



Watervale Weddings

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

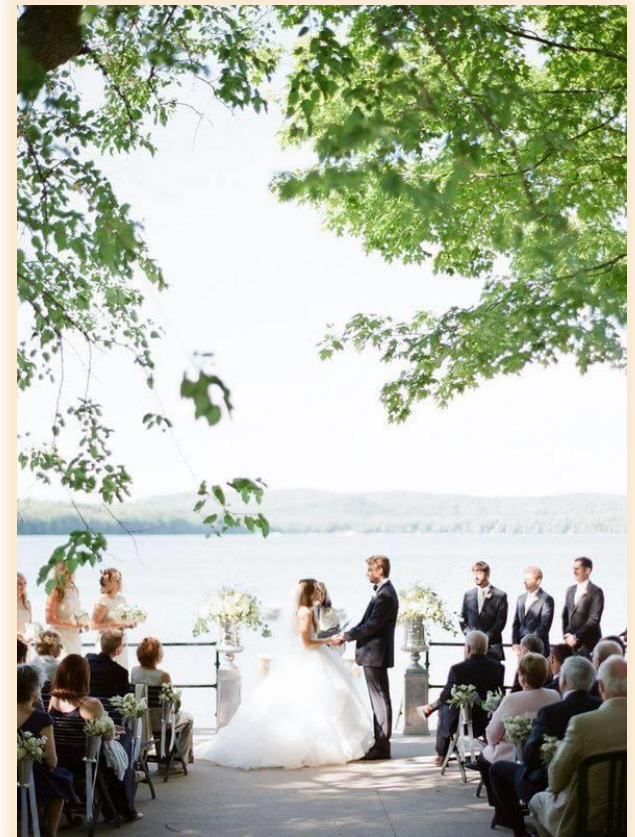
Dates are available during the spring lilac season of May and June and the early fall colors of September. The Inn, Casino and Terrace are available for your exclusive use the day of your wedding for your reception, dinner and dance. The fee is \$6000. The maximum we can accommodate is 150 guests.

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.



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. 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
- Spanakopita
- Boca Dias – French Bread with a Parmesan Cheese Spread
- Whitefish Pate
- Baked Brie
- Prosciutto Wrapped Asparagus (Spring Seasonal)
- Crudités with a Fresh Basil Aioli or Maytag Blue Cheese
- Classic Hummus with House made Pita Chips
- Imported Cheese Tray
- Fresh Corn Fritters
- Cherry Tomatoes & Cucumbers Topped with Herb Cheese
- 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

All Watervale wedding dinners are served in the Inn. For other dinner locations such as tents or outside dining, the wedding party is responsible for renting the tent, tables, chairs, linens, glassware and silverware and providing their own catering. Watervale is responsible for bar tending and providing the wine and beer. Spirits are not allowed in the tent and the curfew remains 12:00 midnight.



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

Soup

Velvet Corn
 Lobster Bisqu

New Potatoes with Creme Fraiche & Caviar Oysters on the Half Shell

Entress

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 Reduction Sauce

(Upgrade to one of these entrees with the \$58 menu for a \$7 per person surcharge)

REHEARSAL DINNERS

\$26 per person

Barbeque ~ Served outside and buffet style, this dinner includes:

- 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

\$22 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
- Sausage, Bacon & Pepperoni

Caesar Salad and Caprese Salad



\$24 per person

Mexican Fiesta – A festive 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

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 \$2

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. Watervale cottages and rooms will be made available for your wedding weekend (Friday and Saturday night). Please note that only cottages owned by Watervale are available for your weekend. Bay Down, Happy Hollow, Ella and Loft are not available out of season without prior approval. Duncan cottages may be reserved by contacting Maggie Duncan for rates and availability at 231-352-4215.



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
Simply Exquisite by the Bay 231-651-0058
Modern Day Floral 616-454-4747

Photographer

Rayan Anastor 231-335-3001

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

