

2021 Wedding Guide



CEREMONY VENUES

Chapel in the Woods - This ceremony space offers a traditional outdoor touch that is surrounded by nature and borders Lake Huron, making it anything but an ordinary setting.

Wooden bench stationary seating for up to 100 guests. \$750

Martini Deck - Say "I Do" with spectacular views of Lake Huron in the background while surrounded by your friends, family, and the beautiful landscape of Drummond Island.

Seating arrangements for up to 200 guests. \$1000

The Rock Golf Course - Make your special day a hole-in-one hosting your Ceremony on the luxurious greens of The Rock's championship golf course.

Seating arrangements for up to 200 guests. \$1000

Turtle Ridge Off-Road Park - Start your happily-ever-after off the beaten path and onto the exhilarating trails of Turtle Ridge.

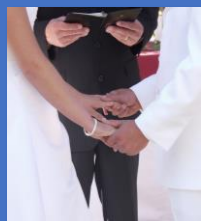
Seating arrangements for up to 200 guests. \$1000

The Cedars Shooting Clays & Skeet - Celebrate your wedding ceremony at a location so unique your guests will be talking about it for years to come.

Seating arrangements for up to 200 guests. \$1000

Indoor Ceremonies are also available. Whether it's an intimate ceremony for two or 200 guests, contact our wedding salesperson and let us make your special day one you will always cherish.

Venue rental fees are subject to 22% service fee and 6% sales tax.



RECEPTION VENUES



The Annex | \$750

A venue for small, intimate celebrations, The Annex provides a warm and comfortable, log-cabin feel. Recently updated, making this the perfect choice for up to 50 guests.



Brooder House | \$1500

Our largest reception venue is nestled into a hill and offers views of Lake Huron for you and your guests to enjoy while celebrating. Fully renovated in 2017, The Brooder House seats 150 guests comfortably.



Bayside | \$1500

A more intimate setting, The Bayside will provide you with an ambiance unlike any other. Featuring a cozy fieldstone fireplace, lounge area and outdoor patio with breathtaking views overlooking the Bay, this venue sets the perfect mood for up to 110 guests.



Tent | Call for Rates

For events on the water, or for a guest list exceeding 150, our event staff will assist you in securing a tent to compliment your reception venue.

prices are subject to 22% service charge and 6% sales tax

THE LODGE

Lower | \$109 - \$199

rustic, log cabin style lodge rooms; 1 king or 2 queen beds

Upper Loft | \$129 - \$219

open loft with queen bed -2 queens or 1 king on main level

COTTAGES & CABINS

Bayside Cabin | \$204 - \$410

Pond Cottage | \$179 - \$385

2 bedrooms with 3 queen beds and 2 baths

Pond Cottage | \$229 - \$435

3 bedrooms with 2 queen beds, 2 twin beds and 3 baths

Frohlich Cottage | \$229 - \$435

3 bedrooms with 3 queen beds and 2 baths

McCarthy Cottage | \$229 - \$435

3 bedrooms with 2 queen beds, 1 full bed, 1 twin bed and 3 baths

Wright Cottage | \$279 - \$485

secluded setting overlooking a private pond.

4 bedrooms with 4 queen beds and 4 baths

Russell Cabin | \$239 - \$455

3 bedrooms with 3 queen beds, 3 twin murphy beds and 3 baths

Sparky Anderson Cottage | \$254 - \$455

2 bedrooms with 2 queen beds, 1 twin bunk bed and 2 baths

East Wing | \$304 - \$510

bunkhouse overlooking the bay offers 5 sets of queen bunk beds, king bed in the master bedroom and 3 bathrooms



prices subject to 12% tax



WEDDING PACKAGES

	PLATED	BUFFET
BRONZE	choice of salad choice of one plated entrée complimentary cake cutting and service <i>\$42 per guest</i>	choice of salad choice of one entrée choice of one vegetable choice of one starch complimentary cake cutting and service <i>\$45 per guest</i>
SILVER	choice of one hors d'oeuvre choice of salad choice of two plated entrées complimentary cake cutting and service <i>\$50 per guest</i>	choice of one hors d'oeuvre choice of salad choice of two entrées choice of one vegetable choice of one starch complimentary cake cutting and service <i>\$55 per guest</i>
GOLD	choice of two hors d'oeuvres choice of salad choice of two plated entrées complimentary cake cutting and service <i>\$58 per guest</i>	choice of two hors d'oeuvres choice of salad choice of three entrées choice of one vegetable choice of one starch & one pasta or two starches complimentary cake cutting and service <i>\$65 per guest</i>

food and beverage selections are subject to 22% service fee and 6% sales tax

HORS D'OEUVRES

hors d'oeuvres are based on sixty minutes of service. minimum order of 25 pieces per item

SILVER PACKAGE – includes **one** hors d'oeuvre from below

GOLD PACKAGE – includes **two** hors d'oeuvres from below

additional hors d'oeuvres may be added to bronze, silver or gold package. prices are per-piece

BRONZE/SILVER SELECTIONS

CHICKEN SATAY, spicy peanut sauce | \$3

CRISPY PORK POTSTICKER, ginger soy glaze | \$3

MESQUITE CHICKEN QUESADILLA ROLL, southwest salsa | \$3

BREADED RAVIOLI, italian sausage, tomato aioli | \$4

TOMATO BRUSCHETTA, basil, balsamic | \$3

THAI VEGETABLE SPRING ROLL, sweet chili sauce | \$3

SPANAKOPITA, spinach, feta cheese, filo dough | \$3

ANTIPASTA SKEWERS, mozzarella, sundried tomato, artichoke heart, kalamata | \$3

GOLD SELECTIONS

CHICKEN SATAY, spicy peanut sauce | \$3

CRISPY PORK POTSTICKER, ginger soy glaze | \$3

MESQUITE CHICKEN QUESADILLA ROLL, southwest salsa | \$3

BREADED RAVIOLI, italian sausage, tomato aioli | \$4

TOMATO BRUSCHETTA, basil, balsamic | \$3

THAI VEGETABLE SPRING ROLL, sweet chili sauce | \$3

SPANAKOPITA, spinach, feta cheese, filo dough | \$3

ANTIPASTA SKEWERS, mozzarella, sundried tomato, artichoke heart, kalamata | \$3

MINI BEEF TACOS, cilantro crème | \$3

MINI BEEF WELLINGTON, horseradish aioli | \$4

BACON-WRAPPED SCALLOPS | \$4

COCONUT SHRIMP, mango dipping sauce | \$4

MINI CRAB CAKES, remoulade sauce | \$5

SHRIMP COCKTAIL, traditional cocktail sauce | \$5

food and beverage selections are subject to 22% service fee and 6% sales tax

APPETIZER DISPLAYS

based on sixty minutes of service. prices are per-person

MEAT & CHEESE DISPLAY | \$9

sliced hard salami, kielbasa, spicy capicola, smoked cheddar cheese,
fire-roasted peppers, olives, baguette crostini, gourmet crackers

VEGETABLE CRUDITÉS | \$6

raw crisp vegetables, roasted garlic hummus, creamy buttermilk ranch

FRESH-CUT SEASONAL FRUIT DISPLAY | \$7

seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce

CHEF'S HEARTH-BAKED BREAD DISPLAY | \$8

spinach artichoke dip, roasted garlic hummus, olives, pesto, bruschetta tomatoes

DOMESTIC CHEESE DISPLAY | \$7

cheddar, swiss, pepper jack, hearth baked breads, crackers, fresh grape garnish



food and beverage selections are subject to 22% service fee and 6% sales tax

BRONZE AND SILVER BUFFETS

*buffet service is designed for a maximum of ninety minutes of continuous service,
minimum 50 guests. dinners are available between 5 pm – 9 pm*

BRONZE BUFFET PACKAGE | \$45

select one salad, one entrée, one starch and one vegetable for your guests

SILVER BUFFET PACKAGE | \$55

select one salad, two entrées, one starch and one vegetable for your guests

SALAD

please select one for your guests:

GARDEN SALAD, tomato, english cucumbers, croutons, champagne vinaigrette

CLASSIC CAESAR SALAD, herb croutons, parmesan cheese, caesar dressing

ENTRÉE

bronze: select one entrée

silver: select two entrées

BEEF SHORT RIBS, red wine demi-glace

BEEF TENDERLOIN TIPS, garlic butter, forest mushrooms, bourbon demi-glace

CHICKEN PARMESAN, roasted tomato basil sauce

MICHIGAN CHERRY BOURBON GLAZED PORK LOIN, cherry demi-glace

BAKED BUTTER CRUMB WHITEFISH, lemon aioli

CEDAR SMOKED SALMON, cilantro rub, grilled pineapple relish

SPINACH FLORENTINE, mascarpone cheese, baby spinach ravioli, grape tomatoes,
parmesan cheese, basil, roasted garlic cream sauce

STARCH

*Please select **one** for your guests:*

CHEDDAR MASHED POTATOES

ROASTED YUKON GOLD POTATOES

ASIAGO SCALLOP POTATOES

RICE PILAF, quinoa, brown rice, white rice,
wild rice

VEGETABLE

*Please select **one** for your guests:*

GREEN BEANS, peppers, onions,
garlic butter

STEAMED VEGETABLE MEDLEY

ROASTED SWEET CORN ON THE COB,
whipped sweet butter

GARDEN CARROTS, maple butter

food and beverage selections are subject to 22% service fee and 6% sales tax

GOLD BUFFET

*buffet service is designed for a maximum of ninety minutes of continuous service,
minimum 50 guests. dinners are available between 5 pm – 9 pm*

GOLD BUFFET PACKAGE | \$65

select **one** salad, **three** entrées, **one** vegetable and either **one** starch and **one** pasta or **two** starches

SALAD

please select one for your guests:

GARDEN SALAD, tomato, english cucumbers, croutons, champagne vinaigrette

CLASSIC CAESAR SALAD, herb croutons, parmesan, caesar dressing

MARTHA'S VINEYARD SALAD, blue cheese, almonds, raspberry vinaigrette

ENTRÉE

please select three for your guests:

ASIAGO CHEESE-, MUSHROOM- AND SMOKED HAM-STUFFED CHICKEN BREAST

PORK TENDERLOIN MEDALLIONS, bourbon apple sauce, apple demi

CRAB-STUFFED FRESH LAKE HURON WHITEFISH, béchamel sauce

CORNBREAD-CRUSTED FRESH WALLEYE, corn salsa

CARVED CERTIFIED ANGUS BEEF NEW YORK STRIP LOIN, certified angus*

TUSCAN RAVIOLI, italian herb breaded ravioli, basil, parmesan cheese, pomodoro sauce

STARCH/PASTA

please select either one starch and one pasta or two starches for your guests:

MOSTACCIOLI RIGATONI, roasted tomato basil sauce

FETTUCCINI CARBONARA, bacon, peas, parmesan cheese, carbonara cream sauce

PENNE PRIMAVERA, broccoli, cauliflower, carrot and cheddar garlic cream sauce

CHEDDAR MASHED POTATOES

ROASTED YUKON GOLD POTATOES

ASIAGO SCALLOP POTATOES

RICE PILAF, quinoa, brown rice, white rice, wild rice

VEGETABLE

please select one for your guests:

GREEN BEANS, peppers, onions, garlic butter

ROASTED SWEET CORN ON THE COB,
whipped sweet butter

STEAMED VEGETABLE MEDLEY

GARDEN CARROTS, maple butter

ROASTED ASPARAGUS (add \$3.00)

food and beverage selections are subject to 22% service fee and 6% sales tax

BRONZE AND SILVER PLATED DINNERS

plated dinners are available between 5 pm – 9 pm, minimum of 30 guests

BRONZE PLATED DINNER PACKAGE | \$42

select **one** salad, **one** entrée for your guests

SILVER PLATED DINNER PACKAGE | \$50

select **one** salad, **two** entrée options for your guests

SALAD

select one for your guests

SEASON'S BEST MIXED GREENS

sliced cucumber, baby tomato, carrots, onions, italian vinaigrette

HAND-TOSSED ROMAINE CAESAR SALAD

garlic –herb croutons, shaved parmesan, house-made caesar dressing

ENTRÉE

bronze: select one entrée

silver: select two entrées

PORK TENDERLOIN MEDALLIONS

cheddar mashed potatoes, glazed carrots, apple demi-glace

CHICKEN PICCATA

roasted yukon gold potatoes, steamed vegetables, artichokes, lemon caper velouté

BAKED BUTTER CRUMB WHITEFISH

rice pilaf, green beans, citrus aioli

GRILLED SALMON

oven-roasted potatoes, green beans, lemon thyme beurre blanc

GRILLED NEW YORK STRIP STEAK

buttermilk mashed potatoes, broccolini, roasted mushrooms, red wine demi

STUFFED LASAGNA

egg lasagna, mascarpone cheese, fresh herbs roasted tomato, tomato ragu

food and beverage selections are subject to 22% service fee and 6% sales tax

GOLD PLATED DINNER

plated dinners are available between 5 pm – 9 pm, minimum of 30 guests

GOLD PLATED DINNER PACKAGE | \$58

select **one** salad, **two** entrée options for your guests

SALAD

choose one selection from the following:

MARTHA'S VINEYARD SALAD

blue cheese, almonds, raspberry vinaigrette

TASTE OF MICHIGAN SALAD

mixed baby greens, dried michigan cherries, candied walnuts, local riesling vinaigrette

HAND-TOSSED ROMAINE CAESAR SALAD

garlic-herb croutons, shaved parmesan, house-made caesar dressing

ENTRÉE

choose two selections from the following:

STUFFED CHICKEN BREAST

smoked ham, forest mushrooms, asiago cheese, roasted potatoes, mornay sauce

CRAB-STUFFED FRESH WHITEFISH

vegetable rice pilaf, asparagus, béchamel sauce

CHAR-GRILLED FILET MIGNON

roasted garlic mashed potatoes, broccolini, stilton bleu cheese demi

12OZ PRIME RIB

asiago potatoes, steamed vegetables, natural jus

GRILLED PETITE FILET & SHRIMP DUET

roasted potatoes, glazed carrots, herb butter, beurre blanc

ROASTED VEGETABLE STACK

polenta cake, marinated portobellos, grilled zucchini, squash, roasted peppers, balsamic glaze

food and beverage selections are subject to 22% service fee and 6% sales tax

SWEET FINALES

displays are designed for a maximum of sixty minutes of continuous service, minimum 50 guests

PLATED DESSERTS

NEW YORK STYLE CHEESECAKE, strawberry sauce, whipped cream | \$6

TIRAMISU, coffee infused ladyfingers, caramel sauce | \$6

TRIO DESSERT, raspberry almond shortbread, lemon coconut tart, chocolate mousse cup | \$6

SALTED CARAMEL TART, bourbon caramel sauce | \$6

LEMON CURD TART, raspberry sauce | \$6

CHOCOLATE FUDGE CAKE, whipped cream | \$6

DESSERT STATIONS

BITE SIZE DESSERT TABLE | \$6

mini pastries, assorted chocolate mousse cups, house-baked cookies, mini brownies

SWEET ENDINGS | \$11

chocolate-dipped strawberries, mini pastries, lemon bars, raspberry almond shortbread, cannoli, house-baked cookies and brownies

food and beverage selections are subject to 22% service fee and 6% sales tax

LATE NIGHT SNACKS

*displays are designed for a maximum of sixty minutes of continuous service
service must be completed by 10pm*

MUNCHIES | \$6

seasoned mixed nuts, house-made chips, pretzel sticks, sour cream & onion dip, herbed mustard

FRENCH FRY STATION | \$7

beer-battered french fries, sweet potato fries, tater tots, onion rings,
ketchup, barbecue sauce, herb ranch dipping sauce

NACHO BAR | \$7

crisp mini tacos, tortilla chips, warm spiced queso, guacamole, jalapeño, sour cream, salsa

CONEYS & SLIDERS | \$9

beef hot dogs, mini cheeseburgers, hamburgers, house-made potato chips,
detroit-style brick chili, ketchup, mustard, diced onions

PIZZA BAR | \$9

pepperoni, cheese, vegetarian, meat-lovers, bosco cheese-filled bread sticks,
marinara, ranch dipping sauces

food and beverage selections are subject to 22% service fee and 6% sales tax

ALCOHOLIC BEVERAGE PACKAGES

HOSTED BAR SERVICE

HOUSE BRANDS | \$30 per person

smirnoff vodka, bacardi rum, gordon's london gin, el toro tequila, canadian club whiskey, budweiser, bud light, labatt blue, bells two-hearted, hard seltzer, salmon creek wines, coke, diet coke, sprite, ginger ale, soda water, tonic, cranberry juice and sour mix

MEDIUM BRANDS | \$35 per person

titos vodka, captain morgan, tanqueray, jim beam, dewar's scotch, camarena tequila, budweiser, bud light, labatt blue, bells two-hearted, hard seltzer, salmon creek wines, coke, diet coke, sprite, ginger ale, soda water, tonic, cranberry juice and sour mix

PREMIUM BRANDS | \$40 per person

grey goose, mt gay rum, bombay sapphire, jose cuervo, crown royal, johnnie walker red, budweiser, bud light, labatt blue, bells two-hearted, bell's seasonal, hard seltzer, salmon creek wines, coke, diet coke, sprite, ginger ale, soda water, tonic, cranberry juice and sour mix



*includes 5 hours of bar service, bar service concludes one hour prior to closing of event
additional one hour of bar service time \$5 per guest, based on original guaranteed guest count
valid state- or federal-issued photo id is required for the consumption of alcohol by all guests*

food and beverage selections are subject to 22% service charge and 6% sales tax

CONSUMPTION BAR SERVICE

valid credit card is due prior to event to secure payment

DOMESTIC BEER | \$4.50 per drink

bud, bud lite, miller lite, labatt blue, labatt light

PREMIUM BEER | \$5.50 per drink

corona, sam adams, heineken, seasonal craft, guinness, hard seltzer

HOUSE BRANDS | \$5.00 per drink

smirnoff vodka, bacardi rum, gordon's london gin, el toro tequila, canadian club

MEDIUMS | \$5.50 per drink

titos vodka, dewar's scotch, tanqueray, captain morgan, jim beam, camarena tequila

PREMIUMS | \$6.50 per drink

grey goose, bombay sapphire, johnnie walker red, crown royal, mt gay rum, jose cuervo

HOUSE WINE | \$5.00 per glass

salmon creek: merlot, cabernet, pinot noir, chardonnay, pinot grigio, white zinfandel

FOUNTAIN SODA, JUICE | \$2 per drink

CASH BAR SERVICE

\$200 cash bar set up fee will apply

DOMESTIC BEER | \$5.00 per drink

bud, bud lite, miller lite, labatt blue, labatt light

PREMIUM BEER | \$6.00 per drink

corona, sam adams, heineken, seasonal craft, guinness, hard seltzer

HOUSE BRANDS | \$5.00 per drink

smirnoff vodka, bacardi rum, gordon's london gin, el toro tequila, canadian club

MEDIUMS | \$5.50 per drink

titos vodka, dewar's scotch, tanqueray, captain morgan, jim beam, camarena tequila

PREMIUMS | \$6.50 per drink

grey goose, bombay sapphire, johnnie walker red, crown royal, mt gay rum, jose cuervo

HOUSE WINE | \$5.00 per glass

salmon creek: merlot, cabernet, pinot noir, chardonnay, pinot grigio, white zinfandel

FOUNTAIN SODA, JUICE | \$2.00 per drink

food and beverage selections are subject to 22% service charge and 6% sales tax

REHEARSAL DINNERS

*designed for a maximum of three hours of service for groups of 20 + in the annex
dinner are available between 5 pm – 9 pm. hosted, cash, or consumption bar service available*

BARBEQUE BUFFET | \$35

TEXAS BBQ PULLED PORK, GRILLED CHICKEN BREASTS
MIXED GREENS SALAD (choice of two dressings) OR COLESLAW
BAKED BEANS, CREAM CORN, OR VEGETABLE MEDLEY
ROASTED YUKON POTATOES
CORNBREAD

TACO BAR | \$22

SEASONED GROUND BEEF
REFRIED BEANS, WARM QUESO DIP
FLOUR TORTILLAS, HOUSE-MADE TORTILLA CHIPS
LETTUCE, TOMATO, JALAPENO, BLACK OLIVES, SOUR CREAM, SHREDDED CHEESE,
SALSA & GUACAMOLE

PIZZA BUFFET | \$24

CAESAR SALAD OR MIXED GREENS SALAD (choice of two dressings), BREADSTICKS
SIGNATURE PINS PIZZA, to include vegetarian, pepperoni and three-meat

PASTA BUFFET | \$24

MIXED GREENS SALAD, tomato, cucumbers, feta, red onion, croutons, italian dressing
MOSTACCIOLI BOLOGNESE, penne pasta, roasted tomato meat sauce
FETTUCCINE ALFREDO, fettuccine pasta, parmesan cream sauce (add grilled chicken \$3)
SERVED WITH GARLIC BREAD

food and beverage selections are subject to 22% service charge and 6% sales tax