



Thank you so much for considering Sugar Tree Inn for your special day! We understand that choosing the perfect venue is an important decision, and we are thrilled at the opportunity to showcase how we can make your wedding day an unforgettable and cherished memory.

At Sugar Tree Inn, we take pride in offering a unique and intimate setting for your celebration. Our facilities are designed to provide you and your guests with a warm and welcoming atmosphere. When you choose our venue, you have exclusive access to the entire Inn, including the Main Lodge, outside porch, large deck space, and all 11 units/12 bedrooms. This ensures that your special event will be private and personalized.

Our accommodations can comfortably host up to 26 people, allowing you to celebrate with close family and friends. The rental period spans from Friday afternoon to Sunday morning, providing ample time for you to enjoy the picturesque surroundings and create lasting memories. As a special touch, we offer a hiking trail on-site, allowing you to take a moment in nature and add a unique element to your celebration.

We understand that this is a significant milestone in your life, and we are committed to making it truly special. Our dedicated team is here to assist you every step of the way, ensuring that your wedding day at Sugar Tree Inn is everything you've dreamed of.

If you have any questions or would like to discuss further details, please feel free to reach out to us. We look forward to the possibility of being a part of your joyous occasion.

Thank you once again for considering Sugar Tree Inn. We hope to welcome you soon!

In addition to our unique venue, we understand that the financial aspect is an important consideration. Allow us to provide you with details about our Facility Use Fee and the array of food options we offer, designed to cater to your needs and those of your guests.

Facility Use Fee: Our Facility Use Fee is structured to accommodate your budget while ensuring you have access to the full range of amenities our inn has to offer. Our facility use fee is \$6500 plus taxes (peak season May 1- November 15th) or \$5500 plus taxes (off peak November 16th- April 30th). This includes all guest rooms, use of the public spaces, assistance setting up and taking down the ceremony site, use of the tables/chairs/linens/tableware, and assisting with coordination of vendors prior to and the day of the event. This fee does not include dinner or lunch. That is an additional fee discussed below, however, this Facility Use Fee does include a continental breakfast on Saturday and Sunday morning.

Food Options: Our chef takes pride in crafting a diverse and delicious menu to suit various tastes and dietary preferences. Whether you envision an elegant sit-down dinner, a casual buffet, or a combination of both, we are flexible and dedicated to meeting your culinary desires. We believe the options listed will be more than enough to satisfy your culinary preferences while being mindful of your budget.

Should you have any questions regarding the Facility Use Fee or wish to explore our extensive food options further, please don't hesitate to reach out. We are here to assist you in planning every detail of your special day.



Buffet Bar Options

Taco Bar

Includes the following:

Seasoned Ground Beef, Shredded Lettuce, Diced Tomatoes, Chopped Onions, Sliced Black Olives, Chopped Jalapeno's, Shredded Cheddar Cheese, Sour Cream, Guacamole, Refried Beans, Salsa, Soft Flour & Corn Tortillas, Hard Shell Tortillas, Tortilla Chips.

Baked Potato Bar

Includes the following:

Baked Russet Potatoes, Sour Cream, Bacon Bits, Shredded Cheddar Cheese, Chopped Red Onions, Chopped Jalapenos, Chopped Fresh Chives, Broccoli Florets, Chili.

Pasta Bar

Includes the following:

Spaghetti Noodles, Fettuccine Noodles, Penne Noodles, Marinara Sauce, Pasta Meat Sauce, Alfredo Sauce, Sauteed Red & Green Bell Peppers, Sauteed Red Onions, Sliced Mushrooms, Diced Tomatoes, Broccoli Florets, Italian Meatballs, Link Italian Sausage, Grilled Chicken, Shredded Parmesan Cheese

Soup & Salad / Sandwich Bar

(Choose 2 of the 3 options: Soup, Salad, or Sandwiches)

Soup (Choose Two): Minestrone, Tomato Basil, Italian Sausage, Vegetable, Chicken Noodle, or Vegan Black Bean

Salad includes: Romaine Lettuce, Sliced Green & Red Bell Peppers, Sliced Red Onions, Sliced Black Olives, Grape Tomatoes, Bacon Bits, Shredded Parmesan Cheese, Toasted Seasoned Croutons, and the following dressing: House Italian, French, Ranch, Caesar, Balsamic Vinaigrette

Sandwich (Choose Two): Ham & Sliced Cheddar Cheese, Turkey & Sliced Provolone Cheese, Chicken Salad, Italian Sub, or Tomato Avocado - Vegan

Ice Cream Bar – Floats & Sundaes

Includes the following:

Vanilla Ice Cream, Root Beer, Coke, Orange Soda, Strawberry Soda, Hot Fudge, Chocolate Topping, Strawberry Topping, Caramel Topping, Chopped Strawberries, Chocolate Chips, Candy Sprinkles, Crushed Oreo Cookies, Peanuts, Whipped Cream, Cherries



Entrée Choices

- Marinated New York Strip Steak or Grilled T-Bone Steak W/ Caramelized Onions & Mushrooms
 - Beef Medallions In Mushroom Wine Sauce
 - Braised Beef
 - Grilled Center Cut Pork Chops W/ Applesauce Glaze
 - Spiced Pork Tenderloin W/ Bourbon Sauce
 - Pecan Crusted Boneless Pork Loin Chops
- Center Cut Pork Chops W/ Roasted Pineapple & Habanero Sauce
 - Chicken Kiev W/ Mushroom Sauce
 - Marinated Bourbon Pineapple Chicken
 - Chicken Cacciatore
 - Parmesan Crusted Tilapia Fillet
 - Pecan Crusted Trout Fillet
 - Baked Trout Fillet
 - Baked Walleye Fillet W/ Lemon Sauce
 - Baked Salmon W/ Lemon & Dill

*All Entrée's are Gluten Free or can be made Gluten Free

*Vegetarian and Vegan Entrée Options Are Available



Salads

- **House Greens Salad** – Chopped Romaine Lettuce, Sliced Red & Green Bell Peppers, Sliced Red Onions, Sliced Black Olives, Grape Tomatoes, Seasoned Croutons, Shredded Parmesan Cheese, Tossed W/ Housemade Italian Dressing.
- **Russian Garden Salad** – Chopped Romaine Lettuce, Tomato Wedges, Sliced Cucumber, Sliced Red Onion, Lemon Juice, Tossed W/ Sour Cream.
- **Spicy Tex-Mex Salad** – Chopped Romaine Lettuce, Pinto Beans, Black Beans, Diced Tomatoes, Shredded Cheddar Cheese, Corn Chips, Tossed W/ Catalina Dressing.
- **Greek Salad** – Chopped Romaine Lettuce, Grape Tomatoes, Sliced Cucumber, Sliced Black Olives, Sliced Red & Green Bell Peppers, Sliced Red Onions, Feta Cheese Crumbles, Tossed W/ Olive Oil & Lemon Juice.
- **Cuban Salad** – Chopped Romaine Lettuce, Diced Tomatoes, Sliced Radishes, Diced Avocado, Tossed W/ Citrus Dressing
- **Caesar Salad** – Chopped Romaine Lettuce, Seasoned Croutons, Shredded Parmesan Cheese, Tossed with Creamy Caesar Dressing.



Potatoes

- Garlic Mashed Potatoes
 - Au Gratin Potatoes
 - Scalloped Potatoes
 - Baked Potatoes
- Garlic Parmesan Potato Wedges
- Herb & Garlic Roasted Baby Potatoes
 - Cajun Baked French Fries
 - Crispy Sweet Potatoes

Vegetables

- Oven Roasted Asparagus
- Prosciutto Wrapped Asparagus
- Sauteed Green Beans W/ Bacon & Almonds
 - Buttery Garlic Green Beans
 - Honey Glazed Brussels Sprouts
- Crispy Parmesan Crusted Roasted Brussels Sprouts
 - Honey Roasted Carrots
 - Glazed Carrots
 - Sweet Corn On The Cob
 - Cream Corn
 - Lemon Pepper Peas
 - Peas & Prociutto

Sides

- Classic Rice Pilaf
- White & Wild Rice Pilaf



Hors d' oeuvres

(Choose Two)

- Antipasto Skewers
- Bacon Wrapped Smokies
- Cocktail Meatballs
 - Brie Cups
- Blue Cheese & Pear Tartlets
- Feta Cheese Foldovers
 - Caprese Skewers
- Jalapeno Popper Cups
- Classic Deviled Eggs
 - King Crab Cups
- Breaded Toasted Ravioli
 - Bruschetta



Desserts

(Choose Two)

- Strawberry Slab Pie
- Blueberry Slab Pie
- Glazed Apple Pie Squares
 - Apple Crisp
- Strawberry Dream Squares
- Blueberry Almond Cake
- Cookies & Cream Brownies
- Raspberry Ricotta Mousse
 - Ricotta Pudding
 - Cannoli



Price List

Price listed is Per Person (PP)

All prices listed are before taxes. Please add 11.3% (State: 5.3% and Local 6%) for tax.

Ala Carte

Buffet Bar:

Taco Bar	\$30.00 PP
Baked Potato Bar	\$25.00 PP
Pasta Bar	\$40.00 PP
Soup/Sandwich/Salad Bar	\$20.00 PP
Ice Cream Bar	\$15.00 PP

Hors d'oeuvres: (Choice Of Two): \$20.00 PP

Dessert: (Choice Of Two): \$15.00 PP

Large Charcuterie Board \$12.00 PP

Dinner Package:

Dinner Package Includes Dinner Rolls & Butter, Coffee

Choice Of One Each \$50.00 PP

Salad, Entrée, Potato, Vegetable, Side Dish

Choice Of Two Each \$62.00 PP

Salad, Entrée, Potato, Vegetable, Side Dish (1 side dish)

Choice Of Three Entrée's \$75.00 PP

(2) Salad, (2) Potato, (2) Vegetable, (1) Side Dish

The Great American Cook-out: Sugar Tree Style

Price listed is Per Person (PP)

All prices listed are before taxes. Please add 11.3% (State: 5.3% and Local 6%) for tax.

Package 1: \$35.00 PP

- Hamburgers/Cheeseburgers
 - Bratwurst
- Chicken Breasts-Boneless
 - 3 Side Dishes

Package 2: \$ 35.00 PP

- Hamburgers/Cheeseburgers
 - Wieners
- Pork Chops-Boneless
 - 3 Side Dishes

Package 3: \$45.00 PP

- Steak
- Chicken Breast
- Italian Sausage
- 3 Side Dishes

-Vegan/Vegetarian/Gluten Free options available

-All appropriate condiments included

-Rolls and Butter, Chips, Bottled Water, Coffee, Lemonade, and Dessert included

Sides (for Cook-Out):

- Cowboy Baked Beans
- Homemade Potato Salad
 - Macaroni Salad
- Marinated Cucumber, Onions, and Tomato Salad
 - Italian Pasta Salad
- Cowboy Caviar with Tortilla Chips
 - Calico Beans
 - Chicken Salad
 - 3-Bean Salad
- Cranberry Jello Salad with Mandarin Oranges
 - Pistachio Salad
 - Fruit Salad
- Shrimp and Pasta Salad
- Strawberry Pretzel Salad
 - Blueberry Salad
- Frog Eye Salad (don't worry, it's not actual frog eyes 😊)
 - Jello with Fruit

Peak Season (May 1st-November 15th)

Sample Budget: (based on 26 people)

\$6500 rental fee (\$4736 taxed at 15.3% and \$1764 taxed at 5.3% = \$7,312.01)

Friday night: Soup/Sandwich/Salad Bar (\$20PP) = \$520 (taxed at 11.3% (\$58.76) = \$578.76)

Saturday lunch: Large Charcuterie Board (\$12 PP) = \$312 (taxed at 11.3% (\$35.26) = \$347.26)

Saturday dinner: Pasta Bar (\$40PP) = \$1040 (taxed at 11.3% (\$117.52) = \$1157.52)

Dessert: (\$15PP) = \$390 (taxed at 11.3% (\$44.07) = \$434.07)

Total: \$8,762 plus taxes (total with taxes \$9,829.62)

Sample Budget: (based on 26 people)

\$6500 rental fee (\$4736 taxed at 15.3% and \$1764 taxed at 5.3% = \$7,312.01)

Friday night: Baked Potato Bar (\$25PP) = \$650 (taxed at 11.3% (\$73.45) = \$723.45)

Saturday lunch: Hors d'oeuvres (\$20PP) = \$520 (taxed at 11.3% (\$58.76) = \$578.76)

Saturday night: Cook-Out (Package 1 or 2) (\$35PP) = \$910 (taxed at 11.3% (\$102.83) = \$1012.83)

Ice Cream Bar: (\$15PP) = \$390 (taxed at 11.3% (\$44.07) = \$434.07)

Total: \$8,970 plus taxes (total with taxes \$10,061.12)

Sample Budget: (based on 26 people)

\$6500 rental fee (\$4736 taxed at 15.3% and \$1764 taxed at 5.3% = \$7,312.01)

Friday night: Baked Potato Bar (\$25PP) = \$650 (taxed at 11.3% (\$73.45) = \$723.45)

Saturday lunch: Soup/Salad/Sandwiches (\$20PP) = \$520 (taxed at 11.3% (\$58.76) = \$578.76)

Saturday dinner: Pasta Bar (\$40PP) = \$1040 (taxed at 11.3% (\$117.52) = \$1157.52)

Dessert: (\$15PP) = \$390 (taxed at 11.3% (\$44.07) = \$434.07)

Total: \$9,100 plus taxes (total with taxes \$10,205.81)

Sample Budget: (based on 26 people)

\$6500 rental fee (\$4736 taxed at 15.3% and \$1764 taxed at 5.3% = \$7,312.01)

Friday night: Taco Bar (\$30PP) = \$780 (taxed at 11.3% (\$88.14) = \$868.14)

Saturday lunch: Large Charcuterie Board (\$12 PP) = \$312 (taxed at 11.3% (\$35.26) = \$347.26)

Saturday dinner: (3 entrée option) (\$75PP) = \$1950 (taxed at 11.3% (\$220.35) = \$2170.35)

Ice Cream Bar: (\$15PP) = \$390 (taxed at 11.3% (\$44.07) = \$434.07)

Total: \$9,932 plus taxes (total with taxes \$11,131.83)

Off- Peak Season (November 16th-April 30th)

Sample Budget: (based on 26 people)

\$5500 rental fee (\$4296 taxed at 15.3% and \$1204 taxed at 5.3% = \$6221.10)
Friday night: Soup/Sandwich/Salad Bar (\$20PP) = \$520 (taxed at 11.3% (\$58.76) = \$578.76)
Saturday lunch: Large Charcuterie Board (\$12 PP) = \$312 (taxed at 11.3% (\$35.26) = \$347.26)
Saturday dinner: Pasta Bar (\$40PP) = \$1040 (taxed at 11.3% (\$117.52) = \$1157.52)
Dessert: (\$15PP) = \$390 (taxed at 11.3% (\$44.07) = \$434.07)
Total: \$7,762 plus taxes (total with taxes \$8,738.71)

Sample Budget: (based on 26 people)

\$5500 rental fee (\$4296 taxed at 15.3% and \$1204 taxed at 5.3% = \$6221.10)
Friday night: Baked Potato Bar (\$25PP) = \$650 (taxed at 11.3% (\$73.45) = \$723.45)
Saturday lunch: Hors d'oeuvres (\$20PP) = \$520 (taxed at 11.3% (\$58.76) = \$578.76)
Saturday night: Cook-Out (Package 1 or 2) (\$35PP) = \$910 (taxed at 11.3% (\$102.83) = \$1012.83)
Ice Cream Bar: (\$15PP) = \$390 (taxed at 11.3% (\$44.07) = \$434.07)
Total: \$7,970 plus taxes (total with taxes \$8,970.21)

Sample Budget: (based on 26 people)

\$5500 rental fee (\$4296 taxed at 15.3% and \$1204 taxed at 5.3% = \$6221.10)
Friday night: Baked Potato Bar (\$25PP) = \$650 (taxed at 11.3% (\$73.45) = \$723.45)
Saturday lunch: Soup/Salad/Sandwiches (\$20PP) = \$520 (taxed at 11.3% (\$58.76) = \$578.76)
Saturday dinner: Pasta Bar (\$40PP) = \$1040 (taxed at 11.3% (\$117.52) = \$1157.52)
Dessert: (\$15PP) = \$390 (taxed at 11.3% (\$44.07) = \$434.07)
Total: \$8,100 plus taxes (total with taxes \$9,114.90)

Sample Budget: (based on 26 people)

\$5500 rental fee (\$4296 taxed at 15.3% and \$1204 taxed at 5.3% = \$6221.10)
Friday night: Taco Bar (\$30PP) = \$780 (taxed at 11.3% (\$88.14) = \$868.14)
Saturday lunch: Large Charcuterie Board (\$12 PP) = \$312 (taxed at 11.3% (\$35.26) = \$347.26)
Saturday dinner: (3 entrée option) (\$75PP) = \$1950 (taxed at 11.3% (\$220.35) = \$2170.35)
Ice Cream Bar: (\$15PP) = \$390 (taxed at 11.3% (\$44.07) = \$434.07)
Total: \$8,932 plus taxes (total with taxes \$10,040.92)

Here are a few photos that will give you an idea of how we can set up the dining room along with views of our ceremony space on our deck:



