CONGRATULATIONS
ALLIE & JEREMIE
DAKTRONICS
GALAXY®
THE
TEMPLE
THEATRE

Photo by: Black Sheep Chic Photography

Cover Photo by: Rachel Louise Photography

Photo by: Smiley Face Photography

ART OF HOSPITALITY

Could I give this 10/5 stars? Because I would. Not only was the venue BEYOND BEAUTIFUL, the staff was incredible to make every detail perfect. Everyone is still talking about how amazing the food was, how beautiful the decorations were, and how amazing the staff was. I loved that they assigned a waiter (Perry!) to the head table. I actually got to eat! Overall, everything was amazing. What a dream!
- Alana H.

THE TEMPLE THEATRE

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

Beautifully Accented Ballrooms

Your Name in Lights on the Marquee

Wedding Cake Cutting and Serving

Complimentary Evening Snack

Security

Ballroom Setup and Clean up

Professional Servers and Bartenders

Dedicated Banquet Manager

Custom Floorplan

Furniture (tables, chairs, etc…)

Complimentary Menu Tasting

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

Temple Theatre Ballroom Room Rental Rates

1st Floor Leopard Lounge
Dining Capacity - 100
$500

2nd Floor Banquet Room
Dining Capacity – 150
$750

3rd Floor Ballroom & Balcony
Dining Capacity – 270
$1,500

Temple Theatre/Stage**
$1,850

**Rental rate applies to functions held in the months of July and August in conjunction with renting the Ballroom. Temple Theatre Foundation to determine rental rates for months other than July and August.

Photo by: Meg Day Photography

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
Tableside service of coffee and hot tea

dinner entrées

Guinness Braised Boneless Beef Short Rib // Roasted Parsnip Hash / Shallot Rosemary Reduction $26

Ancho Chile Seared Pork Loin // Orange Zest Chutney / Bermuda Onion $24

Honey Tarragon Roasted French Cut Chicken Breast // Lemon Butter Sauce $25

Broiled Atlantic Salmon Fillet // White Balsamic Maple Cream $25

Grilled Breast of Chicken // Smoked Mozzarella /Sundried Tomato Pesto / Toasted Pine Nuts $24

Chicken Breast Piccata // White Wine / Lemon Caper Cream $24

Applewood Smoked Beef Brisket // Cherry Bacon Jam $27

Grilled Beef Tenderloin Filet // Gorgonzola / Peppercorn Merlot Reduction $35

Broiled Swordfish // Spinach / Shrimp / Feta / Cabernet Tomato Coulis $30

Bacon Wrapped Pork Tenderloin // Maple Shallot Mustard Sauce / Brown Sugar $26

Grilled New York Strip Loin // Roasted Garlic Tomato $30

Broiled Icelandic Cod // Cilantro Lime Hummus / Parmesan Crust $24

Grilled Marinated Breast of Chicken // Woodland Mushroom / Champagne Cream $24

Slow Roasted Prime Rib // Peppercorn Herb Crust / Garlic Au Jus / Horseradish Sauce $33

vegetarian dinner entrées

Wild Mushroom Tart // Mediterranean Roasted Vegetable / Three Cheeses $24

Potato Gnocchi // Herb Gremolata / Roasted Asparagus / Parmesan $24

Three Cheese Saffron Risotto // Artichoke Heart / Fire Roasted Peppers / Eggplant $25

THE TEMPLE THEATRE

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

*All prices listed are subject to 20% service charge and 6% sales tax.

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
Tableside service of coffee and hot tea

Grilled Tenderloin Filet // Lemon Tarragon
Broiled Atlantic Salmon // Caper Hollandaise $38

Applewood Smoked Beef Brisket // Cherry Bacon Jam
Grilled Breast of Chicken // Red Apple Balsamic Barbecue Sauce $30

Seared Cumin spiced Gulf Shrimp // Mango Cilantro Salsa
Tenderloin Filet // Herb Brie Cheese $37

Rosemary Maple Dijon Breast of Chicken
Pork Tenderloin // Spiced Orange / Raisin / Cranberry Chutney $27

Pan Seared Icelandic Cod // Tomato / Olive Tapenade
Tenderloin Filet // Madera Demi-glace $36

Guinness Braised Boneless Short Rib // Shallot Rosemary Reduction
Chicken Breast Piccata // White Wine / Lemon Caper Cream $29

√ Three Cheese Wild Mushroom Tart
√ Butternut Squash Ravioli // Pecans / Sage Butter $26

children's plated dinners $9

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

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 Poppyseed Slaw // Dried Cranberries

Deviled Egg Potato Salad

Southwest Pasta Salad // 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

Two Entrées | $24 per person
Three Entrées | $26 per person

Photo by: Adam & Emily Photography

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

Two Entrées | $27 per person
Three Entrées | $30 per person

THE TEMPLE THEATRE

√ -Vegetarian

*All prices listed are subject to 20% service charge and 6% sales tax.

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

Two Entrées | $33 per person
Three Entrées | $36 per person

ART OF
HOSPITALITY

A little girl dreams of her wedding day for a lifetime it seems! My dream was an old Hollywood style wedding with sparkle and old world glam, and that is exactly what I got! I couldn't have been more pleased with our venue choice. From the perfectly decorated atmosphere to the extremely helpful staff, my dream wedding was a reality at the Temple Theatre!!
- *Courtney Z.*

BEVERAGE PACKAGES

Prices based per person.

Mocktail Package $8
(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

Name Brands Package** $17
(5 consecutive hours)
Includes Name selected brands of Captain Morgan Spiced Rum, Bacardi Superior Rum, Beefeater Gin, Skyy Vodka, Jack Daniels, Peach Schnapps, Canadian Club, Cutty Sark, domestic bottled beer, house wines, and soft drinks.
Each additional hour $3.95

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** +$3.50
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.

*All prices listed are subject to 20% service charge and 6% sales tax.

**Subject to change based on availability

HORS D'OEUVRES

displays
{100 guests}

Spinach Dip
Pumpernickel / Sourdough Breads $125

V Imported and Domestic Cheeses
Aged Cheddar / Swiss / Pepper Jack / Havarti /Muenster Cheese /Assorted Crackers $250

V Vegetable Crudités
Assorted Fresh Garden Vegetables / Cucumber and Herb Dip $250

V Mediterranean Vegetables
Feta/ Hummus / Pita Chips / Baguettes $300

V Fresh Fruit Presentation
Seasonal Fruits / Strawberry Sour Cream $300

canapés
Presented on trays or Butler-passed

{$175/100 pieces}

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

V 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

V Roasted Brussels Sprouts Skewers // Balsamic Garlic / Parmesan

{$200/100 pieces}

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

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

Fluted Cucumber Cups // Wasabi Cheese / Shrimp

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

{$225/100 pieces}

Blini Cakes // Smoked Salmon / Crème Fraîche / Capers

Mini Crab Cakes // Andouille Sausage / Tarragon Sauce

THE TEMPLE THEATRE

V -Vegetarian

*All prices listed are subject to 20% service charge and 6% sales tax.

HORS D'OEUVRES

chilled hors d'oeuvres

Cocktail Shrimp Shooter // Lemon $3.25 (minimum 25)
Jumbo Cocktail Shrimp $275/100 pieces
Asparagus wrapped in Prosciutto // Onion Vinaigrette $125/ 100 pieces
Fresh Sushi // Wasabi / Eel Sauce $225/ 100 pieces
√ Bruschetta // Tomato / Basil $125/ 100 pieces
Poached Norwegian Salmon // Herb Mayonnaise / Cucumbers $225/two sides (serves 50)

warm hors d'oeurves

{price per 100 pieces}

Parmesan Meatball // Spiced Tomato Coulis $125
Teriyaki Meatballs $125
Coconut Fried Shrimp // Plum Sauce $225
√Spring Rolls // Sweet and Sour Sauce $125
Italian Sausage Stuffed Mushrooms $175
Grecian Chicken Kabobs $175
Bacon Wrapped Scallops $375
Crêpe // Shrimp / Crab / Hollandaise $225
√ Phyllo Triangles // Spinach / Feta $200
√ Vegetable Samosas // Potato / Green Peas $195
√ Risotto Croquettes // Marinara $175
Short Rib Sliders // Korean Barbecue Sauce $350
Cajun Chicken Bites // Brown Sugar / Bacon $175
Fried Salmon Bites // Lobster Cream Sauce $250
Boneless Chicken Wings // Choose: Teriyaki /Barbecue / Spicy Sauce $175

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 at $100 each where noted.

Paella $4.50 per person
Saffron Rice / Chicken / Andouille Sausage / Roasted Peppers
Rustic Breads / Infused Oils /displayed on bricks in a paella pan

Pasta $8.25 per person
(*Chef Attendant*)
Fusilli / Penne / Angel Hair
Marinara / Roasted Garlic / Alfredo Basil Pesto
Julienne Chicken / Italian Sausage / Sautéed Vegetables
Rustic Breads / Olive Oil / Grated Parmesan
Shrimp an additional. $5.50

Flatbread $7 per person
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 $7 per person
Potato Samosa / Curry Chicken
√ Biryani Rice / Naan Bread
√ Mint Chutney / Tamarind Chutney

√ **Salad** $4 per person
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 - $175/serves 50
Angus Top Round of Beef - $300/serves 80
Roasted Turkey Breast - $150/serves 40
Peppercorn Crusted New York Strip Loin - $250/serves 50
Garlic Seared Tenderloin of Beef - $250/serves 20

Mashed Potato Bar $4 per person
(*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 $6 per person
(*Chef Attendant*)
Creamy Macaroni and Cheese // Bacon / Ham / Breadcrumbs / Chives
Salsa / Broccoli / Tomatoes / Parmesan

Oriental Express $7 per person
Pork Potstickers // Garlic Sauce
√ Vegetarian Egg Rolls // Sweet and Sour Sauce
Asian Chicken Salad // Served in mini take-outs / Toasted Sesame Sauce
Fortune Cookies

THE TEMPLE THEATRE

√ -Vegetarian
*All prices listed are subject to 20% service charge and 6% sales tax.

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
Craft Beer Station

ART OF HOSPITALITY

We recently held my daughter's wedding at the Temple Theatre. The staff was 100 percent at our service and did a fantastic job. The venue made for beautiful photographs, and between the three floors there was much flexibility for where to hold different aspects of the wedding and reception. We could not have been happier with our choice of the Temple Theatre. - *Becky S.*

Photo by:
Brian & Stacey Wedding Photography and Cinema

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

To 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*

Photo by: Tatum Olson 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 The Temple Theatre 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

Photos by: Rachel Louise Photography

THE TEMPLE THEATRE

We thank you for allowing us to share this very special day with you. We look forward to making your wedding reception a very memorable and enjoyable experience!

HORIZONS Center
989.799.4122

6200 State Street, Saginaw, MI
HORIZONSCenter.com

Photos by: Tatum Olson Photography