

# WEDDING MENU

CREATING MEMORIES AND CULINARY EXPERIENCES



**GRAND TRAVERSE  
RESORT AND SPA**

# Welcome

It is with great pleasure that we learn of your interest in Grand Traverse Resort & Spa as a potential host of your upcoming wedding celebration! Let these pages of our Wedding Guide unfold offering you endless opportunities to realize the wedding of your dreams.

Situated on Lake Michigan's East Grand Traverse Bay, our scenic locale offers several outdoor venues such as our water front deck, scenic golf course, and tented options like our Plaza and Pavilion. Rental fees for ceremony and reception space include the use of our tables, chairs, standard white linens, dance floor (indoor use only), china, flatware, glassware, as well as set up and labor costs. Room rental prices are dependent on the time of year and venue selection.

Delight your guests with a menu prepared by our Executive Chef and dazzle them with a one of a kind wedding cake prepared by our in-house Pastry Chef. Whatever your desire, our talented food and beverage staff is here to create an unforgettable weekend with memories to last a lifetime!

Our Event Design Manager can offer you an array of the latest colors, fabrics, and patterns of specialty linen to compliment your color scheme. A representative from this department will walk you through this process to create your desired table effect. This department also offers draping and lighting, ceremony and aisle decor, specialty chairs, soft seating, and local off property excursions.

At Grand Traverse Resort & Spa the options are endless. Create a weekend getaway with relaxation time at Spa Grand Traverse, and take full advantage of the beauty services created specifically for the demands of your wedding day.

One of our three championship golf courses are the ideal relaxer for Groomsmen on the big day. The Bear by Jack Nicklaus, The Wolverine by Gary Player, and Spruce Run offer ample variety and playability. Golf packages are tailored to meet your groups' specific needs.

For your family and friends traveling from afar, we offer discounted sleeping room rates, and complimentary shuttles to and from Cherry Capital Airport.

We are delighted and humbled that you are considering Grand Traverse Resort & Spa as the backdrop for such a monumental day in your lives. It will be an honor to assist you in making your wedding dreams come true.



# General Information



Staying with our tradition of grand service standards, you will be in the care of our Special Events Manager. The Special Events Manager is a uniquely trained member of our team who will personally handle all food/beverage and set-up details of your special day from beginning to end. This includes recommending local vendors.

## Food & Beverage

To ensure safety and comply with state and local health regulations, Grand Traverse Resort & Spa is the only authorized licensee to sell, serve, or furnish liquor, beer, wine or food on these premises, excluding wedding cakes and favors. No food or beverage of any kind is permitted to be brought into any function space of the Resort.

The Resort takes its responsibility to serve alcohol seriously and therefore reserves the right to refuse the service of alcoholic beverages to anyone at any time. The Resort reserves the right to discontinue alcoholic beverage service if underage alcohol consumption is identified and continues after the client and the client's guests have been advised to cease. Resort staff has the authority to check the identification of anyone appearing under the legal age of 21-years-of-age and will refuse the service of alcoholic beverages. All guests are required to have identification available at all times throughout the event.

Grand Traverse Resort & Spa offers an extensive selection of food and beverage items to complement your event. Our Wedding Menus included in this guide are only general guidelines. The Special Events Manager, along with our Executive Chef, will be happy to prepare custom culinary creations to meet your specific tastes. We would also be happy to purchase any specialty beverages or food items from one of our licensed purveyors to complement your menu selections. In order for our staff to properly accommodate your event, we require the final details of your reception 30 days prior to the date of your wedding.

Grand Traverse Resort & Spa is a full-service catering facility with an in-house Pastry Chef. Many of our Brides and Grooms prefer to use our services for their wedding cake. However, should you decide not to utilize our talented staff, you may provide your own cake from an outside source. An additional \$2.00/person service charge is applicable should you decide to do so.

The Resort prides itself on excellent service standards in food and beverage to make the best possible presentation for you and your guests. Preparation and timeliness of food items is the key to successful dinner service. Therefore, the Resort cannot be responsible for the quality or temperature of any food items due to client delays.

- ❖ All food and beverage prices are subject to a 22% service charge and the current Michigan state sales tax in accordance with Michigan State Tax Board regulations. All prices listed in this document are subject to change; however, food and beverage prices will be confirmed (1) month prior to arrival date.
- ❖ Based on your expected number of guests, there will be a food and beverage minimum that you will be required to meet or surpass. The food and beverage minimum excludes taxes, service charges and audio visual equipment.
- ❖ For all outside functions, once a weather decision has been made, there is a \$250.00 fee to move the event.



# Preferred Bridal Services



## Event Design:

Grand Traverse Resort & Spa | Ms. Charlyn Niedzielski | 231.534.6206 | [cniedzielski@gtresort.com](mailto:cniedzielski@gtresort.com)

## Alterations:

The Bridal Tailoress | Ms. Rachele Cummings | 231.409.7498 | [rachele.tailoress@gmail.com](mailto:rachele.tailoress@gmail.com)  
Your Favorite Bridal Seamstress | Ms. Cathy Ann | 906.250.7980

## Florists:

Bloom | Ms. Jennifer Haf | 231.675.9017 | [www.bloomfloraldesign.com](http://www.bloomfloraldesign.com)  
Blossom Shop | Ms. Lisa Lautner | 231.932.9470 | [www.traversacityflorists.com](http://www.traversacityflorists.com)  
Field of Flowers North | Ms. Christina Pfeufer | 231.386.1096 | [www.fieldofflowersnorth.com](http://www.fieldofflowersnorth.com)  
Lilies of the Alley | 231.360.3620 | [liliesofthealley.com](http://liliesofthealley.com)  
Premier Floral Design | 231.947.1167 | [Premierfloraldesign@yahoo.com](mailto:Premierfloraldesign@yahoo.com)

## Photographers:

Candace Paige Photography | Ms. Candace Tomei | 231.944.9274 | [candacepaigephotography@gmail.com](mailto:candacepaigephotography@gmail.com)  
Dan Stewart Photography | Mr. Dan Stewart | 231.715.1125 | [dan@danstewartphotography.com](mailto:dan@danstewartphotography.com)  
Lux Light Photography | Ms. Melissa Lande | 231.633.9410 |  
Meridian Photography | Ms. Chloe Leach | 231.631.1699 | [meridianphotogs@gmail.com](mailto:meridianphotogs@gmail.com)  
Oden and Janelle Photographers | Ms. Janelle Hachey | 231.645.7446 | [odenandjanelle@gmail.com](mailto:odenandjanelle@gmail.com)  
Photography by Scarlett | Ms. Scarlett Piedmonte | 231.357.1123 | [photobyscarlett.com](http://photobyscarlett.com)



## Officiants:

Amazing Day Weddings | 231.632.8099 | [amazingdaywedding@gmail.com](mailto:amazingdaywedding@gmail.com)  
Rev. Ken Grimes and Rev. Judy Grimes | 231.582.2908  
Rev. Crystal Yarlott | 231.938.1683 | [crystal@nmiwo.com](mailto:crystal@nmiwo.com)

## DJ's and Live Music:

\*All DJ's and Live Music Entertainers employed by the Client must provide Grand Traverse Resort & Spa with a copy of their Liability Insurance Coverage\*

2 Bays DJ's | Mr. Scott Perry | 231.649.2718 | [2baysdjs.com](http://2baysdjs.com)  
Bee Entertainment | 989.415.0616 | [beedjs.com](http://beedjs.com)  
Lakeside DJ's | 231.357.7277 | [lakesidedjs.com](http://lakesidedjs.com)  
Sound Productions | 989.386.2221 | [soundproductions.com](http://soundproductions.com)

Blue Water Kings Band | 810.214.0020 | [www.bluewaterkingsband.com](http://www.bluewaterkingsband.com)  
Green Fourteen | Mr. Patrick Doody | 708.638.1755 | [patrick@gte.me](mailto:patrick@gte.me)  
Levi Britton | Guitar/Vocals | [Levibritton@gmail.com](mailto:Levibritton@gmail.com)  
Miriam Pico | Ukulele/Vocals | [miriampicomusic@gmail.com](mailto:miriampicomusic@gmail.com)  
The Moxie Strings | Ms. Alison DeVito | 734.276.9066 | [themoxiestrings.com](http://themoxiestrings.com)  
Oh Brother Big Sister | [Ohbrotherbigsistermusic@gmail.com](mailto:Ohbrotherbigsistermusic@gmail.com)  
Sylvia Norris | Harpist | 231.922.3546



# Rehearsal Dinner



## **Buffet – The Grille | \$31.00**

*Pricing is per person*

Arugula and Spinach Salad, Cherry Tomatoes, Dried Cherries, Chopped Egg, Honey Balsamic Dressing

Angus Beef Burgers with Buns and Ketchup, Mustard, Mayonnaise, Lettuce, Tomato, Sliced Red Onion, American and Swiss Cheese

Slow Smoked Baby Back Ribs  
Pork Baked Beans with Brown Sugar  
Grilled Mexican Sweet Corn

Choose 2:

Apple Pie / Cherry Pie / Key Lime Pie / Lemon Meringue Pie

Add Brats and Beef Dogs with Buns and Condiments for 6.00 per person

*\*Cooked to Order Burgers and Glazed Ribs  
\$100.00 chef fee per 75 guests*

## **Buffet - Italy | \$32.00**

*Pricing is per person*

Tomato Basil Soup or Minestrone Soup  
Classic Caesar Salad, Romaine, Parmesan, Croutons, House-made Caesar Dressing  
Tomato Mozzarella and Cucumber Caprese Salad  
Garlic Ciabatta Crispy Baguettes

Chicken Scarpariello Pan Seared Chicken Breast, Sweet Italian Sausage Broccoli Rabe, Roasted Red Peppers, Vinegar Peppers

Grilled Italian Sausage Pepperonata Sweet Grilled Sausage Served with Red and Yellow Vinegar Pepper Sauce

Tortellini Pomodoro Cheese Filled Tortellini Tossed in a Tomato Basil Sauce with Fresh Parmesan Raggiano

Tiramisu and Cannoli

***\*25 people minimum | A \$100.00 Charge will be added for buffets under 50 people.***



# Rehearsal Dinner



## **Buffet - Mexico | \$28.00**

*Pricing is per person*

Southwestern Salad with Romaine Tomato, Roasted Corn, Avocado, Cheddar Cheese, Tortilla Strips, Chipotle Lime Vinaigrette Dressing

Mexican Street Corn Salad with Cotija Cheese  
Mexican Slaw with Lime and Cilantro  
Smoked Cheddar Corn Bread  
Marinated Chicken and Beef Flank Strips

Sautéed Peppers, Onions, Guacamole, Diced Tomatoes, Cheddar, Sour Cream, Pico de Gallo

Warm Flour Tortillas  
Authentic Mexican Rice  
Mexican Flan

## **Buffet - Asia | \$29.00**

*Pricing is per person*

Bok Choy and Romaine Salad with Mandarin Orange, Black Sesame Seeds, Chili Sesame Seed Oil Vinaigrette

Crispy Fried Noodles  
Vegetable Pot Stickers  
Stir Fried Ginger Beef with Shiitake Mushroom and Scallions  
Korean Sesame BBQ Chicken  
Fresh Steamed Broccoli with Sesame Seeds  
Steamed White Rice  
Soy and Garlic Chili Sauce  
Orange Crème Bread Pudding

***\*25 people minimum | A \$100.00 Charge will be added for buffets under 50 people.***



# Displayed Hors D'oeuvres



## Parades

**Antipasto Display:** Marinated Olives, Grilled Red and Yellow Peppers, Marinated Mushrooms, Marinated Artichoke Hearts, Pepperoncini, Vinegar Peppers, Tomatoes, Mozzarella, Prosciutto, Capicola Salami Aged Provolone, Aged Parmesan

Small: \$225.00 serves 25

Large \$450.00 serves 75

**Fresh Fruit:** Seasonal Melons and Berries Strawberry Yogurt Dip, Citrus Sour Cream Dip

Small: \$125.00 serves 25

Large: \$250.00 serves 50

**Artisan Cheese, Dried Fruits**

Small: \$180.00 serves 25

Large: \$425.00 serves 75

**Hummus Trio:** White Bean and Roasted Garlic Hummus, Sundried Tomato Hummus Cilantro Lime Hummus Crisp Pita Chips

Small: \$175.00 serves 50

Large: \$350.00 serves 100

**Vegetable Crudité and Dip**

Small: \$125 serves 25

Large: \$250.00 serves 50

**Guacamole:** South Western Salsa Black Bean and Corn Salsa, Cilantro Sour Cream, Crispy Tortilla Chips

Small: \$125.00 serves 25

Large: \$250.00 serves 50

**Assortment of Imported and Domestic Smoked Sausage and Cheeses with Whole Grain Mustard and Crackers**

Small \$225.00 serves 25

Large \$450.00 serves 75

## Assorted Dips

**Sour Cream Onion Dip Great Lakes Potato Chips**

GF \$60.00 serves 25

**Spicy Salsa and Tortilla Chips**

GF \$125.00 serves 25

**White Bean and Roasted Garlic Hummus Pita Chips**

GF \$65.00 serves 25

**Bruschetta Marinated Tomatoes Grilled Ciabatta**

\$65.00 serves 25

**Whole Grain Mustard and Horseradish Dip Pretzel Chips**

\$60.00 serves 25

**Hot Cheesy Buffalo Dip, Tortilla Chips**

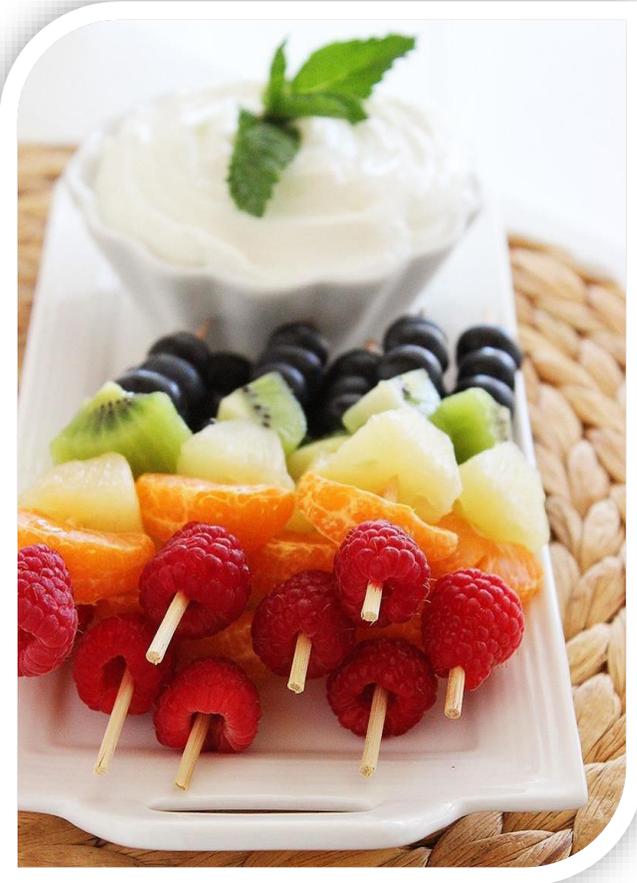
GF \$65.00 serves 25

**Garlic Hummus, Rice Cakes**

GF \$225.00 serves 25



# Individual Hors D'oeuvres



## Chilled Hors D'oeuvres

*Priced per dozen*

**Antipasto Kabob, Salami, Provolone, Roasted Peppers | \$36.00**

**Chilled Jumbo Shrimp, Baguette Cucumber Dill Crème Fraiche | \$42.00**

**Caprese Skewers | \$38.00**

**Coronet of Genoa Salami with Herbed Cheese | \$38.00**

**Chilled Jumbo Gulf Shrimp individually served in a Cocktail Shooter Glass with Lemon Zest and Homemade Cocktail Sauce | \$52.00**

**White Bean and Roasted Garlic Hummus on Pita with Smoked Prosciutto | \$38.00**

**Fresh Fruit Kabobs, Raspberry Lemon Yogurt Dipping Sauce | \$36.00**

**Jumbo Gulf Shrimp on ice with Lemon and Cocktail Sauce | \$50.00**

**Marinated Asparagus Wrapped in Prosciutto | \$38.00**

**Morel Mushroom and Boursin Cheese Mousse on Crostini with Chives | \$38.00**

**Rare Beef Flank on Crostini with Mustard Mousse, topped with Tomato and Red Onion Chutney | \$40.00**

**Sesame Seared Ahi Tuna on Flax Seed Cracker, Wasabi Soy Reduction | \$48.00**

**Smoked Venison Sausage with Cherry-Pecan Chutney | \$42.00**

**Smoked Ham Crepe Pinwheels, Marscapone Herb Cheese | \$36.00**

**Smoked Salmon Mousse Profiterole, Crème Fraiche | \$40.00**

**Wasabi Deviled Eggs | \$36.00**

**\*3 dozen minimum of each item**



# Individual Hors D'oeuvres



## **Hot Hors D'oeuvres**

*Priced per dozen*

- Beef Wellington with Cabernet Demi Glaze | \$42.00**
- Chicken Skeweres, Korean BBQ Glaze | \$40.00**
- Coconut Shrimp Pineapple Salsa | \$48.00**
- Chorizo, Corn and Black Bean Fritters | \$38.00**
- Grilled Lamb Lollipops, Tomato Feta Relish | \$52.00**
- Brie and Pear in Pastry | \$38.00**
- Arancino with Mozzarella, Pomodora Basil Sauce | \$40.00**
- Curried Potato and Leek Samosas with a Scallion, Mint Yogurt Sauce | \$38.00**
- Spanakopita Tzatziki | \$38.00**
- Swedish or BBQ Meatballs | \$38.00**
- Beef Tenderloin Brochette Mushroom Ragù | \$50.00**
- Vegetable Spring Rolls with Sweet Chili Sauce | \$40.00**
- Pretzel Bites, with Beer Cheese Sauce | \$36.00**
- Lamb Crab Cake Remoulade | \$48.00**
- Italian Sausage in Puff Pastry with Fradiablo Sauce | \$42.00**

**\*3 dozen minimum of each item**



# Stations



## **Dinner Stations – Chef Attendant**

*Pricing is per person*

### ***Pasta Station | \$24.00***

Penne Pomodoro

Penne tossed with Italian Plum Tomatoes, Garlic, Crushed Red Pepper, Fresh Basil

Rigatoni with Prosciutto and Peas

Rigatoni tossed with Creamy Prosciutto, Garlic Cream Sauce with Sweet Peas and Parmesan

Orriechetti Sausage

Pasta Tossed with Sweet Italian Sausage/Broccoli Rabe/Stock Finished with Pecilino Romano

### ***Thai Market | \$26.00***

A Freshly Tossed Vegetable Padtha

Fresh Vegetable, Cilantro, Lime, Herbs, and Cashews with Choice of Chicken or Shrimp

***\*Chef Attendant \$100.00 per 75 guests***

## **Dinner Stations – Self Serve**

*Pricing is per person*

### ***Sushi Station | \$22.00***

Spicy Tuna Roll

Crab Roll

California Roll with Pickled Ginger, Wasabi, Soy Sauce

### ***Pokie Station | \$27.00***

Fresh made Tuna and Salmon Pokie

Sushi Rice, Radish, Avocado, Cucumber, Seaweed Salad, Onion, Scallion, Sesame Seeds

### ***Mashed Potato Bar | \$20.00***

Roasted Yukon Gold

Garlic Mashed Potatoes

Smoked Fingerling Mashed with Feta and Sweet Cream

**Toppings:** Sour Cream, Crumbled Gorgonzola, Scallions, Bacon Bits, Caramelized Onion, Cheddar Cheese  
Mushroom Ragu



# Stations



## **Chef's Carving Table**

*Presented on a chef's carving board with assorted rolls*

**Herb Crusted Pork Loin with Roasted Shallot Apple Demi | \$275**

~ serves 30

**Roasted Turkey Breast with Cranberry Jalapeno Relish and Rosemary Gravy | \$250**

~ serves 25

**Honey Glazed Ham with Honey Dijon, Siracha Mayo and Brioche Rolls | \$300**

~serves 50

**Smoked Beef Brisket with Maple Bourbon BBQ Sauce | \$300**

~ serves 30

**Slow Roasted Garlic Cracked Black Pepper Prime Rib with Au Jus and Horseradish Dijon Sauce | \$425**

~ serves 30

**Scottish Salmon Stuffed with Scallop Mousse, Julienne of Vegetables | \$290**

~ serves 30

**Herb Crusted Tenderloin of Beef Black Pepper Demi/Au Jus/Horseradish Sauce | \$400**

~ serves 30

**\*Chef Attendant \$100.00 per 75 guests**



# Plated



## **Dinner Entrees- First Course**

**Traditional Caesar Salad:** Parmesan, Crostini

**Caprese Salad:** Heirloom Tomato, Fresh Mozzarella, Basil, EVOO and Balsamic Glaze

**Arugula Salad:** Toasted Pine Nuts, Gorgonzola, Sliced Pears, Diced Cranberries, Light Dijon Vinaigrette

**Spinach Salad:** Dried Cherries, Candied Walnuts, Goat Cheese Crumbles, Grape Tomatoes, Lemon Black Pepper Vinaigrette

**Boston Bib:** Pistachios, Smoked Gouda, Pear Tomatoes, Roasted Shallot Vinaigrette Dressing

**Mista Salad:** Organic Mixed Baby Greens, Tomato Cucumber, Carrots, Honey Balsamic Vinaigrette

**Radicchio and Baby Kale Salad:** Pickled Onions, Julienne Salami, Kalamata Olives, Grape Tomatoes, Herbed Vinaigrette Dressing

**GT Wedge Salad:** Wedge of Iceberg Lettuce, Sliced Tomato, Bacon Crumbles, Blue Cheese, and Blue Cheese Dressing

***\*All Dinner Entrées and Duets are Served with a Choice of Salad, Vegetable, and Starch.***

***\*Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea Selections.***



# Plated



## Dinner Entrées

**Stuffed Bell Peppers:** with Vegetable Risotto, Baby Spinach, Pesto Oven Roasted Pear Tomatoes V/Veg/GF | \$32.00

**French Cut Chicken Breast:** Sweet Potato, Turnip Puree, Pan Roasted Asparagus, Lemon Caper Sauce GF | \$32.00

**Filet of Beef Tenderloin:** Yukon Garlic Mashed Potatoes, Sundried Tomato Shittaki Mushroom Jus GF | \$49.00

**Scottish Salmon Filet:** Farro, Leeks, Pepperdews, Roasted Garlic, Torn Parsley, Ricotta Cheese GF/Veg | \$45.00

**Halibut Filet:** Spring Vegetable Risotto, Citrus Beurre Blanc Sauce GF | \$48.00

**Braised Short Ribs:** Served over Gorgonzola Polenta Shredded Roasted Brussel Sprouts, Balsamic Glaze | \$39.00

**Smoked Pork Loin:** with Potato, Beet Puree, Balsamic Grilled Portobello Mushroom GF | \$39.00

**Fresh Cut Chicken Breast:** Dauphioise Potatoes, Wild Mushroom Ragu GF | \$32.00

**Braised Pork Shank:** with Tuscan White Bean Stew, Balsamic Glazed Grilled Asparagus GF | \$39.00

**Stuffed Portobello Mushroom:** Farro, Roasted Garlic, Red Pepper Coulis GF/Veg/V | \$30.00



# Plated



## Duo Plates

### First Choice

**French Cut Chicken Breast** | \$29.00

**Tenderloin of Beef** | \$49.00

### Second Choice

**5oz Lobster Tail** | \$12.00

**Fresh Cut Chicken Breast** | \$8.00

**4 oz. Salmon Filet** | \$10.00

**Shrimp Scampi** with Vegetable and Starch Appropriate Condiments | \$12.00

### Children's Menu (ages 4-12) | \$14.95

Grilled Chicken Breast, Steamed Green Beans, and Roasted Potatoes

OR

Penne Pasta with Pomodoro Sauce and Meatballs



# Buffet



## **Create Your Own Dinner Buffet**

**Choice of Two Salads, One Starch, One Vegetable, Two Proteins, and Two Desserts | \$49.00 per person**

**Choice of Two Salads, One Starch, One Vegetable, Three Proteins, and Three Desserts | \$62.00 per person**

## **Salads (Choose Two)**

Quinoa and Blueberry Salad with Feta and Mint

Classic Caesar Salad, Parmesan Croutons, Caesar Dressing

Chopped Salad, Cucumber, Red Peppers, Chickpeas, Bermuda Onion Torn Parsley Served Over Chopped Romaine Roasted Shallot Vinaigrette Dressing

Tomato Mozzarella Caprese Salad with Capers, Roasted Red Peppers, Balsamic Glaze

Mista Salad with Pear Tomatoes, Cucumbers, Carrots, Honey Balsamic Dressing

Mexican Street Corn Salad, Grilled Street Corn, Onion, Peppers, Avocado, Sun Cream and Feta

**\*25 people minimum | A \$100.00 Charge will be added for buffets under 50 people.**

**\*All Buffets Served with Freshly Baked Rolls and Butter.**

**\*Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea Selections.**



# Buffet



## **Vegetables (Choose One)**

Honey Glazed Carrots

Grilled Carrots

Broccolini with Roasted Garlic

Oven Roasted Brussel Sprouts

Steamed Green Beans

## **Starches (Choose One)**

Herb Roasted Tricolor Fingerling Potatoes

Sweet Pea and Gorgonzola Polenta

Yukon Gold Cheddar Smashed Potatoes

Smoked Potato Hash Browns with Speck

Creamy Asiago Risotto



# Buffet



## **Proteins (Choose Two or Three)**

French Cut Chicken Breast Scarprieallo Sausage, Roasted Peppers, Vinegar Peppers, Broccoli Rabe

Beef Stroganoff with Creamy Mushroom

Smoked Beef Brisket Balsamic BBQ Sauce

French Cut Chicken Breast Picatta

Herb Roasted Pork Loin with Rosemary, Cracked Black Pepper Demi

Seared Salmon Filet with a Citrus Maple Glaze

Striped Bass with Sundried Tomato and Shitake Mushroom Demi **add \$8.00 per person**

Balsamic Marinated Flank Steak Creamy Mushroom Demi

Smoked BBQ Baby Back Ribs

## **Upgrades**

Grilled Smoked Tenderloin of Beef | **\$16.00 per person**

Slow Roasted Prime Rib | **\$15.00 per person**

Pepper Crusted NY Strip Loin | **\$15.00 per person**

Glazed Turkey Breast | **\$13.00 per person**

Maple Glazed Ham | **\$14.00 per person**

Colorado Rack of Lamb | **\$18.00 per person**

**\*Carving fee or in Chaffer | \$100.00 per 100 guests.**



# Buffet



## Desserts (Choose Two or Three)

- Chocolate Sacher Torte
- Lemon Bars
- Mascarpone Amaretto
- Opera Torte
- Strawberry Bavarian Torte
- Chocolate Raspberry Torte
- French Silk Pie
- White Chocolate Passionfruit Mousse Cups



# Wedding Cakes



## **Champagne**

Pink Champagne Chiffon, Champagne Simple Syrup Soak, Raspberry Jam, White Chocolate Mousse Frosted with American Butter Cream

## **Chocolate**

Chocolate Cake Soaked with Crème De Cocoa Simple Syrup, Filled with Chocolate Mousse Frosted with American Butter Cream

## **Coffee Crème**

Chocolate Cake Soaked with Kalhua Simple Syrup, Espresso Chocolate Mousse, Frosted with American Butter Cream

## **Confetti**

Sprinkle Filled Chiffon Cake, Vanilla Bean Simple Syrup Soak, Confetti Butter Cream Filling, Frosted with American Butter Cream

## **Dame Blanche**

Vanilla Chiffon Cake Soaked with Chambord Simple Syrup, Raspberry Jam, White Chocolate Mousse Frosted with American Butter Cream

## **Ebony and Ivory**

Marbled Vanilla Chiffon and Chocolate Cake, Vanilla Bean Soak, Filled and Frosted with American Butter Cream

## **Grand Marnier**

Orange Chiffon Cake, Soaked with Grand Marnier Simple Syrup, Orange White Chocolate Mousse Frosted with American Butter Cream

## **Nutella Creme**

Chocolate Caked Soaked with Crème De Cocoa Simple Syrup, Filled with Nutella Chocolate Mousse, Frosted with American Butter Cream

## **Red Velvet**

Rich Red Velvet Cake Soaked with Vanilla Bean Simple Syrup, Filled with Vanilla Bean Simple Syrup, Filled with Cream Cheese Frosting, Frosted with American Butter Cream

## **Strawberry Crème**

Vanilla Chiffon Soaked with Strawberry Simple Syrup, Strawberry Jam, White Chocolate Mousse Frosted with American Butter Cream

## **Traditional Vanilla**

Vanilla Chiffon Soaked with Vanilla Bean Simple Syrup Filled and Frosted American Buttercream

## **Traverse City Cherry Almond**

Almond Scented Chiffon Soaked with Amaretto Simple Syrup, Cherry Butter Mousse Frosted with American Butter Cream

***\*Please Contact Special Events Manager for All Cake Pricing***

*\*A \$2.00/per person cake cutting fee will apply to all cakes not prepared by our in-house Pastry Chef and a \$1.00/per person dessert service fee will apply to all other desserts not prepared by our in-house Pastry Chef*

*\*Please note that for all outdoor summer functions our Pastry Chef recommends fondant icing to ensure idyllic wedding cake aesthetics*



# Desserts Displays



## **Dessert Displays**

Priced per person

### **Shooters/Cups (Choose Four) | \$9.00 per person**

Double Chocolate Mousse with Berries, Berries with Chocolate Chambord Sauce, White Chocolate Mousse Crunch, Strawberry Shortcake, Lemon Cream, Chocolate Peanut Butter, Birthday Cake, Cherry Pie, Lemon Raspberry, S'mores, Caramel Apple, Banana Pudding

### **Cookies and Milk (Choose Three) | \$8.00 per person**

Chocolate Chip, Triple Chocolate, M&M, Peanut Butter, Sugar, Oatmeal Raisin, Molasses, Cherry White Chocolate Chunk

\*Pricing includes chocolate milk and regular white milk on station

### **Moomer's Ice Cream (Choose Four) | \$11.00 per person**

Please see Special Events Manager for current list of flavors

\*Pricing includes 4 flavors of ice cream, Moomer's freezer cart, cart attendant, cones, cups, and spoons

### **Grand Traverse Pie Co. (Choose Three) | COMING SOON!**



# Late Night Snacks



## **Pizza | \$18.95 per pizza (8 slices)**

*\*Standard Pizza to include cheese, sauce, and choice of 1 topping*

Additional toppings \$1.00 each: Pepperoni, Green Pepper, Onion, Pineapple, Ham, Sausage, Green Olives, Black Olives and Diced Tomato

## **Taco Station | \$24.00 per person**

Tender Pork Barbacoa, Shredded Chicken, Flour Tortillas, Onion, Cilantro, Cotija Cheese, Pico de Gallo, Black Beans, Cabbage Slaw, Assorted Salsa, Mexican Cream

## **Coney Island Hot Dog Station | \$25.00 per person**

Koegal Franks, Detroit Coney Sauce, Chili, Cheddar Cheese, Saur Kraut, Onions, Mustard, Relish Ketchup

## **Slider Station Choose Three | \$20.00 per person**

Pulled Pork with Cilantro Lime, Shredded Buffalo Chicken with Creamy Coleslaw, BBQ Chicken Sliders with Baked Beans, Mini Gyros Tzatziki Sauce, Sloppy Joe Slider with Gorgonzola, Portabella an Caramelized Onion with Feta, Spinach Pesto

## **Pretzel Bites | \$36.00 per dozen**

Soft Baked Pretzel Bites with Beer Cheese Sauce

## **S'mores | \$7.00 per person**

Honey Graham Crackers, Assorted Marshmallows, and Hershey's Milk Chocolate Bars

## **Gourmet S'mores | 9.00 per person**

Cinnamon Graham Crackers, Chocolate Graham Crackers, Saltine Crackers, Square Shortbread Cookies, Marshmallows, Jumbo Marshmallows, Coconut Marshmallows, Peppermint Patties, Ghirardelli Caramel Squares, Dulce De Leche, Reese's Peanut Butter Cups, Hershey's Milk Chocolate Bars, Bananas, Strawberries, Peanut Butter and Crispy Bacon

***\*50 person minimum for late night snack breaks***



# Package Bar



## **SPONSORED HOURLY BAR PACKAGE**

To ease your budget planning, we offer a per person charge for bar services over a specific time period. By hosting a Sponsored Hourly Bar Package, you receive the total bar charges prior to the event! You will be charged for the actual number of guests over 21. All bars include the tier of alcohol chosen, wine, bottled beer, soda, mixers and garnishes.

<b><u>Hours</u></b>	<b><u>Call Per Person</u></b>	<b><u>Premium Per Person</u></b>
One	\$18	\$21
Two	\$25	\$30
Three	\$32	\$39
Four	\$39	\$48
Five	\$46	\$57
Six	\$53	\$66

***\*Sponsored Non-Alcoholic Bar Package \$15.00 Per Person (for guests under 21 years of age) to include assorted soda, water and juices for entire event.***

***\*Michigan offers many varieties of craft beers, craft liquors, and wines. Please see your Special Events Manager for selections and pricing.***

***\*A \$250.00 bartender fee is applied if \$500.00 in Beverage Revenue is not met per bar.***

***\*One Bartender recommended per 100 Guests***



# Hosted Bar



## **CALL HOSTED BAR**

### **CALL BRANDS | \$7.00/pour**

Pinnacle Vodka  
New Amsterdam Gin  
Cruzan Rum Light  
Captain Morgan Rum  
Jim Beam Bourbon  
Canadian Club Whiskey  
Torada Gold Tequila  
Dewars Scotch

### **HOUSE WINE | \$7.00/glass**

Vista Point Chardonnay  
Vista Point Cabernet Sauvignon  
Vista Point Pinot Grigio  
Vista Point Merlot  
Leelanau Cellars Winter White

### **ALL BAR SETUPS INCLUDE:**

Domestic Beer | \$4.50  
Premium Beer | \$ 5.50  
Local Microbrews | \$6.00  
Pepsi Soft Drinks | \$3.00  
Fruit Juice | \$2.00

**\*A \$250.00 bartender fee is applied if \$500.00 in Beverage Revenue is not met per bar.**

**\*One Bartender recommended per 100 Guests**

**\*Pour = 1 ¼ Ounce**



# Hosted Bar



## **PREMIUM HOSTED BAR**

### **PREMIUM BRANDS | \$7.50/pour**

Tito'sVodka  
Tanqueray Gin  
Bacardi Rum  
Captain Morgan  
Jack Daniels Bourbon  
Crown Royal Whiskey  
Hornitos Tequila  
Chivas Regal Scotch

### **PREMIUM WINE | \$9.00/glass**

Belle Ambiance Chardonnay  
Belle Ambiance Cabernet Sauvignon  
Belle Ambiance Merlot  
Belle Ambiance Pinot Grigio  
Chateau Grand Traverse Late Harvest Riesling

### **ALL BAR SETUPS INCLUDE:**

Domestic Beer | \$4.50  
Premium Beer | \$5.50  
Local Microbrews | \$6.00  
Pepsi Soft Drinks | \$3.00  
Fruit Juice | \$2.00

**\*A \$250.00 bartender fee is applied if \$500.00 in Beverage Revenue is not met per bar**

**\*One Bartender recommended per 100 Guests**

**\*Pour = 1 ¼ Ounce**



# Cash Bar



## **CALL CASH BAR**

### **CALL BRANDS | \$8.00/pour**

Pinnacle Vodka  
New Amsterdam Gin  
Cruzan Rum Light  
Captain Morgan Rum  
Jim Beam Bourbon  
Canadian Club Whiskey  
Torada Gold Tequila  
Dewars Scotch

### **HOUSE WINE | \$8.00/glass**

Vista Point Chardonnay  
Vista Point Cabernet Sauvignon  
Vista Point Pinot Grigio  
Vista Point Merlot  
Leelanau Cellars Winter White

### **ALL BAR SETUPS INCLUDE:**

Domestic Beer | \$5.00  
Premium Beer | \$6.00  
Local Microbrews | \$7.00  
Pepsi Soft Drinks | \$3.00  
Fruit Juice | \$2.00

***\*A \$250.00 bartender fee is applied if \$500.00 in Beverage Revenue is not met per bar***

***\*One Bartender recommended per 100 Guests***

***\*Pour = 1 ¼ Ounce***



# Cash Bar



## **PREMIUM CASH BAR**

### **PREMIUM BRANDS | \$8.50/pour**

Tito's Vodka  
Tanqueray Gin  
Bacardi Rum  
Captain Morgan  
Jack Daniels Bourbon  
Crown Royal Whiskey  
Hornitos Tequila  
Chivas Regal Scotch

### **PREMIUM WINE | \$9.00/glass**

Belle Ambiance Chardonnay  
Belle Ambiance Cabernet Sauvignon  
Belle Ambiance Merlot  
Belle Ambiance Pinot Grigio  
Chateau Grand Traverse Late Harvest Riesling

### **ALL BAR SETUPS INCLUDE:**

Domestic Beer | \$5.00  
Premium Beer | \$6.00  
Local Microbrews | \$7.00  
Pepsi Soft Drinks | \$3.00  
Fruit Juice | \$2.00

**\*A \$250.00 bartender fee is applied if \$500.00 in Beverage Revenue is not met per bar**

**\*One Bartender recommended per 100 Guests**

**\*Pour = 1 ¼ Ounce**



# Brunch



## Continental

Chilled Juices, Fresh Brewed Coffee and Hot Tea, Fruit Preserves, Butter, Fresh Fruits and Berries, Assorted Breakfast Breads, Danishes, Croissants and Assorted Muffins | \$18.00 per person

## Continental Upgrades

Warm Croissant Sandwich with Egg and Applewood Bacon | \$6.00 per person

Warm Croissant Sandwich with Egg, Kale and Swiss | \$6.00 per person

Breakfast Burrito with Eggs, Maple Sausage and Peppers | \$6.00 per person

English Muffin Sandwich with Egg, Ham and Cheese | \$6.00 per person

House Made Yogurt Parfaits with Fresh Berries and Premium Granola | \$5.00 per person

Assorted Cereals and Milk | \$4.00 per person

Cheese Omelet with Traditional Salsa | \$5.00 per person

Ham and Cheese Omelet with Traditional Salsa | \$6.00 per person

Smoked Salmon Platter with Chopped Egg, Bermuda Onions, Capers, Whipped Cream Cheese, and Mini Bagels | \$8.00 per person

Charcuterie of Salami, Ham, Smoked Prosciutto, Baguette, Preserves, Artisan Cheese | \$10.00 per person

Smoked Applewood Bacon or Maple Sausage Link | \$4.00 per person

***\*Maximum of a 2 Hour Display***



# Buffet Brunch



## **Buffet**

**All Buffets Include: Fresh Scrambled Eggs, Fresh Sliced Fruits and Berries, Breakfast Breads, Croissants, Muffins, Danish, Preserves and Butter, Fresh Brewed Coffee, Hot Tea and Assorted Chilled Juices**

**Choice of One Potato and Two Proteins | \$21.00 per person**

**Choice of One Potato and Two Proteins and One Extra | \$24.00 per person**

**Choice of One Potato and Two Proteins and Two Extras | \$28.00 per person**

## **Potatoes**

Shredded Hash Browns  
Potatoes and Mushrooms  
Lyonnais Potatoes  
American Potatoes

## **Protein**

Maple Sausage Links  
Crisp Applewood Bacon  
Canadian Bacon  
Turkey Sausage  
Vegetarian Sausage

## **Extras**

French Toast with Maple Syrup  
Spinach, Mushroom and Onion Cheddar Quiche  
Biscuits and Sausage Gravy  
Yogurt Parfaits  
Oatmeal  
Stuffed Crepes with Raspberry Cream Cheese



# Plated Brunch

## Plated Breakfasts

**All Plated Breakfast Served Tableside: with Assorted Mini Danishes, Croissant and Muffins, Butter and Preserves, Fresh Brewed Coffee and Fresh Brewed Decaffeinated Coffee/Hot Tea/ Assorted Chilled Juices**

**Choice of One Starter, One Entrée, One Potato, One Protein | \$16.00 per person**

**Choice of One Starter, One Entrée, One Potato, Two Proteins | \$18.00 per person**

**Choice of One Starter, Two Entrees, One Potato, Two Proteins | \$21.00 per person**

## Starters

Cup of Seasonal Berries and Fresh Melon

Yogurt Parfaits

Breakfast Quinoa with Seasonal Berries

## Entrees

Fresh Scrambled Eggs with Cheddar

French Toast with Maple Syrup

Mushroom, Onion, and Spinach Frittata

Stuffed Crepe with Raspberry Cream Cheese

## Potatoes

Shredded Hash Browns

American Potatoes

Lyonnais Potatoes

Potatoes and Mushrooms

## Proteins

Maple Sausage Links

Crisp Applewood Bacon

Turkey Sausage

Vegetarian Sausage

3 oz. Tenderloin add | \$6.00 per person



# Brunch Beverages



## **Bloody Mary Package** (2 Hour Maximum)

Call Package | Pinnacle Vodka | \$18.00 per person

Premium Package | Tito's Vodka | \$21.00 per person

Includes: Bloody Mary Mix, Worcestershire Sauce, Tabasco, Horseradish, Angostura Bitters, Olives, Lemon, Limes, Celery

## **Select Three Garnishes:**

Pickles  
Blue Cheese Stuffed Olives  
Garlic Stuffed Olives  
Sausage Sticks  
Cheese Sticks  
Pickled Okra  
Shrimp  
Crispy Bacon  
Pickled Pearl Onions

## **Select Two Rim Flavorings:**

Celery Salt  
Kosher Salt  
Old Bay Seasoning  
Sriracha Seasoning

## **Ask about our Michigan made products!** (Additional prices will apply)

McClure's Bloody Mary Mix (Original or Spicy)

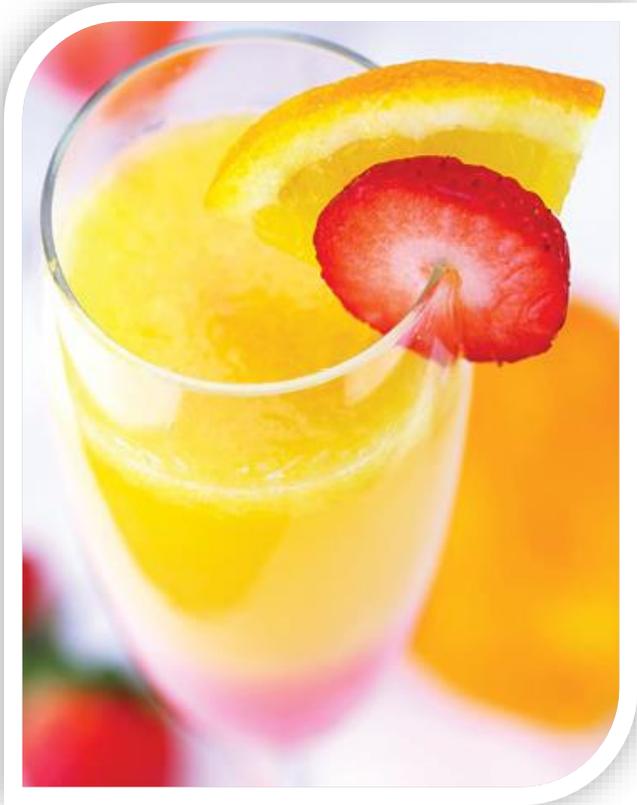
McClure's Pickles (Original or Spicy)

Alden Mill House Seasonings

Two James Vodka (Detroit)



# Brunch Beverages



## **Mimosa Package** (2 Hour Maximum)

Call Package | Pierre Chanier Sparkling Brut | \$18.00 per person  
Premium Package | Maschio Prosecco | \$21.00 per person

## **Select Three Juices:**

Orange  
Grapefruit  
Pineapple  
Pomegranate  
Cranberry  
Lemonade

## **Select Two Garnishes:**

Raspberries  
Mint  
Strawberries  
Blueberries  
Candied Ginger

## **Non Alcoholic Bloody Mary and Mimosa Packages** (2 Hour Maximum)

\$10.00 per person

To include club soda, fruit juices, and garnishes

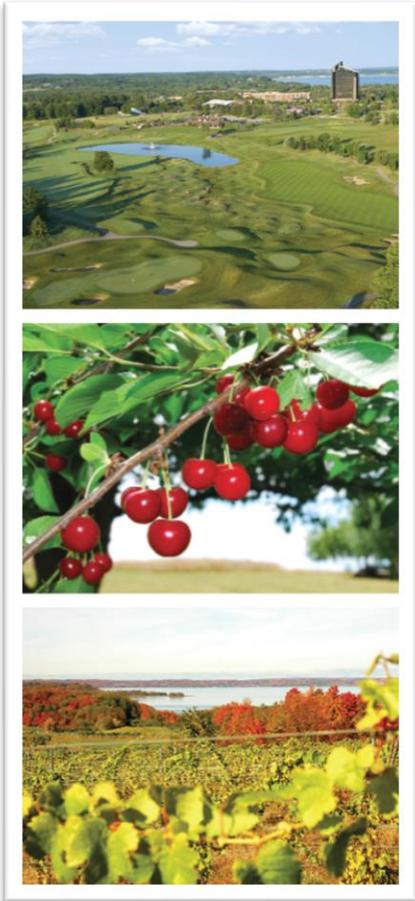
Both Bars Call Package: \$25.00 per person

Both Bars Premium Package: \$29.00 per person

\*pricing subject to change.



# Important Information



## Guest Rooms

Grand Traverse Resort and Spa serves as a destination wedding location for many couples and their guests who are traveling from out of town. A Room Block can be secured with the help of our Special Events Manager once a contract has been signed for the wedding. Room Blocks can be applied towards any Hotel, Tower, or Condominium sleeping room.

## Event Space

The Resort has a number of different indoor and outdoor event locations that can be used as rehearsal dinner, ceremony, reception, and farewell brunch locations. Room rental rates are dependent on time of year and venue selection. The numbers of guests you anticipate, the required set-up, and space availability are the primary factors in your event space availability. Changes in your initial requirements may necessitate changes in your ceremony and/or reception space(s), times, dates, meals, or set up. These may require revisions of rental rates, set up, or labor fees.

## Outdoor Venues

In the case of inclement Northern Michigan weather, all non-tented outdoor events have alternative inside space reserved. To determine if the weather is suitable for an outdoor event the Special Events Manager, will contact you the day of your event at a pre-determined time. As a courtesy to all of our guests at the Resort, there are curfews for our outdoor function areas.

**Curfew times are as follows: Pavilion – 10:00pm | Beach Club – 10:00pm | Plaza – Midnight.**

## Guarantee

In order to best serve your guests, a final confirmation of attendance, or guarantee, is required by 11:59pm five (5) business days prior to your event. The guarantee is not subject to reduction after the five day advance deadline. If no guarantee is received, the Resort will charge for the expected number of guests indicated on the banquet event order (BEO) or the original contract, whichever amount is greater. You will be charged for the actual number of guests served or the guarantee. Guests arriving over and above the guaranteed number and set may be served an alternative menu.

## Security

Grand Traverse Resort & Spa does not assume responsibility for the damage or loss of any equipment or property left in an unsecured function room, public area or outdoor venue. Security is available upon request at a \$22.00 per hour fee. Safety deposit boxes are available at the Front Desk.



# Important Information



## Deposit & Payment for Your Wedding

The Resort requires a \$1,000.00 non-refundable deposit at the time of contract signing to hold event space for your wedding. The Resort reserves the right to alter this amount for events that require multiple spaces or extended set-up time. Three (3) business days prior to the event, an **estimated** total payment will be due. At the conclusion of the event after all final charges are tabulated, you will receive an invoice from the Grand Traverse Resort & Spa Accounting Department. Deposits and final payments can be made with credit card or check.

## Décor

Included in the cost of room rental are tables, chairs, standard white linens for table cloths (NOT floor length) and white cloth napkins, china, flatware, glassware, dance floor (indoor use only), riser, and three (3) votive candles on each table. Flowers, decorations, place cards, specialty linens, and other items may be brought into the Resort. However, the responsibility for delivery and timely removal of these items is that of the contract signer, not of the Resort. All items must be removed from the premises at the end of the event unless other arrangements have been made with the Special Events Manager. The use of nails, pins, staples, and tape adhesives are not permitted.

The Resort will not assume responsibility for the damage or loss of any décor items or merchandise left in the Resort before or after your function, i.e. gifts, card box, décor, etc. We advise that a family member is assigned to gather all items at the end of the event. In the unlikely event that any damages to the Resort should occur as a result of your function, the contract signer shall assume responsibility and all costs associated with these damages.

A Banquet Manager will be on-hand throughout the evening to accommodate all of your guests during your reception. The Special Events Manager arrives during set-up to ensure the room is properly set, vendors are met and accommodated with any special requests, and any additional information is relayed to the Banquet staff. The Special Events Manager will remain onsite until guest arrival at the reception location. The Banquet Manager will be on-hand for the duration of the evening to ensure prompt, courteous service throughout the evening until the conclusion of your event.

**Please Note: The Special Events Manager is NOT responsible for the execution of any décor items you bring in. ALL wedding set-up and decorations will be done by hired vendors or the client.**

