



INN AT
BAY HARBOR

AUTOGRAPH COLLECTION®
HOTELS

BREAKFAST

PLATED BREAKFAST

Served with Sliced Fruit, freshly brewed Starbucks® Regular & Decaf Coffee and assorted TAZO® Teas

TRADITIONAL FRENCH TOAST · 12

CINNAMON SWIRL FRENCH TOAST · 12

SPECIALTY WAFFLE · 15

Your choice of Banana Walnut, Blueberry, Chocolate Chip, Decadent Strawberry or Double Chocolate Chip

SPECIALTY PANCAKE · 15

Your Choice of Banana Walnut, Blueberry, Chocolate Chip, Decadent Strawberry or Double Chocolate Chip

TRIPLE STACK BUTTERMILK PANCAKES · 12

Served with Maple Syrup | Whipped Cream available upon request

GOLDEN BELGIUM WAFFLE · 16

Served with Maple Syrup | Whipped Cream available upon request

CLASSIC EGGS BENEDICT · 18

English Muffin, Poached Egg, Canadian Bacon with a Hollandaise Sauce

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BREAKFAST

BOX BREAKFAST

Served with a Piece of Whole Fruit, individual Yogurt and Bottled Water

BREAKFAST SANDWICH · 18

Choice of Bacon, Ham, or Sausage with Egg & Cheese

BAGEL · 16

Served with Whipped Cream Cheese

MUFFIN · 13

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BREAKFAST

CONTINENTAL BREAKFAST

BAY HARBOR EXPRESS · 15

Sliced Breakfast Breads with Butter, Cinnamon, Sugar, Peanut Butter, and local Fruit Preserves

Fresh Fruits & Berries

freshly brewed Starbucks® Regular & Decaf Coffee

assorted TAZO® Teas

Orange, Apple, and Cranberry Juices

BAY HARBOR EXECUTIVE · 18

Sliced Breakfast Breads with Butter, Cinnamon, Sugar, Peanut Butter, and local Fruit Preserves

Fresh Fruits & Berries

Yogurt Parfaits

Kellogg's® Cereals & Chilled Milk

Oatmeal with Dried Fruit, Nuts, and Brown Sugar

freshly brewed Starbucks® Regular & Decaf Coffee

assorted TAZO® Teas

Orange, Apple, and Cranberry Juices

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BREAKFAST

BUFFET

*Served with Scrambled Eggs, chilled Orange Juice, Fresh Fruit & Berries,
freshly brewed Starbucks® Regular & Decaf Coffee, assorted TAZO® Teas*

CREATE YOUR OWN · 25

CHOOSE TWO

Bacon, Sausage, Canadian Bacon, Ham or Turkey Sausage

CHOOSE ONE

Breakfast Potatoes, Herb Roasted Red Skin Potatoes or Hash Browns

CHOOSE THREE

*Danish Pastries, Scones, Biscuits, Bagels, assorted Muffins, Cinnamon Rolls,
Sweet Breads, Cranberry Walnut Loaf or Sliced Breakfast Breads*

CHOOSE ONE

Oatmeal, Kellogg's® Cereals & Chilled Milk or Yogurt Parfaits

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BREAKFAST

ENHANCEMENTS

SALMON LOX MINI BAGELS	· 9
SLICED BREAKFAST BREADS	· 3
ASSORTED BAGELS	· 4
<i>with Cream Cheese</i>	
BREAKFAST SANDWICH	· 7
<i>Ham & Fontina Cheese</i>	
EGG & CHEESE ENGLISH MUFFINS	· 5
BISCUITS & GRAVY	· 4
CINNAMON ROLL	· 3
COFFEE CAKE	· 3
FRESHLY SQUEEZED ORANGE JUICE	· 8
HAM, EGG & CHEESE ENGLISH MUFFINS	· 6
HARD BOILED EGG	· 4
KELLOGG® CEREALS	· 3
<i>with Chilled Milk</i>	
OATMEAL	· 4
<i>with Dried Fruits, Nuts and Brown Sugar</i>	

(continued on next page)

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BREAKFAST

ENHANCEMENTS

YOGURT PARFAIT	· 4
PLATH'S CANADIAN BACON	· 4
PLATH'S BACON	· 5
SCRAMBLED EGGS	· 3
HASH BROWNS	· 3
HERB ROASTED RED SKIN POTATOES	· 3
PLATH'S SAUSAGE	· 4
SCRAMBLED EGG WHITES	· 5
<i>with Roasted Tomatoes & Spinach</i>	
ASSORTED BOTTLED JUICES	· 3
ASSORTED COCA COLA® PRODUCTS	· 3
BOTTLED WATERS	· 3
GRANOLA BARS	· 3
ASSORTED GREEK YOGURTS	· 6
MIMOSA	· 6
BLOODY MARY	· 8

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BREAKS

MORNING

EYE OPENER · 16

ASSORTED KIND® BARS

CARAMEL APPLE WEDGES

MINI DOUGHNUT HOLES & COFFEE CAKES

STARBUCKS® COFFEE

freshly brewed, Regular & Decaf

TAZO® TEAS

assorted selections

HEALTH KICK · 16

FRUIT SKEWERS

CRUDITÉ

with Dip

PITA CHIPS

with Hummus

ASSORTED KIND® BARS

YOGURT COVERED RAISINS

STARBUCKS® COFFEE

freshly brewed, Regular & Decaf

TAZO® TEAS

assorted selections

BAY HARBOR BAKERY · 9

ASSORTED MUFFINS, SCONES & DANISH PASTRIES

STARBUCKS® COFFEE

freshly brewed, Regular & Decaf

TAZO® TEAS

assorted selections

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BREAKS

AFTERNOON

SWEET & SALTY · 13

ASSORTED COOKIES

FUDGE BROWNIES

CANDY BARS

MIXED NUTS

OREOS

STARBUCKS® COFFEE

freshly brewed, Regular & Decaf

TAZO® TEAS

assorted selections

SOUTH OF THE BORDER · 12

TORTILLA CHIPS

with Salsa, Guacamole, and warm Queso Dip

CINNAMON & SUGAR CRISPY PITA CHIPS

with Caramel Dip

STARBUCKS® COFFEE

freshly brewed, Regular & Decaf

TAZO® TEAS

assorted selections

(continued on next page)

BREAKS

AFTERNOON

RE-ENERGIZE YOUR HEALTH · 14

CELERY STICKS

with Peanut Butter

WHOLE FRUIT

PITA CHIPS

with Hummus

TRAIL MIX

STARBUCKS® COFFEE

freshly brewed, Regular & Decaf

TAZO® TEAS

assorted selections

ARTESIAN CHEESE · 19

DOMESTIC & IMPORTED CHEESES

SEASONAL FRESH BERRIES

TOASTED CROSTINI

LOCAL FRUIT MARMALADE & PRESERVATIVES

STARBUCKS® COFFEE

freshly brewed, Regular & Decaf

TAZO® TEAS

assorted selections

(continued on next page)

BREAKS

AFTERNOON

ISN'T IT SUNDAE · 13

MICHIGAN MADE ICE CREAM

Vanilla & Chocolate with assorted toppings

ICE CREAM BARS

ROOT BEER FLOATS

STARBUCKS® COFFEE

freshly brewed, Regular & Decaf

TAZO® TEAS

assorted selections

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BREAKS

ENHANCEMENTS

ILLY BY ISSIMO ESPRESSO ENERGY DRINKS · 4

NAKED JUICE · 4

FRUIT SMOOTHIES (8oz.) · 4

ASSORTED LARGE CANDY BARS · 4

CARAMEL APPLE WEDGES · 5

DOMESTIC CHEESE & CRACKERS · 8

CHIPS & SALSA · 4

COFFEE CAKE · 4

CRUDITÉ · 4

with Garden Dip

FRUIT KABOBS · 5

HARD BOILED EGGS (2) · 3

KETTLE CHIPS · 4

with Garden Dip

LEMON BARS · 3

TORTILLA CHIPS · 5

with Nacho Cheese & Salsa

PITA CHIPS WITH HUMMUS · 4

SUNFLOWER SEEDS · 3

TORTILLA CHIPS · 7

with warm Spinach & Artichoke Dip

(continued on next page)

BREAKS

ENHANCEMENTS

YOGURT COVERED RAISINS · 4

COOKIES & BROWNIES · 30

One Dozen, assorted

COOKIES · 28

One Dozen, assorted

BROWNIES · 30

One Dozen

CHOCOLATE COVERED STRAWBERRIES · 26

One Dozen

FRUIT YOGURT · 3

PRETZELS · 3

Individual Bag

POTATO CHIPS · 3

Individual Bag

WHOLE FRUIT · 2

GRANOLA BAR · 3

ICE CREAM BAR · 4

POWER BAR · 3

MIXED NUTS · 18

One Pound

JUICES · 3

assorted Bottles

COCA COLA® PRODUCTS · 3

assorted

BOTTLED WATER · 3

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BREAKS

CONTINUOUS BREAK PACKAGE · 35

*With unlimited, all-day beverage service including assorted Soft Drinks, Bottled Water,
freshly brewed Starbucks® Regular & Decaf Coffee, assorted TAZO® Teas*

MORNING BREAK

— CHOOSE THREE —

Sliced Seasonal Fruits & Berries
Chilled Orange, Apple, and Cranberry Juices
Kellogg's® Cereals & Chilled Milk
Oatmeal with Dried Fruit, Nuts, and Brown Sugar
assorted Breakfast Sandwiches
Bagels with Whipped Cream Cheese
Cranberry Walnut Loaf with Sweet Butter

MORNING BREAK

— CHOOSE THREE —

Fruit Kabobs
assorted Cookies
Brownies
Ice Cream Bars
Large Candy Bars
Lemon Bars
Tortilla Chips with Nacho Cheese & Salsa

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BREAKS

HALF DAY BREAK BUILDER · 35

— 4 Hours —

COLD BEVERAGES · 8

assorted Soft Drinks, and Bottled Waters

HOT & COLD BEVERAGES · 13

*freshly brewed Starbucks® Regular & Decaf Coffee,
assorted TAZO® Teas, Soft Drinks, and Bottled Waters*

FULL DAY BREAK BUILDER · 35

— 8 Hours —

COLD BEVERAGES · 11

assorted Soft Drinks and Bottled Waters

HOT & COLD BEVERAGES · 17

*freshly brewed Starbucks® Regular & Decaf Coffee,
assorted TAZO® Teas, Soft Drinks, and Bottled Waters*

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LUNCH

CHILLED PLATED LUNCH

*Served with Potato Chips, Dill Pickle, Chef's Choice of Dessert,
Iced Tea, freshly brewed Starbucks® Regular & Decaf Coffees*

GRILLED CHICKEN CAESAR SALAD · 16

*Hearts of Romaine, Grilled Chicken, Tomatoes, Toasted Croutons,
Fresh Parmesan, and Roasted Garlic Caesar Dressing*

PEPPERED TURKEY CLUB · 17

*Thinly Sliced Turkey Breast with Shredded Lettuce, Sliced Tomato, Bacon,
and Curry Avocado Mayonnaise — on Wheat Berry Bread*

ROAST BEEF · 16

*Carved Roast Beef with Swiss, Horseradish Mayonnaise,
Leaf Lettuce, and Onions — on Ciabatta Bread*

CAPRESE SANDWICH · 16

Tomatoes, Pesto, Basil, and Mozzarella Cheese — on Panini Ciabatta

CUCUMBER, TOMATO & AVOCADO SANDWICH · 14

Lettuce, Cucumber, Tomato, and Avocado — on Wheat Berry Bread

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LUNCH

PLATED LUNCH

Served with Luncheon Rolls, Fresh Mixed Greens with Cucumber, Tomatoes, Red Onion, Carrots, and assorted Dressings, Chef's Choice of Vegetable and Starch, Chef's Choice of Dessert, Iced Tea, freshly brewed Starbucks® Regular & Decaf Coffees

PENNE PASTA PRIMAVERA · 22

Served with Alfredo Sauce and Parmesan Cheese

+ CHICKEN · 4

PARMESAN ENCRUSTED CHICKEN · 26

Served with a Pesto Cream Sauce

CHICKEN MARSALA · 26

Sautéed with Marsala Wine Sauce

ROASTED CHICKEN BREAST · 26

Served with Herb Butter Jus

TOURNEDOS OF BEEF · 32

Served with a Red Wine Reduction

GRILLED SALMON · 29

Served with Mango Salsa

SAUTEED SALMON · 28

Served with Beurre Blanc

ROSEMARY THYME ROASTED PORK LOIN · 27

Served with Maple Mustard Sauce

ROASTED STUFFED PORTOBELLO MUSHROOM · 25

Served with Insalata and a Balsamic Reduction

QUINOA STIR FRY · 25

Served with Coconut Curry Sauce

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LUNCH

BOX LUNCH

*All Wraps Served with individual Bag of Great Lakes Kettle Chips,
Chef's Coleslaw, Piece of Whole Fruit, Sweet Treat and Bottled Water*

GRAND TRAVERSE · 18

Cherry Chicken Salad

ZESTY VEGGIE · 18

Leaf Lettuce, Green Peppers, Cucumbers, Banana Peppers, Onions, and Zesty Sauce

TURKEY CLUB · 18

Pepper Turkey with Swiss Cheese, Lettuce, Bacon, and Avocado Curry Mayo

HAM & GOUDA · 18

Ham with Gouda Cheese, Spinach, and Caramelized Onion Honey Mustard

ROAST BEEF · 18

Carved Roast Beef with Swiss Cheese, Lettuce, and Horseradish Aioli

TUNA SALAD · 18

Tuna Salad with Cheddar Cheese, Lettuce, and Tomatoes

TURKEY · 18

Pepper Turkey with Provolone Cheese, Spinach, Tomatoes, and Basil Aioli

DELUXE ITALIAN · 20

Ham and Salami with Provolone Cheese, Shredded Lettuce, Onion, and Sweet Italian Dressing

CALIFORNIA CHICKEN · 20

Grilled Chicken with Bacon, Lettuce, Tomato, and Avocado Aioli

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LUNCH

FLAVOR OF ASIA BUFFET · 32

Red Cabbage & Broccoli Coleslaw with Sesame Ginger Dressing

Coconut Lemon Bars

Iced Tea, freshly brewed Starbucks® Regular & Decaf Coffees, and assorted TAZO® Teas

EGG DROP SOUP

VEGETARIAN SPRING ROLLS

with Sweet Chili Sauce

GENERAL TSO CHICKEN

BEEF TERIYAKI

VEGETABLE LO MEIN

STEAMED WHITE RICE OR FRIED RICE

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LUNCH

BBQ BUFFET · 32

Served with Sweet Cornbread

Fresh Mixed Greens with Cucumber, Tomatoes, Red Onion, Carrots, and assorted Dressings

Strawberry Shortcake & Cherry Pie

Iced Tea, freshly brewed Starbucks® Regular & Decaf Coffees, and assorted TAZO® Teas

BBQ PULLED PORK & HONEY BBQ CHICKEN

with Rolls

MACARONI & CHEESE

POTATO WEDGES

CORN ON THE COB

WATERMELON

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LUNCH

HOMESTYLE BUFFET · 32

Served with Lunch Rolls

Fresh Mixed Greens with Cucumber, Tomatoes, Red Onion, Carrots, and assorted Dressings

Flourless Chocolate Cake & Key Lime Pie

Iced Tea, freshly brewed Starbucks® Regular & Decaf Coffees, and assorted TAZO® Teas

HOUSE-MADE MEATLOAF WITH PLATH'S BACON

SOUTHERN FRIED CHICKEN

CHEESY COUNTRY POTATO HASH

GREEN BEAN & PETITE CARROT MEDLEY

COLD PASTA SALAD

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LUNCH

FIESTA BUFFET · 30

Served with Tortilla Chips & Guacamole, and Warm Queso Dip

Chopped Romaine with Cucumbers, Tomatoes, Red Onion, Diced Peppers, and Southwestern Ranch Dressing

Cinnamon & Sugar Crispy Pita Chips with Caramel Dip

Iced Tea, freshly brewed Starbucks® Regular & Decaf Coffees, and assorted TAZO® Teas

MARINATED GRILLED CHICKEN

SPICED GROUND BEEF

BLACK BEAN & CORN SALSA

CILANTRO LIME RICE

SOFT & HARD TACO SHELLS

with Lettuce, Shredded Jack Cheese, Sour Cream, Jalapeños, Onions, and Pico de Gallo

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LUNCH

ITALIAN BUFFET · 32

Served with Crusty Garlic Bread

Chopped Romaine Hearts with Toasted Croutons, Fresh Parmesan, and Caesar Dressing

Cheesecake, Tiramisu

Iced Tea, freshly brewed Starbucks® Regular & Decaf Coffees, and assorted TAZO® Teas

FRESH TOMATO & MOZZARELLA

with Balsamic Glaze

PASTA PRIMAVERA

with Alfredo Sauce

PARMESAN ENCRUSTED CHICKEN

with Basil Pesto

OVEN BAKED BEEF MEATBALLS

with Marinara Sauce

SAUTEED GREEN & YELLOW SQUASH

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LUNCH

SOUP & SANDWICH BUFFET · 25

Served with Luncheon Rolls

Fresh Mixed Greens with Cucumber, Tomatoes, Red Onion, Carrots, and assorted Dressings

Chef's Choice of Dessert

Iced Tea, freshly brewed Starbucks® Regular & Decaf Coffees, and assorted TAZO® Teas

SANDWICHES

— CHOOSE THREE —

Black Forrest Hickory Smoked Ham and Fontina Cheese

Deluxe Italian

Cherry Chicken Salad

Turkey Breast with Cranberries

Tuna Salad Croissant

Deluxe Roast Beef with Swiss Cheese, Lettuce, and Horseradish Aioli

Turkey and Avocado Wrap with Roasted Pepper Hummus

HOUSE MADE SOUPS

— CHOOSE TWO —

Chicken Noodle

Tomato Basil

Creamy Potato

Creamy Broccoli & Cheddar

Chicken & Rice

Vegetable

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LUNCH

DELI BOARD DELIGHT BUFFET · 28

Served with Luncheon Rolls

Fresh Mixed Greens with Cucumber, Tomatoes, Red Onion, Carrots, and assorted Dressings

Chef's Choice of Dessert

Iced Tea, freshly brewed Starbucks® Regular & Decaf Coffees, and assorted TAZO® Teas

SLICED TURKEY, HAM, SALAMI & ROAST BEEF

TUNA SALAD

CREAMY COLE SLAW

SWISS, CHEDDAR & AMERICAN CHEESES

POTATO CHIPS

*with Tomatoes, Sliced Onion, Lettuce, Crunchy Sweet Gherkins, Banana Peppers,
Basil Aioli, Deli Sauce, and Dijon Mustard*

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DINNER

PLATED DINNER

Served with Dinner Rolls

Fresh Mixed Greens with Cucumber, Tomatoes, Red Onion, Carrots, and assorted Dressings

Choice of Vegetable and Starch

Chef's Choice of Dessert

Iced Tea, freshly brewed Starbucks® Regular & Decaf Coffees

AIRLINE CHICKEN BREAST · 30

with Basil Pistou

LOBSTER TAIL · 48

with Lemon Herb Compound Butter

BLACKENED SALMON · 38

with Pineapple Mango Relish

SAUTEED SALMON · 38

with Beurre Blanc

HERB-ENCRUSTED WHITEFISH · 36

LOCAL LAKE MICHIGAN WHITEFISH · MARKET PRICE

CHICKEN MARSALA · 32

BOURSIN & SPINACH PORK ROULADE · 31

ROSEMARY THYME ROASTED PORK LOIN · 34

with Maple Mustard Sauce

SHRIMP SKEWERS · 34

with Lemon Saffron Creme

(continued on next page)

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DINNER

PLATED DINNER

Served with Dinner Rolls

Fresh Mixed Greens with Cucumber, Tomatoes, Red Onion, Carrots, and assorted Dressings

Choice of Vegetable and Starch

Chef's Choice of Dessert

Iced Tea, freshly brewed Starbucks® Regular & Decaf Coffees

8oz. FILET · 48

with a Port Demi

14oz. DELMONICO STEAK · 44

with Zip Sauce

TENDERLOIN BEEF MEDALLIONS · 44

with a Port Demi

ROASTED STUFFED PEPPER · 29

with Choice of Starch

LINGUINI PRIMAVERA · 29

with Edamame Pesto

QUINOA STIR FRY · 30

with Coconut Curry Sauce

STARCH OPTIONS

*Garlic Whipped Potatoes, Roasted Red Skin Potatoes, Baked Potato, Creamy Polenta
Sour Cream & Chives Whipped Potato or Bleu Cheese Gratin*

VEGETABLE OPTIONS

Roasted Asparagus, Vegetable Medley, Sautéed Green Beans or Steamed Broccolini

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DINNER

ENHANCEMENTS

TRADITIONAL CAESAR SALAD · 7

Hearts of Romaine, Grated Parmesan, Garlic Croutons, and Roasted Garlic Caesar Dressing

LAKE MICHIGAN SALAD · 8

Bibb Lettuce, Asparagus, Strawberries, Candied Pecans, and Raspberry Poppy Seed Dressing

NORTHERN MICHIGAN SALAD · 8

Mixed Greens with Goat Cheese, Dried Michigan Cherries, Candied Walnuts, and Fig Vinaigrette Dressing

B.L.T. WEDGE SALAD · 8

Crispy Iceberg Wedge with Blue Stilton, Cherry Tomatoes, Chopped Bacon, and Buttermilk Ranch Dressing

KALE SALAD · 8

Fresh Kale, Julienne Carrots, Shallots, Tomatoes, Sweet Bell Peppers, and Herb Balsamic Vinaigrette

Enhanced Desserts Available upon Request.

PLEASE INQUIRE

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DINNER

BUFFET

Served with Dinner Rolls

Fresh Mixed Greens with Cucumber, Tomatoes, Red Onion, Carrots, and assorted Dressings

Chef's Choice of Dessert

Iced Tea, freshly brewed Starbucks® Regular & Decaf Coffees, and assorted TAZO® Teas

CHOICE OF TWO ENTRÉES · 39

CHOICE OF THREE ENTRÉES · 44

PARMESAN ENCRUSTED CHICKEN

with Basil Pesto Sauce

CHICKEN MARSALA SAUTÉED

with Marsala Wine & Mushroom Sauce

EGGPLANT PARMESAN

with Spaghetti and Tomato Basil Sauce

ROSEMARY THYME ROASTED PORK LOIN

with Maple Mustard Sauce

LONDON BROIL

with Wild Mushroom Demi-Glace

CHICKEN & BEEF KABOBS

SEARED SALMON

with Beurre Blanc

HERBED-ENCRUSTED WHITEFISH

SOUTHERN FRIED CHICKEN

(continued on next page)

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DINNER

BUFFET

Served with Dinner Rolls

Fresh Mixed Greens with Cucumber, Tomatoes, Red Onion, Carrots, and assorted Dressings

Chef's Choice of Dessert

Iced Tea, freshly brewed Starbucks® Regular & Decaf Coffees, and assorted TAZO® Teas

CHOICE OF TWO VEGETABLES

Sautéed Green Beans

Steamed Broccolini

Roasted Zucchini & Squash

Roasted Asparagus

Roasted Michigan Root Vegetables

Italian Vegetable Medley

Kale, Onion, Zucchini, Squash, Tomato, Italian Herbs

CHOICE OF TWO STARCHES

Garlic Whipped Potatoes

Mashed Sweet Potato

Rice Pilaf

Sour Cream & Scallion Mashed Potatoes

Roasted Red Skin Potatoes

Baked Macaroni & Cheese

Red Skin Mashed Potatoes

Creamy Polenta

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RECEPTION

COLD HORS D'OEUVRES

— *Per Dozen* —

FRESH TOMATO MOZZARELLA BRUSCHETTA · 29

SMOKED SALMON ON RYE CROSTINI · 30
with Herbed Cheese

WHITEFISH MOUSSE ON CUCUMBER · 37

SEARED TUNA ON RICE CRACKER · 36
with Sumo Sauce and Microgreens

MOZZARELLA TOMATO SKEWERS · 28

OYSTERS ON THE HALF SHELL · 34

POACHED PEAR & GOAT CHEESE CROSTINI · 32

PROSCIUTTO WRAPPED ASPARAGUS · 32
with Balsamic Drizzle

AVOCADO SALSA BITES · 28

SHRIMP SHOOTERS · 56
with Ancho Gazpacho

BLACKENED MARINATED EGG · 32
with Hollandaise and Crispy Prosciutto on a Crostini

*For optimal quality, food is displayed for a maximum of 90 minutes. Prices subject to change without notice.
Unless noted, prices are per person and do not include 6% State Tax or 22% Service Charge.
Substitutions may be made based on product availability at any time without notice.

RECEPTION

HOT HORS D'OEUVRES

— *Per Dozen* —

MINI BEEF WELLINGTON · 34
with Red Wine Demi Glace

PORK POT STICKERS · 28

CAPRESE FLATBREAD · 24

BBQ PORK FLATBREAD · 26

SPINACH ARTICHOKE FLATBREAD · 24

CRAB RANGOON · 30
with Sweet & Sour Sauce

BACON WRAPPED SCALLOPS · 42

BACON WRAPPED SHRIMP · 46
with Chipotle Hollandaise

SWEET CHILI CHICKEN KABOBS · 32

PHYLLO WRAPPED BRIE · 30
with Mixed Fruit Marmalade

TERIYAKI BEEF TIP KABOB · 32
with Peppers & Onions

(continued on next page)

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RECEPTION

HOT HORS D'OEUVRES

— *Per Dozen* —

OYSTER ROCKEFELLER · 48

CANDIED BACON · 28

DIJON GREMOLATA LAMB LOLLIPOPS · 48

SPANAKOPITA · 28

with Cucumber Creme Fraiche

VEGETARIAN SPRING ROLLS · 28

with Sweet Soy Dipping Sauce

MACARONI & CHEESE BITES · 32

ASIAGO & ASPARAGUS ENCRUTE · 28

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Substitutions may be made based on product availability at any time without notice.

RECEPTION

PRESENTATIONS

CRUDITÉ

*Seasonal Vegetables such as Carrots, Bell Peppers, Squash, Celery,
Cherry Tomatoes, and Cucumber served with Hummus*

TWENTY-FIVE PEOPLE · 100 FIFTY PEOPLE · 165

TROPICAL FRUIT

*Seasonal Fruits such as Cantaloupe, Watermelon, Pineapple, Strawberries,
and Grapes served with Yogurt Dip*

TWENTY-FIVE PEOPLE · 110 FIFTY PEOPLE · 175

ARTESIAN CHEESE

with Fresh Fruit, Crackers, and Candied Nuts

TWENTY-FIVE PEOPLE · 135 FIFTY PEOPLE · 250

SHRIMP COCKTAIL

with Lemon Horseradish Cocktail Sauce

PER DOZEN · 56

BRIE EN CROUTE

with Crackers and/or Crostini

TWENTY-FIVE PEOPLE · 75 FIFTY PEOPLE · 100

CHARCUTERIE

*Sliced Meats and Cheeses such as Aged Cheddar, Fontina, and Manchego
Served with Tomato Mozzarella Relish, Marinated Olives, Crostinis, and Bread Sticks*

TWENTY-FIVE PEOPLE · 200 FIFTY PEOPLE · 400

SUSHI ROLL · 12

California Roll (Crab Salad, Vegetables, Avocado, and Tobiko)

Spicy Tuna (Ahi Tuna and Sambal Chili Sauce)

Veggie Roll (Carrots, Cucumbers, Daikon, and Avocado)

Steak Roll (Avocado, Asparagus and Shallots)

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RECEPTION

CARVING

HERB ROASTED TENDERLOIN OF BEEF · 300
Served with a Red Wine Reduction, Sliced Rolls, Creamy Horseradish and Dijon Mustard
SERVES TWENTY-FIVE GUESTS

PRIME RIB OF BEEF · 315
Served with Au Jus, Sliced Rolls, Creamy Horseradish, and Dijon Mustard
SERVES THIRTY-FIVE GUESTS

ROSEMARY THYME ROASTED PORK LOIN · 220
Served with Au Jus, Sliced Rolls, and Maple Mustard Sauce
SERVES THIRTY-FIVE GUESTS

DIJON GERMOLATA LEG OF LAMB · 300
Served with Sliced Rolls, Mint Preserves, and Dijon Mustard
SERVES TWENTY-FIVE GUESTS

*\$150 fee per carver or attendant (recommend 1 per 80 guests). For optimal quality, food is displayed for a maximum of 90 minutes. Prices subject to change without notice. Unless noted, prices are per person and do not include 6% State Tax or 22% Service Charge. Substitutions may be made based on product availability at any time without notice.

RECEPTION

STATIONS

PASTA · 17

*Penne Pasta and Tortellini with Tomato-Basil Sauce and Creamy Alfredo Sauce
with Zucchini, Yellow Squash, Mushrooms, Onion, Oven-Roasted Tomatoes, Spinach, and Red Pepper,
Garlic Bread, Grated Parmesan Cheese, and freshly ground Black Pepper*

ENHANCEMENTS

Grilled Chicken · +3 PER PERSON

Grilled Shrimp · +4 PER PERSON

Plath's Bacon · +2 PER PERSON

HOUSEMADE MACARONI & CHEESE · 16

*with Toasted Breadcrumbs, Scallions, Shredded Cheddar and Pepper Jack Cheese,
Plath's Bacon, Broccoli, Sun-Dried Tomatoes, and Spinach*

ENHANCEMENTS

Lobster · +6 PER PERSON

Chicken · +4 PER PERSON

TACO · 16

*Marinated Grilled Chicken and Spiced Ground Beef
with Soft and Hard Taco Shells, Chopped Lettuce, Shredded Jack Cheese,
Sour Cream, Guacamole, Jalapeños, Onions, Pico de Gallo, and Tortilla Chips*

ENHANCEMENT

Fish Tacos & Mango Salsa · +5 PER PERSON

SOUTH OF THE BORDER · 10

*Tortilla Chips, Salsa, Guacamole, and Warm Queso Dip
Crispy Cinnamon & Sugar Pita Chips with Caramel Dipping Sauce*

(continued on next page)

RECEPTION

STATIONS

POTATO MARTINI BAR · 16

*with Cheddar Cheese, Chives, Plath's Bacon, Bleu Crumbles, Scallions,
Broccoli, Pico de Gallo, and Sour Cream*

SELECT TWO

Garlic Whipped

Sweet Potato

Red Skin Mashed

SLIDER BAR · 20

*Micro Hamburgers, Pulled Pork, Grilled Chicken
with White & Pretzel Slider Buns, Cheese, Lettuce, Tomato,
Housemade Smokey Chips, and Sliced Red Onion
Condiments include Ketchup, Mustard, Mayonnaise, and Pickle Relish*

(continued on next page)

*\$150 fee per carver or attendant (recommend 1 per 80 guests). For optimal quality, food is displayed for a maximum of 90 minutes. Prices subject to change without notice. Unless noted, prices are per person and do not include 6% State Tax or 22% Service Charge. Substitutions may be made based on product availability at any time without notice.

BEVERAGES

LIQUOR

Fully Stocked Bar Featuring Standard, Deluxe, or Premium Brands

(Charges Based on Consumption)

STANDARD BAR · 7 PER POUR*

*Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Seagram's 7 Whiskey,
Dewar's Scotch, Jim Beam Bourbon, Jose Cuervo Gold Tequila*

DELUXE BAR · 8 PER POUR*

*Ketel One Vodka, Bombay Sapphire Gin, Captain Morgan Rum,
Crown Royal Whisky, Chivas Regal Scotch, Maker's Mark Bourbon, 1800 Reposado Tequila*

PREMIUM BAR · 10 PER POUR*

*Tito's Handmade Vodka, The Botanist Gin, Pyrat XO Rum, Templeton Rye, Johnnie Walker Black Scotch,
Woodford Reserve Bourbon, 1800 Anejo Tequila*

ENHANCEMENTS · 10 PER POUR*

Grand Marnier, Bailey's, Kahlua, Courvosier VSOP, Chambord

*1 ½ ounces = 1 pour

*Bar Set-Up Fee of \$150 applied to each bar and includes one bartender, non-alcoholic beverages, mixers, and garnishes. Beverage selections are subject to change without notice based on availability. Bars set-up in outdoor event spaces will utilize plastic cups. Prices subject to change without notice. Prices do not include the 6% State Tax or 22% Service Charge.

BEVERAGES

DOMESTIC BEER

(Charges based on consumption)

— CHOOSE TWO —

BUDWEISER · 5

BUD LIGHT · 5

COORS LIGHT · 5

LABATT · 5

LABATT LIGHT · 5

MICHELOB ULTRA · 5

MILLER LIGHT · 5

IMPORT & CRAFT BEER

(Charges based on consumption)

— CHOOSE ONE —

BLUE MOON · 6

BECKS · 6

BECKS N/A · 6

CORONA · 6

CORONA LIGHT · 6

HEINEKEN · 6

GUINNESS STOUT · 6

FOUNDER'S ALL DAY IPA · 6

SHORT'S SOFT PARADE · 6

SEASONAL MICHIGAN MICRO BREW · 6

*Bar Set-Up Fee of \$150 applied to each bar and includes one bartender, non-alcoholic beverages, mixers, and garnishes. Beverage selections are subject to change without notice based on availability. Bars set-up in outdoor event spaces will utilize plastic cups. Prices subject to change without notice. Prices do not include the 6% State Tax or 22% Service Charge.

BEVERAGES

WHITE WINE

— BY THE BOTTLE —

- WAIRAU RIVER SAUVIGNON BLANC · 34
- CHATEAU GRAND TRAVERSE RIESLING “LATE HARVEST” · 30
- BLACK STAR FARMS “SUR LIE” CHARDONNAY · 38
- MASO CANALI PINOT GRIGIO · 38
- SONOMA CUTRER CHARDONNAY · 46
- CAKEBREAD CHARDONNAY · 85
- LIGHT HORSE CHARDONNAY* · 33

RED WINE

— BY THE BOTTLE —

- GHOST PINES MERLOT · 40
- CLOS DU VAL MERLOT · 52
- DAVID BRUCE PINOT NOIR · 80
- A TO Z PINOT NOIR · 42
- BLACKSTAR FARMS PINOT NOIR · 42
- LOUIS M. MARTINI CABERNET SAUVIGNON · 34
- SIMI CABERNET SAUVIGNON · 54
- JAMIESON RANCH DOUBLE LARIAT CABERNET · 80
- LIGHT HORSE PINOT NOIR* · 33
- LIGHT HORSE CABERNET SAUVIGNON* · 33

BLENDED

— BY THE BOTTLE —

- GASCON MALBEC · 34
- CINNABAR MERCURY RISING MERITAGE · 54

SPARKLING SELECTIONS

— BY THE BOTTLE —

- BRUT MARQUIS DE LA TOUR · 30
- M. LAWRENCE “SEX” · 38
- LAMARCA PROSECCO · 34
- VEUVE CLICQUOT BRUT YELLOW LABEL · 90

*House wines

Bar Set-Up Fee of \$150 applied to each bar and includes one bartender, non-alcoholic beverages, mixers, and garnishes. Beverage selections are subject to change without notice based on availability. Bars set-up in outdoor event spaces will utilize plastic cups. Prices subject to change without notice. Prices do not include the 6% State Tax or 22% Service Charge.

GENERAL INFORMATION

FOOD & BEVERAGE POLICY

Enclosed for your consideration are a range of suggested menus. Please bear in mind that these selections are merely an example of the services that our catering and event staff are able to provide. We welcome the opportunity to create custom menus to meet the needs and suit the preferences of your guests. No food and beverage of any kind is permitted to be brought into banquet event spaces. Food and Beverage is not permitted to be removed from the hotel's banquet event area. Inn at Bay Harbor is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol into the Inn at Bay Harbor by outside vendors or individuals. The Hotel reserves the right to refuse service to any guest that is under 21 years of age, appears to be under age, without legal identification, or appears to be intoxicated. Inn at Bay Harbor reserves the right to request the removal of any alcoholic beverage brought into the hotel's banquet facilities. Parents/Adults cannot legally serve children/minors. A twenty-five person minimum is required for all buffets. For optimal quality, food is displayed for a maximum of ninety minutes. Menu item substitutions may be made based on product availability at any time without notice. All beverages served/consumed in any outdoor banquet event space will be served in plastic.

GUARANTEE POLICY

A minimum guarantee must be received (3) three working days prior to the event. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly. Complete menus for group sponsored food and beverage functions should be submitted to the Event Manager at least 28 days prior to the main date of group arrival to allow food ordering and aging. Failure to submit requested menus prior to the 28-day cutoff may encounter substitutions based on market availability. All charges will be based on the guaranteed count, or the actual number of guests served, whichever is greater. If additional guests attend, the bill will reflect the guarantee count plus the additional guests. The culinary department will only prepare for an additional 5% attendance over the guarantee the day of the event, therefore proper notification of guest count is imperative to the success of the event.

PRICING POLICY

To qualify for tax exemption the organization must provide a valid Michigan tax exemption certificate prior to the event date and payment must match name on exemption form. All prices are subject to change without notice. All prices are subject to 6% State Tax and 22% Service Charge. Children under 12 will be charged 75% of the posted adult menu price or may eat a recognized Children's Entrees. Children 3 and under will not be considered in the final billing and therefore dine at no cost to you.

(continued on next page)

GENERAL INFORMATION

BANQUET ROOM POLICY

The hotel reserves the right to inspect and control all private functions. It is policy that all time schedules entered on the contract are enforced. The hotel reserves the right to change the location of your event to a more suitably sized area should the anticipated attendance significantly increase or decrease. Guest agrees to be responsible for any damage or loss of any merchandise or articles left in the hotel prior to, during, or after your event. The hotel does not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or after your event. Liability for damage to the premises will be charged to the representative making arrangements through the Sales or Events office. Scotch tape, screws, staples, nails, push pins, or potentially damaging fasteners may not be used to hang signs or other materials on walls in public areas or banquet event space. Glitter is not permitted in any hotel space.

NOISE POLICY

All bands, DJ's, and any other form of entertainment must end at 11:00pm. Management may request the volume be turned down prior to the ending time if disrupting to other hotel guests. If not compliant, a \$1,000 fine will be charged.

PARKING LOT POLICY

Delivery/Equipment/Vendor vehicles are not to be parked in guest areas, including the circle drive unless being unloaded or loaded.

OUTSIDE VENDOR/CONTRACTOR POLICY

The hotel reserves the right to advance approval of all outside vendors and their contracted services including but not limited to electrical requirements and specs.

SIGNAGE POLICY

Minimum pre-approved and pre-arranged signage is permitted in the public areas and grounds. The signage must be prepared by a professional vendor/contractor. It must meet hotel standards and requirements (handmade, inked signs are not permitted) and must be removed immediately upon conclusion of the meeting for which it has been used. All event signage is limited to private function areas. No signage is permitted in the main lobby.

AWARDS

- “10 Best Family-Boating Resorts”* | BOATING LIFE
- #45 | *“Top 75 Places To Entertain Clients”* | BUSINESS WEEK ONLINE/GOLF DIGEST
- “Top Resort”* | 2011 & 2010 | Readers’ Choice Awards | CONDÉ NAST TRAVELER
- “Top 100 Resort Spas in the U.S.”* | 2011 | Readers’ Spa Poll | CONDÉ NAST TRAVELER
- #8 | *“Top 100 Golf Resorts”* | Annual Reader Survey | CONDÉ NAST TRAVELER
- “Top 125 Golf Resorts”* | 2011 | Readers’ Golf Poll | CONDÉ NAST TRAVELER
- #13 | *The Links/The Quarry* | 2012 | *“Best Courses You Can Play”* | GOLFWEEK
- #12 | *The Links/The Quarry* | 2011 | *“Best Courses You Can Play”* | GOLFWEEK
- #94 | 2011 | *“Best Resort Courses”* | GOLFWEEK
- #12 | *The Links/The Quarry* | 2010 | *“Best Courses You Can Play”* | GOLFWEEK
- #87 | *Bay Harbor Golf Club (The Links/The Quarry)* | 2010 | *“Best Resort Courses”* | GOLFWEEK
- “One of the Most Picturesque Golf Sites in the Country”* | GOLFWEEK
- “America’s Most Diverse Collection of Holes”* | GOLFWEEK
- #17 | 2011 & 2012 | *“Best in State”* | GOLFDIGEST
- #66 | 2011 & 2012 | *“100 Greatest Public Courses”* | GOLFDIGEST
- #41 | 2009 | *“Top 75 Golf Resorts in North America”* | GOLFDIGEST
- “Four and a Half Star”* | Best Places to Play Guide | GOLFDIGEST
- #62 | 2009 & 2010 | *“America’s 100 Greatest Public Golf Courses”* | GOLFDIGEST
- #23 | *“America’s 100 Greatest Public Golf Courses”* | GOLFDIGEST
- #20 | *“America’s Top 75 Golf Resorts”* | GOLFDIGEST

AWARDS

“Top 100 Courses for Women in America” | GOLF FOR WOMEN

#49 | *Bay Harbor Golf Club (The Links/The Quarry)* | *“Top 100 Courses You Can Play”* | 2012 | GOLF MAGAZINE

#3 | *Bay Harbor Golf Club (The Links/The Quarry)* | *“Best Public Golf Courses in Michigan”* | 2012 | GOLF MAGAZINE

“Silver Medal Award for Overall Excellence” | 2012 | GOLF MAGAZINE

“Gold Medal Award for Overall Excellence” | 2010 & 2011 | GOLF MAGAZINE

“Best Golf in the Midwest” | 2010 | GOLF MAGAZINE

“Best Lodging in the Midwest” | 2010 | GOLF MAGAZINE

#31 | *Bay Harbor Golf Club (The Links/The Quarry)* | *“Top 100 Courses You Can Play”* | GOLF MAGAZINE

“Silver Medal Award for Overall Excellence” | GOLF MAGAZINE

The Links #7 | *“Top 500 Holes in the World”* | GOLF MAGAZINE

“Customer Service Overall” | MARRIOTT INTERNATIONAL AND RENAISSANCE HOTELS & RESORTS

“Savvy Service Award” | MARRIOTT INTERNATIONAL AND RENAISSANCE HOTELS & RESORTS

“General Manager of the Year” | MARRIOTT INTERNATIONAL AND RENAISSANCE HOTELS & RESORTS

“Best of Mid America Award” | 2012 | MEETINGS FOCUS MIDAMERICA MAGAZINE

Bay Harbor Golf Club | *“Best Meeting/Event Space”* | 2010 | Reader's Poll | MICHIGAN MEETINGS + EVENTS

“Best Hotel with Meeting Space (200 guestrooms or less)” | Reader's Poll | MICHIGAN MEETINGS + EVENTS

“Best Golf Resort” — Runner Up | Reader's Poll | MICHIGAN MEETINGS + EVENTS

“2008 Michigan Course of the Year” | NATIONAL GOLF COURSE OWNERS ASSOCIATION

The Spa at the Inn at Bay Harbor | *“Best Spa Services”* | 2012 | NORTHERN EXPRESS

“Great Golf Resorts of the World” | PGA MAGAZINE

AWARDS

“Best for Massage, Winter Sports and Meetings” | Reader’s Choice | SPAFINDER

“World’s Best Hotels” | 2008, 2009, 2010 & 2011 | TRAVEL + LEISURE GOLF

“Most Underrated Resort in the Midwest” | TRAVEL + LEISURE GOLF

#3 | *“Best Midwest Golf Resorts”* | TRAVEL + LEISURE GOLF

#3 | *“Best Resorts for Buddy Trips”* | TRAVEL + LEISURE GOLF

#3 | *“Best Resort Courses”* | TRAVEL + LEISURE GOLF

#2 | *“Best Restaurants”* | TRAVEL + LEISURE GOLF

“Certificate of Excellence” | 2011 & 2012 | TRIPADVISOR

PACKAGES

BOARDROOM PACKAGE · 400

Available for up to 15 Guests

INCLUDES

Continental Breakfast

freshly brewed Starbucks® Regular & Decaf Coffee

assorted TAZO® Teas

Orange, Apple & Cranberry Juices

assorted Pastries, Scones & Danishes

Fresh Fruits & Berries

Audio Visual

Cushman AV Package (LCD Projector, Screen, and Support Cables)

FUN IN THE SUN COOLER PACKAGE · 30

INCLUDES

assorted Soft Drinks & Bottled Water

Choice of Two Domestic Beers

House Red and White Wine

Individual Bags of Chips & Pretzels

Ice, Wine & Bottle Openers, Plastic Cups, and Napkins

ENHANCEMENTS

Import or Craft Beer · +5 PER PERSON

Pre-Made Deli Sandwiches · +18 PER PERSON

Specialty Wine · REFER TO WINE LIST

*A \$150 assembly and delivery fee will be assessed. An additional \$75 fee will apply for groups of less than eight people. Unless noted, prices are per person and subject to change without notice. Substitutions may be made based on product availability at any time without notice. Prices do not include 6% State Tax or 22% Service Charge.

PACKAGES

MEETING PLANNER PACKAGE · 50

CONTINENTAL BREAKFAST

freshly brewed Starbucks® Regular & Decaf Coffee

assorted TAZO® Teas

Orange, Apple & Cranberry Juices

Sliced Seasonal Fruits & Berries

Breakfast Breads with Butter, Cinnamon, Sugar, Peanut Butter, and local Fruit Preserves

MID-MORNING HOT BEVERAGE REFRESH

freshly brewed Starbucks® Regular & Decaf Coffee

assorted TAZO® Teas

WORKING LUNCH BUFFET

Soup du Jour

CHOOSE TWO SANDWICHES

Black Forrest Hickory Smoked Ham & Fontina Cheese

Deluxe Italian

Cherry Chicken Salad

Turkey Breast with Cranberries

Tuna Salad Croissant

Deluxe Roast Beef Thai Wrap

Turkey and Avocado Wrap with Roasted Pepper Hummus

Served with Potato Chips, assorted Cookies, Iced Tea, assorted Soft Drinks, and Bottled Waters

AFTERNOON BREAK

CHOOSE TWO

Fruit Skewers

freshly Popped Popcorn

Chips & Salsa

assorted Brownies

Pita Chips with Hummus

MID-AFTERNOON COLD BEVERAGE REFRESH

assorted Soft Drinks & Bottled Waters

*An additional \$150 will apply for buffets serving less than 25 guests. For optimal quality, food is displayed for a maximum of 90 minutes. Unless noted, prices are per person and subject to change without notice. Substitutions may be made based on product availability at any time without notice. Prices do not include 6% State Tax or 22% Service Charge.

Didn't find what you were looking for?

ASK YOUR EVENT MANAGER ABOUT CREATING
A MENU DESIGNED JUST FOR YOU.

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