



Weddings



GENERAL INFORMATION

You will be working with Shanty Creek's Wedding Coordinator to plan your special day. Our Wedding Coordinator is uniquely-trained to handle all of the set up, food and beverage details of your wedding day including recommending local vendors and administering menu tastings. The Coordinator will be at your side on your wedding day to ensure every aspect goes as planned.

FUNCTION SPACE

Shanty Creek has inside and outside venues for ceremonies, receptions, or rehearsal dinners. Changes in your initial requirements may necessitate changes in your ceremony and/or reception function space, time, date, meals or set-up and may require revisions of rates. Shanty Creek will guarantee function space, but not specific function rooms.

GUEST ROOMS

Shanty Creek is a wedding destination for many couples and their guests traveling from out of town. We can secure a room rate guarantee or a block of rooms reserved specifically for your guests. Rate guarantees and room blocks can be for any hotel or condominium rooms. A complimentary room is provided to the bride and groom on the night of your wedding if more than 20 room nights are blocked.

DECORATION

Flowers, decorations, place cards, specialty linens, and other items may be brought to Shanty Creek Resort. However, the responsibility for delivery, set-up and timely removal of these items is that of the contract signer, not of Shanty Creek. All items must be removed from the premises at the end of the event unless other arrangements have been made with your Wedding Coordinator. The use of nails, pins, staples, and tape adhesives is not permitted. Should you need to place signage on the walls, please contact your Wedding Coordinator for a list of approved materials and alternative options. Shanty Creek will not assume responsibility for damage or loss of any décor items or merchandise left in the Resort before or after your function (gifts, card box, décor, etc.). In the unlikely event that any damages to the Resort should occur as a result of your function, the contract signer shall assume responsibility and all costs associated with these damages. A cleaning fee may be assessed for excessive use of glitter, confetti, rice, sequins or similar materials.

VENDORS

Shanty Creek can assist in providing you with references for a variety of professional services such as entertainment, bakeries, decorations, transportation, floral arrangements and others. Over the years, Shanty Creek has developed a variety of preferred vendors that can make your selection process less time consuming. While we do have our favorites, we welcome any new vendors that you would like to bring with you from home. Please note that any band, DJ or entertainers that are employed by the contract signer must provide a copy of their liability insurance coverage to the Resort prior to the event date.

SECURITY

Shanty Creek does not assume responsibility for the damage or loss of any equipment or property left in any lodging accommodation, function room, public area or outdoor venue.



GUARANTEE

A final confirmation of attendance is required by 12:00pm three business days prior to your event. (The guarantee is not subject to reduction after the 72-hour deadline.) If there is no guarantee received, the Resort will charge for the expected number of guests indicated on the banquet event order (BEO) or the original contract, whichever amount is greater. You will be charged for the actual number of guests served or the guarantee, whichever is higher. Guests arriving above the guaranteed number may be served an alternative menu.

If multiple entrées are requested, a guarantee for each must be provided three business days prior to the event. Your wedding coordinator will provide you with identifier stickers to put on your place cards.

FOOD & BEVERAGE

To ensure safety and comply with state and local health regulation, 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 is permitted to be brought into any function space of Shanty Creek.

We reserve the right to refuse the service of alcoholic beverages to anyone at anytime. Shanty Creek reserves the right to discontinue alcoholic beverage service if underage alcohol consumption is identified and continues after the client and the client's guests have been advised to cease. Resort staff has the authority to check the identification of anyone appearing under the legal age of 40. Arrangements can be made with your Wedding Coordinator to pre-card members of the bridal party.

Shanty Creek prides itself on excellent food and beverage service standards and delivering the best possible presentation for you and your guests. Preparation and timeliness of food items are the key to a successful dinner service.

All prices are subject to change. However, food and beverage prices will be confirmed six months prior to arrival date. Prices are subject to a 21% service charge and a 6% Michigan state sales tax in accordance with Michigan State Tax Board regulations.

FUNCTION TIMING

To ensure food quality, safety and temperature all food can remain up for no longer than 2 hours. To ensure optimal quality, buffets will be left up for a maximum of two hours.

ALLERGENS & DIETARY REQUESTS

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. With the growing number of meal plans and diets trends, we ask that specific items be ordered. We will do our best to meet these requests when made at least three business days in advance.

In the event of late notice we will produce a meal for each guest needing a special dietary 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.

MENU TASTINGS

Your tasting will also serve as a planning session between you and your Wedding Coordinator. This is the perfect opportunity to ask detailed questions and make key decisions about your wedding. Complimentary menu tastings are available for receptions expecting 100 guests. Less than 100 will be charged for menu tastings. Tastings do not include beverages and will be billed separately.

GUIDELINES

We must have two weeks' notice.

Tastings are available Tuesday - Friday from 12-4pm.

Limit two attendees.

Additional attendees will be charged based on the highest priced menu option for up to two people.

Please select the following from our wedding menu

Two salads

Three entrées and their accompaniments

Three hors d'oeuvres

REHEARSAL DINNERS

Available year-round.

Shanty Creek Resort's extraordinary culinary staff will prepare a menu of appetizers, soups, salads and entrées for your rehearsal dinner.



REHEARSAL DINNER SITES

The reception site includes Shanty Creek Resort tables, chairs, standard white or cream linens (tablecloths and napkins), china, silver and stemware. Set-up fees may apply if needs are above and beyond standard set-up noted above. Taxes and gratuities not included. **The Jordan Room is available mid-May through mid-October.*

		Max # of Guests	Saturday	Friday/Sunday
INDOOR	Parlors A,B,C or D	100	\$1100	\$500
	The Jordan Room*	100	\$1600	\$500
	Bellaire Ballroom Center	60	\$1400	\$900
	The Bellaire Ballroom & Terrace	175	\$2800	\$1400
OUTDOOR	Cedar River Golfview Patio	100	\$1100	\$700
	Summit Golf View Patio	175	\$1100	\$700

CEREMONY SITES

Friday and Sunday ceremonies receive 20% discount on site rental fees during our prime season. Receive 30% off normal site rental fees in November through April.

**The Jordan Room is available mid-May through mid-October.*

	Max # of Guests	Site Rental	Chairs Included
Bellaire Terrace	100	\$300	\$600
Cedar River Golfview Patio	100	\$300	\$600
Parlors A, B, C or D	150	\$300	\$750
Helm's Gate	200	\$1000	\$1500
Tubing Hill	600	\$2000	\$3000
Bellaire Ballroom	200	\$1000	\$1600
The Grand Ballroom	600	\$1200	\$3000

RECEPTION SITES

The reception site includes Shanty Creek Resort tables, chairs, standard white or cream linens (tablecloths and napkins), china, silver, stemware, and 15x18 dance floor (indoor use only). Set-up fees may apply if needs are above and beyond standard set-up noted above. Taxes and gratuities not included. **The Jordan Room is available mid-May through mid-October.*

		Max # of Guests	Saturday	Friday/Sunday
INDOOR	Parlors A,B,C or D	100	\$1300	\$500
	The Jordan Room*	100	\$1800	\$700
	The Bellaire Ballroom & Terrace	175	\$3000	\$1700
	The Grand Ballroom	450	\$5000	\$2200
OUTDOOR	Cedar River Golfview Patio	100	\$1300	\$700
	Summit Golf View Patio	175	\$1300	\$700

ENHANCEMENTS

AUDIO/VISUAL

Extension Cord	\$20
Power Strip	\$20
House Sound	\$10
Standard Microphone	\$15
Wireless Microphone	\$60
LCD Projector w/ Screen	\$300
Portable Sound System	\$125
Bluetooth Speakers	\$100

SET-UP

Risers	\$50/section
Dance Floor Upgrades	\$350/24x24 \$400/27x27

FOOD & BEVERAGE

Chef & Grill	\$200/2 hours
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STAFF & SERVICES

Audio/Visual Technician	\$75/hour (2 hour minimum)
Guest Room Delivery	\$2/room



Multi-Color Painted Mason Jar

Long Stemmed Glass Votives

Birch Wood Circles

ITEM

ITEM	Qty	Cost Per
Small Lanterns	26	\$5
Colored Glass Votives	54	\$1
Long Stemmed Glass Votives	78	\$1
Painted Mason Jars	8	\$2
Square Vase	7	\$2
Seating Chart Frame	1	\$15
Vintage Glass Cake Stands	6	\$20
Silver Cake Stand	1	\$25
Menu Card Holders	14	\$1
Gold Framed Table Numbers	27	\$2
Gold Polka Dot Table Numbers	23	\$2
Birch Wood Circles	25	\$2
Gold Mail Box	1	\$15
Whiskey Barrel	2	\$75
Bellaire Ballroom Edison Lights		\$500
Parlor A, B, C or D Edison Lights		\$200
Metal Easel	20	\$2
Wooden Easel	1	\$25
Gold Hoop Arbor	1	\$100
Wood Hexagon Arbor	1	\$100
Centerpiece Mirrors	10	\$1
Glass Block w/ Tea Light Candle	50	\$1.50
Special Order Napkins	100	\$30
8-Point Tablecloth	12	\$27



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

Hard Boiled Eggs

Yogurt with Granola

Cinnamon Rolls

Oatmeal with Brown Sugar & Raisins

Assorted Muffins

CONTINENTAL ENHANCEMENTS

Assorted Cold Cereal & Milk | **\$4**/person

Berries for Cereal/Oatmeal | **\$4**/person

Fresh Sliced Fruit | **\$5**/person

Breakfast Sandwich | **\$5**/person

Bacon or Sausage, Egg, & Cheese English Muffin

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

Additional pastry assortments \$4/person.



SNACKS

\$30/dozen

Banana Bread Slices

Zucchini Bread Slices

Whole Fresh Fruit (Apples, Bananas & Oranges)

Granola Bars

Hard-Boiled Eggs

\$39/dozen

Scones

Bagels

Assorted Muffins

Individual Yogurts

Assorted Doughnuts

Fresh Fruit Kabobs with Yogurt Dip

\$52/dozen

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

Jumbo Chocolate Dipped Rice Krispie Treats

Power Bars

Cinnamon Rolls

BEVERAGES

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**

BLOODY MARY BAR

\$75/bartender fee

Includes bloody mary mix, worcestershire sauce, tabasco, horseradish, celery salt and cracked black pepper. Garnishes include olives, pickles, lemons, limes and celery. Price per drink.

Tito's Vodka | **\$9**

Ketel One Vodka | **\$10**

MIMOSA BAR

\$75/bartender fee

Includes champagne, orange juice, cranberry juice, fresh berries and slices of fruit for garnish.

Champagne, Martini and Rossi | **\$34/bottle**

Prosecco | **\$32/bottle**





LUNCH ON THE GO

\$23/person

Boxed lunch includes apple, potato chips, cookie and condiments. select one

Cold Cut Hoagie

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

Turkey Club Wrap

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

Veggie Wrap

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

Chicken Salad Wrap

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

ADDITIONAL BEVERAGES

Champagne, Martini and Rossi	\$34 /bottle
Prosecco	\$32 /bottle
Pitcher of Orange Juice	\$22
12oz Premium Beer	\$6.50
12oz Domestic Beer	\$5
12oz Canned Soda	\$3.50
20oz Bottled Water	\$3.50

HORS D'OEUVRES

Minimum of two 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

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
Served 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

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

Braided Salmon | \$125
With capers, onion, pita chips and cucumber sauce.

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



PLATED DINNERS Includes up to two entrées, a dinner salad, rolls with butter, one starch (excludes pasta entrées) and chef's choice seasonal vegetable. Non-alcoholic beverages are included during the dinner hour only. All dinners are priced for plated service. Any entrées can be served as a duet plate and will be charged at the higher priced entrée. For a buffet option, the charge will be at the higher priced item plus an additional \$5/person. All buffets require a minimum of 100 guests. A service fee of \$125 will be charged for groups of less. Special dietary options available upon request. Beef entrees will be cooked to medium. This temperature can't be guaranteed if function is not on time.

DINNER SALADS

select one

Caesar Salad

Croutons, parmesan cheese and creamy Caesar dressing.

Garden Salad

Garden greens, tomatoes, cucumbers, carrots, red onion and ranch dressing.

Mixed Baby Salad

Baby lettuces with bleu cheese, dried cherries, candied walnuts, red onion and raspberry vinaigrette.

STARCHES

select one

Roasted Garlic Mashed Potatoes

Butter & Parsley New Potatoes

Rice Pilaf

ENTRÉES

select two

Grilled Chicken Breast | \$36

House marinated chicken with wild mushrooms and sundried tomato sauce

Oven Roasted Pork Loin | \$35

With marsala wine and portobello mushrooms.

Seared Salmon | \$40

With mango salsa.

Herb Crusted Walleye | \$39

With lemon butter sauce.

6oz Petite Sirloin | \$33

Char-grilled and served with merlot demi-glace.

Grilled Flank Steak | \$38

With roasted garlic demi-glace.

Three Cheese Tortellini | \$29

With pesto alfredo sauce. Add chicken +\$6.



BUFFET DINNERS Each buffet includes a dinner salad and rolls with butter. Non-alcoholic beverages are included during the dinner hour only. Requires a minimum of 100 guests. A service fee of \$125 will be charged for groups of less. Choice of garden or caesar salad.

THE ANTRIM BUFFET

\$50/person

ENTRÉES

Broiled Whitefish

With lemon butter sauce.

Roasted Chicken

With cherry demi glace.

Prime Rib

Chef carved

SIDES

Shanty Creek Krab Dip

Served warm with pita chips.

Pasta Salad

Chef's Seasonal Accompaniments

THE LAKEVIEW BUFFET

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

ENTRÉES

Seared Chicken

With chardonnay tarragon wine sauce.

Herb Crusted Walleye

With lemon beurre blanc 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

THE BELLAIRE BUFFET

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

ENTRÉES

Baked Chili Honey Lime Salmon

With oven roasted bell pepper 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



BEVERAGES

A fully-stocked sponsored or cash bar featuring house, 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

Please ask your coordinator for a current premium wine list.

CHAMPAGNE TOAST

Each bottle serves approximately five.

Asti Spumante, Martini and Rossi | \$34/bottle

Prosecco, Da Luca | \$32/bottle

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 NIGHT SNACKS

Available til 11pm

\$52/dozen

Cheeseburger Puffs

Coconut Shrimp

\$40/dozen

Mac & Cheese Bites

Buffalo Wings

Chicken Strips

\$30/dozen

BBQ Meatballs

Fried Mozzarella

Pigs in a Blanket

Veggie Spring Rolls

Jalapeno Bites

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

Ham, pineapple & bacon

FREQUENTLY ASKED QUESTIONS

WHAT IS INCLUDED IN THE SITE RENTAL FEE?

The reception site includes Shanty Creek Resort tables, chairs, standard white or cream linens (tablecloths and napkins), china, silver, stemware and 15x18 dance floor (indoor use only). Set-up fees may apply if needs are above and beyond standard set-up noted above.

IS THERE AN EXTRA CHARGE FOR LINENS?

Our white or cream house linens are included. However, these linens are not floor length. Please contact your Wedding Coordinator for information on specialty linens in unique colors and sizes.

WHAT ARE THE SIZES OF YOUR STANDARD TABLES?

Our standard round dining tables are 72" in diameter (seats 8-10) at Summit Village and 60" (seats 6-8) at Cedar River Village. Our high cocktail tables are 48" and low cocktail tables are 36" in diameter.

AM I ALLOWED TO BRING IN MY OWN CATERER?

In order for Shanty Creek to fully comply with state food preparation and state liquor laws, all food and beverage (including Champagne) must be provided by Shanty Creek Resort. The only exception is your wedding cake. A cake cutting and serving fee will apply.

DO YOU OFFER A CHILDREN'S MENU?

Yes. May be found on page 15.

CAN I BRING IN CANDY AS FAVORS FOR MY GUESTS?

We do allow candy to be brought in to serve as your wedding favors. The client is responsible for placing the favors on the candy table or at place settings.

DOES THE RESORT PROVIDE WEDDING CAKES?

We do not. Your Wedding Coordinator will share dessert options and preferred wedding cake vendors with you. Our staff will cut and serve your wedding cake for a service fee.

DOES THE RESORT HAVE AUDIO/VISUAL EQUIPMENT WE CAN USE?

The Resort has an on-site audio/visual department that can assist you with any audio/visual needs you may have. This includes microphones, LCD projectors and screens. Additional information regarding pricing can be found on p.5

CAN MY FAMILY AND MY FIANCÉ(E)'S FAMILY SPLIT THE FINAL BILL?

We can split the bill between different payment options if you should choose to do so. This can include multiple credit cards or a combination of checks and credit cards.

WHICH REPRESENTATIVE(S) OF SHANTY CREEK RESORT WILL BE AT MY RECEPTION?

In addition to your Wedding Coordinator, a Banquet Manager and Lead Server will be on hand throughout the evening to accommodate all your guests during the reception. Your Wedding Coordinator arrives during set-up to ensure the room is properly set, vendors are met and accommodated with special requests. At that time, any additional information is relayed to the banquet staff. Your Wedding Coordinator will remain on-site until after dinner service is completed to ensure your family and friends are comfortable during dinner service. The Banquet Manager will be on-hand for the duration of the evening to ensure prompt and courteous service throughout the evening until the conclusion of your event.

PREFERRED WEDDING VENDORS

FLORIST

Amy Kate Designs

231.883.6170 | amykatedesigns.com

Bella Flowers

231.350.6367

BLOOM Floral Design

231.675.9017 | bloomfloraldesign.com

Thyme Hill Designs

231.645.5936 | thymehilldesigns.com

Upsy-Daisy Floral

231.582.0972 | upsydaisyflorist.com

HAIR SALONS

Total Look

231.533.3000 x7775

Trikoz

231.331.4107

ICE CARVING

Ice Impressions

231.342.9999 | ice-impressions.com

MAKE-UP ARTISTS/SKIN CARE

A&M Beauty Professionals

Makeup & Hair Styling

www.ambeautypros@gmail.com

Liz Hull

231.632.8111 | 231.941.1973

MUSIC

A+ Entertains

231.622.2275 | aplusentertains.com

DJ Mikey

DJ/ Officiant | 231.886.0045

DJ Ryan Rousseau

989.860.1811 | djryanrousseau.com

Ed's DJ Service

231.587.1140

Mike Davis Trio

231.357.4870 | mikedavistrio.com

Rusch Entertainment

Disc Jockey/Band/Dueling Pianos

989.781.1553 | ruschentertainment.com

Sound Productions

Full Entertainment Service

888.DJ4.HIRE | soundproductions.com

Sylvia Norris

Professional Harpist

231.342.2021 | norrisgroup.org

Wiser Productions

DJ/Band/Solo/Group/Photobooth

269.329.0486 | wiserproductions.com





PHOTO BOOTH COMPANIES

Life Outside the Booth

231.943.1616 | lifeoutsidethebooth.com

MiPhotoBooth

231.343.3188 | nik@miphoto booth.com

Shutter Booth

616.915.5656 | shutterbooth.com

PHOTOGRAPHERS/VIDEOGRAPHERS

Fresh Prints

231.564.0675 | freshprints@photographer.net

I'd Snap That

sophia@idsnapthat.com

KazCreative Photography

231.357.2064 | facebook.com/kazcreativephotography

Northern Art Photography & Videographers

231.943.1616 | northernartphotography.com

Photography by Blair

231.631.2002 | photobyblair.com

Priceless Photography

231.883.9384 | pricelessphotography.com

Timeless Media Productions

231.758.5516 | info@timelessmediaproductions.com

PASTRY CHEFS

City Bake Shop

989.277.4332 | citybakeshop.com

Ruthann's Gourmet Bakery

231.350.7202 | ruthannsgourmetbakery.com

Touch of Class

231.544.2400 | touchofclass.events@yahoo.com

RENTAL & DECORATION COMPANIES

B.J. Rental & Catering

989.732.4010 | bjscatering.com/rentals

Eleve Events

231.631.7000 | elevevents.com

GJ's Rental

231.943.0700 | gjsrentals.com

Linen Hero

855.269.4376 | linenhero.com

Sensational Events

231.384.3904 | sensationalevents@gmail.com

SHUTTLE/LIMOUSINE SERVICES

Blue Lakes By The Bay

231.932.1065 | bluelakesbythebay.com

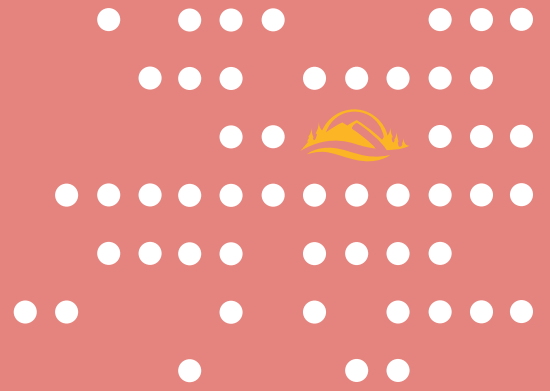
Midnight Madness

810.404.4836 | midnightmadnessbus.com

Road Runner Tours

231.392.3114 | runnermi.com

12.11.24



Erica Whitby | Sales Manager
231.533.3093 | ewhitby@shantycreek.com