

2024



*Kelly Sweet Photography*

# 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

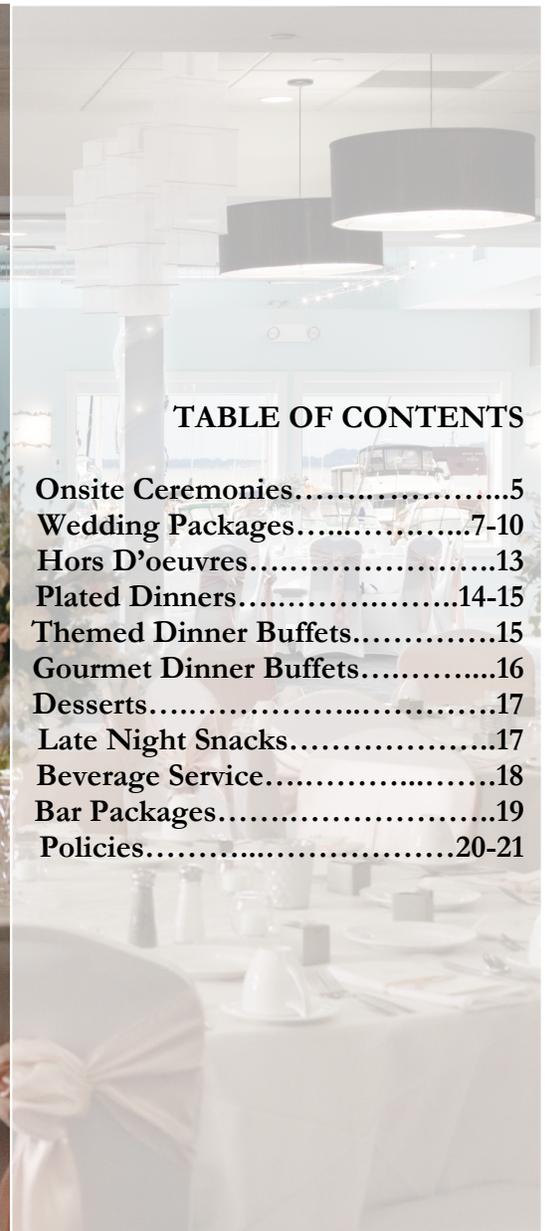


## Thank you for your interest in the Shoreline Inn Conference Center!

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
- ◆ Dancefloor available (*fees may apply*)
- ◆ Audio/visual equipment available (*fees may apply*)
- ◆ Complimentary wifi
- ◆ Complimentary parking



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# Wedding Ceremonies



*L. Isabelle Photo*

## 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 ~150 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.*



*Riversedge*

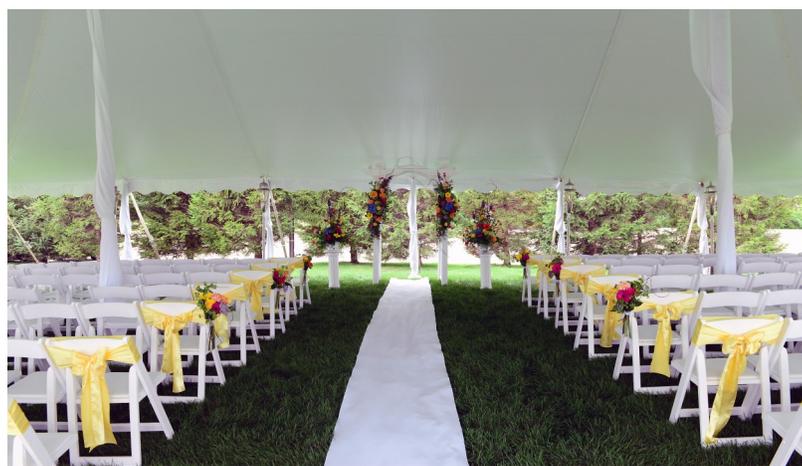


*L. Isabelle Photo*



## 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

White table linens and  
white linen napkins

China, flatware,  
glassware and stemware

Dancefloor

### **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**

Cake cutting & buffet-style service

### **FOOD TASTING**

Food tasting for the bride & groom

# Lakes Package

## FEATURING A THEMED BUFFET

### priced per person

Room rental fee for Ballroom is not included in package price

### *Italian Buffet*

#### APPETIZERS

Caprese skewers, spinach & artichoke dip

#### MAIN COURSE

Includes tossed garden salad with choice of two dressings, garlic baguette and two pastas.

PENNE WITH BASIL MARINARA, grilled Italian rope sausage, bell peppers, onions, mozzarella cheese  
 CHEESE RAVIOLI WITH POMODORO SAUCE, spinach, garlic cremini mushrooms, parmesan cheese  
 CHEESE TORTELLINI WITH GRILLED CHICKEN, pesto cream, artichokes, tomatoes, kalamata olives, parmesan cheese  
 LINGUINI WITH GRILLED CHICKEN, grilled summer squash, zucchini, blistered tomatoes, alfredo, fresh mozzarella cheese pearls  
 BAKED LASAGNA, ricotta, parmesan cheese, mozzarella, bolognese (Italian meat ragu)

### *Southwest Buffet*

#### APPETIZERS

Chicken brochettes, Mexican street corn dip

#### MAIN COURSE

Includes tossed garden salad with chili buttermilk and lime cilantro vinaigrette.

Seasoned ground beef, fajita chicken, flour tortillas, hard corn shells, tortilla chips, braised pinto beans, Spanish rice, Colby jack cheese, diced tomatoes, diced onions, shredded lettuce, jalapenos, salsa, black bean corn salsa, taco sauce, sour cream, guacamole

### *Pit Master Buffet*

#### APPETIZERS

Barbecue boneless wings, vegetable crudités & dip

#### MAIN COURSE

Barbecue pulled pork, Carolina gold barbecue brisket, grilled rope sausage, kettle baked beans, corn on the cob, coleslaw, potato salad, diced mixed fruit, kettle chips, artisan buns, pretzel slider buns

### *Luau Buffet*

#### APPETIZERS

Sweet & sour meatballs, prosciutto wrapped melon skewers

#### MAIN COURSE

Includes tossed garden salad with choice of two dressings.

Barbecue pulled pork, jerk chicken, pineapple salsa, fruit salad, kettle baked beans, coleslaw, Hawaiian rolls

### *Beverage Service*

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

# Driftwood Package

## FEATURING ONE PLATED ENTRÉE

*ALL GUESTS ENJOY SAME ENTRÉE*

**priced per person**

Room rental fee for Ballroom is not included in package price

### *Appetizers*

Tuscan dip  
Vegetable crudités

### *First Course*

Plated garden salads (artisan greens, cucumbers, grape tomatoes, heirloom carrots, red onions, choice of two house dressings)

*House Dressing Options: Buttermilk Ranch, French, Italian, Summer Berry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese*

Freshly baked rolls & butter

### *Main Course*

Choice of one entree & two sides

#### **ENTREES**

TOP SIRLOIN (6oz)  
LONDON BROIL  
BACON WRAPPED PORK TENDERLOIN  
ROASTED PORK LOIN  
BRUSCHETTA CHICKEN  
TUSCAN CHICKEN  
WHITEFISH AMANDINE

#### **SIDES**

Garlic sauteed green beans  
Garlic whipped potatoes  
Grilled asparagus  
Wild rice pilaf  
Honey glazed carrots  
Potato and caramelized onion hash  
Burgundy mushrooms  
Mashed sweet potatoes  
Steamed broccoli  
Butter and parsley fingerling potatoes  
Ratatouille squash  
Roasted Yukon gold potatoes  
Succotash corn

### *Beverage Service*

Fully stocked bar with bartender, along with 5 hours of bar service including one draft domestic beer, one draft import beer, four house wines, well cocktails, sodas & juices

# Compass Package

## FEATURING TWO PLATED ENTRÉE OPTIONS

*GUESTS SELECT ONE OF TWO ENTREES ON RSVP CARDS*

**priced per person**

Room rental fee for Ballroom is not included in package price

### *Appetizers*

Tuscan dip

Vegetable crudités

Tomato bruschetta

Sausage & cheese display

### *First Course*

Plated garden salads (artisan greens, cucumbers, grape tomatoes, heirloom carrots, red onions, choice of two house dressings)

*House Dressing Options: Buttermilk Ranch, French, Italian, Summer Berry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese*

Freshly baked rolls & butter

### *Main Course*

Choice of two entrée options (guests select one) & two sides

#### **ENTREES**

TOP SIRLOIN (6oz)

LONDON BROIL

BACON WRAPPED PORK TENDERLOIN

ROASTED PORK LOIN

BRUSCHETTA CHICKEN

TUSCAN CHICKEN

WHITEFISH AMANDINE

#### **SIDES**

Garlic sauteed green beans

Garlic whipped potatoes

Grilled asparagus

Wild rice pilaf

Honey glazed carrots

Potato and caramelized onion hash

Burgundy mushrooms

Mashed sweet potatoes

Steamed broccoli

Butter and parsley fingerling potatoes

Ratatouille squash

Roasted Yukon gold potatoes

Succotash corn

### *Beverage Service*

Fully stocked bar with bartender, along with 5 hours of bar service including one draft domestic beer, one craft OR import beer, four house wines, call cocktails, sodas & juices

# Lighthouse Package

## FEATURING A DINNER BUFFET

priced per person

Room rental fee for Ballroom is not included in package price

### *Appetizers*

Tuscan dip  
Vegetable crudités

### *First Course*

Plated garden salads (artisan greens, cucumbers, grape tomatoes, heirloom carrots, red onions, choice of two house dressings)

*House Dressing Options: Buttermilk Ranch, French, Italian, Summer Berry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese*

Freshly baked rolls & butter

### *Main Course*

Choice of two entrees & two sides

#### ENTREES

TOP SIRLOIN (6OZ)  
LONDON BROIL  
SLOW COOKED BONELESS SHORT RIBS  
BACON WRAPPED PORK TENDERLOIN  
ROASTED PORK LOIN  
BRUSCHETTA AIRLINE CHICKEN  
TUSCAN AIRLINE CHICKEN  
HORSERADISH CRUSTED SALMON  
WHITEFISH AMANDINE  
BAKED LASAGNA BOLOGNAISE  
PENNE PRIMAVERA

#### SIDES

Garlic green beans  
Grilled asparagus  
Honey glazed carrots  
Burgundy mushrooms  
Steamed broccoli  
Ratatouille squash  
Succotash corn  
Roasted Yukon gold potatoes  
Wild rice pilaf  
Mashed sweet potatoes  
Butter and parsley fingerling potatoes

### *Beverage Service*

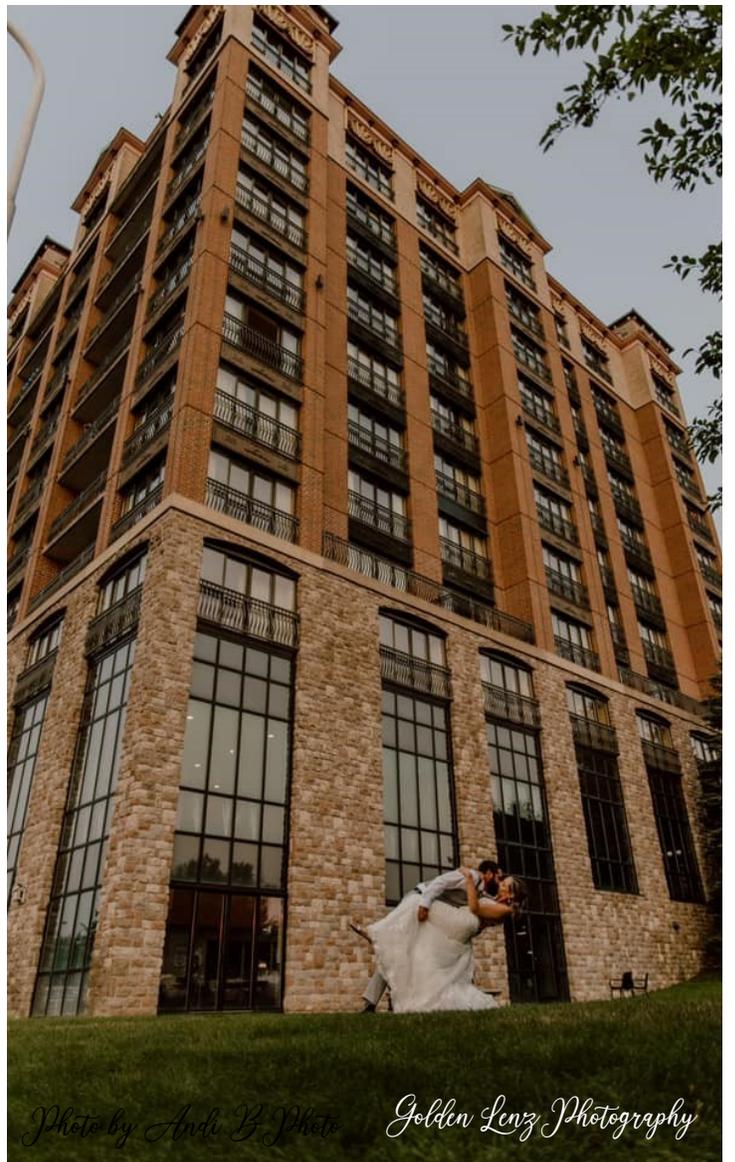
Fully stocked bar with bartender, along with 5 hours of bar service including one draft domestic beer, one craft OR import beer, four house wines, call cocktails, sodas & juices



*Two Birds Media*



*Sweet Lemon Drop Photography*



*Photo by Andi B Photo Golden Lenz Photography*

# *A La Cart Menu*

*To Customize Your Reception*



*Photo by Brenda Hoffman Photography*

# Hors D'oeuvres

Hors d'oeuvres are priced per person, per item.  
Hors d'oeuvres can be made available for up to 3 hours maximum (*or until consumed*).

## HOT

MEATBALLS, choice sweet & tangy bbq, Swedish, sweet & sour, Carolina gold bbq or sticky Asian glaze  
 CHORIZO STUFFED MUSHROOMS, chorizo sausage, Manchego cheese, button mushrooms  
 CHICKEN SATAY, teriyaki marinade, peanut sauce  
 SPANAKOPITA, spinach phyllo, balsamic drizzle, honey  
 VEGETABLE SPRING ROLLS, sweet Thai chili sauce  
 POT STICKERS, hoisin dipping sauce  
 BONELESS CHICKEN WINGS, choice of buffalo, sweet & tangy bbq or teriyaki, buttermilk ranch  
 BAVARIAN SLIDERS, mini smoked gouda cheese burgers, honey mustard  
 CHICKEN BROCHETTES, sweet & sour glaze, pineapple pico de gallo  
 COCONUT SHRIMP, sweet Thai chili sauce  
 CRAB RANGOONS, sweet & sour sauce

## COLD

STEAK CROSTINI, shaved roast beef, balsamic drizzle, bleu cheese spread  
 PROSCIUTTO WRAPPED MELON SKEWERS, honeydew, cantaloupe, prosciutto ham  
 CAPRESE SKEWERS, basil pesto marinated mozzarella pearls, grape tomatoes, balsamic drizzle  
 CHICKEN SALAD ENDIVE, Belgian endive leaves, Michigan chicken cherry salad  
 MANGO CRAB SALAD PHYLLO CUPS  
 TOMATO BRUSCHETTA, garlic crostini, balsamic tomato basil relish, parmesan cheese  
 SHRIMP COCKTAIL, poached & chilled shrimp on ice, cocktail sauce, lemon

## DIPS & SPREADS

WILD MUSHROOM GRATIN, local wild mushrooms, smoked bacon, herb cream cheese, pita chips  
 SPINACH AND ARTICHOKE DIP, chopped spinach, artichoke hearts, roasted peppers, garlic herb cream cheese, pita bread  
 MEXICAN STREET CORN DIP, roasted corn, chilies, fire roasted peppers and onions, queso fresco, cream cheese, house tortilla chips  
 TUSCAN DIP, Tuscan-style white bean and goat cheese dip, house tortilla chips, vegetables  
 WHITEFISH DIP, flatbread crackers, vegetables  
 BUFFALO CHICKEN DIP, shredded buffalo chicken, cream cheese, blue cheese crumbles, house chips

## DISPLAY TRAYS

VEGETABLE CRUDITÉS, buttermilk ranch dip  
 SLICED FRUIT DISPLAY, cantaloupe, pineapple, honeydew, strawberries, grapes, blueberries  
 CHARCUTERIE DISPLAY, cured meats, cornichons, pickled vegetables, olives, flat bread crackers  
 SAUSAGE & CHEESE DISPLAY, assorted sliced sausages, bar cheese, assorted mustards, flat bread crackers  
 DOMESTIC & IMPORTED CHEESE DISPLAY, assorted Midwestern and imported cheeses, grapes, crackers  
 BRIE EN CROUTE, orange marmalade glaze, puff pastry crust, crackers, berries, apples

# Plated Dinners

Plated dinners are priced per person and include two sides, plated garden salads (artisan greens, cucumbers, grape tomatoes, heirloom carrots, red onions, choice of two house dressings) rolls & butter, and hot tea/iced tea/coffee/water service.

*Pasta entrees & entrée salads come with crusty house baguette but no additional sides.*

Upgrade salads to MARINA SALAD (artisan greens, feta, artichoke hearts, grape tomatoes, cucumbers, red onions) or CAESAR WEDGE (baby iceberg lettuce wedge, Caesar dressing, parmesan cheese, grape tomatoes)

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

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

SLOW ROASTED PRIME RIB (12oz CAB), herb crust, burgundy au jus, horseradish cream

FILET MIGNON (6oz), three lily butter or wild mushroom demi-glace

TOP SIRLOIN (6oz), three lily butter or wild mushroom demi-glace

LONDON BROIL, marinated flank steak, cognac peppercorn sauce

SLOW COOKED BONELESS SHORT RIBS, red wine demi-glace

## **PORK**

BACON WRAPPED PORK TENDERLOIN, sliced pork tenderloin medallions, maple mustard glaze

ROASTED PORK LOIN, sliced rosemary and garlic rubbed pork loin, mango chutney

## **AIRLINE CHICKEN** (*boneless chicken breast available upon request*)

BRUSCHETTA CHICKEN, herb roasted airline breast, balsamic tomato basil relish, parmesan cheese

TUSCAN CHICKEN, parmesan and herb crusted airline breast, roasted mushrooms and gold tomatoes, Tuscan white bean and goat cheese sauce

## **FISH**

HORSERADISH CRUSTED SALMON, orange rosemary marmalade

WHITEFISH AMANDINE, almond crusted whitefish, lemon beurre blanc, parsley

## **PASTA** - *served with crusty house baguette*

BAKED LASAGNA BOLOGNAISE, fresh pasta, herb ricotta cheese, creamy Italian meat ragu

PENNE PRIMAVERA, marinated tomatoes, artichoke hearts, roasted peppers, red onions, spinach, vodka blush sauce (*add grilled chicken breast*)

## **ENTRÉE SALADS** - *served with crusty house baguette*

STEAK COBB, white balsamic marinated flank steak, artisan greens, blue cheese dressing, gorgonzola, hard cooked egg, avocado, chives, grape tomatoes

SOUTHWEST CHICKEN, chipotle chicken, black bean corn salsa, chili buttermilk ranch, artisan greens, avocado

BERRY CHICKEN, grilled chicken breast, strawberries, blueberries, goat cheese, candied pecans, summer berry vinaigrette

## **DUO ENTRÉE DINNERS** - *guests receive two entrees on the same plate*

6OZ FILET AND CHOICE OF CHICKEN

6OZ FILET AND CHOICE OF FISH

6OZ TOP SIRLOIN AND CHOICE OF CHICKEN

6OZ TOP SIRLOIN AND CHOICE OF FISH

# Plated Dinners

## SIDES

Garlic sauteed green beans	Garlic whipped potatoes
Grilled asparagus	Wild rice pilaf
Honey glazed carrots	Potato and caramelized onion hash
Burgundy mushrooms	Mashed sweet potatoes with bourbon brown sugar
Steamed broccoli	Butter and parsley fingerling potatoes
Ratatouille squash	Roasted Yukon gold potatoes
Succotash corn	Au gratin potatoes +2

*House Dressing Options: Buttermilk Ranch, French, Italian, Summer Berry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese*

# Themed Dinner Buffets

Themed dinner buffets are priced per person and served for one hour (*or until consumed*).  
Themed dinner buffets include hot tea/iced tea/coffee/water service.

## ITALIAN BUFFET

Includes tossed garden salad with choice of two dressings, garlic baguette and two pastas.

PENNE WITH BASIL MARINARA, grilled Italian rope sausage, bell peppers, onions, mozzarella cheese  
CHEESE RAVIOLI WITH POMODORO SAUCE, spinach, garlic cremini mushrooms, parmesan cheese  
CHEESE TORTELLINI WITH GRILLED CHICKEN, pesto cream, artichokes, tomatoes, kalamata olives, parmesan cheese  
LINGUINI WITH GRILLED CHICKEN, grilled summer squash, zucchini, blistered tomatoes, alfredo, fresh mozzarella cheese pearls  
BAKED LASAGNA, ricotta, parmesan cheese, mozzarella, bolognaise (Italian meat ragu)

## SOUTHEAST BUFFET

Includes tossed garden salad with chili buttermilk and lime cilantro vinaigrette.

Seasoned ground beef, fajita chicken, flour tortillas, hard corn shells, tortilla chips, braised pinto beans, Spanish rice, Colby jack cheese, diced tomatoes, diced onions, shredded lettuce, jalapenos, salsa, black bean corn salsa, taco sauce, sour cream, guacamole

## LUAU BUFFET

Includes tossed garden salad with choice of two dressings.

Barbecue pulled pork, jerk chicken, pineapple salsa, fruit salad, kettle baked beans, coleslaw, Hawaiian rolls

## PIT MASTER BUFFET

Barbecue pulled pork, Carolina gold barbecue brisket, grilled rope sausage, kettle baked beans, corn on the cob, coleslaw, potato salad, diced mixed fruit, kettle chips, artisan buns, pretzel slider buns

# Gourmet Dinner Buffets

Gourmet dinner buffets are priced per person and served for one hour *(or until consumed)*.  
Gourmet dinner buffets include plated garden salads (artisan greens, cucumbers, grape tomatoes, heirloom carrots, red onions, choice of two house dressings) rolls & butter, and hot tea/iced tea/coffee/water service.

Upgrade salads to MARINA SALAD (artisan greens, feta, artichoke hearts, grape tomatoes, cucumbers, red onions) or CAESAR WEDGE (baby iceberg lettuce wedge, Caesar dressing, parmesan cheese, grape tomatoes)

## Boardwalk

Choice of two entrees & two sides.

### ENTREES

TOP SIRLOIN (6OZ)  
LONDON BROIL  
SLOW COOKED BONELESS SHORT RIBS  
BACON WRAPPED PORK TENDERLOIN  
ROASTED PORK LOIN  
BRUSCHETTA AIRLINE CHICKEN  
TUSCAN AIRLINE CHICKEN  
HORSERADISH CRUSTED SALMON  
WHITEFISH AMANDINE  
BAKED LASAGNA BOLOGNAISE  
PENNE PRIMAVERA

## Marina

Choice of three entrees & two sides.

### SIDES

Garlic green beans  
Grilled asparagus  
Honey glazed carrots  
Burgundy mushrooms  
Steamed broccoli  
Ratatouille squash  
Succotash corn  
Roasted Yukon gold potatoes  
Wild rice pilaf  
Mashed sweet potatoes  
Butter and parsley fingerling potatoes



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

# Desserts

Desserts are priced per item, unless otherwise noted.  
Displayed desserts can be made available for up to 3 hours maximum (*or until consumed*).

## PLATED DESSERTS

PETITE CRÈME BRULÉE  
PETITE NEW YORK CHEESECAKE, with berries  
PETITE TURTLE CHEESECAKE  
PETITE TIRAMISU  
PETITE FLOURLESS CHOCOLATE TORTE  
PETITE RED VELVET CAKE  
PETITE KEY LIME PIE

## DISPLAYED DESSERTS

FRESH BAKED COOKIES  
FRESH BAKED BROWNIES  
ASSORTED FINGER DESSERT BARS  
ASSORTED MACAROONS  
HAND-DIPPED CHOCOLATE COVERED STRAWBERRIES  
MINI CHEESECAKE BITES

## ICE CREAM

VANILLA BEAN GELATO, vanilla gelato, choice of hot fudge or caramel sauce  
ICE CREAM SUNDAE BAR, vanilla gelato, hot fudge, caramel sauce, sprinkles, M&Ms  
gummy bears, sliced strawberries



# Late Night Snacks

Late night snacks are priced per person, per item.  
Late night snacks can be made available for up to 3 hours maximum (*or until consumed*).

MEATBALLS, choice sweet & tangy bbq, Swedish, sweet & sour, Carolina gold bbq or sticky Asian glaze  
BONELESS CHICKEN WINGS, choice of buffalo, sweet & tangy bbq or teriyaki, buttermilk ranch  
VEGETABLE SPRING ROLLS, sweet Thai chili sauce  
SPINACH AND ARTICHOKE DIP, chopped spinach, artichoke hearts, roasted peppers, garlic herb cream cheese, pita bread  
MEXICAN STREET CORN DIP, roasted corn, chilies, fire roasted peppers and onions, queso fresco, cream cheese, house tortilla chips  
BAVARIAN SLIDERS, mini smoked gouda cheese burgers, honey mustard  
CRAB RANGOONS, sweet & sour sauce  
BUFFALO CHICKEN DIP, shredded buffalo chicken, cream cheese, blue cheese crumbles, house chips

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

# 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

*single pour cocktails only*

## ULTRA-PREMIUM COCKTAILS

*Choose One Whiskey*

Crown Royal Blend	Bullet Bourbon
Makers Mark Whiskey	Bullet Rye Bourbon
Jameson Black Barrel	Milagro Tequila

## PREMIUM COCKTAILS

Titos Vodka	Chivas Regal
Bombay Sapphire Gin	Seagram's VO Whiskey
Meyers Rum	Sauza Tequila
Captain Morgan Rum	Rum Haven Coconut

## CALL COCKTAILS

Absolut Vodka	Jim Beam Bourbon
Beefeaters Gin	Dewar's Scotch
Bacardi Rum	Jack Daniels Bourbon
Captain Morgan Rum	Jameson Irish Whiskey
Malibu Rum	Cuervo Silver Tequila

## WELL COCKTAILS

Well Vodka	Parrot Bay Rum
Well Gin	Canadian Club Whiskey
Well Rum	Azteca Tequila

## CORDIALS

CALL - Bailey's, Kahlua, Rumchata  
PREMIUM - 5 Farms Irish Cream, Frangelico

## BOTTLED BEER

Domestic Beer  
Local & Specialty Beer  
Imported Beer

## DRAFT BEER

Domestic Beer  
Import Beer  
Local & Specialty Beer

## NON-ALCOHOLIC DRINKS

Soft Drinks  
Bottled Water  
Fruit Juices

## CASH BAR |

guests pay for their own drinks  
(prices include tax; guests are responsible for gratuity/tip)

Well Liquor Cocktails  
Call Liquor Cocktails  
House Wines  
Domestic Beer  
Imported Beer  
Local & Specialty Beer  
Soft Drinks  
Bottled Water  
Fruit Juices

## WINE SELECTIONS

### HOUSE

Canyon Road Cabernet  
Canyon Road Merlot  
Canyon Road Pinot Noir  
Canyon Road Chardonnay  
Canyon Road Pinot Grigio  
Canyon Road Moscato  
Canyon Road White Zinfandel  
Canyon Road Sauvignon Blanc

### CALL

Le Versant Chardonnay  
Tussock Jumper Pinot Grigio  
Black Star Farms Late Harvest Riesling  
Wairua River Sauvignon Blanc  
Portlandia Pinot Noir  
Parducci Cabernet Sauvignon  
French Blue Rosé  
Nespolino Red Blend  
Cuvee Beatrice Prosecco

### PREMIUM

Duxinaro Chardonnay  
Villa Wolf Dry Riesling  
Decibel Sauvignon Blanc  
Tooth & Nail Cabernet Sauvignon  
Poppy Pinot Noir  
Conundrum Red Blend  
Cuvee Mariana Prosecco Rosé  
Riondo Spago Nero Prosecco  
Maso Canali Pinot Grigio

# Beverage Service

## HOSTED BAR PACKAGES

Hosted bar packages are available to groups with a sit-down dinner.  
Hosted bar packages are priced per person and include five hours of open bar.

### *Shore*

Choice of four house wines  
Choice of one draft domestic beer  
Sodas and juices

### *Dock*

Choice of four house wines  
Choice of one draft domestic beer  
Choice of one import beer  
Well cocktails  
Sodas and juices

### *Dune*

Choice of four house wines  
Choice of one draft domestic beer  
Choice of one craft beer or import beer  
Call cocktails  
Sodas and juices

### *Pier*

Choice of five call wines  
Choice of one draft domestic beer  
Choice of one craft beer or import beer  
Premium cocktails  
Sodas and juices

*add an additional 1/2 barrel of domestic beer,  
a 1/2 barrel of import beer  
or a 1/2 barrel of local/craft or specialty beer.*

# Reception Rental

1. Complimentary event set up includes white table linens and white linen napkins, glassware, flatware and china. Table runners, specialty linens, centerpieces, chair covers and other decorations desired can be rented from an outside vendor.
2. The event space will be available for vendor setup or decorating at 10AM, the morning of the reception. Some final setup details will still be in progress at that time.
3. Setup & tear down of any table decorations, specialty linens, centerpieces, equipment, placecards, favors, etc must be arranged by the bride & groom. SICCC will not setup or tear down these items.
4. All decorative items brought in by the bride & groom must be removed at the end of the reception.
5. SICCC is not responsible for any lost or stolen items, or any items left behind after an event.
6. No glitter, confetti, or unenclosed flames are allowed in event rooms. SICCC does not permit the affixing of anything to walls, floors or ceilings of the rooms by use of nails, staples, pins, tape or any other substance. Prior authorization must be obtained before hanging any signs or banners.
7. Any food or beverage items brought in as gifts or favors must remain sealed and unopened during the event.
8. 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.
9. Last call will be given no later than 11:10PM, with the bar closing no later than 11:30PM.
10. Entertainment must end by 11:30PM All guests must depart no later than 12AM.
11. SICCC 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.
12. The use of Chinese lanterns, fireworks, or sparklers on property is strictly prohibited.

# Ceremony Rental

1. Wedding reception must be held at SICCC to add on a ceremony on site.
2. All ceremony arrangements on premise must be approved by SICCC prior to booking.
3. SICCC 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. SICCC 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.

# Property Damage & Liability

1. The host agrees to be responsible for any damages incurred to the event space or any other area of the property by the host, guests, independent contractors or other agents that are under the host's control or the control of any independent contractor hired by the host while on premises.
2. Cleaning fees may be charged at the discretion of SICCC.
3. Should a group choose to hire an outside vendor, subcontractor or supplier, the client will be responsible for ensuring the vendor provides general liability of \$1,000,000 combined single limit, bodily injury, property damage, and name Shoreline Inn & Conference Center (and whoever else is named in the contract) as an additional named insured as their interest may appear. In addition, if the subcontractor or supplier is required by law to provide workers compensation coverage to their employees, they must furnish Shoreline Inn & Conference Center with the certificate of insurance or confirmation of coverage.

# Menu Planning

1. Food and beverage must be purchased for everyone attending the event, including vendors.
2. Final menu selections are due no less than 21 days prior to the reception.
3. Menu prices are subject to change until confirmed on banquet event orders.
4. The host may select up to TWO plated menu options. The final number of each entrée to be served is required with the guaranteed guest confirmation. If two plated menu options are selected, \$1 will be added to the cost of each meal. 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.
5. 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.
6. Children's menu available for children age 10 and under. Please ask the Sales office for kids' menu options.
7. SICC does not allow food and/or beverage to be brought onto the property. Specialty cakes and cupcakes are allowed to be brought in from a licensed bakery. A liability release form must be signed. 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. Cakes baked under the Michigan Cottage Food Law are not allowed. No pies, tortes, tarts, cookies, or additional sweets from another provider are allowed.
8. **Health Department recommendations and company policy dictate that no unconsumed food may be packaged for take-out or removed from the premises.**

# Guarantees

1. In order to properly document your event, a Function Sheet will indicate the anticipated attendance number. We require a guaranteed attendance number seven (7) business days prior to each specific event. In the event this update is not received as scheduled, the anticipated attendance number will be used as the guarantee.
2. All food and beverage events are billed at the guaranteed attendance number or the actual number of guests served, whichever is greater.
3. SICC will prepare food for 5% over the final guaranteed attendance number.
4. A minimum guarantee policy of 80% of the original expected number applies.

# Alcohol Rules & Regulations

1. The State of Michigan prohibits the consumption of alcoholic beverages which have not been purchased through, delivered by or served by SICC at an event on property. Thus, the host and/or guests are not permitted to purchase and bring in their own alcoholic beverages. All beverages brought into an event property will be held until departure.
2. No shots or pitchers are dispensed at event bars.
3. Single pour cocktails only are served at event bars.
4. Guests are not permitted to order multiple alcoholic beverages at last call.
5. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are underage. SICC employees are required to request proper photo ID from a person of a questionable age and refuse alcoholic beverages to any person underage or who cannot produce proper identification.

*We would love host your wedding reception!*

*Sweet Lemon Drop Photography*



*Two Birds Media*



*Sweet Lemon Drop Photography*



*Scara Hope Photography*



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

Shoreline Inn Conference Center  
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