

Fresh Cut Fruit, Cereal Bars and Assorted Juices

Dry Snack Assortment - \$3.99 Per Person

Potato Chips with French Onion Dip, Tortilla Chips with Salsa and Guacamole

Prices do not include sales tax or 20% gratuity and are subject to change

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Plated Lunch

Minimum guarantee of 20 guests • \$50 surcharge if under 20 guests

Prices are per person • All served with coffee, tea and lemonade • All lunches available between 11am-4pm

Salads

Chicken Salad - \$11.99

Served on bibb lettuce with a croissant and fresh fruit

Treetops Caesar - \$11.99

Crisp romaine lettuce tossed in our Caesar dressing, garlic croutons & Parmesan cheese, garnished with tomato and red onion, served with grilled garlic and herbed bread. Add Chicken \$2.99

Michigan Woods - \$11.99

Mixed greens, strawberries, mandarin orange, dried cherries, candied walnuts and cherry vinaigrette, served with a fresh baked muffin. Add Chicken \$2.99

Treetops Wedge - \$11.99

Iceberg wedge of lettuce topped with cucumber, tomatoes, onion, garlic croutons, Bleu Cheese crumbles, hard boiled egg and crispy bacon, served with a multi-grain roll. Choose between traditional Bleu Cheese or your choice of dressing. Add chicken \$2.99

Sandwiches

Grilled Chicken Bistro - \$11.99

Chicken breast topped with crisp lettuce, roasted red peppers, Provolone cheese and bistro sauce on a brioche bun, served with a garlic dill pickle & potato chips

Chicken Salad Croissant - \$11.99

House-made dried cherry & almond chicken salad served on a croissant, served with a garlic dill pickle & potato chips

Stacked Roast Beef Sub - \$12.99

Shaved beef with peppers, onions, mushrooms and Provolone cheese stacked on a grilled sub bun with horseradish cream, served with a garlic dill pickle & potato chips

Plated Lunch Service Enhancements


Prices are per person • Enhance your plated lunch with one of the following:

Caesar Salad or House Salad - \$3.99

House-Made Cup of Soup - \$3.99


Chicken Noodle

Cream of Forest Mushroom 

Cream of Potato 

Tomato Basil Bisque 

Prices do not include sales tax or 20% gratuity and are subject to change

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Plated Lunch

*Minimum guarantee of 20 guests • \$50 surcharge if under 20 guests
Prices are per person • All served with coffee, tea and lemonade • All lunches available between 11am-4pm*

Entrées

*Choice of House or Caesar Salad, or House-Made Cup of Soup. Includes fresh baked rolls.
Upgrade to a Michigan Cherry Salad for \$1.00*

Pasta Primavera - \$14.99

*Linguine tossed with seasonal vegetables, bell peppers, garlic, shallots and
Parmesan cheese, with farm fresh cream
With Chicken – \$17.99 • With Shrimp - \$19.99*

Treetops Chicken Picatta - \$15.99

*Sautéed chicken breast in a lemon butter sauce with capers, red bell peppers, green onions,
served with Parmesan risotto and a seasonal vegetable*

Pesto Chicken - \$15.99

*Grilled chicken breast topped with basil pesto and balsamic tomatoes,
served with Parmesan risotto and a seasonal vegetable*

Treetops Resort Pot Roast - \$15.99

Tender braised beef with onions and carrots over fresh whipped potatoes, topped with gravy

Grilled Salmon - \$16.99

Topped with a pesto cream and balsamic tomato reduction, served with Parmesan risotto and seasonal vegetable

Mushroom Ravioli - \$16.99

Served with a wild mushroom duxelle cream and garlic toast

Box Lunch Options

*Prices are per person • Minimum guarantee 12 guests • \$25 surcharge if under 12 guests
All served with a bag of chips, candy bar, mustard, mayo and bottled water*

Turkey and Cheddar on a Brioche Bun - \$13.99


Ham and Swiss on a Brioche Bun - \$13.99

Roast Beef and Cheddar on a Brioche Bun - \$13.99

Vegetable Wrap - \$13.99

Slivered marinated vegetables in a spinach tortilla wrap

Prices do not include sales tax or 20% gratuity and are subject to change

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Lunch Buffet

Minimum guarantee of 35 guests • \$50 surcharge if under 35 guests

Prices are per person • Served with coffee, tea and lemonade • Available 11am-4pm • Standard service is 1 hour

One Entrée - \$15.99 • Two Entrées - \$17.99 • Three Entrées - \$19.99

Choice of House or Caesar Salad Bar or House-Made Cup of Soup.

Includes deli side salad, starch, seasonal vegetable & fresh baked rolls

North Atlantic Salmon Florentine

Served with baby spinach, sweet red onions and lemon butter sauce

Roasted Red Pepper Chicken

Served with roasted red pepper cream, Parmesan and cracked pepper

Chicken Piccata

Served with capers, bell peppers, green onion and lemon butter sauce

Treetops Resort Pot Roast

Tender braised beef with onions and carrots, served with fresh whipped potatoes, topped with gravy

Chicken Alfredo

Fettuccine tossed with grilled chicken breast and house-made cream sauce

Beef Stroganoff

Tender strips of beef and mushrooms, served over egg noodles with a sour cream sauce

Traditional Lasagna

Served with tomato meat sauce - or - marinara and topped with blended cheeses

Four Cheese Lasagna

Lasagna with Alfredo sauce, sautéed seasoned vegetables and blended cheeses

Working Lunch Buffet

Minimum guarantee of 12 guests • \$25 surcharge if under 12 people

All served with coffee, tea and lemonade

Assorted Wraps or Mini Sandwiches - \$13.99

With potato chips and Italian pasta salad

Executive Deli Buffet - \$14.99

Roast beef, salami, roasted turkey breast and cured ham, served with a selection of breads and rolls, assorted cheeses, condiments, relish tray and potato chips


Enhance your working lunch with one of the following for \$3.99 per person

Caesar Salad or House Salad

House-Made Cup of Soup


Chicken Noodle

Cream of Forest Mushroom 

Cream of Potato 

Tomato Basil Bisque 

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Themed Lunch Buffet

*Minimum guarantee of 35 guests • \$50 surcharge if under 35 guests • Prices are per person
All served with coffee, tea and lemonade • All lunches available between 11am-4pm • Standard service is 1 hour*

Backyard BBQ

Home-style potato salad, coleslaw, baked beans, potato chips, relish tray

One Entrée - \$12.99 • Two Entrées - \$14.99 • Three Entrées - \$16.99

Grilled Hamburgers

All-Beef Hot Dogs

Bratwurst

BBQ Chicken Breast

Fiesta Buffet

Spanish rice, refried beans, flour tortillas and corn tortilla chips, served with all the condiments

One Entrée - \$12.99 • Two Entrées - \$14.99 • Three Entrées - \$16.99

Seasoned Taco Meat

Chicken Fajita

Steak Fajita

Taco Salad Bar

Build your own taco salads

Seasoned Beef & corn tortilla chips served with all the traditional accompaniments - \$14.99


Treetops Salad Bar

Choice of one soup. Served with four dressings and fresh baked rolls

Mixed greens with tomatoes, cucumbers, onions, Cheddar cheese, bell peppers, pepper rings, carrots, croutons, cured ham and roasted turkey breast - \$12.99


Chicken Noodle

Cream of Forest Mushroom 

Cream of Potato 

Tomato Basil Bisque 

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Hors d'oeuvres

*Each display serves 50 people • Standard Service is 2 hours
Ask your Conference Manager about half-displays*

Cold Displays

Smoked Salmon Display - \$105.99

House-made cold smoked salmon served with minced red onion, hard boiled eggs, capers and crackers

Domestic and Imported Cheese & Crackers Display - \$144.99

Horseradish cheese spread, Havarti, Colby, smoked Provolone, port wine Cheddar, Gorgonzola, Parmesan and Pepper Jack cheeses, served with assorted crackers and garnished with grapes and strawberries

Antipasto Display - \$144.99

Marinated olives, asparagus, peppers, roasted garlic, mushrooms and artichoke hearts, with assorted meats, cheeses and assorted crackers

Fresh Fruit Kabobs Display - \$124.99

Served with a banana marmalade cream

Treetops Smoke House Display - \$134.99

Seasonal meats, poultry and Great Lakes fish, smoked in-house and served with cheeses and assorted crackers

Heirloom Tomato and Fresh Mozzarella Display - \$114.99

Hot house heirloom tomatoes and Buffalo Mozzarella on a bed of butter lettuce, topped with fresh basil, extra virgin olive oil and an aged balsamic reduction

Fresh Seasonal Vegetable Display - \$94.99

Assorted seasonal vegetables, served with buttermilk herb dip

Tomato Basil Crostini - \$14.99 per dozen

2 dozen minimum

Grilled Italian crostini with tomato, basil, garlic and shallots, with balsamic vinaigrette and olive oil

Roast Beef Sliders - \$22.99 per dozen

2 dozen minimum


Served on silver dollar rolls with apple horseradish creme

Shrimp Cocktail Display - \$24.99 per pound

4 pound minimum • Approx. 16-20 per pound

Easy peel shrimp served with cocktail sauce and lemon wedges

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Hors d'oeuvres

*Standard Service is 2 hours
Ask your Conference Manager about half-displays*

Hot Hors d'oeuvres

Served per dozen • Four dozen minimum

Meatballs - \$16.99

BBQ - or - Swedish style

Chicken Wings - \$17.99

Bone-in chicken wings. You choose the sauce: BBQ, Hot - or - Thai chili. Served with bleu cheese dip and celery

Pork Pot Stickers - \$18.99

Pork dumplings served with braised cabbage, Asian slaw and teriyaki glaze

Santa Fe Chicken Egg Rolls - \$18.99

Flour tortilla stuffed with slivered chicken, blended cheeses, jalapeño, corn and black beans, served with a sweet chili BBQ sauce

Mushroom Flatbread Pizza - \$22.99

Grilled flatbread pizza with wild mushrooms and blended cheeses

Sausage Stuffed Mushroom Caps - \$22.99

Mushroom caps stuffed with sausage, spinach and cheese

Pesto Shrimp Crostini - \$24.99

Shrimp tossed in a garden pesto and served on a fresh crostini loaf topped with blended cheeses and baked to golden brown

Bacon Wrapped Scallops - \$28.99

Served with a teriyaki glaze

Mini Reubens - \$26.99

Corn beef brisket, sauerkraut, Swiss cheese on deli rye, served with Thousand Island dressing

Dips & Spreads

Each display serves 50 people

Michigan Great Lakes House-Smoked Whitefish Dip - \$99.99

Smoked in-house and served with fried pita chips

Hummus Trio - \$99.99

Traditional garlic hummus, roasted red pepper hummus and tomato-basil hummus, served with pita chips

Southwest Trio - \$129.99

Baked chili con queso dip, salsa and guacamole, served with corn tortilla chips


Jalepeño Popper Dip - \$129.99

Jalepeños, green chilies & cream cheese, topped with panko crust and served with fresh pita chips

Spinach Artichoke Dip - \$99.99

A creamy blend of spinach and artichoke and served with fresh pita chips

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Plated Dinner

*Minimum guarantee of 20 guests • \$50 surcharge if under 20 guests • All dinners available between 4pm-9pm
Prices are per person • All served with coffee, tea and lemonade • Choice of plated House or Caesar Salad or
House-Made Cup of Soup • Upgrade to the Michigan Cherry Salad for \$1.00 • Includes fresh baked rolls.
All steaks and prime rib are cooked to medium-rare.*

If more than one option is chosen, \$3 per person will be added to the price of the plate that is least chosen.

Linguine Genovese - \$18.99

*Fresh pasta tossed with basil pesto, sun dried tomatoes, olives, toasted pine nuts, garlic and Parmesan cheese
With Chicken \$22.99 With Shrimp \$23.99*

Mushroom Ravioli - \$18.99

Served with a wild mushroom duxelle cream and garlic toast

***Bourbon Glazed Pork Loin - \$22.99 (Minimum of 20 people)**

*Herb seasoned pork loin, slow roasted and served with a rich bourbon glaze,
garlic mashed potatoes and a seasonal vegetable*

New York Strip Steak - \$26.99 🍷

Chargrilled 10 oz. New York strip steak served with a baked potato and seasonal vegetable

Michigan Cherry Chicken - \$23.99

*Spicy walnut encrusted chicken breast with Michigan dried cherry BBQ sauce and Gorgonzola cognac crème,
served with wild rice pilaf and a seasonal vegetable*

Treetops Chicken Piccata - \$23.99

*Sautéed chicken breast in a lemon butter sauce with capers, red bell peppers, green onions,
served with Parmesan risotto and a seasonal vegetable*

Sweet Chili Spiced Salmon - \$24.99 🍷

Grilled salmon served with a sweet chili cream, topped with an Asian vegetable coleslaw and served with fried rice

Treetops Resort Pot Roast - \$23.99

Tender braised beef with onions and carrots over fresh whipped potatoes, topped with gravy

Pesto Style Chicken & Shrimp - \$26.99 🍷

*Chargrilled boneless, skinless chicken breast, jumbo shrimp scampi, topped with basil pesto, balsamic tomatoes,
served with sun-dried tomato risotto and a seasonal vegetable*

Grilled Ribeye - \$29.99 🍷

Chargrilled 10 oz. Ribeye served with a baked potato and seasonal vegetable

Herb Crusted Roast Prime Rib - \$29.99 🍷 (Minimum of 20 people)

*Ten-ounce herb seasoned prime rib, slow roasted and served with au-jus and horseradish cream,
seasonal vegetable and a loaded baked potato*

Treetops Resort Hunter Style Filet - \$38.99 🍷

*Hot seared 8 oz. filet of beef tenderloin served on a fire roasted corn and potato cake,
with fried leeks, béarnaise sauce and a seasonal vegetable*

Prices do not include sales tax or 20% gratuity and are subject to change

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Dinner Buffet

Minimum guarantee of 35 guests • \$50 surcharge if under 35 guests • Prices are per person • All served with coffee, tea and lemonade • All dinners available between 4pm-9pm • Standard service is 1 hour

One Entrée - \$24.99 includes 1.75 servings / 8oz. protein per person

Two Entrées - \$28.99 includes 1.5 servings / 6oz. protein per person

Three Entrées - \$30.99 includes 1 serving / 5oz. protein per person

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*Choice of House or Caesar Salad Bar or House-Made Cup of Soup
Includes deli side salad, starch, seasonal vegetables and fresh baked rolls*

Blackened Chicken 🍴

Blackened chicken with a chipotle lime cream, topped with andouille and crawfish

Chicken Piccata

Served with capers, bell peppers, green onion and a lemon butter sauce

Baked Whitefish 🍴

Served with capers, bell peppers, green onion and a lemon butter sauce

Sweet Chili Spiced Salmon 🍴

Served with Asian vegetable slaw

Treetops Resort Pot Roast

Tender braised beef with onions and carrots, served with fresh whipped potatoes, topped with gravy

New York Strip Steak 🍴

Chargrilled New York strip steak served with sautéed mushrooms & onions

Smoked Beef Brisket 🍴

Served with our house BBQ sauce

***Pork Marsala** 🍴

Roasted pork loin served with a rich Marsala sauce

Seafood Penne

Penne pasta with shrimp, crab, crawfish, scallops, bell peppers and onion tossed in an Alfredo sauce

Chef Attended Station Enhancements

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Prices are per person • \$50 surcharge if under 35 guests

***Pork Loin** - \$9.99

Pasta Station - \$14.99

Prime Rib - \$14.99

Beef Tenderloin - \$16.99

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Themed Dinner Buffet

Minimum guarantee of 35 guests • \$50 surcharge if under 35 guests • Prices are per person • All served with coffee, tea and lemonade • All dinners available between 4pm-9pm • Standard service is 1 hour

Pasta Buffet

Choice of House or Caesar salad bar • Includes garlic bread

One Entrée - \$19.99 • Two Entrées - \$21.99 • Three Entrées - \$23.99

Traditional Meat Lasagna

Vegetable Lasagna

Chicken Alfredo

Seafood Tortellini

Italian Sausage and Peppers

Backyard BBQ

Home-style potato salad, coleslaw, baked beans, potato chips, selection of breads and relish tray

One Entrée - \$17.99 • Two Entrées - \$19.99 • Three Entrées - \$21.99

BBQ Smoked Brisket

BBQ Chicken Breast

Bratwurst

Italian Sausage

Asian Buffet

Served with Fried Rice & Steamed Vegetables - \$13.99

Add Sides - \$1.99 each

Vegetable Lo Mein

Crab Rangoon

Egg Roll

Pork Pot Sticker

Add Entrees - \$3.99 each


Sweet & Sour Chicken

Sesame Chicken

Mongolian Beef

Sweet & Sour Shrimp

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Plated Desserts

Prices are per person

Traditional New York Style Cheesecake - \$4.99

Served with fresh berry topping

Baked Cinnamon Apple Crisp - \$4.99

House-made apple compote, topped with streusel and whipped cream

Key Lime Pie - \$4.99

Seasonal Fruit Pie - \$4.99

Triple Chocolate Fudge Torte - \$4.99

Dessert Shooters - \$4.99

Cheesecake filling on top of a graham cracker crust.

Choose your flavor: key lime, orange, chocolate, vanilla, raspberry, strawberry

Classic Sweets Table - \$5.99


Assortment of pies, cakes and tortes

Cake Cutting Fee - \$2.00

Purchase your cake (dessert) from a local bakery and we'll take care of the rest!

Includes banquet china dessert plates & utensils

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Beverage & Bar Service

Prices are per drink, unless otherwise noted • Prices include sales tax, but do not include 20% gratuity.

Minimum for a full banquet bar is \$150 per bar for up to three hours.

Minimum for a beer and wine station is \$100 per bar for up to three hours.

The difference will be charged if the minimum is not reached.

We will fulfill special requests whenever possible. Please make your requests at least one week prior to event.

Liquor

House Brands – \$5

Call Brands – \$6

Premium Brands - \$7

Rocks & Doubles – \$3 additional

Cordials & Liqueurs – \$7

Wine

Must be ordered at least one week in advance.

House Wines – \$6

Premium Wines - \$7

Beer

Must be ordered at least one week in advance.

Domestic Beer – \$4

Imported Beer – \$5

Non-Alcoholic Beer – \$4

Craft Beer - \$5

Domestic Keg Beer – \$320

Approximately 150 12 oz. servings per half barrel

Imported Keg Beer – \$380

Approximately 150 12 oz. servings per half barrel


Craft Keg Beer – Market Price

Soft Drinks

Assorted – \$2

Alcoholic punches are available upon request

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