



DINNER MENU



Royal Court Room Rental Fee - \$300

Imperial Court/Empire Room Rental Fee - \$200

Grand Ballroom Room Rental Fee - \$400

Includes White Linen and Napkins



DINNER SELECTIONS

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

Michigan Salad

Mixed greens, dried cherries, gorgonzola cheese, red onion,
candied pecans, and raspberry vinaigrette

per person upgrade \$4

Hydro Bibb Salad

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

per person upgrade \$4

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-crusting with marinara sauce and mozzarella cheese

Sauteed Chicken Piccata \$34

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

Baked Whitefish \$35

Served with lemon beurre blanc sauce

Sliced Beef Tenderloin \$55

Char-grilled with zip sauce or roasted mushroom demi-glace

Filet Mignon \$55

Char-grilled with zip sauce or roasted mushroom demi-glace

Vegetable Selection

Green Beans, Honey Glazed Carrots, or Fresh Vegetable Medley

Starch Selection

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

2026 Pricing

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



DINNER BUFFET

INCLUDES

Artisan Rolls and 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

Yukon Mashed or Oven Roasted Redskins

CHOICE OF PASTA

Penne or Farfalle

CHOICE OF SAUCE

Marinara or Alfredo
Palomino - Add \$3.00

TWO SELECTIONS

Chicken Picatta
Chicken Marsala
Chicken Parmesan

Charred Sliced Beef Striploin with zip Sauce or roasted mushroom demi-glace
Herb Roasted Beef of Tenderloin with zip Sauce or roasted mushroom demi-glace
(add \$12.00 per person)

\$37.00 per person

2026 Pricing

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



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
Cabernet, Pinot Noir, Chardonnay, 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.
Cabernet, Pinot Noir, Chardonnay, 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

Cabernet, Pinot Noir, Chardonnay, 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

Soft Drink Bar - \$6 per person

\$400.00 bar minimum required for all bar services. \$175 bartender fee applies



DESSERT MENU

GRAND FINALE

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

\$20 per person

CHOCOLATE HEAVEN

A collection of petite confections ranging from chocolate mousse, chocolate-covered pretzels, chocolate bark, and candy-dipped marshmallows.

\$14 per person

BANANAS FLAMBÉ OR CHERRY JUBILEE STATION

Bananas or cherries flambéed in a smooth rum sauce with hints of brown sugar, served with vanilla ice cream and pound cake.

\$15 per person + \$125.00 Chef Attendant Fee

SEASONAL SWEETS

SUMMER BERRY SHORTCAKE STATION

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

\$14 per person

MICHIGAN CIDER MILL STATION

Locally crafted cider and cinnamon & sugar cider donuts

\$12 per person

2026 Pricing

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25 guest minimum for all dessert stations.