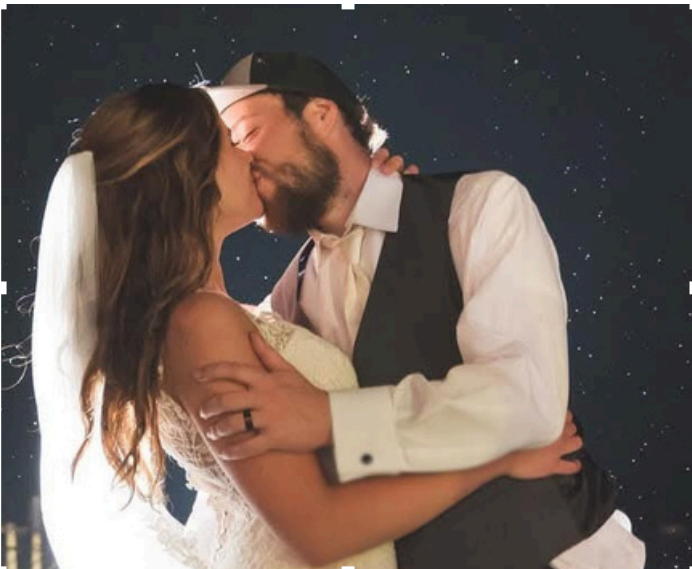
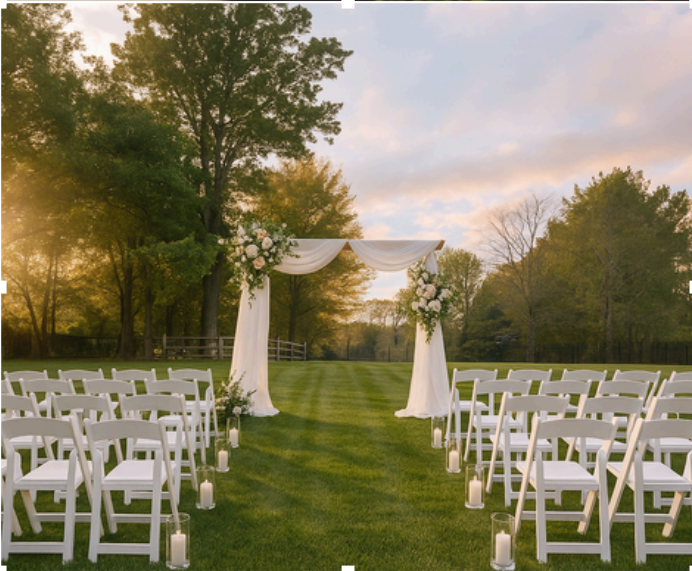




Wedding Venue Rental

w/ purchase of food
150 - person capacity



- 12-hour rental
- Sunroom
- Pavilion
- Event tent
- Beautiful yard
- Tables and chairs
- Ceremony space
- 1-hour rehearsal
- Lap length white linens
- Color napkin of your choice
- Tableware
- Champagne toast for the head table
- 10x10 Dance Floor

\$5,000



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All events will be charged 6% Sales tax and 20% service fee

Buffet Options

Served with 2 Sides, Garden Salad & Bread

25 person
minimum

Entrees

Pasta \$23

Alfredo
Primavera
Mostaccioli
Lasagna

Chicken \$25

Baked Breast
Bone-in Baked
Breaded Tenders

Beef \$30

Pot Roast
Sirloin Tips
Sliced Sirloin

Fish \$30

Baked Cod
White Fish
Salmon

River Rock Special \$50

One Appetizer - Two Entrees - Two Sides

Deli Platter

\$18

Assorted Cold Sandwiches
Pasta Salad
House Chips

Brunch Buffet

\$20

Eggs
Bacon
Waffles
Baked Chicken
Redskin Potatoes

Pasta Bar

\$22

Garden Salad
Bread
Fettuccini Noodles
Cavatappi Noodles
Marinara Sauce
Alfredo Sauce
Meatballs or Chicken \$5

Taco or Nacho Bar

\$22

Beef or Chicken
Soft Tortilla Shells or Chips
Shredded or Nacho Cheese
Sauce
Lettuce, Tomato, Onion, Salsa
& Sour Cream

Family Style

\$30

Garden salad w/ 2 dressings
Bread
1 Entree
2 Sides
Served per table

Glaze & Sauces

- Marsala
- Lemon Artichoke
- Piccata
- Au Jus
- Beef Gravy
- Hunter Sauce
- Champagne-Cream
- Demi-Glace
- Bourbon Glaze
- Maple Bourbon
- Tri Pepper Italian
- Teriyaki

Sides

- Rice Pilaf
- Baked Potatoes
- Garlic Mashed Potatoes
- Garlic Roasted Redskins
- Broccoli
- Green Beans
- Vegetable Medley
- Glazed Carrots

Available Upon Request:

Vegan - Vegetarian - Gluten Free

All events will be charged 6% sales tax and 20% service fee

Upgrades

Salads

Cobb
Ceasar
Maurice
Traverse City

Sides

Risotto
Mac & Cheese
Brussels Sprouts
Green Bean Casserole
Mashed Sweet Potato

Entrees

Salmon
Prime Rib
8oz Filet
Bok Choy Sir Fry

Platters & Trays

Recommended per 25 guests
Can be added to any Buffet

- \$75** Pasta Salad
Fruit Salad
Potato Salad
House Salad
Baked Beans
- \$100** Chips & Salsa
Baked potato bar
Cheese & Cracker Tray
Pickles & Relish Tray
- \$125** Fruit Tray
Vegetable Tray
Hot Dog Platter
- \$150** Meatballs
Chicken Tenders
Cocktail Sandwiches
Sliders (*Pulled pork or Beef*)
- \$250** Pasta Platter
Charcuterie Tray

Plated

\$55pp

Dinner packages include 1 side, bread & garden salad

Duet Plate

4oz sirloin cooked medium, 4oz baked chicken breast, topped with our house demi-glaze and served with side of your choice

Prime Rib

10 oz Prime Rib

Filet

8oz filet, cooked medium

Salmon

Baked center cut salmon with a bourbon glaze. Served with side of your choice

Chicken Breast

8oz marinated chicken breast topped with sauce of your choosing

Zoodles

Zucchini noodles tossed in garlic, olive oil, roasted red peppers, artichoke hearts & fresh spinach. Topped with feta cheese. Add a protein of your choice

Bok Choy

Bok choy, cabbage, celery, bell peppers, garlic & fresh ginger sauteed in an Asian roasted garlic sauce.
Add a protein of your choice



Beverage Options

Pricing Per Guest 3 hour service

\$3	<i>The Basics</i>	Iced Tea , Lemonade, Coffee (<i>choice of one</i>)
\$4	<i>Soda</i>	Water, Tea & Lemonade & available Coke products
\$5	<i>Juice Bar</i>	OJ, Cranberry, Pineapple, Lemonade & flavored syrups
\$8	<i>Mocktail Bar</i>	Custom Created Non - Alcoholic Beverage
\$12	<i>Mimosa Bar</i>	Champagne, w/ an Assortment of Juices & Garnishes
\$19	<i>Beer & Wine</i>	House Wine & Domestic Draft Beer

Package 1

3 Hour \$25 per guest
4 Hour \$28 per guest

1-House red
1-House white
1- Domestic Draft Beer
House Vodka
House Rum
House Whiskey
House Bourbon
House Gin
House Tequila
Peach Schnapps
Amaretto
Triple sec

Package 2

3 Hour \$30per guest
4 Hour \$35 per guest

House Wine Selection
Domestic Draft Beer
Smirnoff Vodka
Raspberry Vodka
Bacardi Rum
Captain Morgan
Seagram's 7 Whiskey
VO Whiskey
Jim Beam Bourbon
Bombay Gin
Jose Tequila
Peach Schnapps
Amaretto
Triple sec

Package 3

3 Hour \$45 per guest
4 Hour \$52 per guest

House Wine Selection
10 Draft Beers
Tito's
Absolute
1x Flavored Vodka
Bacardi
Captain Morgan
Malibu
Tanqueray
Bombay
Jack Daniels
Crown Royal
Seagram's 7
Jim Beam
Bullet
1800
Peach Schnapps
Amaretto
Triple Sec
Bailey's
Kahlua
2 custom specialty drinks

Above package is customizable

PLEASE NOTE NO SHOTS INCLUDED IN OPEN BAR PACKAGES.

OPEN BAR PACKAGES ARE ONLY AVAILABLE FOR PARTIES OF 25 OR MORE.

WE RESERVE THE RIGHT TO REFUSE SERVICE

Substitutions of equal or lesser value may be made when necessary.

All guests under 21 only \$4 per person