

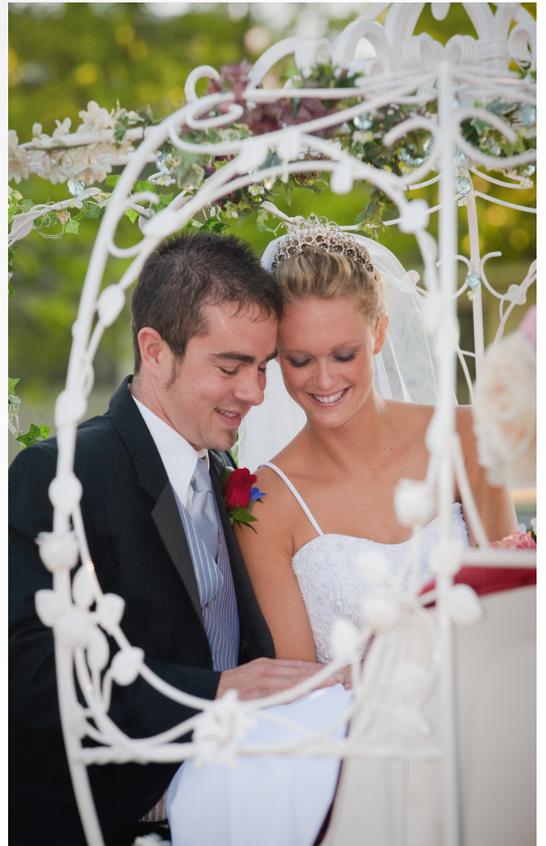
# Weddings

at Evergreen Resort



EVERGREEN RESORT

7880 Mackinaw Trail, Cadillac, MI 49601  
EvergreenResortMI.com



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### CONTRIBUTING PHOTOGRAPHERS:

- Ashley Slater Photography
- Jessica Frederick Photography
- Krista Jaye Photography
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### What our Brides have said...



*We were beyond impressed with how Evergreen handled all of the details of our wedding. Our guests were*

*coming in from Chicago, Cleveland and Indianapolis, and the hotel handled everything really well. The set up with the ceremony by the arbor, cocktail hour, tented reception & j're pit made it a very intimate wedding. Everyone had a blast and was pleasantly surprised at the level of service of a hotel that is so a° ordable. Thanks for everything, Evergreen!*

**- Stacy C.**

★★★★★  
5 out of 5 on [www.theknot.com](http://www.theknot.com)

# Weddings at Evergreen Resort

Imagine a one-stop destination for your special day: having the ceremony, reception, and hotel all in one place. No worries about guests driving home from the party, or calling multiple places to get everything coordinated, or wondering where to host all these different events. Of course, that's on top of everything else you have to make decisions about...the dresses, the decorations, the music, the centerpieces, the flowers, the cake...and so much more!

Whether you're from the Cadillac area, or want an "up north" destination wedding the team at Evergreen Resort can help you plan a stress-free event.

Need some flexibility with budget, special dietary requests, or perhaps even something unconventional? Let our experienced team help you organize the wedding you've been envisioning.

Already have a nearby venue chosen for your reception? Let us help with guest room blocks, golf, and/or a rehearsal dinner!

Read through our wedding guide for information and answers to the most common questions, and let our team know how we can help you!

# Our Property

and location



Located on 327 beautiful acres just outside the city of Cadillac, our four season, northern Michigan resort is home to 117 guest rooms and suites, two on-site restaurants, 27 holes of golf, and indoor & outdoor event space.



## Centrally Located

Evergreen Resort is a great place for your guests to stay for your wedding at our resort, or at a nearby wedding venue. We are located:

- 0.25 mile from Fox Hill Event Center
- 2 miles from Cadillac Grill at Eldorado
  - 2 miles from Downtown Cadillac
- 4.5 miles from Cherry Grove Event Center
  - 8 miles from Stahl Event Barn
  - 16 miles from The Barn Hall
  - 20 miles from Caberfae Peaks



## What our Guests say about us...

*Our one-night stay was pleasant. My room was comfortable, well-equipped with new television, writing desk, chair, comfortable bed, etc. The room was well-stocked with towels, soap, amenities such as lotion, bottled water, single-portion coffee bags, coffee maker, small fridge, and so forth. There is free wi-fi throughout the building. The restaurant has a good menu, excellent wait service, with a new interior design, and a great view out on the golf course through the large windows.*

- Rud  5 out of 5 on TripAdvisor.com

# Venue Options



## Outdoor Ceremony and Receptions

Near the 18th hole of our Spruce Course sits the wedding arbor, which has hosted numerous ceremonies over the years. The tree lined backdrop and Lake Cadillac in the distance provides a peaceful setting. Folding white chairs will be set up for your guests for no additional charge.

Just steps away is our patio area and large event tent, which is perfect for hosting your cocktail hour and reception. A propane fire pit and chairs are available for added relaxation. The Terrace on the Green tent is a 40' x 80' white framed tent (with windowed sidewalls if needed) that sits on a poured concrete pad. Rope lighting is also included with tent rental.





## Indoor Ceremony & Receptions

Our indoor venues are all recently renovated. The Passage North Grill features sweeping panoramic views of our golf course and Lake Cadillac in the distance and multi-tiered seating offers great views throughout the space. In addition, our Wexford and Cadillac Rooms offer quality furnishings with 100+ persons capacity in each space.



CAPACITY	
PASSAGE NORTH	150
CADILLAC ROOM	136
WEXFORD ROOM	104



**PASSAGE NORTH**  
The Grill at Evergreen Resort

*Our newly renovated restaurant*

Our recently renovated restaurant provides a rustic yet updated backdrop for a special event up to 150 guests. Wood-look tile, Edison bulb fixtures in oil rubbed bronze, corrugated metal, and a feature wall with a wooden Michigan all accent the bright wall of windows, and the cream and burgundy colors in the rooms.



WEXFORD &  
CADILLAC ROOMS

*Our indoor event spaces*

Put your Pinterest visions to work on the blank slate of the Cadillac & Wexford Rooms! These open rooms can comfortably seat reception-style round tables of 8 people for up to 136 guests (17 tables) in Cadillac and 104 guests (13 tables) in Wexford, depending on the configuration of your tables.



# Rehearsal Dinners & Farewell Breakfasts

We have smaller event space options for rehearsal dinners and farewell breakfasts, even if your wedding and reception is at another location. All guests staying at Evergreen Resort can enjoy a complimentary hot breakfast buffet each morning and can gather to talk about all the fun they had the night before!



# The After Party

The party doesn't have to end! Bring the party into Curly's for an afterglow for late night fun. Curly's hosts free Friday night karaoke from 9:00pm until 1:00am, and stays open on Saturday's until midnight, depending on business levels. Please note, our staff is unable to serve already intoxicated guests. Check out our "After Party" menu on page 19 for some post-reception snack ideas.

*Food service in our restaurants ends at 10:00pm unless otherwise pre-arranged with our Catering & Events Manager. Due to Michigan law, outside food and beverages (with few exceptions) are not allowed to be brought into the facility.*

The yr eside lounge near the pool is open 24 hours a day for guest use, and there is no fee to use this space; however it is yr st come, yr st ser ved and cannot be reserved.



# Facility Rates

Your facility fee for any rented space includes: All set up and tear down of tables and chairs (including extra tables for the DJ, gifts, etc.), black or white table linens, and colored napkins. We do not offer chair slipcovers; however, they can be rented. See the preferred vendor list at the end of this booklet for more information.

Venue/Space	Capacity (rounds of 8)	Rate*
Outdoor Wedding Arbor	-	\$200
Terrace on the Green Event Tent**	200	\$700
Passage North Restaurant (full room)***	140	\$500
Passage North Restaurant (balcony only)***	30	\$100
Cadillac Room (full room)	125	\$400
Cadillac Room (half room)	68	\$200
Wexford Room (full room)	100	\$300
Wexford Room (half room)	56	\$150
Golf Room	32	\$100



*\*Rates may be discounted for non-season events or when booking multiple events with us.*

*\*\*Additional tents can be set up adjacent for more event space.*

*\*\*\*Passage North seating is based on existing setup with various sizes of tables.*

*Additional items for rent:*

*Microphone – \$30 – connect to existing indoor sound system*

*Portable sound system – \$50 – available for outdoor use*

*Dance floor – \$150 – available for indoor use only*

*We can offer extension cords, cord covers, and A/V carts for no additional fee.*

# Photography



## The Location

The golf course and wooded setting at Evergreen Resort makes it a perfect backdrop for photos. Options include nestled in an open pine grove, atop scenic rolling hills, or on a picturesque wooden bridge.

Our team can take your wedding party on the golf course for photos for no additional charge to our on-site weddings. Please note this must be pre-arranged and is based on availability of golf carts. Some photo opportunities may be limited, depending on the number of guests on the golf course. For those wedding groups with an on-site reception, we charge \$10 per cart used during photo opportunities. Please note our carts are not allowed on property, and may not be driven to nearby venues or hotels.





## Area Photographers

See page 23 of this wedding guide to access a list of recommended vendors





# Accommodations



## The Rooms

With 117 guest rooms and suites at the resort, we can offer you a variety of options for your guests' lodging rooms, honeymoon suites, and adjoining rooms to use for getting ready on the big day.

The hotel offers three room types: standard guest rooms, junior suites, and deluxe suites. Within the room types there are various arrangements including some with in-room jacuzzi tubs, fireplaces, balconies, walk out patios, seating areas, adjoining rooms, pet friendly, and more. All rooms feature mini fridges, microwaves, flat screen TV's, in-room coffee, iron and ironing boards, and comfortable beds.

We have plenty of free parking as well as free high-speed internet available. Overnight guests receive a complimentary hot breakfast buffet each morning and use of our indoor heated pool, jacuzzi, and sauna. We are happy to provide you with a tour to review the numerous room types available to determine what fits your needs.



Plan your wedding with us and receive a free deluxe suite on your wedding night!



# Check-In/Out, Room Policy & Questions



**Check in time is 4pm and check out is 11am. Requests can be made to accommodate requests; however early check in's or late check outs are not guaranteed. If guests need to guarantee a check in before 4pm, it is advised to arrive the day before. This is especially important to note if a wedding ceremony starts mid to late afternoon and guests would like to get ready in their room prior to the event.**

***We urge this policy information be shared with all those attending and utilizing our room blocks.***



**Need welcome bags handed out at check in? We can do that for no additional charge!**



**Wondering how many guest rooms to hold? It's a very common question, actually! We take into consideration the number of guests, the number likely to stay over, and if it's a wedding here or an off-site wedding at a nearby venue. Our team can help you determine how many to reserve in your block.**

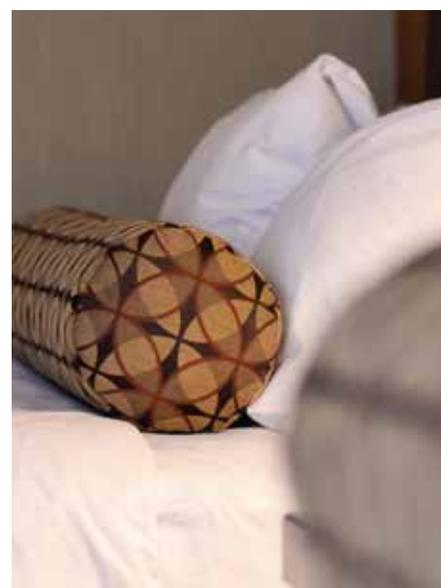
## Our Room Blocks



**When setting up a guest room block, the following room reservation release dates will apply:**

- ❑ Room blocks booked for dates in June, July, August, or September – unreserved rooms release 45 days ahead of the event.
- ❑ Room blocks booked for dates in January, February, March, April, May, October, November, or December – unreserved rooms release 30 days ahead of the event.

**Please note that reservations will be accepted – based on availability – at the room block rate after the release date, however they cannot be guaranteed to be available after your release date. It is advised for guests to reserve early.**



**General Terms and Conditions:** You are not financially obligated for guest rooms unless you require rooms to be held beyond the noted release dates. The standard cancellation policy is 24 hours prior to arrival, otherwise the first night's room and tax may be collected.

Once your room block is arranged, rooms should be reserved by guests calling the hotel directly at 231-775-9947 and asking for the ("wedding name") room block. Reservations made on third party sites (e.g. Expedia) are not added in the group block, and may have a higher rate than what we have offered you. At any time, we can provide you a list of who has made reservations in your group block.

Lodging room rates will vary depending on the day of the week and the time of the year. For general reference, standard guest rooms usually range from \$89-129 plus taxes per night, junior suites usually range from \$129-169 plus taxes per night, and deluxe suites usually range from \$149-189 plus taxes per night.

# Golfing



## Our Courses

With 27 holes of golf on-site, our two courses can provide hours of fun for bachelor or bachelorette outings, or a relaxing start to the morning on the day of your wedding. Tee times should be reserved early to ensure availability. You'll want to allow 2 ½ hours for 9 holes of play and at least 4 ½ hours for 18 holes.

Located on a hillside overlooking Lake Cadillac our 18-hole Spruce Golf Course is one of the most beautiful and challenging courses in Michigan. The course winds through scenic pine forests and gentle hills. Its classic design, featuring rolling fairways and small greens with lots of slope from front to back, can be enjoyed by players of all experience levels. Our 9-hole Norway Course is ideal for casual golfers and beginners, or for those who just want a quick game. Rental clubs are available for a small fee as well.

Discounted golf rates are available to groups staying at Evergreen Resort. Ask our Catering & Events Manager for more information.



## What our Golfers are saying...

*We enjoyed the golf course a lot! We ate dinner in the bar area and the food was delicious. The wait sta<sup>o</sup> was great too! Our room was very nice with all the amenities needed! The best thing about Evergreen is that you don't have to leave the property-everything is there in walking distance!*

- Paula E   
5 out of 5 on TripAdvisor.com

# Course Maps

## GOLF POINTS OF INTEREST

- **SPRUCE COURSE**  
18 Hole Championship
- **NORWAY COURSE**  
9 Hole Executive Course
- R **RESTROOM/PORTAJOHN**

## PHOTO OPPORTUNITIES

- ♥ **HEART TREE**  
Between Hole 11 (Spruce) & 6 (Norway)
- ↪ **ARCHED BRIDGE**  
Following Hole 5 - Spruce Course
- ▭ **FLAT BRIDGE**  
Hole 13 - Spruce Course

## POINTS OF INTEREST

- **LOBBY/DINING**
  - 1: Hotel Lobby
  - 2: Curly's - Bar & Grill
  - 3: Passage North - Grill
- **GOLF COURSE**
  - 4: Golf Pro Shop
  - 5: Snack Shack
- **LODGING**
  - 6: Evergreen  
[Rooms 150-161]
  - 7: Red Pine  
[Rooms 170-175, 270-275, 370-375]
  - 8: Scotch Pine  
[Rooms 120-139, 220-239]
  - 9: Tamarack  
[Rooms 140-149]
  - 10: White Pine  
[Rooms 101-112, 201-212, 301-312]
  - 11: Blue Spruce  
[Rooms 116-117, 216-218]



# Food & Beverage



## The Menus

Our team is looking forward to helping plan your wedding at Evergreen Resort. We have made this Food & Beverage guide comprehensive to answer any potential questions, however, if you have any questions not found in this guide, please don't hesitate to ask. For complete contact information, please refer to the last page in this booklet.

Please let us know if you have any special dietary requests that need to be accommodated, or have any food or beverage requests not listed. If you don't see something you're looking for, please let us know and we can customize a menu and pricing to your group.



All food and beverage is subject to a 21% taxable service charge and 6% Michigan Sales tax.

All arrangements for menus and other details must be finalized two months prior to your scheduled event, and should be made with our Catering & Events Manager.

We offer complimentary cake cutting and serving.

All bars will close at 11:00pm. All federal, state, and local laws with regards to food and beverage purchase and consumption are adhered to strictly.

We cannot serve alcohol to anyone under the age of 21 or anyone visibly intoxicated. Picture ID is required.

In accordance with the laws of the State of Michigan Evergreen Resort is the only licensee authorized to purchase, sell, or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into Evergreen Resort from outside licensed premises, nor are they permitted to leave the premises.

Due to local noise ordinances, any outdoor events must end promptly at 11:00pm. Indoor events must end no later than 12:00am midnight.



# Hors d'oeuvres



Our hors d'oeuvre plates are a perfect way to start o<sup>y</sup> our dinner, or cocktail hour. All premium hors d'oeuvre option pricing is based on a unit count of 50 pieces beautifully prepared at your desired time. It's recommended to allow 3 pieces per person.

## Premium Hors d'oeuvres Options

Battered Mushrooms with Ranch Dressing	\$45.00
Fiesta Roll-Ups	\$55.00
Mini Cocktail Sausages in Sauce	\$50.00
Vegetable Egg Rolls	\$55.00
Loaded Potato Skins	\$75.00
Meatballs (BBQ, Dill Cream, or Mushroom Sauces)	\$75.00
<b>Mini Quiches</b>	\$70.00
Sausage Stuffed Mushroom Caps	\$70.00
Spanakopitas	\$75.00
Assorted Tea Sandwiches	\$75.00
Fried Chicken Quesadillas	\$85.00
Southwest Eggrolls	\$85.00
Caprese Salad Lollipops	\$100.00
Assorted Cold Canapes	\$100.00
Peel and Eat Shrimp Cocktail (2 pounds)	\$100.00
Asparagus and Ham Roll-Ups	\$120.00

## Package Hors d'oeuvres Options

### Evergreen Special | \$6.95/person

Cheddar-Horseradish cheese spread with assorted crackers, creamy spinach artichoke dip with rye points, and fresh cut vegetables with ranch dip.

### The Natural | \$7.95/person

Cheddar-Horseradish cheese spread with assorted crackers, Crab and cream cheese spread with toast points, fresh cut vegetables with ranch dip, and meatballs with mushroom sauce.

### The Classic | \$8.95/person

Cubed fine domestic cheeses with a assorted crackers, fresh cut vegetables with ranch dip, fried chicken quesadillas, and spanakopitas.

**Please note:** These packages are only available when ordering a full dinner and are served for 1 hours before dinner service.

## Hors d'oeuvres By Guest Count

Purchased in units to serve 25 or 50 guests.

Cheddar-Horseradish Cheese Spread with Assorted Crackers
Fresh Cut Vegetables with Ranch Dip
Spinach and Artichoke Dip with Assorted Crackers
Domestic Cheeses, Cheddar Ale Spread, and Crackers
Fruit Mirror

### 25 Guests

\$35.00
\$40.00
\$40.00
\$65.00
\$55.00

### 50 Guests

\$70.00
\$80.00
\$80.00
\$125.00
\$110.00

# Dinner Buffets



Our dinner buffets are the most cost effective option and feature beautifully prepared food stations at your venue. Dinner buffets are served to a minimum of 20 guests. All buffets are served for 1½ hours and include choice of coffee, tea, or soft drink. Prices are adult prices per person. Kids under 10 are \$8.00 per person for all buffets.

## Premium Buffet Options

### Manistee River Dinner Buffet | \$19.95

Make your selection from the options noted here. You'll make your choice of two buffet entrees and two sides, served with a tossed mixed greens salad with house dressing, and fresh made dinner rolls.

### Lake Mitchell Dinner Buffet | \$22.95

Make your selection from the options noted here. You'll make your choice of one buffet entree, one carved entree and a starch & vegetable, served with a tossed mixed greens salad with house dressing and fresh made dinner rolls.

### Lake Cadillac Dinner Buffet | \$25.95

Make your selection from the options noted here. You'll make your choice of two entrees, one carved entree and two sides, served with a tossed mixed greens salad and a choice of starch & vegetable, and fresh made dinner rolls.

### Buffet Entrees

**Chicken:** BBQ Chicken Breast, Chicken Broccoli Cheddar Linguini, Chicken Cordon Bleu, Chicken Raphael, Rosemary Chicken Picatta, Smothered Chicken Breast, Traverse Cherry Chicken

**Beef:** Beef Lasagna, Roast Beef with Au Jus, Smothered Char-grilled New York Strip Steaks, London Broil (additional \$2/person)

**Fish:** Fried Lake Perch, Lemon-Pepper Baked Cod, Shrimp and Chicken Stir Fry

**Pork:** BBQ Bacon Cheddar Boneless Pork Chop, Traverse Cherry Pork Loin

**Vegetarian:** Vegan Pasta Primavera, Vegetarian Lasagna, Vegetable Stir Fry over Basmati Rice

### Carved Entrees

Brown Sugar Glazed Pit Ham, Top Round of Beef with Au Jus and Creamy Horseradish Sauce, Whole Herb Roasted Pork Loin, Slow Roasted Prime Rib (additional \$5/person)

### Sides

Starch - Asiago Whipped Redskin Potatoes, Herb Roasted Sweet Potatoes, Parsley Buttered Redskin Potatoes, Potato Salad, Seasoned Mashed Potatoes with Gravy, Wild Rice Pilaf, Basmati Rice, Cherry Herb Dressing, Baked Beans, Mac & Cheese

Vegetable/Fruit - Fresh Cut Fruit, Cole Slaw, Green Beans Almondine, Brown Sugar Rum Glazed Baby Carrots, California Blend, Stir-Fry Vegetables, Steamed Broccoli with Butter, Broccoli and Cauliflower (Add Cheese Sauce \$1/person)

### Salads

Mixed Greens Salad, Caesar Salad or Grand Traverse Salad (Additional \$1/person)

### Dessert

Add \$2.95/person for a specialty dessert trifle on your buffet.

## Classic Buffet Options

### Pizza Buffet | \$12.95

Hand stretched pepperoni, cheese, and deluxe pizzas served with seasoned bread sticks and a mixed green salad with your choice of dressing. Served with cookies.

### Southwest Buffet | \$13.95

Pulled pork sliders with sides of macaroni and cheese, cole slaw, fruit salad, and a mixed green salad with your choice of dressing. Served with cookies.

### Game Day Buffet | \$15.95

Char-grilled 1/3 pound burgers with lettuce, tomato, cheese slices, and red onions on Kaiser rolls and jumbo hot dogs served with baked beans, fruit salad, and potato salad. Beer boiled bratwursts can be substituted for the jumbo hot dogs for an additional \$1.00 per person. Served with cookies.

### Italian Pasta Buffet | \$15.95

Spaghetti and fettuccine pastas with marinara and alfredo sauces served with Italian seasoned meatballs, seasoned bread sticks, and a mixed green salad with your choice of dressing. Served with cookies.

### Mexican Fiesta Buffet | \$15.95

Seasoned ground beef, refried beans, diced onions, diced tomatoes, shredded lettuce, shredded cheese, sour cream, and salsa served with fresh fried hard shelled yellow corn tortillas and warm soft flour tortillas. Also, includes a mixed green salad bowl with your choice of dressing. Served with cookies.

### Home Style BBQ Buffet | \$17.95

Bone-in chicken and spare ribs basted in our signature BBQ sauce served with baked beans, corn on the cobb, potato salad, and a fresh fruit salad. Served with cookies.

# Plated Dinners



Plated dinners are a beautiful and classic wedding tradition and we are happy to accommodate your needs. A count of each requested entrée is required one week prior to the event. Entrees include plated tossed garden salad with choice of dressing, Chef's choice of appropriate sides, fresh baked dinner rolls, and coffee, tea, or a soft drink. All prices are per person. Ask our Catering & Events Manager about multiple entrée options.

## Plated Dinner Pricing

### Chicken Piccata | \$17.95

Tender chicken breast sautéed with a white wine, lemon, and butter sauce served over angel hair pasta.

### Chicken Raphael | \$17.95

Tender breast of chicken, sautéed with sherry wine, garlic, shallots, and artichoke hearts, finished with a wild mushroom cream sauce.

### Traverse City Cherry Chicken | \$18.50

Tender chicken breast sautéed with garlic and shallots, topped with a red wine and creamy cherry reduction sauce.

### Traverse City Cherry Pork Loin | \$18.95

Herb roasted pork loin glazed with a cherry BBQ sauce.

### Chicken Cordon Bleu | \$19.50

Ham and Swiss cheese stuffed chicken breast topped with a chicken veloute.

### Bacon Wrapped Pork Tenderloin | \$19.95

Hickory smoked bacon wrapped around center cut pork tenderloin topped with Demi glaze.

### Shrimp and Chicken Stir Fry | \$19.95

Shrimp and chicken stir fried along with pea pods, mushrooms, matchstick carrots, onions, and garlic in Teriyaki sauce.

### Beef Broccoli Stir Fry | \$19.95

Boneless sirloin of beef strips quickly stir fried with onion, garlic, and broccoli brought together over Basmati Rice.

### Perch | \$19.95

Fried perch served with gribiche and a fresh lemon wedge.

### Smothered Char-Grilled New York Strip Steaks | \$20.95

Eight ounce seasoned grilled steak topped with melted Monterey Jack cheese, mushrooms, and onions.

### Whitefish Filet | \$21.95

Fresh Atlantic salmon seasoned and broiled to perfection served over fresh linguini.

### London Broil | \$21.95

London broil marinated, grilled, and sliced thin, presented over celery and herb stuffing topped with a sauce Bordelaise.

### Prime Rib | \$28.95

Nine ounces of USDA Choice prime rib of beef, slow roasted and served with natural au jus.

### Chicken Piccata and Tenderloin | \$24.95

Sautéed breast of chicken with a white wine butter sauce served with a four-ounce USDA Choice tenderloin of beef, prepared medium.

### Land and Sea | \$27.95

Fresh fish, Choice of Fried Perch or Whitefish served with a four-ounce USDA Choice filet mignon, prepared medium.

### Shrimp and Tenderloin | \$27.95

Fresh jumbo shrimp, sautéed with garlic and lemon, served with a four-ounce USDA Choice tenderloin of beef, prepared medium.

## Kids Menu Pricing

### Children's Menu | \$8.00/person

Served to ages 10 and under. Choose one selection. All meals served plated style with applesauce.

### Chicken Strips with French Fries

### Chopped Steak with French Fries

### Linguini & Alfredo Sauce with Garlic Toast

### Grilled cheese with French Fries

### Macaroni and Cheese with Garlic Toast

# Desserts



Our desserts are a perfect way to wrap up the dinner portion of your reception. Our chef team takes pride in the diverse dessert offerings. Prices are per person and served to a minimum of 12 guests except where noted. Ask our Catering & Events Manager about multiple dessert options.

## Premium Dessert Options

### Decadent Mousse | \$4.95

Your choice of chocolate, raspberry, or vanilla served in a champagne glass.

### Caramel Apple Crisp | \$5.95

Apples, caramel, and walnuts baked with a sweet crumble crust.

### Cherry Cobbler | \$5.95

Mixed sweet and tart cherries baked with a sweet crumble crust.

### Dessert Centerpieces | \$6.95 Per Person

A plate of assorted miniature desserts presented family style for guests to pick and choose. Includes mini cheesecake, brownie points, and puff pastry. One plate per table.

### Fudge Espresso Torte | \$5.95

Chocolate cake layers filled with fudge icing and espresso cream, frosted with chocolate frosting.

### Heath Toffee Torte | \$5.95

Chocolate cake layers filled with chocolate frosting and heath toffee pieces, topped with chocolate frosting.

### Homemade Seasonal Pie | \$5.95

Apple, blueberry, cherry, caramel-apple nut, pecan, or pumpkin pie – your choice of one flavor.

### Raspberry Torte | \$5.95

White cake layers filled with raspberry cream and frosted with white frosting.

### Strawberry Shortcake | \$5.95

Buttermilk biscuits, sliced strawberries, and fresh whipped cream.

### New York Style Cheesecake with Toppings | \$6.95

Choose from one of the following toppings to finish your dessert: blueberries, cherries, chocolate ganache, or sweet raspberry sauce.

### Turtle Cheesecake | \$6.95

New York style cheesecake topped with chocolate ganache, caramel sauce, and toasted pecans.

### Decadent Dessert Display | \$8.95/person

A beautiful presentation of mini cheesecakes, fresh baked cookies, and assorted dessert bars, brownie points, and puff pastries. (Minimum of 20 guests)

### Assorted Cookies | \$10.95 per dozen

An assortment of fresh baked chocolate chunk, peanut butter, snickerdoodle, and oatmeal raisin cookies.



# After Party Favorites



When looking to extend the party, we have great plates and ala carte options to keep your party fueled. Bring the party into Curly's for an afterglow for late night fun. Curly's hosts free Friday night karaoke from 9:00pm until 1:00am, and stays open on Saturday's until midnight, depending on business levels.

## Snack Plates

### Bakery Favorite | \$7.25/person

Assorted cookies and chocolate brownies served with coffee and herbal teas and fountain Pepsi products.

### Roughage and Ridges | \$6.50/person

Freshly cut vegetable display with ranch dip, potato chips with French onion dip, and assorted canned soft drinks and fountain Pepsi products.

### Made in Michigan | \$8.95/person

Some of your Michigan favorites! Great Lakes Potato Chips from Traverse City, assorted Faygo products from Detroit, Michigan fresh fruit, and seasonal snacks. Add \$1.00/person per scoop of Michigan-made ice cream to make sundaes!

## Munchies

Assorted Fresh Baked Cookies	\$9.95/DZ
Assorted Donuts and Pastries	\$15.00/DZ
Chocolate Brownies	\$15.00/DZ

## Hot Favorites

Fiesta Roll Ups	\$50.00/50ct.
Loaded Potato Skins	\$65.00/50ct.
Meatballs (BBQ, Dill Cream, or Mushroom Sauces)	\$70.00/50ct.
Southwest Eggrolls	\$80.00/50ct.
Fried Chicken Quesadillas	\$80.00/50ct.

## Cold Favorites

	25 Guests	50 Guests
Fresh-Popped Popcorn	\$8.00	\$16.00
Pretzels	\$13.00	\$26.00
Chips and Salsa	\$15.00	\$30.00
Potato Chips and Dips	\$17.00	\$34.00
Cheddar-Horseradish Cheese Spread with Assorted Crackers	\$35.00	\$70.00
Fresh Cut Vegetables with Ranch Dip	\$40.00	\$80.00
Spinach and Artichoke Dip with Assorted Crackers	\$40.00	\$80.00
Domestic Cheeses, Cheddar Ale Spread, and Crackers	\$50.00	\$100.00

## Specialty Pizza

### Classic Pepperoni | \$10.95

Pepperoni smothered in mozzarella and provolone cheeses.

### Deluxe | \$11.95

Aged pepperoni, ground sausage, green pepper, red onion, black olive, and mushrooms smothered in blended mozzarella and provolone cheeses.

### Curly's | \$11.95

Aged pepperoni, mushrooms, red onion, Kalamata olives, and pepper rings smothered in blended mozzarella and provolone cheeses.

### BBQ Pork Pizza | \$12.50

Yummy slow roasted pulled pork with pickled red onion and a cheddar cheese blend. Drizzled with our own BBQ sauce.

### Classic Deli | \$11.95

Diced ham, sliced tomatoes, pepperoni, and red onion, topped with mozzarella and provolone cheeses.

### Chicken Bacon Ranch | \$12.95

Just like the title says, plus some sliced red onion and topped with mozzarella and provolone cheeses.

### Meat Lovers | \$14.95

Pepperoni, Italian sausage, diced ham, and bacon all smothered in mozzarella and provolone cheeses.

### Veggie Lovers | \$11.50

Green peppers, red onion, tomatoes, mushrooms, and black olives all smothered in mozzarella and provolone cheeses.

# Bar



All host bar and cash bar services require a \$50 bar set up fee and a \$10 per hour, per bartender fee. There is a 2-hour minimum. For Host Bars, bottles are measured in increments of ¼ bottles. Please note we do not offer “shots” of liquor for special event functions. If you have any special requests for beer, wine, or liquor, please ask our Catering and Events Manager.

## Host Bar Package Options - Four Hour Packages

### **Domestic Beer and Wine Packages: \$14.00/person | \$5.00/person per additional hour**

**Draft Domestic Beer:** Bud Light or Miller Light

**House Brand Wines:** Sycamore Lane Cabernet, Merlot, Pinot Noir, Chardonnay, White Zinfandel, and Pinot Grigio

**Soft Drinks:** Pepsi products

### **Michigan Craft Beer and Wine Packages: \$18.00/person | \$5.00/person per add'l hour**

**Draft Craft Beer:** Please ask our Catering & Events Manager for a current list

**Bottled Craft Beer:** Please ask our Catering & Events Manager for a current list

**Michigan wines:** Please ask our Catering & Events Manager for a current list

**Soft Drinks:** Pepsi products

### **House Brands Package: \$15.00/person | \$5.00/person per add'l hour**

**Well Brand Liquors:** Vodka, Gin, Rum, Scotch, Whiskey, Brandy, Bourbon, Peach Schnapps, Amaretto, and Co° ee Liqueur

**Draft Domestic Beer:** Bud Light or Miller Light

**House Brand Wines:** Sycamore Lane Cabernet, Merlot, Pinot Noir, Chardonnay, White Zinfandel, and Pinot Grigio

**Soft Drinks:** Pepsi products

### **Call Brands Package: \$18.00/person | \$5.00/person per add'l hour**

**Call Brand Liquors:** Smirn° Vodka, Beefeaters Gin, Captain Morgan Rum, Bacardi Rum, Malibu Rum, Dewar's Scotch, Jim Beam Bourbon, Jack Daniels Whiskey, and Seagram's 7 Crown

**Domestic Draft Beer:** Bud Light or Miller Light

**House Brand Wines:** Sycamore Lane Cabernet, Merlot, Pinot Noir, Chardonnay, White Zinfandel, and Pinot Grigio

**Soft Drinks:** Pepsi products

### **Premium Brands Package: \$20.00/person | \$5.00/person per add'l hour**

**Premium Brand Liquors:** Absolut Vodka, Tanqueray Gin, Sailor Jerry Rum, Bacardi Rum, Crown Royal Whisky, Chivas Regal Whisky, Christian Brothers Brandy, Maker's Mark Bourbon, Southern Comfort Whiskey Liqueur, Bailey's Irish Cream Liqueur, Kahlua Liqueur, Peachtree Schnapps

**Selection of Bottle Beer:** Bud Light, Miller Light, Labatt's, Labatt's Blue Light, Coors Light

**House Brand Wines:** Sycamore Lane Cabernet, Merlot, Pinot Noir, Chardonnay, White Zinfandel, and Pinot Grigio

**Soft Drinks:** Pepsi products

### **Premium Brands Package + Michigan Craft Beer & Wine Package: \$30/person, \$5.00/person per add'l hour.**

## Cash Bar Options

See Host Bar brands for a list of available liquors

**House Brands** \$5.00/drink

**Call Brands** \$5.50/drink

**Premium Brands** \$6.50/drink

**Top Shelf Brands** \$7.50/drink

**House Wines** \$5.50/glass

**Domestic Beers** \$3.50/bottle

**Imported & Craft Beers** \$5.00/bottle

**Soft Drinks** \$2.00/drink

**House Champagne** \$24.00/bottle

### Carafes of House Wine & Bottles

½ carafe - \$14.00 | Full carafe - \$24.00

Bottles of wine available at menu prices

### Beer by the Pitcher

**Domestic | \$15.00**

Bud Light or Miller Lite

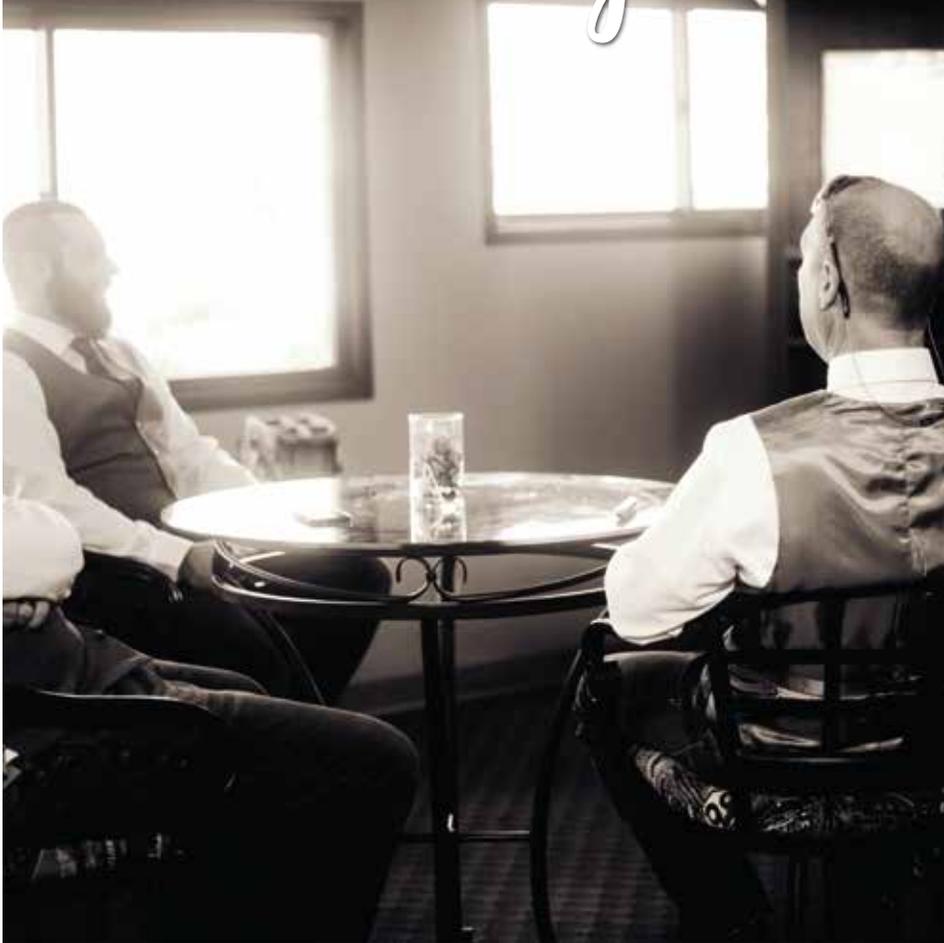
**Imported & Craft | \$22**

Ask our Catering & Events Manager for a current list

Alcoholic beverage packages are available for four consecutive hours. Each additional hour is an additional cost of \$5.00 per person, per additional hour.



# Itinerary & Vendors



## An All-Inclusive Wedding Weekend

Take the stress out of planning and make it an all-inclusive, full weekend event. Here is what you can plan for your wedding weekend at Evergreen Resort:

### -Friday

- Rehearsal Dinner
- Karaoke in Curly's

### -Saturday

- Golf
- Dressing Room/Suite for the Ladies
- Dressing Room/Man Cave
- Ceremony
- Reception
- After Party
- Honeymoon Suite

### -Sunday

- Farewell Breakfast

## Wedding Planning Checklist

### 9-18 Months from the Wedding Date:

- Choose the size and theme of the wedding you would like to have
- Discuss and establish your budget
- Meet with Evergreen Resort's Catering & Events Manager to tour the facility and reserve your date, as well as make arrangements for lodging and your honeymoon suite
- Choose your Bridesmaids, Groomsmen, and other wedding day attendants
- Write out a preliminary guest list
- Have engagement photos done
- Mail out "Save the Date" cards
- Start shopping for wedding dress and accessories as well as bridesmaids and flower girl dresses
- Choose your officiant, florist, photographer, decorator, photographer, caterer, DJ or Band
- Start discussing your honeymoon and make reservations
- Arrange for time off work



## Wedding Planning Checklist Continued

### 6-9 Months from the Wedding Date:

- Finalize vendors
- Contact our Catering & Events Manager to do a menu tasting
- Shop for and set-up tux fittings
- Register for wedding gifts
- Order invitations, programs, and any other linens or stationary
- Finalize dresses and order them

### 3-6 Months from the Wedding Date:

- Go over bridal shower and bachelorette details
- Go over the details of the guest list with your Maid of Honor
- Plan your rehearsal dinner
- Shop for and order Wedding bands
- Order Wedding Cake
- Check on the State and County marriage license requirements
- Plan the ceremony, reception, menu, Master of ceremony, music, and timetables
- Finalize your guest list and addresses
- Purchase any gifts for Bridesmaids, Groomsman, and other attendants

### 6-8 Weeks from the Wedding Date:

- Mail out Wedding invitations and make sure you have a way to track your RSVP's as well as meal choices if doing plated meals
- Confirm your dates, deposits, and details with all vendors
- Begin your dress fittings
- Have your trial wedding hair and makeup done as well as schedule your appointments
- Purchase your guest book, toasting glasses, cake servers, and cake topper as well as any decorations

### 3-5 Weeks from the Wedding Date:

- Mail out rehearsal dinner invitations
- Pick up wedding rings
- Final dress fitting, be sure to bring the shoes you will be wearing
- Get your marriage license
- Contact anyone who hasn't RSVP'd yet

### 1-2 Weeks from the Wedding Date:

- Give your Catering & Events Manager your final guest counts and include in your count any vendors that you will be feeding
- Arrange seating and create your seating chart and/or place cards
- Confirm arrival times and finalize the wedding time line with vendors and the wedding party
- Pack for your honeymoon
- Brief your head usher of any special seating arrangements
- Figure out tips and final payments for vendors and put them in marked envelopes to hand out to them at the reception

### The day before your Wedding Date:

- Pack all your wedding day items including the rings and marriage license
- Assign someone to pack your gifts and belongings after the reception
- Attend the rehearsal and the rehearsal dinner, don't forget the wedding party gifts to hand out

### The Wedding Day:

- Have a calm relaxed breakfast to prepare for your big day
- Have your hair and makeup done
- Take the time to appreciate your big day and all of the planning that went into it



# Evergreen Resort Recommended Vendors

## Bridal Hair and Make-up

### **New Image Hair Salon**

231-775-6152  
[www.newimage-cadillac.com](http://www.newimage-cadillac.com)

### **Platinum Noir Salon**

231-775-1000  
[www.platinumnoirsalon.com](http://www.platinumnoirsalon.com)

### **Roots Hair Salon**

231-942-5020  
[www.cadillacroots.com](http://www.cadillacroots.com)

## Cakes

### **Three Girls Bakery**

231-796-4822  
[threegirlsbakery12.wixsite.com/threegirlsbakery123](http://threegirlsbakery12.wixsite.com/threegirlsbakery123)

### **Koalty Kakes**

231-775-8413

### **Potter's Bakery**

231-947-5125  
[www.pottersbakery.com](http://www.pottersbakery.com)

## Decorations & Flowers

### **Event Theory**

616-818-7300  
[www.eventtheory.com](http://www.eventtheory.com)

### **Patterson's Flowers**

231-796-8683  
[www.pattersonflowers.com](http://www.pattersonflowers.com)

### **Sweet Seats**

231-631-7000  
[www.sweetseatschaircovers.com](http://www.sweetseatschaircovers.com)

### **The Day's Design**

[hello@eventsbythedaydesign.com](mailto:hello@eventsbythedaydesign.com)  
[www.eventsbythedaydesign.com](http://www.eventsbythedaydesign.com)

### **Tie the Knot Bouquets**

231-775-8780  
[www.facebook.com/Tie-the-knot-bouquets](http://www.facebook.com/Tie-the-knot-bouquets)

## Tuxedo Rentals

### **Cadillac Tuxedo & Cadillac Winery Tasting Room**

231-775-2856  
[www.cadillactux.com](http://www.cadillactux.com)

### **Glik's**

231-876-0680  
[www.gliks.com/Tuxedo-Rentals](http://www.gliks.com/Tuxedo-Rentals)

## DJ/Entertainment

### **Eagle Entertainment**

231-884-2271  
[www.eagleentdj.com](http://www.eagleentdj.com)

### **Hot Traxx**

231-779-0351  
[www.facebook.com/Hot-Traxx-Entertainment](http://www.facebook.com/Hot-Traxx-Entertainment)

### **Phat Traxx**

231-577-8823  
[www.phattraxdjs.com](http://www.phattraxdjs.com)

### **Sound Productions**

989-386-2221  
[www.soundproductions.com](http://www.soundproductions.com)

## Photography

### **Ashley Slater Photography**

616-401-1795  
[www.ashleyslaterphotography.com](http://www.ashleyslaterphotography.com)

### **Judy K. Gilde Photography**

231-826-4413  
[www.judygilde.com](http://www.judygilde.com)

### **Krista Jaye Photography**

231-715-1764  
[www.krystajayephotography.com](http://www.krystajayephotography.com)

### **Leola Lovely Photography**

231-768-3244  
[www.leolalovelyphotography.redframe.com](http://www.leolalovelyphotography.redframe.com)

### **Sisters Studio**

231-920-2459  
[www.sisters-studio.com](http://www.sisters-studio.com)

## Transportation

### **Compass Coach**

800-459-2788

### **New York Luxury Limos**

231-935-1933  
[www.traversecitylimos.com](http://www.traversecitylimos.com)

### **Sound Productions**

989-386-2221  
[www.soundproductions.com](http://www.soundproductions.com)

### **The Magic Shuttle Bus**

231-492-6144  
[www.magicshuttlebus.com](http://www.magicshuttlebus.com)



EVERGREEN RESORT

The True Up North

# Get Started

**Our team looks forward to helping you plan your big day.  
Call or email to schedule a no pressure site visit today!**

## Andrea Hillard

Catering & Events Manager

231-942-7040

andrea@evergreenresortmi.com

## Jennifer Salisbury

Group Sales Manager

jennifers@evergreenresortmi.com

231-942-7019

[www.EvergreenResortMI.com](http://www.EvergreenResortMI.com)

### Guarantees

- Food and beverage prices are subject to change due to market conditions. Menu prices will not be guaranteed until thirty days prior to your event and will be stated on your Banquet Event Orders.
- Your guaranteed attendance and pre-payment of your meal service and any Beverage Package is required by 12:00 pm noon, SEVEN business days in advance of your wedding. Please contact your Catering & Events Manager with your confirmation. If we are unable to obtain a guaranteed count from you, we will use the highest estimated number of guests provided as the final count for room set-up, food preparation, and billing.
- Your guaranteed count is your minimum charge and guarantees may not decrease. If you have additional attendance, you will be charged for the extra persons. Our banquet supervisor will confirm attendance with your designated representative the evening of the event.

### Liability/Damage

- Evergreen Resort reserves the right to inspect and control all private functions. Liability for and damage to the premises will be the responsibility of and charged to the sponsoring organization. The party in charge of the function is responsible for the conduct of all who attend.
  - Evergreen Resort will not assume responsibility for the damage or loss of any merchandise or articles left in the banquet room prior to or following the scheduled event.
- Evergreen Resort may require a property damage deposit for various functions. This damage deposit is totally unrelated to the deposit required to reserve event space. Pending the result of a full inspection of the banquet room and related areas, all or a portion of the deposit will be returned, via mail, to the group.
  - An additional fee may be assessed, under Evergreen Resort discretion if more than the standard clean-up is required.

### Payment

- All payments must be made in cash, check, cashier's check, or major credit card.
- Evergreen Resort does not direct bill for weddings.

### Outside Services

- All performers and other entertainment must be cleared with the Evergreen Resort management. All entertainment should end by 11:00 pm.
  - Musicians, decorators, photographers, etc. will be booked by the person in charge of each event and will be solely their responsibility.
- Evergreen Resort will not store, set up or move cakes from outside sources. Cakes may not be set up more than two hours prior to event start time or less depending upon weather conditions.

### Decorations

- Decorations must be coordinated with management, and must meet the fire regulations.
- Items are not to be taped or tacked on walls, ceilings, or surfaces in meeting rooms and banquet rooms, lobbies, etc. State Fire Regulations require that all materials be free standing.
  - The Terrace on the Green Tent will not be available for set-up until after 10:00 a.m. on the day of the event.
    - Confetti and glitter are not allowed.
  - All candles are required to be glass enclosed. NO open flames will be allowed.