

Port Huron Elks Lodge 343

Wedding Guide



Venues

Book your wedding at the Elks Lodge 343 with beautiful options for both your ceremony and reception! Our facilities include picturesque views of our beautiful 18 hole golf course, ample parking on-site, and a skilled event staff ready to help you every step of the way.

Our event space options provide the perfect backdrop to your big day, all designed to make your wedding special, memorable and seamless from start to finish.

Ceremony

Our outdoor ceremony locations make the perfect backdrop to say *I do* during the Summer & Fall months! You can get married right on the golf course on hole 1 or 9 or in our new, beautiful covered Pavilion overlooking the golf course.

Capacity:

Pavilion- 60 (ceremony seating) | Hole 1 or 18- 60 (ceremony seating)

Reception

Whether you get married on site or not, our beautiful Grand Room offers the perfect option for your wedding reception. With a full wall of windows overlooking the course, a skilled event staff, ample parking, and a large variety of handcrafted menus to suit your taste- our Grand Room

If your guest list is a little smaller, we have options for that too! From our Pavilion in the warmer months to our Sylvie's Room, our more intimate options are just as elegant and refined.

Capacity;

Grand Room- 212 | Sylvies- 103 | Combined Rooms- 300 |

Pavilion- 100+

If you book your reception with us, we will waive the room rental fee for your bridal shower! Ask our event manager for more details, venue pricing, inclusions & available dates!



Wedding Packages

ALL PACKAGES INCLUDE:

6 hour room rental, soft drinks, coffee, hot tea, champagne toast for the head table, cake cutting and service, garden salad with dressing, warm rolls and butter and white or black linens.

CLASSIC:

This package includes:

4 hour standard open bar
Hors d'oeuvres (your choice of two)
Entree (your choice of two)
Pasta (your choice of one)
Starch (your choice of one)
Vegetable (your choice of one)

PREMIUM:

This package includes:

4 hour premium open bar
Hors d'oeuvres (your choice of two)
Entree (your choice of two)
Pasta (your choice of one)
Starch (your choice of one)
Vegetable (your choice of one)



Contact our event manager to discuss pricing!

All prices subject to a 20% gratuity and a 6% sales tax. If you choose to pay with credit or debit card, a 4% surcharge will be added to your total bill.

Entrees

CHICKEN PARMESAN

Crispy, oven-baked chicken breast topped with our signature heirloom tomato sauce, melted mozzarella, and a sprinkle of aged parmesan.

CHICKEN PICCATA

Tender sautéed chicken breast with artichokes, mushrooms, and capers in a silky lemon cream sauce.

MARRY ME CHICKEN

Juicy chicken breast simmered in a garlic parmesan cream sauce with sun-dried tomatoes.

SLOW ROASTED ANGUS SIRLOIN

Sliced, slow-roasted Angus sirloin served in its own savory au jus.

BOURBON BEEF TENDERLOIN TIPS

Tender beef medallions sautéed with caramelized onions and mushrooms in a rich bourbon glaze.

ITALIAN SAUSAGE *with roasted red peppers and onions*

Savory Italian sausage sautéed with sweet red peppers and onions for a bold, rustic flavor.

LEMON ENCRUSTED COD *market price*

Flaky cod fillet coated in zesty lemon pepper seasoning, perfectly baked for a light and flavorful finish.

SWEET AND SPICY SALMON *market price*

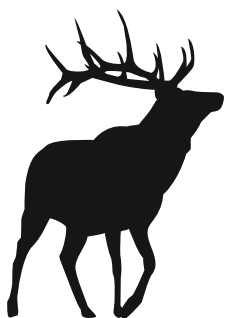
Cajun-spiced salmon filet glazed with sweet honey — a bold fusion of heat and sweetness.

PRIME RIB *market price*

Succulent, slow-roasted prime rib sliced to order and served with traditional au jus.

EGGPLANT PARMESAN

Golden fried eggplant layered with rich tomato sauce and melted mozzarella and parmesan cheeses — a comforting vegetarian classic.



Hors d'oeuvres

CHICKEN POT STICKERS

MINI CRAB CAKES

VEGGIE SPRING ROLLS

CHICKEN TENDERS *served with your choice of dipping sauces*

VEGETABLE & HUMMUS PLATTER

SPINACH & ARTICHOKE DIP *served with pita chips*

SEASONAL FRUIT PLATTER *available Spring/Summer*

BACON WRAPPED SCALLOPS *market price*

CHICKEN SATAY *market price*

SHRIMP COCKTAIL *market price*

Vegetables

GREEN BEAN ALMONDINE

Fresh green beans sautéed in butter with toasted almonds and a touch of lemon.

GLAZED BABY CARROTS

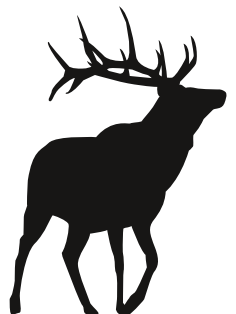
Sweet baby carrots slow roasted in a buttery brown sugar glaze.

CALIFORNIA BLEND

Crisp yet tender broccoli, cauliflower, and carrots, delicately steamed and finished with a touch of herb butter.

PRINCE CHARLES BLEND

A regal mix of baby carrots, whole green beans, and yellow wax beans, gently steamed and served with a light butter glaze.



Pasta

CHOOSE YOUR
PASTA:

BOWTIE
CAVATAPPI
PENNE
FETTUCCHINE

CHOOSE YOUR
SAUCE:

ALFREDO
PALOMINO *(tomato and cream)*
MARINARA
MEAT SAUCE
PESTO PRIMAVERA

BAKED LASAGNA: VEGETARIAN OR MEAT
(additional charge may apply)

Potato

AU GRATIN

Thinly sliced potatoes baked in a rich, creamy cheese sauce and topped with a golden, bubbly crust.

GARLIC PARSLEY REDSKIN POTATOES

Tender redskin potatoes tossed with fresh parsley and roasted garlic.

OVEN-ROASTED REDSKIN POTATOES

Crispy yet tender redskin potatoes, oven-roasted with olive oil and simple seasonings.

MASHED REDSKIN POTATOES

Creamy mashed redskin potatoes, whipped with butter and a touch of cream for a rustic, homestyle classic.

GARLIC MASHED POTATOES *served with gravy*

Fluffy garlic-infused mashed potatoes served with rich, savory brown gravy.



Late Night Snack

This option is not included in the wedding packages but can be added on for an additional charge.

CHEESE / PEPPERONI PIZZA *market price*

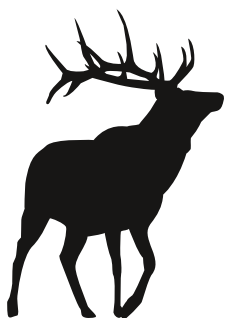
Our signature, house-made, handcrafted pizza with a golden, crispy crust, layered with zesty tomato sauce, melty mozzarella, and classic pepperoni—served pre-sliced.

NACHO BAR *\$5 per person*

A crowd-pleasing build-your-own nacho station featuring crunchy tortilla chips, warm queso, salsa, sour cream, jalapeños, and all your favorite fixings.

ASSORTED WRAPPED SANDWICHES *\$4 per person*

An assortment of fresh, handheld wraps—filled with a variety of deli meats, cheeses, crisp veggies, and flavorful spreads—individually packaged for self serving.



Bar Packages

HOUSE BAR :

House options of the following: Vodka, Rum, Spiced Rum, Gin, Whiskey, Tequila and Scotch.

Choice of two domestic beers on draft.

House wine options included: Cabernet Sauvignon, Merlot, Chardonnay, Moscato, White Zinfandel and Pino Grigio.

PREMIUM BAR :

Tito's Vodka, Bacardi Rum, Captain Morgan, Tanqueray Gin, Jack Daniels, Jim Beam, Canadian Club, Jose Cuervo Tequila and Dewar's Scotch.

Choice of one domestic and one premium draft.

House wine options included: Cabernet Sauvignon, Merlot, Chardonnay, Moscato, White Zinfandel and Pino Grigio.

BAR ADD - ONS

Upgrade to craft beer available (inquire for pricing)

Upgrade to seltzer available (inquire for pricing)

5 Hour Bar/+\$5 per person

6 Hour Bar/+\$8 per person

Champagne Toast/\$3 per person



Desserts

This option is not included in the wedding packages but can be added on for an additional charge.

C H E E S E C A K E

Options: New York, Cherry, Chocolate, Blueberry & Strawberry

B R O W N I E S

Options: Chocolate Brownies, Turtle Brownies and Peanut Butter Brownies

P I E S

Options: Apple, Cherry, Pumpkin and Pecan.

C O O K I E S

Options: M & M, Oatmeal Raisin, Chocolate Chip, Gingersnap, White Chocoalte Macadamia Nut

C A K E S

Options: Vanilla, Chocolate, Red Velvet & German Chocoalte

