



Hagerty Center

2026 Wedding Menu

Northwestern Michigan College

Hagerty Center Weddings

***Welcome** to the Hagerty Center at Northwestern Michigan College. Our specialized staff of event professionals want to begin by expressing our CONGRATULATIONS and best wishes on your engagement!*

We know that food is crucial to the success of your event, and we are dedicated to creating delicious cuisine that pairs well with your taste buds and adds excitement to your celebration.

For your special day, we have created complete packages including Appetizers, Dinner and Bar Services to give you an elegant event.

Our staff and management team look forward to sharing in your celebration!

Our Chef

One of the most important elements of your wedding celebration is the cuisine. Our chefs have meticulously planned a variety of fresh seasonal choices to meet your wishes.

Our Staff

We have extensive exposure in creating and executing successful and unforgettable weddings. We work with many vendors and can help recommend services to elevate your once in a lifetime experience.

Payment

The final payment and headcount are due 10 days in advance of your event. If any additional expenses are incurred during your event, you will be billed after your event. Final payment is due within 30 days of receiving your post event invoice. A 21% service charge, subject to 6% sales tax, is added to all food and beverage. We accept VISA, MasterCard, Discover, American Express, personal checks, and cashier's checks.

Buffet Packages

Let your guests completely customize their meal with our expertly organized buffets. This option allows for a greater quantity of food and the added benefit of allowing guests to pick and choose the perfect meal. Available starting 4 PM – 6:30 PM.

All buffet packages include:

House-made Bread, Regular Coffee, Hot Tea & Water Station

Classic Buffet \$45

- (2) Appetizer selections
- (1) Salad selection served on buffet
- (1) Entrée selection
- (1) Starch Selection
- (1) Vegetable selection

**Appetizers can be added
for \$5 additional charge per person**

Choice of (1) entrees from below:

Cherry Balsamic Glazed Chicken

Marinated and grilled thighs glazed with a tangy cherry balsamic reduction.

Lemon Chicken

Rosemary and lemon marinated chicken breast, chargrilled and finished with lemon garlic sauce, capers, and parsley.

Chimichurri Chicken

Garlic & herb rubbed chicken thighs roasted and drizzled with a zesty green chimichurri.

Choice of (2) appetizers from below:

Assorted Cheese and Crackers

Variety of cheese served with a cracker assortment

Roasted Red Pepper Hummus V

Served with grilled pita wedges

Brats-n-Bourbon BBQ

Sautéed with butter and flambéed with bourbon, simmered in cherry barbeque sauce.

Spinach Artichoke Dip

Spinach, marinated artichokes, and sun-dried tomatoes blended with cream cheese. Baked and topped with parmesan. Served with grilled crostini

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All buffet packages include:

House-made Bread, Regular Coffee, Hot Tea & Water Station

Signature Buffet \$55

(2) Displayed appetizers during cocktail hour for 1 hour

(1) Salad selection served on buffet

(2) Entrée selections

(1) Starch Selection

(1) Vegetable selection

Extra appetizers can be added for \$5 additional charge per person

Choice of (2) entrees from below:

Cherry Balsamic Glazed Chicken

Marinated and grilled thighs glazed with a tangy cherry balsamic reduction.

Chimichurri Chicken

Garlic & herb rubbed chicken thighs roasted and drizzled with a zesty green chimichurri.

Lemon Chicken

Rosemary and lemon marinated chicken breast, chargrilled and finished with lemon garlic sauce, capers, and parsley.

Beer Braised Chuck Tender

Slow braised in local amber ale with Vidalia onions. Served with pan gravy and horseradish cream.

Santa Maria Tri-Tip

Spice rubbed and char-grilled to create a blackened crust then topped with a marinated tomato & zucchini relish.

Blackened Tilapia

Cajun crusted and topped with blistered tomato-corn relish and parsley.

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All buffet packages include:

House-made Bread, Regular Coffee, Hot Tea & Water Station

Premier Buffet \$65

(2) Displayed appetizers during cocktail hour for 1 hour

(1) Salad selection served on buffet

(2) Entrée selections

(1) Starch Selection

(1) Vegetable selection

Extra appetizers can be added for \$5 additional charge per person

Choice of (2) entrees from below:

Chicken Marsala

Sautéed chicken breast with Marsala pan sauce, mushrooms, and crispy pancetta.

Sun-Dried Tomato & Artichoke Chicken

Marinated and grilled chicken breasts with sun-dried tomato cream sauce, herb-roasted artichokes, and baby spinach.

Pesto Crusted Grilled Salmon

Salmon fillet lightly grilled and crusted with fresh basil pesto and topped with roasted heirloom cherry tomato compote. *Nut free

London Broil

Marinated flank steak sliced and served with sautéed mushrooms and demi-glace.

Steelhead Trout with Lemon Garlic Butter

Baked with lemon & garlic butter, lightly dusted with smoked paprika and scallions.

Herb Crusted Tenderloin – Carving Station

Slow roasted and served medium rare with red wine demi-glace, caramelized onions and horseradish cream.

\$12 additional charge per person

Displayed Appetizers

Maximum Service 1 Hour

Hot Displays
(1) per package

Brats-n-Bourbon BBQ

Sautéed with butter and flambéed with bourbon, simmered in cherry barbeque sauce.

Chicken Quesadillas

Grilled chicken and Mexican cheese in a flour tortilla. Grilled and served with fire roasted salsa and sour cream.

Chicken Yakitori

Boneless grilled chicken thighs on a bamboo skewer. Basted with sesame garlic sauce and garnished with toasted sesame seeds.

Tandoori Chicken Skewers

Boneless grilled chicken thighs on a bamboo skewer. Basted with Indian spiced red curry and served with cucumber yogurt sauce.

Crab Cakes

Southern style lump crab cakes served with spicy creole remoulade and lemon wedges.

(\$3 additional charge per person)

Italian Meatballs

Beef, pork, fresh ricotta cheese and Italian seasonings, served with fresh marinara and mozzarella.

Rueben Dip with Rye Crostini

Shaved corned beef, sauerkraut, and thousand island dressing blended with cream cheese. Topped with baby Swiss, baked and served hot with rye crostini.

Spanakopita

Spinach and feta cheese in flaky phyllo crust.

Spinach Artichoke Dip

Spinach, marinated artichokes, and sun-dried tomatoes blended with cream cheese. Baked and topped with parmesan. Served with grilled crostini.

Pretzel Bites

Artisan pretzel bites served with craft beer cheese and horseradish mustard

Displayed Appetizers

Maximum Service 1 Hour

Cold Displays *(1 per package)*

Assorted Cheese and Crackers

Variety of cheese served with
a cracker assortment

Fresh Fruit Display V, GF

Assortment of pineapple, melons, and
strawberries artfully displayed

*items subject to availability

Vegetable Display GF

Assorted fresh vegetables served with
caramelized onion dip

Roasted Red Pepper Hummus V

Served with grilled pita wedges

Smoked Whitefish Pate

Served with crackers and
cucumber rounds

Shrimp Cocktail

Served with lemons and
spicy cocktail sauce

(\$2 additional charge per person)

Late Night Bites

Available starting 8:00 PM – 9 PM and served for 1 hour

Choice of (2)

\$8 per person

Artisan Flatbread Pizza Boards

Char-grilled flatbread pizzas with our signature red sauce and assorted meat and veggie toppings

Mexican Dip Trio

Mexican street corn dip, guacamole, and fire roasted salsa. Served with white and blue corn tortilla chips

Mini Cherry Brats

Char grilled Michigan cherry bratwurst with miniature buns, dried cherry mustard, and red cabbage kraut

Nashville Hot Chicken Dip

Pulled roasted chicken blended with cream cheese, Nashville hot sauce, white cheddar, pimento, and dill pickle. Served with grilled sourdough crostini

Cookies, Brownies, & Bars Board

Creatively displayed assorted house made cookies, Triple chocolate brownies, and dessert bars

Pretzel Bites

Warm Bavarian pretzel bites with craft beer cheese and whole grain horseradish mustard

Pulled Pork Sliders

Hickory smoked pulled pork with brioche slider buns, cherry BBQ sauce, gold BBQ sauce, sweet & sour pickles, and creamy coleslaw

Salads

Served plated and pre-dressed with a basket of our fresh house-made rosemary parmesan bread

House

Mixed greens topped with carrot, cherry tomatoes, cucumber, radish, croutons, and parmesan cheese. Served pre-dressed.

Choice of: Lemon vinaigrette or Buttermilk ranch

Michigan

Seasonal baby greens topped with apples, dried cherries, crumbled blue cheese, and walnuts.
Pre-dressed with cherry vinaigrette

Hagerty Estate

Mixed baby lettuces topped with seasonal berries, mandarin oranges, goat cheese crumbles and cashews. Pre-dressed with raspberry vinaigrette

***** Dietary salads can be special ordered to accommodate allergy needs***

***** All items are gluten free unless otherwise noted.***

Starch & Vegetable Combination

Vegetable Selection

Roasted Asparagus

Steamed Broccoli with lemon butter

Green Beans with garlic butter

Glazed Carrots

Starch Selection

Garlic Smashed Redskins

Roasted Yukon Gold Potatoes

Wild Rice Blend

Sweet Potato Mash

Children's Plate \$15.00

Ages 10 & Under

Fruit cup

Macaroni and cheese

Breaded chicken tenders

***** All items are gluten free unless otherwise noted.***

Hosted Bar Packages

With a full-service package, your guests will enjoy an open bar. Bar packages are for **4 hours** and can begin as early as **4 PM**, ending no later than **10 PM**. Additional hours can be purchased. Pricing is per guest and includes bartending staff. Guest count will be charged on adults over the age of 21. Packages include a sparkling wine toast for the wedded pair.

Silver Package \$30

4 hours of service, per person

House Wines
Draft Beers and Hard Seltzers
Coke products

Gold Package \$36

4 hours of service, per person

Call Liquors
Choice of (4) Local & Premium Wines
Draft Beers and Hard Seltzers
Coke products
lemonade, iced tea, soda, tonic

Platinum Package \$45

4 hours of service, per person

(5) Craft Cocktails
Call Liquors
Full selection of Local & Premium Wines
Draft Beers and Hard Seltzers
Coke products
lemonade, iced tea, soda, tonic

Additional Bar Services

add to any package

Additional service hours: \$8.00 per person

(1) additional hour of bar services.

*Max of 6 hours total bar time

Bubbly welcome station: \$4 per person

(1) Selection from our menu. (45 min service)

Wine welcome station:

(2) selections from our menu. (45 min service)

House: \$5 per person

Local & Premium: \$7 per person

Signature Cocktails

(2) selections from our craft cocktail menu

Silver Package: \$4 per person

Gold Package: \$4 per person

Cash Bar Packages

Cash bar packages can begin as early as **4 PM**, ending no later than **10 PM**. Bar services include bartending staff.
Packages include a sparkling wine toast for the wedded pair..

Silver Package

4 hours of service, per person

House Wines
Draft Beers and Hard Seltzers
Coke products

Gold Package

4 hours of service, per person

Call Liquors
Choice of (4) Local & Premium Wines
Draft Beers and Hard Seltzers
Coke products
lemonade, iced tea, soda, tonic

Platinum Package

4 hours of service, per person

(5) Craft Cocktails
Call Liquors
Full selection of Local & Premium Wines
Draft Beers and Hard Seltzers
Coke products
lemonade, iced tea, soda, tonic

Additional Cash Bar Services

add to any package

Bubbly welcome station: \$4 per person

(1) Selection from our menu. (45 min service)

Wine welcome station:

(2) selections from our menu. (45 min service)

House wines: \$5 per person

Local & Premium wines: \$7 per person

Alcohol Selections

Draft Beers and Hard Seltzers

Shorts Locals Light, Bells Two Hearted Ale, Founder's Rubaeus,
Right Brain Hawk Owl Amber (seasonal), Bells Oberon (seasonal)
Assorted High Noon seltzers

House Wines

Selections from Canyon Road, to include Chardonnay,
Pinot Grigio, Pinot Noir and Cabernet Sauvignon

Local & Premium Wine

• Bowers Harbor Pinot Grigio, CGT Late Harvest Riesling
Benzinger Chardonnay, Rodney Strong Sauvignon Blanc, McManis
Cabernet Sauvignon, Meomi Pinot Noir

Sparkling Wine

Mawby Us, La Marca Prosecco

Call Liquors

Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Tanqueray Gin,
Jameson Irish Whiskey, Jack Daniels Whiskey, J
Jim Beam Bourbon, Dewar's Scotch, 1800 Tequila, Aperol

Premium Liquors

Aperol, TC Whiskey, Kahlua, Baileys

**available with craft cocktails only*

Standard Mixers

Coke products: Coke, Diet Coke, Ginger Ale, Sprite, Fresca, Fresca peach,
cranberry juice, orange juice, lemonade, iced tea, soda water, tonic,

Premium Mixers

Ginger beer, Diet Ginger beer, Sour mix, Margarita Mix, Topo Chico

Craft Cocktails

Americano

Aperol, sweet vermouth, soda water, orange slice

Contessa

Tanqueray Gin, Aperol, dry vermouth, lemon garnish

Daquiri

Bacardi light rum, lime juice, simple syrup, soda, lime garnish

Kentucky Mule

Traverse City Whiskey, ginger beer, lime garnish

Manhattan

Traverse City Whiskey, Sweet Vermouth, bitters, cocktail cherry

Margarita

1800 Blanco Tequila, orange liquor, simple syrup, lime juice, lime garnish

Martini

Tanqueray Gin, dry vermouth, bitters

Mexican Mule

1800 Blanco Tequila, ginger beer, lime garnish

Moscow Mule

Tito's Vodka, ginger beer, lime garnish

Negroni

Tanqueray Gin, Aperol, soda water, orange slice

Old Fashioned

Traverse City Whiskey, Sweet Vermouth, bitters, simple syrup, orange slice and a cocktail cherry

Paloma

1800 Blanco Tequila, Fresca, grapefruit juice, lime juice, lime garnish

Ranch Water

1800 Blanco Tequila, lime juice, Topo-Chico mineral water, lime garnish

Whiskey Sour

Traverse City Whiskey, sour mix, orange slice, cocktail cherry