



INN AT  
BAY HARBOR

AUTOGRAPH COLLECTION®  
HOTELS

# WEDDINGS

OUR HOTEL · PAGE 3

CEREMONY · PAGE 4

RECEPTION · PAGE 6

BAR PACKAGES · PAGE 14

DETAILS · PAGE 17

ADDITIONAL INFORMATION · PAGE 20

GENERAL INFORMATION · PAGE 21

PREFERRED VENDORS · PAGE 23

CONTACT · PAGE 27



## OUR HOTEL

*Nestled on the shores of Lake Michigan, the Inn at Bay Harbor takes old world romance and mixes it with modern day luxury.*

*From our sweeping, scenic lawns to stately and elegant event rooms, the wedding of your dreams awaits you here.*

*With newly renovated guest rooms, a full-service spa on site, an experienced events team, and award-winning services, Inn at Bay Harbor offers an unrivaled setting in which to celebrate your everlasting love.*

*When it comes to tying the knot, Inn at Bay Harbor Wedding Planners are experts. Offering complimentary services, they handle all of the event details and work closely with you and your own wedding planner to make sure your special day is exactly as you imagine it - perfect.*

*You have a love like no other. Watch your dream wedding come to life at a place like no other, the Inn at Bay Harbor.*





## CEREMONY

*It's about tradition — we can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.*



— CEREMONY —

LAKE LAWN

— *Seasonal* —

The breathtaking panoramic view of Little Traverse Bay accented by the sparkle of clear waters and our million dollar sunsets offers a striking backdrop as you become a married couple. Allows seating for up to 150 guests.

BAY HARBOR GOLF CLUB

— *Seasonal* —

Overlooking the sweeping shoreline bluffs of The Quarry golf course and Little Traverse Bay. Allows seating for up to 120 guests.

ARLINGTON BALLROOM

Located in the lower level of the Inn, the 3,000 square foot ballroom allows seating for up to 150 guests.





## RECEPTION

*After you've officially tied the knot, it's time to celebrate! Our comprehensive Reception Packages include hors d'oeuvres, dinner, and drinks, which can be enhanced to your tastes.*

*There's nothing left to do but enjoy the delicious food, toast with distinctive cocktails, and dance the night away.*



— RECEPTION —

*Pricing will vary depending on the space selected and time frame needed;  
please consult with your Sales Manager for availability and pricing.*

THE SAGAMORE ROOM & TERRACE

The Sagamore Room is an elegantly appointed dining room with a bank of French doors overlooking Lake Michigan's Little Traverse Bay. The traditional decor with modern flair provides a beautiful backdrop for your reception. Plus, let your guests take in the fresh lake air with connected brick-paver terrace. Allows seating for up to 125 guests with signature chairs. Maximum seating of 150 guests allowed with upgraded chiavari chairs, specific layout required.\*

BAY HARBOR GOLF CLUB

— Seasonal —

Overlooking the sweeping shoreline bluffs of The Quarry course and Little Traverse Bay. Allows seating for up to 120 guests.

ARLINGTON BALLROOM

Located in the lower level of the Inn, the 3,000 square foot ballroom allows seating for up to 150 guests.

*\*Contact your Sales Manager for details.*

# TIER I

INCLUDES PREMIUM BAR

— 165 per person —

## HORS D'OEUVRES

— Please select 3 —

CAPRESE SKEWERS

SMOKED SALMON RYE CROSTINI

MUSHROOM TARTLETS

*Wild Mushroom Duxelle, Asiago Cheese*

PORK POT STICKERS

*Sweet Soy Sauce*

FRESH CAPRESE BRUSCHETTA

## FIRST COURSE

— Please select 1 —

CAESAR SALAD

*Romaine, Tomatoes, Shaved Parmesan Reggiano, Classic Caesar Dressing*

MIXED GREEN SALAD

*Organic Mixed Greens, Tomatoes,  
Red Onions, Cucumbers, Carrots, Balsamic Vinaigrette*

## ENTRÉE

— Pre-selected choice of Entrée —

CHICKEN MARSALA

*Sautéed, Marsala wine and Mushroom Sauce*

SEARED SALMON

*Honey-Soy Glaze*

BRAISED BEEF SHORT RIB

*Red Wine Demi-Glacé*

COCONUT QUINOA

*Red Quinoa, Seasonal Vegetables, Pea Shoots, Coconut Curry Sauce*

Menu prices are per person and do not include current sales tax and service fee. Prices and menu content are effective until February 2025, and are subject to availability and may be changed without notice to the closest available option. Food is displayed for a maximum of 90 minutes.



# TIER 2

INCLUDES SELECTION OPTIONS FROM ALL TIER 1 ITEMS

— 185 per person —

## HORS D'OEUVRES

— Please select 4 —

BACON-WRAPPED SHRIMP

GREAT LAKES WHITEFISH PATE  
*On Cucumber Discs*

ROASTED VEGETABLE & GOAT CHEESE CROSTINI

SHRIMP SHOOTERS  
*Cocktail Sauce*

TERIYAKI BEEF KABOBS  
*Peppers and Onions*

## FIRST COURSE

NORTHERN MICHIGAN SALAD  
*Organic Mixed Greens, Dried Cherries, Apple Slivers, Strawberries,  
Goat Cheese, Spiced Pecans, Fig Vinaigrette*

## ENTRÉE

— Pre-selected choice of Entrée —

FRENCHED CHICKEN  
*Otto's Farm Free Range Breast, Pan Roasted, Lemon-Basil Pesto*

GRILLED SHRIMP WITH GARDEN PASTA  
*Linguini, Seasonal Local Vegetables, Gulf Shrimp, Crème Sauce*

GREAT LAKES WHITEFISH  
*Tomato-Caper Relish, Citrus Beurre-Blanc*

SEARED FILET MIGNON  
*Demi-Glacé*

Menu prices are per person and do not include current sales tax and service fee. Prices and menu content are effective until February 2025, and are subject to availability and may be changed without notice to the closest available option. Food is displayed for a maximum of 90 minutes.

# TIER 3

INCLUDES SELECTION OPTIONS FROM TIER 1 AND TIER 2 ITEMS

— 205 per person —

## HORS D'OEUVRES

— Please select 4 —

POACHED PEAR, PROSCIUTTO &  
GOAT CHEESE CROSTINI

BACON WRAPPED SCALLOPS

MINIATURE BEEF WELLINGTON

## FIRST COURSE

— Please select 1 —

CAPRESE SALAD

*Heirloom Tomatoes, Fresh Basil, Balsamic Reduction*

WEDGE SALAD

*Baby Iceberg, Tomatoes, Red Onion, Cajun Bacon Crumbles,  
Roquefort Bleu Cheese, Smoked Bleu Cheese Dressing*

## ENTRÉE

— Pre-selected choice of Entrée —

BRAISED LAMB SHANK

*Balsamic Crimini Mushroom Sauce*

GREAT LAKES WALLEYE

*Sautéed, Lemon-Caper Beurre-Blanc*

USDA PRIME DELMONICO

FILET, OSCAR STYLE

*Lump Crab, Bernaise Sauce*

Menu prices are per person and do not include current sales tax and service fee. Prices and menu content are effective until February 2025, and are subject to availability and may be changed without notice to the closest available option. Food is displayed for a maximum of 90 minutes.

— TIER 1, TIER 2, AND TIER 3 —  
ENTRÉE PAIRINGS

STARCH

— *Please select 1* —

LOADED MASHED POTATOES  
ROASTED FINGERLING POTATOES  
GARLIC WHIPPED POTATOES  
SMASHED YUKON POTATOES  
CARNAROLI RISOTTO  
RED QUINOA

VEGETABLES

— *Please select 1* —

HARICOTS VERTS  
ASPARAGUS  
HONEY-GLAZED CARROTS  
ROASTED BRUSSELS SPROUTS

Menu prices are per person and do not include current sales tax and service fee. Prices and menu content are effective until February 2025, and are subject to availability and may be changed without notice to the closest available option. Food is displayed for a maximum of 90 minutes.



— RECEPTION —

# PRESENTATIONS

## CRUDITÉ

*Variety of Seasonal Vegetables such as Carrots, Bell Peppers, Squash, Celery, Cherry Tomatoes, and Cucumbers served with Hummus*

TWENTY-FIVE PEOPLE · 150      FIFTY PEOPLE · 275

## TROPICAL FRUIT

*Fresh Seasonal Fruits such as Cantaloupe, Watermelon, Pineapple, Strawberries, and Grapes served with Yogurt Dip and freshly Whipped Cream*

TWENTY-FIVE PEOPLE · 150      FIFTY PEOPLE · 275

## ARTISAN CHEESE

*Fresh Fruit, Pepperidge Farm® Crackers, and Candied Nuts*

TWENTY-FIVE PEOPLE · 150      FIFTY PEOPLE · 275

## SHRIMP COCKTAIL

PER DOZEN · 56

## BRIE EN CROUTE

*Raspberry Compote, Crackers, Crostini*

TWENTY-FIVE PEOPLE · 75      FIFTY PEOPLE · 100

## CHARCUTERIE

*Sliced Meats and Cheeses such as Smoked Cheddar, Paradiso, and Gruyere, served with Pickled Asparagus, Marinated Olives, Crostini, and Crackers*

TWENTY-FIVE PEOPLE · 300      FIFTY PEOPLE · 550

Menu prices are per person and do not include current sales tax and service fee. Prices and menu content are effective until February 2025, and are subject to availability and may be changed without notice to the closest available option. Food is displayed for a maximum of 90 minutes.

— LATE-NIGHT SNACK —

# ENHANCEMENTS

Served 9-10pm

SOUTH OF THE BORDER · 12 per person

*Tortilla Chips, Salsa, Guacamole, and Warm Queso Dip*

DETROIT CONEY STOP · 14 per person

*Hot Dogs and Buns with Coney Chili, Pickle Relish, Ketchup,  
Mustard, Onions, Kettle Chips, and Cheddar Cheese Sauce*

SLIDER STATION · 20 per person

*Beef Sliders, Brioche Buns, American Cheese, Accoutrements, Kettle Chips*

PIZZA · 26 per pizza

*Served by the Slice with One Topping*

ADDITIONAL TOPPINGS · 2 each



— RECEPTION —

## BAR PACKAGES

### PREMIUM BAR

*Included with Tier 1, Tier 2, and Tier 3 Packages*

## ENHANCEMENTS

PLATINUM BAR PACKAGE · *5 per person*

WINE SERVICE · *4 per person*

CHAMPAGNE TOAST · *3 per person*

### SIGNATURE DRINKS

*starting at 4 dollars per mocktail*

*starting at 5 dollars per cocktail*

*Create a signature cocktail that captures your personality\**

*All Bar Packages Include Soft Beverages, Coffee, and Selection of TAZO Teas.*

\*Limitations apply; upcharges due to ingredients and rental glassware will be added to the final invoice.

\*\*One bar will be added per 100 guests. Bar Set-up fee of \$200 applied to each bar. Bar set-up fee includes one bartender, non-alcoholic beverages, mixers, and garnishes. Bars set-up in outdoor event spaces will utilize plastic cups. Menu prices are per person and do not include current sales tax and service fee. Prices and menu content are effective until February 2025, and are subject to availability and may be changed without notice to the closest available option.



— RECEPTION —

# PREMIUM BAR

INCLUDED WITH TIER 1, TIER 2, AND TIER 3 PACKAGES

## LIQUOR

*Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Jack Daniels Tennessee Whiskey,  
Chivas Regal Scotch, Maker's Mark Bourbon, Corazon Tequila*

## BEER

— CHOOSE THREE —

*Budweiser, Bud Light, Coors Light, Labatt Blue, Michelob Ultra, Miller Lite,  
Blue Moon, Corona, Heineken, Bell's Two Hearted Ale,  
Seasonal Michigan Micro Brew, Assorted High Noon Seltzers, Athletic N/A*

## RED WINE

— CHOOSE TWO —

*Benton Lane Pinot Noir, Storm Point Red Blend, Requiem Cabernet,  
Cantena Malbec*

## WHITE WINE

— CHOOSE TWO —

*Echo Bay Sauvignon Blanc, Sonoma Cutrer Chardonnay, Tolly Pinot Grigio,  
Chateau Grand Traverse "Late Harvest" Riesling*

## SPARKLING

— CHOOSE ONE —

*Veuve du Vernay, Veuve Ambal Rosé*

\*\*One bar will be added per 100 guests. Bar Set-up fee of \$200 applied to each bar. Bar set-up fee includes one bartender, non-alcoholic beverages, mixers, and garnishes. Bars set-up in outdoor event spaces will utilize plastic cups. Menu prices are per person and do not include current sales tax and service fee. Prices and menu content are effective until February 2025, and are subject to availability and may be changed without notice to the closest available option.

— RECEPTION —

# PLATINUM BAR PACKAGE

— 5 per person —

## LIQUOR

*Grey Goose Vodka, Tito's Vodka, Hendrick's Gin, Pyrat XO Rum, Crown Royal, Glenfiddich 14 Year Scotch, Woodford Reserve Bourbon, Casamigos Tequila*

## BEER

— CHOOSE THREE —

*Budweiser, Bud Light, Coors Light, Labatt Blue, Michelob Ultra  
Miller Lite, Blue Moon, Corona, Heineken, Bell's Two Hearted Ale,  
Seasonal Michigan Micro Brew, Assorted High Noon Seltzers, Athletic N/A*

## RED WINE

— CHOOSE TWO —

*Belle Glos Pinot Noir, Quilt Cabernet Sauvignon, Roth Heritage Red Blend,  
Chateau Labat Bordeaux*

## WHITE WINE

— CHOOSE TWO —

*Cakebread Sauvignon Blanc, Girard Chardonnay,  
Cooper Mountain Pinot Gris, Sancerre*

## SPARKLING

— CHOOSE ONE —

*Veuve Clicquot "Yellow Label," Veuve Clicquot "Rosé"*

\*\*One bar will be added per 100 guests. Bar Set-up fee of \$200 applied to each bar. Bar set-up fee includes one bartender, non-alcoholic beverages, mixers, and garnishes. Bars set-up in outdoor event spaces will utilize plastic cups. Menu prices are per person and do not include current sales tax and service fee. Prices and menu content are effective until February 2025, and are subject to availability and may be changed without notice to the closest available option.



# DETAILS

— THE DAY-OF —

*Hosting an unforgettable celebration is all in the thoughtful details.*

*The Inn Café offers delicious additions to your special day. From brunch, bubbly bars to gourmet lunch options, let our Café team curate an experience to start your day freshly-made and nourished.*

*Ask your Event Manager for more information*



— THE DAY-AFTER —  
BREAKFAST

FAREWELL BUFFET · 32

*Served with Scrambled Eggs, Chilled Orange Juice, Fresh Fruit and Berries,  
Freshly Brewed Starbucks® Regular and Decaf Coffee, Assorted TAZO® Teas*

MEAT

— CHOOSE TWO —

*Bacon, Sausage, Canadian Bacon, Ham, Turkey Sausage*

POTATOES

— CHOOSE ONE —

*Breakfast Potatoes, Herb Roasted Red Skin Potatoes, Hash Browns*

BREADS and PASTRIES

— CHOOSE THREE —

*Danish Pastries, Scones, Biscuits, Bagels, Assorted Muffins,*

*Cinnamon Rolls, Toast Station*

CEREAL and GRANOLA

— CHOOSE ONE —

*Oatmeal, Assorted Cereals, and Chilled Milk, Yogurt Parfaits*

ENHANCEMENTS

BRUNCH BAR · 15 per drink

*Mimosas, Screwdrivers, and Bloody Mary's*

OMELET STATION · 5 per person

*Build Your Own Omelet, Chef Attended\*\**

WAFFLE STATION · 5 per person

*House-Made Batter, Fresh Fruit, Whipped Topping*

\*An additional \$200 will apply for buffets serving less than 25 guests. \*\*Chef attendant is \$200 per chef (1 chef per 75 guests).  
Menu prices are per person and do not include current sales tax and service fee. Prices and menu content are effective until February 2025, and are subject to  
availability and may be changed without notice to the closest available option. Food is displayed for a maximum of 90 minutes.



## JUST FOR YOU

*You're a couple like no other, as unique as a Petoskey stone, and we want to ensure our world-class services are tailored to you! We're here to make your day exactly what you've always dreamed of. Ask our Wedding Planners about creating a menu designed just for you.*

# ADDITIONAL INFORMATION

## CEREMONY

Pricing will vary depending on the space selected and time frame needed; please consult with your Sales Manager for availability and pricing. We are also delighted to recommend popular ceremony venues near the hotel.

## PARKING

Complimentary self and valet parking is available at the main hotel entrance. Valet gratuity is appreciated.

## GIFT DELIVERIES

A charge of 5 dollars per gift is applicable for gift deliveries. Please consult your Inn Wedding Planner to assist in arranging this service.

## GUEST COUNT

Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

## SERVICE CHARGE AND SALES TAX

A 22% taxable service charge and applicable state sales tax will be added to all food and beverage charges as well as any audiovisual equipment charges and function room set-up/rental fees.

## MENU TASTING

Once a contract is signed, we will be delighted to set a time for a menu tasting. Please consult your Inn Wedding Planner for availability.\*

## AUDIOVISUAL SERVICES

Inn at Bay Harbor's exclusive AV provider is Oncore AV, who provides stunning audiovisual services. A representative from Oncore AV will work with you one on one to provide stunning audiovisual services to fit your specific needs, making your event even more memorable.

*\*Some blackout dates and limitations apply*



# GENERAL INFORMATION

## FOOD & BEVERAGE POLICY

Enclosed for your consideration are a range of suggested menus. Please bear in mind that these selections are merely an example of the services that our catering and event staff are able to provide. We welcome the opportunity to create custom menus to meet the needs and suit the preferences of your guests. No food and beverage of any kind is permitted to be brought into banquet event spaces. Food and Beverage is not permitted to be removed from the hotel's banquet event area. Inn at Bay Harbor is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol into the Inn at Bay Harbor by outside vendors or individuals. The Hotel reserves the right to refuse service to any guest that is under 21 years of age, appears to be under age, without legal identification, or appears to be intoxicated. Inn at Bay Harbor reserves the right to request the removal of any alcoholic beverage brought into the hotel's banquet facilities. Parents/Adults cannot legally serve children/minors. A 25-person minimum is required for all buffets and stations. For optimal quality, food is displayed for a maximum of 90 minutes. Menu item substitutions may be made based on product availability at any time without notice. All beverages served/consumed in any outdoor banquet event space will be served in plastic.

## GUARANTEE POLICY

A minimum guarantee must be received (3) three working days prior to the event. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly. Complete menus for group sponsored food and beverage functions should be submitted to the Event Manager at least 28 days prior to the main date of group arrival to allow food ordering. Failure to submit requested menus prior to the 28-day cutoff may encounter substitutions based on market availability. All charges will be based on the guaranteed count, or the actual number of guests served, whichever is greater. If additional guests attend, the bill will reflect the guarantee count plus the additional guests. The culinary department will only prepare for an additional 5% attendance over the guarantee the day of the event, therefore proper notification of guest count is imperative to the success of the event.

## PRICING POLICY

To qualify for tax exemption the organization must provide a valid Michigan tax exemption certificate prior to the event date and payment must match name on exemption form. All prices are subject to change without notice. All prices are subject to current State Tax and Service Charge. Children under 12 will be charged 75% of the posted adult menu price or may eat a recognized Children's Entree. Children 3 and under will not be considered in the final billing and therefore dine at no cost to you.

## BANQUET ROOM POLICY

The hotel reserves the right to inspect and control all private functions. It is policy that all time schedules entered on the contract are enforced. The hotel reserves the right to change the location of your event to a more suitably sized area should the anticipated attendance significantly increase or decrease. Guest agrees to be responsible for any damage or loss of any merchandise or articles left in the hotel prior to, during, or after your event.

*(Continued on Next Page)*



# GENERAL INFORMATION

## BANQUET ROOM POLICY CONT'D

The hotel does not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or after your event. Liability for damage to the premises will be charged to the representative making arrangements through the Sales or Events office. Scotch tape, screws, staples, nails, push pins, or potentially damaging fasteners may not be used to hang signs or other materials on walls in public areas or banquet event space. Glitter is not permitted in any hotel space.

## NOISE POLICY

All bands, DJ's, and any other form of entertainment must end at 11:00pm. Management may request the volume be turned down prior to the ending time if disrupting to other hotel guests. If not compliant, a \$1,000 fine will be charged.

## PARKING LOT POLICY

Delivery/Equipment/Vendor vehicles are not to be parked in guest areas, including the circle drive. All loading and unloading must be done in the Loading Dock area.

## OUTSIDE VENDOR/CONTRACTOR POLICY

The hotel reserves the right to advance approval of all outside vendors and their contracted services including but not limited to electrical requirements and specs.

## SIGNAGE POLICY

Minimum pre-approved and pre-arranged signage is permitted in the public areas and grounds. The signage must be prepared by a professional vendor/contractor. It must meet hotel standards and requirements (handmade, inked signs are not permitted) and must be removed immediately upon conclusion of the meeting for which it has been used. All event signage is limited to private function areas. No signage is permitted in the main lobby.

## AUDIOVISUAL POLICY

Inn at Bay Harbor's exclusive AV provider is Oncore AV, who provides stunning audiovisual services. A representative from Oncore AV will work with you one on one to provide stunning audiovisual services to fit your specific needs, making your event even more memorable.

## DRONE POLICY

Due to safety and privacy concerns, Inn at Bay Harbor prohibits the operation of unmanned aerial systems, or drones, on or above resort property without prior written authorization from Inn at Bay Harbor. This prohibition includes drones used for filming or videotaping. Authorization for drone use will require proof of FAA licensing, insurance of \$1 million covering drone use at Inn at Bay Harbor, and liability release, with at least 72 hours prior notice. Please contact the Wedding Events Manager to begin the approval process if your photographers plan to use drones during your event.



— INN AT BAY HARBOR —  
**PREFERRED  
VENDORS**

*At Inn at Bay Harbor, we take special care of our guests and their needs. Our expertise in making your special day even more special extends to helping you choose all the right enhancements to your wedding day.*

*Here is a list of our preferred vendors who have successfully worked with our resort to ensure only the very best service for our guests. Please feel free to consult with us to make the perfect match.*

## TRANSPORTATION

BLUE LAKES BY THE BAY  
231.932.1065  
bythebaytc.com

SUNSET PREMIER SHUTTLE  
231.497.1182  
sunsetpremiershuttle.com

## BAKERIES

BELLA E DOLCE  
231.625.8232  
upnorth@bellaedolce.com  
bellaedolce.com

SIMPLY SWEET BY JESSICA  
231.622.8322  
simplysweetbyjessica.com

THE BOW TIE BAKER  
231.838.0135  
tracy@thebowtiebaker.com  
thebowtiebaker.com

## PHOTOGRAPHERS

MERIDIAN PHOTOGRAPHY  
231.631.1699  
meridianphoto.net

WEBER PHOTOGRAPHERS  
231.631.4891  
hello@weberphotographers.com  
weberphotographers.com

MICHAEL MURPHY IV PHOTOGRAPHY  
231.499.3114  
mike@michaelmurphyiv.com  
michaelmurphyiv.com

STEPHANIE BAKER PHOTOGRAPHY  
hello@sbaker.us  
sbaker.us

DAN STEWART PHOTOGRAPHY  
231.715.1125  
danstewartphotography.com

CENTER OF ATTENTION PHOTOGRAPHY  
231.549.2038  
coaphotos.com

PAUL RETHERFORD  
WEDDING PHOTOGRAPHY  
231.445.1793  
paul@paulretherford.com  
paulretherford.com

## VIDEOGRAPHERS

FIFTH AND MAIN PRODUCTIONS  
877.584.6246  
fifthandmainproductions.com

EPIC MOTION  
866.408.3742  
epicmotion.com

LIFE ON EARTH PRODUCTIONS  
616.638.6943  
loeproductions.com

KILLER CREATIONS  
866.408.3742  
killercreations.net

WEDDING PLANNERS  
AND DECOR

TABLEAU EVENTS

231.242.3133  
karly@tableauevents.com  
tableauevents.com

EMERALD CITY DESIGN

Ann Owens  
248.474.7077  
ann@emeraldcitydesigns.com  
emeraldcitydesigns.com

BEYOND EVENTFUL

Debbie Luhrs  
231.313.0320  
beyondeventful4u@gmail.com

UP NORTH EVENTS

Jenna Koeller  
231.675.6262  
jenna@upnorthevents.biz  
upnorthevents.biz

FOX + FERN EVENTS

231.944.9719  
hello@foxandfernevents.com  
foxandfernevents.com

LDT EVENTS

Loren Taylor  
586.246.5276  
loren.ldtevents@gmail.com

FLORAL

BLOOM

231.675.9017  
info@bloomfloraldesign.com  
bloomfloraldesign.com

A.R. PONTIUS FLOWER SHOP

231.526.9690  
pontiusflowers@gmail.com  
pontiusflowers.com

SWEETWATER FLORAL

Kalin Sheick  
sweetwaterfloral.com

UPSY DAISY

231.582.0972  
upsydaisyflorist.com



## MUSICIANS

PETE KEHOE  
Pianist/Guitarist/Singer  
231.881.8254  
petemusic.com

MICHELLE CHENARD  
Guitarist/Singer  
231.881.6753

RANDY RESZKA  
Classical & Jazz Guitar  
989.370.0745  
randyreszka.com

SYLVIA NORRIS  
Harpist  
231.922.3546

BLUE WATER KINGS BAND  
Rachel Madison  
810.214.0020  
bluewaterkingsband.com  
info@bluewaterkingsband.com

A+ ENTERTAINS  
Tom Heath  
231.622.2275  
info@aplusentertains.com

PLUISTER ENTERTAINMENT  
Tom Pluister  
231.348.8185  
plu-ent.com

## OFFICIANTS

BEST CLERGY  
Pastor Glad Remaly  
231.627.6996  
bestclergy.com

REV. KEN & JUDY GRIMES  
231.582.2908  
kengrimesauthor@aol.com

## MISCELLANEOUS

ICE IMPRESSIONS  
Ice Sculptures  
231.342.9999  
ice-impressions.com

MANNO CLOTHING & TAILORING  
Anthony Manno  
313.561.1419  
www.mannoclothing.com  
anthony@mannoclothing.com



We can't wait to celebrate with you!

---

*Contact our Sales Manager or our Wedding Planners today.*

† 888.906.3409 | † 231.439.4122