# *Banquet*

MENUS

HORIZONS

ART OF HOSPITALITY

We are honored to welcome you to HORIZONS. We proudly present these distinct and comprehensive banquet menus – each reflects our clients' 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 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. Please note that Temple Theatre parking is limited, and we can provide you with the option of utilizing a parking garage to accommodate your guests.

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.

*These complimentary goods and services are available for your event:*

- 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
- Display event title on our digital marquee
- Dedicated banquet manager
- Professional servers and bartenders
- Security
- Free parking
  (Please see Temple Theatre note above.)

Cover photography by: Weddings by Cheyenne

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# Breakfast

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# BREAKFAST | PLATED



All breakfasts are served with assorted chilled juices, freshly brewed coffee and hot tea.

Pricing based per person. Breakfast is available for service until 11 a.m.

***Cinnamon French Toast***

French toast with toasted pecans and powdered sugar, served with warm maple syrup,and your choice of link sausage, bacon or sliced ham

***HORIZONS Classic*** Gf

Scrambled eggs with cheddar cheese, seasoned breakfast potatoes, and your choice of link sausage, bacon or sliced ham

***Crustless Quiche***

Spinach, grilled zucchini, red pepper and feta cheese, served with breakfast potatoes and your choice of bacon or sliced ham

***Bacon & Egg Breakfast Wrap***

Scrambled eggs, seasoned potatoes, bacon and cheddar cheese wrapped in a flour tortilla, served with salsa and fresh seasonal fruit

***Eggs Benedict***

Two poached eggs and sliced ham on English muffins, served with hollandaise and fresh asparagus

## ENHANCEMENTS

***Breakfast Pastry Assortment***

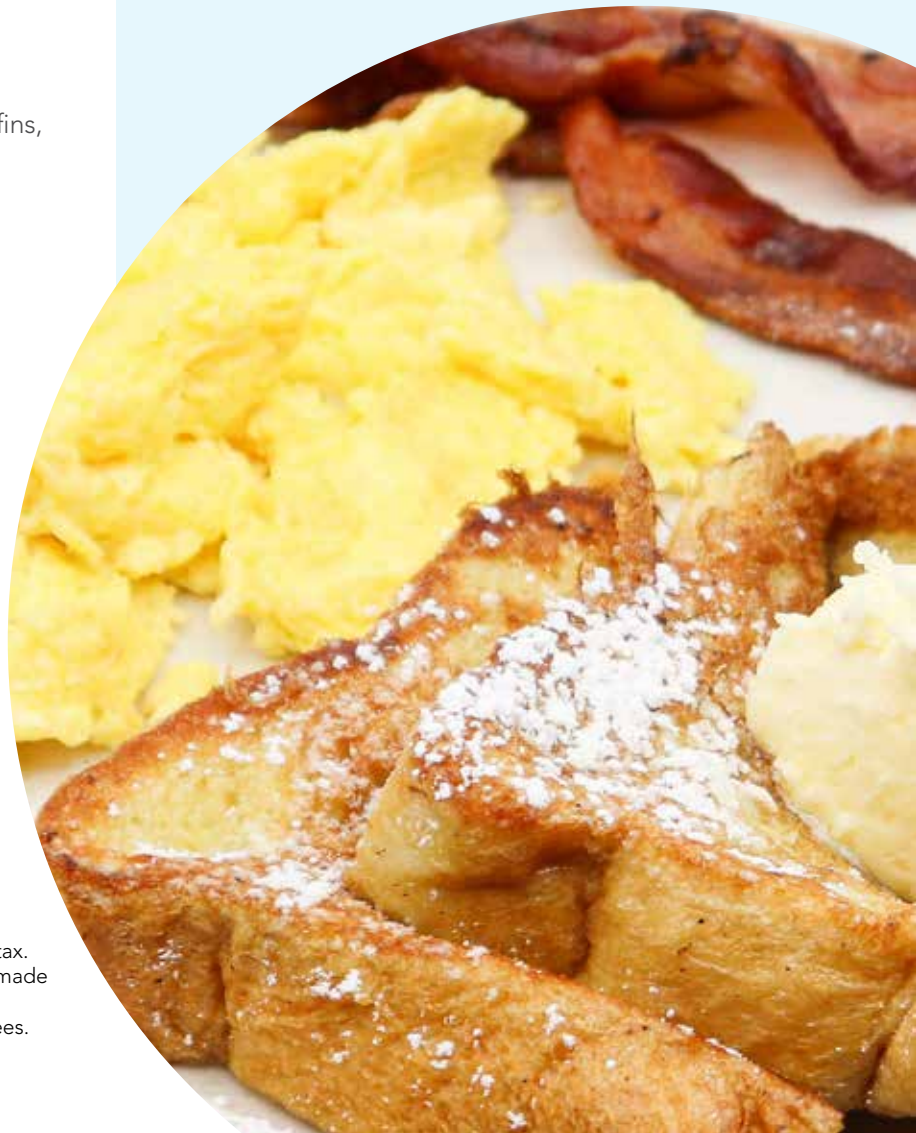
Fresh muffins, Danish and coffee cakes at each table V

***Magnificent Mimosa Bar***

Champagne served with orange, cranberry or ruby red grapefruit juices and a selection of orange slices, raspberries and blackberries

***Build Your Own Bloody Mary Bar***

Including appropriate garnishes, celery and olives



Gf Gluten-free
Vn Vegan
V Vegetarian

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# BREAKFAST | BUFFETS



All breakfast buffets are served with assorted chilled juices, freshly brewed coffee and hot tea.

Pricing based per person. Breakfast is available for service until 11 a.m.

***Continental*** (V)

Fresh sliced seasonal fruits (Gf) (Vn)

Fresh fruit and cream cheese Danish, assorted coffee cakes and muffins

Assortment of bagels with garden vegetable and strawberry cream cheeses

Individual assorted yogurts and granola

***Elevate with:***

*Signature egg strata, choose from three options:*

- Spinach, roasted red pepper and Asiago cheese (V)
- Broccoli, cheddar and tomato (V)
- Asparagus, mixed peppers, mozzarella and kale (V)

***Deluxe*** (Minimum 50 guests)

Fresh sliced seasonal fruits (Gf) (Vn) (V)

Fluffy scrambled eggs with cheddar cheese (Gf) (V)

Sliced Black Forest ham, applewood smoked bacon or link sausage (Gf)

Oven-browned potatoes (Gf) (V)

Fresh buttermilk biscuits and creamy sausage gravy

HORIZONS oatmeal with brown sugar and cinnamon (Gf) (V)

***Elevate with:***

*Breakfast pastry assortment*

Fresh muffins, Danish and coffee cakes at each table (V)

***Premium*** (Minimum 50 guests)

Fresh sliced seasonal fruits (Gf) (Vn) (V)

Individual assorted yogurts and granola (V)

Scrambled eggs with spinach and Parmesan cheese (Gf) (V)

Sliced Black Forest ham (Gf)

Applewood smoked bacon (Gf)

Belgian waffles, whipped butter and warm maple syrup (V)

Herb-roasted Yukon Gold potatoes (Gf) (V)

Fresh breakfast pastries and muffins (V)

HORIZONS oatmeal with brown sugar and cinnamon (Gf) (V)

***Elevate with:***

Creamy southern-style grits, butter and cheddar cheese (Gf) (V)

## ENHANCEMENTS

***Magnificent Mimosa Bar***

Champagne served with orange, cranberry or ruby red grapefruit juices and a selection of orange slices, raspberries and blackberries

***Build Your Own Bloody Mary Bar***

Including appropriate garnishes, celery and olives

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# BRUNCH | BUFFETS

The brunch buffet is served with assorted chilled juices, freshly brewed coffee and hot tea.

Pricing based per person. Brunch is available for service until 2 p.m. Minimum of 50 guests required.

### *Brunch*

- Fresh bakery items including: croissants, muffins and Danish with butter and preserves
- Fresh sliced seasonal fruits with strawberry cream dipping sauce (Gf) (V)
- Marinated cucumbers, onions and peppers (Gf) (Vn) (V)
- Mini penne pasta primavera salad (V)
- Asparagus bacon tart
- Broccoli, swiss and tomato pesto strata (V)
- Belgian waffles with butter, whipped cream and fresh strawberries (V)
- Sliced Black Forest ham (Gf)
- Carved turkey breast with cranberry-pineapple chutney (Gf)
- Dill buttered broccoli (Gf) (V)
- Roasted Yukon Gold potatoes (Gf) (V)

## ENHANCEMENTS

### *Magnificent Mimosa Bar*

Champagne served with orange, cranberry or ruby red grapefruit juices and a selection of orange slices, raspberries and blackberries

### *Build Your Own Bloody Mary Bar*

Including appropriate garnishes, celery and olives

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# Lunch

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# LUNCH | PLATED ENTRÉES — 9

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. Lunch pricing is valid until 2 p.m.

*Includes house mixed greens salad with house dressing, fresh baked dinner roll, chef's selection of fresh vegetable and starch accompaniment, apple pie or mousse (raspberry or chocolate) for dessert, coffee and hot tea.*

***Grilled Breast of Chicken***
with French Onion sauce and gruyere cheese

***Honey Pecan-Crusted Chicken Breast*** (Gf)
with Michigan maple cream

***Burgundy Braised Boneless Beef Short Rib***
finished with onion demi-glace

***Classic Chicken Piccata***
with lemon caper cream

***Blackened Atlantic Salmon***
with maple bourbon glaze

***Sliced Beef Sirloin***
with burgundy demi-glace

***Breast of Chicken Wellington***
with asparagus and brie cheese

***Broiled Icelandic Cod***
with lobster cream sauce

***Garlic Crusted Pork Tenderloin***
with mustard tarragon double cream

***Herb Cappellini Pasta***
with seared gulf shrimp and tomato pesto cream

## VEGETARIAN

***Wild Mushroom Ravioli*** (V)
with roasted Mediterranean vegetables
and puttanesca cream

***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

***Ricotta and Parmesan Stuffed Shells*** (V)
with marinara

## VEGAN & GLUTEN FREE

***Loaded Sweet Potato*** (Vn) (Gf) (V)
filled with sautéed zucchini, kale, black beans and sweet corn, with green goddess dressing, served with sautéed fresh vegetables

***Mexican Rice Fajita*** (Vn) (Gf) (V)
with roasted peppers, onions, portobello mushroom and avocado smash, cilantro and tortillas

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# LUNCH 10

# PLATED SANDWICHES & WRAPS

Includes coffee, hot tea and mousse (raspberry or chocolate) for dessert. All selections are served with kettle chips.

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.

***Cuban Sandwich***
Sliced ham, roasted pork, Swiss cheese and dill pickle served warm on a Kaiser roll

***Philly Steak Sandwich***
Sliced rib eye, sautéed peppers, onions and mushrooms with provolone cheese on toasted French bread

***Grilled Albacore Tuna Melt***
Albacore tuna on rye with tomato, onion and cheddar cheese

***Chicken Salad Sandwich***
Cranberry pecan chicken salad croissant with baby greens and brie cheese

***Roast Beef Sandwich***
Slow-roasted sliced beef on croissant with lettuce, tomato, Swiss cheese and basil pesto mayonnaise

***Grilled Chicken Caesar Wrap***
Sliced grilled chicken breast with romaine, black olives, Parmesan cheese and Caesar dressing in a spinach tortilla

***Tomato Caprese Pesto Wrap***
Sliced tomatoes, fresh mozzarella cheese, basil and roasted red peppers with pesto served in a tomato tortilla (V)

***Vegetarian Wrap***
Roasted fresh vegetables, lettuce, tomato and lemon basil aioli (V)

***Vegan + Gluten-Free Wrap***
Black bean, toasted corn and avocado lettuce wrap with fresh salsa (V) (Gf)

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# LUNCH | SPECIALTY SALADS — 11

Includes coffee, hot tea and chocolate mousse for dessert. Pricing based per person.

***Chicken Ceasar Salad***
Fresh romaine tossed with a classic Caesar dressing and Parmesan cheese, garnished with garden vegetables, grilled chicken, and seasoned croutons

***Gorgonzola and Pear Chicken Salad***
Sweet pear, salty Gorgonzola cheese, pecans and crispy chicken tenderloin on mixed greens with lemon vinaigrette

***Chef's Salad*** Gf
Bed of mixed greens topped with hard-boiled eggs, cucumbers, tomatoes and cheese, finished with ham, turkey and chicken, served with house dressing

***Spinach Salad*** Gf
Baby spinach and bacon with sliced fresh fruits, caramelized pecans and raspberry Dijon vinaigrette

***Black and Blue Salad*** Gf
Sliced steak on chopped romaine and spinach, grape tomatoes, pine nuts, blue cheese and pickled red onions with blue cheese dressing

***Feta Iceberg Wedge Salad*** Gf V
with bacon, grape tomato, chopped chives and creamy ranch dressing

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# LUNCH | BUFFETS



All luncheon buffets include table service of coffee and hot tea.

Minimum 50 guests required. Pricing based per person.

## CLASSIC

### *Salads*

Includes freshly baked baguette rolls and butter

Crisp blend of lettuce hearts with tomato, English cucumber, blue and cheddar cheeses, seasoned croutons, and assorted dressings and vinaigrette

Honey Dijon slaw (V)

Creamy red bliss and herb potato salad (Gf) (V)

### *Entrées*

Please select entrées from the choices below:

- Chicken breast piccata with white wine lemon caper cream
- Grilled breast of chicken with brie cheese, bacon and chopped figs (Gf)
- Grilled and smoked pork loin with ancho chili lime drizzle (Gf)
- Italian-style roasted bone-in chicken
- Parmesan-crusted Icelandic cod with roasted garlic cream
- Sliced beef sirloin with wild mushroom demi-glace (Gf)
- Ricotta and Parmesan stuffed shells with marinara (V)

### *Accompaniments* (Gf) (V)

Parmesan herb-roasted Yukon Gold potatoes

Steamed cauliflower, broccoli and grape tomato with tarragon butter

### *Dessert* (V)

Chocolate mousse

Two entrées

Three entrées

## FIESTA

### *Salads* (V)

Southwest black bean and toasted corn pasta salad

Tomato, cucumber and chickpea salad with citrus vinaigrette (Gf)

### *Entrées & Accompaniments*

Soft tortillas and tri-colored tortilla chips (Vn) (V)

Fajita chicken (Gf)

Seasoned ground beef (Gf)

Mexican rice (Gf) (Vn) (V)

Refried pinto beans (Gf)

Nacho cheese sauce (Gf) (V)

Sour cream, shredded lettuce, diced tomato, salsa, guacamole, shredded cheddar cheese, and diced onion (Gf) (V)

### *Dessert* (V)

Cinnamon churros

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All luncheon buffets include table service of coffee and hot tea.

Minimum 50 guests required. Pricing based per person.

## SALADS, SOUPS & SWEETS

### *Salads*

Seasonal mixed greens salad, with cheddar and blue cheeses, English cucumber, grape tomato, croutons and house selection of dressings Gf V

Creamy red bliss and herb potato salad Gf V

Greek pasta salad with feta cheese, mixed olives, garden vegetables and lemon herb vinaigrette V

Caesar salad V

### *Soups*

Crackers, fresh baked dinner rolls and butter included.

Select two house-made soups from list below:

- Mediterranean V
- Chicken noodle
- Broccoli cheddar Gf V
- Clam chowder
- Cream of asparagus Gf V
- Potato leek V

### *Dessert*

Assortment of brownies and cookies V

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## ITALIAN

### *Salads*

Includes fresh Italian bread and butter V

Classic Caesar salad V

Antipasto salad with bocconcini mozzarella cheese balls, mini penne pasta, roasted peppers, julienned Genoa salami, mixed olives and Parmesan cheese

### *Entrées and Accompaniments*

Three-cheese beef lasagna

Tuscan chicken Gf

Garlic basil roasted red potatoes V

Green beans with lemon V

### *Dessert*

Lemon white chocolate mousse V

## ALL-AMERICAN

### *Salads*

Includes assortment of baguette rolls and cornbread muffins with butter V

Crisp blend of lettuce hearts with tomato, English cucumber, blue and cheddar cheeses, seasoned croutons and assorted dressings and vinaigrette V

House-made potato salad Gf V

Lemon poppy seed slaw with dried cranberries Gf V

### *Entrées and Accompaniments*

Fried chicken

Roasted pork loin with South Carolina mustard barbecue sauce Gf

Fresh mashed potatoes with gravy V

Buttered sweet corn Gf V

### *Dessert*

Strawberry shortcake V

Gf Gluten-free
Vn Vegan
V Vegetarian

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# Dinner

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# DINNER | PLATED ENTRÉES 15

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*** V

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# DINNER | PLATED COMBINATIONS — 16

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)

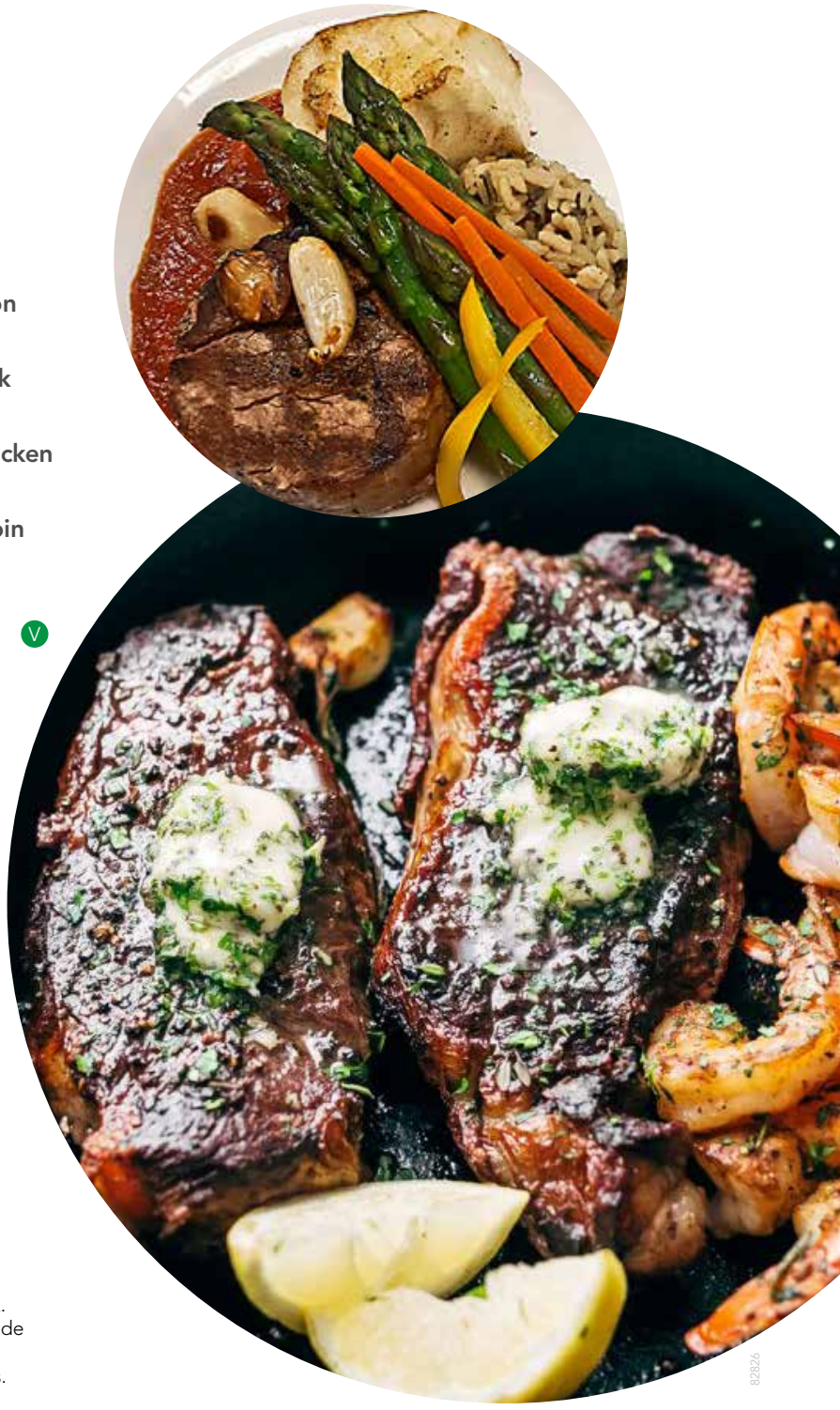
**Grilled breast of chicken** and **herb-crusted pork loin**
with honey bourbon glaze and balsamic onion

**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)



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# DINNER
# PLATED CHILDREN'S MEALS — 17

Pricing based per person. Children's entrée selections include salad, dessert and milk.

*One entrée selection per group*

- **Pizza**
  Individual pepperoni or cheese
- **Chicken strips**
  with curly fries
- **Macaroni and cheese**
- **Grilled cheese sandwich**
  with curly fries

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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)

Two Entrées

Three Entrées

### *Elevate with:*

### *Gourmet Plated Dessert*

Please choose one of the following (served tableside):

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

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

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 4.00 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)

Two Entrées

Three Entrées

### *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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# Hors d'oeuvres Stations & Snacks

HORIZONS
ART OF HOSPITALITY

# HORS D'OEUVRES | DISPLAYS — 21

Serves 100 guests

***Spinach Dip***
Pumpernickel 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
(serves 25 people)
(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
Chipotle Shrimp - Pineapple / Feta Cheese (V)
Roasted Poblano Pepper
Garlic Chicken - Balsamic / Red Onions / Red Peppers
Mozzarella Cheese

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(V) Vegetarian

# HORS D'OEUVRES | CANAPÉS — 22

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

100 Pieces

***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

100 Pieces

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# HORS D'OEUVRES | CHILLED



***Cocktail Shrimp Shooter***
Lemon | minimum 25 Gf

***Jumbo Cocktail Shrimp***
100 pieces Gf

***Prosciutto-Wrapped Asparagus***
Onion Vinaigrette | 100 pieces Gf

***Fresh Sushi***
Wasabi / Eel Sauce | 100 pieces Gf

***Bruschetta***
Tomato / Basil | 100 pieces Vn V

***Poached Norwegian Salmon***
Herb Mayonnaise / Cucumbers | serves 50 Gf

# HORS D'OEUVRES | WARM

Price per 100 pieces.

***Parmesan Meatballs***
Spiced Tomato Coulis

***Teriyaki Meatballs***

***Warm Pretzel Bites***
Craft Beer Cheese V

***Coconut Fried Shrimp***
Plum Sauce

***Buffalo Chicken Meatballs***

***Applewood Smoked Chicken Wings***
Honey Bourbon Glaze Gf

***Spring Rolls***
Sweet and Sour Sauce

***Italian Sausage Stuffed Mushrooms***

***Grecian Chicken Kabobs*** Gf

***Bacon-Wrapped Scallops***

***Clams Casino***
Bacon and Bell Pepper

***Spanakopita***
Spinach / Feta Cheese V

***Mini Vegetable Samosas***
Potato / Green Peas V

***Pork Pot Stickers***
Sesame Sauce

***Thai Vegetable Pot Stickers***
Sesame Sauce V

***Risotto Croquettes***
Marinara V

***Pulled Pork Sliders***
Barbecue Sauce

***Cajun Chicken Bites***
Brown Sugar / Bacon Gf

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# ACTION STATIONS — 24

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)
per person
Add shrimp for additional

## SHORTER ROUTE TO INDIA

Potato Samosa / Curry Chicken
Biryani Rice / Naan Bread (V)
Mint Chutney / Tamarind Chutney (V)
per person

## 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

## MASHED POTATO BAR

- *Chef Attendant*

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

## MAC AND CHEESE BAR

- *Chef Attendant*

Creamy Macaroni and Cheese
Bacon / Ham / Bread Crumbs / Chives / Salsa / Broccoli
Tomatoes / Parmesan
per person

## 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
per person

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# STONE-FIRED PIZZAS
# BUFFET-STYLE MOBILE PIZZA OVEN — 25

Chef or attendant required at $100.00 each. Pizza oven setup fee required at $450.00.

| Three Pizza Styles<br>per person | Three Pizza Styles<br>Choice of Salad<br>per person | Three Pizza Styles<br>Choice of Salad & Two Sides<br>per person |
|---|---|---|

**Classic**

*Cheese pizza*
with marinara sauce, fresh mozzarella and provolone cheeses

*Pepperoni pizza*
with marinara sauce, fresh mozzarella and provolone cheeses, and Tavolini pepperoni

*Meat Lovers pizza*
with marinara sauce, fresh mozzarella and provolone cheeses, sweet Italian sausage, bacon, and Tavolini pepperoni

*Margherita pizza*
with marinara sauce, fresh mozzarella cheese, basil, and extra virgin olive oil

*Hawaiian pizza*
with marinara sauce, fresh mozzarella and provolone cheeses, ham and pineapple

*Vegetarian pizza*
with marinara sauce, fresh mozzarella cheese, artichoke hearts, baby spinach and roasted bell peppers

**Signature**

*BBQ Chicken pizza*
with grilled chicken, jack, cheddar and fresh mozzarella cheeses, barbecue sauce, onion, tomato, fresh cilantro and crispy bacon

*The Godfather pizza*
with fresh mozzarella cheese, sweet Italian sausage, Tavolini pepperoni, capicola ham, roasted mushrooms, peppers, garlic, marinara sauce and Kalamata olives

*Grande Verde pizza*
with basil, pesto, fresh feta and mozzarella cheeses, red onion, artichoke hearts and baby spinach

*Seafood Bianca pizza*
with clam sauce, provolone cheese, seared tiger shrimp, cremini mushrooms, chopped sea clams and arugula

*Buffalo Chicken pizza*
with buffalo sauce, shredded chicken breast, fresh mozzarella, blue and cheddar cheeses, red onion, sliced scallions and ranch dressing

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**Salads**

*Classic Caesar salad*
with chopped romaine, herbed croutons, grape tomatoes, Parmesan cheese and Caesar dressing

*Greek salad*
with Romaine, cucumber, tomato, mixed olives, feta cheese, green peppers, red onion with a red wine oregano vinaigrette

**Sides**

*Gemelli pasta*
with your choice of marinara, Alfredo or basil pesto sauce

*Four-cheese macaroni and cheese*

*Garlic bread sticks with marinara sauce*

*Fresh vegetable crudités with ranch dipping sauce*

*Baked ziti pasta*
with marinara sauce and mozzarella cheese

# AFTER GLOW EVENING SNACKS — 26

The DJ is still playing your favorite hits and your guests are rocking out with you on the dance floor.

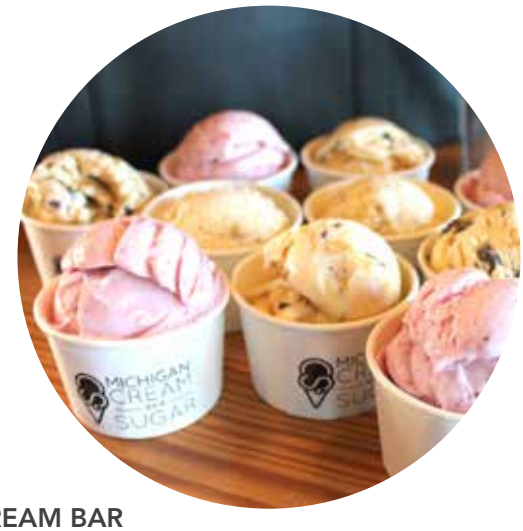
Why not treat them with your favorites to refuel and recharge them for the final stretch of the night?

***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. per person (V)

***Chips, Salsa & Guacamole***
***Chips & Dips, Olé***
Tri-colored tortilla chips served with zesty queso, guacamole and salsa. per person (V)

***Jumbo Soft Pretzels***
***Twist and shout!***
Jumbo soft pretzels with mustard and cheese sauce.
each (V)

***Pizza***
***Freshly baked slices of heaven***
Choose from cheese, pepperoni or supreme.
slice



**ICE CREAM BAR**
**Chill out!**
*Minimum of 100 guests required.*
*Chef or attendant required at $100.00.*
*Based on 1 hour of service.*

The dreamiest, creamiest locally churned ice cream. Select from unique signature flavors and an array of toppings sure to delight your guests.
per person (V)

Choose five flavors from the list below:

Birthday Cake
Bay City Brown 'E'
24 Carrot Magic
Strawberry Cheesecake
Saginawesome Chocolate
Dairy Farmers Delight
Show Me The Dough
Pink Lemonade
Mixed Berry Crisp
Double Stuffed Oreo® Cookie
Udderly Buttery Pecan
Mint Chocolate Cookie
Strawberry Fields Forever
Michigan Sugar Cookie
Uptown Funk
LegenDairy Vanilla

MICHIGAN CREAM & SUGAR ICE CREAM COMPANY

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# Beverages

HORIZONS
ART OF HOSPITALITY

# BEVERAGE PACKAGES | BANQUET — 28

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.

| | |
|---|---|
| Two Hours | Four Hours |
| Three Hours | Five Hours |

***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.

| | |
|---|---|
| Two Hours | Four Hours |
| Three Hours | Five Hours |

***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.

| | |
|---|---|
| Two Hours | Four Hours |
| Three Hours | Five Hours |

***Beer, Wine & Soft Drinks***

*Selections to include:*
domestic bottled beer, house wines, seltzer, and soft drinks.

| | |
|---|---|
| Two Hours | Four Hours |
| Three Hours | Five Hours |

*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

***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*
Starting at +6.95 per person

Gourmet Coffee Station
per person

# BEVERAGE PACKAGES | SPECIALTY — 29

Prices based per person.

***Champagne Punch***

(Minimum 25 guests for fountain display)

Alcoholic Champagne punch in Champagne fountain; includes soft drinks, juices, iced tea and lemonade served to guests in Champagne glasses.
Available until 2pm daily.

***Wine***

Includes house wines served to guests as they arrive and throughout the meal period.
Soft drinks, juices, iced tea and lemonade.
Available until 2pm daily.

***Non-Alcoholic***

Includes soft drinks, juices, iced tea and lemonade served throughout your event.
Available Sunday through Friday.

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# BEVERAGE PACKAGES | SPECIALTY — 30

Prices based per person.

## MOCKTAIL PACKAGE

*5 consecutive hours*
Includes soft drinks, juices and iced tea,
and select three mocktails from the following:

- Pomegranate Agave Spritzer
- Virgin Mojito
- Cucumber Lemonade
- Blackberry Lavender Lemonade
- Cranberry-Orange Spritzer
- Tropical Sunrise
- Piña Colada
- Fruit Cooler: peach, mango, strawberry, raspberry, watermelon

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**Champagne & Sparkling Wine**

Moët & Chandon Imperial Brut, France
Dom Perignon 2013, France
Veuve Cliquot Brut Yellow Label, France
Chandon Brut Classic, California

**White Wines**

Cakebread Chardonnay Reserve, Napa Valley
William Hill Chardonnay, Napa Valley
Gary Farrell Chardonnay, Russian River Valley

**Red Wines**

Gary Farrell Pinot Noir, Russian River Valley
Mark West Pinot Noir Black, California
Ferrari-Carano Cabernet Sauvignon, Alexander Valley
Chateau St. Jean Cabernet Sauvignon, California
Decoy by Duckhorn Cabernet Sauvignon, Napa Valley
Sequoia Grove Cabernet Sauvignon, Napa Valley
Cru Cabernet Sauvignon 2019, Napa Valley
Jordan Cabernet Sauvignon, Alexander Valley

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# Desserts

HORIZONS
ART OF HOSPITALITY

Please allow a minimum of 10 days' notice for preparation.

## DESSERTS

***Almond Marzipan*** (V)
Almond cake with a layer of marzipan, coated in white or dark chocolate and garnished with a buttercream rosebud, choice of color

***Cannoli*** (V)
Crunch shell filled with sweetened ricotta cheese, chocolate and almonds, garnished with chocolate shavings on the ends and dusted with powdered sugar

***Cheesecake Square*** (V)
New York-style cheesecake with graham cracker crust

***Éclair*** (V)
Choux pastry filled with vanilla pastry whipped cream, dipped in chocolate and drizzled with white chocolate

***Fruit Tart*** (V)
Sucrée shell filled with vanilla pastry cream and topped with a variety of fresh fruit

***Lemon Tart*** (V)
Sucrée shell filled with lemon curd and topped with a dollop of Chantilly cream

***Truffle Dome*** (V)
Flavors: Raspberry, strawberry, chocolate: Sucrée disk topped with flavored ganache, glazed in chocolate or white chocolate

## BARS

***Caramel Cashew Bar*** (V)
Oatmeal shortbread crust layered with caramel, cashews and butterscotch chips, with a light crumb topping

***Cream Cheese Brownie*** (V)
Rich chocolate brownie swirled with cream cheese filling and topped with chocolate chips

***Fudge Bar*** (V)
Rich chocolate-walnut brownie, topped with chocolate fudge glaze and chopped walnuts

***Magic Bar*** (V)
Oreo cookie crust with coconut, walnuts, butterscotch chips and chocolate chips

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# DESSERTS
# MINIATURE SEASONAL BARS — 34

Please allow a minimum of 10 days' notice for preparation.

## DESSERTS

***Oreo Brownie*** (V)
*February Only*
Chocolate brownie blended with Oreo cookie chunks and topped with buttercream and crushed Oreos

***Mint Brownie Bar*** (V)
*March Only*
Rich chocolate brownie layered with a mint filling and topped with chocolate glaze

***Lemon Bar*** (V)
*April-August Only*
Buttery shortbread, layered with a double lemon filling, topped with powdered sugar

***S'more Bar*** (V)
*April-August Only*
Chocolate, graham crackers and marshmallows

***Caramel Apple Bar*** (V)
*September-October Only*
Buttery shortbread crust layered with apples, caramel and pecans, topped with a light crumb topping

***Pumpkin Bar*** (V)
*November Only*
Creamy pumpkin pie in a bar, with oatmeal crust, topped with cinnamon crumble

***Cream Cheese Peppermint Brownie*** (V)
*December Only*
Rich chocolate brownie swirled with peppermint cream cheese filling and topped with peppermint pieces

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# DESSERTS | GOURMET CUPCAKES — 35

Gourmet cupcake filled and decorated with fruit or chocolate toppings. May be changed to have rosebud or rosette in place of fruit or chocolate topping – your choice of color.

Please allow a minimum of 10 days notice for preparation.

## GOURMET CUPCAKES

***Almond Joy*** (V)
Chocolate cake filled with coconut ganache iced with chocolate buttercream, garnished with toasted coconut and almonds, drizzled with chocolate

***Banana Split*** (V)
White cake filled with banana ganache and sliced strawberries, iced with white chocolate buttercream, garnished with strawberries, banana chips and walnuts

***Banana Walnut*** (V)
Banana walnut cake filled with banana ganache, iced with caramel buttercream, garnished with walnuts and banana chips

***Black Forest*** (V)
Chocolate cake filled with cherry pie filling, iced with buttercream, garnished with chocolate shavings and chocolate pieces

***Black & White Delight*** (V)
Chocolate cake filled with white chocolate ganache, iced with white chocolate buttercream, garnished with chocolate glaze and marble points

***Boston Cream*** (V)
White cake filled with pastry cream, topped with chocolate glaze, garnished with Chantilly cream and chocolate shavings

***Cannoli*** (V)
White cake filled and topped with cannoli filling, garnished with chocolate drizzle, chocolate curls and almonds

***Carrot Walnut*** (V)
Carrot cake filled and iced with cinnamon ganache, garnished with walnuts and buttercream carrots

***Chocolate Malt*** (V)
Chocolate cake filled with malt ganache, iced with chocolate ganache, garnished with chocolate curls and malted milk balls

**Chocolate Peanut Butter** (V)
Chocolate cake filled with peanut butter ganache, iced with chocolate buttercream, garnished with peanut butter glaze, chocolate drizzle and chopped peanuts

**Chocolate Raspberry** (V)
Chocolate cake filled with raspberry ganache, iced with chocolate buttercream, garnished with chocolate curls and fresh raspberries

**Chocolate Strawberry** (V)
Chocolate cake filled with strawberry ganache, iced with chocolate buttercream, garnished with marbled curls and fresh strawberries

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# DESSERTS | GOURMET CUPCAKES — 36

Gourmet cupcake filled and decorated with fruit or chocolate toppings. May be changed to have rosebud or rosette in place of fruit or chocolate topping – your choice of color.

Please allow a minimum of 10 days notice for preparation.

## GOURMET CUPCAKES

***Chocolate Velvet*** (V)
Chocolate cake filled and iced with chocolate ganache, garnished with chocolate curls and chocolate pieces

***Coconut Dream*** (V)
White cake filled with coconut ganache, iced with buttercream, garnished with toasted coconut

***German Chocolate*** (V)
Chocolate cake filled and iced with German chocolate buttercream, garnished with chocolate pieces

***Lemon Shock*** (V)
White cake filled with lemon curd, iced with white chocolate buttercream, garnished with toasted almonds and lemon curd

***Lemon Cream*** (V)
White cake filled and iced with lemon ganache, garnished with lemon curd

***Orange Cream*** (V)
White cake filled and iced with orange ganache, decorated with orange ganache rosebuds

***Raspberry Lemonade*** (V)
White cake filled with raspberry lemon curd, iced with white chocolate buttercream, garnished with raspberry lemon curd

***Snickerdoodle*** (V)
White cake filled with cinnamon ganache, iced with buttercream, garnished with cinnamon sugar

***Snickers*** (V)
Chocolate cake filled with salted caramel ganache, iced with chocolate buttercream, garnished with Snickers pieces and salted caramel sauce

***Strawberry Amaretto*** (V)
White cake filled with amaretto ganache and sliced strawberries, iced with white chocolate buttercream, garnished with strawberries and almonds

***Vanilla Strawberry*** (V)
White cake filled with strawberry ganache, iced with buttercream, garnished with fresh strawberries

***White Chocolate Raspberry*** (V)
White cake filled with raspberry ganache, iced with white chocolate buttercream, garnished with white chocolate curls and fresh raspberries

***White Velvet*** (V)
White cake filled and iced with white chocolate ganache, garnished with white chocolate ganache rosebuds

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# DESSERTS | CELEBRATION CAKES — 37

All prices listed below include choice of white, chocolate, or marble cake.

Please allow a minimum of 10 days notice for preparation.

***Standard Icing***
Buttercream
Choice of Ganache Filling or Buttercream (V)

***Specialty Cake Flavors***
Carrot Walnut or Banana Walnut Cake (V)

***Specialty Icing Flavors***
White Chocolate, Dark Chocolate, Cream Cheese, Caramel (V)

***Standard Decoration***
Roses, Mini Rosettes, Daisy Flower, Balloons,
Polka Dots and Bubble Line

Half Sheet Cake (Serves 40-50)

Full Sheet Cake (Serves 80-100)

*May be additional charge for additional decorations.*

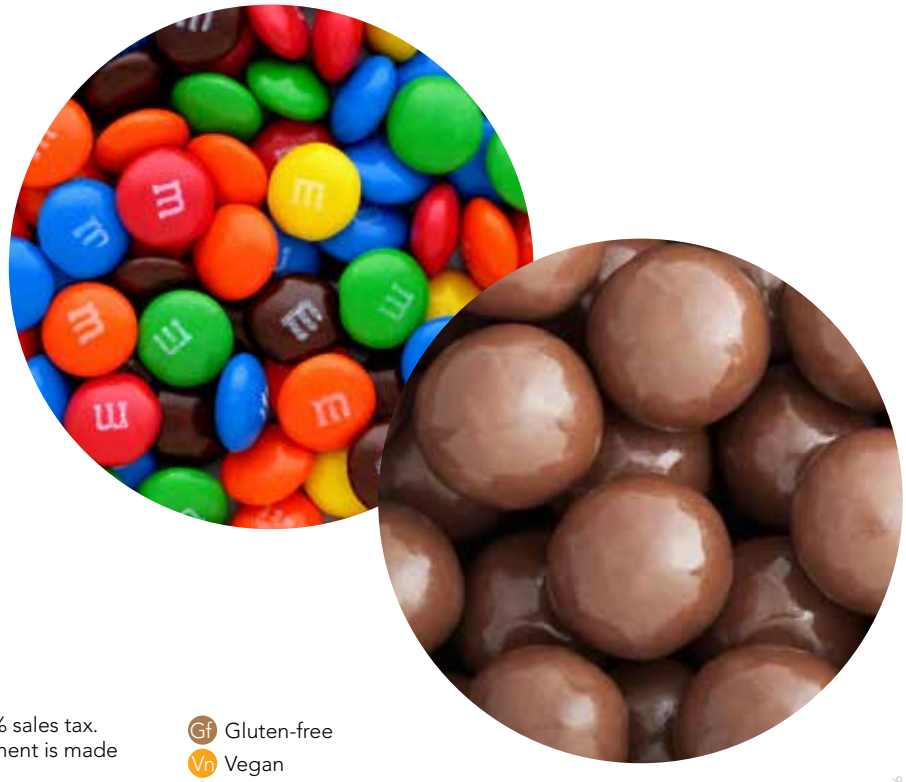
# DESSERTS | SIMPLY SWEET BUFFET

Pricing based per person.

***Simply Sweet Buffet***

*Ornate glass containers filled with:*

Gourmet jelly beans
Red Vine licorice
Malted milk balls
Wrapped chocolates
M&M candies
Gummy bears
Butterscotch candies
Silver scoops and treat bags provided
for guests to select their favorite sweets.



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

(Gf) Gluten-free
(Vn) Vegan
(V) Vegetarian

Minimum of 100 guests required. Chef or attendant required at $100.00. Based on 1 hour of service.

**ICE CREAM BAR***
**Chill out!**

The dreamiest, creamiest locally churned ice cream. Select from unique signature flavors and an array of toppings sure to delight your guests.
per person (V)

Choose five flavors from the list below:

MICHIGAN CREAM & SUGAR ICE CREAM COMPANY

*Flavors may vary based on availability. Minimum 100 guests, must be ordered for entire guaranteed guest count. Michigan Cream & Sugar. Service includes setup (with tent, if needed), teardown and cleanup.

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Vn Vegan
V Vegetarian

# Meetings, Berevements, & Off-sites

HORIZONS

ART OF HOSPITALITY

# MEETING BREAKS — 40

Includes regular and decaffeinated coffee and canned soft drinks.

Based on one hour of service. Pricing based per person.

***Cookie Break*** (V)

Assortment of cookies including:
Chocolate chip
Peanut butter
Oatmeal raisin

***Health Nut*** (V)

Granola bars
Whole fresh fruit
Assorted yogurt with granola

***Break Refreshments Only*** (V)

Coffee
Decaffeinated coffee
Hot tea
Assorted canned soft drinks

***Pretzel Break***

Jumbo soft pretzels with mustard and cheese sauce

***Old-Fashioned Popcorn Station***

Fresh buttered popcorn displayed in bushel baskets atop an old-fashioned market cart.

Guests choose from sweet and savory seasonings.

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V Vegetarian

Please accept our sincere condolences from the entire HORIZONS Conference Center staff. Planning a celebration of life dinner isn't an easy task, so let our professional and experienced staff assist your family during this difficult time.

Our culinary team will masterfully create a three-course, single entrée or duet combination meal to serve your family and friends.

## LUNCHEONS

*Bereavement luncheon pricing is valid until 2 p.m.*

***Chef's Selection Of Premiere Entrée(s)***

Garden fresh salad with house dressing
Fresh baked rolls
Fresh vegetable and starch accompaniments
Dessert
Tableside service of coffee, tea, soft drinks, juice and lemonade
Complimentary private room

Single Entrée Meal
Duet Combination Meal

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Our culinary team will masterfully create a three-course, single entrée or duet combination meal to serve your family and friends.

## DINNERS

***Chef's Selection Of Premiere Entrée(s)***

Garden fresh salad with house dressing
Fresh baked rolls
Fresh vegetable and starch accompaniments
Dessert
Tableside service of coffee, tea, soft drinks, juice and lemonade
Complimentary private room

Single Entrée Meal
Duet Combination Meal

- All prices listed are subject to 22% service charge and 6% sales tax.
- Invoices will reflect a 3% payment processing fee. If payment is made via Debit Card, Cash or Check, this fee will be waived.
- Off-site catering option to include delivery and transportation fees.

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V Vegetarian

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

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- Invoices will reflect a 3% payment processing fee. If payment is made via Debit Card, Cash or Check, this fee will be waived.
- Off-site catering option to include delivery and transportation fees.

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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

| | |
|---|---|
| Two Hours | Four Hours |
| Three Hours | Five Hours |

## 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

Delivery and transportation fees will apply.

***All events catered at Temple Theatre include:***

- Professional event planning
- Private banquet manager on site
- Full service by HORIZONS staff
- Knee-length linen, china, silver and stemware
- Setup and cleanup

## SERVICES & RENTALS

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

***Adding professional services from the HORIZONS team***

Creative décor and floral arrangements

- Centerpieces
- Colored linens and table runners
- Specialty napkin treatments
- Specialty lighting
- Backdrops and themed Props
- Audio-visual

***Rooms and Stage Rental Rates***

A $250 cleaning fee and $65.00/hour staffing fee (includes two ushers and one security officer) will be charged in addition to rental fees.

| | 2026 rate | 2027 rate |
|---|---|---|
| **1st Floor Leopard Lounge**<br>Dining Capacity – 100 | | |
| **2nd Floor Premier Room**<br>Dining Capacity – 150 | | |
| **3rd Floor Ballroom & Balcony**<br>Dining Capacity – 270 | | |
| **Stage**** | | |

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

## FOOD & BEVERAGES

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

***Temple Theatre Liquor, Beer, Wine, & Wine Package***

Includes select name brands* of Tito's Vodka, Jack Daniel's, Captain Morgan Spiced Rum, Jose Cuervo Gold Tequila, Jim Beam Bourbon, J&B Rare Scotch Whiskey, Beefeater Dry Gin, peach schnapps, Kahlúa, amaretto, domestic bottled beer, house wines and soft drinks.

- Two Hours
- Three Hours
- Four Hours
- Five Hours

## 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

*Martini Bar & Ice Luge*
+ Price varies per design

*Specialty Drink Station*

Gourmet Coffee Station

# *Experience* the *Art of Hospitality*

Since HORIZONS Conference Center opened its doors in 1996, our team has been honored to host thousands of conferences, trade shows, corporate and community events, as well as a wide array of special occasions to mark life's most important milestones. With over 40,000 square feet of flexible event space, HORIZONS offers myriad venue options for events ranging from small gatherings to large galas. If this is your first introduction to HORIZONS, you will quickly learn that we are much more than a venue ... we are your event planning partner. Whether you are considering an event at our main site, at the Temple Theatre or any location you choose, creating memorable experiences is our specialty! Come to us with your event objectives, creative 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 inquiry@horizonscenter.com.

Photography by:
Nicole McNeil Photography
Thortography

@HORIZONSconfctr
@horizonscenter

HORIZONS
ART OF HOSPITALITY

**HORIZONS Conference Center**
6200 State Street | Saginaw, Michigan
(989) 799-4122

inquiry@horizonscenter.com
horizonscenter.com

Celebrations | Business & Community Events | Catering & more