

UAW Black Lake Conference Center

2025 Wedding Guide



Special Event Sales Manager

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Welcome to UAW Black Lake

We are honored that you are interested in holding your wedding event at the UAW Black Lake Conference Center! Our one-of-a-kind conference center offers many fun activities for your wedding guests to enjoy during their stay. This beautiful and unique facility has a venue that suits any type of event. With our stunning views and extraordinary buildings and grounds, choose UAW Black Lake as the setting for your special celebration and let our staff cater to your needs.

Resort Amenities Include:

A Variety of Lodging Options - From Camping to Premium Condos

Award-Winning Golf Course

Heated Indoor Swimming Pool

Exercise Facility

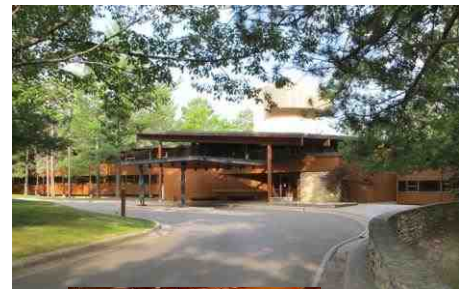
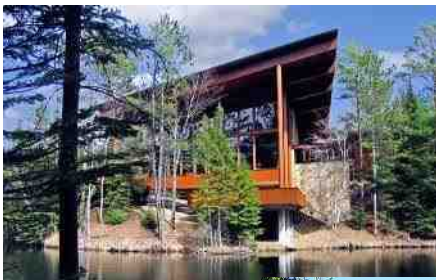
Gymnasium

Softball/Baseball/Kickball Field

Tennis Court

Shuttle Service

On-Property Convenience Store & More!



UAW Black Lake Ceremony Venues

Old Lodge Courtyard

\$2,300 (up to 150 chairs)

\$2,725 (151-250 chairs)

Situated on beautiful Black Lake, the Old Lodge offers the rustic charm of an old-style log cabin. With its tranquil setting, this is the perfect space to hold a private wedding beachside where photo ops abound.



Photo: Lindsey Vork Photography

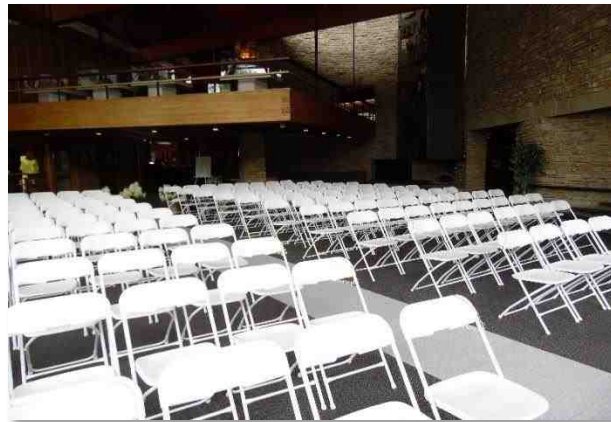


Main Lobby

\$2,300 (up to 150 chairs)

\$2,725 (151-250 chairs)

This beautiful space is a fantastic indoor ceremony site, featuring floor to ceiling windows overlooking a charming river and the surrounding woodlands with the Walter Reuther memorial in the background.



Dining Room Lawn

\$2,200 (up to 125 chairs)

This serene setting is an ideal outdoor ceremony site for up to 125 seated guests, looking out at the peaceful pond behind the Dining Room with our woods in the background and the Memorial Bridge in the distance. The celebration can segue easily from ceremony to cocktail hour in the Dining Room from this venue.



Photo: Lo Brands It Photography



Photo: Lo Brands It Photography

UAW Black Lake Reception Venues

Dining Room

\$3,350

This magnificent dining facility is known for its panoramic views and comfortable seating for up to 250 people. The beautiful fireplace will set the mood for almost any occasion and guests may enjoy the lovely outdoor Patio areas adjacent to the Dining Room during the reception.



Lecture Hall

\$2,900

This venue is adjacent to the Dining Room. It allows large wedding groups to dance the night away after dinner when rented in conjunction with the Dining Room. There is more than enough room for a dance floor and entertainment for your guests to enjoy or the venue can provide additional guest seating for large groups.



Sports Center

\$1,800

This venue has indoor seating for up to seventy-five people with additional seating outside at picnic tables. With its wagon wheel light fixtures, cedar tables & chairs, two fireplaces, and tongue and groove walls, the Sports Center is perfect for a casual event and serves as an ideal Rehearsal Dinner location. Amenities include a private outdoor fire pit, pool table, built-in bar, and televisions throughout the building.



REHEARSAL DINNER INFORMATION

A discounted venue fee of **\$575** is extended to clients for a Friday night rehearsal dinner at the Sports Bar when a couple holds their reception at UAW Black Lake.

The Center can provide cornhole and ladder ball games on the lawn for your guests to enjoy during the event.

Hotel shuttles can transport your guests to and from the venue throughout the evening.



Dining Room Venue Rental Includes:

- ❖ Access to Center's Dining Room from noon to 5 PM on Friday and from 10AM – 1 PM the day of the event to set-up and decorate
- ❖ Dining tables and banquet chairs
- ❖ Tables for guest book, gifts, cake, DJ, and wedding party
- ❖ White table linens for all specialty tables
- ❖ Up to four high top cocktail tables covered in white linen (not floor-length).
- ❖ A 21' x 21' dancefloor
- ❖ Free parking and guest shuttle service
- ❖ Complimentary hotel room in the Old Lodge on Saturday night for Bride & Groom
- ❖ Complimentary bottle of champagne



Additional Amenities/Services Available

In-room Gift bag delivery \$4/bag (a client representative must accompany the Center staff)

Wedding Party Photo Shuttle \$200 (up to one hour, includes waiting time)

Cake cutting fee \$3/slice

Portable wood ceremony arch \$140

Floor microphone & stand with two portable speakers \$135

Guest rooms starting at \$101/night



A **Group Room Block** may be set up for your guests to reserve hotel rooms online (with a unique event code) or over the phone with one of the Center's reservationists. Wedding room blocks remain in place until 21 days prior to the event.

UAW Black Lake Special Event Catering Menus

Cold Hors D'oeuvres

Charcuterie Board \$275 *Serves 75 people*

Three specialty meats (Capicola, prosciutto, and a cured salami) and three specialty cheeses (Gorgonzola, gouda, smoked cheddar) garnished with bread and butter pickles and Peppadew peppers

Domestic Cheese & Summer Sausage \$250 *Serves 75 people*

Cheddar, pepper jack & Swiss cheese, horseradish cheese spread & sliced summer sausage
Served with assorted crackers

Fresh Cut Fruit \$250 *Serves 75 people*

Assorted fruit served with our homemade cream cheese fruit dip

Crudités with homemade ranch dip \$200 *Serves 75 people*

Assorted seasonal vegetables served with our own house-made ranch dip

Garlic Hummus with Pita Chips \$200 *Serves 75 people*

Roasted garlic heads mashed with chickpeas and drizzled with olive oil
Served with fried pita chips

Shrimp Cocktail \$200 *50 pieces each order*

Iced shrimp bowl served with our house-made cocktail sauce

Chicken Salad Crostini \$150 *Serves 50 people*

House-made chicken salad served on a crostino with a drizzle of balsamic reduction

Smoked Salmon Crostini \$225 *Serves 50 people*

Smoked salmon lox on a crostino with cream cheese spread, capers, and fresh dill

Tzatziki \$135 *Serves 50 people*

Diced cucumber with Greek yogurt and fresh dill
Served with fried pita chips

All food & beverage will be subject to 6% Michigan sales tax

Hot Hors D'oeuvres

50 pieces each order

Meatballs \$135

Choose either BBQ or Swedish style

Candied Bacon \$125

Plath's bacon candied with brown sugar,
baked on a Club cracker

Pretzel Bites \$120

Soft pretzel bites served with craft beer
Cheddar cheese dip

Spinach Artichoke Dip \$150

Creamy five-cheese artichoke dip
Served with fried pita chips

Stuffed Mushroom Caps \$160

Italian sausage stuffed in mushroom caps,
baked to perfection

Spanakopita \$135

Blend of spinach & cheeses in a flaky, rich filo
pastry, baked until golden brown

Arancini with roasted garlic aioli \$140

Cheesy risotto rice balls

Late Night Snacks

25-person minimum

Chicken Wings \$4.50/person

Boneless or bone-in, Buffalo, BBQ, or Plain. Served with Ranch or Bleu Cheese dressing.

Pretzel Bites with beer cheese \$3.50/person

Ruffled Chips with French Onion Dip \$3.50/person

Served in individual bags with a bowl of French onion dip

Gardetto's Snack Mix \$3.50/person

All food & beverage will be subject to 6% Michigan sales tax

Buffet Dinner Options

Dinner buffets served in the Center's Dining Room require a minimum of 150 persons.
Dinner buffet includes a salad bar, a choice of vegetable, a choice of starch, and fresh baked dinner rolls.

Choose any two entrées with a starch and a vegetable for \$38.00 per person.
Choose any three entrées with a starch and a vegetable for \$41.00 per person.

Garlic Chicken Braised chicken breasts topped with a garlic cream sauce

Tuscan Chicken Braised chicken breasts with sundried tomatoes and spinach in a parmesan cheese sauce

Spinach Artichoke Chicken Pan seared chicken breasts topped with sautéed artichoke hearts and spinach, tossed in a creamy Boursin cheese sauce

Mother's Succulent Pot Roast Mother's recipe, seasoned with carrots, onions, and celery

London Broil Thinly sliced flank steak, marinated in French dressing, garlic, and rosemary

Pork Shank Slow cooked pork shank, topped with pan gravy

Honey Balsamic Salmon Filets seared and cooked with honey, served with a balsamic reduction

Blackened Mahi-Mahi Seared and served with jalapeno mango salsa

Steamed Mussels Lightly steamed mussels served in a buttery wine sauce

Sautéed Shrimp Skewers Sautéed in lemon garlic butter

Blackened Cauliflower Steak (Vegetarian/Vegan/Gluten free)
Pan seared cauliflower steak lightly seasoned with blackening seasoning

Mushroom Tortellini (Vegetarian)
Sautéed fresh mushrooms, garlic, and onions in a cream sauce. Served with cheese filled tortellini

Spaghetti Squash in Marinara Sauce (Vegetarian/Gluten free)
Layered with basil and fresh mozzarella, baked golden brown

Upgrade Options

Slow Roasted Prime Rib Slow roasted tender beef, seasoned with herbs and served with au jus
~ An additional \$8/person ~

Flat Iron Steak Pan seared steak topped with cowboy butter
~ An additional \$8/person ~

Beef Ossobuco Braised and slow roasted beef topped with pan gravy
~ An additional \$8/person ~

Parmesan Encrusted Walleye Canadian walleye filets topped with a parmesan panko breading and baked to perfection
~ An additional \$3/person ~

All food & beverage will be subject to 6% Michigan sales tax

Starch Options

Choose one

Loaded Mashed Potatoes

Green onions, bacon bits, cheddar cheese and sour cream all mashed together with Yukon Gold potatoes

Fingerling Potatoes

Oven roasted with herb butter

Roasted Red Skin Potatoes

Seasoned with a sweet and smoky rotisserie seasoning

Mashed Potatoes

Served with chicken or beef gravy

Saffron Rice

Seasoned rice with saffron

Baby Baked Potatoes

Oven roasted Yukon Gold potatoes

~ An extra starch may be added for an additional \$4/person. ~

Vegetable Options

Choose one

California Vegetable Blend

Broccoli florets, cauliflower clusters, and sliced crinkle-cut carrots

Malibu Vegetable Blend

Broccoli, carrots, cauliflower, and yellow carrots

Prince Charles Vegetable Blend

Green beans, wax beans, and carrots

Sicilian Vegetable Blend

Green beans, carrots, cauliflower, red & yellow peppers, and onions

Oven Roasted Broccoli

Broccoli tossed in olive oil and parmesan cheese, then oven-roasted

Oven Roasted Asparagus

Asparagus drizzled with olive oil and dusted with parmesan cheese

Additional Catering Information

Children's Pricing

Children between the ages of 4-11 years are 50% off total per person price.

Additional Plates for Dietary Concerns

Vegetarian, vegan, gluten-free, dairy-free plates, must be ordered in advance \$5 per plate in addition to regular dinner price.



The Center's Dining Room self-serve beverage station is open during the duration of the event and is included in the per person buffet price. Coffee, tea, and assorted Pepsi products are available at the beverage station.

Rehearsal Dinner Buffet Options

Service is based on one hour. Minimum of forty people.

Buffet includes coffee, tea, and soda pop (Pepsi products) served during the dinner hour.

Italian Pasta Buffet

Chicken broccoli alfredo in penne and cheese stuffed tortellini with tomato basil marinara.

Served with garlic parmesan breadsticks and a tossed salad with two dressing options.

\$23/person

South of the Border Buffet

Chicken and beef tacos. Sour cream, salsa, lettuce, tomato, diced onion, jalapenos, black olives, and both soft and hard shells provided. Served with Spanish rice, refried beans, and tortilla chips.

\$21/person

Mac N' Cheese Bar

House-made macaroni and cheese, tasty in its own right, served with a variety of toppings that can be added to dress up the dish: broccoli, bacon, either pulled pork or diced chicken, green onions, panko breadcrumbs, and hot sauces. Served with a tossed salad with two dressing options.

\$20/person

Baked Potato Bar

Assorted toppings served with the baked potatoes include: Your choice of seasoned pulled pork or beef chili, diced bacon, cheese sauce, shredded cheese, diced broccoli and sliced scallions. A variety of hot sauces provided. Served with a tossed salad with two dressing options.

\$20/person

Pizza Buffet

Assorted three-topping pizzas

Served with an antipasto salad and garlic bread sticks with marinara dipping sauce

\$19/person

All food & beverage subject to 6% Michigan sales tax.

UAW Black Lake Catering Policies

Minimums

Due to the premium date and space requirements, a minimum guaranteed revenue of \$10,000 in food and beverage is required for the use of the Dining Room or Lecture Hall. Minimum revenue does not include sales tax on the food and beverage charge.

Menu Preparation

To ensure that all details are expedited to your highest standards, it is required that your menu is selected 30 days prior to the event. The Center reserves the right to implement substitutions if needed due to supply chain issues.

Guarantees

To ensure that your event is a success, a final guarantee, or exact number of guests expected will need to be given to the Event Coordinator no later than fourteen days prior to the event. If the number of guests that attend is less than the guarantee, the final guaranteed amount is what will be charged. If no guarantees are given, the number on the contract will be used as the guarantee.

To ensure safety and comply with state and local health regulations, no food or beverage of any kind is permitted to be brought into any function space of the hotel.

UAW Black Lake policy prohibits food from being removed from a buffet.

If clients are late, the Center is not responsible for issues with food quality resulting from a delay in food service due to client disruption of the event timeline.



Wedding Event Bar Service

Bar service must be hosted by the client throughout the event. Cash bars are not allowed at wedding receptions. Clients may select a Bar Package from the provided options and provide a count of guests attending the reception who are 21 + years of age with the guaranteed count for the dinner buffet fourteen days prior to the event.

2025 UAW Black Lake Wedding Event Bar Service

House Package

Four Hour Bar Service
\$35/person

Additional hour
\$8/person

Liquors: Seagram's 7,
Bacardi, Malibu, Skyy,
New Amsterdam Gin,
Dewar's, and Jose
Cuervo

Wine (Pick 2):

Cabernet, Merlot,
Pinot Noir, Riesling,
Chardonnay, Pinot
Grigio

Beer (Pick 2):

Budweiser, Bud Light,
Busch Light, Coors
Light, Miller Lite, or
Mic Ultra

Seltzer: Assorted hard
seltzers

Call Package

Four Hour Bar Service
\$45/person

Additional hour
\$10/person

Liquors: Jack Daniel's,
Jim Beam, Bacardi,
Captain Morgan,
Malibu, Tito's,
Tanqueray, Dewar's,
and Jose Cuervo

Wine (Pick 3):

Cabernet, Merlot,
Pinot Noir, Riesling,
Chardonnay, Pinot
Grigio

Beer (Pick 3):

Budweiser, Bud Light,
Busch Light, Coors
Light, Miller Lite, Mic
Ultra, Blue Moon,
Leinenkugel's Summer
Shandy* (seasonal), or
Cheboygan Brewing
Company* (seasonal)

Seltzer: Assorted hard
seltzers

*Dependent on availability
with Center's distributors.

Premium Package

Four Hour Bar Service
\$55/person

Additional hour
\$14/person

Liquors: Crown Royal,
Jameson, Maker's
Mark, Bacardi, Captain
Morgan, Malibu, Grey
Goose, Tanqueray,
Chivas Regal, and Jose
Cuervo

Wine (Pick 4):

Cabernet, Merlot,
Pinot Noir, Riesling,
Chardonnay, Pinot
Grigio

Beer (Pick 4):

Budweiser, Bud Light,
Busch Light, Coors
Light, Miller Lite, Mic
Ultra, Blue Moon,
Leinenkugel's Summer
Shandy* (seasonal), or
Cheboygan Brewing
Company* (seasonal)

Seltzer: Assorted hard
seltzers

*Dependent on availability
with Center's distributors.

2025 UAW Black Lake Wedding Event Bar Service

Beer & Wine Package **\$30/person** **Additional hour \$6/person**

Wine (Pick 3): Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Riesling

Domestic Beer (Pick 2): Bud Light, Busch Light, Coors Light, Miller Lite, Mic Ultra, or a hard seltzer

Import/Specialty Beer (Pick 2): Blue Moon, Cheboygan Brewing Company* (limited seasonal varieties), Leinenkugel's Summer Shandy* (seasonal)

*Dependent upon availability with Center's distributors

Champagne toast: Champagne may be ordered for the wedding party to enjoy during the toasts.

André Dry Brut \$18.00/bottle.

Mixers stocked at Center event bars include club soda, tonic water, Pepsi, Diet Pepsi, Starry, orange juice, cranberry juice, lemonade, margarita mix, lemons, and limes. Cherries and olives stocked for premium bar package only.

Bartending fee A set-up fee of \$195/bartender is added to the bill. For a group of 150 or more people, two bartenders are recommended.



UAW Black Lake Center Alcohol Policies

Under the State of Michigan's liquor license laws, the Center is the only authorized licensee able to sell and dispense liquor, beer, and wine on the premises. No outside beverages will be allowed in UAW Black Lake's function spaces for consumption.

UAW Black Lake allows a maximum of five hours of bar service at special events held on premises.

Shots are not served at Center events.

Last Call will take place thirty minutes prior to the scheduled end time of the event.

Michigan law requires that only guests 21 and older are permitted to consume alcohol and ALL guests should be prepared to present proof of their legal age at events held at UAW Black Lake. This includes all wedding party members.

UAW Black Lake reserves the right to refuse the service of alcoholic beverages to anyone at any time. We reserve the right to discontinue alcoholic beverage service if (1) underage alcohol consumption is identified and continues after the client and client's guests have been advised to cease, (2) an adult is providing alcohol to a minor, (3) a guest appears intoxicated and refuses to leave the premises if asked to do so.

UAW Black Lake Center Event Guidelines

Center Vehicle Policy There is no driving on Center grounds. All guests are shuttled from the Reception Center or from the outside parking lot. Only North American, Union made vehicles are allowed on property. Vehicles allowed to park inside at the Reception Center would have a VIN# starting with a 1, 2, 4, or 5. All other guests would park outside the entrance in the designated parking lot. A Hotel shuttle will transport drivers from the outside lot to the Lobby or an entrance near their assigned hotel room.

Vendors A recommended Vendor List is available from the Special Events Coordinator, but clients may work with vendors of their choice. The Vehicle Policy applies to all wedding vendors' vehicles as well. A 30-minute unloading/loading period is permitted prior to and following the event for outside vendors.

Event End Time All events must end by 11:00 PM.

Smoking The Center is a non-smoking facility. Smoking indoors is prohibited. This includes e-cigarettes. Smoking areas are available for guests in designated outside areas near the venue.

Center Decoration Policy

- Clients will have access to the Dining Room and/or Lecture Hall on Friday afternoon to decorate the venue(s). Decorations and supplies may be unloaded at the Back Dock where flat carts will be available to help transport items to the reception venue.
- Fresh flowers, flower petals, and freestanding flower arrangements may be used in all facilities. Artificial flower petals are prohibited at all outdoor ceremony sites.
- Ceremony sites may be decorated the day of the event starting at 9:00 AM and ceremony decorations should be removed from the ceremony site no later than 10:30 AM the following day.
- Decorations cannot be attached to ceilings, light fixtures, windows, or flooring. Adhesives (tape, glue) that leave a residue, tacks, nails, or pushpins may not be used when decorating the venue(s).
- Decorations or fabric incorporating glitter, confetti, or helium balloons are prohibited.
- Candles with exposed flame, sparklers, fireworks, floating lanterns, and smoke machines are prohibited at the Center.
- Paper streamer or confetti poppers are prohibited in any Center venue. A significant cleaning fee will be assessed if the client or any guests disregard this rule.
- All decorations are the responsibility of the client or a hired third party. The Center's Events Coordinator is not responsible for setting up or tearing down any decorations provided by the client for their event(s).
- Immediately following the scheduled end of the event, the clients are required to remove their decorations from all tables in the venue. Decorations may be set on the granite ledge in the Dining Room overnight.
- The client's decorations and supplies must be removed from the reception venue no later than 10:30 AM on Sunday morning.
- Be sure to take all gifts and cards with you at the end of the event. UAW Black Lake will not assume responsibility for damage or loss of any décor items or merchandise left in the venue(s) prior to, during, or after your function.

Frequently Asked Questions

What if we are planning to have an outdoor wedding ceremony and it rains on the day of the event?

In that case, the Center's Main Lobby can be used as an inclement weather backup location. The decision to move the ceremony indoors must be made no later than five hours prior to the start of the event. Once the clients request that the ceremony be moved indoors, the decision cannot be reversed.

Does UAW Black Lake provide tablecloths for the guest dining tables?

No. The Center does not provide or rent tablecloths or linen napkins for the guest dining tables. The Center provides white table linens for any specialty tables needed for your event, but not for the guest dining tables. Clients may bring in tablecloths for the guest dining tables if they wish to do so.

What size are the dining tables?

They are 46.5" x 66" at mid-points of the oval table. Six people can be seated at each table.

Does the Center's Vehicle Policy apply to wedding party members and wedding vendors?

The Center's Vehicle Policy applies to all hotel guests, visitors, and wedding vendors. Hotel guests who have a vehicle that does not meet the policy's criteria are allowed to enter the Center to check into the hotel and unload luggage at the Lobby or the area nearest their hotel room. Vendors are allowed 30 minutes to unload gear and/or product before moving the vehicle to the Outside parking lot.

Where will wedding guests park if they are not staying overnight at the hotel?

Wedding guests not staying on property will be directed to park their vehicle in the Outside Lot, regardless of make or model of the vehicle. A hotel shuttle will be called to pick up the guests and transport them to the ceremony or reception venue. When they are ready to depart, a shuttle will be called to pick them up and deliver the guests back to the Outside Lot.

Can we hire a wedding planner or day-of coordinator?

Yes. The hired coordinator would need to confer with the Center's Special Events Coordinator on all matters of logistics and for any decoration plan questions that arise prior to the event.

What is the deposit requirement to hold a wedding event at UAW Black Lake?

Twenty-five percent of the estimated cost of the wedding event is required with the signed event contract. Another 25% of the estimated cost is due 90 days prior the event. A third 25% deposit is due 30 days prior to the event and the final 25% deposit is due two days prior to the scheduled event.

If there is an outstanding balance due when the final bill is tallied at the end of the event, payment in full is required within 21 days of the event.

For further questions or to arrange a site tour, please call our Special Events Coordinator at (989) 733-7237 or email cgezon@uaw.net