

A soft-focus background featuring a large white wedding tent with visible structural ribs. In the lower-left foreground, a bouquet of white roses and peonies is partially visible. A white rectangular box is centered over the image, containing the text.

WEDDINGS

— AT THE DOUBLE JJ RESORT —

WEDDINGS AT THE DOUBLE JJ RESORT

SIMPLE. RUSTIC. ELEGANT.

We believe every love story is beautiful and deserves a perfect setting to mark the beginning of your lives together.

With 14 venues to choose from, 2,000 private acres of lakes, meadows, woods, gardens, golf courses, rustic barns, horses, and breathtaking scenery all four seasons of the year... there is more than one reason the Double JJ Resort is a top wedding destination.

Our culinary team, professional resort staff, and dedicated wedding planners look forward to helping you create a day that leaves you with wonderful, life-long memories.



PACKAGE 1

PRICES

Low Season (Jan, Feb, Mar & Nov)

Adults from \$112/person

Children \$ 53/child

Mid Season (Apr & Dec)

Adults from \$136/person

Children \$ 53/child

High Season (May, Jun, Jul, Aug, Sep & Oct)

Adults from \$159/person

Children \$ 53/child

Pricing of inclusive items are for weddings of 75+ guests. Please contact us for personalized proposals tailored to your preferences.



PLANNING

- On-Site Wedding Coordinator
- Reception Floor Plan Design
- Complimentary Menu Tasting for Two

CEREMONY

- One Venue of your Choice
- Rustic Wedding Arch for Ceremony
- Access to over 2,000-acres, including Sherwood Forest for Photos

RECEPTION

- Indoor Venue of your Choice
- Tables with White Linens and Chairs
- Rustic-Themed Centerpieces
- Dinnerware and Silverware
- Glass of Champagne for Wedding Party During Speeches
- Themed Buffet Meal with Coffee & Lemonade
- Cake Cutting and Plating Service

EXTRAS

- Use of Bridal Suite for **One** Night
- Use of Bonfire Pit with Starter Bundle of Wood
- Setup, Clean-up of Event Space(s)
- Complimentary Shuttle Service
- 23% Gratuity & Service Charge (included in package price)
- Complimentary Room Block (up to 10 rooms)

6% sales tax will be applied to the package total

PACKAGE 2

PRICES

Low Season (Jan, Feb, Mar & Nov)

Adults from \$142/person

Children \$ 53/child

Mid Season (Apr & Dec)

Adults from \$166/person

Children \$ 53/child

High Season (May, Jun, Jul, Aug, Sep & Oct)

Adults from \$189/person

Children \$ 53/child

Pricing of inclusive items are for weddings of 75+ guests. Please contact us for personalized proposals tailored to your preferences.



PLANNING

- On-Site Wedding Coordinator
- Reception Floor Plan Design
- Complimentary Menu Tasting for Two
- **Early Morning Access to Venues Day of Event**

REHEARSAL

- **2-hour Private use of Venue for Rehearsal**

CEREMONY

- Indoor Venue or your Choice
- Rustic Wedding Arch for Ceremony
- Access to over 2,000-acres, including Sherwood Forest, for Photos

RECEPTION

- Indoor or Outdoor Venue of your Choice
- Tables with White Linens and Chairs
- Rustic-Themed Centerpieces
- Dinnerware and Silverware
- One Glass of Champagne for Wedding Party for Speeches
- **2-Entree Meal with Coffee & Lemonade**
- Cake Serving and Plating Service

EXTRAS

- Use of Bridal Suite for **Two Nights**
- **Bottle of Champagne & Chocolates upon arrival in Bridal Suite**
- Use of Bonfire Pit with **Unlimited Firewood**
- Setup, Clean-up of Event Space(s)
- **Private Prep Suite for Bridal Party**
- Complimentary Shuttle Service
- 23% Gratuity & Service Charge (included in package price)
- Complimentary Room Block (up to 10 rooms)

6% sales tax will be applied to the package total

INDOOR VENUES

CHOOSE A VENUE THAT REFLECTS YOUR STYLE

WAGON WHEEL

- Located in the old ranch, quiet and secluded with a view of Big Wildcat Lake
- Massive redwood beam ceiling, cedar plank walls, and hardwood floors
- Features a built-in stage and built-in bar
- Max Capacity 150

CURLY HORSE AMERICAN BISTRO | LIMITED AVAILABILITY

- Breathtaking view overlooking the golf course & Carpenter Lake
- 2-story, floor-to-ceiling wood beam windows, attached deck seating
- Built-in bar & balcony (add-on fee)
- Max Capacity 125

MAVERICK

- Breathtaking ground-level view of the golf course & Carpenter Lake
- Fireplace, sliding doors with walkout to golf course & firepit
- Max Capacity 150

DANCEHALL

- Located in the Back Forty Town
- Cedar plank walls, hardwood floors, and fireplace
- Optional separator wall; can be combined with Jessie James room
- Three huge sliding barn doors for an open-air venue on warm days
- Max Capacity 200



Wagon Wheel



Curly Horse American Bistro



Maverick



Dancehall



Bridal Suite



Mustang



Curly Horse Balcony



Wild West

SMALLER SPACES

BRIDAL PARTY PRIVATE PREP SUITE

- Cedar plank walls set up with vanities, wall hooks for gowns & lounge area
- Perfect place for the bridal party to get ready | photo ops
- Connected to Dance Hall
- Max Capacity 30

MUSTANG

- 558 sq ft private room located above the Sundance restaurant
- Perfect for small gatherings
- Max Capacity 35

CURLY HORSE BALCONY

- Open balcony overlooking the Sundance restaurant
- Great space for small groups
- Max Capacity 40

WILD WEST

- Upper-level room overlooking the frontier & waterpark
- Great space for small groups
- Max Capacity 40

*Minimum 25 people. See a la carte pricing for add-ons & custom par setup. Prices do not include *23% service charge and 6% sales tax.*

**Service charge included in packages*

OUTDOOR VENUES

LET NATURE BE YOUR BACKDROP

WAGON WHEEL LAKEFRONT, PATIO & LAWN

- Located in the old ranch, this secluded site is a perfect location for a simple, rustic outdoor wedding
- 2-hour rental includes chairs, setup, and tear down and backup rain location
- Max Capacity 150

DANCE HALL LAWN (NORTH OR SOUTH) |

- Lush green lawn positioned near the Back Forty Dancehall with a rustic barn backdrop
- 2-hour rental includes chairs, setup and tear down and backup rain location
- Max Capacity 250 (South Lawn) | 300 (North Lawn)

MAVERICK LAWN

- A gorgeous view of the Thoroughbred Golf Course overlooking Carpenter Lake
- 2-hour rental includes chairs, setup and tear down and backup rain location
- Max Capacity 300

CORPORATE CORRAL

- Nestled on the edge of Thoroughbred Golf Course near the clubhouse, an intimate, partially-shaded setting
- 2-hour rental includes chairs, setup and tear down & backup rain location
- Max Capacity 75

GRAND VIEW COVERED PAVILION

- Beautiful covered location with Grand View Golf Course as the backdrop under an open-air wooden pavilion
- Full day rental includes picnic tables | Add on use of BBQ grill (including propane) for \$150
- Max Capacity 75

SHERWOOD FOREST

- Magical, secluded location in the Sherwood Forest with several site options
- 2-hour rental set up and tear down
- Max Capacity 250

*Min 25 people. See a la carte pricing for add-ons. Prices do not include *23% service charge and 6% sales tax. *Service charge included in packages.*



Dancehall Lawn



Wagon Wheel Beachfront



Corporate Corral



Grand View Pavillion



Maverick Lawn

THEMED BUFFET CHOICES

PACKAGE 1

Choose one buffet option. Includes coffee and lemonade

Pizza – Freshly baked assorted pizzas, herb cheese breadsticks with marinara, and your choice of a mixed green or Caesar salad.

Southwest – Seasoned ground beef and chicken served with flour and corn tortillas, Elote-style street corn, Spanish rice, and refried beans. Includes a fresh assortment of toppings: diced tomatoes, shredded leaf lettuce, diced red onion, avocado, jalapeños, pico de gallo, shredded cheese, sour cream, tortilla chips, and salsa.

Italiano – Three-cheese tortellini, penne pasta with house-made Alfredo sauce, garden marinara, chicken parmigiana, ricotta meatballs, and roasted fresh vegetables. Served with your choice of a Caesar or garden salad, rustic bread, and shaved Parmesan.

PREMIUM THEMED BUFFET

(Additional \$15 per person) includes coffee and lemonade

Ribs & Chicken – Featuring our famous slow-roasted pork spareribs smothered in BBQ sauce, herb-grilled chicken breast, your choice of baked potato or garlic redskin mashed potatoes, fresh seasonal vegetables, western baked beans, a fresh garden salad, and bakery rolls.

BBQ Pig Roast – Fire-roasted pig served with potato salad, sweet Hawaiian buns, house-made coleslaw, artisan mac and cheese, fresh seasonal vegetables, cornbread, and western baked beans. Hamburgers and hot dogs available for an additional cost.

Steak Dinner – Includes a 10 oz Certified Angus Sirloin steak, baked potato with sour cream and butter or garlic redskin mashed potatoes, corn on the cob, mixed green salad with assorted dressings, and dinner rolls. *Substitute your sirloin for Ribeye, New York Strip, Filet Mignon, or Lobster Tail at current market price.*

Minimum 25 guests. Buffets are full service and include catering staff, equipment, plates and clean-up. Customized menus available upon request. 23% service fee applies to à la carte pricing; included in package



CLASSIC DINNER BUFFET

PACKAGE 2

Choose two entrees, one salad, one vegetable, and one starch. Includes rolls, coffee and lemonade.

ENTRÉES | CHOOSE TWO

Beef Bourguignon – Beef braised in red wine, beef stock, and root vegetables.

Char-Grilled Chicken Breast – Served with your choice of citrus-thyme cream sauce, chimichurri, or creamy pesto.

BBQ Spareribs – St. Louis-style ribs, seasoned, slowly smoked, and slathered in BBQ sauce.

Seared Pork Loin – Hard-seared and slow-roasted, glazed with a Michigan cherry chutney.

Cedar Plank Salmon – Oven-roasted with a miso-honey glaze.

Roasted Prime Rib – *Current market price + \$100 carving fee.

Pasta Selection

Choose one of each:

Main: Grilled Chicken, Breaded Chicken, or Meatballs and Roasted Fresh Vegetables.

Sauces: Marsala, Alfredo or Parmigiana, Bolognese, Marinara, or Creamy Pesto.

Pasta: Penne, Cavatappi, Fettuccine, or Tri-Colored Tortellini.

SALADS | CHOOSE ONE

Mixed Greens – Fresh romaine and spring mix, cucumber, cherry tomato, croutons, and a variety of dressings.

Wedge Salad – Crisp iceberg lettuce, blue cheese crumbles, cherry tomato, bacon, and blue cheese dressing.

Caesar Salad – Chopped romaine, fresh Parmesan, cherry tomato, and croutons tossed in house-made Caesar dressing.

VEGETABLE | CHOOSE ONE

Brussel Sprouts

Roasted Broccolini

Green Beans

Corn on the Cob

Honey Roasted Carrots

Roasted Fresh Vegetables

Steamed Broccoli

Grilled Romanesco

Baked Tomato and Goat Cheese

STARCH | CHOOSE ONE

Garlic Redskin Mashed Potatoes

Loaded Mashed Potatoes

Baked Potato

Roasted Redskin Potatoes

Baked Cheddar Mac and Cheese

Long Grain Wild Rice Pilaf

Pasta Salad

Potato Salad

ADDITIONAL SIDES | \$3.95 PER PERSON

Minimum 25 guests. Buffets are full-service and include catering staff, equipment, plates and clean-up. Customized menus available upon request. 23% service fee applies à la carte pricing; included in package

STARTERS & SNACKS

Package add-ons or à la carte pricing

Serving Size: 50 Guests

Whitefish Crostini | \$225

Smoked whitefish dip on a baguette, topped with fresh scallions

Bruschetta | \$150

Fresh tomatoes, red onions, balsamic vinegar, and basil on a baguette

Seasonal Fresh Fruit | \$175

Assorted fresh-cut fruit with dipping sauces

Fresh Vegetable Crudité | \$175

Assorted fresh vegetables with dipping sauces

Bacon-Wrapped Beef Tips | \$235

Bacon-wrapped sirloin with dipping sauces

Cheese and Cracker Display | \$200

Domestic and imported cheeses with assorted crackers

Maryland Lump Crab Cakes | \$250

Crab cakes served with caper remoulade



STARTERS & SNACKS

Continued...

Sausage-Stuffed Mushrooms | \$205

Ground fennel, roasted tomato, goat cheese, and herb sausage stuffed into mushroom caps

Spinach & Artichoke Dip | \$175

House-made spinach dip served with pita chips

Shrimp Cocktail | \$250

Jumbo shrimp served with cocktail sauce

Charcuterie Board | \$250

Domestic and imported cured meats and cheeses with vegetables, dried fruit, and assorted jams

Smoked Salmon Board | \$250

Smoked salmon lox with fresh tomato, lemon crème fraîche, capers, diced onion, and hard-boiled egg

Sliders – Angus Beef or Nashville Hot Chicken | \$200

Choice of Certified Angus beef sliders with bacon and cheddar, or Nashville Hot Chicken sliders with ranch slaw and pickles. Both served on Hawaiian rolls

Caprese Skewers | \$175

Fresh Ciliegine mozzarella and cherry tomato skewers with fresh basil and balsamic reduction

Meatballs – BBQ, Swedish, Sweet & Sour, or Spicy | \$205

Flavor-packed meatballs served in your choice of sauce

Goat Cheese & Mushroom Crostini | \$200

Goat cheese spread with sautéed fresh mushrooms and fig jam on a baguette

Mediterranean Hummus Display | \$200

Traditional and red pepper hummus with grilled seasonal vegetables, pita chips, and flatbreads





Where happily ever after begins...

DOUBLE JJ RESORT | 5900 WATER RD | ROTHBURY, MI | 231.894.3914 | SALES@DOUBLEJJ.COM |
WWW.DOUBLEJJ.COM/WEDDINGS