

Wedding Brochure - updated 1/31/22

Weddings

at Evergreen Resort

7880 Mackinaw Trail, Cadillac, MI 49601



04 OUR PROPERTY

Learn more about our beautiful property and all it has to offer.

05 VENUE OPTIONS

We have tons of options onsite for your big day.

07 PHOTO OPPORTUNITIES

Need some ideas for opportunities on-site - check out the locations from past weddings.

09 ACCOMMODATIONS

Whether your friends come near or far, they can stay with us. Room blocks are available.

11 GOLF

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13 ITINERARY & VENDORS

These vendors we have worked with for years and you won't regret hiring them for your big day.

15 FOOD & BEVERAGE

Our food is top-notch from dinner to after party favorites, we can do it all!

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Your Wedding Day

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 or special dietary requests? 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!

MR. & MRS. FRENCH

Photography by Kristina Mayre Photography

Our Property & LOCATION



MR. & MRS. HARTUNG
Photography by Aubry Healy

THIS IS IT!

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 & wedding arbor.



CENTRALLY LOCATED

Evergreen Resort is a great place for your guests to stay for your wedding onsite, 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
- 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



INDOOR CEREMONY & RECEPTION

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



OUR NEWLY RENOVATED RESTAURANT

Our recently renovated restaurant provides a rustic yet updated backdrop for a special event up to 140 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 room.



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.



What We Offer

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 breakfast 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. 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 team. Due to Michigan law, outside food and beverages (with few exceptions) are not allowed to be brought into the facility.

The fireside 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 first come, first served and cannot be reserved.

FACILITY RATES

Venue / Space	Capacity (Rounds of 8)	Rate*	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.
Cadillac Room (Full Room)	136	\$400	<p><u>Additional items for rent:</u> Microphone – \$30 – connect to existing indoor sound system Portable sound system – \$50 – available for outdoor use Dance floor – \$250 – available for indoor use only We can offer extension cords, cord covers, and A/V carts or no additional fee.</p>
Cadillac Room (Half Room)	68	\$200	
Golf Room	32	\$150	
Mitchell Room	20	\$150	
Outdoor/ Wedding Arbor *1st Hole or 18th Hole	-	\$300	
Passage North Restaurant (Full Room)	140	\$700	
Wexford Room (Full Room)	104	\$300	
Wexford Room (Half Room)	56	\$150	

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

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

Photography

OPPORTUNITIES



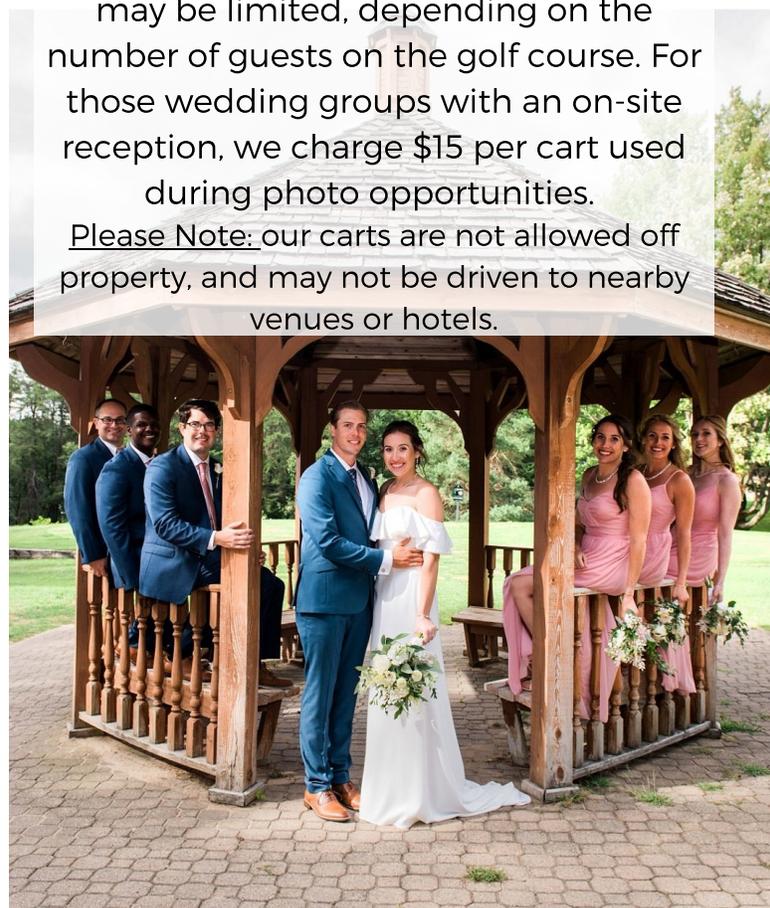
THE LOCATION

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 \$15 per cart used during photo opportunities.

Please Note: our carts are not allowed off property, and may not be driven to nearby venues or hotels.



Accommodations

ON-SITE



THE ROOMS

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

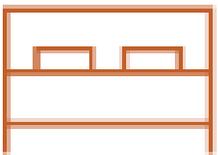
The hotel offers three room types: standard guest rooms, junior suites, and deluxe suites.

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 a mini fridge, a microwave, flat screen TV, in-room coffee maker, an iron and ironing board, and comfortable bed(s).

We have plenty of free parking as well as free high-speed wireless internet available.

Overnight guests receive a complimentary breakfast 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.

Note: Not all room types will be available to see on a tour.



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

Check-In/Out

ROOM POLICY & QUESTIONS



Check in time is 4pm and check out is 11am. Efforts can be made to accommodate requests; however early check in's and late checkouts 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 of guests likely to stay over, and if it's a wedding here or an offsite wedding at a nearby venue. Our team can help you determine how many to reserve in your block.

- We will start your room block with 15 rooms and we can add more into the block at anytime



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

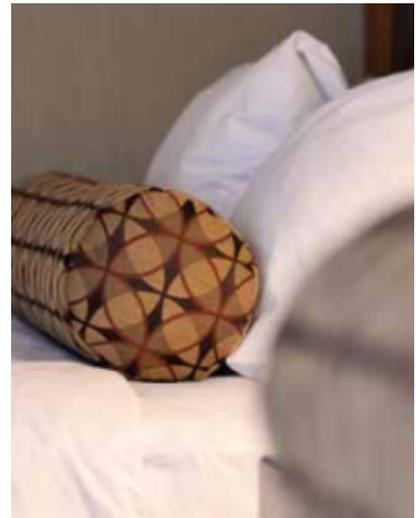
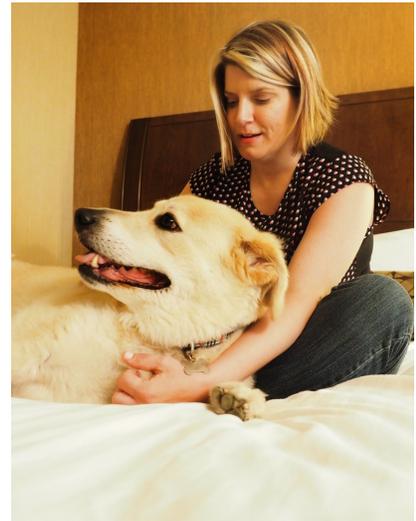
- All room blocks that have unreserved rooms will be released 45 days ahead of the event.

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 \$109-179 plus taxes per night, junior suites usually range from \$139-199 plus taxes per night, and deluxe suites usually range from \$149-209 plus taxes per night.



Golfing

AT EVERGREEN RESORT



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 Director of Sales & Marketing for more information.



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]



Vendors & ITINERARY



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

Saturday

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

Sunday

- Farewell Breakfast



Recommended Vendors

HAIR/MAKE-UP

Posh Salon
231-775-2432

New Image Hair Salon Inc.
231-775-6152
newimagesalon@gmail.com

Beyond the veil
On-site wedding services
231- 920-2821
Beyondtheveilmi@gmail.com

LOCKS by Lindsey
Shear Professionals Salon & Spa
231- 775-4679

Platinum Company
231-775-1000

Roots Hair Salon
231-942-5020

CAKES

The Pie wHole
231-912-0445
fillyourpiehole@yahoo.com

Kenzie's Kreations
mmvrieze@gmail.com

Three Girls Bakery
231-796-4822
threegirlsbakery123@gmail.com

Koalaty Kakes
231-775-8413

Potter's Bakery
231-947-5125
weddings.pottersbakery@gmail.com

DJ /

ENTERTAINMENT

Hot Traxx
231-779-0351

Sound Productions
989-386-2221
sales@soundproductions.com

A+ Event Entertainment
231-622-2275

Mike Sinclair DJ Services
231-645-6453

TRANSPORTATION

Compass Coach
800-459-2788

The Magic Shuttle Bus
231-492-6144

VIDEOGRAPHY

Montage Media Films
231-878-2891

OFFICIANT

Sean Reddick
MI Wedding Connections
231-979-9555

CEREMONY MUSIC

Simply Strings GR
simplystringGR@.com

PHOTOGRAPHY

Ashley Slater Photography
info@ashleyslaterphotography.com

Judy K. Gilde Photography
judy@judygilde.com
(231) 826-4413

Leola Lovely Photography
231-768-3244

Sisters Studio
231-920-2459

Alex Lang Photography
rawsoulphotography@gmail.com

Erin Johnson Photography
erinjohnsonphotography.mi@gmail.com

DECORATIONS / FLOWERS

Forever Country Event Rentals
231-920-0995

Tie the Knot Bouquets
231-920-8668

Event Theory
616-818-7300

Patterson's Flowers
231-796-8683

Sweet Seats
231-631-7000

The Day's Design
231-412-0240
hello@eventsbythedaydesign.com

Food & Beverage



EXPERIENCE EVERGREEN

Thank you for choosing Evergreen Resort! Our team is looking forward to helping plan your event. We have made this comprehensive guide to answer any potential questions. 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 the brochure.



Please let us know if you have any special dietary request 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 help customize a menu and pricing to your group.

Prices are based per person unless otherwise noted

All food and beverage is subject to a 21% taxable service charge and 6% Michigan Sales tax. Prices are subject to change until written confirmation 14 days prior to event. A guarantee of the exact attendance is required at least ten (10) working days prior to the event.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Pricing is current as of February 2022



Hors d'oeuvres

Our hors d'oeuvres plates are a beautiful way to start off your dinner. Premium menu options are made for 15 people.

PREMIUM HORS D' OEUVRES OPTIONS

Goat Cheese Tartlets (30 tartlets)	\$45
Spinach Artichoke Mini Bites (30 pieces)	\$50
Tandori Chicken Kabobs serve with cucumber garnish (30 Kabobs)	\$80
Michigan Charcuterie Boards Assortment of meats, cheeses, fruits & crackers. From some of the finest Michigan Vendors - per 15 people	\$85
Mini Beef Wellington with Creamy Horseradish Dipping Sauce (30 pieces)	\$90

PACKAGE OPTIONS

Each dish serves 15 people each

*With all three (3) options, this combination will accommodate approximately 45 people

Evergreen Special \$100

Cheddar cheese spread with assorted crackers, creamy spinach artichoke dip with chips, and fresh cut vegetables with ranch dip.

The Classic \$100 *Subject to Availability*

Cheddar cheese spread with assorted crackers, fresh cut vegetables with ranch dip, and with varied flavors of pub wings.

The Natural \$150

Cubed cheeses with assorted crackers, fresh cut vegetables with ranch dip and fruit & dip

HORS D' OEUVRES BY GUEST COUNT

Purchased in units to serve 25 to 50 guests	<u>25 GUESTS</u>	<u>50 GUESTS</u>
Loaded Potato Skins	\$25	\$50
Fresh Cut Vegetables with Ranch Dip	\$40	\$80
Spinach & Artichoke Dip with Fresh Fried Tortillas Chips	\$45	\$90
Domestic Cheeses, Cheddar Ale Spread, and Crackers	\$50	\$100
Cheddar-Horseradish Cheese Spread with Assorted Crackers	\$50	\$100
Fruit Bowl with Dip	\$65	\$130
Meatballs (BBQ, Swedish or Mushroom Sauce)	\$65	\$130
Pub Wings (Varied Flavors) Bone in battered chicken wings tossed your choice sauce. Honey Bourbon, BBQ, Plain, Sweet Heat, Chili Buffalo, & Garlic Parmesan	\$65	\$130

Dinner

Our dinner buffets are the most cost effective option and feature beautifully prepared food stations at our venue. Dinner buffets are served to a minimum of 12 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 \$24.95 - 2 entrees \$19.95 - 1 entrée

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 Cadillac Dinner Buffet \$25.95

Make your selection from the options: Broiled Salmon, Baked or Fried Cod, Broiled Whitefish. Deep fried shrimp, shrimp scampi or shrimp cocktails as an entree. Served with two sides, tossed mixed greens salad with house dressing, and fresh made dinner rolls

YOUR CHOICE OF OPTIONS

Hot buffets are served with your choice of one or two hot entree, one salad and two sides, and assorted cookies.

Entrees: Poultry: BBQ Chicken Breast, Chicken Cordon Bleu, Smothered Chicken Breast, Sliced Turkey Breasts

Beef: Smothered or Carved Sirloin (additional \$3/ person)

Pork: Stuffed Pork Loin, Deep fried french pork chop, roasted pork chops, Dry rub or basted pork ribs

Vegetarian: Vegan Pasta Primavera, Vegetable Stir Fry over Jasmine Rice

Sides: Herb Cubed Sweet Potatoes, Roasted Buttered Redskin Potatoes, Potato Salad, Seasoned Mashed Potatoes with Gravy, Wild Rice Pilaf, Dressing, Baked Beans, Mac and Cheese, Sautéed Onions & Mushrooms. Fresh Broccoli Salad, Cranberry Relish, Cole Slaw, Green Beans, Brown Sugar Rum Glazed Baby Carrots, Stir Fry Vegetables, Steamed Broccoli with Butter, Elote - Mexican Corn, Seasoned Corn, Broccoli and Cauliflower (Add Cheese Sauce \$ 1.00/per person)

Salads: Caesar Salad or Mixed Greens with choice of dressings - substitute for Grand Traverse Salad (additional \$1/person)

CLASSIC BUFFET OPTIONS

Southwest Buffet \$14.95

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

Game-Day Buffet \$17.95

Char-grilled 1/2 pound burgers with lettuce, tomato, cheese slices, and red onions on Brioche buns 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.

Mexican Fiesta Buffet \$17.95

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. Includes a mixed green salad bowl with your choice of dressing. Served with cookies.

Italian Pasta Buffet \$18.95

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.

Home Style BBQ Buffet \$19.95

Bone-in chicken and pork ribs basted in our signature BBQ sauce served with baked beans, corn, cole slaw and a fresh fruit salad. Served with cookies.

KIDS MENU

Children's Menu \$8.95/child

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

Chicken Strips with French Fries

Kids Cheeseburger with French Fries

Grilled Cheese with French Fries

Macaroni and Cheese with Bacon

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 team about multiple dessert options.

PREMIUM DESSERT PRICING

Decadent Mousse \$6/person

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

Strawberry Shortcake \$6/person

short cake with sliced strawberries, and fresh whipped cream.

Chocolate Ganache Torte

\$6/slice or \$70/whole torte

Chocolate cake layers filled with chocolate cream and frosted with white frosting. - Whole torte feeds 16

New York Style Cheesecake with Toppings

\$6/slice or \$80/whole cheesecake

Choose from one of the following toppings to finish your dessert: cherries, strawberry sauce, caramel, chocolate or sweet raspberry sauce.
- Whole cheesecake feeds 16

Caramel Apple Crisp \$7/person

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

Cherry or Peach Cobbler \$7/person

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

Homemade Seasonal Pie \$14/per pie

Apple, blueberry, cherry, or pumpkin pie your choice of one flavor.
- Whole pie feeds 8

Assorted Cookies \$10/per dozen

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

Variety of Dessert Bars

\$60/per 15 guests

Fruit Trifles - Seasonal Fruits

\$70/per 15 guests

After Party Favorites

When looking to extend the party, we have shared plates and a la carte options to keep your party fueled. Bring the party into Curly's for an after party for late night fun.

SPECIALTY PIZZA

Classic Pepperoni \$14

Pepperoni topped with blended cheeses

Veggie Lovers \$14

Green peppers, red onions, tomatoes, mushrooms, black olives, mozzarella and provolone cheeses.

Curly's \$16

Aged pepperoni, mushrooms, black olives, pepper rings, blended mozzarella and provolone cheeses.

Meat Lovers \$16

Pepperoni, italian sausage, diced ham, bacon, mozzarella and provolone cheeses.

Deluxe \$16

Aged pepperoni, ground sausage, green pepper, red onion, black olives, and mushrooms on top of blended cheeses.

MUNCHIES

Assorted Fresh Baked Cookies \$10/DZ

Chocolate Brownies \$11/DZ

Assorted Donuts and Pastries \$15/DZ

HOT FAVORITES

Fiesta Roll Ups \$50/25ct.

Loaded Potato Skins \$65/25ct.

Pub Wings \$65/25ct.

COLD FAVORITES

Fresh-Popped Popcorn

Pretzels

Chips and Salsa

Potato Chips and Dips

Fresh Cut Vegetables with Ranch Dip

Spinach and Artichoke Dip with Chips

Cheddar-Horseradish Cheese Spread with Assorted Crackers

Domestic Cheeses, Cheddar Ale Spread, and Crackers

25 GUESTS

50 GUESTS

\$8

\$16

\$13

\$26

\$15

\$30

\$17

\$34

\$40

\$80

\$45

\$90

\$50

\$100

\$50

\$100

Bar Packages

All host bar and cash bar services require a \$50 bar set up fee and a \$10 per hour, per bartender fee. Gratuity is not included. There is a 2-hour minimum. 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 team.

CASH / HOST BAR

Soft Drinks	\$3.25/drink
Domestic Beers	\$4.50/bottle
House Brands	\$6.00/drink
Imported & Craft Beers	\$6.00/bottle
House Wines	\$6.50/glass
Call Brands	\$6.50/drink
Premium Brands	\$7.50/drink
Top Shelf Brands	\$8.50/drink
House Champagne	\$26.00/bottle

Beer by the Pitcher

Domestic \$8.00

Bud Light or Miller Lite

Imported & Craft Prices Vary

Ask our team for a current list

Carafes of House Wine & Bottles

½ carafe - \$14 | Full carafe - \$24

Bottles of wine available at menu prices

Note: We also offer Kegs - Prices will vary

WHITE WINE

BAREFOOT -
MOSCATO
REFRESH CRISP WHITE
CADILLAC WINERY -
GREEN APPLE
TRAVERSE BAY -
CHERRY RIESLING
LEELANAU CELLARS -
TALLSHIP MOSCATO
TALLSHIP RIESLING
WINTER WHITE
CHATEAU GRAND TRAVERSE PINOT GRIGIO
CLOS DU BOIS CHARDONNAY
KENDALL JACKSON -
CHARDONNAY
SAUVIGNON BLANC
SILENI SAUVIGNON BLANC



SPARKLING



\$20	ASTI SPLIT	\$10
\$20	DOMAINE STE. MICHELLE	\$28
	MARTIN & ROSI ASTI	\$26
\$20	RED	
\$20	FISH EYE SHIRAZ	\$20
	PRIMAL ROOTS RED BLEND	\$20
\$24	CADILLAC WINERY-	
\$24	ROSE LAKE RED	\$24
\$24	ALAMOS MALBEC	\$24
\$25	APOTHIC RED BLEND	\$25
\$28	BOAT HOUSE RED	\$25
	GRAND TRAVERSE	
\$28	PINOT NOIR	\$25
\$28	CLOS DE BOIS MERLOT	\$30
\$28	LOUIS MARTINI CABERNET	\$37
	LEESE FITCH CABERNET	\$24



EVERGREEN RESORT

Get Started

**OUR TEAM LOOKS FORWARD TO HELPING YOU PLAN YOUR BIG DAY.
CALL OR EMAIL TO SCHEDULE A NO PRESSURE SITE VISIT TODAY!**

Jennifer Salisbury
Director of Sales & Marketing

jennifers@evergreenresortmi.com

Direct: 231-942-7029

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, TEN 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.
- CONFETTI AND GLITTER ARE NOT ALLOWED.
- ALL CANDLES ARE REQUIRED TO BE GLASS ENCLOSED. NO OPEN FLAMES WILL BE ALLOWED.