



2024 Wedding Guide





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POLICIES & GUIDELINES

FOOD AND BEVERAGE POLICIES:

All planned food and beverage, room rentals, and equipment rentals are subject to a 22% Service Fee and Michigan State Sales tax (currently 6%).

Oncore AV will contact to confirm needs with the couple.

Signs displayed outside function areas must be free-standing and of professional quality. No adhesive tape, tacks, or nails are allowed to affix anything to the ceiling or walls.

Wedding details to be confirmed 30 days prior to the wedding day. Final payment required 5 business days prior to wedding

Meal guarantees are due no less than 14 business days before your event

Banquet layout, set-up, and diagrams must be pre-approved by your Event Coordinator and in accordance with the state and local fire codes.

The assigned Event Coordinator will make sure all arrangements at Boyne Mountain are set based on the approved Banquet Event Order.

Ten days to the first day of the event, the menu is unable to be adjusted and guest counts may not be reduced.

All buffets are based on one hour. Extending past recommended times for buffets will result in a 15% surcharge of the menu price for every additional 30 minutes after the initial hour. Maximum buffet time is 2 hours.

Boyne Mountain prohibits removal of food and drink from the event, with the exception of leftover wedding cake.

Boyne Mountain reserves the right to relocate food items inside so that food quality is not compromised due to extreme heat or other various weather elements.

Entertainment and decorating are the responsibility of the wedding planner or bride and groom.

Cancellation of confirmed meal function will be billed at 100% of the expected revenue of the meal along with other charges, as specified in the Accommodations and Meeting Room Agreement, if cancelled within 30 days of group arrival.

Boyne Mountain policy and Michigan State Liquor Law prohibits outside food and beverage from being brought into or consumed in private banquet facilities.

TRANSPORTATION:

Onsite transportation will only be provided to resort guests lodging at Boyne Mountain owned rooms on the date of the wedding. If available, onsite private transportation may be requested for bridal parties, however, charges will apply and must remain on Boyne Mountain property.

WE ARE CASHLESS:

Boyne Mountain Resort will no longer accept cash as a form of payment. Cash may still be used as a form of gratuity. Reverse ATMs that dispense a debit card are available onsite.

POLICIES & GUIDELINES

EVENT SETUP & TEAR DOWN:

The couple or third party vendor will be responsible for setup and teardown of all rented equipment and décor as outlined in the Accommodations and Meeting Room Agreement. Charges may apply if tear down extends past departure.

Damage to Boyne Mountain property, venue and/or resort by a third party vendor is the responsibility of the couple.

Boyne Mountain will not be responsible for any damage, loss of merchandise, or articles left at the venue prior to, during, or following the function.

Tents set up on Friday must be taken down by Sunday afternoon, unless otherwise approved by your Boyne Mountain Event Coordinator.

Inclement Weather: A call must be made no later than 12 hours prior, based on setup needs, to the event start and is to be discussed with your event coordinator. Depending on inclement weather, food & beverage may be moved inside so the food quality is not compromised.

Outdoor wedding venues are NOT guaranteed to have an indoor backup location if facing inclement weather.

Relocation fee of 100 per bar, if moved to another location during event.

BILLING:

You will receive an estimated bill 45 days prior to the wedding date, with an 80% deposit due 30 days prior to your wedding. Final deposit will be due 5 days prior to wedding event.

WELCOME GIFTS – ROOM DELIVERIES:

4 per room, Mountain Grand Lodge, Clock Tower Lodge, Chalet Edelweiss.

6 one per unit, Boyne owned condominiums

We will not deliver to units rented through a third-party provider. (*Airbnb, VRBO, etc.*)

WEDDING TASTING GUIDELINES:

Smoked whitefish and Sushi displays are not available for tasting

1-3 Hors d'oeuvres

1-2 Salads

1-3 Entrées (*Carved items not available, such as Prime Rib, Roasted Turkey or Spiral Ham*)

1-2 Starches



LOCATION DESCRIPTION

Beach House Lawn on Deer Lake - The Beach House Lawn is next to Boyne Mountain's Alpine & Monument Golf Courses, and adjacent to the Beach House restaurant on a beautiful putting green, only about 2 miles from Boyne Mountain's Mountain Grand Lodge and Spa. This stunning lake front venue can accommodate up to 350 guests and is home to some of Michigan's most breathtaking sunsets.



Beach House Restaurant

The Beach House Restaurant, situated on the western side of Boyne Mountain along the scenic shores of Deer Lake, proudly claims its place as one of the town's premier spots for relishing summer sunsets. Functioning as an ideal venue from spring through fall, its vines contribute to a botanical ambiance, invoking a sense of enchantment and fairy tale charm. With its own tables and chairs, it has a capacity to accommodate up to 100 guests, and offers a perfect setting for memorable gatherings.



LOCATION DESCRIPTION

Stein Eriksen's Restaurant

This historical venue is at the heart of Boyne Mountain Resort, located in the Clock Tower Lodge. This space can hold up to 200 guests and features its own tables and chairs.



Stein Eriksen's Patio

The patio is located right outside Stein Eriksen's, at the base of the mountain. Nestled under twinkling bistro lights up to 200 guests can enjoy the charming brick paved patio.



Vienna – This traditional ballroom features unique floor to ceiling windows, with a view of Boyne Mountain. Located in the Mountain Grand Lodge and Spa, this room is close to all guest amenities. It can accommodate up to 220 guests.



Vienna Patio – Want to entertain inside and out? Sit outside of the Vienna ballroom and enjoy the brick paved patio leading out to the Mountain Grand Lodge Courtyard. Bring out the lawn games and create a cocktail hour at the heart of the resort.



Matterhorn – With 10,000 square feet of pillar-free event space and 18 foot high ceilings, this space can fit a wedding reception of up to 380 guests, so you can invite the whole family with space to breathe.

RENTAL EQUIPMENT

WHAT IS INCLUDED

Setup & Tear Down of Boyne-Owned Equipment

Glassware, Flatware and Chinaware

White lap length table Linen, white napkins, skirting

54"x54" White Linen

72"x72" White Linen

52"x114" White Linen

Chairs, Round Tables and Banquet Tables

4' Banquet Tables (Based on Availability)

6' Banquet Tables (Based on Availability)

8' Banquet Tables

48" Round Tables (seats 6) - (Based on Availability)

60" Round Tables (seats 8)

ON-SITE RENTAL EQUIPMENT

Extension Cord • 15 per stay

Power Strip • 15 per stay

Easel (Max of 15) • 6 per day

23" Hightop Cocktail Table (Max of 10) • 22 per day

Indoor 6'x8' Stage Risers • 60 per section (Based on Availability)

Pipe & Drape 10' section • 60 per stay (Limited Availability)

Indoor/Outdoor 21' x 21' Dance Floor • 625 per stay

Bonfire • 150 per 2 hours, includes firewood for 2 hours.

*65 for each additional hour

Oncore AV

616.259.9193

www.oncoreav.com



SUITE PACKAGES

Whether you're seeking a touch of sweetness and sophistication for your morning preparations or a delightful combination of savory snacks and refreshing beverages to set the mood, our Suite Packages are designed to elevate the excitement and create unforgettable moments.

SWEET START

Freshly Brewed Starbucks Coffee and Bottled Water

Mimosa Tray - Three Bottles of Prosecco, Pure Orange Juice, and Champagne Flutes

12 Assorted Truly Hard Seltzers

Chocolate Covered Strawberries and Melon Skewers

Fresh Fruit Granola Parfaits

Assorted Scones & Deli Bagels
Cream Cheese, Butter, and Jellies

330 • Serves 10-12 guests

30 per additional person

PRE PARTY

Freshly Brewed Starbucks Coffee and Bottled Water

12 Assorted Domestic Beers on Ice

12 Assorted Michigan Craft Beers on Ice

Salty Dog Platter - Kettle Chips, Bleu Cheese Dip, Crudité, Olives, and Marcona Almonds

Assorted Deli Sandwiches

345 • Serves 10-12 guests

30 per additional person

22% Service Fee & 6% Michigan State Tax

We're delighted to deliver directly to your condo or room!

Please note that this service is exclusive to lodging booked through Boyne Mountain Resort. It does not include Airbnb or VRBO booking.

RECEPTION



© Michael Murphy IV Photography

CHILLED

3-5 pieces per person is recommended.
Price is based on 25 pieces.

**Selected cold items may be hand passed to your guests for an additional 25 service fee per hour, per server.*

*Shrimp Salpicon Tartlets • 80

*Fresh Tomato-Basil Bruschetta • 55

*Italian Sausage and Tomato Tartlets • 55

*Walnut, Apple and Gorgonzola Strudel Bites • 70

*Fresh Fruit Kabobs **V/GF** • 55

Shrimp Cocktail **GF** • 90

HOT

3-5 pieces per person is recommended.
Price is based on 25 pieces.

Meatballs Au Poivre or Sweet and Sour • 60

Miniature Spanakopita • 65

Margherita pizzettes • 55

Asparagus and Cheese Phyllo Puffs • 85

Sausage Stuffed Mushroom Caps • 90

Miniature Beef Wellingtons • 130

Scallops Wrapped in Bacon **GF** • 155

Crab Cakes with Cajun Remoulade • 140

Lamb Lollipops with Mint Chutney **GF** • 260

GF - Gluten Free

V - Vegan

DISPLAYS

Serves 25 (small), 50 (medium), 100 (large) guests.

Artisan Cheese & Crackers • 200 | 280 | 520

Array of domestic and imported cheeses, garnished with grapes and berries. Served with assorted crackers.

Vegetable Crudités **V/GF** • 120 | 210 | 350

Asparagus, cucumbers, celery, carrots, broccoli, grape tomatoes, mushrooms, and zucchini. Served with your choice of roasted red pepper hummus or spinach dip.

Seasonal Fresh Fruit & Berries • 130 | 220 | 390

Assorted fresh seasonal fruit and berries. Served with your choice of chocolate fondue or yogurt dip.

Assorted Dips & Spreads • 140 | 220 | 375

Spinach artichoke dip, hummus, warm crab dip and salsa. Served with tortilla chips, assorted crackers and bread pieces.

Italian Antipasto **GF** • 135 | 220 | 375

Sliced salami, ham, mozzarella, provolone, assorted olives, roasted red peppers, pepperoncini's and artichoke hearts.

Taste of Michigan • 165 | 290 | 495

An assortment of Michigan artisanal cheeses, Michigan jam, jellies, berries, smoked whitefish and smoked duck sausage. Served with crackers and bread pieces.

Charcuterie Board • 200 | 280 | 520

Assorted meats, cheeses, breads, nuts, pickled vegetables and condiments

Smoked Whitefish • 220 (serves 50)

Served with assorted crackers.



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PLATED DINNERS

PLATED DINNERS

Includes choice of Garden or Caesar salad, starch, chef's choice of seasonal vegetable, dinner rolls with butter, iced tea, lemonade, coffee and tea service. Dessert is not included.

Enhance your salad to one of the following • 7 per person

Michigan Salad • GF

Arcadian blend lettuce, dried cherries, gorgonzola and toasted walnuts with housemade vinaigrette.

Greek Salad • V/GF

Cucumbers, tomatoes, Kalamata olive, feta with Greek dressing.

Strawberry Fields • GF

Fresh spinach, strawberries, toasted pine nuts and goat cheese with housemade green apple vinaigrette.

ENTRÉE OPTIONS

Choose up to three options. Place cards required for all entree selections.

Duet Plates: Combine any two entrees and create a special duet plate. The additional cost is 6 per person above the price of the higher entree.

Grilled Strip Loin • 46

10 oz. New York strip loin topped with a cremini mushroom demi-glace.

Beef Medallions • GF • 52

Sliced beef medallions topped with cumberland sauce.

Northern Michigan Chicken • GF • 38

Pancetta, spinach and cherry crusted chicken breast topped with Boursin cream sauce.

Seared Chicken Breast • 38

Lightly breaded, seared chicken breast served with choice of Boursin cream sauce with raspberry drizzle.

Stuffed Chicken • GF • 42

Creamed brie and apple stuffed chicken breast.

Parmesan Encrusted Whitefish • 40

Fresh Great Lakes whitefish broiled to perfection and encrusted parmesan finished with lemon caper blanc

Grilled Salmon • GF • 42

Grilled salmon filet topped with maple-sriracha glaze.

Quinoa Stuffed Pepper • V/GF • 31

Aromatic quinoa stuffed bell pepper with squash puree vegetable.

Black Bean Cakes • 28

Black beans, peppers, onions, and breadcrumbs with a red pepper mayonnaise.

Countryside Ratatouille • V/GF • 23

Seasoned eggplant, zucchini, squash and seasonal vegetables, sautéed in vegetable stock.

Starch Options (Choose one)

Roasted Red Potatoes • GF

Garlic Mashed Potatoes • GF

Risotto • GF

Roasted Fingerling Potatoes • GF

Rice Pilaf • GF

Herbed Orzo

CHILDREN'S PLATED MENU

Children's ages 4-12. Includes lemonade, juice or milk.

All entrees are served with choice of one side.

Individual Pepperoni or Cheese Pizza • 11

Chicken Strips • 12

Hot Dog • 12

Hamburger • 14

Buttered Noodles • 11

Sides (Choose one):

Sweet Potato Fries

Applesauce • V/GF

Chips

Fruit Cup • V/GF

Carrot Sticks • V/GF

Macaroni & Cheese

French Fries

Green Beans

GF - Gluten Free

V - Vegan

DINNER BUFFETS

Based on one hour. 100 service fee if fewer than 50 guests. 25 guests minimum.

All buffets are served with ice tea, lemonade, coffee and tea service.

Desserts are not included.

For each additional 30 minutes, add 2 per person.

The Mighty Mac • 48 (Choose two entrees) | 52 (Choose three entrees)

Garden tossed salad bar with cherry tomatoes, cucumbers, carrots, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Chilled pasta salad and cucumber salad. Chef's choice starch and vegetable.

Chef-Carved Options:

Roast Prime Rib Au Jus

Roast Beef Strip Loin with demi-glace

Roast Pork Loin with roasted apple demi-glace

Poultry Options:

A crusted Chicken breast with pancetta, spinach, and topped with Boursin cream sauce.

Roasted Chicken Breast with Boursin cream sauce and fresh raspberry drizzle.

Roasted Chicken Breast Marsala with gorgonzola, pear and walnut cream sauce.

Fish and Seafood Options:

Parmesan Great Lakes Whitefish with Lemon-Caper Buerre Blanc.

Grilled Salmon filet topped with Maple Sriracha Glaze • **GF**

Grilled Shrimp Skewers with Citrus Glaze • **GF**

Vegetarian Options:

Countryside Ratatouille - seasoned egg plant, zucchini, squash and seasonal vegetable sauteed. • **V/GF**

Quinoa Stuffed Pepper - Aromatic quinoa stuffed pepper with squash puree and sauteed vegetable. • **V/GF**

Spanakopita - layers of spinach, feta cheese and flaky phyllo dough.

Valley View • 38

Garden tossed salad bar with cherry tomatoes, cucumbers, carrots, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Breaded pork chop with Granny Smith apple chutney. Baked lemon herb chicken breast. Roasted whitefish provencal with tomatoes, peppers, olives and garlic.

The Classic • 42

Garden tossed salad bar with cherry tomatoes, cucumbers, carrots, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Chilled pasta salad and cucumber salad. Sliced Flank Steak. Sautéed chicken breast with forest mushroom sauce. Camp style Walleye with caramelized onions, toasted almonds and lardons. Oven roasted red potatoes and seasonal vegetables.

Substitute London broil with Chef-carved prime rib for an additional 5 per person.

Northern Michigan Grille • 45

Garden tossed salad bar with cherry tomatoes, cucumbers, carrots, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Chilled pasta salad, Michigan-style potato salad. New York strip steak, BBQ pork ribs and BBQ chicken. Oven roasted redskin potatoes, fresh corn on the cob and traditional baked beans.

GF - Gluten Free

V - Vegan

DESSERTS & LATE NIGHT BITES

DESSERT STATIONS

100 surcharge for fewer than 50 guests, 25 person minimum.
Based on one hour.

Ice Cream Sundae Station • 12 • GF

Hand-scooped vanilla and chocolate ice cream, hot fudge, butterscotch sauce, strawberry sauce, sundae nut topping, whipped cream, M&M's, and Reese's Pieces.

Add fresh fruit for an additional 2 per person.

Miniature Dessert Station • 16

An assortment of petit fours, miniature cheesecakes, chocolate covered strawberries and truffles.

Molten Lava Cake Station • 12

Warm Lava Cake with a hand scooped vanilla bean ice cream, chocolate or caramel drizzle.

S'more Station • 12

Marshmallow, honey graham crackers, milk chocolate bars, Reese's peanut butter cups, and Andes mints.

Enhancement | Private Bonfire • 150 per two hours

LATE NIGHT BITES

Available from 9-11pm. 100 surcharge for fewer than 50 guests, 25 person minimum. Based on one hour.

Pizza Bar • 13

Assorted Trophy Room pizza. Served with breadsticks and marinara.

GF pizza available.

Slider Bar • 13

Miniature burgers served with griddled onions, pickles and American cheese. Served with French fries.

Taco Bar • 14

Seasoned ground beef served with crisp corn and soft flour tortillas, lettuce, tomatoes, cheddar cheese, sour cream and salsa. Served with tortilla chips.

Loaded Tator Tot Bar • 16

Tator tots, onions, shredded cheese, sour cream, bacon, sliced jalapenos, sliced grilled chicken and cilantro.

Wings • 18

(Choose up to two sauces).

Crisp chicken wings with choice of buffalo, maple-sriracha or cherry BBQ sauce. Served with ranch, bleu cheese and celery sticks.



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BAR

A 50 per hour bartending fee will be assessed for all fast or sponsored bars if sales do not exceed 100 per hour. Bar relocation fee is 100 per bar. Based on availability; substitutions may occur.

Fast Bar

Individuals pay per drink. Tax and gratuity are additional.

Sponsored Bar

A fully stocked bar featuring house, call, premium or Michigan select brands with the charge reflecting the actual number of drinks based on consumption.

WINE

TIER 1

Mezzacorona Estate, Italy • 10 glass | 36 bottle
Chardonnay, Cabernet, Merlot, and Pinot Noir

TIER 2

Chateau Souverain • 12 glass | 40 bottle
Chardonnay, Cabernet, Merlot, and Sauvignon Blanc

TIER 3

Donati Family Vineyard • 15 glass | 52 bottle
Donati Family Vineyard: Un-Oaked Chardonnay, Cabernet, Merlot, Chalet Edelweiss Claret, Valrav
Pinot Noir, Crossings Sauvignon Blanc

LIQUOR

PREMIUM

Highballs • 10

Rocks, Martinis, Margaritas and Manhattans • 12.50

Titos, Crown Royal, Jameson, Johnnie Walker Red, Maker's Mark, Tanqueray, 1800 Silver, and Kracken Spiced Rum

MICHIGAN SELECT

Highballs • 12

Michigan Rocks, Martinis, Margaritas and Manhattans • 14.50

Gypsy Vodka, Petoskey Stone Gin, Mackinac Island Rum, Journeyman Featherbone Bourbon, Traverse City Whiskey Co. Whiskey, Cabresto Tequila Reposado

SUPER PREMIUM

Highballs • 12

Rocks, Martinis, Margaritas and Manhattans • 14.50

Grey Goose, Papa Pilar Blonde, Jack Daniels Single Barrel, Ketel One Citroen, Johnnie Walker Black, Woodford Reserve Single Batch, Bombay Sapphire, Patron Silver

CORDIALS

Bailey's Irish Cream • 12

Courvoisier • 12 | Disaronno • 12

E&J XO Brandy • 12 | Kahlua • 12

BEER

Select up to 4 of each.

DOMESTIC • 6.25

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, and Gluten Free Beer

IMPORTED • 8.25

Amstel Light, Corona, Guinness Stout, and Heineken

CRAFT • 9

Sam Adam's, Bell's, Founders, New Holland, Short's, Petoskey Brewing, Beard's, Blackrocks, Atwater, Perrin, and Austin Brothers

HARD SELTZER

Assorted flavors of Truly • 8.25

Assorted flavors of Petoskey & High Noon • 9

DRAFT BEER

Kegs are half barrels and yield approximately 115 pint size glasses. Seasonals and additional options available upon request. Advanced notice is required.

DOMESTIC • 4.95

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, and Miller Lite

IMPORTED • 5.95

Short's Local's Light, Amstel Light, Corona, Guinness Stout, Heineken

CRAFT • 6.50 - 8.50

Bell's, Founders, New Holland, Short's, Petoskey Brewing, Sam Adams, Beard's, Blackrocks, Atwater, Austin Brothers, and Perrin



PACKAGE BAR

PREMIUM BAR

One Hour • 23 per person
Two Hours • 33 per person
Three Hours • 45 per person
Four Hours • 56 per person
Each Additional Hour • 11 per person

LIQUOR

Titos, Kraken Spiced Rum, Crown Royal, Jameson, Johnnie Walker Red, Maker's Mark, Tanqueray, and 1800 Silver.

BEER | Pick up to 4

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, Gluten Free Beer, NA Beer, Amstel Light, Corona, Guinness Stout, Heineken

Bell's, Short's, Founders, Petoskey Brewing, Blackrocks, Atwater, Perrin, Austin Brothers

SELTZERS | Pick up to 2

Assorted Truly Seltzers, Assorted High Noon Seltzers, and Assorted Petoskey Seltzers

WINE

Chateau Souverain:
Chardonnay, Cabernet, Merlot, Sauvignon Blanc

MICHIGAN SELECT BAR PACKAGE

One Hour • 24 per person
Two Hours • 36 per person
Three Hours • 48 per person
Four Hours • 60 per person
Each Additional Hour • 12 per person

LIQUOR

Gypsy Vodka, Gypsy "Petoskey Stone" Gin, Gypsy "Mackinac Island" Rum, Journeyman Bourbon, Traverse City Whiskey Co. Whiskey, Cabresto Tequila Reposado

BEER | Pick up to four

Bell's, Short's, Founders, Petoskey Brewing, Blackrocks, Atwater, Perrin, Austin Brothers

SELTZERS | Pick up to 2

Assorted Petoskey Seltzers

RED WINE | Pick up to two

Black Star Farms Pinot Noir, Black Star Farms Cabernet Franc, Bowers Harbor Claret Wind Whistle, Chateau Fontaine, Big Red Paw

WHITE WINE | Pick up to two

Black Star Farms "Sur Lie" Chardonnay, Chateau Grand Traverse "Late Harvest" Reisling, Black Star Farms Pinot Blanc

SPARKLING | Pick one

M. Lawrence "Sex" Brut Rose, L. Mawby Detroit

SUPER PREMIUM BAR

One Hour • 26 per person
Two Hours • 39 per person
Three Hours • 52 per person
Four Hours • 65 per person
Each Additional Hour • 13 per person

LIQUOR

Grey Goose, Papa Pilar Blonde, Jack Daniels Single Barrel, Ketel One Citroen, Johnnie Walker Black, Woodford Reserve Single Batch, Bombay Sapphire, Patron Silver

BEER | Pick up to four

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, Gluten Free Beer, NA Beer, Amstel Light, Corona, Guinness Stout, Heineken
Bell's, Short's, Founders, Petoskey Brewing, Blackrocks, Atwater, Perrin, Austin Brothers

SELTZERS | Pick up to 2

Assorted Truly Seltzers, Assorted High Noon Seltzers, and Assorted Petoskey Seltzers

WINE

Donati Family Vineyard: Un-Oaked Chardonnay, Cabernet, Merlot, Chalet Edelweiss Claret, Valrav Pinot Noir, Crossings Sauvignon Blanc

ENHANCEMENTS

SIGNATURE COCKTAIL • An additional 2 per person for one, 3 per person for two. Please share with us your signature cocktail that captures your personality.

SPARKLING

DUC DE VALMER - California | 32

LAMARCA PROSECCO - Italy | 42

MAWBY SEX - Michigan | 42

MAWBY DETROIT (SWEET) - Michigan | 42

MOET AND CHANDON - France | 75

VEUVE CLICQUOT - France | 108

Special orders available. Minimum order required 30 days prior to event. Quality requirement may apply.



BRUNCH & BEVERAGES

CONTINENTAL BREAKFAST

*Based on one hour. 25 person minimum.
For each additional 30 minutes add 2 per person.
100 service fee for fewer than 25 guests.
Two hour maximum on all breakfasts.*

The Meeting Administrator • 21

Sliced fresh fruit, assorted Danishes, muffins, bagels, cream cheese, butter and preserves. Includes juice, coffee and tea.

Barvarian Bread Board • 18

Creamed butter, artisanal bread, hams, and preserves

BREAKFAST BUFFET

*Based on one hour. 25 person minimum.
For each additional 30 minutes add 2 per person.
100 service fee for fewer than 25 guests.
Two hour maximum on all breakfasts.*

The Monument • 23

Sliced seasonal fruit, farm fresh scrambled eggs with cheddar, bacon, sausage links, assorted toasts, breakfast potatoes and pancakes with warm maple syrup.

Includes juice, coffee and tea service.

ADDITIONS TO YOUR BUFFET SELECTION

Based on one hour.

Eggs Benedict • 8 per person

Broccoli or Smoked Cheddar Quiche • 7 per person

Chef-Attended Omelet or

Belgian Waffle Station • 8 per person

**A 100 fee is assessed for all Chef-attended stations*

Yogurt Bar • 9 per person

Includes 3 different yogurts (vanilla, strawberry and blueberry) raisins, granola, dried fruit and nuts.

Assorted Cold Cereals And Milk • 7 each

Turkey Bacon or Turkey Sausage Links • 7 per person

Steel-Cut Oatmeal with Milk, Raisins and Brown Sugar • 7 per person

Mini Muffins • 16 per dozen

Large Danish • 42 per dozen

Deli Bagels with Cream Cheese, Butter and Jelly • 36 per dozen

BLOODY MARY BAR

**A minimum of 40 drinks must be purchased. If this minimum is not met the difference will be billed to the master account.
Based on 90 minutes.*

Titos Vodka • 14 each

Meat Stick

Cheddar

Pepper Jack

Pickles

Celery

Olives

Limes

Hot Sauce

Worcestershire Sauce

MIMOSA BAR

**A minimum of 40 drinks must be purchased. If this minimum is not met the difference will be billed to the master account.
Based on 90 minutes.*

Prosecco • 14 each

Orange

Grapefruit Juice

Pineapple Juice

Orange slices

Raspberries

Strawberries

Blueberries

***If you wish to do both a Mimosa and Bloody Mary bar a minimum of 70 drinks total must be purchased. If this minimum is not met, the difference will be billed to the master account.*



PREFERRED VENDORS



PREFERRED VENDORS

TRANSPORTATION

MACKINAW SHUTTLE
231.539.7005
reservations@mackinawshuttle.com
www.mackinawshuttle.com

NORTHERN MICHIGAN TROLLEY
989.272.2588
info@northernmichiganrolley.com
www.northernmichiganrolley.com

MIDNIGHT MADNESS
810.404.4836
bus4rent@ymail.com
www.midnightmadnessbus.com

SUNSET PREMIER SHUTTLE
231.497.1182
www.sunsetpremiershuttle.com

BLUE LAKES CHARTER & TOURS
231.932.1065
info@bluelakes.com
www.bluelakes.com

PHOTOGRAPHERS

WEBER PHOTOGRAPHERS
231.622.8877
hello@weberphotographers.com
weberphotographers.com

ERIN LEIGH IMAGERY
231.675.9775
erinleighimagery@gmail.com
erinleighimagery.com

CENTER OF ATTENTION PHOTOGRAPHY
231.330.3054
coaphotoerika@gmail.com
www.coaphotos.com

KARI ANNE PHOTOGRAPHY
616.328.7706
karieannephoto@gmail.com
www.karieannephoto.com

JACK HOYLE PHOTOGRAPHY
www.jackhweddings.com

PAUL RETHERFORD WEDDING PHOTOGRAPHY
231.445.1793
paul@paulretherford.com
www.paulretherford.com

DAN STEWART PHOTOGRAPHY
231.715.1125
www.danstewartphotography.com
dan@danstewartphotography.com

PIE'S PHOTOGRAPHY
231.675.6322

WEDDING PLANNERS

STELLA LUNA EVENTS
269.205.8677
hello@stellalunaevents.com
www.stellalunaevents.com

ELSILU EVENTS
Heather Miller
231.631.5726
contact@elsilu.com
www.elsilu.com

TABLEAU EVENTS
Karly Balogh
231.631.5726
karly@tableauevents.com
www.tableauevents.com

DRAGON FLY EVENT DESIGN
Nikki Marek
231.409.2989
info@dragonflyeventdesign.com
www.dragonflyeventdesigns.com

FOX & FERN EVENTS
231.944.9719
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