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+