

GOVERNMENT MENU



BUFFETS

Breakfast buffets require a minimum of 25 guests. Lunch and Dinner buffets require a minimum of 50. 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

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 meal functions must start on time. A \$100 service fee will be applied to your master account for every 30 minutes before or past the scheduled event start time.

To ensure optimal quality, buffets will be left up for a maximum of two 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 diets 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. All federal, state and local laws with regard to food and beverage, purchases and consumption must be strictly adhered to. Michigan state law prohibits any intoxicating beverage from being brought into any public function area on premises. Shanty Creek Resorts is the only licensed authority to sell and serve food and beverages for consumption on the premises.
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.

CONTINENTAL BREAKFAST

Served buffet style. Based on one hour of service. Breakfasts require a minimum of 25 guests.

Coffee & Herbal Tea

Orange Juice

Sliced Fresh Fruit

Fresh Bakery Basket

**Assorted Cold Cereals -or-
w/ milk**

Hot Oatmeal

w/ brown sugar, california raisins and milk

BREAKFAST

Served plated. Plated meals are based one hour of service. Breakfasts require a minimum of 25 guests. Includes coffee, herbal tea and orange juice. Select one

Farm Fresh Scrambled Eggs & Sausage

Cinnamon Glazed French Toast

w/ warm maple syrup and sausage

Silver Dollar Pancakes

w/ warm maple syrup and sausage

SIDES

Bacon or Ham

Add additional meat \$4/person



LUNCH

Served plated or buffet style. Based on one hour of service. Buffets require a minimum of 50 guests. Plated meals are available for groups of any size. Includes coffee herbal tea, lemonade iced tea and choice of dessert selection.
Select one

Turkey Wrap

Sliced turkey, provolone cheese, lettuce, tomato and mayonnaise wrapped in a tomato basil tortilla

Vegetarian Pasta Salad

Kettle Chips

Pickle Spears

Lasagna

Blended cheese w/ beef marinara sauce

Fresh Seasonal Vegetables

Tossed Garden Salad

w/ chef's choice of two dressings

Garlic Toast

Chicken Caesar Salad

Plated only

Crisp Romaine Lettuce

Chilled Grilled Chicken

Creamy Caesar Dressing

Croutons

Soup & Salad Bar

Buffet style only

Tossed Salad

Finely Chopped Ham

Smoked Bacon Crumbles

Hard Boiled Eggs

Diced Tomatoes

Shredded Cheddar Cheese

Carrots

Croutons

Homemade Soup of The Day

Dinner Rolls

w/ butter

Nacho Bar

Buffet style only

Seasoned Ground Beef

Corn Tortilla Chips

Garden Greens

Diced Tomatoes

Diced Onions

Sliced Black Olives

Shredded Cheddar Cheese

Refried Beans

Spanish Rice

Salsa & Sour Cream

Baked Potato Bar

Buffet style only

Yukons

Bacon

Scallions

Shredded Cheese

Whipped Butter

Sour Cream

DESSERT

Select one

Assorted Cookies

Brownies

Blondies



DINNER

Served plated or buffet style. Based on one hour of service. Buffets require a minimum of 50 guests. Plated meals are available for groups of any size. Dinner will include coffee, herbal tea, lemonade, iced tea and choice of dessert selection. Select one

BBQ Chicken Breast

Slow roasted with BBQ sauce

Mashed Redskin Potatoes

Fresh Seasonal Vegetables

Tossed Garden Salad

w/ chef's choice of two dressings

Dinner Rolls

w/ butter

Chicken Marsala

Searched with Italian herbs and served with a mushroom marsala wine sauce

Wild Rice Pilaf

Fresh Seasonal Vegetables

Tossed Garden Salad

w/ chef's choice of two dressings

Dinner Rolls

w/ butter

Chicken Parmesan

Lightly breaded chicken breast smothered in marinara sauce

Baked Pasta Casserole

w/ freshly grated parmesan cheese

Fresh Seasonal Vegetables

Tossed Garden Salad

w/ chef's choice of two dressings

Dinner Rolls

w/ butter

Yankee Pot Roast

Carrots

Onions

Red Skin Potatoes

in beef gravy

Dusted Flounder

w/ lemon tartar sauce

Kettle Chips

Fresh Seasonal Vegetables

Coleslaw

Dinner Rolls

w/ butter

DESSERT

Select one

Cherry, Apple or Peach Cobbler

Chocolate Cake

Chocolate or Oreo Mousse

Accommodations for dietary restrictions are available and are chef's choice.



