





Congratulations on your engagement!

Thank you for considering HORIZONS to be part of your big day. You are embarking on a journey with many important decisions ahead – rest assured that you are in very capable hands with HORIZONS. Our professional and experienced wedding coordinators will make your planning process as enjoyable and stress-free as possible. Whether you envision a grand celebration or a more intimate affair, HORIZONS staff will cater to your needs at every step along the way.

For over 25 years, HORIZONS has been the premier wedding and event venue in the Great Lakes Bay Region. Even though we have been part of thousands of wedding celebrations, we know each wedding is unique and every couple has their own distinctive vision and tastes. That is why we customize every single detail – from the linens to the floor plan to the menu.

Please let us know what we can do to make HORIZONS the perfect choice for you. Congratulations once again on your engagement and thank you for this opportunity. We look forward to the privilege of working with you to coordinate and celebrate your special day.

Thank you,

Pete Shaheen
President

Kiron Choudhri
Executive Vice President

OUR MISSION STATEMENT

To provide our guests the ultimate HORIZONS' experience through hospitality, excellent service, superior presentation and outstanding quality.

HORIZONS
ART OF HOSPITALITY

HORIZONS WEDDING PACKAGES

In honor of your upcoming wedding celebration, HORIZONS is proud to present these distinct and comprehensive wedding packages. Each reflects our clients' most often requested selections and is designed to simplify and facilitate both menu planning and budgeting.

Our goal is to keep things as easy as possible. We do not charge a room rental fee for weddings at HORIZONS. Pricing is determined by the food and beverage package you select – and your guest count. A 20% service charge and 6% sales tax are added to the total.

HORIZONS' award-winning culinary team has made its mark with world-class cuisine and stunning presentation. We bring artistry and passion to everything we create and can customize your menu to fit your needs and budget.

We begin with a fabulous couple and a beautifully accented ballroom. We then add in these *complimentary* goods and services to build your dream wedding reception:

Professional event planning
Complimentary menu tasting
Custom floor plan
Ballroom setup and cleanup
Furniture (tables, chairs, etc.)
Knee-length white linens with matching napkins
China, silver and stemware

Photo of the couple on our digital marquee
Dedicated banquet manager
Professional servers and bartenders
Wedding cake cutting and serving
Free parking
Security

Friday wedding incentives are available; ask your HORIZONS coordinator for details.



Photo by: Collier Studio

DINNER | PLATED

All plated dinner entrées include:

- Fresh baked artisan bread
- Select salad of mixed greens with house dressing
- Chef's selection of starch, fresh vegetable and dessert
- Tableside service of coffee and hot tea

Grilled beef tenderloin with gorgonzola cheese, bacon and port wine reduction sauce | 46.00 ^{GF}

Burgundy-braised boneless beef short rib with peppercorn merlot demi-glace | 38.00 ^{GF}

Pan-seared New York strip loin with mustard shallot marsala sauce | 40.00 ^{GF}

Grilled breast of chicken with brie cheese and apricot | 33.00 ^{GF}

Balsamic-roasted, French-cut chicken breast with mixed olive and artichoke ragout | 34.00 ^{GF}

Grilled marinated breast of chicken with Champagne and wild mushroom double cream | 34.00 ^{GF}

Classic chicken breast piccata with white wine lemon caper cream | 33.00

Broiled Icelandic cod with lobster cream reduction | 34.00 ^{GF}

Broiled barramundi sea bass with dill and caper butter | 36.00 ^{GF}

Atlantic salmon with mango cilantro salsa | 38.00 ^{GF}

Crab-stuffed filet of sole with lemon garlic beurre blanc | 40.00

Maple-marinated, bacon-wrapped pork tenderloin with roasted garlic and Dijon cream sauce | 33.00 ^{GF}

Herb-crusted pork loin with apple cranberry compote | 33.00 ^{GF}

Grilled 10oz boneless loin chop with shallot Pommery mustard demi-glace | 33.00 ^{GF}

VEGETARIAN ^V

Spinach, ricotta and Romano cheese-filled ravioli and sautéed potato gnocchi with sun dried tomato pesto cream | 29.00

Wild mushroom and roasted red pepper cannelloni with puttanesca sauce | 29.00

Roasted vegetable Napoleon with eggplant, red pepper and portobello mushroom | 29.00 ^{GF}

No more than two entrée selections, plus a vegetarian selection, per group. The price of the more expensive entrée will be charged for all meals when two entrées are selected.

- ^{GF} Gluten-free
- ^{Vm} Vegan
- ^V Vegetarian

All prices listed are subject to 20% service charge and 6% sales tax.



DINNER | PLATED COMBINATIONS

All plated dinner entrées include:

- Fresh baked artisan bread
- Select salad of mixed greens with house dressing
- Chef's selection of starch, fresh vegetable and dessert
- Tableside service of coffee and hot tea

PLATED DUET

Only one combination plate selection per group


Pan-seared Chilean sea bass and grilled tenderloin filet with Dijon caper double cream | 65.00 

Atlantic salmon Polonaise paired with grilled tenderloin filet with madeira demi-glace | 52.00 


Grilled tenderloin filet and rosemary paired with chicken beurre blanc | 49.00 

Gulf shrimp and pan-seared New York strip steak with béarnaise sauce | 49.00 

Braised boneless short rib with peppercorn merlot demi-glace and classic chicken piccata | 35.00 

Herb-crusted pork loin and grilled breast of chicken with brie cheese, served with spiced apple cranberry chutney | 34.00 

PLATED TRIFECTA

Grilled marinated beef tenderloin, seared sea scallop and spring lamb chop with caper Dijon hollandaise | 65.00 

PLATED | CHILDREN'S MEALS | 12.00

One entrée selection per group

Children's entrée selections include:

Salad, dessert and milk

Individual pepperoni or cheese pizza

Chicken strips with curly fries

Macaroni and cheese 

 Gluten-free

 Vegan

 Vegetarian

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HORIZONS
ART OF HOSPITALITY


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ART OF HOSPITALITY

DINNER | BUFFETS

*Buffets include table service of coffee and hot tea.
Minimum 50 guests required for buffet.*

CLASSIC

Salads

Crisp Blend of Lettuce Hearts // Tomato / English Cucumber / Blue and Cheddar Cheeses / Seasoned Croutons
/ Dressings and Vinaigrettes 

Honey Dijon Slaw 

Gemelli Pasta Salad // Pomodoro / Basil / Roasted Garlic / Olive Oil / Parmesan

Southwest Marinated Mixed Bean Salad  

Freshly Baked Baguette Rolls and Butter


Entrées

Please select entrées from the choices below

Breast of Chicken Florentine // Garlic Parmesan Cream 

Black Pepper Garlic Roasted Pork Loin // Balsamic Barbecue Glaze 

Chicken Breast Piccata // White Wine Lemon Caper Cream

Grilled and Smoked Pork Loin // Ancho Chile Lime Drizzle 

Italian-Style Roasted Bone-in Chicken 

Burgundy-Braised Boneless Short Rib // Sweet Onion Demi-Glace 

Baked Ziti Pasta // Marinara or Alfredo / Mozzarella 

Accompaniments

Parmesan Herb-Roasted Redskin Potatoes 

Mediterranean Rice Pilaf

Seasonal Fresh Vegetable Medley with Dill Butter 

Two Entrées | 29.00 per person

Three Entrées | 32.00 per person

 Gluten-free

 Vegan

 Vegetarian

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DINNER | BUFFETS

*Buffets include table service of coffee and hot tea.
Minimum 50 guests required for buffet.*

DELUXE

Salads 🌱

Crisp Blend of Lettuce Hearts // Tomato / English Cucumber / Blue and Cheddar Cheeses / Seasoned Croutons
/ Dressings and Vinaigrettes 🍞

Yukon Gold Potato Salad // Cheddar Cheese / Smoked Bacon 🍞

Couscous and Toasted Chickpea Salad // Herb-Roasted Vegetables / Grape Tomato / Lemon Garlic Vinaigrette

Sesame Cucumber Salad // Julienne Carrot / Red Onion / Radish 🌱

Fresh Sliced Fruit Presentation 🍞 🌱

Freshly Baked Baguette Rolls and Butter

Entrées

Please select entrées from the choices below

Chicken and Andouille Sausage Paella // Saffron Rice / Roasted Vegetables / Rustic Brick Display

Herb-Crusted Prime Rib // Horseradish Sauce / Au Jus 🍞

Wild-Caught Icelandic Cod // Lobster Sauce

Grilled Breast of Chicken // Sweet Chili Peach Glaze

Grecian Chicken Breast // Black Olive / Peppers / Feta Cheese 🍞

Roasted Pork Loin // Caramelized Tart Apple / Cranberries 🍞

Honey Sriracha Breast of Chicken // Seared Scallion 🍞

Garlic Shrimp and Mini Penne Pasta // Parmesan Cream

Butternut Squash Ravioli // Toasted Walnuts / Sage Butter 🌱

Accompaniments 🌱

Scalloped Potatoes

Freshly Steamed Buttered Broccoli // Lemon

White and Wild Rice // Toasted Almond / Kale

Two Entrées | 35.00 per person

Three Entrées | 39.00 per person

🍞 Gluten-free

🌱 Vegan

🌿 Vegetarian

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BEVERAGE PACKAGES | BANQUET

Prices based per person.

MOCKTAIL PACKAGE | 9.00

(5 consecutive hours)

Includes soft drinks, juices and iced tea, and select three mocktails from the following:

Pomegranate Agave Spritzer

Virgin Mojito

Cucumber Lemonade

Blackberry Lavender Lemonade

Cranberry-Orange Spritzer

Tropical Sunrise

Piña Colada

Fruit Cooler // peach / mango / strawberry / raspberry / watermelon

House Brands | 16.00

(5 consecutive hours)

Includes house-selected brands of white rum, spiced rum, gin, vodka, tequila, bourbon, whiskey, scotch, coffee liqueur, house wines, domestic bottled beer and soft drinks.

Each additional hour \$3.50

Name Brands* | 19.00

(5 consecutive hours)

Includes select name brands of BACARDÍ Superior white rum, Captain Morgan spiced rum, Tanqueray gin, Smirnoff vodka, Jose Cuervo tequila, Jim Beam, Jack Daniel's, Seagram's 7, Dewar's, peach schnapps, Kahlúa, amaretto, domestic bottled beer, house wines and soft drinks.

Each additional hour \$3.95

Premium Brands* | 22.00

(5 consecutive hours)

Includes select premium brands of Bacardi Superior white rum, Captain Morgan spiced rum, Tanqueray gin, Absolut vodka, 1800 tequila, Maker's Mark, Crown Royal, Jack Daniel's, Chivas Regal, peach schnapps, Kahlúa, amaretto, domestic and imported bottled beer, premium wines and soft drinks.

Each additional hour \$4.25

BEVERAGE PACKAGE ENHANCEMENTS

Add on any enhancement to an alcoholic beverage package to complement and personalize your event. Served for the duration of your beverage package.

Craft Beer* +5.00

Choice of four from the brewery lists below.

Michigan Craft Beers

Atwater Brewery Dirty Blonde

Atwater Brewery Vanilla Java Porter

Bells Brewing Amber Ale

Bells Brewing Two Hearted

Founders Brewing All Day IPA

Frankenmuth Brewing Hefeweizen

Tri City Brewing Hell's Half Mile

National Regional Craft Beers

Angry Orchard Crisp Apple

Goose Island 312 Urban Wheat

Leinenkugel Red Lager

New Belgium Brewing Fat Tire

Sam Adams Boston Lager

Sam Adams Cherry Wheat

Sierra Nevada Pale Ale

Enhancement Stations

We love creating enhancement stations designed to fit your personality and theme. Choose from the list below or we'll be happy to customize a station just for you.

The sky's the limit – if you can dream it, we can build it!

Champagne Toast

Butler-Passed Wine Service

Martini Bar & Ice Luge

Specialty Drink Station

Coffee Station

*Subject to change based on availability

In accordance with the laws of the State of Michigan, HORIZONS Conference Center is the only licensee authorized to purchase, sell or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into HORIZONS Conference Center from outside the licensed premises nor are they permitted to leave the premises.

All prices listed are subject to 20% service charge and 6% sales tax.

HORS D'OEUVRES

DISPLAYS

{100 guests}

Spinach Dip

Pumpernickel and Sourdough Breads 150.00 

Imported and Domestic Cheeses

Aged Cheddar / Swiss / Pepper Jack / Havarti / Muenster / Assorted Crackers 300.00 

Vegetable Crudités

Assorted Fresh Garden Vegetables / Cucumber and Herb Dip 275.00  

Mediterranean Vegetables


Feta Cheese / Hummus / Pita Chips / Baguettes 325.00 

Fresh Fruit Presentation

Seasonal Fruits / Strawberry Sour Cream 325.00  

 Gluten-free

 Vegan

 Vegetarian

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HORS D'OEUVRES

Presented on trays or butler-passed

CANAPÉS

{225.00/100 pieces}

Mini Bouchées // Whipped Gorgonzola Cheese / Shredded Curry Beef / Fresh Chives

Wrapped Apricot // Apricot / Brown Sugar Bacon 

Phyllo Cups // Black Bean Hummus / Spiced Chicken / Sour Cream / Cilantro

Baby Redskin Potato Cups // Herb Boursin Cheese / Bacon 

Roasted Brussels Sprouts Skewers // Balsamic Garlic / Parmesan  

Mini Blue Cheese Tarts // Cranberry Chutney 


Herb Polenta Bites // Feta Cheese / Tomato Jam  

Mushroom, Apple / Caramelized Onion Gruyère Puffs 

Pastry Spirals // Parmesan / Spinach 

Pastry Spirals // Olive Tapenade / Asiago Cheese 

{250.00/100 pieces}

Pecan-Crusted French Goat Cheese // Rye Toast / Raspberry Coulis 

Mini Corn Cakes // Roasted Red Pepper / Chorizo / Cheese

Fluted Cucumber Cups // Wasabi Cheese / Shrimp 

Caprese Skewers // Fresh Mozzarella / Basil / Grape Tomato  

Phyllo Cups // Bacon / Caramelized Onion / Maple Syrup


{275.00/100 pieces}

Blini Cakes // Smoked Salmon / Crème Fraîche / Capers

Mini Crab Cakes // Andouille Sausage / Tarragon Sauce

 Gluten-free

 Vegan

 Vegetarian

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HORS D'OEUVRES

CHILLED

- Cocktail Shrimp Shooter // Lemon 3.95 (minimum 25) ^{GF}
- Jumbo Cocktail Shrimp 350.00/100 pieces ^{GF}
- Asparagus wrapped in Prosciutto // Onion Vinaigrette 175.00/ 100 pieces ^{GF}
- Fresh Sushi // Wasabi / Eel Sauce 225.00/ 100 pieces ^{GF}
- Bruschetta // Tomato / Basil 125.00/ 100 pieces ^{Vn V}
- Poached Norwegian Salmon // Herb Mayonnaise / Cucumbers 225.00/ two sides (serves 50) ^{GF}

WARM

{price per 100 pieces}

- Parmesan Meatball // Spiced Tomato Coulis 200.00
- Teriyaki Meatballs 200.00
- Coconut Fried Shrimp // Plum Sauce 300.00
- Spring Rolls // Sweet and Sour Sauce 200.00 ^V
- Italian Sausage Stuffed Mushrooms 200.00
- Grecian Chicken Kabobs 200.00 ^{GF}
- Bacon-Wrapped Scallops 450.00
- Crêpe // Shrimp / Crab / Hollandaise 250.00
- Phyllo Triangles // Spinach / Feta 250.00 ^V
- Vegetable Samosas // Potato / Green Peas 195.00 ^V
- Risotto Croquettes // Marinara 200.00 ^V
- Pulled Pork Sliders // Barbecue Sauce 250.00
- Cajun Chicken Bites // Brown Sugar / Bacon 250.00 ^{GF}

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- ^V Vegetarian

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ACTION STATIONS

Enhance your hors d'oeuvre selections with one of our specialty action stations. Prices not valid as stand-alone items.
Minimum three station selections required. Minimum of 50 guests required.

Based on 1 hour of service.

Chef or attendant required at \$100.00 each where noted.

Paella | 4.50 per person

Saffron Rice / Chicken / Andouille Sausage / Roasted Peppers
Rustic Breads / Infused Oils / Displayed on bricks in a paella pan


Pasta | 8.25 per person

(Chef Attendant)






Fusilli / Penne / Angel Hair  
Marinara   / Roasted Garlic   / Alfredo Basil Pesto 
Julienne Chicken / Italian Sausage / Sautéed Vegetables
Rustic Breads  / Olive Oil   / Grated Parmesan 

Add shrimp for additional +5.50

Flatbread | 7.00 per person

Steak // Portobello Mushroom / Spinach / Blue Cheese
Tomato // Basil / Roasted Garlic / Parmesan 
Chipotle Shrimp // Pineapple / Feta Cheese / Roasted Poblano Pepper
Garlic Chicken // Balsamic / Red Onions / Red Peppers / Mozzarella

Shorter Route to India | 7.00 per person

Potato Samosa  / Curry Chicken
Biryani Rice  / Naan Bread 
Mint Chutney  / Tamarind Chutney 

Salad | 4.00 per person

Mixed Baby Greens / Lettuce Blend / Garden Vegetables
Seasoned Croutons / Cheddar / Blue Cheese
Dressings and Vinaigrettes / Pasta Primavera

Carving Block

(Chef Attendant)

Our carved specialties include:

French Potato Rolls
Horseradish Sauce / Dijon Mustard / Herb Mayonnaise

Smoked Black Forest Ham | 200.00/serves 50
Angus Top Round of Beef | 350.00/serves 80
Roasted Turkey Breast | 200.00/serves 40
Peppercorn-Crusted New York Strip Loin | 300.00/serves 50
Garlic-Seared Tenderloin of Beef | 300.00/serves 20

Mashed Potato Bar | 4.00 per person

(Chef Attendant)


Idaho and Sweet Potatoes  //
Whipped Butter / Cheddar and Blue Cheeses / Bacon / Sour Cream /
Roasted Garlic   / Chives   / Onions   / Brown Sugar  

Mac and Cheese Bar | 6.00 per person

(Chef Attendant)

Creamy Macaroni and Cheese  // Bacon / Ham / Breadcrumbs /
Chives   / Salsa   / Broccoli   / Tomatoes   / Parmesan 

Oriental Express | 7.00 per person

Pork Potstickers // Garlic Sauce
Vegetarian Egg Rolls // Sweet and Sour Sauce 
Asian Chicken Salad // Served in mini take-out cartons
/ Toasted Sesame Sauce / Fortune Cookies

 Gluten-free

 Vegan

 Vegetarian

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AFTER GLOW EVENING SNACK

Late-night and anytime fuel to keep the party going

The DJ is still playing your favorite hits and guests are still rocking out with you on the dance floor. Why not treat them with your favorites to refuel and recharge them for the final stretch of the night?

OLD-FASHIONED POPCORN

Buckets of fun

Fresh buttered popcorn displayed in bushel baskets atop an old-fashioned market cart. Guests choose from sweet and savory seasonings

4.00 per person

CHIPS, SALSA & GUACAMOLE

Chips & Dips Olé

Tri-colored tortilla chips served with zesty queso, guacamole and salsa.

4.00 per person

JUMBO SOFT PRETZELS

Twist and shout!

Jumbo soft pretzels with mustard and cheese sauce.

3.75/each

PIZZA

Freshly baked slices of heaven

Choose from cheese, pepperoni or supreme.

2.00/slice



ICE CREAM BAR

Chef or attendant required at \$100.00.

Based on 1 hour of service.

Chill out!

The dreamiest, creamiest locally churned ice cream. Select from a seasonally rotating menu of unique flavors and an array of toppings sure to delight your guests.

6.95 per person

Choose five flavors from the list below:

Bay City Brown 'E'

Birthday Cake

Chocolate Velvet

Dairy Farmers Delight

Double Stuffed Oreo® Cookies

LegenDairy Vanilla

Michigan Sugar Cookie

Mixed Berry Crisp

Show Me The Dough

Strawberry Fields Forever

Peppermint Phoebe

Note: Please choose any of the above listed options or you may also select any item from our **Action Stations** menu.

 Gluten-free

 Vegan

 Vegetarian

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EXPERIENCE THE ART OF HOSPITALITY

*The Art of Hospitality is practiced everywhere HORIZONS goes.
Read what some of our guests have to say about their HORIZONS experience.*

“ PURE ROMANCE AND BEAUTY

From the beginning of booking the venue to the final product (the reception), we were treated with professionalism and courtesy. My daughter and I were so taken aback when we walked into the reception, it was amazingly beautiful. The tone was set to pure romance and beauty. My guests are still talking about it.

Hats off to the chef: all the food was tastefully wonderful, from cocktail hour and dinner to the afterglow. We are still receiving many compliments about the wait staff, bartenders and the security provided; everyone was so attentive and polite. All my guests are telling me that I set the new standard for weddings. All the thanks go to the staff at HORIZONS.

– Nancy

“ EVERYTHING WAS JUST PERFECT

The foundation of our daughter's beautiful reception was the professionalism as well as the kindness and attentiveness of our wedding planner. Combined with your beautiful facility and efficient staff, our daughter indeed had all her wishes come to fruition and the experience has left our family and friends with a heartfelt appreciation and a day that will long be remembered. We absolutely could not have been more pleased with the HORIZONS Center staff that evening. They were extremely helpful, professional and attentive. The setup, the wait staff, the chefs... everything was just perfect.

– David and JoAnn

“ TREATED LIKE ROYALTY

All I can say is... WOW! People are STILL talking about how beautiful it looked, how delicious the food was, and most of all, how absolutely amazing the service was! I honestly did not lift a finger the entire night as my food was carried, my drinks were poured, and even my New Years hat, horn and champagne were brought to me on the dance floor. I was escorted to and from dinner and we were treated like royalty.

You really know how to make a bride and groom feel like a million bucks – your staff bent over backwards for our families and the wedding party all night long!

– Lisa and Aaron

“ EXCEEDING OUR EXPECTATIONS

To the facility and all of your staff, thank you! You did an exceptional job of exceeding our expectations. From the décor, to the food, to the service, everything was amazing.

You kept everything stress-free and made us feel like royalty. All of the little touches and unexpected surprises were wonderful. We just cannot thank you enough for how much everything meant to us. The reception was perfect, everything we could have asked for. Please pass our gratitude along to everyone involved in making our day what it was! We really appreciate it!

– Kyle and Abby



Photo by: Melia Belle Photography



Photo by: Heather Kanillopoulos Photography

MAKE IT MEMORABLE OUR PLACE OR YOURS

Wedding Ceremonies

Hosting your ceremony and reception at the same location leads to a seamless and flawless big day. Celebrating your entire big day at HORIZONS is easy and allows everyone to spend more time together. The HORIZONS team will work with you to coordinate every aspect of your dream wedding.

Contact your coordinator to book today!
(989) 799-4122

Off-Site Wedding Catering

We love being a part of off-site wedding ceremonies and receptions. Whether your dream wedding destination is a shabby chic barn on the family farm or next to the lake, our experienced team will help you create your dream wedding.



Photos by: Weddings by Cheyenne



HORIZONS
ART OF HOSPITALITY

Discover the *ease* and *elegance*
of a HORIZONS wedding

When HORIZONS Conference Center opened in 1996, our very first event was a family wedding. Since that time, we have been honored to celebrate thousands of weddings and other special occasions.

HORIZONS is so much more than a venue ... we are your dream wedding planning partner. Creating memorable experiences is our specialty! Come to us with your vision, guest count and budget, and your professional coordinator will create a proposal with menus, décor, amenities and floor plan recommendations just for you.

**Connect with a professional coordinator today:
call (989) 799-4122 or email weddings@horizonscenter.com**



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HORIZONS Conference Center

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weddings | corporate events | catering & more