Wedding
Packages
DOUBLETREE
BY HILTON
BAY CITY – RIVERFRONT

WEDDING SPECIALS FOR WEDDINGS BOOKED AT THE DOUBLETREE BY HILTON BAY CITY- RIVERFRONT

Multiple Booking Discounts

Bridal and Baby Showers:

*Complimentary Centerpieces for the Shower
*No Room Rental Fee for the Shower
*Selection of Either Fountain Soft Drinks or One Non-Alcoholic Punchbowl Beverage Service
*10% Off Standard Menu Food Pricing
(Discount taken off prices in attached menus)

Rehearsal Dinner:

*Complimentary Centerpieces for the Dinner
*No Room Rental Fee for the Dinner
*Selection of Either Fountain Soft Drinks or One Non-Alcoholic Punchbowl Beverage Service
*10% Off Standard Menu Food Pricing
(Discount taken off prices in attached menus)

Gift Opening the Day after the Wedding:

*Complimentary Centerpieces for the Gift Opening
*No Room Rental Fee for the Gift Opening with Purchase of Full Breakfast
*10% Off Standard Menu Food Pricing
(Discount taken off prices in attached menus)

DOUBLETREE
BY HILTON
BAY CITY – RIVERFRONT

2018 Elegance Offering

Full Ballroom: 221 – 480 guests
Half Ballroom: 220 guests or less

Added Value, Select Three of the Following:

- Complimentary Wedding Ceremony for up to 200 people
- Complimentary Gold or Silver Chivari Chairs (Max of 300) (Subject to Availability)
- Complimentary Bar Package Upgrade to next tier
- 20 Breakfast Vouchers for the Riverfront Grille Breakfast Buffet
- Select Two Complimentary: Chargers, Backdrop, Dancefloor Furniture, Sequin Runners
- Butler Passed Signature Drink and 1.5 Order of Chef's Choice of Crostini
- Gourmet Coffee Station and Petit Four Sweets
- Late Night Snack (Pizza 1.5 Order)

Benefits:

- No Food or Beverage Minimums with Purchase of a Dinner and 5 Hour bar Package

Complimentary:

- Complimentary 6th Floor Hospitality Room for the Bridal Party (Subject To Availability)
- Complimentary Hotel Room for the Bride and Groom on the Night of the Wedding
- Standard Head Table White Backdrop with Five Up-Lights and Ten Colors to Choose From (Subject to Availability)
- Floor Length Imported Table Linens in Winter Elegance White with a White Table Overlay
- Colored Napkins
- All Guest Tables Include:
  Clear Gems around your Centerpieces, a Round OR Square Mirror and Three Votive Holders with White Candles per Each Guest Table
- Elegance Table Centerpieces for all Guest Tables with Ten Different Centerpieces to choose from
  Add your own flowers and addition decor

Discounts:

- Upgraded Premium Chiavari Silver or Gold Wooden Chairs with a White Soft Seating Cushion discounted at $1.50 each
  (300 max) (Subject To Availability)
- The Premium White Ariella White Backdrop for a Discounted Price of $100.00
- Risers for the Head Table $75.00
- .25 Cent Gold or Silver Chargers
  (300 max)
- Premium Sequin Runners in Gold, Silver, Rose Gold, Black, or Silver Embroidered at a discounted price of $2.00 each
- White Leather Dance Floor Furniture $100.00
- Outdoor Wedding Ceremony, includes 220 chairs $295.00
  (Subject to Availability)

If Guest Counts Fall Below 125p Select 2 Items from the Added Value Selection and Five Items from the Complimentary Selection. All Dates and Items listed Above Subject to Availability.
Weddings Must Purchase a 5 Hour Bar Package and Dinner.
Not Valid on Existing

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

DOUBLETREE
BY HILTON
BAY CITY – RIVERFRONT

2019 Value Dates and Fridays

Full Ballroom: 221 – 480 guests
Half Ballroom: 220 guests or less

Benefits:

- No Food or Beverage Minimums with Purchase of a Dinner and 5 Hour bar Package

Complimentary:

- Complimentary 6th Floor Hospitality Room for the Bridal Party (Subject To Availability)
- One Complimentary Gold or Silver Cake Stand or Cupcake tier
- Complimentary Hotel Room for The Bride & Groom The Night Of The Wedding
- Standard Head Table White Back Drop with 5 Up-Lights & 10 Colors to Choose From (Subject to Availability)
- Floor Length Imported Table Linens in Winter Elegance White with a White Table Overlay
- Colored Napkins
- All Guest tables include:
  Clear Gems for around your centerpieces, a Round or Square Mirror and three Votive holders with White Candles Per each guest table
- Elegance Table Centerpieces for All of Your Guest Tables with 10 Different Centerpieces to Choose From which include:
  3 Piece Round Trios, 3 Piece Square Trios, Tall Pilsner, Glass Square, Silver Manzanita Tree's LED White Lighted Tree's, Tall Square Vase, Hurricane, 2 Gem Drop Trio, and the White Eiffel Tower
  Add your own flowers and additional décor.
- Gourmet Pizza for Your Late Night Snack

Discounts:

- Upgraded Premium Chiavari Silver or Gold Wooden Chairs with a White Soft Seating Cushion discounted at $1.50 each
  (300 max) (Subject To Availability)
- The Premium White Ariella White Backdrop for a Discounted Price of $100.00
- Risers for the Head Table $75.00
- .25 Cent Gold or Silver Chargers
  (300 max)
- Premium Sequin Runners in Gold, Silver, Rose Gold, Black, or Silver Embroidered at a discounted price of $2.00 each
- White Leather Dance Floor Furniture $100.00
- Outdoor Wedding Ceremony, includes 220 chairs $495.00
  (Subject to Availability)

If guest count falls below 125, select five items from the above offerings
All dates and items subject to availability

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

DOUBLETREE
BY HILTON
BAY CITY – RIVERFRONT

Sunday Weddings

Full Ballroom: 221 – 480 guests
Half Ballroom: 220 guests or less

Benefits:

- No Food or Beverage Minimums with Purchase of a Full Meal and Bar Package
- 10% off Total Food and Beverage Bill

Complimentary:

- Complimentary 6th Floor Hospitality Room for the Bridal Party (Subject To Availability)
- Complimentary Premium Ariella Head Table White Back Drop with 5 Up-Lights
- 1 Complimentary Gold or Silver Cake Stand
- Complimentary Hotel Room for the Bride & Groom the Night of the Wedding in a Deluxe Riverview King Hotel Room
- Floor Length Imported Table Linens in Winter Elegance White with a White Table Overlay
- Colored Napkins
- All Guest tables include:
  Clear Gems for around your centerpieces, a Round or Glass Square Mirror and 3 Votive holders with White Candles Per each guest tables
- Elegance Table Centerpieces for All of Your Guest Tables with 9 Different Centerpieces to Choose From which include:
  3 Piece Round Trios, 3 Piece Square Trios, Tall Pilsner, Glass Square, Silver Manzinia Trees LED White Lighted Trees, Tall Square ,Vase, Hurricane, 2 Gem Drop Trio, and the White Eiffel Tower
- Risers for the Head Table
  You add your own flowers and additional décor.
- 100 Crostini for your cocktail hour
  OR
- 100 pieces of gourmet pizza for your late night snack

Discounts:

- Upgraded Premium Chiavari Silver or Gold Wooden Chairs with A White Soft Seating Cushion discounted at $1.00 each (300 max) (Subject To Availability)
- Premium Sequin Runners in Gold, Silver, Rose Gold, Black, or Gray Embroidered at a discounted price of $1.50 each
- Gold or Silver Chargers discounted at .25 cent each (300 max)
- Discounted Indoor or Outdoor Wedding Ceremony $395.00
  (Indoor Rehearsal Space Not Available)
- White Leather Dance Floor Furniture $50.00

If guest count falls below 125, select five items from the above offerings.
All dates and items subject to availability

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

Fire and Ice 2.0 Wedding Offerings

Fire and Ice 2.0 Offerings Valid All Weekends November - March

Full Ballroom: 221 – 480 guests

Half Ballroom: 220 guests or less

Complimentary:

- Complimentary 6th Floor Hospitality Room for the Bridal Party (Subject To Availability)
- Complimentary Hotel Room for the Bride and Groom the Night of the Wedding in a Deluxe Riverview King Hotel Room
- 20 Complimentary Breakfast Coupons for the Riverfront Grille.
- Complimentary Gourmet Hot Chocolate Station upon Guest Arrival with Live Fire Features, Assorted Flavored Syrups, Whipped Cream, Cherries, Sprinkles, Marshmallows and Crushed Peppermint
- Decorative Ice Lights for your Head Table and Cake Table
- Standard head Table White Back Drop with Five Up-Lights and 10 Colors to choose from
- One Gold or Silver Cake Stand
- Floor Length Imported Table Linens with a White Table Overlay
- Complimentary Standard Silver Table Runners
- Colored Napkins
- Gourmet Late night S'mores Roasting Station complete with Live Roasting Boxes, Gourmet Flavored Marshmallows, Assorted Chocolates and Graham Crackers
  OR
- Gourmet Pizza for your Late Night Snack
- All Guest tables include:
  Clear Gems for around your centerpieces, a Round or Square Mirror and three Votive holders with White Candles Per each guest table
- Elegance Table Centerpieces for All of Your Guest Tables with 10 Different Centerpieces to Choose From which include:
  3 Piece Round Trios, 3 Piece Square Trios, Tall Pilsner, Glass Square, Silver Manzanita Tree's LED White Lighted Tree's, Tall Square Vase, Hurricane, 2 Gem Drop Trio, and the White Eiffel Tower
  You can add your own flowers and additional décor.

Discounts:

- Upgraded Premium Chiavari Silver or Gold Wooden Chairs with A White Soft Seating Cushion discounted at $2.00 each (300 max) (Subject To Availability)
- Premium White Ariella Backdrop for a Discounted Price of $100.00
- 0.25 Cent Gold or Silver Chargers (300 max)
- Premium Sequin Runners in Gold, Silver, Rose Gold, Black or Silver Embroidered for a Discounted Price of $2.50 Each
- Risers for the Head Table $75.00
- Onsite Indoor Wedding Ceremony $495.00 (Subject to Availability)(Rehearsal Space The Day Prior Not Available)
- White Leather Dance Floor Furniture $100.00

If guest count falls below 125, select five items from the above offerings.
All dates and items subject to availability

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

Menu
Selections
DOUBLETREE
BY HILTON
BAY CITY – RIVERFRONT

Hors d'oeuvres Selections

Chilled Hors d'oeuvres — Per 100 pieces

Shrimp Cocktail *(gluten-free, dairy-free)* $275
Poached Shrimp, Cocktail Sauce, Lemons

Tenderloin Crostini $300
Toasted Crostini, Gorgonzola Spread,
Roasted Tenderloin

Lox Crostini $275
Boursin Cheese

Seared Tuna Crostini $300
Wasabi Cream Cheese

Raspberry Chipotle Cream Crostini $275
Smoked Trout

Roasted Grape Tomato Crostini *(vegetarian)* $240
Goat Cheese

Warm Hors d'oeuvres — Per 100 pieces

Southwest Chicken Eggrolls $180
Grilled Chicken, Black Bean Corn Salsa,
Sour cream, Salsa

Crispy Pot Stickers $165
Pork with Goyza Sauce

Mini Vegetable Spring Rolls *(vegetarian, dairy-free)* $170
Orange Zesty Sauce

Stuffed Mushroom Caps $190
Pimento Cheese with Bacon OR
Spinach and Onion OR
Goat Cheese and Caramelized Onion

Mini Crab Cakes $225
Spicy Remoulade

Breaded Ravioli *(vegetarian)* $150
Marinara Dipping Sauce

Displays

Cheese Display with Assorted Crackers $4 pp
(vegetarian)
Artistic & Domestic Cheese

Fresh Fruit Display $3.50 pp
Fresh Seasonal Fruit Citrus Dip *(vegetarian, vegan, gluten-free)*
Sour Cream, Honey, Sugar *(vegetarian, gluten-free)*

Grilled Vegetable Display $3.50 pp
Grilled Seasonal Vegetables *(vegetarian, vegan, gluten-free)*
Roasted Red Pepper Dip *(vegetarian, gluten-free)*

Antipasto Display $4 pp
Cured Meats, Assorted Artisan & Domestic Cheeses,
Olives, Marinated Vegetables, Crackers

Strawberry Bruschetta Display $235
Toasted Crostini, Strawberries, Mint,
Goat Cheese

Cheese Tortellini Display $250
200 Pieces $175
Tri-Color Tortellini, Pesto Dipping Sauce,
Sun-Dried Tomato Dipping Sauce

Spinach and Artichoke Dip Display $95
Feeds 50 people
Corn Chips, Pita Chips

Buffalo Chicken Dip Display $100
Feeds 50 people
Corn Chips, Pita Chips

Meatball Display $160
Feeds 50 people
Swedish or BBQ

Per Pound

Kettle Potato Chips, $14
Onion Sour Cream 'N Onion Dip *(vegetarian)*

Tri-Colored Tortilla Chips & Salsa $14
(vegetarian, vegan)

Gardetto Snack Mix $11
(vegetarian, vegan, dairy-free, contains nuts)

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

DOUBLETREE
BY HILTON
BAY CITY – RIVERFRONT

Buffet Dinner

2018 Pricing – Select two mains for $22.50 per person or select three mains for $24.50 per person
2019 Pricing - Select two mains for $24.00 per person or select three mains for $26.50 per person
Displays are designed for a maximum of 90-minutes of continuous service

All dinner display meal offerings are served with one starch and one vegetable, dinner rolls, freshly brewed coffee, iced tea, and hot herbal teas, fresh mixed greens with tomatoes, cucumbers, banana peppers, black olives, cheese, croutons, and choice of two dressings- Italian, ranch, blue cheese, balsamic vinaigrette, sesame, & sun-dried tomato

Select two buffet salads:

Redskin Potato Salad
Crisp Bacon Crumbles, Fresh Herbs, Red Onions, Country Mustard-Mayo Dressing

Bowtie Italian Salad *(vegetarian, vegan, dairy-free))*
Sun-Dried Tomatoes, Fresh Basil, Roasted Peppers, Black Olives, Garden Vegetables, Garlic-Herb Vinaigrette

Antipasto Salad
Cavatappi Pasta, Sun-Dried Tomato Vinaigrette, Pepperoni, Capicola, Salami, Roasted Peppers, Onions, Parmesan Cheese, Mozzarella

Caprese Salad *(vegetarian, gluten-free)*
Tomato, Basil, Fresh Mozzarella, Balsamic Glaze

Strawberry Spinach Salad *(vegetarian, gluten-free, contains nuts)*
Fresh Baby Spinach with Sliced Strawberries, Sliced Almonds, Crumbled Goat Cheese, Strawberry Vinaigrette

Sweet Potato Waldorf Salad
Roasted Sweet Potatoes, Fire Roasted Apples, Celery, Chopped Walnuts, Waldorf Salad Dressing

Tomato and Cucumber Salad
Roma Tomatoes, Cucumbers, Red Wine Vinaigrette, Fresh Dill

Select One Buffet Starch:

Au Gratin Potatoes *(vegetarian, vegan, gluten-free)*
Roasted Redskins *(vegetarian, gluten-free)*
Yukon Mashed Potatoes *(vegetarian)*
(Add Gravy $50.00)
Wild Rice *(vegetarian)*
Roasted Creamer Potatoes
Roasted Sweet Potato Fingerlings
Cheesy Broccoli Rice

Select One Buffet Vegetable:

(all options are vegetarian, vegan, gluten-free)

Green Beans Almandine
Honey Glazed Carrots
Price Edward Blend:
Green Beans, Wax beans, Glazed carrots
Key Largo Blend
Green Beans, Yellow and Orange Carrots, Red Peppers
Capri Blend:
Carrots, Green Beans, Broccoli Florets, Zucchini
San Fran Blend:
Yellow & Orange Carrots, Broccoli Florets, Red Pepper
Pacific Blend:
Sugar Snap Peas, Yellow & Orange Carrots, Broccoli Florets

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

DOUBLETREE
BY HILTON
BAY CITY – RIVERFRONT

Buffet Dinner (continued)

Select Two or Three Buffet Mains (per pricing above):

Fresh Herb-Grilled Chicken Breast
Marinated Chicken, Tangy Mustard Jus

Balsamic Barbeque Chicken Breast *(dairy-free)*
Fried Onions

Roasted Chicken Breast
Wild Mushroom Ragout

Seared Chicken
Blue Cheese Mornay, Bacon Shallot Polonaise

Riesling Chicken
Grapes, Artichokes, Riesling Cream Sauce

Grilled Chicken Cacciatore
Grilled Chicken, Tomato Sauce, Peppers, Red Wine

Grilled Chicken Breast
Smoked Gouda Cream Sauce, Crispy Bacon

Slow Roasted Pork Roast
Fire Roasted Apple Compote, Fried Leeks

Chili Roasted Pork Loin
Balsamic Barbeque, Fried Onions

Roasted Pork Loin *(gluten-free)*
Sweet Michigan Cherry Chutney

Grilled Pork Ribeye
Balsamic Barbeque, Fried Onions

Grilled Vegetables
Grilled Seasonal Vegetables, Cauliflower Mash

Broiled Barramundi
Capers, Olives, Roasted Tomatoes, Citrus Cream Sauce

Roasted Atlantic Cod
Ginger Shallot Sauce, Scallions

Seared Salmon
Pastrami Seasoned, Golden Barbeque

Blackened Salmon
Cucumber Dill Yogurt Sauce

Roasted Salmon *(dairy-free, contains nuts)*
Maple walnut glaze

Portabella Ravioli
Basil-Tomato Sauce, Shaved Parmesan

Braised Beef Tips
Red Wine Braised, Egg Noodles, Roasted Mushrooms, Sautéed Onions

Roast of Beef
Caramelized Onions, Roasted Button Mushrooms, Red Wine Jus

Grilled Flank Steak
Bourbon Mustard Demi-Glace

Pesto Gnocchi
Sautéed Gnocchi, Pesto, Spinach, Roasted Grape Tomatoes, Parmesan Cheese

Additional price per person for items below
*Certain items may be carved for a $50 fee

Prime Rib ($2pp)
Creamy horseradish, au jus

Braised Short Ribs ($2pp)
Roasted Pearl Onions, Demi-Glace
Not Carved

Finish with fresh mini pastries, gourmet cookies, mini cheesecakes, dark chocolate brownies, dessert bars, and cannolis for $2pp

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

Plated Dinner

All plated dinner meal offerings are served with one starch and one vegetable, dinner rolls, freshly brewed coffee, iced tea, and hot herbal teas.

Finish with fresh mini pastries, gourmet cookies, mini cheesecakes, eclairs, white and dark chocolate brownie dessert bars, and cannolis for an additional $2.00 per person.

Choice of one salad:

Fresh Tossed Mixed Lettuces
(vegetarian, vegan, gluten-free, dairy-free)
Tomatoes, cucumbers, shaved red onions,
Two dressings:
- Italian *(vegetarian, vegan, gluten-free, dairy-free)*
- Ranch *(vegetarian, gluten-free)*
- Blue Cheese *(vegetarian, gluten-free)*
- Balsamic Vinaigrette *(vegetarian, vegan, gluten-free, dairy-free)*
- Sesame *(vegetarian, vegan, dairy-free)*
- Sun-Dried Tomato *(vegetarian, vegan, gluten-free, dairy-free)*

Blue Cheese Wedge
Classic Iceberg with Bacon, Tomato, Onion and Blue Cheese Dressing

Choice of one starch:

Roasted Redskins *(vegetarian, gluten-free)*
Yukon Mashed Potatoes *(vegetarian)*
Wild Rice *(vegetarian)*
Au Gratin Potatoes *(vegetarian, vegan, gluten-free)*
Roasted Creamer Potatoes
Saffron Rice
Roasted Sweet Potato Fingerlings

Choice of one vegetable:

Asparagus
Broccolini
Green Beans *(vegetarian, vegan, gluten-free)*
Squash, Zucchini and Carrots
Carrots, Beans and Red Peppers

Pre-Selected Choice of up to Three Entrees, Please let sales know if you have any dietary restrictions of children's meals.

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

DOUBLETREE BY HILTON
BAY CITY – RIVERFRONT

Plated Dinner (continued)

Choice of one main:

Roasted Airline Chicken Breast $23.00
Wild Mushroom Ragout

Grilled Chicken Breast $23.00
Smoked Gouda Cream Sauce, Crispy Bacon

Seared Airline Chicken Breast $23.00
Sun-Dried Tomato Cream Sauce, Roasted Artichokes

BBQ Pit Chicken Breast $23.00
Fruit Salsa

Seared Salmon $24.00
Ginger Soy Glaze, Roasted Pepper, Onion, Papaya Drizzle

Bourbon Street Salmon $24.00
Sauce Etouffee

Barramundi $24.00
Jerk Seasoned, Honey Roasted, Pineapple Vinaigrette

Rainbow Trout $24.00
Oven Roasted, Lemon Butter Sauce, Capers

Sirloin 10oz $26.00
Caramelized Onions, Roasted Wild Mushrooms

Pan Seared Filet Mignon 6oz $34.00
Pan Seared Filet Mignon 8oz $38.00
Gorgonzola Cheese, Shallot, Port Wine Demi-Glace

NY Strip 10oz $30.00
Caramelized Onion Demi, Parmesan Swiss Gratin

Prime Rib *(dairy-free)* Mkt
Au Jus, Horseradish Sauce

Grilled Pork Ribeye $23.00
Balsamic Barbeque, Fried Onions

Mesquite Pork Ribeye $23.00
Mesquite Seasoned, Burnt Sugar, Onion Marmalade

Pork Chop 10 oz.
Apples, Oranges, Onions and Mint $26.00

Pesto Gnocchi $22.00
Sautéed Gnocchi, Pesto, Spinach, Roasted Grape Tomatoes, Parmesan Cheese

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

Children's Menu

Plated Selection $10

Select one choice:

- Crispy Home-Style Chicken Tenders with French Fries, Ranch Dip, and Ketchup
- Golden Grilled Cheese with French Fries, Ketchup, Mustard, and Pickle *(vegetarian)*
- Kraft Macaroni and Cheese *(vegetarian)*

All plated meals include chef's selection of fresh cut fruit, drink and dessert

Buffet Selection

Discounted pricing is based upon children's age at the time of the event and includes The full selection of the adult buffet.

Children 2 years and under	Complimentary
Children 3-9 years	$10
Children 10 years and over	Regular adult price

Beverage Selection

Discounted pricing is based upon children's age at the time of the event and includes A 5 hour non-alcoholic drink package.

Children 2 years and under	Complimentary
Children 3-9 years	$6
Young adults 10-20 years of age	$10

Add 50¢ for additional half hour
Add $1.00 pp for additional 1 hour

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

DOUBLETREE BY HILTON
BAY CITY – RIVERFRONT

Wedding Afterglow Snacks

Displays are priced per 100 pieces

Chicken Wings $150
Crispy chicken wings resented with hot buffalo, sweet heat bbq and ranch

Pizza Squares $175
Chef's selection of assorted toppings crown hot and fresh pizza squares

Large Soft Pretzel *(vegetarian)* $200
Pretzels, softened cream cheese, warmed queso dip

Coneys & Sliders $300
Slider-sized hot dogs, Detroit chili, and mustard, mini cheeseburgers, hamburgers, kettle chips

1 Display Serves 100 People

French Fry Station $225
Crispy waffle fries with melted cheese, chili sauce, ketchup, and onions
Crispy waffle cut sweet potato fries tossed with cinnamon and sugar served with a caramel sauce

Gourmet Popcorn Station *(vegetarian, vegan)* $250
Freshly popped popcorn with assorted flavorings

Nacho Bar *(vegetarian)* $250
Tortilla chips, warm spiced queso, guacamole, jalapeño, sour cream, salsa
(Make it a soft taco bar with seasoned ground beef and soft taco shells for an additional $75)

Mac 'N Cheese Bar *(vegetarian)* $325
Smoked gouda mac & cheese (elbow noodles) and White cheddar mac & cheese (shell noodles)
Build your own bar with the following toppings: bacon, bbq pork, broccoli, green onions, tomatoes and jalapeños

Chips n' Dip $125
House Made Seasoned Chips with Assorted Flavorings, Onion Dip, Gorgonzola Dip

Displays are priced per piece.

Gourmet Indoor S'more Station $2.95 pp
Campfire classic with assorted gourmet graham crackers, gourmet marshmallows and your Favorite candies. Live roasting station with lava rock boxes, s'mores roasting sticks and Northern Michigan décor.

Signature DoubleTree Cookies $1.00 per Cookie
The world famous DoubleTree Chocolate Chip Cookies, displayed in the cookie bag at each guest's seat.

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

Bar
Packages
DoubleTree
BY HILTON
BAY CITY – RIVERFRONT

DOUBLETREE
BY HILTON
BAY CITY – RIVERFRONT

Beverage Service – 5 Consecutive Hours

Bar packages and additional options:

5 hour House Brand Bar	**$14.50 pp**
5 hour Deluxe Brand Bar	**$16.50 pp**
5 hour Premium Brand Bar	**$19.50 pp**

Add $1.50 pp for additional half hour
Add $2.50 pp for additional hour

Additional items available:

House Champagne	$22 / bottle
House Wines	$20 / bottle

*Max of 6.5 hours of bar time allowed.
*All packages are for consecutive times.
*Special pricing for guests 3-20 years of age.

In accordance with the laws of the state of Michigan, the DoubleTree by Hilton Bay City-Riverfront is the only licensee authorized to purchase, sell, or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into the DoubleTree by Hilton Bay City-Riverfront from outside licensed premises, nor are they permitted to leave the premises. Shots and dollar dances with shots will not be allowed during your Wedding Reception.

House Brands
Liquor- House Vodka, Gin, Rum, Whiskey, Bourbon, Hiram Walker Amaretto, Peachtree Schnapps, Apple Pucker
Draft Beer- Bud Light
House Wines- Cabernet, Chardonnay, Moscato
Juices, Assorted Soft Drinks (Coca Cola Products), Mixes, and Appropriate Garnishes

Deluxe Brands
Liquor- Smirnoff Vodka, Beefeater Gin, Captain Morgan Spiced Rum, Bacardi Rum, Seagram's 7 Whisky, Jim Beam Bourbon, Hiram Walker Amaretto, Dewar's Scotch, Peachtree Schnapps, Apple Pucker
Draft Beer- Bud Light
House Wines- Cabernet, Chardonnay, Moscato, White Zinfandel
Juices, Assorted Soft Drinks (Coca Cola Products), Mixes, and Appropriate Garnishes

Premium Brands
Liquor- Grey Goose Vodka, Tito's Vodka *(gluten-free)*, Absolut Raspberry, Bombay Gin, Captain Morgan Spiced Rum, Bacardi Rum, Malibu Coconut Rum, Southern Comfort, Jack Daniels Bourbon, Canadian Club Whiskey, Johnny Walker Red Label Scotch, Dewers, Kahlua Coffee Liqueur, Baileys Irish Cream, Disarrano Amaretto, Peachtree Schnapps, Apple Pucker
House Wines- Chardonnay, White Zinfandel, Moscato, Cabernet Sauvignon, Pinot Noir
Bottled Beer- Budweiser, Bud Light, Miller Lite, Michelob Ultra, Heineken, Corona, Labatt
Juices, Assorted Soft Drinks (Coca Cola Products), Bottled Water

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

DOUBLETREE
BY HILTON
BAY CITY – RIVERFRONT

"Brewlywed" Craft Beer Add On

All "Brewlywed" Craft Beer Packages will be sold in conjunction with an existing House, Call or Premium Brand Wedding Bar Package; this will not be sold separately.

Select 2 Draft Microbrew Choices $3.00+ pp

Beer Options

IPA
Bell's Two Hearted – Kalamazoo, MI
Short's Huma Lupa Licious – Bell Aire, MI
Dark Horse Crooked Tree – Marshall, MI
Founders All Day IPA – Grand Rapids, MI

Ambers/Dark
Right Brain CEO Stout – Traverse City, MI
Rochester Mills Milkshake Stout – Rochester, MI

Light/Wheat
Great Lakes Brewing Dortmunder Gold – Cleveland, OH
Atwater Dirty Blonde – Detroit, MI
Tri City Brewing Company Hells Half Mile – Bay City, MI
Blue Moon – Golden, CO

Fruit/Cider
Angry Orchard Cider – Cincinnati, OH
Uncle John's Blueberry/Apple Cider – St. Johns, MI

If you want to check on additional microbrew beers or brands not listed above, check with your wedding sales manager

Beers listed above are subject to seasonal and local availability

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

Shower
Menu
DOUBLETREE
BY HILTON
BAY CITY – RIVERFRONT

Like icing on your cake, the DoubleTree by Hilton Bay City – Riverfront will provide you with stress free planning and a care free one stop shop for all of your Bridal or Baby Shower Needs!

All of our private showers include:

- ♥ $100.00 Room Rental
- ♥ Full China, Glassware, Skirting and Linen Table Clothes
- ♥ Colored Table Napkins
- ♥ Beautifully Appointed Private or Semi-Private Space
- ♥ Complimentary Seasonal Centerpieces
- ♥ Professional Event Planner and Complete Service Banquet Staff to Make Your Shower Memorable
- ♥ Silver and Gold Chivari Chairs Available
- ♥ Hercules Chairs Available

DoubleTree Bride Showers include:

- ♥ Room Rental Fee Waived
- ♥ Complimentary Non-Alcoholic Beverage Package with Your Choice of Fountain Soda or Non-Alcoholic Punch Bowl
- ♥ Discount Silver or Gold Chivari Charis
- ♥ Discounted Hercules Chairs
- ♥ 10% off Standard Food Menu Pricing

If you have any additional questions regarding private showers, if you would like a private tour, or if you would like to book with us, please feel free to contact,
Jena Lowell, Catering Sales Manager, at (989) 460 – 1681 or Jena.Lowell@Hilton.com

Bridal or Baby Showers in the Riverfront Grille, Located Inside the Hotel:

Non-Private Restaurant Location No Room Rental

- ♥ Groups of 20 Guests or Less
- ♥ Saturdays available from 1:00 PM to 5:00 PM
- ♥ Sundays available after 2:00 PM
- ♥ Order off of the Restaurant Menu

If you have any additional questions regarding restaurant showers, if you would like a private tour, or if you would like to book with us, please feel free to contact,
Konrad Anderson or Stephany Zachow, Restaurant Managers, at (989) 460-1708

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

Gift Opening Breakfast Displays

Served with freshly brewed coffee, iced tea and hot herbal teas.
Fountain soft drinks available for an additional $1 per person for the duration of the meal
Prices are based on a 60-minute duration.
A $50 fee will be applied to groups of less than 30.
For groups of 20 or less, please contact your catering manager to discuss meal options.
Turn any of the themed breakfast displays into a plated breakfast for the same prices as buffet.

Executive Continental $12
Chilled Orange, Cranberry and Apple Juice
Seasonal Fresh Cut Fruit
Vegan, Vegetarian, Gluten-Free, Dairy-Free
Fresh Bagels, Cream Cheese
Vegetarian
Morning Breakfast Pastries
Vegetarian, Contains Nuts
Sweet Butter, Fruit Preserves

Hot Breakfast Display $14
Chilled Orange, Cranberry and Apple Juice
Seasonal Fresh Cut Fruit
Vegan, Vegetarian, Gluten-Free, Dairy-Free
Morning Breakfast Pastries
Vegetarian, Contains Nuts
Sweet Butter, Fruit Preserves
Scrambled Eggs
Vegetarian
Smoked Bacon, Country Link Sausage
Dairy-Free, Gluten-Sensitive
Breakfast Potato
Vegan, Vegetarian, Dairy-Free, Gluten-Sensitive

Southwestern Hospitality Display $16
Chilled Orange, Cranberry and Apple Juice
Western Scrambled Eggs with Cheddar Cheese
Vegetarian
Chorizo and Corn Potato Hash
Dairy-Free
Soft Tortillas
Vegetarian, Vegan
Guacamole
Vegetarian, Vegan, Dairy-Free, Gluten-Sensitive
Sour Cream
Vegetarian, Gluten-Free
Salsa
Vegetarian, Vegan, Dairy-Free, Gluten-Sensitive
Chili Glazed Cinnamon Rolls with Honey
Vegetarian

French Pantry Display $15
Chilled Orange, Cranberry and Apple Juice
Choice of:
Quiche Lorraine ***OR***
Grilled Vegetable and Dill Havarti Cheese
Vegetarian
Choice of:
Bacon ***OR*** Sausage
Dairy-Free, Gluten-Free
Herb Roasted Potatoes with Shallots
Vegan, Dairy-Free, Gluten-Sensitive
Croissants and Assorted Pastries
Vegetarian, Contains Nuts

Tuscan Morning Display $15.5
Chilled Orange, Cranberry and Apple Juice
Eggs Florentine
Vegetarian
Italian Sausage and Peppers
Dairy-Free, Gluten-Sensitive
Potatoes Caprese
Vegetarian, Gluten-Sensitive
Citrus Cannolis and Assorted Pastries
Vegetarian, Contains Nuts

Eastern European Sunrise Display $15
Chilled Orange, Cranberry and Apple Juice
Shepard's Scrambled Eggs
Roasted Peppers, Onions, Goat Cheese
Vegetarian
Blintzes with Apple and Blueberry Topping
Vegetarian
Polish Breakfast Hash
Potatoes, Polish Sausage, Onions, Cabbage and Honey Malt Vinaigrette
Dairy-Free, Gluten-Sensitive
Bacon
Dairy-Free, Gluten-Sensitive
Assorted Coffee Cakes
Vegetarian, Contains Nuts

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

DOUBLETREE BY HILTON BAY CITY – RIVERFRONT

Gift Opening Breakfast Stations

Served with freshly brewed coffee, iced tea, hot herbal teas and orange juice.
Fountain soft drinks available for an additional $ per person for the duration of the meal

Sweet Bagel Station $9
Assorted Bagels *(Vegetarian)*, Whipped Butter, Sweet Butter, Strawberry Cream Cheese, Plain Cream Cheese, Honey Walnut Cream Cheese *(Contains Nuts)*, Peanut Butter *(Contains Nuts)*, Chocolate Chips *(Vegetarian, Gluten-Sensitive)*, Fresh Seasonal Berries *(Vegetarian, Vegan, Gluten-Sensitive, Dairy-Free)*

Savory Bagel Station $11
Assorted Bagels *(Vegetarian)*, Whipped Butter, Herb Cream Cheese, Plain Cream Cheese, Raspberry Jalapeno Cream Cheese, Smoked Salmon *(Dairy-Free)*, Lemons, Capers, Sliced Tomatoes, Sliced Cucumbers, Radishes, Chives *(Lemons thru Chives: Vegetarian, Vegan, Gluten-Sensitive, Dairy-Free)*

Build Your Own Parfait Station $8
Greek Yogurt *(Vegetarian, Gluten-Sensitive)*, Vanilla Yogurt *(Vegetarian, Gluten-Sensitive)*, Granola, Honey *(Vegetarian, Gluten-Sensitive)*, Toasted Coconut *(Vegetarian, Gluten-Sensitive)*, Dried Cherries *(Vegetarian, Gluten-Sensitive)*, Dried Cranberries, Quinoa *(Vegetarian, Vegan, Dairy-Free)*, Chocolate Chips, Fresh Seasonal Berries *(Vegetarian, Vegan, Gluten-Sensitive, Dairy-Free)*

Gift Opening Plated Breakfast

Served with freshly brewed coffee, iced tea, hot herbal teas and orange juice.
Cranberry and apple juice available upon request.
Turn any of the themed breakfast displays into a plated breakfast for the same price as buffet.

Scrambled Eggs served with $11
Vegetarian
Smoked Bacon
Dairy-Free, Gluten-Sensitive
Breakfast Potatoes
Dairy-Free, Gluten-Sensitive, Vegetarian, Vegan

Gift Opening Breakfast Add-Ons

Cinnamon French Toast $2.5
Vegetarian
Warm Maple Syrup, Whipped Butter

Blintzes $2.75
Vegetarian
Apple Topping, Cherry Topping

Seasonal Fresh Cut Fruit $2
Vegetarian Vegan, Gluten-Sensitive, Dairy-Free
Price is for Breakfast Buffets Online

Steel Cut Oatmeal $3.5
Vegetarian
Brown Sugar, Dried Cherries

Cheddar Biscuit Sandwich $26 dzn
Pork Sausage Patty, Cheddar Cheese

Omelet Action Station $7
Ham, Bacon, Onions, Peppers, Wild Mushrooms, Tomatoes, Cheddar, Swiss, Whole Eggs, Egg Whites

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

Shower Lunch Beginning Options

These choices are for the Riverfront Counter Shower Buffet, Delicatessen Shower Buffet and Lunch Shower Buffet.

Beginning:
Please Select One Soup and Two Salads:

Chef's Daily Soup Offering
Ask for Vegetarian and Vegan Options
Chicken Florentine
Corn Potato Chowder
Vegetarian
Pork Tortilla
Dairy-Free, Gluten-Sensitive
Tomato Basil Bisque
Vegetarian
Vegetable Barley
Vegan, Vegetarian
Vegetable Fajita
Vegetarian, Vegan, Dairy-Free, Gluten-Sensitive
Vegetarian Italian Wedding Soup
Vegetarian, Vegan
White Bean Chicken Chili

Redskin Potato Salad
Crisp Bacon Crumbles, Fresh Herbs, Red Onions, Country Mustard-May Dressing
Traditional Caesar Salad
Fresh Chopped Romaine, Garlic-Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing
Strawberry Spinach Salad
Vegetarian, Gluten-Sensitive, Contains Nuts
Fresh Baby Spinach with Sliced Strawberries and Almonds, Crumbled Goat Cheese, Strawberry Vinaigrette
Antipasto Salad
Cavatappi Pasta, Sun-Dried Tomato Vinaigrette, Pepperoni, Capicola, Salami, Roasted Peppers, Onions, Parmesan Cheese, Mozzarella Cheese, Banana Peppers, Green and Black Olives
Udon Noodle Salad
Vegetarian, Dairy-Free
Noodles, Napa Cabbage, Peppers, Onions, Broccoli, Honey Teriyaki Vinaigrette
Neptune Salad
Mixed Seafood, Celery, Onions, Peas, Pasta Shells, Creamy Vinaigrette
House-Made Coleslaw
Vegetarian
Cabbage, Carrot and our House-Made Dressing

Riverfront Sandwich Counter Lunch Shower Buffet

Prices are based on a 60-minute duration, lunch menus are not available after 2:00 PM.
A $50.00 fee will be applied to groups of less than 30 guests.
For groups of 20 guests or less, please contact your catering manager to discuss meal options.

$15.50 per person

Served with Kettle Potato Chips, Freshly Brewed Coffee, Iced Tea and Hot Herbal Teas.
Fountain Soft Drinks available for an additional $1.00 per person.
Please see page 5 for soup and salad selections.

Sandwich Choices:
Please select three from the following:

Caprese
Vegetarian
Sliced Mozzarella, Tomato, Focaccia, Fresh Spinach, Chimichurri Aioli

Italian Deli
Salami, Pepperoni, Pastrami, Mortadella, Provolone Cheese and Sun-Dried Tomato Aioli

Riverfront Cuban
Pork, Bavarian Ham, Swiss Cheese, Dijon Mustard, Sweet Pickles, Pretzel Roll

Smoked Turkey
Caramelized Apple Aioli, Cheddar Cheese, Raisin Bread

Cherry Almond Chicken or Tuna Salad Croissant
Contains Nuts
Almonds, Dried Cherries, Lettuce, Flaky Croissant

Chilled Roast Beef
Honey Malt Vinaigrette, Boursin Cheese, Roasted Onions, Onion Brioche Roll

Three Little Pigs
Cuban Pork, Bavarian Ham, Bacon, Roasted Red Peppers, Onions, Siracha Aioli, Smoked Cheddar, Hero Roll

Carvers Sandwich
Roast Beef, Red Onions, Dill Havarti Cheese, Horseradish Aioli, Spring Mix, Pretzel Roll

Fried Chicken Banh Mi
Asian Napa Slaw, Cucumbers, Peppers, Onions, Rangoon Mousse, Hoagie Roll

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval.

Delicatessen Lunch Shower Buffet

Prices are based on a 60-minute duration, lunch menus are not available after 2:00 PM.
A $50.00 fee will be applied for groups of less than 30 guests.
For groups of 20 or less, please contact your catering manager to discuss meal options.

$15.50 per person

Served with Freshly Brewed Coffee, Iced Tea and Hot Herbal Teas.
Fountain Soft Drinks available for an additional $1.00 per person.
Please see page 5 for soup and salad selections.

Main
Please select three from the following:

Smoked Turkey Breast
Roast Beef
Black Forest Ham
Genoa Salami
Capicola
Cherry Almond Chicken Salad
Contains Nuts
Traditional Tuna Salad
Grilled Seasonal Vegetables

Please select three from the following:

Provolone
Dill Havarti
Sharp Cheddar
Swiss
Pepper Jack
Muenster
Smoked Gouda

Includes the following to compliment your selections:

Olives, Pickle Spears, Banana Peppers, Sliced Tomatoes, Red Onions, Lettuce Leaves, Country Dijon Mustard, Bistro Sauce, Mayonnaise

Assorted Sandwich Breads and Croissants

Kettle Potato Chips

Lunch Shower Buffet

Prices are based on a 60-minute duration, lunch menus are not available after 2:00 PM.
A $50.00 fee will be applied to groups of less than 30 guests.
For groups of 20 guests or less, please contact your catering manager to discuss meal options.

Select One Soup and Two Cold Salads, along with Two Mains for $18.00 per person.
Select One Soup and Two Cold Salads, along with Three Mains for $21.00 per person.
Please see page 5 for soup and salad selection.

Served with Chef's Selection of Seasonally Appropriate Vegetables, Freshly Brewed Coffee, Iced Tea and Hot Herbal Teas.
Fountain Soft Drinks available for an additional $1.00 per person.

Main
Please Select Two or Three from the Following:
(Refer to Pricing Above)

Grilled Flank Steak
Balsamic Cinnamon Marinated Flank Steak with Caramelized Onion and Spinach Stuffing

Pulled Pork
Gluten-Sensitive
Cheddar Cheese Grits

Roasted Pork Loin
Gluten-Sensitive
Apple Compote, Sauerkraut

Chicken Rochester
Egg Battered Chicken, Rich Lemon Butter Sauce, Egg Noodles

Sesame Chicken Breast
Dairy-Free
Grilled Chicken, Orange Chili Sauce, Basmati Rice

Teriyaki Chicken
Dairy-Free
Grilled Chicken with Vegetable Lo Mein

Seared Salmon
Gluten-Sensitive, Dairy-Free
Maple Chipotle Barbeque, Wild Rice

Broiled Tilapia
Gluten-Sensitive
Coconut Crusted, Pineapple Curry Cream Sauce, Toasted Jasmine Rice

Four-Cheese Tortellini
Vegetarian
Sauce Parma Rosa, Shaved Parmesan

Portabella Ravioli
Vegetarian
Ratatouille, Lemon Basil Butter Sauce

Cucina Italiana Lunch Shower Buffet

Prices are based on a 60-minute duration, lunch menus are not available after 2:00 PM.
A $50.00 fee will be applied to groups of less than 30 guests.
For groups of 20 guests or less, please contact your catering manager to discuss meal options.

$15.50 per person

Served with Freshly Brewed Coffee, Iced Tea, and Hot Herbal Teas.
Fountain Soft Drinks available for an addition $1.00 per person.

Begin
Please select One Soup and Two Salads from the following:
Tomato Basil Bisque *Vegetarian*
Chicken Florentine
Vegetarian Italian Wedding Soup *Vegetarian, Vegan*

Caprese Salad *Vegetarian*
Grape Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze
Traditional Caesar Salad
Fresh Chopped Romaine, Garlic-Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing
Strawberry Spinach Salad *Vegetarian, Gluten-Sensitive, Contains Nuts*
Fresh Baby Spinach with Sliced Strawberries and Almonds, Crumbled Goat Cheese, Strawberry Vinaigrette
Antipasto Salad
Cavatappi Pasta, Sun-Dried Tomato Vinaigrette, Pepperoni, Capicola, Salami, Roasted Peppers, Onions, Parmesan Cheese, Mozzarella Cheese, Banana Peppers, Green and Black Olives
Panznella Amantrice
Bacon, Tomato, Roasted Red Peppers, Red Onions, Bread, Sweet Red Wine Vinaigrette
Salad Primavera *Vegetarian, Dairy-Free*
Grilled Vegetables, Spaghetti, Pasta, Italian Garlic Herb Vinaigrette

Main:
Please select two from the following:

Penne Pasta Bolognese
Tomato Sauce, Ground Beef, Penne Pasta

Penne Pasta Puttanesca
Tomatoes, Onions, Capers, Black Olives, Garlic, Oregano, Penne Pasta

Garlic Bread and Breadsticks

Fettuccini Chicken Alfredo
Cream Sauce, Parmesan Cheese, Garlic, Black Pepper, Chicken, Fettuccini Pasta

Chicken Carbonara
Cream Sauce, Egg, Parmesan Cheese, Bacon, Chicken, Spaghetti Pasta

Roasted Italian Vegetables

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval.

Southwest Lunch Shower Buffet

Prices are based on a 60-minute duration, lunch menus are not available after 2:00 PM.
A $50.00 fee will be applied to groups of less than 30 guests.
For groups of 20 guests or less, please contact your catering manager to discuss meal options.

$15.50 per person

Served with Freshly Brewed Coffee, Iced Tea and Hot Herbal Teas.
Fountain Soft Drinks available for an additional $1.00 per person.

Begin
Please select One Soup and Two Salads from the following:

Pork Tortilla *Dairy-Free, Gluten-Sensitive*
Vegetable Fajita *Vegetarian, Vegan, Dairy-Free, Gluten-Sensitive*
White Bean Chicken Chili

Tucson Potato Salad
Vegetarian, Gluten-Sensitive
Roasted Sweet Potatoes, Peppers, Onions, Chipotle Mayonnaise Dressing
Traditional Caesar Salad
Fresh Chopped Romaine Lettuce, Garlic-Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing
El Paso Salad
Vegetarian, Vegan, Gluten-Sensitive, Dairy-Free
Roasted Corn, Black beans, Shredded Lettuce, Cumin Lime Dressing
Sonora Slaw
Vegetarian, Vegan, Gluten-Sensitive, Dairy-Free
Cabbage, Mangoes, Peppers, Red Onion, Chili Vinaigrette
Mixed Green Salad
Vegetarian, Vegan, Gluten-Sensitive, Dairy-Free
Mixed Greens, Cilantro, Roasted Peppers, Chili Pineapple Vinaigrette

Main
Please select two from the following:

Spiced Beef Taco Meat
Seasoned Ground Beef
Chicken Fajitas
Seasoned Chicken, Peppers, Onions
Pork Carnitas
Gluten-Sensitive, Dairy-Free
Shredded Crispy Pork, Lime Juice

Includes the following to Compliment your selections:
Calico Beans
Vegetarian, Gluten-Sensitive, Dairy-Free
Spanish Rice
Soft Tortilla Shells
Vegetarian
Diced Tomatoes, Shredded Lettuce, Shredded Cheese, Olives, Jalapenos, Sour Cream, Guacamole, Mild Salsa
House Crispy Corn Tortilla Chips
Vegan, Vegetarian, Gluten-Sensitive

Plated Chilled Shower Lunch

Served with Freshly Brewed Coffee, Iced Tea and Hot Herbal Teas.
Fountain Drinks Available for an additional $1.00 per person.
Sandwiches served with Kettle Chips and Pickle Spears.
Salads served with Rolls.
Lunch menus are not available after 2:00 PM.

Sandwich Choices:

Fried Chicken Banh Mi **$12.5**
Asian Napa Slaw, Cucumbers, Peppers, Onions, Rangoon Mousse, Hoagie Roll

Caprese **$11.5**
Vegetarian
Sliced Mozzarella, Tomato, Focaccia, Fresh Spinach, Chimichurri Aioli

Riverfront Cuban **$12**
Pork, Ham, Swiss Cheese, Dijon Mustard, Sweet Pickle, Pretzel Roll

Smoked Turkey **$11.5**
Caramelized Apple Aioli, Cheddar Cheese, Raisin Bread

Italian Deli **$13**
Salami, Pepperoni, Pastrami, Mortadella, Provolone Cheese and Sun-Dried Tomato Aioli

Cherry Almond Chicken or Tuna Salad Croissant **$11.5**
Contains Nuts
Almonds, Dried Cherries, Lettuce, Flaky Croissant / Classic Tuna Salad, Lettuce, Flaky Croissant

Chilled Roast Beef **$13**
Honey Malt Vinaigrette, Boursin Cheese, Roasted Onions, Onion Brioche Roll

Three Little Pigs **$13.5**
Cuban Pork, Bavarian Ham, Bacon, Roasted Red Peppers, Onions, Siracha Aioli, Smoked Cheddar, Hero Roll

Carvers Sandwich **$14**
Roast Beef, Red Onions, Dill Havarti Cheese, Horseradish Aioli, Spring Mix, Pretzel Roll

Salad Choices:

Raspberry Chicken Salad **$14**
Gluten-Sensitive, Dairy-Free
Mixed Greens, Grilled Chicken, Strawberries, Mandarin Oranges, Kiwi, Banana Chips, Raspberry Dressing

Chef's Salad **$14**
Mixed Greens, Turkey, Ham, Hardboiled Egg, Tomato, Cucumber, Cheddar Cheese

Ensalata Carne Asada **$16**
Gluten-Sensitive
Roasted Corn, Peppers, Onions, Queso Fresco, Tortilla Chips, Romaine Lettuce, Flank Steak, Chili Lime Vinaigrette

Chicken Caesar Salad **$14**
Romaine Lettuce, Grilled Chicken, Croutons, Parmesan Cheese, House-Made Caesar Dressing

Thai Roasted Vegetable Salad **$14**
Gluten-Sensitive, Vegetarian, Vegan, Dairy-Free
Curry Roasted Vegetables, Napa Salad Mix, Honey Roasted Pineapple Vinaigrette, Toasted Coconut

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval.

Plated Hot Shower Lunch

Served with Chef's Selection of Seasonally Appropriate Vegetables, Freshly Brewed Coffee, Iced Tea and Hot Herbal Teas.
Fountain Soft Drinks available for an addition $1.00 per person.

Lunch menus are not available after 2:00 PM.

Begin

House Garden Greens Salad
Vegan, Vegetarian, Gluten-Sensitive, Dairy-Free
Tomatoes, Cucumbers, Two Dressing

Blue Cheese Wedge
Classic Iceberg with Bacon, Tomato, Onion and Blue Cheese Dressing

Beginning Enhancements

The House Garden Greens or Blue Cheese Wedge Salad may be substituted with the following for an addition $2.00:

Traditional Caesar Salad
Fresh Chopped Romaine Lettuce, House-Made Caesar Dressing, Shaved Parmesan, Garlic-Herb Dressing

Main

Roasted Beef Brisket **$19**
Balsamic Barbeque, Roasted Redskin Potato

New York Strip **$21**
Garlic-Herb Whipped Potatoes, Peppercorn-Port Wine Demi-Glace

Seared Chicken Breast **$16**
Chili Cumin Seasoned, Smoked Gouda Mornay, Roasted Red Peppers, Brown Rice

Grilled Chicken Carbonara **$15.5**
Chicken, Angel Hair Pasta, Carbonara Sauce

Blackened Chicken Breast **$16**
Gluten-Sensitive
Corn Pepper Fricassee, Brown Rice

Roasted Pork Loin **$17**
Gluten-Sensitive
House-Made Braised Apple Slaw

Herb-Panko Crusted Tilapia **$17**
Wild Rice Pilaf, Sauce Buerre Oranj

Seared Salmon **$18.50**
Chive Risotto, Roasted Wild Mushrooms

Portabella Ravioli **$16**
Vegetarian
Ratatouille, Lemon Basil Butter Sauce

Pre-Selected choice of two entrees and one vegetarian, add $2.00 per guest per entrée for each additional entrée selected

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval.

DOUBLETREE BY HILTON
BAY CITY – RIVERFRONT

Reception Selections

Chilled Hors D'oeuvres

Shrimp Cocktail — $28 dzn
Poached Shrimp, Cocktail Sauce, Lemons
Gluten-Sensitive, Dairy-Free

Cheese Display with Assorted Crackers — $4 pp
Assorted Artisan and Domestic Cheeses
Vegetarian

Fresh Fruit Display — $4 pp
Fresh Seasonal Fruit
Citrus Dip
Vegetarian, Gluten-Sensitive

Grilled Vegetable Display — $4 pp
Grilled Seasonal Vegetable
Vegan, Vegetarian, Dairy-Free
Roasted Red Pepper Dip
Vegetarian, Gluten-Sensitive

Antipasto Display — $4.5 pp
Cured Meats, Assorted Artisan and Domestic Cheeses, Olives, Marinated Vegetables

Tenderloin Crostini — $34 dzn
Toasted Crostini, Gorgonzola Spread, Roasted Tenderloin

Strawberry Bruschetta Display — $4 pp
Vegetarian
Toasted Crostini, Strawberries, Mint, Goat Cheese

Crab Rangoon Mousse — $4.5 pp
With Friend Wontons

Hummus Display with Pita Chips — $4 pp
Vegetarian
Roasted Red Pepper Hummus, Fried Pita Chips, Soft Pita

Lox Crostini with Boursin Cheese — $4 pp
Toasted Crostini, Boursin Cheese, Cold Smoked Salmon

Warm Hors D'oeuvres

Southwest Chicken Eggrolls — $22 dzn
Grilled Chicken, Black Bean Corn Salsa, Sour Cream, Salsa

Pork Pot Stickers — $17 dzn
With Goyza Sauce

Meatball Display — $40
Serves Approximately 20 Guests
1 Display Minimum
Swedish or Balsamic Barbeque

Spinach and Artichoke Dip Display — $84
Vegetarian
Serves Approximately 40 Guests
1 Display Minimum
Corn Chips, Pita Chips

Mini Vegetable Spring Rolls — $21 dzn
Vegetarian, Dairy-Free
Orange Zesty Sauce

Stuffed Mushroom Caps — $21 dzn
Vegetarian
Pimento Cheese with Bacon
Spinach and Onion
Goat Cheese and Caramelized Onion

Chorizo Croquettes — $24 dzn
Maple Chipotle Aioli

Mini Crab Cakes — $24 dzn
Spicy Remoulade

Chicken Wings — $24 dzn
Buffalo, Barbeque, Ranch

Displays must be based on at least 75% guaranteed number of guests

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval.

Beverage Service – Host Sponsored Bar

Host Sponsored Bars reflect the actual number of Drinks, Charges are based on consumption.

Soft Drinks	$2 / Drink	Keg Beer – Bud Light	$265 / Keg	House Liquor	$5.50 / Drink
Juice	$3 / Drink	Keg Beer – Imported	Prices Vary	Call Liquor	$6.25 / Drink
Domestic Beer	$4.25 / Bottle	Keg Beer – Crafted	Prices Vary	Premium Liquor	$7.00 / Drink
Imported / Craft Beer	$5.25 / Bottle	Wine	$6 / Glass	House Champagne	$22 / Bottle
Draft Beer	$4.50 / Glass			N/A Champagne	$15 / Bottle

Bar Packages & Additional Options

2 Hour House Brand Bar	$10.95 pp
2 Hour Call Brand Bar	$12.95 pp
2 Hour Premium Brand Bar	$15.95 pp
	Add $2 pp each hour after 3 & 4
	Add $3 pp for each hour after 5
5 Hour House Brand Bar	$14.50 pp / add $2.50 pp after 5 hours
5 Hour Call Brand Bar	$16.50 pp / add $2.50 pp after 5 hours
5 Hour Premium Brand Bar	$19.50 pp / add $2.50 pp after 5 hours
Beer, Wine and Soft Drink Package Includes domestic draft beer, house wines and soft drinks	$9.95 pp for 2 hours/ add $2 pp each hour after 2

In accordance with the laws of the state of Michigan, the DoubleTree by Hilton Bay City – Riverfront is the only licensee authorized to purchase, sell or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into the DoubleTree by Hilton Bay City – Riverfront from outside licensed premises, nor are they permitted to leave the premises.

One Bartender per 100 guests; $50.00 Bartender Fee waived with $150.00 in Sales.

All Brands include assorted Soft Drinks, Mixes and Appropriate Garnishes

House Brands

Liquor: Vodka, Gin, Rum, Whiskey, Bourbon, Hiram Walker Amaretto, Peachtree Schnapps
Wine: Chardonnay, Moscato, Cabernet Sauvignon
Draft Beer: Bud Light

Call Brands

Liquor: Smirnoff Vodka, Beefeater Gin, Captain Morgan Spiced Rum, Bacardi Rum, Seagram 7 Whiskey, Old-Grand Dad Bourbon, Dewar's Scotch, Kamora, Hiram Walker Amaretto, Peachtree Schnapps
Wine: Chardonnay, Moscato, Cabernet Sauvignon
Draft: Bud Light

Premium Brands

Liquor: Grey Goose Vodka, Tito's Vodka *Gluten-Free*, Bombay Gin, Captain Morgan Spiced Rum, Bacardi Rum, Malibu Coconut Rum, Southern Comfort, Canadian Club Whiskey, Jack Daniels, Jim Beam Bourbon, Johnny Walker Red Label Scotch, Kahlua Coffee Liqueur, Bailey's Irish Cream, Disarrano Amaretto, Peachtree Schnapps
Wine: Chardonnay, Moscato, Cabernet Sauvignon
Bottled Beer: Budweiser, Bud Light, Michelob Ultra, Heineken

If there is any specific bottle of liquor request, see your catering manager for pricing

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval.

Beverage Service – Cash Bar

A $50.00 Fee will be applied for each bartender; one bartender per 100 guests.

House Drinks
$5.75 Per Drink
House Vodka
House Gin
House Whiskey
Bacardi Rum
Captain Morgan Spiced Rum
Malibu Coconut Rum
Jack Daniels
Southern Comfort
Hiram Walker Amaretto
Peachtree Schnapps

Premium Drinks
$7.25 Per Drink
Grey Goose Vodka
Tito's Vodka
Bombay Gin
Canadian Club Whiskey
Johnny Walker Red Label Scotch
Kahlua Coffee Liqueur
Bailey's Irish Cream

Wine
$6.50 Per Glass
Chardonnay
Moscato
Cabernet Sauvignon

Domestic Bottled Beer
$4.25 Per Drink
Budweiser
Bud Light
Michelob Ultra

Imported Bottled Beer
$4.25 Per Drink
Heineken

Soft Drinks	$2 / Drink
Juice	$3 / Drink
Bottled Water	$2 / Bottle

All Brands Include Mixers
If there is any specific bottle of liquor request, see your catering manager for pricing

Beverage Service – Specialty Bars (90 Minutes)

Mimosa Bar
Champagne
Orange Juice, Cranberry Juice, Lemonade
Fresh Fruit; Lemons, Limes, Seasonal Berries

$7.95 Per Person

Bloody Mary Bar
House Vodka
Bloody Mary Mix, Tomato Juice
Pickles, Celery, Green Olives
Tabasco, Frank's Red Hot, Worcestershire
Salt and Pepper

$7.95 Per Person

$50.00 Set-Up Fee for under 20 guests.

In Accordance with the laws of the state of Michigan, the DoubleTree by Hilton Bay City – Riverfront is the only licensee authorized to purchase, sell, or service alcoholic beverages on the premises.
Alcoholic beverages are not permitted to be brought into the DoubleTree by Hilton Bay City – Riverfront from outside licensed premises, nor are they permitted to leave the premises.

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval.

Beverage Service – Punch Bowls

Serves 30 Guests.

$45 without Alcohol
$85 with Alcohol

Mimosa
Orange Juice, Sparkling Asti,
Floating Orange Slice Garnish
(Sub Lemon Lime Soda for Non-Alcoholic)

Pineapple Basil Mojito
White Rum, Lemonade, Lime, Basil, Pineapple
(Sub Lemon Lime Soda for Non-Alcoholic)

Peach Bellini
Peach Puree, Champagne Brut, Peach Schnapps,
Floating Cherry Garnish
(Sub Lemon Lime Soda for Non-Alcoholic)

Strawberry Daiquiri
Rum, Strawberry Daiquiri Mix,
Chopped Strawberry Garnish
(Sub Lemon Lime Soda for Non-Alcoholic)

Margarita
Tequila, Triple Sec, Margarita Mix,
Sweet and Sour Mix, Floating Lime Slice Garnish
(Sub Lemon Lime Soda for Non-Alcoholic)

Wine List

White Wines	
Canyon Road Moscato, California	$24
Darkhorse Chardonnay, California	$24
Chateau Grand Traverse Semi-Dry Riesling, Michigan	$25
Moletto Prosecco, Italy	$25
Cavit Pinot Grigio, Italy	$26
Chateau Grand Traverse Late Harvest Riesling, Michigan	$27
Colombia Chardonnay, Washington	$27
Starborough Sauvignon Blanc, New Zealand	$27
Kendall Jackson Chardonnay, California	$32

Red Wines	
Castello Del Poggio Sweet Rose, Italy	$24
Apothic Red Blend, California	$28
Penfolds Bing Cabernet-Shiraz, Australia	$28
Anderra Cabernet Sauvignon, Chile	$29
Mark West Pinot Noir, California	$29
Columbia Crest H3 Cabernet Sauvignon, California	$30
William Hill Pinot Noir, California	$33
Chateau Ste Michelle Cabernet Sauvignon, Washington	$33
	$36

For a specific wine request, please see your catering manager for pricing

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval.

DOUBLETREE
BY HILTON
BAY CITY – RIVERFRONT

Audio Visual Service

Projection Equipment

(Screens Priced Separately)

Grand Ballroom LCD Projector 7,000 Lumens	$250 / $350 for 2
Davidson, Wheeler, Boardroom LCD Projector 1,5000 Lumens	$150
Laptop Computer with Remote	$150
36” Two Tiered Cart	No Charge

Projection Screens and Stands

Wall Mounted Pull Down Screen (Available in Salon A, D and Boardroom Only)	No Charge
6’ x 8’ Fastfold Front / Rear Projection	$100
8’ x 8’ Screen	$50
9’ x 12’ Fastfold Front / Rear Projection	$250
Dress Kit for Fastfold Screens	$75

Presentation Aids

Flip Chart Easel with Pad and Markers	$25
Flip Chart with 3M Pad and Markers	$35
Tripod Easel	$15
Laser Pointer	$25
Hardback Easel	$15
Podium	No Charge
Powerpoint Presentation Remote	$25

Internet Capabilities

Wired High Speed Access (2 Users)	$50
Additional Users Per Person Charge	$10
10’ Ethernet Cable	$5
50’ Ethernet Cable	$10

Electrical

20 Amp Circuit is available in all rooms	
Power Strip or Extension Cord	$5
30 Amp Circuit	$30
HDMI Cord (Laptop to TV, Projector)	$25
100’ VGA Cable (Links 2 LCDs)	$50
VGA Cable to Podium	$25

Additional Electrical Available, Call for Quote

Audio Equipment / Accessories

Wired Microphone	No Charge
Handheld Microphone (Wired)	$25
Wireless Handheld Microphone	$85
Wireless Lavalier Microphone	$85
Connection to House Sound	$25
Phone Line	$50*
Speaker Phone	$50**
Four Channel Mixer	$50
Any Size Sound System	Call
CD Player	$35

Phone Line Fee does not include AT&T Long Distance Charges, which will be applied to your bill

Phone Line must be purchased in order to use Speaker Phone

Technicians

Technician Fee	$35 / Hour
Holidays	$52.5 / Hour

Miscellaneous

Backdrops (Black or White Fabric)	
10 Feet	$50
20 Feet	$100
25 Feet	$125
Up-Lighting (Per Can)	$10

All Charges are listed as per day are subject to a 22% Service Charge and 6% Sales Tax

To guarantee availability, orders must be made 48 hours in advance

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client’s approval.

Centerpieces

With Floating Candles		
3 Piece Trio Cylinder with Beveled Mirror	$6	
Tall Glass Pilsner with Beveled Mirror	$6	
Glass Square with Beveled Mirror	$6	
Without Floating Candles		
3 Piece Trio Cylinder Set with Beveled Mirror	$6	
Tall Glass Pilsner with Beveled Mirror	$6	
Tall White Eiffel Vase with Beveled Mirror	$6	
Glass Hurricane with Beveled Mirror	$6	
White 2 Tier Votive Holder With Beveled Mirror	$6	
Glass Square with Beveled Mirror	$6	Subject to Availability **Flowers, Decorative Jewels, and Gems not included***
Additional Costs		
Beveled Mirror (Square or Round)	$1	
3 White Votive Candles with Glass Holders	$1.25	
Floating Candles (White)	$1	
Colored Napkins (Complimentary for Showers)	Complimentary	
Floor Length White Linen	$10	
Floor Length Ivory Linen	$10	
White Hercules Chairs (Subject to Availability)	$1	
Silver or Gold Wooden Chiavari Chairs With a White Soft Seating Pad	$2	

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval.

Rehearsal Dinner

DOUBLETREE
BY HILTON™
BAY CITY – RIVERFRONT

WEDDING SPECIALS FOR REHEARSAL DINNERS BOOKED AT THE DOUBLETREE BY HILTON BAY CITY – RIVERFRONT

*Complimentary Centerpieces for the Dinner
*No Room Rental Fee for the Dinner
*Selection of Either Fountain Soft Drinks or One Non-Alcoholic Punchbowl Beverage Service
*10% Off Standard Menu Food Pricing when Multiple Events booked with us
(Discount taken off of menu prices listed below)
*Minimum Guest Count of 30 People for Buffet

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

Rehearsal Beginning Options

These choices are for the riverfront sandwich counter buffet and delicatessen buffet.

Please select one soup and two salads:

Chicken Spaetzle

Roasted Cauliflower and Garlic Bisque
Vegetarian

Corn Potato Chowder
Vegetarian

Vegetable Barley
Vegetarian, Vegan

Chef's Daily Soup Offering
Ask for Vegetarian and Vegan Options

Redskin Potato Salad
Crisp Bacon Crumbles, Fresh Herbs, Red Onions, Country Mustard-Mayo Dressing

Traditional Caesar Salad
Fresh Chopped Romaine, Garlic-Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing

Strawberry Spinach Salad
Vegetarian, Gluten-Sensitive, Contains Nuts
Fresh Baby Spinach with Sliced Strawberries and Almonds, Crumbled Goat Cheese, Strawberry Vinaigrette

Antipasto Salad
Cavatappi Pasta, Sun-Dried Tomato Vinaigrette, Pepperoni, Capicola, Salami, Roasted Peppers, Onions, Parmesan Cheese, Mozzarella Cheese, Banana Peppers, Green and Black Olives

Udon Noodle Salad
Vegetarian, Dairy-Free
Noodles, Napa Cabbage, Peppers, Onions, Broccoli, Honey Teriyaki Vinaigrette

Neptune Salad
Mixed Seafood, Celery, Onions, Peas, Pasta Shells, Creamy Vinaigrette

House-Made Coleslaw
Vegetarian
Cabbage, Carrot, and Our House-Made Dressing

Riverfront Sandwich Counter Rehearsal Buffet

Prices are based on a 60-minute duration.

A $50 fee will be added to groups of less than 30
For groups of 20 or less, please contact your catering manager to discuss meal options

$17 per person

Served with kettle potato chips, freshly brewed coffee, iced tea, hot herbal teas and sodas.
Please see page 3 for soup and salad selection

Sandwich Choices
Please select three from the following:

Caprese
Vegetarian
Sliced Mozzarella, Tomato, Focaccia,
Fresh Spinach, Chimichurri Aioli

Italian Deli
Salami, Pepperoni, Pastrami, Mortadella, Provolone Cheese, and Sun-Dried Tomato Aioli

Riverfront Cuban
Pork, Bavarian Ham, Swiss cheese, Dijon Mustard, Sweet Pickles, Pretzel Roll

Smoked Turkey
Caramelized Apple Aioli, Cheddar Cheese, Raisin Bread

Cherry Almond Chicken or Tuna Salad Croissant
Contains Nuts
Almonds, Dried Cherries, Lettuce, Flaky Croissant

Chilled Roast Beef
Honey Malt Vinaigrette, Boursin Cheese, Roasted Onions, Onion Brioche Roll

Three Little Pigs
Cuban Pork, Bavarian Ham, Bacon, Roasted Red Peppers, Onions, Siracha Aioli, Smoked Cheddar, Hero Roll

Carvers Sandwich
Roast Beef, Red Onions, Dill Havarti Cheese, Horseradish Aioli, Spring Mix, Pretzel Roll

Fried Chicken Banh Mi
Asian Napa Slaw, Cucumbers, Peppers, Onions, Rangoon Mousse, Hoagie Roll

Finish
Variety of Chef's Cookies and Brownies
Vegetarian, Contains Nuts

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

Delicatessen Rehearsal Buffet

Prices are based on a 60-minute duration.

A $50 fee will be added to groups of less than 30.
For groups of 20 or less, please contact your catering manager to discuss meal options.

$17 per person

Served with freshly brewed coffee, iced tea, hot herbal teas and sodas.
Please see page 3 for soup and salad selection

Main
Select three from the following:

Smoked Turkey Breast
Roast Beef
Black Forest Ham
Genoa Salami
Capicola
Cherry Almond Chicken Salad
Contains Nuts
Traditional Tuna Salad
Grilled Seasonal Vegetables

Select three from the following:

Provolone
Dill Havarti
Sharp Cheddar
Swiss
Pepper Jack
Muenster
Smoked Gouda

Includes the following to compliment your selections:

Olives, Pickles Spears, Banana Peppers, Sliced Tomatoes, Red Onions, Lettuce Leaves, Country Dijon Mustard, Bistro Sauce, Mayonnaise

Assorted Sandwich Breads and Croissants

Kettle Potato Chips
Vegetarian

Finish
Variety of Chef's Cookies and Brownies
Vegetarian, Contains Nuts

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

Cucina Italiana Rehearsal Buffet

Prices are based on a 60-minute duration.
A $50 fee will be added to groups of 30 or less.
For groups of 20 or less, please contact your catering manager to discuss meal options.
$17 per person.
Served with freshly brewed coffee, iced tea, hot herbal teas and sodas.

Begin
Select one soup and two salads from the following:

Tomato Basil Bisque *Vegetarian*
Chicken Florentine
Vegetarian Italian Wedding Soup
Vegetarian, Vegan

Caprese Salad *Vegetarian*
Grape Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze

Traditional Caesar Salad
Fresh Chopped Romaine, Garlic-Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing

Strawberry Spinach Salad
Vegetarian, Gluten-Sensitive, Contains Nuts
Fresh Baby Spinach with Sliced Strawberries and Almonds, Crumbled Goat Cheese and Strawberry Vinaigrette

Antipasto Salad
Cavatappi Pasta, Sun-Dried Tomato Vinaigrette, Pepperoni, Capicola, Salami, Roasted Peppers, Onions, Parmesan Cheese, Mozzarella Cheese, Banana Peppers, Green and Black Olives

Panzanella Amantrice
Bacon, Tomato, Roasted Red Peppers, Red Onions, Bread, Sweet Red Wine Vinaigrette

Salad Primavera
Grilled Vegetables, Spaghetti Pasta, Italian Garlic Herb Vinaigrette

Main
Select two from the following:

Penne Pasta Bolognese
Tomato Sauce, Ground Beef, Penne Pasta

Penne Pasta Puttanesca
Tomatoes, Onions, Capers, Black Olives, Garlic, Oregano, Penne Pasta

Fettuccini Chicken Alfredo
Cream Sauce, Parmesan Cheese, Garlic, Black Pepper, Chicken, Fettuccini Pasta

Chicken Carbonara
Cream Sauce, Egg, Parmesan Cheese, Bacon, Chicken, Spaghetti Pasta

Roasted Italian Vegetables
Vegan, Vegetarian, Gluten-Sensitive
Garlic Bread and Breadsticks
Vegetarian

Finish
Assorted Cannolis
Vegetarian, Contains Nuts

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

Southwest Rehearsal Buffet

Prices are based on a 60-minute duration.
A $ 50 fee will be added to groups of less than 30.
For groups of 20 or less, please contact your catering manager to discuss meal options.
$17 per person
Served with freshly brewed coffee, iced tea, hot herbal teas and sodas.

Begin
Select one soup and two salads from the following:

Pork Tortilla
Dairy-Free, Gluten-Sensitive
Vegetable Fajita
Vegetarian, Vegan, Dairy-Free, Gluten-Sensitive
White Bean Chicken Chili

Tucson Potato Salad
Vegetarian, Gluten-Sensitive
Roasted Sweet Potatoes, Peppers, Onions, Chipotle Mayonnaise Dressing

Traditional Caesar Salad
Fresh Chopped Romaine Lettuce, Garlic-Herb Croutons, Shaved Parmesan, House-Made Caesar Dressing

El Paso Salad
Vegetarian, Vegan, Gluten Sensitive, Dairy-Free
Roasted Corn, Black Beans, Shredded Lettuce, Cumin Lime Dressing

Sonora Slaw
Vegetarian, Vegan, Gluten Sensitive, Dairy-Free
Cabbage, Mangoes, Peppers, Red Onion, Chili Vinaigrette

Mixed Green Salad
Vegetarian, Vegan, Gluten-Sensitive, Dairy-Free
Mixed Greens, Cilantro, Roasted Peppers, Chili Pineapple Vinaigrette

Main
Select two from the following:

Spiced Beef Taco Meat
Seasoned Ground Beef

Chicken Fajitas
Seasoned Chicken, Peppers, Onions

Pork Carnitas *Gluten-Sensitive, Dairy-Free*
Shredded Crispy Pork, Lime Juice

Includes the following to compliment your selections:

Calico Beans
Vegetarian, Gluten-Sensitive, Dairy-Free
Spanish Rice
Soft Tortilla Shells *Vegetarian*

Diced Tomatoes, Shredded Lettuce, Shredded Cheese, Olives, Jalapenos, Sour Cream, Guacamole, Mild Salsa

House Crispy Corn Tortilla Chips
Vegan, Vegetarian, Gluten-Sensitive

Finish
Dessert Nachos
Vegetarian
Cinnamon and Sugar tossed Fried Flour Tortilla Chips with Caramel, Chocolate Sauce, Vanilla Sauce, Strawberry and Orange Compote

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

BBQ Rehearsal Buffet

Prices are based on a 60-minute duration.
A $50 fee will be added to groups of less than 30.
For groups of 20 or less, please contact your catering manager to discuss meal options.
Served with freshly brewed coffee, iced tea, hot herbal teas, and sodas.

All American BBQ Buffet - $22 per person

Begin

House-Made Coleslaw
Vegetarian, Gluten-Sensitive
Cabbage, Carrot, House-Made Dressing

Macaroni Salad
Gluten-Sensitive
Tuna, Onion, Peas, Mayo Dressing

Yukon Potato Salad
Gluten-Sensitive
Crisp Bacon Crumbles, Fresh Herbs, Red Onions, Country Mustard-Mayo Dressing

Main

Black Angus Burger
Dairy-Free
Lettuce, Tomato, Red Onion, Pickles, Assorted Sliced Cheese and Condiments

Hot Dogs and Bratwursts
Dairy-Free
Assorted Condiments

Molasses Baked Beans with Bacon
Dairy-Free

Kettle Potato Chips and Onion Dip

Finish

Our Baker's Finest Selection of Mini Desserts
Contains Nuts

Texas Style BBQ Buffet - $28.5 per person

Begin

House-Made Coleslaw
Vegetarian, Gluten-Sensitive
Cabbage, Carrot, House-Made Dressing

Macaroni Salad
Gluten-Sensitive
Tuna, Onion, Peas, Mayo Dressing

Yukon Potato Salad
Gluten-Sensitive
Crisp Bacon Crumbles, Fresh Herbs, Red Onions, Country Mustard-Mayo Dressing

Main

Slow Cooked BBQ Ribs
Gluten-Sensitive, Dairy-Free

BBQ Chicken Leg Quarters
Gluten-Sensitive, Dairy-Free

Slow Roasted Texas Style Beef Brisket
Gluten-Sensitive, Dairy-Free

Molasses Baked Beans with Bacon
Dairy-Free

Smoked Gouda Mac and Cheese
Vegetarian

Corn Bread Muffins
Vegetarian

Finish

Apple and Peach Cobblers
Vegetarian

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

Gift Opening Breakfast

DOUBLETREE
BY HILTON™
BAY CITY – RIVERFRONT

WEDDING SPECIALS FOR GIFT OPENINGS BOOKED AT THE DOUBLETREE BY HILTON BAY CITY – RIVERFRONT

*Complimentary Centerpieces for the Gift Opening
*No Room Rental Fee for the Gift Opening with Purchase of Full Breakfast
*10% off Standard Menu Pricing when Multiple Events Booked with us
(Discount taken off of menu prices listed below)
*Minimum Guest Count of 30 People for Buffets

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

DOUBLETREE
BY HILTON
BAY CITY – RIVERFRONT

Gift Opening Breakfast Displays

Served with freshly brewed coffee, iced tea and hot herbal teas.
(Fountain soft drinks available for an additional $1 per person for the duration of the meal)
Prices are based on a 60-minute duration.
A $50 fee will be applied to groups of less than 30.
For groups of 20 or less, please contact your catering manager to discuss meal options.
Turn any of the themed breakfast displays into a plated breakfast for the same prices as buffet.

Executive Continental $12
Chilled Orange, Cranberry and Apple Juice
Seasonal Fresh Cut Fruit
Vegan, Vegetarian, Gluten-Free, Dairy-Free
Fresh Bagels, Cream Cheese
Vegetarian
Morning Breakfast Pastries
Vegetarian, Contains Nuts
Sweet Butter, Fruit Preserves

Hot Breakfast Display $14
Chilled Orange, Cranberry and Apple Juice
Seasonal Fresh Cut Fruit
Vegan, Vegetarian, Gluten-Free, Dairy-Free
Morning Breakfast Pastries
Vegetarian, Contains Nuts
Sweet Butter, Fruit Preserves
Scrambled Eggs
Vegetarian
Smoked Bacon, Country Link Sausage
Dairy-Free, Gluten-Sensitive
Breakfast Potato
Vegan, Vegetarian, Dairy-Free, Gluten-Sensitive

Southwestern Hospitality Display $16
Chilled Orange, Cranberry and Apple Juice
Western Scrambled Eggs with Cheddar Cheese
Vegetarian
Chorizo and Corn Potato Hash
Dairy-Free
Soft Tortillas
Vegetarian, Vegan
Guacamole
Vegetarian, Vegan, Dairy-Free, Gluten-Sensitive
Sour Cream
Vegetarian, Gluten-Free
Salsa
Vegetarian, Vegan, Dairy-Free, Gluten-Sensitive
Chili Glazed Cinnamon Rolls with Honey
Vegetarian

French Pantry Display $15
Chilled Orange, Cranberry and Apple Juice
Choice of:
Quiche Lorraine ***OR***
Grilled Vegetable and Dill Havarti Cheese
Vegetarian
Choice of:
Bacon ***OR*** Sausage
Dairy-Free, Gluten-Free
Herb Roasted Potatoes with Shallots
Vegan, Dairy-Free, Gluten-Sensitive
Croissants and Assorted Pastries
Vegetarian, Contains Nuts

Tuscan Morning Display $15.5
Chilled Orange, Cranberry and Apple Juice
Eggs Florentine
Vegetarian
Italian Sausage and Peppers
Dairy-Free, Gluten-Sensitive
Potatoes Caprese
Vegetarian, Gluten-Sensitive
Citrus Cannolis and Assorted Pastries
Vegetarian, Contains Nuts

Eastern European Sunrise Display $15
Chilled Orange, Cranberry and Apple Juice
Shepard's Scrambled Eggs
Roasted Peppers, Onions, Goat Cheese
Vegetarian
Blintzes with Apple and Blueberry Topping
Vegetarian
Polish Breakfast Hash
Potatoes, Polish Sausage, Onions, Cabbage and Honey Malt Vinaigrette
Dairy-Free, Gluten-Sensitive
Bacon
Dairy-Free, Gluten-Sensitive
Assorted Coffee Cakes
Vegetarian, Contains Nuts

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

DOUBLETREE BY HILTON
BAY CITY – RIVERFRONT

Gift Opening Breakfast Stations

Served with freshly brewed coffee, iced tea, hot herbal teas and orange juice.
(Fountain soft drinks available for an additional $ per person for the duration of the meal)

Sweet Bagel Station $9
Assorted Bagels *(Vegetarian)*, Whipped Butter, Sweet Butter, Strawberry Cream Cheese, Plain Cream Cheese, Honey Walnut Cream Cheese *(Contains Nuts)*, Peanut Butter *(Contains Nuts)*, Chocolate Chips *(Vegetarian, Gluten-Sensitive)*, Fresh Seasonal Berries *(Vegetarian, Vegan, Gluten-Sensitive, Dairy-Free)*

Savory Bagel Station $11
Assorted Bagels *(Vegetarian)*, Whipped Butter, Herb Cream Cheese, Plain Cream Cheese, Raspberry Jalapeno Cream Cheese, Smoked Salmon *(Dairy-Free)*, Lemons, Capers, Sliced Tomatoes, Sliced Cucumbers, Radishes, Chives *(Lemons thru Chives: Vegetarian, Vegan, Gluten-Sensitive, Dairy-Free)*

Build Your Own Parfait Station $8
Greek Yogurt *(Vegetarian, Gluten-Sensitive)*, Vanilla Yogurt *(Vegetarian, Gluten-Sensitive)*, Granola, Honey *(Vegetarian, Gluten-Sensitive)*, Toasted Coconut *(Vegetarian, Gluten-Sensitive)*, Dried Cherries *(Vegetarian, Gluten-Sensitive)*, Dried Cranberries, Quinoa *(Vegetarian, Vegan, Dairy-Free)*, Chocolate Chips, Fresh Seasonal Berries *(Vegetarian, Vegan, Gluten-Sensitive, Dairy-Free)*

Gift Opening Plated Breakfast

Served with freshly brewed coffee, iced tea, hot herbal teas and orange juice.
Cranberry and apple juice available upon request.
Turn any of the themed breakfast displays into a plated breakfast for the same price as buffet.

Scrambled Eggs served with $11
Vegetarian
Smoked Bacon
Dairy-Free, Gluten-Sensitive
Breakfast Potatoes
Dairy-Free, Gluten-Sensitive, Vegetarian, Vegan

Gift Opening Breakfast Add-Ons

Cinnamon French Toast $2.5
Vegetarian
Warm Maple Syrup, Whipped Butter

Blintzes $2.75
Vegetarian
Apple Topping, Cherry Topping

Seasonal Fresh Cut Fruit $2
Vegetarian Vegan, Gluten-Sensitive, Dairy-Free
Price is for Breakfast Buffets Online

Steel Cut Oatmeal $3.5
Vegetarian
Brown Sugar, Dried Cherries

Cheddar Biscuit Sandwich $26 dzn
Pork Sausage Patty, Cheddar Cheese

Omelet Action Station $7
Ham, Bacon, Onions, Peppers, Wild Mushrooms, Tomatoes, Cheddar, Swiss, Whole Eggs, Egg Whites

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval..

Additional Services

DOUBLETREE
BY HILTON™
BAY CITY – RIVERFRONT

WEDDING SPECIALS FOR WEDDINGS BOOKED AT THE DOUBLETREE BY HILTON BAY CITY- RIVERFRONT

Multiple Booking Discounts

Bridal and Baby Showers:

*Complimentary Centerpieces for the Shower
*No Room Rental Fee for the Shower
*Selection of Either Fountain Soft Drinks or One Non-Alcoholic Punchbowl Beverage Service
*10% Off Standard Menu Food Pricing
(Discount taken off prices in attached menus)

Rehearsal Dinner:

*Complimentary Centerpieces for the Dinner
*No Room Rental Fee for the Dinner
*Selection of Either Fountain Soft Drinks or One Non-Alcoholic Punchbowl Beverage Service
*10% Off Standard Menu Food Pricing
(Discount taken off prices in attached menus)

Gift Opening the Day after the Wedding:

*Complimentary Centerpieces for the Gift Opening
*No Room Rental Fee for the Gift Opening with Purchase of Full Breakfast
*10% Off Standard Menu Food Pricing
(Discount taken off prices in attached menus)

WEDDING CEREMONIES AT THE DOUBLETREE BY HILTON BAY CITY – RIVERFRONT

OUTDOOR WEDDING CEREMONY PACKAGE INCLUDES:

A contemporary riverfront patio area which measures 40’ x 40’ with a center aisle walkway.

6’ x 10’ raised platform for the bride, groom and wedding officiate that rests below the flower-adorned, beautifully hand-crafted archway.

Six beautiful flowing pots reside along the aisle way with white flowers.

A small table with choice of white or ivory linen for the unity candle.

Electrical hook-up
No fee
The hotel does not hold indoor rain back-up space for the day of your rehearsal
The hotel does not offer indoor rain back-up space for your ceremony.
It is your responsibility to reserve rain back-up space for the day of your ceremony
(See wedding vendor section for off-site options)

FRIDAY PACKAGES & VALUE DATES

The base fee for the ceremony package is **$495.00** with reception booked at the hotel.

220 white folding chairs included

SATURDAY PACKAGES

The base fee for the ceremony package is **$595.00** with reception booked at the hotel

150 white folding chairs included
70 extra chairs available for $1.50 each

SUNDAY PACKAGES

The base fee for the ceremony package is **$395.00** with reception booked at the hotel

220 white folding chairs included

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client’s approval..

OUTDOOR WEDDING CEREMONIES

Continued

3 Time Slots Are Available For Your Ceremony:

9:00 AM – 12:00 PM
Actual Ceremony Time: 11:00 AM

1:00 PM – 3:00 PM
Actual Ceremony Time: 2:00 PM

4:00 PM – 6:00 PM
Actual Ceremony Time: 5:00 PM

The actual ceremony should be scheduled for 11:00 AM, 2:00 PM and 5:00 PM to allow for setup and transition time for guests and wedding vendors.

All vendor items brought in and set-up need to be removed immediately following your ceremony. This is not the hotel's responsibility.

Friday weddings will have rehearsals on Thursday night and Saturday weddings will have rehearsals on Friday nights that run from:

6:00 PM – 6:30 PM
6:30 PM – 7:00 PM
7:00 PM – 7:30 PM

The DoubleTree by Hilton Bay City – Riverfront does not offer rain back up space.

Special Rates for Sunday Weddings
Contact Tricia for More Information

PLEASE NOTE; THERE MAY BE NOISE ISSUES OUTSIDE OF OUR CONTROL DUE TO EVENTS HELD AT WENONAH PARK AND THE PAVILLION.

Wedding
Decor
DOUBLETREE
BY HILTON
BAY CITY – RIVERFRONT

DOUBLETREE
BY HILTON
BAY CITY – RIVERFRONT

CENTERPIECES

Three Piece Trio Cylinder Set
With Beveled Mirror and Three White
Votive Candles with Glass Holders

Three Piece Trio Square Set
With Beveled Mirror and Three White
Votive Candles with Glass Holders

Tall Glass Pilsner
With Beveled Mirror and Three White
Votive Candles with Glass Holders

Tall White Eiffel Vase
With Beveled Mirror and Three White
Votive Candles with Glass Holders

Glass Hurricane Vase
With Beveled Mirror and Three White
Votive Candles with Glass Holders

White Two Tier Votive Holder
With Crystal Droplets, Beveled Mirror
And Three White Votive Candle
With Glass Holders

Tall Square Vase
With Beveled Mirror and Three White
Votive Candles with Glass Holders

Silver Manzanita Tree
With Beveled Mirror and Three White
Votive Candles with Glass Holders

Light-Up Tree
With Beveled Mirror and Three White
Votive Candles with Glass Holders

ADDITIONAL CENTERPIECES

Beveled Square Mirror
Beveled Round Mirror
Three White Votive Candles with Glass Holders
White Floating Candles
Colored Napkins
Floor Length White Linen
Floor Length Ivory Linen
Assorted Glassware and Containers for Candy Table
White Hercules Chairs

GOLD OR SILVER CHIAVARI CHAIRS

Maximum 300 of Each Color

STANDARD BACKDROP PRICING

White Backdrop
8’ Tall and Max of 24’ Long

PREMIUM BACKDROP PRICING

White Swag Arielle Backdrop
15’ Tall and Max of 24’ Long

2 Options of Overlays:
Stencil Black Flower Cutout Panels
OR
Solid Gold Fabric Panels

3D FLOWER BACKDROP INSERT

15’ Tall and Max of 8’ Long
(Purchase of Backdrop Required)

SEQUIN TABLE RUNNERS

Rose Gold, Black, Gold and Silver

WHITE LEATHER DANCE FLOOR FURNITURE

13 Piece Set

HEAD TABLE RISERS

Check for Pricing

All Décor Subject to Availability

All food, beverage and audio visual is subject to 22% service charge and 6% sales tax.
All centerpieces/décor are subject to 10% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client’s approval..

Preferred
Vendors
DOUBLETREE
BY HILTON
BAY CITY – RIVERFRONT

DOUBLETREE
BY HILTON
BAY CITY – RIVERFRONT

Mention that you are a DoubleTree Bride for additional discounts provided by our preferred vendors.

BAKERIES

Sugar High Bakery
Heather Rousseau | 989-652-2400

Heidi's Darn Good Cookies
City Market | 989-450-9558

The Gourmet Cupcake Shoppe
Bay City | 989-402-1700

ENTERTAINMENT & UP-LIGHTING

Rusch Entertainment
Dean Rusch | 989-781-1553

Sounds Just Right
Joe Stricker | 989-992-9007

WEDDING PLANNERS

Happily Ever After Events
Darcie Johnson | 989-737-1552 | www.heaevents.com

SALONS

LC Make-Up Artistry
Lauren Corbat | 989-493-2607

WEDDING GOWNS

Unique Bridal
989-662-7458

Infinity Bridal
Britney Reed | 989-415-3378 | info@ infinitybridal.net

Sempliner's Bridal and Formal
Kim Grant | 989-892-2853

WEDDING OFFICIANTS

Pastor Rob Schmidt | 989-297-1611
Revend Patti Ruhala | 810 – 955-2503

CEREMONY LOCATIONS

First Congregational Church
Kellie French | 989-482-5182

Mid-Michigan Weddings
Reverend Brian Tuttle | 989-262-4713

Pere Marquette Depot
Stella Cocco-Valdez | 989-893-4596

State Theater of Bay City & Wenonah Park Pavilion
Mike Bacigalupo | 989-892-2660 ext. 1
mike@statetheaterbaycity.com

FLORIST & DÉCOR CONTINUED

Looks Just Right
Joe Stricker | 989-992-9007

Magical I Do's
989-600-8752

Bling on a Budget Rentals
Deanna Kennard | 810-874-2131

Memories by Candle Light
Alicia or Audrey | 989-894-7856

GT Homestead
989-922-4871

Allora Floral Design
Meredith Myers | 312-646-9069 | allorafloral@gmail.com

PHOTOGRAPHERS & VIDEOGRAPHERS

Adam and Emily Photographers
Adam Baudoux | 810-444-9628

Captured Productions
Aaron and Renee Deckrow | 989-205-8358 | 989-486-3449

Harbour Light Photography
Adam Carroll | 989-662-9850

Molly Lyn Photography
Molly Wendling | 989-860-1344

Sheahan Productions (Videographer)
Tom Sheahan | 989-225-6442 | sheahanproductions.com

Titus Photography
Kendra Titus | 989-837-1059

Photos By Santino
Santino Holnagel | 989-493-1232 | photos@photosbysantino.com

Collier Studios
Ryan Collier | 989-233-8512

CARICATURE ARTIST

UGLI Studios
Paul McNeilly | 517-268-8454 | email@uglipaul.com

ICE SCULPTURES

Ice Impressions
Steven Berkshire | 231-342-9999