

WALDENWOODS

BANQUET AND CONFERENCE CENTER



To all our future Waldenwoods couples,

Our staff at Waldenwoods Banquet & Conference Center wishes to extend our sincere thank you for your interest in Waldenwoods for your special day. Waldenwoods is one of Michigan's most unique wedding venues, nestled among 400 acres of beautiful rolling countryside and overlooking the scenic shores of a private, spring-fed lake.

When you select Waldenwoods for your special day, you and your guests will experience the historical feel of a time when life was simple and the present, where quality, convenience, and service are paramount. If you decide to book your wedding at Waldenwoods we can assure you that you, your family and your guests will experience the highest level of planning, individualized attention, exceptional cuisine, and outstanding guest service. We realize that each couple has their own dreams for their special day, so don't be afraid to inquire if you have something unique in mind. We specialize in doing all the "little things" just right.

Thank you & our very best wishes!
Your Waldenwoods Team

2975 Old US-23 Howell, MI 48855
(810)632-6401 banquets@waldenwoods.com

CROMAINE HALL

GUEST COUNT MAXIMUM OF 250



May-October

PEAK SEASON

FRIDAY

Guest Count Minimum - 125

\$72 per adult guest

SATURDAY

Guest Count Minimum - 175

\$82 per adult guest

SUNDAY

Guest Count Minimum - 100

\$62 per adult guest

\$28 Children ages 2-12

No charge for children under 2

November-April

OFF SEASON

FRIDAY

Guest Count Minimum - 75

\$67 per adult guest

SATURDAY

Guest Count Minimum - 100

\$72 per adult guest

SUNDAY

Guest Count Minimum - 50

\$58 per adult guest

\$28 Children ages 2-12

No charge for children under 2

21% service charge & 6% sales tax will be added.

25% deposit required at time of booking.

All cards transactions will incur a 4% convenience fee.

LAKEVIEW TENT

GUEST COUNT MAXIMUM OF 300

May-October

PEAK SEASON

FRIDAY

Guest Count Minimum - 125

\$67 per adult guest

SATURDAY

Guest Count Minimum - 150

\$72 per adult guest

SUNDAY

Guest Count Minimum - 100

\$58 per adult guest

\$28 Children ages 2-12

No charge for children under 2



21% service charge & 6% sales tax will be added.

25% deposit required at time of booking.

All cards transactions will incur a 4% convenience fee.

SUNSHINE COVE

GUEST COUNT MAXIMUM OF 150

May-October

PEAK SEASON

FRIDAY

Guest Count Minimum - 75

\$67 per adult guest

SATURDAY

Guest Count Minimum - 100

\$72 per adult guest

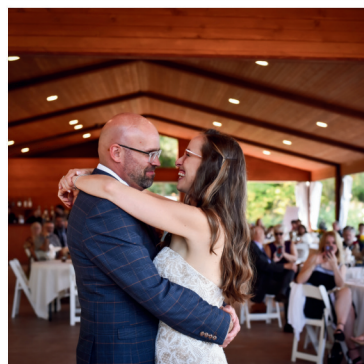
SUNDAY

Guest Count Minimum - 50

\$58 per adult guest

\$28 Children ages 2-12

No charge for children under 2



21% service charge & 6% sales tax will be added.

25% deposit required at time of booking.

All cards transactions will incur a 4% convenience fee.

Wedding Package Includes

6 HOURS OF HALL RENTAL

You receive 6 hours of hall rental to utilize for your cocktail hour and reception.

HOR D'OEUVRES

Select 2 hot and 2 cold hor d'oeuvres from our menu for your cocktail hour.

DINNER

Select 2 entrees, 1 salad with 2 dressings, 1 starch, and 1 vegetable from our menu.

Choose a plated or buffet meal service for Croomline Hall, and buffet for the Lakeview Tent and Sunshine Cove. An optional plated duet upgrade is available for all venues, see Additional Enhancements for details.

ROOM SETTINGS

Standard tables, chairs, lap-length linens and napkins in white or ivory, silverware, and glassware are included.

COMPLIMENTARY TASTING EVENT

We offer a complimentary spot for all booked couples at our annual Couple's Tasting event. You will be able to sample some of our wonderful food selections as well as our excellent service.



Additional Enhancements

CEREMONY SITE - \$1600

Each of our 3 unique venues has a private ceremony site on the beautiful front lawn located lakeside on picturesque Lake Walden. An on-site ceremony can be added on to any reception booked at Waldenwoods. Our ceremony site usage fee includes: separate time for ceremony, rehearsal time, set-up and take down of high quality white padded ceremony chairs, and assistance with your ceremony.

GETTING READY SUITE - \$600

With a booked reception, you may reserve a Getting Ready Suite for the entire day of your wedding. It includes lunch for up to 12 guests and non-alcoholic beverage service.

-Champagne and mimosas available upon request (+ \$25 per bottle)

DRESSING ROOM - \$90

With a booked reception, based on availability, you may reserve our Dressing Room located in the Sunshine Lodge for the day of your wedding.

EXTRA HALL & BAR TIME - \$6 PER PERSON PER HALF HOUR

Extend your hall time beyond the standard 6 hours.

OUTDOOR COCKTAIL HOUR - \$500

This includes the standard two hot and two cold hors d'oeuvres and adds three bistro and three high top tables with linens set out on the front lawn of your venue.

-Cromaine Hall outdoor cocktail hour also includes an outdoor bar and hors d'oeuvres station.

-Lakeview Tent and Sunshine Cove outdoor cocktail hour also includes the passed hors d'oeuvres service.

PASSED HORS D'OEUVRES - \$500

Have your hors d'oeuvres passed around by Waldenwoods staff with white glove service for your guests to enjoy during cocktail hour.

SPARKLER SEND-OFF SERVICE - \$4 PER PERSON

Includes a display of 36in sparklers for your guests to hold for this beautiful photo opportunity. Our staff will be there to assist your guests.

PERSONAL TOUCH SERVICE - \$1000

Add on our personal touch service for extra help with both setup and tear down of your personal décor. Contact us for more information!

PLATED DUET STYLE - \$10 PER PERSON

This plated meal service includes a pairing of two selected entrees, with a plated salad service in the Cromaine Hall, and family-style service of salad and rolls for the Lakeview Tent and Sunshine Cove.

LINEN UPGRADES

Color Napkins Upgrade (+.50 per napkin)

Specialty Napkin fold (+.50 per napkin)

Floor Length linen upgrade (+ 13 per table)

-Upgrade to floor length linen for your guests tables, Ivory, White, Navy or Black

Bar Packages

NON-ALCOHOLIC - \$12 PER GUEST

Includes all standard package beverage service of non-alcoholic items: pop, tea, coffee, and lemonade. Anyone under the age of 21 will be priced under this package.

BEER & WINE - \$23 PER GUEST

Includes choice of one domestic beer, three house brand wines, and all non-alcoholic package items.

HOUSE - \$26 PER GUEST

Includes house liquors, choice of one domestic beer, three house brand wines, all non-alcoholic package items, and a champagne toast for the head table.

House Liquors-

Vodka Gin Rum Spiced Rum Peach Tree Schnapps Scotch Amaretto
Whiskey Bourbon

PREMIUM - \$31 PER GUEST

Includes premium liquors, choice of two domestic beers, three house brand wines, all non-alcoholic package items, and a champagne toast for all guests.

Premium Liquors-

Tanqueray Gin Bacardi Rum Captain Morgan Spiced Rum Peach Tree
Schnapps Dewar's Scotch Tito's Vodka Canadian Club Whiskey Jim Beam
Jack Daniel's Whiskey Amaretto Bailey's Irish Cream Kahlua

MICHIGAN SIGNATURE - \$35 PER GUEST

Includes premium liquors, choice of one domestic beer and one Michigan beer, two house brand wines and two Michigan wines, Michigan hard cider, all non-alcoholic package items, and a champagne toast for all guests.

Premium Liquors-

Grey Goose Vodka Valentine 'White Blossom' Vodka New Holland Fresh Water
Rum Malibu Rum Bacardi Rum Captain Morgan Spiced Rum Tanqueray Gin
Detroit City Bourbon Jack Daniel's Whiskey Amaretto Crown Royal
Whiskey Dewar's Scotch Bailey's Irish Cream Kahlua Peach Tree Schnapps

Beer and Wine Selections

DOMESTIC BEER

Budweiser Bud Light Miller Lite Labatt Labatt Light Coors Light

MICHIGAN BEER

Bell's Short's Founders

HOUSE WINE

Moscato Chardonnay Cabernet Sauvignon Merlot Pinot Noir Pinot Grigio Riesling

MICHIGAN WINE

Dablon Flying Otter Tabor Hill Cherry Creek Spicer's

Bar Upgrades

CHAMPAGNE TOAST - \$4 PER GUEST

Add a champagne toast for all guests.

-Must have bar package containing alcohol to add this upgrade.

NON-ALCOHOLIC SPARKLING WINE TOAST - \$3 PER GUEST

Add a champagne toast for all guests.

-Must have bar package containing alcohol to add this upgrade.

WINE POUR - \$10 PER GUEST

Includes one wine pour during dinner.

-Must have bar package containing alcohol to add this upgrade.

OTHER REQUESTS

Contact us to inquire about ordering specific/additional items or for any special requests.



MENU

Hot Hors D'oeuvres (select 2)

BRIE & ONION TART WITH BACON JAM

A bite size flaky tart filled with a three-onion blend and brie cheese; baked to perfection and topped with a sweet and savory bacon jam.

MAPLE BACON WRAPPED DATES

Sweet dates filled with goat cheese then wrapped in savory bacon and brushed with maple syrup, herbs, and spices.

VEGETABLE SAMOSA - VG

A flaky pastry triangle filled with seasoned corn kernels, ground cashews, mild green chilies, and accented by a blend of eastern spices; served with house-made mango chutney.

THAI SWEET CHILI MEATBALLS

Savory oven-baked, all beef meatballs, tossed in a traditional Thai sweet chili sauce with garlic and Asian spices. This can be made *vegan upon request!*

RASPBERRY & BRIE CROSTINI - VT

Toasted baguettes blanketed with raspberry preserved and creamy brie cheese, garnished with fresh raspberry, balsamic reduction, and mint.

LAMB GYRO BITES

Petite pita bread stuffed with savory marinated lamb and served with vibrant and refreshing chef crafted tzatziki sauce.

PROSCIUTTO WRAPPED ASPARAGUS - GF

Fresh, tender asparagus and garlic herb Boursin cheese bundled together with thinly sliced prosciutto ham and delicately baked.

MINI CUBAN SLIDERS

Bite size sour dough sandwich rounds, lightly toasted and layered with pulled pork, ham, pickle, and Swiss cheese; served with a Dijon mustard dipping sauce.

CRAB CROSTINI

Premium real lump crab meat and cream cheese infused with a hints of citrus and Sriracha resting on toasted French baguette, blanketed with a blend of melted provolone and mozzarella cheeses.



*Brie & Onion Tart
with Bacon Jam*



Raspberry & Brie Crostini

CHEVRE & HONEY PHYLLO TRIANGLES - VT

Brown sugar dusted flaky phyllo triangle pockets filled with a creamy goat cheese and wildflower honey.

PHILLY STUFFED MUSHROOMS - GF

Thinly sliced Black Angus prime rib with caramelized sweet onion and sautéed bell peppers stuffed into a white mushroom cap then topped with a blend of provolone and mozzarella cheeses baked until bubbly.

VEGETABLE SPRING ROLLS - VG

A savory mix of green cabbage, onion, mushroom, red pepper, water chestnuts, and cilantro glass noodles with a hint of Asian-inspired seasoning; served with Thai peanut sauce.

ROASTED TOMATO & GOAT CHEESE BRUSCHETTA - VT

Heirloom tomatoes delicately seasoned, roasted, then placed on top of an artisan crostini with roasted garlic and herb goat cheese spread.

COCONUT CHICKEN FINGERS

Tender strips of all white meat chicken covered in a sweet coconut batter, fried crisp and golden; served with our house made pina colada dipping sauce.

TANDOORI CHICKEN SATAY - GF

Traditionally prepared chicken with yogurt and spices, bursting with the flavors of India; served with creamy Raita.

Cold Hors D'oeuvres (select 2)

AVOCADO TOAST DUET

Toasted baguettes with fresh avocado spread served two ways:

- Caprese style with fresh mozzarella, basil, heirloom tomatoes, and balsamic reduction
- Cold smoked Atlantic salmon with fresh dill, capers, and pickled red onion

BRUSCHETTA - VT

House-made garlic French baguette crisp served with freshly diced roma tomatoes, red onion, garlic and fresh Italian herbs then tossed in extra virgin olive oil, topped with fresh parmesan.

SEASONAL FRESH FRUIT DISPLAY - GF, VG

A bright and colorful assortment of the season's best fruit including melon, pineapple, and berries elegantly displayed.



Avocado Toast Duet

VEGETABLE CRUDITE - GF, VT

A bountiful selection of the season's best vegetables including broccoli, cauliflower, carrots, and cucumber colorfully displayed; served with a creamy house made dip.

CAPRESE SALAD SPIEDO - GF, VT

Fresh mozzarella ciliegine nestled with heirloom grape tomato on a sustainable bamboo skewer then drizzled with a rich balsamic reduction, olive oil, and fresh basil.

SMOKED SALMON CORNETS

Crisp and savory black sesame seed cones filled with a velvety mixture of cream cheese and cold smoked salmon with hints of fresh dill and lemon.

MARINATED CHEESE PLATTER - GF, VT

A savory collection of colby jack, sharp cheddar, and cream cheeses marinated with a flavorful combination of fresh herbs, garlic, and pimento served with an assortment of elegant crackers.

ZESTY LIME SHRIMP & AVOCADO SALAD

A light and flaky tomato pastry stuffed with shrimp and avocado with a zesty burst of flavor from freshly squeezed lime juice, cilantro and mild jalapeno.



MEDITERRANEAN OLIVE & SALAMI SKEWERS - GF

Elegant bamboo skewer with marinated olive, hard salami, and fresh mozzarella, then finished with smoked olive oil and diced pimento.

HUMMUS & RED PEPPER BITES - VT

Zesty Hummus and a colorful garnish of fire roasted red peppers, cucumber, parsley, and feta cheese layered into a bite size flaky pastry cup.



CUCUMBER CANAPES - GF, VT

Refreshing crisp English cucumber filled with herbed garlic cream cheese and succulent heirloom tomatoes.

PROSCIUTTO PINWHEELS - GF

Herb and garlic Boursin cheese and fresh basil rolled into thin sliced prosciutto ham and delicately served on a gourmet gluten free cracker then drizzled with a rich balsamic reduction.

Premium Hors D'oeuvres (upgrade per person)

BACON WRAPPED BEEF & GORGONZOLA - GF - +\$1

Center-cut beef tenderloin married with Italian blue-veined gorgonzola cheese wrapped in applewood smoked bacon.

SMOKED BRISKET CROSTINI - +\$2

Sliced artisan baguette topped with pulled smoked beef brisket and hickory BBQ sauce then topped with a creamy horseradish and blue cheese sauce.

BACON WRAPPED SEA SCALLOPS - +\$2

Savory sea scallops nestled in premium smoked bacon; served with tangy barbeque sauce.

DISPLAY OF REGIONAL & INTERNATIONAL CHEESES - VT - +\$3

Gourmet crackers served with the Chef's ever evolving selection of the season's best Artisan cheeses from around the world. Every tray is a unique creation and always elegantly displayed.

JUMBO SHRIMP COCKTAIL - GF - +\$3

Jumbo shrimp boiled in a lemon, dill, and red chili infused salt water; served chilled on ice with house made cocktail sauce.

CHARCUTERIE CUPS - +\$4

Artistic display of dried fruits, nuts, and gourmet crackers nestled around our Chef's ever- evolving selection of artisan cured meats and cheeses.

Salads (select 1)

CAESAR

Freshly cut romaine lettuce tossed in a traditional Caesar dressing then garnished with fresh grated Parmesan and crunchy croutons.

GARDEN - GF, VG

Freshly cut romaine with a collection of artisan lettuces garnished with English cucumbers and grape tomatoes.

MICHIGAN - GF, VG

Freshly cut romaine with a collection of artisan lettuces garnished with toasted pine nuts, dried cherries, English cucumber, and grape tomatoes.

*Salad dressings (choice of 2):
Ranch, Caesar, Poppyseed, Italian,
Raspberry Walnut Vinaigrette,
Balsamic Vinaigrette*



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Premium Salads (upgrade per person)

DELUXE TOSSED - VT - +\$2

Freshly cut romaine with a collection of artisan lettuces tossed with grape tomatoes, English cucumbers, red onion, sharp yellow cheddar cheese, and crunchy homemade croutons.

APPLE ORCHARD - GF, VT - +\$2

Freshly cut romaine with a collection of artisan lettuces drizzled with a creamy poppy seed dressing; garnished with smoked blue cheese crumbles, house made candied pecans, red onions, and fresh apple.



Apple Orchard Salad

Vegetables (select 1)

BROCCOLI FLORETS WITH FRESH HERBS & BUTTER - GF, VT

Hand cut broccoli florets cooked al dente and drizzled with melted butter and seasoned with fresh basil and parsley.

GREEN BEANS ALMONDINE - GF, VT

Fresh clipped green beans cooked al dente and tossed in a butter sauce with sweet hints of Amaretto and orange then garnished with freshly toasted almonds.

SEASONED GREEN BEANS - GF, VG

Trimmed fresh green beans cooked al dente then tossed in olive oil and a house blend of Italian herbs.

SAUTEED ZUCCHINI & YELLOW SQUASH - GF, VG

A duet of hand cut zucchini and yellow squash sautéed in olive oil with roasted red bell peppers, red onion, and a splash of white wine.

HARTLAND BLEND - GF, VT

Sautéed button mushrooms, red bell pepper, and purple onions tossed with fresh cut broccoli florets then accented with our special house blend of seasoning.

ROASTED BRUSSEL SPROUTS WITH BACON JAM - GF

Fresh brussel sprouts perfectly roasted and tossed in a sweet and savory onion bacon jam.



*Prosciutto Caprese Chicken with Roasted Red Skin
Potato Wedges and Hot Honey Carrots*

Premium Vegetables (upgrade per person)

LIGHTLY SEASONED ASPARAGUS - GF, VT - +\$1

Fresh asparagus sautéed al dente and lightly seasoned.

ROASTED ROOT VEGETABLES - GF, VT - +\$1

A colorful assortment of sweet and earthy roasted root vegetables including parsnip, carrot, beet, yam, and onion.

HOT HONEY GLAZED CARROTS - GF, VT - +\$1

Succulent whole roasted baby carrots basted with butter, fresh garlic, and chili infused honey for a sweet and savory blend.

ROASTED CAULIFLOWER MEDLEY - GF, VG - +\$1

Blend of fresh cauliflower, carrots, yellow squash, and bell pepper confetti roasted with olive oil and fresh thyme.

Starches (select 1)

ROASTED GARLIC RED SKIN WHIPPED POTATOES - GF, VT

Homemade rich and buttery whipped red skin potatoes infused with fresh, in-house roasted garlic.

ROASTED RED SKIN POTATO WEDGES - GF, VT

Freshly cut red skin potato wedges roasted to golden brown perfection then tossed in butter, fresh garlic, fresh parsley, and seasonings.

AU GRATIN POTATOES

Sautéed onions, sharp cheddar cheese, and sliced white potatoes mingle in a rich and creamy sauce and then baked to bubbly perfection.

SEASONED RICE - GF

Delicious and savory rice seasoned with fresh herbs and butter.

Premium Starches (upgrade per person)

SWEET POTATO & GRUYERE GRATIN - GF, VT - +\$1

Layers of sweet potatoes, savory Gruyere cheese, and custard; bursting with the flavors of fresh sage and rosemary.

GARDEN VEGETABLE PENNE RIGATE - VT - +\$1

Al dente penne rigate tossed in a house made garden vegetable marinara that features zucchini, squash, mushrooms, onions, and garlic.

FETTUCINE ALFREDO - VT - +\$2

Fettuccine pasta cooked al dente and tossed in a rich Alfredo sauce bursting with the flavor of fresh grated parmesan cheese.

PALOMINO CAVATAPPI - VT - +\$2

Delightful Cavatappi pasta cooked al dente then tossed with a homemade and decadent creamy tomato sauce with sautéed garden vegetables.

Entrees (select 2)

CROMAINE CHICKEN - GF

All natural chicken breast boldly seasoned with smoky paprika and then smothered in our own hot mustard sauce, smoked Gouda cheese, roasted red bell peppers, and crisp bacon.

LAKEVIEW LEMON CHICKEN

Lightly breaded all-natural chicken breast, pan-fried then drizzled with a decadent creamy garlic lemon sauce.

SICILIAN BEEF SHORT RIBS - GF

Slow cooked tender braised beef short ribs with a mouthwatering sauce made from its own juices and fresh herbs including thyme and Italian parsley.

TOP ROUND OF BEEF WITH AU JUS - GF

All day slow roasted Angus reserve royal round rubbed with fresh rosemary, garlic, and Worcestershire sauce cooked medium, sliced thin; served with our house made au jus.

CHICKEN MARSALA

All-natural chicken breast delicately pan fried and topped with sauteed baby bella mushrooms in a creamy sauce bursting with the flavor of sweet marsala wine and garlic.

PARMESAN CRUSTED CHICKEN

All natural chicken breast hand breaded in our own special parmesan bread crumb blend then baked to a golden crisp; served with house-made rich and creamy Alfredo sauce.

GRILLED PORK LOIN WITH CHERRY CHUTNEY - GF

Tender all natural pork loin seasoned with a Chipotle cinnamon rub and seared on a cast iron grill then slow roasted to perfection, accompanied with our house made cherry chutney sauce with hints of tart red cherries, cinnamon, and balsamic vinegar.



Sicilian Short Ribs with Sweet Potato & Gruyere Gratin and Broccoli Florets



Chicken Marsala with Roasted Red Skin Potato Wedges and Seasoned Green Beans

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CREAMY TUSCAN CHICKEN

All-natural juicy chicken blanketed in a flavor packed cream sauce with aromas of garlic, sundried tomatoes, and a hint of heat from red pepper; topped with fresh basil.

PROSCIUTTO CAPRESE CHICKEN

Pan seared all natural chicken breast lightly seasoned with our own Italian herb blend topped with fresh mozzarella cheese and succulent roma tomatoes then garnished with a prosciutto ham crisp and a fresh chiffonade of basil.

BUTTER CHICKEN - GF

Golden, all-natural chicken breast in a creamy curry sauce; bursting with the flavors of India.

HERB ROASTED CHICKEN - GF

All natural chicken breast marinated in sundried tomatoes, Italian herbs, and olive oil, then baked to perfection.

Premium Entrees (upgrade per person)

SAUTEED BEEF TENDERLOIN TIPS WITH WILD MUSHROOMS - GF - +\$4

Tender beef tips sautéed medium with a bountiful blend of wild mushrooms then tossed in our decadent beef demi-glace sauce.

BROWN SUGAR GLAZED SALMON - GF - +\$5

All day slow roasted Angus reserve royal round rubbed with fresh rosemary, garlic, and Worcestershire sauce cooked medium, sliced thin; served with our house made au jus.

BOURBON BACON PECAN SALMON - +\$5

Grilled Atlantic salmon glazed with bourbon and maple loaded with crisp smoky bacon and toasted pecans.

SIRLOIN FILET - GF - +\$6

Angus reserve certified, 8 ounce, thick cut, top sirloin steak marinated in fresh rosemary, garlic, and Worcestershire sauce then seared on cast iron and cooked medium served with our house made au jus.

BLACK ANGUS PRIME RIB - GF - +MARKET PRICE

USDA prime Black Angus ribeye roast, aged a minimum of 30 days, rubbed in fresh rosemary, garlic, and Worcestershire sauce, slow roasted to medium rare then thick sliced and served with our house made au jus.

*This wonderful entrée requires it to be plated or carved at a carving station



*Bourbon Bacon Pecan Salmon with
Roasted Red Skin Potato Wedges and
Asparagus*

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NEW YORK STRIP STEAK - GF - +MARKET PRICE

Angus Reserve certified, 10 ounce New York Strip steak marinated in fresh rosemary, garlic, and Worcestershire sauce then grilled on cast iron, cooked medium and served with our house made au jus.

FILET MIGNON - GF - +MARKET PRICE

USDA Prime Black Angus, 8 ounce filet mignon, hand cut from the tenderloin and aged a minimum of 30 days to enhance flavor then marinated in fresh rosemary, garlic, and Worcestershire sauce. The Filet Mignon is then grilled on cast iron and cooked medium; served with our home made decadent demi-glace sauce.

Late Night Snacks (upgrade)

Pricing for late night snacks are based on half of your guest count.

MINI DELI SANDWICHES - +\$7

Turkey clubs, ham and Swiss cheese, and beef and cheddar on sweet Hawaiian rolls served with an assortment of kettle chips and ranch dip.

SLIDER STATION - +\$6

Classic American angus beef sliders with onions, pickles, cheese, mustard, and ketchup, served with kettle chips and ranch dip.

CONEY DOG STATION - +\$6

All beef hot dogs with coney sauce, onions, relish, ketchup, and mustard. Served with kettle chips and ranch dip.

NACHO STATION - +\$6

Toasted tortilla chips and nacho cheese sauce served with sour cream, salsa, jalapenos, black olives, and your choice of beef or chicken.

PIZZA ROLL STATION - +\$7

Pepperoni and mozzarella cheese stuffed into an eggroll wrapper and fried golden brown then dusted with parmesan cheese, served with garlic parmesan knots, marinara, and ranch.

CHICKEN TENDERS AND FRENCH FRIES - +\$8

Crispy chicken tenders with traditional fries, barbeque sauce and creamy ranch.

Sweet Stations & Selections (upgrade)

GOURMET COFFEE STATION - +\$4 PER PERSON

Assortment of flavored gourmet coffees and hot chocolates with delicious toppings, real house made whipped cream, shaved chocolate, and marshmallows.

LEMONADE STATION - +\$4 PER PERSON

Refreshing house made lemonades; strawberry lemon and tropical mango orange accompanied by sparkling cucumber mint infused water all uniquely displayed in decanters on a hand crafted stand.

S'MORES STATION - +\$5 PER PERSON

A sweet and classic addition for you and your guests to enjoy. Complete with items such as graham crackers, marshmallows, Ghirardelli chocolate, peanut butter cups, roasting sticks, set up near a real crackling or our outside fire pit area. Waldenwoods staff will be there to maintain the station and the fire for your S'more station.

OLD FASHIONED COOKIES AND MILK STATION - +\$7 PER PERSON

A nostalgic display of chocolate, strawberry, and whole milk with an assortment of freshly baked cookies including gluten free chocolate chip, hopes royal, white chocolate cranberry, almond joy, classic Oreo, and fudge striped; displayed in a rustic style with our milk bottle glasses.

CIDER MILL STATION - +\$8 PER PERSON

Local hand-crafted apple cider and an assortment of doughnuts made fresh daily in Hartland at Spicer's Orchard.

MINI ASSORTED CHEESECAKES - +\$130 PER 4 DOZEN

Six delicious flavors of cheesecake resting on a graham cracker crust including traditional New York, marble, blueberry, chocolate, caramel, and raspberry.

CANNOLIS - +\$45 PER DOZEN

Hand made delicate and light Italian pastry filled with sweet cream and garnished with chocolate chips.

CHOCOLATE COVERED STRAWBERRIES - +\$40 PER DOZEN

Strawberries hand-dipped in milk chocolate and drizzled with white chocolate swirls



CHOCOLATE COVERED PRETZEL RODS - +\$25 PER DOZEN

Pretzels dipped in variations of milk and white chocolate then drizzled with alternating chocolate drizzle.

MACARONS - +\$165 PER 4 DOZEN

This light and delicate sandwich cookie comes in a vibrant combination of flavors and colors including chocolate, earl grey, raspberry, vanilla, coffee, salted caramel, lemon, passion fruit, and orange.

LES CHOUCOUS - +\$75 PER 2 DOZEN

Double filled Pate a Choux puffs with a crunchy chocolate bottom and craquelin topping. Flavors include raspberry, pistachio & chocolate, mango & passion fruit, nutty caramel & vanilla, black currant & vanilla, and double chocolate.



LES TARTES - +\$100 PER 3 DOZEN

One bite versions of classical French desserts are individually hand crafted with only the best ingredients and unique flavors such as chocolate praline, apple vanilla, apricot almond, pear chocolate, lemon, and caramel almond.

WALDENWOODS

EVENT LODGING OPTIONS



Sunshine Lodge

\$135 per room

BEFORE TAX

The Sunshine Lodge was built in 1925 and has 17 individual rooms. It is complemented by a large community living room and a scenic porch overlooking Lake Walden. The front porch offers a gathering space with hand-laid mosaic tile in the design of a big sun, surrounded by large columns, which is a beautiful place for wedding pictures. Accommodations vary by room but each individual room has its own private bath.

This historic lodge does not have air conditioning.



Friendship Lodge

\$2200 per night

BEFORE TAX

Friendship Lodge was built in 1925. The lodge sits on a small rise overlooking the Lake shaded by large oak trees. Friendship has nineteen rooms and can sleep 43 people. There are bathrooms and showers for men and women on both floors. Friendship has a spacious community living room complete with a large stone fireplace, and double doors that open overlooking Lake Walden.

Friendship Lodge's casual atmosphere makes it wonderful for both family and friends to sit around a bonfire out back and enjoy the up north feeling.

This historic lodge does not have air conditioning.



Hilltop Cottage

Located within the Waldenwoods Resort in a wooded setting surrounded by nature overlooking Lake Walden. This cottage offers three bedrooms and three bathrooms.

November 1st-April 30th
Cottage rental with 2 night min
\$450.00 and \$50.00 cleaning fee

May 1st – October 31st
Cottage rental with 2 night min
\$550.00 and \$50.00 cleaning fee

Check-in after 3:00 p.m. and checkout at 11:00 a.m.

Your group will have access to the lake, boats, tennis court, basketball court, and the beautiful and picturesque walking trail around Lake Walden. The pool is also available seasonally.

Scan this QR code for a virtual tour of our facilities!



WALDENWOODS

preferred vendor list

CHAIRS & LINENS*

exclusive chair & linen vendor

Special Occasions

CAKES & DESSERTS

M-Street Baking Company

Nicole's Sweet Toppings

Tasty Layers

DRAPING, FLORAL, DECOR & DESIGN

CC Events

Hartland Flowers

Juniper & Bloom

Vows and Veils Weddings

FORMAL ATTIRE

The White Dress

HAIR & MAKEUP

Kimberly Reed Hair

Nu Vogue

Studio 9 Salon

MASSAGE

Lauren Bedich

TRAVEL

Sunshine Travel Planner -
Jamie Goll

MUSICIANS

Harping Swiss

Rondo String Quartet

ENTERTAINMENT - DJ, LIGHTING, VIDEO

BASH Entertainment

Cinderella's Wedding DJ's

Kurt Lewis
DJ's & Production

Michael's Entertainment

Mike Staff Productions

R&R Sound and Lighting

PHOTOBOOTH

BASH Entertainment

Shutterbooth

PHOTOGRAPHY

Beyond Jade

Captured by Kelsey

Dayna Mae Photography

Falcon Film Studios

Ignited Photography

Mike Staff Productions

OFFICIANTS

A Simple I Do

Marry Us in Mich

PLANNERS

Pineapple Punch Events

Something to Remember
Event Planning

HOTELS

Candlewood Suites - Brighton

Courtyard by Marriott -
Brighton

Hampton Inn & Suites -
Howell

Holiday Inn Express & Suites -
Brighton South

TRANSPORTATION

Millennium Limousines

Ellis Parking - Valet
Services

HORSE & CARRIAGE

LeSansha Percherons &
Carriage Company

STATIONARY & DESIGN

Graphic-Roots



For More Information on our Preferred Vendors, visit our website:
www.waldenwoods.com/banquet/weddings