



Dinner Menu



Royal Court Room Rental Fee - \$300.00

Imperial Court/Empire Room Rental Fee - \$200

Grand Ballroom Room Rental Fee - \$400

Includes White Linen and Napkins

Dinner Menu



Dinner Selections

Served with Signature Twin Lakes Salad, Herb Vinaigrette, Artisan Rolls and Butter Rosette.
Coffee, hot and iced tea beverage service included.

Michigan Mixed Greens Salad

Sundried cherries, cranberries, and apricots, gorgonzola cheese, cucumber, toasted almonds, and raspberry vinaigrette.

\$4 per person upgrade.

Hydro Bibb Salad

Cucumbers, tomato, red onion, croutons, white cheddar cheese, and balsamic vinaigrette.

\$4 per person upgrade.

Pesto Marinated Grilled Chicken Caprese \$34

Pesto, fresh mozzarella, roma tomato, basil and balsamic glaze

Chicken Marsala \$34

Sautéed with fresh mushrooms and marsala wine sauce

Parmesan Chicken \$34

Panko crusted with tomato basil butter sauce

Sauteed Chicken Piccata \$34

Capers, lemon, and artichoke hearts with garlic white wine sauce

Seared Salmon \$36

Balsamic glazed and served on a bed of sauteed spinach and red pepper

Baked Whitefish \$35

Served with lemon beurre blanc sauce

Sliced Beef Tenderloin \$55

Char-grilled with demi-glace sauce

Filet Mignon \$55

Char-grilled with port wine sauce

Vegetable Selection

Sauteed Green Beans, Honey Glazed Carrots, or Fresh Vegetable Medley

Starch Selection

Potatoes Anna, Yukon Garlic Mashed Potatoes, or Oven Roasted Redskin Potatoes

All pricing subject to 22% service charge and 6% sales tax.



Dinner Buffet

Includes

Petite Rolls and Sweet Butter
Tossed Garden Salad with Assorted Dressings
Fresh Seasonal Vegetable
Assorted Cookies, Brownies, and Lemon Bars
Fresh Brewed Coffee and Assorted Hot & Iced Tea

Choice of Potato

Garlic Mashed or Oven Roasted Redskins

Choice of Pasta

Penne or Farfalle

Choice of Sauce

Marinara or Alfredo

Two Selections

Chicken Picatta
Chicken Marsala
Chicken Parmesan
Herb Roasted Chicken
Seared Salmon with Sweet Corn Basil Cream
Herb Roasted Beef of Tenderloin with Zip Sauce (add \$12.00 per person)

\$37.00 per person

All pricing subject to 22% service charge and 6% sales tax.
25 guest minimum. \$125.00 Chef Attendant fees apply



Three Hour Bar Packages

Premium Bar

Crown Royal, JW Black, Jack Daniels, Tito's Vodka, Tanqueray Gin, Bacardi Rum,
Captain Morgan Rum, Makers Mark Bourbon
Chardonnay Cabernet, Pinot Noir, and Moscato House Wine
Labatt and Labatt Light Draft Beer
Soft Drinks, Juices, Fresh Fruit, and Garnish

\$32 per person

Additional Hour \$6 per person

Top Shelf Bar

Crown Royal, Jameson Irish Whiskey, Bombay Sapphire Gin,
Makers Mark Bourbon, Tito's Vodka, Grey Goose Vodka, Bacardi Rum
Captain Morgan Rum, Glenlivet, Jack Daniels, and Baileys Irish Cream.
Chardonnay, Cabernet, Pinot Noir, and Moscato House Wine
Labatt and Labatt Light Draft Beer
Soft Drinks, Juices, Fresh Fruit, and Garnish

\$36 per person

Additional Hour \$8 per person

Beer & Wine Bar

Chardonnay, Cabernet, Pinot Noir, and Moscato House Wine
Labatt and Labatt Light Draft Beer
Soft Drinks, Juices, Fresh Fruit, and Garnish

\$24 per person

Additional hour \$7 per person

Consumption Bar Available

Three hour minimum

Small-Batch Crafted Cocktail

Small-Batch Crafted Mocktail

priced per gallon

High Noon Seltzer Package

\$130.00 per case

\$400.00 bar minimum required for bar service.



Dessert Menu

Grand Finale

A decadent and customizable assortment of cakes, tortes, tiramisu, assorted petite pastries and mixed seasonal berries.

\$18 per person

Chocolate Heaven

A collection of petite confections ranging from chocolate mousse, chocolate covered pretzels and chocolate barks to decadent truffles and candy dipped marshmallows.

\$14 per person

Ice Cream Cookie Sandwich Station

Fresh baked cookies, vanilla bean, and chocolate ice cream. Toppings include hot fudge, salted caramel, crushed Oreos, chopped nuts, sprinkles and M&M's

\$13 per person + \$125.00 Chef Attendant Fee

Seasonal Sweets

Summer Berry Shortcake Station

Fresh baked shortcakes, strawberries, blueberries, raspberries, caramel sauce and whipped cream

\$14 per person

Michigan Cider Mill Station

Locally crafted cider and cinnamon & sugar cider donuts

\$12 per person

All pricing subject to 22% service charge and 6% sales tax.
25 guest minimum for all dessert stations.