

2019 Wedding Guide



All Ceremony Venues | \$500

Outdoor Chapel

This ceremony space offers a traditional outdoor touch that is surrounded by nature and borders Lake Huron making it anything but an ordinary setting. *Seating for 70+*

Martini Deck

Say “I Do” with spectacular views of Lake Huron in the background while surrounded by your friends, family and the beautiful landscape of Drummond Island. *Seating for 200+*

The Rock Golf Course

Make your special day a hole-in-one on the luxurious greens of The Rock’s championship golf course. *Seating for 200+*

Turtle Ridge Off Road Park

Love is a journey so start your happily ever after off the beaten path and onto the exhilarating trails of Turtle Ridge. Nothing will make your day more memorable than saying your vows at The Ridge. *Seating for 200+*

The Cedars Shooting Clays & Skeet

Celebrate your wedding ceremony at a location so unique your guests will be talking about it for years to come. *Seating for 200+*

Looking For Something Different?

Contact our wedding coordinator and let us make your special day one you will always remember.

21% service charge and 6% sales applies.



THE LODGE

Lower | \$109* - \$189

Rustic, log cabin style lodge rooms.

Upper Loft | \$129* - \$209

Includes open loft with bedroom.

** Off season rates. Two night minimum stay required. Rates based on minimum number of adults; additional adult fee is \$10/night.*

1 king or 2 queen beds in lower rooms

and 3 queens or 1 king & 1 queen in upper rooms.

COTTAGES & CABINS

Bayside Cabin | \$229* - \$405 and

Pond Cottage | \$179* - \$355

2 bedrooms with 3 queen beds and 2 baths.

Pond Cottage | \$229* - \$405

3 bedrooms with 2 queen beds, 2 twin beds and 3 baths.

Frohlich Cottage | \$229* - \$405

3 bedrooms with 3 queen beds and 2 baths.

McCarthy Cottage | \$229* - \$405

3 bedrooms with 2 queen beds, 1 Full bed, 1 twin bed and 3 baths.

Wright Cottage | \$279* - \$455

Secluded setting overlooking a private pond.

4 bedrooms with 4 queen beds and 4 baths.

Russell Cabin | \$254* - \$425

3 bedrooms with 3 queen beds, 3 twin murphy beds and 3 baths.

Eastwing | \$304* - \$480

Bunkhouse overlooking the bay offers 5 sets of queen bunk beds, king bed in the master bedroom and 3 bathrooms.

** Off season rates. Rates based on up to 2 adults/bedroom.*

Additional adult \$15/night, children under 18 sleep free.



Prices are per person and are subject to 21% service charge and 6% sales tax and minimum food charge.

RECEPTION VENUES

The Annex | \$500

A venue for small, intimate celebrations, The Annex provides a warm and comfortable, log cabin feel. Recent updates have been made, making this the perfect choice for up to 50 people.



Brooder House | \$1900 (includes chapel)

Our largest reception venue is nestled into a hill and offers views of Lake Huron for you and your guests to enjoy while celebrating. Fully renovated in 2017, The Brooder House seats 50-110 people comfortably.



Bayside & Lounge | \$1900 (includes Martini Deck)

A more intimate setting, Bayside and its Lounge will provide you with an ambiance unlike any other with breathtaking views and a fireplace to set the perfect mood for up to 110 people.



Tent | Call for Rates

For a guest list exceeding 110, our event staff will provide a tent next to one of our reception venue



Prices are per person and are subject to 21% service charge and 6% sales tax and minimum food charge.

REHEARSAL DINNER BUFFET MENU

Displays are designed for a maximum of sixty minutes of continuous service.

Dinners are available between 5 pm – 9 pm.

BARBEQUE BUFFET

Please select: **Two** entrées | \$33 **Three** entrées | \$38

GRILLED BRATWURST, sautéed peppers & onions

TEXAS BBQ PULLED PORK

GRILLED CHICKEN BREASTS

BBQ BABY BACK PORK RIBS

GRILLED SALMON, bbq glaze, crispy fried onions

SIDES

*Please select **two**:*

CAESAR SALAD

MIXED GREENS SALAD (choice of two dressings)

COLESLAW

GREEK PASTA SALAD

TRADITIONAL POTATO SALAD

SLICED WATERMELON

SEASONAL VEGETABLE

BAKED BEANS

CORN ON THE COB

ROASTED YUKON POTATOES

Prices are per person and are subject to 21% service charge and 6% sales tax and minimum food charge.

RECEPTION SPECIALTY PASSED HORS D'OEUVRES

Minimum order 25 pieces per item. Prices are per piece.

CHICKEN / PORK

CHICKEN SATAY, spicy peanut sauce | \$3

TRAVERSE CITY CHERRY CHICKEN SALAD, walnuts, mini filo cup | \$4

CRISPY PORK POTSTICKER, ginger soy glaze | \$3

MESQUITE CHICKEN QUESADILLA ROLL, southwest salsa | \$3

BREADED RAVIOLI, italian sausage, tomato aioli | \$4

BEEF / LAMB

MINI BEEF TACOS, cilantro crème | \$3

BBQ LOLLIPOP LAMB CHOPS, cherry bbq | \$5

MINI BEEF WELLINGTON | \$4

SEAFOOD

BACON WRAPPED SCALLOPS | \$4

COCONUT SHRIMP, mango dipping sauce | \$4

MINI CRAB CAKES, remoulade sauce | \$5

SHRIMP COCKTAIL, traditional cocktail sauce | \$5

SMOKED SALMON CROSTINI, lemon dill spread, pickled red onions | \$5

VEGETARIAN

ROASTED TOMATO BRUSCHETTA, basil, balsamic | \$3

THAI VEGETABLE SPRING ROLL, sweet chili sauce | \$3

SPANAKOPITA, spinach, feta cheese, filo dough | \$3

ANTIPASTA SKEWERS, mozzarella, sundried tomato, artichoke heart, kalamata | \$3

Prices are per person and are subject to 21% service charge and 6% sales tax and minimum food charge.

APPETIZER DISPLAYS

Based on sixty minutes of service. Prices are per person unless otherwise noted.

MEAT & CHEESE DISPLAY | \$9

sliced hard salami, kielbasa, prosciutto, spicy capicola, smoked cheddar cheese, fire-roasted peppers, olives, baguette crostini, gourmet crackers

VEGETABLE CRUDITÉS | \$6

raw crisp vegetables, roasted garlic hummus, creamy buttermilk ranch

FRESH-CUT SEASONAL FRUIT DISPLAY | \$7

seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce

CHEF ATTENDED ACTION STATIONS

Based on sixty minutes of service.

Action stations require an attendant; one per 100 guests at \$100.00 per attendant.

Prices are per person unless otherwise noted.

VIRGINIA SMOKED HAM, honey mustard | \$5

APPLEWOOD-SMOKED BACON-WRAPPED ROASTED PORK LOIN | \$8

sweet onion- raisin chutney

(Each pork loin accommodates 25 guests.)

ANDOUILLE SAUSAGE-STUFFED TURKEY BREAST | \$9

cajun remoulade, jalapeño – cheddar corn bread

(Each turkey breast accommodates 25 guests.)

HERBED – SEA SALT CRUSTED BEEF STRIP LOIN* | \$20

creamy horseradish, whole grain mustard, mini pretzel rolls

(Each strip loin accommodates 20 guests.)

GRILLED BEEF TENDERLOIN* | \$24

whipped boursin spread, classic sauce béarnaise, mini brioche rolls

(Each tenderloin accommodates 20 guests.)

Prices are per person and are subject to 21% service charge and 6% sales tax and minimum food charge.

DINNER BUFFET SERVICE: CLASSIC BUFFET

*Displays are designed for a maximum of sixty minutes of continuous service, minimum 50 guests.
Dinners are available between 5 pm – 9 pm.*

SALAD OPTIONS

Please select one for your guests:

GARDEN SALAD, tomato, english cucumbers, croutons, champagne vinaigrette

CLASSIC CAESAR SALAD, herb croutons, parmesan cheese, caesar dressing

MARTHA'S VINEYARD SALAD, blue cheese, almonds, raspberry vinaigrette *(add \$3.00)*

ENTRÉE

Select: **One** entrée | \$33 **Two** entrées | \$40 **Three** entrées | \$46

BEEF SHORT RIBS, red wine demi-glace

BEEF TENDERLOIN TIPS, garlic butter, forest mushrooms, bourbon demi-glace

CHICKEN PARMESAN, roasted tomato basil sauce

MICHIGAN CHERRY BOURBON GLAZED PORK LOIN, cherry demi-glace

BAKED BUTTER CRUMB WHITEFISH, lemon aioli

CEDAR SMOKED SALMON, cilantro rub, grilled pineapple relish

PASTA

Please select one for your guests:

MOSTACCIOLI RIGATONI,
roasted tomato basil sauce

FETTUCCINI CARBONARA,
carbonara cream sauce

PENNE, broccoli, cauliflower, carrot
and cheddar garlic cream sauce

Add:

grilled chicken | \$3

italian herb meatballs | \$3

garlic – herb shrimp | \$4

STARCH

Please select one for your guests:

CHEDDAR MASHED POTATOES

ROASTED YUKON GOLD POTATOES

ASIAGO SCALLOP POTATOES

RICE PILAF, quinoa, brown rice, white rice, wild rice

VEGETABLE

Please select one for your guests:

GREEN BEANS, peppers, onions, garlic butter

STEAMED VEGETABLE MEDLEY

ROASTED SWEET CORN ON THE COB,
whipped sweet butter

GARDEN CARROTS, maple butter

ROASTED ASPARAGUS *(add \$3.00)*

Prices are per person and are subject to 21% service charge and 6% sales tax and minimum food charge.

DINNER BUFFET SERVICE: PREMIUM BUFFET

Displays are designed for a maximum of sixty minutes of continuous service, minimum 50 guests.

Dinners are available between 5 pm – 9 pm.

All buffet dinner meal offerings are served with seasonally appropriate vegetables, dinner rolls and butter, freshly brewed coffee and hot tea.

SALAD OPTIONS

*Please select **one** for your guests:*

GARDEN SALAD, tomato, english cucumbers, croutons, champagne vinaigrette

CLASSIC CAESAR SALAD, herb croutons, parmesan, caesar dressing

MARTHA'S VINEYARD SALAD, blue cheese, almonds, raspberry vinaigrette *(add \$3.00)*

ENTRÉE

*Select: **One** entrée | \$3 **Two** entrées | \$41 **Three** entrées | \$48*

ASIAGO CHEESE-, MUSHROOM- AND SMOKED HAM-STUFFED CHICKEN BREAST

PORK TENDERLOIN MEDALLIONS, bourbon apple sauce, apple demi

CRAB-STUFFED FRESH LAKE HURON WHITEFISH, bechamel sauce

CORNBREAD-CRUSTED FRESH WALLEYE

CARVED PRIME NEW YORK STRIP LOIN, certified angus*

(This station requires a chef attendant per 100 guests at \$100.00 per attendant.)

PASTA

*Please select **one** for your guests:*

MOSTACCIOLI RIGATONI, roasted tomato basil sauce

FETTUCCHINI CARBONARA, carbonara cream sauce

PENNE, broccoli, cauliflower, carrot and cheddar garlic cream sauce

Add: grilled chicken | \$2 italian herb meatballs | \$3 garlic – herb shrimp | \$4

STARCH

*Please select **one** for your guests:*

CHEDDAR MASHED POTATOES

ROASTED YUKON GOLD POTATOES

ASIAGO SCALLOP POTATOES

RICE PILAF, quinoa, brown rice, white rice,
wild rice

VEGETABLE

*Please select **one** for your guests:*

GREEN BEANS, peppers, onions, garlic butter

STEAMED VEGETABLE MEDLEY

ROASTED SWEET CORN ON THE COB,
whipped sweet butter

GARDEN CARROTS, maple butter

ROASTED ASPARAGUS *(add \$3.00)*

Prices are per person and are subject to 21% service charge, 6% sales tax and minimum food charge.

PLATED DINNER: CLASSIC ENTRÉES

Dinners are available between 5 pm – 9 pm.

Available for a minimum of 30 guests and a maximum of 60 guests.

All plated dinner meal offerings are served with seasonally appropriate vegetables, dinner rolls and butter, freshly brewed coffee and hot tea.

FIRST COURSE

*Choose **one** selection from the following:*

SEASON'S BEST MIXED GREENS

sliced cucumber, baby tomato, italian vinaigrette

TASTE OF MICHIGAN SALAD

mixed baby greens, dried michigan cherries, candied walnuts, local riesling vinaigrette

HAND-TOSSED ROMAINE CAESAR SALAD

garlic –herb croutons, shaved parmesan, house-made caesar dressing (add \$3.00)

CLASSIC ENTRÉES | \$28

PORK TENDERLOIN MEDALLIONS, apple demi-glace

CHICKEN PICATTA, artichokes, lemon caper velouté

BAKED BUTTER CRUMB WHITEFISH, citrus aioli

GRILLED SALMON, lemon thyme beurre blanc

GRILLED NEW YORK STRIP STEAK, roasted mushrooms, red wine demi

STARCH

*Please select **one** for your guests:*

CHEDDAR MASHED POTATOES

ROASTED YUKON GOLD POTATOES

ASIAGO SCALLOP POTATOES

RICE PILAF, quinoa, brown rice, white rice,
wild rice

VEGETABLE

*Please select **one** for your guests:*

GREEN BEANS, peppers, onions, garlic butter

STEAMED VEGETABLE MEDLEY

ROASTED SWEET CORN ON THE COB,
whipped sweet butter

GARDEN CARROTS, maple butter

ROASTED ASPARAGUS (add \$3.00)

Prices are per person and are subject to 21% service charge, 6% sales tax and minimum food charge.

PLATED DINNER: PREMIUM ENTRÉES

Dinners are available between 5 pm – 9 pm. Available for a minimum of 30 guests and a maximum of 60 guests.

All plated dinner meal offerings are served with seasonally appropriate vegetables, dinner rolls and butter, freshly brewed coffee and hot tea.

FIRST COURSE

*Choose **one** selection from the following:*

SEASON'S BEST MIXED GREENS

sliced cucumber, baby tomato, italian tomato vinaigrette

TASTE OF MICHIGAN SALAD

mixed baby greens, dried michigan cherries, candied walnuts, local riesling vinaigrette

HAND-TOSSED ROMAINE CAESAR SALAD

garlic –herb croutons, shaved parmesan, house-made caesar dressing +3.00

CLASSIC ENTRÉES | \$32

ASIAGO CHEESE- MUSHROOM- AND SMOKED HAM-STUFFED CHICKEN BREAST

CRAB-STUFFED FRESH WHITEFISH, béchamel sauce

RACK OF LAMB, michigan cherry-mint demi

CHAR-GRILLED FILET MIGNON, stilton bleu cheese demi

12OZ PRIME RIB, au jus*

GRILLED PETITE FILET & SHRIMP DUET, herb butter, beurre blanc

GRILLED VEGETABLE STACK- marinated portobellos, grilled zucchini, squash, roasted peppers, balsamic glaze

STARCH

*Please select **one** for your guests:*

CHEDDAR MASHED POTATOES

ROASTED YUKON GOLD POTATOES

ASIAGO SCALLOP POTATOES

RICE PILAF, quinoa, brown rice, white rice, wild rice

PASTA

*Please select **one** for your guests:*

MOSTACCIOLI RIGATONI, roasted tomato basil sauce

FETTUCCINI CARBONARA, carbonara cream sauce

PENNE, broccoli cauliflower & carrot and cheddar garlic cream sauce

Add: grilled chicken | \$3 italian herb meatballs | \$3 garlic – herb shrimp | \$4

VEGETABLE

*Please select **one** for your guests:*

GREEN BEANS, peppers, onions, garlic butter

STEAMED VEGETABLE MEDLEY

ROASTED SWEET CORN ON THE COB, whipped sweet butter

GARDEN CARROTS, maple butter

ROASTED ASPARAGUS (add \$3.00)

Prices are per person and are subject to 21% service charge, 6% sales tax and minimum food charge.

STROLLING DINNER BUFFET STATIONS

*Choose a minimum of four items to build your own strolling reception buffet.
Based on sixty minutes of service.*

CHEF'S HEARTH-BAKED BREADS DISPLAY | \$7

spinach – artichoke dip, roasted garlic hummus, tapenade,
herbed chèvre, cured olives, pine nut pesto, whipped butter

MEZZE STATION | \$14

sliced hard salami, soppressata, prosciutto, spicy capicola, marinated fresh mozzarella,
herb-infused extra virgin olive oil, fire-roasted peppers, marinated artichokes, olives,
assorted pickled vegetables, focaccia, ciabatta, baguette crostini, gourmet crackers

ARTISANAL DISPLAY OF DOMESTIC BLOCK CHEESES | \$8

cheddar, swiss, peppered goat cheese, vermont blue, creamy brie, fresh grapes garnish,
hearth-baked breads, gourmet crackers

BRUSCHETTA DISPLAY | \$14

red wine – mushroom bruschetta, chèvre crostini
grilled pineapple – jalapeno, crostini
tomato – avocado, basil pomodoro, olive tapenade, grilled focaccia, flatbread crackers,
toasted sourdough, parmesan cheese, olive oil, aged balsamic vinegar

STIR-FRY ACTION | \$14

cashew chicken, peppers, onions, snap peas
mongolian style beef*, braised scallions, spicy citrus soy
classic vegetable stir-fry, asian vegetables, thai style sweet chili glaze
steamed jasmine rice, soy sauce, chinese to-go boxes, chopsticks

PASTA STATION | \$14

penne pasta, roasted garlic, spinach, artichokes, roasted peppers, extra virgin olive oil
cheese ravioli, tomato – basil arrabiata
potato gnocchi, brown butter, mixed wild mushrooms, sun-dried tomatoes, boursin cream, balsamic glaze
add chicken | \$3 add italian sausage | \$2

MASHED POTATO BAR | \$9

creamy yukon gold potatoes, maple sweet potatoes, roasted garlic, crispy bacon, chives,
boursin cheese, cheddar, red wine jus, candied pecans, whipped butter

ARTISAN SLIDER STATION | \$13

grilled short rib slider, boursin cheese, griddled brioche bun
pork slider, house brisket grind, grilled onion, aged cheddar cheese, brioche bun
pickles, ketchup, mustard, house-made potato chips

Prices are per person and are subject to 21% service charge and 6% sales tax.

SWEET FINALES

Displays are designed for a maximum of sixty minutes of continuous service, minimum 50 guests.

PLATED DESSERTS | \$6

NEW YORK STYLE CHEESECAKE, strawberry sauce, whipped cream

TIRAMISU, coffee infused ladyfingers, caramel sauce

TRIO DESSERT, raspberry almond shortbread, lemon coconut tart, chocolate mousse cup

SALTED CARAMEL TART, bourbon caramel sauce

LEMON CURD TART, raspberry sauce

CHOCOLATE FUDGE CAKE, whipped cream

DESSERT STATION

BITE SIZE DESSERT TABLE | \$6

mini pastries, assorted chocolate mousse cups, mini cookies, mini brownies

SWEET ENDINGS | \$11

chocolate-dipped strawberries, mini pastries, lemon bars, raspberry almond shortbread, cannoli, mini cookies and brownies

Prices are per person unless otherwise noted and are subject to 21% service charge and 6% sales tax.

LATE NIGHT SNACKS

Displays are designed for a maximum of sixty minutes of continuous service.

Prices are per person unless otherwise noted.

MUNCHIES | \$6

seasoned mixed nuts, house-made chips, pretzel sticks,
sour cream & onion dip, herbed mustard

FRENCH FRY STATION | \$7

beer battered french fries, sweet potato fries, tater tots, onion rings
ketchup, barbecue sauce, herb ranch dipping sauce

NACHO BAR | \$7

crisp mini tacos, tortilla chips, warm spiced queso, guacamole, jalapeño, sour cream, salsa
Make it a soft taco bar with seasoned ground beef, soft taco shells *(add \$3)*

CONEYS & SLIDERS | \$8

beef hot dogs, mini cheeseburgers, hamburgers, house-made potato chips
detroit style brick chili, ketchup, mustard

PIZZA BAR | \$8

pepperoni, cheese, vegetarian, meat lovers
bosco cheese-filled bread sticks, marinara, ranch dipping sauces

Prices are per person unless otherwise noted and are subject to 21% service charge and 6% sales tax.

ALCOHOLIC BEVERAGE PACKAGES

HOUSE BRANDS | \$25 per person

smirnoff vodka, bacardi rum, gordon's london gin, jose cuervo tequila, jim beam bourbon, budweiser, bud light, labatt blue, bells two-hearted, stella artois, salmon creek wines, and soft drinks

MEDIUM BRANDS | \$30 per person

absolute, captain morgan, tanqueray, canadian club, jack daniels, dewar's scotch, jameson, titos vodka. budweiser, bud light, labatt blue, bells two-hearted, stella artois, salmon creek wines, and soft drinks

PREMIUM BRANDS | \$40 per person

grey goose, bacardi gold, bombay sapphire, patron silver, crown royal, johnnie walker red budweiser, bud light, labatt blue, bells two-hearted, bell's seasonal, stella artois, salmon creek wines, and soft drinks

Includes up to 5 hours of bar service time.

add additional one hour of bar service time | \$5 per guest

add additional half hour of bar service time | \$3 per guest

CHAMPAGNE

What better time for a champagne toast?!

For the head table or all guests, you choose how many bottles.

HOUSE SWEET or DRY | \$30 per bottle

Valid state or federal issued ID required for the consumption of alcohol.

Prices are subject to 21% service charge and 6% sales tax.

HOSTED BAR SERVICE

FOUNTAIN SODA, ICED TEA, LEMONADE | \$1.75 per drink

DOMESTIC BEER | \$3.50 per drink

bud, bud lite, miller lite, miller genuine draft, labatt blue, labatt light, coors lite

PREMIUM BEER | \$4.50 per drink

corona, sam adams, stella artois, heineken, seasonal craft, guinness

HALF BARREL | request pricing

HOUSE BRANDS | \$4.75 per drink

smirnoff vodka, bacardi rum, gordon's london gin, jose cuervo tequila,
jim beam bourbon

MEDIUMS | \$5.25 per drink

absolute, captain morgan, canadian club, jack daniels, dewar's scotch, tanqueray,
seagram's extra smooth vodka

LIQUEURS | \$6.25 per drink

bailey's, bushmills, campari, di saronno, frangelico, grand marnier, kahlua, sambuca

PREMIUMS | \$7.00 per drink

grey goose, bacardi gold, bombay sapphire, johnnie walker red, patron silver, crown royal

HOUSE WINE | \$25 per bottle

salmon creek: merlot, cabernet, pinot noir, chardonnay, pinot grigio, white zinfandel

CASH BAR SERVICE

SODA, ICE TEA, LEMONADE | \$2 per drink

DOMESTIC BEER | \$3.75 per drink

bud, bud lite, miller lite, miller genuine draft, labatt blue, labatt nordic

PREMIUM BEER | \$4.75 per drink

corona, sam adams, stella artois, heineken, oberon, guinness

HOUSE BRANDS | \$5.00 per drink

smirnoff vodka, bacardi rum, gordon's london gin, jose cuervo tequila, jim beam bourbon, dewar's scotch

MEDIUMS | \$5.50 per drink

absolute, captain morgan, canadian club

PREMIUMS | \$7.25 per drink

grey goose, bacardi gold, bombay sapphire, johnnie walker red, patron silver, crown royal

Prices are subject to 21% service charge and 6% sales tax.

PREFERRED WEDDING VENDORS

Photographers

Rockhill Studio | 417-350-9855 | Newberry

Picture This | 906-248-2900 | Brimley

Mary Boike Photography | 906-748-1340 | Sault Ste. Marie

Root & Arrow | 906-322-2640 | Sault Ste. Marie

Fishers Fotos | 906-297-2101 | Detour Village

Photo Booths

Picture This | 906-248-2900 | Brimley

Root & Arrow | 906-322-2640 | Sault Ste. Marie

Strike a Pose | 906-484-1436 | Sault Ste. Marie

Happy Snappy Photo Booth | 231-753-8244 | Petoskey

DJ's & Live Music

On the Mark Entertainment | 906-440-4287 | Sault Ste Marie

Midnite Flyers | 989-781-1553 | serving all of MI

Pastry Chefs

It's a Piece of Cake | 906-440-2394 | Brimley

Florists

Darlene Skinner | 906-493-6812 | Drummond Island

DI Flower & Garden | 906-493-5507 | Drummond Island

Co-Ed Flowers | 906-632-2601 | Sault Ste. Marie

Hair Stylists

Hammer's Heads & Nails | 906-493-5171 | Drummond Island

Hilary Fountain | 906-322-2302 | Detour

PREFERRED WEDDING VENDORS continued

Nail Salons

Hammers Heads & Nails | 906-493-5171 | Drummond Island
Number 1 Nails | 906-635-9938 | Sault Ste. Marie, MI

Spa Services

Day Makers Salon & Day Spa | 906-632-0215 | Sault Ste. Marie

Officiants

Ann Guith | 906-493-6292 | Drummond Island
Rev Scott Danforth | 906-493-5233 | Drummond Island

Decorator

Darlene Skinner | 906-493-6812 | Drummond Island

Limousine Services

Soo Line Limo | 800-762-7844 | Sault Ste. Marie
Mackinac Shuttle & Limo Service | 231-539-7005 | Pellston

Alterations

Mary Bailey | 906-493-5203 | Drummond Island
Juanita Spohn | 906-440-7730 | Drummond Island

Pet Sitting

Beany Kahn | 906-493-6001 | Drummond Island

Transportation

Drummond Island Ferry | 906-322-5511 | Drummond Island
Delta Airlines | 800-225-2525
Chippewa Airport "CIU" | 1.0 Hour Drive | 906-495-5631
Pellston Airport "PLN" | 1.5 Hour Drive | 231-539-8423
Airport Hangar Office "DRM" | 906-493-5411 | Drummond Island