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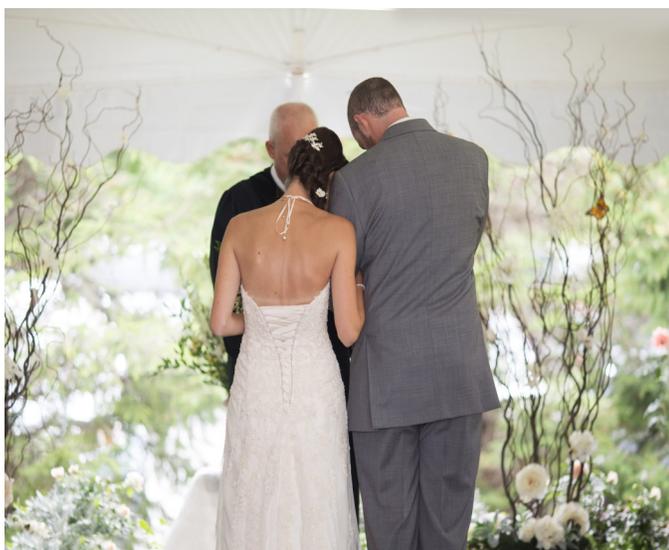
Shoreline Inn

**& CONFERENCE CENTER
ON MUSKEGON LAKE**

The perfect venue for your special day!

Welcome to Muskegon's only full service, lake-front venue, featuring:

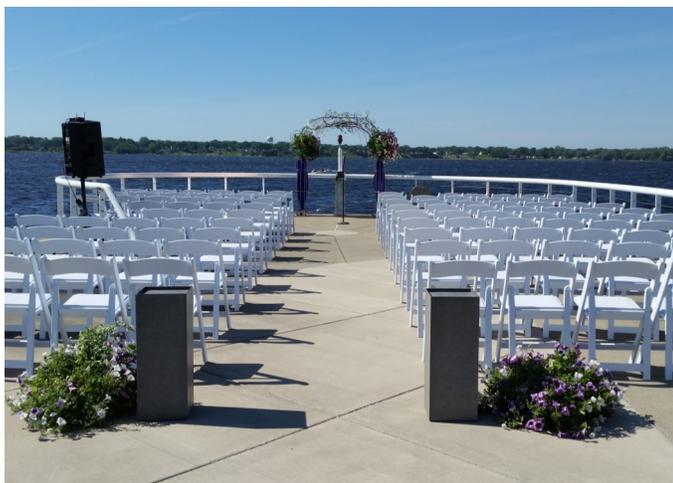
Lawn Ceremonies



Waterfront Receptions



Point Ceremonies



Waterfront Guest Accommodations



Thank you for your interest in the Shoreline Inn Conference Center!

It would be our pleasure to welcome you and your guests to one of the only full service, lake-front facilities in West Michigan. Our conference center provides the perfect combination of exquisite waterfront views and exceptional service designed to cater to your every need. The Shoreline Inn Conference Center offers everything you'll need to make your reception perfect!

We are pleased to offer the following amenities:

- ◆ Spectacular views overlooking Muskegon Lake and Terrace Point Marina
- ◆ Complimentary event setup, including white table linens and napkins, glassware, flatware and china
- ◆ Flexible seating and custom room plans to comfortably accommodate weddings of all sizes
- ◆ Full food and beverage service provided by our team of highly acclaimed chefs
- ◆ Experienced Catering Sales Managers to assist in planning your big day
- ◆ Complimentary dance floor
- ◆ Audio/visual equipment available
- ◆ Complimentary Wi-Fi
- ◆ Complimentary parking

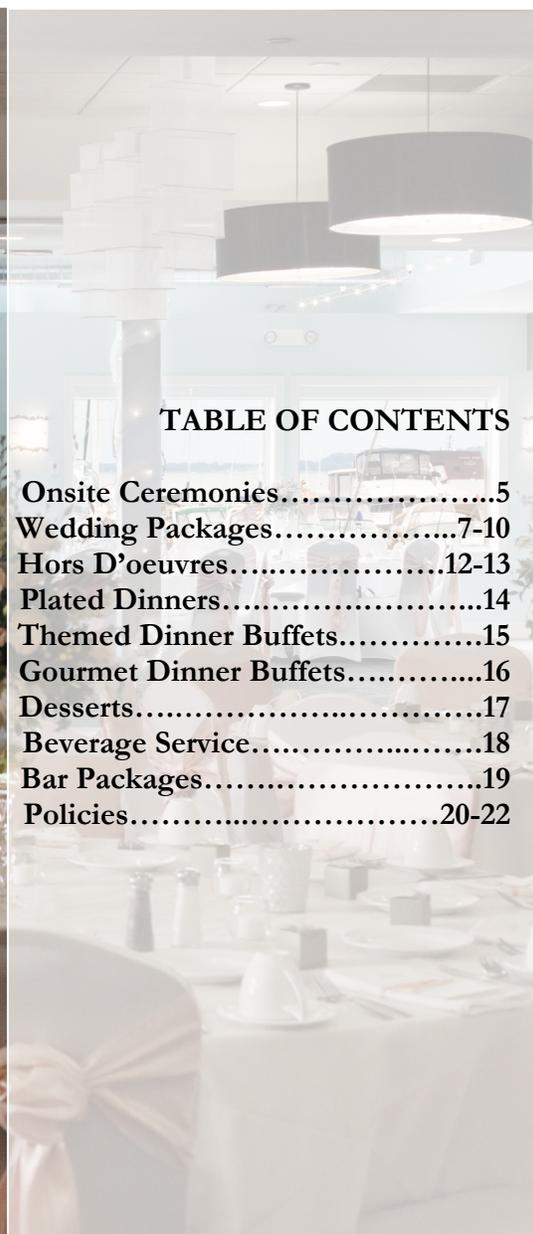


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Photo by Avery Phillips Photo



Photo by Carolyn Carmel Photography

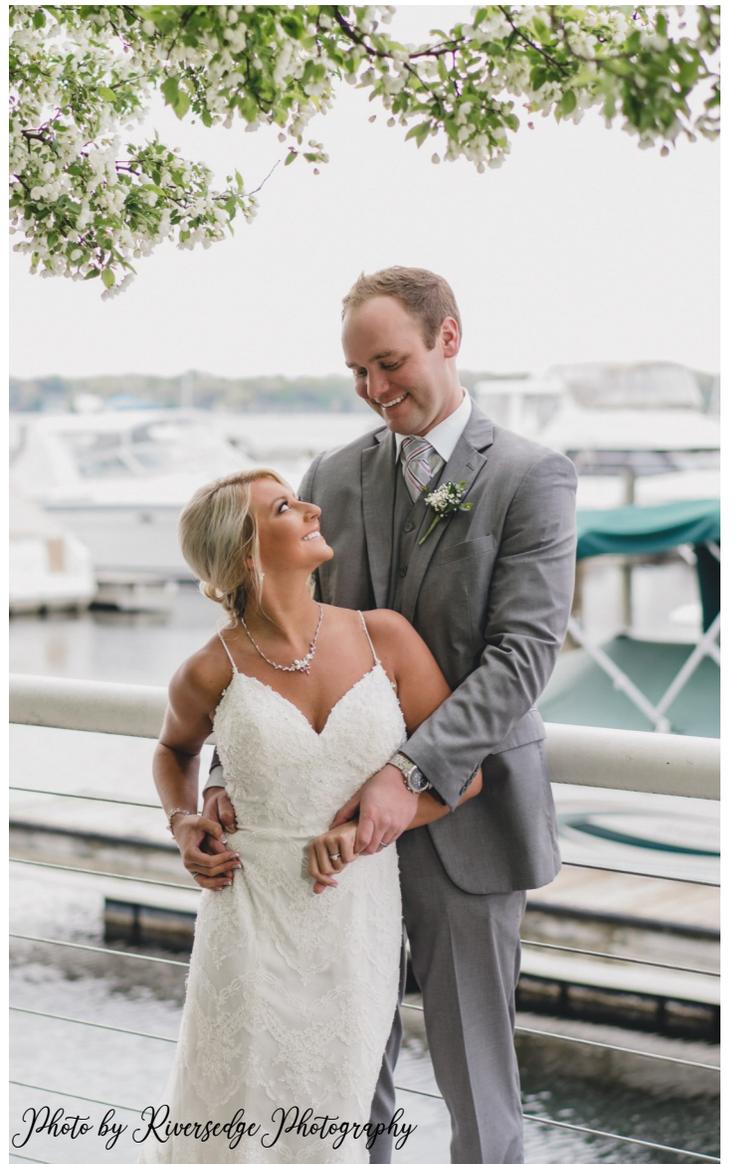


Photo by Riversedge Photography

Wedding Ceremonies

The Point



The Point on Muskegon Lake is a gorgeous location for your wedding ceremony & photos. *Available Memorial Day through Labor Day*, this area can hold between 120 and 140 guests seated. If weather does not cooperate, the Marina View Room inside the Shoreline Inn will be set up with 100 of our banquet chairs as an indoor ceremony location. *Please see the Sales Office for availability & pricing.*



The Front Lawn

The Front Lawn of the Shoreline Inn is a bright & lush location for your ceremony. *Available Memorial Day through Labor Day*, The Lawn can hold up to 250 guests seated. The tent & chairs for the ceremony must be provided by Redi Rental of Muskegon. *Please see the Sales Office for availability & pricing.*



Wedding Packages

To Simplify Planning



WHAT'S INCLUDED

BALLROOM SET UP

Tables and chairs
Crisp white table linens and
white linen napkins
China, flatware and tabletop stemware

WEDDING NIGHT ACCOMMODATIONS

Corner room with a king-size bed,
jacuzzi tub, fireplace & balcony
for the bride & groom
Champagne & chocolate-covered
strawberries delivered to the room

BEVERAGE SERVICE

Coffee, tea & water service
Champagne toast for head table

CAKE SERVICE

Complimentary cake cutting &
buffet-style service

FOOD TASTING

Complimentary food tasting for
the bride & groom

Lakes Package

FEATURING A THEMED BUFFET

Room Rental Fee for Ballroom is not included in package price

Italian

APPETIZERS

caprese skewers, spinach & artichoke dip

MAIN COURSE

freshly baked garlic parmesan bread, garden salad bar
 linguine, penne, bowtie pasta
 marinara, alfredo, vodka cream, ground beef pasta sauce
 grated parmesan, Monterey jack, shaved parmesan, shredded mozzarella
 grilled chicken, basil, diced tomatoes, roasted red peppers, olives

Mexican

APPETIZERS

chicken quesadillas, duo dip

MAIN COURSE

garden salad bar
 seasoned ground beef, seasoned shredded chicken
 flour tortillas, corn taco shells, housemade tortilla chips
 Colby cheese, Queso fresco
 Spanish rice, refried beans
 shredded lettuce, tomato, onion
 cilantro, salsa, guacamole, sour cream

Barbecue

APPETIZERS

barbecue boneless wings, Tuscan bean dip

MAIN COURSE

garden salad bar
 shredded barbecue chicken, pulled pork Barbacoa
 coleslaw, potato salad
 baked beans, baked gourmet macaroni & cheese

Beverage Service

Fully stocked bar with bartender, along with 5 hours of bar service
 including one draft domestic beer, call wines, soda & juices

Lighthouse Package

FEATURING A DINNER BUFFET

Room Rental Fee for Ballroom is not included in package price

Appetizers

Imported & Domestic Cheese Display
Fresh Vegetables and Dip

First Course

Choice of garden salad or Caesar salad bar
Freshly baked rolls and butter

Main Course

Choice of two entrees & two sides

ENTREES

London Broil
Top Sirloin
Ginger Beer Braised Brisket
Stuffed Pork Loin
Rosemary Honey Mustard Pork Loin
Pecan Crusted Whitefish
Tuscan Chicken
Caprese Chicken
Honey Mustard Glazed Chicken
Barbecue Chicken

SIDES

Green beans
Grilled asparagus
Garlic butter carrots
Fresh vegetable sauté
Steamed broccoli
Fiesta corn
Potato hash cakes
Maple & vanilla mashed sweet potatoes
Garlic & parmesan mashed potatoes
Herb roasted redskin potatoes
Wild rice with cranberries & almonds
Baked gourmet macaroni & cheese

Beverage Service

Fully stocked bar with bartender, along with 5 hours of bar service including one draft domestic beer, call wines, premium cocktails, sodas & juice

Driftwood Package

FEATURING ONE PLATED ENTRÉE

Room Rental Fee for Ballroom is not included in package price

Appetizers

Imported & Domestic Cheese Display
Fresh vegetables and dip

First Course

Choice of garden or Caesar salads
Freshly baked rolls and butter

Main Course

Choice of one entree & two sides

ENTREES

Rosemary Honey Mustard Pork Loin
Stuffed Pork Loin
Tuscan Chicken
Caprese Chicken
Honey Mustard Glazed Chicken
Barbecue Chicken

SIDES

Green beans
Grilled asparagus
Garlic butter carrots
Fresh vegetable sauté
Steamed broccoli
Fiesta corn
Potato hash cakes
Maple & vanilla mashed sweet potatoes
Garlic & parmesan mashed potatoes
Herb roasted redskin potatoes
Wild rice with cranberries & almonds
Baked gourmet macaroni & cheese

Beverage Service

Fully stocked bar with bartender, along with 5 hours of bar service including one draft domestic beer, call wines, call cocktails, sodas & juice

Compass Package

FEATURING TWO PLATED ENTRÉES

Room Rental Fee for Ballroom is not included in package price

Appetizers

Imported & Domestic Cheese Display
Fresh Vegetables and Dip
Tuscan Bean & Goat Cheese Dip
Bruschetta Crostini

First Course

Choice of garden or Caesar salads
Freshly baked rolls and butter

Main Course

Choice of two entrees & two sides

ENTREES

London Broil
Top Sirloin
Ginger Beer Braised Brisket
Stuffed Pork Loin
Rosemary Honey Mustard Pork Loin,
Pecan Crusted Whitefish
Tuscan Chicken
Caprese Chicken
Honey Mustard Glazed Chicken
Barbecue Chicken

SIDES

Green beans
Grilled asparagus
Garlic butter carrots
Fresh vegetable sauté
Steamed broccoli
Fiesta corn
Potato hash cakes
Maple & vanilla mashed sweet potatoes
Garlic & parmesan mashed potatoes
Herb roasted redskin potatoes
Wild rice with cranberries & almonds
Baked gourmet macaroni & cheese

Beverage Service

Fully stocked bar with bartender, along with 5 hours of bar service including one draft domestic beer, call wines, premium cocktails, sodas & juice

A La Cart Menu

To Customize Your Reception



Photo by Brenda Hoffman Photography

Hors D'oeuvres

Appetizers are priced per person, per item.

HOT

ARANCINI, risotto fritters, saffron tomato cream
 MEATBALLS, choice of barbecue, bourbon glazed, Swedish or sweet & sour sauce
 QUESADILLAS, choice of chicken, beef or vegetable. Served with salsa and sour cream.
 CHICKEN SKEWERS, choice of Thai peanut satay, orange-ginger or jerk barbecue sauce
 MINI GRILLED CHEESE, tomato soup shooters

COLD

CAPRESE SKEWERS, grape tomatoes, fresh mozzarella, basil, balsamic reduction
 CROSTINI, choice of smoked salmon, bruschetta or wild mushroom

DIPS & SPREADS

DUO DIP, housemade pico de gallo, guacamole, seasoned tortilla chips
 SPINACH & ARTICHOKE DIP, toasted pita chips, rustic bread
 TUSCAN BEAN & GOAT CHEESE DIP, seasoned tortilla chips, rustic bread
 HUMMUS, choice of lemon garlic or roasted red pepper. Served with grilled naan and fresh vegetables.

HOT

COCONUT SHRIMP, sweet Thai dipping sauce
 SLIDERS, choice of cheeseburger, barbecue pulled pork or fried lake perch
 STUFFED MUSHROOMS, choice of chorizo sausage & mozzarella or spinach & artichoke
 BARBECUED PULLED PORK MINI TACOS, corn taco shells, thai cucumber onion slaw, queso fresco
 BONELESS CHICKEN WINGS, choice of spicy buffalo, barbecue or mango sauce. Served with ranch & bleu cheese dressing.

COLD

CROSTINI, fig jam, candied bacon, sweet goat cheese
 SPRING ROLLS, choice of chicken or vegetable. Served with sweet 'n sour sauce.
 SUSHI, soy, wasabi, pickled ginger

DISPLAY TRAYS

FRESH VEGETABLE DISPLAY, buttermilk dip
 FRESH SLICED FRUIT DISPLAY, orange cream dip

Hors D'oeuvres

HOT

SLIDERS, choice of ahi tuna or crab cake
 CRAB CAKES, tropical fruit salsa, red pepper cilantro remoulade
 BACON WRAPPED SCALLOPS

COLD

SHRIMP COCKTAIL, wakame, fresh lemon, housemade cocktail sauce
 SEARED AHI TUNA TACOS, thai cucumber onion slaw, sriracha aioli, soy glaze

DIPS & SPREADS

SMOKED WHITEFISH DIP, assorted gourmet crackers, fresh vegetables

DISPLAY TRAYS

BRIE EN CROUTE, gourmet crackers, dried fruits, nuts, blackberry jam, raspberry jam
 ARTISAN MEAT & CHEESE DISPLAY, gourmet crackers, crostini
 IMPORTED & DOMESTIC CHEESE DISPLAY, gourmet crackers, fresh fruit garnish, dried fruits, nuts, blackberry jam, raspberry jam
 SMOKED WHITEFISH PLATTER, locally sourced whitefish, capers, egg, red onion, pickled onion, olives, lemon, honey comb, gourmet crackers & crostini (25 guest minimum)



Plated Dinners

available to groups of 25 or more after 3PM

Plated Dinners are served with two sides, garden or Caesar salads and freshly baked rolls & butter.

Dinners include freshly brewed coffee, assorted hot teas, iced tea & water service.

Pasta entrees come with rustic garlic bread but no additional sides.

BEEF – *all beef selections must be cooked to the same temperature:*

PRIME RIB (8oz CAB), herb crust, rosemary au jus,
horseradish cream sauce

FILET MIGNON (6oz), wild mushroom cognac cream,
or cabernet demi-glace

TOP SIRLOIN (6oz), sautéed mushrooms, caramelized onions,
demi-glace drizzle

LONDON BROIL, wild mushroom cognac cream

BRISKET, ginger beer braise, Dijon peppercorn, barbecue sauce
(50 guest minimum)

CHICKEN

AIRLINE CHICKEN (8oz), rosemary & honey mustard glaze

TUSCAN CHICKEN (7.5oz), parmesan and herb crust, wild mushrooms,
roasted yellow tomatoes, creamy Tuscan goat cheese sauce

CAPRESE AIRLINE CHICKEN (8oz), fresh mozzarella, tomato, basil,
balsamic glaze, pesto cream sauce

BARBECUE AIRLINE CHICKEN (8oz), spice rub, homemade barbecue sauce

PORK

PORK LOIN, rosemary & honey mustard glaze, apple walnut chutney

STUFFED PORK LOIN, sundried tomatoes, spinach, bacon &
goat cheese filling, sherry sage gravy

BABY BACK RIBS (half rack), slow braised, housemade barbecue sauce

FISH

PAN SEARED SALMON, cracked mustard citrus glaze

PECAN CRUSTED WHITEFISH, cracked honey mustard cream sauce

DUOS

4oz filet mignon and any fish entree

4oz filet mignon and any chicken entree

4oz top sirloin and any chicken entree

Ribs & any chicken entrée

PASTA

BEEF STROGANOFF, beef flank tips, wild mushroom cream sauce,
parsley buttered egg noodles

PENNE, grilled chicken, vodka cream sauce, fresh diced tomatoes

TRI-COLOR CHEESE TORTELLINI, chicken, sautéed sweet peppers,
roasted red pepper parmesan cream

Plated Dinners

SIDES

Green beans
 Grilled asparagus
 Garlic butter carrots
 Fresh vegetable sauté
 Steamed broccoli
 Fiesta corn

Potato hash with bacon and smoked gouda
 Sweet potato mash with maple and vanilla
 Mashed potatoes with garlic and parmesan
 Herb roasted redskins
 Wild rice blend with cranberries and almonds
 Baked gourmet macaroni and cheese

*If offering multiple plated entrees to guests,
 please see Menu Planning & Guest Confirmation policies on page 21.*

Themed Dinner Buffets

available to groups of 25 or more after 3PM

Themed Dinner Buffets come with a choice of a garden salad or Caesar salad bar.
 Dinners include freshly brewed coffee, assorted hot teas, iced tea and water service.

Italian

freshly baked garlic parmesan bread
 linguine, penne, bowtie pasta
 marinara, alfredo, vodka cream, ground beef pasta sauce
 grated parmesan, Monterey jack, shaved parmesan, shredded mozzarella
 grilled chicken, basil, diced tomatoes, roasted red peppers, olives

Mexican

seasoned ground beef, seasoned shredded chicken
 flour tortillas, corn taco shells, housemade tortilla chips
 colby cheese, queso fresco
 Spanish rice, refried beans
 shredded lettuce, tomato, onion
 cilantro, salsa, guacamole, sour cream

Barbecue

shredded barbecue chicken, pulled pork Barbacoa
 cole slaw, potato salad
 baked beans. baked gourmet macaroni & cheese

Gourmet Dinner Buffets

available to groups of 25 or more after 3PM

Gourmet Dinner Buffets come with a choice of a garden salad or Caesar salad bar. Dinners include freshly brewed coffee, assorted hot teas, iced tea and water service.

Boardwalk

Choice of two entrees & two sides.

ENTREES

Top Sirloin
 London Broil
 Ginger Beer Braised Brisket
 Honey Mustard Glazed Airline Chicken
 Tuscan Chicken
 Caprese Airline Chicken
 Barbecue Airline Chicken
 Rosemary Honey Mustard Pork Loin
 Stuffed Pork Loin
 Slow Braised Baby Back Ribs
 Pan Seared Salmon
 Pecan Crusted Whitefish
 Beef Stroganoff
 Penne with Chicken
 Tri-Color Tortellini

**upgrade buffet to feature filet mignon (4oz) as an entrée.*

**upgrade buffet to feature a prime rib carving station as an entrée*

Marina

Choice of three entrees & two sides.

SIDES

Green beans
 Grilled asparagus
 Garlic butter carrots
 Fresh vegetable sauté
 Steamed broccoli
 Fiesta corn
 Potato hash cakes
 Maple & vanilla mashed sweet potatoes
 Garlic & parmesan mashed potatoes
 Herb roasted redskin potatoes
 Wild rice with cranberries & almonds
 Baked gourmet macaroni & cheese



Prices are subject to 20% service fee and Michigan state sales tax. All prices are subject to change without notice.

Desserts

Petite New York-style cheesecake cups
 Petite turtle cheesecake cups
 Petite raspberry mousse cups

Fudge brownies
 Assorted cookies

Cheesecake lollipops
 Tiramisu cups
 Hand-dipped chocolate covered strawberries

Petite triple berry fruit crisp

Petite vanilla bean crème brûlée

ASSORTED GOURMET FINGER DESSERTS

Classic brownie
 Chocolate chip cheesecake bar
 Chocolate Oreo cream bar
 Seven layer bar
 Lemon blueberry pound cake bar

ICE CREAM SUNDAE BAR

Vanilla bean ice cream
 Hot fudge sauce
 Caramel sauce
 Sprinkles
 M&M's
 Crushed Reese's cups
 Gummy bears

Beverage Service

Event bars must be set up for **parties of 25 or more** offering alcoholic beverages to their guests.

HOSTED BAR

drinks are tallied and added to the event bill

CASH BAR

guests pay for their own drinks

ULTRA PREMIUM COCKTAILS

Ketel One Vodka	Buffalo Trace Small Batch
Titos Vodka	Makers Mark Whiskey
Bombay Sapphire Gin	Jameson Irish Whiskey
Meyers Rum	Bullet Rye
Crown Royal Blend	Milagro Tequila
Johnny Walker Red	

PREMIUM COCKTAILS

Absolute Vodka	Dewar's Scotch
Stolichnaya Vodka	Jack Daniels Bourbon
Beefeaters Gin	Jameson Irish Whiskey
Bacardi Rum	Cuervo Silver Tequila
Jim Beam Bourbon	Cuervo Gold Tequila

CALL COCKTAILS

Well Vodka	Malibu Rum
Well Gin	Canadian Club Whiskey
Well Rum	Sauza Tequila

PRICES PER BOTTLE

Domestic Beer
Imported Beer
Local & Specialty Beer
Soft Drinks
Bottled Water
Fruit Juices

WINE SELECTIONS

CALL

Canyon Road Chardonnay
Canyon Road Pinot Grigio
Canyon Road Pinot Noir
Canyon Road Cabernet
Canyon Road Moscato
Beringer White Zinfandel

PREMIUM

Sea Sun Chardonnay
Tussock Jumper Pinot Grigio
Black Star Farms Semi-Dry Riesling
Pikorua Sauvignon Blanc
Elouan Pinot Noir
Hess Cabernet
Riondo Spago Prosecco

ULTRA PREMIUM

Novellum Chardonnay
Fenn Valley Pinot Grigio
Kim Crawford Sauvignon Blanc
Black Star Farms Late Harvest Riesling
Poppy Pinot Noir
Franciscan Cabernet
Conundrum Red Blend
Whispering Angel Rose
La Marca Prosecco

CORDIALS

Bailey's
Kahlua
RumChata
Southern Comfort
Fireball
Disaronno
Jägermeister
Grand Marnier

KEGS

(1/2 barrel)
Domestic Beer
Import Beer
Local & Specialty Beer

Beverage Service

HOSTED BAR PACKAGES

five hours of open bar, available to receptions featuring a sit-down dinner

Shore

Call wines
Choice of one draft domestic beer
Sodas

Dock

Call wines
Choice of one draft domestic beer
Call Cocktails
Sodas and juices

Dune

Call wines
Choice of one draft domestic beer
Premium Cocktails
Sodas and juices

Pier

Call wines
Choice of one draft domestic beer
Choice of one draft import or craft beer
Premium Cocktails
Sodas and juices

Facility Rental

1. A signed contract and non-refundable deposit are required to confirm an event date at the Shoreline Inn Conference Center (SICC).
2. All food and beverage must be purchased through SICC (*see Food Policies*). All food and beverage is subject to current Michigan sales tax and 20% service charge.
3. Entertainment must end by 11:30PM All guests must depart no later than 12AM.
4. Any table decorations, specialty linens, centerpieces, equipment, place cards, or favors must be set up by the host or outside provider and removed at the conclusion of the event.
5. SICC is not responsible for any lost or stolen items, or any items left behind after an event.
6. Nails, pins, tape and staples are not allowed on event room walls or tables. Prior authorization must be obtained before hanging any signs or banners.
7. SICC reserves the right to charge the booking party for appropriate cleaning or repairs if the event space is damaged.
8. SICC reserves the right to refuse the booking of any event or entertainment deemed inappropriate to or inconsistent with the well-being and reputation of the facility.

Room Set Up

1. Complimentary event set up includes white table linens and napkins, glassware, flatware and china.
2. Additional table runners, specialty linens, centerpieces and chair covers can be rented from an outside vendor.
3. The event space will be available for vendor setup or decorating by 10AM. Some final setup details may still be in progress at that time.
4. SICC will not set up decorative items, centerpieces, favors, table-top menus, or place cards. The host should make arrangements for someone to do so.
5. No glitter, confetti, or unenclosed flames are allowed in event rooms. A \$100 cleaning fee is added to the bill if glitter or confetti is used in the event rooms. The use of Chinese lanterns, fireworks, or sparklers on property is strictly prohibited.
6. There is a \$50 fee for hanging assembled paper lanterns provided by the host with attached fishing line and paper clips. This fee also applies if host provides lights and/or ribbon to be hung on the pillars.

Ceremony Rental

1. Wedding reception must be held at SICC to add on a ceremony on site.
2. All ceremony arrangements on premise must be approved by SICC prior to booking.
3. SICC cannot guarantee the ceremony site will be available the day prior to the event for rehearsal. The rehearsal is the responsibility of the bride and groom. SICC does not facilitate the rehearsal.
4. As the ceremony site is outdoors, we cannot guarantee the cleanliness of the area due to natural wildlife.
5. Chairs/seating, flowers, runners and/or arches for The Point must be provided by a vendor able to deliver, set up and tear down the items. All seating and décor arrangements, payments and cancellations are between yourself and the vendor.
6. Seating/décor must be dropped off and set up by the vendor on the day of the ceremony, then removed after the ceremony. Shoreline Inn Conference Center is not able to provide seating or décor for The Point, nor are we responsible for any of the items brought in for The Point. We highly recommend Redi Rental of Muskegon or Chalet Floral & Events for seating arrangements/décor.
7. Please also be aware there is a public easement on the walkway to The Point.

Room Rental Rates & Food & Beverage Minimums

1. Please consult the Sales Department for current room rental rates and any food and beverage minimums in effect for the date booked.
2. Food and beverage minimums must be spent before current Michigan sales tax, 20% service charge and any room rental fees are added to the bill. If the final bill is less than the required food and beverage minimum, the difference will be billed as additional room rental. Cash bar sales do not apply toward the food and beverage minimum.

Deposits & Payments

Acceptable forms of payment include check, cashier's check, money order, debit card or credit card. **No personal checks will be accepted for final payment.** All deposits will be credited to final bill.

Non-Refundable Deposits Schedule:

1. \$1000 deposit due to hold date
2. \$1000 deposit due 60 days after booking date
3. \$1000 deposit due 120 days after booking date
4. \$1000 deposit due 120 days prior to event date
5. \$1000 deposit due 60 days prior to event date
6. Final payment is due 5 business days prior to the event, when the guaranteed guest count is given*.

If payment is not received at this time, the event will be cancelled.

**If any items are billed on the basis of consumption, the credit card on file will be charged at the conclusion of the event.*

Cancellations

1. Cancellation within 30 days of the event will be billed 100% of the estimated total.
2. Cancellation within 90 days of the event will be billed 50% of the estimated total.
3. All cancellations must be in writing to the Director of Sales and signed by the host/hostess who signed the original contract.

Menu Planning & Guest Confirmation

1. Food and beverage must be purchased for all guests attending the event, including vendors. The host/hostess may select up to **TWO** plated menu options. The final number of each entrée to be served is required with the guaranteed guest confirmation (see below).
2. If two plated menu options are selected, \$1 will be added to the cost of each meal.
3. Different colored placecards must be provided and distributed by the booking party to facilitate service of multiple entrees. Please see the Sales office for the color code you should use.
4. Substitute menu items for special dietary requests or vegetarian/vegan meals will be charged at the same price as the other meals selected. vegetarian/vegan meal substitutions and special dietary meals will be determined by the chef and detailed on the event contract.
5. Children's menu available for children age 10 and under. Please ask the Sales office for menu options.

Guest Confirmation

It is the responsibility of the booking party to meet the following deadlines:

Two weeks (or more) prior to event

1. Menu selections for all food and beverage service must be determined
2. Place card codes must be approved
3. All details of event need to be finalized

Five business days prior to event

1. A guaranteed number of guests is due with counts of each menu selection (*guest confirmation is not subject to reduction - any increases in the guaranteed confirmation will be accommodated based on the availability of product and staff. Additional guests will be billed at 1.5 times the quoted price.*)
2. A final sales contract will be issued and must be signed by the host
3. Full payment is due at this time. If payment is not received, the event will be cancelled.

Food & Beverage Service Policies

1. All food and beverage (alcoholic & non-alcoholic) must be purchased through SICC. Any food or beverage items brought in as gifts or favors must remain sealed and unopened during the event.
2. No one under the age of 21 will be served alcohol and a valid photo ID is required if a guest's age is in question. Anyone who is asked for ID and does not provide it will not be served. If other guests attending the event attempt to provide alcohol to a minor guest, the event bar will be closed.
3. Alcohol service will be refused to any guest who is visibly intoxicated or behaving inappropriately. In extreme circumstances, security may be called to remove a guest from the premises. The event host will be notified if any liquor liability issues arise and if they are not resolved, the event bar will be closed.
4. No shots or pitchers are dispensed at event bars. Guests are not permitted to order multiple alcoholic drinks at last call.
5. Last call will be given no later than 11:10PM, with the bar closing no later than 11:30PM.
6. SICC does allow specialty cakes or cupcakes from a licensed bakery to be brought into the facility. An Outside Dessert Fee of \$1 per person will be charged. This Fee covers basic cake cutting service, including a cake cutter, china plates, forks and buffet style cake service. The Fee applies even if no cutting or service is required. No pies, tortes, tarts, cookies, or additional sweets from another provider are allowed.
7. Menu prices will be guaranteed 90 days prior to the event.
8. **Health Department recommendations and company policy dictate that no unconsumed food may be packaged for take-out or removed from the premises.**
9. SICC will not be held responsible for the quality of food served after the contracted serving time outlined in the event contract.
 - ◆ Breakfast, lunch and dinner buffets will not exceed 1 hour
 - ◆ Appetizer buffets have a maximum 3 hour serving period

We would love host your wedding reception!



For more information or to schedule a tour, please contact us directly at (231) 720 - 4206 or Events@ShorelineInn.com!

Shoreline Inn Conference Center
750 Terrace Point Rd Muskegon, MI 49440