



# Watervale Weddings 2019

# Tradition

Weddings have been a tradition at Watervale since Vera Kraft married Vernon Noble in front of the fireplace of the Cecelia cottage in 1938. Since then, Watervale has hosted numerous celebrations ranging from formal affairs, to casual receptions and intimate dinners. From simple ceremonies to weekend-long celebrations, Watervale offers a unique choice in wedding locations.



# Dates

Dates are available during the spring lilac season of May and June and the early fall colors of September. The Inn, Casino and Terrace are available for your exclusive use the day of your wedding for your reception, dinner and dance. The fee is \$4,000. The maximum we can accommodate is 150 guests. There is a \$8,000 minimum in food and drinks that must be met. Watervale does not allow any outside catering or alcohol.

# Ceremonies

The lakeside terrace overlooking Lower Herring Lake is the ideal spot for an outside ceremony while the Casino offers an inside option with a view of Lower Herring Lake.

The terrace seats 150 guests and the Casino 120.

Both venues are reserved for your wedding day.



## Area churches:

First Congregational Church of Frankfort

231-352-7909

St. Andrews Presbyterian Church of Beulah

231-882-4241

St. Ann's Catholic Church of Frankfort

231-352-4421

St. Phillips Episcopal Church of Beulah

231-882-4506

Trinity Lutheran Church of Arcadia

231-889-0023

Civil Ceremonies

231-882-0023

Marriage Licenses may be obtained at the County Courthouse in Benzonia 231-882-9671



# Dinner

Plated dinners are served in the Inn which seats 120 guests in our dining room and inside porches. Additional seating is available in the Lobby with a maximum of 150 guests total. For other dinner locations such as tents or outside dining, there is a \$500 surcharge. Dinners include a choice of four appetizers, soup, salad, entree, and homemade breads. Food and beverage prices do not reflect the 18% gratuity or 6% sales tax.

## Option One \$58 per person

### Select Four Hors D'oeuvres

Chicken Satay  
Tartlets with Fresh Herbs & Gruyere  
Bruschetta with Fresh Tomatoes & Basil  
Sesame Marinated Chicken Wings  
Spinach Stuffed Mushrooms  
Boca Dias – French Bread with a Parmesan Cheese Spread  
Whitefish Pate  
Baked Brie  
Prosciutto Wrapped Asparagus (Spring Seasonal)  
Crudités with a Fresh Basil Aioli  
Classic Hummus with House made Pita Chips  
Imported Cheese Tray  
Fresh Corn Fritters  
Cherry Tomatoes & Cucumbers Topped with Herb Cheese  
Mini Potato Pancakes with Crème Fraiche & Chives  
Mini Pizzas topped with Basil Pesto, Feta Cheese, Tomatoes & Kalamata Olives  
Or Potatoes, Caramelized Onions, Rosemary & Parmesan Cheese

### Soup

Cream of Mushroom  
Wild Leek (Spring Seasonal)  
Asparagus  
Tomato Dill  
Roasted Red Pepper  
Carrot Leek  
Butternut Squash (Fall Seasonal)

### Salad

Locally Grown Mixed Greens with Fresh Beets, Local Goat  
Cheese ~ Herbal Vinaigrette Dressing  
  
Bibb Lettuce with French Feta, Pinion Nuts  
And Herbal Vinaigrette Dressing  
  
Caprese Salad with Fresh Basil, Mozzarella & Tomatoes  
  
Classic Caesar Salad

Entrees    Dinners are served with a choice of spinach, carrot or roasted garlic mashed potatoes, roasted red skins, or organic brown rice with fresh herbs.  
There is an additional \$2 charge for multiple entrees

Chicken Annabelle with Apple, Cranberry & Sage Stuffing Presented with a Sauce Marsala  
Wild Mushroom Breast of Chicken with Local Shiitake Mushrooms in an Herb Cream Sauce  
Basil Mustard Breast of Chicken ~Served with a Fresh Basil Coulis  
Canadian Walleye ~Sautéed with Capers, Lemon & Garlic  
Norwegian Salmon ~Presented with a Fresh Dill Butter  
London Broil ~Marinated & Grilled with a Merlot Sauce  
Roast Pork Roulade ~Rolled & Stuffed and Served with a Natural Gravy  
Traditional Turkey Dinner with all the fixings  
Vegetable Roulade ~ Fresh Vegetable rolled in Filo Dough with a Red Pepper Coulis  
Portobello Mushrooms Stuff with Fresh Vegetable & Parmesan Cheese



### Option Two \$75 Per Person

Select from the above choices & the following

#### Hors D'oeuvres

Fresh Shrimp Cocktail

Crab Cakes

Spanakopita

Liver Pate

New Potatoes with Creme Fraiche & Caviar

Oysters on the Half Shell

#### Soup

Velvet Corn

Lobster Bisque

#### Entrees

Chicken Oscar ~Stuffed with Crab Meat and Presented with a Hollandaise Sauce

Roast Tenderloin of Beef served Au Jus or with a wild mushroom sauce

Rack of Lamb Grilled with Fresh Rosemary and Served with a Fresh Mint Sauce

Roulade of Beef – Stuffed with Spinach, Roasted Red Peppers & French Feta

Elegant Whitefish – Stuffed with Spinach & Shrimp and Served with a White Wine Cream Sauce

(Upgrade to one of these entrees with the \$58 menu for a \$5 per person surcharge)

### Option 3 \$36 Per Person

This menu is geared towards a casual outdoor reception with stations and limited seating. Guests are invited to graze through an array of hors d'oeuvres

#### Select Four Platters

- Crudités with Maytag Blue Cheese or Fresh Basil Aioli
- Locally Grown Marinated Asparagus (Seasonal)
- Imported & Domestic Cheese Platter Served with Fresh Fruit & Crackers
- Smoked Whitefish Pate
- Baked Brie – with Brown Sugar and Served with French Bread
- Antipasti Platter
- Smoked Trout & Salmon presented with capers, sour cream & red onions
- Assorted Miniature Sandwiches – honey ham, tenderloin, turkey, vegetarian served with a variety of sauces & spreads
- Chicken Satay
- Beef Skewers
- Tomato Dill, Roasted Red Pepper or Butternut Squash Soup – Served hot in demi-tasse cups

#### Select Four Passed Hors D'oeuvres

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|--|---|
| Boca Dias  | Bruschetta                              |
| Fresh Herb Tartlets                                    | Deviled Eggs                            |
| Spinach Stuffed Mushrooms                              | Mini Pizzas                             |
| Apricot Glazed Chicken Wings                           | Mini Potato Pancakes                    |
| Fresh Corn Fritters                                    | Prosciutto Wrapped Asparagus (Seasonal) |
| Cherry Tomatoes & Cucumbers topped with an Herb Cheese |   |



**Option 4 \$40 Per Person** Served outside buffet style. This casual grilled dinner is perfect for those that want the laid-back attitude of a cookout with a more upscale menu

Dinner includes: A selection of 4 hors d'oeuvres from the above menu and the 4 of the following:

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|---|--|
| Char Grilled London Broil   | Chicken Satay  |
| Marinated & Char-Grilled Pork Tenderloin  | Roasted Red Skin Potatoes  |
| Caprese Salad   | Lemon Marinated Asparagus or Green Beans                               |
| Sesame Noodles  | Smoked Trout & Salmon presented with capers, sour cream & red onions   |
| Southwestern Quinoa Salad   | Ware Farm Locally Grown Mixed Greens with House made Balsamic Dressing |
| Antipasti Platter   | Southwestern Quinoa Salad  |
| Beef Skewers  | Greek Pasta Salad  |
| Assorted Miniature Sandwiches – honey ham, tenderloin, turkey, vegetarian served with a variety of sauces & spreads |  |
| Tomato Dill, Roasted Red Pepper or Butternut Squash Soup – Served hot in demi-tasse cups                            |  |

## Option 5 **\$26 per person**

**Casual Cookout** - perfect for a very laid-back wedding reception or rehearsal dinner. Served outside and buffet style, this dinner includes:

- Usinger's Bratwurst & Hot Dogs
- Grass Fed Local Hamburgers
- Buttermilk Fried Chicken
- Richard's Famous Ribs
- Potato Salad
- Baked Beans
- Greek Pasta
- Marinated Vegetable Salad
- Caprese Salad
- Corn on the Cob (in season)
- Deviled Eggs



## Option 6 **\$24 per person**

**Mexican Fiesta** - A casual option for a rehearsal gathering. Served inside and buffet style.

Menu includes:

- House made Salsa & Guacamole
- Black Bean and Corn Cakes
- Mexican Rice
- Tortilla Soup
- Chicken & Black Bean Burritos
- Vegetarian Burritos

## Option 7 **\$20 per person**

**Pizza Party** - Another casual option for a rehearsal dinner.

Served inside with stations

Menu includes a selection of gourmet pizzas:

- Potato, Rosemary & Caramelized Onion
- Roasted Vegetable
- Fresh Pesto, Peppers, Kalamata Olives & Feta
- Locally Made Sausage, Brie & Apple

Caesar Salad and Caprese Salad

## Dessert Bar

A selection of miniature cupcakes, lemon squares, Chocolate covered strawberries, brownies, & cheesecakes  
**\$6**



## Late Night Snacks

Served at 10:00 in the Casino

\$100 Service Charge for all food served in the Casino

- Freshly popped Popcorn - lightly buttered \$1
- Homemade Salsa & Tortilla Chips \$2
- Pizzas \$5
- Hot Dogs with all the fixings (Chicago or Detroit) \$8
- Candy Bar \$3

In order to ensure quality, all buffets will be served for a maximum of a one and a half-hour period.

# Beer and Wine

Watervale provides the bartenders, glassware, napkins and ice. There is table service for the dinner and tended bars for the cocktail hour and dance reception. Watervale has a license for beer and wine only – we cannot allow any spirits to be served at the Inn or Casino  
**All receptions must end by 12:00 midnight.**

## Whites

Cupcake Chardonnay	\$15
Angeline Chardonnay	\$18
Joel Gott Chardonnay	\$21
Franciscan Chardonnay	\$22
Butter Chardonnay	\$24
A to Z Pinot Gris	\$20
Erath Pinot Gris	\$19
Estancia Pinot Grigio	\$19
Simi Sauvignon Blanc	\$19
Witherhills Sauvignon Blanc	\$21



## Reds

Cupcake Merlot	\$15
Bogle Merlot	\$16
Angeline Cabernet	\$16
Armadar Cabernet	\$18
J Lohr Cabernet	\$22
Jam Cabernet	\$24
Martin Ray Cabernet	\$24
Matchbook Syrah	\$20
Erath Pinot Noir	\$22
A to Z Pinot Noir	\$22

## Sparkling Wines

Mawby Us Brut	\$24
Domaine St Michelle Brut	\$26
Mumms Extra Dry	\$35

## Non-Alcoholic

Coke, Diet Coke & Sprite	\$1.5	LaCroix
Sparkling Waters	\$2	Fruit Punch

## Beer

### Beer by the Bottle

Miller Lite, Labatt's, Sam Adams	\$3
Bell's Amber Ale or Sierra Nevada Pale Ale	\$4

### Beer by the Keg

Labatt's, Molson or Sam Adams	\$275
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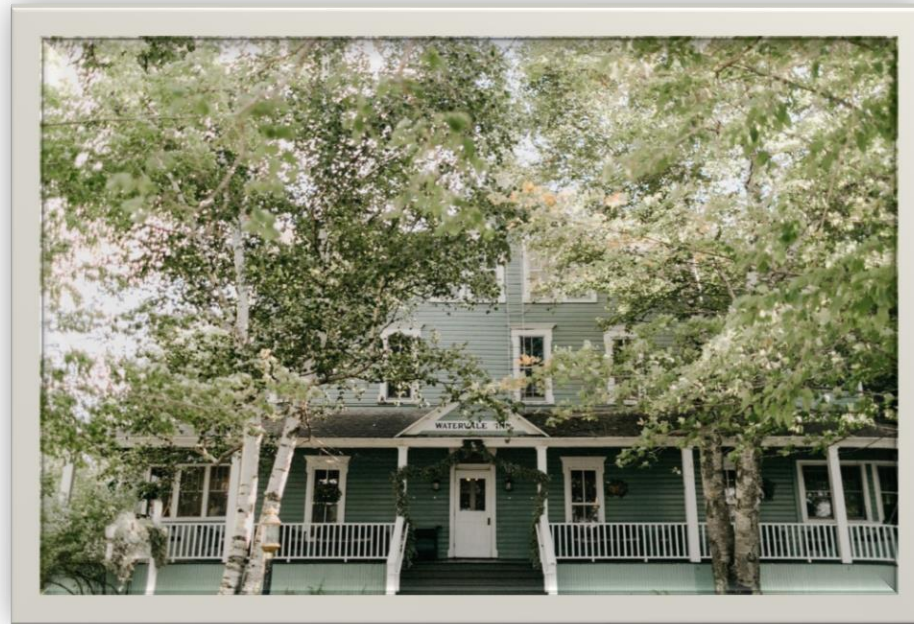
**Stormcloud Brewing Company** brewed in Frankfort  
 Featuring Rainmaker Ale, Whiled Away IPA, Birdwalker Blonde  
 Goodnight Porter and more! Ask about the seasonal selections \$350



# Accommodations

Watervale is a restored historic logging town on the National Historic Register. We have twelve cottages, three buildings with rooms with private baths and the Inn with eighteen rooms with shared bath. We can accommodate approximately 150 guests. The wedding rate is \$58 per person per night and that includes breakfast and all taxes and gratuities. Half occupancy is expected, meaning that a cottage that sleeps 8 must have at least 4 people staying there. Please note that only cottages owned by Watervale are available for your weekend. Happy Hollow, Ella and Loft are not available out of season. Duncan cottages may be reserved by contacting Maggie Duncan for rates and availability at 231-352-4215.

If you would like to reserve Watervale for your wedding weekend, please let us know. Cottages and rooms will be reserved for you and your guests the Friday and Saturday of the wedding weekend. Longer stays are generally available but breakfast is served only on Saturday and Sunday. You are responsible for placing your guests in the cottages and rooms. If you decide not to reserve Watervale then cottages and rooms will be made available at our regular rates based on availability.



## Local Sources and Recommendations

We always recommend that you consider using local sources and seasonal food & flowers when planning your wedding. We have great farmers markets, garden and florists in our area. When you use local sources, you truly eliminate much of the stress of long-distance and internet planning. Northern Michigan and Benzie County has much to offer. For a spring wedding, please keep in mind all the gorgeous flowers like lilacs, lily of the valley and myrtle that grow wild at Watervale. Tulips, peonies and roses are all blooming locally. For your menu there are wild leeks, morels, asparagus & strawberries to feature. For the fall season, sunflowers, asters and cosmos are in bloom. The late summer harvest is available at the Farmer's Market with selections of squash, green beans, heirloom tomatoes, root vegetables and more.

### Wedding Cakes

Watervale's Pastry Chef Deborah Robinson please contact 231-352-9083  
Lucy Mae Cakes 231-352-9592      lucymaecakes@hotmail.com

### Florists

Victoria's Floral                      231-342-2266  
Modern Day Floral                      616-454-4747  
Laurie Baumler                          231-670-6697  
Simply Exquisite by the Bay          231-651-0058

### Design Ideas, Favors & Inspirations

Jaalaspartypantry.com

### Invitations, Signage, Programs & Printing

Bayside Printing                      231-352-4440

### Manicures, Pedicures & Make-Up

Posh Beauty Bar                      231-930-8500  
Crystal Mountain Spa                231-378-2000

### Musicians

Guitar, John Wunsch      231-223-7827  
Piano, David Chown      231-938-2981  
Trumpet, John Lindenau    231-276-9159  
Harp, Sylvia Norris        231-922-3546  
Strings, Crispin Campbell    231-352-6186

### DJ

Harbor View Entertainment 231-947-5271

