TIMELESS

GATHERINGS

2026 Catering Guide

WEATHERVANE

RESTAURANT



HORS D'OEUVRES

STATIONARY

Minimum of Two Dozen Per Selection
Priced Per Two Dozen

SERVED HOT

Beef or Chicken Satays | $100
Curry peanut sauce

SERVED COLD

Oysters on the Half Shell | MARKET
Blue Point or PEI oysters, cocktail sauce, tabasco

STATIONARY DISPLAYS & BOARDS

Each Display Serves 25 People
Priced Per Display

Spinach Artichoke Dip | $100
Tortilla chips and grilled bread

Charcuterie Board | $250
Assorted meats, cheeses, nuts, artisan breads, pickled vegetables and condiments

Planche de Fruits | $150
Variety of 3 to 4 fresh seasonal fruits, flavored yogurt, hazelnut cocoa cream

Rustic Harvest Board | $150
Assorted garden-to-table vegetables, roasted red pepper hummus, spiced garlic cream

Maritime Platter | $250
Assortment of smoked, cured & pickled Great Lakes fish, capers, relish, onion brunoise, boiled egg, tomatoes, assorted crackers & artisan breads

Plateau de Fromage | $225
Domestic & imported cheeses, dried fruits, gourmet nut mélange, assorted condiments, assorted crackers & artisan breads

Seafood Pâté | $100
Great Lakes whitefish pâté, sea salt crisps

PASSED

Minimum of Two Dozen Per Selection
Priced Per Two Dozen

SERVED HOT

Mini Crab Cakes | $125
Avocado corn salsa, lemon, capers

Crab-Stuffed Mushrooms | $100
Lemon dill béchamel

Thai Spring Rolls | $100
Sweet and sour sauce

Bruschetta de Madrid | $75
Heirloom cherry tomatoes, Parmesan cheese, red pepper coulis

Vegetable Strudel | $100
Spinach, artichokes, feta cheese, tomato coulis

Coconut Shrimp | $125
Sweet chili garlic dipping sauce

Lollipop Lamb Chops | $100
Mint pesto, port wine glaze

Smoked Salmon Crostini | $125
Boursin mousse, capers, dill

Caprese Skewers | $100
Fresh mozzarella, heirloom cherry tomatoes, basil pesto

Sushi Omakase | $150
Wakame salad with sesame oil, soy sauce, rice vinegar, ginger, sesame seeds
Pickled ginger, wasabi, soy sauce
Assorted Sushi Rolls:

- Spicy Salmon Roll
- California Roll
- Spider Roll

All menu items and prices are subject to availability and market price adjustments.
All prices are subject to 6% Michigan state sales tax and a 22% service charge.
**Consuming raw or undercooked animal products may increase your risk of foodborne illness.*

PLATED LUNCH

Choice of (3) Entrée Selections
Upgrade Any Sandwich with Fries +3

Priced Per Person
Entrée Counts Due 10 Days Prior to Event

Weathervane Burger | $22
Two 4oz angus patties, lettuce, tomato, onion, house made pickle, house made chips

Crispy Walleye Sandwich | $17
Beer battered, remoulade, lettuce, tomato, house made chips

Crispy Spicy Chicken Sandwich | $16
House made pickles, herb aioli, lettuce, tomato, arugula, spicy sauce, house made chips

Michigan Chicken Cherry Croissant | $14
Cherries, mayo, mustard, fresh baked croissant, house made chips

Classic Rueben | $16
Rye bread, gruyere cheese, shaved corned beef, sauerkraut, house made thousand island, house made chips

New England Lobster Roll | $32
Lobster, mayo, lemon, celery, house made chips

Great Lakes Whitefish and Chips | $26
Beer battered, kale coleslaw, remoulade, fries

Fresh Baked Whitefish | $28
Lemon, paprika, seasonal vegetables

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PLATED DINNER

Includes:

- Bread Service
- Choice of (1) Starter
- Choice of (3) Entrées
- Choice of (1) Dessert

Priced Per Person, Listed Under Entree
Entrée Counts Due 10 Days Prior to Event

STARTERS

Clam Chowder
Clams, bacon, potato, lemon, chives, oyster crackers

Lobster Bisque
Cream, paprika puffs, lemon crème fraîche

Garden Salad
Mixed field greens, tomato, cucumber, croutons, cheddar cheese
Dill ranch, blue cheese, or Italian dressing

Chicken and Wild Rice Soup
Carrots, celery, wild rice blend, sweet peppers

Caesar Salad
Romaine, Parmesan, croutons

Spinach Salad
Bacon, onions, boiled egg, tomato, maple balsamic dressing

Michigan Cherry Salad
Cherry vinaigrette, blue cheese, croutons, apples

DESSERTS

Tiramisu

Strawberry Bavarian Torte

Carmel Cheesecake

Black Forest Torte

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ENTRÉES

Slow-Roasted 12 oz Prime Rib | $52
Red wine demi-glace, garlic whipped potatoes, house vegetables

Grilled Filet of Beef | $58
7 oz grilled filet, garlic whipped potatoes, truffle demi-glace, house vegetables

Tomahawk Pork Chop | $44
Grilled pork chop, garlic whipped potatoes, mango chutney, house vegetables

Lemon Pepper Whitefish | $40
Panko-encrusted, wild rice medley, mustard dill béchamel, house vegetables

Grilled Salmon | $48
7oz grilled salmon, wild rice blend, maple Dijon glaze, house vegetables

Pan-Seared Sea Bass | $42
Chilean sea bass, wild rice blend, balsamic tomato vinaigrette, house vegetables

Cherry Chicken | $40
Herb-roasted chicken breast, roasted redskin potatoes, Michigan cherry béchamel, house vegetables

Chicken Forestière | $42
Breaded chicken breast, wild forest mushroom béchamel, wild rice blend, house vegetables

Seafood Fettuccine | $46
Shrimp, scallops, lobster, and mussels, tomato basil ragout, herbed fettuccine

VEGETARIAN ENTRÉES

Ratatouille and Risotto | $38
Sautéed zucchini & summer squash, onions, peppers, hearty tomato ragout, mushroom risotto, parmesan, house vegetables

Stuffed Pepper | $38
Wild rice and quinoa-stuffed roasted pepper, roasted red pepper coulis, house vegetables

Butternut Squash Ravioli | $38
Butternut squash ravioli, roasted garlic & parmesan béchamel, house vegetables

DINNER BUFFETS

Priced Per Person
All Options Include Bread Service

Weathervane Classic | $54

- Garden Salad: Mixed field greens, tomato, cucumber, croutons, cheddar cheese with dill ranch, blue cheese, or Italian dressing
- Clam Chowder: Clams, bacon, potato, lemon, chives, oyster crackers
- Garlic Whipped Potatoes
- Broccolini
- Roasted Asparagus
- Slow-Roasted Prime Rib: Red wine demi-glace
- Lemon Pepper Whitefish: Panko-encrusted, wild rice medley, mustard dill béchamel, house vegetables
- Bourbon Apple Tart

The Michigan | $62

- Spinach Salad: Bacon, onions, boiled egg, tomato, maple balsamic dressing
- Parmesan Risotto
- Sautéed Zucchini and Summer Squash
- Roasted Butternut Squash
- 7oz Roasted Tenderloin: Red wine demi-glace
- 7oz Grilled Salmon: Wild rice blend, maple Dijon glaze, house vegetables
- Strawberry Bavarian Torte

Italian - Freshly Made Pastas | $45

- Caesar Salad
- Sautéed Zucchini and Summer Squash
- Roasted Asparagus
- Penne and Bucatini
- Alfredo Sauce
- Classic Tomato Sauce
- Basil Pesto
- Herb-Marinated Grilled Chicken Breast
- Grilled Shrimp
- Grated Parmesan Cheese
- Tiramisu

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SIGNATURE FULL BAR

Charged by Consumption
- Mixed Drink | $15
- Craft Beer | $9
- Domestic Beer | $6
- Import Beer | $7
- Wine Glass | $12

Guests Under Age of 21 Charged Soft Beverage Rate of $10 Per Person for the Entire Event Maximum of Four Hours

LIQUOR
- Tito's Vodka
- Corazon Tequila
- Bacardi Rum
- Captain Morgan Spiced Rum
- Tanqueray Gin
- Maker's Mark Bourbon
- Basil Hayden Whiskey
- Glenlilvet Scotch
- Standard Mixers and Garnishes are Provided

BOTTLED BEER
- Michelob Ultra
- Labatt Blue
- Corona
- All Day IPA
- Bell's Two Hearted
- Blue Moon Belgian White

WINE
- Decoy Cabernet Sauvignon
- Eloun Pinot Noir
- Torresella Pinot Grigio
- Whitehaven Sauvignon Blanc
- Decoy Chardonnay

CHAMPAGNE TOAST POUR | Priced Per Bottle
- House Sparkling: $40
- Chandon: $80
- Veuve Clicquot: $150

TABLE-SIDE WINE SERVICE
Charged Per Bottle, By Consumption
See Wine Service Options on Next Page

PREMIUM FULL BAR

Charged by Consumption
- Mixed Drink | $17
- Craft Beer | $9
- Domestic Beer | $6
- Import Beer | $7
- Wine Glass | $14

Guests Under Age of 21 Charged Soft Beverage Rate of $10 Per Person for the Entire Event Maximum of Four Hours

LIQUOR
- Belvedere Vodka
- Tito's Vodka
- Patron Silver Tequila
- Bacardi Rum
- Hendricks Gin
- Jameson Whiskey
- Blanton's Bourbon
- Johnny Walker Black Label Scotch
- Standard Mixers and Garnishes are Provided

BOTTLED BEER
- Stella
- Corona
- Heineken
- Michelob Ultra
- Labatt Blue
- Bell's Two Hearted
- M43 IPA
- Toucana Cider

WINE
- Baby Prisoner Unshackled Cabernet Sauvignon
- LaCrema Chardonnay
- Santa Margherita Pinot Grigio
- White Haven Sauvignon Blanc
- Argyle Pinot Noir

CHAMPAGNE TOAST POUR | Priced Per Bottle
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Charged Per Bottle, By Consumption
See Wine Service Options on Next Page

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WINE SERVICE

Priced Per Bottle
Charged on Consumption

RED

Decoy Cabernet Sauvignon | $40
California
Full-bodied with flavors of dark berry, red currant, caramel, toasty oak

Decoy Pinot Noir | $40
California
Aged in French Oak with flavors of black cherry, strawberry, spice

Quilt Cabernet Sauvignon | $60
California
Rich & smooth with flavors of cocoa nibs, blackberry, boysenberry, oak

Mollydooker The Boxer Shiraz | $50
Australia
Intense & layered with flavors of dark fruit, chocolate, licorice, spice

The Prisoner Red Blend | $75
California
Balanced aromatics with flavors of anise, red & black berries, cocoa

Jordan Cabernet Sauvignon | $98
California
Silky & delicate with flavors of blueberry, cranberry, clove

WHITE

Decoy Sauvignon Blanc | $36
California
Crisp & aromatic with flavors of grapefruit, peach, melon

Good Harbor Late Harvest Riesling | $36
Michigan
Semi-sweet with flavors of peaches, pineapple, honey

Le Garenne Sancerre Sauvignon Blanc | $65
France
Light & dry with flavors of green apple, lemon

Rombauer Chardonnay | $70
California
Bold & bright with flavors of apple, peach, tropical fruits

Far Niente Chardonnay | $80
California
Aged in French Oak with flavors of citrus, pear, oak, toasted almond

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BAR POLICIES & PROCEDURES

Alcohol Service & Licensing

- All alcoholic beverages must be supplied and served by our property, which holds a valid Michigan on-premises license as required by law.
- No outside alcohol may be brought onto the premises or consumed at the event.
- In compliance with Michigan law, alcohol shall not be served to anyone under 21 years of age.

Bar Setup, Fees, & Minimums

- Bar fees cover staffing, mixers, glassware, garnishes, and standard bar equipment.
- Bar packages are billed for all guests 21 and older. Guests under the age of 21 will be charged a soft beverage rate of $10 per person for the entire event.
- A bartender fee of $125 per hour will be applied to events with fewer than 50 guests.
- Hosted bars follow consumption-based (per drink) pricing or per-person pricing as outlined in the bar package menu.
- Cash bars require a $250 minimum amount of sales. If the minimum is not met, the host is responsible for the difference.
- Specialty beers, wines, spirits, or cocktails may incur additional charges and require advance notice.
- Four-hour maximum for all bars. All bars will conclude at 10:00pm.

Drink Format & Legal Restrictions

In accordance with Michigan rules and responsible service practices:

- Shots are not offered during private events.
- All alcohol must be served by venue staff; self-service alcohol stations are prohibited.

Host Responsibility & Liability

- The event host is responsible for the conduct of all guests and agrees to ensure compliance with Michigan liquor laws and venue policies.
- The venue assumes no liability for injuries, damage, or incidents related to alcohol consumption.

All policies apply to events held at Weathervane Restaurant.

Menus are exclusive to Weathervane Restaurant.

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