



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 weddings 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 \$2,500. The maximum we can accommodate is 150 guests. There is a \$5,000 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.



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

- Cherry Tomatoes & Cucumbers Topped with Herb Cheese
- Mini Potato Pancakes with Crème Fraiche & Chives
- Boca Dias – French Bread with a Parmesan Cheese Spread
- Chicken Satay
- Tartlets with Fresh Herbs & Gruyere
- Bruschetta with Fresh Tomatoes & Basil
- Sesame Marinated Chicken Wings
- Spinach Stuffed Mushrooms
- Whitefish Pate
- Baked Brie
- Prosciutto Wrapped Asparagus
- Crudites with a Fresh Basil Aioli
- Classic Hummus with House made Pita Chips
- Imported Cheese Tray
- Fresh Corn Fritters



Soup

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

Salads

- Locally Grown Mixed Greens with French Feta & Pinion Nuts
- Locally Grown Mixed Greens with Roasted Beets & Goat Cheese
- Classic Caesar Salad
- Caprese 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 and a fresh vegetable medley.

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
- Spanakopita
- New Potatoes with Creme Fraiche & Caviar
- Crab Cakes
- Liver Pate
- Oysters on the Half Shell

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

Option Three

Cocktail Reception \$40 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

Crudites with Maytag Blue Cheese or Fresh Basil Aioli

Locally Grown Marinated Asparagus (Seasonal)

Imported & Domestic Cheese Platter

Smoked Whitefish Pate

Baked Brie – with WeeBee Jammin Fresh Jam

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

Select Four Passed Hors D'oeuvres

Tomato Dill, Roasted Red Pepper or Butternut Squash

Soup – Served hot in demi-tasse cups

Bruschetta

Fresh Herb Tartlets

Deviled Eggs

Spinach Stuffed Mushrooms

Apricot Glazed Chicken Wings

Mini Potato Pancakes

Fresh Corn Fritters

Cherry Tomatoes & Cucumbers topped with an Herb
Cheese

Prosciutto Wrapped Asparagus

Boca Dias



Option 4

Grilled Dinner \$42 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:

Select Four Passed Hors D'oeuvres

Tomato Dill, Roasted Red Pepper or Butternut Squash Soup

– Served hot in demi-tasse cups

Chicken Satay

Bruschetta

Fresh Herb Tartlets

Deviled Eggs

Spinach Stuffed Mushrooms

Apricot Glazed Chicken Wings

Mini Potato Pancakes

Fresh Corn Fritters

Cherry Tomatoes & Cucumbers topped with an Herb Cheese

Prosciutto Wrapped Asparagus

Boca Dias

And Four Main Platters

Beef, Shrimp & Vegetable Skewers

Char Grilled London Broil

Marinated & Char Grilled Pork Tenderloin

Roasted Red Skin Potatoes

Caprese Salad

Lemon Marinated Asparagus or Green Beans

Sesame Noodles

Greek Pasta Salad

Southwestern Quinoa Salad

Ware Farm Locally Grown Mixed Greens with House Made

Balsamic Dressing

Rehearsal Dinners

Option 5 Casual Cookout \$26 per person

Perfect for an outside rehearsal dinner. 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



Option 7 Pizza Party \$20 per person

A relaxed and inviting way to greet your guests as they arrive for the weekend festivities

- Includes
- Caesar Salad and Caprese Salad
 - Select four pizzas
 - Potato, Rosemary, Caramelized Onion
 - Roasted Vegetable Pizza
 - Greek Pizza with Kalamata Olives, Basil, Feta, Peppers & Fresh Pesto
 - Sausage, Apple and Goat Cheese
 - Bacon, Sausage & Mushroom
 - Wild Mushroom & Goat Cheese
 - Arugula & Prosciutto Pizza
 - Thai Chicken Pizza
 - Three Cheese Pizza
 - Locally Grown Tomatoes, Fresh Basil & Mozzarella
 - Classic Pepperoni
 - Vegetarian's Delight

Option 6 Mexican Fiesta \$24 per person

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

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

Dessert Bar

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



Tastings

Our food is all seasonal, homemade and prepared to order. We invite you to a dinner during our season to sample our daily menu.

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



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

Seaglass Chardonnay	\$16
Angeline Chardonnay	\$18
Joel Gott Chardonnay	\$21
Valley of the Moon Chardonnay	\$22
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
Armada Cabernet	\$18
Martin Ray Cabernet	\$20
J Lohr Cabernet	\$22
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	\$38

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	\$4
Bell's Amber Ale or Sierra Nevada Pale Ale	\$5

Beer by the Keg

Labatt's, Molson or Sam Adams	\$225
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Stormcloud Brewing Company brewed in Frankfort
 Featuring Rainmaker Ale, Whiled Away IPA, Birdwalker Blonde
 Goodnight Porter \$325

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

Lucy Mae Cakes 231-352-9592 lucymaecakes@hotmail.com

Florists

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

Design Ideas, Favors & Inspirations

Jaalaspartypantry.com

Invitations & Programs

Bayside Printing 231-352-4440

Tents

Rip & Run Canopy Rentals 231-864-2404

Massage

Chris Twigg 231-352-6217

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

