

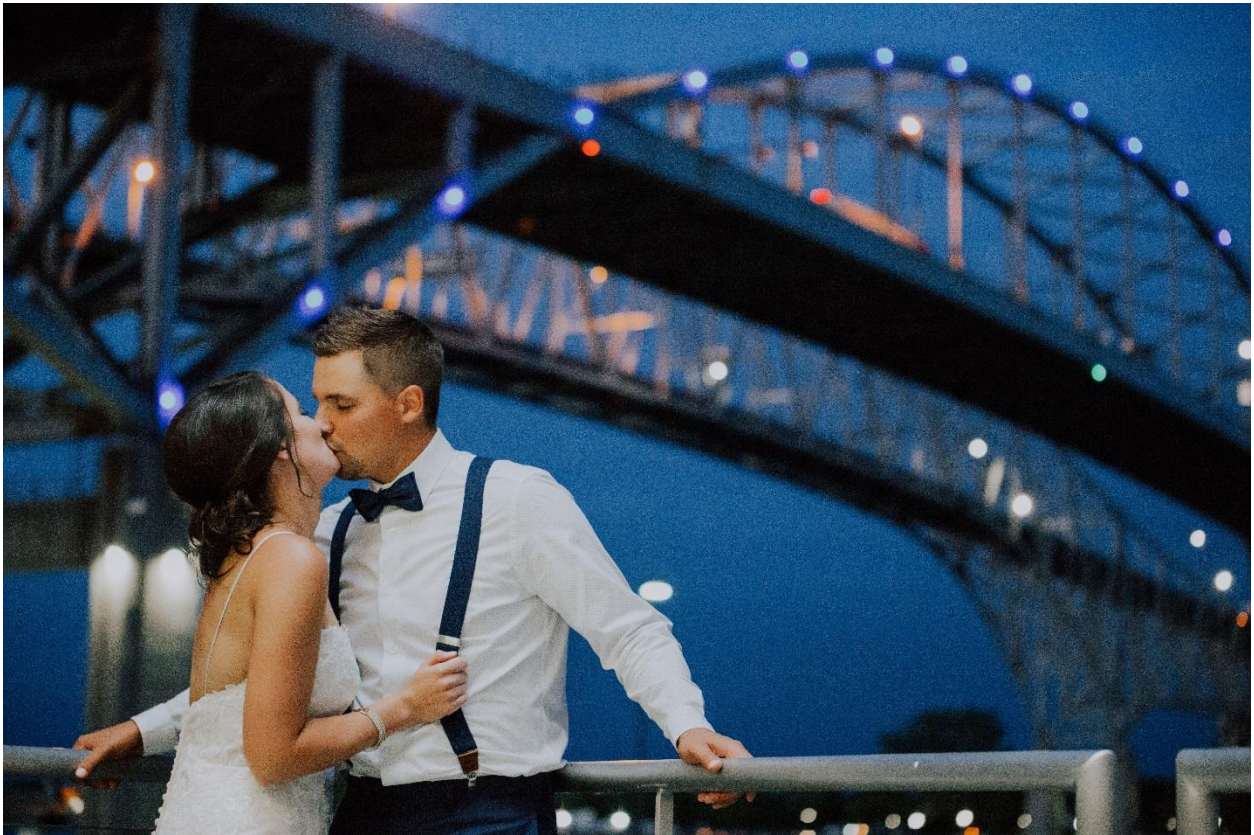
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*Blue Water Convention Center's*

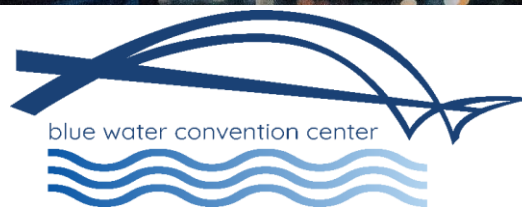
# WEDDING PACKAGES

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*Something Old, Something New, Something Borrowed,  
Let Us Be Your Something Blue.*



Photography: Pine + Arrow



800 Harker Street | Port Huron, MI 48060

810.201.5513

[www.bluewaterconventioncenter.com](http://www.bluewaterconventioncenter.com)



# Congratulations!

We offer a wealth of experience to assist in planning a beautiful and memorable event. Our location offers versatile event space to accommodate any wedding for an intimate gathering of friends and family, to a celebratory evening reception of 500 guests.

Our customizable packages allow us to incorporate your ideas and offer a variety of options for your reception. Our wedding specialist will assist in the coordination of your entire wedding including décor, vendors, wedding rehearsal, ceremony, and overnight guest accommodations.

*Our event staff are ready to create the reception  
of your own imagination....*



Photography: His Image

# Catering Guidelines

The following is provided to assist you in arranging your function at the Blue Water Convention Center.

## ADMINISTRATIVE CHARGE & TAXES

All catered events are subject to a 18% Administrative Fee. This Administrative Fee is the sole property of the food/beverage service company or the venue owner, as applicable, and used to cover such party's cost and expenses in connection with the catered event and is not charged in lieu of tip. The Administrative charge is not a tip or gratuity for any wait staff employee, service employee, service bartender or other employee, and no part of the Administrative Fee will be distributed (as a tip, gratuity or otherwise) to any employee who provides service to guests. There will also be a Michigan sales tax of 6% added to your final bill.

## OUTSIDE FOOD & BEVERAGE

The Blue Water Convention Center maintains the exclusive right to provide all food and beverage, and concession services for all events. Any exceptions must be requested and obtained by prior written approval of the General Manager and/or Event Manager. Food items may not be taken off the premises.

## MENU SELECTIONS & PRICING

Choose a menu from the preceding suggestions or have us custom design a menu for your particular event needs. Menus for food functions must be finalized at least 30 days prior to the event. Prices quoted do not include 18% administrative fee or sales tax unless otherwise noted. Prices are subject to change without notice; guaranteed prices will be confirmed three months prior to the event date.

## GURANTEES

A final guarantee of attendance is required eight business days prior to the first contracted event date. In the event that the final guarantee is provided after the due date there will be an additional \$100 charge for each day the count is late.

## TIMELINE

### *Business Days Prior to Event*

Event Liability Insurance	60 Days
Menu Selections	30 Days
Banquet Event Order Signed Off	14 Days
Floor Plans Signed Off	14 Days
Final Number	8 Days
Final Payment	7 Days

## DECORATIONS, FLORALS, & ENTERTAINMENT

In an effort to provide a one-stop-shopping option, the Event Coordinator is available to assist you with a variety of services including fresh flowers, thematic decorations, specialty linens, center pieces, DJ services and live entertainment to enhance events.

## FOOD & BEVERAGE GUIDELINES ALCOHOL SAFETY

The Blue Water Convention Center sets alcohol service policies to abide within the Michigan State Liquor Laws and regulations and to ensure the safety of all guests. These policies include:

- Bar services are not to exceed 6 hours for any one event
- All alcoholic beverage service must end at least thirty (30) minutes prior to the scheduled event end time and no later than 12:00am (midnight).
- Alcohol will not be served to underage or apparently intoxicated guests.
- Alcoholic beverages may not be removed from the Blue Water Convention Center property, regardless of the other entities attached to the building.
- No outside alcohol is permitted inside the building without prior written consent of the Blue Water Convention Center. The Blue Water Convention Center reserves the right to cease alcohol service at any time during the event for violation of these policies.

## CANCELLATION POLICY

The cancellation of any food and beverage services must be received in writing. Should the event License Agreement be based on a minimum food and beverage purchase (F&B Minimum), which is included as part of the license fee, then the cancellation policies stipulated in the License Agreement will prevail. Should the event License Agreement **NOT** be based on a minimum food and beverage purchase (F&B Minimum), the following cancellation fees apply:

Notification of Cancellation <i>Prior to Scheduled Event</i>	Cancellation Fee % of Estimated <i>Lost Food &amp; Beverage Revenue</i>
0 - 7 Days	100%
8 - 30 Days	75%
31 - 60 Days	50%
61 - 90 Days	25%

## PAYMENT

The Blue Water Convention Center requires the balance of all charges due fourteen days prior to the event. The Blue Water Convention Center accepts cash, business checks, cashier's checks, personal checks and money orders. We also accept credit card payments and utilize PayPal services (with an additional 3% service fee added to the total amount due) that must be requested by licensee, as long as it is requested prior to the seven days.

## AGREEMENT

By signing the master License Agreement for your event, Licensee (client) agrees to abide by all of The Event Planning Guide Policies and Procedures of the Blue Water Convention Center including these Catering Guidelines.



# What's Included

## OUR PACKAGES INCLUDE THE FOLLOWING:

### Event Coordinator

Personal Event Coordinator to oversee your wedding reception and all your wedding party needs.

### Dinner

An Exquisite Buffet Meal featuring an Elegant Two Entrée Dinner with Warm Rolls and Butter

### Beverage

A Four to Five Hour House Bar, water at every table, Coffee and Hot Tea after dinner.

### Decorations

Crisp White/Black Linens with your choice of decorative folded napkins and cake tables

### Accommodations

Complimentary Parking

Enclosed Hallway attached to the DoubleTree Hotel and Freightier's

### Additional Amenities

Professional Banquet and Event Staff

Complimentary Wi-Fi

Banquet Chairs and Tables

China, Silverware and Glassware

Cake Cutting and Serving

Salt/Pepper and Condiments

Vendor Recommendations and Assistance



Photography: Pine + Arrow

# The Turquoise Package

## Bar

Four Hour House Brand Bar

## Salad and Rolls

Fresh Garden Salad with House Dressing  
Warm Rolls and Butter

## Buffet Entrees

### *Choice of Two Traditional Entrees*

Slow Roasted Angus Sirloin

Balsamic Chicken with Fresh Roma Tomato and Mozzarella

Chicken Picatta

Slow Roasted Pork Loin Medallions

Chicken Marsala

Hawaiian Chicken

Herb Butter Crumb Chicken (*Bone In*)

Oven Roasted Turkey Breast

Italian Sausage with Roasted Peppers

Rosemary Dijon Chicken

Encrusted Mustard Chicken

## Accompaniments

### *Choice of One Starch and One Vegetable*

Three Chef Select Cold Salads

Seasonal Cubed Fruit Platter

Fresh Vegetable and Dip Platter

Assorted Relish Platter

Imported Cheeses and Crackers



Photography: Pine + Arrow

**\*These packages are only valid based on minimums for each event space\***

Lake Huron B = 175 guests  
Lake Huron Hall = 350 guests

Lake Huron A = 230 guests  
Grand Ballroom = 100 guests



# The Sapphire Package

## Hors d'oeuvres

Choice of One Reception Display

## Bar

Five Hour House Brand Bar

## Salad and Rolls

Fresh Garden Salad with House Dressing  
Warm Rolls and Butter

## Buffet Entrees

*Choice of Two Traditional Entrees*

Slow Roasted Angus Sirloin

Italian Sausage with Roasted Peppers

Slow Roasted Pork Loin Medallions

Hawaiian Chicken

Rosemary Dijon Chicken

Herb Butter Crumb Chicken (*Bone In*)

Balsamic Chicken with Fresh Roma Tomato and Mozzarella

Chicken Marsala

Oven Roasted Turkey Breast

Chicken Picatta

Encrusted Mustard Chicken

## Accompaniments

*Choice of One Starch and One Vegetable*

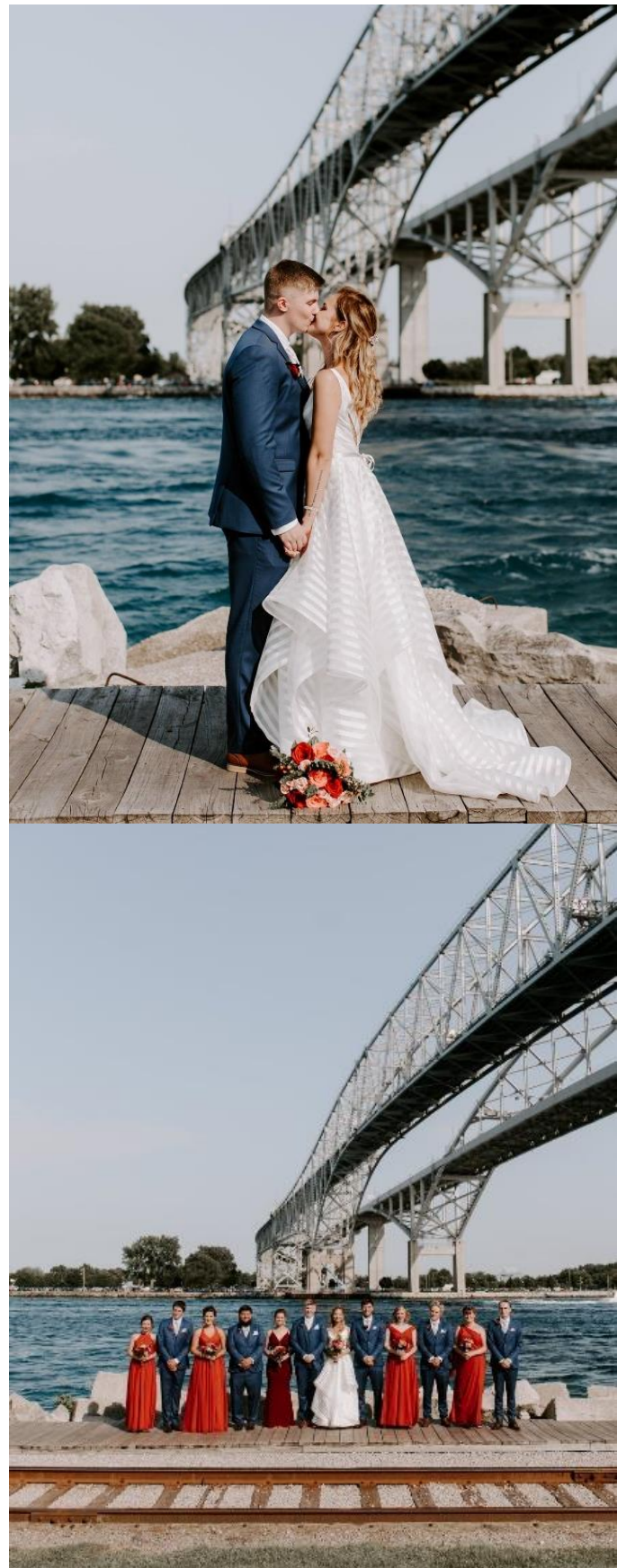
Three Chef Select Cold Salads

Seasonal Cubed Fruit Platter

Fresh Vegetable and Dip Platter

Assorted Relish Platter

Imported Cheeses and Crackers



Photography: His Image

**\*These packages are only valid based on minimums for each event space\***

Lake Huron B = 175 guests  
Lake Huron Hall = 350 guests

Lake Huron A = 230 guests  
Grand Ballroom = 100 guests

# The Diamond Package

## Enhancements

Choice of One Late Night Snack

## Bar

Five Hour House Brand Bar

## Salad and Rolls

Fresh Garden Salad with House Dressing  
Warm Rolls and Butter

## Buffet Entrees

*Choice of One Traditional Entrée and One \*Upscale Entrée*

Slow Roasted Pork Loin Medallions

Oven Roasted Turkey Breast

Chicken Marsala

Italian Sausage with Roasted Peppers

Rosemary Dijon Chicken

Slow Roasted Angus Sirloin

Herb Butter Crumb Chicken (*Bone In*)

Chicken Piccata

Balsamic Chicken with Fresh Roma Tomato and Mozzarella

Encrusted Mustard Chicken

\*Chicken Cordon Bleu

\*Stuffed Chicken Florentine

\*English Cut Angus Prime Rib

\*Grilled or Sautéed Salmon

## Accompaniments

*Choice of One Starch, One Pasta and One Vegetable*

Three Chef Select Cold Salads

Seasonal Cubed Fruit Platter

Fresh Vegetable and Dip Platter

Assorted Relish Platter

Imported Cheeses and Crackers



Photography: Heather Jowett

**\*These packages are only valid based on minimums for each event space\***

Lake Huron B = 175 guests  
Lake Huron Hall = 350 guests

Lake Huron A = 230 guests  
Grand Ballroom = 100 guests

# **\*Entrée Accompaniments\***

## **Vegetable Options**

Green Bean Amandine

California Blend  
*(broccoli, cauliflower & carrots)*

Prince Edward Blend  
*(green beans, yellow beans and carrots)*

Golden Buttered Corn

Glazed Baby Carrots

## **Starch Options**

Garlic Parsley Redskin

Au Gratin

Santa Anna

Garlic Mashed with Gravy

Redskin Mashed

Rice Pilaf

## **Pasta Options**

Penne Rigate with a choice of Meat Sauce or Marinara

Fettucine Alfredo or Pesto Alfredo

Rigatoni with Palomino Sauce

Bow Tie Pesto with Roasted Red Peppers

Mushroom Ravioli with Palomino Sauce *(add \$2 per person)*

Tortellini with Marinara, Meat Sauce or Pesto Alfredo with Parmesan Cheese *(add \$2 per person)*

# **\*Upscale Entrée Selections\***

Chicken Cordon Bleu *(add \$2 per person)*

Stuffed Chicken Florentine *(add \$2 per person)*

Grilled or Sautéed Salmon *(add \$4 per person)*

English Cut Angus Prime Rib *(add \$5 per person)*

Beef Tenderloin *(add \$6 per person)*



# Reception Displays

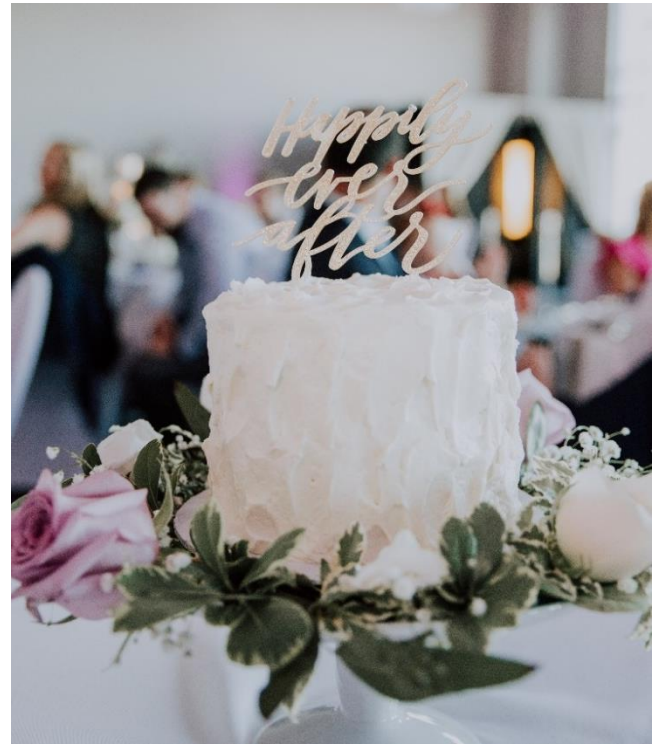
- Antipasto Skewer
- Caprese Skewer
- Bruschetta
- Cucumber Florets
- Assorted Tea Sandwiches
- Deviled Eggs Tray
- Assorted Canapes
- Ham Phillies

## Additional Enhancements

### Beverage Enhancements

**Champagne Toast** | \$5.00 per person

**Premium Bar Upgrade** | \$5.00 per person



Photography: Pine + Arrow

### Food Enhancements

Late Night Snacks:

- **Gourmet Pizza Bar** | \$7.95 per person
  - Assorted gourmet pizzas with garlic parmesan breadsticks and dipping sauce
- **Slider and Coney Island Bar** | \$7.95 per person
  - Certified Angus slider burgers and the famous Coney island hot dogs with all the fixings
- **Nacho Bar** | \$6.95 per person
  - Assorted tri-color nacho chips with all the extras such as sauces, salsa, onions, black olives, jalapeños and much more
- **Chocolate Foundation** | \$9.95 per person
  - Complete with your choice of dark or white chocolate with an assortment of fresh strawberries, pineapple, cantaloupe, marshmallows, Krispy Treats, gourmet cookies, pretzel rods, biscotti and graham cracker sticks
- **Complete Sweets Table** | \$10.95 per person
  - Mini chocolate eclairs, mini cannoli, mini petitfores, mini strudels, mini cream puffs, brownies, cookies, tarts, napoleons, assorted gourmet cakes, assorted gourmet pies and assorted French pastries
- **Mini French Dessert Platter** (for each table) | \$25.95 per person
  - Mini eclairs, mini cannoli, mini cream puffs, brownies, cookies and assorted gourmet cake



Photography: Twin Shutterbug Studios

## The Bar Packages

### The House Bar

Budweiser, Bud Light and Miller Lite  
Choice of Four Wines (see list below)

Vodka, Rum, Spiced Rum, Gin, Whiskey, Tequila, Peach Schnapps  
*\*includes all fresh fruit garnishes and mixers*

### The Premium Bar

Budweiser, Bud Light and Miller Lite

Merlot, Cabernet Sauvignon, Pinot Grigio, Moscato & Chardonnay

Tito's Handmade Vodka, Stolichnaya Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum,  
Tanqueray Gin, Jack Daniels Tennessee Whiskey, Jim Beam Bourbon Whiskey and Jose Cuervo Tequila  
*\*includes all fresh fruit garnishes and mixers*

### Full Beer List

Budweiser, Bud Light and Miller Lite

### Full Wine List

Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay and Moscato

### Cocktail Hour

*Bartender & Extra Bar set-up fee \$250 per bartender/bar*

Offer your guests the opportunity to enjoy the Blue Water views and socialize before your event by adding a Cocktail Hour!

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*\*All Bar Packages Include 1 Bartender for every 100 guests\*\*  
\*\*Extra Bartenders available upon request - \$150 Fee per Bartender\*\**