



# 2023 Wedding Guide





## TABLE OF CONTENTS

Policies & Guidelines 3-4  
Location & Details 5  
Rental Equipment and Oncore AV 6  
Pre Wedding Packages 7  
Hors d'oeuvres 8-9  
Dinner 10-11  
Desserts & Late Night Bites 12  
Beverages 13-16  
Morning After Brunch 17-18  
Preferred Vendors 19-22  
Contact Page 23

## POLICIES & GUIDELINES

### FOOD AND BEVERAGE POLICIES:

All planned food and beverage, room rental, and equipment rental are subject to 21% Service Fee and Michigan State Sales tax (currently 6%).

Oncore AV will contact to confirm needs with bride and groom.

Meal guarantees are due 80 business hours (Monday - Friday) in advance of the arrival of the wedding. Seating will be based on diagram, agreed to by bride and groom.

Extending past recommended times for buffets will result in a 15% surcharge of the menu price for every additional 30 minutes after the initial hour. Buffets maximum time is 2 hours.

No food can be removed from a buffet after the event.

Boyne Mountain is a cashless resort.

Boyne Mountain may move food items inside to preserve the quality of the selected food so the food quality is not compromised with extreme heat or weather elements.

Wedding details to be confirmed 30 days prior to the wedding day. Final payment required 5 business days prior to wedding

No menu changes within ten days of first event.

Boyne Mountain event coordinator will make sure all arrangements at Boyne Mountain are set. Entertainment and decorating are the responsibility of the wedding planner or bride and groom.

Banquet layout, set-up, and diagrams must be pre-approved by resort event coordinator and in accordance with the state and local Fire codes.

Cancellation of confirmed meal function will be billed at 100% of the expected revenue of the meal along with other charges, as specified in Accommodations and Meeting Room Agreement, if cancelled within 30 days of group arrival.

Signs displayed outside function areas must be free standing and of professional quality. No adhesive tape, tacks, or nails are allowed to affix anything to the ceiling or walls.

Boyne policy and Michigan State Liquor Law prohibits food and beverage from being brought into or consumed in private banquet facilities.

### TRANSPORTATION:

Onsite transportation will only be provided to resort guests lodging at Boyne Mountain owned rooms on the date of the wedding. If available, onsite private transportation maybe requested for bridal parties, however, charges will apply and must remain on Boyne Mountain property.

## POLICIES & GUIDELINES

### EVENT SETUP & TEAR DOWN:

Couple or third party vendor are responsible for set up and tear down of all rented equipment and décor as outlined in the Accommodations and Meeting Room Agreement. Charges may apply if tear down extends past departure.

Damage to Boyne Mountain property, venue and/or resort by a third party vendor is the responsibility of the client.

Boyne will not be responsible for any damage or loss of merchandise or articles left at the venue prior to, during, or following the function.

Tents set up on Friday must be taken down by Sunday afternoon, unless otherwise approved by your Boyne Mountain event coordinator.

Inclement Weather: A call must be made no later than 12 hours prior, based on set up needs, to the event start and is to be discussed with the event coordinator. Depending on inclement weather, Food & Beverage may be moved inside so the food quality is not compromised.

Outdoor wedding venues are not guaranteed to have an indoor backup location if facing inclement weather.

Relocation fee of 100 per bar, if moved to another location during event.

### BILLING:

You will receive a guesstimated bill 45 days prior to the wedding date, with a 80% deposit due 30 days prior to your wedding. Final bill will be due 5 days prior to wedding event.

### WELCOME GIFTS - ROOM DELIVERIES:

\$4.00 per room, Mountain Grand Lodge, Clock Tower Lodge, Chalet Edelweiss.

\$6.00 one per unit, Boyne owned condominiums

\* We will not deliver to units rented through a 3rd party provider. (Air BNB, VRBO, etc.)

### WEDDING TASTING GUIDELINES:

1-3 Hors d'oeuvres (Displays and Sushi not available for tasting)

1-2 Salads

1-3 Entrées (Carved items not available, such as Prime Rib, Roasted Turkey or Spiral Ham)

1-2 Sides (Vegetables & Starch)

1-2 Desserts (only if Boyne Mountain is catering desserts, no dessert stations)



## LOCATION DESCRIPTION

**Beach House Lawn on Deer Lake** - The Beach House Lawn is next to Boyne Mountain's Alpine & Mounument golf courses, and adjacent to the Beach House restaurant on a beautiful putting green, only about 2 miles from Boyne Mountain's Mountain Grand Lodge and Spa. This stunning lake front venue can accommodate up to 350 guests and is home to some of Michigan's most breath taking sunsets.



**Vienna** - This traditional ballroom features unique floor to ceiling windows, with a view of Boyne Mountain. Located in the Mountain Grand Lodge and Spa, this room is close to all guest amenities. It can accommodate up to 220 guests.

**Vienna Patio** - Want to entertain inside and out? Sit outside of the Vienna ballroom and enjoy the brick paved patio leading out to the Mountain Grand Lodge Courtyard. Bring out the lawn games and create a cocktail hour at the heart of the resort.



**Stein Eriksen's** - This historical venue is at the heart of Boyne Mountain Resort, located in the Clock Tower Lodge. This space can hold up to 200 guests and features its own tables and chairs.

**Stein Eriksen's Patio** - The patio is located right outside Stein Eriksen's, at the base of the mountain. Nestled under twinkling bistro lights up to 200 guests can enjoy the charming brick paved patio.



**Matterhorn** - with 10,000 square feet of pillar free event space and 18 foot high ceilings, this space can fit a wedding reception of up to 380 guests, so you can invite the whole family with space to breathe.

# RENTAL EQUIPMENT

## WHAT IS INCLUDED

Setup & Tear Down of Boyne Owned Equipment

Glassware, Flatware and Chinaware

White lap length table Linen, white napkins, skirting

54"x54" White Linen

72"x72" White Linen

52"x114" White Linen

Chairs, Round Tables and Banquet Tables

4' Banquet Tables - Based on Availability

6' Banquet Tables - Based on Availability

8' Banquet Tables

48" Round Tables (seats 6) - Based on Availability

60" Round Tables (seats 8)

## ON-SITE RENTAL EQUIPMENT

Extension Cords • 10 per stay

Power Strip • 15 per stay

Easel (Max of 15) • 6 per day

Hightop Cocktail Table (23") Max of 10 • 20 per day

Indoor 6'x8' Stage Risers • 60 per section - (based on availability)

Pipe & Drape 10' section • 60 per stay (limited availability)

Indoor/Outdoor 21' x 21' Dance Floor • 625 per stay

Oncore AV

616.259.9193

[www.oncoreav.com](http://www.oncoreav.com)



### SWEET START

Freshly Brewed Starbucks Coffee, and Bottled Water

Mimosa Tray - Three Bottles of Prosecco, Pure Orange Juice, and Champagne Flutes

12 Assorted Truly

Chocolate Covered Strawberries and Melon Skewers

Fresh Fruit Granola Parfaits

Assorted Scones & Deli Bagels  
Cream Cheese, Butter, and Jellies

**330 • Serves 10-12 guests**

*30 per additional person*

### PRE PARTY

Freshly Brewed Starbucks Coffee and Bottled Water

12 Assorted Domestic Beers on Ice

12 Assorted Michigan Craft Bottles of Beer on Ice

Salty Dog Platter - Kettle Chips, Bleu Cheese Dip, Crudité, Olives, and Marcona Almonds

Assorted Deli Sandwiches

**345 • Serves 10-12 guests**

*30 per additional person*

*21% Service Fee & 6% Michigan State Tax*







# HOR D' OEUVRES

## CHILLED

3-5 pieces per person is recommended.  
Price is based on 25 pieces.

*\*Selected cold items may be hand passed to your guests for an additional \$25.00 service fee per hour, per server.*

- \*Avocado and Tomato Tartlets • 50
- \*Fresh Tomato-Basil Bruschetta • 50
- \*Italian Sausage and Tomato Tartlets • 50
- \*Walnut, Apple and Gorgonzola Strudel Bites • 50
- \*Fresh Fruit Kabobs • 50 • **V/GF**

Shrimp Cocktail • 80 • **GF**

Smoked Whitefish • 200 (serves 50)  
*Served with assorted crackers.*

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## HOT

3-5 pieces per person is recommended.  
Price is based on 25 pieces.

- Meatballs Au Poivre or Sweet and Sour • 55
- Miniature Spanakopita • 55
- Margherita pizzettes • 55
- Asparagus and Cheese Phyllo Puffs • 80
- Sausage Stuffed Mushroom Caps • 85
- Miniature Beef Wellingtons • 125
- Scallops Wrapped in Bacon • 140 • **GF**
- Crab Cakes with Cajun Remoulade • 130
- Lamb Lollipops with Mango Cranberry Chutney • 250 • **GF**

## DISPLAYS

Serves 25 (small), 50 (medium), 100 (large) guests.

**Artisan Cheese & Crackers • 155 | 270 | 505**  
Array of domestic and imported cheeses, garnished with grapes and berries. Served with assorted crackers.

**Vegetable Crudités • 110 | 190 | 330 • **V/GF****  
Asparagus, cucumbers, celery, carrots, broccoli, grape tomatoes, mushrooms, and zucchini. Served with your choice of roasted red pepper hummus or spinach dip.

**Seasonal Fresh Fruit & Berries • 120 | 210 | 370**  
Assorted fresh seasonal fruit and berries. Served with your choice of chocolate fondue or yogurt dip.

**Assorted Dips & Spreads • 130 | 210 | 350**  
Spinach artichoke dip, hummus, warm crab dip and salsa. Served with tortilla chips, assorted crackers and bread pieces.

**Italian Antipasto • 125 | 205 | 350 • **GF****  
Sliced salami, ham, mozzarella, provolone, assorted olives, roasted red peppers, pepperoncini's and artichoke hearts.

**Taste of Michigan • 150 | 270 | 470**  
An assortment of Michigan artisan cheeses, Michigan jam, jellies, berries, smoked whitefish and smoked duck sausage. Served with crackers and bread pieces.

**GF** - Gluten Free

**V** - Vegan



# PLATED DINNERS

## PLATED DINNERS

*Includes choice of garden or Caesar salad, starch, seasonal vegetable, dinner rolls with butter, iced tea, lemonade, coffee and tea service. Dessert is not included.*

Enhance your salad to one of the following • 6 per person

### Michigan Salad • GF

Arcadian blend lettuce, dried cherries, gorgonzola and toasted walnuts with housemade vinaigrette.

### Southwestern Salad • GF

Arugula, marinated cucumber and grape tomatoes, shaved red onion, herb and spiced vinaigrette

### Strawberry Fields • GF

Fresh spinach, strawberries, toasted pine nuts and goat cheese with housemade green apple vinaigrette.

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## ENTRÉE OPTIONS

*Choose up to three options. Place cards suggested for all entree selections.*

**Duet Plates:** Combine any two entrees and create a special duet plate. The additional cost is 4 per person above the price of the higher entree.

### Grilled Strip Loin • 43

10 oz. New York strip loin topped with a morel mushroom demi-glace.

### Beef Medallions • 47 • GF

Sliced beef medallions topped with au poivre sauce.

### Northern Michigan Chicken • 37 • GF

Pancetta, spinach and cherry chicken breast topped with Boursin cream sauce.

### Seared Chicken Breast • 35

Lightly breaded, seared chicken breast served with choice of Boursin cream sauce with raspberry drizzle, whole grain mustard sauce or wild mushroom sauce.

### Stuffed Chicken • 38 • GF

Creamed brie and apple stuffed chicken breast.

### Parmesan Encrusted Whitefish • 37

Fresh Great Lakes whitefish broiled to perfection and encrusted parmesan finished with lemon caper blanc

### Grilled Salmon • 38 • GF

Grilled salmon filet topped with maple-sriracha glaze.

### Quinoa Stuffed Pepper • 31 • V/GF

Vegetables and quinoa stuffed into a bell pepper then roasted.

### Black Bean Cakes • 26

Black beans, peppers, onions, and breadcrumbs with a red pepper mayonnaise.

### Countryside Ratatouille • 21 • V/GF

Seasoned eggplant, zucchini, squash and seasonal vegetables, sautéed in vegetable stock.

### Starch Options (Choose one)

Roasted Red Potatoes • GF

Garlic Mashed Potatoes • GF

Risotto • GF

Roasted Fingerling Potatoes • GF

Rice Pilaf • GF

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## CHILDREN'S PLATED MENU

*Children's ages 4-12. Includes lemonade, juice or milk.*

*All entrees are served with choice of one side.*

### Chicken Strips • 12

Salmon • 12 • GF

Steak • 12 • GF

### Sides (Choose one):

Sweet Potato Fries

Applesauce • V/GF

Chips

Fruit Cup • V/GF

Carrot Sticks • V/GF

Macaroni & Cheese

**GF** - Gluten Free

**V** - Vegan

## DINNER BUFFETS

Based on one hour. 100 service fee if fewer than 50 guests. 25 guests minimum.

All buffets are served with ice tea, lemonade and coffee service. Desserts are not included.

For each additional 30 minutes add 2 per person

### The Mighty Mac • 45 (Choose two entrees) | 49 (Choose three entrees)

Garden tossed salad bar with cherry tomatoes, cucumbers, carrots, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Chilled pasta salad and cucumber salad. Chef's choice starch and vegetable.

#### Chef-Carved Options:

Roast Prime Rib of Beef • **GF**

Roast Beef Strip Loin • **GF**

Roast Pork Loin • **GF**

#### Poultry Options:

Northern Michigan Chicken with pancetta, spinach, and cherry. Topped with Boursin cream sauce. **GF**

Roasted Breast of Chicken with Boursin Cream sauce and fresh raspberries

Roasted Breast of Chicken with Gorgonzola, Pear and Walnut Cream sauce

#### Fish and Seafood Options:

Parmesan Great Lakes Whitefish with Lemon-Caper Buerre Blanc.

Scottish Salmon with Maple Sriracha Glaze • **GF**

Grilled Shrimp Skewers with Citrus Glaze • **GF**

#### Vegetarian Options:

Black Bean Cakes - black beans, peppers, onions, bread crumbs with red pepper mayonnaise.

Countryside Ratatouille - seasoned egg plant, zucchini, squash and seasonal vegetable sauteed. • **V/GF**

Quinoa Stuffed Pepper - vegetables and quinoa stuffed into a bell pepper and roasted in vegetable stock. • **V/GF**

Spanakopita - layers of spinach, feta cheese and flaky phyllo dough.

### Valley View • 38

Garden tossed salad bar with cherry tomatoes, cucumbers, carrots, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Breaded pork chop with Granny Smith apple chutney. Baked lemon herb chicken breast. Broiled whitefish provencal with tomatoes, peppers, olives and garlic.

### The Classic • 42

Garden tossed salad bar with cherry tomatoes, cucumbers, carrots, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Chilled pasta salad and cucumber salad. Carved London broil. Sautéed chicken breasts with forest mushroom sauce. Camp style cod with caramelized onions, toasted almonds and bits of bacon. Oven roasted red potatoes and seasonal vegetables.

Substitute London broil with chef-carved prime rib for an additional 5 per person.

### Northern Michigan Grille • 45

Garden tossed salad bar with cherry tomatoes, cucumbers, carrots, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Chilled pasta salad, Michigan-style potato salad. New York strip steak, BBQ pork ribs and BBQ chicken. Oven roasted redskin potatoes, fresh corn on the cob and traditional baked beans.

**GF** - Gluten Free

**V** - Vegan

# DESSERTS & LATE NIGHT BITES

## DESSERT STATIONS

100 surcharge for fewer than 50 guests, 25 person minimum.  
Based on one hour.

### Ice Cream Sundae Station • 12 • GF

Hand-scooped vanilla and chocolate ice cream, hot fudge, butterscotch sauce, strawberry sauce, sundae nut topping, whipped cream, M&M's, and Reese's pieces.

*Add fresh fruit for an additional 2 per person.*

### Miniature Dessert Station • 16

An assortment of petit fours, miniature cheesecakes, chocolate covered strawberries and truffles.

### Molten Lava Cake Station • 12

Warm Lava Cake with a hand scooped vanilla bean ice cream, chocolate or caramel drizzle.

### S'more Station • 12

Marshmallow, honey graham crackers, milk chocolate bars, Reese's peanut butter cups, and Andes mints.

*Add bonfire for an additional 135 per 2 hours, includes firewood for 2 hours.*

## LATE NIGHT BITES

Available from 9-11pm. 100 surcharge for fewer than 50 guests, 25 person minimum. Based on one hour.

### Pizza Bar • 12

Assorted Trophy Room pizza. Served with bread sticks, and marinara.

**GF** pizza available.

### Slider Bar • 12

Miniature burgers served with griddled onions, pickles and American cheese. Served with French fries.

### Taco Bar • 12

Seasoned ground beef served with crisp corn and soft flour tortillas, lettuce, tomatoes, cheddar cheese, sour cream and salsa. Served with tortilla chips.

### Chili Dog Bar • 12

All-beef hot dogs served with Detroit chili sauce, onions, ketchup, mustard and cheddar cheese. Served with French fries.

### Wings • 18

*(Choose up to two sauces).*

Crisp chicken wings with choice of buffalo, maple-siracha or cherry BBQ sauce. Served with ranch, bleu cheese and celery sticks.





Kari Anne Photography



# BAR

A 50 per hour bartending fee will be assessed for all cash or sponsored bars if sales do not exceed 100 per hour. Bar relocation fee is 100 per bar. Based on availability; substitutions may occur.

## Fast Bar

Individuals pays per drink tax and gratuity is additional.

## Sponsored Bar

A fully stocked bar featuring house, call, premium or Michigan select brands with the charge reflecting the actual number of drinks based on consumption.

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## WINE

### TIER 1

Mezzacorona Estate, Italy • 10 glass | 36 bottle  
Chardonnay, Cabernet, Merlot, and Pinot Noir

### TIER 2

Chateau Souverain • 13 glass | 40 bottle  
Chardonnay, Cabernet, Merlot, and Sauvignon Blanc

### TIER 3

Donati Family Vineyard • 15 glass | 52 bottle  
Donati Family Vineyard: Un-Oaked Chardonnay, Cabernet, Merlot, Chalet Edelweiss Claret, Valrav  
Pinot Noir, Crossings Sauvignon Blanc

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## LIQUOR

### PREMIUM

Highballs • 10

Rocks, Martinis, Margaritas and Manhattans • 12

Titos, Crown Royal, Jameson, Johnnie Walker Red, Maker's Mark, Tanqueray, 1800 Cuervo, and Kracken Spiced Rum

### MICHIGAN SELECT

Highballs • 12

Michigan Rocks, Martinis, Margaritas and Manhattans • 15

Gypsy Vodka, Petoskey Stone Gin, Mackinac Island Rum, Journeyman Featherbone Bourbon, Traverse City Whiskey Co. Whiskey, Cabresto Tequila Reposado

### SUPER PREMIUM

Highballs • 12

Rocks, Martinis, Margaritas and Manhattans • 15

Grey Goose, Papa Pilar Blonde, Jack Daniels Single Barrel, Ketel One Citroen, Johnnie Walker Black, Woodford Reserve Single Batch, Bombay Sapphire, Patron Silver

### CORDIALS

B&B • 10 | Bailey's Irish Cream • 12

Courvoisier • 12 | Di'Soronna • 12

E&J XO Brandy • 10 | Kahlua • 12

## BOTTLED BEER

Select up to 4 of each

### DOMESTIC • 6

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, and Gluten Free Beer

### IMPORTED • 8

Amstel Light, Corona, Guinness Stout, and Heineken

### CRAFT • 8.50

Sam Adam's, Bell's, Founders, New Holland, Short's, Petoskey Brewing, Beard's, Blackrocks, Atwater, Perrin, and Austin Brothers

### HARD SELTZER

Assorted flavors of Truly • 7.75

Assorted flavors of Petoskey & High Noon • 8.25

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## DRAFT BEER

Kegs are half barrels and yield approximately 115 pint size glasses. Seasonals and additional options available upon request. Advanced noticed is required.

### DOMESTIC • 495

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, and Miller Lite

### IMPORTED • 595

Short's Local's Light, Amstel Light, Corona, Guinness Stout, Heineken

### CRAFT • 650 - 850

Bell's, Founders, New Holland, Short's, Petoskey Brewing, Sam Adams, Beard's, Blackrocks, Atwater, Austin Brothers, and Perrin



## PACKAGE BAR

### PREMIUM BAR

One Hour • 23 per person  
Two Hours • 34 per person  
Three Hours • 45 per person  
Four Hours • 56 per person  
Each Additional Hour • 11 per person

### LIQUOR

Titos, Kracken Spiced Rum, Crown Royal, Jameson, Johnnie Walker Red, Maker's Mark, Tanqueray, and 1800 Cuervo

### BEER | pick up to 4

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, Gluten Free Beer, NA Beer, Amstel Light, Corona, Guinness Stout, Heineken

Bell's, Short's, Founders, Petoskey Brewing, Blackrocks, Atwater, Perrin, Austin Brothers

Assorted Truly Seltzers, Assorted High Noon Seltzer, and Assorted Petoskey Seltzers

### WINE

Chateau Souverain  
Chardonnay, Cabernet, Merlot, Sauvignon Blanc

### MICHIGAN SELECT BAR PACKAGE

One Hour • 24 per person  
Two Hours • 36 per person  
Three Hours • 48 per person  
Four Hours • 60 per person  
Each Additional Hour • 12 per person

### LIQUOR

Gypsy Vodka, Gypsy "Petoskey Stone" Gin, Gypsy "Mackinac Island" Rum, Journeyman Bourbon, Traverse City Whiskey Co. Whiskey, Cabresto Tequila Reposado

### BEER | Pick up to four

Bell's, Short's, Founders, Petoskey Brewing, Blackrocks, Atwater, Perrin, Austin Brothers

### RED WINE | Pick up to two

Black Star Farms Pinot Noir, Black Star Farms Cabernet Franc, Bowers Harbor Claret Wind Whistle, Chateau Fontaine Woodland Red

### WHITE WINE | Pick up to two

Black Star Farms "Sur Lie" Chardonnay, Chateau Grand Traverse "Late Harvest" Reisling, Black Star Farms Pinot Blanc

### SPARKLING | Pick one

M. Lawrence "Sex" Brut Rose, L. Mawby Blanc de Blanc

### SUPER PREMIUM BAR

One Hour • 26 per person  
Two Hours • 40 per person  
Three Hours • 52 per person  
Four Hours • 64 per person  
Each Additional Hour • 13 per person

### LIQUOR

Grey Goose, Papa Pilar Blonde, Jack Daniels Single Barrel, Ketel One Citroen, Johnnie Walker Black, Woodford Reserve Single Batch, Bombay Sapphire, Patron Silver

### BEER | Pick up to four

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, Gluten Free Beer, NA Beer, Amstel Light, Corona, Guinness Stout, Heineken  
Bell's, Short's, Founders, Petoskey Brewing, Blackrocks, Atwater, Perrin, Austin Brothers

Assorted Truly Seltzers, Assorted High Noon Seltzer, and Assorted Petoskey Seltzer

### WINE

Donati Family Vineyard: Un-Oaked Chardonnay, Cabernet, Merlot, Chalet Edelweiss Claret, Valrav'n Pinot Noir, Crossings Sauvignon Blanc

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### ENHANCEMENTS

**SIGNATURE COCKTAIL** • An additional 2 per person for one, 3 per person for two. Please share with us your signature cocktail that captures your personality.

# BANQUET WINE LIST

## SPARKLING

DUC DE VALMER - California | 36

LAMARCA PROSECCO - Italy | 42

L. MAWBY SEX - Michigan | 42

L. MAWBY DETROIT (SWEET) - Michigan | 42

MOET AND CHANDON - France | 75

VEUVE CLIQUOT - France | 108

## WHITE

JOSH - Chardonnay, California | 36

POPPY - Chardonnay, California | 39

CAKEBREAD - Chardonnay, Napa Valley | 86

CROSSING-SAUVIGNON BLANC - Sauvignon Blanc, New Zealand | 40

HONIG - Sauvignon Blanc, California | 56

FIORI - Moscato, Italy | 39

CHATEAU GRAND TRAVERSE - Late Harvest Riesling, Michigan | 36

MACKINAW TRAIL - Pinot Gris, Michigan | 36

BOWERS HARBOR - Pinot Grigio, Michigan | 42

## RED

DONATI - Cabernet, California | 52

NAPA CUT - Cabernet, California | 68

CAYMUS - Cabernet, Napa Valley | 138

LEESE-FITCH - Merlot, California | 38

JON GASCON - Malbec, Argentina | 38

BREAD & BUTTER - Pinot Noir, California | 42

VALRAVN - Pinot Noir, California | 52

CHATEAU ST. MICHELLE INDIAN WELLS - Red Blend, Washington | 36

BLACK STAR FARMS - Pinot Noir, Michigan | 48







## BREAKFAST & BEVERAGES

### CONTINENTAL BREAKFAST

Based on one hour. 25 person minimum.  
For each additional 30 minutes add 2 per person.  
\$100 service fee for fewer than 25 guests.  
Two hour maximum on all breakfasts.

#### The Meeting Administrator • 18

Sliced fresh fruit, assorted Danishes, muffins, bagels, cream cheese, butter and preserves. Includes juice, coffee and tea.

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### BREAKFAST BUFFETS

Based on one hour. 25 person minimum.  
For each additional 30 minutes add 2 per person.  
\$100 service fee for fewer than 25 guests.  
Two hour maximum on all breakfasts.

#### The Monument • 23

Sliced seasonal fruit, farm fresh scrambled eggs with cheddar, bacon, sausage links, assorted toasts, breakfast potatoes and pancakes with warm maple syrup.  
Includes juice, coffee and tea service.

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### ADDITIONS TO YOUR BUFFET SELECTION

Based on one hour.

Eggs Benedict • 7 per person

Broccoli or Smoked Cheddar Quiche • 7 per person

Chef-Attended Omelet or  
Belgian Waffle Station • 6 per person

\*A \$100.00 fee is assessed for all chef-attended stations

Yogurt Bar • 8 per person

Includes 3 different yogurts (vanilla, strawberry and blueberry) raisins, granola, dried fruit and nuts.

Assorted Cold Cereals And Milk • 6 each

Turkey Bacon or Turkey Sausage Links • 6 per person

Steel-Cut Oatmeal with milk, raisins and brown sugar • 6 per person

Mini Muffins • 14 per dozen

Large Danish • 42 per dozen

Deli Bagels with Cream Cheese, Butter and Jelly • 36 per dozen

### BLOODY MARY BAR

\*A minimum of 40 drinks must be purchased, if this minimum is not met the difference will be billed to the master account.  
Based on 90 minutes.

New Amsterdam Vodka • 12 each

Titos Vodka • 14 each

Meat Stick

Cheddar

Pepper Jack

Pickles

Celery

Olives

Limes

Hot Sauce

Worcestershire Sauce

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### MIMOSA BAR

\*A minimum of 40 drinks must be purchased, if this minimum is not met the difference will be billed to the master account.  
Based on 90 minutes.

Prosecco • 10 each

Orange

Grapefruit Juice

Pineapple Juice

Orange slices

Raspberries

Strawberries

Blueberries

\*\*If you wish to do both a Mimosa and Bloody Mary bar a minimum of 70 drinks total must be purchased, if this minimum is not met, the difference will be billed to the master account.



PREFERRED VENDORS



## PREFERRED VENDORS

### TRANSPORTATION

MACKINAW SHUTTLE  
231.539.7005  
reservations@mackinawshuttle.com  
www.mackinawshuttle.com

NORTHERN MICHIGAN TROLLEY  
989.272.2588  
info@northernmichiganrolley.com  
www.northernmichiganrolley.com

MIDNIGHT MADNESS  
810-404-4836  
bus4rent@ymail.com  
www.midnightmadnessbus.com

SUNSET PREMIER SHUTTLE  
231.497.1182  
www.sunsetpremiershuttle.com

BLUE LAKES CHARTER & TOURS  
231.932.1065  
info@bluelakes.com  
www.bluelakes.com

### PHOTOGRAPHERS

WEBER PHOTOGRAPHERS  
231.622.8877  
hello@weberphotographers.com  
weberphotographers.com

ERIN LEIGH IMAGERY  
231.675.9775  
erinleighimagery@gmail.com  
erinleighimagery.com

CENTER OF ATTENTION PHOTOGRAPHY  
231.330.3054  
coaphotoerika@gmail.com  
www.coaphotos.com

KARI ANNE PHOTOGRAPHY  
616.328.7706  
kariannephoto@gmail.com  
www.kariannephoto.com

JACK HOYLE PHOTOGRAPHY  
www.jackhweddings.com

PAUL RETHERFORD WEDDING PHOTOGRAPHY  
231.445.1793  
paul@paulretherford.com  
www.paulretherford.com

DAN STEWART PHOTOGRAPHY  
231.715.1125  
www.danstewartphotography.com  
dan@danstewartphotography.com

PIE'S PHOTOGRAPHY  
231.675.6322

### WEDDING PLANNERS

ELSILU EVENTS  
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