



Wedding Packages

Grand Ballroom

Sprawling fifteen-foot ceilings, elegant chandeliers and colossal picture windows overlooking the gazebo and private lake, surrounded with scenic woodlands.

The Grand Ballroom accommodates up to 450 guests for a sit-down dinner with a dance floor.

Royal Court or Imperial Court

Both the Royal Court and the Imperial Court are perfect for a mid-sized wedding, Accommodating up to 200 guests on each side for a sit-down dinner with a dance floor.

Gazebo

A romantic waterfront setting, beautiful woodlands, and a perfectly manicured landscape. Ideal location for wedding ceremonies and cocktail receptions.



Twin Lakes

Classic Wedding Package

5.5 Hour Bar Service

Premium Bar Includes:

Crown Royal, JW Black, Tito's Vodka, Tanqueray Gin,
Bacardi Rum, Captain Morgan's Rum, and Makers Mark Bourbon,
Chardonnay, Cabernet, Pinot Noir, and Moscato House Wine
Labatt and Labatt Light Draft Beer
Soft Drinks, Juices, Fresh Fruit, and Garnish

Top Shelf Upgrade \$5.00 per person

Champagne Toast

Poured for All Guests During the Toast

Twin Lakes Signature Salad, Herb Vinaigrette, Artisan Rolls and Butter Rosette

Michigan Salad or Caprese Salad Upgrade - \$4.00 per person

Choice of One Plated Dinner Served with Vegetable and Starch

Guest Pre-Selection of Two Entrées - \$4.00 per person upgrade

See Dinner Menu for Selections

Includes Wedding Cake Cutting

Late Night Station

Select One of the Following

Slider Station with French Fries

Cheese and Pepperoni Pizza Station

Traditional Coney Island Station with French Fries

Linen and Chair Covers

Full Length White or Black Table Linen, Napkins, and Chair Covers with Colored Sash

Chiavari Chair Upgrade = \$7.00 per chair

100 chair minimum

Friday Evening: \$95.00 pp

Saturday Evening: \$102.00 pp

Sunday Evening: \$91.00 pp

All packages are subject to 22% service charge and 6% sales tax.
Food and beverage minimums will apply.

Twin Lakes

Romance Duet Wedding Package

Tray Passed Hors d'oeuvres

Chef's Selection of Three Hors d'oeuvres

5.5 Hour Bar Service

Premium Bar Includes:

Crown Royal Whiskey, Johnnie Walker Black Scotch, Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum, and Makers Mark Bourbon, Chardonnay, Cabernet, Pinot Noir, Pinot Grigio, and Moscato House Wine.

Labatt and Labatt Light Draft Beer,
Soft Drinks, Juices, Fresh Fruit, and Garnish

Top Shelf Upgrade \$5.00 per person

Champagne Toast

Poured for All Guests During the Toast

Twin Lakes Signature Salad, Herb Vinaigrette, Artisan Rolls and Butter Rosette

Michigan Salad or Caprese Salad Upgrade - \$4.00

Duet Plated Dinner Served with Vegetable and Starch

See Dinner Menu for Selections

Barista Station

Rich Coffee Blend with Flavored Syrups, Sugar Swizzle Sticks and Cinnamon

Includes Wedding Cake Cutting

Late Night Station

Select One of the Following:

Slider Station with French Fries

Cheese and Pepperoni Pizza Station

Traditional Coney Island Station with French Fries

Linen and Chair Covers

Full Length White or Black Table Linen, Napkins, and Chair Covers with Colored Sash

Chiavari Chair Upgrade = \$7.00 per chair

100 chair minimum

Friday Evening: \$107 pp

Saturday Evening: \$114 pp

Sunday Evening: \$103 pp

All packages are subject to 22% service charge and 6% sales tax.
Food and beverage minimums will apply.

Twin Lakes

Menu Selections

Signature Twin Lakes Salad

Herb Vinaigrette, Artisan Rolls and Butter Rosette

Michigan Mixed Greens Salad

Dried cherries, blue cheese, candied walnuts, and raspberry vinaigrette.

\$4.00 per person upgrade

Caprese Salad

Mozzarella, tomato, basil leaves, olive oil, and balsamic vinaigrette.

\$4.00 per person upgrade

Entrée Selections

Grilled Chicken Caprese

Pesto, fresh mozzarella, roma tomato, basil and balsamic glaze.

Chicken Marsala

Sautéed with fresh mushrooms and marsala wine sauce.

Parmesan Chicken

Italian breadcrumb crusted, lightly sauteed, and topped with housemade tomato sauce and fresh mozzarella cheese.

Sauteed Chicken Piccata

Capers, lemon, and artichoke hearts with garlic white wine sauce.

Seared Salmon

Soy glazed and served on a bed of garlic infused spinach and bell pepper.

Panko Parmesan Crusted Local Whitefish

Served with citrus beurre blanc sauce.

Sliced Beef Tenderloin

Char-grilled with Twin Lakes Zip Sauce.

Filet Mignon

Char-grilled with Twin Lakes Zip Sauce

\$5.00 per person upgrade (included in romantic package).

Vegetable

Sauteed Green Beans or Fresh Vegetable Medley.

Starch

Potatoes Anna, Garlic Mashed Potatoes, or Oven Roasted Potatoes

Twin Lakes

Tray Passed Appetizers

PRICED PER DOZEN

Our Chef recommends 5-6 total pieces per person per hour.

Cold Hors d'oeuvres:

- Whipped Feta Cucumber Cups \$29
- Buffalo Cauliflower Tempura Bites \$29
- Gazpacho Shooter \$39
- Shrimp Cocktail Shooter \$59
- Avocado Toast Bruschetta \$39
- Beef Tenderloin Crostini \$49
- Antipasto Skewer \$45
- Caprese Salad Skewer \$39
- Watermelon, Feta & Mint Satay \$42
- Ceviche Tostada \$55
- Ahi Tuna Poke Cones \$69
- Miniature Lobster Rolls \$79

Hot Hors d'oeuvres:

- Teriyaki Chicken Potstickers \$29
- Vegetable Spring Roll \$29
- Petite Spinach Pie \$39
- Asparagus & Parmesan Arancini \$39
- Raspberry & Brie Phyllo \$59
- Chicken Quesadilla Cone \$39
- Chicken Satay \$55
- Miniature Crab Cakes \$59
- Honey Sriracha Meatballs \$49
- Bang Bang Shrimp Skewers \$65
- Miniature Beef Wellingtons \$69
- Lamb Lollipops \$75

Appetizer Displays

Artisan Cheese and Seasonal Fruit

Complimented with berries, grapes, baguette and savory crackers.
\$14.00 per person

Antipasto

Fresh grilled portobello mushroom, zucchini, squash and asparagus, sliced prosciutto, salami, capicola, roasted red and yellow pepper salad, fresh mozzarella, marinated olives and tomato bruschetta.
\$15.00 per person

Charcuterie

Cured meats, artisan cheese, seasonal jam, mixed nuts, pickles, olives, whole grain mustard and toast points.
\$17.00 per person

All pricing subject to 22% service charge and 6% sales tax.

25 guest minimum for all appetizer displays. \$125.00 chef attendant fees apply.

Twin Lakes

Bar Enhancements

Premium Bar

Included with Wedding Package

Crown Royal Whiskey, Johnnie Walker Black Scotch, Jack Daniels Whiskey, Tito's Vodka,
Tanqueray Gin, Bacardi Rum,
Captain Morgan Rum, Makers Mark Bourbon,
Chardonnay, Cabernet, Pinot Noir, Pinot Grigio, and Moscato House Wine,
Labatt and Labatt Light Draft Beer
Soft Drinks, Juices, Fresh Fruit, and Garnish

Top Shelf Upgrade Package

Crown Royal Whiskey, Jameson Irish Whiskey, Bombay Sapphire Gin,
Makers Mark Bourbon, Tito's Vodka, Grey Goose Vodka, Bacardi Rum
Captain Morgan Rum, Glenlivet Scotch, Jack Daniels Whiskey, and Baileys Irish Cream,
Chardonnay, Cabernet, Pinot Noir, Pinot Grigio and Moscato House Wine,
Labatt and Labatt Light Draft Beer
Soft Drinks, Juices, Fresh Fruit, and Garnish

\$5.00 upgrade

Create Your Own Signature Wedding Cocktail

Tray passed during cocktail hour or featured at the bar during reception.

Signature Crafted Cocktail

Signature Crafted Mocktail

priced per gallon

High Noon Seltzer Package

\$5.00 per person

Hospitality Suite

Exclusive use of Twin Lakes Private Hospitality Suite for your Wedding Party

\$1,000.00 Suite Rental

\$500.00 F&B Minimum

\$25.00 Per Hour Hospitality Attendant Fee (minimum 4 hours)

Cocktail Service Available

See Catering Manager for Hospitality Suite Menu Offerings

All pricing subject to 22% service charge and 6% sales tax.

\$125.00 bar attendant fees apply.

Twin Lakes

Dessert Menu

Grand Finale

A decadent and customizable assortment of cakes, tortes, tiramisu, assorted petite pastries, and mixed seasonal berries.

\$20.00 per person

Chocolate Heaven

A collection of petite confections ranging from chocolate mousse, chocolate covered pretzels and chocolate barks to decadent truffles and candy dipped marshmallows.

\$16.00 per person

Ice Cream Cookie Station

Fresh baked cookies, vanilla bean, and chocolate ice cream.

Toppings include hot fudge, salted caramel, crushed Oreos, chopped nuts, sprinkles, M&M's, cherries, and whipped cream.

\$15 per person + \$125.00 Chef Attendant Fee

Seasonal Sweets

Summer Berry Pound Cake and Shortcake Station

Pound cake, shortcakes, strawberries, blueberries, raspberries, caramel sauce, and whipped cream.

\$14.00 per person

Michigan Cider Mill Station

Locally crafted cider and cinnamon & sugar cider donuts.

\$17.00 per person

All pricing subject to 22% service charge and 6% sales tax.

25 guest minimum for all dessert stations.