



# 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-glaze

### **Filet Mignon \$55**

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

### **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**

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