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THE INN AT BAY HARBOR – A RENAISSANCE GOLF RESORT

3600 Village Harbor Drive | Bay Harbor | Michigan 49770-8577

events@innatbayharbor.com
www.innatbayharbor.com

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On behalf of the entire staff at The Inn at Bay Harbor – A Renaissance Golf Resort, we would like to extend our gratitude for the opportunity to host your special event.

Enclosed is a guideline of menus we offer. The Culinary and Event Management Teams welcome the opportunity to create special menus. In addition to the printed suggestions to cater to your specific needs.

We look forward to helping you create a memorable event.

Ami Klykken
Director of Event Management

Barbie Papi
Executive Chef

Samantha Migiel
Catering Coordinator

Jacqueline Dixon
Catering Coordinator

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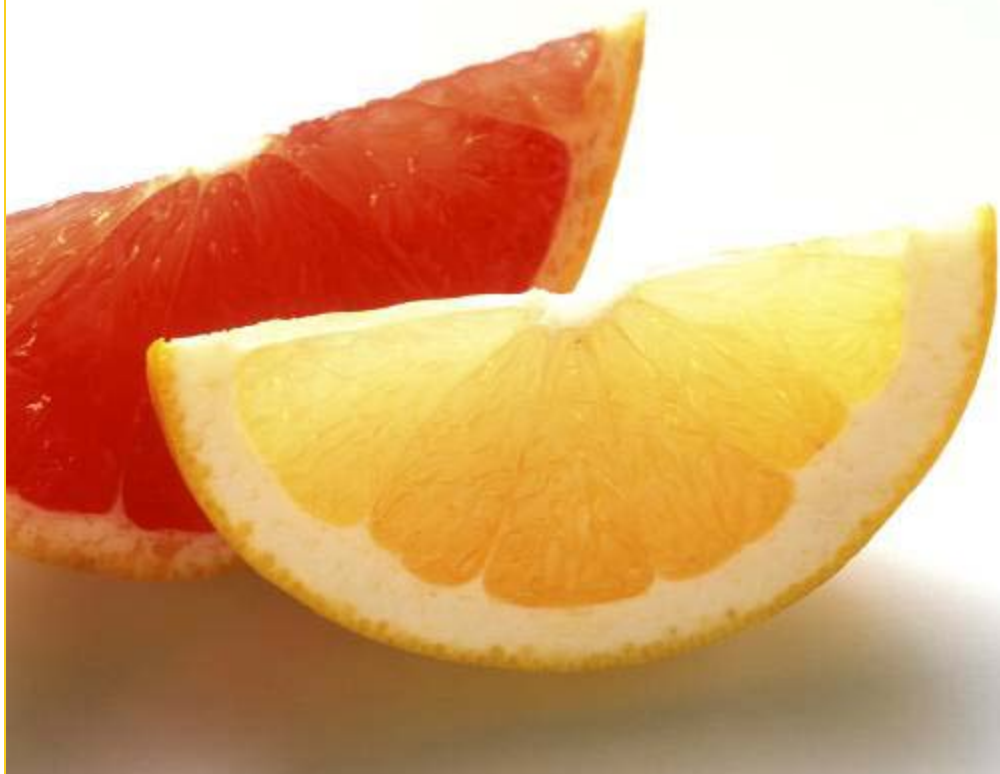
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SEASON

- cereals
- juices
- coffee
- teas
- pastries
- milk
- yogurt
- eggs

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Plated Breakfast

Texas French Toast | \$12

Whipped Cinnamon-Vanilla Butter
Warm Maple Syrup
Bacon or Sausage

Bay Harbor Breakfast | \$11

Fluffy Scrambled Eggs
Bacon, Sausage or Ham
Breakfast Potatoes
Toast

Breakfast Quesadilla | \$13

Warm Flour Tortilla
Fluffy Scrambled Eggs
Bacon, Sausage or Ham
Pepper Jack Cheese
Peppers and Onions
Served with Sour Cream and Salsa

Bay Harbor Bagel Sandwich | \$14

Toasted Plain Bagel with Scrambled Eggs,
Shaved Ham, and Roasted Tomatoes
Fresh Fruit Cup

Vegetarian Frittata | \$14

Roasted Red Pepper, Spinach,
Artichokes, Onion, and Tomato
Breakfast Potatoes

EBLT | \$13

Fluffy Scrambled Eggs
Bacon, Lettuce, Tomato, Onion
Chipotle Aioli
Breakfast Potatoes

Enhancements (per person)

Yogurt, Berry and Granola Parfait | \$4
Diced Fruit Cup | \$4



•All breakfast entrees are served with Assorted Fresh Danish, Pastries, Muffins, and Croissants.

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Buffet Breakfast

Build Your Own Breakfast | \$18
Choose any 5 items

Stations | \$5 per person

Additional Items | \$3.50 per person

Scrambled Eggs*

Eggs Benedict

Hard Boiled Eggs

Breakfast Casserole: Hash Browns, Scrambled Eggs,
Sausage Gravy, and Cheese

Frittata* with choice of: Spinach, Tomatoes, Broccoli,
Onions, Mushrooms, Asparagus, Bacon, Sausage, Ham,
Cheddar, Mozzarella, Parmesan or Feta

Omelet Station

Waffles – Station Option

Pancakes

French Toast

Biscuits and Sausage Gravy

Corned Beef Hash

Bacon and Sausage



Breakfast Potatoes

Oatmeal with Fruit

Assorted Kellogg Cereals

Breakfast Breads

Yogurt

Yogurt Parfaits

Assorted Muffins

Assorted Pastries

Mini Doughnuts

Coffee Cakes

Energy Bars

Cinnamon Rolls

Diced Seasonal Fruit

Salmon Lox

Poached Salmon

Coffee

Tea

Assorted Fruit Juices

*Substitute Egg Whites

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Morning Breaks

Eye Opener | \$11

Seasonal Diced Fruit

Assorted Muffins

Bagel Break | \$13

Assorted Danish and Bagels with Cream Cheese, Butter, and Preserves

Seasonal Diced Fruit

Caffeine Boost | \$19

Power Bars

Mini Doughnuts and Coffee Cakes

Chocolate Covered Espresso Beans

The Continental | \$16

Assorted Pastries, Muffins, Bagels, and Breakfast Breads

Cream Cheese, Butter, and Preserves

Whole Fruit

Granola

Yogurt

Northern Continental | \$18

Seasonal Diced Fruit

Oatmeal with Dried Fruit and Brown Sugar

Assorted Kellogg's® Cereals with Skim and 2% Milk

Sausage, Egg, and Cheese Biscuits

Assorted Danish and Sweet Scones



Fit for You | \$21

Housemade Granola Yogurt Parfaits

Oatmeal with Dried Fruit and Brown Sugar

Spinach, Artichoke, and Egg Beater Scramble

Herb Roasted Red Skins

Turkey Sausage Links

Muffins, Bagels and Breakfast Breads, with Butter, Low Fat Cream Cheese, and Fruit Preserves

Seasonal Diced Fruit



Fit for You items have been selected to meet the diverse dietary needs of our guests. Your server can answer any questions that you may have.

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Afternoon Breaks

Rush Hour | \$8

Individual Bags of Fritos®, Potato Chips, and Pretzels

Miniature Candy Bars

Assorted Cookies

Energizer | \$8

Energy Bars

Granola Bars

Trail Mix

Whole Fruit

Health Kick | \$12

Crudités with Dip

Fruit Platter

Pita Chips with Hummus

Mixed Fruit Smoothies

Fiesta Break | \$13

Tortilla Chips, Nacho Cheese, and Seasoned Beef

Salsa, Queso, Guacamole, and Sour Cream

Lemon Bars

Home Run | \$15

Mini Hot Dogs

Mini Corn Dogs

Mini Pulled Pork Slammers

Popcorn

Mini Candy Bars

Cracker Jacks

Peanuts

Sweet Tooth | \$9

Assorted Cookies

Fudge Brownies

Candy Bars

I Scream, You Scream | \$11

Assorted Ice Cream Bars

Frozen Fruit Bars

Freshly Popped Popcorn

Root Beer and Coke® Floats



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A la Carte

Breakfast Items

Assorted Kellogg's® Cereals with Milk	\$2.50/each
Bagels and Cream Cheese	\$2.16/each
Breakfast Breads (Muffins/Croissants/Danish)	\$2.25/each
Ham and Cheese Croissants	\$2.66/each
Sausage and Egg Biscuits	\$2.66/each
Granola and Fruit Cereal Bars	\$2.50/each
Individual Fruit Yogurts	\$2.75/each

Snack Items

Assorted Large Candy Bars	\$2.50/each
Assorted Cookies and Brownies	\$2.08/each
Individual Bags of Pretzels, Potato Chips or Cracker Jacks	\$1.75/each
Ice Cream Bars	\$2.25/each
Mini Corn Dogs	\$2.40/each
Mixed Nuts (serves about 20)	\$18/pound
Chocolate Covered Strawberries	Market Price
Popcorn (serves about 25)	\$15/pound
Tortilla Chips with Nacho Cheese and Salsa (serves 20)	\$15/each
Warm Spinach and Artichoke Dip/Tortilla Chips (serves 20)	\$24/each
Whole Fruit	\$1.25/piece
Hummus with Pita Chips (serves 20)	\$28/each

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Plated Lunch



Penne Pasta Primavera | \$25

With Steamed Vegetables, Alfredo Sauce and Parmesan Cheese

Basil Chicken | \$31

Grilled Chicken Breast with a Pesto Cream Sauce

Chicken Marsala | \$31

Sautéed with Marsala Wine Sauce

Roasted Chicken | \$33

With Traverse Cherry Jus

Tournedos of Beef | \$38

With a Red Wine Reduction

Salmon Casmir | \$33

Served on a Cedar Plank



Poached Salmon | \$32

With Asian Slaw

Cherry BBQ Pork Loin | \$31

With Cherry BBQ Sauce

Grilled NY Strip | \$36

With a Dijon Mustard Demi-Glace



*All plated Lunch selections are served with Michigan Garden Salad, Warm Rolls, and Dessert

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Chilled Plated Lunch



Grilled Chicken Caesar Salad | \$15

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

Served with Warm Dinner Rolls

Smoked Turkey Club | \$16

Thinly Sliced Turkey Breast with Shredded Lettuce, Sliced Tomato, Bacon, and Basil Mayonnaise on a Freshly Baked Croissant

Served with Pasta Salad, Fruit Cup, and a Pickle

Garden Vegetable Wrap | \$16

Marinated Asparagus, Fresh Spinach, Roasted Red Pepper, Mushrooms, Tomatoes, and Boursin Cheese

Served with Pasta Salad, Fruit Cup, and a Pickle

Roast Beef Baguette | \$16

Thinly Sliced Roast Beef with Cheddar Cheese, Horseradish Mayonnaise, Field Greens, Tomatoes, and Red Onions on a Ciabatta Roll

Served with Pasta Salad, Fruit Cup, and a Pickle

Turkey BLT Wrap | \$16

Lettuce, Tomato, Peppered Turkey, Bacon, Ranch Mayonnaise

Served with Pasta Salad, Fruit Cup, and a Pickle



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Dessert

Tahitian Vanilla Bean Crème Brûlée
Cheesecake | \$9

With Fresh Berry Compote

Three Layer Chocolate Torte | \$9
Raspberry Coulis and Fresh Berries

Strawberry Shortcake | \$6
Fresh Strawberries over Vanilla Pound Cake
Topped with Fresh Whipped Cream

Bananas Fosters Cheesecake | \$7
Topped with Roasted Banana Compote
and Whipped Cream



Enhancements | \$4

Add dessert item to any buffet

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Lunch Buffets

The Grilled Tailgate Buffet | \$30

Potato Salad and Homemade Cole Slaw

Fresh Mixed Greens with Cucumber, Tomatoes, Red Onion, Olives, and Assorted Dressings

From the Grill : Hamburgers and Cheeseburgers, Veggie Burgers, All-Beef Hot Dogs, and Grilled Herb Marinated Chicken Breast

Baked Beans, French Fries, and Potato Chips

Hamburger and Hot Dog Buns

Assorted Condiments

Watermelon, Chocolate Cake, Assorted Cookies, and Brownies

The BBQ | \$27

Homemade Sweet Cornbread

Garden Salad with Assorted Dressings

Cole Slaw and Potato Salad

BBQ Pulled Pork with Sliced Mini Rolls

Honey BBQ Chicken Breast

Baked Macaroni and Cheese

Mashed Redskin Potatoes

Corn on the Cob

Strawberry Shortcake and Cherry Pie

The Sandwich Bar | \$25

Chef's Soup Creation of the Day

California Field Greens with Shredded Carrots, Cherry Tomato, Julienne Red Onion, Balsamic Vinaigrette, and Ranch Dressing

Cherry Chicken Salad Wrap, Garden Wrap, Turkey, Ham, Roast Beef, Tuna Salad Croissant, Egg Salad Croissant

Potato Salad and Potato Chips

Whole Seasonal Fruits

Chef's Selection of Cakes and Pies

The Gourmet Delicatessen | \$27

Seasonal Field Greens, Tomatoes, Carrots, Cucumbers, Red Onion, Shredded Cheddar, and Croutons

Choice of Two Dressings

Soup Du Jour

Assorted Breads

Choice of Two: Roast Beef, Ham, Turkey

Lettuce, Tomato, Onion, Pickles, and Assorted Condiments

Chef's Selection of Cookies and Brownies

Enhancements | \$5

Add Turkey Burger or Portobello Burger to any buffet

*Additional charge of \$50 will apply to groups of less than 25

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Boxed Lunches



The Grand Traverse | \$18

Cherry Chicken Salad Wrap

Garden Wrap | \$17

Marinated Asparagus, Fresh Spinach, Grilled Portobello, Roasted Red Pepper, Mushrooms, Onion, Tomato, Carrot, Lettuce, and Boursin Cheese

Turkey | \$17

Swiss Cheese, Honey Mustard, and Lettuce

Ham | \$17

American Cheese, Basil Mayonnaise, and Lettuce

Roast Beef | \$17

Horseradish Mayonnaise, Cheddar Cheese, and Lettuce

Boxed lunches include:
Individual Bag of Chips, Chef's Pasta Salad, Whole Fresh Fruit, and Cookie

Prices are per person. A customary 22% service charge and 6% sales tax will be added to prices

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Hors d'Oeuvres

Cold Hors d'Oeuvres | \$ Per Dozen

Fresh Tomato Mozzarella Bruschetta | \$29

Smoked Salmon on Potato Pancake with Dill and Lemon Crème Fraiche | \$38

Whitefish Pate on Crostini | \$32

Cherry Chicken Salad Flatbread | \$29

Seared Tuna on Rice Cracker with Wasabi Mayo and Fried Ginger | \$36

Mozzarella Tomato Skewers | \$28

Hot Hors d'Oeuvres | \$ Per Dozen

Maple Honey BBQ and Thai BBQ Boneless Chicken Wings | \$39

Sesame Chicken Sate with Sweet and Sour Sauce | \$34

Spanakopita (Greek Pastry Made with Spinach, Feta Cheese and Phyllo) | \$28

Vegetarian Spring Rolls with Sweet Soy | \$28

Coconut Shrimp with Sweet and Sour Sauce | \$48

Mini Beef Wellington | \$32

Mini Pork Osso Bucco | \$40

Miniature Crab Cakes with Remoulade | \$36

Bacon Wrapped Scallops | \$42

Bacon Wrapped Shrimp with Chipotle Cream | \$46

Arancini with Arrabiata Sauce and Fondue | \$35

Hawaiian Chicken Kabobs | \$28

Hibachi Chicken Skewer | \$32

Macaroni and Cheese Sticks | \$36

Korean BBQ Beef Kabob | \$38

Phyllo Wrapped Brie with Mixed Fruit Marmalade | \$40



Hors d'Oeuvres must be purchased in increments of 50 per selection

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Displays

Seasonal and Baby Vegetable Display

Small (Serves 25 Guests) | \$95

Medium (Serves 50 Guests) | \$145

A Wide Variety of Seasonally Available Vegetables: Carrots, Bell Peppers, Broccoli, Squash, Celery, Cherry Tomatoes, and Cucumber

Served with Roasted Red Pepper Dip, Ranch, and Dill Dip

Tropical Fruit Display

Small (Serves 25 Guests) | \$95

Medium (Serves 50 Guests) | \$155

An Array of Fresh Seasonal Diced Fruits: Cantaloupe, Honeydew Melon, Pineapple, Strawberries, and Grapes

Served with Yogurt Dip and Freshly Whipped Cream

Domestic and International Cheese Display

Small (Serves 25 Guests) | \$120

Medium (Serves 50 Guests) | \$195

Domestic and Imported Cheeses

Garnished with Fresh Fruit and Pepperidge Farm® Crackers

Sushi Display

Per Roll | \$15

Small (Serves 25 Guests) | \$110

Medium (Serves 50 Guests) | \$215

California Roll (Crab Salad, Vegetables, Avocado, and Tobiko), Spicy Tuna (Ahi Tuna and Sambal Chili Sauce), Veggie Roll (Carrots, Cucumbers, Diakon, Radish, and Avocado)

Shrimp Cocktail

Small (Serves 25 Guests) | \$150

Medium (Serves 50 Guests) | \$275

Served with Lemon Horseradish Cocktail Sauce

Brie en Croute

Small (Serves 25 Guests) | \$40

Medium (Serves 50 Guests) | \$75

Brie Wheel in Puff Pastry

Served with Crackers and/or Crostini

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Stations

Carving Stations*

Herb Roasted Tenderloin of Beef | \$300 (Serves 25 Guests)
Served with Sliced French Bread and Rolls, Horseradish Cream, Dijon Mustard, and a Red Wine Reduction

Virginia Glazed Ham | \$290 (Serves 65 Guests)
Served with Assorted Miniature Rolls, Coca-Cola® Honey Syrup, and Dijon Mustard

Cherry Barbecue Pork Loin | \$220 (Serves 40 Guests)
Served with Assorted Miniature Rolls, Pommery Mustard, and Cherry Barbecue Sauce

Prime Rib of Beef | \$315 (Serves 40 Guests)
Served with Assorted Miniature Rolls, Au Jus, Dijon Mustard, and Creamy Horseradish

Pasta Primavera Station* | \$14

Penne Pasta and Tortellini Primavera with Tomato-Basil Sauce and Creamy Alfredo Sauce

Spring Vegetables: Zucchini, Yellow Squash, Sun Dried Tomatoes, Spinach, and Red Pepper

Served with Garlic Bread, Grated Parmesan Cheese, and Freshly Ground Black Pepper

Grilled Chicken | \$3 Additional Per Person
Shrimp | \$4 Additional Per Person

Fajita or Taco Station* | \$20

Marinated and Grilled Chicken Breast, Flank Steak, Warm Flour Tortillas, Sour Cream, Scallions, Shredded Jack Cheese, Diced Tomatoes, Sautéed Peppers, Guacamole, Jalapenos, Onions, Fresh Cilantro, and Salsa

Cherries Jubilee* | \$12

Local Cherries Sautéed with Butter, Pure Cane Sugar, Vanilla, and Flambéed with Kirshwasser. Served with Pound Cake, Ice Cream, and Freshly Whipped Cream

Bananas Foster* | \$10

Fresh Bananas Flambéed with Dark Rum. Served with Pure Vanilla Ice Cream

Sweet Table | \$15

Assorted Chocolate Truffles, Mini Cheesecake, Trifles, Chocolate Mousse, Strawberries, and White Chocolate Fondue

*Chef –manned Station Fee | \$150

**All Beef is Cooked Medium Rare to Medium Unless Otherwise Specified

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Plated Dinner Salads

Michigan Garden Salad | \$6

Crispy Iceberg, Romaine, Roma Tomato Wedges, Cucumber, Shredded Carrots, and Herb Toasted Croutons

Traditional Caesar Salad | \$6

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

Lake Michigan Salad | \$8

Bibb Lettuce, Asparagus, Strawberries, Candied Pecans and Raspberry Poppyseed Dressing

Cucumber Salad | \$6

With Citrus Mint Vinaigrette

Northern Michigan Salad | \$8

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

Enhancements

Add Salmon | \$15 Add Shrimp | \$12

Add Chicken | \$9 Add Steak | \$14

Dressing Choices

Creamy – Housemade Ranch, Thousand Island, Blue Cheese, Housemade Roasted Garlic Caesar

Vinaigrettes - Champagne, Balsamic, Cherry, Golden Italian, French, Sesame

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Plated Dinner Entrees

All entrees include choice of starch and vegetable

Bay Harbor Ratatouille | \$20

Roasted Stuffed Pepper | \$20

Parmesan Encrusted Chicken Breast
with Basil Cream | \$23

Chicken Breast with Cherry Chutney | \$24

Pan Seared Walleye with Lemon Herb Compound Butter | \$31

Salmon Casmir with Charred Tomato Compote | \$28

Herb-Encrusted Whitefish | \$28

Chicken Marsala | \$26

Roasted Pork Loin with Cherry BBQ Sauce | \$27

Grilled Shrimp Skewers with Pineapple Mango Relish | \$29

8 oz Filet with Red Wine Reduction | \$37

Delmonico Steak with Harbor Zip Sauce | \$35

Tenderloin Beef Medallions with Port Reduction | \$38

Shrimp Scampi with Angel Hair Pasta | \$28



Starch Options

Garlic Whipped Potatoes
Roasted Red Skin Potatoes
Sweet Potato Mash
Creamy Risotto
Baked Potato
Truffle Whipped Potato

Vegetable Options

Sautéed Asparagus
Vegetable Medley
Sautéed Green Beans
Steamed Broccolini

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Duo Plates

Sirloin with Shrimp Scampi | \$38

Served with Garlic Mashed Potatoes and Vegetable Medley

Tenderloin Filet with Lobster Tail | \$54

Cocoa Demi-Glace and Vanilla-Drawn Butter, Served with Sour Cream Mashed Potato and Asparagus

Orange-Glazed Chicken Breast with Caribbean Shrimp Skewer | \$34

Served with Sour Cream Mashed Potato and Vegetable Medley

Delmonico Steak with Lobster Risotto | \$38

Served with Broccolini

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Plated Dinner Desserts

Chocolate Molten Lava Cake | \$9

Chocolate Cake, Warm Chocolate Ganache Center and Fresh Strawberries

Bananas Fosters Cheesecake | \$7

Topped with Roasted Banana Compote and Whipped Cream

Chocolate Chocolate Cake | \$9

A Layered Chocolate Cake Filled and Iced with Rich Chocolate Ganache

Tahitian Vanilla Bean Crème Brûlée Cheesecake | \$9

With Fresh Berry Compote

Decadent Strawberries | \$9

With Chocolate Ganache, Caramel, and Whipped Cream



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Choice Dinner Buffet

Choice of Two Entrée | \$33

Choice of Three Entrées | \$37

Traditional Mixed Greens Salad with Three Dressings
(Housemade Ranch, Thousand Island, Golden Italian)

Warm Dinner Rolls Served with Butter

Choice of Entrées

Basil Chicken Served with a Tomato Relish

Chicken Marsala Sautéed with Marsala Wine and
Mushroom Sauce

Farfalle Pasta Primavera with Alfredo Sauce

Roasted Cherry BBQ Pork Loin

London Broil with Wild Mushroom Demi-Glace

Chicken and Beef Kabobs

Seared Salmon with Smoked Tomato Cream Sauce

Vegetable Lasagna

BBQ Chicken

Herbed-Encrusted Whitefish

Southern Fried Chicken

Rotisserie Chicken Breast



Choice of Vegetables (Choice of Two)

Sautéed Green Beans

Steamed Broccolini

Roasted Zucchini and Squash

Roasted Asparagus

Roasted Michigan Root Vegetables

Bay Harbor Ratatouille

Choice of Starch (Choice of Two)

Garlic Whipped Potatoes

Mashed Sweet Potato

Rice Pilaf

Sour Cream and Scallion Mashed Potatoes

Roasted Red Skin Potatoes

Macaroni & Cheese

Dessert

Chef's Selection of Assorted Cakes and Pies

Beverages

Iced Tea, Freshly Brewed Coffee, and Hot Tea

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Up North Shoreline Buffet | \$39

Garden Salad with Assorted Dressings

Sirloin with Wild Mushroom Demi-Glace

Herb-Encrusted Whitefish with Mint Pistou

Garlic Lemon Shrimp over Angel Hair Pasta

Sour Cream and Herb Mashed Potato

Grilled Asparagus

Strawberry and Blueberry Shortcake

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Add Healthy Options

Poached Salmon with Miso Glaze and Asian Slaw | \$32

Grilled Chicken Breast with Spinach and Tomato Ragout | \$25

Vegetarian Options

Caprese Pasta | \$16

Vegetable Stir Fry | \$15

Mushroom Risotto | \$14



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Beverages

Assorted Coca-Cola® Soft Drinks	\$2/each
Bottled Water	\$2/each
Sparkling Waters	\$3.25/each
Assorted Fruit Juices	\$2.50/each
Freshly Brewed /Decaffeinated Coffee	\$45/half \$90/full
Lemonade or Fruit Punch	\$24/gallon
Iced Tea	\$25/gallon
Individual Containers of Whole, Skim or 2% Milk (Half Pint)	\$1.50/each
Powerade® (Assorted Flavors)	\$3/each



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Beverage Selections

The following brand name beverages are provided with each type of bar service. A full liquor selection is available upon request, please inquire for pricing.

Renaissance Standard Bar – \$7 per drink

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

Renaissance Deluxe Bar – \$8 per drink

Ketel One Vodka, Bombay Sapphire Gin, Bacardi 8 Rum, Captain Morgan Private Stock Rum, Canadian Club Reserve Whiskey, Chivas Regal Scotch, Maker's Mark Bourbon, 1800 Reposado Tequila

Renaissance Premium Bar – \$9 per drink

Grey Goose Vodka, Tanquary Ten Gin, Appleton Estate Rum, Crown Royal Whiskey, Johnnie Walker Black Scotch, Woodford Reserve Bourbon, 1800 Anejo Tequila

Cash Cocktails

Individuals pay per drink and gratuity is the responsibility of the individual.

Sponsored Cocktails per drink

A fully stocked bar featuring Standard, Deluxe, or Premium brands with the charge reflecting the actual number of drinks consumed, based on 1 ¼ ounce pour.

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If you prefer, you may customize your bar liquor selection. Please choose from the following:



Vodka

- Absolut \$7
- Stolychnia \$7
- Smirnoff \$7
- Kettle One \$8
- Grey Goose \$9
- Belvedere \$9

Gin

- Tanquary \$7
- Bombay \$7
- Beefeater \$7
- Bombay Sapphire \$8
- Tanquary Ten \$9

Scotch

- Johnnie Walker Red \$7
- Dewar's \$7
- Dewar's 12 yr \$8
- Chivas Regal \$8
- Johnnie Walker Black \$9
- Glenfiddich \$9

Tequila

- Jose Cuervo Gold \$7
- 1800 Reposado \$8
- Jose Traditional \$8
- 1800 Anejo \$9
- Gran Centenario Reposado \$10

Whiskey

- Canadian Club \$7
- Seagram's 7 \$7
- Seagram's VO \$7
- Jameson \$7
- Canadian Club Reserve \$8
- Crown Royal \$9

Bourbon

- Jack Daniels \$7
- Jim Beam \$7
- Maker's Mark \$8
- Knob Creek \$9
- Woodford Reserve \$9

Rum

- Myers \$7
- Bacardi \$7
- Captain Morgan \$7
- Bacardi 8 \$8
- Pyrat XO Reserve \$8
- Captain Morgan Private Stock \$8
- Mt. Gay Extra Old \$9
- Appleton Estate \$9

Cordials

- Bailey's \$8
- Kahlua \$8
- Frangelico \$8
- Grand Marnier \$10
- Drambuie \$10
- Amaretto DiSarona \$10
- B&B \$10
- Chambord \$10



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House Wine

We proudly feature a wide selection of house wines

Prices start at: Glass (5 ounces) \$6 Bottle \$30

A complete resort wine list is available from your Event Planning Manager

Bottled Beer Selections

Domestic Beer \$4.00 per bottle

Imported Beer \$5.00 per bottle

Domestic

- Budweiser
- Bud Light
- Miller Lite
- Coors Light
- Labatt Blue
- Labatt Light
- Michelob Ultra

Imported

- Heineken
- Amstel Light
- Corona
- Corona Light
- Bass Ale
- Sam Adams
- Sierra Nevada Pale Ale



The Inn at Bay Harbor – A Renaissance Golf Resort reserves the right to monitor the noise and time frame of all hospitality parties. All beverages must be purchased from The Inn at Bay Harbor. Any beverages purchased and supplied by The Inn at Bay Harbor for the hospitality party will be charged accordingly with no refunds of any beverage items. There will be no refunds on open containers

THE INN AT BAY HARBOR – A RENAISSANCE GOLF RESORT

3600 Village Harbor Drive | Bay Harbor | Michigan 49770-8577

231.439.4100 | www.innatbayharbor.com

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Convention Rooms House Sound

AV Meeting Packages \$225/day

Additional Options

Additional Microphones \$15/day

BOSE CD Player \$60/day

VCR/DVD \$50/day

Overhead Projector/Screen \$55/day

Television (42" – 55" Flat Screen Available) \$80 –
 \$100/day

LCD Projector \$75/day

Power Strip \$20/day



Telephone Services – All Areas

Add Std. Convention Phone with Outside line \$75/setup
 (Specify Local, Long Distance or International) \$10/day
plus toll charges

Speaker Phone with Outside Line \$75/setup
 (Specify Local, Long Distance or International) \$35/day
plus toll charges

Cordless Phone with Outside Line \$75/setup
 (Specify Local, Long Distance or International) \$50/day
plus toll charges

Sound Station Conference Phone with Outside Line \$75/setup
 (Specify Local, Long Distance or International) \$75/day
plus toll charges

Modem or FAX Line \$75/setup
 (Specify Local, Long Distance or International) *plus toll charges*

ISDN (High Speed Digital) Line \$200/setup
plus toll charges

Portable Audio Visual for All Areas Without House Sound

*Some items may require the use of additional equipment.
 These prices are for each individual item only.



Portable Sound System	\$80 - \$220/day
Microphone	\$15/day
LCD Projector	\$75/day
Television (42" – 55" Flat Screen Available)	\$80 - \$100/day
VCR/DVD	\$30/day
BOSE CD Player	\$60/day
Screens (6')	\$40+/day
Dry Erase Board	\$25/day
Flip Chart	\$25/day/chart
Freight/Shipping/Receiving (Calculated by number of packages and weight)	\$8 - \$130

There is a service charge for all A/V equipment rental of 15% of the total bill.
 This covers basic setup, instruction and strike labor.

Listed items and prices are subject to change.

Seven days advance notice is required to ensure availability.

Equipment ordered, but not used, will be charged unless cancelled prior to setup.

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Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices

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Hospitality/Exhibit/Registration Rental Equipment

Tables

6' Long Tables	\$15/day
8' Long Tables (Seats 8-10)	\$20/day
48" Round Tables (seats 6-8)	\$15/day
60" Round Tables (seats 6-8)	\$19/day
72" Round Tables (seats 8-10)	\$25/day

Linen – White

(Additional colors may be special ordered*)

72" x 72" Table Linen	\$5/each
64" x 64" Table Linen	\$5/each
54" x 108" Table Linen	\$8/each
90" x 90" Table Linen	\$9/each

Pipe and Drape (white or black) \$45/panel

White Linen Table Skirting \$30/per table

Colored Table Skirting \$30/per table

*Special ordered colors may vary in price. All linen orders will be billed based upon the actual order no utilization of the linen. Receipt of special ordered linens is final.

Catering Policy

Culinary Selections

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.

Catering Pricing

Food and Beverage charges are subject to a 22% taxable service charge and 6% state sales tax.

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.

Function Space

The Resort reserves the right to change location to a more suitably sized area should the anticipated attendance significantly increase or decrease.

Food and Beverage Requirements

All Food and Beverage must be provided and served by the Hotel.

Food and Beverage is not permitted to be removed from the hotel's banquet area.

Guarantees

In order to make your event a success, please notify your Event Manager of the guaranteed number of guests attending each function at least three (3) business days in advance. Guarantees are not subject to reduction within the three (3) business day period. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly.

Round tables of eight or ten are customary. We do reserve the right to adjust table size in the event that the number of guests has changed.

Alcohol

The Inn at Bay Harbor – A Renaissance Golf Resort 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 appears to be under age, without legal identification or appears to be intoxicated. The Inn at Bay Harbor reserves the right to request the removal of any alcoholic beverage brought into the hotel's banquet facilities.

Shipping

All materials shipped to the hotel should include:

Group Name

Date of Event

Name of Event Manager

Materials should not be sent more than 3 business days prior to the event.

Materials left more than 3 business days after the event are subject to be discarded. Hotel is not responsible for any shipping charges.

Conference Guidelines

Banquet Menu Requirements:

The Inn at Bay Harbor reserves the right to change prices and items. 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. The Inn operates a full catering service, and therefore, does not permit food or beverage to be brought onto The Inn property. For weddings, a charge of \$1.50 per person will be assessed as a cake cutting fee.

Meal Guarantees:

A firm guarantee of attendance is required for all private meal functions 72 business hours prior to the function. To help ensure the success of your event, it is important that an estimated attendance count is received no less than 14 days prior to the event date. This guarantee of attendance including children must be received no less than 10 days prior to each catered event. In the event that a guarantee is not given, management will automatically use the current house count of your group. 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. Children under 12 will be charged 75% of the posted menu price. Children 3 and under will not be considered in the final billing and therefore dine at no cost to you. Menu changes will not be accepted within the 72 hours prior to your event. The Inn at Bay Harbor requires a minimum 25 guests for a buffet meal. If you have less than 25 people and require a buffet, a surcharge of up to \$5.00++ per person will be assessed to your final bill.

This information will be detailed in your event order.

Supplies:

The Inn provides, at no expense to convention groups, the necessary manpower and specified meeting room requirements to produce a successful meeting. Charges will be assessed, however, for extraordinary additions and/or changes requiring labor and/or materials from Maintenance, Housekeeping, and Set-Up, particularly when less than 24 hours notice is given. Client will be responsible for any repairs necessary to an area used by the Client if damages occur.

Signs and Displays:

Minimum pre-approved and pre-arranged signage is permitted in the public areas and grounds. This signage must be prepared by a professional outside service. It must meet The Inn 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 displays are limited to the private function areas. No signage is permitted in the main lobby.

Outdoor Functions:

All outdoor functions scheduled on the Lakeside Lawn are subject to final weather decision by 5 hours prior to the function start time. The Inn management will make this decision in the best interest of a successful event for the convention group.

Music/entertainment for outdoor functions must conclude by 11:00 p.m.

Hotel Contractors:

The Inn reserves the right to advance approval of specs, including electric requirements, for all outside contractors hired for use by a convention group. The Inn will, upon reasonable notice, cooperate with outside contractors and make those facilities rented to them – to the extent that it does not interfere with their use by other Guests.

Materials:

The Inn requests that the following materials are not utilized: glitter, double-faced tape, nails, screws, and staples. Confetti, duct tape, and balloons, as well as all wires, strings or foreign materials placed in the ceiling can be used but must be removed. If any of these items must be used, please discuss these requirements with the assigned Event Manager. There may be safer and cleaner materials that can be substituted without damage to the facilities. Audio/visual set-ups and equipment should not be moved unless an audio/visual technician is present to assist. The Inn will provide this service upon request. Trucks and vans are not to be parked in Guest areas, including the circle drive, unless they are being unloaded. These vehicles should not be left unattended. All safety laws apply.

Function Space:

The Inn reserves the right to assign meeting space based on the final program and upon actual meeting attendance. When room blocks are reduced from the original commitment, The Inn will reduce function space allocations proportionately or charge the normal tariff for such space. The Inn also reserves the right (with prior notice to the client) to reassign such meeting space as will most appropriately accommodate all parties concerned.

Poolside Functions:

All beverages consumed poolside, including wine, will be served in non-breakable plastic ware.