



MISSION POINT
MACKINAC ISLAND

2020 Wedding Menu





dear COUPLES TO BE,

We are delighted that you have chosen, or are considering choosing, Mission Point for your upcoming nuptials. Our culinary team is committed to high quality, sustainably sourced and innovative dishes, serving delicious food in an atmosphere of genuine hospitality, relaxed elegance and simple comfort.

The culinary experience at Mission Point is second to none in northern Michigan. Led by Executive Chef Matthew Nelson, Mission Point's culinary team is committed to excellence and sources many of the ingredients for our dishes from the farms, forests and waters of the region. With purveyors such as Plath's Meats, Bolthouse Growers, Victory Farms, Open Sky Organic Farm, Harvest Thyme Farm, Mackinac Bluffs Maple Farms and Lake Michigan Produce, regional influences abound in the dishes from our kitchens and help to transform each meal into a memorable culinary experience.

We invite you to review our menu and begin planning your event. Please bear in mind that our culinary team can work with you to create a one-of-a-kind menu to your individual palate and tastes, should the menu not reflect your needs and wishes.

Please contact your Conference Services Manager with any questions. We look forward to becoming a part of your love story and to hosting you and your guests.

Sincerely,
Your Mission Point Team



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reception

HORS D'OEUVRES

Hot and Cold Hors d'Oeuvres priced per 25 pieces

Cold Hors d'Oeuvres

Caprese Skewers ^{GF} ^V
Grape Tomato | Mozzarella | Basil | Balsamic
90⁰⁰

Smoked Whitefish Dip
Lake Superior Smoked Whitefish | Pita Crisp | Lemon
75⁰⁰

Tandoori Chicken Lettuce Wrap ^{GF}
Mango Salsa | Cilantro | Lime
90⁰⁰

Tomato Bruschetta ^V
Vine Ripe Tomato | Basil | Garlic | Olive Oil
75⁰⁰

Beef TarTar Spoon ^{GF}
Minced Beef Tenderloin | Caper
Dijon Mustard | Shallot | Truffle Oil
125⁰⁰

Shrimp Cocktail Shooters ^{GF}
Traditional Cocktail Sauce | Lemon Zest
85⁰⁰

Hot Hors d'Oeuvres

Crab Rangoon
Sweet and Sour Sauce
100⁰⁰

Vegetable Spring Roll ^V
Hoisin Sauce
75⁰⁰

Chicken Kebab ^{GF}
Prosciutto | Crispy Sage | Basil Pesto
85⁰⁰

Arancini ^V
Tuscan Herb | Mozzarella
House-made Tomato Basil Sauce
75⁰⁰

Plath's Bacon Wrapped Shrimp ^{GF}
Pineapple Glaze | Honey Barbecue
90⁰⁰

Mini Beef Wellington
Madeira Sauce
100⁰⁰

Customary 22% service charge and 6% sales tax applied to all food and beverage.

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reception

CHILLED DISPLAYS

The Cheese Board ^{GF} ^V

Artisan Cheese | Dried Fruit | Mixed Nuts | Crackers
7⁰⁰ per person

Garden Crudité Platter ^{GF} ^V

Broccoli | Baby Carrots | Cherry Tomatoes | Cauliflower | Cucumber | Red Pepper | Buttermilk Herb Dip
6⁰⁰ per person

Shrimp Cocktail Display ^{GF}

Cocktail Sauce | Louise Dressing
85⁰⁰ per 25 pieces

Fruit Display ^{GF} ^V

Seasonal Berries | Fruit | Honey Whipped Cream Cheese
Vanilla Pastry Cream | Chocolate Ganache | Chantilly Cream
10⁰⁰ per person

Mediterranean Platter ^{GF}

Prosciutto de Parma | Sopresatta | Marinated Olives | Hummus | Feta Cheese | Shaved Parmesan | Grilled Pita Bread
6⁰⁰ per person

Seafood Display ^{GF}

Oysters on the Half Shell | Jonah Crab | Gulf Shrimp | King Crab Broiler Claw
Minced Shallot | Lemon | Cocktail Sauce | Louise Dressing | Clarified Butter
21⁰⁰ per person





reception PLATED DINNERS

Overview

For your formal wedding dinner, a customized plated dinner is an elegant choice. Our culinary team takes pride in the careful presentation of each plated dinner and will ensure that the culinary offerings at your wedding celebration are not only delicious, but beautiful.

Simply choose one salad or soup for the opening course then one entrée, one starch and one vegetable for the main course. All of our plated dinners include bakery fresh bread, Fustini's olive oil and balsamic vinegar, ice water service, brewed regular and decaffeinated coffee and hot tea selections. For planning your entire event with ease, we offer the options of a Plated Dinner Package to ensure that all aspects of your event are covered.

Should you desire wine service with your plated dinner, our catering team can assist with wine selections from Mission Point's extensive wine list, featuring a wide selection of varietals, vintages and prices.

Should any of your guests have dietary restrictions or food allergies, be sure to let us know 30 days prior to your wedding so we can accommodate.

For children 12 and under, Mission Point offers selections from our Children's Menu for \$20⁰⁰ per child.

A minimum of 15 guests applies to plated dinners. For dinners of less than 15 guests, our catering team will be glad to assist you with planning your wedding dinner in one of our restaurants. A customary 22% service charge and 6% Michigan sales tax is applied to all food and beverage choices.



reception

PLATED DINNERS

Entrées

Lake Superior Whitefish ^{GF}
Tomato Jam | Lemon Beurre Blanc
47⁰⁰

Bay of Fundy Salmon ^{GF}
Sesame Glaze
49⁰⁰

Flat Iron ^{GF}
Citrus Herb Gremolata
49⁰⁰

Halibut ^{GF}
Lemon Caper Pan Sauce
52⁰⁰

Airline Chicken Breast ^{GF}
Onion Marmalade | Chicken Demi
47⁰⁰

Filet Mignon ^{GF}
Wild Mushrooms | Veal Demi
58⁰⁰

Bone in Pork Chop ^{GF}
Whole Grain Mustard Pan Jus
50⁰⁰

Marinated Cauliflower Steak ^{GF} ^V
Arugula | Tomato | Red Onion | Lemon
43⁰⁰

Stir Fry ^{GF} ^V
Rice Noodles | Tofu | Broccoli | Snap Peas
Toasted Cashews | Sesame Sauce
42⁰⁰

Portobello Mushroom ^{GF} ^V
Marinated in Balsamic Vinaigrette
42⁰⁰

Enhance Any Entrée

Scallops (2) ^{GF}
9⁰⁰

Jumbo Shrimp (2) ^{GF}
7⁰⁰

Lobster Tail (1) ^{GF}
17⁰⁰

*All entrées include choice of one soup or salad, one accompanying vegetable and one starch.
Customary 22% service charge and 6% sales tax applied to all food and beverage.*

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reception PLATED DINNERS *(continued)*

Chef's Selection

Filet Mignon and Two Scallops ^{GF}

*Filet Mignon | Fried Leeks | Red Wine Demi
Scallops | Herb White Wine Sauce*

65⁰⁰

From The Sea ^{GF}

3 Ounce Lobster Tail | Two Tiger Shrimp | Two Scallops | Butter | Lemon | Herbs

90⁰⁰

Chef's Plate ^{GF}

*Lake Superior Whitefish | 2 Ounce Petite Filet | One Tiger Shrimp
Lemon White Wine Sauce | Veal Demi | Lemon | Herbs*

72⁰⁰

Plated Dinner Package Option

SIMPLIFY YOUR WEDDING WITH A PACKAGE

House Champagne Toast

Choice of Four Hors d'Oeuvres

**4 pieces per person*

Choice of Two Chilled Displays

**Or Seafood Display only*

Choice of Two Plated Entrées

*with Soup or Salad | Starch and Vegetable
(Surcharge available for Chef's Selections)*

One Late Night Snack

95⁰⁰ per person

*All entrées include choice of one soup or salad, one accompanying vegetable and one starch.
Customary 22% service charge and 6% sales tax applied to all food and beverage.*

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reception

PLATED DINNERS *(continued)*

Soup or Salad

CHOICE OF ONE

Roasted Beets | Toasted Pine Nuts
Arugula | Michigan Goat Cheese
White Balsamic Vinaigrette ^{GF} ^V

Mixed Greens | Dried Cherries | Feta Cheese
Candied Pecans | House-made Vinaigrette ^{GF} ^V

Artisan Romaine Lettuce | Shaved Parmesan Cheese
House-made Croutons | Caesar Dressing

Baby Iceberg Wedge | Plath's Crispy Bacon
Heirloom Tomatoes | Bleu Cheese Dressing ^{GF}

Spinach | Sliced Strawberries | Goat Cheese
Candied Walnuts | Raspberry Vinaigrette ^{GF} ^V

Heirloom Tomatoes | Fresh Mozzarella
Basil | Balsamic Vinaigrette ^{GF} ^V

Butternut Squash Bisque ^{GF} ^V

Gazpacho *(cold)* ^{GF} ^V

Tomato Basil Soup ^{GF} ^V

Vegetable Minestrone Soup ^{GF} ^V

Vegetable

CHOICE OF ONE

Glazed Haricot Verts ^{GF} ^V

Grilled Zucchini and Yellow Squash ^{GF} ^V

Confit Brussels Sprouts ^{GF} ^V

Roasted Baby Carrots ^{GF} ^V

Seared Asparagus ^{GF} ^V

Roasted Root Vegetables ^{GF} ^V

Starch

CHOICE OF ONE

Buttered Yukon Whipped Potatoes ^{GF} ^V

Garlic Mashed Red Skin Potatoes ^{GF} ^V

Wild Rice with Tuscan Herbs ^{GF} ^V

Classic Risotto with Parmesan ^V

Cous Cous ^{GF} ^V

Optional Courses

AMUSE-BOUCHE

Typically Served Before the Salad Course

CHOICE OF ONE

Tuna TarTar ^{GF}

Ahi Tuna | Avocado Puree | Pine Nuts

Cucumber | Olive Oil

Apple Crustini ^V

Goat Cheese Spread | Honey | Walnut | Arugula

INTERMEZZO

Typically Served Between the Salad and Entrée Courses

Sorbet ^{GF} ^V

CHOICE OF ONE

Lemon | Mango | Strawberry

4⁰⁰ per person per course



reception BUFFET DINNERS

Overview

For your wedding dinner at Mission Point, a more informal choice is a buffet dinner. Our culinary team offers extensive selections of delicious salads, entrées and accompaniments for the celebratory buffet.

Simply choose one Salad, one Premium Salad, two Accompaniments, and two Entrées. All of our buffet dinners include bakery fresh bread, Fustini's olive oil and balsamic vinegar, ice water service, brewed regular and decaffeinated coffee and hot tea selections.

Should any of your guests have dietary restrictions or food allergies, be sure to let us know 30 days prior to your wedding so we can accommodate.

For Mission Point buffet dinners, a 20 person minimum applies and for buffet dinners under 20 guests, a \$100⁰⁰ surcharge applies. A customary 22% service charge and 6% Michigan sales tax is applied to all food and beverage choices.



reception

BUFFET DINNERS

Salads

CHOICE OF ONE

Mixed Greens | Dried Cherries | Feta Cheese
Candied Pecans | House-made Vinaigrette (GF) (V)

Artisan Romaine Lettuce | Shaved Parmesan Cheese
House-made Croutons | Caesar Dressing

Spinach | Sliced Strawberries | Goat Cheese
Candied Walnuts | Raspberry Vinaigrette (GF) (V)

Baby Iceberg Wedge | Plath's Crispy Bacon
Heirloom Tomatoes | Bleu Cheese Dressing (GF)

Premium Salads

CHOICE OF ONE

Greens | Cucumber | Garbanzo Beans
Peppers | Celery | Bacon | Bleu Cheese (GF)

Vine Ripe Tomatoes | Fresh Mozzarella
Basil | Fustini's Balsamic (GF) (V)

Portobello | Arugula | Roasted Sweet Peppers
Goat Cheese | Artichokes | Balsamic Vinaigrette (GF) (V)

Accompaniments

CHOICE OF TWO

Confit Brussels Sprouts (GF) (V)

Roasted Baby Carrots (GF) (V)

Grilled Zucchini and Yellow Squash (GF) (V)

Roasted Root Vegetables (GF) (V)

Seared Asparagus (GF) (V)

Cous Cous (GF) (V)

Buttered Yukon Whipped Potatoes (GF) (V)

Garlic Mashed Red Skin Potatoes (GF) (V)

Wild Rice with Tuscan Herbs (GF) (V)

Classic Risotto with Parmesan (V)



reception

BUFFET DINNERS *(continued)*

Entrées

CHOICE OF TWO

Lake Superior Whitefish ^{GF}
Tomato Jam | Lemon Beurre Blanc

Bay of Fundy Salmon ^{GF}
Sesame Glaze

Airline Chicken Breast ^{GF}
Onion Marmalade | Chicken Demi

Filet Mignon ^{GF}
Wild Mushrooms | Veal Demi

Bone in Pork Chop ^{GF}
Whole Grain Mustard Pan Jus

Butternut Squash Ravioli ^V
Sage | Brown Butter Sauce

Eggplant Parmesan ^V
Mozzarella | Basil | House-made Marinara Sauce

Vegan Enchiladas ^V
Tofu | Spinach | Black Beans | Avocado | Red Enchilada Sauce

55⁰⁰ per person



reception STATIONS

Seasoned Beef Strip Loin* (GF)

Horseradish Cream | Au Jus
15⁰⁰ per person

Beef Tenderloin* (GF)

Veal Demi | Béarnaise
16⁰⁰ per person

Herb Rubbed Pork Loin* (GF)

Whole Grain Mustard
11⁰⁰ per person

Grilled Summer Vegetables (GF) (V)

Served on a Skillet
7⁰⁰ per person

Potato Bar (V)

Whipped Yukon Potatoes | Sweet Potato Fries
Waffle Fries | Cheddar Cheese | Chives
Chipotle Aioli | Greek Yogurt Herb Sauce
12⁰⁰ per person

Pasta Station* (V)

Penne
Roasted Artichokes | Mushrooms
Leeks | Sun Dried Marinated Tomatoes
Garlic Parmesan Cream Sauce
House-made Marinara Sauce
Add Chicken for an additional 3⁰⁰ per person
Add Shrimp for an additional 5⁰⁰ per person
12⁰⁰ per person

Greens of Mackinac (V)

Mixed Greens | Roasted Beets
Chef's Selection Of Local Cheeses | Hardboiled Egg
Plath's Bacon Bits | House-made Croutons | Chives
Candied Pecans | Assorted Dressings
Add Chicken for an additional 3⁰⁰ per person
Add Shrimp for an additional 5⁰⁰ per person
7⁰⁰ per person

**Requires a Chef Attendant Fee of \$125.*
20 person minimum for reception stations.
Customary 22% service charge and 6% sales tax applied to all food and beverage.





reception DESSERTS

Sweet Table

*Assorted Cheesecakes | Chocolate Decadence Cake | Individual Apple Pie | Pastry Shop Cookies
Brownies | Mini Éclairs | Fruit Tarts in Phyllo Shells*
15⁰⁰ per person

Gourmet Coffee Bar

*Regular and Decaf Coffee | Vanilla, Hazelnut and Caramel Syrups | Chocolate Mint Sticks
Chocolate Sauce | Whipped Cream | Cinnamon Sticks | Chocolate Shavings*
8⁰⁰ per person

Hot Chocolate Bar

Mini Marshmallows | Whipped Cream | Cinnamon | Chocolate Shavings | Sprinkles
8⁰⁰ per person

Cheesecake Bar

*New York Style Cheesecake | Strawberries | Maraschino Cherries | White Chocolate Ganache
Dark Chocolate Ganache | Caramel Sauce | Candied Pecans | Mixed Berries | Whipped Cream*
12⁰⁰ per person

Gelato Bar

*Mission Point Signature Gelato | Sprinkles | Crushed Oreos | Chocolate Syrup
Whipped Cream | Assorted Nuts | Maraschino Cherries | Caramel Sauce*
10⁰⁰ per person

20 person minimum.

Customary 22% service charge and 6% sales tax applied to all food and beverage.

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reception

LATE NIGHT

Mini Beef Sliders | Crispy French Fries
10⁰⁰ per person

Beef Fajita Strips | Pulled Chicken | Tortilla Chips
Tacos Shells | Pico de Gallo | Queso Fresco
Guacamole | Salsa Verde | Chunky Salsa
12⁰⁰ per person

Trail Mix | White Cheddar Popcorn | Caramel Corn
Great Lakes Chips | Pretzel Sticks | Assorted Cookies
8⁰⁰ per person

Bone in Wings | BBQ Sauce | Hot Sauce
Blue Cheese Dressing | Ranch Dressing
Celery | Carrot
14⁰⁰ per person

Grilled Cheese Sticks | Tomato Basil Soup ☺
9⁰⁰ per person

Pulled Pork Sliders | Coleslaw Onion Rings
Jalapeno Poppers | BBQ Sauce
10⁰⁰ per person

children's

MENU

Grilled Chicken ☺
Steamed Broccoli | Roasted Potatoes

Petite Filet ☺
Mashed Potatoes | Seasonal Vegetables

Lake Superior Whitefish ☺
Mashed Potatoes | Seasonal Vegetables

Crispy Chicken Tenders
French Fries | Seasonal Vegetables
Penne Pasta ☺
Seasonal Vegetables | House-made Marinara Sauce

20⁰⁰ per child (ages 4-12)





rehearsal dinner

CLASSICO ITALIANO BUFFET

Soup or Salad

CHOICE OF TWO

Heirloom Tomatoes | Mozzarella | Basil
Balsamic Vinaigrette (GF) (V)

Romaine Lettuce | Cucumber | Cherry Tomato
Feta | Red Onion | Genoa Salami
Red Wine Vinegar (GF)

Marinated Beets | Arugula | Pistachio
Goat Cheese Crumble
Lemon | Herbs | Olive Oil (GF) (V)

Vegetable Minestrone (GF) (V)

Italian Wedding Soup

Accompaniments

INCLUDED

Garlic Bread (V)

Italian Vegetable Blend (GF) (V)

Main

CHOICE OF TWO

Beef Lasagna
Ground Beef | Three Cheese Blend
House-made Marinara Sauce

Vegetable Lasagna (V)
Mozzarella | Parmesan | Asiago
Eggplant | Bechamel Sauce

Tuscan Herb Whitefish
House-made Puttanesca Sauce

Chicken Milanese
Boneless Breaded Chicken Breast | Arugula
Marinated Tomatoes | Red Onion

Chicken Parmesan
Fresh Mozzarella | Parmesan
House-made Marinara Sauce
(Substitute Eggplant)

Dessert

CHOICE OF ONE

Mini Cannolis (V)

Tiramisu (V)

32⁰⁰ per person

Includes Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections.
\$100⁰⁰ surcharge for groups of less than 20 guests will apply. Buffets served for one hour.
Customary 22% service charge and 6% sales tax applied to all food and beverage.

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rehearsal dinner

WINGS & THINGS

Salad

INCLUDED

Mixed Greens | Tomato | Cucumber | Carrot
Red Onion | Ranch | Balsamic Vinaigrette

Entrées

INCLUDED

Wings
Choice of Bone-in or Boneless
Hot Sauce | Barbeque Sauce
Ranch Dressing | Bleu Cheese Dip

Assorted Pizzas
Cheese | Pepperoni | Vegetable | Meat

Accompaniments

INCLUDED

Cheese-filled Breadsticks
House-made Marinara Sauce

Dessert

INCLUDED

Assorted Cookies and Brownies

29⁰⁰ per person

*Includes Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections.
\$100⁰⁰ surcharge for groups of less than 20 guests will apply. Buffets served for one hour.
Customary 22% service charge and 6% sales tax applied to all food and beverage.*

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rehearsal dinner

COURTSIDE PICNIC

Salads

INCLUDED

Spiral Noodles | Black Olives | Red Onion | Tomato
Cucumber | Feta Cheese | Fresh Herbs
Balsamic Vinegar | Olive Oil (GF) (V)

Marinated Beets | Arugula | Pistachios
Goat Cheese Crumble | Herbs
Lemon | Olive Oil (GF) (V)

Coleslaw (GF) (V)

Simply Grilled

CHOICE OF TWO

Chicken Breasts or Bone in Chicken (GF)
Char Grilled | Barbecue Sauce

Flat Iron Steak (GF)
Citrus Gremolata

Pork Ribs
Honey | Barbecue Sauce

Accompaniments

CHOICE OF ONE

Sweet Potato Fries (GF) (V)

Waffle Fries (GF) (V)

Tater Tots (GF) (V)

French Fries (GF) (V)

Dessert

INCLUDED

Fresh Watermelon (GF) (V)

30⁰⁰ per person

*Includes bakery fresh bread with Fustini's olive oil and balsamic vinegar,
Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections.
\$100⁰⁰ surcharge for groups of less than 20 guests will apply. Buffets served for one hour.
Customary 22% service charge and 6% sales tax applied to all food and beverage.*

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rehearsal dinner

STROLLING BUFFET

Starters

CHOICE OF THREE

Caprese Skewers ^{GF} ^V

Grape tomato | Mozzarella | Basil | Balsamic

Smoked Whitefish Dip

Lake Superior Smoked Whitefish | Pita Crisp | Lemon

Tandoori Chicken Lettuce Wrap ^{GF}

Mango Salsa | Cilantro | Lime

Plath's Bacon Wrapped Shrimp ^{GF}

Pineapple Glaze | Honey Barbecue

Display

INCLUDED

The Cheese Board ^{GF} ^V

Artisan Cheese | Dried Fruit | Mixed Nuts | Crackers

Greens of Mackinac ^V

Mixed Greens | Roasted Beets

Chef's Selection Of Local Cheeses | Hardboiled Egg

Plath's Bacon Bits | House-made Croutons | Chives

Candied Pecans | Assorted Dressings

Add Chicken for an additional 3⁰⁰ per person

Add Shrimp for an additional 5⁰⁰ per person

Main Selections

CHOICE OF TWO

Potato Bar ^V

Whipped Yukon Potatoes | Sweet Potato Fries

Waffle Fries | Cheddar Cheese | Chives

Chipotle Aioli | Greek Yogurt Herb Sauce

Mini Beef Sliders | Crispy French Fries

Pasta Station* ^V

Penne

Roasted Artichokes | Mushrooms

Leeks | Sun Dried Marinated Tomatoes

Garlic Parmesan Cream Sauce

House-made Marinara Sauce

Add Chicken for an additional 3⁰⁰ per person

Add Shrimp for an additional 5⁰⁰ per person

Herb Rubbed Pork Loin* ^{GF}

Whole Grain Mustard

Grilled Cheese Sticks | Tomato Basil Soup ^V

42⁰⁰ per person

*Requires Chef Attendant Fee of \$125

Includes bakery fresh bread with Fustini's olive oil and balsamic vinegar,

Ice Water Service, Brewed Regular and Decaffeinated Coffee and Hot Tea selections.

\$100⁰⁰ surcharge for groups of less than 20 guests will apply. Buffets served for one hour.

Customary 22% service charge and 6% sales tax applied to all food and beverage.

suite PACKAGES

Option #1

Deli Tray
Sliced Deli Meats | Cheese | Lettuce | Tomato
Assorted Sauces | Bread
 Garden Crudités Platter
Greek Yogurt Sauce
 Cut Fruit Display
 Pre-Mixed Mimosa
 Coffee
 Bottled Water
 22⁰⁰ per person

Option #2

Assorted Craft Beer
 Coffee and Tea
 Charcuterie Display
Assorted Artisan Cheese | Prosciutto
Aged Salami | Gherkins | Crustini
 Choose One:
Chorizo Nachos | Meatball Sliders | House-made Pizza
 Bottled Water
 22⁰⁰ per person

bridal party BOXED LUNCHES

CHOICE OF ONE SANDWICH OR SALAD

Sandwiches

Smoked Black Forrest Ham
Swiss Cheese | Dijonnaise | Whole Grain Bread
 B.M.T.
Basil Pesto | Tomato | Fresh Mozzarella | Hoagie Roll
 Chicken Salad
Grapes | Pecans | Arugula | Croissant
 Roasted Turkey
Smoked Bacon | Lettuce | Tomato | Herb Aioli | Rye Bread
 Mediterranean Wrap
Hummus | Grilled Vegetables | Roasted Red Peppers
Mixed Greens | House-made Vinaigrette | Spinach Wrap

Salads

Grilled Chicken | Romaine Lettuce
 Parmesan Croutons | Caesar Dressing
 Mixed Greens | Dried Cherries | Grilled Chicken
 Michigan Goat Cheese | Walnuts
 Raspberry Vinaigrette ^{GF}

Accompaniments

CHOICE OF TWO

Fresh Whole Fruit
 Kettle Chips
 Chilled Sodas
 Bottled Water

Dessert

CHOICE OF ONE

Chocolate Chip Cookie
 Caramel Brownie
 Lemon Bar

22⁰⁰ per person

*The above service is for two hours of service.
 Customary 22% service charge and 6% sales tax applied to all food and beverage.*

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brunch

THE MISSION POINT BUFFET

Accompaniments

CHOICE OF TWO

Seasonal Fruit ^{GF} ^V

Breakfast Pastries ^V

Muffins | Scones | Danishes | House-made Croissants

Oatmeal ^V

Dried Fruit | Brown Sugar | Assorted Nuts

Yogurt ^{GF} ^V

House-made Granola | Mixed Berries

Assorted Bagels ^V

Jalepeño Whipped Cream Cheese | Lemon Herb Cream Cheese | Plain Cream Cheese | Butter

Toast ^V

Jelly | Peanut Butter | Butter

Main

CHOICE OF ONE

Scrambled Eggs ^{GF} ^V

Marscapone Cheese

Chicken and Waffles

Crispy Chicken Tenders | Vanilla Waffle

Maple Syrup | Honey

Signature Frittata ^{GF}

Prosciutto | Tomato | Basil

Seared Salmon ^{GF}

Citrus Compote | Braised Fennel

French Toast ^V

Cinnamon Swirl | Maple Syrup

Starch

CHOICE OF ONE

Roasted Yukon Potatoes ^{GF} ^V

Fresh Herbs | Garlic | Peppers

Corned Beef Hash ^{GF}

Yukon Gold Potato | Dijon Mustard Cream Sauce

Smoked Whitefish Hash ^{GF}

Garlic | Yukon Gold Potato | Cacciatore Sauce

Cheesy Potatoes ^{GF} ^V

Meat

CHOICE OF ONE

Plath's Thick Cut Bacon ^{GF}

Plath's Sausage Links ^{GF}

Smoked Whitefish ^{GF}

Smoked Atlantic Salmon ^{GF}

Sliced Ham ^{GF}

Brown Sugar | Honey

24⁰⁰ per person

*Includes Orange, Cranberry and Apple Juices, LaVazza Coffee, and Assorted Hot Tea.
20 person minimum.*

Customary 22% service charge and 6% sales tax applied to all food and beverage.

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beverages OVERVIEW

To complement your wedding celebration, Mission Point is pleased to offer a wide variety of beverage options, both alcoholic and non-alcoholic.

To accommodate your wishes and make your celebration planning simple and hassle free, Mission Point offers a variety of options for beverage service. There are essentially three types of bar service: *package bar*, *consumption bar*, and *cash bar*.

A *package bar* offers peace of mind, simplicity in planning, and frequently is the best value. We offer three quality tiers (Premium, Deluxe, and Standard), at a simple “per person-per hour” price.** A *consumption bar* is a bar in which beverage charges are based on a fixed price per beverage, based on actual consumption, with the charges being posted to the host’s master account. A *cash bar* is a bar in which each guest seeking a beverage pays for their own beverages, per beverage.

Mission Point is pleased to customize wine selections and pairings, should wine service during your wedding dinner be desired, or if an upgraded wine selection at the wedding bar is desired. Our catering team works closely with our Beverage Department to assemble the perfect wine selection, customized to your wishes, from Mission Point’s extensive wine list, offering a wide variety of varietals, vintages and pricing. This consulting service is also available for those looking for the perfect craft brew that may not be on our standard lists.

Mission Point also offers a variety of interesting and fun specialty bars, to add a note of celebratory excitement to your special day.

**In accordance with Michigan law, beverages are not sold below Michigan LCC minimum retail pricing, and are not unlimited. Customary 22% service charge and 6% sales tax applied to all food and beverage.





beverages

SELECTIONS

Premium Liquors

*Belvedere Vodka | Bombay Sapphire Gin
Pilar Blonde Rum | Casa Mingos Tequila
Maker's Mark Bourbon | Chivas Regal 12 Scotch
Templeton Rye*

Deluxe Liquors

*Tito's Vodka | Tanqueray Gin
Bacardi Superior Rum | Jose Cuervo Tequila
Jack Daniel's Tennessee Whiskey
Johnnie Walker Red Scotch
Captain Morgan Spiced Rum*

Standard Liquors

*Smirnoff Vodka | Gordon's Gin
Cruzan Aged Light Rum | Sauza Gold Tequila
Jim Beam Bourbon | Canadian Club
Seagram's VO*

House Wines

*Cabernet Sauvignon | Pinot Noir
Chardonnay | Sauvignon Blanc
Riesling | Rosé*

Champagne

*House Sparkling | Mission Point Blanc de Blancs
Veuve Clicquot Brut*

Michigan Craft Beers

*Mission Point New Day IPA | Bells Oberon
Bells Two Hearted Ale | Widow Maker Black Ale
Austin Brothers Woody Wheat*

Imported Beers

Heineken | Corona | Blue Moon

Domestic Beers

Budweiser | Bud Light | Labatt Blue Light | Miller Lite

Nonalcoholic Selections

*Coke | Diet Coke | Sprite | Bottled Water
Orange Juice | Cranberry Juice | Pineapple Juice
Ginger Beer | Ginger Ale | Soda Water | Tonic Water*

Specialty Beverages

Blake's Hard Cider Flannel Mouth | Spiked Seltzer

Premium Select Wines

*Hand-selected Red, White, Rose, Blended and
Sparkling Wines*

*Other brands and selections are available if desired, upon request. Minimum quantities may apply.
All bars require one bartender per 100 guests at \$100 for 3 hours, \$20 each additional hour.*



beverages

BAR PACKAGES

Bar Packages Pricing

Bar Packages can be customized to your individual desires. Each bar will be set up with your selections of Vodka, Gin, Rum, Tequila, Bourbon and Scotch, as well as a selection of three wines, and two domestic beers, two craft beers, and one imported beer. Champagne toasts are charged additionally, please see Consumption and Cash Bar pricing for details. Standard nonalcoholic beverages of sodas, juices, and bottled water will also be available.

Premium Liquors

18⁰⁰ per person / per hour

Deluxe Liquors

16⁰⁰ per person / per hour

Standard Liquors

14⁰⁰ per person / per hour

beverages

CONSUMPTION/CASH BARS

Consumption and Cash Bar Pricing

Consumption Bars and Cash Bars can be customized to your individual desires, and all drinks will be charged on a per drink price, either to the host's master account on a Consumption Bar or paid directly by the guests on a Cash Bar. Each bar will be set up with your selections of Vodka, Gin, Rum, Tequila, Bourbon and Scotch, as well as a selection of three wine and five beers. Standard nonalcoholic beverages of sodas, juices, and bottled water will also be available.

Premium Liquors

11⁰⁰ per drink

Deluxe Liquors

9⁰⁰ per drink

Standard Liquors

8⁰⁰ per drink

Champagne Toasts

ALL PER TOAST

Sparkling Juice 2⁰⁰

House Sparkling 5⁰⁰

Blanc de Blanc 7⁰⁰

Veuve Clicquot 11⁰⁰

House Wines

10⁰⁰ per glass (cash bar only)

40⁰⁰ per bottle (consumption bar only)

Michigan Craft Beers

8⁰⁰ per bottle/can

Specialty Beverages

7⁰⁰ per bottle/can

Imported/Domestic Beers

6⁰⁰ per bottle/can

Nonalcoholic Selections

3⁰⁰ per drink

Other brands and selections are available if desired, upon request. Minimum quantities may apply.

Bar packages require a 3 hour minimum. All bars require one bartender per 100 guests at a flat fee of \$150.00 per bartender.

A customary 22% service charge and 6% Michigan sales tax applies to all food and beverage.





beverages

SPECIALTY OPTIONS

Signature Cocktails

CHOICE OF ONE

Lavender Hibiscus Lemonade
Vodka | Lavender | Hibiscus | Fresh Lemon | Soda

Strawberry Mojito
*Rum | Mission Point's Garden Fresh Mint Leaves
Strawberry | Fresh Lime*

Watermelon Elderflower
*Vodka | St. Germain Elderflower Liqueur
Fresh Lime | Watermelon*

CHOICE OF ONE LIQUOR

Premium Liquors
Belvedere Vodka | Pilar Blonde Rum
13⁰⁰ per drink

Deluxe Liquors
*Tito's Vodka | Captain Morgan Original Spiced Rum
Bacardi Superior Rum*
11⁰⁰ per drink

Punches*

Red Sangria | White Sangria | Lakeshore Punch
Mission Point Classic Punch | Sunrise Punch
95⁰⁰ per gallon

On the Rocks

CHOICE OF ONE

Manhattan
Old Fashioned

CHOICE OF ONE LIQUOR

Premium Liquors
Maker's Mark Bourbon
13⁰⁰ per drink

Deluxe Liquors
*Jack Daniel's Tennessee Whiskey
Jim Beam Bourbon*
11⁰⁰ per drink

Mimosa Bar

Champagne | White Peach Nectar
Cranberry Pomegranate | Vanilla Pear
Passion Fruit | Fresh Fruit Garnishes
10⁰⁰ per drink

Bloody Mary Bar

House-made Bloody Mary Mix
Infused Vodka | Tequila
House Pickled Vegetables | Fresh Herbs
10⁰⁰ per drink

*One gallon minimum: (25) 5 ounce servings.

Other brands and selections are available if desired, upon request. Minimum quantities may apply.

A customary 22% service charge and 6% Michigan sales tax applies to all food and beverage.

All bars require one bartender per 100 guests at \$100⁰⁰ for 3 hours, \$20⁰⁰ each additional hour.

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MISSION POINT
MACKINAC ISLAND



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