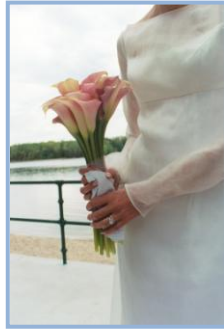


Watervale Weddings 2011



Weddings have been a tradition at Watervale since 1933 when Vera Kraft married Vernon Noble in front of the fireplace in the Cecelia cottage. Since then Watervale has hosted ceremonies and celebrations for generations of brides and grooms. From simple family ceremonies to weekend long celebrations, Watervale offers a unique choice for a wedding weekend.



Ceremonies

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

The terrace seats 150 and the Casino 100. In case of inclement weather, both venues are reserved for your wedding ceremony. Churches close by include:

St. Andrew's Presbyterian of Beulah 231-882-4241

First Congregational Church of Frankfort 231-352-7909

St. Ann's Catholic Church of Frankfort 231-352-4421

St. Phillips Episcopal Church of Beulah 231-882-4506

Trinity Lutheran Church of Arcadia 231-889-3620

For a civil ceremony call 231-882-0023. Marriage licenses may be obtained at the County Courthouse in Benzonia 231-882-9671.

Dates

Watervale hosts wedding reception only during the off-season when the resort is available exclusively for you and your guests. We have dates available during the spring lilac season and during the fall colors of September & October

R

eceptions



The Inn, Casino and Terrace are available for your exclusive use the day of your wedding for the reception, dinner & dance. The cost for these rentals is \$1,500. The maximum we can accommodate is 150 guests. There is a \$5000 minimum in food and drinks that must be met. Watervale does not allow any outside catering or alcohol.

Dinner

Wedding dinners start at \$55 per person. This includes a selection of four hor'sd'oeuvres, soup, salad, homemade breads and entrée. There is a \$2 per person fee for more than one entrée selection. The cost of your dinner also includes the dining room set-up, linens and the use of our vases and other decorations. You are responsible for all floral arrangements. Dinners are served in the dining room of the Inn. For any other arrangements, there is a \$400 surcharge. Prices do not reflect a 6% tax and nor an 18% gratuity. All prices are subject to change.



Option Number One

\$55 per person

Select four hors'doeuvres

Chicken Satay

Tartlets with Fresh Herbs & Gruyere

Pizzettes with Caramelized Onions & Blue Cheese or Fresh Pesto & Tomato

Bruschetta with Tomatoes & Basil

Sesame Marinated Chicken Wings

Spinach Stuffed Mushrooms

Boca Dias - French Bread with a Parmesan Cheese Spread

Whitefish Pate

Baked Brie

Fresh Vegetable Platter

Hummus & Baba Ganoush Pita Chips

Imported Cheese Tray



Soup

Cream of Mushroom

Watercress (seasonal)

Cream of Asparagus

Tomato Dill

Roasted Red Pepper

Carrot Leek

Butternut Squash

Salad

Sesame Marinated Asparagus

Mixed Greens with Fresh Beets, Grape Tomatoes & Vinaigrette

Mixed Greens with Pinion Nuts, French Feta Cheese & Vinaigrette

Classic Caesar

Entrees

Dinners are served with spinach, carrot, or roasted garlic mashed potatoes, herb risotto or lemon rice and fresh vegetables.

Chicken Annabelle with Apple, Cranberry & Sage Stuffing and a Marsala Sauce

Wild Mushroom Breast of Chicken Served in a Herb Cream Sauce

Basil Mustard Breast of Chicken Served with a Fresh Basil Coulis

Chicken Veloute - Breast of Chicken in a White Wine Reduction with Mushrooms & Prosciutto
Fresh Lake Superior Whitefish baked with Lemon, Wine & Herbs
Canadian Walleye Sautéed with Capers, Lemons & Garlic
London Broil - Marinated and Grilled and Served with a Merlot Sauce
Roast Loin of Pork stuffed with Dried Cherries, Apple & Sage
Vegetable Roulade - Fresh Vegetables rolled in Phyllo Dough and served with a Roasted Red Pepper Coulis
Fresh Fettuccine prepared with a Wild Mushroom & Leek Sauce

Option Number Two \$75 per person

Select from the above choices and the following...

Hors'doeuvres

Prosciutto Wrapped Asparagus

Spanikopitas with Spinach & Feta

New Potatoes with Crème Fraiche and

Caviar

Oysters on the Half Shell

Crab Cakes

Fresh Shrimp

Chicken Liver Pate

Soup

Velvet Corn

Lobster Bisque

Wild Leek (seasonal)

Salad

Bibb Lettuce with Pine Nuts, French

Feta Cheese and Vinaigrette

Fresh Tomato, Basil & Buffalo

Mozzarella Salad

Entrees

Breast of Chicken Stuffed with Fresh Crab and Served with a Hollandaise Sauce

Roast Tenderloin of Beef Served Au Jus or with a Bordelaise Sauce

Rack of Lamb - Marinated with Garlic, Olive Oil & Herbs and Grilled

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

Elegant Whitefish Stuffed with Shrimp & Spinach and served with a Wine Sauce

Wedding Cakes



Watervale's pastry chef, Deborah Robinson, will design a cake especially for your wedding. Choices include **Charlotte Cecile Wedding Cake** a unique choice with lady fingers, chocolate mousse and Bavarian crème. **White Almond Cream Cake** with layers of white cake enhanced with almond flavoring filled with a raspberry buttercream and finished with a vanilla & almond buttercream. **Chocolate Truffle Cake** filled with a chocolate truffle cream. **French Lemon Torte** - a puffed pastry topped with a lemon curd. Rum soaked genoise tops these layers and sandwiches a lemon cream. **Carrot Cake** with a Cream Cheese Frosting.

Prices start at \$4 per slice. Cake Styles: Tiers, Stacked or separate pedestals. Fresh Flowers are recommended.





Wine List

Watervale provides the bartenders, all glassware, napkins, and ice. There is table service for the dinner and tended bars for the cocktail hour and dancing reception.

All receptions must end by 12:00 midnight

White Wines

Cupcake Chardonnay \$15
Aquinos Chardonnay \$15
Buehler Chardonnay \$16
Erath Pinot Gris \$16
Wither Hills Sauvignon Blanc \$18
Sterling Chardonnay \$18
Toasted Head Chardonnay \$22
Estancia Pinot Grigio \$22
Simi Sauvignon Blanc \$18

Sparkling Wines

Mawby Blanc de Blanc \$22
Pacific Echo \$24
Mawby Talisman \$30
Mumms Extra Dry \$35

Soda

Coke, Diet Coke & Sprite
\$1.50 per can

Red Wines

De Loach Cabernet Sauvignon \$14
Sonoma Vineyards Syrah \$18
Cupcake Merlot \$15
Bogle Merlot \$18
Joseph Carr Merlot \$22
J Lohr Cabernet Sauvignon \$22
Erath Pinot Noir \$20
A to Z Pinot Noir \$2

Beer by the Bottle

Labatts, Molson or Sam Adams \$3.50
Sierra Nevada Pale Ale \$4.50

Beer (by the Keg)

Labatts or Molson \$150
Samuel Adams \$190
Bell's Two Hearted Ale or
Sierra Nevada Pale Ale \$250

Accommodations

Watervale is a historic logging town that has been restored and is on the National Historic Register. We have fourteen cottages, three buildings with rooms with private baths and the Inn with shared bath down the hall. We can accommodate approximately 150 people. If you would like to reserve Watervale for your guests please let us know. The wedding rate begins at \$55 per person which includes breakfast, tax and tip. Half-occupancy is expected - meaning that a cottage that sleeps 8 must have at least 4 people in it. You are responsible for placing people in their cottages and rooms. Cottages will be available to you and your guests on the Friday and Saturday of the wedding weekend. Breakfast is served only on Saturday & Sunday. Longer stays are often available. If you decide not to reserve Watervale, then cottages and rooms will be rented at our regular rates based on availability.

Please Note: Watervale does NOT accept Credit Cards
Personal Check are accepted

Recommendations

Hair Stylist Beyond Salon 352-3966

Massages Chris Twigg 352-6217

Florists Laurie Baumler 352-7359

Fisher Design 231-392-6282

Victoria's Floral 231-882-5144

Bands

Mac Daddy 232-929-1594

Fabulous Horndogs 231-326-5263

General Assembly 231-757-3829

David Chown 231-938-2981

Benzie Playboys 231-882-4933

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

Tents Rip & Run Canopy Rental

231-864-2404