


2017 Wedding Menu



610 South Wisconsin Avenue Gaylord, Michigan 49735

Two champagne flutes filled with bubbly champagne, positioned behind the contact information text.

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Otsego Grand Event Center Phone:
989.705.2010
otsegograndeventcenter.com

Policies and Procedures

Time Limits

- A six hour time limit is placed on all events. This does not include your ceremony time if applicable.
- For timing purposes (not a limit), dinner service takes approximately 60-90 minutes.
- All events must end no later than midnight. Facility must be completely vacated by 12:30 AM. Please arrange transportation accordingly.
- Last call will be 30 minutes prior to the conclusion of the event, not to exceed 11:30 PM.
- All setup for events must take place after 11:00 AM on the morning of the event unless otherwise approved by the Otsego Grand Event Center.

Room Capacity

- The Otsego Grand Event Center can accommodate up to 200 people.

Otsego Grand Event Center Policies and Procedures

- There is an \$250 ceremony chair setup and rental fee for having your ceremony at the Otsego Grand Event Center. This fee includes use of the surrounding grounds for your ceremony if applicable. This fee is not charged if you are not having your ceremony onsite.
- Decorations or displays brought onto the premises must be approved by the Otsego Grand Event Center. Items may not be attached to any walls, floors or ceilings with nails, staples, tape or by any other means.
- Flameless candles only.
- Glitter and confetti are not permitted in any form.

Alcohol Policies

- In accordance with the State of Michigan Liquor Control Commission all beer, wine, and spirits consumed on premise must be purchased and served by the foodservice managing licensee.
- Any event serving alcohol must use a Otsego Grand Event Center TIPS trained bartender for the entire event.
- Serving shots of liquor is not permitted at any event.
- **Non-tipping bar service is available upon request for a prepaid fee of \$1 per person per bartender at your event. This service must be coordinated prior to final payment; if it is not coordinated, there will be tip jars at the bar.**

Otsego Grand Policies

- **No food other than cake may be brought into this facility.**
- By agreeing to host your ceremony/reception at The Otsego Grand Event Center you authorize The Grand to photograph your event and utilize these photos in various marketing media including but not limited to its website, bridal websites, and marketing materials.
- The Otsego Grand Event Center is not responsible for damage or loss of any personal property. In addition, the client is solely responsible for any damage done to the facility or its properties the day of the event.
- **All prices and menu selections are subject to change without notice due to uncontrollable market conditions.**

Payment Schedule

Deposit

- A \$1,500.00 payment is required to secure a date at The Otsego Grand Event Center. This will be applied to your total event order.
- Accepted payment types include cash, check or any major credit card.
- By making a deposit toward your event you hereby acknowledge that you have read, understand and agree to The Otsego Grand Event Centers Policies and Procedures, and Payment Schedule.
- In the event of a cancellation, we will refund any money paid minus a \$750 cancellation fee after the event date **ONLY** if we are able to rebook the date with another event of equal or greater value.

180 Days Prior to Your Event

- A second payment bringing your event total to half paid must be made 180 days prior to your event date. Late payments will result in a \$250 late payment fee added to your event and the event can be cancelled without refund.

10 Days Prior to Your Event

- The final payment and any menu adjustments must be made no later than noon 10 days before your event date. Late payments will result in a \$250 late payment fee added to your event and the event can be cancelled without refund.
- Complete the Bridal Details (page 16).
- Submit a guest list to The Otsego Grand Event Center no later than noon 10 days before the event date, see more information below.
- We will try to accommodate any changes within the 10 day time period if possible.

Final Billing

- Final billing will reflect the actual number of guests served or the guaranteed minimum head count, whichever is greater.

Additional Fees

- Groups requesting exemption from state sales tax must submit a tax exempt certificate (Michigan Dept. of Treasury Form 3372) upon confirming their catering with a deposit. Failure to submit this document prior to the event date will result in the sales tax being applied without refund.
- Gratuity to staff is not included in the total cost of this proposal unless noted and is not mandatory.

Required Guest List

- All events will be required to provide a copy of their guest list to The Otsego Grand Event Center no later than 10 days before the event date.
- While children aged 5 and under are not charged for, they will need to be included on the provided guest list and be clearly marked as being 5 and under. All others will be billed at our regular rates as our pricing is based on an average.
- Please include vendors such as photographers, wedding coordinators, photo booth attendants, DJs and/or band members when providing your final guest counts. They will be charged for at the regular rates of your package.

Bronze Wedding Package Buffet

Includes a garden salad with dressing, one vegetable, one starch or one pasta and choice of entrees.
Also includes fresh bakery basket with butter

Entrée Selections

- Traverse City Chicken
- Chicken Marsala
- Chicken Florentine
- Chicken Piccata
- Bone-in Herb En-Crusted Chicken
- Chicken Parmesan
- Roast Beef with a Cabernet Demi Glace
- Brown Sugar Glazed Ham
- Apple Glazed Pork Tenderloin
- Lemon Baked Cod
- Tortellini Primavera Alfredo
- Polish Sausage with sautéed Peppers and Onions
- Vegan Option: Stuffed Portabella mushroom with fresh basil, roasted red peppers and tomato

Starch Selections

- Italian Roasted Yukon Gold Potatoes
- Garlic Mashed Potatoes
- Parmesan Whipped Potatoes
- Garden Vegetable Rice Pilaf
- Tortellini Primavera Alfredo
- Macaroni and Cheese add \$1.00/guest

Vegetable Selections

- Green Bean Almondine
- Seasonal Medley
- Sautéed Zucchini and Squash
- Maple Glazed Carrots
- Steamed Asparagus-*seasonal*...add \$1.00/guest

Premium Entrée Selections

- Roast Prime Rib Au Jusadd \$/6.00/guest
- Lobster-Dill Cream -Salmon...add \$4.00/guest
- BBQ Glazed Salmonadd \$4.00/guest
- Beef Tenderloin.....add \$6.00/guest
- BBQ Tavern Ribs.....add \$4.00/guest

Plated Dinner Options

- Split Choice Entrée- Traverse City Cherry Chicken or Filet Mignon
\$24.75 per guest
- Filet Mignon and Traverse City Cherry Chicken
\$30.75 per guest
- Filet Mignon and Baked Salmon with a Lobster-Dill Sauce
\$37.50 per guest

Buffet Dinner Prices

One Entrée\$18.95
Two Entrees.....\$21.95
Three Entrees\$23.95

Bronze Wedding Package Includes:

- White Cloth and Skirting for All tables
- Uniformed Wait Staff
- Dessert Management Service
- White Guest Table Linens
- Complete China and Silverware
- Sound System,
- Wireless Microphone,
- Blue Ray system
- Coffee Service
- Room Rental, Tables and Chairs

Silver Wedding Package Buffet

Includes a garden salad with dressing, one vegetable, one starch or one pasta and choice of entrees.
Also includes fresh bakery basket with butter

Entrée Selections

- Traverse City Chicken
- Chicken Marsala
- Chicken Florentine
- Chicken Piccante
- Chicken Parmesan
- Bone-in Herb En-Crusted Chicken
- Roast Beef with a Cabernet Demi Glace
- Brown Sugar Glazed Ham
- Apple Glazed Pork Tenderloin
- Lemon Baked Cod
- Tortellini Primavera Alfredo
- Polish Sausage with sautéed Peppers and Onions
- Vegan Option: Stuffed Portabella mushroom with fresh basil, roasted red peppers and tomato

Starch Selections

- Italian Roasted Yukon Gold Potatoes
- Garlic Mashed Potatoes
- Parmesan Whipped Potatoes
- Garden Vegetable Rice Pilaf
- Tortellini Primavera Alfredo
- Macaroni and Cheese add \$1.00/guest

Vegetable Selections

- Green Bean Almondine
- Seasonal Medley
- Sautéed Zucchini and Squash
- Maple Glazed Carrots
- Steamed Asparagus-*seasonal*.. add \$1.00/guest

Premium Entrée Selections

- Roast Prime Rib Au Jus.....add \$/6.00/guest
- Lobster-Dill Cream -Salmon ...add \$4.00/guest
- BBQ Glazed Salmon.....add \$4.00/guest
- Beef Tenderloinadd \$6.00/guest
- BBQ Tavern Ribs.....add \$4.00/guest

Plated Dinner Options

- Split Choice Entrée- Traverse City Cherry Chicken or Filet Mignon
\$50.75 per guest
- Filet Mignon and Traverse City Cherry Chicken
\$56.75 per guest
- Filet Mignon and Baked Salmon with a Lobster-Dill Sauce
\$63.50 per guest **Inclusive of a Full Open Bar**

Buffet Dinner Prices

- One Entrée.....\$30.95
- Two Entrees\$33.95
- Three Entrees.....\$35.95

Silver Wedding Package Includes:

- White Cloth Linen and Skirting for All Buffets
- **Colored Linen Napkins**
- Uniformed Wait Staff
- Dessert Management Service
- White Guest Table Linens
- Coffee Service
- **6 hours Continuous Call Open Bar Service**
- **Bartender Service**
- Complete China and Silverware
- Sound System, Wireless Microphone, Blue Ray system
- Room Rental Fee

Platinum Wedding Package Buffet

Includes a garden salad with dressing, one vegetable, one starch or one pasta and choice of entrees.
Also includes fresh bakery basket with butter

Entrée Selections

- Traverse City Chicken
- Chicken Marsala
- Chicken Florentine
- Chicken Piccante
- Chicken Parmesan
- Bone-in Herb En-Crusted Chicken
- Roast Beef with a Cabernet Demi Glace
- Brown Sugar Glazed Ham
- Apple Glazed Pork Tenderloin
- Lemon Baked Cod
- Tortellini Primavera Alfredo
- Polish Sausage with sautéed Peppers and Onions
- Vegan Option: Stuffed Portabella mushroom with fresh basil, roasted red peppers and tomato

Premium Entrée Selections

- Roast Prime Rib Au Jus.....add \$/6.00/guest
- Lobster-Dill Cream -Salmon ...add \$4.00/guest
- BBQ Glazed Salmon.....add \$4.00/guest
- Beef Tenderloinadd \$6.00/guest
- BBQ Tavern Ribs.....add \$4.00/guest

Starch Selections

- Italian Roasted Yukon Gold Potatoes
- Garlic Mashed Potatoes
- Parmesan Whipped Potatoes
- Garden Vegetable Rice Pilaf
- Tortellini Primavera Alfredo
- Macaroni and Cheese add \$1.00/guest

Vegetable Selections

- Green Bean Almondine
- Seasonal Medley
- Sautéed Zucchini and Squash
- Maple Glazed Carrots
- Steamed Asparagus-*seasonal*.....add \$1.00/gue

Plated Dinner Options

Split Choice Entrée- Traverse City Cherry
Chicken or Filet Mignon
\$60.75 per guest

Filet Mignon and Traverse City Cherry Chicken
\$68.75 per guest

Filet Mignon and Baked Salmon with a Lobster-
Dill Sauce
\$75.50 per guest **Inclusive of a Full Open Bar**

Buffet Dinner Prices

One Entrée\$42.95

Two Entrees.....\$45.95

Three Entrees\$47.95

Platinum Wedding Package Includes:

- White Cloth Linen and Skirting for all Buffets
- **Colored Linen Napkins**
- Uniformed Wait Staff
- Dessert Management Service
- **Cheese and Fruit Display Appetizer**
- **Choice of One Late Night Snack**
- **White, Black or Ivory Guest Table Linens**
- Coffee Service
- Complete China and Silverware
- **Bartender Service 6 Hours**
- **6 hours of Continuous Call Open Bar Service**
- **Champagne Toast For All Wedding Guests**
- **Ceremony Chair Setup and Rental**
- Sound System, Wireless Microphone, Blue Ray system
- Room Rental Fee Included

Platinum Plus Wedding Package Buffet

Minimum of 100 guests required

Includes a garden salad with dressing, one vegetable, one starch or pasta and choice of entrees.
Also includes fresh bakery basket with butter

Entrée Selections

- Traverse City Chicken
- Chicken Marsala
- Chicken Florentine
- Chicken Piccante
- Chicken Parmesan
- Bone-in Herb En-Crusted Chicken
- Roast Beef with a Cabernet Demi Glace
- Brown Sugar Glazed Ham
- Apple Glazed Pork Tenderloin
- Lemon Baked Cod
- Tortellini Primavera Alfredo
- Polish Sausage with sautéed Peppers and Onions

Starch Selections

- Italian Roasted Redskin Potatoes
- Garlic Mashed Potatoes
- Garden Vegetable Rice Pilaf
- Macaroni and Cheese add \$1.00/guest

Vegetable Selections

- Green Bean Almondine
- Seasonal Medley
- Sautéed Zucchini and Squash
- Maple Glazed Carrots
- Steamed Asparagus-*seasonal*.. add \$1.00/guest

Premium Entrée Selections

- Roast Prime Rib Au Jus add \$6.00/guest
- Lobster-Dill Cream -Salmon... add \$3.00/guest
- BBQ Glazed Salmon add \$3.00/guest
- Beef Tenderloin..... add \$6.00/guest
- Tavern Ribs.....add \$3.00/guest

Plated Dinner Options

- Split Choice Entrée- Traverse City Cherry
Chicken or Filet Mignon
\$65.75 per guest
- Filet Mignon and Traverse City Cherry Chicken
\$73.75 per guest
- Filet Mignon and Baked Salmon with a Lobster-
Dill Sauce
\$77.50 per guest

Buffet Dinner Prices

One Entrée \$54.95
Two Entrees..... \$57.95
Three Entrees \$59.90

Platinum Plus Wedding Package Includes:

- White Cloth Linen and Skirting for All Tables
- Colored Linen Napkins
- **Chair Covers with Sash**
- Uniformed Wait Staff
- Dessert Management Service
- **Cheese and Fruit Display Appetizer**
- **Choice of One Late Night Snack**
- **Choice of Two Hors D'oeuvres**
- **White, Black or Ivory Guest Table Linens**
- **Gourmet Coffee Station**
- Complete China and Silverware Service
- **Bartender Service**
- **6 Hours of Continuous Call Open Bar Service**
- **Champagne Toast For All Wedding Guests**
- Coffee Service
- Sound System, Wireless Microphone, Blue Ray system
- **Ceremony Chair Setup and Rental**
- Room Rental Fee Included

Sunday Brunch Wedding Package

Sunday Brunch Buffet Includes:

Minimum of 75 guests required

Buffet Selections

- Fresh Grilled Honey Glazed Salmon
- Chicken: One Chicken selection of your Choice
- Scrambled egg with or without Cheddar Cheese
- Crispy Bacon
- Link Sausage
- Roasted Breakfast Potatoes
- Fresh Fruit Display
- Assorted Imported and Domestic Cheeses with Crackers
- Bagels with Cream Cheeses and Whipped Butter
- English Muffins
- Baked French Toast Swirl
- Assorted Miniature Pastries
- Variety of Jams and Jellies

Beverage Selections

- Mimosas- *Champagne/Orange Juice Cocktail with Strawberry Garnish*
available during buffet service time
- Coffee and Tea Self-Serve Station for the entirety of the event
- Water and assorted juices for the entirety of the event

\$21.95 per guest

Sunday Brunch Wedding Package Includes:

- White Cloth Linen and Skirting for All Tables
- Colored Linen Napkins
- Uniformed Wait Staff
- Dessert Service
- Beverage Attendant Service
- All Service Fees are Included
- Ceremony Chair Setup and Rental
- Sound System, Wireless Microphone, Blue Ray system
- White Guest Table Linens
- Complete China and Silverware Service
- Hall Rental Fee Included

Not available for Friday or Saturday events

Minimum of 75 guests required

Only available in Buffet Format

Cold/ Hot Hors D'oeuvres

Hors D'oeuvres Package Selections

Starter's Package

Choose Three Appetizers of your Choice
One Hour of Service
\$5.95 per person

Lighter Side Package

Three Hot and Three Cold Selections
Two Hours of Service
\$7.95 per guest

Butler Style Package 1

Tray Passed
Two Hot and Two Cold Selections
One Hour of Service
\$11.95 per person

Butler Style Package 2

Tray Passed
Three Hot and Three Cold Selections
Two Hours of Service
\$14.95 per person

Hot Appetizers

- Tavern Pub Wings: Honey, BBQ or Buffalo Style
- Home-Made Boneless Wings
- Vegetable Spring Rolls with a Sweet Asian Sauce
- Chicken Satay
- Bacon Wrapped Artichokes
- Boursin Cheese Stuffed Mushrooms
- Crab Stuffed Mushrooms (add .75 per guest)
- Coconut Shrimp (add \$1.00 per guest)
- Create your Own Pulled Pork Sliders
- Spinach and Artichoke Dip with Warmed Pita Bread
- Garlic Roasted Asparagus spears wrapped in Prosciutto
- Buffalo Chicken served Homemade Tortilla Chips
- Bavarian Pretzel Sticks with a Cheese Ale Dip
- Teriyaki Tenderloin Tips served with a toasted Crostini
- Wild Mushroom Crostini

Cold Appetizers

- Feta, Roasted Red Peppers and Tomato Bruschetta
- Fresh Marinated Mozzarella, Tomato, Basil Brochette finished with a Balsamic Reduction
- Home-Made Salsa and Chips
- Antipasto Kabobs
- Beef Medallions with a cool horseradish cream sauce or a gorgonzola cream sauce (add \$1.75 per guest)
- Jumbo Shrimp Cocktail with homemade cocktail sauce (add \$2.00 per guest)
- Traditional Hummus and Feta served with cucumber, tomato, and pita triangles
- Herbed Goat Cheese served with Flatbreads
- Asparagus Spears wrapped in Black Forest Ham and finished with a honey mustard sauce
- Mini Cheese Ball Bites: Basil, or Spinach Sundried Cherries or Crushed Pecans
- Blackened Cilantro and Lime marinated Shrimp served on a crispy cucumber
- Cucumber Fruit Salsa served with homemade Tortilla Chips

Each additional hors d'oeuvres selection add \$1.95 per guest

Gathering Platters

Antipasto

- Olives, Genoa Salami, Artichoke Hearts, Roasted Red Peppers, Tomatoes, Fresh Mozzarella Cheese

\$2.75 per guest

Vegetable Crudités

- Crisp Vegetables served w/ House Ranch Dip

\$1.75 per guest

Fresh Seasonal Fruit Tray

- Selection of Seasonal Fresh Cut Fruit and berries

\$2.00 per guest

Mediterranean Display

Marinated olives, hummus, Greek peppers, feta cheese, sundried tomatoes served with pita wedges

\$3.85 per guest

Fruit, Cheese and Gourmet Cracker Display

- Fresh Seasonal Fruit and Berries, Selection of Cheeses and Spreads, Gourmet Crackers

\$2.25 per guest

Fruit and Vegetable Display

Fresh Seasonal Fruit and Berries, Crisp Vegetables served with House made Ranch dip

\$2.00 per guest

Jumbo Shrimp Cocktail

- Served with Homemade Cocktail Sauce

\$5.50 per guest

Smoked Salmon Display

A side of smoked house smoked salmon with chopped eggs, cucumber, red onion, crème fraiche and capers.

Accompanied by a t

toasted crostini

\$3.65 per guest



Let us prepare and serve your event with excellence.

Late Night Snacks

\$2.95 per guest Choice of One

Assorted Appetizer Size Pizza

Cheese, Meat and Vegetarian

Bavarian Soft Pretzel Sticks

Served with Assorted Mustard and Cheese for dipping

Loaded Nacho Bar

Served in Nacho Trays with Seasoned Ground Beef, Melted Cheese and Appropriate Condiments

Gourmet Popcorn Bar

Caramel, Cheddar, and Butter Popcorns

Sweet Endings

Chef's Favorite Dessert Table

- A selection of Mini Pastries, Cakes, and Tortes selected by our pastry chef
\$ 3.50 per guest

Novelty Candy Table

- Up to 6 Assorted Candies elegantly displayed in glass jars and served in novelty baggies
Price Based on Selections

Traditional Pie Assortment

- Assorted seasonal pie slices served with whipped cream
\$2.95 per guest

Donuts and Cider Station (seasonal)

- Fresh donuts and cider straight from the mill
\$2.75 per guest

Gourmet Brownies

- Heath Bar, M&M, and Fudge
\$20.00 per dozen

Fresh Baked Cookies

- Chocolate Chunk, Oatmeal Raisin and Macadamia Nut
\$ 10 per dozen

Sundae Station

Build your own sundae with vanilla ice cream salted caramel gelato, hot fudge, caramel sauce, maraschino cherries, sprinkles, and candy bits
\$3.95 per guest

Beverage Services

All services include glass barware.
Bartenders included unless stated otherwise.

Beer and Wine Open Bar

- Premium House Wines: Merlot, Cabernet Sauvignon, Chardonnay, & White Zinfandel
 - Bud Light and Labatt's
 - Northwood Soda Products
- \$9.95 per guest for 6 hours**

Non-Alcoholic Beverage Station

A selection of Soft Drinks, Bottled Water, and Assorted Juices
\$2.95 per guest for a 6 hour wedding reception
Or \$1.95 per guest per hour, 2 hour minimum

Champagne Additions

Champagne Toast: \$3.25 per guest
Champagne at the Bar: Priced per bottle

Sparkling Punches

Citrus sparkling punch
Muddled wild berry punch
Apple ginger sparkling punch
\$3.95 per guest for a 6 hour reception
Or \$1.50 per guest per hour with
2 hour minimum



Call Open Bar

- Smirnoff Vodka
- Canadian Club Whiskey
- Jim Beam Bourbon
- Bacardi Rum
- Captain Morgan's Spiced Rum
- Dewar's Scotch
- Beefeaters Gin
- Peach Schnapps
- Bud Light and Labatt's
- Premium House Wines:
 - Merlot
 - Cabernet Sauvignon
 - Chardonnay
 - White Zinfandel
- Northwood Soda Products

\$12.95 per guest for 6 hours



Patio Bar Setup

Auxiliary bar setup outside on the patio
in addition to our reception room bar
\$250 (weather dependent)

The Bridal Details

You are almost there!

For the bride that thinks of everything, here are a few more details we need from you no later than 10 days before your wedding

What is your final guest count? _____

Is your ceremony on site or elsewhere? _____

What time? _____

Have you made your hors d'oeuvres selections? _____

Have you made your dinner selections? _____

Are you having a late night snack? _____

Are you having a champagne toast? _____

If so, for all guests? _____

What color napkins would you like to have? * _____

Would you like white, black or ivory for your guest table linens? * _____

Would you like chair covers? * _____

What color sash would you like to have? * _____

Are you having a head table? _____

If so, how many seats are needed? _____

Are you having a photo booth, band or DJ? _____

Do you need a table provided for any of them? _____

Are you having a cake table? _____

A registration table? _____

A gift table? _____

A favor table? _____

Will you have assigned tables for seating? _____

What are your desired plans for set up? _____

Do you have any specific cake instructions? (i.e., save the top, etc.) _____

Are you providing a decorative cake server and knife? _____

Will it be OK for our bartenders to have a tip jar? _____

Provide a name and cell phone number for a Day-Of Contact: _____