

-Gordon Lodge-

Weddings



...a day inspired by you
...a place inspired by nature
...memories inspired by love

2018 Wedding Menu

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-Gordon Lodge-

Whether you are planning your dream wedding, anniversary party, vow renewal, family reunion, or special meeting, our staff will assist you with the things that matter most to you, offering personal consultative touches. We promise to give you our very best to make sure your celebration is as unique as you are.

Surrounded by the waters of North Bay and Lake Michigan, Gordon Lodge is the perfect location for your special event.

See and hear the beauty of Lake Michigan as you get married on our stunning private waterfront ceremony site. Watch the waves roll behind you to make your ceremony pictures one of a kind. Your guests can enjoy a glass of Door County champagne with a cherry as they walk over to our well maintained waterfront lawn area for cocktail hour. Enjoy our house made passed appetizers as you and your guests gather together. Our staff can even put out lawn games to make it a unique and fun cocktail hour for you.

For your reception move indoors to our beautiful Gordon House Event Center with two stone fireplaces and large enclosed in porch. Our Event Center has a built in microphone and speaker system for all of your speeches. The tables are 60 inch rounds that can seat 8 people and the beautiful wood chairs are padded for your guests comfort. All of our salads and entrees are house made by our very talented chefs. Our service staff is a ratio of 1 to every 24 guests for quick professional service.

When finished with dinner move onto our polished, custom built in 20x40 foot dance floor. We have the proper space and outlets for any size band or DJ to make your night remarkably fun. Our bar is just off the dance floor and has several different drink packages for you to choose from. We always staff our bar appropriately for your event so your guests are not waiting for their beverages.

If you are hosting your event in our Boat House you will enjoy the nautical feel and waterfront view. Our Boat House can seat 50 indoors and is located right on North Bay. You get the same fabulous service and quality food as you do in our Gordon House Event Center. The Boat House is a perfect location for your rehearsal dinner, wedding or baby shower, anniversary party, birthday party, family reunion or small intimate wedding.

When your guests stay at Gordon Lodge they can choose from 20 hotel rooms, 19 cottages, 8 suites, or our new 5 bedroom house. Several of our accommodations have breathtaking water views. Guests staying at Gordon Lodge get an all you can eat breakfast buffet every morning served from 7:30 a.m.-10:00 a.m. We have 4 miles of hiking and biking trails for our guests to enjoy. We even provide the bicycles. Enjoy paddle boarding, swimming, fishing or even taking a kayak tour off our beautiful sand beach. These activities are great for a corporate team building exercise. You can even play tennis or basketball on our courts surrounded by our beautiful woods.

- Catering Policies -

Guarantee

To ensure excellent service and ample food preparation, we require a minimum guarantee of guests to our Food and Beverage department no later than 21 days prior to the event. Please keep in mind once your guarantee is received, it may be increased, but not decreased.

Service Charge and Taxes

A 20% service charge will be applied for all food and beverage events. Wisconsin State Law requires that all taxes (currently 5.5%) be applied on all food and beverage, including service charge and any extra charges.

Billing Arrangements

Billing arrangements for all events must be made in accordance with Gordon Lodge policies. Half of the food and beverage minimum payment must be received 60 days prior to event. An estimated bill will be presented 30 days prior to event with pre-payment being due 21 days prior to event. If payment is not made, Gordon Lodge reserves the right to cancel the event. When a major credit card is used for any payments towards events a 5% service charge will be applied.

Fees

All pricing is for 2018 only. Pricing is not guaranteed. A non-refundable facility fee will be required for all events. Ceremonies held on site will incur a separate charge. Please see separate pricing sheet for details. A \$200.00 deposit will be required for the use of the floral design and decoration space. The \$200.00 deposit will be returned the day after your event, if the space is left in clean condition and all personal property removed.

Menu Selection

Menu selections are required 21 days prior to function date. Special dietary substitutions are available and can be made in advance. Plated menus are designed for a single entrée selection. When choosing more than one entrée, a charge of \$3.00 per plate will be added to all entrée selections. The catering and culinary staff will be happy to design a specific menu to suit your special needs. A place card indicating entrée selection must be provided for each guest. Entrée selections must be indicated on the front of the place card.

Tastings

A tasting will be provided for all events with food and beverage exceeding \$2,500.00. Your tasting may be set up with the catering manager and must be approved with the culinary team. A tasting will include 2 salads and 4 entrees, including chefs choice of a starch and vegetable. Tastings can only be done in the open months at Gordon Lodge and cannot be done on Saturdays.

Event Planning

The Event Managers will complete all final details regarding your event. Concerns on the day of the event should be addressed to the Event Manager or banquet management on duty. This includes any change in room sets, meal times, meal counts or special request.

Lodging

A rooming block of 20 lodge rooms with a 2-night minimum is required for all Saturday weddings held in the Gordon House Event Center. A 3-night minimum may be required on some weekends. This block will be put into place after contract and rental fees have been received by Gordon Lodge. You may set your rooming block up with the Guest Services Manager. A block will include hotel rooms, cottages, and trailside units per availability. The White Birch house will not be part of the block nor will the entire property be put into a wedding block. Friday weddings and Boat House weddings will not be given a room block.

Food and Beverage

All food and beverage items must be prepared by Gordon Lodge, with the exception of wedding cakes. All wedding cakes must be prepared by a professional licensed vendor. There will be a \$2.00 per person cutting fee for cake to be cut and served Gordon Lodge, when not provided through Gordon Lodge. Please provide a box for cake topper when cake is not provided by Gordon Lodge. No food and beverage will be permitted to leave the premises due to license restrictions. Gordon Lodge reserves the right to refuse alcoholic beverage service to any person who, in the staff's judgment, appears intoxicated. With respect to evening events, last call will be given at 11:00 pm for Gordon House Event Center and Boathouse and the rooms must be vacated by 11:30 pm. Top Deck will remain open until 1:00 am for your guests. If weather is inclement cocktail hour must be moved indoors and at the discretion of Gordon Lodge.

Liability

We reserve the right to observe and control all functions held on premises. All audio requirements must be discussed with the Events Manager and approved prior to your event. Should you bring your own equipment, proper arrangements are to be made through the Events Manager. The client agrees to be responsible for damage to property or equipment and will be charged accordingly. Gordon Lodge does not assume responsibility for any merchandise, personal property, or equipment brought onto the premises.

Linen

Basic table linen will be provided with the Gordon House Event Center rental fee. Full floor length upgraded linen may be rented and ordered through the Events Manager. All linen rented through Gordon Lodge will be rented, delivered, and returned by Gordon Lodge.

Contract

The Events Manager will draw up a contract for you, once the decision is made to have your event at Gordon Lodge. Your date will be held for you but will not be guaranteed until the contract is signed, dated and returned to Gordon Lodge with your facility fee payment. Contracts will be due back 14 days after being drawn up by Gordon Lodge. Lodging will not be guaranteed until contract and payment have been received.

Welcome Bags

A fee of \$1.50 will be charged for the delivery of welcome bags to guest rooms and cottages.

Decorations and Entertainment

Gordon Lodge does not permit the use of confetti. Nails, staples or tape to display any decorations on walls, floors, light fixtures or ceilings in any of our facilities is not permitted. Smoke and fog machines are not permitted. Due to fire codes, fireworks, sparklers, and Chinese lanterns are not permitted on property. Fireplaces may not be lit until after dinner and must be started and tended to by Gordon Lodge staff only. Live flame for candles will not be permitted outdoors. All candles must have a proper drip tray and must be pre-approved by the Events Manager. Candles will be lit and tended to by Gordon Lodge staff. At the discretion of Gordon Lodge if the venue is left in an unordinary state of disarray, you may be charged additional clean-up fees.

All personal belongings must be removed from the Gordon House Event Center and The Boat House by 11:30 pm or you will be charged. This includes all floral arrangements, candles, decorations, gifts, outdoor lighting, lawn games, indoor and outdoor signage. Gordon Lodge staff will move all floral arrangements and candles to our floral storage area. These items must be picked up by 11:00 am the next day.

You will be responsible for setup and decorating of candles, photos, fireplace mantel decorations, flowers, personal yard games, indoor and outdoor signage, ceremony decorations and any tables and chairs not provided through Gordon Lodge. If removal of Gordon Lodge tables and chairs is required because of rental of an outsourced vendor, an additional fee will be applied. Admittance to the Gordon House Event Center will be permitted at 12:30pm for set-up.

- Ceremony -

Fee

A ceremony fee of \$4.50 per person will be charged for all ceremonies held on site, with a fee minimum of \$250.00. The ceremony fee includes rental of the ceremony site, white padded chairs, and setup and take down of chairs.

Policies

Gordon Lodge may host two weddings on the same day. The ceremony site may be used before or after your ceremony. An arbor will be available to rent for \$100.00. Stakes of any kind will not be permitted to be staked into the ground without approval from the Events Manager. Any confetti or flower petals thrown must be biodegradable and pre-approved, and picked up immediately after ceremony.

A table will be provided for candle or sand ceremony with advance notice. It is the responsibility of your music vendors and officiants to provide themselves with microphones, audio equipment, extension cords and music table.

-Rentals and Minimums-

Gordon House Event Center

(Accommodates 50-300)

	<u>Rental Fee</u>	<u>Food & Beverage Minimum</u>
May 1 – May 31	\$3,500	\$7,000
June 01 – October 19	\$6,000	\$10,000
October 20 - November 2	\$3,500	\$7,000

We offer discounts for Non-Saturday Rentals
Included in the Gordon House Event Center Facility Fee

Professional Services

Experienced catering manager
Executive Chef oversight on all events
Experienced security personnel
Well trained and experienced service staff (1 per 24 guests)

Facility Features

Beautiful spacious banquet room
Water view
Custom, built-in dance floor measuring 1350 sq. feet with space for band or DJ
Large porch for gatherings
High end, wooden, upholstered banquet chairs
Extensive professionally landscaped property
Floral and tablescapes design area, for doing your own flowers
Cordless microphone and basic sound system
Backup power generator
Polished China, flatware, glassware and basic linens provided

Event Planning

Menu planning and guidance with updated menus every spring
Fully detailed Banquet Event Order with changes up to 21 days prior to event
An entrée tasting with an Event Manager (In Season)
Detailed planning of timeline

Set Up and Clean Up

Set up of toasting goblets, guestbook, place cards, menu cards, card box & cake cutting utensils
Set up all linens, china and silver
Delivery of gifts to bridal and groom room (vehicle if staying off site)
Removal of floral arrangements and candles (must be picked up by 11:00am the next day)

Outdoor Bar

A fee of \$200 will be charged for the use of the outdoor bar for cocktail hour with lawn games

-Rentals and Minimums-

Boat House

(Accommodates 15-60 People)

Rental Fee

\$1000

Food & Beverage Minimum

\$1,500

Included in the Boat House Facility Fee

Professional Services

Experienced catering manager
Executive Chef oversight on all events
Well trained and experienced service staff

Facility Features

Beautiful waterfront view
High end, wooden, upholstered chairs
Extensive professionally landscaped property
Backup power generator
Polished China, flatware, and glassware

Event Planning

Menu planning and guidance with updated menus every spring
Fully detailed Banquet Event Order with changes up to 21 days prior to event
A list of qualified and approved vendors provided, after receipt of contract

Set Up and Clean Up

Set up of goblets, guestbook, place cards, menu cards, card box & cake cutting utensils
Set up all linens, china and silver

There will be a bartender fee of \$50 per hour in the Boat House unless beverage sales exceed \$200. Linens will be available for rent at a cost of \$5.00 per table.

A lodging block will not be placed for Boat House events.

-Boxed Lunches-

Our staff will deliver boxed lunches or displays to your room or cabin for your bridal and grooms parties to enjoy while they are getting ready for the big day.

\$15.00 per person

Wraps

Choose from Turkey, Ham, Vegetarian, Chicken Salad, or BLT. Includes lettuce, tomato, cheese and mayonnaise.

Sandwiches

Choose from Turkey, Ham, Chicken Salad, or BLT. Includes lettuce, tomato, cheese and mayonnaise.

Salad

Mixed greens, garnished with cherry tomato, cucumber, shredded cheddar cheese, house made croutons and our very own salad dressing. Choose from: house made ranch, cherry vinaigrette, balsamic, or Caesar.

-Lunch Displays-

Priced per person
10 Person Minimum

Fresh Fruit Display	\$4.50
Freshly cut fruit served with homemade yogurt dip	
Fresh Vegetable Platter	\$4
Fresh seasonal vegetables served with house-made hummus	
Domestic Cheese & Sausage Display	\$4
Havarti, Gouda, and Muenster cheese plus Genoa salami, Capicola ham and Andouille Sausage served with crackers and Chicago flats	
Deli Meat & Cheese	\$4
Ham, Turkey, Salami Meats plus Cheddar and Swiss Cheese Add On: Silver Dollar Buns and Condiments \$1	
Tortilla Chips	\$3.50
Homemade tortilla chips served with warm cheese and salsa	

- Boat House Breakfast -

Perfect for Corporate Events, Gift Openings, Bridal Parties
Priced per person

Lake Michigan Sunrise **\$9**
Muffins, Bagels, Assorted Danish, Fresh Fruit, Oatmeal, Cereal
Orange and Cranberry Juice, and fresh brewed Door County coffee

Add any of the following for \$2.00 per item:

Scrambled Eggs, Egg and Sausage Mc Gordon, Bacon, Sausage, Pancakes,
French Toast Sticks, Breakfast Potatoes, Yogurt and Granola

- Luncheon -

We can host any size luncheon.

Luncheons can be served in the Gordon House Event Center or the Boat House

Plated Lunch

Large Top Deck Cherry Salad **\$14**
Grilled chicken breast served atop mixed greens, dried Door County cherries,
sliced apples, bleu cheese, candied pecans and drizzled with our very own cherry
vinaigrette

Soup and Sandwich **\$14**
Choose from our house made Au Gratin, Whitefish Chowder, or Fire Roasted Tomato
Dill soup. Served with your choice of chicken salad, turkey, ham, or BLT sandwich
or wrap.

Large Caesar Salad **\$11**
Fresh romaine tossed in our very own Caesar dressing and garnished with house made
Croutons, tomatoes, cucumber, and topped with fresh shredded Parmesan cheese
Add Grilled Chicken or Salmon: \$4.00

Chicken Marsala **\$19**
4 oz. chicken breast sautéed in our Marsala sauce with fresh mushrooms
served over a small bed of house made linguine

- Luncheon -

Buffet Lunch

Sandwich Buffet

Choose **3** of the following: turkey, ham, roast beef, chicken salad, cherry chicken salad, or egg salad. Pick from **2** sides: pasta salad, coleslaw, fresh fruit, or potato salad, fresh cookies. Includes: Silver dollar rolls, house made potato chips, pickles, lettuce, tomato, onions, mayonnaise, mustard and pickles **\$18**

Add any of the following for \$3 per person: Soup Du Jour with crackers and bread, Mixed greens salad with sides of onion, cucumber, olives, mushrooms, shredded cheddar, and sides of ranch, cherry vinaigrette, balsamic and French dressing

Summer Picnic

Black Angus hand pattied burgers, grilled brats, baked beans, pasta salad, coleslaw and house made cookies served with sides of lettuce, tomato, onion, ketchup and mustard **\$22**

Brunch Buffet

Yogurt, fresh fruit, vegetable platter, pre-carved turkey or beef, pasta salad, rice pilaf, egg bake, scrambled eggs, bacon, sausage, pancakes, large house salad **\$23**



-Food Stations-

Minimum of three food stations and 65 guests

Limited to 1 ½ hours. Includes coffee and tea

Chef Attendant Fee \$100 per station

Wisconsin

Angus beef sliders, Mini brats, buns, sour-kraut, Wisconsin cheddar, ketchup, mustard

Fried cheese curds & French fries

\$15 per person

Soup and Salad

Salad greens with cucumber, tomato, onion, croutons, and selection of house-made dressings

Choice of 2 Soups du jour, dinner rolls & butter

\$12 per person

Macaroni & Cheese or Mashed Potato

House-made macaroni & cheese or Mashed Potatoes

Sides of crab, lobster, bleu cheese, cheddar cheese, panko broccoli, bacon

\$16 per person

South of the Border

Grilled steak fajitas with sautéed pepper and onion – served with flour tortillas

Chicken quesadilla, Chips and Salsa, Mexican Rice, Refried Beans

Pico de Gallo, guacamole, sour cream, shredded cheddar, lettuce

\$18 per person

Carving Station

Smoked prime rib served with horseradish cream, a jus, Oven roasted turkey with gravy

\$16 per person

Antipasto

Selection of cured Italian meats, marinated olives, mushrooms, artichoke hearts

Hard-boiled eggs, sides of pesto, grilled eggplant, asparagus, marinated roasted red peppers

Parmesan & mozzarella cheese, Bruschetta, grilled bread

\$15 per person

Dessert

Fresh house made cookies, Bars and Brownies, Finger Sweets, Mini mousse cups, Key lime bites

\$12 per person

Pasta

Penne pasta & linguine with sides of pesto crème, marinara, alfredo

Italian sausage, Tortellini stuffed with ricotta cheese tossed with pesto, Parmesan cheese

\$16 per person

-Hors d'oeuvres-

Chilled Hors d'oeuvres
50 Piece Minimum Required
Priced per piece

Prosciutto Ham and Melon Skewer of prosciutto wrapped cantaloupe and honey dew	\$3.50
Italian Skewers Skewer of mozzarella, Genoa salami, artichoke heart, sundried tomatoes, and black olive, drizzled with balsamic glaze	\$4
Potato Pancakes Potato pancakes topped with house made ricotta cheese, fresh dill and shrimp	\$3.50
Stuffed Tomatoes Cherry tomatoes stuffed with herbed cream cheese	\$3.50
Grilled Bruschetta Fresh Roma tomatoes and basil marinated in garlic, balsamic vinegar, and olive oil	\$2.90
Crab Salad Crab salad served in a wonton cup	\$3.50
Chicken Salad House-made chicken salad served in a wonton cup	\$2.90
Shrimp Cocktail Shooters Shooters of fresh large shrimp, house-made cocktail sauce, and a lemon wedge	\$4.25
Fresh Fruit Skewers Skewer of fresh fruit served with yogurt dip	\$3.50
Greek Salad Skewers Skewer of Feta, Kalamata olive, cherry tomato, and English Cucumber drizzled with olive oil, salt and pepper	\$3.75
Cheese Skewers Skewers of fresh Muenster, Havarti and Gouda cheese	\$3.25
Cheese and Sausage Skewers of fresh Muenster, Havarti and Gouda cheese and sausage	\$3.75

- Hors d'oeuvres -

Hot Hors d'oeuvres
50 Piece Minimum
Priced per piece

Homemade Mini Tacos	\$3.75
Flour tortilla cup filled with seasoned beef, tomatoes, cheese and topped with guacamole and sour cream	
Grilled Chicken Bulgogi Skewer	\$3.75
Chicken breast skewer marinated in soy, ginger, brown sugar and garlic	
Edamame Pot Sticker	\$4
Asian dumpling stuffed with edamame served with Thai chili and bulgogi sauce	
Andouille Sausage Canapé	\$3.50
Andouille sausage and caramelized onions served on a toasted baguette and topped with southwestern aioli	
Vegetable Egg Rolls	\$3.50
Asian vegetable stuffed egg roll served with soy sauce	
Bacon Wrapped Water Chestnuts	\$3.50
Marinated water chestnuts wrapped in bacon	
Bleu Cheese Crostini	\$2.90
Ciabatta bread baked with honey, bleu cheese and walnuts	
Fingerling Potatoes	\$3.75
Prosciutto wrapped fingerling potatoes sprinkled with sea salt and served with fresh dill and caraway dip	
Gordon Lodge Crab Cakes	\$4
Crab, whitefish, and vegetables pattied with panko bread crumbs and served with southwestern aioli sauce	
Spinach Phyllo	\$3.25
Spinach and feta cheese baked in flaky, phyllo dough	
Bacon Wrapped Scallops	\$4.25
Dry packed scallops wrapped in double smoked bacon	

- Hors d'oeuvres -

Hot Hors d'oeuvres
50 Piece Minimum
Priced per piece

Coconut Shrimp	\$4
Coconut encrusted shrimp served with sweet and spicy sauce	
Szechwan Pork Egg Rolls	\$3.75
Pork and fresh vegetable egg rolls served with sweet and spicy ginger sauce	
Stuffed Mushroom Caps	\$4
Mushroom caps stuffed with your choice of crab meat, Italian sausage, or fresh vegetables	
Bacon Wrapped Dates	\$4
Dates and sweet candied pecans wrapped in crispy bacon	
Crab Rangoon	\$4
Fried wonton stuffed with crab meat, cream cheese, green onions, and sesame oil served with a honey sriracha and sweet and spicy mustard	
Meatballs	\$3.50
House-made meatballs tossed with your choice of bbq, Thai chili, or southern sauce	
Coconut Curry Chicken Skewers	\$3.75
Skewer of marinated coconut curry chicken and green onions served with peanut sauce	
Puff Pastry Brie	\$3.75
Mini puff pastry stuffed with fresh brie and raspberry jam	
Mini Reuben's	\$3.50
Toasted rye bread topped with corned beef and sauerkraut served with house-made 1,000 island dressing	
Mini Beef Wellington	\$4
Beef and mushrooms wrapped and baked in a puff pastry served with a horseradish aioli	

- Displays -

Displays
25 Person Minimum
Priced per person

Fresh Vegetable Platter Fresh seasonal vegetables served with house-made hummus	\$4
Tortilla Chips Homemade tortilla chips served with warm cheese and salsa	\$3
Blue Cheese Chips Homemade salted chips served with warm blue cheese dipping sauce	\$4
Fresh Fruit Display Freshly cut fruit served with homemade yogurt dip	\$4.50
Hummus Hummus served with pita chips	\$2.75
Smoked Salmon House smoked king salmon filet. Your choice Cajun style or honey brown sugar	\$4
Domestic Cheese & Sausage Display Havarti, Gouda, and Muenster cheese plus Genoa salami, Capicola ham and Andouille Sausage served with crackers and Chicago flats	\$4
Artisan Cheese & Sausage Display Bleu Affine, Mezzaluna Fontina, Red Spruce 4 year cheddar, and Grand Cru Gruyere cheese plus Genoa salami, Capicola ham, and Andouille sausage served with crackers and Chicago flats	\$8
Meatballs Chaefer of meatballs in our house-made BBQ	\$3
Bruschetta (self serve) Roma tomatoes and basil marinated in garlic balsamic vinegar, olive oil, with sides of grilled bread	\$2
Gardettos or Trail Mix Bowls of Gardettos or trail mix for the bar (priced per pound)	\$20

Displays cannot be displayed outdoors

-Salads-

All plated meals are served with choice of one salad, rolls, and butter

Traditional Ranch Salad

Mixed greens, garnished with cherry tomatoes, cucumber, shredded cheddar cheese, house made croutons and our very own ranch dressing

Gordon Lodge House Salad

Tossed mixed baby greens, garnished with tomato wedge, cucumber, sliced almonds and house made balsamic vinaigrette dressing

Caesar Salad

Fresh romaine tossed in our very own Caesar dressing and garnished with house made croutons, tomatoes, cucumber and topped with fresh shredded Parmesan cheese

Wedge Salad

Wedge of iceberg lettuce drizzled with rosemary olive oil, house made bleu cheese dressing and topped with smoked bacon

Top Deck Cherry Salad

Mixed greens and dried Door County cherries, sliced apples, bleu cheese and drizzled with our very own cherry vinaigrette

**Please note an additional up charge of \$1.75 per person will be applied
for the Top Deck Cherry Salad and the Wedge Salad
A fee of \$1.00 per person will be charged to have sides of dressings on tables**

-Soups-

Whitefish Chowder

Cream based soup with red bell pepper, potatoes, onions, corn and whitefish

\$4

Fire Roasted Tomato Dill

Grilled Roma tomatoes pureed with vegetable stock, celery, onions and fresh dill

\$4

Lobster Bisque

Cream based soup with brandy lobster stock and cream

\$5

French Onion

Onion soup in a beef base topped with house made croutons and Swiss cheese

\$4

-Plated Dinner Entrees-

All plated dinner entrees will be served with a starch and fresh vegetable

Starches: Mashed Potatoes, Champagne Baby Reds, Fingerlings,
Roasted Sweet Potatoes, Parmesan Potatoes or Rice Pilaf

Vegetables: Haricot Vert, Broccolini, Asparagus, Candied Baby Carrots, or Corn

Vegetarian Entrees

Eggplant Neapolitan	\$29
Fresh eggplant crepes stuffed with spinach and ricotta cheese and topped with house-made marinara	
Edamame Pot stickers (Vegan)	\$30
6 Asian dumplings stuffed with edamame and served over Asian broccoli slaw with sides of Thai chili and bulgogi dipping sauces	

Chicken Entrees

Chicken Aristocrat	\$37
Bacon-wrapped chicken breast stuffed with mushrooms and mozzarella cheese, topped with house made tarragon sauce	
Chicken Marsala	\$31
Chicken breast sautéed in our Marsala sauce with fresh mushrooms served over a bed of house made linguine	
Raspberry Marinated Supreme Breast	\$38
Marinated and char-grilled chicken breast and leg, topped with raspberry glaze and house-made mango relish	
Chicken Divan	\$32
Crispy-fried chicken breast topped with broccoli buds, cheddar cheese sauce and topped with bacon crumbs	
Chicken Oscar	\$39
Grilled chicken breast topped with fresh asparagus, crabmeat and tarragon sauce	

When choosing more than one entrée, a charge of \$3.00 per plate will be added to all entrée selections

- *Plated Dinner Entrees* -

Fish Entrees

Almond Breadcrd Walleye Pike	\$32
Almond encrusted walleye topped with a tangy citrus glace	
Wild Salmon	\$39
Salmon topped with sour cream and dill sauce, topped with a large shrimp garnish	
Mediterranean Tilapia	\$37
Grilled Tilapia topped with our house made white wine butter sauce with fresh tomatoes, kalamata olives, capers and herbs	
Caribbean-Style Salmon	\$38
Salmon prepared with brown sugar and jerk seasonings, baked in orange juice and topped with house-made mango salsa	
Door County Crab Cakes	\$30
Crab and fresh vegetables pattied with panko bread crumbs and topped with Southwestern aioli sauce	

Beef Entrees

Add Compound Butter for \$1.00

Bleu Cheese, Garlic and Chive, Bearnaise

Char-Grilled Ribeye Steak	\$38
9 oz. char-grilled Black Angus steak topped with merlot demi	
6 oz. Bacon Wrapped Sirloin	\$34
Char-grilled sirloin wrapped in bacon and topped with a merlot demi sauce	
8 oz. Char-Grilled Filet Mignon	market
Char-grilled Black Angus filet topped with a mushroom cap and balsamic glace	
Prime Rib	Queen Cut \$36
House smoked prime rib served with horseradish and au jus	King Cut \$42
Char-Grilled Flat Iron Steak	\$36
6 oz. grilled flat iron steak topped with merlot demi sauce	
6 oz. Hanger Steak	\$38
Grilled hanger steak topped with merlot demi sauce	

When choosing more than one entrée, a charge of \$3.00 per plate will be added to all entrée selections

- Plated Dinner Entrees -

Pasta Entrees

Alfredo

Creamy alfredo sauce served over linguine

\$29

Add Grilled Chicken: \$4

Butternut Squash Ravioli

Squash filled ravioli served with a brown butter tarragon sauce

\$30

Lobster Ravioli

Lobster ravioli topped with a seafood cream sauce

\$33

Kids Meals

All kids meals served with fresh fruit cup

Chicken Tenders

3 chicken tenders and house made creamy macaroni and cheese with sides of dipping sauces

\$13

Buttered Noodles

Noodles tossed in butter and topped with parmesan cheese

\$13



- Duo Plated Entrees -

All duo plated entrees will be served with 2 proteins, a starch and fresh vegetables
Select 2 proteins from below choices
\$44 per plate

4oz Bacon Wrapped Sirloin

Char-grilled bacon wrapped sirloin topped with merlot demi glace

Petite Filet Mignon

Char-grilled filet mignon topped with peppercorn demi-glace

Raspberry Marinated Chicken

Grilled marinated chicken breast topped with raspberry glaze and our house made mango salsa

Chicken Marsala

Chicken breast sautéed in our Marsala sauce with fresh mushrooms

Chicken Oscar

Grilled chicken breast topped with fresh asparagus, crabmeat and tarragon sauce

Coconut Shrimp

Coconut encrusted shrimp served with orange and plum glaze

Wild Salmon

Salmon topped with sour cream and dill sauce topped with a large shrimp garnish

Crab Cake

Crab, whitefish and fresh vegetables pattied with panko bread crumbs and topped with southwestern aioli sauce



- Buffets -

Customize your own buffet.

Choose one salad, two vegetables, two starches, two proteins

\$40 per person

Salad

Top Deck cherry salad

House salad with assorted dressings

Caesar salad

Traditional ranch salad

Vegetables

Haricot Vert

Broccolini

Asparagus

Candied Baby Carrots

Corn

Vegetable Medley

Starch

Mashed Potatoes,

Champagne Baby Reds

Fingerlings

Parmesan Potatoes

Rice Pilaf

Sweet Potatoes

Protein

Roasted Turkey with gravy

Sliced Beef with au jus and horseradish

Baked Chicken

Salmon with Tarragon Sauce

Baked Salmon with side of house-made mango salsa

Mediterranean Tilapia with white wine butter sauce

Chicken Marsala served with pasta on side

Beef Tips

Food Stations can be combined to the above buffet.

Please ask your Event Manager for details.

-Late Night-

Pizza (price per pizza)	\$21
House made fresh baked 14 inch pizza. Choose from the following toppings: cheese, pepperoni, sausage, Canadian bacon, green peppers, onions, black olives, pineapple, mushrooms	
Taco Bar	\$3
Hard shell tacos served with seasoned ground beef and sides of lettuce, onion, tomato, sour cream, salsa and guacamole	
Mini Cheese Burgers	\$4
Chafers of mini hand pattied angus beef cheese burgers served with sides of tomato, lettuce, onion, pickle, ketchup and mustard	
Mini French Fries	\$2.
Mini cups filled with ketchup and French fries	
Large Chafer of French Fries	\$75
Mini Milk Shakes	\$3
Mini cups filled with chocolate milkshakes	
Silver Dollar Sandwiches	\$4
Mini rolls with ham, turkey, roast beef, and chicken salad served with sides of lettuce, tomato, onion, mustard, and mayonnaise	
Mac-n-Cheese & Tenders	\$5
Chafers of house made creamy macaroni and cheese and chicken tenders	
Mini Wisconsin Brats	\$3
Chafers of grilled brats with sides of sour kraut, onions, ketchup and mustard	



- Rehearsal Dinners -

Choose any regular item off of our catering menu or choose from one of the following popular dinner options below.

Door County Fish Fry	\$25
Lightly breaded fried walleye pike and blue gill served with French fries, coleslaw, house-made tarter and a lemon wedge Add cherry pie ala mode \$7 per person	
North Bay BBQ	\$27
Pulled pork with house made Door County cherry BBQ sauce, corn on the cob, Jalapeno corn bread with honey butter, baked beans, coleslaw and cherry crisp Served buffet style	
Italian Buffet	\$28
Penne pasta with sides of pesto crème, marinara, and alfredo. Baked ziti with Fontani mild Italian sausage, garlic bread, Caesar salad and cannolis	
Summer Picnic	\$22
Black Angus hand pattied burgers, grilled brats, baked beans, pasta salad, coleslaw and house made cookies served with sides of lettuce, tomato, onion, ketchup, and mustard	
Pizza Party	\$21
House made freshly baked 14 inch pizzas. Choose from the following toppings: Cheese, Pepperoni, Sausage, Canadian Bacon, Onion, Black Olives, Green Peppers, Pineapple, Mushrooms and Anchovies Add a large Caesar salad \$40 and platter of garlic bread \$20	
Thanksgiving	\$28
Roasted sliced turkey with gravy, mashed potatoes, corn pudding, house salad with dressings on the side, cranberries, haricot vert	

- Welcome Parties -

After your rehearsal dinner, welcome all of your out of town guests to the Boat House for a Welcome Party. This is a great time for you and your guests to visit with each other before the big day. We can cater anything for your welcome party and even add a special Wisconsin theme.

-Desserts-

Cupcakes		\$3
Choose 3 from the following choices: Vanilla, Chocolate, Door County Cherry, Carrot Cake, Lemon Lavender, Chocolate Peanut Butter, Cheese Cake, Red Velvet. Flavors must be done in increments of 2 dozen.		
Door County Pie	plain	\$6.50
Cherry, Pecan, Apple, Strawberry.	ala mode	\$7
Can be served or made into a dessert station		
Whole Pie		\$30
Fresh House Made Cookies		\$22
Mixed dozen of Heath Bar, Oatmeal Raisin, Chocolate Chip, White Macadamia Nut fresh house made-cookies		
Bars and Brownies		\$23
Platter of a dozen house-made brownies and dessert bars		
Finger Sweets		\$24
Platter of a dozen of our favorite finger sweets		
Flourless Chocolate Cake		\$5
House-made flourless chocolate cake topped with a chocolate ganache		
Chocolate Covered Strawberries		\$2.50
Fresh strawberries hand-dipped and covered in milk and white chocolate		
Hand-Dipped Dried Apricots		\$1.25
Dried apricots hand-dipped in milk chocolate		
Chaefer of Cherry Crisp		\$75
Door County cherries, white chocolate and crisp topping		
Mini Mousse Cups		\$2.50
Mini Cups of rich chocolate Mousse		
Mini Cherry Crisp		\$4
Mini cups of warm Door County cherry crisp		
Mini Key Lime Bites		\$2.50
Mini tarts filled with our house-made Key Lime pie filling		

All food must be prepared by Gordon Lodge, with the exception of wedding cakes. All cakes must be prepared by a professional licensed vendor. There will be a \$2.00 per person, cutting fee for cake to be cut by Gordon Lodge when not prepared by Gordon Lodge.

-Beverages-

We have a strict NO SHOT policy for all Events held at Gordon Lodge
No Muddling of Cocktails & Plastic will be used outdoors

Beer & Wine Package

Consists of 3 draft beers and the following wines: Chardonnay, Sauvignon Blanc, Moscato, Pinot Grigio, Cabernet, Malbec and Pinot Noir

\$13 per person, for the first hour \$3.50 per person, for each additional hour

Rail Package

Consists of the Beer & Wine Package and the following basic rail liquors: Vodka, Gin, Whiskey, Scotch, Brandy, Bourbon, Amaretto, Peach Schnapps, Rum, Spiced Rum, Tequila, Sweet Vermouth, Dry Vermouth, Old Fashions and basic mixers

\$15 per person, for the first hour \$4.00 per person, for each additional hour

Call Package

Consists of the Beer & Wine and Rail Package and includes the following name brand liquors: Absolute, Grey Goose, Stolli, Tanqueray, Bombay Sapphire, Beefeaters, Jack Daniels, Jim Beam, Jim Beam Rye, Makers Mark, Jameson, Crown Royal, Seagram's 7, Seagram V.O., Captain Morgan, Bacardi, Bacardi Limon, Malibu, Mount Gay, Korbel, Dewar's, Southern Comfort, Kahlua, Baileys

\$17.00 per person, for the first hour \$5.00 per person, for each additional hour

Soft Drink Package

\$8 per person

For guests under 21 years of age and non- drinking guests they may choose to have any unlimited soft drinks, milk and juice

Wine & Champagne Service

Wine Service

\$25 per bottle

Choose from two of the following wines to be passed during dinner service:
Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato, Cabernet, Malbec or Pinot Noir

Champagne Service

\$25 per bottle

Champagne poured during dinner service
Add Door County Cherries for \$3 per bottle

Non-Package Host / Cash Bar

Half Barrel of Domestic Beer	\$325	Beer	\$4/\$5
¼ Barrel of Domestic Beer	\$200	Wine	\$7
Half Barrel of Specialty Beer	\$400	Rail Beverage	\$6
¼ Barrel of Specialty Beer	\$275	Call Beverage	\$7
Lemonade for ceremony site	\$35 per gallon	Premium Beverage	\$8
Bottled water for ceremony site	\$1.50 per bottle		

-Lodging-

Gordon Lodge features 20 hotel rooms, 19 cottages, 8 suites, and a newly built five bedroom home. Property amenities include a seasonal heated outdoor swimming pool overlooking North Bay, hot tub, three hundred feet of sandy shore, paddle boats and kayaks, 4 miles of quarry washed nature trails for hiking and biking, an assortment of bicycles for use on property, fitness center overlooking the water, fishing rods, tennis and basketball courts, tennis and basketball supplies, and full service breakfast buffet.

A rooming block of 20 **hotel rooms** with a 2-night minimum is required for all Saturday weddings held in the Gordon House Event Center. This block will be put into place after contract and rental fees have been received by Gordon Lodge. A block will include hotel rooms, cottages, and trailside units per availability. The White Birch house will not be part of the block nor will the entire property be put into a wedding block. Non Saturday weddings and Boat House weddings will not be given a room block. Your rooming block will remain in place, until 90 days prior to your event, in which time the block will be opened up for the general public to book. You may set up your rooming block with the administrative assistant. All lodging questions should be directed at the lodging department.

A 50% deposit is required to hold a reservation. Any reservation cancelled 21 days or more prior to the scheduled arrival date will receive a refund of their 50% deposit less a \$100 fee. Reservations cancelled within the 21 days will forfeit the 50% deposit. A reservation cancelled within 24 hours of the scheduled arrival date will be charged the full amount for the stay. All accommodations require a two night minimum. A 3-night minimum may be required on some holiday weekends and for the 5 bedroom White Birch house.

COTTAGES

Standard Two Bedroom Cottage - #1, Linden

Features one double bed in each bedroom, fireplace in the living room, mini fridge, microwave, coffee maker, and water view.

Premier Lakeview Two Bedroom Cottage - #2, Aspen

Our largest two bedroom cottage. Features a king bed in one bedroom, two doubles in the other, pull out sofa and fireplace in the living room, two bathrooms, mini fridge, microwave, coffee maker, and water view.

Classic Two Bedroom Cottage - #3, White Pine

Features a king bed in one bedroom, two doubles in the other, pull out sofa and fireplace in the living room, two bathrooms, mini fridge, microwave, coffee maker, and water view.

Deluxe Two Bedroom Cottage - #4, Spruce; #5, Butternut

Features a king bed in one bedroom, two doubles in the other, pull out sofa and fireplace in the living room, two bathrooms, mini fridge, microwave, coffee maker, and water view.

Lakeview Studio Cottage - #6, Willow; #7, Catalpa; #10, Chestnut; #11, Hickory

One room unit featuring a king bed, mini fridge, microwave, coffee maker, and partial water view.

Lakeview Studio Cottage w/ Screen Porch - #8, Ginkgo; #9 Poplar

One room unit featuring a king bed, mini fridge, microwave, coffee maker, screen porch, and partial water view.

Basic Lakeview One Bedroom Cottage - #12, Sycamore

Features a double bed in the bedroom, small sitting room, mini fridge, microwave, coffee maker, and water view.

Premier Lakeview One Bedroom Cottage - #14, Walnut

Features a king bed in the bedroom, pull out sofa and gas fireplace in the living room, spa bathroom, mini fridge, microwave, coffee maker, deck, and water view.

Bayside Studio Cottage - #15, Trillium; #16, Snowberry. Adult-only.

One room unit featuring a king bed, fireplace, mini fridge, microwave, coffee maker, and water view.

Bayside One Bedroom Cottage - #17, Burberry; #18, Forget-Me-Not; #19, Greenbrier; #20, Stonecrop. Adult-only.

Features a king bed in the bedroom, pull out sofa and fireplace in the living room, mini fridge, microwave, coffee maker, and water view.

LODGE ROOMS

Deluxe King Lodge Room - #102

One room unit featuring a king bed, extended sitting area with sofa, coffee table, and chairs, mini fridge, patio, and water view.

Classic King Lodge Room - #101, #104-113, #115, #117-119

One room unit featuring a king bed, mini fridge, patio, and water view.

Classic Double Lodge Room - #100, #103, #114, #116

One room unit featuring two double beds, mini fridge, patio, and water view.

TRAILSIDE SUITES

Trailside One Bedroom Suite - #1A, #1B, #1C, #1D

Apartment-style unit featuring a queen bed in the bedroom, pull out sofa in the living room, full kitchen, and view of the wooded trail area.

Trailside Studio Suite - #1E, #1F, #1G, #1H

Studio apartment-style unit featuring a queen bed, sitting area, full kitchen, and view of the wooded trail area.

HOUSE

5 Bedroom House – WB501, White Birch.

Features a master suite with king and master bath, one room with two doubles, one room with two bunk beds, two rooms with one queen, loft with pullout sofa, 2 additional full baths, whirlpool tub, study/den, laundry, full kitchen, grill, screen porch, and water view. The five bedroom house has a three night minimum for all dates.