

Wedding Package



Amenities offered with every wedding reception:

- ◆ Complimentary tasting for up to 4 persons with signed wedding contract for 75 or more persons*
- ◆ Head table
- ◆ Cake and gift table
- ◆ Place card table
- ◆ Entertainment table
- ◆ Classic white linen tablecloths and napkins
- ◆ Fine china
- ◆ Flatware
- ◆ Stemware
- ◆ Votive candles (three per table)
- ◆ Use of table numbers (two styles available)
- ◆ Customized place cards
- ◆ Lit skirting on head, cake, and punch table (in-house events only)
- ◆ Cutting and serving of wedding cake
- ◆ Non-alcoholic punch
- ◆ Gourmet mints and nuts
- ◆ Use of lighted white linen backdrop (in-house events only)
- ◆ Set-up and tear-down of the items described above
- ◆ Use of audio visual equipment (in-house events only)

**A \$500 non-refundable deposit
and signed agreement secure your date.**

*Certain restrictions apply. Please consult with your Private Events Manager.

Step 1: Select 2 Entrees



Each Dinner Plate Includes:

Fresh Seasonal Vegetables, Your Choice of Starch, Rolls and Butter
Non-Alcoholic Beverage (Coffee, Tea, Milk, or Soft Drink)

Beef

◆ 12 oz. Prime Rib
(All temperatures must be the same.)
Slow-roasted, Midwestern, corn-fed beef.

◆ 12 oz. New York Strip
(All temperatures must be the same.)
Center-Cut NY Strip fire-grilled to perfection.

Pork

◆ Herb Roasted Pork Tenderloin
Marinated in Fustini's garlic oil, wood
grilled, Herb de Provence.

Wiener Schnitzel
Breaded pork cutlet, pan-fried and served
with braised cabbage.

Poultry

Dijon Crusted Turkey Breast
Tender slow-roasted turkey breast coated
with a classic Dijon breading and served
with gravy.

◆ Chicken Marsala
Grilled chicken breast in a mushroom
marsala sauce.

◆ Thyme Roasted Chicken
Roast chicken served with pan jus.

Fish

Lake Superior Whitefish
Pan-fried with garlic lemon butter.

◆ Grilled Salmon
North Atlantic Salmon fillet, wood grilled
and served with dill cream sauce.

Vegetarian

Jumbo Florentine Ravioli
Ravioli stuffed with spinach and ricotta.
Served with basil tomato sauce.

◆ Tomato Basil Portobello
A pan-seared Portobello filled with
artichokes and fresh tomato. Topped with
risotto.

◆ Chicken Cordon Bleu
Grilled 6 oz. chicken breast with ham and
Swiss. Finished in a Dijon mustard sauce.

◆ Chicken Saltimbocca
Tender boneless breast of chicken topped
with a thin slice of Prosciutto, Mozzarella
cheese and fresh sage.

Parmesan Crusted Chicken
Pan-seared chicken breast served with a
vodka cream sauce.

◆ *Gluten Free options available upon request*

Step 2: Select your Starch

- ◆ Egg Spätzle
- ◆ Garlic Mashed Potato
- ◆ Wild Rice Pilaf
- ◆ Fettuccini
- ◆ Potatoes Au Gratin
- ◆ Egg Noodles
- ◆ Risotto
- ◆ Roast Yukon Potatoes

Step 3: Select your Salad

- ◆ Baby Spinach
- ◆ Garden Mixed Greens
- ◆ Alpenrose Caesar
- ◆ Michigan Salad

Step 4: Select your Dressings

- ◆ Thousand Island
- ◆ Italian
- ◆ French
- ◆ Ranch
- ◆ Bleu Cheese
- ◆ Caesar
- ◆ White Balsamic Vinaigrette
- ◆ Raspberry Vinaigrette

Step 5: Select Child's Meal

- ◆ Chicken Tenders served with Mac and Cheese and Fruit
- ◆ Cheese Pizza served with Mac and Cheese and Fruit

◆ *Gluten Free options available upon request*