



INN AT
BAY HARBOR

AUTOGRAPH COLLECTION®
HOTELS

WEDDINGS

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OUR HOTEL

*The ceremony and reception are just the beginning.
Let the romance continue. Imagine a gorgeous honeymoon suite
with champagne, chocolate-covered strawberries and breakfast in bed.*

GENERAL INFORMATION

PARKING

Complimentary self and valet parking is available at the main hotel entrance. Valet gratuity is appreciated.

GIFT DELIVERIES

A charge of \$3 per gift is applicable for gift deliveries. Gifts are delivered to the sleeping room between 4pm–9pm the evening of arrival. Due to space constraints, gifts are not handed out at check-in.

GUEST COUNT

Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

SERVICE CHARGE & SALES TAX

A 22% taxable service charge and applicable state sales tax will be added to all food and beverage charges as well as any audiovisual equipment charges and function room set-up/rental fees.

MENU TASTING

Once a contract is signed, we will be delighted to set a time for a menu tasting. Please consult your Event Manager for availability.

**Some blackout dates apply*



REHEARSAL DINNER

Your Rehearsal Dinner is the beginning of your wedding festivities and a wonderful way to welcome guests from near and far. We welcome the opportunity to host this special event, and whether it's a plated dinner or cocktail reception you have in mind, our Certified Wedding Planner will work with you to ensure its success.



— REHEARSAL DINNER —

*There are several local venues that will provide the perfect atmosphere.
Pair that with a delicious menu and your guests are sure to be delighted.*

BAY HARBOR GOLF CLUB

A refined, comfortable setting overlooking million dollar views of multiple golf courses and Little Traverse Bay promises an event to be remembered by all.

COUNTRY CLUB OF BOYNE

Nestled among the scenic golf courses of Boyne Highlands in Harbor Springs, the Country Club of Boyne offers classic luxury with contemporary American cuisine.



CEREMONY

It's about tradition — we can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.



— CEREMONY —

Pricing will vary depending on the space selected and time frame needed; please consult with your Sales Manager for availability and pricing.

We are also delighted to recommend popular ceremony venues near the hotel.

LAKE LAWN

The breathtaking panoramic view of Little Traverse Bay accented by the sparkle of clear waters and our million dollar sunsets offers a striking backdrop as you become a married couple.

Allows seating for up to 125 guests.

BAY HARBOR GOLF CLUB

— *Winter Only* —

Overlooking the sweeping shoreline bluffs of The Links golf course and Little Traverse Bay. Allows seating for up to 150 guests.

ARLINGTON BALLROOM

Located in the lower level of the resort, the 3,000 square foot ballroom allows seating for up to 125 guests.



RECEPTION

When it comes to tying the knot, Inn at Bay Harbor Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your own wedding planner to ensure the perfect wedding.



— RECEPTION —

*Pricing will vary depending on the space selected and time frame needed;
please consult with your Sales Manager for availability and pricing.*

THE SAGAMORE ROOM & TERRACE

The Sagamore Room is an elegantly appointed dining room with a bank of French doors overlooking Lake Michigan's Little Traverse Bay. Striking Victorian decor and creative north Michigan fare harkens back to a romantic time long ago. Allows seating for up to 125 guests.

BAY HARBOR GOLF CLUB

Overlooking the sweeping shoreline bluffs of The Links course and Little Traverse Bay. Allows seating for up to 150 guests.

ARLINGTON BALLROOM

Located in the lower level of the resort, the 3,000 square foot ballroom allows seating for up to 150 guests.



INCLUDED

— *Complimentary** —

CLASSIC NON-FLOOR LENGTH WHITE TABLE LINENS

RESTAURANT CHAIRS

CLASSIC WHITE NAPKINS

TABLES FOR GIFTS, CAKE & GUESTBOOK

DINING TABLES, GLASSWARE, FLATWARE, CHINAWARE

EVENT SET-UP & TEAR DOWN OF INN AT BAY HARBOR ITEMS

DANCE FLOOR

VALET-PARKING FOR THE WEDDING GUESTS

WEDDING NIGHT SUITE ACCOMMODATIONS FOR THE HAPPY COUPLE

Including champagne and strawberries delivered to the honeymoon suite on the wedding night

SPECIAL ROOM RATES FOR WEDDING GUESTS

*Complimentary items are subject to change based on sales contract negotiations.

— RECEPTION —

HORS D'OEUVRES

COLD

— Per Dozen —

FRESH CAPRESE BRUSCHETTA · 29

SMOKED SALMON ON RYE CROSTINI · 30
with Herbed Infused Cheese

WHITEFISH MOUSSE ON CUCUMBER SLICE · 38

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

PROSCIUTTO WRAPPED ASPARAGUS · 32
with Balsamic Drizzle

MOZZARELLA TOMATO SKEWERS · 28

AVOCADO SALSA BITES · 28

POACHED PEAR & GOAT CHEESE CROSTINI · 32

SHRIMP SHOOTERS · 56
with Cocktail Sauce

CALIFORNIA ROLL · 12
Crab Salad, Vegetables, Avocado, and Tobiko

SPICY TUNA ROLL · 12
Ahi Tuna and Sambal Chili Sauce

VEGGIE ROLL · 12
Carrots, Cucumbers, Daikon, and Avocado

STEAK ROLL · 12
Avocado, Asparagus, and Shallots

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.

— RECEPTION —

HORS D'OEUVRES

HOT

— Per Dozen —

MINI BEEF WELLINGTON · 32
with Red Wine Demi Glace

PORK POT STICKERS · 28
with Sweet Soy Suace

CAPRESE FLATBREAD · 24

BBQ PORK FLATBREAD · 26

SPINACH ARTICHOKE FLATBREAD · 24

BACON WRAPPED SCALLOPS · 42

BACON WRAPPED SHRIMP · 46
with Chipotle Hollandaise

SWEET CHILI CHICKEN KABOBS · 32

CRAB RANGOON · 30
with Sweet & Sour Sauce

PHYLLO WRAPPED BRIE · 30
with Mixed Fruit Marmalade

TERIYAKI BEEF TIP KABOB · 32
with Peppers & Onions

OYSTERS ROCKEFELLER · 48

(continued on next page)

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— RECEPTION —

HORS D'OEUVRES

HOT

— *Per Dozen* —

CANDIED BACON · 28

SPANAKOPITA · 28

VEGETARIAN SPRING ROLLS · 28

with Sweet Soy

DIJON GREMOLATA LAMB LOLLIPOPS · 48

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— RECEPTION —

PRESENTATIONS

CRUDITÉ

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

TWENTY-FIVE PEOPLE · 100 FIFTY PEOPLE · 165

TROPICAL FRUIT

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

TWENTY-FIVE PEOPLE · 110 FIFTY PEOPLE · 175

ARTESIAN CHEESE

with Fresh Fruit, Pepperidge Farm® 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 Pickled Asparagus, Marinated Olives, Crostini, and Crackers*

TWENTY-FIVE PEOPLE · 200 FIFTY PEOPLE · 400

SUSHI DISPLAY

California Roll, Spicy Tuna Roll, Veggie Roll, Steak Roll

CHOOSE UP TO THREE ROLLS FIFTY PEOPLE · 215

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— RECEPTION —
STATIONS

PASTA · 18

Penne Pasta and Tortellini Primavera served with Tomato-Basil Sauce, Creamy Alfredo Sauce, Zucchini, Yellow Squash, Sun-dried 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

CARVED HERB ROASTED TENDERLOIN OF BEEF

Au Jus, Sliced Rolls, Creamy Horseradish, and Dijon Mustard

TWENTY-FIVE PEOPLE · 300

CARVED PRIME RIB OF BEEF

Au Jus, Sliced Rolls, Creamy Horseradish, and Dijon Mustard

FORTY PEOPLE · 315

ROSEMARY THYME ROASTED PORK LOIN

Sliced Rolls, and Maple Mustard Sauce, and Apple Cherry Chutney

FORTY PEOPLE · 220

HERB MARINATED LEG OF LAMB

with Sliced Rolls, Mint Preserves, and Dijon Mustard

FORTY PEOPLE · 300

*\$150 fee per carver or attendant (recommend one per 80 guests).

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— DINNER —
PLATED

SALADS

— Select One —

TRADITIONAL CAESAR · 8 PER PERSON

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

LAKE MICHIGAN · 8 PER PERSON

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

NORTHERN MICHIGAN · 8 PER PERSON

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

B.L.T. WEDGE · 8 PER PERSON

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

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— DINNER —

PLATED

STARCH

— *Select One* —

GARLIC WHIPPED POTATOES

ROASTED RED SKIN POTATOES

BAKED POTATO

RED SKIN MASHED POTATOES

SOUR CREAM AND CHIVES WHIPPED POTATOES

BLEU CHEESE AU GRATIN

RICE PILAF

CREAMY POLENTA

VEGETABLES

— *Select One* —

SAUTÉED ASPARAGUS

ITALIAN VEGETABLE MEDLEY

CANDIED CARROTS

SAUTÉED GREEN BEANS

STEAMED BROCCOLINI

ROASTED ZUCCHINI AND YELLOW SQUASH

ROASTED MICHIGAN ROOT VEGETABLES

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— DINNER —
PLATED

Served with Dinner Rolls

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

Choice of Vegetable and Starch

Iced Tea, freshly brewed Starbucks® Regular & Decaf Coffee

DUET ENTRÉES

— Select One —

PETITE TENDERLOIN FILET & LOBSTER TAIL · 55

Tenderloin served with a Port Demi

½ LOBSTER TAIL · 47 per person

FRENCHED CHICKEN & PETITE TENDERLOIN FILET · 41

Sautéed Chicken with Herb Pistou | Tenderloin served with a Port Demi

PETITE TENDERLOIN FILET & SHRIMP SKEWERS · 44

Shrimp served with a Lemon Saffron Cream | Tenderloin served with a Port Demi

TENDERLOIN FILET & HERB ENCRUSTED WHITEFISH · 46

Tenderloin served with a Port Demi

PAN SEARED SALMON & ROASTED STUFFED PEPPER · 38

Salmon served with a Lemon Beurre Blanc

ROSEMARY THYME ROASTED PORK LOIN & ROASTED STUFFED PEPPER · 35

Pork Loin served with Stone Ground Mustard Sauce

FRENCHED CHICKEN & PAN SEARED SALMON · 40

Sautéed Chicken served with Herb Pistou | Salmon served with a Lemon Beurre Blanc

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SIGNATURE DETAILS

*From awe-inspiring views, spacious guest rooms,
breathtaking indoor & outdoor spaces for your ceremony
and reception, plus complimentary valet parking, your guests
will always remember your special day.*

— DESSERT —

ENHANCEMENTS

PIE STATION · 15

*Apple, Cherry, Blueberry, Peach, Lemon, or Chocolate
Served with Murdick's Ice Cream*

SWEET TREATS DISPLAY · 15

*Assorted Chocolate Truffles, Mini Cheesecake, Truffles, Chocolate Mousse,
Chocolate Covered Strawberries, and Caramel Apples*

S'MORES STATION · 6

Graham Crackers, Marshmallows, and Hershey® Chocolate Bars

CHOCOLATE COVERED STATION · 8

Strawberries, Bacon, Rice Krispy Treats, Marshmallows, Apple Slices

CANDY APPLE STATION · 5

*\$150 fee per carver or attendant (recommend one per 80 guests).

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— AFTERGLOW —

LATE NIGHT SNACK

Served 9-11pm Only

HOT HORS D'OEUVRES

GARLIC PARMESAN BONELESS CHICKEN WINGS · 24/dozen

BUFFALO BONELESS CHICKEN WINGS · 24/dozen
with Blue Cheese or Ranch

MACARONI & CHEESE BITES · 32/dozen

MINI TACOS · 24/dozen
with Fresh Pico de Gallo

CHEESE PIZZA · 15 (twelve slices)

ADDITIONAL TOPPINGS · +0.50 per

TACO STAND · 15

*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*

FISH & MANGO SALSA · +5

SOUTH OF THE BORDER · 10/person

Tortilla Chips, Salsa, Guacamole, and Warm Queso Dip

GAME DAY STATION · 10/person

Nachos and Buffalo Boneless Chicken Wings, with Blue Cheese or Ranch

CONEY STOP · 14/person

*Hot Dogs & Buns with Coney Chili, Pickle Relish, Ketchup,
Mustard, Onions, French Fries, and Cheddar Cheese Sauce*

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— INTIMATE —
WEDDING PACKAGE

STROLLING WEDDING · 82

Up to 75 Guests · Seating for 25

— PRE-RECEPTION —

45 minutes

DISPLAY

International and Artesian Cheeses served with Breads & Crackers

Crudité Display with Fresh Herb Dip

Hummus with Pita Chips

Non-alcoholic Beverage Station including Infused Iced Water, Lemonade, and Iced Tea

— RECEPTION —

45 minutes

DISPLAY

International and Artesian Cheeses served with Breads & Crackers

Crudité Display with Fresh Herb Dip

Hummus with Pita Chips

Non-alcoholic Beverage Station including Infused Iced Water, Lemonade, and Iced Tea

CHOICE OF THREE HORS D'OEUVRES

Includes three pieces per person of selected hors d'oeuvres

(Additional hors d'oeuvres are available for purchase)

CARVING STATION**

— SELECT TWO —

*Herb Roasted Tenderloin of Beef, Prime Rib of Beef, Virginia Glazed Ham,
Rosemary Thyme Roasted Pork Loin, Dijon Gremolata Leg of Lamb with Mint Jelly
Served with raw and creamy horseradish, mustard, and rolls*

(continued on next page)

* Chef attendant required: \$150 per chef (1 chef per 75 guests). ** Chef attendant is optional: \$150 per chef (1 chef per 75 guests).

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Prices do not include 6% State Tax or 22% Service Charge.

— INTIMATE —

WEDDING PACKAGE

STROLLING WEDDING · 82

Up to 75 Guests · Seating for 25

— THEME STATIONS —

Select One

POTATO MARTINI BAR**

— SELECT TWO —

*Garlic Mashed Potatoes, Mashed Sweet Potatoes, or Red Skin Mashed Potatoes
Served with Cheddar, Chives, Scallions, Sour Cream, Bacon,
Bleu Cheese Crumbles, Pico de Gallo*

PASTA STATION*

— SELECT TWO —

Gemelli, Penne or Tri-Colored Cheese Tortellini

— SELECT TWO —

*Basil Arrabiata, Creamy Alfredo, or Pesto
Served with Broccoli Florets, Bay Shrimp, Scallops, Chicken, Roasted Bell Peppers,
Garlic Sautéed Onions, Mushrooms, Artichokes, Red Pepper Flakes, and Parmigiano-Reggiano*

RISOTTO MARTINI STATION**

— SELECT TWO —

*Mushroom, Parmesan, or Lobster Risotto
Served with Smoked Chicken, Freshly prepared Poached Shrimp, Wild Mushrooms,
Crispy Pancetta, Pesto, Sun-Dried Tomatoes, Crème Fraîche, Scallions, and Parmigiano-Reggiano*

* Chef attendant required: \$150 per chef (1 chef per 75 guests). ** Chef attendant is optional: \$150 per chef (1 chef per 75 guests).

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DAY AFTER 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

*An additional \$150 will apply for buffets serving less than 25 guests. For optimal quality, food is displayed for a maximum of 90 minutes.
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Prices do not include 6% State Tax or 22% Service Charge.



— RECEPTION —

STANDARD BAR PACKAGE

FIRST HOUR | 14 PER PERSON * 7 EACH ADDITIONAL HOUR*

All Packages Include Soft Beverages

LIQUOR

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

BEER

— CHOOSE THREE —

*Budweiser, Bud Light, Coors Light, Labatt Blue, Michelob Ultra, Miller Lite, Blue Moon,
Becks N/A, Corona, Heineken, Founder's All Day IPA, New Belgium Fat Tire, Seasonal Michigan Micro Brew*

RED WINE

— CHOOSE TWO —

Sand Point Cabernet Sauvignon, Sand Point, Merlot, Sand Point Pinot Noir

WHITE WINE

— CHOOSE TWO —

Sand Point Chardonnay, Sand Point Sauvignon Blanc, Le Rime Pinot Grigio

SPARKLING

Villa Doral Prosecco

**Bar Set-up fee of \$150 applied to each bar. Bar set-up fee 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. Substitutions may be made based on product availability at any time without notice. Prices do not include 6% State Tax or 22% Service Charge.

— RECEPTION —

MICHIGAN SELECT BAR PACKAGE

FIRST HOUR | 18 PER PERSON · 8 EACH ADDITIONAL HOUR

All Packages Include Soft Beverages

LIQUOR

*Valentine Vodka, Gypsy “Petoskey Stone” Gin, Flatlander’s Rum
Journeyman Bourbon, Traverse City Whiskey Co. Whiskey
New Holland Beer Barrel Bourbon*

BEER

— CHOOSE THREE —

*Founder’s All Day IPA, Short’s Local’s Light, Petoskey Brewing Horny Monk,
Bell’s Two Hearted, Seasonal Michigan Micro Brews*

RED WINE

— CHOOSE TWO —

*Black Star Farms Pinot Noir, Black Star Farms Cabernet Franc,
Shady Lane Blue Franc, Chateau Fontaine Woodland Red*

WHITE WINE

— CHOOSE TWO —

*Black Star Farms “Sur Lie” Chardonnay, Chateau Grand Traverse Reislíng “Late Harvest”,
Black Star Farms Pinot Blanc*

SPARKLING

— CHOOSE ONE —

M. Lawrence “Sex” Brut Rose, L. Mawby Blanc de Blanc

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.

— RECEPTION —

DELUXE BAR PACKAGE

FIRST HOUR | 18 PER PERSON · 8 EACH ADDITIONAL HOUR

All Packages Include Soft Beverages

LIQUOR

*Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Jack Daniels Tennessee Whiskey,
Chivas Regal Scotch, Maker's Mark Bourbon, El Jimador Reposado Tequila*

BEER

— CHOOSE THREE —

*Budweiser, Bud Light, Coors Light, Labatt Blue, Michelob Ultra, Miller Lite,
Blue Moon, Becks N/A, Corona, Heineken, Founder's All Day IPA,
New Belgium Fat Tire, Seasonal Michigan Micro Brew*

RED WINE

— CHOOSE TWO —

*Sharecropper's Pinot Noir, Rabble Merlot, Thurston Wolfe "The Teacher" Cabernet,
Hector Durigutti HD Malbec*

WHITE WINE

— CHOOSE TWO —

*Kono Sauvignon Blanc, Sonoma Cutrer Chardonnay, Banfi Le Rime Pinot Grigio
Chateau Grand Traverse "Late Harvest" Reisling*

SPARKLING

— CHOOSE ONE —

L. Mawby Blanc de Blanc, M. Lawrence "Sex" Brut Rose

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— RECEPTION —

PREMIUM BAR PACKAGE

FIRST HOUR | 26 PER PERSON · 14 EACH ADDITIONAL HOUR

All Packages Include Soft Beverages

LIQUOR

Grey Goose Vodka, Belvedere Vodka, Chopin Vodka, Hendrick's Gin, Pyrat XO Rum, Crown Royal, MaCallan 12 Year Scotch, Adbeg 10 Year Scotch, Glenfiddich 14 Year Scotch, Woodford Reserve Bourbon, Patron Silver Tequila

BEER

— CHOOSE THREE —

*Budweiser, Bud Light, Coors Light, Labatt Blue, Michelob Ultra
Miller Lite, Blue Moon, Becks N/A, Corona, Heineken,
Founder's All Day IPA, New Belgium Fat Tire, Seasonal Michigan Micro Brew*

RED WINE

— CHOOSE TWO —

*David Bruce Pinot Noir, Blacksmith Cabernet, Stag's Leap Merlot
Lange Twins "Centennial" Zinfandel, Franciscan "Magnificat" Meritage*

WHITE WINE

— CHOOSE TWO —

*Cakebread Sauvignon Blanc, Cakebread Chardonnay,
Santa Margarita Pinot Grigio, Joseph Drouhin Puligny-Montrachet*

SPARKLING

— CHOOSE ONE —

Veuve Clicquot "Yellow Label", Veuve Clicquot "Rose"

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— RECEPTION —

CASH & HOST BAR

CHARGES BASED ON CONSUMPTION

Fully Stocked Bar Featuring Standard, Deluxe, Michigan or Premium Brands

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*

*Tito's Vodka, Tanqueray Gin, Captain Morgan Rum,
Jack Daniel's Tennessee Whiskey, Chivas Regal Scotch, Maker's Mark Bourbon,
El Jimador Reposado Tequila*

MICHIGAN BAR · 10 PER POUR*

*Valentine Vodka, Gypsy "Petoskey Stone" Gin, Flatlander's Rum
Journeyman Bourbon, Traverse City Whiskey Co. Whiskey
New Holland Beer Barrel Bourbon*

PREMIUM BAR · 10 PER POUR*

*Grey Goose Vodka, Belvedere Vodka, Chopin Vodka, Hendrick's Gin, Pyrat XO Rum, Crown Royal Whiskey,
MaCallan 12 Year Scotch, Adbeg 10 Year Scotch, Glenfiddich 14 Year Scotch, Patron Silver Tequila*

ENHANCEMENTS · 10 PER POUR*

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

**Bar Set-up fee of \$150 applied to each bar. Bar set-up fee 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. Substitutions may be made based on product availability at any time without notice. Prices do not include 6% State Tax or 22% Service Charge.

— RECEPTION —

CASH & HOST BAR

CHARGES BASED ON CONSUMPTION

Fully Stocked Bar Featuring Standard, Deluxe, Michigan or Premium Brands

WHITE WINE

— BY THE BOTTLE —

- KONO SAUVIGNON BLANC · 38
- CHATEAU GRAND TRAVERSE RIESLING
“LATE HARVEST” · 33
- BLACK STAR FARMS “SUR LIE” CHARDONNAY · 34
- BANFI LE RIME PINOT GRIGIO · 38
- SONOMA CUTRER CHARDONNAY · 46
- CAKEBREAD CHARDONNAY · 85
- SAND POINT CHARDONNAY · 33
- JOSEPH DROUHIN PULIGNY-MONTRACHET · 74
- CAKEBREAD SAUVIGNON BLANC · 54
- ORIN SWIFT MANNEQUIN · 68

RED WINE

— BY THE BOTTLE —

- DAVID BRUCE PINOT NOIR · 80
- SHARECROPPER'S PINOT NOIR · 42
- BLACKSTAR FARMS PINOT NOIR · 42
- LOUIS M. MARTINI CABERNET SAUVIGNON · 34
- THURSTON WOLFE “THE TEACHER” CABERNET · 54
- JAMIESON RANCH DOUBLE LARIAT CABERNET · 80
- SAND POINT CABERNET · 33
- SAND POINT MERLOT · 33
- FITCH MOUNTAIN CELLARS MERLOT · 52
- FAUST CABERNET · 95
- CORTEFORTE VALPOLICELLA RIPASSO · 65

SPARKLING SELECTIONS

— BY THE BOTTLE —

- VEUVE AMBAL BRUT ROSE · 34
- M. LAWRENCE “SEX” · 38
- CHANDON BLANC DE NOIR · 40
- DOMAINE THIABAUT CREMANT · 49
- VEUVE CLICQUOT BRUT “YELLOW LABEL” · 90
- BARON FUENTE DELORES ROSE · 95

DOMESTIC BEER

— CHOOSE TWO —

- BUDWEISER · 5
- BUD LIGHT · 5
- COORS LIGHT · 5
- LABATT · 5
- LABATT LIGHT · 5
- MICHELOB ULTRA · 5
- MILLER LIGHT · 5

IMPORT & CRAFT BEER

— CHOOSE ONE —

- BLUE MOON · 6
- BECKS N/A · 6
- CORONA · 6
- GUINNESS STOUT · 6
- HEINEKEN · 6
- FOUNDER'S ALL DAY IPA · 6
- NEW BELGIUM FAT TIRE · 6

**Bar Set-up fee of \$150 applied to each bar. Bar set-up fee 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. Substitutions may be made based on product availability at any time without notice. Prices do not include 6% State Tax or 22% Service Charge.



— INN AT BAY HARBOR —
**PREFERRED
VENDORS**

At Inn at Bay Harbor, we take special care of our guests and their needs. Our expertise in making your special day even more special extends to helping you choose all the right enhancements to your wedding day.

Here is a list of our preferred vendors who have successfully worked with our hotel to ensure only the very best service for our guests. Please feel to free to consult with us to make the perfect match.

TRANSPORTATION

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231.373.5797

baytobayshuttle.com

MACKINAW SHUTTLE

888.349.8294

info@mackinawshuttle.com

mackinawshuttle.com

AIR BEAR TRAVEL

231.627.4323

airbeartravel.com

MACKINAW TROLLEY COMPANY

866.651.5474

mtc@mackinawtrolley.com

mackinawtrolley.com

BLUE LAKES BY THE BAY

231.932.1065

bythebaytc.com

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danstewartphotography.com

JEANINE GLENN PHOTOGRAPHY

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J9@JeanineGlennPhotography.com

STEVE KAUFFMAN PHOTOGRAPHY

248.514.0007

pixsteve.com

BRIAN WALTERS PHOTOGRAPHY

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brwphotos.com

CENTER OF ATTENTION PHOTOGRAPHY

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231.549.2038

coaphoto.com

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chrisvw.com

WEBER PHOTOGRAPHERS

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hello@weberphotographers.com

weberphotographers.com

MICHAEL MURPHY IV PHOTOGRAPHY

231.499.3114

mike@michaelmurphyiv.com

michaelmurphyiv.com

STEPHANIE BAKER PHOTOGRAPHY

231.881.0703

sbaker.us

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WEDDING PHOTOGRAPHY

231.445.1793

paul@paulretherford.com

paulretherford.com

ANDREJKA PHOTOGRAPHY

805.331.0146

info@andrejkaphotography.com

andrejkaphotography.com

NORTHERN ART PHOTOGRAPHY

231.943.1616

info@northernphotography.com

northernartphotography.com



WEDDING PLANNERS AND DECOR

TABLEAU EVENTS
Sheila Dodson-Wright
231.330.1927
info@tableauevents.com
tableauevents.com

EMERALD CITY DESIGN
248.474.7077
emeraldcitydesigns.com

SINCERELY GINGER
Rachel Moger
231.421.3329
sincerelyginger.com

SMITTEN EVENTS
Janelle Warnemude
269.838.7152
janelle.smitten@gmail.com

ELLEN VANDERZEE
231.881.2974
ellen.smitten@gmail.com

VIDEOGRAPHERS

FIFTH AND MAIN PRODUCTIONS
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fifthandmainproductions.com

EPIC MOTION
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epicmotion.com

BAKERIES

BELLA E DOLCE
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upnorth@bellaedolce.com
bellaedolce.com

SIMPLY SWEET BY JESSICA
231.622.8322
simplysweetbyjessica.com

THE BOW TIE BAKER
231.838.0135
tracy@thebowtiebaker.com
thebowtiebaker.com

FLOWERS

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bloomfloraldesign.com
info@bloomfloraldesign.com

MONARCH FLORAL DESIGN
231.347.7449
monarchgfd.com

A.R. PONTIUS FLOWER SHOP
231.526.9690
pontiusflowers.com
pontiusflowers@gmail.com

STEMS AND SPRIGS
stemsandsprigs.com

MUSICIANS

PETE KEHOE
Pianist/Guitarist/Singer
231.881.8254
petemusic.com

MICHELLE CHENARD
Guitarist/Singer
231.881.6753

RANDY RESZKA
Classical & Jazz Guitar
989.370.0745
randyreszka.com

PETE DENEEN
Bag Piper
231.947.0369

SYLVIA NORRIS
Harpist
231.922.3546

BAYSHORE STRINGS
Carolyn McConaha
231.590.7913
c.mcconaha@charter.net

BLUE WATER KINGS BAND
Rachel Madison
810.214.0020
bluewaterkingsband.com
info@bluewaterkingsband.com

A+ EVENT ENTERTAINMENT
Tom Heath
231.622.2275

RYAN ROUSSEAU ENTERPRISES
989.860.1811
djryanrousseau.com

PLUISTER ENTERTAINMENT
Tom Pluister
231.348.8185
plu-ent.com

RAZOR ENTERTAINMENT
Chris Ames
231.631.8987
razor4music.com
razormusic@yahoo.com

LARRY REICHERT ENTERTAINMENT
989.350.0849
lreichert5749@gmail.com
larryentertainment.com

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