



Pine Knob Banquets

2024 Wedding Package

Mansion — 150 Maximum

Saturday (130 Adult Minimum) \$120.00 Per Person
Friday & Sunday (100 Adult Minimum) \$115.00 Per Person

Carriage House — 280 Maximum

Saturday (150 Adult Minimum) \$120.00 Per Person
Friday & Sunday (125 Adult Minimum) \$115.00 Per Person

Holiday and Winter Pricing Available - Please Contact Office Directly

Included Amenities:

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, Ivory, or Black tablecloths + Colored Napkin of Choice)
Complimentary Bridal Room
Access to our Shared Garden Space
½ Hour Clean-up Time (Additional time occurred will be charged)
Valet (Mansion only)
22% Service Charge

Package pricing is subject to 6% sales tax

Available Amenities

Ceremony Site \$1500

Have your wedding ceremony outside and on site.

Outdoor Bar \$750 for up to 100 guests \$250 for each additional 50 guests.

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

Bridal Suite \$750

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

If additional hours are needed – \$100 per hour

Cake Service \$1.95 Per Person

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

Dessert Service \$1.95 Per Person

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

Champagne Toast \$25 Per Bottle

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

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 – \$10 More Per Guest

Grey Goose Vodka, Crown Royal Whiskey, Chivas Scotch, Grand Marnier, Bailey's, Kahlua, and a variety of hard seltzers and craft beer.

Beer and Wine (Included in all packages)

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

* All specialty alcohol is subject to a market price upcharge. *

Add on items may be subject to 6% tax and 22% service charge

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

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Entrées

Your choice of one for Sit Down or two for Buffet

Chicken Breast

Choose Your Style: Flour Dusted / Pan Seared / Grilled

Pick Your Sauce:

Béarnaise – Garlic butter cream sauce

Kopa – Spinach cream sauce

Piccata – White wine, lemon and capers

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

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 & 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.

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Hors D'oeuvres

Tabled Hors D'oeuvres

Fruit, Cheese, & Crudités—\$13.95 Per Person

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

\$2.95 Add On Per Person for Antipasto Display

Antipasto Display—\$11.95 Per Person

Imported assorted cheeses, meats, crudités with crackers, dips, with a beautiful display of marinated vegetables *\$3.95 Add on Per Person for Shrimp*

Passed Hors D'oeuvres

Trio (three items) – \$10.95 per person

Quatro (four items) – \$11.95 per person

Quinate (five items) – \$12.95 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

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 & 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

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

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Late Night Snacks

(Based on Half of Your Guest Count)

***Pizza Bar* \$8.50 per person**

Assorted square pizza covered with mozzarella cheese and pizza sauce topped with assorted fresh veggies and meats paired with breadsticks and marinara

***Coney's Bar* \$8.50 per person**

Coney Island hot dogs served with chili, onions, jalapeno peppers, relish, condiments and French fries

***Slider Bar* \$8.50 per person**

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

***Walking Taco Bar* \$8.50 per person**

Personal bags of Doritos stuffed with beef, cheese, lettuce, tomato, sour cream, and hot sauce

***Hot Pretzels* \$6.50 per person**

Warm soft pretzel sticks and balls served with hot cheese, Nutella, cinnamon cream cheese and mustard

***S'more Bar* \$6.50 per person**

Roasted marshmallows over the fire and top it with chocolate, Reese's, or peppermint patties sandwiched between two graham crackers

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