

GORDON LODGE

— *on north bay* —

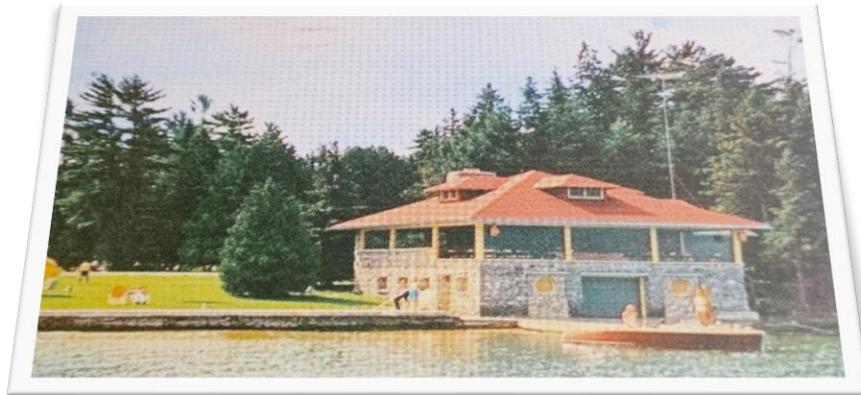


Weddings

1420 Pine Drive · Baileys Harbor, WI · 54202 · 920-839-1076



A wedding lasts a day, but memories are forever!



At Gordon Lodge, our team wants your wedding to not only be a special day, but also one that you will remember forever. We promise to give you our very best to make sure your celebration is as unique as your connection is. Our team will assist you with the things that matter most to you, offering personal consultative touches on an exceptional piece of Door County property. Surrounded by the waters of North Bay and Lake Michigan, Gordon Lodge is the perfect lakeside location for your wedding day.

Take in the beauty of Lake Michigan as you get married on our stunning, private waterfront ceremony site. Enjoy our house made, passed appetizers, and curated beverages as you and your guests gather for an outdoor cocktail hour.

For your reception, choose between our beautiful Gordon House Event Center, with a two-sided stone fireplace and large enclosed porch for larger parties, or our more intimate Boat House, a space to revel in the classic nautical atmosphere and enjoy the waterfront view.

When your guests stay at Gordon Lodge they can choose from twenty hotel rooms, twenty-one cottages, eight suites, or our five-bedroom luxury home. Several of our accommodations have breathtaking water views. Guests staying at Gordon Lodge receive a complimentary breakfast every morning served from 7:30a.m. to 10:00a.m.

We have over three miles of hiking and biking trails for our guests to explore, tennis and basketball courts, and a private beach. We even provide bicycles, quiet watercrafts, and other leisure and sporting equipment for your enjoyment on property.

From scenic ceremonies to stunning lakeside vows, Gordon Lodge wants to make your wedding dreams come true.



Ceremony

For scenic ceremonies and stunning lakeside vows, our waterfront ceremony site, *The Pointe*, is truly magnificent. You and your guests will have a view of Lake Michigan and North Bay – a full panorama of Door County’s geographic splendor.

Ceremony Fee

A ceremony fee of \$5.50 per person will be charged for all ceremonies held on site, with a minimum fee of \$275.

Your Ceremony Fee Includes:

- Ceremony planning and coordination services with an Events Manager
- Rental of the Pointe
- White Garden Chairs
- Use of Space for 30 Minutes
- Seating for up to 270 Guests
- Set-up & Breakdown of Chairs
- Scheduled rehearsal and walk-through

Optional Ceremony Additions

- Arbor \$200.00
- Beverage or Décor Cart \$75.00
- Bottled Water Station \$2.00 per person
- Lemonade Station \$35.00 per gallon
- Sparkling Wine with or without Door County Cherry \$8.00 per glass

Policies

- Gordon Lodge may host two weddings in the same day. The ceremony site may be used before or after your ceremony, so time for photographs at the ceremony site may be limited.
- Gordon Lodge does not provide an officiant for your ceremony service, but does provide references on our *Preferred Vendor List*, made available upon signed contract receipt.
- Stakes of any kind will not be permitted to be staked into the ground without approval from the Events Manager.
- Any flower petals thrown must be real, preapproved, and picked up immediately after the ceremony.
- A table will be provided for a unity ceremony with advance notice. It is the responsibility of your music vendors and officiants to provide themselves with microphones, audio equipment, extension cords and a music table.
- Due to limited availability, our outdoor ceremony site is only available to those couples who have contracted their reception with Gordon Lodge.
- Gordon Lodge does not have an alternate indoor space in the event of inclement weather other than your set reception space; please carefully consult with the Events Manager regarding Gordon Lodge’s inclement weather policies.



Gordon House Event Center

Accommodates 50 – 270 Guests	Saturday Rental Fee	Saturday Food & Beverage Minimums
May 1 st through May 31 st	\$6,500.00	\$12,000.00
June 1 st through September 30 th	\$9,500.00	\$16,000.00
October 1 st through end of October	\$7,000.00	\$13,000.00
	Friday/Sunday Rental Fee	Friday/Sunday Food & Beverage Minimums
May 1 st through May 31 st	\$5,500.00	\$11,000.00
June 1 st through September 30 th	\$7,500.00	\$13,000.00
October 1 st through end of October	\$6,000.00	\$12,000.00

**Please inquire about special pricing for Sunday through Thursday.*

Included in the Gordon House Event Center Rental Fee:

Professional Services

- Experienced Events Manager
- Banquet Chef oversight on all events
- Experienced security personnel
- Well trained and experienced service staff

Facility Features

- Beautiful spacious banquet room with water view
- Custom, built-in dance floor measuring 23x45 feet with space for a band or DJ
- Large, enclosed porch
- High-end, wooden, upholstered banquet chairs
- Extensive professionally landscaped property
- Standard sound system with cordless microphone
- Polished tableware, flatware, glassware, and tea length house linen

Event Planning

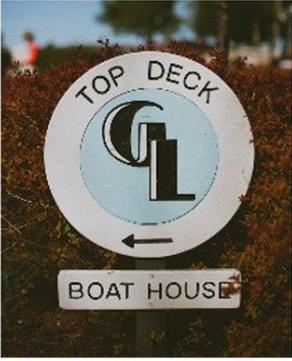
- Menu planning and guidance with updated menus every spring
- Fully detailed Banquet Event Order with changes up to 21 days prior to event
- An entrée tasting with an Events Manager **some restrictions apply*
- Preferred and approved vendor list provided upon receipt of contract
- Detailed planning of timeline

Set Up and Clean Up

- Set up of client provided personalized items and décor
- Set up of all linens, tableware, and flatware
- Delivery of gifts to couple's room (vehicle if staying off site)
- Removal of décor, floral arrangements, and candles; stored for next day pick-up

Outdoor Bar

- A fee of \$300 will be charged for the use of the outdoor bar for cocktail hour
- Gordon Lodge will provide lawn games with outdoor bar rental for no additional fee



Boat House

Located at water level below Top Deck Restaurant, our fully restored Boat House offers a charming and intimate space with a waterfront view of North Bay. With a story in each nautical detail, the Boat House is also an excellent option for rehearsal dinners and welcoming parties for your friends and families. As a great optional addition to your Boat House event, provide your guests with exclusive access to our furnished patio and waterfront outdoor bar.

Accommodates 15 – 50 Guests	Saturday Rental Fee	Saturday Food & Beverage Minimums
May 1 st through May 31 st	\$3,000.00	\$3,000.00
June 1 st through September 30 th	\$4,000.00	\$4,000.00
October 1 st through end of October	\$3,500.00	\$3,000.00
	Friday/Sunday Rental Fee	Friday/Sunday Food & Beverage Minimums
May 1 st through May 31 st	\$1,750.00	\$2,000.00
June 1 st through September 30 th	\$2,250.00	\$3,000.00
October 1 st through end of October	\$2,000.00	\$2,500.00

**Please inquire about special pricing for Monday through Thursday. Outdoor Bar and Patio Exclusive available for an additional rental fee.*

Included in the Boat House Rental Fee:

Professional Services

- Experienced Events Manager
- Banquet Chef oversight on all events
- Well trained and experienced service staff

Facility Features

- Beautiful waterfront view
- Extensive professionally landscaped property
- Backup power generator
- Polished tableware, flatware, and plasticware

Event Planning

- Menu planning and guidance with updated menus every spring
- Fully detailed event order with changes up to 21 days prior to event
- Preferred and approved vendor list provided upon receipt of contract
- Detailed planning of timeline

Set Up and Clean Up

- Set up of client provided personalized items and décor, including toasting flutes, guestbook, place cards, menu cards, card box, and cake service utensils
- Set up of all tableware and flatware
- Delivery of gifts to couple's room (vehicle if staying off site)
- Removal of décor, floral arrangements, and candles; stored for next day pick-up

If prearranged beverage sales do not exceed \$250.00, a bartender fee of \$50 per hour will apply.

Table linens are available for an additional cost per table, prices vary with linen selection.

In-Room Lunch Service

A luxury service available only to our Brides and Grooms. Our staff will deliver boxed lunches or displays to your room or cabin for your wedding parties to enjoy while you get ready, allowing you to focus on what's most important.

Boxed Lunches

\$21.00 per person

An ideal option to take with you for pre-wedding activities, and a stress-free option for you and your wedding party on the big day. All boxed lunches include chips, cookie, pickle, and bottled water.

Sandwiches

Choose from turkey, ham, chicken salad, or BLT. Includes lettuce, tomato, cheese and mayonnaise.

*Please inquire for gluten free options

Lunch Displays

Ten person minimum, priced per person. Great for an informal break-out session.

Fresh Fruit Display

\$7.00

Freshly cut fruit served with house made yogurt dip.

Fresh Vegetable Platter

\$7.00

Fresh seasonal vegetables served with house made hummus.

Domestic Cheese & Sausage Display

\$8.50

Assorted cheeses, plus Genoa salami, Capicola ham, and Andouille sausage, served with crackers.

*Please inquire for gluten free crackers

Deli Meat & Cheese Display

\$8.50

Sliced turkey, ham, and salami, cheddar and Swiss cheeses, served with silver dollar buns and condiments.

Pastry Platter

\$7.00

Assorted muffin and pastry platter.

Hors d'Oeuvres

Chilled Hors d'Oeuvres

Served passed by our staff. Minimum 50 piece required per selection, priced per piece.

*Chef Recommended

Prosciutto and Melon	\$4.25
Skewer of prosciutto, cantaloupe, and honey dew	
Italian Skewers	\$4.75
Skewer of mozzarella, Genoa salami, artichoke heart, sundried tomatoes, and black olive, drizzled with balsamic glaze	
Stuffed Tomatoes	\$4.00
Cherry tomatoes stuffed with herbed cream cheese	
Grilled Bruschetta	\$4.50
Fresh Roma tomatoes and basil marinated in garlic, balsamic vinegar and olive oil	
*Shrimp Cocktail	\$5.25
Fresh large shrimp, house made cocktail sauce and a lemon wedge	
Fresh Fruit Skewers	\$4.75
Skewer of fresh fruit served with yogurt dip	
*Caprese Skewers	\$4.00
Skewer of cherry tomato, fresh basil, and mozzarella ball, drizzled with balsamic glacé	
Cheese and Sausage Skewers	\$4.75
Skewers of cubed fresh domestic cheeses with sausage	
*Strawberry Tomato Crostini	\$4.50
Strawberry, tomato jam topped with feta and mint	

Hors d'Oeuvres

Warm Hors d'Oeuvres

Served passed by our staff. Minimum 50 piece required per selection, priced per piece.

*Chef Recommended

Homemade Mini Tacos	\$4.50
Flour tortilla cup filled with seasoned beef, tomatoes, and cheese, topped with guacamole and sour cream	
Grilled Chicken Bulgogi Skewer	\$5.00
Chicken breast skewer marinated in soy, ginger, brown sugar and garlic	
*Edamame Pot Sticker	\$4.75
Asian dumpling stuffed with edamame and served with Thai chili and bulgogi sauces	
Andouille Sausage Canapé	\$4.50
Andouille sausage and caramelized onions served on a toasted baguette, topped with southwestern aioli	
Vegetable Egg Rolls	\$4.75
Asian vegetable stuffed egg roll, served with soy sauce	
Bacon Wrapped Water Chestnuts	\$4.25
Marinated water chestnuts wrapped in bacon	
*Bleu Cheese Crostini	\$4.00
Ciabatta bread baked with honey, bleu cheese, and walnuts	
Fingerling Potatoes	\$4.25
Prosciutto wrapped fingerling potatoes sprinkled with sea salt, served with fresh dill and caraway dip	
*Gordon Lodge Crab Cakes	\$5.25
Crab, whitefish, and vegetable patties with panko breadcrumbs and served with southwestern aioli sauce	
Spinach Phyllo	\$4.25
Spinach and feta cheese baked in flaky, phyllo dough	
Bacon Wrapped Scallops	\$6.00
Dry packed scallops wrapped in double smoked bacon	
Coconut Shrimp	\$5.25
Coconut encrusted shrimp served with sweet and spicy sauce	

Hors d'Oeuvres

Warm Hors d'Oeuvres *continued*

Served passed by our staff. Minimum 50 piece required per selection, priced per piece.
Can be ordered in increments of 25 pieces after the minimum of 50 pieces is met.

*Chef Recommended

Sausage Stuffed Mushroom Caps \$4.75

Mushroom caps stuffed with Italian sausage

Bacon Wrapped Dates \$5.00

Dates and sweet candied pecans wrapped in crispy bacon

Crab Rangoon \$4.75

House made fried wontons stuffed with crab meat and cream cheese, green onions and sesame oil, served with honeyed Sriracha and sweet and spicy mustard

Meatballs \$4.25

House made meatballs tossed with your choice of BBQ, Thai chili, or Southern sauce

Puff Pastry Brie \$4.25

Mini puff pastry stuffed with fresh brie and raspberry jam

Mini Reuben \$4.75

Toasted rye bread topped with corned beef and sauerkraut, served with house made 1000 island dressing

Petite Beef Wellington \$5.00

Beef and mushrooms wrapped and baked in puff pastry

***Duck Wontons** \$4.75

Crispy wonton stuffed with smoked duck, charred sweet corn, and cream cheese, served with a sweet and spicy plum sauce



Displays

Priced per person, 25 person minimum. To be served indoors only.

*Chef Recommended

Fresh Vegetable Platter	\$5.25
Fresh seasonal vegetables served with house made hummus	
Tortilla Chips	\$4.25
Homemade tortilla chips served with salsa and warm cheese	
Bleu Cheese Chips	\$4.50
House made salted chips served with warm bleu cheese dipping sauce	
Fresh Fruit Display	\$5.25
Freshly cut fruit served with house made yogurt dip	
Domestic Cheese & Sausage Display	\$6.50
Fresh cubed domestic cheeses, plus Genoa salami, Capicola ham, and Andouille sausage served with crackers and Chicago flats	
Artisan Cheese & Sausage Display	\$8.00
Bleu Affine, Mezzaluna Fontina, Red Spruce 4yr Cheddar, and Grand Cru Gruyere, plus Genoa salami, Capicola ham, and Andouille sausage, served with crackers and Chicago flats	
*Meatballs	\$8.00
Chafer of meatballs in our house made BBQ sauce. Three pieces per order	
Bruschetta	\$4.00
Roma tomatoes and basil marinated in garlic balsamic vinegar and olive oil, served with side of grilled bread	
Gardetto's or Trail Mix <i>priced per pound</i>	\$22.00
Bowls of your selection to be placed at the bar	
*Smoked Salmon	\$250.00
House smoked king salmon filet, served with crackers, dressed with your choice of Cajun style seasoning or honey brown sugar (priced for whole smoked salmon)	

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 cherry tomatoes, cucumber, sliced almonds and our very own balsamic vinaigrette dressing.

Caesar Salad*

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

Caprese Salad*

Spinach and mixed greens, garnished with tomatoes, mozzarella, and house made balsamic vinaigrette dressing.

Top Deck Cherry Salad*

Mixed greens and dried Door County cherries, sliced apples, candied pecans, and bleu cheese, 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, Caesar Salad, and the Caprese Salad

Soups

An additional course of service. Priced per person.

Whitefish Chowder

\$7.00

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

Fire Roasted Tomato Dill *vegetarian*

\$7.00

Grilled Roma tomatoes, celery, onions, and fresh dill.

Lobster Bisque

\$9.00

Cream based soup with brandied lobster stock.

Plated Dinner Entrees

All entrees will be served with dinner rolls, choice of one salad, and two accompaniments.

GF Gluten Free | DF Dairy Free | V Vegetarian | VG Vegan

*Chef Recommended

Starch Selections, *Choose One.*

Mashed Potatoes

Champagne Baby Reds

Roasted Fingerlings |DF

Rice Pilaf

Parmesan Potatoes Additional \$1.00 per plate

Vegetable Selections, *Choose One.*

Green Beans

Broccolini

Asparagus

Candied Baby Carrots

CHICKEN ENTRÉES

Chicken Aristocrat

\$47.00

Bacon-wrapped chicken breast stuffed with mushrooms and mozzarella cheese, topped with house made tarragon sauce.

Chicken Marsala | DF

\$44.00

Chicken breast sautéed in our Marsala sauce with fresh mushrooms, served over a bed of house made linguine.

*Raspberry Marinated Supreme Breast | GF | DF

\$48.00

Marinated and chargrilled chicken breast and leg, topped with raspberry glacé and house made mango relish.

Chicken Divan

\$44.00

Crispy, fried chicken breast topped with broccoli buds and cheddar cheese sauce, finished with bacon crumbs.

Chicken Oscar

\$47.00

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

*Chicken Diavolo *spicy*

\$48.00

Airline chicken breast in fiery tomato sauce with Kalamata and green olives, tomatoes, roasted red peppers, garlic, and fresh basil.

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

BEEF ENTRÉES

Add compound butter for \$1 per plate. *Choice of* bleu cheese, garlic & chive, or Béarnaise

*All Steaks are Gluten Free

Ribeye GF	9oz.	\$57.00
Chargrilled Black Angus steak topped with red wine demi-glace.	12oz.	\$63.00
*Filet Mignon GF		\$63.00
Chargrilled 8oz. Black Angus filet topped with red wine demi-glace.		
Prime Rib GF		
House smoked prime rib served with fresh horseradish and au jus.	Queen Cut	\$54.00
New York Strip GF	10oz.	\$57.00
Chargrilled New York strip with red wine demi-glace.	12oz.	\$63.00
*Short Rib GF		\$54.00
Gluten-free braised beef short ribs with beef demi-glace.		

SEAFOOD ENTRÉES

*Almond Breaded Walleye Pike GF		\$45.00
Almond encrusted walleye topped with a tangy citrus glacé.		
Wild Salmon GF DF		\$47.00
Wild-caught salmon topped with sour cream and dill sauce, garnished with a large Shrimp.		
*Caribbean Style Salmon GF DF		\$48.00
Salmon prepared with brown sugar and jerk seasoning, baked in orange juice and topped with house made mango salsa.		
*Door County Crab Cakes		\$43.00
Crab, whitefish, and fresh vegetable patties with panko breadcrumbs and topped with southwestern aioli sauce.		
Stuffed Whitefish		\$53.00
Whitefish filet with seafood stuffing (shrimp, scallops, crab, clams, and fresh veggies) topped with a champagne cream sauce.		

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

VEGETARIAN ENTRÉES

- Eggplant Neapolitan** **\$42.00**
Fresh eggplant crepes stuffed with spinach and ricotta cheese, topped with house made marinara.
- *Edamame Pot Stickers | VG** **\$42.00**
Six Asian dumplings stuffed with edamame over Asian broccoli slaw. Served with sides of Thai chili and bulgogi dipping sauces.
- Quinoa Stuffed Pepper | VG** **\$42.00**
Bell Pepper stuffed with quinoa and vegetables, served with a roasted red pepper sauce.

PASTA ENTRÉES

- Butternut Squash Ravioli | V** **\$42.00**
Butternut squash filled ravioli with brown butter sauce.
- Short Rib Ragù** **\$45.00**
Beef short ribs braised in a tomato and red wine sauce with fresh herbs then tossed with pappardelle and topped with burrata cheese.
- Chicken Marsala** **\$44.00**
Chicken breast sautéed in our Marsala sauce with fresh mushrooms, served over a bed of house made linguine.

CHILDREN'S MEALS

- Chicken Tenders** **\$15.00**
Three chicken tenders and house made creamy macaroni and cheese, served with a fresh fruit cup.
- Buttered Noodles** **\$15.00**
Noodles tossed in butter, topped with parmesan cheese, served with a fresh fruit cup.

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

Combination Entrees

All entrees will be served with dinner rolls, choice of one salad, starch, and vegetable.

GF Gluten Free | DF Dairy Free | V Vegetarian | VG Vegan

*Chef Recommended

***Filet Mignon & Raspberry Chicken | GF | DF** **\$60.00**

Chargrilled 4oz. Black Angus Filet topped with a mushroom cap and red wine demi-glace, alongside marinated and chargrilled chicken breast and leg, topped with raspberry glacé, house made mango relish, and plum sauce.

Raspberry Chicken & Door County Crab Cakes **\$56.00**

Marinated and chargrilled chicken breast and leg, topped with raspberry glacé, house made mango relish, and plum sauce, paired with cakes of crab, whitefish, vegetables, and panko breadcrumbs, topped with southwestern aioli.

New York Strip & Coconut Shrimp **\$58.00**

Chargrilled 8oz. New York strip with demi-glace, alongside 3 coconut encrusted shrimp, served with sweet and spicy sauce.

***Short Rib & Caribbean Style Salmon | GF | DF** **\$58.00**

Gluten-free braised beef short ribs with a beef demi-glace, alongside salmon prepared with brown sugar and jerk seasoning, baked in orange juice and topped with house made mango salsa.

Chicken Diavolo & Edamame Pot Stickers **\$56.00**

Airline chicken breast in fiery tomato sauce with Kalamata and green olives, tomatoes, roasted red peppers, garlic, and fresh basil alongside six Asian dumplings stuffed with edamame over Asian broccoli slaw, served with sides of Thai chili and bulgogi dipping sauces.

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

Dinner Buffets

Minimum 25 person requirement, pricing is per person. Please inquire about custom buffets.

***North Bay BBQ** **\$45.00**

Pulled pork with house made Door County cherry BBQ sauce, corn on the cob, Jalapeno corn bread with honey butter, baked beans, and coleslaw.
Cherry crisp for dessert!

Italian Buffet **\$42.00**

Penne pasta with sides of pesto crème, marinara, and alfredo sauces, baked ziti with Fontanini mild Italian sausage, garlic bread, Caesar salad and Cannoli.

Summer Picnic **\$36.00**

Black Angus hand-pattied burgers, grilled brats, baked beans, pasta salad, and coleslaw, served with sides of lettuce, tomato, onion, ketchup and mustard. House made cookies included.

***Chicken and Biscuits** **\$45.00**

Chef's oven baked chicken with gravy, mashed potatoes, coleslaw, haricot verts, biscuits and house salad with dressings on the side.

Taco Bar **\$45.00**

Choice of chicken, beef or cheese & onion for mains of: enchiladas, soft- & hard-shelled tacos, and quesadillas. Side dishes of refried beans, cilantro lime rice, chips and salsa and Mexican street corn coleslaw. Accompaniments including shredded lettuce, cheese, sour cream, guacamole, and queso.
Choice of churros with dipping chocolate OR Tres leches cake.

Pizza Party **\$36.00**

House made, freshly baked 14 inch pizzas, served with Caesar salad and garlic bread.
Limit 4 styles of pizza per order. Choose from the following toppings: cheese, pepperoni, sausage, Canadian bacon, onion, black olive, green pepper, pineapple, mushroom.

Plated Door County Fish Fry **\$45.00**

Lightly breaded and fried walleye pike and blue gill, served with French fries, coleslaw, house made tartar sauce, and lemon wedge. Slice of Door County Cherry Pie included.

Fish Fry and Baked Chicken Combo (plated) **+ \$2.00**

Add ice cream for pie à la mode **+ \$2.00**

Desserts

Mixed Platter, Priced Per Dozen

Bars and Brownies **\$28.00**

House made brownies and dessert bars.

Finger Sweets **\$32.00**

Chef's favorite finger sweets.

Cupcakes* *Priced Per 2-Dozen* **\$100.00**

Choice of up to 3 flavors: Vanilla, Chocolate, Door County Cherry, Carrot Cake, Lemon Lavender, Chocolate Peanut Butter, Cheesecake, Red Velvet
**Must be ordered in flavor increments of 2 dozen, minimum total order of 8 dozen*

Priced Per Person

Flourless Chocolate Cake **\$10.00**

House made flourless chocolate cake, topped caramel sauce and sea salt.

Chocolate Mousse & Mini Pies Platter **\$18.00**

Fresh strawberries and dried apricots hand-dipped in chocolate, mini cups of rich chocolate mousse, and mini tarts with house made key lime filling.

**Minimum quantity of 24*

Door County Pie **plain \$8.00**

Your choice of Cherry, Pecan, Apple, or Strawberry Rhubarb. **a la mode \$10.00**

Whole Pies **\$40.00**

**Minimum quantity of 24*

Priced Per Batch

Warm Cherry Crisp **\$150.00**

Door County Cherries, white chocolate, and crisp topping.

**About 40 servings*

Ice Cream (3 gallon) **\$50.00**

Gordon Lodge Cutting Cake **\$70.00**

Layered, single tier round vanilla or chocolate cake with butter cream icing for your traditional cake cutting photos.

Please provide your own topper or have your florist decorate.

All food must be prepared by Gordon Lodge, with the exception of wedding cakes.

All cakes must be prepared by a certified licensed vendor.

There will be a \$4.00 per person fee for dessert from an outside vendor, coffee station included with fee.

Late Night Snacks

Minimum 25 person requirement, pricing is per person.

Munchie Bar

Cheese curds, onion rings, potato flats, chicken tenders and fried mushrooms. **\$15.00**

Taco Bar

Hard shell tacos served with seasoned ground beef and sides of lettuce, onion, tomato, sour cream, salsa, and guacamole. **\$6.00**

Mini Cheeseburgers

Mini angus beef cheeseburgers served with sides of tomato, lettuce, onion, pickle, ketchup, and mustard. Served with French fries. **\$10.00**

Mac-n-Cheese & Tenders

House made creamy macaroni and cheese and chicken tenders with dipping sauces. **\$10.00**

Donut Bites

Classic cinnamon sugar mini donuts (3 per serving). **\$8.00**

Cheese Curds

Local Door County breaded cheese curds with ranch dipping sauce. **\$8.00**

Pizza

House made, fresh baked 14-inch pizzas. Limit 4 styles of pizza per order. **\$29.00**
Choose from the following toppings: cheese, pepperoni, sausage, Canadian bacon, onion, black olive, green pepper, pineapple, and mushroom.



Bar Packages

Pricing is per person, per hour

Beer & Wine Package

First Hour \$16.00 | \$6.00 each additional hour

House Wines

Moscato	Rosé
Chardonnay	Pinot Noir
Pinot Grigio	Merlot
Sauvignon Blanc	Cabernet

Draft Beer, *Choice of two*

Domestic
Import
Craft

Rail Package

First Hour \$18.00 | \$6.00 each additional hour | Includes Beer & Wine Package and the following:

Spirits

Vodka	Whisky	Amaretto
Gin	Bourbon	Triple Sec
Tequila	Scotch	Dry & Sweet Vermouths
Rum	Brandy	Soda & Mixers

Call Package

First Hour \$22.00 | \$7.00 each additional hour | Includes Rail Package and the following spirits:

Tito's	Bacardi	Jim Beam	Southern Comfort
Stoli	Captain Morgan	Jack Daniels	Seagram's 7, VO
Beefeater	Sauza	Jim Beam Rye	Kahlua
Tanqueray	Korbel VS	Dewar's White Label	Baileys Irish Cream

Premium Package

First Hour \$26.00 | \$7.00 each additional hour | Includes Call Package and the following spirits:

Absolut, Citron	Myers Dark	Maker's Mark	Crown Royal
Grey Goose	Mount Gay	Bulleit Rye	
Bombay Sapphire	Tres Agaves	Johnny Walker Black	
Hendricks	Courvoisier VS	Jameson	

Soft Drink Package

\$8.00 per person | All night

Unlimited soft drinks, milk, and juice for non-drinking guests and guests under 21 years of age.

We have a strict NO SHOT policy for all Events held at Gordon Lodge. No muddled cocktails.
Plasticware will be used outdoors.

A la Carte Bar

Wine Service

\$35.00 per bottle

Choose from two of the following house wines to be poured during dinner service:

Moscato	Pinot Grigio	Rosé	Merlot
Chardonnay	Sauvignon Blanc	Pinot Noir	Cabernet

Door County Champagne Service

\$36.00 per bottle

Each glass is garnished with a Door County Cherry. Poured after ceremony or during dinner service

Beer Service

Barrel size availability based on brand selection; super-premium pricing may apply

Half Barrel		Quarter Barrel	
<i>165 twelve-ounce servings</i>		<i>82 twelve-ounce servings</i>	
Domestic	\$375.00	Domestic	\$250.00
Import/Craft	\$475.00	Import/Craft	\$350.00

Signature Cocktail Service

Batch of 50 servings. Prices vary by cocktail starting at \$7 per serving

*N/A starting at \$5 per serving

Cocktails are customized to your preferences and pre-batched for your event

Individually poured and garnished for efficiency of service and consistency of quality

Cash Bar

Domestic Beer	\$5.00	Rail Beverage	\$7.00
Import/Craft Beer	\$7.00	Call Beverage	\$8.00
House Wine	\$9.00	Premium Beverage	\$10.00

Lodging

Gordon Lodge features twenty hotel rooms, twenty-one cottages, eight suites and a five-bedroom luxury home on 130 acres of picturesque, wooded land. Property amenities include a heated outdoor swimming pool with hot tub and indoor fitness center, all overlooking North Bay. With 300 feet of private sandy shore with quiet watercrafts, four miles of quarry-washed nature trails for hiking and biking, there is no shortage of outdoor activity. We offer an assortment of bicycles and games for use on property, and feature tennis and basketball courts, equipment provided. We also offer a daily, full-service breakfast buffet.

For all Saturday weddings held in the Gordon House Event Center, there will be a rooming block of twenty hotel rooms, each with a two-night minimum required. This block will be put into place after the contract and rental fees have been received by Gordon Lodge. A block will include hotel rooms, cottages, and trailside units according to availability. The White Birch House and Premier Lakeview Cottages will not be a part of the rooming block, nor will we block the entirety of the Gordon Lodge property. Your rooming block will remain in place until ninety days prior to your event, after which time the block will be opened up for the general public to reserve. Non-Saturday weddings and Boat House weddings will not be given a rooming block. All lodging questions should be directed to the reservations department.

A 50% deposit is required to hold a reservation. Any reservation cancelled twenty-one days or more prior to the arrival date will receive a refund of their 50% deposit, less a \$100 processing fee. Reservations cancelled within the twenty-one days will forfeit the 50% deposit. A reservation cancelled within 48 hours of the scheduled arrival date will be charged the full amount of the stay. All accommodations require a two-night minimum. A three-night minimum is required for some holiday weekends and for the five-bedroom White Birch house and Premier Lakeview Cottages.

LODGE ROOMS

Deluxe King Lodge Room – #102

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

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

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

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

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

Lodging

TRAILSIDE SUITES

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

Apartment-style unit. Features a queen bed, 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. Features a queen bed, sitting area, full kitchen, and view of the wooded trail area

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 double beds in the other room, 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 double beds in the other room, 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 double beds in the other room, pull-out sofa and fireplace in the living room, two bathrooms, mini-fridge, microwave, coffee maker, and water view

Second Row Studio Cottage – #6 Willow; #7 Catalpa; #10 Chestnut; #11 Hickory

One room unit. Features a king bed, mini-fridge, microwave, and coffee maker

Second Row Studio Cottage with Screen Porch – #8 Ginkgo; #9 Poplar

One room unit. Features a king bed, mini-fridge, microwave, coffee maker, and screen porch

Basic Lakeview One-Bedroom Cottage – #12 Sycamore

Features a double bed, small sitting room, mini-fridge, microwave, coffee maker, and water view

Premier Lakeview One-Bedroom Cottage – #14 Walnut

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

Lodging

COTTAGES *continued*

Premier Lakeside Cottage - #30 Cedar; #31 Redbud **Three-night minimum required*

Features a handcrafted furniture with king bed, large closet, wet bar with mini-fridge, microwave, and coffee maker. In suite bathroom includes walk-in shower, soaking tub for two, dual vanity, separate water closet. Patio and water view

Bayside Studio Cottage – #15 Trillium; #16 Snowberry **Adults only*

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

Bayside One-Bedroom Cottage – #17 Barberry; #18 Forget-Me-Not; #19 Greenbrier; #20 Stonecrop **Adults only*

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

WHITE BIRCH HOUSE

Five-Bedroom House – WB501 **Three night minimum required*

Features a master suite with king bed and master bath, one room with two double beds, one room with two bunk beds, two rooms with one queen bed, loft with pull-out sofa, two additional full baths, whirlpool tub, study/den, laundry, full kitchen, grill, screen porch and water view