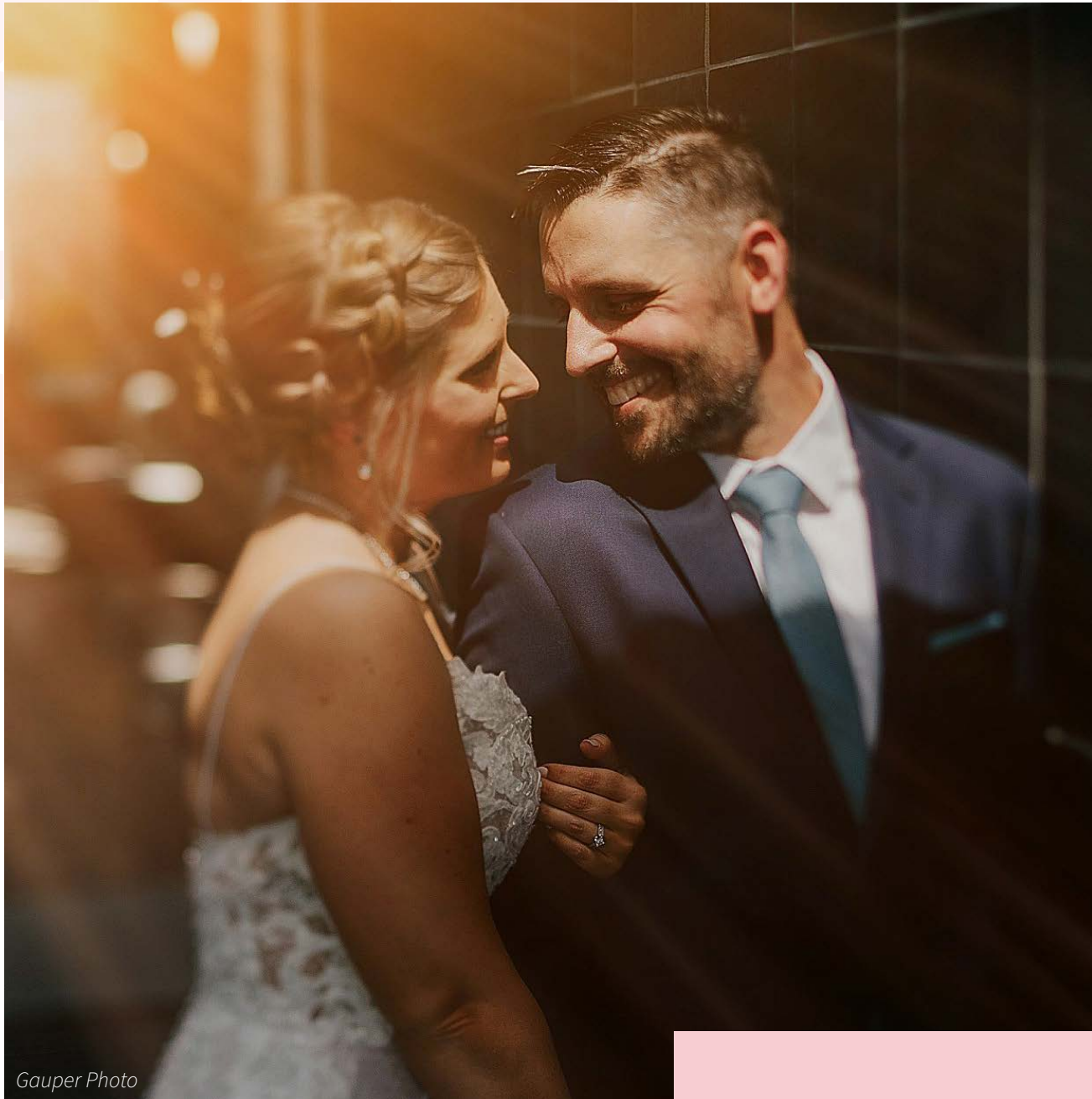


# GRAND TRAVERSE RESORT AND SPA **2025 WEDDING & EVENTS MENU**



*Gauper Photo*

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## DISPLAYED HORS D'OEUVRES

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*\*Displayed Hors D'oeuvres do not have the option to be passed\**

**Antipasto | Small: \$252.00, Serves 25**

Marinated Olives, Mushrooms, & Artichoke Hearts, Grilled Red & Yellow Peppers, Pepperoncini, Vinegar Peppers, Tomatoes, Mozzarella, Prosciutto, Capicola Salami, Aged Provolone & Aged Parmesan GF,V

**Large: \$504.00, Serves 75**

**Fresh Fruit | Small: \$142.00, Serves 24**

Seasonal Melons & Berries, Strawberry Yogurt Dip & Citrus Sour Cream Dip V

**Large: \$283.00, Serves 50**

**Artisan Cheese & Crackers | Small: \$199.00, Serves 25**

**Large: \$472.00, Serves 75**

**Hummus Trio | Small: \$189.00, Serves 50**

White Bean & Roasted Garlic Hummus, Sundried Tomato Hummus, and Cilantro Lime Hummus with Crisp Pita Chips VEG

**Large: \$388.00, Serves 100**

**Vegetable Crudite & Dip V | Small: \$136.00, Serves 25**

**Large: \$283.00, Serves 50**

**Guacamole & Salsa | Small: \$142.00, Serves 25**

Southwestern Salsa, Black Bean & Corn Salsa, Cilantro Sour Cream, Crispy Tortilla Chips V

**Large: \$283.00, Serves 50**

**Sausage & Cheese | Small: \$252.00, Serves 25**

Assortment of Imported & Domestic Smoked Sausage & Cheeses with Whole Grain Mustard & Crackers

**Large: \$504.00, Serves 75**

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## DIP DISPLAYS

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Bruschetta Marinated Tomatoes with Grilled Ciabatta V | \$73.00 Serves 25

Sour Cream Onion Dip with Great Lakes Potato Chips GF, V | \$68.00 Serves 25

Whole Grain Mustard & Horseradish Dip with Pretzel Chips | \$68.00 Serves 25

Hot Cheesy Buffalo Dip with Tortilla Chips GF | \$73.00 Serves 25

Spicy Salsa with Tortilla Chips GF, V, Veg | \$68.00 Serves 25

PRICES ARE SUBJECT TO 24% SERVICE CHARGE & CURRENT MICHIGAN STATE SALES TAX.

Prices subject to change. GTRS reserves the right to make comparable substitutions based on product availability.

Food and Beverage Minimum starting at \$100.00 per person based on guest count at time of signing.

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## INDIVIDUAL HORS D'OEUVRES - CHILLED

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**Individual Hors D'oeuvres can be passed or displayed | Priced per dozen, 3 dozen minimum**

- Antipasto Kabob, Salami, Provolone, Roasted Peppers | GF | \$41.00
- Caprese Skewers | V, GF | \$43.00
- Coronet of Genoa Salami with Herbed Cheese | GF | \$43.00
- Fresh Fruit Kabobs with Raspberry Lemon Yogurt Dipping Sauce | \$41.00
- Jumbo Shrimp on Baguette with Cucumber Dill Creme Fraiche | GF | \$47.00
- Jumbo Gulf Shrimp Shooter with Lemon Zest & Homemade Cocktail Sauce | GF | \$59.00
- Jumbo Gulf Shrimp on Ice with Lemon & Cocktail Sauce | \$56.00
- Marinated Asparagus Wrapped in Prosciutto | GF | \$43.00
- Morel Mushroom & Boursin Cheese Mousse on Crostini with Chives | \$43.00
- Rare Beef Flank on Crostini with Mustard Mousse and Tomato & Red Onion Chutney | \$54.00
- Sesame Seared Ahi Tuna on Flax Seed Cracker, Wasabi Soy Reduction | GF | \$54.00
- Smoked Salmon Mousse Profiterole, Creme Fraiche | \$45.00
- Smoked Venison Sausage with Cherry-Pecan Phutney | \$47.00
- Wasabi Deviled Eggs | GF | \$41.00
- White Bean & Roasted Garlic Hummus on Pita with Smoked Prosciutto | \$43.00

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## INDIVIDUAL HORS D'OEUVRES - HOT

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- Arancini with Mozzarella & Pomodoro Basil Sauce | \$43.00
- Beef Wellington with Cabernet Demi Glaze | \$44.00
- Beef Tenderloin Brochette with Mushroom Ragu | GF | \$56.00
- Brie & Pear in Homemade Puff Pastry | \$43.00
- Chicken Skewers with Korean BBQ Glaze | GF | \$45.00
- Chorizo, Corn & Black Bean Fritters | \$43.00
- Coconut Shrimp with Pineapple Salsa | GF | \$53.00
- Crab Cake Remoulade | \$53.00
- Curried Potato & Leek Samosas with Scallion & Mint Yogurt Sauce | \$43.00
- Grilled Lamb Lollipops with Tomato Feta Relish | GF | \$54.00
- Italian Sausage in Puff Pastry with Fra Diavolo Sauce | \$47.00
- Pretzel Bites with Beer Cheese Sauce | \$41.00
- Spanakopita with Tzatziki | V | \$42.00
- Vegetable Spring Rolls with Sweet Chili Sauce | \$44.00
- Wings with Traditional Buffalo Sauce, Celery Sticks and Blue Cheese Dip | \$42.00
- BBQ Meatballs | \$42.00
- Swedish Meatballs | \$42.00

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## DINNER STATIONS - SELF SERVE

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*Price per person*

**Slider Station (Choose 3) | \$23.00**

Pulled Pork with Cilantro Lime Slaw | Shredded Buffalo Chicken with Creamy Coleslaw | BBQ Chicken with Baked Beans | Mini Gyro with Tzatziki Sauce | Sloppy Joe with Gorgonzola | Portobello Mushroom with Caramelized Onions with Feta and Spinach Pesto

**Sushi Station | \$25.00**

Spicy Tuna Roll | Crab Roll | California Roll | Pickled Ginger, Wasabi & Soy Sauce

**Poke Station | \$30.00**

Fresh Made Tuna & Salmon Poke | Sushi Rice, Radish, Avocado, Cucumber, Seaweed Salad, Onion, Scallion, Sesame Seeds

**Mashed Potato Station | \$23.00**

Roasted Yukon Gold Potatoes | Garlic Mashed Potatoes | Smoked Fingerling Mashed Potatoes Smoked Fingerling Mashed with Feta & Sweet Cream | Sour Cream, Crumbled Gorgonzola, Scallions, Bacon Bits, Caramelized Onion, Cheddar Cheese, Mushroom Ragu

**Thai Market Station | \$29.00**

Freshly Tossed Vegetable Pad Tai | Fresh Vegetables | Cilantro, Lime, Herbs, Cashews | Choice of Chicken OR Shrimp

**Coney Island Station | \$28.00**

Koegel Franks | Detroit Coney Sauce | Chili | Cheddar Cheese, Sauerkraut, Onions, Mustard, Relish, Ketchup | Display of Chips and Dip

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## DINNER STATIONS - CHEF SERVED

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*Price per person - Chef attendant \$125.00 per 75 guests*

**Penne Pomodoro** - Penne tossed with Italian Plum Tomatoes, Garlic, Crushed Red Pepper & Basil

**Rigatoni with Prosciutto & Peas** - Rigatoni tossed with Creamy Prosciutto, Garlic Cream Sauce, Sweet Peas, and Parmesan

**Orecchiette Sausage** - Pasta tossed with Sweet Italian Sausage, Broccoli Rabe, and Pecorino Romano

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## DINNER STATIONS - CARVING

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*Chef attendant \$125.00 per 75 guests*

Presented on Chefs Carving Board with Assorted Rolls

Herb Crusted Pork Loin with Roasted Shallot Apple Demi | \$310.00 Serves 25

Roasted Turkey Breast with Jalapeno Relish & Rosemary Gravy | \$283.00 Serves 25

Honey Glazed Ham with Honey Dijon, Sriracha Mayo & Brioche Rolls | \$34.00 Serves 50

Smoked Beef Brisket with Maple Bourbon BBQ Sauce | \$350.00 Serves 25

Slow Roasted Garlic & Pepper Prime Rib with Au Jus & Horseradish Dijon Sauce | \$464 Serves 20

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# CREATE-A-BUFFET

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*Price per person*

**Buffets are serviced for a maximum of two hours, minimum of 30 guests**

**Buffet fee of \$125.00 for groups less than 50**

**Tier 1 | \$56.00** | Choice of 2 Salads, 1 Starch, 1 Vegetable, 2 Proteins, and 2 Desserts

**Tier 2 | \$70.00** | Choice of 2 Salads, 1 Starch, 1 Vegetable, 3 Proteins, and 3 Desserts

## **SALADS | CHOOSE 2**

- Quinoa & Blueberry Salad with Feta & Mint
- Traditional Caesar Salad with Shaved Parmesan, Homemade Dressing and Garlic Croutons
- Chopped Salad with Cucumber, Red Peppers, Chickpeas, Bermuda Onion, Torn Parsley, Chopped Romaine, and Roasted Shallot Vinaigrette
- Mista Salad with Pear Tomatoes, Cucumbers, Carrots, Honey Balsamic Dressing
- Mexican Street Corn Salad with Grilled Street Corn, Onion, Peppers, Avocado, Sour Cream, Feta

## **PROTEINS | CHOOSE 2 or 3**

- French Cut Chicken Breast Scarpariello - Sausage, Roasted & Vinegar Peppers, Broccoli Rabe
- Beef Stroganoff in a Creamy Mushroom Sauce
- French Cut Chicken Piccata
- Slow Smoked Beef Brisket with Balsamic BBQ Sauce
- Herb Roasted Pork Loin with Rosemary & Cracked Black Pepper Demi
- Seared Salmon Filet with a Citrus Maple Glaze
- Slow Roasted BBQ Baby Back Ribs
- Balsamic Marinated Flank Steak with Creamy Mushroom Demi

## **STARCHES | CHOOSE 1**

Herb Roasted Tricolor Fingerling Potatoes | Sweet Potato & Turnip Puree | Creamy Asiago Risotto  
Yukon Gold Mashed Potatoes | Homemade Mac & Cheese

## **VEGETABLES | CHOOSE 1**

Honey Glazed Carrots | Grilled Asparagus | Broccolini with Roasted Garlic  
Oven Roasted Brussel Sprouts | Steamed Green Beans

## **DESSERTS | CHOOSE 2 or 3**

Bourbon Caramel Bread Pudding	Raspberry Swirl Cheesecake	Lemon Mousse Torte
Milk Chocolate Caramel Cheesecake	Chocolate Hazelnut Torte	
Chocolate Covered Cannoli	Traverse City Almond Torte	

## **ENHANCEMENTS | Additional Fee Per Person**

Grilled Smoked Tenderloin of Beef - \$18.00	Slow Roasted Prime Rib - \$17
Crusted NY Strip Loin - \$17.00	Glazed Turkey Breast - \$15.00
Maple Glazed Ham - \$15.00	Colorado Rack of Lamb - \$20.00

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# BUFFETS

*Price per person*

**Buffet fee of \$125.00 for groups less than 50 | Buffets are serviced for a maximum of two hours, minimum 30 guests**

**THE GRILLE | \$44.00** \*Cook to order Burgers - \$125.00 per 75 guests

**Arugula & Spinach Salad** - Cherry Tomatoes, Dried Cherries, Chopped Egg, Honey Balsamic Dressing

**Pork Baked Beans** with Brown Sugar

**Grilled Mexican Sweet Corn**

**Angus Beef Burgers and Buns**

**Toppings:** Ketchup, Mustard, Mayonnaise, Lettuce, Tomato, Sliced Red Onion, American and Swiss Cheese

**Apple Pie and Cherry Pie**

*\*Add Brats & Hot Dogs with Buns & Condiments - \$6.00 per person\**

**ITALY | \$46.00**

**Tomato Basil Soup OR Minestrone Soup**

**Classic Caesar Salad** - Romaine, Parmesan, Croutons, & House Made Caesar Dressing

**Caprese Salad** - Tomato, Mozzarella, and Cucumber

**Garlic Ciabatta Crispy Baguettes**

**Chicken Scarpariello** - Pan Seared Chicken Breast, Sweet Italian Sausage, Broccoli Rabe, Roasted Red Peppers & Vinegar Peppers

**Grilled Italian Sausage Peperonata** with Red and Yellow Vinegar Pepper Sauce

**Tortellini Pomodoro** - Cheese Filled Tortellini tossed in a Tomato Basil Sauce with Fresh Parmesan

**Tiramisu & Cannolis**

**MEXICO | \$41.00**

**Southwestern Salad** - Romaine, Tomato, Roasted Corn, Avocado, Cheddar Cheese, Tortilla Strips, Chipotle Lime Vinaigrette Dressing.

**Mexican Street Corn Salad** with Cotija Cheese, Mexican Slaw with Lime and Cilantro

**Smoked Cheddar Cornbread**

**Marinated Chicken & Beef Flank Strips**

**Toppings:** Sautéed Peppers, Onions, Guacamole, Diced Tomatoes, Cheddar Cheese, Sour Cream, and Pico de Gallo

**Warm Flour Tortillas and Corn Tortilla Chips**

**Authentic Mexican Rice**

**Mexican Flan**

**ASIA | \$42.00**

**Bok Choy & Romaine Salad** - Mandarin Orange, Black Sesame Seeds, Chili Sesame Vinaigrette

**Crispy Fried Noodles**

**Steamed White Rice**

**Vegetable Pot Stickers**

**Stir Fried Ginger Beef** with Shitake Mushroom & Scallions

**Korean Sesame BBQ Chicken**

**Orange Creme Bread Pudding**

**Soy & Garlic Chili Sauce**

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# PLATED DINNER

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*Price per person*

**Includes tableside service**

**DINNER ENTREES | Maximum of 3**

Acorn Squash Stuffed with Quinoa, Leeks, Peppered Garlic, Ricotta, Asiago, Drizzled with Spinach Pesto | GF, Veg | \$41.00

Chicken Breast with White Wine Butter Sauce | GF | \$37.00

French Cut Chicken Breast with Lemon Caper Sauce | GF | \$32.00

Filet of Beef Tenderloin with Shitake Mushroom Jus | GF | \$57.00

Halibut Fillet with Citrus Beurre Blanc Sauce | GF | \$54.00

Herb Roasted Pork Loin with Demi Glaze | GF | \$44.00

Marinated Portobello Mushroom, Grilled Zucchini, Squash, Baked Tomato, Stuffed with Vegetable Couscous and Cilantro Pesto | V, Veg, GF | \$41.00

Root Beer & Vanilla Braised Short Rib | \$45.00

Scottish Salmon Filet | GF | \$57.00

Stuffed Bell Peppers with Vegetable Risotto, Baby Spinach, Oven Roasted Pear Tomatoes, and Pesto | V, Veg, GF | \$35.00

**STARCHES | Choose 1 per entree**

Herb Roasted Tricolor Fingerling Potatoes

Sweet Potato & Turnip Puree

Yukon Garlic Mashed Potatoes

Homemade Mac & Cheese

Creamy Asiago Risotto

**VEGETABLES | Choose 1 per entree**

Honey Glazed Carrots

Broccolini with Roasted Garlic

Grilled Asparagus

Oven Roasted Brussel Sprouts

Steamed Green Beans

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## PLATED DINNER | DUO PLATES

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*Price per person*

**Price includes one starch and one vegetable per duo plate**

**FIRST CHOICE**

- Stuffed Bell Peppers | \$34.00
- French Cut Chicken Breast | \$36.00
- Filet of Beef Tenderloin | \$57.00
- Scottish Salmon Filet | \$57.00
- Halibut Filet | \$54.00
- Braised Short Ribs | \$45.00
- Herb Roasted Pork Loin | \$44.00
- Marinated Portobello Mushroom | \$41.00
- Stuffed Acorn Squash

**SECOND CHOICE**

- French Cut Chicken | \$12.00
- 4 oz. Salmon Filet | \$12.00
- Fresh Grilled Shrimp | \$14.00
- Crab Cakes | \$18.00

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## PLATED DINNER | DUO PLATES

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*Price per person 12 and under*

**Served with Applesauce during the salad course**

- Penne Pasta with Pomodoro Sauce and Meatballs | \$22.00
- Grilled Chicken Breast with Mashed Potatoes and Green Beans | \$22.00
- Chicken Tenders and Fries with Ketchup and Ranch | \$22.00
- Chefs Homemade Mac and Cheese | \$22.00

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# WEDDING CAKES

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**A \$3.00/per person cake cutting and serving fee will apply to all cakes not prepared by our in-house Pastry Chef, should you require GTRS Staff to cut and serve**

**For all outdoor summer functions, our Pastry Chef recommends fondant icing to ensure ideal wedding aesthetics**

**Champagne** | Pink Champagne Chiffon, Champagne Simple Syrup Soak, Raspberry Jam, White Chocolate Mousse, Frosted with American Buttercream

**Chocolate** | Chocolate Cake Soaked with Creme de Cocoa Simple Syrup, Filled with Chocolate Mousse, Frosted with American Buttercream

**Coffee Creme** | Chocolate Cake Soaked with Kahlua Simple Syrup, Espresso Chocolate Mousse, Frosted with American Buttercream

**Confetti** | Sprinkle filled Chiffon Cake, Vanilla Bean Simple Syrup Soak, Confetti Butter Cream Filling, Frosted with American Buttercream

**Dame Blanche** | Vanilla Chiffon Cake Soaked with Chambord Simple Syrup, Raspberry Jam, White Chocolate Mousse, Frosted with American Butter Cream

**Ebony & Ivory** | Marbled Vanilla Chiffon & Chocolate Cake, Vanilla Bean Soak, Filled and Frosted with American Buttercream

**Grand Marnier** | Orange Chiffon Cake, Soaked with Grand Marnier Simple Syrup, Orange White Chocolate Mousse, Frosted with American Buttercream

**Nutella Creme** | Chocolate Cake Soaked with Creme De Cocoa Simple Syrup, Filled with Nutella Chocolate Mousse, Frosted with American Buttercream

**Red Velvet** | Rich Red Velvet Cake Soaked with Vanilla Bean Simple Syrup, Filled with Cream Cheese Frosting, Frosted with American Buttercream

**Strawberry Creme** | Vanilla Chiffon Soaked with Strawberry Simple Syrup, Strawberry Jam, White Chocolate Mousse, Frosted with American Buttercream

**Traditional Vanilla** | Vanilla Chiffon Soaked with Vanilla Bean Simple Syrup, Filled and Frosted with American Buttercream

**Traverse City Cherry Almond** | Almond Scented Chiffon Soaked with Amaretto Simple Syrup, Cherry Buttercream Mousse, Frosted with American Buttercream

# WEDDING CAKES PRICING

Pricing includes simple decoration. Does not include real/fake flowers, intricate detail etc. Please reach out to your wedding manager for any cake pricing or decor questions

INCHES	SERVING SIZE	PRICE
4	6 people	\$60.00
6	14 people	\$80.00
8	26 people	\$115.00
9	30 people	\$135.00
10	38 people	\$170.00
12	56 people	\$252.00
14	78 people	\$342.00

Combine tiers and pricing for a multi layered cake.

**Sheet Cakes** - \$4.50 per person

**Cupcakes** - \$42.00 per dozen, minimum of 3 dozen

# OTHER DESSERTS

**Price per person | All dessert displays served with coffee, decaffeinated coffee, and hot tea station**

**Dessert Shooter Cups | Choose 3 | \$14.00**

Double Chocolate Mousse with Berries | Berries with Chocolate Chambord Sauce | White Chocolate Mousse Crunch | Strawberry Shortcake | Lemon Cream | Chocolate Peanut Butter | Birthday Cake | Cherry Pie | Lemon Raspberry | S'mores | Caramel Apple | Banana Pudding

**Cookies and Milk | Choose 3 | \$9.00**

Chocolate Chip | Triple Chocolate | M&M | Peanut Butter | Sugar | Oatmeal Raisin | Molasses | Cherry White Chocolate Chunk

**Moomers Ice Cream | Choose 4 | \$15.00** \*Chef attendant required\*

Self Serve Toppings Include: Chopped Nuts, M&Ms, Crumbled Oreos, Heath Bar, Maraschino Cherries, Whipped Cream, Strawberry, Caramel, and Chocolate Sauce

**NEW! Create and name your own custom flavor!**

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## LATE NIGHT SNACK

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### PIZZA

#### Create Your Own 14" | Starts at \$18.00

Premium Cheese Blend, Shaved Parmesan, Herb Garlic Butter Crust

#### Toppings | Meat \$1.00 each | Vegetables \$0.50 each

Green Peppers, Onion, Mushrooms, Grilled Artichoke, Spinach, Olives, Pineapple, Tomato, Roasted Garlic, Banana Peppers, Sundried Tomato, Cherrywood Bacon, Grilled Chicken, Buffalo Chicken, Italian Sausage, Pepperoni, Smoked Ham

#### Meaty Madness 14" | \$21.00

Homemade Pizza Sauce, Pepperoni, Italian Sausage, Cured Ham, Applewood Bacon, Premium Cheese Blend, Herb Garlic Crust

#### Vegetarian Deluxe 14" | \$18.00

Pesto Sauce, Green Peppers, Yellow Onion, Roasted Mushrooms, Grilled Artichoke, Baby Spinach Leaf, Feta, Fresh Mozzarella, Herb Garlic Crust

#### Italian 14" | \$21.00

Italian Sausage, Cured Ham, Tomato, Green Peppers, Onions, Black Olives, Parmesan, Premium Cheese Blend, Herb Garlic Crust

#### BBQ Chicken 14" | \$21.00

Grilled Chicken, BBQ Base, Red Onion, Cilantro

### OTHERS

#### Taco Station | \$27.00 per person

Tender Pork Barbacoa, Shredded Chicken, Flour Tortillas, Corn Tortillas, Onion, Cilantro, Cotija Cheese, Pico De Gallo, Black Beans, Cabbage Slaw, Assorted Salsas, Mexican Cream

#### Pretzel Bites | \$41.00 per dozen

Soft Baked Pretzel Bites with Beer Cheese Sauce

#### Mac and Cheese Bar | \$16.00 per person

Chefs Homemade Mac and Cheese with Build your Own Toppings

#### Gourmet S'mores | \$13.00 per person \*weather dependent\*

Cinnamon Graham Crackers, Chocolate Graham Crackers, Saltine Crackers, Square Shortbread Cookies, Marshmallows, Jumbo Marshmallows, Coconut Marshmallows, Peppermint Patties, Ghiradelli Caramel Squares, Dulce de Leche, Resse's Peanut Butter Cups, Hershey's Milk Chocolate Bars, Bananas, Strawberries, Peanut Butter, and Crispy Bacon

## BAR PACKAGES - HOURLY

A \$250.00 bartender fee is applied if \$500.00 in beverage revenue is not met per bar

One bartender per 100 Guests, additional bartender can be requested at \$125.00 per additional bartender

To ease your budget planning, we offer a per person charge for bar services over a specified time period. By hosting an Hourly Bar Package, you receive the total bar charges prior to the event! You will be charged for the actual number of guests over 21, and Under 21. All bars include the tier of alcohol chosen, wine, bottles beer, soda, mixers, and garnishes.

Please note that all brands listed are Resort standard but are subject to change. If the Resort is unable to secure the brands listed, the Resort reserves the right to make substitutions.

HOURS	CALL PER PERSON	PREMIUM PER PERSON
1	\$20.00	\$24.00
2	\$29.00	\$35.00
3	\$38.00	\$46.00
4	\$47.00	\$57.00
5	\$56.00	\$68.00
6	\$65.00	\$79.00

**Non-Alcohol Bar Package \$20.00 (for guests under 21)**  
to include assorted Soda, Water and Juices for the duration of the bar service.

Pour = 1.25 ounces

## BAR PACKAGES - CASH

### Call Brands | \$9.50/pour

Pinnacle Vodka | New Amsterdam Gin | Cruzan Rum Light | Captain Morgan Rum | Jim Beam Bourbon | Canadian Club Whiskey | Torada Gold Tequila | Dewars Scotch

### Premium Brands | \$10.50/pour

Tito's Vodka | Tanqueray Gin | Bacardi Rum | Jack Daniels Whiskey | Crown Royal | Jim Beam Bourbon | Hornitos Tequila | Chivas Regal Scotch

House Wine | \$9.50/glass  
Domestic Beer | \$6.50  
Pepsi Soft Drinks | \$4.00  
Microbrew | \$8.50

Premium Wine | \$11.50/glass  
Premium Beer | \$7.50  
Fruit Juice | \$4.00

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## ADDITIONAL BEVERAGES SERVICES

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**These services are not included in your bar packages**

**Welcome Champagne | House starts at \$32.00 per bottle | Premium starts at \$50.00 per bottle**

Welcome your guests to your ceremony, cocktail hour, or reception with a glass of champagne. GTRS Staff will be awaiting to serve your guests upon arrival at the entrance.

**Champagne Toast | House starts at \$32.00 per bottle | Premium starts at \$50.00 per bottle**

Have a champagne toast during your speeches. GTRS Staff will pre pour at each place setting prior to your speeches and toasts.

**Wine Service | House starts at \$42.00 per bottle | Premium starts at \$55.00 per bottle**

You can have wine serviced during your dinner. GTRS Staff will monitor and refill wine glasses throughout the duration of dinner. Limited to 1 Red and 1 White.

*\*Specific brand requests may alter the per bottle price\**

# DAY AFTER BRUNCH - CONTINENTAL

**Tableside service not available. Maximum of 2-hour display**

Duo of Chilled Juices, Fresh Brewed Coffee & Hot Tea, Fruit Preserves, Butter, Fresh Fruits, Assorted Breakfast Breads, Mini Danish, Croissants & Assorted Muffins | \$20.00 per person

**Continental upgrades | Priced per person**

- Assorted Cereals & Milk | \$4.00
- Breakfast Bagel Sandwich with Egg & Applewood Bacon | \$6.00
- Breakfast Bagel Sandwich with Egg, Kale & Swiss | \$6.00
- Breakfast Burrito with Eggs, Maple Sausage & Peppers | \$6.00
- Charcuterie of Salami, Ham, Smoked Prosciutto, Baguette, Preserves & Artisan Cheese | \$11.00
- English Muffin Sandwich with Egg, Ham & Cheese | \$6.00
- House Made Yogurt Parfaits with Fresh Berries & Premium Granola | \$5.00
- Oatmeal with Milk, Dried Fruit & Brown Sugar | \$6.00
- Smoked Applewood Bacon or Maple Sausage Links | \$4.00
- Smoked Salmon Platter with Chopped Egg, Bermuda Onion, Capers, Whipped Cream Cheese & Mini Bagels | \$9.00

# DAY AFTER BRUNCH - BUFFET

**Buffets are serviced for a maximum of 2 hours, minimum of 30 guests**

**Buffet fee of \$125.00 for groups less than 50**

**Buffets include:** Fresh Scrambled Eggs, Fresh Sliced Fruits & Berries, Breakfast breads, Croissants, Muffins, Danish, Preserves & Butter, Fresh Brewed Coffee, Hot Tea and Assorted Juices.

- Tier 1 | Choice of 1 Potato and 2 Proteins | \$24.00 per person**
- Tier 2 | Choice of 1 Potato, 2 Proteins, and 1 Extra | \$27.00 per person**
- Tier 3 | Choice of 1 Potato, 2 Proteins, and 2 Extras | \$30.00 per person**

POTATOES	PROTEIN	EXTRAS
Shredded Hash Browns	Maple Sausage Links	French Toast with Maple Syrup
Potatoes Obrien	Crisp Applewood Bacon	Spinach/Mushrooms/Onion Cheddar Quiche
Scalloped Potatoes	Canadian Bacon Turkey Sausage	Biscuits & Gravy Sausage
American Potatoes	Vegetarian Sausage	Yogurt Parfait
		Oatmeal
		Stuffed Crepes, Raspberry Cream Cheese