



EVENT SPACE PACKAGES 2028



GRAND HISTORIC BALLROOM

Capacity 500 Theatre | 325 Rounds | 200p Classroom

Up to 5 Hours \$699 | Up to 10 Hours \$849

INCLUDES:

Coffee and Water Service
Custom floor plan, White linens, Chiavari chairs
Streaming house radio, Wireless Internet
Floating Candle Centerpieces,
Notepads, Pens, Projector, Screen
Microphone, Podium, Power strips
Display Tables, Easels

FRESH COAST LOUNGE

Breakout Space w/ Restaurant Style Seating

Up to 5 Hours \$399 | Up to 10 Hours \$499

Limited Availability

This Package Not Available Fridays & Saturdays May-October

BUFFET/ FAMILY STYLE

FAMILY STYLE a fresh upgrade to the buffet experience, providing guests the service of a plated meal without the work of getting meal choices ahead of time.

Available as Lunch Buffet at 20% Off

\$48 PER PERSON

select two meats and one vegetarian entrée • one starch • one vegetable
• one salad • dinner rolls • dessert • coffee, hot tea & water

Entrees

BEEF

SLICED TENDERLOIN ^(GF)
smoked shallot port wine sauce

SLICED NEW YORK STRIP LOIN ^(GF)
smoked shallot port wine sauce

PRIME RIB CARVING STATION +3 ^(GF)
buffet only, slow roasted w/ beef au jus
& creamy horseradish sauce

CHICKEN

HERB ROASTED
CHICKEN BREAST
lemon garlic cream sauce & fresh basil

SEARED CHICKEN MARSALA
marsala wine sauce & wild mushrooms

CHICKEN PICCATA
capers & parsley white wine sauce

PORK

FALL OFF THE BONE
BBQ PORK RIBS ^(GF)
housemade BBQ sauce

ROASTED PORK TENDERLOIN ^(GF)
maple glaze

BLACKENED PORK SHOULDER ^(GF)
honey drizzle

SEAFOOD

BLUEBERRY BALSAMIC GLAZED
SALMON ^(GF)

VEGETARIAN

TAVERN PEPPERJACK &
CHEDDAR MAC & CHEESE

VEGAN STIR FRY ^(GF)
assorted vegetables, ginger, garlic soy,
lemongrass rice

ALFREDO PASTA
blistered vegetables

TOMATO BASIL GARLIC PENNE
PASTA

^(GF) = Gluten Friendly

May contain gluten cross-contaminants. For severe
celiac or allergies notify your wedding specialist.

Salads

MIXED GREENS ^(GF)
cherry tomatoes, cucumbers,
carrots, house vinaigrette

CAESAR ^(GF) ask
romaine, parmesan, tomatoes,
croutons, caesar dressing

Vegetables

GARLIC PARMESAN
GREEN BEANS ^(GF)

BLISTERED ASPARAGUS ^(GF)

FRIED BRUSSELS SPROUTS ^(GF)

ROASTED STREET CORN ^(GF)

Starches

GARLIC MASHED POTATOES ^(GF)

HERBED MARBLE POTATOES ^(GF)

LEMONGRASS RICE ^(GF)

Dessert

SWEET DELIGHTS PLATTER
assorted dessert bars

30 guest minimum. Family Style
maximum of 150 guests. Children 4-12 \$32
from same buffet. Children 3 and under
free.

Seasonal guest minimums may apply.

Food is on display for a maximum of 90
minutes.

Prices are subject to state sales tax and
22% taxable service charge.



PLATED DINNER

Available as Plated Lunch at 20% Off

\$48 PER PERSON

select two meats and one vegetarian entrée • one starch • one vegetable
mixed greens salad w/ house dressing • dinner rolls • dessert
• coffee, hot tea & water

Entrees

BEEF

SLICED TENDERLOIN (GF)
smoked shallot port wine sauce

SLICED NEW YORK STRIP LOIN (GF)
smoked shallot port wine sauce

CHICKEN

SEARED CHICKEN MARSALA
marsala wine sauce & wild mushrooms

BLACKENED CHICKEN (GF)

CHICKEN PARMESAN
3 cheese blend of mozzarella, asiago,
parmesan

PORK

HALF RACK OF RIBS (GF)
housemade BBQ sauce

ROASTED PORK TENDERLOIN (GF)
maple glaze

SEAFOOD

BLUEBERRY BALSAMIC
GLAZED SALMON (GF)

BLACKENED SALMON (GF)

SEARED SEA BASS (GF)
fried spinach

JUMBO SHRIMP SKEWERS (GF)
olive oil and basil marinated

VEGETARIAN

TAVERN PEPPERJACK &
CHEDDAR MAC & CHEESE

VEGAN STIR FRY (GF)
assorted vegetables, ginger, garlic
soy, lemongrass rice

ALFREDO PASTA
blistered vegetables

TOMATO BASIL GARLIC
PENNE PASTA

Starches

BAKED POTATO (GF)

GARLIC MASHED
POTATOES (GF)

HERBED MARBLE
POTATOES (GF)

LEMONGRASS RICE (GF)

Vegetables

GARLIC PARMESAN GREEN
BEANS (GF)

BLISTERED ASPARAGUS (GF)

FRIED BRUSSELS SPROUTS (GF)

ROASTED STREET CORN (GF)

Dessert

SWEET DELIGHTS PLATTER
assorted dessert bars

A minimum of 15 adults and a maximum of 150 guests will be required to service a plated dinner. Guest names and corresponding dinner selections must be provided at least 8 days before event. For children 4-12 full price for entree selection or choose one item: alfredo or mac & cheese for \$32. Children 3 and under free. Prices are subject to state sales tax and 22% taxable service charge.



SOCIAL HOUR PACKAGE

Designed for effortless networking, this upgraded dinner package adds on elegant passed hors d'oeuvres and fresh crudités, creating the perfect balance of conversation and cuisine.

Family Style | Plated | Buffet

\$55 PER PERSON

THREE PASSED HORS D'OEUVRES
SEASONAL CRUDITÉS
TWO MEATS & ONE VEGETARIAN ENTRÉE
ONE SALAD
ONE VEGETABLE
ONE STARCH
COFFEE, HOT TEA & WATER
SWEET DELIGHTS PLATTER
ADD HOUSEMADE BREAD PUDDING +6



Children 4-12 \$32 from same buffet. Children 3 and under free
Seasonal guest minimums may apply, ask wedding specialist.
Buffet food is on display for a maximum of 90 minutes.
Prices are subject to state sales tax and 22% taxable service charge.



SOCIAL HOUR

Passed Hors d'Oeuvres

CHOOSE THREE

SEARED BEEF TENDERLOIN CROSTINI
blue cheese spread & caramelized onion

CRAB STUFFED MUSHROOMS
herb cheese & lump crab

AHI TUNA NACHOS ^{GF}
ginger soy, jalapeno, pico de gallo, sambal mayo

VEGETABLE FLAT BREAD
tomatoes, roasted peppers, onion, mushrooms, parsley

BUFFALO CHICKEN FLAT BREAD
shaved red onions, chicken, buffalo sauce

MARGARITA FLAT BREAD
fresh mozzarella, tomatoes, basil, aged balsamic

MINI CRAB CAKES
mango relish

CAPRESE SKEWERS ^{GF}
fresh mozzarella, basil, tomatoes, aged balsamic

FRUIT KABOBS ^{GF}
honey citrus drizzle

BACON WRAPPED JALAPEÑO POPPERS

CAJUN SHRIMP COCKTAIL ^{GF}
avocado & lime

Crudites Display

FRESH VEGETABLES & DIPS
cherry tomatoes, carrots, celery, cauliflower, green onion, radishes, bell pepper, cucumbers, herbed boursin w/ fresh dill, hummus

Food is on display before dinner for a maximum of 45 minutes.



^{GF} = Gluten Friendly

May contain gluten cross-contaminants. For severe celiac or allergies notify your wedding specialist.

ENHANCEMENTS

Displays

\$11 PER PERSON EACH

WARM BREAD PUDDING STATION

freshwater's signature housemade dessert, topped with a traverse city bourbon glaze & vanilla ice cream

ANTIPASTO TRAY

SMOKED SALMON DISPLAY (GF)

GOURMET CHEESE BOARD

TOMATO & MOZZARELLA BRUSCHETTA

ASSORTED SAUSAGES W/ ACCOUTREMENTS

TORTILLA CHIPS W/ SALSA & GUACAMOLE (GF)

FRESH FRUIT PLATTER (GF)

*Food is on display for a maximum of 45 minutes.
All prices subject to 22% taxable service charge and state tax.*



COCKTAIL PARTY

Enjoy a social, reception-style event with chef-crafted passed hors d'oeuvres and abundant appetizer displays.

An ideal atmosphere for networking and mingling without the structure of a formal dinner.

\$48 PER PERSON

three passed hors d'oeuvres & two appetizer displays

\$53 PER PERSON

three passed hors d'oeuvres, three appetizer displays & dessert bars

SEE SOCIAL HOUR MENU FOR
PASSED HORS D-OEUVRES SELECTIONS

SELECT APPETIZER DISPLAYS FROM ABOVE

*30 guest minimum. Food is on display for a maximum of 90 minutes. Subject to same guidelines and policies as dinner buffet.
All prices subject to 22% taxable service charge and state tax.*



HOSTED BANQUET BAR

Open Bar

HOUSE \$9/HR | PREMIUM \$11/HR

4hr minimum. Pricing per person, 3 & under free, 4-20 \$4/hr.

HOUSE

Mid-Shelf Liquor, Domestic & Premium Beer, House Wine, White Claw, Toasting Pour of Passed Dry or Sweet House Champagne, Fountain Drinks

PREMIUM

Top & Upper Shelf Liquor, Domestic & Premium Beer, House & Premium Wine, White Claw, Toasting Pour of Passed Dry or Sweet Premium Champagne, Frosé, Champagne all night, Fountain Drinks

Alcohol Selections

DOMESTIC, PREMIUM BEER, ETC

Bud Light, Miller Light, Michelob Ultra, Blue Moon, Corona, , Bell's Two Hearted Ale, Keweenaw Brewing Company Pick Axe Blonde Ale, Widow Maker Black, Angry Orchard, White Claw. **NA:** Runwild IPA NA, Upside Dawn Golden Ale NA

MID-SHELF LIQUOR

Vodka: Absolut, Absolut Raspberry, UV Blue, **Rum:** Bacardi, Captain Morgan, Malibu, **Gin:** Seagram's, **Brandy:** Korbel, **Scotch:** Cutty Sark, **Tequila:** Lunazul Blanco, **Bourbon:** Jim Beam & Jim Beam Rye, **Whiskey:** Jack Daniel's, Fireball

PREMIUM SHELF LIQUOR

Vodka: Grey Goose, Tito's, **Rum:** Ugly Dog White, **Gin:** Hendrick's, Tanqueray, **Brandy:** St-Rémy XO, **Scotch:** Dewars, The Glenlivet 12, **Tequila:** Patrón Silver, **Bourbon:** Maker's Mark, **Whiskey:** Crown Royal, Crown Royal Apple, Jameson

NA LIQUOR ALTERNATIVE

Ritual Zero Proof: Gin Alternative, Whiskey Alternative, Rum Alternative, Agave Spirit Alternative

HOUSE WINE

White: Chardonnay, Pinot Grigio, **Red:** Cabernet, Pinot Noir

PREMIUM WINE

White: Frei Brothers Chardonnay, **Red:** Storypoint Cabernet

FOUNTAIN DRINKS

Coke Products, Lemonade, Cranberry Juice

Prices are subject to state sales tax and 22% service charge. Shots not allowed. A corkage fee of \$35 per bottle applies to wines not featured on our list. 7 hour maximum for open bar. Seasonal guest minimums may apply.



OVERNIGHT CONFERENCE BREAKFAST

Biggby Continental Breakfast - 18

CHOBANI YOGURT PARFAITS
DONUT HOLES
ASSORTED MUFFINS
KIND BARS
BANANAS
COFFEE, JUICE & TEA

Biggby Hot Breakfast - 22

ALL CONTINENTAL ITEMS +
ASSORTED BAGEL SANDWICHES
toasted bagel w/ cream cheese, bacon or sausage, eggs and cheddar cheese

Breakfast Buffet - 24

30 PERSON MINIMUM

FRENCH TOAST
CHEESY SCRAMBLED EGGS
COUNTRY STYLE POTATOES
SAUSAGE OR BACON
ASSORTED MUFFINS
YOGURT & FRUIT PARFAITS
FRUIT SALAD
COFFEE, JUICE & TEA

All Day Snacks & Beverage - 18

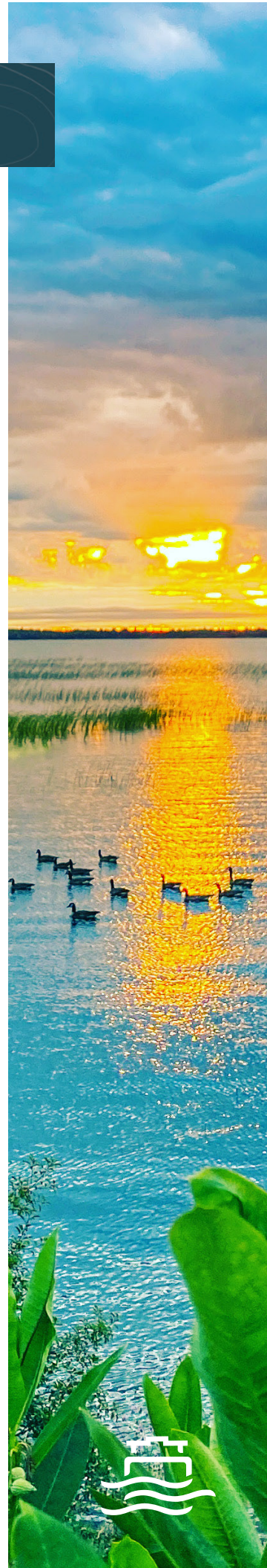
AVAILABLE AS ADD-ON TO BREAKFAST OR LUNCH ONLY

MS. VICKIE'S KETTLE CHIPS
BBQ, Salt & Vinegar, Jalapeño
BIGG CHOCOLATE CHIP COOKIE
ASSORTED KIND BARS
RICE CRISPY SNACK
CANNED SODA & BOTTLED WATER

Beverage Break

HALF DAY [4H] - 8 | FULL DAY [10H] - 10
CANNED SODA & BOTTLED WATER

Hotel room minimum required. Food is on display for a maximum of 90 minutes. Prices are subject to 22% service charge plus state sales tax. Only available for corporate events with lodging. Limited availability during peak tourism season.



OVERNIGHT CONFERENCE LUNCH

Biggby Lunch - 22

[CHOOSE 2 TOASTED SANDWICHES]

TURKEY & HAVARTI CIABATTA

HAM & CHEESE CIABATTA

SEASONAL CIABATTA

MS. VICKIE'S KETTLE CHIPS

BBQ, Salt & Vinegar, Jalapeño

BIGG CHOCOLATE CHIP COOKIES

BANANAS

CANNED SODA & BOTTLED WATER

Boxed or Plated Lunch - 24

[CHOOSE 2 SANDWICHES/WRAPS]

*Includes: canned soda, bottled water,
house made vegetable chips, chefs dessert selection*

THE REUBEN

sliced corned beef, swiss cheese, peppercorn sauerkraut, 1000 island dressing, marble rye

HOT BEEF SANDWICH

shaved sirloin, melted pepper jack cheese, sauteed onions, ciabatta roll

CLASSIC HAM & CHEESE

thin sliced honey ham, swiss cheese, sliced tomato, whole grain mustard aioli, warm pretzel hoagie

BLACKENED CHICKEN & CHIPOTLE WRAP

seared blackened chicken, lettuce, tomato, avocado chipotle mayo, warm flour tortilla

CHICKEN CAESAR SALAD

chopped romaine, asiago cheese, tomato, crouton, caesar dressing, chili flakes

COBB SALAD

diced bacon, ham, avocado, egg, tomato, red onion, blue cheese crumbles romaine, house made onion vinaigrette

ASIAN SALMON SALAD

mixed greens, cabbage trio, ramen, radish, wasabi peas, scratch asian vinaigrette

Premium Lunch Buffet

20% off dinner buffet menu price, see dinner buffet menu

Hotel room minimum required.

Prices are subject to 22% service charge plus state sales tax. Only available for corporate events with lodging. Limited availability during peak tourism season.

