



# HORIZONS

ART OF HOSPITALITY



# HORIZONS

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## *Congratulations!*

Thank you for considering HORIZONS as your venue for your big day. For over 20 years, HORIZONS has been the premier event facility in the Great Lakes Bay region. At HORIZONS we don't just practice the *art of hospitality* – we invented it!

HORIZONS would be delighted and honored to host your wedding reception. We know each wedding is unique and every client has his or her own vision, that is why we customize every detail from the linens to the floor plan to the menu for each individual wedding reception.

At a time when there are many important decisions to make, you can rest assured that in choosing HORIZONS you are in very capable hands. Our professional and experienced wedding coordinators will make your planning process as stress free as possible.

Please let us know what we can do to make HORIZONS the choice for you. Congratulations once again on your engagement and thank you for this opportunity. We look forward to the privilege of working with you to coordinate your special day.

*Thank you,*

Ernie Sbresny  
*Wedding Sales Manager*

Kiron Choudhri  
*Executive Vice President*

### OUR MISSION STATEMENT

*To provide our guests the ultimate HORIZONS' experience through hospitality, excellent service, superior presentation and outstanding quality.*

*Photos by: Crystal Jade Photography*

In honor of your upcoming wedding celebration, HORIZONS is proud to present a distinct and comprehensive wedding package. It reflects our client's most often requested selections and has been designed to simplify and facilitate both menu planning and budgeting.

Our goal is to keep things as simple as possible. We do not charge a room rental fee at HORIZONS. We only require a food and beverage package be purchased through us with a 20% service charge and 6% sales tax.

We begin with a fabulous couple and a beautifully accented ballroom. We then add in these *complimentary* goods and services to build your dream wedding reception:

*Professional Event Planning*  
*Traditional Length White Linen, White Linen*  
*Napkins, China, Silver and Stemware*  
*Wedding Cake Cutting and Serving*  
*Complimentary Evening Snack*  
*Security*  
*Ballroom Setup and Clean up*

*Photo of the Couple on the Digital Marquee*  
*Professional Servers and Bartenders*  
*Dedicated Banquet Manager*  
*Custom Floorplan*  
*Free Parking*  
*Furniture (tables, chairs, etc...)*  
*Complimentary Menu Tasting*

Friday wedding incentives are available; ask your HORIZONS coordinator for details.





## DINNER PLATED

All plated combination dinner entrées include:

*Fresh baked artisan bread*

*Select salad of mixed greens with house dressing*

*Chef's selection of starch, fresh vegetable, and dessert*

*Tablesides service of coffee and hot tea*

### dinner entrées

Guinness Braised Boneless Beef Short Rib // Roasted Parsnip Hash / Shallot Rosemary Reduction

Ancho Chile Seared Pork Loin // Orange Zest Chutney / Bermuda Onion

Honey Tarragon Roasted French Cut Chicken Breast // Lemon Butter Sauce

Broiled Atlantic Salmon Fillet // White Balsamic Maple Cream

Grilled Breast of Chicken // Smoked Mozzarella / Sundried Tomato Pesto / Toasted Pine Nuts

Chicken Breast Piccata // White Wine / Lemon Caper Cream

Applewood Smoked Beef Brisket // Cherry Bacon Jam

Grilled Beef Tenderloin Filet // Gorgonzola / Peppercorn Merlot Reduction

Broiled Swordfish // Spinach / Shrimp / Feta / Cabernet Tomato Coulis

Bacon Wrapped Pork Tenderloin // Maple Shallot Mustard Sauce / Brown Sugar

Grilled New York Strip Loin // Roasted Garlic Tomato

Broiled Icelandic Cod // Cilantro Lime Hummus / Parmesan Crust

Grilled Marinated Breast of Chicken // Woodland Mushroom / Champagne Cream

Slow Roasted Prime Rib // Peppercorn Herb Crust / Garlic Au Jus / Horseradish Sauce

### vegetarian dinner entrées

Wild Mushroom Tart // Mediterranean Roasted Vegetable / Three Cheeses

Potato Gnocchi // Herb Gremolata / Roasted Asparagus / Parmesan

Three Cheese Saffron Risotto // Artichoke Heart / Fire Roasted Peppers / Eggplant

No more than two entrée selections, plus a vegetarian selection, per group. The price of the more expensive entrée will be charged for all meals when two entrées are selected.

 -Vegetarian

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## PLATED DUET

All plated combination dinner entrées include:  
*Fresh baked artisan bread*  
*Select salad of mixed greens with house dressing*  
*Chef's selection of starch, fresh vegetable, and dessert*  
*Tablesides service of coffee and hot tea*

Grilled Tenderloin Filet // Lemon Tarragon  
Broiled Atlantic Salmon // Caper Hollandaise

Applewood Smoked Beef Brisket // Cherry Bacon Jam  
Grilled Breast of Chicken // Red Apple Balsamic Barbecue Sauce

Seared Cumin spiced Gulf Shrimp // Mango Cilantro Salsa  
Tenderloin Filet // Herb Brie Cheese

Rosemary Maple Dijon Breast of Chicken  
Pork Tenderloin // Spiced Orange / Raisin / Cranberry Chutney

Pan Seared Icelandic Cod // Tomato / Olive Tapenade  
Tenderloin Filet // Madera Demi-glace

Guinness Braised Boneless Short Rib // Shallot Rosemary Reduction  
Chicken Breast Piccata // White Wine / Lemon Caper Cream

✓ Three Cheese Wild Mushroom Tart  
✓ Butternut Squash Ravioli // Pecans / Sage Butter

## children's plated dinners

One entrée selection per group

Children's entrée selections include:  
*Salad, dessert, and milk*

Individual Pepperoni or Cheese Pizza  
Chicken Strips with Curly Fries  
✓ Macaroni and Cheese

## ART OF HOSPITALITY

The foundation of our daughter's beautiful reception was the professionalism as well as the kindness and attentiveness of our wedding planner. Combined with your beautiful facility and efficient staff, our daughter indeed had all her wishes come to fruition and the experience has left our family and friends with a heartfelt appreciation and a day that will long be remembered. We absolutely could not have been more pleased with the HORIZONS Center staff that evening. They were extremely helpful, professional and attentive. The setup, the wait staff, the chefs... everything was just perfect. -David and JoAnn

## DINNER BUFFETS

*Buffets include table service of coffee and hot tea.  
A minimum of 50 guests is required for a buffet.*

### classic buffet

#### Salads

Crisp Blend of Lettuce Hearts // Tomato / English Cucumber / Blue and Cheddar Cheeses / Seasoned Croutons / Dressings and Vinaigrette

Lemon Poppy seed Slaw // Dried Cranberries

Deviled Egg Potato Salad

Southwest Pasta Salad // Tomato Rotini / Roasted Corn / Scallions / Black Beans / Bell Peppers / Ancho Chile Lime Marinade

Freshly Baked Baguette Rolls and Butter

#### Entrées

*Please select entrées from the choices below*

Breast of Chicken Florentine // Garlic Parmesan Cream

Sliced Black Forest Ham // Maple Soy Brown Sugar Glaze

Tarragon Garlic Roasted bone-in Chicken

Rosemary Roasted Pork Loin // Smoky Bourbon Barbecue Glaze

Chicken Breast Piccata // White Wine Lemon Caper Cream

Sliced Beef Sirloin // Peppercorn Brandy Au Jus

✓ Mini Penne Pasta Baked // Marinara / Mozzarella

#### Accompaniments

Herb Roasted Redskin Potatoes

Mediterranean Rice Pilaf

Buttered Broccoli and Grape Tomato



## deluxe buffet

### Salads

Crisp Blend of Lettuce Hearts // Tomato / English Cucumber / Blue and Cheddar Cheeses / Seasoned Croutons / Dressings and Vinaigrette  
Wild Rice Cranberry and Pecan Salad // Apple Cider Honey Vinaigrette  
Bacon Ranch Potato Salad // Chive  
Greek Chop Salad // Tomato / Cucumber / Black Olive / Zucchini / Lemon Feta Dressing  
Fresh Sliced Fruit Presentation  
Freshly Baked Baguette Rolls and Butter

### Entrées

*Please select entrées from the choices below*

Burgundy Braised Boneless Short Rib // Crimini Mushroom Demi-glace  
Breast of Chicken // Walnut Basil Pesto / Asiago Cheese  
Sliced Turkey Breast Hunter Style // Baby Bella Mushrooms / Shallots / Sauce Espagnole  
Grilled Breast of Chicken // Sweet Chili Peach Glaze  
Creole Breast of Chicken // Andouille Sausage / Black Olives / Peppers / Cajun Tomato Reduction  
Wild Caught Icelandic Cod // Lemon Caper Butter  
Roast Pork Loin // Caramelized Apple / Cream Cider Mustard Sauce  
Santa Fe Chicken Breast // Queso Blanco / Salsa Fresco / Black Olive  
✓ Three Cheese Vegetarian Lasagna

### Accompaniments

Roasted Garlic Idaho Wedges  
Green Beans, Wax Beans and Baby Carrots  
White and Wild Rice // Toasted Almond / Kale

## premier buffet

### Salads

Crisp Blend of Lettuce Hearts // Tomato / English Cucumber / Blue and Cheddar Cheeses / Seasoned Croutons / Dressings and Vinaigrette  
California Red Quinoa Salad // Mango / Raisin / Mixed Bell Peppers / Coconut / Cilantro Lime  
Roasted Brussels Sprouts Salad // Toasted Sesame Vinaigrette / Cashew  
Caprese Salad // Mozzarella / Grape Tomato / Basil / White Balsamic Dressing  
Fresh Sliced Fruit Presentation  
Freshly Baked Baguette Rolls and Butter

### Entrées

*Please select entrées from the choices below*

Herbed Crusted Carved Prime Rib // Garlic jus / Horseradish Sauce  
Seared Gulf Shrimp // Pearl Couscous / Tomato Pesto / Feta  
Breast of Chicken // Woodland Mushrooms / Champagne Cream  
Roasted Pork Tenderloin // Honey Apricot Sweet Onion Glaze  
Broiled Atlantic Salmon // Lobster Sauce  
Chicken Breast Chasseur // Mushroom Tomato Demi-glace  
Applewood Smoked Beef Brisket // Carolina Mustard Sauce / Red Apple Balsamic Barbecue Sauce  
✓ Wild Mushroom Ravioli // Roasted Bell Peppers / Parmesan

### Accompaniments

Garlic Mashed Yukon Gold Potatoes  
Gemelli Pasta // Sundried Basil Pesto / Parmesan  
Steamed Premium Fresh Vegetable Blend

## ART OF HOSPITALITY

From the beginning of booking the venue to the final product (the reception), we were treated with professionalism and courtesy. My daughter and I were so taken back when we walked into the reception, it was amazingly beautiful. The tone was set to pure romance and beauty. My guests are still talking about it. Hats off to the Chef, all the food was tastefully wonderful, from cocktail hour, dinner and the afterglow. We are still receiving many compliments about the wait staff, bartenders and the security provided; everyone was so attentive and polite. All my guests are telling me that I set the new standard for weddings. All the thanks go to the staff at HORIZONS Center. -Nancy



# BEVERAGE PACKAGES

*Prices based per person.*

## Mocktail Package

*(5 consecutive hours)*

*Includes Soft Drinks, Juices, Iced Tea, and select three Mocktails from the following:*

Pomegranate Agave Spritzer

Virgin Mojito

Cucumber Lemonade

Blackberry Lavender Lemonade

Cranberry-Orange Spritzer

Tropical Sunrise

Pina Colada

Fruit Cooler - peach / mango / strawberry / raspberry / watermelon

## House Brands Package

*(5 consecutive hours)*

Includes House selected brands of rum, gin, vodka, scotch, whiskey, spiced rum, bourbon, tequila, coffee liquor, Peach Schapps, domestic bottled beer, house wines, and soft drinks.

*Each additional hour \$3.50*

## Name Brands Package\*\*

*(5 consecutive hours)*

Includes Name selected brands of Captain Morgan Spiced Rum, Bacardi Superior, Tanqueray, Smirnoff Vodka, Three Olives (*flavored vodka*), Dewars, Jack Daniels, Jose Cuervo, Peach Schapps, Kahlua, Amaretto, Jim Beam, Seagram's 7, domestic bottled beer, house wines, and soft drinks.

## Premium Brands Package\*\*

*(5 consecutive hours)*

Includes Premium selected brands of Tanqueray, Absolut Vodka, Chivas, Three Olives (*flavored vodka*), Makers Mark, Jack Daniels, Captain Morgan Spiced Rum, Crown Royal, 1800 Tequila, Kahlua, Peach Schapps, Amaretto, Bacardi White Rum, domestic and imported bottled beer, premium wines, and soft drinks.

## Beverage Package Enhancements

*Add on any Enhancement to an alcoholic*

*Beverage Package to complement and personalize your event.*

*Served for the duration of your beverage package.*

## Craft Beer\*\*

*Choice of four from the brewery lists below.*

### Michigan Craft Beers

Arcadia - Hop Rocket

Atwater Brewery - Dirty Blonde

Atwater Brewery - Vanilla Java Porter

Bells Brewing - Amber Ale

Bells Brewing - Two Hearted

Founders Brewing - All Day IPA

Frankenmuth Brewing - Hefeweizen

Right Brain - CEO Stout

Tri City Brewing - Hell's Half Mile

### National Regional Craft Beers

Angry Orchard - Crisp Apple

Goose Island - 312 Urban Wheat

Leinenkugel - Red Lager

New Belgium Brewing - Fat Tire

Not Your Father's Ginger Beer

Sam Adams - Boston Lager

Sam Adams - Cherry Wheat

Sierra Nevada - Pale Ale

In accordance with the laws of the State of Michigan, HORIZONS Conference Center is the only licensee authorized to purchase, sell or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into HORIZONS Conference Center from outside licensed premises nor are they permitted to leave the premises.

\*\*Subject to change based on availability



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# HORS D'OEUVRES

## displays

*{100 guests}*

Spinach Dip  
Pumpernickel / Sourdough Breads

✓ Imported and Domestic Cheeses  
Aged Cheddar / Swiss / Pepper Jack / Havarti / Muenster Cheese / Assorted Crackers

✓ Vegetable Crudités  
Assorted Fresh Garden Vegetables / Cucumber and Herb Dip

✓ Mediterranean Vegetables  
Feta / Hummus / Pita Chips / Baguettes

✓ Fresh Fruit Presentation  
Seasonal Fruits / Strawberry Sour Cream

## canapés

*Presented on trays or Butler-passed*

*{100 pieces}*

Mini Bouchées // Whipped Gorgonzola / Shredded Curry Beef / Fresh Chives

✓ Pastry Spirals // Olive Tapenade / Asiago Cheese

Wrapped Apricot // Apricot / Brown Sugar Bacon

Phyllo Cups // Black Bean Hummus / Spiced Chicken / Sour Cream / Cilantro

Baby Red Skin Potato Cups // Herb Boursin / Bacon

✓ Roasted Brussels Sprouts Skewers // Balsamic Garlic / Parmesan

*{100 pieces}*

Pecan Crusted French Goat Cheese // Rye Toast / Raspberry Coulis

Mini Corn Cakes // Roasted Red Pepper / Chorizo / Cheese

Fluted Cucumber Cups // Wasabi Cheese / Shrimp

✓ Caprese Skewers // Fresh Mozzarella / Basil / Grape Tomato

*{100 pieces}*

Blini Cakes // Smoked Salmon / Crème Fraîche / Capers

Mini Crab Cakes // Andouille Sausage / Tarragon Sauce



## HORS D'OEUVRES

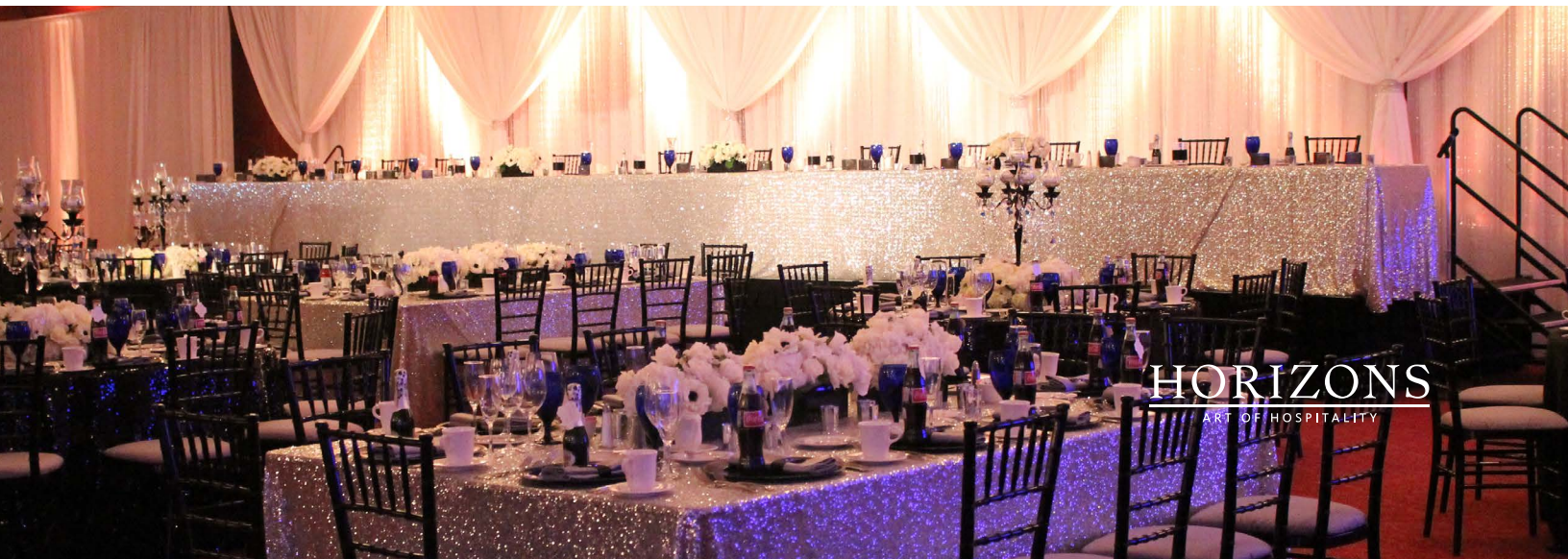
### chilled hors d'oeuvres

Cocktail Shrimp Shooter // Lemon  
Jumbo Cocktail Shrim  
Asparagus wrapped in Prosciutto // Onion Vinaigrette  
Fresh Sushi // Wasabi / Eel Sauce  
✓ Bruschetta // Tomato / Basil  
Poached Norwegian Salmon // Herb Mayonnaise / Cucumbers

### warm hors d'oeuvres

*{per 100 pieces}*

Parmesan Meatball // Spiced Tomato Coulis  
Teriyaki Meatballs  
Coconut Fried Shrimp // Plum Sauce  
✓ Spring Rolls // Sweet and Sour Sauce  
Italian Sausage Stuffed Mushrooms  
Grecian Chicken Kabobs  
Bacon Wrapped Scallops  
Crêpe // Shrimp / Crab / Hollandaise  
✓ Phyllo Triangles // Spinach / Feta  
✓ Vegetable Samosas // Potato / Green Peas  
✓ Risotto Croquettes // Marinara  
Short Rib Sliders // Korean Barbecue Sauce  
Cajun Chicken Bites // Brown Sugar / Bacon  
Fried Salmon Bites // Lobster Cream Sauce  
Boneless Chicken Wings // Choose: Teriyaki / Barbecue / Spicy Sauce



## ACTION STATIONS

Enhance your hors d'oeuvre selections with one of our specialty action stations. Prices not valid as stand-alone items.  
Minimum three station selections required. Minimum of 50 guests required.

Based on 1 hour of service.  
Chef or Attendant required where noted.

### Paella

Saffron Rice / Chicken / Andouille Sausage / Roasted Peppers  
Rustic Breads / Infused Oils / displayed on bricks in a paella pan

### Pasta

(Chef Attendant)

Fusilli / Penne / Angel Hair  
Marinara / Roasted Garlic / Alfredo Basil Pesto  
Julienne Chicken / Italian Sausage / Sautéed Vegetables  
Rustic Breads / Olive Oil / Grated Parmesan

### Flatbread

Steak // Portobello Mushroom / Spinach / Blue Cheese  
✓ Tomato // Basil / Roasted Garlic / Parmesan  
Chipotle Shrimp // Pineapple / Feta / Roasted Poblano Pepper  
Garlic Chicken // Balsamic / Red Onions / Red Peppers / Mozzarella

### Shorter Route to India

Potato Samosa / Curry Chicken  
✓ Biryani Rice / Naan Bread  
✓ Mint Chutney / Tamarind Chutney

### ✓ Salad

Mixed Baby Greens / Lettuce Blend / Garden Vegetables / Seasoned  
Croutons / Cheddar / Blue Cheese / Dressings and Vinaigrettes  
• Pasta Primavera Salad

### Carving Block

(Chef Attendant)

Our carved specialties include:

French Potato Rolls  
Horseradish Sauce / Dijon Mustard / Herb Mayonnaise

Smoked Black Forest Ham - serves 50  
Angus Top Round of Beef - serves 80  
Roasted Turkey Breast - serves 40  
Peppercorn Crusted New York Strip Loin - serves 50  
Garlic Seared Tenderloin of Beef - serves 20

### Mashed Potato Bar

(Chef Attendant)

Idaho and Sweet Potatoes //  
Whipped Butter / Cheddar and Blue Cheeses / Bacon / Sour Cream  
Roasted Garlic / Chives / Onions / Brown Sugar

### Mac and Cheese Bar

(Chef Attendant)

Creamy Macaroni and Cheese // Bacon / Ham / Breadcrumbs / Chives  
Salsa / Broccoli / Tomatoes / Parmesan

### Oriental Express

Pork Potstickers // Garlic Sauce  
✓ Vegetarian Egg Rolls // Sweet and Sour Sauce  
Asian Chicken Salad // Served in mini take-outs / Toasted Sesame Sauce  
Fortune Cookies



## ENHANCEMENTS

We love, love, love creating enhancement stations designed to fit your personality and theme. The sky's the limit – if you dream it we can build it! Here are a few ideas and we're just getting started.

BOURBON BAR  
POPCORN STATION  
LETTUCE WRAPS  
CIGAR BAR

SPECIALTY DRINK STATION  
MARTINI BAR  
ICE CREAM SUNDAES  
BUBBLY BAR

BRUSCHETTA BAR  
CANDY BAR  
VODKA BAR  
BANANAS FOSTER

## ART OF HOSPITALITY

**I** just wanted to take a few minutes to say how amazing my wedding turned out! All I can say is... **WOW!** It is a week out, and people are **STILL** talking about how beautiful it looked, how delicious the food was, and most of all, how absolutely amazing the service was! I honestly did not lift a finger the entire night as my food was carried, my drinks were poured, and even my New Years hat, horn and champagne was brought to me on the dance floor. I was escorted to and from dinner and we were treated like royalty. You really know how to make a bride and groom feel like a million bucks! Your staff bent over backwards for our families and the wedding party all night long! *-Lisa and Aaron*



### **Invitations**

Your stationery sets the tone of your wedding. We carry a full line of invitations, personalized napkins, save-the-date cards, placement cards and more. See how you can customize these to meet your traditional or contemporary needs.

### **Floral Design Services**

Our full time Floral Design staff can assist with all your floral and linen needs at a competitive price. Bridal bouquets, ceremony and reception centerpieces, linens, and distinctive accents are all available to reflect your individual taste and color palette.

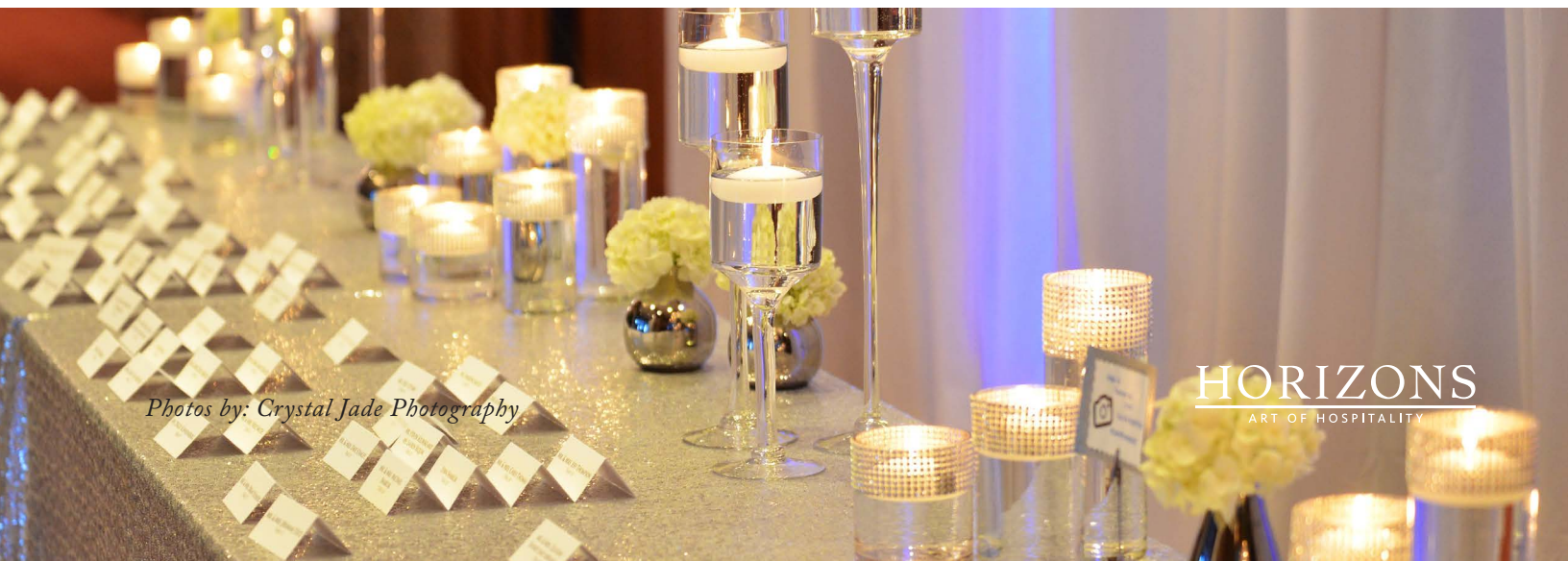
### **Special Lighting and Sound System Requests**

Let our lighting experts enhance your ballroom while creating a signature statement at your Ceremony or Reception. Whether washing your room in your theme color or creating a soft ambient glow in your ballroom, we can create a look that sets your ballroom apart from the rest.

## ART OF HOSPITALITY

**T**o the facility and all of your staff, thank you! You did an exceptional job of exceeding our expectations! From the décor, to the food, to the service, everything was amazing!

**You kept everything stress-free and made us feel like royalty! All of the little touches and unexpected surprises were wonderful! We just cannot thank you enough for how much everything meant to us! The reception was perfect, everything we could have asked for! Please pass our gratitude along to everyone involved in making our day what it was! We really appreciate it! -Kyle and Abby**



*Photos by: Crystal Jade Photography*





### **Wedding Ceremonies**

Hosting your ceremony and reception at the same location leads to a seamless and flawless big day. Celebrating your entire big day at HORIZONS is easy and allows everyone to spend more time together. The HORIZONS team will work with you to coordinate every aspect of your dream wedding .

### **Off-Site Wedding Catering**

We love being a part of off-site wedding ceremonies and receptions. Whether your dream wedding destination is a shabby chic barn on the family farm or next to the lake, our experienced team will help you create your dream wedding.

Contact your coordinator to arrange a free tour.

**989-799-4122**





# HORIZONS

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HORIZONS has been in the wedding and event planning business for over 20 years, backed by a dedicated and experienced team of professionals who understand the unique needs that make a wedding and reception extra special.

HORIZONS desires to make your event the very best as well as a memorable and enjoyable experience for all.



HORIZONS Center  
989.799.4122

6200 State Street, Saginaw, MI  
HORIZONSCenter.com

*Photos by: Crystal Jade Photography*