

TERRACE BAY HOTEL WEDDINGS



TERRACE BAY
Hotel

RECEPTION PACKAGE \$1,000

INCLUDES:

7 hrs of Serviced Celebration from Cocktail Hour to Last Song
Private Waterfront Patio Access
Complete Set up of Round or Rectangular Dinner Tables
Floor Length White Table Linens
Elegant Folded White Linen Napkins
Water Goblet Glasses
Personalized House Centerpieces with Floating Candles
White Covered Chairs
Skirting for Gift, Cake and Head Tables
White backdrops for Head Table and Selfie Station
Slideshow Equipment
Microphone with house sound
Coffee Station
Bartenders
Serviced Cake cutting

PLUS

Coordination with vendors for setup and timeliness of events
Embers Private Room Rental for rehearsal dinner or gift opening
Bridal Suite on your wedding night
Guest Room discounts with group code and password access
9AM Ballroom Decorating access

CEREMONY ADD-ON \$500.00

INCLUDES:

100 white Ceremony Chairs
Additional 3 hours of Private Patio Access
*Providing you time for Advance Bridal Party Photos,
Wedding Ceremony, Receiving Line, and Group Photos!*
Lectern & Microphone for your officiant
Early Bartender Main Bar
Professionally Guided 1 hr Ceremony Rehearsal

☐ CEREMONY
CHECK

WEDDING PACKAGE ADD-ONS

IN PARTNERSHIP WITH OUR PREFERRED VENDORS



CHECK

- ☐ Table Runners \$7 ea.
- ☐ Ceiling Drapery Lighting \$350
- ☐ Chair Sashes \$1.25 ea.
- ☐ Large Chalkboard Welcome Sign \$40
- ☐ Backdrop lighting/ Uplighting \$150
- ☐ Special Head Table Decor \$25 per table
- ☐ Card Box \$15
- ☐ Market Lighting \$350
- ☐ Outdoor lighting \$400
- ☐ Premium Backdrop \$250
- ☐ Dessert Table Linens \$25 per table

Shelly Claycomb
15 South 10th Street
Gladstone, MI 49837
Phone: (906)-420-4571
Email: shelly@finaltouchesdesigns.com



tayloredweddings.com

Entertainment \$1,600

40 hrs planning
6 hrs performance by expertly trained MC

☐ CHECK

Mitch Taylor ~ \$3,500

40 hrs planning
6 hrs performance by nationally trained MC,
over 1k Weddings performed

☐ CHECK

Check Either Box & Receive a \$300 credit towards services listed below:

Minister Service, Ceremony Services,
Custom AV Production, Monograms, Uplighting,
Photo Booth w/Interactive guestbook

Bel Photography Package Selections

Brooke E. Lindbert | 10226 US Highway 2 | Rapid River, MI 49878 | 906.280.7875 | brookes.prints@yahoo.com



Happily Ever After - \$3,495
8 Hrs Coverage ~ Full Editing
Custom USB | Online Gallery
Guest Book hardcover w/engagement pics
11x14 Canvas
\$200 Print of Album Credit
Engagement Session*

☐ CHECK

Enchanted - \$2,995
6 Hrs Coverage ~ Full Editing
Custom USB | Online Gallery
\$150 Print or Album Credit
Engagement Session*

☐ CHECK

Storybook - \$1,995
3 Hrs Coverage ~ Full Editing
Custom USB | Online Gallery
\$75 Print or Album Credit
Engagement Session*

☐ CHECK

All Add-On Services are subject to availability.
Expect up to 50% of added service costs due at signing.
A signed contract will be required to confirm your reservation.
Alternate vendors may be used if desired.



Prices subject to a 15% service charge and 6% tax.

DINNER BUFFET

Choice of: two [\$24] or three [\$27] entrees* • Two salads • One hot vegetable • One starch
Includes: Vegetables and dip • Cheese and crackers • Dinner Rolls • Coffee, Hot Tea & Water •

Beef and Bison

Our famous Freshwater tavern bison meatballs in a toasted corn poblano gravy

Herb crusted sliced roast top sirloin finished with a bordelaise sauce

Slow roasted herbed tenderloin finished with a portabella cabernet sauce

Chef carved slow roasted prime rib finished with beef au jus and a creamy horseradish sauce + \$3

Chicken

Roasted chicken breast finished with a lemon cream sauce

Baked chicken cordon bleu finished w/ a swiss mornay

Herb roasted chicken finished w/ an avocado cream sauce

Slow roasted chicken w/ creamy spinach and artichoke

Herb roasted boneless chicken breast w/ lemon garlic cream and fresh basil

Pork

Fall off the bone bbq pork ribs

Traverse city pork tenderloin pan roasted and finished w/ a tarragon seasoned sun-dried cherry and apple compote

Sliced pork tenderloin with a cherry mango chutney

Sliced pork tenderloin finished w/ a baked apple crisp and balsamic glaze

Lake and Sea

Fresh blueberry and balsamic glazed salmon

Oven roasted parmesan cod with a lemon cream sauce

Lobster and shrimp mac and cheese bake topped with frizzled onions and bacon

Sicilian baked salmon topped with parmesan and fresh basil

Seafood cavatappi bake with shrimp, scallops, crab and lobster cream sauce

Vegetarian

Asiago and parmesan baked spinach lasagna

Bbq spiced jackfruit topped with pepperjack cheese

Tavern crusted pepperjack and cheddar creamy mac and cheese bake

Vegetable supreme flatbread pizza with a garlic cream sauce

Salads

Michigan cherry mixed greens salad with sun-dried cherries, blue cheese, candied pecans and housemade raspberry vinaigrette

Caesar romaine salad with red onion, kalamata olives, artichoke hearts, asiago cheese, seasoned croutons and caesar dressing

Cashew strawberry spinach salad

Citrus honey glaze fruit salad

Tomato basil cous cous salad with feta and mint

Steakhouse potato salad

Greek feta pasta salad

Cauliflower and kale salad

Vegetables

Garlic parmesan green beans

Country style green beans with bacon

Braised Carrots, Baby Turnips and Butternut Squash

Fresh vegetable medley

Oven roasted squash medley

Spiced acorn squash

Starches

Brown sugar and honey glazed sweet potatoes

Potatoes au gratin

Loaded bacon and cheddar mashed redskin potatoes

Cavatappi pasta alfredo

Tavern cheddar mac and cheese bake

Coconut lime rice



TERRACE BAY
Hotel



*Pricing valid for 2020 events. For 2021 events +\$1

Children 4-12 \$12 from same buffet | Children 3 and under eat free
20 Guest Minimum | *Prices are subject to 20% Service Charge plus 6% Sales Tax

PLATED DINNER

Choice of: Two Meat Entrees • One Vegetarian Entree • One Starch • One Vegetable
Includes: Mixed Greens Salad with choice of Dressing • Dinner Rolls

Beef & Pork

ROAST SLICED TENDERLOIN - 29

portobello cabernet sauce

ROASTED PRIME RIB [12 OZ] - 29

beef au jus & creamy horseradish sauce

BISON MEATLOAF - 24

poblano corn gravy

NEW YORK STRIP [10 OZ] - 33

kbc widowmaker beer and onion glaze
*up to 75 guests

HERB ROASTED TOP SIRLOIN - 24

burgundy bordelaise

FILET MIGNON [8 OZ] - 34

portobello cabernet sauce *up to 75 guests

PORTERHOUSE PORK CHOP [14 OZ] - 28

baked apple crisp & balsamic glaze

½ RACK OF JACK DANIELS RIBS - 24

house bbq sauce

TWIN 4 OZ. TAVERN PORK CHOPS - 24

chipotle adobo demi-glace

STUFFED PORK ROULADE - 24

herbed cream cheese filling, sweet & spicy mango glaze

BACON WRAPPED PORK MEDALLIONS - 26

apple butter, baked pecan & walnut blend

Lake & Seafood

CRAB STUFFED SALMON [8 OZ] - 28

lobster cream sauce

BROILED WHITEFISH [8 OZ] - 24

lemon caper butter

BLUEBERRY BALSAMIC GLAZED SALMON [8 OZ] - 24

OVEN ROASTED SICILIAN SALMON [8 OZ] - 24

tomatoes, parmesan cheese and Italian herbs

CRAB STUFFED WHITEFISH [8 OZ] - 26

lemon cream sauce

OVEN BAKED PECAN CRUSTED WALLEYE [7 OZ] - 24

maple melting butter

HERB STUFFED LEMON RAINBOW TROUT [8 OZ] - 27

seafood mornay

BACON WRAPPED SWISS BAKED SCALLOPS - 29

SHRIMP SCAMPI - 29

house made lemon butter and white wine sauce

BLACKENED SALMON [8 OZ] - 26

sweet & spicy fruit salsa and raspberry chipotle coulis

Chicken

BAKED CHICKEN CORDON BLEU - 24

rich & creamy mornay

BAKED CHICKEN MARSALA - 24

portabella mushroom demi-glace

BLACKENED CHICKEN - 24

avocado cilantro lime cream sauce

CRAB STUFFED CHICKEN - 26

lobster cream sauce

CHICKEN PARMESAN OVER LINGUINE NOODLES - 26

BASIL PESTO BOWTIE CHICKEN ALFREDO - 25

Vegetarian

CALIFORNIA VEGETABLE FETTUCCINE ALFREDO - 21

BAKED JACKFRUIT WRAP - 21

served on a spinach wrap with bbq, a five cheese blend & a side of avocado

PEPPER & ONION BAKED QUESADILLA - 21

red, green, and poblano peppers, with melted cheddar & mozzarella, salsa & blue corn tortillas

OVEN BAKED VEGGIE PIZZA - 21

naan bread, onions, peppers, mushrooms, black olives and a five cheese blend

Starches

baked potato

mashed red potatoes

baked rosemary and parmesan red potatoes

cheddar bacon potatoes

spanish rice

coconut lime rice

Vegetables

garlic parmesan green beans

green beans almondine

brown sugar buttered carrots

santa fe corn

lemon pepper asparagus

california medley

roasted squash and onion medley

baked acorn squash

A Minimum of 20 and a maximum of 150 guests will be required to service a plated dinner.

Prices subject to a 20% service charge and 6% Tax.
Prices subject to increase in 2021.

Guest names and corresponding dinner selections must be provided at least 8 days before event.

HORS D'OEUVRES

Hors D'Oeuvres

\$3 PER PIECE PER PERSON; 25 PERSON MINIMUM ORDER

Flatbread pizza strips - vegetable, buffalo chicken, shrimp/crab

Mini dijon crab cakes w/ spicy romesco sauce

Fresh tomato, mozzarella, basil skewers

Fresh fruit kabobs w/ honey yogurt dip

Carved ham or roast beef tea buns

Mini beef or chicken quesadillas

Chicken salad on pumpernickel

Mini Reubens on rye toast

Smoked whitefish on rye toast

Louisiana creole duck meatballs

Cream cheese stuffed jalapeno peppers

BBQ meatballs - cherry bourbon jalapeno

Chilled spicy jumbo shrimp & lime avocado

Chicken wings (tequila lime or cherry buffalo)

Bison meatballs w/ toasted corn & poblano cream

BBQ Jackfruit sliders with carolina slaw on GF brazil cheese balls

Add an Appetizer Display

SERVES 25

Fresh Antipasto tray \$60

Smoked Salmon Display \$85

Gourmet Cheese Board \$95

Bruschetta on toasted baguette \$50

Sliced cheese & sausage with crackers \$60

Blue tortilla chips w/ salsa & guacamole \$40

Fresh fruit and vegetables with dipping sauces \$60

*4-8 Portions Per Person Recommended Pre-Dinner
8-12 Portions Per Person Recommended without Dinner
Selections displayed for up to 90 minutes; Butler passed service available by request
Prices subject to 20% taxable service charge and 6% tax
Pricing applies to 2020 events only*



TERRACE BAY
Hotel



HOSTED BANQUET BAR



TERRACE BAY
Hotel

5-HOUR OPEN BAR

Priced per person (age 4+) for five continuous hours of consumption, which may flow into a limited hosted or cash bar.

Beer/Wine

Domestic Beer, Premium & Local Favorites, House Wine, White Claw, Fountain Soda \$15

Rail

Rail Liquor, Domestic Beer, Boxed Wine, and Fountain Soda \$19

Mid

Mid-Shelf Liquor, Domestic Beer, Premium & Local Favorites, House Wine, Fountain Soda \$22

Top

Top & Upper Shelf Liquor, Domestic Beer, Premium & Local Favorites, Premium Wine, Fountain Soda \$25

LIMITED HOSTED BAR

Priced per drink based on predetermined time limits and/or drink type limits, with an overall bar cap (dollar amount). We will approach a designated contact when we are within \$100 for direction to continue within specified parameters or switch to

Domestic Beer

12 oz. Bud, Bud Light, Coors Light, Miller Light, Busch Light, White Claw \$3.95

Draft By the ½ Barrel Approx. 124 16 oz. glasses \$339+

Premium and Local Favorites

12 oz. Blue Moon, Corona, Bell's Two Hearted, Upper Hand Escanaba Black, \$4.95

KBC Pickaxe Blonde, Angry Orchard

Draft by the ½ Barrel Approx. 124 16 oz. glasses \$445+

Rail Liquor

Castillo Rum, Early Times Bourbon, El Toro Tequila, Fleischmann Gin, Gilbey's Vodka, Hartley Brandy, Kessler's Whiskey, Lauders Scotch \$4.50

Mid-Shelf Liquor

Absolut, (Citron, Raspberry, Vanilla), Bacardi, (Limon), Bombay Sapphire, Canadian Club, Captain Morgan, Cutty Sark, Fireball, Jim Beam, (Rye), Jose Cuervo Gold, Korbel, Malibu, Seagrams 7, SKY, Southern Comfort, Tito's, U.V. Blue \$5.50

Top-Shelf Liquor

Amaretto DiSaronno, Baileys, Jack Daniels, Jameson, Kahlua, Makers Mark, Rum-Chata, Tanqueray \$6.50

Premium Shelf Liquor

Benedictine, Crown Royal, Drambuie, Glenlivet, Grand Marnier, Grey Goose, Hennessy, Patron Silver \$7.50

Boxed Wine Available in Ballroom Only

Chablis (Semi-Dry White), Burgundy (Dry Red), Blush (Sweet Pink) \$4.25

House Wine

Liberty Creek Chardonnay, Cabernet, Merlot, Riesling, Pinot Grigio, Pinot Noir, Moscato, White Zinfandel, Riunite Lambrusco \$6.50

Premium Wine

Schmitt Sohne Relax Riesling, Da Vinci Pinot Grigio, Whitehaven Sauvignon Blanc, William Hill Chardonnay, Edna Valley Pinot Noir, Apothic Red Blend, Edna Valley Merlot, Carnivor Cabernet \$7.50

Fountain Soda

\$2.25

This pricing applies to 2020 prepaid hosted bars only. Prices subject to increase in 2021. Cash bars will be based on current Freshwater Tavern prices. A 6% sales tax and a 20% gratuity will be added to the final bill. 2-Keg Minimum order; kegs currently only available with limited bar option. Your selections will be added to a custom bar menu without pricing for your guests. Same-day changes to hosted bar offerings are not guaranteed.



SNACK BAR

Mini Pasties

100 MINI PASTIES \$150/ 200 MINI PASTIES \$300/ 300 MINI PASTIES \$450

Beef, chicken or vegetable

Taco Bar

100 TACOS \$300/ 150 TACOS \$450/ 200 TACOS \$600

Soft tortilla, salsa verde, pico de gallo, lettuce, tomato, pepperjack cheese, seasoned beef, seasoned chicken

Chicago Hot Dog Bar

100 DOGS \$300/ 150 DOGS \$450/ 200 DOGS \$600

Poppy seed buns, hot dogs, relish, chopped onion, sliced banana peppers, spicy hot relish, mustard, spicy brown mustard, pickle spears, hot peppers

Chocolate Fountain

FEEDS 50 \$250/ FEEDS 100 \$500/ FEEDS 150 \$750

Saykly's premium chocolate, marshmallows, pretzels, fresh strawberries, rice crispy bars, bananas, fresh pineapple, sugar wafers.

Soft Pretzel Platter

100 PRETZELS \$200/ 200 PRETZELS \$400/ 300 PRETZELS \$600

Warm baked pretzels, cheese dip, stone ground mustard

Housemade Pizza

10 PIZZAS \$150/ 20 PIZZAS \$300/ 30 PIZZAS \$450

Square cut. Extra Large 16"
Cheese, pepperoni, sausage, supreme, Hawaiian

Fried Chicken & Waffle Cone

50 CONES \$250/ 100 CONES \$500/ 150 CONES \$750

With maple honey glaze

Mini Dessert Display

50 PIECES \$150/ 100 PIECES \$300/ 150 PIECES \$450

Mini cheesecakes, mousse cups, lemon & lime tarts

MAY BE ADDED ONTO ANY FULL MENU
Prices are Subject to 20% Service Charge Plus 6% Sales Tax



TERRACE BAY HOTEL

House Centerpieces

\$15

PER TABLE
+tax



FREE



\$10

PER TABLE
+tax

