



PINE KNOB

Mansion – 150 maximum

Saturday (130 adult minimum)	\$87.00 per person
Friday (100 adult minimum)	\$77.00 per person
Sunday (100 adult minimum)	\$77.00 per person

*For Holiday and Winter pricing, please contact the office

Carriage House – 280 maximum

Saturday (150 adult minimum)	\$87.00 per person
Friday (100 adult minimum)	\$77.00 per person
Sunday (100 adult minimum)	\$77.00 per person

*For Holiday and Winter pricing, please contact the office

Amenities Included

- 6 Hour Hall and Outdoor Patio Rental
- 5 ½ Hour Premium Open Bar
- Three Course Sit Down or Buffet Dinner
- Chiavari Chairs
- China and Linens (white or ivory table cloths, colored napkin)
- Complimentary Bridal Room
- Access to our Gardens
- ½ Hour Clean-up Time (additional time occurred will be charged)
- Valet (Mansion only)
- 21% Service Charge

All food and alcohol is subject to 6% sales tax

Available Amenities

Ceremony Site

Have your wedding ceremony on site at either the Mansion Gazebo or the Carriage House Pavilion
\$950

Outdoor Bar

Add a second bar outside so your guests can enjoy all that the patio has to offer

5 ½ Hour Rental – \$500

1 Hour Cocktail Rental – \$350

Peppino Room / Bridal Suite

Upgrade to a newly renovated bridal suite designed specifically for getting ready on your special day.

8 Hour Room Rental – \$500

Additional Hours – \$100 per hour

Cake Service

We will cut your cake and serve it directly to your guests on matching china

\$1.00 more per person for chocolate covered strawberries

\$1.95 per person

Bar Packages

Premium Bar (included in main package)

Tito's Vodka, Tanqueray Gin, Canadian Club Whiskey, Dewar's White Label Scotch, Bacardi Rum, Captain Morgan's Spiced Rum, Jack Daniels, Jim Beam, Dekuyper Peach Schnapps

Supreme Bar – \$6 more per guest

Grey Goose Vodka, Crown Royal Whiskey, Chivas Scotch, Grand Marnier, Bailey's, and Kahlua

Beer and Wine (included in all packages)

Chardonnay, Cabernet, Merlot, Pino Grigio, White Zinfandel, Labatt Blue, and Labatt Blue Light

Champagne Toast – \$20 per bottle

Wine Pour at Dinner – \$20 per bottle

**Specialty kegs are available upon request and must be requested at least 4 weeks before event. All specialty alcohol is subject to a market price upcharge.

Three Course Dinner

Rolls and Butter, Coffee, and Premium Open Bar included

Salad

Your choice of one salad served to all of your guests

Fresh Garden Salad
Classic Caesar Salad
Michigan Salad

Dressings: Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, Italian, of Greek

Pasta

Your choice of one pasta dish

Penne with Tomato Basil
Fettuccini with Alfredo Sauce
Cheese Tortellini Uncensored
Customize: Pick your noodle then your sauce

Entrees

Your choice of one for Sit Down or two for Buffet

Chicken Breast

Step 1. Pick your preference

Flour Dusted
Pan Seared
Grilled

Step 2. Pick your sauce

Béarnaise – Garlic butter cream sauce

Piccata – White wine lemon and capers

Kopa – Spinach cream sauce

Mesquite – Whole grain mustard sauce

Quattro Formaggio – Four cheese sauce

Marsala – Marsala wine with mushrooms

Ala Fresco – Fresh tomatoes with spinach

Sirloin Steak – Sliced steak topped with fresh mushrooms in a burgundy sauce

Atlantic Salmon – Bourbon glaze with pineapple salsa

Portobello Wellington – Portobello mushrooms stuffed with cheese and wrapped in phyllo dough

Eggplant Palomino – Grilled slice eggplant with a cream sauce

Seasoned Top Sirloin with Carver (Buffet only)

NY Strip (Sit down only)

Sides

Your choice of two for Sit Down or three for Buffet

Red Ribbon Green Beans
Broccoli Florets
Green Bean Almondine
Seasonal Steamed Vegetable Array
Honey Belgian Carrots
Roasted Brussel Sprouts
Quinoa Brown Rice Blend
Corn O'Brien
Garlic Roasted Redskins
Oven Roasted Potatoes with Rosemary
Garlic Mashed Potatoes

Optional Upgrades

Choice Plate	\$5.95 per person
Duet Plate	\$5.95 per person
Roast Top Sirloin	\$8.95 more per person
Filet Mignon	\$13.95 more per person
Marinated Kebobs, Chicken or Beef	Current market value
Prime Rib or Beef with Au Jus	Current market value
Jumbo Shrimp	Current market value
Char-grilled Lamb Chops	Current market value

Guests requiring special needs due to dietary restrictions must be notified at time of menu selection and will be chef's choice.

According to the Michigan Food Code, consuming raw or uncooked meat or fish may increase your risk of foodborne illness.

Hors D'oeuvres

Tabled Hors D'oeuvres

Fruit, Cheese, & Crudités

Assorted seasonal fruits and vegetables, crackers, bread sticks, cheese sticks, dips, and salami sticks
\$10.95 per person (100 minimum)
\$1.95 more person for Antipasto Display

Antipasto Display

Imported assorted cheeses, meats, crudités with crackers, dips, with a beautiful display of marinated vegetables
Shrimp \$3.50 more per person
\$9.95 per person (100 minimum)

Passed Hors D'oeuvres

Trio (three items) – \$8.95 per person (100 minimum)
Tetrad (four items) – \$9.95 per person (100 minimum)
Quinate (five items) – \$10.95 per person (100 minimum)

Salmon Canapes – Mini garlic toast, shaved smoked salmon, cream cheese, red onion, and capers

French Puff Pastries – Chicken, crab, or vegetarian (sandwich style spread)

Bruschetta Bread – Ciabatta bread with fresh tomatoes, basil, olive oil, and seasonings

Asparagus or Melon with Prosciutto – Prosciutto wrapped around the cantaloupe or asparagus on a bamboo skewer

Beef & Cheddar Arbors – Mini garlic toast with roast beef pre-marinated in balsamic vinaigrette to give the roast a sweet flavor and backed with cheddar cheese on top

Caprese Skewer – Fresh tomato, basil, and mozzarella balls served on a bamboo skewer drizzled with olive oil and sea salt

Spanakopita – French puff pastry filled with spinach and cheese toasted

Petit Assorted Mini Quiches – Bite size quiches served hot

Sesame Chicken Satay – Sliced grilled chicken breast served with sesame seed dressing drizzled on top

Meatballs – Homemade Swedish, BBQ, or Bourbon sauce tossed over meatballs

Cherry Pepper Poppers – Cherry peppers with cheese wrapped in bacon

Jumbo Shrimp Cocktail – A jumbo shrimp served with cocktail sauce and a lemon (\$2.50 more per person)

Mini Coney Dogs – Bite size Coney dogs topped with cheese and chili sauce

Late Night Snacks

Based on half your guest count

Pizza Bar

Assorted square pizza covered with mozzarella cheese and pizza sauce topped with assorted fresh veggies and meats
\$7.50 per person

Coney Island Bar

Coney Island hot dogs served with chili, onions, jalapeno peppers, relish, condiments and a bag of chips
\$7.50 per person

Slider Bar

Mini hamburger served with American, Swiss, Munster, and hot pepper jack cheese complete with lettuce, tomatoes, onions, grilled onions, mushrooms, pickles, condiments, and a bag of chips.
\$7.50 per person

Taco Bar

Hard shells, soft shells, refried beans, beef, cheese, lettuce, sour cream, and condiments
\$8.50 per person

Hot Pretzels

Hot large soft pretzel served with hot cheese and mustard
\$4.95 per person

S'more Bar

Roast marshmallows and top it with chocolate, Reese's, or peppermint patties sandwiched between two graham crackers
\$4.95 per person