

BANQUETS



BUFFETS

Breakfast buffets require a minimum of 25 guests. Lunch and Dinner buffets require a minimum of 50 (except the Classic Deli Buffet on page 4). A service fee of \$125 will be charged for groups of less than 50. Smaller groups are encouraged to select from our served meal options.

Breakfast, Lunch and Dinner buffets are based on one hour of service.

PLATED DINNERS

All prices are per person.

Please choose one entrée. For additional entrées, billing will be at the higher priced entrée for group.

Vegetarian, gluten-free and diabetic options are available when preordered.

Menu selection and estimated attendee count are due three weeks prior to arrival date.

Final guaranteed count is due three business days prior to arrival date.

All charges will be based upon the guarantee or the actual number of guests served, whichever is greater.

The Resort will prepare to serve the guaranteed count. Anything over guarantee is to be chef's choice.

Menu prices do not include taxes or gratuities.

FUNCTION TIMING

To ensure food quality, safety and temperature all food can remain up for no longer than 2 hours.

ALLERGENS & DIETARY REQUEST

We are very aware and concerned for food allergens in our culinary department. In the event you have guests with food allergies we will take every precaution to ensure meals are served according to each need. Please allow at least three business days notice for us to bring in any product necessary to meet these needs.

Dietary preferences like vegetarian, dairy free, gluten free, or vegan will be made according to all information available and within specified guidelines. These are recognized by the Health Department as requests that are not life threatening, but life choices. We will do our best to meet these requests when made at least three business days in advance.

With the growing number of meal plans and diet trends, we ask that specific items be ordered.

In the event of late notice we will produce a meal for each guest needing a specified meal, but it will be billed above the given guarantee.



EVENT TERMS & CONDITIONS

1. To ensure safety and comply with state and local health regulations, Shanty Creek Resort is the only authorized licensee to sell, serve, or furnish liquor, beer, wine or food on these premises, excluding wedding cakes and favors. No food or beverage of any kind is permitted to be brought into any function space of the Resort.
2. Menu selection and estimated attendee count are due three weeks prior to arrival date. Final guaranteed count is due three business days prior to arrival date. All charges will be based upon the guarantee or the actual number of guests served, whichever is greater. The Resort will set and prepare to serve the final guarantee.
3. Group agrees to begin its function promptly at the scheduled time and Group, its attendees and invitees agree to vacate the designated function space at the closing hour indicated. Group agrees to reimburse The Resort for any overtime wage payments, expenses and damages incurred or sustained by The Resort because of Group's failure to comply with terms and conditions contained in this Agreement.
4. The Resort must approve any decorations which Group desires to use, in advance. Any decorations which constitute a fire hazard in The Resorts' sole opinion are not permitted. Decorations may not be attached to The Resorts' premises in any fashion. Group must remove all Group supplied decorations and property from The Resorts' premises at the expiration of its function. Group will make a reasonable effort to prevent damage to The Resorts' property by its attendees and will reimburse The Resort for any such damage. The Resort may remove any person from the function or the premises, as it believes necessary in its sole judgment.
5. Delivery of wedding cakes, flowers and any other items related to your event must be made within 90 minutes before contracted arrival unless prior notice is given and agreed to by The Resort.
6. The Resort will not assume any responsibility for the damage or loss of merchandise or articles left in The Resorts' premises prior to, during or following the planned function.
7. Group must inform The Resort in advance if Group intends to contract for music, other forms of entertainment or any other service in conjunction with its function. The Resort reserves the right to approve any music, other forms of entertainment or any other service. The Resorts' exclusion is binding on Group.
8. In the event of breach of this Agreement by Group, The Resort reserves the right to cancel this Agreement without notice and without liability to Group.
9. In no event will The Resort be liable to Group beyond the amount paid by Group for the use of rooms and function space reserved. If the function space reserved herein cannot be made available to Group, The Resort reserves the right to substitute comparable accommodations for the function, which substitution will be deemed by Group as full performance under this Agreement. The Resorts' discretion as to comparability of accommodations is binding on Group.
10. The Resort reserves the right to prohibit Group, its invitees or attendees from removing any food or beverages from The Resorts' premises.
11. Group must comply with all applicable federal, state and local statutes, orders, ordinances, rules and regulations including, but not limited to all rules and regulations regarding public assemblies, and secure any licenses and permits where necessary.
12. Group acknowledges receiving a copy of this Agreement.
13. A service charge of 21% in addition to Michigan Sales tax, currently 6%, is added to all Food and Beverage charges. Functional room rental charges (if applicable) are also subject to this Michigan sales tax.
14. Group shall be liable for all damages to any Resort vehicle, caused by Group or members of his or her party, sustained during Group's trip; to include all spills, burns, rips, tears, or damage to any equipment. Client agrees to pay a service charge of \$200 to clean any spillage in the vehicle.
15. Group agrees that if anyone in the party is found using any illegal drugs, fighting or any other conduct considered inappropriate by the driver, the driver is under strict orders to return all passengers to the starting point or the drop off point immediately.
16. Group agrees that The Resort shall not be responsible for any items left or the safe keeping of items left in the vehicle. Client agrees that The Resort shall not be held liable for any damages arising out of The Resorts' inability to perform due to inclement weather, mechanical or electrical difficulties, delays due to traffic conditions, or any unforeseen events beyond the reasonable control of The Resort.
17. Signs, banners and displays may be erected or displayed in any part of the Resort with the approval of the Group/Conference Services Manager. The names and logos of Shanty Creek Resort are the exclusive property of the Resort. Any unauthorized use of these names and logos is prohibited.
18. Indoor & Outdoor Pools: In an effort to maintain a safe and enjoyable atmosphere for all of our guests; glass containers, kegs, cases and/or coolers are not permitted in any of the Resort's pool areas. Shanty Creek Resorts' Security Staff reserves the right to monitor and maintain respectful behavior and noise levels in the pool area.

BREAKFAST

CONTINENTAL BREAKFAST

\$15.50/person

Based on one hour of service. All continental breakfasts include coffee and herbal tea. Select two

Assorted Danish & Scones

Plain Bagels with Assorted Cream Cheese

Assorted Doughnuts

Cinnamon Rolls

Oatmeal with Brown Sugar & Raisins

Assorted Muffins

Hard Boiled Eggs

Yogurt with Granola

CONTINENTAL ENHANCEMENTS

Breakfast Sandwich | \$5/person

Egg & Cheese English Muffin

Choose sausage or bacon

Assorted Cold Cereal & Milk | \$4/person

Berries for Cereal/Oatmeal | \$4/person

Fresh Sliced Fruit | \$5/person

Apple, Orange, or Cranberry Juice | \$42/gal

Additional pastry assortments \$4/person.

SERVED BREAKFAST

\$17/person

Based on one hour of service. All served breakfasts include fresh fruit cup, coffee, herbal tea and orange juice.

Cinnamon-Glazed French Toast

French toast with warm syrup, bacon and sausage

Summit Breakfast

Scrambled eggs, bacon, sausage, breakfast potatoes and biscuits

BREAKFAST BUFFET

Based on 60 minutes of service. Requires a minimum of 25 guests. A service fee of \$125 will be charged for groups of less. Other meal options available for smaller groups.

FARMER'S BREAKFAST

\$22/person

Fresh Sliced Seasonal Fruits

Breakfast Potatoes or Hashbrowns

Biscuits & Gravy

Coffee, Herbal Tea and Orange Juice

Scrambled Eggs

Meats

Select two

Smoked Bacon

Sausage Links

Ham Steaks

Sausage Patties

Turkey Sausage

FARMER'S ENHANCEMENTS

\$5/person

Substitute for a breakfast meat \$4.

French Toast with Warm Syrup

Assorted Breakfast Pastries

Waffles

Pancakes with Warm Syrup

Oatmeal with Brown Sugar & Raisins

CHEF'S OMELET STATION

\$7/person

Fluffy omelet with your choice of mushrooms, tomatoes, onions, bell peppers, cheese, salsa, bacon and ham



BREAK SNACKS

\$30/dozen

Banana Bread Slices

Zucchini Bread Slices

Whole Fresh Fruit (Apples, Bananas & Oranges)

Granola Bars

Hard-Boiled Eggs

Bags of Popcorn, Pretzels, or Potato Chips

\$39/dozen

Fresh Fruit Kabobs & Yogurt Dip

Scones

Lemon Bars

Assorted Muffins

Individual Yogurts

Warm Pretzel Sticks

Boxes of Fresh Popcorn

Assorted Candy Bars

Assorted Doughnuts

Assorted Fresh Cookies

Bagels

Brownies

Blondies

Cupcakes

\$52/dozen

Mountain Creek Cookies (Chocolate Dipped +\$5/dozen)

Jumbo Chocolate Dipped Rice Krispie Treats

Power Bars

Cinnamon Rolls

DRY SNACKS

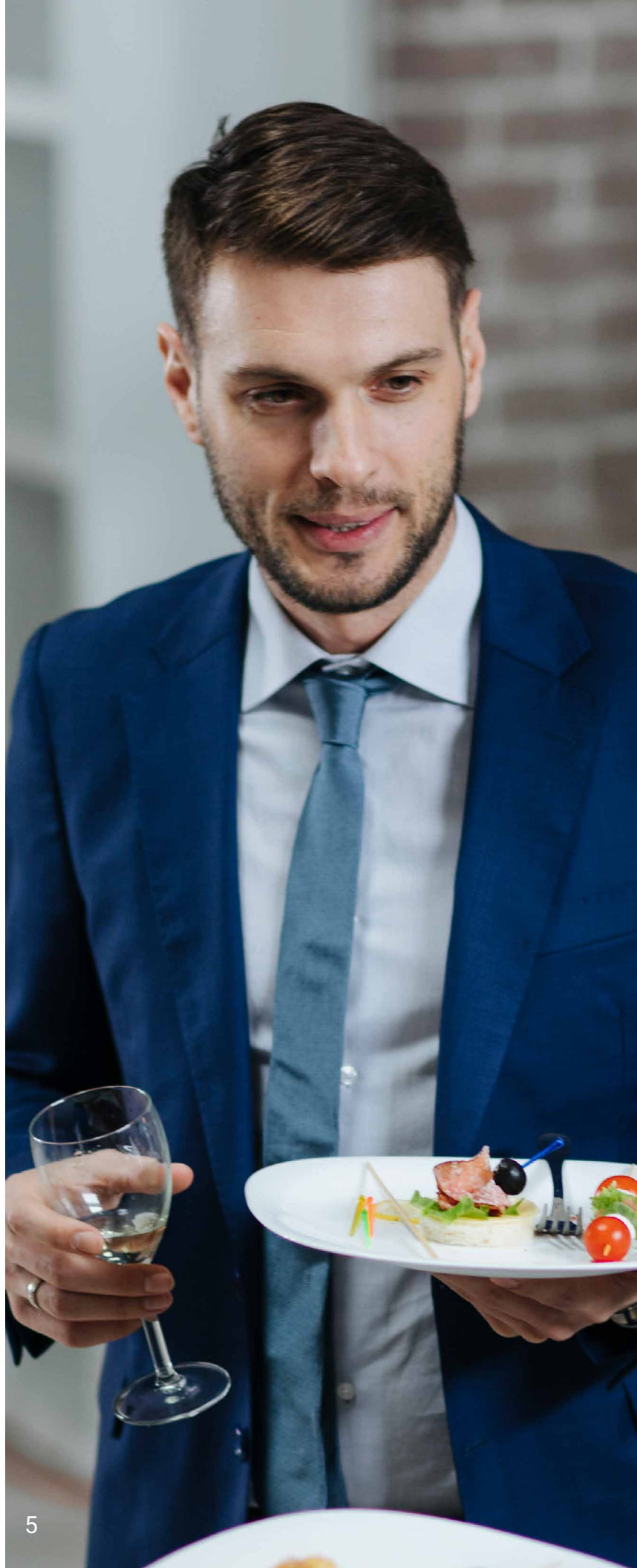
Mixed Nuts | **\$29/lb**

Bar Snack Mix | **\$19/lb**

Potato Chips & Onion Dip | **\$18/lb**

Tortilla Chips & Salsa | **\$13/lb**

Pretzels | **\$9/lb**





BREAK DRINKS

House Brewed Coffee | **\$50**/1.5 gal | **\$90**/3 gal

Starbucks Brewed Coffee | **\$55**/1.5 gal | **\$95**/3 gal

Herbal Tea Assortment | **\$3.50**/bag

Orange, Cranberry, or Apple Juice | **\$42**/gal

Assorted Soft Drinks | **\$3.50**/can

Dasani Water | **\$3.50**/bottle

Cinnamon Spiced Cider (seasonal) | **\$32**/gal
(hot or cold)

Lemonade or Iced Tea | **\$32**/gal

Monster Energy Drinks | **\$5**/can

Hot Chocolate with Marshmallows | **\$32**/gal

LUNCH

Based on one hour of service. Hot and Wrap buffets require a minimum of 50 guests, classic deli requires a minimum of 25 guests. A service fee of \$125 will be charged for groups of less. Includes coffee, herbal tea, iced tea and lemonade. Add dessert \$7. Lunch Buffets are available for Dinner for a \$10/person upcharge.

HOT BUFFETS

\$27/person

Select one

SOUTH OF THE BORDER

Chicken Fajitas

with peppers, onions, flour tortillas, jalapeño, lettuce, tomato, sour cream, shredded cheese and salsa

Refried Beans

Spanish Rice

Add steak additional \$3.50

PICNIC LUNCH

Grilled Hamburgers

Assorted sliced cheese, lettuce, tomato and onion

Bratwurst

Corn on The Cob

Baked Beans

NACHO BAR

Ground Beef

Shredded Chicken

Refried Beans

Lettuce

Tomatoes

Cheese

Sour Cream

Onions

Jalapenos

Salsa

Hot Sauce

Tortilla Chips

BAKED POTATO BAR

Yukons

Bacon

Pancetta

Chili

Broccoli

Scallions

Nacho Cheese

Onions

Shredded Cheese

Whipped Butter

WRAP BUFFET

\$25/person

Select two

Grilled Chicken Wrap

Spinach, pesto mayonnaise, black olives, parmesan cheese and sundried tomatoes

Southwestern Wrap

Blackened steak, greens, rice, pepper jack cheese, bell peppers and cumin dressing

Veggie Wrap

Soy ginger tempeh with asian slaw in a spinach wrap

Curry Chicken Wrap

Chicken, curry mayonnaise, celery, onion, apple, raisin, lime juice, cilantro served in a lettuce wrap

CLASSIC DELI BUFFET

\$23/person

Roast Beef, roasted turkey, glazed ham, lettuce, onions, tomatoes and assorted sliced cheese

SIDES

For Wrap & Classic Deli Buffet or can be added for \$4/person.

Select two

SALADS

Garden Vegetable Pasta Salad

Garden Salad

Chick Pea Salad

Caesar Salad

Potato Salad

Cole Slaw

SOUPS

Tomato Basil Soup

Chicken N' Rice

Minestrone

Broccoli Cheddar

ADDITIONAL SIDES

Potato Chips

Tortilla Chips & Salsa



LUNCH ON THE GO

\$23/person

Boxed lunch includes apple, potato chips and a cookie. Select one

Cold Cut Hoagie

Ham, lettuce, tomato, turkey, salami, swiss and cheddar on a hoagie bun

Veggie Wrap

Soy ginger tempeh, lettuce, tomato, with asian slaw in a spinach wrap

Chicken Salad Wrap

Chicken salad loaded with lettuce, tomato, celery, onion, dried cherries and mayonnaise on a wrap

Turkey Club Wrap

Roasted turkey, bacon, lettuce, tomato and onion on a wrap

Add 20oz water or 12oz soda \$3.50;

12 oz domestic beer \$5.

SERVED LUNCH

\$26/person

Based on one hour of service. All served lunches includes a garden salad, seasonal accompaniments, rolls & butter, coffee, herbal tea, iced tea and lemonade.

Add dessert (p.7) for \$7. Select one

Lasagna Rولاتيني

In a meat sauce

Chicken Parmesan

With marinara sauce and melted mozzarella

Petite Whitefish Filet

Steak Salad

Marinated Steak served atop garden greens, carrots, tomatoes, onion. Served cold

Grilled Chicken Breast

House marinated chicken

SERVED DINNER

Served dinners include choice of salad and dessert, Chef's seasonal accompaniments, rolls & butter, coffee, herbal tea, iced tea and lemonade. Based on one hour of service. For vegan & vegetarian options see pg.10

DINNERS

Select one

Lemon Pepper Chicken | \$32/person
Seared herb and lemon dusted chicken with rice pilaf

Sirloin & Shrimp Scampi | \$51/person
Grilled 8oz Sirloin and lemon shrimp scampi (4)

Chicken Marsala & Walleye | \$41/person
Seared chicken with marsala sauce and Parmesan-crusted walleye

Herb Crusted Whitefish | \$39/person
With an italian herb crust, baked in olive oil and topped with fresh squeezed lemon juice

Herb Crusted Walleye | \$39/person
With lemon butter sauce

Flank Steak | \$38/person
Grilled with mushroom wine sauce

Cherry Pecan Pork Loin | \$33/person
Tumbled pork loin with a cherry, pecan stuffing and cherry demi glace

Chicken Marsala | \$33/person
Flour dusted, seared with Italian herbs and served with mushroom marsala wine sauce

Three Cheese Tortellini | \$29/person
With pesto alfredo sauce

SALADS

Select one

Garden

Tomatoes, carrots, red onions, cucumbers and ranch dressing

Caesar

Croutons, parmesan cheese and creamy Caesar dressing

Mixed Baby Salad

Baby lettuces with blue cheese, candied walnuts, dried cherries, red onions and raspberry vinaigrette

DESSERTS

Select one. *Buffet only

Triple Chocolate Fudge Cake

Carrot Cake

Cheesecake

Topped with your choice of Blueberry, Cherry or Strawberry Sauce (Select one)

Assorted Fruit Pies

Blueberry, Cherry or Apple

*Warm Peach or Apple Cobbler

*Shortcake Station

Mixed berry compote, vanilla pound cake and whipped cream

Ice Cream Bar

Additional \$3. See below

ICE CREAM BAR \$10/person

Vanilla Ice Cream

Chocolate, Strawberry & Caramel Sauces

M&M's

Crushed Oreo

Sprinkles

Whipped Cream

Maraschino Cherries



BUFFET DINNER

Requires a minimum of 50 guests. A service fee of \$125 will be charged for groups of less. Based on one hour of service. Includes rolls & butter, coffee, herbal tea, iced tea and lemonade. Choice of garden or caesar salad from p. 7. For vegan & vegetarian options see pg. 12

CHUCK WAGON

Two entrées \$37/person | three entrées \$43/person

ENTRÉES

Southwest Spiced Pork Ribs
With bourbon sauce

Bone-In BBQ Chicken

Maple Glazed Salmon
With herbs

Grilled Burgers

Deluxe Brats

Vegetarian Burgers or Brats
Additional \$2/person

SIDES

Baked Beans

Fried Corn

Roasted Whole Golden Potatoes

Cornbread

With whipped honey butter

THE LAKEVIEW

Two entrées \$41 | three entrées \$47/person

ENTRÉES

Seared Chicken

With chardonnay tarragon wine sauce

Herb Crusted Walleye

With lemon butter sauce

Three-Cheese Tortellini

With pesto alfredo sauce

Grilled Sirloin

With sauce bordelaise

Pan Roasted Pork Loin

With mushroom caper jus

SIDES

Select two (extra side \$4 per)

Roasted Redskins

With garlic and herbs

Rice Pilaf

Macaroni & Cheese

Whipped Yukon Potatoes

Scalloped Potatoes

Honey Glazed Carrots

Green Beans

Vegetable Medley

COMFORT FOOD

Two entrées \$39/person | three entrées \$45/person

ENTRÉES

Fried Chicken

Roasted Pork Chop

With apple jack sauce

Meatloaf

With caramelized brown sugar and ketchup

SIDES

Macaroni & Cheese

Green Bean Casserole

Scalloped Potatoes

THE ANTRIM

\$50/person

ENTRÉES

Broiled Whitefish

With lemon and butter sauce

Roasted Chicken

With cherry demi

Prime Rib

Chef carved

SIDES

Warm Shanty Creek Krab Dip

Pasta Salad

Chef's Seasonal Accompaniments

THE BELLAIRE

Two entrées \$40/person | three entrées \$46/person

ENTRÉES

Baked Chili Honey Lime Salmon

With oven roasted bell papper trio

Grilled Balsamic Chicken

With roasted tomatoes & pesto

Island Style Pork Tenderloin

With brown sugar pineapple chutney

Grilled Flank Steak

With chimichurri sauce

SIDES

Select two (extra side \$4 per)

Wild Rice

Cauliflower Rice

Whipped Yukon Potatoes

Roasted Brussel Sprouts

Honey Glazed Carrots

RECEPTIONS

HORS D'OEUVRES

Minimum of 2 dozen of each selection. Select items (*) may be butlered to your guests for a \$75 service fee

Party Type	Suggested Per/Person
Pre-dinner	4-8 Pieces
Cocktail Reception	7-10 Pieces
In Lieu of Dinner	10-15 Pieces

\$30/dozen

BBQ Meatballs*

Fried Mozzarella Bites with Marinara

Pigs in a Blanket*

Jalapeño Bites*

Vegetable Spring Rolls*

\$40/dozen

Vegetable Pot Stickers

Mac & Cheese Bites with Sriracha Ranch

Buffalo Wings with Blue Cheese Dressing

Chicken Strips

Artichoke Beignets*

\$52/dozen

Sponakopita

Coconut Shrimp with Orange Ginger Glaze

Chilled Spiced Gulf Shrimp with Zesty Cocktail Sauce

Scallops Wrapped in Bacon with Vermont Maple Glaze*

Cheeseburger Puffs*

Thai Chicken Spring Rolls with Peanut Sauce

RECEPTION CARVING STATIONS

Served with dinner rolls when ordered with an hors d'oeuvres reception. Size and price based on event type and other menu items ordered.

Whole Roasted Turkey Breast

Dearborn Ham

CHARCUTERIE TABLE

Seasonal selection of imported and domestic meats and cheeses with various selections of nuts, dried fruits and accoutrements.

4ft \$1600 | 6ft \$1900 | 8ft \$2200

Serves approximately: 60 4ft | 90 6ft | 120 8ft

CULINARY DISPLAYS

Small display serves approximately 25
Large serves approximately 50

Crostini Platter | Small \$125 | Large \$175

With tomato basil relish & boursin cheese spread

Crispy Vegetables | Small \$150 | Large \$225

With ranch dip

Domestic & Imported Cheeses | Small \$150 | Large \$275

With crackers

Sliced Fresh Fruit | Small \$125 | Large \$225

Add irish rum sauce +\$30/bowl

Braided Salmon | \$125

With capers, onion, pita chips and SCR Remoulade

Buffalo Chicken Dip | \$150

With tortilla chips

Guacamole & Nacho Cheese | Small \$85 | Large \$115

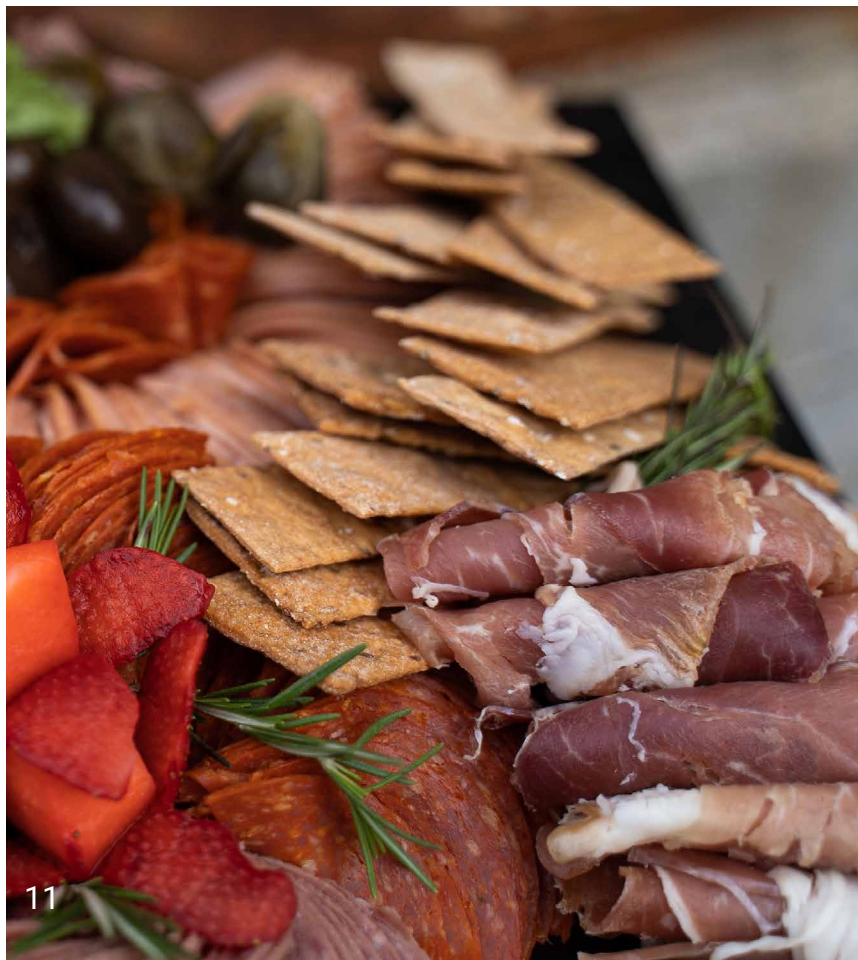
With tortilla chips

Signature SCR Krab Dip | Small \$100 | Large \$125

With pita chips

Spinach Artichoke Dip | Small \$100 | Large \$125

With pita chips



ENTRÉE +

VEGAN/VEGETARIAN

Replace an entrée free of charge

Chic Pea Pasta

With braised seasonal vegetables garlic and herbs

Quinoa Stir-Fry

Stir fried vegetables with sweet and sour sauce

Stuffed Squash

Stuffed with quinoa, cranberries and onions

CHILDREN'S MENU

\$21 /person

Available for children 12 and under.

Served with salad, beverage and dessert.

Chicken Fingers & Fries

Macaroni & Cheese

With garlic toast

Personal Cheese Pizza



LATE SNACKS

\$52/dozen

Cheeseburger Puffs

Coconut Shrimp

\$40/dozen

Mac & Cheese Bites

Buffalo Wings

Chicken Strips

\$30/dozen

Jalapeno Bites

BBQ Meatballs

Fried Mozzarella

Pigs in a Blanket

Veggie Spring Rolls

PIZZA

*Served takeout style boxed. Add Toppings \$1.50 each
Cheese, pepperoni, sausage, bacon, ham, green peppers,
onions, tomatoes, black olives, mushrooms, jalapenos,
banana peppers*

Cheese, Pepperoni or Sausage | \$21

Select one

Meat Lovers | \$24

Pepperoni, sausage & bacon

Veggie | \$24

Peppers, onions, tomatoes & mushrooms

Supreme | \$28

*Pepperoni, sausage, bacon, pepper, onions,
tomatoes & mushrooms*

Hawaiian | \$28





DRINKS

A fully-stocked sponsored or non-sponsored bar featuring call or premium brands. A service fee of \$125 will be charged if sales do not exceed \$150 per function.

Premium & Craft | \$6.50/bottle | \$144/case

Bell's Two Hearted Short's Local Light
High Noon Seltzers

Inquire about our other options

Domestic Beer | \$5/bottle | \$108/case

Coors Light Labatt Light
Miller Lite

Michigan Microbrew | \$144/case

Must pre-order 4 weeks in advance.

Bell's New Holland
Right Brain Short's

DRAFT

Kegs are American standard of 15.5 gallons; each yields approximately 125 16 oz glasses. Must pre-order 4 weeks in advance.

Speak with your coordinator regarding draft selections

SPIRITS

Premium Brands | \$8.50

Bourbon Maker's Mark
Gin Hendrick's
Rum Bumbu
Scotch Chivas
Vodka Ketel One
Whiskey Crown Royal

Call Brands | \$7.50

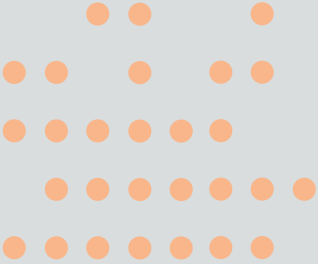
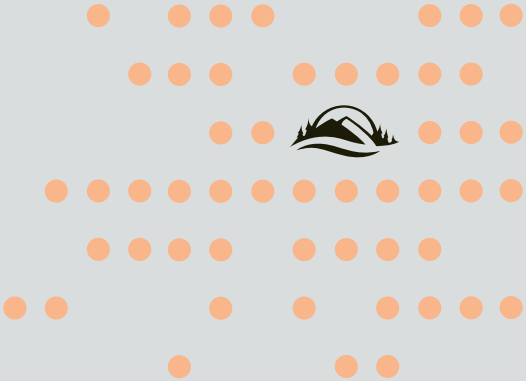
Bourbon Jim Beam
Gin Tanqueray
Rum Bacardi Silver, Captain Morgan
Scotch Dewar's
Vodka Tito's
Whiskey Jack Daniels

WINE

House Wine | \$8/glass | \$32/bottle

Cabernet Chardonnay
Moscato

Premium Selection | Market Price



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