



BREAKFAST & BRUNCH BUFFETS

Breakfast Buffet

Assorted Muffins, Pastries, and Scones
Cheese and Broccoli Quiche OR Scrambled Eggs
Breakfast Potatoes
Sausage OR Bacon
Pancakes with Maple Syrup
Fresh Brewed Coffee and Assorted Hot & Iced Tea

\$22.00 per person

Brunch Buffet

Assorted Muffins, Pastries and Scones
Cheese and Broccoli Quiche OR Scrambled Eggs
Breakfast Potatoes
Sausage OR Bacon
Pancakes with Maple Syrup
Tossed Garden Salad with Assorted Dressings
Choice of One Entree
Chicken Piccata, Chicken Marsala, Chicken Parmesan
Fresh Brewed Coffee & Assorted Tea

\$32.00 per person

COCKTAILS

Three-Hour Premium Bloody Mary Bar

Titios Vodka, Bloody Mary Mix, Hot Sauce, Worcestershire Sauce, Pepper and Garnishes.

\$27 Per Person

25 person minimum

Mimosa, Bellini, Pomosa

\$80.00 per gallon

Ask About our Mimosa Wall

2026 Pricing

Prices are subject to 22% service charge and 6% sales tax
25 person buffet minimum



BREAKFAST & BRUNCH BUFFET ENHANCEMENTS

Omelet Station

Swiss Cheese, Cheddar Cheese, Feta Cheese, Spinach, Peppers, Onions, Mushrooms, Tomatoes, Ham, Crisp Bacon and Pork Sausage.

\$15.00 per person

Yogurt Parfait Station

Plain & Strawberry Yogurt, Fresh Berries, Granola, Chocolate Chips and Chopped Nuts.

Maple Syrup & Seasonal Jam

\$6.00 per person

Belgian Waffle or French Toast Station

Fresh Berries

Chopped Nuts

Maple Syrup

Whipped Cream

Powdered Sugar

Whipped Butter

\$10.00 per person

COCKTAILS

Three-Hour Bloody Mary Bar

Titios Vodka, Bloody Mary Mix, Hot Sauce, Worcestershire Sauce, Pepper and Garnishes.

\$27.00 per person

25 person minimum

Mimosa, Bellini, Pomosa

\$80.00 per gallon

2026 Pricing

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25 person buffet minimum



BRUNCH & LUNCH BAR

Three-Hour Bar Packages

Premium Bar Package

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

\$32.00 per person

Top Shelf Bar Package

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

\$36.00 per person

Three Hour Soft Drink Bar - \$6 per person

Consumption Bar and Cash Bar Options Available
\$175.00 Bartender fee - 25 person minimum

ROOM RENTAL

Royal Court Room Rental Fee - \$300

Imperial Court Rental Fee - \$200

Empire Room Rental Fee - \$200

Grand Ballroom Room Rental Fee - \$400

Includes White Linen and Napkins

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Prices are subject to 22% service charge and 6% sales tax
\$175 bar attendant fees apply



LUNCH BUFFET SELECTIONS

Deli Buffet

Homemade Chips
Tossed Garden Salad with Assorted Dressings
Chef's Selection of One Pasta Salad
Assorted Sandwiches to Include:
Roast Beef & Cheddar, Ham & Swiss, Turkey & Provolone,
Assorted Mustards, Mayonnaise, and Condiments
Sourdough, Rye, Whole Wheat Breads & Rolls
Assorted Cookies & Brownies
Fresh Brewed Coffee and Assorted Hot & Iced Tea

\$26.00 per person

Chicken and Pasta Buffet

Artisan Rolls and Butter
Tossed Garden Salad with Assorted Dressings
CHOICE OF: Chicken Piccata, Chicken Parmesan, or Chicken Marsala
Penne Pasta Bolognese
Oven Roasted Potatoes
Fresh Vegetable Medley
Assorted Dessert Bars and Cookies
Fresh Brewed Coffee and Assorted Hot & Iced Tea

\$28.00 per person

Twin Lakes Buffet

Artisan Rolls and Butter
Tossed Garden Salad with Assorted Dressings
Charred Sliced Striploin with Zip Sauce or Roasted Mushroom Demi-Glace
CHOICE OF: Chicken Piccata, Chicken Parmesan, or Chicken Marsala
Mashed Redskin Potatoes
Fresh Vegetable Medley
Chef's Selection of Assorted Dessert Bars and Pastries
Fresh Brewed Coffee and Assorted Hot & Iced Tea

\$34.00 per person

2026 Pricing

Prices are subject to 22% service charge and 6% sales tax
25 person buffet minimum



PLATED LUNCH ENTREES

Entrees Include Signature Twin Lakes Salad, Italian Vinaigrette. Artisan Rolls and Butter, Fresh Brewed Coffee and Assorted Hot & Iced Tea.

Menu Selections

Michigan Grilled Chicken Salad \$25

Grilled chicken, mixed greens, dried cherries, gorgonzola cheese, candied pecans, and raspberry vinaigrette

Michigan Maurice Salad \$25

Grilled chicken, julienne turkey, and ham with mixed greens, gherkin pickles, queen stuffed olives, hard-boiled eggs, and Maurice dressing

Chicken Marsala \$29

Sautéed with mushrooms, Marsala wine sauce, and chef's selection of seasonal vegetables and starch

Marinated Chicken Caprese \$29

Pesto, fresh mozzarella, Roma tomato, fresh basil, balsamic glaze, chef's selection of seasonal vegetables and starch

Parmesan Chicken \$29

Panko-crusted with marinara sauce, mozzarella cheese, served with chef's selection of seasonal vegetables and starch

Chicken Picatta \$29

Capers, lemon, and artichoke hearts with garlic white wine sauce, seasonal vegetable and starch

Petite Filet Mignon \$45

Char-grilled Choice Filet with Zip Sauce or roasted mushroom demi-glace, and chef's selection of seasonal vegetables and starch

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25 person buffet minimum