

HORIZONS

ART OF HOSPITALITY

OFF-SITE WEDDING



HORIZONS

ART OF HOSPITALITY

Congratulations!

Thank you for considering HORIZONS as your venue for your big day. For over 25 years, HORIZONS has been the premier event facility in the Great Lakes Bay region.

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 be made, you can be rest assured that in selecting HORIZONS you are in very capable hands. Our professional and experienced wedding coordinators will make your planning process as stress free as possible. HORIZONS will cater to your needs along every step of your wedding journey, for events both grand and intimate.

Please let us know what we can do to make HORIZONS the perfect 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,

Peter Shaheen
President

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.

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 easy 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.

HORIZONS award winning culinary team has made its mark with its World Class cuisine and stunning presentation. We bring artistry and passion in everything we create and can customize your menu to fit your needs and budget.

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

Wedding Cake Cutting and Serving

Professional Servers and Bartenders

Dedicated Banquet Manager

Complimentary Menu Tasting



Photo by: Collier Studio

HORIZONS
ART OF HOSPITALITY

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 \$28

Ancho Chile Seared Pork Loin // Orange Zest Chutney / Bermuda Onion \$26

Honey Tarragon Roasted French Cut Chicken Breast // Lemon Butter Sauce \$27

Broiled Atlantic Salmon Fillet // White Balsamic Maple Cream \$27

Grilled Breast of Chicken // Smoked Mozzarella / Sundried Tomato Pesto / Toasted Pine Nuts \$26

Chicken Breast Piccata // White Wine / Lemon Caper Cream \$26

Applewood Smoked Beef Brisket // Cherry Bacon Jam \$29

Grilled Beef Tenderloin Filet // Gorgonzola / Peppercorn Merlot Reduction \$37

Broiled Swordfish // Spinach / Shrimp / Feta / Cabernet Tomato Coulis \$32

Bacon Wrapped Pork Tenderloin // Maple Shallot Mustard Sauce / Brown Sugar \$28

Broiled Icelandic Cod // Cilantro Lime Hummus / Parmesan Crust \$26

Grilled Marinated Breast of Chicken // Woodland Mushroom / Champagne Cream \$26

vegetarian dinner entrées

✓ Wild Mushroom Tart // Mediterranean Roasted Vegetable / Three Cheeses \$26

✓ Potato Gnocchi // Herb Gremolata / Roasted Asparagus / Parmesan \$26

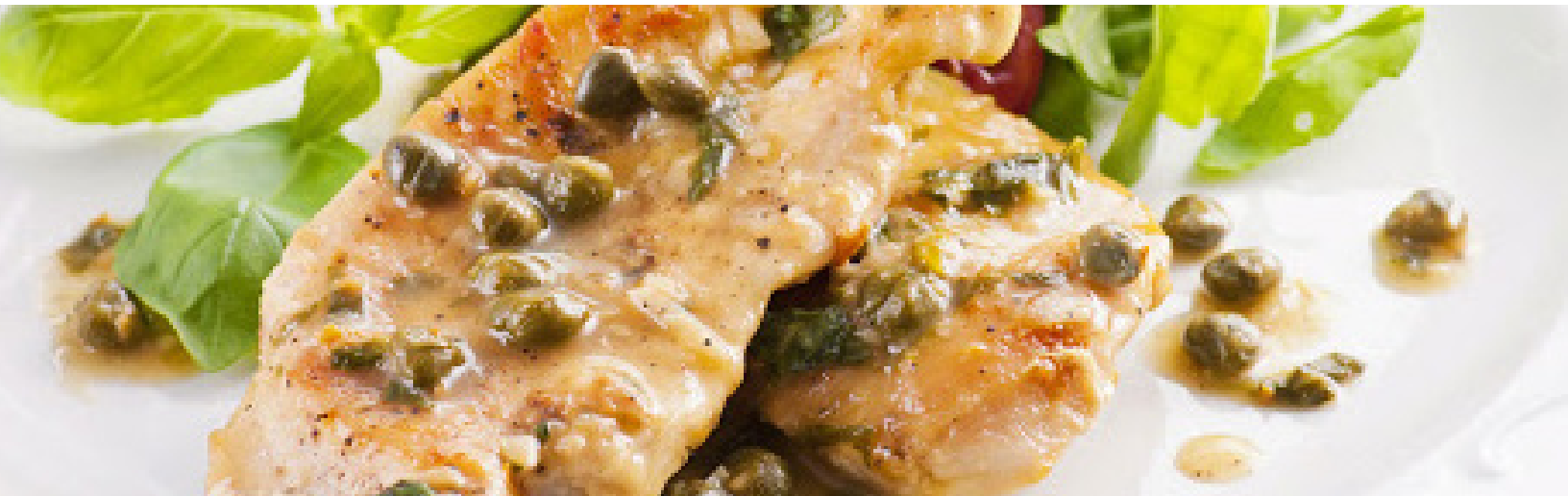
✓ Three Cheese Saffron Risotto // Artichoke Heart / Fire Roasted Peppers / Asparagus \$27

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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**Additional transportation and delivery fees will apply.



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 \$41

Applewood Smoked Beef Brisket // Cherry Bacon Jam
Grilled Breast of Chicken // Red Apple Balsamic Barbecue Sauce \$33

Seared Cumin spiced Gulf Shrimp // Mango Cilantro Salsa
Tenderloin Filet // Herb Brie Cheese \$40

Rosemary Maple Dijon Breast of Chicken
Pork Tenderloin // Spiced Orange / Raisin / Cranberry Chutney \$30

Pan Seared Icelandic Cod // Tomato / Olive Tapenade
Tenderloin Filet // Madera Demi-glace \$39

Guinness Braised Boneless Short Rib // Shallot Rosemary Reduction
Chicken Breast Piccata // White Wine / Lemon Caper Cream \$32

✓ Three Cheese Wild Mushroom Tart
✓ Butternut Squash Ravioli // Pecans / Sage Butter \$29

children's plated dinners \$12

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

✓ -Vegetarian

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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 Vinaigrettes
Honey Dijon Slaw
Gemelli Pasta Salad // Pomodoro / Basil / Roasted Garlic / Olive Oil / Parmesan
Southwest Marinated Mixed Bean Salad
Freshly Baked Baguette Rolls and Butter

Entrées

Please select entrées from the choices below

Breast of Chicken Florentine // Garlic Parmesan Cream
Black Pepper Garlic Roasted Pork Loin
Chicken Breast Piccata // White Wine Lemon Caper Cream
Grilled and Smoked Pork Loin // Ancho Chile Lime Drizzle
Italian Style Roasted Bone-in Chicken
Beef Sirloin // Stoneground Mustard / Garlic Demi-glaze
✓ Ziti Pasta Baked // Marinara or Alfredo / Mozzarella
Burgundy Braised Boneless Short Rib // Sweet Onion Demi-glaze

Accompaniments

Parmesan Herb Roasted Redskin Potatoes
Mediterranean Rice Pilaf
Freshly Steamed Green Beans with Dill Butter

Two Entrées | \$27 per person
Three Entrées | \$29 per person

✓ -Vegetarian

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deluxe buffet

Salads

Crisp Blend of Lettuce Hearts // Tomato / English Cucumber / Blue and Cheddar Cheeses / Seasoned Croutons / Dressings and Vinaigrettes
Yukon Gold Potato Salad // Cheddar Cheese / Smoked Bacon
Couscous and Toasted Chickpea Salad // Herb Roasted Vegetables / Grape Tomato / Lemon Garlic Vinaigrette
Sesame Cucumber Salad // Julienne Carrot / Red Onion / Radish
Fresh Sliced Fruit Presentation
Freshly Baked Baguette Rolls and Butter

Entrées

Please select entrées from the choices below

Chicken and Andouille Sausage Paella // Saffron Rice / Roasted Vegetables / Rustic Brick Display
Herb Crusted Prime Rib // Horseradish Sauce / Au jus
Wild Caught Icelandic Cod // Lobster Sauce
Grilled Breast of Chicken // Sweet Chili Peach Glaze
Grecian Chicken Breast // Black Olive / Peppers / Feta Cheese
Roasted Pork Loin // Caramelized Tart Apple / Cranberries
Honey Sriracha Breast of Chicken // Seared Scallion
✓ Three Cheese Vegetarian Lasagna
Garlic Shrimp and Mini Penne Pasta // Parmesan Cream

Accompaniments

Scalloped Potatoes
Freshly Steamed Buttered Broccoli // Lemon
White and Wild Rice // Toasted Almond / Kale

Two Entrées | \$30 per person
Three Entrées | \$34 per person

✓ -Vegetarian

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premier buffet

Salads

Crisp Blend of Lettuce Hearts // Tomato / English Cucumber / Blue and Cheddar Cheeses / Seasoned Croutons / Dressings and Vinaigrettes
Mini Penne Pasta, Bay Shrimp and Asparagus Salad // Feta / Bermuda Onion / Kalamata Olives / Lemon Sumac Dressing
Thai Zucchini Salad // Snow Peas / Mango / Red Quinoa / Ginger Peanut Vinaigrette
Roasted Sweet Potato Salad // Applewood Smoked Bacon / Dried Cranberries / Crumbled Blue Cheese / Pecans / Citrus Herb Dressing
Fresh Sliced Fruit Presentation
Freshly Baked Baguette Rolls and Butter

Entrées

Please select entrées from the choices below

Applewood Smoked Beef Brisket // Honey Dijon Drizzle / Seared Sweet Onion
Beef Tenderloin // Garlic jus / Horseradish Sauce
Chicken Marsala // Pommery Mustard Onion Sauce
Broiled Atlantic Salmon // Grand Marnier Orange Cream
Breast of Chicken // Sweet Apricot Onion Glaze
Seared Gulf Shrimp // Snap Peas / Seared Pepper
✓ Butternut Squash Ravioli // Toasted Walnuts / Sage Butter

Accompaniments

Swiss Cheese and Shallot Au Gratin Potatoes
Mini Penne Pasta // Olive Oil / Basil / Parmesan
Steamed Premium Fresh Vegetable Blend

Two Entrées | \$35 per person
Three Entrées | \$39 per person

✓ -Vegetarian

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BEVERAGE PACKAGES

Prices based per person.

Mocktail Package \$9

(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

Banquet Beverage Package

Beer, Wine and Soft Drink Package

Includes domestic bottled beer, house wines, and soft drinks.

Five Hours \$15.00

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

**Subject to change based on availability

Additional Beverage Package Enhancements

We love creating enhancement stations

designed to fit your personality and theme.

CHAMPAGNE TOAST

BUTLER PASSED WINE SERVICE

MARTINI BAR & ICE LUGE

STARBUCKS COFFEE STATION

SPECIALTY DRINK STATION

(The sky's the limit – if you dream it we can build it!)

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.

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***Subject to change based on availability



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HORS D'OEUVRES

displays *{100 guests}*

Spinach Dip
Pumpernickel / Sourdough Breads \$125

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

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

✓ Mediterranean Vegetables
Feta / Hummus / Pita Chips / Baguettes \$300

✓ Fresh Fruit Presentation
Seasonal Fruits / Strawberry Sour Cream \$300

canapés

Presented on trays or Butler-passed

{ \$200/100 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

{ \$225/100 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

{ \$250/100 pieces }

Blini Cakes // Smoked Salmon / Crème Fraîche / Capers

Mini Crab Cakes // Andouille Sausage / Tarragon Sauce

✓ -Vegetarian

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HORS D'OEUVRES

chilled hors d'oeuvres

- Cocktail Shrimp Shooter // Lemon \$3.50 (minimum 25)
- Jumbo Cocktail Shrimp \$300/100 pieces
- Asparagus wrapped in Prosciutto // Onion Vinaigrette \$175/ 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'oeuvres

{price per 100 pieces}

- Parmesan Meatball // Spiced Tomato Coulis \$125
- Teriyaki Meatballs \$125
- Coconut Fried Shrimp // Plum Sauce \$300
- ✓ Spring Rolls // Sweet and Sour Sauce \$150
- Italian Sausage Stuffed Mushrooms \$175
- Grecian Chicken Kabobs \$175
- Bacon Wrapped Scallops \$375
- Crêpe // Shrimp / Crab / Hollandaise \$250
- ✓ Phyllo Triangles // Spinach / Feta \$200
- ✓ Vegetable Samosas // Potato / Green Peas \$195
- ✓ Risotto Croquettes // Marinara \$200
- Short Rib Sliders // Korean Barbecue Sauce \$350
- Cajun Chicken Bites // Brown Sugar / Bacon \$200
- Fried Salmon Bites // Lobster Cream Sauce \$250
- Boneless Chicken Wings // Choose: Teriyaki /Barbecue / Spicy Sauce \$200

✓ -Vegetarian

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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 - \$200/serves 50
Angus Top Round of Beef - \$350/serves 80
Roasted Turkey Breast - \$200/serves 40
Peppercorn Crusted New York Strip Loin - \$300/serves 50
Garlic Seared Tenderloin of Beef - \$300/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

✓ -Vegetarian

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AFTER GLOW EVENING SNACK

****Late Night Snacks that will totally hit the spot.**

DJ is still playing your favorite hits and guests are still rocking out with you on the dance floor. Why not treat them with your favorites to refuel and recharge them for the final stretch of the night?

Old-Fashioned Popcorn

Everybody loves Popcorn.....

Fresh buttered popcorn displayed in bushel baskets atop an old-fashioned market cart. Your guests will choose from an aromatic selection of seasonings.

\$4.00 per person

Pizza

Treat your guests to a slice of heaven with our freshly baked Pizza.

Your guests will definitely be happy that you made this one of your late-night snack.

Cheese, Pepperoni or Supreme
\$2.00/slice

Ice Cream Bar

Who doesn't like Ice Cream?

Treat your guests with locally made different flavors of Ice Cream. Your guests will love this snack and sugar rush will make them hit the dance floor to keep your party going. The fun will be far from over when everyone will get a chance to layer a cone with scoops of their favorite ice cream flavors.

\$6.95 per person



Jumbo Soft Pretzels

Give your guests the gift of carbs with this late night snack.

Jumbo Soft Pretzels with Mustard and Cheese Sauce.

\$3.75/each

Nachos

Chips, Salsa and Guacamole for guests who love to dip!

Guests are sure to love this crunch on the go with Tri-colored Tortilla chips presented with Cheese sauce, Guacamole and Salsa.

\$4.00 per person

****Please choose any of the above listed options or you may also select any item from our Action Stations menu.**

✓ -Vegetarian

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TESTIMONIALS

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 aback 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

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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

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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

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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



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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. The HORIZONS team will work with you to coordinate every aspect of your dream wedding.

Contact your coordinator to book today!

989-799-4122

Photos by: Melia Belle Photography



Photos by: Weddings by Cheyenne



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HORIZONS has been in the wedding and event planning business for over 25 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 Heather Kanillepoulos Photography