

Wedding Menu

Treetops 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. 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 one (1) month prior to the scheduled function date. Guarantee counts for all functions must be given four (4) working days before function. If no guarantee is received, billing will be based on the original contracted number or actual number of attendees, whichever is greater. Additional guests may receive an alternate menu. 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 food prices are subject to sales tax and 20% gratuity.

All food (and beverage) items must be provided by the resort. The exception to this is wedding cake/dessert, providing it is prepared by a licensed baker in a licensed kitchen. For your convenience, Treetops Resort can provide a list of “preferred wedding vendors” including licensed cake makers. Treetops Food and Beverage department can cut and serve your wedding cake for \$2 per person including banquet dessert plates, forks and napkins.

Plated meals require a minimum of 20 people or a \$50 surcharge will apply. If more than one entrée is chosen, visual cues for each guest must be provided by the group indicating what each individual guest is eating. **Buffets** require a minimum guarantee of 35 people or a \$50 surcharge will apply. Buffet food items may not be removed from the event.

Treetops Resort is happy to accommodate for guests who are vegetarian, vegan and those with special dietary needs in your group. Prior arrangements should be made with your Wedding Coordinator for the best service to take place during your event. Please also pre-arrange for the needs of children 12 and under in your group.

Beverage Service - Alcohol prices include tax but not 20% gratuity. Michigan State laws prohibit guests from bringing their own alcoholic beverages (including champagne) into a duly-licensed establishment. Such beverages will be confiscated and may result in the closure of the group’s bar. Treetop’s Staff follows the MLCC and will ID guests, including the Bridal Party. Arrangements can be made prior to your event to pre-card the Bride & Groom. We will restrict service of alcoholic beverages to an individual or group when deemed appropriate.

Transportation - Private shuttle service can be arranged by your wedding Coordinator during the planning process. Final details are to be concluded no later than two weeks prior to the event date. Fees apply if shuttle is private.

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Security - Items left in an unsecured event space, public area or outdoor venues are the responsibility of the group. Those items include but are not limited to equipment, decoration, cake accessories and wedding gifts.

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 two hours prior to the agreed upon start time of the event.

Vendors - Your Wedding Coordinator has access to established local vendors for flowers, cakes, music and DJ services, etc. We will share our list of “preferred” vendors for any and all of them upon your request. Treetops Resort considers each of these vendors as “preferred,” but cannot be held responsible for the service they provide.

General Information - Treetops Resort offers a complimentary hotel room for the Bride and Groom on the night of your event with a minimum of 100 wedding guests at your reception and dinner. Lodging of your guests will be on a phone-in basis and on a first call, first serve basis.

Decorations - Flowers, decorations, place cards, favors and specialty linens may be brought into Treetops Resort banquet facilities. Delivery, set-up and tear-down is the responsibility of the group, not the Treetops Resort staff. Resort Staff may be hired for decorating for \$25 per person per hour, but must be planned at least two weeks in advance. Items must be removed at the conclusion of the event unless alternative arrangements have been negotiated during the planning process. Signage must be pre-approved in advance. Nails, pins, staples and certain tape are prohibited on Treetops Resort property including walls, doors, floors, public areas, private banquet space and Treetops Resort signage. Please refrain from using confetti and glitter. Extensive cleanup required by Treetops Resort staff will be subject of a minimum cleaning fee of \$50.

Event Conduct & Damages - The contract-signer of the event assumes responsibility for the conduct of all persons in attendance of the function(s). The contract-signer also assumes responsibility of any theft and /or damage to the Treetops Resort premises associated with their event(s).

Early Check-In or Late Check-Out Requests - Official check-in time is 5:00pm and check-out is at 12:00pm. Treetops Housekeeping Staff will do their best to accommodate an early check-in request or “priority clean,” but cannot guarantee all units will be completed by the earlier check-in time. Some late check-out requests may be granted, but a fee may be assessed to each individual unit.

Farewell Brunch - Ask your Wedding Coordinator about a private or semi-private option for your guests to enjoy a breakfast buffet together before departure. We have a private room next to our restaurant that can be reserved for just \$100 with a minimum guarantee of 30 guests. Breakfast buffet in Legends includes an omelet and waffle station and coffee, tea, or juice for \$11.99 per person.

Hors d'oeuvres

*Each display serves 50 people • Standard Service is up to 2 hours
Ask your Wedding Coordinator 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

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

Hors d'oeuvres

*Standard Service is up to 2 hours
Ask your Wedding Coordinator 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

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 • Choice of House or Caesar salad bar or house-made cup of soup or upgrade to a Michigan Woods salad for \$1 per person. Includes deli side salad, starch, seasonal vegetable and fresh baked rolls”

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

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

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

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 or upgrade to a Michigan Woods salad for \$1 per person • 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 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 or upgrade to a Michigan Woods salad for \$1 per person • 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 additional entree(s). Counts for each option must be received four (4) days in advance.*

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 - 8 oz. \$38.99 / 6 oz. \$32.99 🍴

*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*

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Additional Options

In Addition to Your Entrée Options

Shrimp Brochette - \$9.99 🍷

Skewer with six shrimp, seasoned & char-grilled

Lobster Tail - market price 🍷

Six ounce cold-water lobster tail

Late Night Snacks

Served for one hour & priced per person

Two Snacks - \$8.00 • **Three Snacks** - \$10.00 • **Four Snacks** - \$13.00

Mushroom Flatbread Pizza

Grilled flatbread pizza with wild mushrooms & blended cheeses

Assorted Sandwich Wraps

Fresh array of smoked turkey, ham and cured meats in spinach and whole wheat wraps

Spinach and Artichoke Dip

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

Mini Reuben Sandwiches

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

Santa Fe Chicken Egg Rolls

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

House-made Chips and Salsa

Late Night Pizzas

Priced per 16" pizza

Cheese - \$11.99 • **Additional Toppings** - \$1.50 Each

Pepperoni

Ham

Bacon

Pineapple

Bell Pepper

Onion

Mushroom

Tomato

Italian Sausage

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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

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More Beverage Options

Wine

Per bottle price. Must be ordered at least one week in advance.

Kendall-Jackson Chardonnay, Sonoma, CA – \$36

Leelanau Cellars Select Harvest Riesling, Leelanau Peninsula – \$28

Good Harbor Vineyard Late Harvest Riesling, Leelanau Peninsula – \$28

Good Harbor Vineyard Pinot Grigio, Leelanau Peninsula – \$28

Rodney Strong Sauvignon Blanc, Napa Valley – \$32

Mark West Pinot Noir, Edna Valley – \$29

Mackinaw Trail Syrah Pinot Noir - \$29

Mackinaw Trail Cabernet Red Table Blend, Petoskey – \$29

Good Harbor Blended Red, Leelanau Peninsula – \$28

Chateau Diana Black Oak Series, Healdsburg, CA – \$34 (*Chardonnay, Cabernet, Merlot & Pinot Noir*)

Sparkling Wine

Per bottle price. Must be ordered at least one week in advance.

Moët & Chandon, Imperial Brut – \$59

Wycliff, Brut – \$26

MoscaMango – \$32 *Moscato & mango pulp*

Freixenet, Brut – \$11 (*split*)

Cantine Maschio, Prosecco – \$11 (*split*)

Themed Punch

Per gallon price. Must be ordered at least one week in advance.

Treetops Tropical – \$90

Vodka, coconut rum, peach liquor, cranberry, pineapple & garnished with orange slices

Red Sangria – \$90

Red wine, brandy, OJ, Sierra Mist, simple syrup & fresh fruit

White Sangria – \$90

Moscato, brandy, peach liquor, Sierra Mist, & fresh fruit

Blue Motorcycle – \$90

Tequila, rum, Blue Curacao, sour mix, Sierra Mist & garnished with lemon slices

Mimosa – \$60

Brut or Blush sparkling wine & OJ

White Sangria – \$90


Moscato, brandy, peach liquor, Sierra Mist, & fresh fruit

After Dinner Drinks • Cordials

Cordials \$7 per glass

Baileys, Kalhua, Amaretto, Frangelico, Brandy

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Farewell Breakfast

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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