



Evergreen Resort  
Weddings

## *Weddings by Evergreen Resort*

There is not a more magical time in a person's life than when they are newly engaged and planning their wedding. Now it is time to bring all of those dreams to life. Whether you are planning a gala for 200 or an intimate family gathering, our professional staff is ready to ensure your perfect wedding. We will make sure that no detail is overlooked as you enjoy this most memorable day.

As Cadillac's only full service resort we can help you plan a brilliant Destination Wedding including a discounted room block for your out of town guests, rehearsal dinner, wedding ceremony, wedding reception and your farewell brunch and gift opening.

Enjoy the scenic outdoor setting while saying your "I Do's" at our wedding arbor located on the fringe of the Spruce Golf Course.

Set with crisp white chairs your outdoor ceremony will be surrounded in the beauty that is Northern Michigan. You may choose to continue your reception from our beautiful outdoor Terrace Tent on the Green or move indoors to a richly appointed banquet room.

## *Wedding Packages*

Served to a minimum of 30 guests

All Entrees may be served as a Plated option or Buffet style.

Plated meals are served with a garden salad of crisp mixed seasonal greens, heirloom tomatoes, red onions and sliced cucumbers. Ranch dressing and balsamic vinaigrette will be pre-set on each dining table. Buffets will include a fresh salad station featuring two different salad selections. All meals are served with fresh baked dinner rolls. Buffets will be served for two hours.

### *Silver Package*

*Two hors d'oeuvres*

*Two salads (buffet only)*

*One starch*

*One Vegetable*

*One Entree*

*\$25.00 per person*

### *Gold Package*

*Three hors d'oeuvres*

*Two salads (buffet only)*

*One starch*

*One Vegetable*

*Two Entrees*

*Champagne Toast for Head Table*

*\$32.00 per person*

Both options include a beverage station throughout the dinner service and complimentary cake cutting and serving

## *Hors d'oeuvres*

*Hors d'oeuvres to be served for 1 hour*

*\*Melon Ball display w/ Fruit dip*

*\*Apricot Glazed Fruit Tarts with Vanilla Greek Yogurt*

*\*Smoked Salmon Mousse in English Cucumbers*

*\*Assorted artisan & domestic cheeses*

*\*Grilled Harvest Vegetable Display*

*\*Mini Quiches*

*\*Spanakopitas*

*\*Sausage stuffed Mushroom Caps*

*Shrimp Cocktail - surcharge of \$2.00 per person*

## *Salads*

*Choose two from the selection of salads to be presented on a beautiful salad station on the buffet. Plated meals are served with a garden salad.*

*\*Garden Salad*

*Tossed mixed greens with heirloom tomatoes, sliced cucumbers, and red onions with*

*Ranch and balsamic vinaigrette*

*\*Caesar Salad*

*Crisp romaine, three cheese blend, croutons, and rich Caesar dressing*

*\*Northwood's Salad*

*Crisp mixed greens, dried cherries, walnuts, mandarin oranges and red onion with a raspberry vinaigrette*

## *Vegetables*

*\*Stir Fry Vegetables*

*Seasonal mix including broccoli, cauliflower, carrots, onions and peppers*

*\*Steamed Broccoli with Butter*

*\*Steamed Green Beans with Butter*

*\*California Blend*

*Mixed Cauliflower, broccoli and carrots*

*\*Grilled Harvest Vegetables*

*Grilled, seasonal blend of vegetables*

*\*Fresh Seasonal Vegetable*

## *Starches*

*\*Oven Roasted Redskins*

*\*Greek yogurt whipped Sweet potatoes*

*\*Herb Roasted Sweet Potatoes*

*\*Asiago Whipped Redskins*

*\*Wild Rice Pilaf*

*\*Cauliflower Mash*

## Entrees

### \* Beef Broccoli Stir Fry

Boneless sirloin of beef strips quickly stir fried with onion, garlic, and broccoli brought together with a sweet ginger soy glaze served over rice

### \* Braised Short Ribs

A slowly braised portion of beef short rib yielding a tender rich beef flavored entree with aromatic herbs

### \* California Kebobs

Two alternating skewers of chargrilled tender beef tips, peppers, onions, mushrooms, zucchini, and cherry tomatoes, marinated in a citrus apricot nectar and herb

### \* Lemonade Chicken

Tender bone in chicken browned and baked a rich red sauce balanced with concentrated lemon

### \* Caribbean Chicken Breast

A boneless chargrilled chicken breast marinated in honey and lemon with herbs reminiscent of jerk but not as pungent or hot

### \* Strawberry Italian Wine Cream Chicken

Boneless broiled chicken breast with basil and pepper topped with a marsala strawberry sauce

### \* Teriyaki Salmon

A chargrilled boneless filet of salmon marinated in a sweet ginger soy and wine brine

### \* Salmon with Cilantro Pesto

Cilantro pesto topped boneless chargrilled salmon filet

### \* Gourmet Catfish

Panko breaded and fried catfish filets smothered with creamy, champagne Cajun sauce

### \* Smoked Pork Loin w/ plum sauce

Smoked pork loin cutlets in a plum brandy and orange sauce with ginger

### \* Intoxicated Pork

Seared pork loin with herbs sliced and served with its own garlic wine pan reduction

### \* Shrimp and Chicken Satay

Alternating chicken and shrimp, skewered and basted in a citrus, herb, sweet and peanut sauce

## *Children's Menu \$8.00*

*Served to ages 10 and under. Choose one selection. All meals served plated style with applesauce.*

*Chicken Strips with French Fries*

*Chopped Steak with fresh fruit*

*Linguini with Alfredo sauce & garlic toast*

*Grilled cheese with French Fries*

**Beverage Station-**

*Served throughout dinner service*

*Regular & Decaf Coffee*

*Herbal Teas*

*Iced Tea*

*Lemonade*

**Beverage Packages**

**Four Consecutive Hours**

**Beer and Wine Package:**

**Draft Domestic Beer-** *Bud Light, Bud or Miller Light*

**House Wines-** *Sycamore Lane, Cabernet, Merlot, Pinot Noir, Chardonnay, White Zinfandel, and Pinot Grigio*

**Soft Drinks-** *We proudly serve Pepsi Products*

*\$14.00 per person*

*\$5.00 per person per additional hour*

**House Brands:**

**Well brand liquors-** *Vodka, Gin, Rum, Scotch, Whiskey, Brandy, Bourbon, Peachtree, Amaretto, Caffè Lolita*

**Draft Domestic Beer-** *Bud Light, Bud or Miller Light*

**House Wines-** *Sycamore Lane, Cabernet, Merlot, Pinot Noir, Chardonnay, White Zinfandel, and Pinot Grigio*

**Soft Drinks-** *We proudly serve Pepsi Products*

*\$15.00 per person*

*\$5.00 per person per additional hour*

**Call Brands:**

**Call brand liquors-***Smirnoff Vodka, Beefeaters Gin, Captain Morgan Rum, Bacardi, and Malibu Rum, Jack Daniels, Seagram's 7 Crown, Jim Beam, and Dewar's*

**Domestic Draft Beer-***Bud Light, Bud or Miller Light*

**House brand wine-***Sycamore Lane, Cabernet, Merlot, Pinot Noir, Chardonnay, White Zinfandel, Pinot Grigio*

**Soft Drinks-***We proudly serve Pepsi Products*

*\$18.00 per person*

*\$5.00 per person per additional hour*

**Premium Brands:**

**Premium Brand Liquors-***Absolute, Tanqueray, Sailor Jerry, Bacardi, Malibu Rum, Crown Royal, Maker's Mark, Southern Comfort, Chivas Regal, Kahlua, Bailey's, Christian Brother's, Peachtree*

**Selection of Bottle Beer-***Bud, Bud Light, Miller Light, Labatts, Labatt's Blue Light, Coors Light*

**House brand wine-***Sycamore Lane, Cabernet, Merlot, Pinot Noir, Chardonnay, White Zinfandel, Pinot Grigio*

*\$20.00 per person*

*\$5.00 per person per additional hour*

*Additional Items available-*

*House Champagne \$20.00 per bottle*

*Mimosas \$5.00 per glass*

*\*In accordance with the laws of the State of Michigan, Evergreen Resort is the only licensee authorized to purchase, sell, or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into Evergreen Resort from outside licensed premises, nor are they permitted to leave the premises.*

For more information, please contact:

Alli Halladay

Catering Sales Manager

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231-942-7040

Evergreen Resort

7880 Mackinaw Trail

Cadillac, MI 49601

All food and beverage subject to 21% taxable service charge and 6% Michigan sales tax.

Prices are subject to change until written confirmation 30 days prior to event.

A guarantee of exact attendance is required at least seven working days prior to event.



### General Information and Policies for Events:

#### **Reservations**

- Banquet rooms and meeting rooms are reserved through the sales office. Office hours are Monday through Friday 8:30 am to 5:00 pm. The telephone number is 800-632-7302. Appointments are advised.
- All arrangements for menus and other details must be finalized two weeks prior to your scheduled event, and should be made with your sales manager or event coordinator.

#### **Food and Beverage**

- Evergreen Resort will provide all food service and beverages with the exception of certain cakes.
- All food and beverage sales are subject to state sales tax and 20% service charge.
- All perishable food at appetizer parties will be removed after three hours.
- Food and alcoholic beverage may not be removed from premises due to state regulations.
- All bars will close at 12:00 am (Terrace on the Green bar service will cease at 11:00 pm). All Federal, State and Local Laws with regard to food and beverage purchase and consumption are adhered to strictly. Your cooperation with our staff is appreciated.
- We offer a complete selection of beverages to complement your function. However, we cannot serve alcohol to anyone under the age of 21. If there is a question of age, picture ID will be required.
- Evergreen Resort is available for your function until 12:00 am.

#### **Deposit**

- A deposit is required at the time you book your event. The deposit is equal to the reservation fee for the room. The deposit will be applied to your final bill and is non-refundable.
- Wedding receptions require a \$750.00 minimum non-refundable deposit.
- Evergreen Resort reserves the right to request an additional deposit.
- All deposits are non-refundable.

#### **Room Assignment**

Rooms are booked to various parties according to anticipated guaranteed number of guests. If there are fluctuations in the confirmed attendance, Evergreen Resort reserves the right to accordingly reassign the room.

#### **Ceremony**

There is a \$200.00 set up fee for a ceremony held at Evergreen Resort in addition to the reception. Evergreen Resort does not provide an officiant or direct any ceremonies.

#### **Reservation Fee**

- The Reservation Fee includes room set up, liability, clean-up, white linen table clothes, napkins, and skirting, additional set up items (DJ table, gift table, registration table). The dance floor is not included and is a separate charge.
- The Reservation Fee is based on room requirements
 

Terrace on the Green	\$750.00	250 Guests
Cadillac Room	\$450.00	150 Guests
Wexford Room	\$450.00	100 Guests
Cadillac E Room	\$150.00	40 Guests
Golf Room	\$100.00	24 Guests
Mitchell Room	\$100.00	20 Guests
Velma's	\$50.00	8 Guests

**Linen**

White linen will be provided without charge. Different colored napkins are available for an additional charge.

**Guarantees**

- Food and beverage prices are subject to change due to market conditions. Menu prices will not be guaranteed until thirty days prior to your event.
- Your guaranteed attendance is required by 5:00 pm, ten business days in advance of your event. Please contact your event manager at (231) 775-9947 with your confirmation. If we are unable to obtain a guaranteed count from you, we will use the highest estimated number of guests provided as the final count for room set-up, food preparation and billing.
- Your guaranteed count is your minimum charge and guarantees may not decrease. If you have additional attendance, you will be charged for the extra persons. Our banquet supervisor will confirm attendance with your designated representative the evening of the event.
- Should your guaranteed attendance fall below 75% of your estimated count, additional room rental rates may be applicable.

**Liability/Damage**

- Evergreen Resort reserves the right to inspect and control all private functions. Liability for and damage to the premises will be the responsibility of and charged to the sponsoring organization. The party in charge of the function is responsible for the conduct of all who attend.
- Evergreen Resort will not assume responsibility for the damage or loss of any merchandise or articles left in the banquet room prior to or following the scheduled event.
- Evergreen Resort may require a property damage deposit for various functions. This damage deposit is totally unrelated to the deposit required to reserve event space. Pending the result of a full inspection of the banquet room and related areas, all or a portion of the deposit will be returned, via mail, to the group.
- An additional \$100.00 may be assessed, under Evergreen Resort discretion if more than the standard clean-up is required.

**Tax Exemption**

At the time of booking, a tax-exempt certificate for the State of Michigan must be submitted in order for tax exemption to occur.

**Payment**

- All payments must be made in cash, check, cashier's check or major credit card.

- Thirty days prior to your event, 50% of the estimated bill is due.
- Ten days prior to your event, the remaining balance of the estimated bill is due.
- Total bill is due at conclusion of the event.
- Evergreen Resort does not direct bill.

#### **Outside Services**

- All performers and other entertainment must be cleared with the Evergreen Resort management. All indoor entertainment should end by 12:00 am, Terrace on the Green entertainment must cease by 11:00 p.m.
- Musicians, decorators, photographers, etc. will be booked by the person in charge of each event and will be solely their responsibility.
- Evergreen Resort will not store, set up or move cakes from outside sources. Cakes may not be set up more than two hours prior to event start time or less depending upon weather conditions..

#### **Decorations**

- Decorations must be coordinated with management, and must meet the fire regulations.
- Items are not to be taped or tacked on walls, ceilings, or surfaces in meeting rooms and banquet rooms, lobbies, etc. State Fire Regulations require that all materials be free standing.
- The Terrace on the Green Tent will not be available for set-up until after 10:00 a.m. on the day of the event.
- **Confetti and glitter are not allowed.**
- All candles are required to be glass enclosed. NO open flames will be allowed.