
Hotel
NORTHLAND

GREEN BAY

AUTOGRAPH COLLECTION®
HOTELS

Wedding Menu

Discover The Experience

When it comes to tying the knot, Marriott® Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your own wedding planner to ensure the perfect wedding.

Details

Hotel Northland Certified Wedding Event Planner dedicated to you and your dream wedding

- Complimentary wedding cake made in-house with a \$5,000 food & beverage minimum ➤
Votive Candles • White Table Linens & Napkins • Tables for Gifts, Cake & Guestbook
Champagne or Sparkling Cider Toast • Dance Floor • Self-Parking for Wedding Guest
Marriott Rewards Points

Contents

Dinner

Dinner Plated.	3
Dinner Buffet.	4

Reception

Hors d'oeuvres.	5
Display Stations.	6
Reception Stations, Carving Displays, Dessert Stations.	7
Wedding Package Enhancements, Wedding Cakes.	8
Next Day Encore.	9

Beverages

Refreshments, Additional Options, Cash Bar, Open Bar	10
Liquors, Beers, Wine.	11

Policies

General Policies, Outside Vendors, Tastings.	12
Banquet Services, Guarantee, Accommodations.	13

Minimum 20 guests/prices per guest | Three Course Minimum | \$5 Additional Charge for Less than 20 Guests | Prices do not include Wisconsin Sales Tax & Service Charge.

Dinner service includes: chef's selection of seasonal signature vegetables, and starch, freshly baked artisan rolls, sweet butter; freshly brewed coffee, decaffeinated coffee and a selection of teas.

Dinner Plated

Soup & Salad Options

Please Select One

Chilled Gazpacho ♦ Venison & Black Bean Chili ♦ Tuscan Pasta Faggioli ♦ Chicken Booyah
Jumbo Asparagus Salad ♦ Soba Noodle Salad ♦ Shaved Brussel Sprouts Salad

Entrée Options

Poultry Entrées

Mediterranean Chicken.34
Tomato, Olive, Lemon, White Wine, Cashews
Tarragon Dijon Roasted Chicken.34
Pan Seared Walnut Gnocchi, Shaved Brussel Sprouts
Duck Duo: Breast & Confit.35
Door County Cherry Compote

Beef Entrées

Filet Mignon.47
topped with Gorgonzola
Roast Tenderloin of Beef.44
with Roasted Shallots
Braised Beef Short Rib.37
Horseradish Emulsion

Lamb & Pork Entrées

Double Cut Colorado Lamb.40
& Braised Lamb Shoulder
on Feta Zucchini Cakes
Maple Brined Pork Double Chop.34
Cranberry Apple Chutney

Vegetarian Options

Roasted Garden Vegetable Napoleon.26
Grilled Squash, Roasted Peppers, Portobello Mushrooms,
Asparagus, Grilled Onion, Fresh Mozzarella, Pesto, Marinara
Fall/Winter Wild Mushroom Risotto.26
Chestnuts, Sage, Shaved Truffles
Spring/Summer Sweet Pea Risotto.26
Baby Spinach, Lemon Arugula Pesto, Toasted Pine Nut

Seafood Entrées

Pan Roasted Black Bass.38
Carrot Parsnip Puree
Horseradish Potato Crusted Salmon.32
Beet Ketchup

Enhancements

Please Select One

Seared Jumbo Scallops.16
Traditional Chilled Shrimp Cocktail.14
Sesame Seared Ahi Tuna on Cucumber.16
Jumbo Lump Crab Cakes.17
Pepper Seared Carpaccio of Beef.17
Scottish Smoked Salmon.17
Sweet Potato Ravioli.13

Additional Information

Beef Entrees Prepared Medium unless otherwise requested.

Minimum 20 guests/prices per guest
 \$5 Additional Charge for Less than 20 Guests
 Prices do not include Wisconsin Sales Tax &
 Service Charge.

Dinner service includes: chef's selection of seasonal signature vegetables, and starch, freshly baked artisan rolls, sweet butter; freshly brewed coffee, decaffeinated coffee and a selection of teas.

Dinner Buffet

The BBQ | 36

- ♦ Local Ale and Cheddar Soup, German Potato Salad, Grilled Vegetable and Farro Salad
- ♦ Wisconsin Beer Braised Bratwurst, BBQ Chicken, Pulled Pork,
- ♦ Corn Bread, Cowboy Beans, Confetti Rice
- ♦ Classic Wedding Cake

The Bayside | 41

- ♦ Classic Caesar Salad with Polenta, Croutons, House made Caesar Dressing, Roasted Vegetable Salad with Goat Cheese, Chefs Soup
- ♦ Flank Steak with Caramelized onion and Crumbled Gorgonzola, Pan Seared Atlantic Salmon with Herb Beurre Blanc
- ♦ Grilled Asparagus with Citrus and Garlic Olive Oil, Rice Pilaf, Herb Roasted Potato
- ♦ Classic Wedding Cake

Pacific Rim | 38

- ♦ Soba Noodle Peanut Salad, Thai Chicken Soup, Shrimp and Vegetable Summer Rolls
- ♦ Orange Chicken, Beef and Broccoli, Stir Fry Vegetables with Soy Glaze
- ♦ Pork Belly Lo Mein, Jasmine Rice, Grilled Bok Choy
- ♦ Classic Wedding Cake

The Sicilian | 36

- ♦ Caprese Salad with Fresh Mozzarella and Pesto, Romaine Salad with Lemon Vinaigrette, Pasta Faggioli
- ♦ Grilled Chicken Stuffed with Provolone and Prosciutto topped with Tomato Confit
- ♦ Roasted Cod with Tomato, Olive, Capers, Classic Ratatouille Sauce
- ♦ Lemon and Herb Risotto, Spinach Rigatoni Roasted Mushroom and Vodka Sauce, Eggplant Ricotta Napoleon
- ♦ Classic Wedding Cake

Enhancements

Priced per person

Roast Tenderloin of Beef.10
 with Roasted Shallots
Braised Beef Short Rib.10
 Horseradish Emulsion

Maple Brined Pork Double Chop.10
 Cranberry Apple Chutney
Mediterranean Chicken.10
 Tomato, Olive, Lemon, White Wine, Cashews

Pan Roasted Black Bass.10
 Carrot Parsnip Puree

Minimum of 20 pieces | Priced by 20 Pieces
Prices do not include Wisconsin Sales Tax &
Service Charge.

Hors d'oeuvres

Cold Selections

Smoked Salmon Napoleon.5 on Sesame Lavash, Lemon Caper Cream Cheese	Tomato & Mozzarella.4 Basil and Extra Virgin Olive Oil, Rosemary Bruschetta
Dilled Shrimp Salad.4 in a Savory Banquette	Goat Cheese Lollipops.4 with Hazelnuts, Pistachios
Minted Vietnamese Shrimp Rolls.5	Cilantro Citrus Lump Crab.4 on Cucumber Slice
Smoked Salmon Lollipops.4 Capers & Cream Cheese	Silver Dollar Sandwiches.3
Roast Beef & Brie.4 on Brioche Toast, Tomato and Horseradish	Jumbo Chilled Shrimp.4
Foie Gras Lollipop.8 Port Wine Glaze	Thai Crab Salad.5 on Crispy Wonton
Seared Ahi Tuna & Ginger.6 on Sesame Maki Sushi Rice, Wasabi Caviar	Black Sesame Tuna Wasabi Sesame Cone.5
	Beef Carpaccio.3 Balsamic Onion Jam Crostini
	Roasted Vegetable Maytag Cheese Crostini.3

Hot Selections

Boursin & Spinach Stuffed Mushroom Caps.4	Bratwurst Wrapped in Butter Dough.3.50 Whole Grain Mustard
Ginger Beef Saté.4 Soy Chili Glaze	Southwest Chicken Spring Roll.4
Pork Pot Stickers.3.75 Ginger-Soy Dipping Sauce	Mini Reuben.3.75
Duck Spring Rolls.5 Thai Chili	Blue Crab Claw Cakes.5 Lemon, Caper Aioli
Vegetable Spring Rolls.3.75 Hot Mustard & Plum Sauces	Mini Beef Empanadas.3.75 Chimmi Churri Sauce
Coconut Shrimp.3.75	Bacon Wrapped Scallops.4
Poached Walleye.5 Crispy Chorizo, Avocado Mousse	Barbecue Beef in Jalapeño Biscuit.3.75
	Ham & Jalapeño Stuffed Mushrooms.2.95
	Mini Sliders.3.50
	BBQ Meatballs.2.95

Prices do not include Wisconsin Sales Tax
& Service Charge.

Hotel
NORTHLAND
GREEN BAY

AUTOGRAPH COLLECTION®
HOTELS

Stations & Displays

← Display Stations →

Imported & Domestic Cheese Platter

Garnished With Fresh Berries, Grapes, Stone Ground Mustard, Crisp Crackers, Artisan Breads
Small (Serves 25) | 100 • Medium (Serves 50) | 200 • Large (Serves 100) | 300

Garden Vegetable Platter

Seasonal Vegetables, Hummus, Baba Ganoush, Ranch & Fine Herb Dips With Pita Crisps
Small (Serves 25) | 100 • Medium (Serves 50) | 200 • Large (Serves 100) | 300

Grilled Shrimp Platter

Chilled Shrimp Marinated With Extra Virgin Olive & Lemon Oils, Garlic, Fennel, Basil, Oregano, Tomatoes, Olives
Small (Serves 25) | 225 • Medium (Serves 50) | 350 • Large (Serves 100) | 650

Harvest Season Sliced Fruits & Berries

Lemon-Yogurt Dip
Small (Serves 25) | 125 • Medium (Serves 50) | 225 • Large (Serves 100) | 325

Antipasti Platter

Assorted Italian Cheeses, Cured Meats with Roasted Peppers, Olives, Pepperoncini, Stuffed Cherry Peppers,
Fresh Anchovies, Grilled and Marinated Vegetables
Small (Serves 25) | 135 • Medium (Serves 50) | 250 • Large (Serves 100) | 475

Cheese & Charcuterie Platter

Fresh Local Wisconsin Cheeses and Fresh Local Meats, Bacon | Jam
Small (Serves 25) | 150 • Medium (Serves 50) | 250 • Large (Serves 100) | 350

Peppered Seared Ahi Tuna Platter

Ocean Garden Salad, Wasabi, Sesame Glaze, Tamarind
Small (Serves 25) | 250 • Medium (Serves 50) | 495 • Large (Serves 100) | 600

Reception Stations

A \$75 Chef Attendant Fee Applies

Jumbo Prawns.18

Crispy Yellow Rice, Olives, Tomatoes, Mint, Oregano, Lemon, White Wine

Crispy 5 Spice Pork Belly.15

Udon Noodles, Bok Choy, Carrot, Scallion, Ginger, Garlic, Broccoli, Hearts of Palm

Braised Short Rib.18

Wild Mushroom Risotto, Caramelized Onion, Tomato Confit, Asparagus Tips, Spinach, Gorgonzola

Mac & Cheese.14

Smoked Pork or Chicken, Roasted Mushroom, Dry Rub Lardon, Broccolini, Truffle, Spinach, Sundried Tomato

Honey Soy Glazed Salmon16

Basmati Rice, Egg, Scallion, Green Bean, Garlic, Ginger, Sesame, Napa Cabbage

Pappardelle.13

Bolognese or Alfredo, Grilled Chicken, Blistered Tomato, Spinach, Roasted Garlic, Sweet Pea, Bacon

Roasted Italian Meatball.14

Penne, Marinara, Pesto, Diced Tomato, Mushroom, Roasted Onion, Broccolini, Shaved Cheese

Lobster Medallion.18

Saffron Risotto, Lardon, Tarragon, Roasted Corn, Lobster Mushroom, Sweet Pea

Carving Displays

Uniformed Chef's Fee \$75 (1 Hour Maximum)

Herb Crusted Beef Tenderloin.22

Spicy Pineapple and Pepper Glazed Ham.9

Prime Rib Au Poivre.16

Beef Strip Loin.12

Herb Roasted Turkey Breast.14

Whole Tuna Loin.18

Dessert Stations

A \$75 Chef Attendant Fee Applies

Chocolate Fondue.10

Warm Chocolate, Seasonal Fruit, Marshmallows, Rice Krispy Treats, Pretzel Rods & Pound Cake

Ice Cream Sundae Bar.10

Vanilla Ice Cream with Assorted Sundae Toppings

S'mores.12

Miniature Fire Stations for Roasting Marshmallows

Please choose two:

Peanut Butter

Graham cracker, peanut butter cup and marshmallow

Salted Caramel

Graham cracker, milk chocolate, Caramel Square, sea salt and marshmallow

Caramel Cakes

Graham cracker, milk chocolate, Caramel Square, toasted coconut and marshmallow

The Classic

Graham cracker, milk chocolate and marshmallow

Priced Per Person, Minimum 20 Guests
Additional \$5 Charge for Under 20 Guests

Prices do not include Wisconsin Sales Tax
& Service Charge.

Wedding Package Enhancements

Late Night Snacks

Priced per person

Antipasti Display.8

Sliced Cured Meats, Artisan Assorted Cheeses, Olives,
Pepperoncini, Marinated vegetables & Crostini

Seasonal Fruit Display.6

Chef's Selection of Local Fruit

Smoked Salmon Lollipops.4

Capers & Cream Cheese

Iced Shrimp Cocktail.MP

Traditional Cocktail Sauce

Macaroni & Cheese.5

Sliders Of The Day.7

Beef, Chicken or Pulled Pork

Flatbreads.7

Chef's Selection

Satays.9

Beef, Chicken or Lamb

Chicken Fingers.4

Honey Mustard, Ranch & House Made BBQ Sauce

Garden Vegetable Platter.5

Hummus, Baba Ganoush, Ranch & Fine Herb Dips
with Pita Crisps

Wedding Cakes

☞ Complimentary wedding cake made in-house with a \$5,000 food & beverage minimum ☞
In-house wedding cakes start at \$3.50 per person if \$5,000 food and beverage minimum not met.
\$3.00 per person cake cutting fee applies for wedding cakes supplied by other bakeries.

Custom Cakes

Chocolate ♦ Vanilla Pound ♦ Almond Pound
Lemon Olive Oil Chiffon ♦ Carrot ♦ Red Velvet ♦ Vanilla Chiffon

Filling

Fresh Berries and Bavarian Cream ♦ White Chocolate Cream Cheese Mousse ♦ Chocolate Mousse
Raspberry Preserves ♦ Cherry Preserves ♦ Strawberry Preserves ♦ Chocolate Ganache

All Wedding Cakes are finished with Swiss Buttercream

Minimum 20 Guests, prices are per Guest | Prices are Per Guest | \$5 Additional Charge for Less than 20 Guest | Based on 60 Minutes of Continuous Service | Prices do not include Wisconsin Sales Tax & Service Charge.

All Menus Include: Fresh Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas & Juices

Next Day Encore

Continental Breakfast | 12

Seasonal Sliced Fruit ♦ Freshly Baked Breakfast Pastries ♦ Fruit Preserves & Butter ♦ Yogurt

The Executive Continental Breakfast | 15

Seasonal Sliced Fruits & Berries ♦ Freshly Baked Breakfast Pastries
Steel Cut Oatmeal ♦ Fruit Preserves & Butter

The Northland | 17

Seasonal Sliced Fruits & Berries ♦ Freshly Baked Breakfast Pastries
Hot Ham, Egg & Cheese Croissants ♦ Chocolate, Almond, Plain Croissants & Scones
Fruit Preserves & Butter

The Southland | 17

Seasonal Sliced Fruits & Berries ♦ Freshly Baked Breakfast Pastries
Breakfast Burritos, Pork Green Chile ♦ Chocolate, Almond, Plain Croissants & Scones
Fruit Preserves & Butter

Continental Breakfast Enhancements

Ham, Egg & Cheese Croissants.	4	Steel-Cut Oatmeal.	6
House Smoked Salmon with Cream Cheese. . .	13	Sausage, Cheese, Scrambled Egg Sandwich. . . .	5
English Muffin Sandwich.	4	Assorted Breakfast Cereals.	5
Sliced Fruit & Berries.	8	Build Your Own Parfait.	8
Fruit Smoothie.	8	Classic Donuts.	28 dozen
Assorted Bagels & Cream Cheese.		28 dozen	

Each Bar Package includes a Full Bar Set Up
 Bartenders use a 1.5-ounce jigger for all drinks.
 Bartender charges are the responsibility of the
 sponsoring organization.

Prices do include Sales Tax | Gratuity Not Included
 Bartender fee of \$75 per bar
 One bartender per 100 guests

Beverages

Refreshments

- Assorted Juices.5 each
- Assorted Soft Drinks.4 each
- Assorted Flavors of Soda.4 each
- Bottled Water.4 each
- Panna Mineral Water (16.9 Oz).5 each

- Chilled Chocolate & Whole Milk.3 each
- Chilled Panna & San Pellegrino Water. . . .12 (1 L)
- Assortment of Premium Teas.54 Per Gallon
- Traditional and Flavored Iced Teas. 54 Per Gallon
- Freshly Pressed Orange & Grapefruit Juices. 18 Per Quart

Freshly Brewed Regular & Decaffeinated Coffee.54 Per Gallon

Additional Options

Priced per drink

- Soft Drinks4
 Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale,
 Club Soda, Tonic Water
- Juice.4
 Orange, Grapefruit, Cranberry, Pineapple

- Mineral Water.5
 Panna & Pellegrino Water
- Non-Alcoholic Punch Bowls.19
- Alcoholic Punch Bowls.45
 One-Gallon Minimum Order, Price per Gallon

Additional Specialty Bars

Please check with your catering specialist

Cash Bar

Includes Wisconsin Sales Tax

Silver Cocktails Per Drink

- Cocktails.6
- Domestic Beer.5
- Import Beer.6
- Craft Beer.MP
- Assorted Pepsi Products.4
- Sparkling Wine, by the Glass. . . .7
- Wine, by the Glass.6

Gold Cocktails Per Drink

- Cocktails.7
- Domestic Beer.5
- Import Beer.6
- Craft Beer.MP
- Assorted Pepsi Products.4
- Sparkling Wine, by the Glass. . . .8
- Wine, by the Glass.8

Platinum Cocktails

- Cocktails.8
- Domestic Beer.5
- Import Beer.6
- Craft Beer.MP
- Assorted Pepsi Products.4
- Sparkling Wine, by the Glass. . . .9
- Wine, by the Glass.9

Open Bar

Priced per person

Silver Bar Hosted

- One Hour.13
- Additional Hour(s).9

Gold Bar Hosted

- One Hour.14
- Additional Hour(s).10

Platinum Bar Hosted

- One Hour.15
- Additional Hour(s).11

Each Bar Package includes a Full Bar Set Up
Bartenders use a 1.5-ounce jigger for all drinks.
Bartender charges are the responsibility of the
sponsoring organization.

Prices do include Sales Tax | Gratuity Not Included
Bartender fee of \$75 per bar
One bartender per 100 guests

Silver Brand

Gordon's Vodka ♦ Gordon's Gin ♦ Fleischmann's Rum ♦ Seagram's 7 Whiskey
Four Roses Bourbon ♦ Pepe Lopez Tequila ♦ E & J Brandy ♦ Salmon Creek Wines
Roget Sparkling Wine ♦ Dry & Sweet Vermouth ♦ (I) Domestic & (I) Import Beer

Gold Brand

Smirnoff Vodka ♦ New Amsterdam Gin ♦ Don Q Cristal Rum ♦ Captain Morgan Spiced Rum
Evan Williams Bourbon ♦ Sauza Blue Tequila ♦ Canadian Club Whiskey ♦ Cutty Sark Scotch
Martini & Rossi Dry & Sweet Vermouth ♦ Pascual Toso Sparkling Wine ♦ Trinity Oaks Wines
(I) Domestic & (I) Import Beer

Platinum Brand

Absolut Vodka or Tito's Vodka ♦ Beefeater Gin ♦ Bacardi Superior Light Rum (flavors upon request)
Captain Morgan Spiced Rum or Malibu Coconut Rum ♦ El Jimador Blanco ♦ Jack Daniels No.7 Bourbon
Johnnie Walker Red Label Scotch ♦ Crown Royal ♦ Avissi Sparkling Wine ♦ Kendall Jackson Vintners
Reserve Wines ♦ Martini & Rossi Dry, Sweet Vermouth ♦ (I) Domestic & (I) Import Beer

Beer Options

Domestic Beers

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Pabst Blue Ribbon, Coors Light, O'Douls N/A

Imported Beers

Heineken, Corona, Amstel Light, additional options upon request

Specialty & Craft Beers

Available upon request, pricing varies

Half-Barrel Keg

Import or Domestic, Pricing Varies
2 Weeks' Notice of Selection

Wines By Brands

Silver Wines

Salmon Creek.25

Chardonnay, Pinot Grigio, Merlot,
Cabernet Sauvignon, Pinot Noir

Gold Wines

Trinity Oaks.30

Chardonnay, Pinot Grigio, Merlot,
Cabernet Sauvignon, Pinot Noir

Platinum Wines

Kendall Jackson Vintners Reserve 36

Chardonnay, Merlot,
Cabernet Sauvignon, Pinot Noir

Policies

Food and Beverage Minimum: Hotel Northland requires a minimum food & beverage guaranteed amount that will be discussed with your Sales Manager. This amount varies and is based upon the date, time, and location of your function. If your final estimate of charges falls below the food and beverage minimum, you will be required to purchase additional food and/or beverages, or pay the difference reflected in an additional rental fee in order to reach the established minimum. The food and beverage minimum does not include taxes, service charges, ceremony fee or other additional charges.

Deposit: A non-refundable deposit is due with your signed contract and is equal to 25% of the food and beverage minimum for your event. A deposit schedule will be created for you by your sales manager and will be noted in your contract. All additional charges accrued during your event will be posted to the credit card on file the night of your event. Please see contract for further details.

Hotel Northland does not permit outside food and beverage on our premises . All charges are subject to a taxable service charge and a Wisconsin sales tax. No food or beverage shall be brought into the hotel by patrons or attendees. The sale and service of alcoholic beverages are regulated by the State of Wisconsin and City of Green Bay codes. As licensee the hotel is responsible for administration of these regulations. All guests will be required, by hotel and the state of Wisconsin, to provide proper identification and proof of age when consuming alcoholic beverages.

Outside Vendors

Hotel Northland allows outside vendors for décor and coordination. Outside vendors must be approved by Hotel prior to event. Outside vendors must provide Hotel Northland with an up to date copy of their liability insurance. If you should need suggestions on outside vendors your Sales or Event Manager would be happy to provide you with our preferred vendors in the area. All outside vendors are responsible for the delivery, setup and removal of all items rented by the client (i.e. chairs, chargers, floral, décor, centerpieces, rose petals, etc.) on the day of the event.

Fog machines, glitter and confetti are not allowed. All decorations need to be approved by your Event or Banquet Manager. We ask that nothing is affixed to the walls, light fixtures, floor, etc. without approval from the hotel.

Tastings

Hotel Northland provides a complimentary tasting for up to 4 guests. Additional guests may attend for an extra per person fee. You must have a signed agreement prior to scheduling a tasting. You must confirm your tasting date with your Event Manager 21 days in advance. Private Wedding tastings are held Tuesdays - Fridays between 2PM and 4PM, based on business in the hotel and Executive Chef's schedule. Scheduled tasting dates must be confirmed by the Event Manager. Tastings are not offered for food stations or buffet items.

Banquet Services

All packages include hotel standard linens, skirting, risers, tables, hotel banquet chairs, glassware, flatware & china and all required food service equipment. A cleaning fee of \$500 will apply to any event that leaves behind debris, décor, or other refuse including items left by any vendors. Vendors and host are responsible for picking up any event items one hour after event concludes. A \$250 per day storage fee will apply for any items left behind.

All Prices are subject to a taxable Service Charge and applicable State Sales Tax. Consuming raw or undercooked eggs or meats may increase your risk of food-borne illness.

Once your Sales Manager has received your contract and deposit, your event will be assigned to an experienced event manager at Hotel Northland within 30 days of receiving your signed contract. The Event Manager will assist you with finalizing all aspects of your wedding. The Event Manager will serve as your main contact at the hotel. Should you need a personal wedding planner/coordinator, your Event Manager can provide you with a list of preferred wedding professionals.

Guarantee

The final guaranteed guest count for each event is required three business days prior to your scheduled event. The final count is the minimum number of guests that will attend. Guest counts can only increase up to 24 hours before your event. If a final guarantee is not submitted, the original expected number on your signed contract to be the guarantee. Your event manager will also provide you with a room diagram of your ballroom. Detailed seating arrangements must also be submitted to your Event Manager three business days prior to your scheduled event.

Overnight Guest Room Accommodations

A member of our group sales team can assist you with setting up a room block of 10 guest rooms or more. A wedding group rate will be established based on the number of rooms and time of year.

Acceptance by signing below, you agree that you have read, understand and accept Hotel Northland's Wedding Polices listed above.

Signature: _____ Date: _____

Printed Name: _____ Title: _____