



HORIZONS
ART OF HOSPITALITY

Banquet
Menus



We are honored to welcome you to HORIZONS. We proudly present these distinct and comprehensive banquet menus – 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 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. Please note that Temple Theatre parking is limited, and we can provide you with the option of utilizing a parking garage to accommodate your guests.

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.

These complimentary goods and services are available for your event:

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
Display event title on our digital marquee
Dedicated banquet manager
Professional servers and bartenders
Free parking
(Please see Temple Theatre note above.)
Security

Cover photography by: Weddings by Cheyenne



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BREAKFAST | PLATED

All breakfasts are served with assorted chilled juices, freshly brewed coffee and hot tea.
Pricing based per person. Breakfast is available for service until 11 a.m.

Cinnamon French Toast

French toast with toasted pecans and powdered sugar, served with warm maple syrup, and your choice of link sausage, bacon or sliced ham

HORIZONS Classic

Scrambled eggs with cheddar cheese, seasoned breakfast potatoes, and your choice of link sausage, bacon or sliced ham

Crustless Quiche

Spinach, grilled zucchini, red pepper and feta cheese, served with breakfast potatoes and your choice of bacon or sliced ham

Bacon & Egg Breakfast Wrap

Scrambled eggs, seasoned potatoes, bacon and cheddar cheese wrapped in a flour tortilla, served with salsa and fresh seasonal fruit

Eggs Benedict

Two poached eggs and sliced ham on English muffins, served with hollandaise and fresh asparagus

Seared New York Strip Steak & Eggs

Seared New York strip steak and scrambled eggs with asparagus, Gruyère cheese and lemon butter sauce, finished with roasted Yukon Gold potatoes

ENHANCEMENTS

Breakfast Pastry Assortment | price per person

Fresh muffins, Danish and coffee cakes at each table

Magnificent Mimosa Bar | price per person

Champagne served with orange, cranberry or ruby red grapefruit juices and a selection of orange slices, raspberries and blackberries

Build Your Own Bloody Mary Bar | price per person

with appropriate garnishes including celery and olives

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 Gluten-free
 Vegan
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BREAKFAST | BUFFETS




All breakfast buffets are served with assorted chilled juices, freshly brewed coffee and hot tea.
Pricing based per person. Breakfast is available for service until 11 a.m.

Continental | price per person

Fresh sliced seasonal fruits  
Fresh fruit and cream cheese Danish,
assorted coffee cakes and muffins
Assortment of bagels with garden vegetable
and strawberry cream cheeses
Individual assorted yogurts and granola















+

Add a signature egg strata to your continental breakfast additional price per person

Choose from three strata options:
Spinach, roasted red pepper and Asiago cheese 
Broccoli, cheddar and tomato 
Asparagus, mixed peppers, mozzarella and kale 













Premium | price per person

(Minimum of 50 guests)

Fresh sliced seasonal fruits   
Individual assorted yogurts and granola 
Scrambled eggs with spinach and Parmesan cheese  
Sliced Black Forest ham 
Applewood smoked bacon 
Belgian waffles with whipped butter and warm maple syrup 
Herb-roasted Yukon Gold potatoes  
Fresh breakfast pastries and muffins 
HORIZONS signature oatmeal
with brown sugar and cinnamon  

Deluxe | price per person

(Minimum of 50 guests)



Fresh sliced seasonal fruits   
Fluffy scrambled eggs with cheddar cheese  
Sliced Black Forest ham,  
applewood smoked bacon or link sausage 
Oven-browned potatoes  
Fresh buttermilk biscuits and creamy sausage gravy
HORIZONS signature oatmeal
with brown sugar and cinnamon  

+

Add a breakfast pastry assortment to your deluxe buffet additional price per person

Fresh muffins, Danish and coffee cakes at each table 

Add grits to your breakfast buffet additional price per person

Creamy southern-style grits
with butter and cheddar cheese  

ENHANCEMENTS

Magnificent Mimosa Bar | price per person

Champagne served with orange, cranberry or ruby red
grapefruit juices and a selection of orange slices,
raspberries and blackberries

Build Your Own Bloody Mary Bar | price per person



with appropriate garnishes including celery and olives

BRUNCH | BUFFET

The brunch buffet is served with assorted chilled juices, freshly brewed coffee and hot tea. Pricing based per person. Brunch is available for service until 2 p.m. Minimum of 50 guests required.

Brunch | price per person

Fresh bakery items including: croissants, muffins and Danish with butter and preserves 

Fresh sliced seasonal fruits with strawberry cream dipping sauce  

Marinated cucumbers, onions and peppers   

Mini penne pasta primavera salad 


Asparagus bacon tart

Broccoli, swiss and tomato pesto strata 

Belgian waffles with butter, whipped cream and fresh strawberries 

Sliced Black Forest ham 

Carved turkey breast with cranberry-pineapple chutney 

Dill buttered broccoli  

Roasted Yukon Gold potatoes  

ENHANCEMENTS

Magnificent Mimosa Bar | price per person

Champagne served with orange, cranberry or ruby red grapefruit juices and a selection of orange slices, raspberries and blackberries

Build Your Own Bloody Mary Bar | price per person

with appropriate garnishes including celery and olives

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LUNCH | PLATED ENTRÉES

Choose up to two entrée selections, plus a vegetarian, gluten-free or vegan 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. Lunch pricing is valid until 2 p.m.


Includes house mixed greens salad with house dressing, fresh baked dinner roll, chef's selection of fresh vegetable and starch accompaniment, apple pie or mousse (raspberry or chocolate) for dessert, coffee and hot tea.

Honey pecan-crust chicken breast with Michigan maple cream 

Grilled stuffed flank steak with spinach, bacon and feta cheese, finished with Dijon cream 

Classic chicken piccata with lemon caper cream

Blackened Atlantic salmon with maple bourbon glaze 

Sliced beef sirloin with burgundy demi-glace 

Breast of chicken Wellington with asparagus and brie cheese


Pretzel-crust Icelandic cod with basil butter sauce


Slow-roasted pork tenderloin with balsamic apricot glaze 

Herb cappellini pasta with seared gulf shrimp and tomato pesto cream

VEGETARIAN

Wild mushroom ravioli with roasted Mediterranean vegetables and puttanesca cream 

Vegetable Wellington with asparagus, goat cheese, spinach and bell peppers, baked in a puff pastry and served with tomato coulis 

Italian-style vegetarian meatballs with Alfredo sauce and ziti pasta 

Ricotta and Parmesan stuffed shells with marinara 

VEGAN & GLUTEN-FREE

Loaded sweet potato, filled with sautéed zucchini, kale, black beans and sweet corn, with green goddess dressing, served with sautéed fresh vegetables

Mexican rice fajita with roasted peppers, onions, portobello mushroom and avocado smash, cilantro and tortillas

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LUNCH | PLATED SANDWICHES & WRAPS

Includes coffee, hot tea and mousse (raspberry or chocolate) for dessert.

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. Lunch pricing is valid until 2 p.m.

Cuban Sandwich

Sliced ham, roasted pork, Swiss cheese and dill pickle served warm on a Kaiser roll, with roasted red potatoes

Philly Steak Sandwich

Sliced rib eye, sautéed peppers, onions and mushrooms with provolone cheese on toasted French bread, with roasted red potatoes

Grilled Albacore Tuna Mel

Albacore tuna on rye with tomato, onion and cheddar cheese, with roasted red potatoes

Chicken Salad Sandwich

Cranberry pecan chicken salad croissant with baby greens and brie cheese, with house-made kettle chips

Roast Beef Sandwich

Slow-roasted sliced beef on croissant with lettuce, tomato, Swiss cheese and basil pesto mayonnaise, with house-made kettle chips

Grilled Chicken Caesar Wrap

Sliced grilled chicken breast with romaine, black olives, Parmesan cheese and Caesar dressing in a spinach tortilla, with house-made kettle chips

Tomato Caprese Pesto Wrap

Sliced tomatoes, fresh mozzarella cheese, basil and roasted red peppers with pesto served in a tomato tortilla, with house-made kettle chips

Vegetarian Wrap

Roasted fresh vegetables, lettuce, tomato and lemon basil aioli, with house-made kettle chips

Vegan + Gluten-Free Wrap

Black bean, toasted corn and avocado lettuce wrap with fresh salsa, with house-made kettle chips

LUNCH | SPECIALTY SALADS

Includes coffee, hot tea and raspberry or chocolate mousse for dessert.

Pricing based per person. Lunch pricing is valid until 2 p.m.

Chicken Caesar Salad

Sliced grilled chicken breast with fresh romaine tossed with a classic Caesar dressing and Parmesan cheese, garnished with garden vegetables and seasoned croutons

Gorgonzola and Pear with Chicken Salad

Sweet pear, salty Gorgonzola cheese, pecans and crispy chicken tenderloin on mixed greens with lemon vinaigrette

Chef's Salad

Bed of mixed greens topped with hard-boiled eggs, cucumbers, tomatoes and cheese, finished with ham, turkey and chicken, served with house dressing

Spinach Salad

Baby spinach and bacon with sliced fresh fruits, caramelized pecans and raspberry Dijon vinaigrette

Black and Blue Salad

Sliced steak on chopped romaine and spinach, grape tomatoes, pine nuts, blue cheese and pickled red onions with blue cheese dressing

Feta Iceberg Wedge Salad

with bacon, grape tomato, chopped chives and creamy ranch dressing

LUNCH | BUFFETS

All luncheon buffets include tableside service of coffee and hot tea.
Minimum 50 guests required. Pricing based per person. Lunch pricing is valid until 2 p.m.

CLASSIC






Two Entrées
Three Entrées

Salads

Includes freshly baked baguette rolls and butter
Crisp blend of lettuce hearts with tomato,
English cucumber, blue and cheddar cheeses,
seasoned croutons, and assorted dressings and vinaigrette
Honey Dijon slaw
Creamy red bliss and herb potato salad

Entrées

Please select entrées from the choices below.

Chicken breast piccata with white wine lemon caper cream
Grilled breast of chicken with brie cheese,
bacon, chopped figs, and balsamic glaze 
Grilled and smoked pork loin with ancho chili lime drizzle 
Italian-style roasted bone-in chicken 
Parmesan-crusted Icelandic cod with roasted garlic cream
Sliced beef sirloin with wild mushroom demi-glace 
Ricotta and Parmesan stuffed shells with marinara 

Accompaniments


Parmesan herb-roasted Yukon Gold potatoes
Steamed cauliflower, broccoli and grape tomato
with tarragon butter

Dessert

Chocolate mousse

FIESTA

Salads

Southwest black bean and toasted corn pasta salad
Tomato, cucumber and chickpea salad
with citrus vinaigrette 

Entrées and Accompaniments

Soft tortillas and tri-colored tortilla chips  



Fajita chicken 

Seasoned ground beef 

Mexican rice   

Refried pinto beans 

Nacho cheese sauce  

Sour cream, shredded lettuce, diced tomato, salsa,
guacamole, shredded cheddar cheese and diced onion  

Dessert

Cinnamon churros 

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LUNCH | BUFFETS

All lunch buffets include tableside service of coffee and hot tea.
Minimum 50 guests required. Pricing based per person. Pricing is valid until 2 p.m.


SALADS, SOUPS & SWEETS

Salads

Seasonal mixed greens salad, with cheddar and blue cheeses, English cucumber, grape tomato, croutons and house selection of dressings 

Creamy red bliss and herb potato salad 

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

Caesar salad 



Soups

Select two house-made soups from list below.
Crackers, fresh baked dinner rolls and butter included.


Mediterranean 

Clam chowder


Chicken noodle

Cream of asparagus  

Broccoli cheddar  

Potato leek 

Dessert

Assortment of brownies and cookies 

ITALIAN

Salads

Includes fresh Italian bread and butter 

Classic Caesar salad 

Antipasto salad with bocconcini mozzarella cheese balls, mini penne pasta, roasted peppers, julienned Genoa salami, mixed olives and Parmesan cheese

Entrées and Accompaniments

Three-cheese beef lasagna

Tuscan chicken 

Garlic basil roasted red potatoes 


Green beans with lemon 

Dessert

Lemon white chocolate mousse 

ALL-AMERICAN

Salads

Includes assortment of baguette rolls and cornbread muffins with butter 

Crisp blend of lettuce hearts with tomato,

English cucumber, blue and cheddar cheeses,

seasoned croutons and assorted dressings and vinaigrette 

House-made potato salad  

Lemon poppy seed slaw with dried cranberries  

Entrées and Accompaniments


Fried chicken

Roasted pork loin with South Carolina mustard barbecue sauce 

Fresh mashed potatoes with gravy 

Buttered sweet corn  

Dessert


Strawberry shortcake 


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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DINNER | PLATED COMBINATIONS








Choose one entrée selection, 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-glaze 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-crust 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 

PLATED TRIFECTA

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



DINNER | PLATED CHILDREN'S MEALS


One entrée selection per group


Plated Children's Meals | price per person

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 



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  

GOURMET PLATED DESSERT

Please choose one of the following (served tableside).

New York-style cheesecake
with strawberry sauce | price per slice 

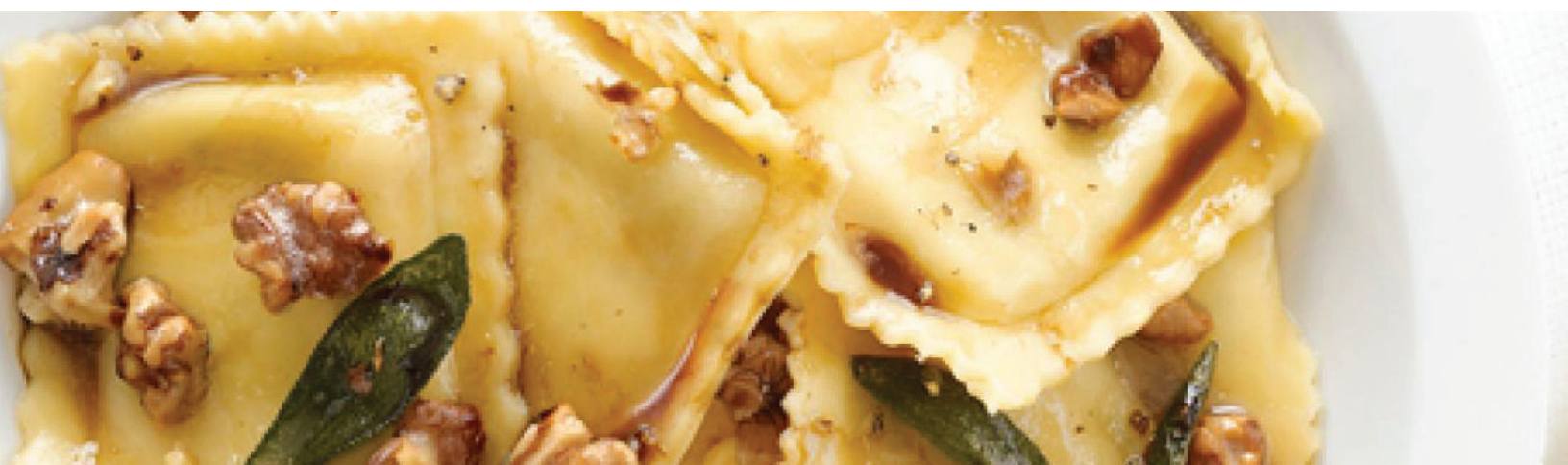
Chocolate mousse cake
with raspberry coulis | price per slice 

Dutch apple pie with caramel sauce | price per slice 

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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-glaze 

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 

GOURMET PLATED DESSERT

Please choose one of the following (served tableside).

New York-style cheesecake
with strawberry sauce | price per slice 

Chocolate mousse cake
with raspberry coulis | price per slice 

Dutch apple pie with caramel sauce | price per slice 

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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 
- vPork 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, with a minimum purchase per person from our hors d'oeuvre menus.

Based on 1 hour of service.
Chef or attendant required at each where noted.

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 for additional +5.50

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

HORIZONS
ART OF HOSPITALITY

 Gluten-free

 Vegan

 Vegetarian

- All prices listed are subject to 22% service charge and 6% sales tax.
- Invoices will reflect a 3% payment processing fee. If payment is made via Debit card, Cash or Check, this fee will be waived.
- Off-site catering option to include delivery and transportation fees.



STONE-FIRED PIZZAS | BUFFET-STYLE MOBILE PIZZA OVEN

Chef or attendant required at each.

Pizza oven setup fee required.

Three Pizza Styles | price per person

Three Pizza Styles & Choice of Salad | price per person

Three Pizza Styles, Choice of Salad & Two Sides | price per person

CLASSIC

Cheese pizza with marinara sauce, fresh mozzarella and provolone cheeses

Pepperoni pizza with marinara sauce, fresh mozzarella and provolone cheeses, and Tavolini pepperoni

Meat Lovers pizza with marinara sauce, fresh mozzarella and provolone cheeses, sweet Italian sausage, bacon and Tavolini pepperoni

Margherita pizza with marinara sauce, fresh mozzarella cheese, basil and extra virgin olive oil

Hawaiian pizza with marinara sauce, fresh mozzarella and provolone cheeses, ham and pineapple

Vegetarian pizza with marinara sauce, fresh mozzarella cheese, artichoke hearts, baby spinach and roasted bell peppers

SIGNATURE

BBQ Chicken pizza with grilled chicken, jack, cheddar and fresh mozzarella cheeses, barbecue sauce, onion, tomato, fresh cilantro and crispy bacon

The Godfather pizza with fresh mozzarella cheese, sweet Italian sausage, Tavolini pepperoni, capicola ham, roasted mushrooms, peppers, garlic, marinara sauce and Kalamata olives

Grande Verde pizza with basil, pesto, fresh feta and mozzarella cheeses, red onion, artichoke hearts and baby spinach

Seafood Bianca pizza with clam sauce, provolone cheese, seared tiger shrimp, cremini mushrooms, chopped sea clams and arugula

Buffalo Chicken pizza with buffalo sauce, shredded chicken breast, fresh mozzarella, blue and cheddar cheeses, red onion, sliced scallions and ranch dressing

SALADS

Classic Caesar salad with chopped romaine, herbed croutons, grape tomatoes, Parmesan cheese and Caesar dressing

Greek salad with Romaine, cucumber, tomato, mixed olives, feta cheese, green peppers, red onion with a red wine oregano vinaigrette

SIDES

Gemelli pasta with your choice of marinara, Alfredo or basil pesto sauce

Four-cheese macaroni and cheese

Garlic bread sticks with marinara sauce

Fresh vegetable crudité with ranch dipping sauce

Baked ziti pasta with marinara sauce and mozzarella cheese

HORIZONS
ART OF HOSPITALITY

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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. price per person



ICE CREAM BAR

Chef or attendant required. Based on 1 hour of service.

CHIPS, SALSA & GUACAMOLE

Chips & Dips Olé

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

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. price per person

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.

HORIZONS
ART OF HOSPITALITY

-  Gluten-free
-  Vegan
-  Vegetarian

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- Off-site catering option to include delivery and transportation fees.



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,
Cranberry-Orange Spritzer	raspberry, watermelon

LIQUOR, BEER & WINE PACKAGES

House Brands

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.

Two Hours Four Hours
Three Hours Five Hours

Name Brands*

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.

Two Hours Four Hours
Three Hours Five Hours

Premium Brands*

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.

Two Hours Four Hours
Three Hours Five Hours

Temple Theatre Name Brands*

Includes select name brands of Bacardí Superior white rum, Captain Morgan spiced rum, Beefeaters gin, Tito's 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.

Two Hours Four Hours
Three Hours Five Hours

BEER, WINE & SOFT DRINK PACKAGE

Selections to include:

domestic bottled beer, house wines and soft drinks
Two Hours Four Hours
Three Hours Five Hours

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 (additional price per person)

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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BEVERAGE PACKAGES | MOCKTAILS

Prices based per person.

Mocktails

(5 consecutive hours)

Includes soft drinks, juices, iced tea and three mocktails selected 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



BEVERAGE PACKAGES | SPECIALTY

Pricing based per person.

Champagne Punch

(Minimum 25 guests for fountain display)

Alcoholic Champagne punch in Champagne fountain;
includes soft drinks, juices, iced tea and lemonade
served to guests in Champagne glasses.

Wine

Includes house wines served to guests as they arrive
and throughout the meal period.

Soft drinks, juices, iced tea and lemonade

Add non-alcoholic punch served throughout your event.
Additional price per person

Non-Alcoholic

Includes soft drinks, juices, iced tea and
lemonade served throughout your event.

HORIZONS
ART OF HOSPITALITY

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CHAMPAGNE & WINE

CHAMPAGNE & SPARKLING WINE

Moët & Chandon Imperial Brut, France
 Dom Perignon 2013, France
 Veuve Cliquot Brut Yellow Label, France
 Chandon Brut Classic, California

WHITE WINES

Cakebread Chardonnay Reserve, Napa Valley
 William Hill Chardonnay, Napa Valley
 Gary Farrell Chardonnay, Russian River Valley

RED WINES

Gary Farrell Pinot Noir, Russian River Valley
 Mark West Pinot Noir Black, California
 Ferrari-Carano Cabernet Sauvignon, Alexander Valley
 Chateau St. Jean Cabernet Sauvignon, California
 Decoy by Duckhorn Cabernet Sauvignon, Napa Valley
 Sequoia Grove Cabernet Sauvignon, Napa Valley
 Cru Cabernet Sauvignon 2019, Napa Valley
 Jordan Cabernet Sauvignon, Alexander Valley

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DESSERTS | MINIATURE DESSERTS & BARS

Please allow a minimum of 10 days notice for preparation.

Desserts | price per dozen

Almond Marzipan

Almond cake with a layer of marzipan, coated in white or dark chocolate and garnished with a buttercream rosebud, choice of color

Cannoli

Crunch shell filled with sweetened ricotta cheese, chocolate and almonds, garnished with chocolate shavings on the ends and dusted with powdered sugar

Cheesecake Square

New York-style cheesecake with graham cracker crust

Éclair

Choux pastry filled with vanilla pastry whipped cream, dipped in chocolate and drizzled with white chocolate

Fruit Tart

Sucrée shell filled with vanilla pastry cream and topped with a variety of fresh fruit

Lemon Tart

Sucrée shell filled with lemon curd and topped with a dollop of Chantilly cream

Truffle Dome

Flavors: Raspberry, strawberry, chocolate: Sucrée disk topped with flavored ganache, glazed in chocolate or white chocolate

Bars | price per dozen

Caramel Cashew Bar

Oatmeal shortbread crust layered with caramel, cashews and butterscotch chips, with a light crumb topping

Cream Cheese Brownie

Rich chocolate brownie swirled with cream cheese filling and topped with chocolate chips

Fudge Bar

Rich chocolate-walnut brownie, topped with chocolate fudge glaze and chopped walnuts

Magic Bar

Oreo cookie crust with coconut, walnuts, butterscotch chips and chocolate chips



DESSERTS | MINIATURE SEASONAL BARS

Please allow a minimum of 10 days notice for preparation.

Seasonal Bars | price per dozen

Oreo Brownie

(February Only)

Chocolate brownie blended with Oreo cookie chunks and topped with buttercream and crushed Oreos

Mint Brownie Bar

(March Only)

Rich chocolate brownie layered with a mint filling and topped with chocolate glaze

Lemon Bar

(April-August Only)

Buttery shortbread, layered with a double lemon filling, topped with powdered sugar

S'more Bar

(April-August Only)

Chocolate, graham crackers and marshmallows

Caramel Apple Bar

(September-October Only)

Buttery shortbread crust layered with apples, caramel and pecans, topped with a light crumb topping

Pumpkin Bar

(November Only)

Creamy pumpkin pie in a bar, with oatmeal crust, topped with cinnamon crumble

Cream Cheese Peppermint Brownie

(December Only)

Rich chocolate brownie swirled with peppermint cream cheese filling and topped with peppermint pieces



DESSERTS | GOURMET CUPCAKES

Gourmet cupcake filled and decorated with fruit or chocolate toppings.

Gourmet cupcakes may be changed to have rosebud or rosette in place of fruit or chocolate topping – your choice of color.
Please allow a minimum of 10 days notice for preparation.

price per dozen

Almond Joy

Chocolate cake filled with coconut ganache iced with chocolate buttercream, garnished with toasted coconut and almonds, drizzled with chocolate

Banana Split

White cake filled with banana ganache and sliced strawberries, iced with white chocolate buttercream, garnished with strawberries, banana chips and walnuts

Banana Walnut

Banana walnut cake filled with banana ganache, iced with caramel buttercream, garnished with walnuts and banana chips

Black Forest

Chocolate cake filled with cherry pie filling, iced with buttercream, garnished with chocolate shavings and chocolate pieces

Black & White Delight

Chocolate cake filled with white chocolate ganache, iced with white chocolate buttercream, garnished with chocolate glaze and marble points

Boston Cream

White cake filled with pastry cream, topped with chocolate glaze, garnished with Chantilly cream and chocolate shavings

Cannoli

White cake filled and topped with cannoli filling, garnished with chocolate drizzle, chocolate curls and almonds

Carrot Walnut

Carrot cake filled and iced with cinnamon ganache, garnished with walnuts and buttercream carrots

Chocolate Malt

Chocolate cake filled with malt ganache, iced with chocolate ganache, garnished with chocolate curls and malted milk balls

Chocolate Peanut Butter

Chocolate cake filled with peanut butter ganache, iced with chocolate buttercream, garnished with peanut butter glaze, chocolate drizzle and chopped peanuts

Chocolate Raspberry

Chocolate cake filled with raspberry ganache, iced with chocolate buttercream, garnished with chocolate curls and fresh raspberries

Chocolate Strawberry

Chocolate cake filled with strawberry ganache, iced with chocolate buttercream, garnished with marbled curls and fresh strawberries



DESSERTS | GOURMET CUPCAKES

Gourmet cupcake filled and decorated with fruit or chocolate toppings.

Gourmet cupcakes may be changed to have rosebud or rosette in place of fruit or chocolate topping – your choice of color.
Please allow a minimum of 10 days notice for preparation.

price per dozen

Chocolate Velvet

Chocolate cake filled and iced with chocolate ganache, garnished with chocolate curls and chocolate pieces

Coconut Dream

White cake filled with coconut ganache, iced with buttercream, garnished with toasted coconut

German Chocolate

Chocolate cake filled and iced with German chocolate buttercream, garnished with chocolate pieces

Lemon Shock

White cake filled with lemon curd, iced with white chocolate buttercream, garnished with toasted almonds and lemon curd

Lemon Cream

White cake filled and iced with lemon ganache, garnished with lemon curd

Orange Cream

White cake filled and iced with orange ganache, decorated with orange ganache rosebuds

Raspberry Lemonade

White cake filled with raspberry lemon curd, iced with white chocolate buttercream, garnished with raspberry lemon curd

Snickerdoodle

White cake filled with cinnamon ganache, iced with buttercream, garnished with cinnamon sugar

Snickers

Chocolate cake filled with salted caramel ganache, iced with chocolate buttercream, garnished with Snickers pieces and salted caramel sauce

Strawberry Amaretto

White cake filled with amaretto ganache and sliced strawberries, iced with white chocolate buttercream, garnished with strawberries and almonds

Vanilla Strawberry

White cake filled with strawberry ganache, iced with buttercream, garnished with fresh strawberries

White Chocolate Raspberry

White cake filled with raspberry ganache, iced with white chocolate buttercream, garnished with white chocolate curls and fresh raspberries

White Velvet

White cake filled and iced with white chocolate ganache, garnished with white chocolate ganache rosebuds



DESSERTS | CELEBRATION CAKES

All prices listed below include choice of white, chocolate, or marble cake.
Please allow a minimum of 10 days notice for preparation.

Half Sheet Cake (serves 40-50)

Full Sheet Cake (serves 80-100)

Standard Icing


Buttercream

Choice of Ganache Filling or Buttercream 

Specialty Cake Flavors

Carrot Walnut or Banana Walnut Cake 

Specialty Icing Flavors

White Chocolate, Dark Chocolate, Cream Cheese, Caramel 

Standard Decoration

Roses, Mini Rosettes, Daisy Flower, Balloons,
Polka Dots and Bubble Line

May be additional charge for additional decorations.



DESSERTS | ICE CREAM BAR

Minimum of 50 guests required.
Chef or attendant required.
Based on 1 hour of service.



Ice Cream Bar

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'

Birthday Cake

Chocolate Velvet

Dairy Farmers Delight

Double Stuffed Oreo® Cookie

LegenDairy Vanilla

Lemon Blueberry

Main Street Choffee

Michigan Sugar Cookie

Mixed Berry Crisp

Show Me The Dough

Strawberry Fields Forever

Udderly Buttery Pecan

Uptown Funk



DESSERTS | SIMPLY SWEET BUFFET

Pricing based per person.

Simply Sweet Buffet

Ornate glass containers filled with:

Gourmet jelly beans

Red Vine licorice

Malted milk balls

Wrapped chocolates

M&M candies

Gummy bears

Butterscotch candies

Silver scoops and treat bags provided
for guests to select their favorite sweets.



MEETING BREAKS

Includes regular and decaffeinated coffee and canned soft drinks.
Based on one hour of service. Pricing based per person.

Cookie Break

Assortment of cookies including:

Chocolate chip 

Peanut butter 

Oatmeal raisin 

Health Nut

Granola bars 

Whole fresh fruit 

Assorted yogurt with granola 

Break Refreshments Only


Coffee

Decaffeinated coffee

Hot tea


Assorted canned soft drinks

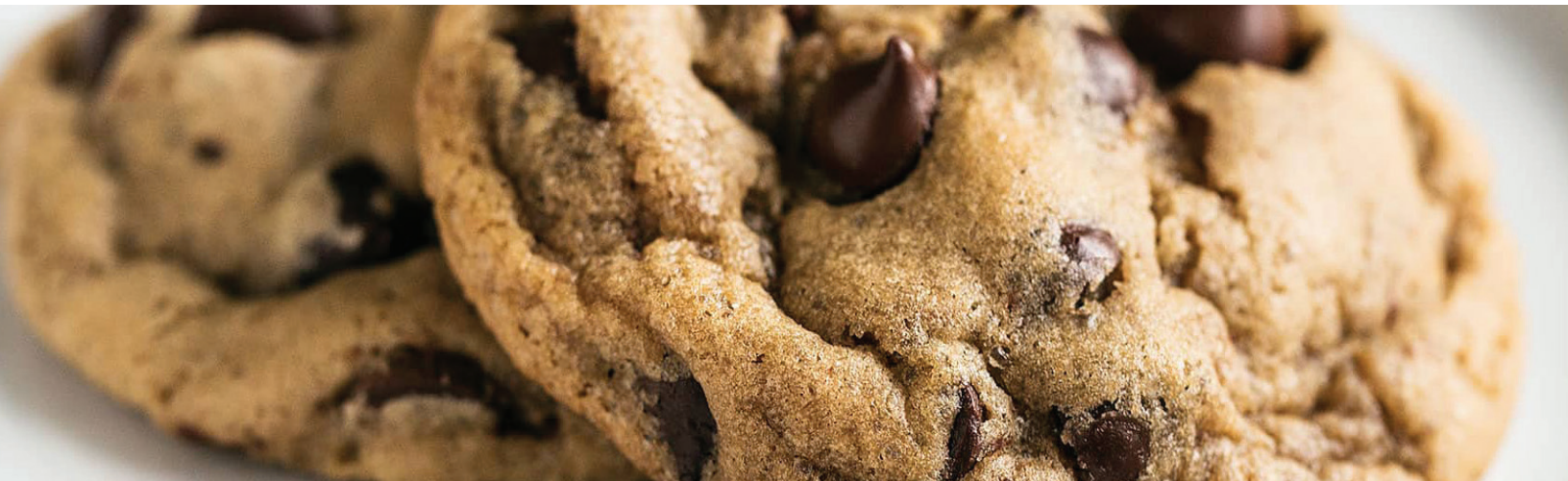
Pretzel Break

Jumbo soft pretzels with mustard and cheese sauce 

Old-Fashioned Popcorn Station

Fresh buttered popcorn displayed in bushel baskets
atop an old-fashioned market cart.

Guests choose from sweet and savory seasonings. 



BEREAVEMENT | LUNCHEONS

Please accept our sincere condolences from the entire HORIZONS Conference Center staff. Planning a celebration of life luncheon isn't an easy task, so let our professional and experienced staff assist your family during this difficult time.

Our culinary team will masterfully create a three-course, single entrée or duet combination meal to serve your family and friends.

Single Entrée Meal

Duet Combination Meal

Bereavement luncheon pricing is valid until 2 p.m.

CHEF'S SELECTION OF PREMIERE ENTRÉE(S)

Garden fresh salad with house dressing

Fresh baked rolls

Fresh vegetable and starch accompaniments

Dessert

Tableside service of coffee, tea, soft drinks, juice and lemonade

Complimentary private room

HORIZONS
ART OF HOSPITALITY

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BEREAVEMENT | DINNERS

Please accept our sincere condolences from the entire HORIZONS Conference Center staff. Planning a celebration of life dinner isn't an easy task, so let our professional and experienced staff assist your family during this difficult time.

Our culinary team will masterfully create a three-course, single entrée or duet combination meal to serve your family and friends.

Single Entrée Meal

Duet Combination Meal

CHEF'S SELECTION OF PREMIERE ENTRÉE(S)

Garden fresh salad with house dressing

Fresh baked rolls

Fresh vegetable and starch accompaniments

Dessert

Tableside service of coffee, tea, soft drinks, juice and lemonade

Complimentary private room

HORIZONS
ART OF HOSPITALITY

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- Off-site catering option to include delivery and transportation fees.



OFF-SITE CATERING

Delivery and transportation fees will apply.

All off-site catered events include:

- Professional event planning
- Private banquet manager on site
- Full service by HORIZONS staff
- Setup and cleanup
- Silk florals for food stations
- Plasticware, cutlery and paper napkins

FOOD & BEVERAGES

Prices based per person.

Select your food choices from any HORIZONS menu.

Off-site Beer, Wine & Soft Drink Package

Selections include:

domestic bottled beer, house wines and soft drinks

Two Hours Four Hours
Three Hours Five Hours

Enhancements

We love creating enhancements designed to fit your personality and theme. Choose from the three options below or we'll be happy to customize an enhancement or station just for you. The sky's the limit – if you can dream it, we can build it!

Champagne Toast additional price per person

Butler-Passed Wine Service

Coffee Station

SERVICES & RENTALS

Talk to your HORIZONS event coordinator about our extensive inventory of specialty items and rentals to enhance your event.

Professional services and add-ons from our in-house team

Creative décor and floral arrangements

Centerpieces

Specialty napkin treatments

Backdrops and themed props

Bar service

Audio-visual

Chef-designed menus

Cakes and desserts

Handcrafted ice cream

Rentals

Tents

Tables and chairs

Colored linens and table runners

Chinaware

Specialty lighting

Dance floors and more

HORIZONS
ART OF HOSPITALITY

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- Off-site catering option to include delivery and transportation fees.





TEMPLE THEATRE CATERING

All Temple events catered by HORIZONS include:

- Professional event planning
- Private banquet manager on site
- Full service by HORIZONS staff
- Knee-length linen, china, silver and stemware
- Setup and cleanup

FOOD & BEVERAGES

Prices based per person.

Select your food choices from any HORIZONS menu.

Temple Theatre Liquor, Beer & Wine Package

Includes select name brands* of Tito's Vodka, Jack Daniel's, 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.

- Two Hours Four Hours
- Three Hours Five Hours

Enhancements

We love creating enhancements designed to fit your personality and theme. Choose from the list below or we'll be happy to customize an enhancement or station just for you. The sky's the limit – if you can dream it, we can build it!

Champagne Toast

Butler-Passed Wine Service

(Please select from our Wine List of with our House Selected Wines - Price based on Wine Selections)

Martini Bar & Ice Luge
(Price varies per design)

Specialty Drink Station

Gourmet Coffee Station

SERVICES & RENTALS

Talk to your HORIZONS event coordinator about our extensive inventory of specialty items and rentals to enhance your event.

Additional professional services from the HORIZONS team

- Creative décor and floral arrangements
- Centerpieces
- Colored linens and table runners
- Specialty napkin treatments
- Specialty lighting
- Backdrops and themed props
- Audio-visual

Rooms and Stage Rental Rates

A cleaning fee and staffing fee (includes two ushers and one security officer) will be charged in addition to rental fees.

1st Floor Leopard Lounge

Dining Capacity – 100

2nd Floor Premier Room

Dining Capacity – 150

3rd Floor Ballroom & Balcony

Dining Capacity – 270

Stage**

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**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.



Experience the Art of Hospitality

Since HORIZONS Conference Center opened its doors in 1996, our team has been honored to host thousands of conferences, trade shows, corporate and community events, as well as a wide array of special occasions to mark life's most important milestones. With over 40,000 square feet of flexible event space, HORIZONS offers myriad venue options for events ranging from small gatherings to large galas. If this is your first introduction to HORIZONS, you will quickly learn that we are much more than a venue ... we are your event planning partner. Whether you are considering an event at our main site, at the Temple Theatre or any location you choose, creating memorable experiences is our specialty! Come to us with your event objectives, creative 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 inquiry@horizonscenter.com.



Photography by:
Nicole McNeil Photography
Thortography

[f](#) [i](#) [@](#)HORIZONSconfctr
[p](#) [@](#)horizonscenter

HORIZONS
ART OF HOSPITALITY

HORIZONS Conference Center

6200 State Street | Saginaw, Michigan
(989) 799-4122

inquiry@horizonscenter.com
horizonscenter.com

celebrations | business & community events | catering & more



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