



OUR HOTEL

REHEARSAL DINNER

CEREMONY

RECEPTION

SIGNATURE DETAILS





The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate-covered strawberries and breakfast in bed.

Choose from our romantic honeymoon packages, available at more than 150 hotels and resorts worldwide, for a unique destination wedding.

OUR HOTEL

General Information

PARKING

Complimentary self and valet parking is available at the main hotel entrance. Valet gratuity is appreciated.

GIFT DELIVERIES

A charge of \$3 per gift is applicable for gift deliveries. Gifts are delivered To the sleeping room between 4pm-9pm the evening of arrival. Due to Space constraints, gifts are not handed out at check-in.

GUEST COUNT

Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

SERVICE CHARGE AND SALES TAX

A 22% taxable service charge and applicable state sales tax will be added to all food and beverage charges as well as any audiovisual equipment charges and function room set-up/rental fees.

MENU TASTING

Once a contract is signed, we will be delighted to set a time for a menu tasting. Please consult your Event Manager for availability.







RELAX AND ENJOY.

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

Your Rehearsal Dinner is the beginning of your wedding festivities and a wonderful way to welcome guests from near and far. We welcome the opportunity to host this special event, and whether it's a plated dinner or cocktail reception you have in mind, our Certified Wedding Planner will work with you to ensure its success.

REHEARSAL DINNER

There are several local venues that will provide the perfect atmosphere. Pair that with a delicious menu and your guests are sure to be delighted!

BAY HARBOR GOLF CLUB

A refined, comfortable setting overlooking million dollar Views of multiple golf courses and Little Traverse Bay promises an event to be remembered by all.

SAGAMORE'S

Overlooking Little Traverse Bay with unparalleled lake views, Sagamore's is the definitive Northern Michigan dining venue. Striking Victorian decor and creative North Michigan fare harkens to a romantic time long ago.

COUNTRY CLUB OF BOYNE

Nestled among the scenic golf courses of Boyne Highlands in Harbor Springs, the Country Club of Boyne offers classic luxury with contemporary American cuisine.



Weddings BY RENAISSANCE® HOTELS

IT'S ABOUT TRADITION.

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

CEREMONY

Pricing will vary depending on the space selected and time frame needed; please consult with your Catering Sales Manager for availability and pricing. We are also delighted to recommend popular ceremony venues that are near the hotel.

LAKE LAWN

The breathtaking panoramic view of Little Traverse Bay Accented by the sparkle of clear waters and our million dollar sunsets offers a striking backdrop as you become husband and wife. Allows seating for up to 180 guests.

BAY HARBOR GOLF CLUB

Overlooking the sweeping shoreline bluffs of the Links golf course and Little Traverse Bay. Allows seating for up to 150 guests.

ARLINGTON BALLROOM

Located in the lower level of the resort, the 3,000 square feet ballroom allows seating for up to 150 guests.





DISCOVER THE EXPERIENCE.

When it comes to tying the knot, Marriott® Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your own wedding planner to ensure the perfect wedding.

RECEPTION

Pricing will vary depending on the space selected and time frame needed; please consult with your Catering Sales Manager for availability and pricing.

SAGAMORE'S RESTAURANT AND TERRACE

Sagamore's is an elegantly appointed dining room with a bank of French doors overlooking Lake Michigan's Little Traverse Bay. Cushy crimson booths and historic photos of Victorian cruise ships that long ago sailed local waters harken to a romantic place and time. Allows seating for up to 180 guests.

BAY HARBOR GOLF CLUB

Overlooking the sweeping shoreline bluffs of the Links golf course and Little Traverse Bay. Allows seating for up to 150 guests.

ARLINGTON BALLROOM

Located in the lower level of the resort, the 3,000 square feet ballroom allows seating for up to 150 guests.

*Complimentary Items are Subject to Change Based on Sales Contract Negotiations. Inn at Bay Harbor A Renaissance Lake Michigan Golf Resort Wedding Package 2015





Included (Complimentary)*

Classic Non-Floor Length White Table Linens
Classic White Napkins
White Chiavari Chairs
Tables for Gifts, Cake and Guestbook
Dining Tables, Glassware, Flatware, Chinaware
Event Set-up and Tear Down
Dance Floor

Included (Complimentary)*

Valet-Parking for the Wedding Guests
Suite Accommodations for the Bride and Groom Including
Champagne and Strawberries for the Bride and Groom Delivered
on the Wedding Night
Special Room Rates for Wedding Guests





Cold Hors d' Oeuvres | \$ per dozen

Fresh Tomato Mozzarella Bruschetta | \$29 Smoked Salmon Pinwheels | \$30 Whitefish Mousse on Crostini or Cucumber Slice | \$38 Seared Tuna on Rice Cracker with Wasabi Mayo and Fried Ginger | \$36 Prosciutto Wrapped Asparagus with Balsamic Drizzle | \$32 Mozzarella Tomato Skewers | \$28 Avocado Salsa Bites | \$28

Sushi Roll | \$12 each or \$3 per person

California Roll (Crab Salad, Vegetables, Avocado, and Tobiko) Spicy Tuna (Ahi Tuna and Sambal Chili Sauce), Veggie Roll (Carrots, Cucumbers, Diakon, Radish, and Avocado)

Shrimp Shooters | \$56 per dozen

Served with Lemon Horseradish Cocktail Sauce

For Optimal Quality, Food is Displayed for a Maximum of 90 Minutes. Prices Subject to Change Without Notice. Prices are Per Person. Substitutions May be Made Based on Product Availability at any time Without Notice. Prices do not include 6% State Tax or 22% Service Charge. Inn at Bay Harbor A Renaissance Lake Michigan Golf Resort Wedding Package 2015

RECEPTION HORS D'OEUVRES

Hot Hors d' Oeuvres | \$ per dozen

Mini Beef Wellington | \$32 Pork Pot Stickers | \$28 Caprese Flatbread | \$24 BBQ Pork Flatbread | \$26 Spinach Artichoke Flatbread | \$24 Smoked Salmon Cakes with Remoulade |\$36 Bacon Wrapped Scallops | \$42 Bacon Wrapped Shrimp with Chipotle Cream | \$46 Hawaiian Chicken Kabobs | \$32 Crab Rangoon with Sweet and Sour Sauce | \$30 Phyllo Wrapped Brie with Mixed Fruit Marmalade | \$30 Teriyaki Beef Tip Kabob with Peppers and Onions | \$32 Oysters Rockefeller | \$48 Candied Bacon | \$28 Sesame Chicken Sate with Orange Glaze | \$34

Poached Pear and Goat Cheese Crostini | \$32

Spanakopita | \$28

Chorizo and Mozzarella Arancini with Sundried Tomato Pesto | \$34

Vegetarian Spring Rolls with Sweet Soy | \$28 Coconut Shrimp with Sweet and Sour Sauce | \$48





RECEPTION PRESENTATIONS

Crudité | \$ each

Variety of Seasonal Vegetables: Carrots, Bell Peppers, Squash, Celery, Cherry Tomatoes, and Cucumber. Served with Hummus. Small (Serves 25) | \$100 Medium (Serves 50) | \$165

Tropical Fruit | \$ each

Fresh Seasonal Fruits: Cantaloupe, Watermelon, Pineapple, Strawberries, and Grapes. Served with Yogurt Dip and Freshly Whipped Cream. Small (Serves 25) | \$110 Medium (Serves 50) | \$175

Artesian Cheese | \$ each

Garnished with Fresh Fruit, Pepperidge Farm® Crackers, and Candied Nuts.

Small (Serves 25) | \$135

Medium (Serves 50) | \$250

Shrimp Cocktail | \$56 per dozen

Served with Lemon Horseradish Cocktail Sauce.

Brie en Croute | \$ each

Served with Crackers and/or Crostini. Small (Serves 25) | \$75 Medium (Serves 50) | \$100

Charcuterie | \$ each

Sliced Meats and Aged Cheddar, Fontina, and Manchego Cheeses. Served with Tomato Mozzarella Relish, Marinated Olives, Crostini and Bread Sticks. Small (Serves 25) | \$200 Medium (Serves 50) | \$400

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RECEPTION ACTION STATIONS

Carved Herb Roasted Tenderloin of Beef | \$ each

Served with Sliced Rolls, Creamy Horseradish, Dijon Mustard, and a Red Wine Reduction Serves 25 | \$300

Carved Prime Rib of Beef | \$ each

Served with Sliced Rolls, Creamy Horseradish, Dijon Mustard, and Au Jus Serves 40 \mid \$315

Carved Cherry BBQ Pork Loin | \$ each

Served with Sliced Rolls, Au Jus, and Cherry Barbecue Sauce Serves 40 | \$220

Dijon Gremolata Leg of Lamb | \$ each

Served with Sliced Rolls, Mint Preserves, and Dijon Mustard Serves 40 | \$300

Pasta Station | \$18 per Person

Penne Pasta and Tortellini Primavera with Tomato-Basil Sauce and Creamy Alfredo Sauce Spring Vegetables: Zucchini, Yellow Squash, Sun Dried Tomatoes, Spinach, and Red Pepper Served with Garlic Bread, Grated Parmesan Cheese, and Freshly Ground Black Pepper.

Add: Grilled Chicken | \$3 Per Person Add: Grilled Shrimp | \$4 Per Person

Lettuce Wrap Station | \$16 per Person

Select Two Options: Mandarin Orange Chicken, Mongolian Ginger Beef, Seasoned Shrimp

Vegetable Stir Fry with Lo Mein Noodles, Sesame Glazed Pots tickers, Selection of Asian Condiments and Sauces.

150 Fee per Carver or Attendant (Recommend 1 per 80 Guests)

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RECEPTION PLATED DINNERS

SALADS - SELECT ONE

Fresh Mixed Greens Salad | \$6 per person

With Cucumber, Tomatoes, Red Onion, Carrots, and Choice of Dressing

Traditional Caesar Salad | \$6 per person

Hearts of Romaine, Grated Parmesan, Garlic Croutons and Roasted Garlic Caesar Dressing

Lake Michigan Salad | \$8 per person

Bibb Lettuce, Asparagus, Strawberries, Candied Pecans and Raspberry Poppy Seed Dressing

Northern Michigan Salad | \$8 per person

Mixed Greens with Goat Cheese, Dried Michigan Cherries, Candied Walnuts, and Fig Vinaigrette Dressing

B.L.T. Wedge Salad | \$8 per person

Crispy Iceberg Wedge with Blue Stilton, Cherry Tomatoes, Chopped Bacon, and Buttermilk Ranch Dressing

Kale Salad | \$8 per person

Fresh Kale, Julienne Carrots, Red Peppers, Chopped Peanuts, and Spicy Peanut Sauce



RECEPTION PLATED DINNERS

DUET ENTRÉE OPTIONS - SELECT ONE

Tenderloin Filet with a Port Demi and Lobster Tail | \$55 per person ½ Lobster Tail | \$47 per person

Chicken and Tenderloin Beef Medallions with a Port Demi | \$38 per person

Parmesan Encrusted or Baked with a Basil Pesto Sauce

Tenderloin Filet with a Port Demi and Grilled Salmon with Honey Balsamic Glaze | \$36 per person

Tenderloin Filet with a Port Demi and Herb Encrusted Whitefish | \$37 per person

Grilled Salmon with Honey Balsamic Glaze and Roasted Stuffed Pepper | \$34 per person

Roasted Pork Loin with Cherry BBQ Sauce and a Grilled Shrimp Skewer | \$36 per person

Parmesan Encrusted Chicken and Pan Seared Walleye with Lemon Herb Compound | Market \$ per person

STARCH OPTIONS - SELECT ONE

Garlic Whipped Potatoes
Roasted Red Skin Potatoes
Baked Potato
Red Skin Mashed Potatoes
Sour Cream and Chives Whipped Potato
Bleu Cheese Gratin

VEGETABLE OPTIONS - SELECT ONE

Sautéed Asparagus Vegetable Medley Sautéed Green Beans Steamed Broccolini







DISCOVER RENAISSANCE SIGNATURE DETAILS.

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guest rooms to private pre-reception areas, breathtaking indoor and outdoor ceremony and reception venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guestbooks. Renaissance can create a day that's special for everyone.

Dessert Enhancements

Cherries Jubilee* Station | \$12 per person

Cherries Sautéed with Butter, Pure Cane Sugar, Vanilla, and Flambéed with Kirshwasser. Served with Pound Cake, Ice Cream, and Freshly Whipped Cream

Pie Station | \$15 per person

Choice of 4" or 9" Pies
Flavor Selections Include:
Apple, Cherry, Blueberry, Peach, Lemon, Chocolate
Served with Local Murdick's Ice cream

Sweet Treats Display | \$15 per person

Assorted Chocolate Truffles, Mini Cheesecake, Trifles, Chocolate Mousse, Strawberries, and White Chocolate Fondue, and Caramel Apples.

S'mores Station | \$3 per person

Graham Crackers, Marshmallows, and Hershey Chocolate Bars

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AFTER GLOW - LATE NIGHT SNACK

Hot Hors d' Oeuvres | \$ per dozen

Maple Honey BBQ Boneless Chicken Wings | \$24 Thai BBQ Boneless Chicken Wings | \$24 Jalapeno Arancini with Smoked Cheddar Sauce | \$28 Macaroni and Cheese Bites | \$32 Mini Tacos | \$24

Assorted Pizzas | \$15 each

Cheese Pizza on your choice of Thick or Thin Crust 12 Slices per Pizza Per Additional Topping | \$0.50

Taco Stand | \$15 per person

Soft and Hard Taco Shells, Marinated Grilled Chicken and Spiced Ground Beef, Chopped Lettuce, Shredded Jack Cheese, Sour Cream, Guacamole, Jalapenos, Onions, Pico de Gallo, and Tortilla Chips Add Fish Tacos and Mango Salsa | \$5

South of the Border | \$10 per person

Tortilla Chips, Salsa, Guacamole, Warm Queso Dip

Game Day Station | \$10 per person

Mini Hot Dogs, Maple Honey BBQ Boneless Chicken Wings

Coney Stop | \$14 per person

Hot Dogs and Buns, Coney Chili, Pickle Relish, Ketchup, Mustard, Onions, French Fries and Cheddar Cheese Sauce



SMALL WEDDING PACKAGE

Strolling Wedding Menu – Up to 75 Guests Seating for 25

Pre-Reception – 45 minutes

DISPLAYS

An Elaborate Display of International and Artesian Cheeses Served with Breads and Crackers

Assorted Crudité Display with Fresh Herb Dip and Hummus with Pita Chips

Non-Alcoholic Beverage Station with Infused Iced Water, Lemonade, and Iced Tea Reception

DISPLAYED

Choice of Three Hors d' Oeuvres (Includes Three Pieces Per Person of Selected Hors d' Oeuvres. Additional Hors d' Oeuvres are Available for Purchase.)

CARVING STATION - SELECT TWO**

Carving Stations Served with Raw and Creamy Horseradish, Mustard, and Renaissance Rolls

- · Herb Roasted Tenderloin of Beef
- · Prime Rib of Beef
- · Virginia Glazed Ham
- · Cherry BBQ Pork Loin
- · Dijon Gremolata Leg of Lamb with Mint Jelly

THEME STATIONS – SELECT ONE

Potato Martini Bar**

Choose Two Types of Potatoes: Garlic Mashed Potatoes, Mashed Sweet Potatoes, or Red Skin Mashed Potatoes

Accompaniments: Cheddar, Chives, Scallions, Sour Cream, Bacon, Bleu Cheese Crumbles, Pico de Gallo

Pasta Station*

Choose Two Types of Pasta: Gemelli, Penne or Tri-Colored Cheese Tortellini

Choose Two Types of Sauce: Basil Arrabiata, Creamy Alfredo, or Pesto

Accompaniments: Broccoli Florets, Bay Shrimp, Scallops, Chicken, Roasted Bell Peppers, Garlic Sautéed Onions, Mushrooms, Artichokes, Red Pepper Flakes, Fresh Parmesan

Risotto Martini Station**

Choose Two Types of Risotto: Mushroom, Parmesan , or Lobster

Accompaniments: Smoked chicken, Freshly Prepared Bay Shrimp Scampi and Wild Mushrooms, Crispy Pancetta, Pesto, Sun-Dried Tomatoes, Crème Fraiche, Scallions and Parmigiano-Reggiano \$58.00 per person

Inn at Bay Harbor A Renaissance Lake Michigan Golf Resort Wedding Package 2015

^{*} Chef attendant required - \$150.00 per Chef (1 Chef per 75 Guests)

^{**} Chef attendant is optional - \$150.00 per Chef (1 Chef per 75 Guests)
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CASH OR HOST BAR

Fully Stocked Bar Featuring Standard, Deluxe, or Premium Brands. Charges Based on Consumption.

BAR TYPE - SELECT ONE

Renaissance Standard Bar | \$7 per pour

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Seagram's 7 Whiskey, Dewar's , Scotch, Jim Beam Bourbon, Jose Cuervo Gold Tequila

Renaissance Deluxe Bar | \$8 per pour

Ketel One Vodka, Bombay Sapphire Gin, Bacardi 8 Rum, Captain Morgan Rum, Crown Royal Whiskey, Chivas Regal Scotch, Maker's Mark Bourbon, 1800 Reposado Tequila

Renaissance Premium Bar | \$10 per pour

Grey Goose Vodka, Hendrick's Gin, Pyrat XO, Templeton Rye, Johnnie Walker Black Scotch, Woodford Reserve Bourbon, 1800 Anejo Tequila

RECEPTION BAR

Bar Enhancements | \$10 per pour

Grand Marnier, Bailey's, Kahlua, Courvosier VSOP, Chambord

BEER- SELECT ONE

Domestic Beer | \$4 each

Budweiser, Bud Light, Coors Light, Labatt, Labatt Light, Michelob Ultra, Miller Light

BEER- SELECT ONE

Import/Craft Beer | \$5.5 each

Blue Moon, Becks N/A, Corona, Corona Light, Heineken, Founder's All Day IPA, Short's Brewing Bellaire Brown Ale, Seasonal Michigan Micro Brew

^{*1 1/2} ounces = 1 pour

^{*}Bar Set-Up Fee of \$150 Applied to each Bar. Bar Set-Up Fee includes One Bartender, Non-Alcoholic Beverages, Mixers, and Garnishes.

^{*}Beverage Selections are Subject to Change Without Notice Based on Availability.

^{*}Bars Set-Up in Outside Event Spaces Will Utilize Plastic Cups.

^{*}Prices Subject to Change Without Notice. Prices are Per Person.

^{*}Prices do not include the 6% State Tax or 22% Service Charge.

Inn at Bay Harbor A Renaissance Lake Michigan Golf Resort Wedding Package 2015



RECEPTION BAR continued

RECEPTION WINE

All prices are per bottle.

WHITE WINES

Wairau River Sauvignon Blanc | \$30 Chateau Grand Traverse Riesling "Late Harvest" | \$30 Black Star Farms "Sur Lie" Chardonnay | \$38 Maso Canali Pinot Grigio | \$34 Sonoma Cutrer Chardonnay | \$45

RED WINES

Ghost Pines Merlot | \$38 Clos Du Val Merlot | \$52 A to Z Pinot Noir | \$38 Louis M. Martini Cabernet Sauvignon | \$34 Simi Cabernet Sauvignon | \$50

BLENDED WINES

DaVinci Chianti | \$30 Gascon Malbec | \$32 Cinnabar Mercury Rising Meritage | \$42

SPARKLING SELECTIONS

Brut Marquis de la Tour | \$30 LaMarca Prosecco | \$34 Moet & Chandon Imperial Brut | \$75





OUR HOTEL

At Renaissance, we take special care of our guests and their needs. Our expertise in making your special day even more special extends to helping you choose all the right enhancements to your wedding day. Here is a list of our preferred vendors who have successfully worked with our hotel to ensure only the very best service for our guests. Please feel to free to consult with us to make the perfect match.

Preferred Vendors

TRANSPORTATION

Bay to Bay Cars (877) 711-1749 www.baytobaycars.com

Mackinaw Shuttle (888) 349-8294 info@mackinawshuttle.com www.mackinawshuttle.com

Air Bear Travel (231) 627-8294 www.airbeartravel.com

White Travel Company (231) 582-6701 www.boynebus.com

Blue Lakes Travel Company (231) 922-0100 www.bluelakes.com Mackinaw Trolley Company (877) 858-0357 mtc@mackinawtrolley.com www.mackinawtrolley.com

Masters' Limousine (231) 881-6653 masterslimousinellc@gmail.com

Lakeshore Express
Direct air travel
Chicago to Pellston
Detroit to Pellston
(773) 251-4414
www.lakeshoreexpress.com

By the Bay Transportation (231) 932-1065 www.bythebaytc.com



Preferred Vendors

WEDDING PLANNERS/DECOR

Tableau Events Sheila Dodson-Wright (231) 330-1927 info@tableauevents.com www.tableauevents.com

Emerald City Design (248) 474-7077 www.emeraldcitydesigns.com

NM Event Design Brittany Severinsen (616) 516-2071 www.nmeventdesign.com

Smitten Events
Janelle Warnemude
(269) 838-7152
janelle.smitten@gmail.com

Ellen VanderZee (231) 881-2974 ellen.smitten@gmail.com

BAKERIES

Bella e Dolce (231) 625-8232 bednorth@yahoo.com www.bellaedolce.com

Amazing Cakes Gretel Steckler (231) 675-9555 amazingcakesbygretel.blogspot.com

Sugar Bean Emmy Glass (231) 348-3690 www.sugarbeancupcakes.com

Simply Sweet by Jessica (231) 420-3785 www.simplysweetbyjessica.com

Cre8tive Cupcakes (231) 350-8122 www.cre8tivecupcake.com

PHOTOGRAPHERS

Dan Stewart Photography
(231) 715-1125
www.danstewartphotography.com

Jeanine Glenn Photography
Jeanine and Glenn Panter
(616) 915-9296
J9@JeanineGlennPhotography.com

Steve Kauffman Photography (248) 514-0007 www.pixsteve.com

Brian Walters Photography (888) 746-8631 www.brwphotos.com

Center of Attention Photography Erika Blackwell (231) 549-2038 www.coaphoto.com

Chris VanWinkle Photography (917) 826-6161 www.chrisvw.com

Weber Photography (231) 631-4891 cory@weber-photography.com www.Weber-Photography.com

Michael Murphy IV Photography mike@michaelmurphyiv.com http://michaelmurphyiv.com (231) 499-3114

Stephanie Baker Photography (231) 881-0703 snb@stephanienbaker.com www.stephanienbaker.com

Paul Retherford Wedding Photography (231) 445-1793 paul@paulretherford.com www.paulretherford.com

Andrejka Photography (805) 331-0146 info@andrejkaphotography.com www.andrejkaphotography.com

FLOWERS

Bloom (231) 439-2692 www.bloomupnorth.com www.bloomupnorth@aol.com

Monarch Floral Design (231) 347-7449 www.monarchgfd.com

A.R. Pontius Flower Shop (231) 526-9690 www.pontiusflowers.com pontiusflowers@gmail.com

Stems and Sprigs www.stemsandsprigs.com

VIDEOGRAPHERS

Fifth and Main Productions (877) 584-6246 www.fifthandmainhd.com

Epic Motion (866) 408-3742 www.epicmotion.com

MUSICIANS

Pete Kehoe Pianist/Guitarist/Singer (231) 881-8254 www.petemusic.com

Michelle Chenard Guitarist/Singer (231) 881-6753 Randy Reszka Classical and Jazz Guitar (989) 732-3907 www.randyreszka.com

Pete Deneen Bag Piper (231) 947-0369

Sylvia Norris Harpist (231) 922-3546

Bayshore Strings Carolyn McConaha (231) 935-4035 c.mcconaha@charter.net

Blue Water Kings Band Rachel Madison (810) 569-5389 www.bluewaterkingsband.com info@bluewaterkingsband.com

A+ Digital DJ's Tom Heath (231) 582-0628

Ryan Rousseau Enterprises (989) 239-4848 www.djryanrousseau.com

Pluister Entertainment Tom Pluister (231) 348-8185 http://www.plu-ent.com/

Razor Entertainment Chris Ames (231) 631-8987 www.razor4music.com razormusic@yahoo.com

Larry Reichert Entertainment (989) 732-3933 Ireichert@hughes.net www.larryentertainment.com





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By renaissance hotels

Preferred Vendors

Preferred Vendors continued

OFFICIATORS

Best Clergy Reverend Ed and Pastor Glad Remaly (231) 627-8232 www.bestclergy.com

Amazing Day Weddings 231.632.8099 amazingdaywedding@gmail.com

Rev. Ken and Judy Grimes (231) 582-2908 kengrimesauthor@aol.com

MISCELLANEOUS

Ice Impressions
Ice Sculptures
(231) 342-9999
www.ice-impressions.com