



Wedding

M E N U S

HORIZONS
ART OF HOSPITALITY



Congratulations on your engagement!

Thank you for considering HORIZONS to be part of your big day. You are embarking on a journey with many important decisions ahead – rest assured that you are in very capable hands with HORIZONS. Our professional and experienced wedding coordinators will make your planning process as enjoyable and stress-free as possible. Whether you envision a grand celebration or a more intimate affair, HORIZONS staff will cater to your needs at every step along the way.

For nearly 30 years, HORIZONS has been the premier wedding and event venue in the Great Lakes Bay Region. Even though we have been part of thousands of wedding celebrations, we know each wedding is unique and every couple has their own distinctive vision and tastes. That is why we customize every single detail – from the linens to the floor plan to the menu.

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 and celebrate your special day.

Thank you,

Pete Shaheen
President

Kiron Choudhri
Executive Vice President



Discover more about
the *Art of Hospitality*
by scanning the QR code

Cover Photography by:
Heather Kanillopoulos , Rachel Louise Photography, Amber Henry Photography,
Shelley Johnson Photography, Dana G.

OUR MISSION STATEMENT

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

HORIZONS
ART OF HOSPITALITY

In honor of your upcoming wedding celebration, HORIZONS is proud to present these distinctive and comprehensive wedding menus. Each reflects our client's most often requested selections and is 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 for weddings at HORIZONS. Pricing is determined by the food and beverage package you select – and your guest count. A 22% service charge and 6% sales tax are added to the total. Invoices will reflect a 3% payment processing fee. If payment is made via Debit card, Cash or Check, this fee will be waived.

HORIZONS is the exclusive caterer for the Temple Theatre, marrying exquisite cuisine and service with a truly unique and historic setting. In addition to receiving the *Art of Hospitality* in a beautiful and historic environment, hosting your special day at the Temple Theatre may include your names displayed on the digital marquee. Please note that Temple Theatre parking is limited, and we can provide you with the option of utilizing a parking garage to host your guests. A room fee is required at the Temple Theatre. Please see Temple Theatre ballroom rental rates at the bottom of this page.

HORIZONS' award-winning culinary team has made its mark with world-class cuisine and stunning presentation. We bring artistry and passion to 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
Complimentary menu tasting
Custom floor plan
Ballroom setup and cleanup
Furniture (tables, chairs, etc.)
Knee-length white linens with matching napkins
China, silver and stemware

Names of the couple on our digital marquee
Dedicated banquet manager
Professional servers and bartenders
Wedding cake cutting and serving
Free parking
(Please see Temple Theatre note above.)
Security

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

Notes



Dinner

HORIZONS
ART OF HOSPITALITY

DINNER | PLATED ENTRÉES 5

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. Pricing based per person.

All plated 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

Flame Broiled New York Strip Steak Gf
with a creamy cognac, green peppercorn sauce

Burgundy Braised Boneless Beef Short Rib Gf
with a wild mushroom and sage demi-glace

Grilled Beef Tenderloin Filet Gf
Charbroiled to perfection with Gorgonzola cheese, bacon and port wine reduction

Chicken Breast Piccata
with white wine, lemon caper cream

Roasted Balsamic French-Cut Chicken Breast Gf
with crushed toasted macadamia crust and garlic parmesan sauce

Honey Pecan-Crusted Breast of Chicken Gf
with Michigan maple cream

Seared Breast of Chicken Gf
with mushroom Boursin cream

Creole Breast of Chicken Gf
with andouille sausage, black olives seared peppers in a cajun tomato reduction

Garlic-Crusted Pork Tenderloin
with mustard tarragon double cream

Grilled 10 ounce Porkloin Chop Gf
with a spiced plum suce and grilled pineapple

Mediterranean Cod Gf
with roasted grape tomatoes, mixed olives, feta cheese and roasted red pepper sauce

Broiled Atlantic Salmon Gf
finished with a citrus maple glaze

Blackened Orange Roughy Gf
with mango and toasted corn salsa

VEGETARIAN

Vegetable Wellington V
with asparagus, goat cheese, spinach and bell peppers baked in a puff pastry and served with tomato coulis

Tuscan Vegetarian Meatballs V
with creamy orzo pasta

Butternut Squash Ravioli V
with toasted walnuts and sage cream

Ricotta and Parmesan Stuffed Shells V
with sundried tomato alfredo

Three Cheese Spinach and Artichoke Stuffed Portabello



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- Off-site catering option to include delivery and transportation fees.

- Gf Gluten-free
- Vn Vegan
- V Vegetarian

DINNER | PLATED COMBINATIONS — 6

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. Pricing based per person.

All plated 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

Plated Duet

Only one combination plate selection per group

Grilled beef tenderloin

with merlot demi-glace paired
with **breast of chicken**
with mushroom Boursin cream Gf

Burgundy braised boneless beef shortrib

with shallot and rosemary reduction paired
with **classic chicken piccata**

Grilled beef tenderloin and broiled Atlantic salmon

with tomato basil hollandaise Gf

Garlic gulf shrimp and grilled New York strip steak

with creamy wild mushroom ragout Gf

Seared beef tenderloin tips and grilled breast of chicken

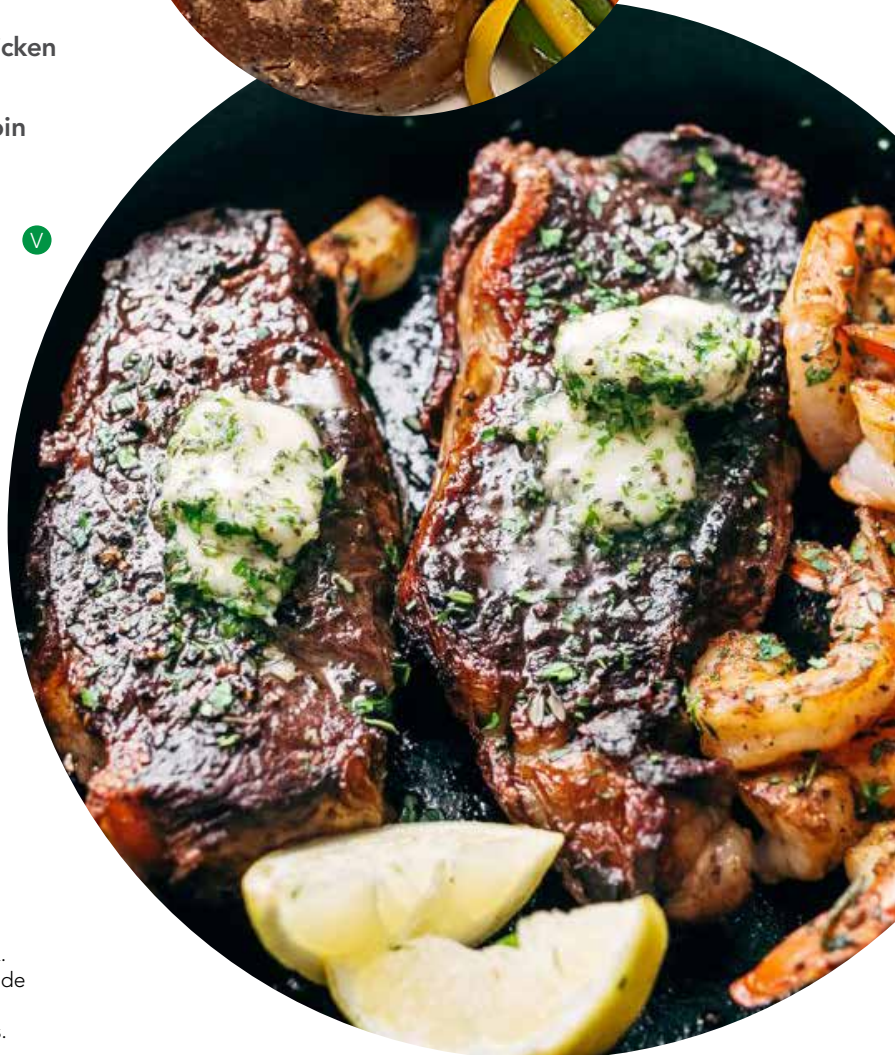
with rich mushroom Marsala sauce Gf

Grilled breast of chicken and herb-crusted pork loin

with honey bourbon glaze and balsamic onion

Butternut squash ravioli with sage cream
and **vegetable wellington** with tomato coulis V

Wild mushroom and vegetable risotto paired
with **ricotta and parmesan stuffed shells**
with marinara V



Plated Trifecta

Grilled marinated beef tenderloin,
seared sea scallop, and **spring lamb chop**
with caper Dijon hollandaise Gf

Gf Gluten-free

Vn Vegan

V Vegetarian

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Buffets include table service of coffee and hot tea. Minimum 50 guests required for buffet.

Pricing based per person.

DELUXE

Salads

- Crisp blend of lettuce hearts with tomato, English cucumber, blue and cheddar cheeses, seasoned croutons, dressings and vinaigrette V
- Creamy red bliss and herb potato salad Gf V
- Tomato, cucumber and chickpea salad with citrus vinaigrette Gf V
- Southwest black bean salad and roasted corn pasta salad V
- Freshly baked baguette rolls and butter V

Entrées

Please select entrées from the choices below:

- Grilled breast of chicken with sweet chili peach glaze
Rosemary garlic roasted bone-in chicken Gf
- Chicken breast piccata with white wine lemon caper cream
- Grilled pork loin chop with brown sugar and soy glaze
- Slow-roasted pork tenderloin with balsamic apricot glaze Gf
- Broiled Icelandic cod with lemon basil butter sauce Gf
- Sliced beef sirloin with garlic au jus Gf
- Gemelli pasta with roasted peppers and mushrooms with basil pesto butter Gf V
- Butternut squash ravioli with toasted walnuts and sage cream V

Accompaniments

- Parmesan herb-roasted Yukon Gold potatoes Gf V
- Mediterranean rice pilaf V
- Steamed cauliflower, broccoli and grape tomato with tarragon butter Gf V

Elevate with:

Gourmet Plated Dessert

Please choose one of the following (served tableside):

- New York-style cheesecake with strawberry sauce V
- Chocolate mousse cake with raspberry coulis V
- Dutch apple pie with caramel sauce V

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Pricing based per person.

PREMIERE

Salads

- Crisp blend of lettuce hearts with tomato, English cucumber, blue and cheddar cheeses, seasoned croutons, dressings and vinaigrette V
- Roasted brussels sprout salad with maple balsamic glaze Gf V
- Greek pasta salad with feta cheese, mixed olives, garden vegetables, and lemon herb vinaigrette V
- Yukon Gold potato salad, cheddar cheese, and smoked bacon Gf
- Fresh fruit presentation Gf Vn V
- Freshly baked baguette rolls and butter V

Entrées

- Please select entrées from the choices below:
- Seared breast of chicken with mushroom Boursin cream Gf
 - Grilled breast of chicken with sweet honey bourbon glaze Gf
 - Chili lemon and basil gulf shrimp with pearl couscous and roasted red peppers
 - Roasted pork tenderloin with rosemary cracked peppercorn demi-glace Gf
 - Broiled Atlantic salmon with citrus maple glaze Gf
 - Beef tenderloin tips with mushroom Madeira sauce Gf
 - Herb-crusted slow-roasted prime rib with horseradish sauce and au jus (additional 4⁰⁰ per person) Gf
 - Ricotta and Parmesan stuffed shells with marinara V

Accompaniments

- Parmesan and cheddar potatoes au gratin Gf V
- Seasonal blend of steamed fresh vegetables Gf V
- White and wild rice with kale and almonds V

Elevate with:

Gourmet Plated Dessert

- Please choose one of the following (served tableside):
- New York-style cheesecake with strawberry sauce V
 - Chocolate mousse cake with raspberry coulis V
 - Dutch apple pie with caramel sauce V

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Beverages

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BEVERAGE PACKAGES | WEDDING — 11

Prices based per person.

LIQUOR, BEER, & WINE PACKAGES

House Brands

Includes house-selected brands of:
White rum, spiced rum, gin, vodka, tequila, bourbon, whiskey, scotch, coffee liqueur, house wines, domestic bottled beer, and soft drinks.

Name Brands*

Includes select name brands of:
Bacardí Superior white rum, Captain Morgan spiced rum, Tanqueray gin, Smirnoff vodka, Jose Cuervo tequila, Jim Beam, Jack Daniel's, Seagram's 7, Dewar's, Kahlúa, peach schnapps, amaretto, domestic bottled beer, house wines, and soft drinks.

Premium Brands*

Includes select premium brands of:
Bacardí Superior white rum, Captain Morgan spiced rum, Bombay Sapphire, Tito's vodka, Southern Comfort, 1800 tequila, Maker's Mark, Crown Royal, Jack Daniel's, Bailey's Irish Cream, Chivas Regal, Kahlúa, Disaronno amaretto, also peach schnapps, domestic and imported bottled beer, premium wines and soft drinks.

*Subject to change based on availability

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 the licensed premises nor are they permitted to leave the premises.

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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 Beer

Atwater Brewery Dirty Blonde
Atwater Brewery Vanilla Java Porter
Bell's Brewing Amber Ale
Bell's Brewing Two Hearted Ale
Founders Brewing All Day IPA
Tri-City Brewing Hell's Half Mile

National Regional Beer

Angry Orchard Crisp Apple
Goose Island 312 Urban Wheat
Leinenkugel Red Lager
New Belgium Brewing Fat Tire
Sam Adams Boston Lager
Sam Adams Cherry Wheat
Sierra Nevada Pale Ale



BEVERAGE PACKAGES | WEDDING — 12

Prices based per person.

Temple Theatre Name Brands*

Includes select premium brands of:
Tito's Vodka, Jack Daniels Whiskey,
Captain Morgan spiced rum, Jose Cuervo Gold Tequila,
Jim Beam Bourbon, J&B Rare Scotch Whiskey,
Beefeater Dry Gin peach schnapps, Kahlúa,
Disaronno amaretto, 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.

Enhancement Stations

We love creating enhancement stations designed to fit your personality and theme. Choose from the list below or we'll be happy to customize a station just for you. The sky's the limit – if you can dream it, we can build it!

Champagne Toast

Butler-Passed Wine Service

+ Please select from our Wine List of with our House Selected Wines - Price based on Wine Selections

Martini Bar & Ice Luge

+ Price varies per design

Specialty Drink Station

Gourmet Coffee Station

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Delivery and transportation fees will apply.

All off-site catered events include:

- Professional event planning
- Private banquet manager on site
- Full service by HORIZONS staff
- Setup and cleanup
- Silk florals for food stations
- Plasticware, cutlery and paper napkins

SERVICES & RENTALS

Talk to your HORIZONS event coordinator about our extensive inventory of specialty items and rentals to enhance your event.

Professional services and add-ons from our in-house team

- Creative décor and floral arrangements
- Centerpieces
- Specialty napkin treatments
- Backdrops and themed props
- Bar service
- Audio-visual
- Chef-designed menus
- Cakes and desserts
- Handcrafted ice cream

Rentals

- Tents
- Tables and chairs
- Colored linens and table runners
- Chinaware
- Specialty lighting
- Dance floors and more

Gf Gluten-free

Vn Vegan

V Vegetarian

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FOOD & BEVERAGES

Select your food choices from any HORIZONS menu. Prices based per person.

Off-site Beer, Wine & Soft Drink Package

Selections to include:
Domestic bottled beer, house wines, seltzer and soft drinks

ENHANCEMENTS

We love creating enhancement stations designed to fit your personality and theme. Choose from the list below or we'll be happy to customize a station just for you. The sky's the limit – if you can dream it, we can build it!

Champagne Toast

Butler-Passed Wine Service

+ Please select from our Wine List of with our House Selected Wines - Price based on Wine Selections

Gourmet Coffee Station





Hors d'oeuvres Stations & Snacks

HORIZONS
ART OF HOSPITALITY

HORS D'OEUVRES | DISPLAYS ————— 15

Serves 100 guests

Spinach Dip

Pumpnickel and Sourdough Breads V

Imported and Domestic Cheeses

Aged Cheddar / Swiss / Pepper Jack / Havarti
Muenster / Assorted Crackers

Vegetable Crudités

Assorted Fresh Garden Vegetables,
Cucumber, and Herb Dip Gf V

Roasted Mediterranean Vegetables

Feta Cheese / Hummus / Pita Chips / Baguettes V

Fresh Fruit Presentation

Seasonal Fruits / Strawberry Sour Cream Dipping Sauce

Gf V

Seafood Tower

Lobster Tail / Gulf Shrimp / Snow Crab Legs
Shucked Oysters / Crab Claws on Crushed Ice with Lemon
Wedges / Cocktail Sauce / Mignonette Sauce / Tabasco
Market Price Gf

Charcuterie

Prosciutto / Capicola / Genoa and Soppressata Salamis
A variety of cheeses to include havarti, Muenster, brie
and Stilton with an array of assorted olives, dried fruits,
nuts, crackers, breads and berries

Paella

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

Flatbreads

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



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HORS D'OEUVRES | CANAPÉS ————— 16

Presented on trays or butler-passed

Mini Bouchées

Whipped Gorgonzola Cheese / Shredded Curry Beef
Fresh Chives

Bacon-Wrapped Brown Sugar Dates Gf

Phyllo Cups

Black Bean Hummus / Spiced Chicken
Sour Cream / Cilantro

Baby Redskin Potato Cups

Herb Boursin Cheese / Bacon Gf

Roasted Brussels Sprouts Skewers

Balsamic Garlic / Parmesan Cheese Gf V

Mini Blue Cheese Tarts

Cranberry Chutney V

Herb Polenta Bites

Feta Cheese / Tomato Jam Gf V

Mushroom, Apple, and Caramelized Onion Gruyère Puffs V

Pecan-Crusted French Goat Cheese

Rye Toast / Raspberry Coulis V

Fluted Cucumber Cups

Wasabi Cheese / Shrimp Gf

Caprese Skewers

Fresh Mozzarella Cheese / Basil / Grape Tomato Gf V

Phyllo Cups

Bacon / Caramelized Onion / Maple Syrup



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HORS D'OEUVRES | CHILLED

17

Cocktail Shrimp Shooter

minimum 25



Jumbo Cocktail Shrimp

100 pieces



Prosciutto-Wrapped Asparagus

Onion Vinaigrette 100 pieces



Fresh Sushi

Wasabi / Eel Sauce 100 pieces



Bruschetta

Tomato / Basil 100 pieces



Poached Norwegian Salmon

Herb Mayonnaise / Cucumbers serves 50



HORS D'OEUVRES | WARM

Price per 100 pieces.

Parmesan Meatballs

Spiced Tomato Coulis

Teriyaki Meatballs

Warm Pretzel Bites

Craft Beer Cheese



Coconut Fried Shrimp

Plum Sauce

Buffalo Chicken Meatballs 250.00

Applewood Smoked Chicken Wings

Honey Bourbon Glaze



Spring Rolls

Sweet and Sour Sauce

Italian Sausage Stuffed Mushrooms

Grecian Chicken Kabobs



Bacon-Wrapped Scallops

Clams Casino

Bacon and Bell Pepper

Spanakopita

Spinach / Feta Cheese



Mini Vegetable Samosas

Potato / Green Peas



Pork Pot Stickers

Sesame Sauce

Thai Vegetable Pot Stickers

Sesame Sauce



Risotto Croquettes

Marinara



Pulled Pork Sliders

Barbecue Sauce

Cajun Chicken Bites

Brown Sugar / Bacon



Gluten-free

Vegan

Vegetarian

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Enhance your hors d'oeuvre selections by choosing up to three of our specialty stations, with a minimum purchase of \$15.00 per person from our hors d'oeuvre menus. Based on 1 hour of service.

Chef or attendant required at \$100.00 each where noted.

PASTA

• **Chef Attendant**

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

SHORTER ROUTE TO INDIA

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

CARVING BLOCK

• **Chef Attendant**

- French Potato Rolls
- Horseradish Sauce / Dijon Mustard / Herb Mayonnaise
- Our carved specialties include:*
- 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

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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 / Bread Crumbs / Chives / Salsa / Broccoli
- Tomatoes / Parmesan

ORIENTAL EXPRESS

- Pork Pot Stickers
- Garlic Sauce
- Vegetarian Spring Rolls
- Sweet and Sour Sauce V
- Asian Chicken Salad
- Served in mini take-out cartons
- Toasted Sesame Sauce / Fortune Cookies



AFTER GLOW EVENING SNACKS ————— 19

The DJ is still playing your favorite hits and your guests are 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

Buckets of Fun

Fresh buttered popcorn displayed in bushel baskets atop an old-fashioned market cart. Guests choose from sweet and savory seasonings. V

Chips, Salsa & Guacamole

Chips & Dips, Olé

Tri-colored tortilla chips served with zesty queso, guacamole and salsa. V

Jumbo Soft Pretzels

Twist and shout!

Jumbo soft pretzels with mustard and cheese sauce. V

Pizza

Freshly baked slices of heaven

Choose from cheese, pepperoni or supreme.



ICE CREAM BAR

Chill out!

Chef or attendant required at 100⁰⁰. Based on 1 hour of service.

The dreamiest, creamiest locally churned ice cream. Select from a seasonally rotating menu of unique flavors and an array of toppings sure to delight your guests.

8⁹⁵ per person V

Choose five flavors from the list below:

- Bay City Brown 'E'
- Birthday Cake
- Chocolate Velvet
- Dairy Farmers Delight
- Double Stuffed Oreo® Cookie
- LegenDairy Vanilla
- Michigan Sugar Cookie
- Mixed Berry Crisp
- Show Me The Dough
- Strawberry Fields Forever
- Udderly Buttery Pecan
- Uptown Funk



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EXPERIENCE THE ART OF HOSPITALITY

The Art of Hospitality is practiced everywhere HORIZONS goes.

Read what some of our guests have to say about their HORIZONS experience.



Pure romance and beauty

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 and dinner to 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.

– Nancy



Treated like royalty

All I can say is... WOW! 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 were 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



Everything was just perfect

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



Exceeded our expectations

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





Make it *memorable*
our place or yours

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 book today!
(989) 799-4122



Notes

Discover the *ease* and *elegance* of a HORIZONS wedding

When HORIZONS Conference Center opened in 1996, our very first event was a family wedding. Since that time, we have been honored to celebrate thousands of weddings and other special occasions.

HORIZONS is so much more than a venue ... we are your dream wedding planning partner. Creating memorable experiences is our specialty! Come to us with your vision, guest count and budget, and your professional coordinator will create a proposal with menus, décor, amenities and floor plan recommendations just for you.

Connect with a professional coordinator today:
call (989) 799-4122 or email weddings@horizonscenter.com



Photography by:
Heather Kanillopoulos , Collier Studios, Amber Henry Photography

[f](#) [@](#)HORIZONSconfctr
[p](#) [@](#)horizonscenter

HORIZONS
ART OF HOSPITALITY

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