



2029 WEDDING PACKAGE

Full down payment due at signing

MAY - OCT \$2,900 | NOV - APRIL \$2,200

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

\$59 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 \$34 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 ^{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.



FAMILY STYLE/ BUFFET

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

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

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
\$34 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

^{GF} = 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 ^{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 \$34. Children 3 and under free. Prices are subject to state sales tax and 22% taxable service charge.



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.



ENHANCEMENTS

Appetizer Displays

\$11 PER PERSON EACH

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}

Late Night Snack

\$10 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

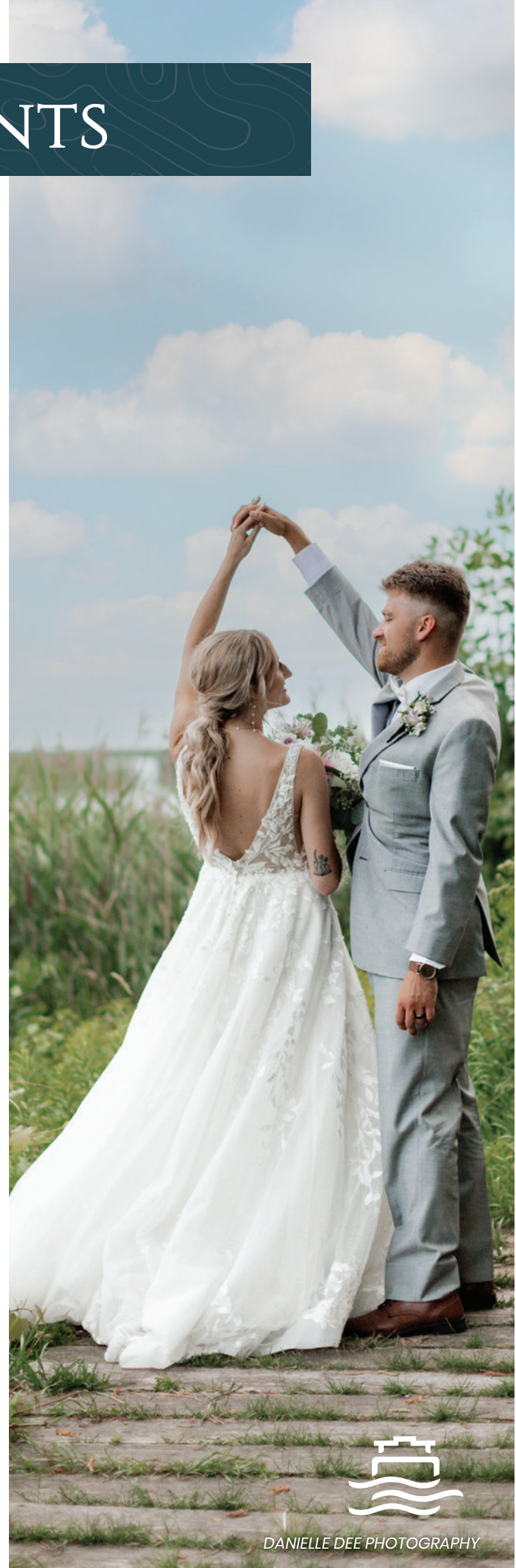
ranch dressing

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 \$849

*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

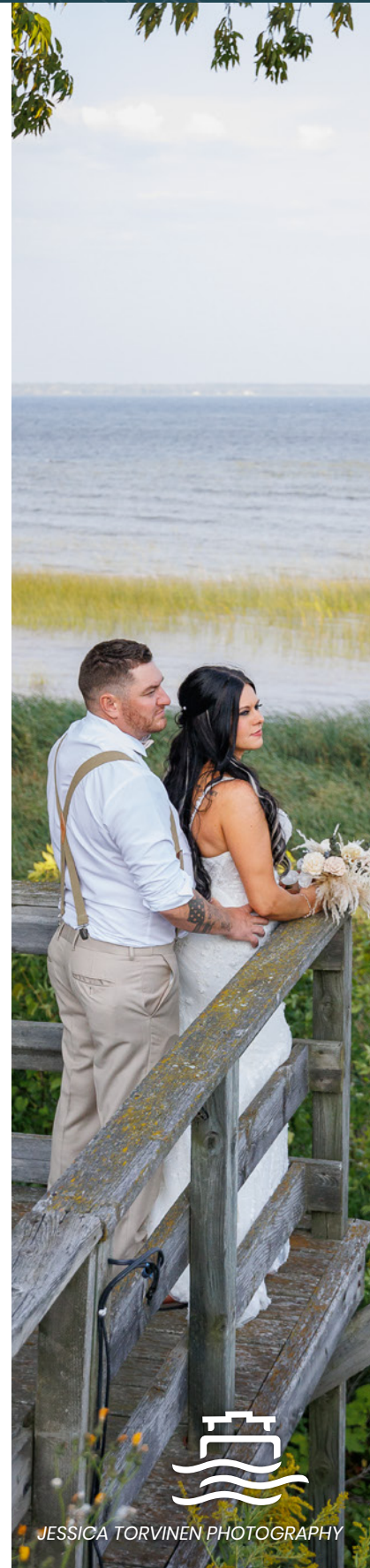
4:30PM

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