



Pine Knob Banquets

2024 Wedding Package

Mansion — 150 Maximum

Saturday (130 Adult Minimum) \$120.00 Per Person
Friday & Sunday (100 Adult Minimum) \$115.00 Per Person

Carriage House — 280 Maximum

Saturday (150 Adult Minimum) \$120.00 Per Person
Friday & Sunday (125 Adult Minimum) \$115.00 Per Person

Please Contact Pine Knob Office for Holiday and Winter Availability

Included Amenities:

6 Hour Hall and Outdoor Patio Rental (Weather Permitting)
5 ½ Hour Premium Open Bar
Three Course Sit Down or Buffet Dinner
Chiavari Chairs
China and Linens (White, Ivory, or Black tablecloths + Colored Napkin)
Complimentary Bridal Room
Access to our Shared Garden Space
½ Hour Clean-up Time (Additional time occurred will be charged)
Valet (Mansion only)
22% Service Charge

Package Pricing is Subject to 6% Sales Tax

Items with an Asterisk are Subject to Market Value Prices and will be Reflected on Your Finalized Event Order
Add-on Items will be Subject to 6% Tax and 22% Service Charge

Available Amenities

Ceremony Site \$1500

On Site Ceremony Space with Covered Pavilion at Carriage House, or Outdoor Garden at Mansion.
Additional 30 Minutes of Venue Time with Ceremony Add On
Indoor Options Available for Inclement Weather

Outdoor Bar \$750

Hosted For up to 100 guests (Add \$250 Per Additional 50 Guests)
Add a Second Bar Outdoors at Either Venue Your

Bridal Suite \$750

Upgrade to a Larger Bridal Suite Designed Specifically for Getting Ready
Access to Suite(s) is 2 hours Prior to the Start of Your Event for Included, Upgrade or Both
Additional hours Available at \$100 Per Hour with 9am Earliest Access Time

Cake Service \$1.95 Per Person

Pine Knob will Cut and Serve your Cake on Matching Dinner China and Flatware
Tiered Cake Required to Be Cut Prior to Dinner Unless Hosting Display Cake with Sheet Cake

Dessert Service \$1.95 Per Person

Pine Knob will Set Up and Restock your Dessert Display with Matching China and Flatware
Dessert Items, Trays, Display Stands are Provided by Client

Champagne Toast \$25 Per Bottle

(Upgrade your Toast to Specialty Champagne, Prosecco, or Cava MP*)
Make your Reception Grander with a Champagne Toast for All of Your Guests

Bar Packages

Premium Bar (Included in Main Package)

Tito's Vodka, Tanqueray Gin, Canadian Club Whiskey, Dewar's White Label Scotch, Bacardi Rum, Captain Morgan's Spiced Rum, Jack Daniels, Jim Beam, Dekuyper Peach Schnapps with Standard In House Mixers

Supreme Bar – \$10 More Per Guest (Available full 5 ½ Hours)

Grey Goose Vodka, Crown Royal Whiskey, Chivas Scotch, Grand Marnier, Bailey's, Kahlua, and a Variety of Pine Knob Selected Hard Seltzers and Craft Beer

Beer and Wine (Included in all packages)

On Premise Only Chardonnay, Cabernet, Merlot, Pinot Grigio, Moscato, with Draft Labatt Blue & Labatt Blue Light

Additional Upgrades Available for Specialty Liquor, Beer, Wine – Case Minimums and State Ordering Apply MP*

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Plated or Buffet Dinner Menu

Three Course Dinner

Rolls and Butter, Coffee, and 5 ½ Hour Premium Open Bar Included

Salad

(Served 1st Course for Plated and Buffet)

Selection of One Salad Served to All of Your Guests

Fresh Garden Salad

Classic Caesar Salad

Michigan Salad

Dressings: Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, or Italian (Selection of 2 Maximum)

Pasta

(Family Style Plated or On Buffet)

Selection of One Pasta Dish

Customize: Pick Your Noodle and Your Sauce

Penne with Tomato Basil

Cavatappi with Alfredo

Cheese Tortellini Uncensored*

Sides

Selection of One Vegetable and One Starch for Sit Down or One Starch and Two Vegetable for Buffet

Red Ribbon Green Beans

Green Beans with Salt and Pepper

Broccoli Florets

Green Bean Almondine

Seasonal Steamed Vegetable Array

Honey Belgian Carrots

Roasted Brussel Sprouts (With or Without Bacon)

Quinoa Brown Rice Blend

Corn O'Brien

Garlic Roasted Redskins

Oven Roasted Potatoes with Rosemary

Garlic Mashed Potatoes

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Entrées

Your Choice of One Protein for a Sit Down or Two Proteins for Buffet

Chicken Breast

Choose Your Style: Flour Dusted / Pan Seared / Grilled With Your Choice of One Sauce

Béarnaise – Garlic Butter Cream Sauce

Kopa – Spinach Cream Sauce

Piccata – White Wine, Lemon and Capers

Sherry – Sherry Wine Cream Sauce with Bacon

Quattro Formaggio – Four Cheese Sauce

Marsala – Marsala Wine with Mushrooms

Caprese – Tomato, Basil, and Melted Mozzarella (Grilled/Pan Seared Only)

Additional Protein Options

Sirloin Steak – Steak topped with Fresh Mushrooms in a Burgundy Sauce, or with Garlic Zip Butter

Prime Rib* – Topped with Au Jus. *Buffet Only*

NY Strip* – Topped with garlic butter. *Sit Down Only*

Filet Mignon* – Cooked to perfection & Served with your Choice of Caramelized Onions or Garlic Zip Butter

Available for Sit Down, or as Carved Tenderloin Station on Buffet

Lamb Chops* - Australian

Lobster Tail* - Cold Water Maine, Broiled and Buttered

Atlantic Salmon – Served with Your Choice of Maple Bourbon Glaze with Pineapple salsa or Chef's Choice Sauce

Portobello Wellington – Portobello Mushrooms Stuffed with Cheese and Wrapped in Phyllo Dough (Vegan Available)

Eggplant Palomino – Grilled Sliced Eggplant in a Creamy Tomato Sauce

Additional Upgrades

Duet Plate – Two Proteins Served to All Guests

Subject to **MP*** of Proteins Selected

Choice Plate – Guests Select Between Maximum of Two Proteins

Pre-order, and Place Cards with Corresponding Symbol Required

\$6.95 Per Person + **MP*** Per Secondary Protein Ordered

Guests requiring Special Meals due to Dietary Allergies or Restrictions including Vegan, Vegetarian, or Otherwise will be Chef's Choice and are Hosted Up to 10% of Your Total Event Count with Pre-order and Guest Location Required

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Hors D'oeuvres

Tabled Hors D'oeuvres

Fruit, Cheese, & Crudités—\$13.95 Per Person
Assorted Seasonal Fruits, Cheese and Vegetables, Crackers, Dips, and Salami Sticks
\$2.95 Add On Per Person for Antipasto Display

Antipasto Display—\$11.95 Per Person
Imported Assorted Cheeses, Meats, Crudités with Crackers, Dips, and Marinated Vegetables
MP* Add on Per Person for Shrimp

Passed Hors D'oeuvres

Trio (three items) – \$10.95 per person
Quatro (four items) – \$11.95 per person
Quinate (five items) – \$12.95 per person

- Salmon Canapes** – Shaved Smoked Salmon and Dill Cream Cheese on a Freshly Carved Cucumber
- French Puff Pastries** – Chicken, Crab, or Vegetarian in a Puff Pastry
- Bruschetta Bread** – Ciabatta Bread with Fresh Tomatoes, Basil, Olive Oil, and Seasonings
- Asparagus or Melon with Prosciutto** – Cantaloupe Slices or Roasted Asparagus Wrapped in Prosciutto
- Caprese Skewer** – Fresh Tomato, Basil, and Mozzarella Pearls Drizzled with Balsamic Glaze
- Spanakopita** – French Puff Pastry Filled with Spinach and Cheese
- Crab Stuffed Mushrooms** – Bite Size Mushrooms Stuffed with Crab & Topped with Lobster Cream Sauce
- Sesame Chicken Satay** – Sliced Grilled Chicken Breast served with Sesame Seed Dressing Drizzle
- Meatballs** – Your Choice of Swedish or Bourbon BBQ Meatballs
- Cherry Pepper Poppers** – Cherry Peppers Stuffed with a Cheese Curd and Wrapped in Bacon
- Jumbo Shrimp Cocktail*** – A Jumbo Shrimp Served with Cocktail Sauce and a Lemon
- Mini Coney Dogs** – Bite Size Coney Dogs Topped with Cheese and Chili Sauce
- Beef & Cheddar Arbors** – Mini Garlic Toast with Sliced Roast Beef Topped with Melted Cheddar Cheese

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Late Night Snacks

(Based on 50% of Your Guest Count, Minimum 50 Guests)

Pizza Bar \$8.50 per person

Assorted Square Pizza Covered with Mozzarella Cheese and Traditional Pizza Sauce Topped with Assorted Fresh Veggies and Meats Paired with Breadsticks and Dips

Coney's Bar \$8.50 per person

Coney Island Hot Dogs Served with Chili, Onions, Jalapeno Peppers, Relish, Condiments and French Fries

Slider Bar \$8.50 per person

Mini Hamburgers Served with American, Swiss, Munster, and Hot Pepper Jack Cheese completed with Lettuce, Tomatoes, Onions, Mushrooms, Pickles, Condiments, and French Fries

Walking Taco Bar \$8.50 per person

Personal Bags of Doritos Stuffed with Beef, Cheese, Lettuce, Tomato, Sour cream, and, Salasa and Hot Sauce

Hot Pretzels \$6.50 per person

Warm Soft Pretzel Sticks and Rounds all Served with Hot Cheese, Nutella, Cinnamon Cream Cheese and Mustard

S'more Bar \$6.50 per person

Roasted Marshmallows Over the Fire, Top with Chocolate, and Assorted Candy Sandwiched Between Two Graham Crackers

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