



Wedding Guide



OTSEGO
Club & Resort



Romantic Ceremony Package

The "Sitzmark Terrace" is the perfect setting for a most romantic outdoor Wedding Ceremony. Imagine exchanging your vows on top of the world! This package includes the following:

Ceremony Site: Sitzmark Terrace
(available from 1:00pm to 5:00pm)

Champagne or Wine Toast

Hors d'oeuvres
(1 hour service)

Price: \$18.00
per person plus tax and gratuities

6% state tax and 19% gratuity is added to the price.
Includes all rental fees for the Sitzmark Terrace and a back-up location in case of inclement weather. Maximum capacity for the Sitzmark Terrace is 200 guests.

The use of rental chairs, tables and other associated wedding fixtures is permitted at no extra charge if provided and erected by the client under the supervision of the Otsego Club & Resort. A service fee will apply for the set up and removal of outdoor furniture and accessories used during the ceremony.





Classic Otsego Club Wedding Package

*Elegant but glamorous and simple to arrange.
Available everyday including selected Saturdays.
This Wedding Package includes the following:*

**One Night Accommodation in
a deluxe Honeymoon Suite**

**Hors d'oeuvres
(1 hour service)**

**Evening Reception in our Special Events Center
(from 5:00pm to 12:00am)**

Champagne Toast at Reception Dinner

Plated Reception Dinner

Consisting of one Entree Choice from Banquet Menu A,
Rolls and Butter, Selection of Vegetable and Starch,
Standard Wedding Cake including Cake Cutting Service,
Coffee and Tea Service including Fountain Sodas

House Wine Service during Dinner available at an additional charge.

Price: \$47.00

per person plus tax and gratuities

(We offer a special discount if you select both the Romantic Ceremony Package
and the Classic Otsego Club Wedding Package.)

6% state tax and 19% gratuity is added to the price.
Includes all rental fees for the Ballrooms. Minimum 100 people.



B reakdown of Classic Otsego Club Wedding Package

This package includes the following:

One Night Accommodation a Deluxe King Room for the Newlyweds

Bedroom with one King Size Bed, Living Room with Sofa and Murphy Bed,
Full Size Bathroom, Wet Bar with Refrigerator and Microwave.

Hors d'oeuvres

(1 Hour Service)

International and Domestic Cheese Display
Vegetable Crudites with Roasted Red Pepper Dip
Ranch and Blue Cheese Dressing

Champagne Toast

At the Reception. Our selection of House Champagne.

Plated Reception Dinner

Consisting of one entree choice (see Banquet Menu A).

Dinner Salad, Rolls and Butter,
Vegetable and Starch Selection,
Standard Wedding Cake (basic flavor and icing),
Coffee and Tea Service including Fountain Soda during Dinner Service

Banquet Menu A - Entree Choices

- Chicken Marsala - Grilled Chicken Breast with Portabella Mushrooms and melted Leeks, Marsala Sauce and Parmesan Risotto
- Pan Seared Chicken Breast - served with Lemon Caper Butter, Smashed Potatoes and Seasonal Vegetables
- Herb Crusted Pork Tenderloin - served with Bordelaise Sauce, Roasted Red Skin Potatoes and Seasonal Vegetables
- Chargrilled Atlantic Salmon - served with Sauce Bearnaise, Baby Spinach, Roasted Tomatoes and Artichoke Salad, Basil Pesto Risotto
- Sliced Beef Brisket, Smoked Paprika Espagnole

Please view additional items on next page, which can be easily added to this page.



Wedding Package Enhancements

The following items can be easily added to the Wedding Package at an additional price.

Banquet Menu B - Additional Choices to add to Menu A

- Grilled Baby Ribeye, Pearl Onions, Crispy Pancetta add \$4.95 pp*
- Marinated Grilled Flank Steak, Sauce Bordelaise, Cornichons add \$4.95 pp*
- Slow Roasted Prime Rib served with Rosemary infused Au Jus and Horseradish Cream, Fingerling Potatoes and Seasonal Vegetables add \$9.95 pp*

*Uniformed Attending Chef Provided

Banquet Menu C - Buffet Service

You may select two entree choices from Menu A or a combination of Menu A and B for a Buffet Service. Our Buffet Service includes 3 choices of Salads, Starch and Vegetable Selection, Rolls and Butter, Standard Wedding Cake including Cake Cutting Service, Coffee and Tea Service, Fountain Sodas

Buffet Service is offered for a minimum of 100 guests.

Package Discounts

If you select both the Romantic Ceremony Package and the Classic Otsego Club Wedding Package, we offer a special price of \$55.00 per person plus tax and gratuity.

For dates selected in April, May, October or November, we offer a 10% discount on the Ceremony Package or Reception Package.

Special discounts offered on Room Rental Fees for Rehearsal Dinners, Bridal Showers and Groomsman Receptions.

Please note that alternative menu selections are available for Plated Dinner Service, Buffet Service, Dessert and Hors d'oeuvres Selection. Please contact our Sales and Catering Managers for assistance.

All prices are subject to 6% sales tax and 19% gratuity.



Cakes for Weddings & Special Occasions

Our Otsego Club's Pastry Chef would love to help you with your Wedding Cake. All cakes and icings are made from scratch and we guarantee to have your cake delivered in time for your event. Our Pastry Chef can create your Wedding Cake or Groom Cake according to your design. We can also arrange to supplement Wedding Cake with a housemade Sheet Cake for large parties.

*We offer a complimentary top tier on your Wedding Cake.
This anniversary cake is not included in the serving count.*

Basic Batters and Icings

\$2.00 per person

Flavors: Chocolate, White, Marble, Yellow
Vanilla Buttercream, Chocolate Buttercream



Deluxe Batter Flavors

\$2.20 per person

Flavors: Banana, Bailey's Irish Cream, Cherry Nut, Spice, Lemon Poppy,
Almond Poppy, Vanilla Buttercream, Chocolate Buttercream
(add-on price for all Fondant requests)



Carrot Cake

Start at \$2.50 per person

Includes: Fresh Carrots, Golden Raisins, Walnuts
Cream Cheese Filling and Buttercream Icing

6% sales tax and 19% gratuity is added to the price.

Cake Top Ornament is generally supplied by the Bride and Groom. If preferred, icing may be used to decorate top at no additional charge. Please provide color sample to match wedding colors if possible.

Please provide florist name and telephone number as soon as possible to coordinate fresh flowers placement on cake if desired. All decisions must be made final 30 days prior to Wedding Day.

Please contact one of our Sales & Catering Managers.



Otsego Club "E xtra T ouch"

B ridal S howers

(Minimum of 20 persons requested)

Tea Party

Tea Sandwiches prepared with our Housemade Breads and Rolls

Miniature Otsego Club Caesar Salads

Pastry Chef's Cookies and Cakes

Assortment of Teas and Punch

Price: \$13.95

per person plus tax and gratuity



Plated Luncheon

Lunch entrees are plated and served including Coffee & Tea, Ice Tea

Michigan Woods Salad with Grilled Chicken or
Otsego Club Caesar Salad with Grilled Chicken or

Price: \$13.95

per person plus tax and gratuity

Grilled Chicken Salad served in a Pineapple Boat
accompanied with Fruit Breads

Price: \$15.95

per person plus tax and gratuity

G roomsmen R eception

Play golf on any of our courses and plan a reception in one of our facilities.

*Special green fees and room rental discounts are offered to grooms,
who's Wedding Reception is planned at the Otsego Club & Resort.*

Appetizers

Three Cheese Quesadilla, Roasted Garlic Sauce

Breaded Chicken Wings, Blue Cheese and Ranch

Sausage Stuffed Mushroom Caps

Spinach and Artichoke Dip served with Bagel Chips

Feta and Green Onion

Dip served with Pita Chips

Price: \$11.95 *per person plus tax and gratuity*



Candlelight Rehearsal Dinner

Sample Menu

Salad Course:

Michigan Woods Salad (*signature salad*)
Rolls and Butter

Main Entree:

Wild Mushroom Crusted
Pork Tenderloin and Chicken Florentine
Pesto Roasted Red Skins
and Seasonal Vegetables

Dessert:

Grand Marnier Cheesecake, Raspberry Sauce
Otsego Club Coffee and Tea Service, Fountain Sodas

Price: \$33.50

per person plus tax and gratuities

Menu is plated and served. Minimum 20 guests requested.



*We have a great variety of menus to choose from.
Simply let our Sales and Catering Manager know what you are looking for.*



S unday F arewell B reakfast

One of the most popular new trends is the Wedding Breakfast held the day following the wedding, allowing the wedding couple to spend a little more time with out-of-town guests and family before leaving for the honeymoon. Special Discounts offered on Room Rental.

Chilled Juice Selection
Housemade Pastries, Danishes and Muffins
Otsego Club Coffee and Tea Selection
Seasonal Fruit Tray
Maple Sausage Links and Crispy Bacon
Breakfast Potatoes
Cinnamon Swirl French Toast
Maple Syrup, Powdered Sugar

Price: \$13.95 *per person plus tax and gratuity*
(Minimum Guarantee of 35 Persons)

Give it a special touch by adding these Stations:

Omelet Station

Made to order

Assorted Fillings to include: Country Ham, Bacon, Sausage, Cheddar Cheese,
Bell Peppers, Mushrooms, Red Onions, Tomatoes

Add-on Price: \$4.95 *per person plus tax and gratuity*

Belgian Waffle Station

Made to order

Malted Waffle Batter, Sliced Fresh Strawberries, Whipped Cream, Fruit Toppings,
Warm Maple and Flavored Syrup, Butter

Add-on Price: \$4.95 *per person plus tax and gratuity*

*You may even spoil your guests with a special Brunch that can be easily arranged.
Enhancing the presentation with a Bloody Mary Bar would be the ultimate call.
Please contact our Sales & Catering Manager for exact pricing.*



General Information and Policies

Reservation, Deposit Payment and Cancellation Policy

A \$800.00 Deposit is required to secure the date of your choice. 100% payment of the estimated total food bill is required 7 days prior to the event along with the final guest counts. The balance is due one week after the event. If you have selected bar services, we will estimate the consumption of alcohol and request that the amount is pre-paid as well. If cancellation should occur prior to 180 days of your wedding date the deposit will be returned less a \$400.00 administration fee. Should the cancellation occur within 180 days of the wedding date, the prepaid amounts will be forfeited. If cancellation should occur within 45 days prior to the wedding date, full cancellation charges equal to the estimated total bill will apply for the loss of business reserved.

Menu Selection

It is helpful to discuss a preliminary menu selection at the time of reserving the facilities. Final meal selection must be made prior to sending your invitations. If more than one entrée is selected you are responsible of an exact meal count for each entrée. The list of entrées and hors d'oeuvres are for suggestion only. In most cases we are able to accommodate your choices of alternative menu items. Once a final menu has been selected the Otsego Club Hotel & Resort offers a complimentary menu tasting. Details and times will need to be discussed at least 14 days prior with the Sales & Catering Manager.

Guest Counts and Seating Place Cards

A final guest and meal count is required 7 business days prior to your wedding. Each guest must have their own place card if you are offering a choice of entrée. We will coordinate with you on table arrangements as soon as we receive your final guest and meal counts.



General Information and Policies *part 2*

Alcohol

All Federal, State and Local Laws with regard to food and beverage, purchases and consumption will be strictly adhered to. Michigan law prohibits any food and/or beverage from being brought into any public or private function area on hotel premises with the exception of your lodging rooms. All alcohol consumed on these premises must be under the supervision and control of the Otsego Club Hotel & Resort. We ask your cooperation with your guests in this matter.

Flowers, Music, Decoration and Photography

Flowers, music, general decoration and photography are not included in the prices. For references please refer to our "Specialty Directory" with a list of vendors. Music programs must be discussed in advance with the Hotel to ensure that they can be accommodated.

Children

We offer up to a 50% discount off our wedding buffet prices for children under the age of 12. Infants up to 3 years old are free of charge. Special children's menus are also available for plated services. Please discuss details with our Sales & Catering Manager.

Taxes and Gratuities

A State Sales Tax of 6 % and a service charge of 19% is added to your final amount of all food and beverage consumptions. Room rental fee is taxable at 6% .

Property Damage

Damages and theft of the Otsego Club Hotel & Resort property will be assessed to those persons responsible. Otherwise all charges will be applied to the final bill.



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