



PORT HURON ELKS LODGE #343

*Wedding
Guide*

Wedding Packages



STANDARD

\$50.95 PER PERSON

Hors d'oeuvres (Choose one)

Salad (Choose one)

Entree (Choose one)

Starch (Choose one)

Vegetable (Choose one)

CLASSIC

\$55.95 PER PERSON

Hors d'oeuvres (Choose two)

Salad (Choose one)

Entree (Choose two)

Pasta (Choose one)

Starch (Choose one)

Vegetable (Choose one)

PREMIUM

\$60.95 PER PERSON

Hors d'oeuvres (Choose two)

Salad (Choose one)

Entree (Choose one)

Pasta (Choose one)

Starch (Choose one)


Vegetable (Choose one)

Late night snack (Choose one)

ALL PACKAGES INCLUDE:

Soft drinks, Coffee, and Hot tea
Champagne toast for the head table
Warm rolls and butter
White or Black Linens
Table set up/break down

All prices subject to an 20% service fee and a 6% sales tax



ENTREES

Herb butter crumb chicken
Chicken Piccata
Chicken Parmesan
Oven-roasted turkey breast
Smoked sausage with kraut
Italian sausage with roasted
peppers and onions
Slow roasted pork loin medallions

Homemade meatballs with gravy/
marinara/BBQ
Slow roasted Angus sirloin
Flambe of beef /\$3*
Lemon encrusted cod /\$3*
English cut Angus prime rib /\$6*
Beef tenderloin /\$10*
Eggplant parmesan

PASTA

Penne rigate with meat sauce or marinara
Fettuccine alfredo
Pasta primavera
Tortellini: meat sauce, marinara, pesto /5*
Rigatoni with palomino sauce
Bow tie pesto alfredo
Baked lasagna: vegetarian or meat /5*
Mushroom ravioli with palomino sauce /5*

POTATO

Garlic parsley redskin
Au gratin
Escalloped
Garlic mashed with gravy
Redskin mashed
Oven-roasted reskin
Rice pilaf
Regular mashed with gravy

VEGETABLE

Green bean amandine
California blend
Prince Edward blend
Golden buttered corn
Glazed baby carrots
French marinated green beans
with toasted almonds
A fresh blend of zucchini, yellow squash,
broccoli, carrots, and roast red pepper /\$2*

HORS D'OEUVRES

Spinach and Artichoke Dip
Boneless Wings - Buffalo or BBQ
Homemade Meatballs with Marinara
Chicken Tenderloins with Dipping sauces
Stuffed Mushrooms
Cheese and Cracker Platter
Caprese Skewers
Assorted Relish Platter
Shrimp Cocktail - Market Price
Smoked Salmon Platter - Market Price
Vegetable and Dip Platter
Seasonal Fruit Platter (Spring/Summer)

LATE NIGHT SNACK

House made Pizza
Pinwheel Sandwiches
Nachos



Add Ons

CEREMONY: \$500.00

Also Includes:

60 White Ceremony Chairs
An Arch



BAR ADD-ONS

5 Hour Bar/+\$5 per person

6 Hour Bar/+\$8 per person

Premium Bar Upgrade/+\$6 per
person

CASH BAR/BAR TAB AVAILABLE



**ROOM OPTIONS AND
CAPACITY**

Sylvie's Room: Minimum
25/Maximum 100

Big Room: Minimum
100/Maximum 200 people

Combined Rooms: 200+