



MISSION POINT
MACKINAC ISLAND

2017 Wedding Menu





Dear Couples To Be,

We are delighted that you have chosen, or are considering choosing Mission Point for your special day. Mission Point is rich in history, and we are excited to add your event to our story while we become a part of yours.

Led by our Executive Chef, the culinary experience at Mission Point is second to none in Northern Michigan. Using only the finest in ingredients, most of our dishes are locally sourced from the finest farms and waters just off the shores of Mackinac Island. With purveyors such as Piedmontese, Utica Farms, Mackinac Straits Fish Company, Beau Bien, Ludwig Farmstead Creamery, and Country Wind Farms, every dish prepared will not be a just a meal - it will be a culinary experience for your guests to remember for a lifetime.

We invite you to peruse our menu and begin planning your special day. But remember that the following menu is only a guideline and sampling of our culinary abilities. Our culinary team can work with you to create a one of kind menu to your individual palate and tastes. You need only ask, and the possibilities are endless.

Please contact your Wedding Catering Manager with any questions. We look forward to hosting you and your guests soon.

Sincerely,

W. Bradley McCallum
Vice President and Managing Director





MISSION POINT
MACKINAC ISLAND

table of contents

Hors d'Oeuvres

Cold and Hot Hors d'Oeuvres	page 4
Chilled Displays	page 5

Plated Dinners

Entrées	page 6
Duets and Plated Dinner Package	page 7
Salad, Vegetable and Starch Selections	page 8
Optional Courses	page 9
	page 10

Buffet Dinners

Salad and Accompaniment Selections	page 11
Entrées	page 12
Reception Stations	page 13
	page 14

Dessert Stations

page 15

Late Night Snack Stations

page 16

Rehearsal Dinners

Burger Bar	page 17
Southern Low Country Buffet	page 18
Under the Tuscan Sun Buffet	page 19

Suite Packages

page 20

Farewell Brunch

page 21

Bridal Party Lunches

page 22

Beverages

Selections	page 23
Package Bars	page 24
Consumption and Cash Bars	page 25
Specialty Bars	page 26
Punch Bowls	page 27
	page 28





reception

HORS D'OEUVRES

Cold Hors d'Oeuvres

Grilled Vegetable Bruschetta on Focaccia	70 ⁰⁰
Prosciutto Wrapped Asparagus with Boursin	90 ⁰⁰
Smoked Salmon, Cranberry Crisp and Mascarpone	90 ⁰⁰
Tandoori Chicken Lettuce Wrap with Pineapple Salsa	90 ⁰⁰
Caprese Skewers	90 ⁰⁰
Edamole with Goat Cheese and Mint Bruschetta	70 ⁰⁰
Crab and Avocado Spoon	100 ⁰⁰
Smoked Whitefish Spread on Pita Crisp	75 ⁰⁰
Strawberries with Balsamic Glaze	75 ⁰⁰
Watermelon with Arugula, Feta and Peach Balsamic	75 ⁰⁰

Hot Hors d'Oeuvres

Chicken Quesadilla with Salsa Verde	75 ⁰⁰
Sesame Chicken Sate with Sweet Chile Sauce	75 ⁰⁰
Spanakopita - Spinach and Feta Phyllo Triangles	70 ⁰⁰
Maryland Crab Cakes with Lemon Aioli	100 ⁰⁰
Mushroom and Sausage Arancini with Red Pepper Sauce	70 ⁰⁰
Bacon Wrapped Shrimp with Bourbon BBQ Glaze	90 ⁰⁰
Pancetta Wrapped Scallops with Soy Glaze	100 ⁰⁰
Vegetable Spring Rolls with Plum Sauce	70 ⁰⁰
Mini Beef Wellington with Béarnaise Sauce	100 ⁰⁰
Roasted Tomato, Za'atar and Labneh Flatbread	75 ⁰⁰

*Hot and Cold Hors d'Oeuvres priced per 25 pieces minimum.
Customary 22% service charge and 6% sales tax applied to all food and beverage.*

page 4





MISSION POINT
MACKINAC ISLAND

reception

CHILLED DISPLAYS

The Cheese Board

7⁰⁰ per person

An Elegant Assortment of Farmstead and Artisan Cheeses, Dried Fruits, Nuts, Compote, Local Honey, Crostini and Crackers

Mediterranean Antipasto

6⁰⁰ per person

Grilled Seasonal Vegetables, Balsamic Glaze, Olives, Feta Cheese, Hummus, Roasted Eggplant and Warm Pita Bread

Garden Crudités Platter

5⁰⁰ per person

Delicate Selection of Celery, Broccoli, Carrots, Cherry Tomatoes and Cauliflower with Buttermilk Herb Dip

Seasonal Fruit and Berries

7⁰⁰ per person

with Honey Yogurt Dip

Shrimp Cocktail Display

85⁰⁰ per 25 pieces

Shrimp Cocktail with Cocktail Sauce and Mustard Sauce

20 Person Minimum for Chilled Displays. Customary 22% service charge and 6% sales tax applied to all food and beverage.

page 5





reception PLATED DINNERS

Overview

For your formal wedding dinner, a customized plated dinner is an elegant choice. Our culinary team takes pride in the careful presentation of each plated dinner and will ensure that the culinary offerings at your wedding celebration are not only delicious, but beautiful.

Simply choose one salad or soup for the opening course then one entrée, one starch and one vegetable for the main course. All of our plated dinners include bakery fresh rolls, whipped butter, ice water service, brewed regular and decaffeinated coffee and hot tea selections. For planning your entire event with ease, we offer the options of a Plated Dinner Package to ensure that all aspects of your event are covered.

Should you desire wine service with your plated dinner, our catering team can assist with wine selections from Mission Point's extensive wine list, featuring a wide variety of varietals, vintages and prices.

Should any of your guests have dietary restrictions or food allergies, be sure to let us know 30 days prior to your wedding so we can accommodate your guests.

For children 12 and under, Mission Point offers selections from our Children's Menu for \$20⁰⁰ per child.

A minimum of 15 guests applies to plated dinners. For dinners of less than 15 guests, our catering team will be glad to assist you with planning your wedding dinner in one of our restaurants. A customary 22% service charge and 6% Michigan sales tax is applied to all food and beverage choices.





reception

PLATED DINNERS

Entrées

Lake Superior Whitefish <i>Roasted Tomato Compote and Beurre Blanc</i>	49 ⁰⁰
Seared Scottish Salmon <i>Fennel and Fingerling Potato Confit and Citrus Glaze</i>	49 ⁰⁰
Chicken Saltimbocca <i>Boneless Chicken Breast, Crispy Prosciutto and Sage Pesto</i>	46 ⁰⁰
Natural Straits Chicken <i>Pan Seared with Sweet Onion Jam, and Jus Lié</i>	46 ⁰⁰
Filet Mignon <i>Center Cut Filet with Wild Mushroom Demi-Glaze</i> <i>(surcharge of 9.00 per person if choosing package)</i>	63 ⁰⁰
Barolo Braised Beef Short Ribs <i>with Citrus Herb Gremolata</i>	49 ⁰⁰
Herb Rubbed Utica Pork Tomahawk Chop <i>with Cherry Bourbon Reduction</i>	49 ⁰⁰
Butternut Squash-Quinoa Pilaf <i>Coconut Curry Broth and Broccolini Sesame</i> <i>(vegan)</i>	44 ⁰⁰
Eggplant Cannelloni <i>with Lentil-Ancient Grain Pilaf, Ricotta Cheese, Roasted Tomato Sauce, Basil, Mozzarella and Braised Kale</i> <i>(vegetarian)</i>	44 ⁰⁰

All entrées include choice of one soup or salad, one accompanying vegetable and one starch.
Customary 22% service charge and 6% sales tax applied to all food and beverage.

page 7





reception

PLATED DINNERS *(continued)*

Entrée Duets

(surcharge of 9.00 per person if choosing package)

Petit Filet of Beef and Lake Superior Whitefish <i>Grilled Filet Mignon Medallions with Cabernet Reduction and Lake Superior Whitefish with Lemon-Herb Wine Sauce</i>	63 ⁰⁰
Petite Filet of Beef and Chicken Saltimbocca <i>Grilled Filet Mignon Medallions with Cabernet Reduction and Boneless Chicken Breast with Prosciutto and Sage Pesto</i>	63 ⁰⁰
Petite Filet of Beef and Seared Scottish Salmon <i>Grilled Filet Mignon Medallions with Cabernet Reduction and Seared Scottish Salmon with Fennel</i>	63 ⁰⁰

Plated Dinner Package Option

SIMPLIFY YOUR WEDDING WITH A PACKAGE

85⁰⁰ per person

- House Champagne Toast
- Choice of Four Hors d'Oeuvres
- Choice of Two Chilled Displays
- Choice of Two Plated Entrées or One Duet
with Accompanying Soup or Salad, Starch and Vegetable
(surcharge of 9.00 per person if choosing Filet Mignon or Duet)
- One Late Night Snack

*All entrées include choice of one soup or salad, one accompanying vegetable and one starch.
Customary 22% service charge and 6% sales tax applied to all food and beverage.*

page 8





reception

PLATED DINNERS *(continued)*

Soup or Salad

CHOICE OF ONE

Mackinac Salad

Mesclun Mixed Greens, Dried Cherries, Chevre Cheese Crumbles, Candied Pecans and Red Wine Vinaigrette

Caesar Salad

Crisp Romaine Lettuce, Shaved Parmesan Cheese, Herb Croutons and Classic Caesar Dressing

Straits Spinach Salad

Baby Spinach, Strawberries, Toasted Almonds, Sunflower Seeds, Goat Cheese and Local Honey Vinaigrette

Baby Wedge Salad

Baby Iceberg Wedge, Smoked Bacon, Heirloom Tomato, Bleu Cheese and Green Goddess Dressing

Boston Salad

Boston Bibb and Red Leaf Lettuce, Sun-Dried Cranberries, Feta Cheese, Toasted Almonds and Citrus Vinaigrette

Seasonal Market Soup

Forest Mushroom and Brie Soup

Butternut Squash Bisque

Roasted Tomato and Basil Soup

Vegetable

CHOICE OF ONE

Broccolini with Toasted Garlic and Lemon

Green Beans with Toasted Almonds

Grilled Summer Vegetables

Grilled Asparagus (seasonal)

Roasted Baby Carrots with Local Honey

Starch

CHOICE OF ONE

Olive Oil Roasted Fingerling Potatoes

Herb Crushed Red Potatoes

Five Grain Pilaf

Yukon Whipped Potatoes

Brown Butter Sage Roasted Root Vegetable Risotto



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PLATED DINNERS *(continued)*

Optional Courses

Amuse-bouche

TYPICALLY SERVED BEFORE THE SALAD COURSE

Chef's Selection of Fresh and Seasonal Amuse-bouche

Hot or Cold, Bite-Sized Hors d'Oeuvre

4⁰⁰ per person

Intermezzo

TYPICALLY SERVED BETWEEN THE SALAD AND ENTRÉE COURSES

Fresh Seasonal Sorbet Served in a Martini Glass,

Choice of Lemon, Mango, or Raspberry

4⁰⁰ per person





reception

BUFFET DINNERS

Overview

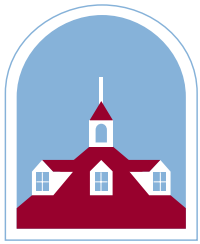
For your wedding dinner at Mission Point, a more informal choice is a buffet dinner. Our culinary team offers extensive selections of delicious salads, entrées and accompaniments for the celebratory buffet.

Simply choose one Green Salad, one Premium Salad, two Accompaniments, and two entrées. All of our buffet dinners include bakery fresh rolls, whipped butter, ice water service, brewed regular and decaffeinated coffee and hot tea selections.

Should any of your guests have dietary restrictions or food allergies, be sure to let us know 30 days prior to your wedding so we can accommodate your guests.

For Mission Point buffet dinners, a 30 person minimum applies and for buffet dinners of 30 to 49 guests, a \$100⁰⁰ surcharge applies. A customary 22% service charge and 6% Michigan sales tax is applied to all food and beverage choices.





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BUFFET DINNERS

Green Salads

CHOICE OF ONE

Spring Greens

*Dried Tart Cherries, Goats Cheese Crumbles,
Candied Pecans and Red Wine Vinaigrette*

Spinach Salad

*Summer Berries, Toasted Almonds, Feta Cheese
and Honey-Herb Vinaigrette*

Caesar Salad

*Crisp Romaine Hearts, Garlic Croutons and
Shaved Parmesan Cheese*

Premium Salads

CHOICE OF ONE

Chopped Salad

*Crisp Greens, Cucumber, Garbanzo Beans,
Peppers, Celery, Bacon and Bleu Cheese*

Caprese Salad

*Vine Ripe Tomatoes, Fresh Mozzarella,
Basil and Fustini's Balsamic*

Grilled Portobello and Arugula Salad

*Roasted Sweet Peppers, Goat Cheese,
Artichokes and Balsamic Vinaigrette*

Accompaniments

CHOICE OF TWO

Summer Squash and Corn Succotash

Grilled Asparagus

Broccolini with Toasted Garlic and Lemon

Green Beans with Toasted Almonds

Grilled Summer Vegetables

Olive Oil Roasted Fingerling Potatoes

Herb Crushed Red Potatoes

Five Grain Pilaf

Yukon Whipped Potatoes





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MACKINAC ISLAND

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BUFFET DINNERS *(continued)*

Entrées

CHOICE OF TWO

Add a third entrée for \$5⁰⁰ per person.

Petite Tenderloin

Espresso Rubbed Petite Tenderloin with Zinfandel Demi

Barolo Beef Short Ribs

with Citrus Herb Gremolata

Pork Loin

Roasted Pork Loin with Cherry Bourbon Glaze

Grilled Beef Medallions

with a Confit of Shallots

Lake Superior Whitefish

with Beurre Blanc

Seared Salmon

with Pineapple Salsa

Parmesan Crusted Whitefish

with Lemon Caper Sauce

Butternut Squash Ravioli

with Michigan Apples and Sage Brown Butter

Grilled Natural Chicken

with Marsala Wine

Seared Chicken Breast

with Herb Rub and Jus Lie

Eggplant Rollatini

with Ancient Grain Stuffing, Roasted Tomato and Mozzarella

54⁰⁰ per person





reception STATIONS

Grilled Angus Sirloin*

*Grilled Angus Sirloin with Caramelized Onions and Chimichurri
Romesco Sauce, Served on a Skillet*

275⁰⁰ up to 30 people

Carved Beef Tenderloin*

Beef Tenderloin with Rosemary Demi, Beau Bien Mustard and Potato Rolls

350⁰⁰ up to 25 people

Herb Rubbed Michigan Berkshire Pork Loin*

Pork Loin with Cherry Chutney, Grain Mustard and Biscuits

250⁰⁰ up to 30 people

Grilled Summer Vegetables

*Asparagus, Summer Squash, Mushrooms, Peppers, Onions, Brocolini and
Balsamic Glaze, Served on a Skillet*

150⁰⁰ up to 35 people

Northern Potato Bar

*Herb Roasted Fingerling Potatoes, Yukon Mashed Potatoes, Roasted Sweet
Potato Fries, Truffle Aioli, Goat Cheese, Cheddar Cheese, Bacon and Chives*

16⁰⁰ per person

Ravioli Station*

*Lobster Ravioli, Butternut Squash Mezzaluna, Leeks, Parmesan Cheese,
Sage and Heirloom Tomatoes*

18⁰⁰ per person

**Requires a Chef Attendant Fee of \$125.
Customary 22% service charge and 6% sales tax applied to all food and beverage.*

page 14





reception

DESSERTS

Desserts

Miniature Pastry Display <i>Assorted Petite Pastries to include: Baklava, Bumpy Cake, Assorted Chocolate Mousse Shooters, Crème Brule Spoons, Campfire S'mores Spoons, Chocolate Covered Strawberries and Cheesecake Lollipops</i>	15 ⁰⁰ per person
Sweet Table <i>Assorted Cheesecakes, Chocolate Decadence Cake, Warm Apple Pie, Assorted Pastry Shop Cookies, Assorted Brownies, Large Eclairs, Fruit Tarts in Phyllo Shells and Chocolate "Mud Kisses"</i>	15 ⁰⁰ per person
Fruit Display <i>Fresh Seasonal Berries and Exotic Fruits, Honey Whipped Cream Cheese, Vanilla Pastry Cream, Chocolate Ganache and Chantilly Cream</i>	10 ⁰⁰ per person
Gourmet Coffee Bar <i>Regular and Decaf Coffee, Vanilla, Hazelnut and Caramel Syrups, Chocolate Mint Sticks, Vanilla Cigarette Cookies, Chocolate Sauce, Whipped Cream, Cinnamon Sticks and Chocolate Shavings</i>	8 ⁰⁰ per person
Cider and Doughnuts (seasonal) <i>House Made Spiced Apple Cider (warm and cold), Cinnamon, Powdered Sugar and Plain Doughnuts, Caramel Sauce, Apple Wedges and Honey Sticks</i>	8 ⁰⁰ per person
Hot Chocolate Bar <i>House Made Hot Chocolate, House Made Marshmallows, Whipped Cream, Chocolate Shavings and Cinnamon</i>	8 ⁰⁰ per person
Cheesecake Bar <i>New York Style Cheesecake presented in Mini Martini Glasses Topped with Guests' Choice of Fresh Strawberries, Maraschino Cherries, White Chocolate Fondue, Dark Chocolate Ganache, Cinnamon Caramel Sauce, Bourbon Glazed Pecans, Andes Mints and Vanilla Whipped Cream</i>	12 ⁰⁰ per person

Customary 22% service charge and 6% sales tax applied to all food and beverage.

page 15





reception

LATE NIGHT

Snack Selections

Piedmontese Beef Sliders <i>Farmhouse Cheddar, Caramelized Onions and House Cut Chips</i>	10 ⁰⁰ per person
Trio of Dips with Chips <i>Spicy Ranch, Spinach and Bleu Cheese Dips</i>	7 ⁰⁰ per person
Guacamole, Salsa Verde, Salsa Roja and Black Bean Dip <i>Natural White Corn Tortilla Chips</i>	8 ⁰⁰ per person
Roasted Mixed Nuts and House Snack Mix <i>Served in Individual Bags</i>	6 ⁰⁰ per person
Street Tacos <i>Pork Carnitas, Chicken Tinga, Qeuso Fresco and Pico De Gallo</i>	10 ⁰⁰ per person
Pizza Pie <i>Cheese, Pepperoni, Sausage and Vegetarian</i>	16 ⁰⁰ per pie
Cookies and Milk <i>served in Individual Shooters</i>	5 ⁰⁰ per person
Chicken and Waffles <i>Local Honey</i>	9 ⁰⁰ per person
Mini Grilled Cheese and Tomato Soup	9 ⁰⁰ per person

Customary 22% service charge and 6% sales tax applied to all food and beverage.

page 16





rehearsal dinner

BURGER BAR

Salads

CHOICE OF TWO

Romaine Hearts, Niçoise Olives
with Parmesan Dressing

Chickpea and Carrot Salad
with Citrus Vinaigrette

Beau Bien Grain Mustard Potato Salad
with Chopped Eggs and Pickles

Country Slaw
with Apple Cider Dressing

Greek Salad
*with Feta Cheese, Cucumber, Pepper, Tomato
and Olive Oil*

Burgers

CHOICE OF THREE 4 OUNCE BURGERS

Piedmontese Beef
Smoked Ketchup and Farmhouse Sharp Cheddar

Bison
Jack Cheese and Smokey Barbecue Sauce

Turkey
Cranberry Mayonnaise and Provolone

Black Bean
Roasted Poblano and Amish Cheddar

Relish and Condiment Bar

Grilled Onions

Saluted Mushrooms

House Pickles

Dill Pickles

Grain Mustard

Mayo Mustard

Relish

Ketchup

Herb Aioli

Slices of Cheddar, Provolone, Swiss Cheese

Bleu Cheese Crumbles

Accompaniments

CHOICE OF ONE

Tater Tots with Smoked Ketchup

House Cooked Parmesan Kettle Chips

Sweet Potato Fries with Rosemary Salt

Dessert

CHOICE OF ONE

Bumpy Cake

Butterscotch Bars

32⁰⁰ per person

Includes Bakery Fresh Rolls and Whipped Butter, Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections. \$100⁰⁰ surcharge for groups of less than 20 guests will apply. Buffets served for one hour. Customary 22% service charge and 6% sales tax applied to all food and beverage.

page 17



MISSION POINT
MACKINAC ISLAND

rehearsal dinner

SOUTHERN LOW COUNTRY BUFFET

Salad

Garden Greens Salad Bar
with Assorted Toppings, Ranch, Balsamic Vinaigrette and Thousand Island
Dixie Coleslaw
Country Three Potato Salad
Hushpuppies

Entrées

CHOICE OF TWO
A third entrée may be added for \$5⁰⁰ per person.
North Carolina BBQ Pulled Pork
Beef Brisket
Honey BBQ Glazed Ribs
Southern Fried Chicken (Breast or Bone-In)
Shrimp over Stone Ground Grits
with Chipotle Aioli

Accompaniments

CHOICE OF TWO
Red Beans and Cajun Spiced Rice
Boiled Buttered Corn on the Cob
Smoked Cheddar Mac n' Cheese
Molasses Baked Beans
Country Style Green Beans
Mashed Potatoes
French Fries

Dessert

CHOICE OF TWO
Red Velvet Cake
Banana Pudding
Raspberry Bread Pudding with Caramel Rum
Seasonal Fruit Cobbler
Build Your Own Strawberry Shortcake

40⁰⁰ per person

Includes Bakery Fresh Rolls and Whipped Butter, Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections. \$100⁰⁰ surcharge for groups of less than 20 guests will apply. Buffets served for one hour. Customary 22% service charge and 6% sales tax applied to all food and beverage.

page 18





rehearsal dinner

TASTE OF TUSCANY

Salad | Antipasto Bar

Italian Style Mixed Greens Salad Bar
with Choice of Two Dressings

Panzanella Salad
Tomatoes, Cucumber Bread and Olive Dressing

Antipasti Display
*Kalamata Olives, Pepperoncini,
Genoa Salami, Buffalo Mozzarella,
Cherry Peppers, Roasted Peppers and
Grilled Eggplant*

Focaccia and Semolina Bread
*with Olive Oil, Butter, Balsamic Vinegar, Red
Chili Flakes and Parmesan Cheese*

Dessert

Tiramisu
New York Cheesecake
with Fresh Berries and Whipped Cream
Cannoli's

Entrées

Tuscan Rubbed Angus Sirloin
with Arugula and Pepper Salad

Bucatini Pasta
with Roasted Broccoli and Tomato Sauce

Cavatelli Diablo A'Fromaggio
*Ricotta Cheese, Spinach, Garlic, Red Pepper Oil and Aged
Parmesan Cheese*

Marsala Chicken
*Sautéed Chicken Breast with Marsala Demi-Glaze and
Angel Hair Pasta*

46⁰⁰ per person

*Includes Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections. \$100⁰⁰ surcharge for groups of less than 20 guests will apply. Buffets served for one hour.
Customary 22% service charge and 6% sales tax applied to all food and beverage.*

page 19





MISSION POINT
MACKINAC ISLAND

suite PACKAGES

Bridal Suite Packages

Mimosas

Freshly Brewed Coffee and Hot Tea Service

Deli Tray

Sliced Deli Meat, Assorted Bread, Toppings

Assorted Vegetables and Hummus Dip

Fresh Fruit Display

Bottled Water

22⁰⁰ per person

Groom Suite Packages

Assorted Import and Domestic Beer

Coffee/Hot Tea Service

Charcuterie Display

Assortment of Meats and Cheeses

House Made Pizza*, Whitefish Nachos or Meatball Sliders

Choice of One

Assorted Soda and Bottled Water

22⁰⁰ per person

The above service is for two hours of service. The dressing room rental is included and is available all day.

**House pizza made with venison sausage, morel mushrooms, wild ramps, mozzarella cheese and house-made pizza sauce.*

page 20





brunch

FAREWELL BRUNCH

Brunch

Locally and Seasonally Inspired Fruit
Selection of Breakfast Muffins, Scones, Danishes and Croissants
Chef's Selection of Preserves and Local Honey-Stung Butter
House Granola, Yogurt and Compotes
Chef's Selection of Seasonal Fruit Smoothies
Smoked Whitefish, Cream Cheese, Sliced Tomatoes, Capers, Red Onions and Bagels
Egg White, Spinach, Aged Smoked Gouda and Mushroom Frittata
Orange Scented Brioche French Toast and Maple Syrup
All Natural Smoked Bacon and Pork Sausage Link or Chicken Apple Sausage
Young Golden Roasted Potatoes with Fresh Herbs and Spring Garlic
Roasted Canadian Salmon with Citrus Compote
Pan Roasted Chicken Breast, Red Onion Jam and Marsala Wine Sauce
Freshly Squeezed Orange Juice and Cranberry Juice
LaVazza Coffee and Assorted Hot Tea

38⁰⁰ per person

Available Brunch Enhancements

Mimosa Bar

White Peach Nectar
Cranberry Pomegranate
Kumquat Ginger
Vanilla Pear
Champagne and Fresh Fruit Garnishes

155⁰⁰ per gallon*

Bloody Mary Bar

Roasted Roma, Green Tomato,
Tomatillo and Calmato Juices
Infused Vodka, Tequila and Gin
Seasonal Vegetables, Fresh Herbs
and Handcrafted Garnishes

145⁰⁰ per gallon*

**One Gallon Minimum: Mimosa Bar serves 25 5 oz. servings. Bloody Mary Bar serves 16 8 oz. servings.
Customary 22% service charge and 6% sales tax applied to all food and beverage.*

page 21





MISSION POINT
MACKINAC ISLAND

bridal party

BOXED LUNCHES

Whether heading downtown or getting ready in your suite, boxed lunches are a simple and savory solution.

Sandwiches

CHOICE OF UP TO THREE SANDWICHES/SALADS PER EVENT

- Smoked Black Forrest Ham and Swiss and Dijonnaise on a Croissant
- Grilled Portobello, Zucchini and Squash Herbed Goat Cheese in a Spinach Tortilla Wrap
- BMT: Basil Pesto, Tomato and Fresh Mozzarella on Rosemary Focaccia
- Sy Ginsberg Corned Beef Reuben: Sauerkraut, Swiss and Thousand Island on Seeded Rye
- Sy Ginsberg Roast Beef, Caramelized Onion and Horseradish Sauce on Sesame Bun
- Chicken Salad, Grapes, Pecans and Lettuce on Brioche
- Fresh Roasted Turkey, Smoked Bacon, Avocado, Lettuce, Tomato and Herb Aioli on Deli Bread

Salads

CHOICE OF UP TO THREE SANDWICHES/SALADS PER EVENT

- Grilled Caesar Salad
- Grilled Michigan Cherry Salad

Accompaniments

CHOICE OF TWO

- Fresh Whole Fruit
- Great Lakes Chips
- Chilled Sodas or Bottled Water

Dessert

CHOICE OF ONE

- Double Chocolate Chip Cookie
- House Baked Sea Salt Caramel Brownie
- Lemon Curd Bar

19⁰⁰ per person

27⁰⁰ per person with Single Serve Bottle of Champagne, Orange Juice and Disposable Flute

Customary 22% service charge and 6% sales tax applied to all food and beverage.

page 22





beverages

OVERVIEW

To complement your wedding celebration, Mission Point is pleased to offer a wide variety of beverage options, both alcoholic and non-alcoholic.

To accommodate your wishes and make your celebration planning simple and hassle free, Mission Point offers a variety of options for beverage service. There are essentially three types of bar service: *package bar*, *consumption bar*, and *cash bar*.

A *package bar* offers peace of mind, simplicity in planning, and frequently is the best value. We offer three quality tiers (Premium, Deluxe, and Standard), at a simple “per person-per hour” price.** A *consumption bar* is a bar in which beverage charges are based on a fixed price per beverage, based on actual consumption, with the charges being posted to the host’s master account. A *cash bar* is a bar in which each guest seeking a beverage pays for their own beverages, per beverage.

Mission Point is pleased to customize wine selections and pairings, should wine service during your wedding dinner be desired, or if an upgraded wine selection at the wedding bar is desired. Our catering team works closely with our Beverage Director and Wine Consultant to assemble the perfect wine selection, customized to your wishes, from Mission Point’s extensive wine list, offering a wide variety of varietals, vintages and pricing. This consulting service is also available for those looking for the perfect craft brew that may not be on our standard lists.

Mission Point also offers a variety of interesting and fun specialty bars, to add a note of celebratory excitement to your special day.

**In accordance with Michigan law, beverages in our package bar options are not sold below Michigan LCC minimum retail pricing, and are not unlimited. Customary 22% service charge and 6% sales tax applied to all food and beverage.





beverages

THE SELECTIONS

Premium Liquors

Belvedere Vodka, Hendrick's Gin, Bacardi Superior Rum, Patron Tequila, Woodford Reserve Bourbon, Chivas Regal 12 Scotch, Templeton Rye

Deluxe Liquors

Absolut Vodka, Tanqueray Gin, Captain Morgan Original Spiced Rum, Jose Cuervo Tequila, Jack Daniel's Tennessee Whiskey, Maker's Mark Bourbon, Johnnie Walker Red Scotch, Seagram's VO

Standard Liquors

Smirnoff Vodka, Beefeater Gin, Cruzan Aged Light Rum, Sauza Gold Tequila, Jim Beam Bourbon, Canadian Club, Dewar's White Label Scotch

House Wines

Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc

Champagne

House Sparkling, Blanc de Blanc, Veuve Clicquot

Michigan Craft Beers

Bells Two Hearted Ale, Saugatuck New Day IPA, Arbor Brewing Bollywood, Bells Oberon, Mountain Town Station Patrick Sinclair's Scotch Ale

Imported/Premium Domestics

Heineken, Amstel Light, Corona, Blue Moon, Sierra Nevada

Domestic Beers

Budweiser, Bud Lite, Coors Light, Michelob Ultra, Labatt Blue

Nonalcoholic Selections

Coke, Diet Coke, Sprite, Bottled Water, Orange Juice, Cranberry Juice, Grapefruit Juice

Other brands and selections are available if desired, upon request. Minimum quantities may apply.





MISSION POINT
MACKINAC ISLAND

beverages

PACKAGE BARS

Package Pricing**

Packages include the full selection of Premium, Deluxe, or Standard Liquor Selections as chosen. In addition, bars will be set with your selection of three House Wines, two Michigan Craft Beers, one Imported/Premium Domestic, and two Domestic Beer selections. Unlimited nonalcoholic beverages also included.

Premium Liquors

One Hour	27 ⁰⁰ per person
Two Hours	36 ⁰⁰ per person
Three Hours	45 ⁰⁰ per person
Four Hours	53 ⁰⁰ per person
Five Hours	60 ⁰⁰ per person
Six Hours	67 ⁰⁰ per person

Standard Liquors

One Hour	17 ⁰⁰ per person
Two Hours	22 ⁰⁰ per person
Three Hours	28 ⁰⁰ per person
Four Hours	33 ⁰⁰ per person
Five Hours	38 ⁰⁰ per person
Six Hours	42 ⁰⁰ per person

Deluxe Liquors

One Hour	20 ⁰⁰ per person
Two Hours	27 ⁰⁰ per person
Three Hours	33 ⁰⁰ per person
Four Hours	39 ⁰⁰ per person
Five Hours	44 ⁰⁰ per person
Six Hours	49 ⁰⁰ per person

Beer/Wine Only

One Hour	14 ⁰⁰ per person
Two Hours	18 ⁰⁰ per person
Three Hours	23 ⁰⁰ per person
Four Hours	28 ⁰⁰ per person
Five Hours	32 ⁰⁰ per person
Six Hours	36 ⁰⁰ per person

***In accordance with Michigan law, beverages in our package bar options are not sold below Michigan LCC minimum retail pricing, and are not unlimited. All bars require one bartender per 100 guests at \$100⁰⁰ for 3 hours, \$20⁰⁰ each additional hour. Customary 22% service charge and 6% sales tax applied to all food and beverage.*





beverages

CONSUMPTION/CASH BARS

Consumption and Cash Bar Pricing

Consumption Bars and Cash Bars can be customized to your individual desires, and all drinks will be charged on a per drink price, either to the host's master account on a Consumption Bar or paid directly by the guests on a Cash Bar. Each bar will be set up with your selections of Vodka, Gin, Rum, Tequila, Bourbon and Scotch, as well a selection of three wines, and five beers. Standard nonalcoholic beverages of sodas, juices, and bottled water will also be available.

Premium Liquors

Per Drink 10⁰⁰

Michigan Craft Beers

Per Bottle/Can 7⁰⁰

Deluxe Liquors

Per Drink 8⁰⁰

Imported/Premium Domestics

Per Bottle/Can 6⁰⁰

Standard Li- quors

Per Drink 7⁰⁰

Domestic Beers

Per Bottle/Can 5⁰⁰

House Wines

Per Glass 8⁰⁰
Per Bottle (Consumption Bars only) 32⁰⁰

Nonalcoholic Selections

Per Drink 3⁰⁰

Champagne Toasts

All Per Toast
House Sparkling 4⁰⁰
Blanc de Blanc 7⁰⁰
Veuve Clicquot 11⁰⁰

Fresh Brewed Coffee

Regular and Decaffeinated 48⁰⁰ per gallon

*Custom selected brands and options will be priced in advance based on availability and market price.
Minimum quantities may apply.*

All bars require one bartender per 100 guests at \$100⁰⁰ for 3 hours, \$20⁰⁰ each additional hour.
Customary 22% service charge and 6% sales tax applied to all food and beverage.

page 26





MISSION POINT
MACKINAC ISLAND

beverages

SPECIALTY BARS

Hand-crafted cocktails are available on a per drink consumption cost that can be passed as your group arrives for the event. Our hand-crafted signature cocktails will be created using fresh ingredients, house-made syrups, fresh squeezed juices, fresh fruit, handpicked herbs and premium spirits.

The Martini Bar

*Absolute and Bombay Sapphire Martinis
Served Traditional-Dirty, plus 2 of the following:
Black and White
Lemon Raspberry
Blushing Kiss
Italian Wedding Cake*

12⁰⁰

The Tiny Bubbles Bar

*A Beautiful Collection of California Sparkling Wine,
Champagne and Sparkling Prosecco
Prosecco, Belstar, Veneto, Italy
Brut, Blanc de Blancs, Veuve de Vernay, France
Brut, Chandon, "Classic", California*

12⁰⁰

The Margarita Bar

*Jose Cuervo Gold and Triple Sec Margaritas
Served Traditional, plus 2 of the following:
Prickly Pear
Passion Fruit
Coco-Rita
Strawberry Basil*

10⁰⁰

The Speakeasy Bar

*Classic Libations from Days Past
Hemingway Daiquiri
Lavender French 75
Cherry Sazerac
Tom Collins Fizz*

10⁰⁰

The Mojito Bar

*Bacardi Superior and Mint Mojitos
Served Traditional, plus 2 of the following:
Champagne Mint
Blood Orange
Mango Strawberry
Watermelon Crush*

10⁰⁰

The Craft Beer Bar

*Slow Brewed Selections of Regional
Craft Beers. Guaranteed quantities
may be required, pricing varies
by selection and season.*

seasonal

All bars require one bartender per 100 guests at \$100⁰⁰ for 3 hours, \$20⁰⁰ each additional hour.
Customary 22% service charge and 6% sales tax applied to all food and beverage.

page 27





beverages

THE PUNCH BOWL

Punch Bowls are hand crafted for your event and provide an elegant touch to your wedding reception or dinner and are available in an array of flavors.

Punches

Mackinac Island Classic
Michigan Cherry Cider
Bachelors Bowl
Honey Blackberry Shrub

95⁰⁰ per gallon (with standard liquors)
65⁰⁰ per gallon (nonalcoholic)

Lemonades

Myers Mint
Coconut Chai Tea
Lilac Honeysuckle
Sparkling Raspberry

95⁰⁰ per gallon (with standard liquors)
65⁰⁰ per gallon (nonalcoholic)

Sparkling Spritzers

Champagne Royal
Grilled Citrus Grape Sangria
Stone Fruit Sangria
Pomegranate Italian Spritz

80⁰⁰ per gallon (with house wines)

Frozen Classics

Lemon Lime
Orange Creamsicle
Pineapple Mint
Café Mocha

95⁰⁰ per gallon (with standard liquors)
65⁰⁰ per gallon (nonalcoholic)

**Alcoholic ingredients may be upgraded to any spirit or wine you desire, additional charges may apply.
One Gallon Minimum: Serves 32 4 oz. servings. Customary 22% service charge and 6% sales tax applied to all food and beverage.*

page 28

