

HORIZONS  
ART OF HOSPITALITY

*Wedding*  
Menus





Photography by: Rachel Louise Photography

# *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 nearly 30 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



Discover more about  
the *Art of Hospitality*  
by scanning the QR code

Cover Photography by:  
Heather Kanillopolos , Rachel Louise Photography, Amber Henry Photography,  
Shelley Johnson Photography, Dana G.

## OUR MISSION STATEMENT

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

**HORIZONS**  
ART OF HOSPITALITY

In honor of your upcoming wedding celebration, HORIZONS is proud to present these distinctive and comprehensive wedding menus. Each reflects our client's 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 22% service charge and 6% sales tax are added to the total. Invoices will reflect a 3% payment processing fee. If payment is made via Debit card, Cash or Check, this fee will be waived.

HORIZONS is the exclusive caterer for the Temple Theatre, marrying exquisite cuisine and service with a truly unique and historic setting. In addition to receiving the *Art of Hospitality* in a beautiful and historic environment, hosting your special day at the Temple Theatre may include your names displayed on the digital marquee. Please note that Temple Theatre parking is limited, and we can provide you with the option of utilizing a parking garage to host your guests. A room fee is required at the Temple Theatre. Please see Temple Theatre ballroom rental rates at the bottom of this page.

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:

<ul style="list-style-type: none"> <li>Professional event planning</li> <li>Complimentary menu tasting</li> <li>    Custom floor plan</li> <li>Ballroom setup and cleanup</li> <li>Furniture (tables, chairs, etc.)</li> <li>Knee-length white linens with matching napkins</li> <li>China, silver and stemware</li> </ul>	<ul style="list-style-type: none"> <li>Names of the couple on our digital marquee</li> <li>    Dedicated banquet manager</li> <li>Professional servers and bartenders</li> <li>Wedding cake cutting and serving</li> <li>    Free parking (Please see Temple Theatre note above.)</li> <li>    Security</li> </ul>
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Friday wedding incentives are available; ask your HORIZONS coordinator for details.

### Temple Theatre Ballrooms and Stage Rental Rates

	2025 rate	2026 rate	
A \$250 cleaning fee and \$65.00/hour staffing fee (includes two ushers and one security officer) will be charged in addition to rental fees.	<b>1st Floor Leopard Lounge</b>		
	Dining Capacity – 100	\$735	\$775
*Stage rental rate applies to functions held in the months of July and August in conjunction with renting the ballroom. Temple Theatre Foundation to determine rental rates for months other than July and August.	<b>2nd Floor Premier Room</b>		
	Dining Capacity – 150	\$790	\$830
	<b>3rd Floor Ballroom &amp; Balcony</b>		
	Dining Capacity – 270	\$1575	\$1655
	<b>Stage*</b>	\$2365	\$2485

## DINNER | PLATED ENTRÉES

Choose up to 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. Pricing based per person.

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 New York strip steak with shallot mustard Marsala sauce 

Seared beef tenderloin tips with mushroom Madeira demi-glace 

Grilled beef tenderloin fillet with Gorgonzola cheese, bacon and port wine reduction

Honey pecan crusted breast of chicken with Michigan maple cream 

Seared breast of chicken with mushroom Boursin cream 

Grilled breast of chicken with sweet chili peach glaze 

Chicken breast piccata with white wine lemon caper cream 

French-cut chicken breast with creamy wild mushroom ragout 

Slow-roasted pork tenderloin with balsamic apricot glaze 

Grilled pork loin chop with brown sugar soy glaze 

Braised pork osso buco with polenta and citrus gremolata 

Panko Parmesan cheese-crusting orange roughy with lemon Dijon dill cream

Broiled Icelandic cod with basil pesto hollandaise 

Atlantic salmon with citrus maple glaze 

## VEGETARIAN

Wild mushroom ravioli with roasted Mediterranean vegetables and puttanesca cream

Ricotta and Parmesan stuffed shells with marinara 

Vegetable Wellington with asparagus, goat cheese, spinach and bell peppers,

baked in puff pastry and served with tomato coulis 

Italian-style vegetarian meatballs with Alfredo sauce and ziti pasta 

Butternut squash ravioli with toasted walnuts and sage cream 

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 Gluten-free  
 Vegan  
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## DINNER | PLATED COMBINATIONS

Choose up to 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. Pricing based per person.

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

Grilled beef tenderloin with merlot demi-glace paired with breast of chicken with mushroom Boursin cream 

Grilled beef tenderloin and pan-seared Chilean sea bass with béarnaise sauce 

Grilled beef tenderloin and broiled Atlantic salmon with tomato basil hollandaise 

Roasted double lamb chop with mint jam paired with classic chicken piccata

Garlic gulf shrimp and grilled New York strip steak with creamy wild mushroom ragout 

Seared beef tenderloin tips and grilled breast of chicken with rich mushroom Marsala sauce 

Grilled breast of chicken and herb-crusted pork loin with honey bourbon glaze and balsamic onion

Butternut squash ravioli with sage cream and vegetable Wellington with tomato coulis 

Wild mushroom and vegetable risotto paired with ricotta and Parmesan stuffed shells with marinara 

### DINNER | PLATED CHILDREN'S MEALS

One entrée selection per group

#### Plated Children's Meals

Children's entrée selections include:  
Salad, chocolate chip cookie and milk

Individual pepperoni pizza

Individual cheese pizza 

Chicken strips with curly fries 

Macaroni and cheese 

Grilled cheese sandwich with curly fries 

### PLATED TRIFECTA

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

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## DINNER | BUFFETS

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

### DELUXE

Two Entrées

Three Entrées

### Salads

All salads are included with buffet.

Crisp blend of lettuce hearts with tomato, English cucumber,  
blue and cheddar cheeses, seasoned croutons, dressings and vinaigrette 

Creamy red bliss and herb potato salad  

Tomato, cucumber and chickpea salad with citrus vinaigrette  

Southwest black bean and roasted corn pasta salad 

Freshly baked baguette rolls and butter 

### Entrées

Please select entrées from the choices below.

Grilled breast of chicken with sweet chili peach glaze 

Rosemary garlic roasted bone-in chicken 

Chicken breast piccata with white wine lemon caper cream

Grilled pork loin chop with brown sugar and soy glaze

Slow-roasted pork tenderloin with balsamic apricot glaze 

Broiled Icelandic cod with lemon basil butter sauce 

Sliced beef sirloin with garlic au jus 

Gemelli pasta with roasted peppers and mushrooms  
with basil pesto butter  

Butternut squash ravioli with toasted walnuts  
and sage cream 

### Accompaniments

Parmesan herb-roasted Yukon Gold potatoes  

Mediterranean rice pilaf 

Steamed fresh cauliflower, broccoli  
and grape tomatoes with tarragon butter  

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## DINNER | BUFFETS

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

### PREMIERE

Two Entrées

Three Entrées

### Salads

All salads are included with buffet.

Crisp blend of lettuce hearts, tomato, English cucumber,  
blue and cheddar cheeses, seasoned croutons, dressings and vinaigrette 

Roasted Brussels sprouts salad with maple balsamic glaze  

Greek pasta salad with feta cheese, mixed olives, garden vegetables and lemon herb vinaigrette 

Yukon Gold potato salad with cheddar cheese and smoked bacon 

Fresh fruit presentation   

Freshly baked baguette rolls and butter 

### Entrées

Please select entrées from the choices below.

Seared breast of chicken with mushroom Boursin cream 

Grilled breast of chicken with sweet honey bourbon glaze 

Chili lemon and basil gulf shrimp with pearl couscous  
and roasted red peppers

Roasted pork tenderloin with rosemary  
cracked peppercorn demi-glace 

Broiled Atlantic salmon with citrus maple glaze 

Beef tenderloin tips with mushroom Madeira sauce 

Herb-crusted slow-roasted prime rib with horseradish sauce  
and au jus (additional 3.00 per person) 

Ricotta and Parmesan stuffed shells with marinara 

### Accompaniments

Parmesan and cheddar potatoes au gratin  

Seasonal blend of steamed fresh vegetables  

White and wild rice with kale and almonds 

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## BEVERAGE PACKAGES | BANQUET

Prices based per person. For weddings hosted at the Temple Theatre ballroom, please note that the Temple Theatre Name Brands package is the only selection available.

### MOCKTAIL PACKAGE

(5 consecutive hours)

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

Pomegranate Agave Spritzer	Tropical Sunrise
Virgin Mojito	Piña Colada
Cucumber Lemonade	Fruit Cooler:
Blackberry Lavender Lemonade	peach, mango, strawberry, raspberry, watermelon
Cranberry-Orange Spritzer	

### House Brands

(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.

### Name Brands\*

(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.

### Premium Brands\*

(5 consecutive hours)

Includes select premium brands of Bacardí Superior White Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Tito's Vodka, Southern Comfort, 1800 Tequila, Maker's Mark, Crown Royal, Jack Daniel's, Bailey's Irish Cream, Chivas Regal, peach schnapps, Kahlúa, Disaronno Amaretto, domestic and imported bottled beer, premium wines and soft drinks.

### Temple Theatre Name Brands\*

(5 consecutive hours)

Includes select name brands of Tito's Vodka, Jack Daniel's Whiskey, Captain Morgan Spiced Rum, Jose Cuervo Gold Tequila, Jim Beam Bourbon, J&B Rare Scotch Whiskey, Beefeater Dry Gin, peach schnapps, Kahlúa, amaretto, domestic bottled beer, house wines and soft drinks.

### 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\*

Choice of four from the brewery lists below.

#### Michigan Beers

Atwater Brewery Dirty Blonde  
Atwater Brewery Vanilla Java Porter  
Bell's Brewing Amber Ale  
Bell's Brewing Two Hearted  
Founders Brewing All Day IPA  
Frankenmuth Brewing Hefeweizen  
Tri-City Brewing Hell's Half Mile

#### National Regional 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.
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## HORS D'OEUVRES | DISPLAYS

Serves 100 guests

### Spinach Dip

Pumpernickel and Sourdough Breads

### Imported and Domestic Cheeses

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

### Vegetable Crudités

Assorted Fresh Garden Vegetables / Cucumber and Herb Dip

### Roasted Mediterranean Vegetables

Feta Cheese / Hummus / Pita Chips / Baguettes

### Fresh Fruit Presentation

Seasonal Fruits / Strawberry Sour Cream Dipping Sauce

### Seafood Tower

Lobster Tail / Gulf Shrimp / Snow Crab Legs / Shucked Oysters /  
Crab Claws on Crushed Ice with Lemon Wedges / Cocktail Sauce / Mignonette Sauce / Tabasco | Market Price 

### Charcuterie

Prosciutto / Capicola / Mortadella / Genoa and Soppressata Salamis  
A variety of cheeses to include havarti, Muenster, brie and Stilton with an  
array of assorted olives, dried fruits, nuts, crackers, breads and berries

### Paella

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

### Flatbreads

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

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## HORS D'OEUVRES | CANAPÉS

Presented on trays or butler-passed

### 100 pieces

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

Bacon-Wrapped Brown Sugar Dates 

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 Cheese  

Mini Blue Cheese Tarts // Cranberry Chutney 

Herb Polenta Bites // Feta Cheese / Tomato Jam  

Mushroom, Apple and Caramelized Onion Gruyère Puffs 

### 100 pieces

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

Fluted Cucumber Cups // Wasabi Cheese / Shrimp 

Caprese Skewers // Fresh Mozzarella Cheese / Basil / Grape Tomato  

Phyllo Cups // Bacon / Caramelized Onion / Maple Syrup

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## HORS D'OEUVRES | CHILLED

- Cocktail Shrimp Shooter // Lemon {minimum 25} 
- Jumbo Cocktail Shrimp {100 pieces} 
- Prosciutto-Wrapped Asparagus // Onion Vinaigrette {100 pieces} 
- Fresh Sushi // Wasabi / Eel Sauce {100 pieces} 
- Bruschetta // Tomato / Basil {100 pieces}  
- Poached Norwegian Salmon // Herb Mayonnaise / Cucumbers (serves 50) 

## HORS D'OEUVRES | WARM

Price per 100 pieces

- Parmesan Meatballs // Spiced Tomato Coulis
- Teriyaki Meatballs
- Warm Pretzel Bites // Craft Beer Cheese 
- Coconut Fried Shrimp // Plum Sauce
- Buffalo Chicken Meatballs
- Applewood Smoked Chicken Wings // Honey Bourbon Glaze 
- Spring Rolls // Sweet and Sour Sauce
- Italian Sausage Stuffed Mushrooms
- Grecian Chicken Kabobs 
- Bacon-Wrapped Scallops
- Clams Casino // Bacon and Bell Pepper
- Spanakopita // Spinach / Feta Cheese 
- Mini Vegetable Samosas // Potato / Green Peas 
- Pork Pot Stickers // Sesame Sauce
- Thai Vegetable Pot Stickers // Sesame Sauce 
- Risotto Croquettes // Marinara 
- Pulled Pork Sliders // Barbecue Sauce
- Cajun Chicken Bites // Brown Sugar / Bacon 

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## ACTION STATIONS

Enhance your hors d'oeuvre selections by choosing up to three of our specialty stations

### Pasta

(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

### Mashed Potato Bar

(Chef Attendant)

Idaho and Sweet Potatoes //

Whipped Butter / Cheddar and Blue Cheeses /

Bacon / Sour Cream / Roasted Garlic / Chives /

Onions / Brown Sugar

### Shorter Route to India

Potato Samosa / Curry Chicken

Biryani Rice / Naan Bread 

Mint Chutney / Tamarind Chutney 

### Mac and Cheese Bar

(Chef Attendant)

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

### Carving Block

(Chef Attendant)

Our carved specialties include:

French Potato Rolls

Horseradish Sauce / Dijon Mustard / Herb Mayonnaise

Smoked Black Forest Ham | serves 50

Angus Top Round of Beef | serves 80

Roasted Turkey Breast | serves 40

Peppercorn-Crusted New York Strip Loin | serves 50

Garlic-Seared Tenderloin of Beef | serves 20

### Oriental Express

Pork Pot Stickers // Garlic Sauce

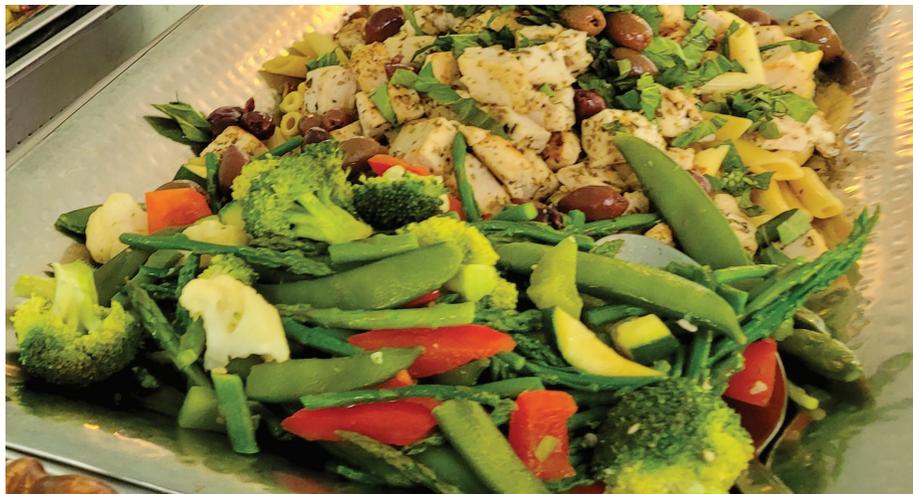
Vegetarian Spring Rolls // Sweet and Sour Sauce 

Asian Chicken Salad // Served in mini take-out cartons /  
Toasted Sesame Sauce / Fortune Cookies

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## AFTER GLOW EVENING SNACKS

### Late-night and anytime fuel to keep the party going

The DJ is still playing your favorite hits and your guests are 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.



#### ICE CREAM BAR

Chef or attendant required  
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.

Choose five flavors from the list below:

Bay City Brown 'E'

Main Street Choffee

Birthday Cake

Michigan Sugar Cookie

Chocolate Velvet

Mixed Berry Crisp

Dairy Farmers Delight

Show Me The Dough

Double Stuffed Oreo® Cookie

Strawberry Fields Forever

LegenDairy Vanilla

Udderly Buttery Pecan

Lemon Blueberry

Uptown Funk

#### JUMBO SOFT PRETZELS

##### Twist and shout!

Jumbo soft pretzels with mustard and cheese sauce.

#### PIZZA

##### Freshly baked slices of heaven

Choose from cheese, pepperoni or supreme.

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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



### *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



### *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



### *Exceeded* 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: Heather Kanillopoulos Photography



Photo by: MeliaBellePhotography

## 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



## 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](mailto:weddings@horizonscenter.com)



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Heather Kanillopoolos , Collier Studios, Amber Henry Photography

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