



PINE KNOB

2022 Wedding Package

Mansion – 150 maximum

Saturday (130 adult minimum)	\$99.00 per person
Friday (100 adult minimum)	\$95.00 per person
Sunday (100 adult minimum)	\$90.00 per person

*For Holiday and Winter pricing, please contact the office

Carriage House – 280 maximum

Saturday (150 adult minimum)	\$99.00 per person
Friday (100 adult minimum)	\$95.00 per person
Sunday (100 adult minimum)	\$90.00 per person

*For Holiday and Winter pricing, please contact the office

Amenities Included

- 6 Hour Hall and Outdoor Patio Rental
- 5 ½ Hour Premium Open Bar
- Three Course Sit Down or Buffet Dinner
- Chiavari Chairs
- China and Linens (white or ivory table cloths, colored napkin)
- Complimentary Bridal Room
- Access to our Shared Garden Space
- ½ Hour Clean-up Time (additional time occurred will be charged)
- Valet (Mansion only)
- 21% Service Charge

All food and alcohol is subject to 6% sales tax

Available Amenities

Ceremony Site

Have your wedding ceremony outside and on site

\$1200

Outdoor Bar

Add a second bar outside so your guests can enjoy all that the patio has to offer

\$750

Bridal Suite

Upgrade to a newly renovated bridal suite designed specifically for getting ready on your special day.

If additional hours are needed – \$100 per hour

\$750

Cake Service

We will cut your cake and serve it directly to your guests on matching china

\$1.95 per person

Dessert Service

For the couples who choose not to have a cake but still want desserts, we will stock and refill your display

\$1.95 per person

Champagne Toast

Make your reception grander with a champagne toast for all of your guests.

\$25 per bottle

Bar Packages

Premium Bar (included in main package)

Tito's Vodka, Tanqueray Gin, Canadian Club Whiskey, Dewar's White Label Scotch, Bacardi Rum, Captain Morgan's Spiced Rum, Jack Daniels, Jim Beam, Dekuyper Peach Schnapps

Supreme Bar – \$6 more per guest

Grey Goose Vodka, Crown Royal Whiskey, Chivas Scotch, Grand Marnier, Bailey's, and Kahlua

Beer and Wine (included in all packages)

Chardonnay, Cabernet, Merlot, Pino Grigio, Moscato, Labatt Blue, and Labatt Blue Light

**Specialty kegs are available upon request and must be requested at least 4 weeks before event. All specialty alcohol is subject to a market price upcharge.

Three Course Dinner

Rolls and Butter, Coffee, and Premium Open Bar included

Salad

Your choice of one salad served to all of your guests

Fresh Garden Salad
Classic Caesar Salad
Michigan Salad

Dressings: Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, or Italian

Pasta

Your choice of one pasta dish

Penne with Tomato Basil
Cavatappi with Alfredo*
Cheese Tortellini Uncensored*
Customize: Pick your noodle then your sauce

Sides

Your choice of two for Sit Down or three for Buffet

Red Ribbon Green Beans
Broccoli Florets
Green Bean Almondine
Seasonal Steamed Vegetable Array
Honey Belgian Carrots
Roasted Brussel Sprouts
Quinoa Brown Rice Blend
Corn O'Brien
Garlic Roasted Redskins
Oven Roasted Potatoes with Rosemary
Garlic Mashed Potatoes

Items with an Asterisk are subject to market value prices and will be reflected on your finalized contract

Ask your server about menu items that are cooked to order or served raw. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Entrées

Your choice of one for Sit Down or two for Buffet

Chicken Breast

Step 1. Pick your preference

Flour Dusted
Pan Seared
Grilled

Step 2. Pick your sauce

Béarnaise – Garlic butter cream sauce

Piccata – White wine, lemon and capers

Kopa – Spinach cream sauce

Sherry – Sherry wine cream sauce with bacon

Quattro Formaggio – Four cheese sauce

Marsala – Marsala wine with mushrooms

Caprese – Tomato, Basil, and Melted Mozzarella

Sirloin Steak – Steak topped with fresh mushrooms in a burgundy sauce. Carved if Buffet

Prime Rib – Topped with Au Jus. Buffet Only

NY Strip – Topped with garlic butter. Option only for Sit Down Choice or Single Meat Plates

Filet Mignon – Cooked to perfection and served with your choice of caramelized onions or garlic butter

Atlantic Salmon – Maple bourbon glaze with pineapple salsa

Portobello Wellington – Portobello mushrooms stuffed with cheese and wrapped in phyllo dough

Eggplant Palomino – Grilled slice eggplant with a cream sauce

Additional Upgrades

Duet Plate – Price subject to market value of entrée selections
Choice Plate – \$5.95 per person + market value of entrée selections

Guests requiring special meals due to dietary restrictions must be notified at time of menu selection and on the floor plan. All special meals will be Chef's choice.

****All entrée items are subject to market value prices and will be reflected on your finalized contract****

Ask your server about menu items that are cooked to order or served raw. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Hors D'oeuvres

Tabled Hors D'oeuvres

Fruit, Cheese, & Crudités

Assorted seasonal fruits and vegetables, crackers, bread sticks, cheese sticks, dips, and salami sticks

\$12.95 per person

\$2.50 more person for Antipasto Display

Antipasto Display

Imported assorted cheeses, meats, crudités with crackers, dips, with a beautiful display of marinated vegetables

\$10.95 per person

\$3.50* more per person for Shrimp

Passed Hors D'oeuvres

Trio (three items) – \$9.95 per person

Quatro (four items) – \$10.95 per person

Quinate (five items) – \$11.95 per person

Salmon Canapes – Shaved smoked salmon and dill cream cheese on a freshly carved cucumber

French Puff Pastries – Chicken, crab, or vegetarian in a puff pastry

Bruschetta Bread – Ciabatta bread with fresh tomatoes, basil, olive oil, and seasonings

Asparagus or Melon with Prosciutto – Cantaloupe slices or roasted asparagus wrapped in Prosciutto

Beef & Cheddar Arbors – Mini garlic toast topped with roast beef pre-marinated in balsamic vinaigrette with melted cheddar cheese

Caprese Skewer – Fresh tomato, basil, and mozzarella balls drizzled with balsamic glaze

Spanakopita – French puff pastry filled with spinach and cheese

Crab Stuffed Mushrooms – Bite size mushrooms stuffed with crab meat topped with Lobster cream sauce

Sesame Chicken Satay – Sliced grilled chicken breast served with sesame seed dressing drizzled on top

Meatballs – Your choice of Swedish or Bourbon BBQ meatballs

Cherry Pepper Poppers – Cherry peppers stuffed with cheese and wrapped in bacon

Jumbo Shrimp Cocktail* – A jumbo shrimp served with cocktail sauce and a lemon

Mini Coney Dogs – Bite size Coney dogs topped with cheese and chili sauce

Items with an Asterisk are subject to market value prices and will be reflected on your finalized contract

Late Night Snacks

Based on half your guest count

Pizza Bar

Assorted square pizza covered with mozzarella cheese and pizza sauce topped with assorted fresh veggies and meats paired with bread sticks and marinara
\$7.50 per person

Coney's Bar

Coney Island hot dogs served with chili, onions, jalapeno peppers, relish, condiments and French fries
\$7.50 per person

Slider Bar

Mini hamburgers served with American, Swiss, Munster, and hot pepper jack cheese complete with lettuce, tomatoes, onions, grilled onions, mushrooms, pickles, condiments, and French fries
\$7.50 per person

Walking Taco Bar

Personal bags of Doritos stuffed with beef, cheese, lettuce, tomato, sour cream, and hot sauce
\$7.50 per person

Hot Pretzels

Warm soft pretzel sticks and balls served with hot cheese, Nutella, cinnamon cream cheese and mustard
\$5.50 per person

S'more Bar

Roast marshmallows over the fire and top it with chocolate, Reese's, or peppermint patties sandwiched between two graham crackers
\$5.50 per person