



## 2027 WEDDING PACKAGE

*Full down payment due at signing*

MAY - OCT \$2,600 | NOV - APRIL \$2,000

### *Ballroom Reception*

INCLUDES:

- 7 hrs of Serviced Celebration from Cocktail Hour to Last Song
- Waterfront Patio Access
- Complete Set up of Round or Rectangular Dinner Tables
- White Table Linens
- White Linen Napkins Fan Folded in Glass Water Goblets
- Elegant House Centerpieces with Floating Candles
- Gold Chiavari Chairs
- Skirting for Gift, Cake and Head Tables
- Slideshow Equipment by Request
- Microphone with house sound
- Coffee Station
- Private Bar
- Serviced Cake cutting

PLUS

- Coordination with vendors for setup and timeliness of events
- Waterfront guestroom on your wedding night with Champagne
- 9AM Ballroom Decorating access

### *Waterfront Ceremony*

INCLUDES:

- Up to 100 White Ceremony Chairs
- Additional 3 hours of Private Patio Access
- Providing you time for Advance Wedding Party Photos, Wedding Ceremony, Receiving Line, and Group Photos!
- Lectern & Microphone for your officiant
- Professionally Guided 1 hr Ceremony Rehearsal

ASK US ABOUT OUR PREFERRED VENDORS!

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

# DINNER

## *Family Style | Plated | Buffet*

**\$53 PER PERSON**

THREE PASSED HORS D'OEUVRES  
SEASONAL CRUDITÉS  
TWO MEATS & ONE VEGETARIAN ENTRÉE  
ONE SALAD  
ONE VEGETABLE  
ONE STARCH  
COFFEE, HOT TEA & WATER  
WEDDING CAKE (PROVIDED BY CLIENT)  
SWEET DELIGHTS PLATTER

## *Family Style*

*Family style is our preferred choice, a fresh upgrade to the traditional buffet experience, providing your guests the service of a plated meal without the upfront work of getting meal choices ahead of time. Rolls, salad, starch, and vegetables are served family style on tables. Meat entrees are passed table-side.*



*Children 4-12 \$30 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.*



# COCKTAIL 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 <sup>GF</sup>  
*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 <sup>GF</sup>  
*fresh mozzarella, basil, tomatoes, aged balsamic*

FRUIT KABOBS <sup>GF</sup>  
*honey citrus drizzle*

BACON WRAPPED JALAPEÑO POPPERS

CAJUN SHRIMP COCKTAIL <sup>GF</sup>  
*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.



GRAE FEATHER PHOTO & VIDEO



<sup>GF</sup> = Gluten Friendly

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



# FAMILY STYLE/ BUFFET

select two meats and one vegetarian entrée • one starch • one vegetable  
• one salad • dinner rolls • dessert

## Entrees

### BEEF

SLICED TENDERLOIN <sup>GF</sup>  
smoked shallot port wine sauce

SLICED NEW YORK STRIP LOIN <sup>GF</sup>  
smoked shallot port wine sauce

PRIME RIB CARVING STATION +3 <sup>GF</sup>  
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 <sup>GF</sup>  
housemade BBQ sauce

ROASTED PORK TENDERLOIN <sup>GF</sup>  
maple glaze

BLACKENED PORK SHOULDER <sup>GF</sup>  
honey drizzle

### SEAFOOD

BLUEBERRY BALSAMIC GLAZED  
SALMON <sup>GF</sup>

### VEGETARIAN

TAVERN PEPPERJACK &  
CHEDDAR MAC & CHEESE

VEGAN STIR FRY <sup>GF</sup>  
assorted vegetables, ginger, garlic soy,  
lemongrass rice

ALFREDO PASTA  
blistered vegetables

TOMATO BASIL GARLIC PENNE  
PASTA

## Salads

MIXED GREENS <sup>GF</sup>  
cherry tomatoes, cucumbers,  
carrots, house vinaigrette

CAESAR <sup>GF</sup> ask  
romaine, parmesan, tomatoes,  
croutons, caesar dressing

## Vegetables

GARLIC PARMESAN  
GREEN BEANS <sup>GF</sup>

BLISTERED ASPARAGUS <sup>GF</sup>

FRIED BRUSSELS SPROUTS <sup>GF</sup>

ROASTED STREET CORN <sup>GF</sup>

## Starches

GARLIC MASHED POTATOES <sup>GF</sup>

HERBED MARBLE POTATOES <sup>GF</sup>

LEMONGRASS RICE <sup>GF</sup>

## Dessert

SWEET DELIGHTS PLATTER  
assorted dessert bars

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

Seasonal guest minimums may apply,  
ask wedding specialist.

Food is on display for a maximum of 90  
minutes.

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



JESSICA TORVINEN PHOTOGRAPHY

<sup>GF</sup> = Gluten Friendly

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

# PLATED DINNER

select two meats and one vegetarian entrée • one starch • one vegetable  
mixed greens salad w/ house dressing • dinner rolls • dessert

## Entrees

### BEEF

SLICED TENDERLOIN <sup>GF</sup>  
*smoked shallot port wine sauce*

SLICED NEW YORK STRIP LOIN <sup>GF</sup>  
*smoked shallot port wine sauce*

### CHICKEN

SEARED CHICKEN MARSALA  
*marsala wine sauce & wild mushrooms*

BLACKENED CHICKEN <sup>GF</sup>

CHICKEN PARMESAN  
*3 cheese blend of mozzarella, asiago, parmesan*

### PORK

HALF RACK OF RIBS <sup>GF</sup>  
*housemade BBQ sauce*

ROASTED PORK TENDERLOIN <sup>GF</sup>  
*maple glaze*

### SEAFOOD

BLUEBERRY BALSAMIC  
GLAZED SALMON <sup>GF</sup>

BLACKENED SALMON <sup>GF</sup>

SEARED SEA BASS <sup>GF</sup>  
*fried spinach*

JUMBO SHRIMP SKEWERS <sup>GF</sup>  
*olive oil and basil marinated*

### VEGETARIAN

TAVERN PEPPERJACK &  
CHEDDAR MAC & CHEESE

VEGAN STIR FRY <sup>GF</sup>  
*assorted vegetables, ginger, garlic soy, lemongrass rice*

ALFREDO PASTA  
*blistered vegetables*

TOMATO BASIL GARLIC  
PENNE PASTA

## Starches

BAKED POTATO <sup>GF</sup>

GARLIC MASHED  
POTATOES <sup>GF</sup>

HERBED MARBLE  
POTATOES <sup>GF</sup>

LEMONGRASS RICE <sup>GF</sup>

## Vegetables

GARLIC PARMESAN GREEN  
BEANS <sup>GF</sup>

BLISTERED ASPARAGUS <sup>GF</sup>

FRIED BRUSSELS SPROUTS <sup>GF</sup>

ROASTED STREET CORN <sup>GF</sup>

## 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 \$30. Children 3 and under free. Prices are subject to state sales tax and 22% taxable service charge.*



# HOSTED BANQUET BAR

## Open Bar

**HOUSE \$8/HR | PREMIUM \$10/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.



# ENHANCEMENTS

## Appetizer Displays

**\$10 PER PERSON EACH**

ANTIPASTO TRAY

SMOKED SALMON DISPLAY <sup>GF</sup>

GOURMET CHEESE BOARD

TOMATO & MOZZARELLA BRUSCHETTA

ASSORTED SAUSAGES W/  
ACCOUTREMENTS

TORTILLA CHIPS W/ SALSA & GUACAMOLE <sup>GF</sup>

FRESH FRUIT PLATTER <sup>GF</sup>

## Late Night Snack

**\$9 PER PERSON EACH**

SOFT PRETZEL PLATTER

warm baked pretzels, cheese dip, stone ground mustard

HOUSEMADE PIZZA

extra large 16", square cut. cheese, pepperoni, sausage, supreme or hawaiian

WISCONSIN CHEESE CURDS

ranch dressing

TORTILLA CHIPS

salsa & guacamole



LATE NIGHT ADD ON TO ANY FULL MENU ONLY  
Food is on display for a maximum of 45 minutes. Served at 9pm.  
Prices are subject to state sales tax and 22% taxable service charge.

# MICRO WEDDING ELOPEMENT / VOW RENEWAL

SUNDAY - THURSDAY \$749

*Dinner and drinks paid night of with server/ bartender on one tab.  
2-30 guests.*

## *Accommodations*

Waterfront guest room with champagne.  
10% discount code for additional lodging

## *Ceremony*

**3:15PM**

Say "I Do" with a View in our waterfront Gazebo  
*Self-guided ceremony. Up to 30 chairs.*

## *Cocktail Hour*

**3:30PM**

Toast the occasion at Fresh Coast Lounge  
1hr of private space before restaurant opens

## *Dinner*

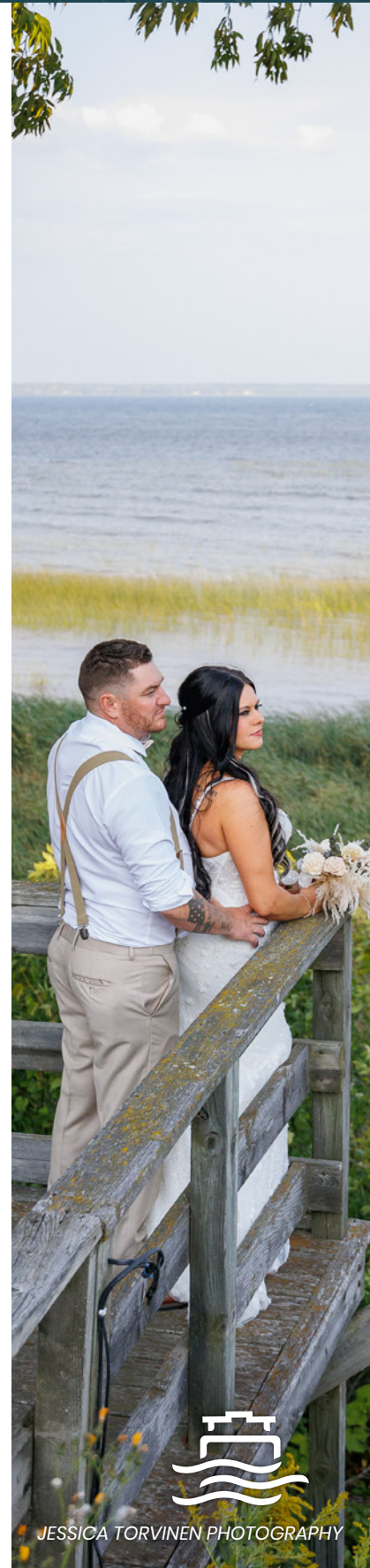
**4:30PM**

Enjoy our full Freshwater Tavern menu  
with up to 14 guests

-or-

15-30 guests limited Freshwater Tavern menu  
in Fresh Coast Lounge or Waterfront Patio  
*Regular dinner service hours in restaurant*

**30 guest maximum.** Available mid-day Sunday-Thursdays only.  
*Dinner and drinks paid night of with server/ bartender on one tab.*



JESSICA TORVINEN PHOTOGRAPHY